

Got Rum?®

APRIL 2017

FROM THE GRASS TO YOUR GLASS, SINCE 2001!



**COOKING WITH RUM - ANGEL'S SHARE - CIGAR & RUM -
MUSE OF MIXOLOGY - RUM HISTORIAN -
RUM IN THE NEWS - RUM UNIVERSITY**



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Got Rum?®

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photograph by Luis Ayala

INSIDE SPREAD: Sucrierie. Jean-Baptiste Du Tertre,
"Histoire générale des Antilles".

Got Rum?[™]

FROM THE EDITOR

Elemental

It is now summer in Central America, the rains have subsided for the most part, mangos and coconuts are in season. Clouds of fine dust arise from the roads as the cars drive on them or at the slightest provocation from the wind. And as I walk through the sugarcane fields, witnessing the early stages of cane growth, I should not be amazed, but I still am. I'm Amazed at how nature turns the same clouds of dirt that are now pushing me to the brink of sneezing, the sun that is baking the exposed skin on my neck and arms and the moisture so deeply missed now by my throat, into the juicy, sugary and generous cane stalk.

Nature constantly performs transformations such as these all around us. We simply get so used to them that we take them for granted or, even worse, never notice them in the first place.

The Greek alchemical elements: wind, fire, water and earth, were thought to be the building blocks of everything in the universe and, to a great extent they truly ARE involved in some stage of their creation. Rum's transformations inside the aging barrel are equally mesmerizing: from the loss of hydrogen atoms during the creation of aldehydes to the formation of water molecules during the esterification process. Again, I should not be amazed (it is, after all, part of the basic organic



chemistry knowledge all engineering students learn in college), yet seeing the transformation take place in front of me continues to capture my attention and imagination.

Sugar, alcohol, water and wood are, in their own way, a smaller set of alchemical elements that modern-day distillers and blenders continue to use to transform the ordinary into the extraordinary.

Cheers,

A handwritten signature in black ink that reads "Luis".

Luis Ayala, *Editor and Publisher*

LinkedIn <http://www.linkedin.com/in/rumconsultant>

Do you want to learn more about rum but don't want to wait until the next issue of "Got Rum?"? Then join the "Rum Lovers Unite!" group on LinkedIn for updates, previews, Q&A and exclusive material.

THE ANGEL'S SHARE

by Paul Senft



My name is Paul Senft - Rum Reviewer, Tasting host, Judge and Writer. My exploration of Rums began by learning to craft Tiki cocktails for friends. I quickly learned that not all rums are created equally and that the uniqueness of the spirit can be as varied as the locales they are from. This inspired me to travel with my wife around the Caribbean, Central America, and United States visiting distilleries and learning about how each one creates their rums. I have also had the pleasure of learning from bartenders, brand ambassadors, and other enthusiasts from around the world; each one providing their own unique point of view, adding another chapter to the modern story of rum.

The desire to share this information led me to create www.RumJourney.com where I share my experiences and reviews in the hopes that I would inspire others in their own explorations. It is my wish in the pages of "Got Rum?" to be your host and provide you with my impressions of rums available in the world market. Hopefully my tasting notes will inspire you to try the rums and make your own opinions. The world is full of good rums and the journey is always best experienced with others. Cheers!

Caribbean's Finest Gran Reserva Rum

Caribbean's Finest Rum brand is distilled and bottled in Puerto Plata, Dominican Republic. They currently have a line of two aged rums and several flavored products distributed in the United States.

Their Gran Reserva rum is created using a continuous column still, and then aged in used American Oak Bourbon Barrels for eight years. After aging, the rum is then blended to 40 abv.

Appearance/Presentation

The amber liquid of the rum has a dark amber color. When I swirled the liquid, a thin band formed around the glass that spun off fast moving legs. The band thickened as it evaporated leaving behind a ring of beads.

Nose

The aroma of the rum is filled with hints of oak, smoke and caramelized vanilla. Overall it comes off a bit flat where you find yourself struggling to detect the components of the aroma.

Palate

Sipping the rum reveals notes of sweet vanilla, smoky oak, toasted



almonds, caramel and baking spices, with a solid bite of alcohol.

A hint of bitter tobacco manifests along with a touch of black pepper before the rum drifts into a long dry finish.

Review

The rum reminds me of other spirits from the Dominican Republic. It is a tad sweeter than other eight year old rums I have experienced.

Currently this product's availability is limited in the United States.



www.caribbeansfinestrum.com

THE ANGEL'S SHARE

by Paul Senft

John Emerald Gene's Spice Flavored Rum

John Emerald Distilling Company is based in Opelika, Alabama. The first legal spirits distillery to operate in the state since prohibition. This family owned craft distillery creates a line of whiskey, gin, rum and vodka.

The products are each named after a different family member. The spiced rum is a blend of rum from the Mauritius islands and locally grown ingredients.

Appearance/Presentation

The 750 mL bottle is secured with a wooden cap that holds a plastic cork. The liquid holds a shiny black copper color. Swirling the liquid it is easy to spot bits of spice suspended in the liquid.

The label provides details about the rum, its ingredients, and that it is from Batch 4, Bottler JS.

Nose

The aroma of the rum reveals hints of orange peel, sweet vanilla, anise, nuts, and subtle spice notes of allspice, cinnamon, and nutmeg.

Palate

Sipping the rum delivers a cinnamon and orange entry, where the pecan flavors creates an earthy foundation. Additional sips reveal a sugary sweet dynamic that is tamed by the spices detected in the aroma. All of this combines to create a lightly astringent finish.

Review

I found this rum to be an interesting entry in the American Spiced rum market. The pecan notes provide some notes that would have otherwise been provided by barrel aging. The first sip is interesting as it takes a moment to dissect the swirl of flavors. Each sip revealed another detail until the puzzle of this rum was completed.

I understand this company's other rum product is distilled on site. I will make sure to look for it in the stores and hope to review it in a future issue.



jshar0.wixsite.com/jed-site/spirits-page

Would you like to see your rum reviewed here?

We don't charge fees to review rums, you don't even have to advertise, so what are you waiting for???

For more information, please send an email to: margaret@gotrum.com

COOKING WITH RUM

by Chef Susan Whitley



Hello, my name is Susan Whitley, I am passionate about great foods and beverages. I love finding recipes that incorporate my favorite ingredients and sharing the results with my friends and family.

Through this monthly column I will do my best to inspire you to incorporate the **spirit of the tropics** into your everyday cooking.

Sue@gotrum.com

Filet Mignon with Orange, Mushroom and Rum Sauce

Ingredients:

- 2 Tbsp. Olive Oil
- 1 Filet Mignon
- 1 Tbsp. Flour
- Juice of 2 Oranges
- 2 Tbsp. Dark or Spiced Rum
- 1 Bay Leaf
- ½ lb. Mushrooms, chopped
- 2 Tbsp. Butter
- Salt and Pepper to taste
- Optional: Sprinkle chopped up parsley



photo credit: img.over-blog-kiwi.com

“If you feel all damp and lonely like a mushroom, find the thick, creamy soup of joyfulness and just dive into it in order to make life tastier”

— Munia Khan

Directions:

Melt 2 tablespoons of butter in a sauce pan and add the chopped mushrooms, cook for 5 minutes stirring occasionally. Add the flour and brown. Add orange juice, rum salt, pepper and bay leaf. Cover and simmer until sauce becomes a thin creamy sauce.

Rub the filet mignon with the two tablespoons of olive oil and black pepper. Broil until only half done, about 4-5 minutes on each side. Place filet in the sauce and continue cooking until filet is done to your liking. Pour meat drippings into the sauce. Serve meat and sauce separately. Optional: sprinkle chopped parsley over meat and sauce.

Caramel and Rum Oranges

Ingredients:

2-3 Large Naval Oranges, peeled and sliced
 $\frac{3}{4}$ Cup Almonds, chopped and roasted in oven
1 Cup Dark or Spiced Rum

Directions:

Pour the cup of rum in a bowl and add the chopped and roasted almonds in the rum. Leave almonds soaking in rum for about 20 minutes. Pour Caramel Sauce (see recipe below) over peeled, sliced oranges and then sprinkle the rum soaked almonds on top.

Ingredients for Caramel:

1 cup granulated sugar
 $\frac{1}{4}$ cup water
 $\frac{1}{4}$ cup of dark or spiced rum.

Directions for Caramel:

Put the sugar into a hot skillet (on high) and stir. Stir until the sugar begins to lump and lower the heat. When the sugar becomes smooth and clear, like syrup, then add the water and rum, maintain low heat. The mixture will start to lump again. Once mixture reaches a syrupy (not too thick) consistency (do not allow syrup to burn or it will turn bitter), remove from stove and mixture is ready to pour immediately over oranges.



www.pinterest.com/pin/80150068342461344

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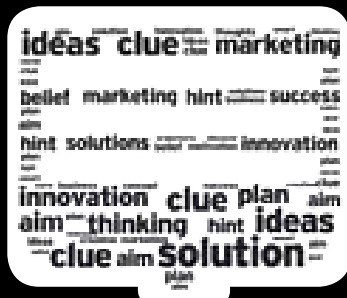
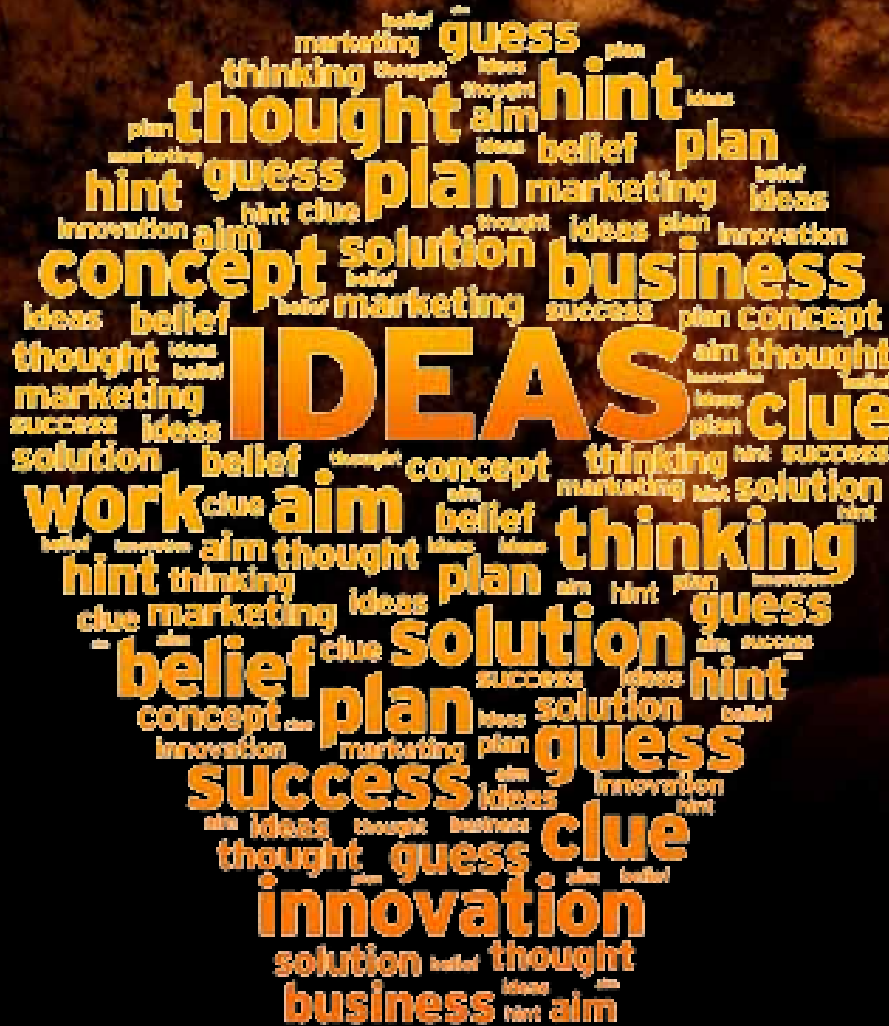


MADRID, SPAIN 2017

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A photograph of a rum distillery. In the foreground, several wooden barrels are stacked on a wooden platform. In the background, a large, dark, cylindrical still is visible, illuminated by a warm, golden light. The walls are made of rough, textured stone or brick. The overall atmosphere is rustic and aged.

IDEAS
THAT
CHANGED
THE
RUM
WORLD



IDEAS THAT CHANGED THE RUM WORLD

Category: Production

Producing rum involves the movement of a lot of liquids, such as

1. Molasses or cane juice, from the presses to the fermentation tanks
2. Water needed to dilute molasses
3. Fermented wash from the fermenters to the still
4. Distillate from the still to the hold tanks and
5. Spent wash from the stills to the oxidation ponds or treatment tanks

These tasks would be highly inefficient, nearly impossible, without the use of pumps.

Idea: Pumps

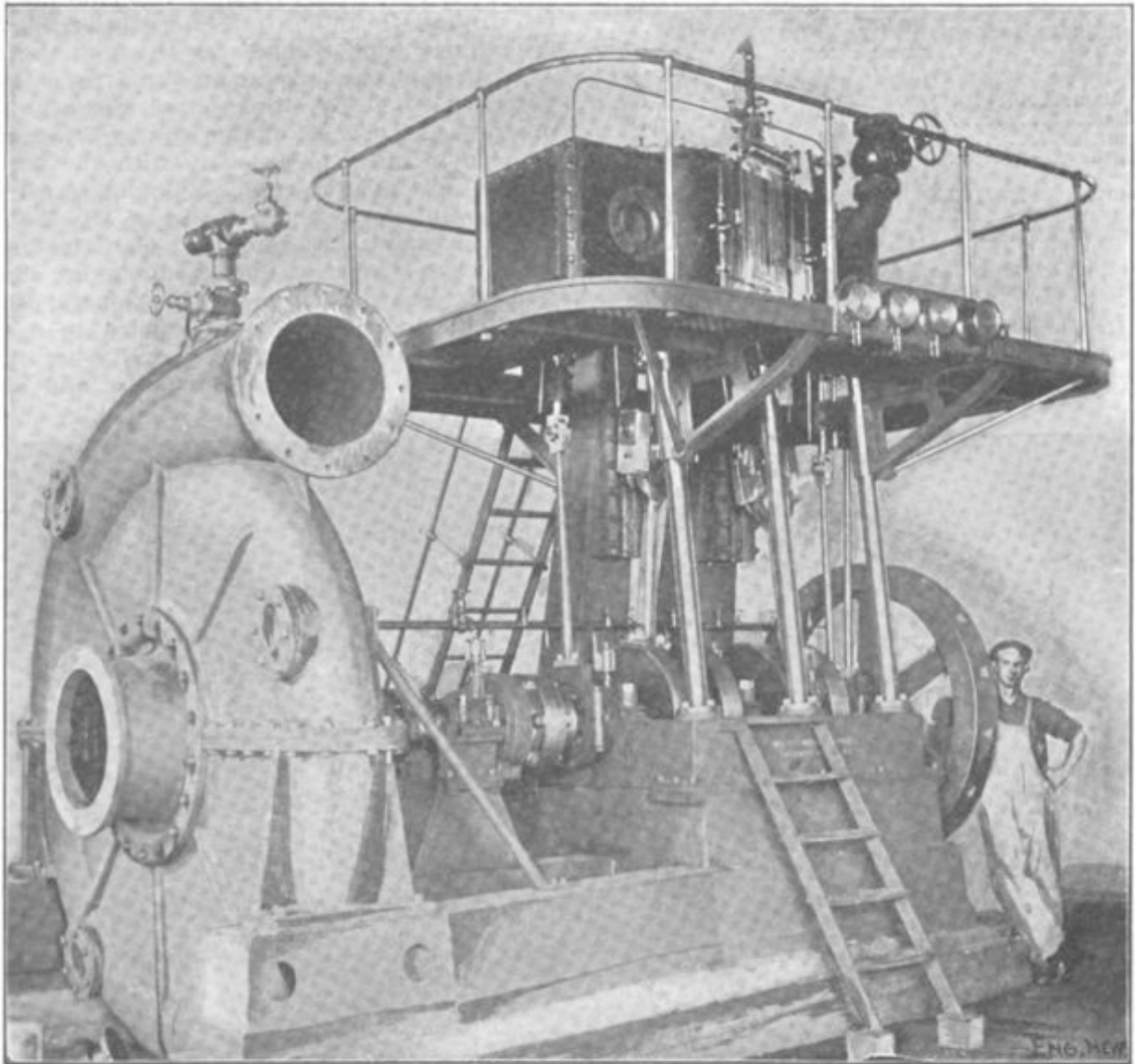
Pumps are widely used, not only in the rum industry, but in most facets of industrial production or transformation. In order to appreciate them in their present form, we are presenting here a concise history of their evolution, courtesy of www.worldpumps.com.

2000 BC	Egyptians invent the shadoof
200 BC	Ctesibius invents the reciprocating pump; Archimedean screw pump described (but not invented) by Archimedes
1580	Sliding vane pump invented by Ramelli; Serviere invents the gear pump
1650	Otto van Guericke invents his piston vacuum pump
1674	Sir Samuel Morland patents the packed plunger pump
1738	Ural hydraulic machinery plant established
1790	Plenty Ltd established Thomas Simpson establishes his pump business in London Hayward Tyler established
1830	Screw pump invented by Revillion
1834	Sulzer Brothers founded
1840	Henry R Worthington invents the first direct-acting steam pump
1848	Goulds Pumps founded
1851	John Gwynne patents his centrifugal pump improvements
1853	Bornemann Pumpen founded
1856	Gilbert Gilkes & Gordon founded
1857	Roper Pump Company founded Jacob Edson invents the diaphragm pump and founds the Edson Corporation
1860	David Brown commences business as pattern maker Allweiler founded A.S. Cameron invents the first reciprocating steam pump
1862	Lawrence Pumps established; Philipp Hilge founded
1866	Lederle founded Sigma Lutin founded; Stork Pumpen founded Scanpump founded
1871	KSB established; Southern Cross established in Australia George and James Weir set up the partnership that forms the Weir Group
1872	Weise & Monski, Ochsner, Byron Jackson and Wilo founded
1873	G & J Weir moves to Glasgow
1875	Hodgkin and Neuhaus, forerunner of SPP, founded
1877	Ritz Pumpenfabrik established
1878	Steimel founded; Hodgkin and Neuhaus becomes the Pulsometer Engineering Company Ltd
1881	Halberg Maschinenbau founded
1883	Holden & Brooke founded A W Chesterton founded
1888	Kirloskar Brothers Ltd founded
1890	Salmson starts making pumps in Paris; Osna Pumpen established
1893	Uraca Pumpenfabrik founded
1894	Sero Pumpenfabrik founded Peroni founded
1896	KSB opens UK subsidiary; Dia Pumpen founded
1897	Wirth founded Worthington Pump Company and Thomas Simpson amalgamate to form Worthington Simpson Ltd
1901	Flygt's forerunner Stenberg founded
1903	Rateau founded
1905	Leistritz Company established
1906	Stuart Turner Ltd founded
1907	Mitsubishi Heavy Industries produces its first pump
1909	Tristram Pumpen and Pumpen fabrik Ernst Vogel founded Ingersoll-Rand enters the pump business by acquiring the Cameron Steam Pumps Works
1910	Gilbarco produces its first gasoline pump Dickow Pumpen and Hitachi founded
1911	Jens Nielsen builds the first Viking internal gear pump, founding the Viking Pump Company
1912	Ebara Corporation founded; Duriron (Durco Pumps) founded
1916	Hazleton Pumps founded as Barrett Haentjens and Co. Worthington Pump & Machinery Corporation acquires Worthington Simpson Ltd
1917	John Crane founded; Hydraulic Institute established Louis Bergeron invented the concrete volute pump and founded Bergeron S.A.
1918	Scanpump and CCM Sulzer founded

1919	Torishima Pump Mfg Co and Kawamoto Pump Mfg established
1920	Bombas Itur, Wernert Pumpen and SIHI established
1921	LaBour founded
1922	Midland Dairy Machines founded
1923	Peerless founded; Pacific Pumps founded
1924	Jung Pumpen established; Leistriz starts making screw pumps Rheinhuette starts pump production
1926	Arai Pump Mfg. Co. founded
1927	Industrial Filter and Pump Mfg Co forerunner founded Edur Pumpenfabrik founded
1928	Girdlestone Pumps founded
1929	Heishin Works, and Houttuin founded Pleuger pioneers the submersible turbine pump motor Stenberg and Flygt commence their cooperation
1930	René Moineau receives a doctorate for his thesis which will lead to the invention of the progressing cavity pump Ensival starts selling centrifugal pumps Reda Pump Company founded
1931	Imo established by Ingeström and Montelius VNII Gidromash research and design organization founded in Moscow
1932	PCM founded; Sarlin Pumps founded; Bran+Luebbe founded
1933	Bush pump invented; Gormann-Rupp established
1936	Robbins & Myers acquires North American license for the Moineau progressing cavity pump Mono Pumps Ltd formed to manufacture and distribute Moineau's pump design in the UK
1937	Sigmund Pumps Ltd (GB) established
1938	Ebsray and Warman International founded
1940	Grindex founded; Dresser acquires Pacific Pumps
1941	British Pump Manufacturers Association founded Smedegaard Pumps founded
1944	Franklin Electric founded
1945	Grundfos Pumps, Caprari and Flexibox founded
1946	Cornell Pumps, Klaus Union, Totton Pumps founded
1947	HMD Seal/Less Pumps established; Hyundai founded
1948	Abel Pumps launched; Mast Pumpen founded Stenberg Flygt AB designs the first submersible drainage pump; Varisco starts pump production
1949	HMD supplies its first production magnet-drive pump
1950	Batescrew established; Delasco founded
1951	Saer Elettropompe, Tsurumi, Netzsch Mohnno pumpen founded
1952	Lewa and Rovatti founded
1953	Nikkiso established
1954	Orlita and Sta-Rite founded Bell & Gossett opens its Little Red Schoolhouse training facility
1955	Wilden and DMW Corporation established Borg-Warner acquires Byron Jackson
1956	Flygt introduces the submersible sewage pump
1957	Richter Chemie-Technik founded Centrilift founded
1958	Heishin Works becomes Heishin Pump Works Co Ltd SSP Pumps founded
1959	World Pumps is launched as Pumping ABS and Calpeda founded
1960	David Brown Pumps division formed Europump established
1961	Ingersoll-Rand acquires the Aldrich Pump Company Pulsometer Engineering joins the Booker McConnel Group, which had already acquired Sigmund Pumps
1962	Acromet commences operations
1964	First edition of the Pumping Manual published
1965	Nigo's Pumps incorporated in India; Warren Rupp founded Sulzer acquires majority interest in Weise & Monski Pumping becomes Pumps, Pompes, Pumpen
1966	Crisafulli Pump Company founded; ITT acquires Jabsco
1967	Scienco founded
1968	Johnson Pump International founded ITT Corporation acquires Flygt
1969	Weir acquires Harland Engineering; Worthington acquires Worthington-Simpson
1970	Alma Pompe founded; Weir buys Drysdale; Ingersoll-Rand buys Sigmund Pumps Ltd (GB) in Gateshead, UK

1971	SIHI takes over Halberg; Gévelot group acquires Delasco Turbosan founded Seepex Seeberger founded
1973	Crest Pumps Ltd founded
1976	Worthington acquires Sier-Bath Pump Division from Gilbarco
1977	Ingersoll-Rand buys Western Land Roller Irrigation Pumps Sterling Fluid Systems (TBG) buys Peerless Pump
1978	Thompsons acquires the pump manufacturing operations of Kelly & Lewis to form Thompsons, Kelly & Lewis
1979	Totton Pumps bought by Wolseley plc SPP acquires Godiva Fire Pumps
1981	Red Jacket and Hydromatic merge to form Marley Pump Sterling Fluid Systems takes a half share in SIHI
1982	Pumps, Pompes, Pumpen is relaunched as World Pumps Magazine Biwater acquires Wallwin Pumps SPP is subject to a management buy-out
1984	First Texas A&M Pump Users Symposium SIHI buys the canned motor programme of Bran+Luebbe
1985	Dresser Industries acquires Worthington Pumps KSB acquires Pompes Guinard; Scanpump acquires Pumpex SIHI buys the pump programme of MAN Pentair acquires FE Myers; Goulds Pumps acquires Lowara SPP acquires Henry Sykes plc
1987	Bedford Pumps launched; BW/IP formed by management buy-out of Borg-Warner's Industrial Products subsidiary Weir buys Mather and Platt Machinery; SIHI France buys Schabaver; Dresser acquires Pleuger Pumps
1988	KSB acquires a majority stake in Georgia Iron Works Scanpump acquires Pompes Lefi; IDEX Corporation founded Weir buys the large pumps business of WH Allen & Gwynnes from NEI; BW/IP acquires United Centrifugal Pumps Braithwaite acquires SPP and sells off Godiva Fire Pumps
1989	Elsevier acquires World Pumps; Scanpump acquires ABS; Pearce Pump Supply founded TBG acquires SPP Ltd as part of Sterling Fluid Systems Dresser Industries acquires Mono Pumps Ltd; Ingersoll-Rand acquires Scienco Ltd Watson-Marlow bought by Spirax-Sarco
1991	IDEX acquires Corken; Baker Hughes acquires Geho
1992	Ingersoll-Rand and Dresser Industries merge their pump businesses to form Ingersoll Dresser Pumps (IDP) Warman acquires Girdlestone Pumps IDEX acquires Pulsafeeder and Johnson Pump (UK) Ltd Weir buys Floway; BW/IP buys ACEC Ebara establishes state-of-the-art manufacturing plant in Italy
1993	United Dominion acquires Marley Pump Vogel acquires Ochsner Sterling Fluid Systems acquires LaBour
1994	Weir acquires EnviroTech Pumpsystems Warman acquires Barrett Haentjens IDEX acquires Hale Products; Goulds acquires Vogel ITT buys Richter Chemie-Technik Sundstrand acquires HMD Seal/less Pumps
1995	IDEX acquires Micropump; BW/IP acquires the Wilson-Snyder centrifugal pump business from National Oilwell Durametallic acquires Pacseal and then is bought by Duriron
1996	Hayward Tyler sold by Sterling Fluid Systems, which buys the remaining half share in SIHI; Grundfos acquires Interdab Pump Industry Analyst launched BW/IP acquires Stork Pumps' engineered pumps business Johnson Pumps International acquires the modular pumps business Durco and BW/IP merge to form Flowserve Corp. ITT Industries acquires Goulds IDEX acquires Blagdon Pumps Textron acquires Maag Pump Systems Spirax-Sarco acquires Bredel Pentair acquires General Signal's Pump Group Constellation Capital acquires Imo David Brown acquires Union Pump Company Gilbert Gilkes & Gordon buys Wallwin Pumps from Biwater Textron buys David Brown Union Pumps Constellation Capital buys Allweiler; Glynwed acquires Friatec; Sundstrand acquires Ansimag and Masco; Weir buys Schabaver
1999	Hayward Tyler acquires APV Industrial Pumps Ebara acquires Cryostar cryogenic pumps Howard Anderson buys Pullen Pumps Sterling Fluid Systems acquires QVF Engineering (Germany)

	United Technologies Corp acquires Sundstrand
	Textron buys KSB Annecy (France)
	Weir Group acquires Warman International (including Girdle stone Pumps)
	United Dominion Industries acquires Bran+Luebbe; Ensival merges with Moret
2000	Flowserve acquires IDP
	ABS acquires CH&E Pumps (USA)
	Cat Pumps (UK) buys Ram Pumps
	Grundfos acquires Myson and Sarlin Pumps
	Sulzer acquires Ahlstrom Pumps
	Watson-Marlow Bredel acquires Alitea (Sweden)
	Roper acquires Abel; Blackmer buys Chesterton's System One pumps
	Sulzer (temporarily) decides to leave the pump business; Sundyne acquires Caster (Italy)
2001	SPX acquires United Dominion Industries
	Godwin Pumps of America acquires Godwin Pumps (UK)
	Lightnin (of SPX) acquires Plenty Group
	Metso acquires Svedala; Idex acquires Versa-Matic
2002	Gorman-Rupp acquires American Machine and Tool
	Grundfos takes controlling interest in Chung Suk (Korea)
	ITT acquires Svedala Robot (Holland)
	Idex acquires Wrightech (USA)
2003	National Oilwell acquires Mono and Corlac (Canada)
	Wilo acquires EMU
	Weir Engineering Services acquires Allen Gwynnes pump business
	Kirloskar acquires SPP Pumps; KSB acquires controlling share in Bombas Itur (Spain)
2004	Howden pumps merge with Orbit in South Africa; Flowserve acquire Thompsons, Kelly & Lewis; Armstrong Pumps buy Holden Brooke Pullen, Baric and RMI
	Grundfos take control of Philipp Hilge
	Dover Resources acquire Almatec
2005	Grundfos takes over Tesla (Italian submersible motor maker)
	National Oilwell merges with Varco International
	Interpump acquires Hammelmann
	Weir acquires Pompe Gabbioneta (Italy)
	Wilo acquires majority holding in Mather & Platt Pumps and Fire Systems (India)
	Grundfos acquires Brisan Turbo (South Africa)
2006	SPX acquires Johnson Pump
	Franklin Electric acquires Little Giant Pump
	United Components acquire ASC Industries (USA)
	Wilo acquires Circulating Pumps (UK)
	South Bank UK acquires Hayward Tyler Group
	Sulzer Pumps sells Paco to Grundfos
	Pentair acquires Jung Pumpen (Germany)
	Lowara buys Mercury submersible motors (Italy)
2007	Sulzer's proposed acquisition of Weir Pumps falls through
	Clyde Pumps (part of Clyde Blowers) acquires Weir Pumps
	SPX acquires APV
	Grundfos acquires Peerless Pump
	Wilden Pump acquires Griswold Pump
	Franklin Electric acquires Monarch Industries pump division (USA)
	Weir Group acquires Multiflo Australia and SPM Flow Control (USA).
2008	Weir Group acquires CH Warman Pump Group
	Franklin Electric acquires Industrias Schneider (Brazil)
	Flowserve complete acquisition of Niigata Worthington (Japan)
	Dover Corporation acquires Neptune Chemical Pump to join its Pump Solutions Group (Wilden, Blackmer, Griswold, Almatec)
	Weir Group acquires Mesa Manufacturing (USA)
	Hamilton Sunstrand acquires Marelli Pumps (Spain)
	Clyde Blowers acquires Textron Fluid and Power division (including Maag Pump Systems and Union Pumps)
	IDEX acquires Richter
	Chemie-Technik.



**FIG. 1.—CENTRIFUGAL SEWAGE PUMPING ENGINE AT NORFOLK, VA.
Designed and Built by the Morris Machine Works, Baldwinsville, N. Y.**

As you can see, moving liquids has been a challenge for humanity since the beginning of time. Many inventors devoted great effort to design and improve pumps that would be both efficient and affordable.

Modern life as we know it would not be possible without the pump: from the drinking water that magically shows up every time you turn the nob on the faucet, to the gasoline stations that keep our vehicles fueled and going.

THE RUM UNIVERSITY LABORATORY

www.RumUniversity.com

making your own Cinnamon Coffee Rum Liqueur

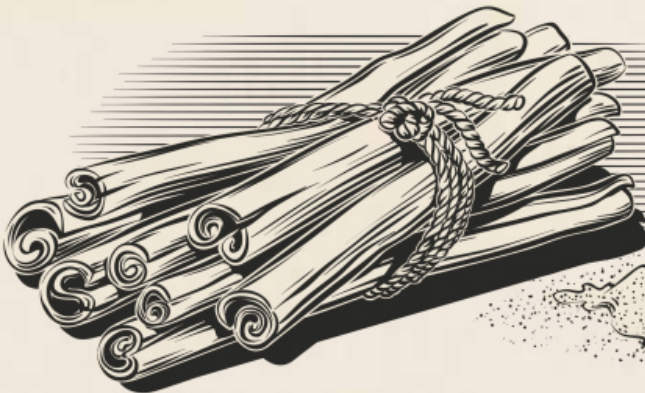
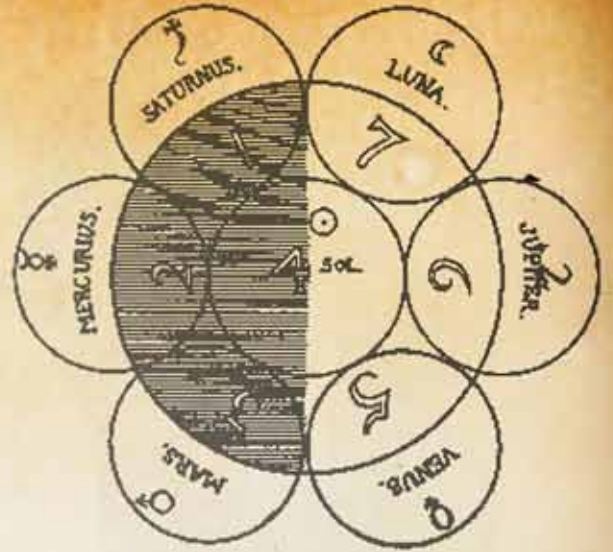
Ingredients:

- 2 1/2 Cups Water, Divided
- 6 Tbs Heavy Roasted Coffee, Coarsely Ground
- 3 Cups Sugar
- 2 Cinnamon Sticks
- 1 tsp Pure Vanilla Extract
- 2 1/2 Cups Light Rum at 40% ABV (80-Proof)
- 1 Cup Heavy (Pot Still) Rum, preferably aged

Directions:

Combine the 1 1/2 cups of hot water and the coffee to make a strong brew, remove the coffee grounds (French Press or mesh filter) and set it aside. Combine remaining cup of water and the white sugar in a medium saucepan, stirring until all the sugar has dissolved. Bring the mixture to a boil over medium heat. Remove from the heat and allow it to cool.

Add the vanilla and coffee to the simple syrup, transfer to a 2-quart container and add the light and heavy rums, place the cinnamon sticks inside. Cover the container and let it rest in a dark, cool place for 4-6 weeks.



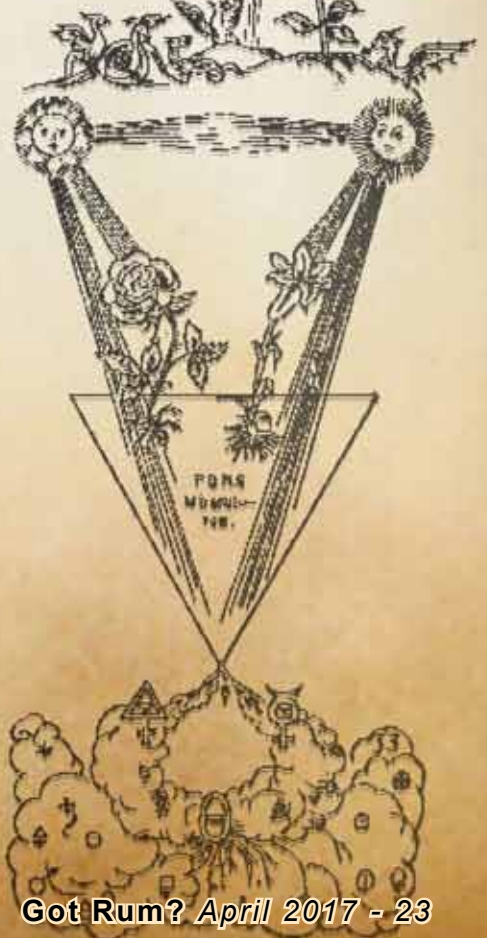
Did you know that...

One study found just half a teaspoon of cinnamon per day can significantly reduce blood sugar levels, triglycerides, LDL cholesterol, and total cholesterol levels in people with type 2 diabetes. But for those who don't have to worry so seriously about insulin levels, cinnamon has also been shown to have many other benefits:

Cinnamon can slow the speed at which the stomach empties following a meal, which can help control sharp rises and falls in blood sugar levels. Softening these sugar spikes can theoretically reduce cravings.

Cinnamon can enhance the way antioxidants from other foods help the body defend itself, strengthening the immune system.

Source: <http://greatist.com/health/try-cinnamon-your-coffee-instead-cream-and-sugar>



THE MUSE OF MIXOLOGY


by Cris Dehlavi



My name is Cris Dehlavi and I am a native of Arizona, but have lived in Columbus, Ohio for the past 13 years with my daughter, Desi. I have been running the bar program at “M”, of the Cameron Mitchell Restaurant group since 2005. I am currently the President of Columbus USBG as well as a consultant for bars and restaurants nationally.

In 2013, I attended the rigorous B.A.R. 5 Day Spirits Certification and have been recognized as one of the top mixologists in the U.S.A. I am one of the senior managers of the prestigious apprentice program at Tales of the Cocktail and work as a mentor to many bartenders around Ohio.

My contribution to Got Rum ? magazine will include everything from reviews of national cocktail events, articles on mixology, garnish trends, recipes and techniques, to interviews with some of the leading bartenders in the industry.



The Jungle Bird

The Tiki Craze, as it has been called, started back in 1934 when Don The Beachcomber opened in Hollywood. It was a Polynesian themed restaurant and featured exotic rum cocktails and cuisine, with over the top décor like torches, grass huts, flower leis, and of course girls in grass skirts. This continued with Victor Bergeron (aka Trader Vic) opening a similar concept 3 years later, which became a chain of Tiki themed bar restaurants.

Tiki cocktails tend to be sweet, with tropical fruit juices and syrups—and for me that can be a little much unless I am lying on a beach under a hot sun. The Jungle Bird, however, has the addition of Campari and dark, rich rum, which rounds out the sweetness and therefore is a favorite amongst bartenders.

The Jungle Bird, like most Tiki drinks, has history behind its creation. It was originally created in 1978, at the Aviary bar at the Hilton Hotel in Kuala Lumpur, Malaysia. It was served as a welcome drink in a bird shaped ceramic glass, with a beautiful pineapple leaf garnish.

It has been written about in a number of books, including Beachbum Berry Remixed and Smuggler's Cove.

What I love about this drink is its complexity. Blackstrap rum is so rich and flavorful on its own—then the bitter Campari is a welcome addition to the sweetness of pineapple juice and simple syrup. Finished with a little lime juice it is in my opinion the perfect cocktail. Sweet, tart, bitter and -of course- boozy.

Jungle Bird

1.5 oz Black Strap Rum
.75 oz Campari
.5 oz Fresh Lime Juice
.5 oz Simple Syrup
1.5 oz Pineapple Juice

There are differing opinions on how to build this cocktail—they all work, and all produce a slightly different end result. One common way is to “swizzle” which is a fancy way to mix and stir with a swizzle stick.

Another way is to build all of this over ice and shake it, which will give you a nice froth from the pineapple juice (this is my favorite way). The 3rd variation is to put it into a blender and just do a quick flash blend.

And finally, many bartenders believe this cocktail should be served over crushed ice. This will quickly dilute the drink which I personally don't like because I WANT to taste all of the ingredients.

Regardless of how you mix it, you will want to put it into an old fashioned style glass (unless you have an amazing tiki mug!) and garnish it with pineapple leaves, a chunk of pineapple, and a beautiful flower if available.





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The Taste Culture Reader: Experiencing Food and Drink

(Publisher's Review) From Eve's apple to Proust's madeleine to today's culinary tourism, food looms large in culture. Debates about health and nutrition are common in news reports. Yet despite its fundamental relationship to food, taste is mysteriously absent from most of these discussions. The flavors of foods permeate social relations, religious and other occasions. Charged with memory, emotion, desire and aversion, taste is arguably the most evocative of the senses. The Taste Culture Reader explores the sensuous dimensions of eating and drinking, from the physiology of the tongue to the embodiment of social identities and enactment of ceremonial meanings. This book will interest anyone seeking to understand more fully the importance of food and flavor in human experience.

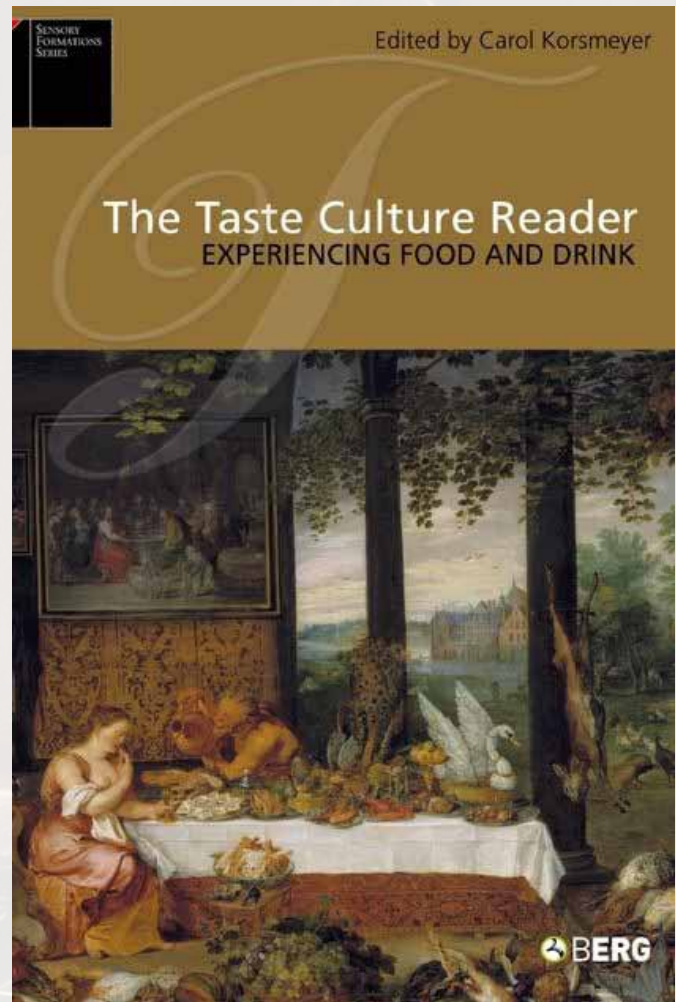
"A timely and valuable resource on the wide-ranging topic of taste across the disciplines, from biology to sociology to gastronomic literature and philosophy, by pathbreaking writers in these fields." —*Denise Gigante, Stanford University*

"A rich range of disciplinary perspectives, both western and nonwestern, that engages taste as at once innate and profoundly cultural." —*Jennifer Fisher, York University, Toronto*

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Cheers!

Margaret Ayala, Publisher



THE RUM HISTORIAN

by Marco Pierini



My name is Marco Pierini, I was born in 1954 in a little town in Tuscany (Italy) where I still live. I got a degree in Philosophy in Florence and I studied Political Science in Madrid, but my real passion has always been History. And through History I have always tried to know the world, and men. Life brought me to work in tourism, event organization and vocational training. Then I discovered rum. With Francesco Rufini, I founded *La Casa del Rum* (The House of Rum), that runs a beach bar and selects and distributes Premium Rums in Italy, www.lacasadelrum.it.

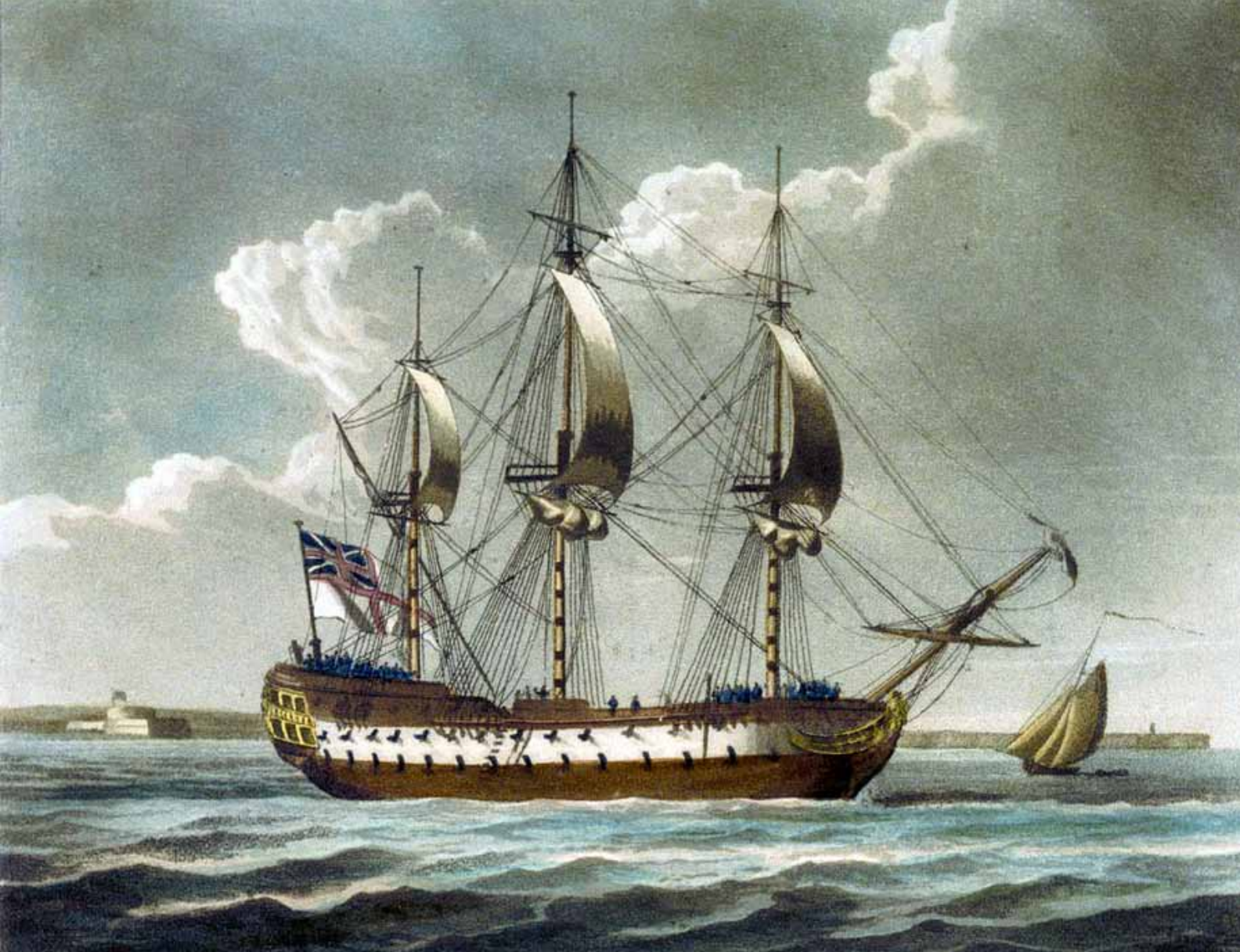
And finally I have returned back to my initial passion: History. But now it is the History of Rum. Because Rum is not only a great distillate, it's a world. Produced in scores of countries, by thousands of companies, with an extraordinary variety of aromas and flavors; it has a terrible and fascinating history, made of slaves and pirates, imperial fleets and revolutions.

All this I try to cover in this column, in my FB profile, www.facebook.com/marco.pierini.3 and in my articles on the Italian webpage www.bartender.it.

AMERICAN RUM 18: THE ROYAL NAVY AGAINST AMERICA

The 21 ships of the North American Squadron left England late in the summer of 1763. Their arrival and purpose for coming was well publicized in the colonial press, causing great concern in the colonies: "The publication of orders for the strict execution of the Molasses Act has caused a greater alarm in this Country than the taking of Fort William Henry did in 1657" wrote Francis Bernard, Governor of Massachusetts.

Britain needed troops and ships to control the Indians, to defend the new vast territories and to deter France, and troops and ships cost money, a lot of it. American colonists were the first beneficiaries of these military expenditures and the British Parliament thought they should share the burden. By far, the greatest financial problem of British revenue in America was the poor return from the Molasses Act of 1733. Parliament and successive British Governments tackled the problem head on, by deciding to enforce collection of the sixpenny duty on foreign molasses after 30 years of extremely lax implementation. During 1763 new laws



A British "Ship of the Line," a massive class of war vessel first constructed in the late 16th century and on into the mid 19th century. Their name is derived from the battle strategy of a fleet forming a single line of their heaviest ships using their combined broadside guns at their enemy. Vessels varied in size from two-decked fifty-gun ships up to four-decked fortresses carrying over 130 cannons.

and rules were passed to make smuggling more difficult. For example, an Act stated that ships of less than fifty tons found 'loitering' within two leagues of the coast without making for port could be seized as smugglers. The act also prohibited ships of less than fifty tons (later raised to one hundred tons) from importing certain easily smuggled goods (foreign brandy, rum, spirits, tea and tobacco) into the colonies.

But the most important decision, the one most fraught with consequences, was to charge the Royal Navy with enforcing the trade and revenue laws. It entrusted a military corps with the task of facing not the

armed forces of an enemy country at war, but of repressing civilians in peacetime, something alien to British Constitutional tradition. To make things worse, the relations between the Navy and the Customs were not clearly defined, thus paving the way for unpleasant, damaging quarreling about how to share out the proceeds of the seizures. Traditionally, in wartime the seizures of foreign ships made by the Royal Navy were shared equally between the king and the officers and the men of the seizing ship, whereas in America the (few) ships seized and confiscated for smuggling by the Customs officials had always had their proceeds divided into three parts: one third

for the king, one third for the Governor and one third for the officials that had made the seizure. And the spectacle of Customs officials and Navy officers squabbling over the spoils of a seizure did not contribute to fostering the colonists' trust towards the British authorities.

Perhaps there was something else. The period of the Seven Years' War witnessed an unprecedented expansion of the trade of the Continental Colonies. American ships replaced French ships in the slave trade and went everywhere, as far as Russia, selling even rum. In the meantime, the British occupation of Cuba, Guadelupe and other sugar-islands seemed to be definitive and opened up to new, huge opportunities to Americans. We already know that the restitution of the sugar islands to France in order to keep Canada was also a result of the pressure of the sugar Lobby in Parliament. I cannot be entirely sure, but it is reasonable to think that behind the new measures against smuggling in America there was also the pressure of that same lobby and a general wish of Parliament to keep the excessively dynamic Continental Colonies under control.

Anyway, Americans fought back with complaints and petitions. They stressed the economic damage done to the colonies by the new measures, which would bring about the ruin of their trade and would harm the mother country too, because the impoverished colonies would stop buying British goods. Gradually they shifted the focus to the political level, by questioning the right of Parliament to impose taxation on the colonies.

As well as issuing petitions, the colonists started to pursue very concrete actions, first of all a sort of veritable legal guerilla warfare. Since all the seizures due to smuggling had to be confirmed by a court, every seizure was followed by a long, exhausting legal war where the juries, and often the judges too, took the side of the defendants. The hearings were postponed all the time, and perhaps held when witnesses and accusers could not be present, thus undermining the



NORTH AMERICA AFTER 1763

prosecution. Often, when the verdict came, American juries simply refused to convict the accused. Quite the opposite, in many cases the Navy and the Customs officers who had made the seizure were taken to court for the damage caused and sometimes even jailed. Meanwhile newspapers and mobs intimidated the witnesses (if there were any), the informers and the officials themselves.

Moreover, American merchants refused to carry goods destined to the Royal Navy and offered help, shelter and relatively high wages to the sailors that deserted the Navy and discouraged navy enlistment. As a result, many ships were unfit for service. The Navy was sometimes obliged to resort to impressment, but that angered the sailors and the inhabitants of port towns, who often used the force to block the press gangs. Finally, but one could go on indefinitely, when the Navy ships needed local pilots to enter a port or to sail in dangerous waters, they often refused.

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RUM IN HISTORY



April Through The Years

1485 - Bartholomew Columbus is sent by his brother to France and England in hopes that he may interest Charles VIII or Henry VII in outfitting an expedition to Asia, but Bartholomew is not successful.

1601 - The East India Company's James Lancaster institutes lemon juice doses among his crew while at the Cape of Good Hope, then heaves off to Madagascar to take on more lemons and oranges. His 200 men are the only crew not decimated by scurvy.

1513 - Spanish explorer Ponce De Leon sights Florida and claims it for the Spanish Crown after landing at the site of present day St. Augustine, now the oldest city in the continental U.S.



Ever wondered what happened
in the month of **APRIL**
throughout history?

1782 - Admiral George Rodney defeats Admiral de Grasse off the coast of Dominica and secures his place as a Royal Navy hero.

1763 - Of the 14,000 hogsheads of molasses brought into New England, only 2,500 are from British sources, smugglers account for the remainder. French islands allowed to export their rum to France.

1830 - The continuous still, patented by Irish inventor Aeneas Coffey, speeds up distilling and makes for "cleaner" whisky, gin and rum. The still is named after its inventor.

1685

1735

1785

1687 - The Royal Navy officially adopts rum as the daily ration.

1789 - On board the British ship *Bounty*, Fletcher Christian led mutiny against Captain William Bligh.

1764 - On April 5th, Parliament passes the Sugar Act, which replaces the Molasses Act of 1733.

1793 - Berlin chemist Franz Karl Achard, 40, reveals a process for obtaining sugar from beets.

1782



1789



RUM IN THE NEWS

by Mike Kunetka



N E W S

MAISON FERRAND BUYS WEST INDIES RUM DISTILLERY

Maison Ferrand, the award winning Cognac, Gin and Rum producer in the heart of Cognac, France, has acquired the historic West Indies Rum Distillery in Barbados which has produced rum continually since the 19th century. Maison Ferrand is the owner of the Plantation rum brand with global distribution in 68 countries. The company produces Cognac and gin at its facility in Cognac, France and the purchase of West Indies Rum Distillery marks the first distillery acquisition outside of France. The acquisition signifies Maison Ferrand's long term commitment to the quality production of Plantation rum.

Plantation Rum was first introduced in 2003 with the desire to bring rum to the same quality standards of the best Cognacs. Since then Maison Ferrand has been selecting, aging and blending rum from the best Caribbean distilleries for its award-winning Plantation Rum expressions. Barbados is the historical birthplace of rum making and Barbadian rum has been the backbone of Plantation vintage editions as well as its special blends.

"We are production guys and having our own distillery in the Caribbean has been a dream for many years," says Alexandre Gabriel, proprietor of Maison Ferrand. "It is like getting married, we wanted to find a great match, one for life and we have found it in West Indies Rum Distillery and the exceptional rum makers there. The team there is as passionate as we are and we can't wait to start producing delicious rum together."

Barbados holds so much rum-making history, as does West Indies Rum Distillery, and Maison Ferrand is committed to working with this ancient distillery as one cohesive team to produce exceptional rum. Maison Ferrand plans to tap back to the early roots of this historic distillery

and its very rich heritage. The distillery has some ancient pot stills, one that is possibly the oldest in the Caribbean and has been dormant for almost 100 years. Alexandre Gabriel is committed to bringing these stills back to life, and as he says 'make them sing again.' Additionally, The West Indies Rum Distillery aging warehouse is uniquely located right on the sea which imprints the rum with a specific style not found anywhere else.

Gabriel says, "We control the production of our Ferrand Cognac and Citadelle Gin because we own the facilities in Cognac. We love challenging ourselves to make the best there is and it requires total commitment. We wanted the same holistic involvement for our Plantation rum so this investment is the natural course of things for us. We are both excited and humbled by what lies ahead. When signing the purchase of this historical distillery, my thoughts went to Laurie Barnard and Thierry Gardere, two rum icons and friends that we have lost all too soon. They were great inspirations to me."

TOBACCO BARN DISTILLERY

The Tobacco Barn Distillery is located in Southern Maryland, near the Chesapeake Bay. They grow all of the corn used in their Bourbon and Whiskies right there on their farm. Grains they don't grow themselves are sourced from other local farmers and suppliers. The molasses they use in their rums comes from Domino in nearby Baltimore. They currently offer four to five rums. Tobacco Barn Rum is their signature Rum. It's typically bottled at or near 80 proof to maintain its drinkability. Go Navy Beat Army was a rum specifically bottled to pay homage to this age-old rivalry. They definitely saw an increase in sales AFTER the 2016 football game. Dancing Bee starts with their base Rum, and then they add just a touch of organic honey from Southern Maryland Beekeepers. The result is a slightly sweet spirit which retains

These are the most recent and noteworthy headlines in the rum industry. If you want us to share your news with our readers, please send an email to Mike@gotrum.com. Mike Kunetka is a land-locked rum enthusiast, he is based in Colorado, USA.

its Rum notes and easy drinkability. Big Z Rum honors both Admiral Zumwalt and the Navy's newest Destroyer which is named after him. It is aged in used bourbon barrels for up to one year. Each bottle is marked with the number of the barrel from which it came. Then there is U.S.S. Constellation Rum. Specially selected barrels of their rum are transported to Baltimore's Inner Harbor. There, they are loaded aboard the U.S.S. Constellation where they continue to age for up to an additional year in the bowels of the ship. During this "voyage" the barrels are subjected to an aging process unlike any other. The gentle rocking of the ship coupled with the fluctuations in temperature gives the Rum a deeper and richer flavor. Each bottle of U.S.S. Constellation Rum is marked with its unique Voyage number.

HAVANA CLUB

Pernod Ricard has released Havana Club Tributo 2017, the second instalment in a series of limited edition sipping rums from the brand's aged reserves. Asbel Morales, Havana Club Maestro del Ron Cuban, created the 2017 edition from a blend of hand-selected base rums and a decades-old aguardiente. This aguardiente, or spirit base, has been matured in barrels that are more than 80 years old, and brings a distinctive dry note to the rum. "The extensive reserves at the Havana Club distillery provided us with a wealth of luxurious aged rums to experiment with," said Morales. "By blending a decades-old aguardiente and our precious rums, we have achieved a totally new rum experience that is lively and complex, with a remarkable dry taste imparted by the original Cuban sugar cane character of the aguardiente. Havana Club Tributo 2017 celebrates the craftsmanship at the heart of the production of premium rum, from the cane to the cask, and we hope rum drinkers around the world will enjoy it." Each of the bottles of Havana Club Tributo is individually numbered and features Morales' signature. Nick Blacknell, International Marketing Director at Havana Club International, adds: "We are delighted to have launched the latest edition in the Havana Club Tributo Collection and we look forward to building on the success of Tributo 2016. With only 2,500 bottles of Havana Club Tributo 2017 being released worldwide, we expect the

expression to be popular among global rum and dark spirits connoisseurs who are looking for the next authentic Cuban rum to add to their repertoire." Bottled at 40% abv, Havana Club Tributo 2017 is available in Cuba, Germany, Austria, Hungary, Greece, China, Denmark, Portugal, Poland, Switzerland, United Kingdom, Hong Kong, Czech Republic, Italy, Mexico and Belgium.

MARAMA SPICED RUM

Spanish exporter Beveland Distillers offers several lines of rums: Ron Reliquary, Cayo Grande, Capatain Bucanero and Caracas Club. Their latest release is Marama Spiced Fijian Rum. They start with a light, column distilled rum from Fiji. This is brought down to barrel strength with water originating from volcanic substrates, which has been purified in reverse osmosis system. Three and five year old rums are blended with extracts from exotic plants and fruits native to the island to impart notes of spice, vanilla and citrus. The nose is slightly sweet with notes of vanilla, coconut and walnuts, with spicy citrus and ginger elements on the palate. The finish gives a feeling of warmth and zest in the throat.

ANGOSTURA

The House of Angostura is proud to announce its' success at one of the most respected and high-profile trade competitions in the industry, The Spirits Business - Rum Masters Competition 2017. Its' newest addition to the family of premium rums Angostura® 1787, was awarded a Gold medal in the Dark Rum- Ultra Premium category. Angostura's twelve year-old rum (Angostura 1824®) and its Angostura 1919®, both earned Gold medals in the Dark Rum- Aged 7-12 year and Gold rum- Super Premium categories respectively. Angostura® 7 year-old premium rum and its 3 year old white rum, Reserva won silver medals.

In February 2017, the Spirits Business – Rum Masters competition brought together, leading and independent rum experts, who gathered at Rum and Sugar in London's West India Quay, to recognize and honor the world's finest brands, by engaging in a blind tasting competition. This year, the competition was judged by a panel chaired by Kristiane Sherry

RUM IN THE NEWS (continued)

by Mike Kunetka

A stack of newspapers is visible on the left side of the image. In the center, four white wooden blocks are arranged in a row, spelling out the word 'NEWS' in large, black, sans-serif capital letters. The blocks are resting on a surface that appears to be a newspaper or a similar textured material.

and joined by Timothy Falzon, head bartender at Mahiki; Chris Mathurin, co-founder of rum blog Rumming.co.uk; and Keegan Menezes Drinkapparition blogger.

DESTILERIA SERRALLES

Destilería Serrallés has named Philippe Brechot as its new president and CEO as Félix J. Serrallés, Jr. retires after 36 years at the helm. Serrallés Jr., a fifth-generation member of the family which owns Destilería Serrallés, has led the distiller since 1981. During his tenure, the company has built its export markets and achieved “sustained growth” for Don Q in the US. He will continue to serve as chairman of the board of directors. Philippe Brechot brings to the role 25 years of international management, distribution and marketing experience, and has previously worked for Diageo, Moët Hennessy, and most recently was Managing Director at William Grant & Sons for Latin America. “We are fortunate to have found Philippe, a proven executive with ample experience growing premium brands in global markets,” said Serrallés Jr. “He will be an asset to lead our team as we continue to expand our brand’s footprint throughout the global spirits market. We have developed a solid team in the USA and we will continue to focus on growing Don Q in this important market. I am confident that Philippe’s experience in developing premium brands will create a unique synergy that will strengthen our ongoing efforts in the USA and beyond.” Sixth-generation family member Roberto J. Serrallés will continue in his current role as president of Serrallés USA, the company’s US distribution arm. Destilería Serrallés also confirmed its chief executive officer and executive vice president of Serrallés USA John Eason will continue in his role.

DRIFTER SPICED RUM

Australian surfer and rum lover Luke Horlin-Smith has teamed up with Aaron Woods and Sam Altorfer of Adelaide design studio Woodscannon to create Drifter Spiced Rum, a drink that’s all about riding the wave and enjoying the moment.

“Drifter started as an idea two years ago,” says Luke, “but going back even further, I grew up in hotels – working in bars. I always drank rum and had a passion for it. Aaron and I started talking about doing a spirit. I said rum is what I’m passionate about. Bacardi and all those old brands are great spirits, great products, but maybe their branding is very old. We thought there might be a gap there for rum and followed our passion.” Horlin-Smith wanted to create a spiced spirit that avoids the overpowering vanilla that is common in other spiced rums. Drifter adds only a hint of cinnamon, so it’s sharper and more spicy than most, making it perfect for creating a dark-spiced Manhattan, a dry daiquiri or a crisp mojito. “We wanted something unique that was a little bit rawer but still had those rounded edges,” says Luke.

“We found a great distiller in northern Queensland, then added naturally sourced ingredients and created the profile we agreed on.” “It’s a modern rum,” says Sam, who designed the label and has a background as a barman. The label’s design is based on hand-painted typography and each of the limited-run 1,000 bottles was wax sealed by hand by the three-man team. You see a lot of bottles that have ‘handcrafted’ written on them,” says Aaron, “but this one really is hand crafted from barrel to bottle.” The Drifter team is currently working toward opening its own distillery, to be based on the Fleurieu Peninsula.

DICTADOR RUMS

Dictador wants to increase its global awareness and has redesigned the packaging for its XO Insolent and Perpetual blends. The Colombian rum producer sees the new look as more modern, yet maintains the original Japanese design and bottle shape. “The bold design makes a strong statement and will appeal to both new and existing clientele,” said Marek Szoldrowski, president of Dictador Europe. The move follows an announcement earlier last month that Dictador is entering an exclusive distribution agreement with Leung Yick in Hong Kong. The brand is now available in 80 markets, the firm said. Dictador XO Insolent is made from first-press sugar cane juice, distilled in pot stills and aged in a combination of ex-Bourbon barrels, ex-Sherry butts and charred Port casks. Dictador XO Perpetual, meanwhile is made from the fermentation of virgin sugar cane honey, distilled in an alembic still and aged in ex-Bourbon barrels, as well as ex-Sherry butts and Port casks. Dictador, which also produces cigars, coffee and chocolate, is based in Cartagena.

HYE RUM

Benjamin Calais, has been the successful owner and winemaker at the Calais Winery in Hye, Texas. Now he has partnered up with friends James Davidson and Stephanie Houston to open Hye Rum, not far from the winery in the Texas Hill Country. “I just don’t feel like rum has the place it deserves in the U.S.,” Calais said. “It’s used as a mixer, so it’s often as neutral as possible, and I just don’t think that’s part of the rum tradition. Bigger, fuller spirits, like a Jamaican-style rum but not as rough around the edges, that’s what we’re going for.” They hope to have the distillery open later this month and will offer traditional Caribbean-style and New Orleans-style drinks, like Mai Tais and Hurricanes. “We will have everything from sweet dessert-style cocktails like the Painkiller to more bone-dry options, like the Barrel-Aged Old Fashioned and Navy Grog,” Calais said. “We will have a daiquiri, our version of the Cuba Libre, a Dark and Stormy, a mojito, a piña colada... I feel like those are the fundamental rum cocktails. We’re going to run an old-fashioned pot still, fermenting from scratch, and distilling twice,” he said. “We’re not taking any shortcuts on the production side to get a bigger, heavier, deeper flavor. We’re using all the fermentation tricks that I’ve learned in the wine business to create a fuller product; I just have to remember we’re working with molasses instead of grapes.” He expects to have to educate

visitors to the tasting room once it officially opens, but having run Calais Winery for nearly 10 years in a state still being introduced to its own wine, he is well-versed in what it takes to get people used to and preferential toward his beverages.

MONTANYA RUM

Karen Hoskin, president and co-founder of Montanya Distillers, will deliver the keynote address at this year’s American Distilling Institute (ADI) Craft Spirits Conference. This marks the first time a woman has been named the keynote since the conference’s inception in 2003. “ADI has been a consistent source of support and education since I founded Montanya nearly a decade ago. It is an honor to provide the address, especially amid the pivotal growth the industry is experiencing” says Hoskin. One of the few women shaking up an industry traditionally dominated by men, Hoskin is a passionate advocate for the craft spirits space. In addition to underscoring the importance of collaboration among conference attendees, she plans to focus her speech on the vision of a bold and unified future for craft distilleries.

“It is imperative that we rally together to move our industry forward without losing sight of the bigger picture around us,” said Hoskin. “I care about diversity and inclusion in the workplace, sustainability and the long-term environmental impact of our industry, and exploring big, paradigm-shifting ideas to keep little companies competitive.”

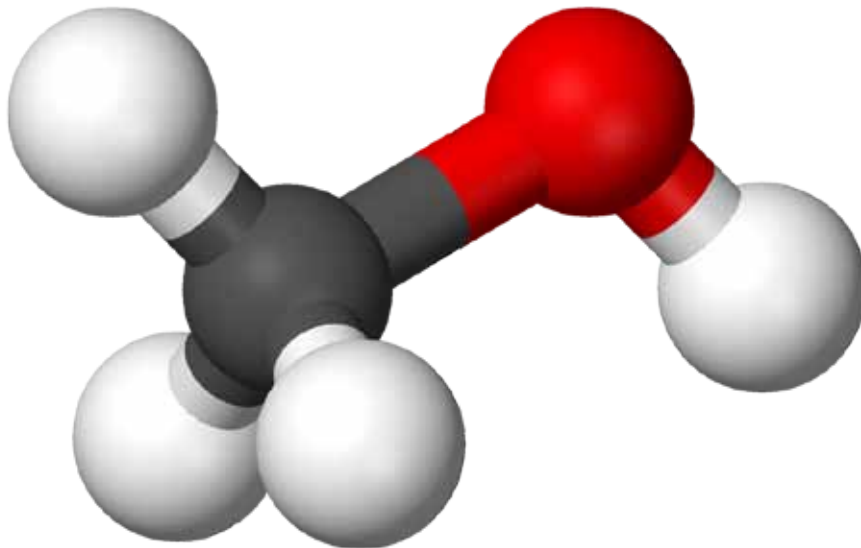
Montanya has seen solid double-digit growth for the ninth year running. The company’s gross profits were up 23 percent in 2016. Montanya grew their inventory of stored barrels of rum by 40%, which will help the distillery grow into the future. Hoskin, along with her husband Brice, founded Montanya Distillers in 2008 in the Colorado Rocky Mountains. She maintains an active role in the day-to-day production, distillation and bottling, as well as oversees sales, marketing, brand and product development. Today, Montanya is distributed in 40+ states and seven countries and has been recognized both nationally and internationally for superior quality and its green business practices. The 2017 ADI Craft Spirits Conference and Expo runs April 3rd – 6th, 2017, in Baltimore, MD. Hoskin’s keynote will be live streamed through Facebook.

When it comes to safety, large distilleries have the resources needed to study and comply with work safety and food safety regulations. Large distilleries also operate under the scrutiny of environmental, health and tax agencies, so they are better prepared to survive audits and to deliver distillates that are not toxic to their consumers.

Small, or craft distillers, on the other hand, are usually under-staffed, under-financed and often unaware of regulations designed to keep them and their consumers safe. This section, named “Eye on Craft” is aimed at this group, but also at their consumers. Educating both segments of the chain will hopefully result in increased awareness and ultimately in increased compliance.

Chapter II: Methanol (CH₃OH)

Methanol, the simplest and lightest form of alcohol, is often referred to as “wood alcohol” because many years ago it was produced mainly from wood cellulose. Unlike its next of kin, ethanol, which is at the core of all distilled spirits we enjoy today, methanol is highly toxic and deemed unsafe for human consumption.



Each country around the world has its own standard for how much methanol is safe in a beverage. In the USA, the FDA has established a safe level of methanol to be 0.35% v/v in fruit brandy (FDA Administrative Guides 7401.01 and 1701.01) and the TTB has adopted and extended this same threshold for ALL distilled spirits.

Why is methanol so toxic? Once inside the body, the methanol is converted into formaldehyde and then into formic acid, both of which are very toxic and, if present in large concentrations, can lead to blindness, coma or even death.

What should distillers do to keep their consumers safe? They should accurately perform their head cuts and they should also send their products to approved laboratories for testing.

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CIGAR & RUM PAIRING

by Philip Ili Barake



My name is Philip Ili Barake, Sommelier by trade. As a result of working with selected restaurants and wine producers in Chile, I started developing a passion for distilled spirits and cigars. As part of my most recent job, I had the opportunity to visit many Central American countries, as well as, rum distilleries and tobacco growers.

But my passion for spirits and cigars did not end there; in 2010 I had the honor of representing Chile at the International Cigar Sommelier Competition, where I won first place, becoming the first South American to ever achieve that feat.

Now I face the challenge of impressing the readers of "Got Rum?" with what is perhaps the toughest task for a Sommelier: discussing pairings while being well aware that there are as many individual preferences as there are rums and cigars in the world.

I believe a pairing is an experience that should not be limited to only two products; it is something that can be incorporated into our lives. I hope to help our readers discover and appreciate the pleasure of trying new things (or experiencing known things in new ways).



The Fiftieth

I have officially orchestrated over fifty cigar and rum pairings for this glorious publication, which has been delivering important rum news and information for many years now. I had to mark this milestone with an equally impressive cigar and, after much deliberation, I selected the Magnum 50 from H. Upmann.

As you can imagine after 50 cigar and rum pairings, it is hard not to repeat some themes, but if I do repeat them it is not due to a lack of imagination, but rather because I want to re-live treasured moments once again. This pairing, for example, is a great opportunity for me to share with you a cigar that is dear to me.

The Magnum 50 from H. Upmann (50 ring x 161mm) comes from a limited edition from 2005. Three years after its production it became a part of the classic H. Upmann lineup of cigars. What makes this cigar even more special is that I have aged it an additional three years in my humidor, maintaining it in excellent shape (I take care of my cigars with the same love I take care of my pet!). This cigar has a medium body, the first few puffs offer spicy notes of cinnamon and clove, but in a very subtle way. We need to keep this in mind while looking for a good rum to pair it with. This turned out to be a very easy task.

I didn't want a sipping rum, instead I wanted a rum for a cocktail, something I've been doing for the past few years. I found it very hard not to think about the great pairings I've made with a Rum Manhattan, because it works perfectly with the body of a rum, providing a canvas for the Vermouth Rosso to add ripe fruit notes. This is especially true if the Vermouth is a home-made maceration made with cherries and their liqueur, which makes it even fresher and which makes

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the addition of a cherry garnish totally unnecessary.

The rum I selected for the cocktail was Don Pancho 8 year old, because I like the rums made by Don Pancho and because the rum is very versatile. I think this rum is among my top 5 rums for this type of cocktail.

Here are the proportions for the Rum Manhattan:

2 oz Don Pancho 8
1 oz Vermouth Rosso with Cherry

Making a Manhattan is very simple and straightforward, as long as you follow a few basic recommendations, such as chilling the glass first and using a jigger or measuring device in order to accurately follow the recipe.

It is autumn over here and you can tell by the weather. A good Rum Manhattan can really make your day and if you add a cigar pairing I am sure it will be a pairing worth doing even in the rain!

Once you light up the Magnum 50 cigar you will notice the excellent draw you get from it, thanks to its ring size and length, immortalized by the beloved Robusto. The first two thirds also feature a range of aromas and flavors. At the very beginning of the pairing, the cocktail will dominate, showcasing the spicy notes but without leaving our palate dry, since the sweet cherry flavors from the Vermouth balance out the flavor.

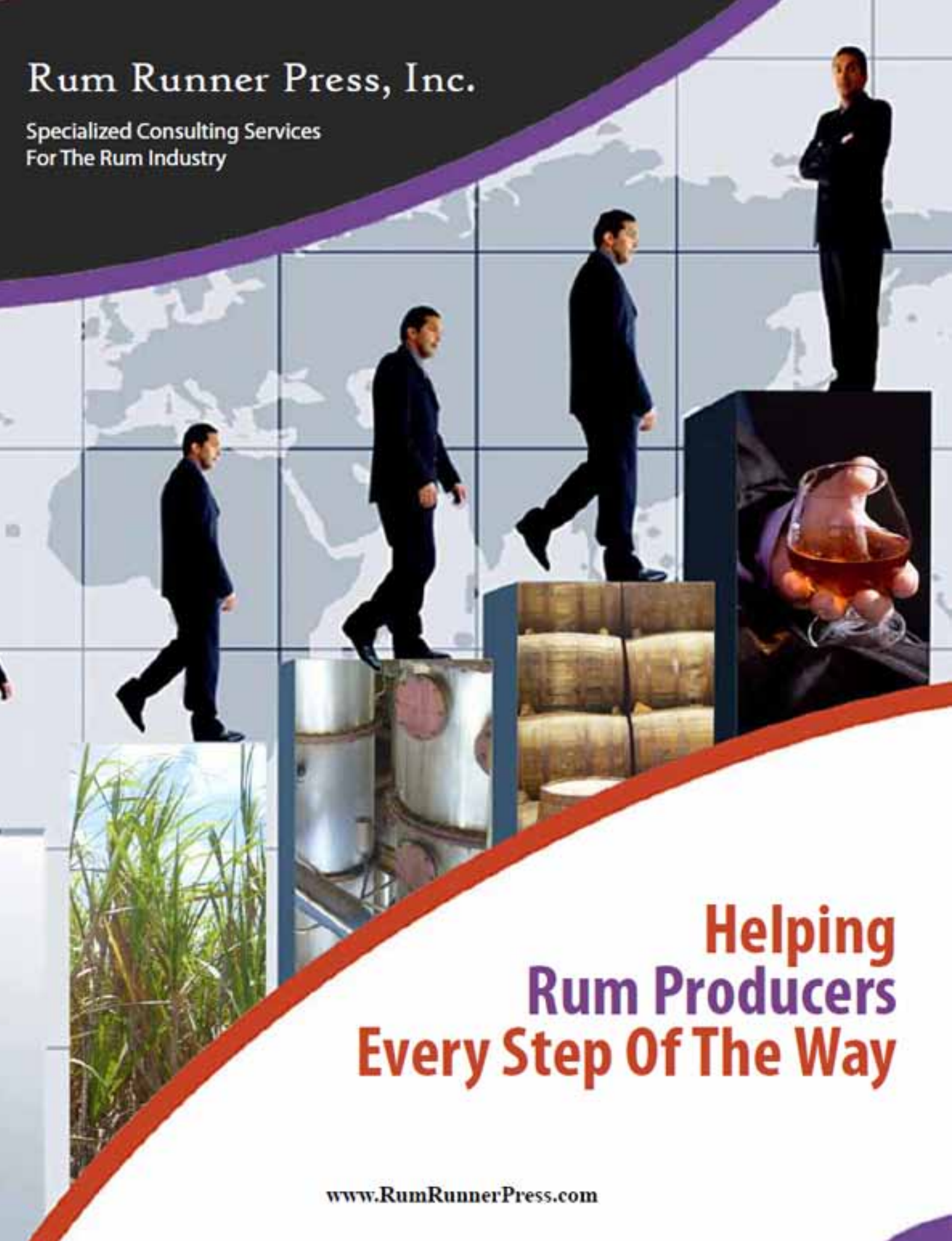
Even though in many cases we experience an increase in intensity and flavors when we move from the first third to the second third of the cigar, this was not the case with the Magnum 50. Instead, I even feel that the cigar became more mellow and rounded. You can easily enjoy two cocktails while you smoke this cigar, which is exactly what I did, because it was very good and because of how it allowed me to enjoy the cool evening.

Now that Cuban cigars are becoming available in the USA, I expect many of our readers there can find this exact cigar so they can replicate the pairing.

Philip Ili Barake
#GR CigarPairing

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