

Got Rum?®

DECEMBER 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 - "GOT RUM?" TEAM INTERVIEW -
EGGNOG SPECIAL - RUM UNIVERSITY**



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FRONT COVER: Christmas Rum Punch

INSIDE SPREAD: The Gift of Rum

Got Rum?™

FROM THE EDITOR

Gratitude and Toasts

When I think of the word *gratitude*, I immediately associate it with a state of thankfulness, this is because the Latin root *gratus* means “pleasing” or “thankful”. Another word derived from the same root is *congratulate* which means “to express how pleasing someone’s success is”. When this expression of congratulations is accompanied by a drink, we refer to it as a “toast”.

As another year approaches its end, I have abundant reasons to feel gratitude:

- For having the most wonderful wife and business partner I could ever have asked for
- For having the best team of contributing writers working with us at “Got Rum?” and for an ever-growing group of devoted readers throughout the rum world
- For being able to see our businesses grow, doing what we love
- For being a small part of an industry that can produce the widest range of distillates imaginable
- For being able to help new craft distilleries come into existence and start their journeys on the right foot

I hope that every person reading these words takes a few moments to also make a mental list of the people and things they are grateful for.

For distillers and brand owners, each bottle of rum sold is a symbol of



gratitude for the purchaser’s preference. It is also filled with the promise of toasts, enabling the jovial comradery that is often enjoyed during celebrations.

For mixologists, each drink is a literal toast, to the clients’ happiness and success.

Enjoy the holidays, do so responsibly and take every opportunity you have to experience gratitude and to congratulate those around you.

Cheers,

A stylized, handwritten signature in dark ink, appearing to read 'Luis'.

Luis Ayala, *Editor and Publisher*



<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!

Two James Doctor Bird Jamaican Rum

One of the surprises of 2017 was the introduction of this new rum from Jamaica by way of Detroit Michigan. This pot still rum is created at the Worthy Park Distillery where it is aged in used American Oak Bourbon barrels for six plus years. It is then transported to Two James Distillery located in Detroit, Michigan. There it is aged for an undisclosed time period in Moscatel sherry casks before being blended to 50 abv.

Appearance

This rum comes in a 750 ml bottle with a classic label style reminiscent of the early 20th Century. In the bottle and glass the rum holds a shiny copper appearance. When it is agitated it creates a thin band that spins off fast moving legs.

Nose

A funky aroma and most Pot Still Jamaican rums tend to go hand and hand and this rum does not disappoint. The ester-rich aroma delivers notes of passion fruit, ripe strawberries, coconut husks, pineapple and a hint of pencil lead.

Palate

As much as I enjoyed the aroma of the rum the flavors did not fail to disappoint.

From the first sip dark caramel flavors and smoky charred oak form the foundation with the coconut husk and pencil lead notes providing a mineral twist to the flavors. The fruit flavors of pineapple, strawberries and lemon peel create the mid and high notes of the flavor profile. As the finish begins, the strawberry notes become more dominant with oak tannins and copper mineral notes weaving and lingering in a long interesting finish.

Review

For me personally I enjoyed this rum, but I tend to be drawn to Pot Still rums and enjoy the funkiness that a Worthy Park rum normally delivers. Add the Moscatel Sherry cask finish and I discovered the blender had managed to create a complex funky/sweet balanced product. My bias aside, I have been told that the rum is way too funky for some folk's palates to sip neat, but they enjoy it in a range of cocktails that call for Jamaican rums.

Currently it is available in some regions of the United States and some online outlets. If you are interested in picking up the product, check your local stores for availability.



www.twojames.com

THE ANGEL'S SHARE

by Paul Senft

Criterion

The historic Foursquare Distillery located in Saint Philip Parish of Barbados has continued to venture outside their staple Doorly's line with the fifth release in their "Exceptional Cask Selection" series: Criterion. The rum is created using the wine from fermented molasses and is distilled using a combination of column and pot stills. The rum was then aged for ten years in used American white oak and Madeira casks. The rum was blended to 56% ABV and bottled for distribution in the United Kingdom and United States.

Appearance

The 750 ml bottle like all Exceptional Cask Selections has a simple, straight forward label that provides all of the basic details about the rum. In the bottle and glass the liquid presents a lovely golden amber color with rose hues refracting through it. Agitating the liquid created a thick band around the glass that slowly releases legs that slowly drift down the side of the glass.

Nose

As I nosed the rum I discovered some of the markers that I found in other Foursquare rums. However, as I breathed the aroma in I found an interesting complexity with Criterion that made it unique when compared to the other releases. At first I noted baked cinnamon apple, honey dipped pineapple, ginger, ripe bananas, figs, nutmeg and lemon zest. All of these notes mingle and married with charred oak tannins that provided me hints of toffee and dark chocolate.

Palate

Sipping the rum it slowly reveals its secrets and flavors. Delightfully complex it took

multiple tastings to discover all of the notes hidden in the liquid. The first sip delivers the cooked cinnamon apples, dried figs, and banana notes from the aroma forming the high notes that dance with an underlying wine-like tanginess. Tobacco leaf, coffee bean, dark chocolate and caramel manifest creating the middle notes. The base notes of the rum slowly form its baseline flavors providing flavors of nutmeg, menthol, old leather and black pepper that mingle and augment the others notes in the flavor profile. As the rum begins to fade the bitter sweet notes delicately balance and dance augmented by nips of alcohol. Finally the rum lingers on the palate with notes of salt, charcoal and apple wood that settles into a slow dry finish.

Review

Overall 2017 was a good year for quality rums and Criterion is clearly one of the leaders of the pack. Due to the limited worldwide release of 4,000 bottles, when this rum is spotted on the shelf it is one of the few on my must purchase list. As Richard Seale of Foursquare Distillery continues to create new and exciting rums, it will be interesting to see where he goes from here. I believe the complexities of the spirit provide it the versatility most desire when experiencing an extraordinary spirit. For this reason I think it is important to say if you are lucky enough to find this rare bottle; savor and enjoy this in the manner you like best. I for one will be enjoying mine neat in my favorite snifter. Cheers!



@foursquare.rumdistillery

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@gotrums.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

Nuts and Rum Ground Chicken Spread

Ingredients:

- 1 Cup Ground Cooked Chicken
- 1 Cup Ground Almonds and Pecans
- 1 Tbsp. Parsley, finely chopped
- Mayonnaise, to make a smooth paste (not runny)
- Salt and Black Pepper to taste



"Do give books – religious or otherwise – for Christmas. They're never fattening, seldom sinful, and permanently personal."

— Lenore Hershey

Directions:

Mix ingredients in the order that they appear in the ingredients list. Serve spread over crackers, toasted bread and biscuits. Great little hors d'oeuvre before the Eggnog is served!

Holiday Spiced Eggnog

Ingredients:

- 5 Eggs, cold and separated
- $\frac{3}{4}$ C. Sugar
- 2 C. Whole Milk
- 1 $\frac{1}{2}$ C. Spiced Rum
- $\frac{1}{2}$ tsp. Salt
- 2 tsp. Pure Vanilla Extract
- 1 tsp. Powdered Cinnamon
- 1 C. Heavy Cream

Directions:

In a medium size mixing bowl whisk the egg yolks together with $\frac{1}{2}$ cup of sugar until creamy and sugar has begun to dissolve. Stir in the milk, rum, salt, vanilla and $\frac{1}{2}$ tsp. of cinnamon. Set bowl aside.

In a large mixing bowl, whisk the egg whites until soft peaks begin to form, approximately 3-4 minutes.

Add the remaining sugar and continue whisking until stiff peaks begin to form, approximately 5 minutes.

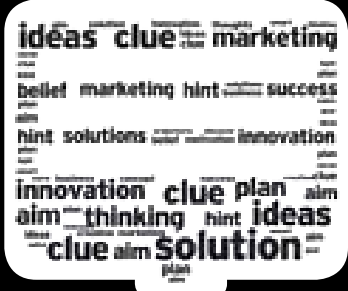
In another medium size bowl, beat $\frac{1}{2}$ cup of the heavy cream until light and fluffy, about 5 minutes. Fold the egg whites into the whipped cream.

Pour the yolk mixture into a punch bowl and gently spoon the egg white/whipped cream mixture. Dust the top with cinnamon and chill for one hour before serving.



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The background of the entire page is a photograph of a rum cellar. On the left, several large wooden barrels are stacked. The walls are made of rough, textured stone. A bright light source, possibly a doorway or a strong lamp, is visible in the center background, creating a strong glow and casting long shadows. The overall atmosphere is warm and aged.

IDEAS THAT CHANGED THE RUM WORLD

A word cloud of business-related terms in orange and black. The word 'IDEAS' is the largest and most prominent, located in the center. Other large words include 'thought', 'business', 'solution', 'work', 'belief', 'plan', 'success', 'innovation', 'clue', 'guess', 'marketing', 'concept', 'aim', 'hint', 'strategy', 'idea', 'innovation', 'solution', 'work', 'belief', 'plan', 'success', 'innovation', 'clue', 'guess', 'marketing', 'concept', 'aim', 'hint', 'strategy', 'idea'. The words are arranged in a circular pattern, with some overlapping. The colors are orange and black.

Most people would not think twice about seeing ice being used to serve spirits “on the rocks” or in the preparation of elaborate cocktails. This, however, was not always the case. In the early 1800’s, chilled beverages and ice were luxuries afforded only to those living in areas where ice occurred naturally. A New England entrepreneur named Frederic Tudor changed this, when he became obsessed with shipping ice from their family’s pond, to eager consumers in the Caribbean and beyond. Tudor also traversed the USA, convincing bartenders to offer cold drinks and teaching restaurant owners how to make ice cream.

Idea: Ice

In the 1800's, shipping ice over long distances, without refrigeration, was a crazy idea, but a few factors were in Tudor's favor:

- Hiring ships from Boston to the Caribbean was very inexpensive because many left empty to collect cargo later in the West Indies.
- Ice was free, only the labor of cutting it needed payment.
- Sawdust was also free as a waste product of the lumber industry, and insulated ice effectively.

By 1816, Tudor was shipping ice from Massachusetts to Cuba with ever-increasing efficiency. In 1833, fellow Boston-based merchant Samuel Austin proposed a partnership for selling ice to India, about 16,000 miles and four months away from Massachusetts. On May 12, 1833 the brig *Tuscany* sailed from Boston for Calcutta, its hold filled with 180 tons of ice cut during the winter. When it approached the Ganges in September 1833, many believed the delivery was an elaborate joke, but the ship still had 100 tons of ice upon arrival. For the following 20 years, Calcutta became Tudor's most lucrative destination.



Frederic Tudor (1783-1864)

The 1860s became the peak competitive period of American ice harvesting, and Tudor's company prospered. Even during the Civil War, when the South was cut off from ice supplies in the North, the ice industry continued to grow in New England and in the Midwest.

As American society grew more accustomed to fresh meats, milk, and fruit, the ice industry expanded into one of the most powerful industries in the nation. At the turn of the 20th century, nearly every family, grocer, and barkeep in America had an icebox. But ironically, America's dependence on ice created the very technology that would lead to the decline of the ice empire -- electric freezers and refrigerators. During the early 1900s, these appliances became more reliable, and by 1940, 5 million units had been sold. With freezers allowing people to make ice at home, there was little need to ship massive quantities across the country.

Today we can say that bars would not sell as many beverages without the aid of refrigeration or ice. Rum, in particular, is consumed mostly in cool and refreshing cocktails, thanks to the ingenuity and perseverance of Mr. Frederic Tudor.

⊕ *m. Acidum minerale*
 ⊕ *Acidum Vitrioli*
 ⊕ *c. concentratum, d. dilutum*
 ⊕ *Acidum Nitri, ⊕ a n. phlogisticatum*
 ∇ *Aqua fortis*
 ⊕ *Acidum Salis ⊕ a s. dephlogisticatum*
 ∇ *Aqua Regis*
 ⊕ *Acidum fluoris mineralis*
 ⊕ *Acidum Arsenici*
 ⊕ *v. Acidum Vegetabile*
 ⊕ *Acidum tartari*
 ⊕ *Acidum Sacchari*
 ⊕ *Acetum*
 ⊕ *a. Acidum animale*
 ⊕ *Acidum urinae; phosphori*
 ⊕ *Acidum formicarum*
 ⊕ *Acidum aereum; atmosphaericum*
 ⊕ *Sal alcalinus*
 ⊕ *p. Sal alc. purus (Causticus)*
 ⊕ *v. Alkali fixum vegetabile*
 ⊕ *m. Alkali fixum minerale*
 ⊕ *Alkali volatile*
 ∇ *Terra*
 ∇ *Lapis*
 ∇ *Arena*
 ∇ *Calx, p. pura (ustulata)*
 ∇ *Calx vitriolata (Jelenites, gipsum)*
 ∇ *Terra ponderosa*
 ∇ *Magnesia*

making your own Anise Liqueur (Anisette)

Ingredients:

- 5 teaspoons anise seed, crushed
- 1 1/2 teaspoons fennel seeds, crushed
- 1 1/2 teaspoons coriander seeds, crushed
- 750 mL light gold rum
- Optional: 9 1/2 ounces of Simple Syrup, recipe below

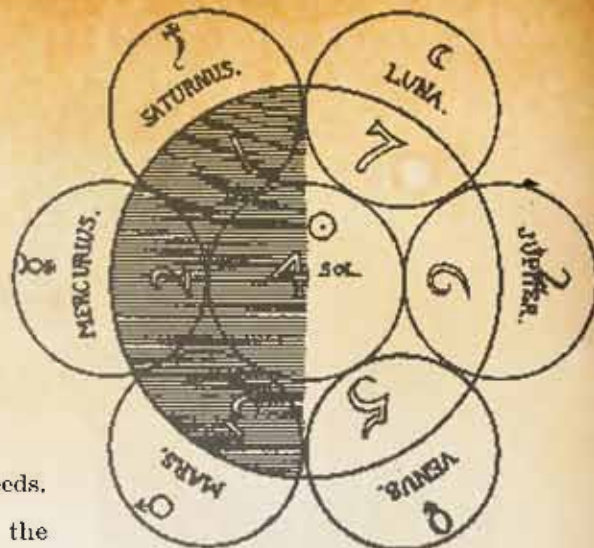
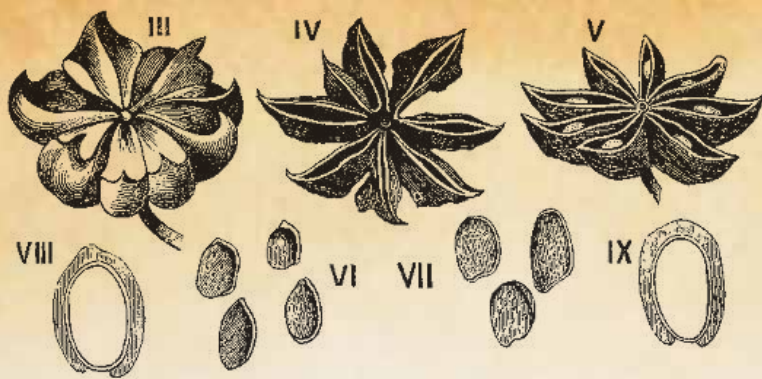
Directions:

Place anise seeds, fennel seeds and coriander in a bowl. Grind all the seeds using the back of a spoon. Add the ground seeds to the rum.

Allow the mixture to soak for 4 weeks and then strain out the seeds. Allow the haze to settle for a week then pour off the sediment. Add the simple syrup and shake.

To Make Simple Syrup:

Add 1 part water to 2 parts sugar. Combine sugar and water in a saucepan. Slowly heat over a medium heat, stirring occasionally. Keep below boiling. The syrup is ready once the sugar is dissolved.



ILICIIUM RELIGIOSUM.—III, Unripe Fruit. IV, Ripe Fruit. VI, Seeds. VIII, Section through the testa.
ILICIIUM ANISATUM.—V, Fruit. VII, Seeds. IX, Section through the testa.

Did you know that...

1. It improves digestion
2. It's antimicrobial
3. It reduces menopausal hot flashes
4. It aids oral health
5. It has antiviral effects
6. It fights candida
7. It's an anti-inflammatory and provides pain relief
8. It helps migraines and headaches
9. It relieves lice and scabies
10. It kills fungus
11. It relieves nausea
12. It increases sex drive
13. It helps bronchial irritation and asthma

Warnings:

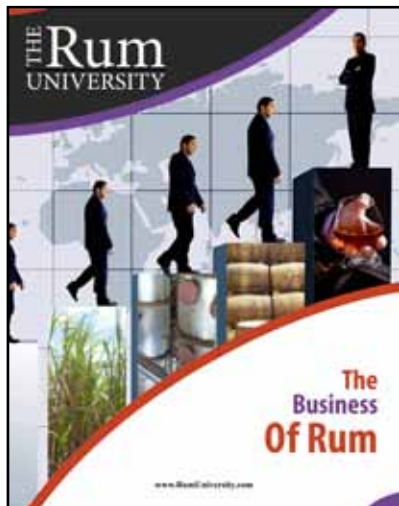
While anise seed has many benefits, it's important to note that high doses of the essential oil are toxic due to its narcotic properties. Anise seed is safe when used in small doses. Ingesting large amounts of the seed can cause convulsions, narcosis, circulatory problems and even coma. Additionally, when used improperly, seizures, paralysis, lack of clarity and other mental problems may occur. Always consult a certified herbalist, naturopathic doctor or healthcare practitioner before using or administering anise seed and oil.

Source: www.thealternativedaily.com





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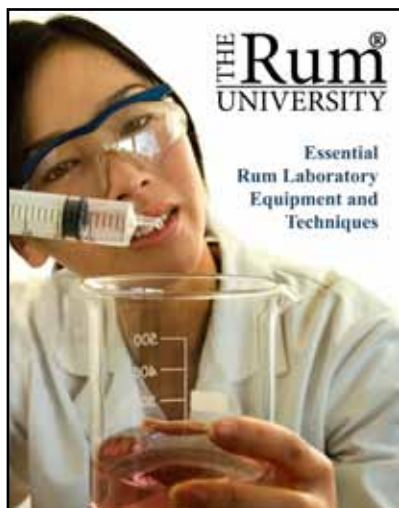
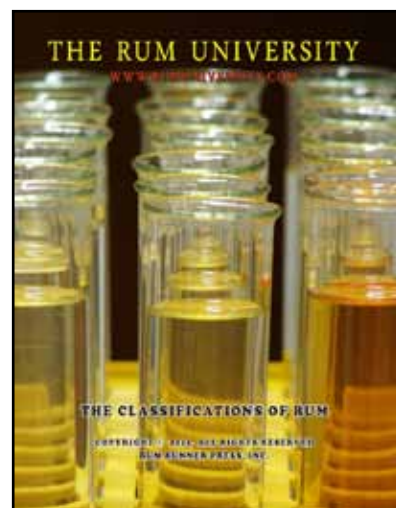
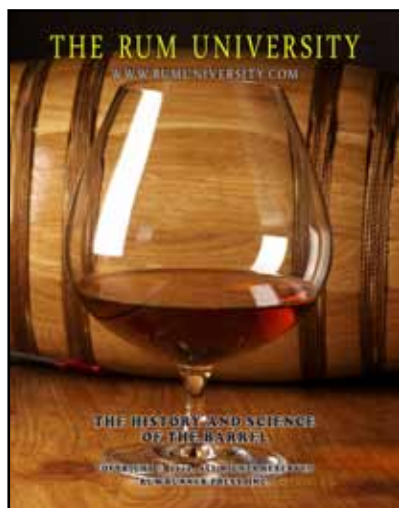
Day 2: The Classifications of Rum. We analyze commercially available rums to identify their organoleptical characteristics and associated production costs.

Day 3: The Art of Rum Making. You will spend an entire day exploring the distillation of rum, understanding cuts and derived styles, using laboratory and production stills.

Day 4: History and Science of the Barrel. You will spend a full day exploring and understanding rum's transformation inside the barrel.

Day 5: Essential Rum Laboratory and Techniques & Introduction to Rum Blending. On the last day of the course, you will devote time to understanding and using laboratory techniques, culminating in your blending of three different rums.

Note: This 5-Day Rum Course fulfills all the academic pre-requisites for our Advanced Rum Distillation and Advanced Rum Blending courses.



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A testimonial from one of our recent graduates:

"I've been a long-time reader of 'Got Rum?' and just recently attended your Rum University class in Louisville, Kentucky. We've been in the rum business for quite a while so I was a bit concerned exactly how much value I might benefit from taking the course. The class was 5-days long and the entire spectrum of the rum industry was covered – including areas I thought I fully understood.

I want to let your readers know that I got ideas, tips, and information worth to the full course value on each and every day of the class. I couldn't believe how much I still have to learn. Anyway, I started implementing those ideas the day I got back!"

Mr. Paul W. Case, Jr. Partner,
Kolani Distillers LLC., Hawai'i

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The Rum University at:**

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Rum University courses are available in Spanish and in English, depending on the official language of the host nation.

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.



Holiday Eggnog and Milk Punch

When I was a child living in Arizona I remember my parents would always get a bottle of eggnog at Christmas time and it was such a treat for my brother and I to enjoy a glass. I also have fond memories of my Aunt Sally who would enjoy hers with a little Southern Comfort! No offense to the Southern Comfort folks but I think it pairs a lot better with a nice aged rum. Eggnog has all of the flavors of winter baking spices in it and as we all know rum is the perfect partner with cinnamon, nutmeg, and clove. If you don't want to purchase the traditional grocery store kind you can also make your own, which I much prefer. It isn't difficult and the end result is really delicious. I have included my own recipe below but keep in mind that you can personalize it however you wish. Eggnog can be served cold or hot, and I think an aged rum is the ideal addition.

Here in the Midwest there is also something called a Tom and Jerry--- growing up out west I had never heard about it but it's quite popular during the holidays here. The Tom and Jerry is a cocktail created in the early 1800's and is a twist on the traditional eggnog, served with brandy and rum, and served hot. Some say it was created by British journalist Pierce Egan, but there are also numerous accounts that Professor Jerry Thomas invented it, and named it after himself and his two pet mice, Tom and Jerry. Regardless, it is a classic Christmas



milk punch and you can even find the “batter” in the frozen aisles of grocery stores during the months of November and December. It takes a bit of time to make, but once you have the mix you can freeze it and the shelf life is indefinite. This can be served in a coffee mug, or made into a large punch bowl.

I hope that you all have a wonderful holiday season, full of friends, family, great food and of course RUM :)

HOMEMADE EGGNOG

4 cups 2% Milk
1 cup White Sugar
12 Egg Yolks
½ cup Brown Sugar
5 whole Cloves
1 tsp Vanilla Extract
1 tsp Ground Cinnamon
½ tsp Ground Nutmeg
4 cups light Cream

Combine milk, vanilla, cloves and cinnamon in a saucepan on low heat and slowly bring milk to a boil. In a separate bowl combine eggs and sugar and whisk until fluffy. Slowly add the hot milk mixture into the eggs. Stir well and add back into saucepan. Cook over medium heat for 3-4 minutes until thick but do not allow it to boil. Remove from heat and strain out the cloves. Let it cool for about one hour at room temperature. Add the cream and nutmeg, and if you wish, you may at this point add 3 cups of rum---- if you want this to be an alcoholic eggnog. I personally prefer to add my rum to each individual glass, but that is up to you. I like a rich aged rum, but with so many on the market I encourage you to choose your favorite.

TOM AND JERRY

12 Eggs (separated)
1/2 cup or 1 stick Butter
(softened)
1 cup Sugar
1 tsp Ground Cinnamon
1 tsp Ground Nutmeg
1 tsp Ground Cloves
1 tsp Vanilla Extract

Separate the egg whites from the egg yolks and place in individual bowls. Using a hand mixer, beat the egg whites until you have a meringue like texture with stiff peaks. Add the softened butter and sugar to the bowl of egg yolks and whip with a mixer until fully mixed and liquid. Gently fold the egg yolk mixture into the egg whites. Stir in the cinnamon, nutmeg, clove and vanilla. Cover and store in the refrigerator until you are ready to serve. You can also freeze the remainder indefinitely; just make sure to thaw out what you want before serving.

To Serve:

1 tablespoon Tom & Jerry Batter
4 ounces milk (hot, or hot water, or both)
1 ounce dark rum
1 ounce brandy or cognac

Mix well until the batter is completely melted and garnish with grated nutmeg.



HIGHLY RECOMMENDED

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AMERICAN RUM

A Short History of Rum in Early America

Marco Pierini

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THE WONDERFUL WORLD OF **Eggnog!**







Eggnog really makes you wonder: how did humans first think chugging a spiced and spiked egg-yolk-and-milk mixture was a good idea? Yet despite its “love it or hate it” fame, eggnog has charmed drinkers for nearly a millennium.

While culinary historians debate its exact lineage, most agree eggnog originated from the early medieval Britain “posset,” a hot, milky, ale-like drink. By the 13th century, monks were known to drink a posset with eggs and figs. Milk, eggs and sherry were foods of the wealthy, so eggnog was often used in toasts to prosperity and good health.

Eggnog became tied to the holidays when the drink crossed the Atlantic in the 1700’s. American colonies were full of farms—and chickens and cows—and cheaper rum, a soon-signature ingredient. Mexico adopted the very eggnog varietal “rompope,” and Puerto Rico enjoys the “coquito,” which adds coconut milk. The English name’s etymology however remains a mystery. Some say “nog” comes from “noggin,” meaning a wooden cup, or “grog,” a strong beer. By the late 18th century, the combined term “eggnog” stuck.

Eggnog purists argue that those who don’t like the Yuletide drink have simply never tasted the real thing. Sugar-laced supermarket versions can’t hold a candle to the homemade goodness, especially since the US Food and Drug Administration permits that the drink can be made from as little as 1% egg yolk. That often borders on “milknog” or egg flavoring.

America’s founders would have had none of that. George Washington even penned his own famous heavy-on-the-alcohol eggnog recipe. Only one problem, he forgot to record the exact number of eggs! Cooks have estimated the quantity to be a dozen, thus the recipe goes as follows:

Ingredients:

- One quart Cream
- One quart Milk
- One dozen tablespoons Sugar
- One dozen Eggs (missing from original Washington recipe)
- One pint Brandy
- 1/2 pint Rye Whiskey
- 1/2 pint Jamaica Rum
- 1/4 pint Sherry

Directions:

Mix the Brandy, Whiskey, Rum and the Sherry. Separate yolks and whites of eggs, add sugar to beaten yolks, mix well. Add milk and cream, slowly beating. Beat whites of eggs until stiff and fold slowly into mixture. Let set in cool place for several days. Taste frequently.

So as you enjoy your holiday cheer, please drink responsibly, not just for the alcohol but also for the calories: eggnog can pack in upwards of 400 calories per serving!





Eggnog Around The World

Chile - Cola de Mono

Cola de Mono translates to “monkey tail,” but don’t expect any bananas in this Chilean drink. It is traditionally made with instant coffee, evaporated milk and aguardiente (a high-proof Chilean moonshine). Sadly, the fiery spirit is hard to find outside of South America. As a substitute, we recommend using Kappa, a Chilean pisco. The result is a lighter, more invigorating holiday cocktail that will pep up any holiday party.

Italy - Bombardino

According to legend, this Italian winter treat was created at an Alpine ski resort for a group of snow-blasted skiers looking for shelter from a blizzard. In its original form, the drink was a simple mix of brandy, zabaglione (an Italian egg-based custard) and milk, warmed on a stove. After trying it, one of skiers cried, “Accidenti! È una bomba!” Or “Damn! It’s a bomb!” And so, the Bombardino came to be.

Japan - Tamagozake

Occasionally called “sake-nog” by Westerners, tamagozake is actually an uncommonly delicious Japanese home remedy for colds. A raw egg and pinch of sugar are continually whisked into warm sake until uniformly dissolved into a thick, creamy texture. Tamagozake can be served year-round but rarely appears on Japanese restaurant or bar menus, given its strong medicinal association.

Puerto Rico - Coquito

The Caribbean’s Christmas punch, Coquito is made with three different milks: coconut, sweetened condensed and evaporated. It’s indulgent, rich and loaded with rum. In coquito’s home country of Puerto Rico, the go-to spirit is pitorro, a raw, moonshine-like rum made in homemade stills. But you’d be hard pressed to find pitorro on your local liquor store shelves, so we opt for a mix of white and dark rum instead.

Scotland - Auld Man’s Milk

This smoky, creamy cocktail is traditionally served during Hogmanay—Scotland’s New Year’s Eve festival. After the Scottish Reformation in the late 1500s, Scotland did not celebrate Christmas for 400 years. Instead, they celebrated the end of the year with fire dancing, scotch, more scotch and this silky drink (which, conveniently, contains even more scotch). This potent elixir is garnished with nutmeg and lemon zest for a surprising citrusy kick.

The Netherlands - Advocaat

Holland’s holiday spirit is so strong that some versions have to be eaten with a spoon. Dutch advocaat combines brandy or cognac with sugar, fresh vanilla, and a sinfully large quantity of egg yolks. Bottled varieties by Bols or De Kuyper are widely distributed and available internationally, but the best advocaat is made fresh, topped with whipped cream and cocoa, and enjoyed immediately. For a taste of Dutch decadence, try the cardamom-scented advocaat amongst the Rembrandts at Restaurant d’Vijff Vlieghen in Amsterdam.

Mexico - Rompope (see next page)

Rompope is a traditional Mexican beverage made by combining eggs, milk, sugar and rum. It is derived from the Spanish *ponche de huevo* or *rompón* and most Latin American countries have their own version.

According to history, nuns in the convent of Santa Clara, in the state of Puebla, were the first ones to create this beverage in Mexico in the early 1600s. The nuns, known as *Claristas*, were daughters of wealthy Spanish families who, prior to joining the order, had been exposed to consuming and cooking excellent culinary creations.

Today Rompope is produced commercially throughout Mexico, many versions are flavored with nuts and fruits, but traditionalists always gravitate towards the original Santa Clara brand, which features Sister Eduvigis on its label, who was the first to allow the production of Rompope for sale outside the convent.

Ingredients:

- 1 quart whole milk
- 1 cup sugar
- 2 teaspoons vanilla extract
- 1 cinnamon stick
- 1/4 cup finely ground almonds or almond meal (optional)
- 12 egg yolks
- 2 cups rum

Directions:

Combine the milk, sugar, vanilla and cinnamon stick (and ground almonds, if you are using them) in a large saucepan. Over medium heat, bring the mixture to a boil. Reduce heat and simmer, stirring constantly, for 15 minutes. Remove from heat and allow the mix to cool down to room temperature.

Beat the egg yolks until they are thick and lemony. Remove the cinnamon stick from the milk mixture and gradually whisk the egg yolks into the milk mixture. Return to low heat, stirring constantly, cook until mixture coats a spoon. Remove from heat and allow to cool completely.

Add the rum to the mixture, stir well. Transfer to a container and cover tightly. Refrigerate for 1 or 2 days before serving. Makes 1-1/2 quarts.

Will keep refrigerated for at least 1-2 months.





HELPING THE REBUILDING EFFORT

The Caribbean Rum & Beer Festival is teaming up with the Caribbean Tourism Organisation (CTO) to raise monies for hurricane relief to the islands in the Caribbean who have been hit hard by Hurricane Irma & Maria.

It is clear that the islands will need long-term support to recover from these natural disasters. With this in mind this year's Caribbean Rum & Beer Festival in Barbados on 9 Dec 2017 will be raising funds for the CTO Hurricane Relief Fund. As the organisers of the Festival we have committed to;

- Donating 5% of ticket sales and Exhibitor floor space fees to the CTO Hurricane Relief Fund.
- Accepting donations of rum & beer from producers / distributors and selling these contributions at the Festival. 100% of monies from the sale of donated products will be given to the CTO Hurricane Relief Fund.
- Allowing CTO members to raise monies on-site at the Festival. 100% of monies will go to the CTO Hurricane Relief Fund.

We would love to have you as an Exhibitor at the Festival, however if you are unable to be with us then please consider donating rum or beer products for us to sell to raise money for the CTO Hurricane Relief Fund. Your gift will be put to good use and all participating parties will be acknowledged.

Please send your 'free domicile' product donations to:

Ms. Cheryl Collymore
Festival Director
Caribbean Rum & Beer Festival
25 Second Avenue
Rendezvous Gardens
Christ Church, Barbados
Tel: (246) 262 0314

Thank you for your contribution to assisting our Caribbean brothers & sisters in a time of need.

For further information please refer to our website <http://bit.ly/2017CharityCRBF> or you can contact me. Please feel free to share this email with any persons who can assist us in this endeavour.

Regards,

Dr. Glyn Williams
Operations Director
Caribbean Rum & Beer Festival
www.rumandbeerfestival.com
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2017

9 December

CARIBBEAN
RUM & BEER
FESTIVAL
BARBADOS



ROCKLEY GOLF AND COUNTRY CLUB

BARBADOS

2PM - 10PM

www.rumandbeerfestival.com

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. Through History I have always tried to know the world. 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 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.

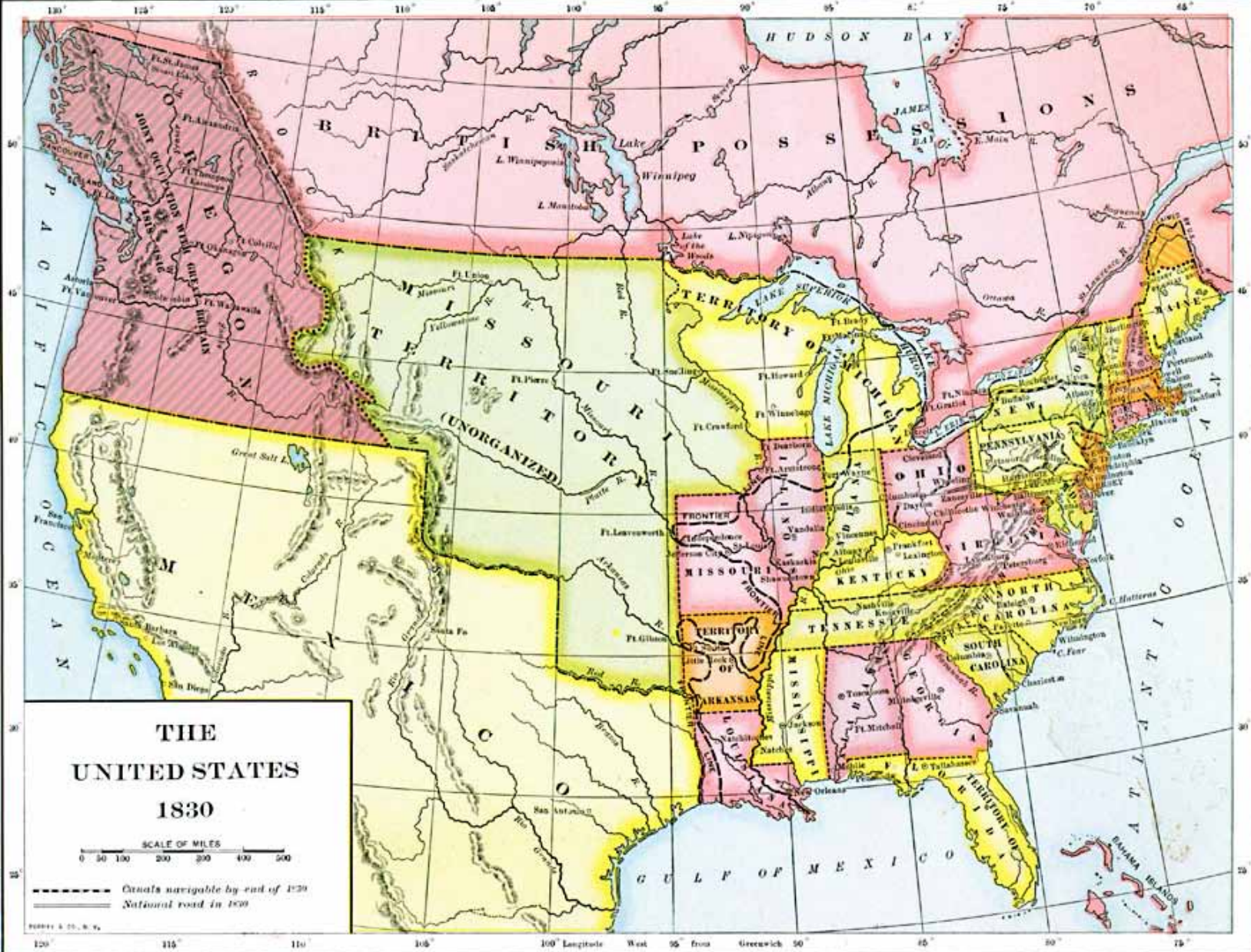
All this I try to cover in this column, in my FB Profile: www.facebook.com/marco.pierini.3 and in my new Blog: www.therumhistorian.com

I have published a book on Amazon: *"AMERICAN RUM - A Short History of Rum in Early America"*.

AMERICAN RUM 26: THE DECLINE AND FALL OF AMERICAN RUM

After the 1802's repeal of the excise tax, importers and distillers of rum and molasses continued to pay the import duties, and, adding the costs of its transportation within the country, their product became too high-priced to be competitive, except, for the moment, along the seaboard. So while rum was expensive because it was distilled from imported molasses that paid a duty, whisky was cheap because it was distilled from cheap domestic grain, and at a time of great growth in alcohol consumption, production of American rum remained stagnant, while imports of rum from the West Indies decreased.

"The decline of the rum industry was accompanied and hastened by the rise of cheap, plentiful whiskey. The success of the whiskey industry was due, in part, to the fact that many Scottish, Irish and Scottish-Irish grain distillers had immigrated to America during the last quarter of the eighteenth century. These whiskey-drinking peoples had experimented with distillation for two centuries and had developed efficient stills that produced large amount of fairly high quality liquor. When these Irish and Scots settled on the American frontier, they found conditions



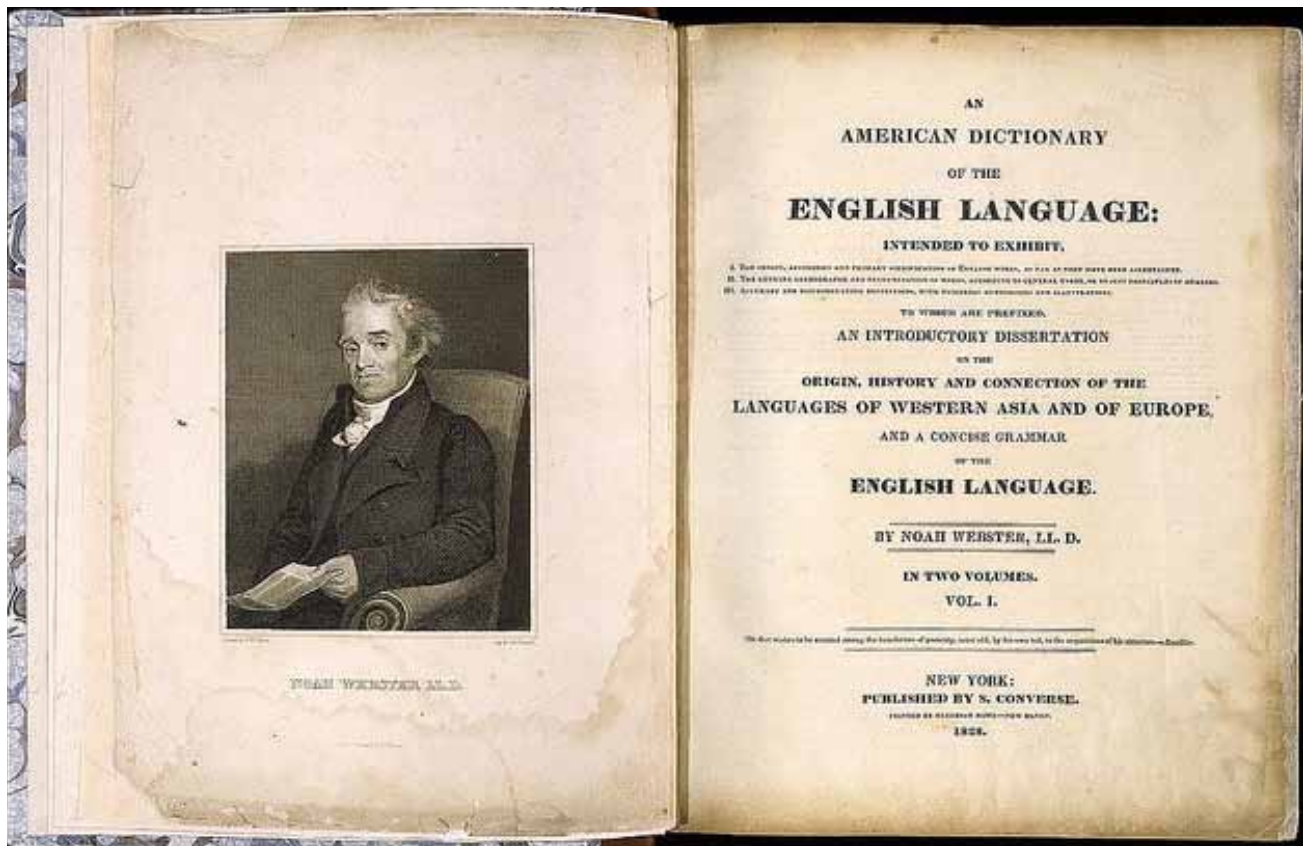
favorable for the exercise of their talents: plentiful water, abundant grain, and ample wood to fuel their stills."

Moreover, the Appalachian Mountains formed a barrier to the transport of grain to east coast markets. "As for sending grain to the East, corn was so bulky that a horse could not carry enough across the Appalachian Mountains to provide his own feed. Indeed, it was calculated that grain could not be sent profitably by land more than twenty miles." (The quotes of this article are from "The Alcoholic Republic" by W.J. Rorabaugh)

Some farmers shipped their grain to New Orleans along the Mississippi. Though it was a long trip, it was not expensive; but often some of the grain would go off on the long voyage, and in any case New Orleans had plenty of grain and could not fetch a good price. As the cost of transportation made it impossible to take it to the east coast, transforming it into spirits was the logical choice: whiskey was worth more than grain, about six

times as much for the same volume, and so a horse could carry enough whiskey to make a profit. Over the years the population increased, and so did production, and when transportation to the east coast became much more economical thanks to the earliest canals and steamboats, a river of cheap, relatively good quality whiskey began to flow into the markets of the east.

During the early nineteenth century the American whiskey industry benefited also from radical technological improvement in stills with the introduction of the Flat Still and of the Perpetual Still. For a good technical description of these new kinds of stills, the reader is referred directly to Rorabaugh's book. Let it suffice to say here that with these innovations distillation was quicker, less expensive in terms of fuel and labor, and produced a higher quality liquor. But, very sadly for the rum industry, this new, shallow, flat still was of no use to rum distillers, for while grain mash could be heated rapidly and intensely, molasses would scorch.



Last, but not least, the taxes on rum and molasses were relatively easy to collect as these products landed at ports, while whiskey had a huge advantage: it was close to the customers and far from the tax collectors. Americans had never drunk New England rum for its taste; it was the alcoholic effect that people wanted. And now it was cheaper to get inebriated on whiskey than on rum.

Difficult supplies and higher prices for rum had encouraged the shift to whiskey, but rum also suffered from rising nationalism. After the war, the US wished to affirm its national identity, its break with the colonial past, and its differences from other nations. A wave of nationalism affected American culture. This is the time of Noah Webster's efforts to make the American language undertaken different from English, culminating with the publication of "*An American Dictionary of the English Language*" in 1828. And it was in this new cultural climate that imported molasses and rum soon became symbols of colonialism and economic dependence, while whiskey, made at home with American grain, became a symbol of national identity.

Harris Hall writes in the Preliminary Observation of his famous manual "*The Distiller*" (1818): "It should therefore become the particular aim of

the American distiller to make a spirit purely American, entirely the produce of our own country; and if the pure, unadulterated grain spirit cannot be rendered sufficiently palatable to those tastes that are *vitiated* by the use of French brandy or Jamaica rum, let us search our own woods for an article to give it taste sufficiently pleasant for these depraved appetites.

The French sip brandy; the Hollanders swallow gin; the Irish glory in their whiskey; surely John Bull finds 'meat and drinks' in his porter – and why should not our countrymen have a national beverage?". A Dr. James Tilton boasted that he had renounced foreign wine and spirits: "I indulge in a cheering glass of spirits and water, once or twice a day. For this purpose, I prefer good rye whiskey or high-proof apple-brandy; for I scorn to go abroad for anything that I can get better at home."

To sum up, more or less in the 1830's, whiskey finally supplanted rum as the favorite spirit of the Americans.

The golden age of the American Rum was ended.

Marco Pierini

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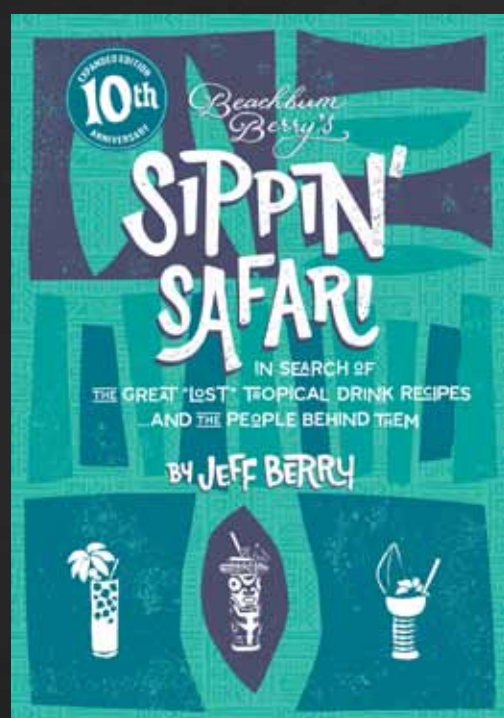
Visit www.gotrum.com, click on “shop”

Buying gifts for our friends who are spirit enthusiasts can become challenging. Given enough time you have no idea what is in their bars or collections and it is better to look for other more interesting avenues to surprise them during the Holiday season. 2017 has provided us with an interesting solution to this dilemma by providing us several new books to entice, educate, and provide new cocktail recipes for the Spirit lover on your gift list.

One of the things that was unique about 2017 is that they were multiple books that came out about rum. We had three books that functioned as Primers- *Rum: The Manual* by Dave Broom and *The Curious Bartender's Rum Revolution* by Tristan Stephenson are both by U.K. writers who put their own unique spin on the spirit and its history. The third book *Rum Curious* was written by U.S. author Fred Minnick of Bourbon fame, who presents a take no prisoner's time capsule of the modern rum industry. After reading all three books I felt that Minnick's *Rum Curious* and Stephenson's *Rum Revolution* paired well as 101 and 102 introductions to the world of rum, the products, and the regions of the world producing the spirit.

For those interested in rum's history, Maco Pierini's *American Rum: A Short History of Rum in Early America* is a deep dive into the controversial origins of the spirit. Pulling no punches, he covers the material that a lot of other writer's mention, but glosses over due to not wanting to focus too much on the dark and terrible time in history that was the foundation of Rum's history. Using plenty of original source material this is an excellent exploration into Rum's challenging history.

Shifting gears from the foundation of rum, its history and production I have three suggestions of Cocktail books that provide the recipes your gift recipient needs to take their exploration of rum and other spirits to entirely new levels. First up, a new cocktail book by author Amanda Schuster, *New*



2017 Holiday Rum Shopping Guide

by Paul Senft

York Cocktails: An Elegant Collection of over 100 recipes inspired by the Big Apple. This gorgeously illustrated book provides a who's who of the New York Cities cocktail culture. This book takes the reader on a tour of New York and some of the establishments that make the city the epicenter of the world cocktail scene.

I was personally delighted with the selection of cocktails and the way Amanda Schuster guides us through all the different ways to explore cocktails in her city.

The second cocktail book is *Road Soda* by Kara Newman is a quirky and fun book about drinking on the road and dealing with the limitations often experienced when trying to create cocktails while traveling. For rum lovers the Ultimate Airplane Daiquiri to the Dressed Cider recipes demonstrate fun ways to improvise cocktails with a good imagination and improvisation skills. This book makes an excellent gift for the road warriors in our lives.

My final recommendation is a book the Tiki cocktail community has been waiting for with great anticipation. Tentatively slated for a December release, Cocktail Kingdom is publishing Jeff "Beachbum" Berry 10th anniversary edition of *Sippin' Safari*. This new hardback edition will include 14 new cocktails and substantial new material using all new photos and graphics to entice the reader's palates and imaginations. If all goes well, this will be arriving just in time to surprise the Tiki cocktail lover in your life during the 2017 gift giving season.

I hope this guide helps inspire you find something for the hard to surprise spirit enthusiast in your life.

Happy Holidays!

Paul Senft



THE RUM UNIVERSITY LIBRARY

www.RumUniversity.com



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Welcome to The Rum University Library. In addition to the material found on our official website, we also periodically publish on "Got Rum?" reviews of books on topics including fermentation, distillation, aging, mixology and many more. You can also find additional valuable material at

www.RumBook.com

A Christmas Cookbook: 40 Eggnog Recipes

(Amazon Review) "Are you looking for the best homemade eggnog recipes ever?"

A Christmas Cookbook brings you 40 eggnog recipes from the traditional to the trendy and includes alcoholic and non-alcoholic drinks, desserts and candies. We have recipes you can create using store-bought eggnog, and we also teach you how to make homemade eggnog. Discover how to make lots of egg-citing drinks including Eggnog with Saffron and Rosewater and Chai Eggnog Latte.

If you have a sweet tooth and enjoy making candy, then Cherry Eggnog Fudge is for you! Or why not treat your family and friends to Eggnog Muddy Buddies? Are you catering for a crowd? Then try our Gingerbread Eggnog Trifle, it's a real party pleaser. 'Tis the season to be jolly, so it's time to get cracking in the kitchen!"

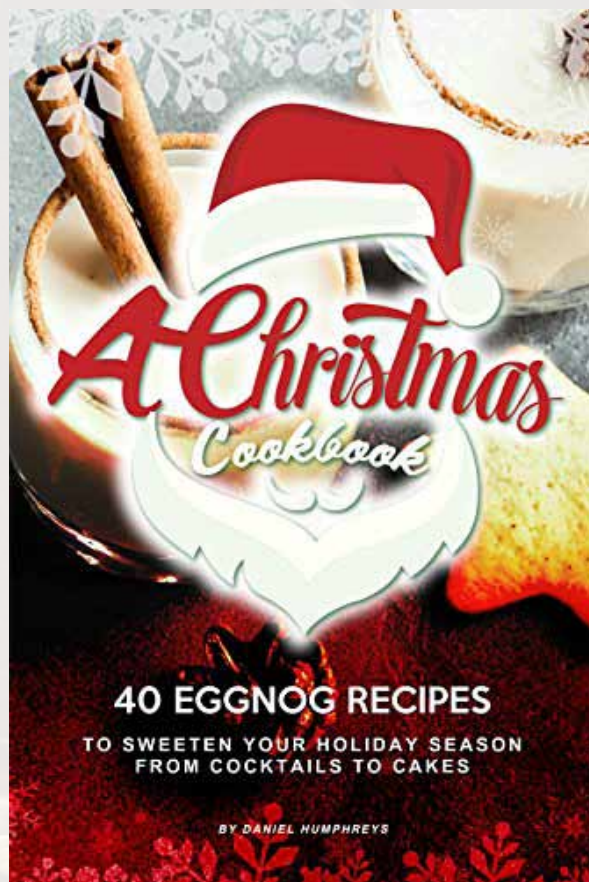
About the author, Daniel Humphreys:

Many people will ask me if I am German or Norman, and my answer is that I am 100% unique! Joking aside, I owe my cooking influence mainly to my mother who was British! I can certainly make a mean Sheppard's pie, but when it comes to preparing Bratwurst sausages and drinking beer with friends, I am also all in!

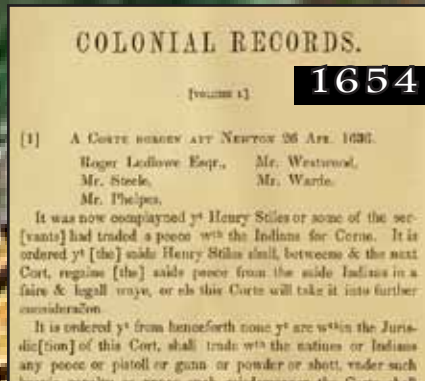
I am taking you on this culinary journey with me and hope you can appreciate my diversified background. In my 15 years career as a chef, I never had a dish returned to me by one of clients, so that should say something about me! Actually, I will take that back. My worst critic is my four years old son, who refuses to taste anything that is green color. That shall pass, I am sure.

My hope is to help my children discover the joy of cooking and sharing their creations with their loved ones, like I did all my life. When you develop a passion for cooking and my suspicion is that you have one as well, it usually sticks for life. The best advice I can give anyone as a professional chef is invest. Invest your time, your heart in each meal you are creating. Invest also a little money in good cooking hardware and quality ingredients. But most of all enjoy every meal you prepare with YOUR friends and family!

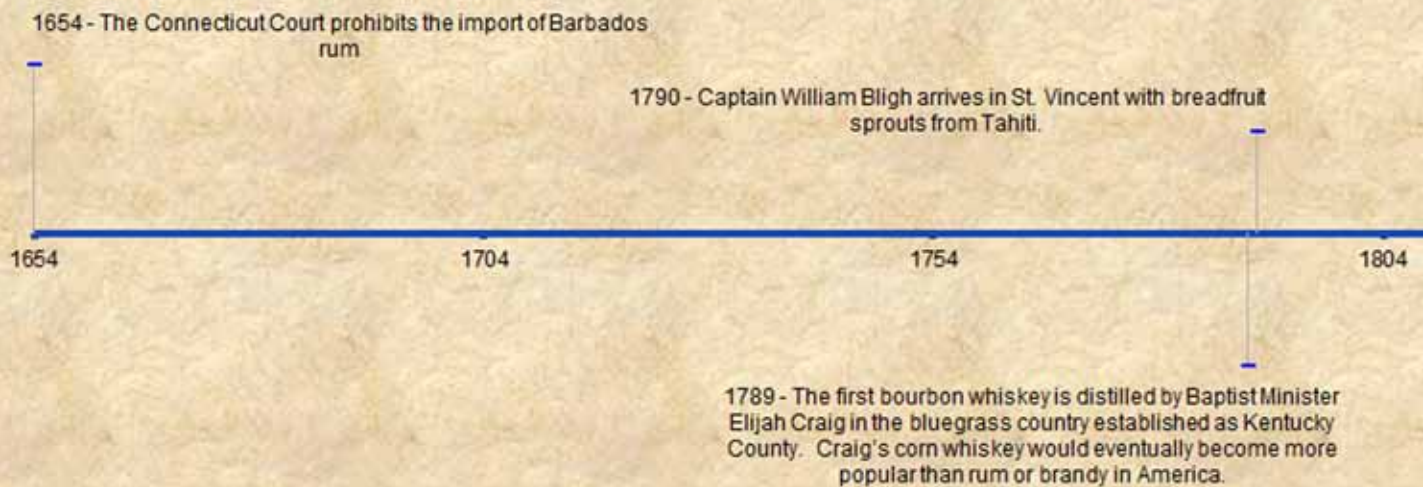
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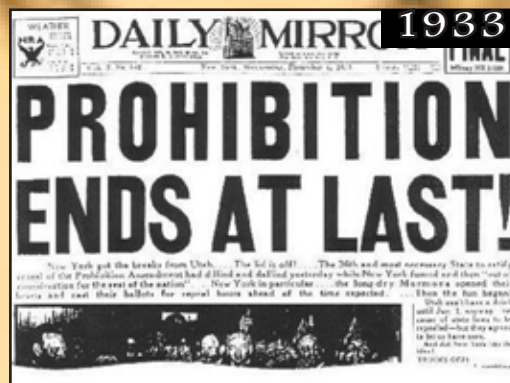
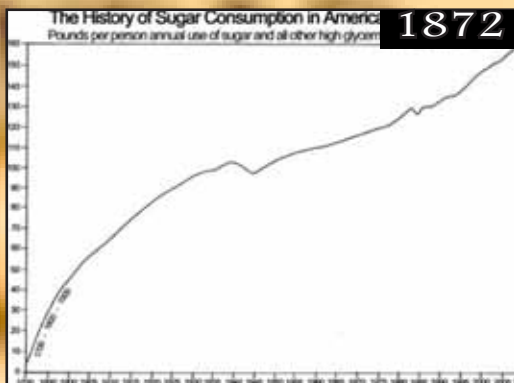
RUM IN HISTORY



December Through The Years



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



RUM IN THE NEWS

by Mike Kunetka

A stack of US dollar bills is visible on the left side of the image. To its right, four white, cube-shaped blocks are arranged in a row, each displaying a black letter that together spell out the word "NEWS". The background is a textured, light-colored surface.

MIAMI CLUB RUM

Grand Havana and Miami Club Rum officially announced a three-year collaboration to launch "Cuban Coffee Infused Rum," a collective, creative partnership that's more than traditional branding. Elements will include events and experiences, unique offerings and the development of a batch of limited edition Miami Club Rum and Grand Havana infused coffee cocktail. As part of the brand's strategy, Miami Club Rum worked with Grand Havana to ignite "Cuban Coffee Infused Rum," a concept with a conversational movement of taste between rum and Cuban coffee, a supreme blend by Luis Bustelo to bring fans of different genres together. With its roots delving in Cuba, Grand Havana is championing this global homage to a distinct island vibe with a modern kick – perfectly in line with the spirit and Caribbean origins of Grand Havana, Inc. "We are proud of our final product; the blending process and working with Matt Malone was one of the highlights of my long coffee career," said Luis Bustelo, Master Blender and COO. "This is a true testament of two great brands coming together to do something magnificent." "I've been in the restaurant business for a very long time and headed taste-testings all over the country," said Steven Haas, Vice-President. "I can tell you this is delicious. Bustelo and Malone blended the perfect cocktail for any event." Grand Havana Coffee is a Miami-based specialty coffee retailer and wholesaler that specializes in the small-batch roasting of Cuban style espresso coffee beans, masterfully blended by legendary roaster, Luis Bustelo, the original master blender of the Cuban espresso.

RON de JEREMY

One Eyed Spirits is pleased to announce the latest entry in the award-winning super-premium Ron de Jeremy Rum portfolio. The 2017 Limited Edition Ron de Jeremy XXXO is single batch one-time only rum, taking the smooth Ron de Jeremy ride to new heights. It showcases the finest rums the Caribbean has to offer. The heart and soul of the XXXO is a blend from Monymusk Distillery in Jamaica and Demerara Distillers in Guyana that was put in American

Oak barrels back in 1995. More funky Jamaican backbone comes from the Worthy Park and Hampden Distilleries in Jamaica. "Only 3000 bottles of this fine lubrication for conversation was produced", tells Olli Hietalahti, CEO and Founder of Ron de Jeremy Rum. "The demand from our importers in Europe was so intense that we had to allocate the product and I'm happy to say the whole production was pre-sold."

BACARDI

Bacardi announces industry veteran Maurice Doyle, 51, rejoins the largest privately held spirits company in the world as President – Incubation Brands and Global Commercial Development. Under the leadership team in Bermuda, Doyle is charged with driving brand equity and accelerating performance in some of the smaller, high potential premium brands in the Bacardi portfolio including ANGEL'S ENVY, ST-GERMAIN, BANKS, SANTA TERESA, FACUNDO Rum Collection, and LEBLON, as well as driving sales performance and travel retail globally. Doyle spent 17 years with Bacardi in travel retail, commercial and marketing roles before he left the company in 2009. Since leaving Bacardi, Doyle has served as Chief Marketing Officer at William Grant & Sons where he had accountability for travel retail and other global commercial functions, and most recently, he served as Chief Operating Officer for Suntory's non-alcoholic division for Africa, Middle East & Caribbean. "Maurice brings a passion for our brands, strong customer and sales development skills, an appreciation for our unique culture as well as an internal and external perspective which is invaluable as we continue to position Bacardi for long-term success," says Mahesh Madhavan, chief executive officer of family-owned Bacardi Limited. "It's great to welcome back a seasoned leader who has shown a particular talent for nurturing smaller, premium niche brands that become sustainable, long-term success stories." "I'm thrilled to be a part of Bacardi again as it's truly a unique family, company and iconic portfolio of brands," adds Doyle. "Both the incubation and travel retail business have tremendous commercial opportunities, each serving as a platform to access premium

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.

consumers and introduce them to new experiences. I look forward to their continued development and consistent growth." Doyle is based in London and serves as a member of the Bacardi Global Leadership Team, reporting to Madhavan.

In other news, Casa BACARDÍ visitor center, one of Puerto Rico's top tourism attractions, is pleased to announce it has reopened as of November 1. While the Casa BACARDÍ campus suffered minor damage during Hurricane Maria, the largest premium rum distillery in the world is leading the charge in recovery and rebuilding. The landscaping is showing signs of recovery and the views of the El Morro Fort and San Juan Bay are as spectacular as ever. "Tourism is an essential industry for Puerto Rico. As the island rebuilds, we look forward to welcoming visitors with warm hospitality, cold cocktails, and stories of overcoming adversity, innovation, perseverance and celebration," says Wesley Cullen, General Manager. "We are here to support the industry and are very happy to reopen Casa BACARDÍ for tourist and locals." Casa BACARDÍ Puerto Rico has been welcoming visitors since 1961. During the weeks following Hurricane Maria, the visitor center was temporarily closed as its staff remained focused on providing relief to the community as part of the "Bacardi Contigo" (Bacardi is With You) initiative. As part of the Bacardi ongoing commitment to Puerto Rico relief and rebuilding efforts, \$5 of each tour admission will be donated to relief organizations, through the end of the year. Tickets are available at www.casabacardi.com. Casa BACARDÍ in Puerto Rico welcomes guests to enjoy the beautiful, waterfront property and select from three tours:

The "Historical" tour starts with a cocktail overlooking the bay to El Morro Fort, then a guided tour to discover how BACARDÍ rum is made and the family-owned company's history of craft and innovation. The "Historical" tour is \$15 (plus sales tax) and includes a welcome cocktail and commemorative cup.

The "Rum Tasting" tour is an experience for guests to discover how BACARDÍ premium rums are made, the craft of barrels and blending, and an expert-lead tasting of five BACARDÍ rums, including Legacy, exclusively available at Casa BACARDÍ in Puerto Rico. The "Rum Tasting" tour is \$49.99 and includes a cocktail and commemorative cup.

The "Mixology" tour is the opportunity to master the mojito. This interactive tour puts visitors behind the bar as a BACARDÍ rum specialist leads guests through mixing three classic BACARDÍ rum cocktails, after a visit to the

distillery and tour of the history of the most awarded rum in the world. The "Mixology" Tour is \$59.99 and includes a welcome cocktail and commemorative cup.

In the retail shop, visitors enjoy the very popular "Self-Fill Experience," where guests fill, seal and label their own bottle of special rum, exclusively available at Casa BACARDÍ, directly from the barrel.

CARIBBEAN RUM & BEER FESTIVAL

The 2017 Caribbean Rum & Beer Festival is throwing its support behind the Caribbean Tourism Organization (CTO)'s efforts to help Caribbean families and countries recover and rebuild after the monstrous hurricanes Irma and Maria devastated some member destinations. The festival, an authentic Caribbean event, will be raising money for the CTO Hurricane Relief Fund, which was activated through GoFundMe. "We were horrified by the devastation inflicted on the region by the Category 5 hurricanes in September 2017 and, as an authentic Caribbean event, we felt obligated to assist those affected," Cheryl Collymore, the festival director said. "As the region's tourism development agency, the CTO is a reputable organization with a history of coming to the support of Caribbean countries hit by natural disasters and we are happy to support its efforts." The festival will take place on December 9, 2017 at the Rockley Golf & Country Club in Barbados, and by that time the initial attention on hurricane-hit territories will have started to dwindle, but the struggles suffering of those affected will not have ended. To support the CTO Hurricane Relief Fund the 2017 Caribbean Rum & Beer Festival has committed to contributing five per cent of ticket and exhibitor space rental to the fund and to encourage regional producers who may not be attending the event to donate bottles of product to the festival to be sold, with 100 per cent of the sale money going to the fund. In addition, on-site activities at the festival venue will be organized to raise funds for the CTO Hurricane Relief Fund, while a page has been established on the festival's website encouraging the population to donate. "Hurricanes Irma and Maria have had a significant impact on families and countries in the affected countries and we welcome any contribution to the CTO Hurricane Relief Fund," the CTO's secretary general Hugh Riley said. "We are grateful to the organizers of the Caribbean Rum & Beer festival for their generous contribution." Those unable to attend the 2017 Caribbean Rum & Beer Festival can still donate to the CTO Hurricane Relief Fund thru their GoFundMe page, www.gofundme.com/hurricane-relief-fund-cto.

RUM IN THE NEWS (continued)

by Mike Kunetka

A stack of US dollar bills is visible on the left side of the image. To its right, four white, cube-shaped blocks are arranged in a row, each with a black letter on its top face, spelling out the word 'NEWS'.

SAVANNAH SPIRITS GROUP

Savannah Spirits Group has announced that it will open a new distillery in the heart of Savannah's National Historic District in March 2018. The 12,000 square foot building, built in the late 1800s, will also house an upscale chophouse with multiple dining rooms, a full bar and private event space with a terrace on the upper floors all surrounded by the original brick that has been uncovered during the renovations. In the meantime, Savannah Spirits is currently producing its first two products off-site, Silver and Amber Rums. The rums are the first in a line that will include vodka, gin and whiskey. "This has been a long time in the making and to introduce Savannah Spirits to the Lowcountry starting with our rum, we feel, is the most apropos way to honor the bustling spirit of the region and its people, and to celebrate Savannah's fanciful history," says co-founder Dean Bell. Heavily inspired by Savannah's colorful history and often pit stop location for history's most notorious rum-runners, both Savannah Spirits rums reflect the distinctive character and provenance of the city and express this through their harmonious flavor infusions. The Amber Rum, made with the guidance of expert distillers from Imperial Sugar, fuses the caramel notes of Savannah Spirits Silver Rum with Imperial Sugar-made dark cane syrup to create a welcome addition to the dark rum world with a simultaneously abundant and mellow flavor. Savannah has a storied history with rum. The town was founded in 1734 where the only laws were 'No Slaves, No Lawyers, No Liquor,' particularly rum. Soon tunnels had been dug beneath the town for smuggling rum. When Georgia went dry in 1908, Savannahians pushed to secede to form their own state, and during Prohibition, Savannah was known as the "Bootleg Spigot of the South." "It's all about the history. Our concept is, taste the history. A lot of people don't really know how associated Savannah is with rum running and the craziness that went on, so we're taking advantage of that," says Bell.

PAPA'S PILAR

The folks at Papa's Pilar have introduced a limited release of 1,400 special-edition Sherry

Cask Finished Rum cases that will hit certain states this month. Their team of Master Blenders created this special edition expression to further bring out the Spanish Sherry flavor profile in their flagship Dark Rum. After the hand-selected rum goes through their unique solera blending process, it is further aged in wet Spanish Oloroso Sherry casks, resulting in an entirely new flavor experience. In a quest to get rum back to its roots, the Papa's Pilar Production team chose to embrace a similar methodology used in Scotch Whiskey, with the goal to allow the rum blend to continue to meld together, while also interacting with the Sherry and French Oak. It's also a method used by Cuban rum makers in their best rums, as they cannot easily source used American Bourbon barrels. The team chose to use French Limousin Oak Sherry casks from Jerez de la Frontera, Spain, and only for a short period of time, because the grain structure of French Limousin Oak is wider and more open than American Oak Bourbon barrels (300L vs 200L).

WHISTLER AFRICAN STYLE RUM

What, you ask, is African Style Rum? Whistler is the creation of three engineers from Free State, South Africa. Leon is the Master Distiller and a graduate from Rum University, Trev is the big talker and Stef is a tall-walking, super-selling short guy. They built their distillery in a thirsty region of South Africa where the days are hot, the nights are cold and the landscape is continuously shaped by the Dusty Free State Whistler. They are using Swaziland brown sugar and KZN molasses to make an African Style Spiced Rum and an African Style Dark Rum. Their rules for an African Style Rum:

- The rum must be distilled, aged and matured in Africa,
- Only use equipment designed and manufactured by Africans,
- Distilled by a born and bred African master distiller,
- Distilled using only African sourced sugarcane and sugarcane byproducts,
- Distilled to no more than 170 proof,
- Matured in barrels that previously contained other African spirits.

ALLEGHENY DISTILLING

As Allegheny Distilling celebrates the beginning of its fifth year of production, it has rebranded its core lineup of Maggie's Farm Rums, including the White, Spiced, and "50/50" Dark (formerly "La Revuelta") rums. Utilizing the original artwork created by Hannah Clark for the Maggie's Farm Queen's Share Reserve rums, Maggie's Farm has streamlined the skeletal design across this core lineup. New branding is currently available for purchase directly from the distillery, and is now beginning to roll into existing distribution markets, including Pennsylvania Fine Wine and Spirits stores and also the Nashville area via wholesaler Tennessee Wine and Spirits. As the new branding makes its way out, Allegheny Distilling has also expanded its distribution footprint to include Washington DC, Maryland and Delaware markets, each carried by Craft Wine and Spirits of Beltsville, MD. Allegheny Distilling has also come to a distribution agreement with Lauber Imports of New York, a craft portfolio of Southern Glazers in NY. Products going into distribution include the White, Spiced, and 50/50 Dark rums, as well as the silver Queen's Share Reserve rum, Airline Overproof rum and Maggie's Farm's new coffee liqueur and fresh ingredient falernum. Maggie's Farm rums may also be purchased for direct shipment across the USA by various DC retail outlets. Future distribution is expected to require another production expansion, what would be the fourth in the distillery's four-year history. This one will likely include up to a 100% increase in fermentation capacity, as well the possibility of a barrel house and secondary retail location in the city of Pittsburgh. Maggie's Farm Rum is the first commercially-available Pennsylvania-made craft rum since Prohibition. All spirits are made from scratch, from the fermentations of raw sugar cane from Louisiana, rather than molasses, and pot-distilled for full body and flavor on the Spanish-made copper stills located behind the distillery's cocktail bar. The distillery is open for tastings and bottle sales Wednesday through Sunday and serves craft cocktails Thursday through Sunday.

MANULELE DISTILLERS

Every varietal of heirloom cane has a story and flavor profile of its own. At Manulele Distillers, home of Kō Hana Agricole Rum, their sincerest hope is to honor and celebrate the Kō they have the privilege to plant and grow. Kō Hana Agricole Rum is meticulously crafted from farm to bottle. They grow single varietals that are hand harvested, pressed to juice and then distilled to perfection, resulting in what they feel is one of the world's finest pure cane rums. Cherishing sugarcane akin to a winery loving the grape, their Agricole style celebrates the juice. Kō Hana embraces the natural earthiness and sweetness

of the Kō. In stark contrast, the vast majority of the rum in the world is made from molasses, the industrial byproduct of processed sugar manufacturing. They pay special attention to the unique characteristics of each specific cane varietal. A select portion of their rum rests in oak barrels to further develop and reveal the essence of the cane. This sensory process is demanding and time consuming, yet necessary, to honor the Kō. They are a boutique distillery where only rums that they love are bottled without compromise. They currently offer KEA, a white Agricole style rum; KOHO, a barrel aged rum; KOA, a cask strength rum; KOKOLEKA, a Cacao and Honey Rum; and an artist series, their KOKOLEKA rum in an etched collector's bottle.

SUGAR SKULL

Sugar Skull Rum is rapidly growing nationally and is extremely excited to be in a new partnership with NASCAR. "There are plenty of opportunities for both companies. This is a win-win and I am looking forward to a successful long-term partnership with NASCAR," says Sugar Skull Rum owner, Percy Miller. NASCAR fans love the taste of Sugar Skull Rum and are thrilled about the brand. Sugar Skull Rum targets consumers in middle America, which fits right in pocket with the NASCAR audience. Sugar Skull Rum's motto is "Celebrate Responsibly," and is derived and manufactured in the Caribbean Islands. The brand's exquisitely delicious taste puts it at the top of premium rum brands. For more information, go to www.SugarSkullRum.com

SEVEN CAVES SPIRITS

Last month I talked about the RUM: SAILORS, PIRATES AND PROHIBITION exhibit at the Maritime Museum of San Diego. One of the pour sponsors at the exhibit is Seven Caves, a small (2,000 Square feet) distillery tucked into a nearby Miramar cul-de-sac. Seven Caves opened in 2016, but up to this point visits have been by appointment only. Geoff Longenecker, distiller and founder, recently set regular hours of 4:00 to 8:00 PM, Thursday through Saturday. Seven Caves initial offering is a barrel aged rum made from Louisiana sugar and molasses. Longenecker hopes to have other single barrel-aged rum varieties, including rums finished in bourbon and rye barrels. A sign at the entrance touts that "A shot of rum is 97 Calories. A serving of Kale is 140. Choose Wisely". Wise words indeed! You can find Seven Caves at 7950 Stromesa Court in San Diego. If you need more reason to visit the distillery, please note that there are at least three breweries with a three block radius of Seven Caves.

GOT RUM? TEAM INTERVIEW

by Margaret Ayala

We regularly receive email inquiries from our readers, wanting to know more about who we are and what we do. Some are investors who are thinking about starting a micro or mega distillery, others are consumers, distributors, mixologists or brand ambassadors. We strive to answer the questions one on one, but our work schedule does not always allow us to do so in a timely fashion. For this reason, instead of interviewing a notable figure from the industry, this month I decided once again to interview the wonderful team that comprises "Got Rum?" Magazine.

Luis and I are very proud of our team, each and every member is devoted to helping us promote rum as a quality distilled spirit. Having over 100,000 readers each month, we feel confident we are on the right track.

Margaret Ayala, Publisher



Luis Ayala - Editor

Q: What are some of your most memorable accomplishments of 2017?

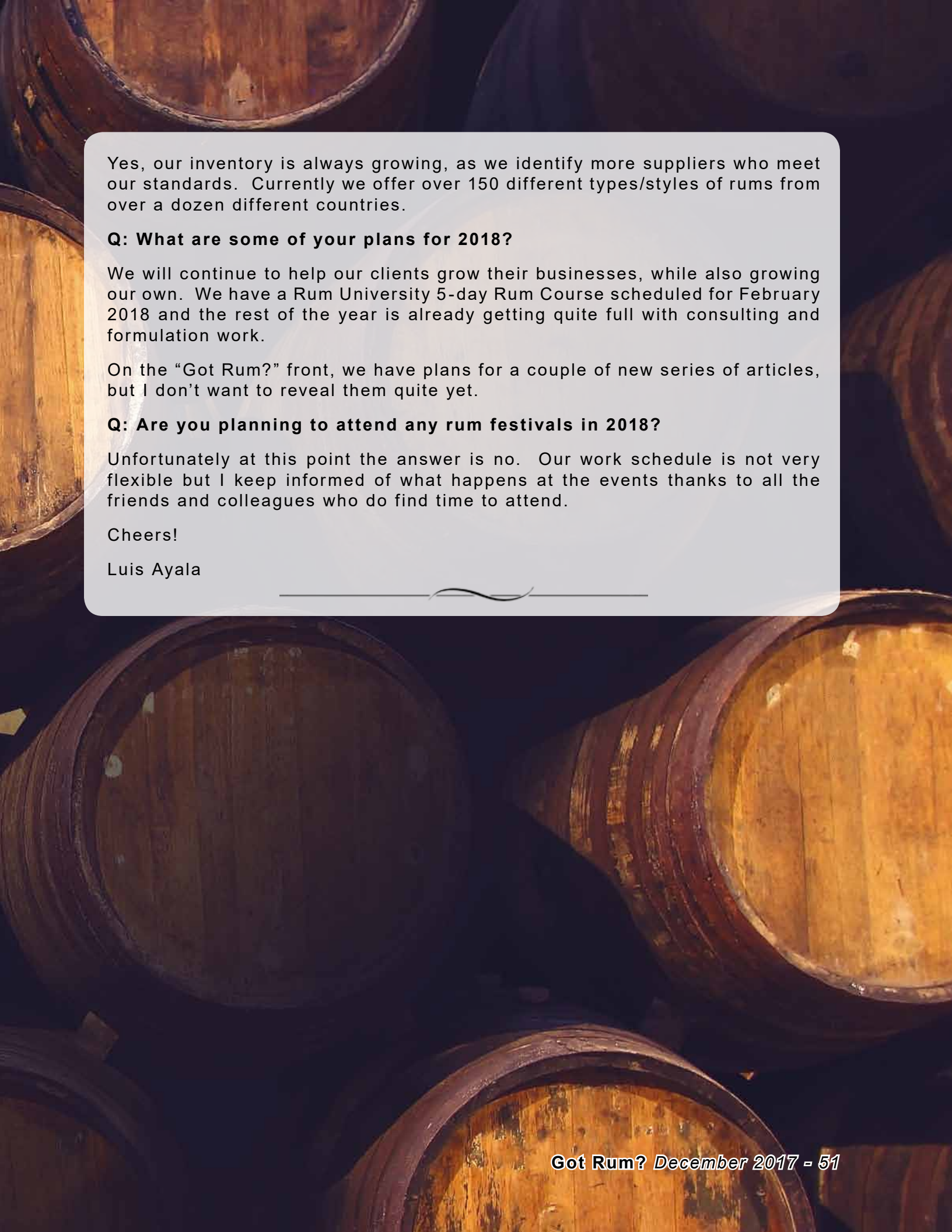
I will always remember 2017 as the year we outgrew our first Distilled Spirits Plant. Moving plants is something I don't want to do again for a very long time, from both the paperwork and the physical perspectives. Having said that, I am extremely happy of where we are now and can see how everything is part of the healthy growth of our latest business venture, Rum Central.

Q: What exactly is Rum Central?

Rum Central, as the name suggests, is a central location where brand owners can identify the rum profiles they want for their brands. Once identified, we give them the option to set up a craft (or larger) distillery and aging operation capable of producing the types of rums they need, or we can help them avoid the expense of distilling and simply sell the rum ready for them to bottle. Some clients start with the latter, as a proof of concept, and then they move to the former, in order to have 100% control over the fermentation, distillation, aging and blending.

Q: So you are able to offer rums from different countries and distilleries at Rum Central?





Yes, our inventory is always growing, as we identify more suppliers who meet our standards. Currently we offer over 150 different types/styles of rums from over a dozen different countries.

Q: What are some of your plans for 2018?

We will continue to help our clients grow their businesses, while also growing our own. We have a Rum University 5-day Rum Course scheduled for February 2018 and the rest of the year is already getting quite full with consulting and formulation work.

On the “Got Rum?” front, we have plans for a couple of new series of articles, but I don’t want to reveal them quite yet.

Q: Are you planning to attend any rum festivals in 2018?

Unfortunately at this point the answer is no. Our work schedule is not very flexible but I keep informed of what happens at the events thanks to all the friends and colleagues who do find time to attend.

Cheers!

Luis Ayala

GOT RUM? TEAM INTERVIEW

by Margaret Ayala

Paul E. Senft - Rum Reviewer



Q: Visiting distilleries is one of the best ways to really learn about the people and the craft behind a brand. Which distilleries did you get to visit this year and which ones are on your radar for next year?

This year I visited a few U.S. Craft distilleries- Copper Fiddle, Tailwinds, and Koloa come to mind.

Q: Do you have any advice for tour guides or distillery personnel, so that guests (technical and non-technical) can get more out of their visits?

If you are giving tours know the basic facts and if possible have someone with Technical expertise on hand if you get hit with a wonky question. It seems there is always one person in a tour who plays stump the tour guide. This is a nice way to thwart them.

Q: You recently returned from a special trip to Hawai'i, how was the rum scene there?

Hawai'i has an impressively vibrant rum scene. I learned a lot during my brief time there.

Q: Did the islands meet your expectations?

The islands surpassed my expectations in every way. It will be nice to return there when we can.

Q: Readers are always eager to know where they can meet our writers, and rum or beverage festivals are the obvious choice. Which festivals are you planning to attend next year?

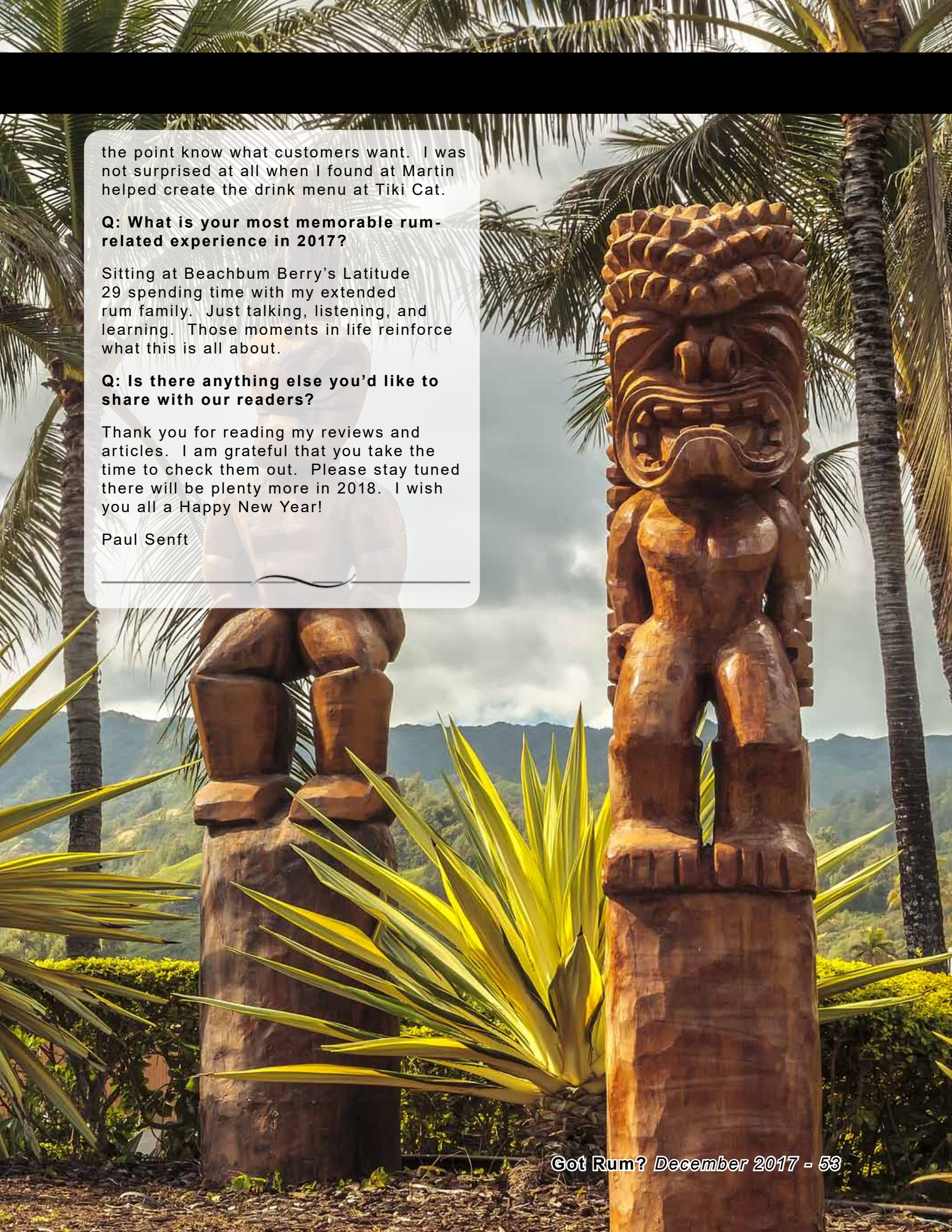
Right now for 2018 I am looking at the Chicago Rum Festival, Bar Convent Brooklyn, and maybe one in September. This is always subject to change due to assignments and scheduling issues. I try to stay fluid about such things.

Q: What are your views on the Tiki scene in the States?

This year we have witnessed several new bar and restaurants open across the United States. Tiki Cat in Kansas City, Missouri has gotten a lot of positive attention. I am enjoying how each new establishment has its own idea, some with classic looks, others with a more modern interpretation. At the end of the day each one is its own escape from the stresses of life and that is what matters.

Q: Are there new trends or developments we should be aware of?

In my humble opinion Martin and Rebecca Cate have become real power houses in the Global Tiki scene. They truly understand Rum and the Tiki cocktail movement and more to



the point know what customers want. I was not surprised at all when I found that Martin helped create the drink menu at Tiki Cat.

Q: What is your most memorable rum-related experience in 2017?

Sitting at Beachbum Berry's Latitude 29 spending time with my extended rum family. Just talking, listening, and learning. Those moments in life reinforce what this is all about.

Q: Is there anything else you'd like to share with our readers?

Thank you for reading my reviews and articles. I am grateful that you take the time to check them out. Please stay tuned there will be plenty more in 2018. I wish you all a Happy New Year!

Paul Senft

GOT RUM? TEAM INTERVIEW

by Margaret Ayala

Philip Ili Barake - Tobacco and Rum



Q: Thank you for being with us for the last 5 years Philip! You have a group of hardcore readers who always start reading "Got Rum?" from the back, so the first thing they go through is your cigar and rum pairing! Looking back at these 5 years, are there experiences or trends that stand up?

Yes, it has been 5 years of sharing pairings with our readers! It is very interesting to read the feedback and to see all the comments, it is particularly nice knowing that some people actually try to recreate the pairings at home. Without a doubt, the most surprising pairings for me have been the twists on classic cocktails, which turn out incredible when created with rum...and next year we'll explore many more.

Q: Tobacco and alcohol can often be on the receiving end of bad press due to their potential for addiction and for their

perceived cost on society. What we like about your pairings, however, is that they bring out the best from both worlds, always focusing on quality, rather than on quantity. What are your thoughts on this subject?

It is true, both are questioned by society because they are pleasures that, if abused, can lead to addiction and injuries. For this reason I always recommend the pairings to be conducted responsibly. At the end, everything that brings pleasure to us in life will be questioned by someone.

Q: Your bar in Chile, Red Frog Bar, is celebrating its one year anniversary, congratulations! Could you give us a brief overview of how this past year unfolded and how next year is shaping up to be?

Yes, it has been a year full of sacrifices, I am sure all entrepreneurs will know what I'm talking about: one walks away from many things, including money, time, family, but one makes the effort knowing that things will work out in the future. I even skipped attending rum festivals this year because the first few years in this business are the hardest and we already went through a rough one. Next year we will have the second floor remodeled, it will be called Black Frog and we will have live music, a different bar and even a hidden area where we'll find some of my own rums. You have to invest in order to grow!

Q: You are also getting ready to teach a fascinating course on rum, can you share details with our readers?

When I realized how deficient Chile and South America are in knowledge about rum and distillates, I knew I had to do something about it, so I created a basic rum course, designed to attract and educate brand managers, as well as, bartenders and industry members. The goal is for students to be able to understand the full range of rums, even those not available in our part of the world. It is a much-needed first step.

Q: Is there anything else you'd like to add?

Some time ago I did pairings with food, this is a subject I'd like to revisit. I will definitely try to surprise readers with new pairings where rum will replace wine or other classic beverages that everyone is familiar with. This is my challenge: to surprise readers through my pairings!

Philip Ili Barake



GOT RUM? TEAM INTERVIEW

by Margaret Ayala

Marco Pierini - Rum Historian



Q: This has been a very busy year for you Marco! Your book “American Rum” has been published and is available for sale. You’ve been at several festivals promoting the book, what has been the feedback from consumers and from industry members thus far?

I have found great interest and appreciation because rum deserves to be studied seriously. At the same time, a few people have been a bit put off by the fact that it is quite a lengthy, scholarly book. Moreover, when I presented it in non-English speaking countries, some people found its being written in English a bit daunting.

Q: Researching for, editing, proofreading and then promoting a book are activities that can consume a lot of time. In your case, however, you also have La Casa del Rum, and your own private rum brand. How do you manage to stay on top of all these activities?

I manage because I have a very good team. First of all, my business partner from the beginning, Francesco Rufini, who basically runs the commercial side of La Casa del Rum and also of our new, related enterprise, AQUE, which selects Italian spirits too.

Q: At your bar, La Casa del Rum, what has been the most popular cocktail and sipping rum that your clients have been asking for? Can you tell us what rums are in your portfolio currently and what do you plan to add to your portfolio?

The most popular cocktail is what we have named “Bay Leaves Punch”, made with La Casa del Rum N4, Bay Leaves Apo Juice Cordial, lime, mint and sage. It is fresh and thirst-quenching, original and appropriate for summer. The most popular sipping rum is probably our La Casa del Rum N2, an amazing Overproof from Barbados.

In our bar we have over 150 different rums, some are permanently on the menu while others will change. Our only rule is NOT to keep the most famous commercial brands, those which can be found everywhere (and which usually we do not like very much). We want to offer our customers a wide range of products, trying to include both different types of rums and rums from all over the world. For the summer of 2018, we would love to offer some good American rums which at the moment are almost unknown in Italy.

Q: Do you have any advice for aspiring writers who dream to publish a book some day?

For me the most difficult thing has been navigating the complexities of self-publishing. At times this was harder than the actual writing. But maybe this is because I belong to a pre-digital generation. I don’t think that younger, Internet-savvy writers will have my problems.

Q: In the past you've expressed thoughts about a potential trend involving white rums, a return to the origin of rum. How do you feel about this topic today?

Without false modesty, I was right. And before me, it was our common friend Javier Herrera who first opened my eyes to this trend. Over the last few years, a lot of white rums have come on the market. Some are new products, others already existing rums which until recently it was difficult to find. Of course not all of them deserve appreciation, but this sadly is true also of many aged (or allegedly aged) rums on the market. Today the White Rum Renaissance is a fact.

Q: Is there anything else you'd like to share with our readers?

The History of Rum is a fascinating subject which deserves dedicated research. I hope that some of our readers will take up this task. For my part, I will be glad to put at everybody's disposal my new website, currently in progress: www.therumhistorian.com.

Marco Pierini



GOT RUM? TEAM INTERVIEW

by Margaret Ayala

Mike Kunetka - Rum In The News



Q: What are some of the most noteworthy rum stories (news) you reported to our readers during this year?

Well, the Cubans and Bacardi are still arguing over who owns the Havana Club name. There is still a raging debate over cover-over taxes in the Caribbean. But I think the two biggest stories were the hurricanes and the sale of the West Indies Distillery.

Two hurricanes devastated islands in the Caribbean. Most major distilleries are up and running now, but hundreds of their workers are still suffering the effects of the severe weather: no (or intermittent) power, damaged or destroyed housing, weakened infrastructure and healthcare. It will be a long time before their lives will be back to normal.

On a lighter note, I think Maison Ferrand's purchase of the West Indies Rum Distillery in Barbados has to be one of the most exciting

things to happen in the rum industry. Alexandre Gabriel has offered us great rums from so many sources over the years, and now he has his own distillery! I have to wonder what projects are 'fermenting' in his head right now. If that were not enough, the sale also gave him one-third ownership in National Rums of Jamaica, which owns the Innswood and Clarendon sites in Jamaica, as well as the famous Long Pond distillery. Hopefully his ambitions and resources can bring that legendary facility back to life. I would be curious if the purchase included inventories of aged rums. That could be really interesting.

Q: Your rum book collection is always expanding. Is there one in particular that stands out as one of your favorites?

2017 was an interesting year for rum books. Too much late night internet shopping (probably with too much rum) resulted in several cheap, self-published books on rum, rum drinks and rum recipes. Some seemed to be computer generated with little thought or continuity or simply collections of Wikipedia articles. I really liked the two Curious books: The Curious Bartender's Rum Revolution by Tristan Stephenson and Rum Curious by Fred Minnick. I have bought several copies of each as Christmas gifts this year. The other book that I keep picking up at night is American Rum by Marco Pierini. Marco's articles appear here in "Got Rum?", but to read the whole story in one volume is a true delight. Books announced for the first half of 2018 include Rum: the Complete Guide by Boons and Neijens; The New Rum: A Modern Guide to the Spirit of the Americas by Bauer; The Spirit of Rum: History, Anecdotes, Trends and Cocktails; and a revised and updated edition of And A Bottle of Rum by Wayne Curtis.

Q: Back in September you went to the California Rum Festival. Can you tell us about your experience there?

So many interesting people, so many great rums, so little time! As a festival newbie, I

learned a great deal about priorities and pacing. When you walk into a room with 40 rum brands, some of which you have only read about, you of course want to try them all. In a perfect world, a rum nerd would like to try all five expressions from Flor de Caña and see how aging and different blending changes the rum. 40 brands, 3 to 5 variations of each.....you can see the problem. If that were not enough of a challenge, you then have Smuggler's Cove's Martin Cate, and his lovely wife Rebecca, tempting you with tastings from rare bottles that they have pulled from their secret stash. They lure you to their table with promises that all proceeds from their samples go to charity. Rum for charity, who can refuse that? And then there were the speakers. Federico Hernandez, the festival organizer, does a great a great job of collecting guest speakers from the rum industry to give hour long seminars. First you have Richard Seale, Master Distiller and Blender for the Foursquare Distillery in Barbados, give a fascinating presentation on the history, tradition and purity of 'real' rum. Several hours later you listen to Bryan Davis, the boy wizard behind the Lost Spirits Distillery, speak about the radical new aging process he has developed. The afternoon started with a passionate Don Q Master Class, given by Roberto Serrales, with (of course) samples of the finer rums from Destillería Serrallés. So, do you learn from the masters or sample their rums? Seven hours was not enough time.

Q: Are there any festivals you are planning to attend in 2018?

I would love to go the Midwest Rum Fest in Chicago in April and Tales of the Cocktail in New Orleans in July, but there is this small matter of balancing rum trips with trips to see the grandkids in Arizona.

Q: Our readers may not know this, but you are (were?) also very involved in the beer scene in Colorado. Have you noticed any trends among brewers to age beers in rum barrels? If so, do you think this is a good idea (have you tried and liked the beer)?

The first spirit-aged beer that I remember was a Goose Island Stout that I tasted at the Great American Beer Festival in the early 1990's. I believe they aged the beer in Jim Beam Casks. It received a great deal of attention and praise. In the 20-25 years since, most craft breweries have experimented with some sort of whiskey, bourbon and wine barrel aging. I am happy to see that more and more breweries have recognized the potential of rum barrels. My daughter lives two blocks from Avery Brewing in Boulder and always brings a bottle of Avery's Rumpkin to our family Thanksgiving dinners. It's a big Imperial Pumpkin Ale that has spent time in Gosling rum barrels. At 15 – 17% ABV, it is a fine finish to a big meal. Other rum barrel aged beers that I have enjoyed include several big (they always seem to be big in alcohol and big in size) Imperial Stouts from Cigar City Brewing in Florida. They have done several releases of their Hunahpu's Imperial Stout that have spent time in rum barrels. Sierra Nevada in California has had special releases of their Narwhal Imperial Stout, aged in rum casks. Prairie Artisan Ales, a small brewery in Tulsa, has done a special version of the Prairie Bomb, called Prairie Pirate Bomb, that I really liked. One of the most unusual rum-influenced beers I have had was from Cascade Brewing in Portland. It was a sour beer that was aged in rum barrels for over a year with tangerine zest and then blended with their Apricot Ale. I am usually not a big sour fan, but this was delicious and very easy (maybe too easy) to drink.

Q: Is there anything else you'd like to share with our readers?

I would like to wish all our readers Peace and Kindness in 2018. May your year be filled with good food, great friends and the best rum.

Mike Kunetka

GOT RUM? TEAM INTERVIEW

by Margaret Ayala

Cris Dehlavi - The Muse of Mixology



Q: In last year's interview, you had stated that bottled cocktails was no longer a trend. Was there a new trend that started in 2017 (and, if so, do you see this trend lasting for a while)?

This year I have been seeing a lot more Vermouths, not just the kind you put in a Manhattan but Vermouths that you drink on their own or with tonic. Yes I believe this trend will continue.

Q: You regularly offer recipes and advise for readers to make their own infusions and cocktails at home. Do you feel people are drinking more at home and going out to bars less?

I don't necessarily believe that they are going out less but when they are at home people are drinking better and want to know how to make their own cocktails.

Q: Did you add new rums to the lineup at Miranova in 2017?

We are a control state in Ohio so our choices are a lot less but we have added Rhum JM and Appleton Rare Blend 12.

Q: Last year you mentioned that the main fruits you use when making cocktails are lemon and lime. Does this still hold to be true today? What about in the world of spices, you had mentioned cinnamon and nutmeg as two of your favorites, has this changed?

I definitely think the two main citrus fruits are lemon and lime followed closely by orange and grapefruit. The nice thing about orange and grapefruit is that there are so many varieties that have different colors and flavors. My two favorite spices are still cinnamon and nutmeg but there are so many more! Clove, star anise and the savory ones like white/black/cayenne pepper and using saline solution (salt water) in cocktails is a big trend and can really transform a drink.

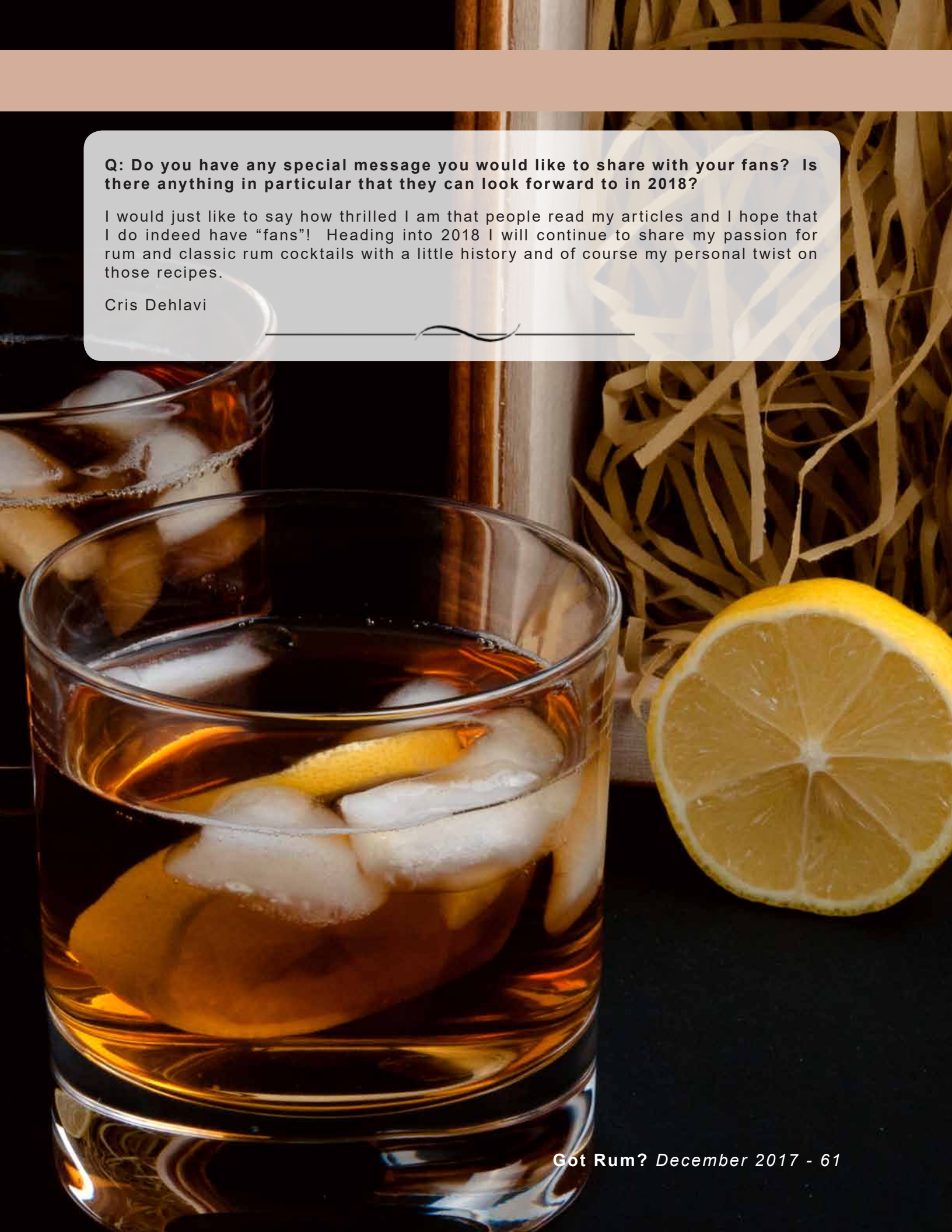
Q: You recently returned from a trip to Athens, Greece. Can you tell us about your trip? What can you tell us about the bar scene there, do you think trends there are a sign of things to come here in the States?

My trip was absolutely amazing! Two of the World's 50 Best Bars are there -- The Clumsies and Baba Au Rum, both of which I spent time at and loved. The rum collection at Baba Au Rum is one of the best in the world. The atmosphere, hospitality and exquisite cocktails at The Clumsies makes you realize no doubt as to why they are # 6 internationally. The cocktail scene there is fantastic and Vermouth and tonic is a big thing there. The Clumsies owners have their own line of vermouth, called "Otto's" and it's absolutely wonderful with tonic.

Q: Do you have any special message you would like to share with your fans? Is there anything in particular that they can look forward to in 2018?

I would just like to say how thrilled I am that people read my articles and I hope that I do indeed have “fans”! Heading into 2018 I will continue to share my passion for rum and classic rum cocktails with a little history and of course my personal twist on those recipes.

Cris Dehlavi





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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).

Fresh Fusion

I know that at this time of the year, of our readers in North America and Europe are enjoying a different type of climate than we are here in the southern hemisphere. Despite knowing this, the heat in Chile is such that this is the pairing I was inspired to create, hopefully those in cold climates can save it for a nicer, warmer day.

Some time ago I decided to create a Dark and Stormy using the locally available ingredients I had access to. I also made a pairing with a Mojito Mulata, but the results were not as pleasing as I had expected. For this month's pairing, I decided to combine both recipes and make a simple Stormy Mojito, starting with a couple of dark rums, a ginger beer and a sprig of mint to make the fusion between both cocktails. It is almost 85 F in the shade here in Santiago, Chile, and since the pairing also requires that I smoke a cigar, I had to select something refreshing.

For the rums I selected: Elixir 33 from Cuba Ron SA (Cuba) and Myers's Jamaica Rum. I used 1 and 2 ounces respectively, I then added a small bottle of Fever Tree's Ginger Beer and added a freshly harvested mint twig, straight from my herb pot.

Got Rum?



Photo credit: @Cigarilli





Photo credit: @Cigarili

For the cigar I selected a Coloniales de Trinidad (44 Ring x 132 mm length) which has a medium body and I believe it would make the perfect accompaniment due to how fresh it is. When I lit the cigar, the smoke was very smooth due to the couple of years spent in my humidor. The cocktail is very well-rounded and refreshing, I think the use of slightly aged rums that are also slightly sweet combine very well with the ginger, allowing for its spiciness to combine with that of the tobacco, which was the idea from the beginning. This turned out marvelous.

The mint, with its green notes also helps the cocktail come across as refreshing, and this refreshing sensation endures during the smoking of the cigar, making this a refreshing but not classic pairing.

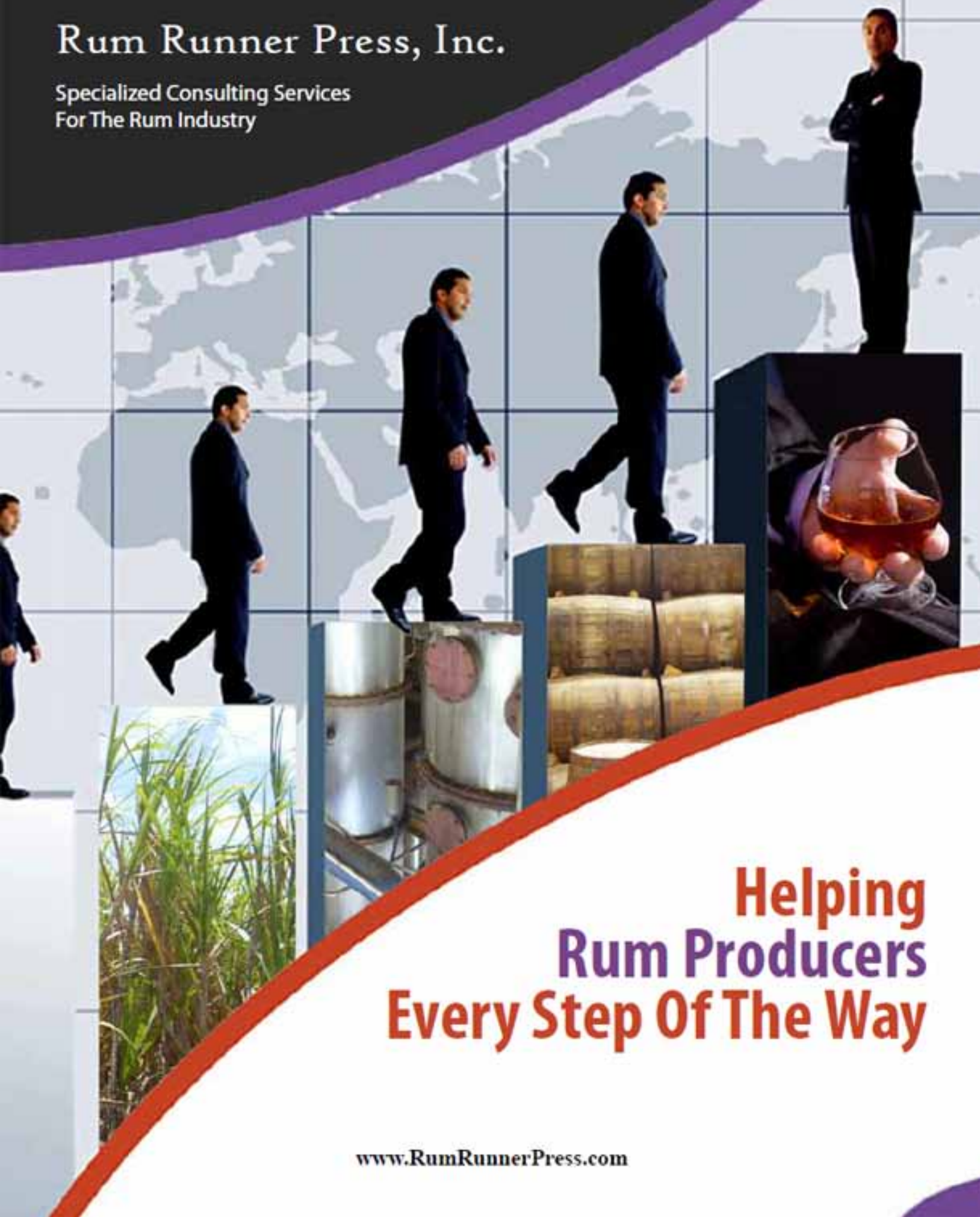
The cigar (Habano) worked perfectly too, but if you don't have access to this format, you can substitute it with another medium-bodied cigar in a Corona o Mareva, which should not offer more than 30 minutes of smoking time, which is the perfect amount of time needed to enjoy this simple and refreshing summer cocktail.

Philip Ili Barake
#GRCigarPairing



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