

# Got Rum?®

FEBRUARY 2019

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 - EXCLUSIVE INTERVIEW -  
VALENTINE'S SPECIAL - RUM UNIVERSITY**



6



10



18



32

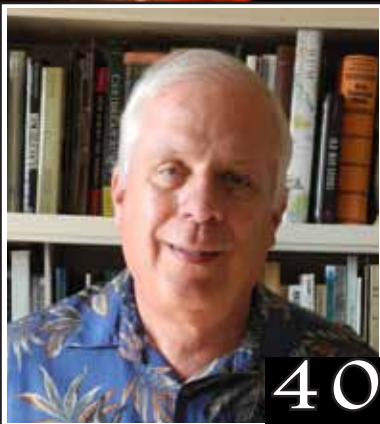
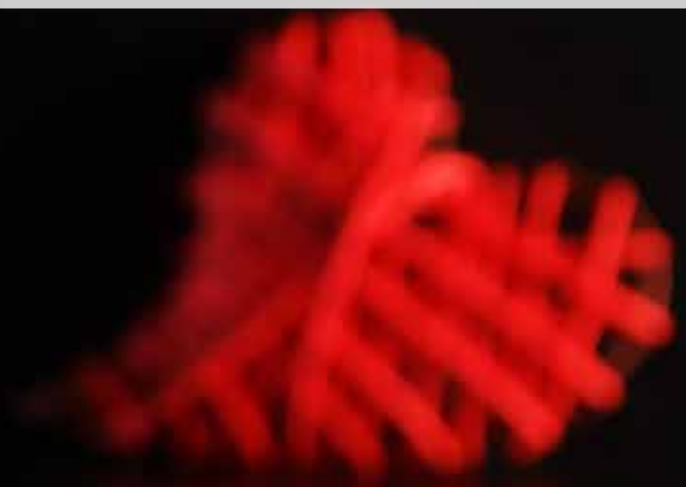




# CONTENTS

FEBRUARY 2019

5	FROM THE EDITOR
6-9	THE ANGEL'S SHARE - RUM REVIEWS
10-13	COOKING WITH RUM
14-17	THE RUM UNIVERSITY - FERMENTATION
18-21	THE MUSE OF MIXOLOGY
22-23	THE RUM UNIVERSITY LIBRARY
28-31	THE RUM BIOGRAPHY
32-35	THE RUM HISTORIAN
36-39	VALENTINE'S DAY SPECIAL
40-43	RUM IN THE NEWS
44-49	EXCLUSIVE INTERVIEW
52-55	CIGAR AND RUM PAIRING



40



44



52

# Got Rum?®

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FRONT COVER: Chocolate + Rum Pairing For Two

INSIDE SPREAD: Love On The Rocks



## FROM THE EDITOR

### The Pursuit of Sweetness

The term *sweet* is used in our daily lives to describe or characterize many different things:

- Taste: in juxtaposition to its *bitter*, *salty* and *sour* counterparts. In this context it may be an attribute of a food item or the category itself (“sweets”).
- Aroma: describing fragrances that evoke the tastes associated with sweetness.
- Feelings: describing stimuli or their sources, as being soothing to our intellect or our emotions.
- Auditory: referring to pleasant melodies or voices.
- Financial: as a way to describe job offers, raises and commercial deals.
- Physical skills: describing golf swings, strides and other athletic feats.
- Exaggerating: “he is taking his own *sweet* time”.

The numerous synonyms of *sweet* further highlight our reliance on this concept: *beloved*, *cherished*, *darling*, *dear*, *avored*, *favorite*, *fond*, *loved*, *precious* and *special*.

Our attraction to sweet things may have originated earlier in our evolution, as we recognized and felt the effects of ingesting easy sources of energy, such as honey and fruits with higher sugar contents. This predilection quickly took on a new dimension, as voices, personalities and transactions could be qualified based on how they made us feel internally, using the almost-innate sweetness compass.

Wines can be sweet when fermentation is stopped before all the sugars in the grape juice are transformed into alcohol. Rums, however, are stripped of any unfermented sugars when they are vaporized and re-condensed, leaving only a few options for those producers wanting to deliver a sweet



distillate to eager consumers: a) retain the sweet aromas of the raw sugarcane juice or molasses, b) develop the sweet dimension through esterification inside the casks or c) incorporate sweetness (caramel and sugar) during blending.

Regardless of the approach, their pursuit is the same: to cater to our fascination with the concept of sweetness and whatever it is we feel it does for us.

Cheers,

Luis Ayala, *Editor and Publisher*

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

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

# THE ANGEL'S SHARE

by Paul Senft



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

The desire to share this information led me to create [www.RumJourney.com](http://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!

## Gosling's Papa Seal

Released in late 2018, Gosling's Rum presented its latest product: Gosling's Papa Seal Single Barrel Bermuda Rum. This spirit is molasses-based and is a blend of pot and column distilled rums that were sourced from three Caribbean islands and have been aged for a minimum of 15 years in once used medium char bourbon barrels in Bermuda. The final product is blended to 41.5% ABV and bottled in Bermuda. For Gosling's first limited rum release, they selected 12 barrels to release 2,590 bottles worldwide.

### Appearance

The bottle is sold in a slip case package that focuses the light and causes the label and medallion on the front of the bottle easy to be easy to spot on the shelves. The rum has a walnut color with bright amber highlights both in the bottle and glass.

Swirling the liquid created a thick band that released one wave of fast moving legs and then a second wave slowly forms and meanders down the glass a minute later.

### Nose

The aroma of the rum provides hints of caramelized vanilla, spice, oak tannins, cherry and overripe bananas.

### Palate

The first sip of the rum ignites the tongue in a swirl of dense charred oak tannins that manifest in the form of spices (cinnamon and clove), roasted pecans, fresh cut leather, and aged

tobacco. The sweet notes of cooked bananas, brown sugar, and toffee come in, creating a nice balance to the wood notes. As the rum begins to fade a light bitter mineral note manifests briefly as the oak and char notes return for a long finish.

### Review

When I think about the Gosling's rum line my mind gravitates to the Dark and Stormy cocktail and their Black Seal rum often used in it. Papa Seal is clearly in a different category and the closest thing in the Goslings line that resembles it is the Gosling's Family Reserve. While at the same time it still maintains the identity of the Gosling's line. Considering the age of the rums used in the blends and the heavy tannin notes, I was surprised that there was not more acidity in the spirit. The balance of oak and sweet notes was an impressive feat of engineering that shows off the skills of the blenders.

Since the Papa Seal bottling are single barrel product, the range of the release will have variations so the barrel number on the bottle is important that it might be compared to other releases. For this review this rum came from Barrel #001. This rum can be found in the Airport Duty Free stores in Bermuda and in select shops across the United States. If you enjoy other Gosling's releases such as the Family Reserve, you may want to track this one down and give it a try as it stands in its own unique place in the product line.



www.goslingsrum.com



# THE ANGEL'S SHARE

by Paul Senft

## Lola Belle Cherry Rum

During one of our recent vacations we were visiting a bottle shop and came across this rum glowing on the shelf. The vintage style of the artwork helped it stand out along with the ruby red color shining from the light of the store.

Cherry is a difficult flavor to get right in spirits and I found myself intrigued. After a little research I was able to discover that the rum used for this product was possibly sourced from the island of Antigua then blended with real cherries and bottled to 40% ABV by Proximo Distillers of Indiana.

### Appearance

The rum has a dense dark red color in the bottle that lightens in the glass. I swirled the liquid and was surprised when a thick band formed that slowly released equally thick legs. Most of the legs pebbled and evaporated before returning to the bottom of the glass.

### Nose

The aroma has the sweet maraschino cherry one would expect, but hidden in the depths I found notes of green apple, with a wisp of alcohol tweaking the nostrils.

### Palate

Sipping the rum delivered the expected dose of maraschino cherry notes that I found in the aroma. Mid palate the rum has a bitter accent that helps ground it

and prevents it from becoming medicinal. The bite of the alcohol hits as the rum begins to fade with a balanced cherry, earthy mineral finish.

### Review

Other cherry spirits I have had tend to have a finish that lingers for a long time and are far too medicinal for me to enjoy. This rum was a pleasant surprise in that it did not do either of things and instead delivered a well rounded flavor experience. The balance of the cherry and earthy-bitter notes created something with applications beyond the scope of what I expected.

Used correctly the rum could be a good ingredient in an aperitif recipe or a cherry spritz. It could also be used in place of cherry liquor if the drink maker takes into account the heavier punch of the alcohol. The rum can be found in multiple states as well as online outlets.

If cherry flavor is something you enjoy, this might just be the best cherry flavored rum in the market.





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# 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

## Dark Chocolate Truffles with Rum Liqueur

### Ingredients:

- 1 lb. Bittersweet or Semisweet Chocolate
- 1 C. Heavy Cream
- 1/4 C. Rum Liqueur
- Sifted Cocoa Powder

### Directions:

Chop into tiny pieces the chocolate using a knife (or in a food processor) and place in a medium mixing bowl.

Heat to a simmer the heavy cream in a small saucepan over medium heat then pour over the chocolate. Cover the mixing bowl with foil and let sit for about 4 minutes. Using a rubber spatula or wooden spoon (whisking introduces air bubbles, so avoid the whisk) stir gently until the mixture is smooth and thoroughly blended then stir in the rum liqueur.

Cool to room temperature, stirring occasionally, then refrigerate for 3 to 4 hours, until thick and stiff.

Line a baking sheet with wax or parchment paper. Measure out the ganache in tablespoonfuls (not heaping) and quickly roll between your palms to form rough spheres. Drop each of the spheres into a bowl of sifted cocoa powder. Toss with the cocoa powder until coated, and place the spheres on the lined baking sheet. Refrigerate until ready to serve. Makes about 4 dozen medium size truffles.



Photo credit: [www.foodnetwork.com](http://www.foodnetwork.com)



## Rum Liqueur and Chocolate Creams

### Ingredients:

- 2 oz. Dark Chocolate
- 2/3 C. Double Cream
- 2 Tbsp. Rum Liqueur
- Cocoa Powder
- Amaretti Biscuits (or almond macaroons)

### Directions:

Put the dark chocolate in a medium bowl. Reserve 2 tablespoons of cream. In a saucepan, mix the rest of the cream with the liqueur. Bring the mixture just to boil, then pour over the chocolate and mix until the latter melts. Divide the cream-chocolate mixture between two small glasses, set aside to cool. Whip the cream you reserved until it thickens and spoon carefully into the glasses. Put in the fridge for chilling; wait at least 1 hour before you start decorating the desserts.

Use a heart-shaped cookie cutter or cut out a heart from a piece of thick paper.

Set the cookie cutter or the cut-out heart over a glass and sift the cocoa powder over the desserts. Repeat on the other glass. Serve with Amaretti biscuits.



Photo credit: [www.tastycookery.com](http://www.tastycookery.com)











FROM

SUGAR

Into

Alcohol



## Fermentation Primer - Lesson II

In last month's lesson we explored what yeast are and we took a superficial look at what some of its contributions are in today's economy.

**Q: Why would nature evolve an organism that wants to use its food source to produce alcohol, rather than applying all that potential energy into reproduction (biomass generation) and growth?**

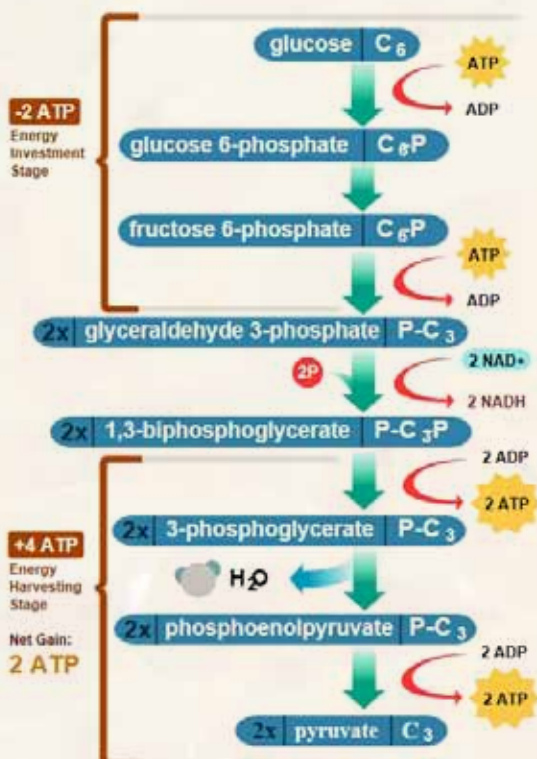
Fermentation is highly inefficient at releasing energy because it produces only 2 molecules of ATP from one molecule of glucose (ATP is the essential energy source of living cells). In contrast, most other organisms generate 36 molecules of ATP from one glucose molecule! They do so by importing the intermediate break-down product *pyruvate* into their mitochondria, where it is metabolized via the Krebs cycle and oxidative phosphorylation.

Not all scientists agree, but the leading theory explaining this metabolic inefficiency suggests that fermenting yeast's ability and/or preference to produce alcohol allowed it to "sanitize" or sterilize the surrounding area, killing competing bacteria and fungus, guaranteeing that the food source would be available only to its kin.

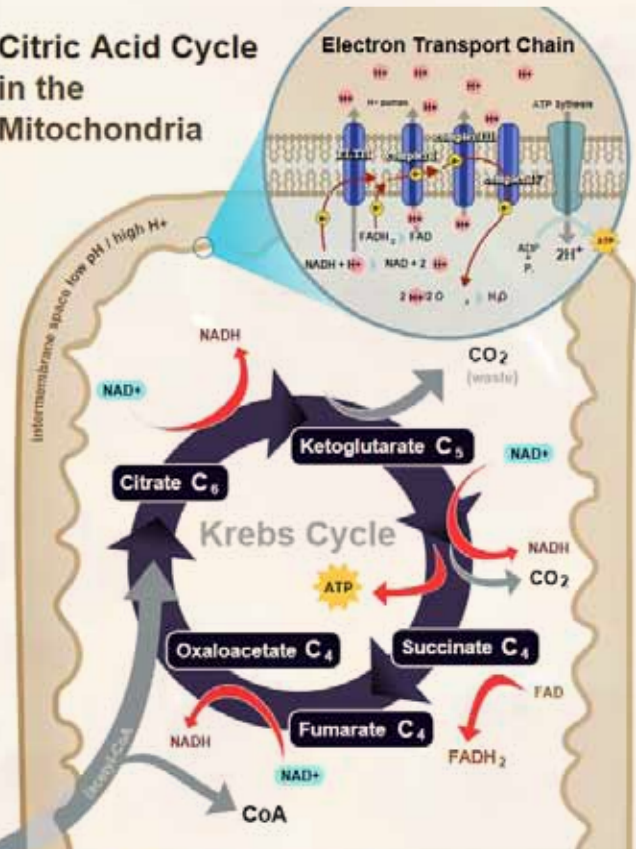
**Q: How does fermentation occur within the yeast?**

The transformation starts with glycolysis: all organisms have glycolysis occurring in their cytoplasm. The process works on glucose (6-C), splitting it

### Glycolysis in the Cytoplasm



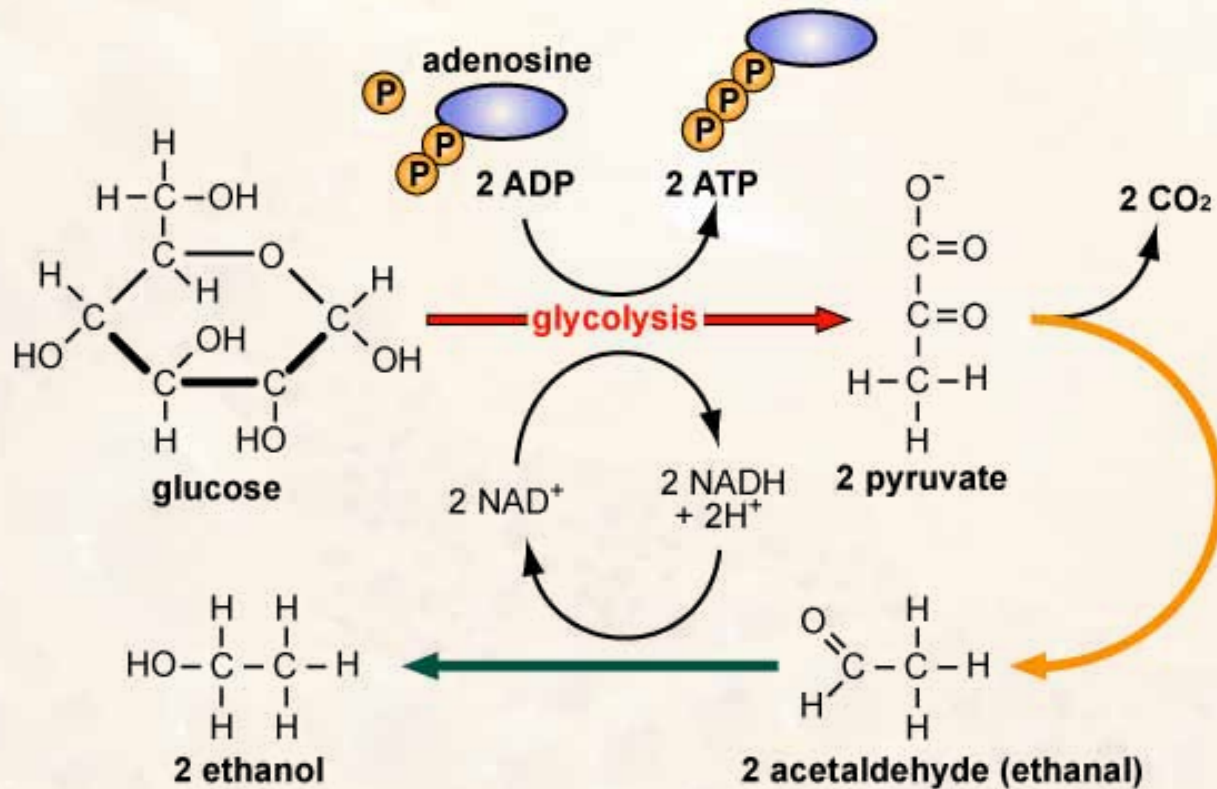
### Citric Acid Cycle in the Mitochondria





into two 3-C compounds. The end of the glycolysis process yields two pyruvic acid (3-C) molecules, and a net gain of 2 ATP and two NADH per glucose molecule.

Under anaerobic conditions, the pyruvic acid is then routed by the yeast into the alcohol fermentation pathway, as illustrated below:



**Q: Why release CO<sub>2</sub>? Is this also a part of the yeast's survival strategy?**

The release of carbon dioxide (CO<sub>2</sub>) is not a deliberate action by the yeast, it is rather the result of the glycolysis transformation and the fact that CO<sub>2</sub> is a co-product of that reaction. CO<sub>2</sub>, however, is a heavier gas than oxygen alone, thus it creates a buffer between the surface of the fermentation vessel (tank) and the ambient air, further guaranteeing an anaerobic environment, conducive to the continuous production of alcohol.

To summarize: yeast appear to have evolved an energy-inefficient way to metabolize fermentable sugars into alcohol, but this strategy has given it an evolutionary advantage, by using the resulting alcohol to kill competing organisms. Us humans are benefiting immensely from this ability, seldomly thinking about its unexpected origins or its future!

Join us again next month, as we continue our deep-dive into this fascinating world!



# 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.

## Shaken or Stirred?

**Shaken, Not Stirred.** This is the famous line from James Bond, Ian Fleming's fictional British secret service agent, spoken the first time in the film *Goldfinger*. James Bond called it a Martini, but in truth it was a Vesper..... Vodka, Gin and Kina Lillet. The age old question still remains-- Shaken, or stirred? I am asked this question often, especially when instructing new bartenders, so I decided to make it the subject of my February article.

There are a few traditional ways you can order a drink and I think it is important to discuss that first:

**Neat**, which means the bartender is simply pouring a spirit into a glass from the bottle, without ice.

**On the rocks**, which is when the bartender pours the spirit out of the bottle into a glass and then adds ice.

**Up**, which signifies the bartender chilling the drink first with ice, and then pouring it into a martini or coupe glass. This method can be done by either **stirring** it or **shaking** it.

Ordering the drink "**up**" is the subject of this article, and how do you know









whether to stir or shake?? Well, that depends on what is in your shaker. A general rule of the thumb is this:

If the ingredients in the shaker are ALL SPIRITS, you will want to add ice and stir it until it is cold. If the ingredients include citrus, juice, syrups, dairy, or egg, you need to shake it.

There is some real science behind this, and over the last few years many people in the mixology world have researched it. The first thing you need to know is that shaking a cocktail with ice not only chills it, but also aerates it and dilutes it. Many cocktail recipes account for this dilution. The amount of time you shake it depends on what is in the shaker. A heavy syrup, for instance, will need more shaking time than a cocktail with a lighter syrup. If you are shaking with egg white, you need to shake for a long time to take that goopy consistency to the light and fluffy texture you are trying to achieve. Here is a recent analogy I used when trying to explain it to a guest at my bar:

*Imagine making an iced coffee at home. You fill a glass with ice, pour in cold coffee, and ½ & ½ cream. Stir it and set it aside. Now make the same drink but shake it first with ice before pouring it into the glass. The second method gives you a well mixed, frothy iced coffee. There is a big difference not only in the look but also the taste and mouthfeel. There are people out there who ask for a shaken Martini, and sometimes even order it "bruised". This refers to shaking the heck out of it until there are little shards of ice floating on the top of the drink. This will add a considerable amount of water to it, and perhaps for some people this makes a martini glass full of cold gin easier to drink. To each his own.*

So in regards to *stirring* --- any cocktail that is ALL SPIRITS-- (Manhattan, Martini, Negroni, Vieux Carre, Vesper, etc...) is meant to be stirred over ice, and not shaken. These are drinks that showcase the spirits, and the last thing you want to do is dilute and aerate them. By stirring with ice, you can absolutely get that drink as cold as you wish, while maintaining not only the flavors but also the





colors. If you have ever seen a shaken Manhattan, you know what I mean....it becomes cloudy and tastes watered down.

Ice plays a role in all of this as well--- in cocktail bars around the world bartenders have discovered that ice is an **INGREDIENT** as opposed to an afterthought. In my bar I have what we call “bar ice” but I also hand chip perfectly clear ice cubes for spirits served on the rocks. This is not only for the aesthetic purpose but also because that ice is dense and melts much slower, therefore not diluting the drink. It is also perfect to use in a stirred drink, because depending on the type of ice maker you have at home or in your bar, the ice may be “wet”. Put a couple of cubes in your hand and see how quickly your hand is wet. This will also affect your stirring and shaking and dilute the drink even faster.

The moral of the story? Put thought into how you chill your cocktails, whether by stirring or shaking.... And if you typically order your Martini shaken, I very much encourage you to stir it next time. James Bond may have been a handsome, debonair, international man of mystery, but he was ruining that delicious Vesper by ordering it shaken!!

Cris





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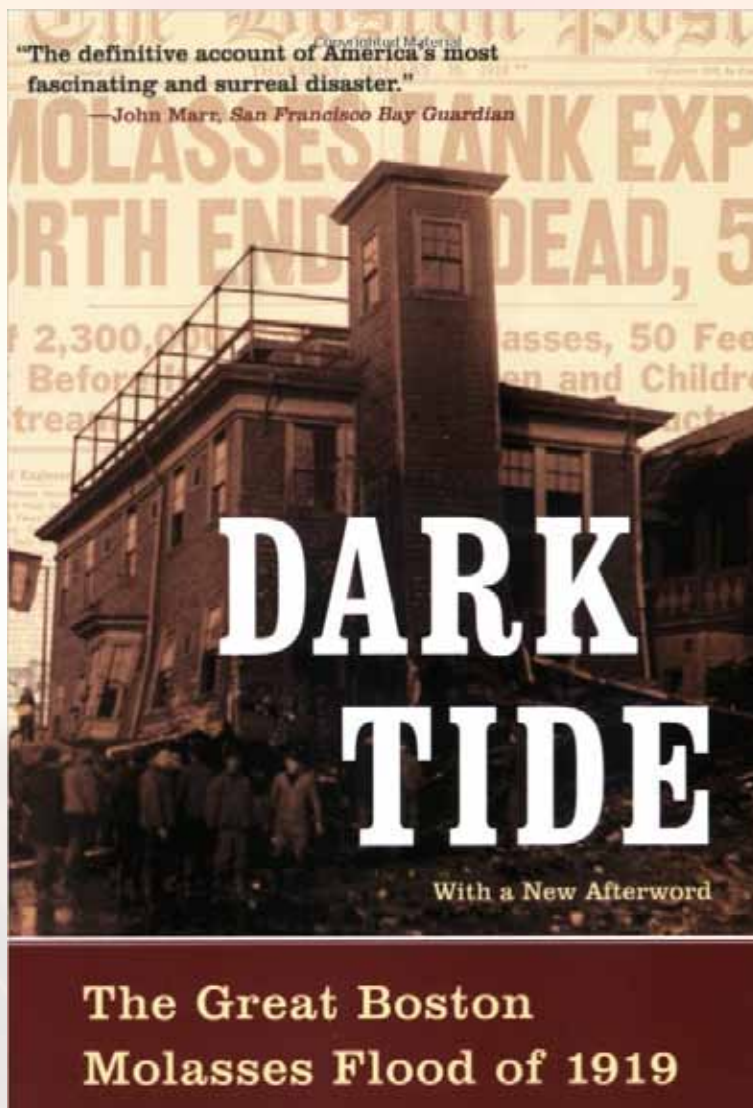


## Dark Tide - The Great Boston Molasses Flood of 1919

(Publisher's Review): "Around noon on January 15, 1919, a group of firefighters was playing cards in Boston's North End when they heard a tremendous crash. It was like roaring surf, one of them said later. Like a runaway two-horse team smashing through a fence, said another. A third firefighter jumped up from his chair to look out a window—"Oh my God!" he shouted to the other men, "Run!"

A 50-foot-tall steel tank filled with 2.3 million gallons of molasses had just collapsed on Boston's waterfront, disgorging its contents as a 15-foot-high wave of molasses that at its outset traveled at 35 miles an hour. It demolished wooden homes, even the brick fire station. The number of dead wasn't known for days. It would be years before a landmark court battle determined who was responsible for the disaster.

Stephen Puleo is author of the Boston Globe best seller *The Boston Italians* and the critically acclaimed *Dark Tide: The Great Boston Molasses Flood of 1919*. A former award-winning newspaper reporter and contributor to *American History* magazine, he holds a master's degree in history and wrote his thesis on Italian immigration and the settlement of Boston's North End. He donates a portion of his book proceeds to the Juvenile Diabetes Research Foundation (JDRF), the leading charitable funder and advocate of juvenile (Type 1) diabetes research. He and his wife, Kate, live in Weymouth, Massachusetts. "

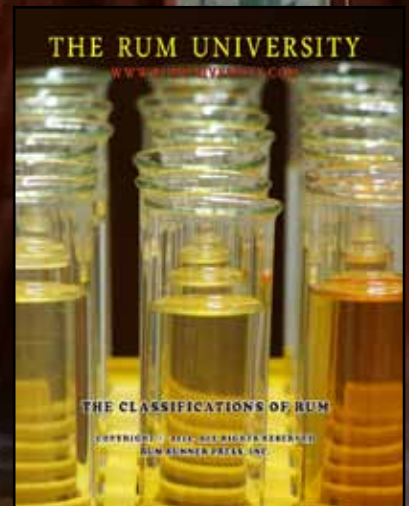
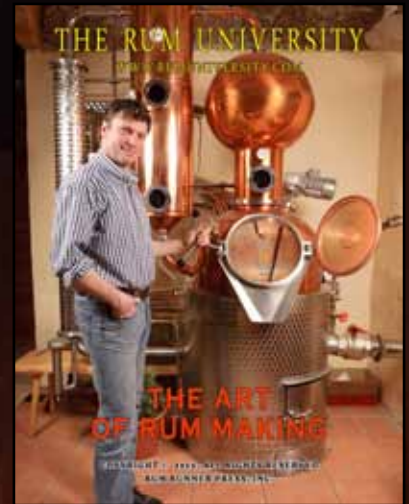
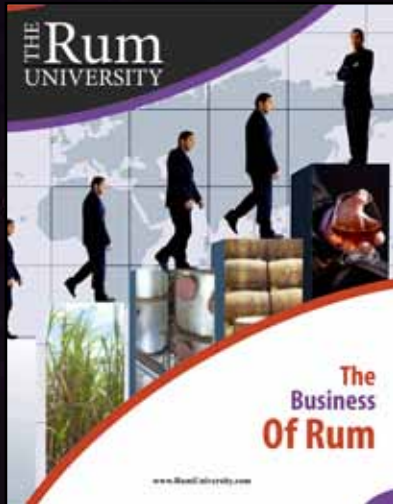


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**T**he rum industry owes its present success to many people who, through their vision, wisdom, ingenuity and/or dedication, were able to innovate or improve existing processes. In this new series we will explore these individuals, to honor their memories and to –hopefully– inspire a new generation of game-changers.

### **Featured Biography: Hermann Emil Louis Fischer**

Hermann Emil Fischer was born on October 9, 1852, at Euskirchen, in the Cologne district. His father was a successful business man. After three years with a private tutor, Emil went to the local school and then spent two years at school at Wetzlar, and two more at Bonn where he passed his final examination in 1869 with great distinction. His father wished him to enter the family lumber business, but Emil wished to study the natural sciences, especially physics and, after an unsuccessful trial of Emil in the business, his father – who, according to the laureate's autobiography, said that Emil was too stupid to be a business man and had better be a student – sent him in 1871 to the University of Bonn to study chemistry. There he attended the lectures of Kekulé, Engelbach and Zincke, and also those of August Kundt on physics, and of Paul Groth on mineralogy.

In 1872, however, Emil, who still wished to study physics, was persuaded by his cousin Otto Fischer, to go with him to the newly established University of Strasbourg, where Professor Rose was working on the Bunsen method of analysis. Here Fischer met Adolf von Baeyer, under whose influence he finally decided to devote his life to chemistry.

Studying under von Baeyer, Fischer worked on the phthalein dyes which Rose had discovered and in 1874 he took his Ph.D. at Strasbourg with a thesis on fluoresceine and orcin-phthalein. In the same year he was appointed assistant instructor at Strasbourg University and here he discovered the first hydrazine base, phenylhydrazine and demonstrated its relationship to hydrazobenzene and to a sulphonic acid described by Strecker and Römer. The discovery of phenylhydrazine, reputed to have been accidental, was related to much of Fischer's later work.

In 1888 he was asked to become Professor of Chemistry at the University of Würzburg and here he remained until 1892, when he was asked to succeed A. W. Hofmann in the Chair of Chemistry at the University of Berlin. Here he remained until his death in 1919. Fischer's early discovery of phenylhydrazine and its influence on his later work have



already been mentioned. While he was at Munich, Fisher continued to work on the hydrazines and, working there with his cousin Otto Fischer, who had followed him to Munich, he and Otto worked out a new theory of the constitution of the dyes derived from triphenylmethane, proving this by experimental work to be correct.

At Erlangen Fischer studied the active principles of tea, coffee and cocoa, namely, caffeine and theobromine, and established the constitution of a series of compounds in this field, eventually synthesizing them.

The work, however, on which Fischer's fame chiefly rests, was his studies of the purines and the sugars. This work, carried out between 1882 and 1906 showed that various substances, little known at that time, such as adenine, xanthine, in vegetable substances, caffeine and, in animal excrete, uric acid and guanine, all belonged to one homogeneous family and could be derived from one another and that they corresponded to different hydroxyl and amino derivatives of the same fundamental system formed by a bicyclic nitrogenous structure into which the characteristic urea group entered. This parent substance, which at first he regarded as being hypothetical, he called purine in 1884, and he synthesized it in 1898. Numerous artificial derivatives, more or less analogous to the naturally-occurring substances, came from his laboratory between 1882 and 1896.

In 1884 Fischer began his great work on the sugars, which transformed the knowledge of these compounds and welded the new knowledge obtained into a coherent whole. Even before 1880 the aldehyde formula of glucose had been indicated, but Fischer established it by a series of transformations such as oxidation into aldonic acid and the action of phenylhydrazine which he had discovered and which made possible the formation of the phenylhydrazones and the osazones. By passage to a common osazone, he established the relation between glucose, fructose and mannose, which he discovered in 1888. In 1890, by epimerization between gluconic and mannonic acids, he established the stereochemical nature and isomery of the sugars, and between 1891 and 1894 he established the stereochemical configuration of all the known sugars and exactly foretold the possible isomers, by an ingenious application of the theory of the asymmetrical carbon atom of Van't Hoff and Le Bel, published in 1874. Reciprocal syntheses between different hexoses by isomerization and then between pentoses, hexoses, and heptoses by reaction of degradation and synthesis proved the value of the systematics he had established. His greatest success was his synthesis of glucose, fructose and mannose in 1890, starting from glycerol.

This monumental work on the sugars, carried out between 1884 and 1894, was extended by other work, the most important being his studies of the glucosides.

Between 1899 and 1908 Fischer made his great contributions to knowledge of the proteins. He sought by analysis effective methods of separating and identifying the individual amino acids, discovering a new type of them, the cyclic amino acids: proline and oxyproline. He also studied the synthesis of proteins by obtaining the various amino acids in an optically-active form in order to unite them. He was able to establish the type of bond that would connect them together in chains, namely, the peptide bond, and by means of this he obtained the dipeptides and later the tripeptides and polypeptides. In 1901 he discovered, in collaboration with Fournneau, the synthesis of the dipeptide, glycyl-glycine and in that year he also published his work on the hydrolysis of casein. Amino acids occurring in nature were prepared in the laboratory and new ones were discovered. His synthesis of the oligopeptides culminated in an octodecapeptide, which had many characteristics of natural proteins. This and his subsequent work led to a better understanding of the proteins and laid the foundations for later studies of them.

In addition to his great work in the fields already mentioned, Fischer also studied the



enzymes and the chemical substances in the lichens which he found during his frequent holidays in the Black Forest, and also substances used in tanning and, during the final years of his life, the fats.

Fischer was made a Prussian Geheimrat (Excellenz), and held honorary doctorates of the Universities of Christiania, Cambridge (England), Manchester and Brussels. He was also awarded the Prussian Order of Merit and the Maximilian Order for Arts and Sciences. In 1902 he was awarded the Nobel Prize in Chemistry for his work on sugar and purine syntheses.

At the age of 18, before he went to the University of Bonn, Fischer suffered from gastritis, which attacked him again towards the end of his tenure of the Chair at Erlangen and caused him to refuse a tempting offer to follow Victor Meyer at the Federal Technical University at Zurich and to take a year's leave of absence before he went, in 1888, to Würzburg. Possibly this affliction was the forerunner of the cancer from which he died. Throughout his life he was well served by his excellent memory, which enabled him, although he was not a naturally good speaker, to memorize manuscripts of lectures that he had written.

He was particularly happy at Würzburg where he enjoyed walks among the hills and he also made frequent visits to the Black Forest. His administrative work, especially when he went to Berlin, revealed him as a tenacious campaigner for the establishment of scientific foundations, not only in chemistry, but in other fields of work as well. His keen understanding of scientific problems, his intuition and love of truth and his insistence on experimental proof of hypotheses, marked him as one of the truly great scientists of all time.

In 1888 Fischer married Agnes Gerlach, daughter of J. von Gerlach, Professor of Anatomy at Erlangen. Unhappily his wife died seven years after their marriage. They had three sons, one of whom was killed in the First World War; another took his own life at the age of 25 as a result of compulsory military training. The third son, Hermann Otto Laurenz Fischer, who died in 1960, was Professor of Biochemistry in the University of California at Berkeley.

When Fischer died in 1919, the Emil Fischer Memorial Medal was instituted by the German Chemical Society.

Source: From Nobel Lectures, Chemistry 1901-1921, Elsevier Publishing Company, Amsterdam, 1966.

#### **Did you know that...**

- ... many names of chemical reactions and concepts are named after Fischer?  
Fischer indole synthesis, Fischer projection, Fischer oxazole synthesis, Fischer peptide synthesis, Fischer phenylhydrazine and oxazone reaction, Fischer reduction, Fischer–Speier esterification and Fischer glycosidation
- ... Fischer's work on sugars and on the esterification of alcohols have had the most profound impact in the fermentation of alcohol and in the aging of all distilled spirits, including rum?



# THE RUM HISTORIAN

by Marco Pierini



**M**y 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. I cofounded La Casa del Rum, that ran a beach bar and selected premium rums.

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](https://www.facebook.com/marco.pierini.3) and in my new Blog: [www.therumhistorian.com](http://www.therumhistorian.com)

I have published a book on Amazon:

*"AMERICAN RUM - A Short History of Rum in Early America"*.

**Got Rum? February 2019 - 32**

## AND IF IT WERE THE FRENCH CARIBBEAN THE FIRST CRADLE OF RUM?

### 4. OF MICE AND RUM

In the three articles already published in this series, we have seen that, according to some contemporary sources, commercial production of rum may have begun in Saint-Christophe, Martinique and other French islands a few years before it got going in British Barbados. Moreover, we have also seen that when the French began to settle in the Caribbean in the 1620s and 1630s, they knew America and its resources well, and that a true distilling industry had been well-established in France for some time.

Now, I wish to go back to a number of contemporary French sources.

The Capuchin friar Hyacinthe de Caen came to Saint-Christophe in 1633 with a brother friar following Pierre d'Esnambuc, the founder of the colony, and participated in the early colonization of Martinique in 1635. He later met Dominican missionary Raymond Breton, the great anthropologist and ethnologist, author of the first





Pierre d'Esnambuc founding the colony of Martinique, by Théodore Gudin.  
Collections du château de Versailles.

Caribbean-French dictionary; he went back to France some years later, and then returned to the Caribbean. He and other brothers of his order clashed with the local authorities in Saint-Christophe, and he was arrested and expelled from the island in 1646. He went ashore in Guadalupe with another friar, and nothing further was heard of them.

In 1641, de Caen wrote his "*Relation des îles de Saint-Christophe, Gardeloupe et la Martinique...*", which was not published until the year 1932. In this work we may read:

*"Les cannes à sucre y étant cultivées, il y avra plus grande occupation à faire les sucres, principalement dans les îles de la Gardeloupe ou la Martinique, qui pourront un jour fournir la France ..."* That is, more or less:

"As sugarcane is cultivated in this place,

there will be plenty of work making sugar, primarily on the islands of Guadeloupe and Martinique, that will one day be able to supply France ..."

So sugarcane was already being grown on the islands, and grew well there, in 1641.

Following a lengthy description of cassava, the *ouïcou* that was made from it and its uses, de Caen then wrote: "*De ce breuvage, se fait encore de l'eau-de-vie propre pour le pays ...*" that is, "From this beverage, they even make their own water of life in the country...", while, he wrote, it was impossible to grow grapevines there.

Sugarcane was therefore already being grown on the French islands of the Caribbean in 1641, but not grapevines, and wine had to be imported. So what was the *brûle-ventre* which, according to Buton, the slaves made much use of; a distillate of *ouïcou*? We don't know.



Statue of Pierre d'Esnambuc in Martinique

Now, let us reread, in view of the above, a passage from Maurile de Saint-Michel's *"Voyage des Isles Camercanes en l'Amérique"*, published in 1652:

"Never before have I seen a country where sometimes more diverse kinds of beverages can be found than on S. Christophe: more ancient and longer Frenchified than Martinique; as the Dutch bring their beer there; the Normans their cider, but it does not keep for long; those from S. Malo stop in Madeira and collect the wine which they carry and sell at a hefty price; those from La Rochelle the wine from Gascony which ages and becomes sour very soon; but vinegar sells well; everybody works hard to get water of life to the island, and that is the lifeblood of this country. Some send there [water of life] from rosolio; others produce it from sugarcane wine, and I will soon tell you how it is produced; others from Oüïcou; others from Masbi."

In 1652 the islanders were therefore already distilling sugarcane wine to make rum, and also distilled Oüïcou and Masbi, that is, fermented beverages the natives traditionally made from cassava

and potatoes. This was not an isolated case, but widespread practice. As F.H. Smith writes in *"Caribbean Rum"* (2005), "Before the large-scale transition to sugar production in the 1640s, colonists in the Caribbean experimented with the alcoholic potential of various local plants. ... Distilling immediately became a central element of the French Caribbean sugar industry. In 1644, Benjamin Da Costa, a Dutch Jew from Brazil, introduced sugar making equipment and, perhaps, the first alembics, into Martinique. Yet, a manuscript from Martinique dated 1640 when the colony was only five years old, stated, 'the slaves are fond of a strong eau de vie that they call brûle ventre [stomach burner]'. Although brûle ventre sometimes referred to French brandy, the comparative use of the term hints at a locally made concoction other than imported brandy. In the context of the Caribbean, brûle ventre was likely a distilled sugarcane-based alcoholic beverage and suggested that rum distilling preceded Da Costa's arrival in 1644."

Now here is a hypothesis which I cannot prove, but wish to propose anyway: in the early years of French (and British) colonization of the Caribbean, the number of European colonists and African slaves was limited, while the indigenous population was numerous. So the best way to get strong drink cheap would have been to distil ouïcou and other fermented beverages traditionally made by indigenous peoples. Later, however, the number of French colonists and, especially, the number of slaves grew rapidly, while the indigenous population continued to drop as an effect of war, disease and other factors. This may have been one of the factors that led the colonists to ferment and distil the by-products of sugarcane, which was by now widely grown, to obtain an abundant, cheap spirit.

But now let us return to Maurile de Saint-Michel. After describing how sugar is made, he writes: "*Quand aux cannes rongées par les rats; ausquels Monsieur le General donne la chasse tant qu' il peut, avec ses chiés; on en fait un breuvage, qu'ils nommèr Vin de canne; ... Monsieur le General en fait remplir des pippes, & en retire grand profit, en les faisant vendre és magasins. Il*



*est plus agreable à boire, qu 'il n'est sain.*" That is, "When the canes have been gnawed by mice, which the General hunts as much as he can with his dogs, a beverage is made from them, referred to as cane wine ... The General has barrels filled with it, and he earns a great profit from it, having it sold in the shops. It is more pleasurable than healthy to drink."

And so Martinique was not exempt from the plague of mice! These words are reminiscent of Richard Ligon's description of Barbados. Mice were most likely not native to the islands but brought over on European ships. They had few natural enemies in the Caribbean, and the sugarcane plantations offered them a virtually limitless amount of food. All the sources of the day report that mice were very numerous, infesting the colonists' homes and plantations, a true plague. The problem was so serious there were slaves whose work consisted entirely of hunting them, who were rewarded a bottle of rum for every 50 mice they killed.

It is clear that in the French islands, as in Barbados, the production of alcoholic beverages made from sugarcane gave rise to an economically significant trade. And it would appear that in order to make this drink, which we now call rum, the people of the French islands used the worst quality cane, gnawed by mice, and not the skimmings of the cauldrons as in Barbados.

And now allow me a historic digression not strictly linked with rum. The history of the British colonization of the Americas is by far better known than the simultaneous French colonisation. And many of the authors who have published important works on British colonisation tend, whether consciously or not, to treat it as a unique phenomenon. Yet the two colonial enterprises were very similar, as were the societies they created in the Caribbean.

The French and the British were both looking for the same thing: tropical products that would allow them to get rich quickly. Some of the colonists did get rich, even very rich, but the majority of them had very hard lives, and the mortality rate was high for all. They even had similar tastes; both, for example, loved pineapple.

The French and the British also faced the same problems. They had to deal with an alien and often hostile natural world; they suffered the devastation of hurricanes and earthquakes; and they suffered from horrible new diseases and an oppressive climate.

What's more, they were living in a state of permanent war: English and French fought each other, and both fought the Spanish, the pirates and the Carib. Even during rare times of peace, the rich feared the mass of indentured servants, and all the whites feared a revolt of the increasingly numerous slaves.

To escape from this hell on earth, both English and French settlers sought oblivion in alcohol. When Maurile de Saint-Michel writes "*Never before have I seen a country where sometimes more diverse kinds of beverages can be found than on S. Christophe*", we are reminded of Richard Ligon, who, in his much better-known "*A True and Exact History of the Island of Barbados*", tells us how much the British plantation owners in Barbados drank.

In short, the French colonisation of the Americas was much like the British one. With one important difference: in numbers. According to Philip P. Boucher, in his seminal "*FRANCE AND THE AMERICAN TROPICS TO 1700. Tropics of Discontent*" (2008), "French migration across the Atlantic in the early modern era was comparatively small. Global estimates suggest a figure of 60,000 to 100,000 leaving for the Americas in the years 1500-1760, as compared to 746,000 British subjects, 678,000 Spaniards, and even 523,000 from thinly populated Portugal. France at the same time had the largest population by far of any European state, some eighteen to twenty million. Only the Dutch, with some 20,000 migrants, trailed France among the big five imperial powers."

And the low number of settlers may have been the structural weakness in the French colonization of the Americas.

That's all for now; more to come in March!

Marco Pierini



HAPPY  
*Valentine's*  
Day

*Romantic*

**RUM**

**COCKTAILS**

Nothing says “romance” like champagne and strawberries.  
But true “rum-ance” can only be achieved one way...





Got Rum?



A heart-shaped gold box with a textured surface is the central focus. The text "Got Rum?" is printed on the box in a gold, serif font. The box is surrounded by a variety of colorful, wrapped candies in shades of blue, green, orange, and brown. A large, pink rose is visible in the upper right corner. The background is white, and the overall scene is festive and celebratory.

*Got Rum?*



### **Cupid's Kiss**

1 oz Cruzan Raspberry Rum  
1 oz Canadian Club Whisky  
Cranberry Juice

Fill highball glass with ice. Add rum and whisky, fill with juice, and stir.

### **Key to the Heart**

(cocktail developed by Al Nelson, head mixologist at the Sunset Pier at Ocean Key Resort in Key West)

In a pint glass filled with ice, add the following:  
3/4 oz Mount Gay Rum (or your favorite gold rum)  
1/2 oz Peach Schnapps  
1/2 of Malibu Coconut Rum  
1 oz of Orange Juice  
3/4 oz Pineapple Juice  
3/4 oz Cranberry Juice

A dash of Angostura Bitters

Shake well until very cold and then strain into a highball or Double Collins glass filled with ice. Top with a splash of great champagne like Veuve Clicquot and garnish with cherry.

### **The Superior Love Potion**

50 ml White Rum  
12.5 ml Crème de Cacao  
1 Scoop Strawberry Ice Cream (or sorbet)  
5 ml Parfait Amour Liqueur  
25 ml Lime Juice  
25 ml Champagne

Shake all of the ingredients together until the ice cream/sorbet dissolves. Pour the champagne into a flute and then single strain the gelato mix on top. Garnish with a single Maraschino cherry and grated dark chocolate.

### **Between the Sheets**

25 ml White Rum  
25 ml Cointreau  
25 ml Brandy  
25 ml Lemon Juice

Mix all of the ingredients in a shaker, then double strain into a frosted Martini glass.



# RUM IN THE NEWS

by Mike Kunetka



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 me an email to: [Mike@gotrum.com](mailto:Mike@gotrum.com).

## KULEANA RUM SHACK

The folks behind Kuleana Rum Works have joined forces with the culinary experts at Umeke's Restaurants to create the Kuleana Rum Shack in the Queens' Marketplace on the Big Island of Hawaii. Using the highest quality Big Island ingredients, the team has created a menu that offers real, local food that comes from the Big Island. When customers dine at the Kuleana Rum Shack they will savor food that people of this island have been eating in their own homes for generations while also enjoying outstanding and unique cocktails made with Kuleana Rum and other world-class spirits. The name Kuleana refers to a set of rights, based upon responsibility. When a person accepts their Kuleana, they do it with deliberate intent and personal accountability, and Kuleana Rum is intentionally drawing on Polynesian mastery of sugarcane cultivation as an identity for their brand. The idea for the distillery came as a result of a trip to Martinique that co-founder Steve Jefferson and his wife Jackie took in 2006. They noted the similarities that the



Big Island shared with Martinique – volcanic island, same latitude, strong history of sugar cane cultivation. Then they ran into Noa Lincoln and his body of work on indigenous Hawaiian sugarcane varieties. Lincoln shared cuttings from 40 varieties of sugarcanes that he and his associates had collected from throughout the state and DNA tested. The species are uniquely Hawaiian heirloom canes, all of which are derived from canoe plants (plants that were brought to Hawaii by Polynesian settlers in their canoes). At Kuleana Rum Works, they hand cut and juice the different varieties of kō (heirloom Hawaiian sugarcane), each with its own color and flavor profile, which they grow on their farm in Kohala, Hawaii. The distillers then make it into Kuleana Hawaiian Rum Agricole, a deep, delicious rum at the distillery in Kawaihae. They then put some from each batch into Cognac barrels to age and eventually become their Hawaiian Aged Rum Agricole. Second, they blend rums from around the world which are carefully chosen for their purity and rich taste into delicious and flavorful rums that make cocktails and lips sing. Their Huihui rum blends a delicious, light, molasses-based Papua New Guinea rum with their Kuleana Hawaiian Rum Agricole and an exceptional Agricole from Martinique to create a super drinkable rum that has more than a hint of exotic. Nanea is their aged blend and is made by blending three carefully selected, variously-aged rums from around the world to deliver superb depth, balance, and character. <https://kuleanarum.com>

### **SPIRIT UNION DISTILLERY**

Amsterdam's new Spirit Union Distillery wanted to bring a 'contemporary, real and honest approach to rum, tapping into the full flavor potential of rum'. Their first product, Union 55, was inspired by the ways in which top Michelin-star chefs, and world-class mixologists combine use mineral salt to enhance flavors. They infused smooth cask-aged Barbados rum with five delicate botanicals, and rounded it off with a touch of organic salt. Inspired by ways in which gin distillers make use of botanicals, they have added five of the finest botanicals from the land. Cardamom and Cloves both with a high level of fragrance add complexity to citrus forward drinks. Peruvian Cacao, Vanilla and Almonds add delicate honeyed nuttiness to the rum. Then they add a touch of organic Añana Sea salt to the rum. Its great purity and natural mineral content ensure it perfectly complements the natural sweetness of the rum, creating a signature, fuller flavor. They have taken great care extracting all essential, delicate flavors

from the botanicals. Through a five step slow maceration process, which takes fifty-five days to complete, they have managed to capture an array of flavor, resulting in a taste unparalleled in rum. Ruben Maduro, the man behind Spirit Union, says "the story behind each of our spirits starts with the colorful world of herbs and spices and how they can create vibrant tastes. Making a delicious drink is a bit like cooking a delicious meal; you need to combine textures and tastes to create a memorable experience. So we start with the flavor kick we're trying to create then replicate it by exploring the vast world of botanicals and infusions. Each ingredient needs to be infused or distilled for the right length of time. Delicate aromatic flowers, leaves and seeds need less infusion time. Harder fruits, roots and barks need longer. It's one of the reasons why each batch carries its own unique number." [www.union55rum.com](http://www.union55rum.com)

### **MOUNT GAY**

On January 16th a fire erupted at the Mount Gay Distillery in St Lucy, Barbados. Loop News Barbados reported thirty-five firemen and five trucks from the Barbados Fire Service responded to battle the blaze. "Arriving on the scene we discovered that it was an alcohol tank that was involved in the fire. The tank normally holds around 300,000 gallons of alcohol and we were informed that it was about half-full," Henderson Patrick, Deputy Chief Officer of the Barbados Fire Service told local media in the wake of the incident. "The roof of the tank has been ruptured, allowing the flames to escape," said Deputy Chief Fire Officer Henderson Patrick, who added that fire officers were applying alcohol resistant foam to the tank. Barbados Today reported the day after the fire that the company's managing director, Raphaël Grisoni, heaped praises on the Barbados Fire Service for its response to, and control of the fire at the plant on Wednesday, and to staff on site for their handling of the situation. The fire, which started in a tank containing approximately 150,000 liters (not gallons, as was originally reported) of non-aged rum, resulted in no damage to the rest of the distillery, which is up and running, said Grisoni. "The fire started in the early afternoon and the fire service responded quickly with four tenders, two special vehicles and 30-plus officers under the command of Deputy Chief Fire Officer Henderson Patrick, who used water and foam to control and contain the conflagration," said Grisoni. He did not give an estimate of the damage caused by the fire, which officials said started around 2 p.m. and was under control by

5 p.m. “We take this opportunity to publicly give kudos to and thank the personnel for the great job done and to our staff for their management of the situation, including proper evacuation and the monitoring and sharing of information,” he said, while adding that the company “is still carrying out investigations to determine what caused the fire”. The deputy fire chief had indicated that it would take some time to gather all the information to determine the cause of the fire. On Facebook, Mount Gay posted that ‘a fire occurred at our distillery home in St. Lucy, Barbados. We’re happy to announce that there were no injuries and the fire was extinguished. All’s well and the rum’s swell!’. [www.mountgayrum.com](http://www.mountgayrum.com)

### ZOMBIE VILLAGE

The Future Bars Group, the people behind such classic drinking establishments as Bourbon & Branch, Local Edition and Rickhouse, have opened the Zombie Village in the Tenderloin District of San Francisco, in the space formerly housing the American-themed Tradition. This is their second voyage into the world of Tiki. In 2016, the Future Bars group opened Pagan Idol on Bush Street. Zombie Village takes its name from an Oakland tiki bar owned by Skipper Kent with the same name, which was located across the street from the original Trader Vic’s. “We wanted to bring awareness to one of the most underrated original tiki bars,” Future Bars’ Daniel “Doc” Parks told Eater SF. “The name, decor, and classic drinks will be part of that. With Pagan Idol, we’re upholding that classic mid-century Tiki bar aesthetic of Trader Vic and Don the Beachcomber. So, for Zombie Village, we wanted to do another Tiki hero, [Skipper Kent].” Parks told Eater his version of Zombie Village will be an homage to Kent, a bay area legend whose dedication to tiki led him to sail his boat to the Polynesian islands to collect tiki objects for his bars. “We wanted to bring awareness to one of the most underrated original tiki bars,” Parks told Eater. “The name, decor, and classic drinks will be part of that.” Tiki artists like Bamboo Ben and Ivan Mora are constructing large scale installations and carvings for the space. Zombie Village, which opened quietly in December and celebrated with a ribbon cutting in January, is indeed village-sized, and divided into three areas. There’s a main, thatched bar under simulated stars, a candlelit cave in the back, and an upstairs loft (ascend past fake banyan trees) with a second bar dubbed “Doc’s Voodoo Lounge.” Back downstairs, eight Tiki huts of various sizes can be reserved online for semi-private drinking. [www.thezombievillage.com](http://www.thezombievillage.com)

### PUSSERS

There is an old adage that says it is hard to improve on perfection, but Pusser’s has proven that wrong with the rerelease of its iconic “Crown Jewel” 15-year-old spirit. The small-batch 15-year old, which Forbes Magazine has dubbed “the single malt of rum,” has been reformulated, repacked and available in limited supply. “We decided to re-package the 15-year old blend for two reasons; first, the cost of the raw wooden pot still 15-year old component had increased significantly, and secondly, the column-stilled component of the blend previously supplied by Trinidad Distillers was no longer available to us when they made the strategic decision to stop exporting their aged rum stocks,” said Pussers’ CEO Gary Rogalski. “We replaced this component with a similar rum from Guyana, which was again significantly more expensive. This required an increase in the consumer price on what is arguably the best rum in the world; so we thought it deserved a bottle, label and display box more in sync with its ‘Crown Jewel’ stature.” Rogalski added that although the “chemistry” of the old and the new is exactly the same, the distillery’s sensory panelists, as well as most rum connoisseurs, have found the new version to be a tad less sweet than the old, and therefore better. The previous iteration of the 15-year old has won major, international awards including World Rum Awards. Given the rarity of the 15-year old wooden pot still stocks, we were only able to produce 3,000 cases of this product for worldwide distribution (1,000 U.S., 1,000 UK and 1,000 for the rest of Europe), so it is exceptionally rare,” added Rogalski. “We anticipate it will pick up where the previous 15-year old left off and take it to an even higher level.” It is imported domestically by Shaw Ross International Importers, LLC. Pusser’s Rum is produced in strict accordance with Admiralty blending specifications last used by the Royal Navy for issue to its fleet, a tradition which began in 1655 when it first served rum as its spirit of choice, with extra “tots” being offered before and after some of the most infamous battles in history. In massive wood pot stills, approaching 300 years old, Pusser’s continues to produce liquid history without the aid of flavoring agents and is 100 percent natural. Pusser’s Rum is highly decorated and has taken several Gold Medals in the highly acclaimed International Wine & Spirits Festival and the San Francisco World Spirits Competition. Pusser’s Rum Limited is a British Virgin Island Company with administrative offices in Charleston, South Carolina. <http://pussersrum.com>



## **SPEYSIDE – DICTADOR RUM**

The Press and Journal Newspaper in Northern Scotland reported the first spirit other than whisky to come out of Glenfarclas, one of Scotland's oldest distilleries, has gone on sale at Harrods for £1,300 a bottle. Glenfarclas Distillery, at Ballindalloch on Speyside, imported the rum from South America under an innovative partnership with Colombian company Dictador. It was then stored in whisky casks to give it the Glenfarclas twist that Callum Fraser, the distillery's production manager, was looking for. The first batch of a 347-bottle production run of Dictador Glenfarclas 1972 rum sold out quickly, despite the hefty price tag. "It's pretty special stuff," said Mr. Fraser, who joined Glenfarclas owner J&G Grant in December 2012 having already clocked up more than 20 years in the whisky industry. J&G Grant had no plans to diversify from whisky until it was approached by Dictador, which makes rum in Cartagena on Columbia's Caribbean coast, and also produces coffee and cigars. Dictador was looking for suitable partners for its pioneering 2 Masters project, which is marrying the rum to premier brands of whisky, cognac, Champagne, Armagnac and French wine to create unique expressions. It is the first time a spirit other than whisky has left the old Scottish distillery, which was founded in 1836. Since 1865, the operation has been owned and run by just one family – the Grants – who acquired it for about £512. The distillery is now in the hands of the fifth and sixth generations of the family. John Grant, who joined Glenfarclas in 1973, is the current chairman. His son, George, is director of sales. The distillery is producing about 480,000 gallons of single malt whisky a year on average, though it has made more. Most of the whisky is exported, with Germany, Taiwan and the US among its biggest markets amid steadily growing global demand. Glenfarclas is one of only a few distilleries in Scotland to remain family owned and managed. Mr. Fraser said it was also the only whisky maker relying 100% on direct fired stills. The time-honored production skills at Glenfarclas are a big draw for the 18,000-20,000 people who flock to its visitor center every year. [www.dictador.com](http://www.dictador.com), [www.glenfarclas.com](http://www.glenfarclas.com)

## **SOGGY DOLLAR RUM**

Tucked away in White Bay on the British Virgin Island of Jost Van Dyke, Soggy Dollar is the Birthplace of the original painkiller rum drink. The bar is famous among Caribbean travelers for its unblemished casual vibe and pristine white sand dock-free beach. Patrons swim from their

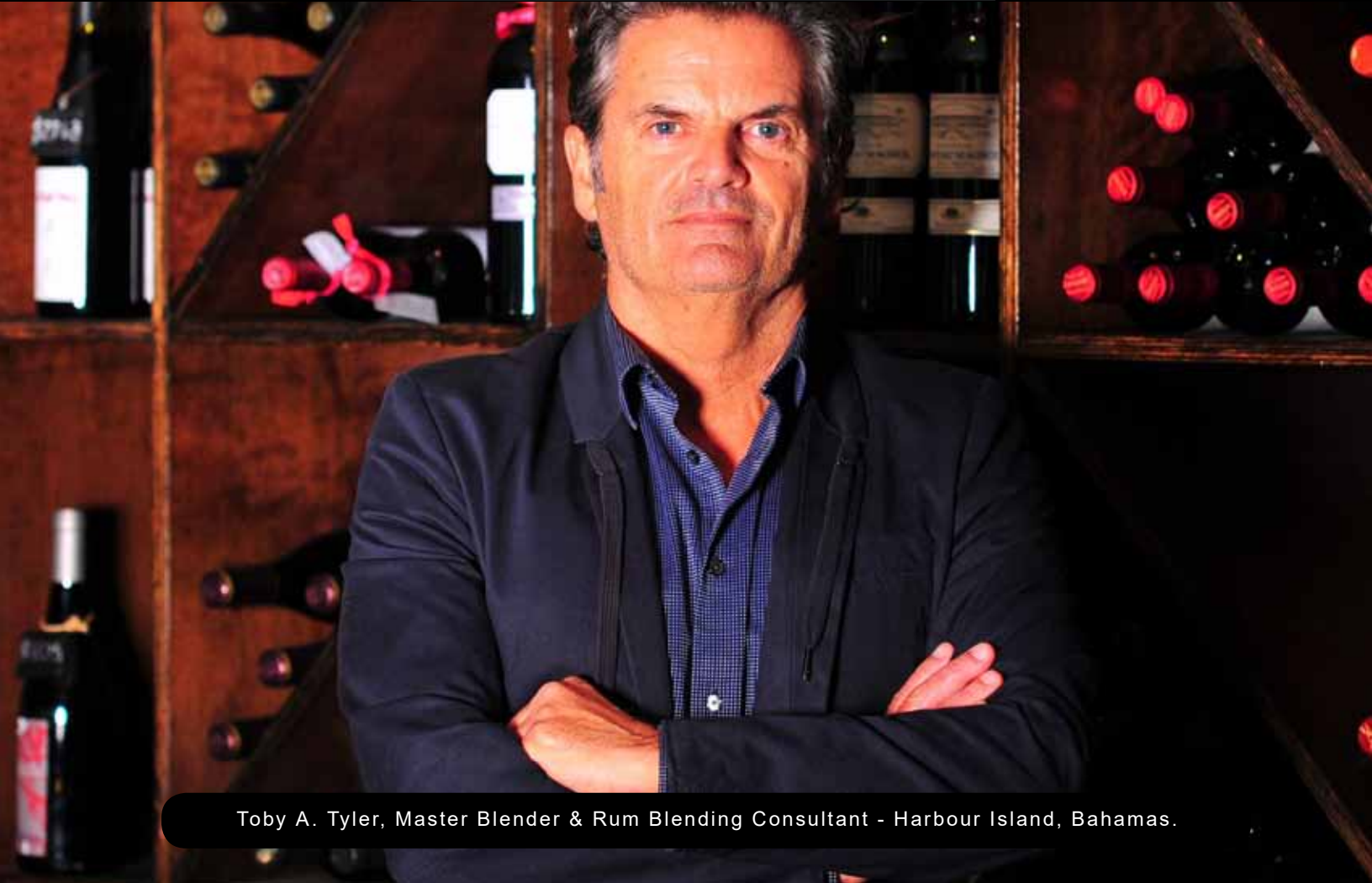
boats and spend a few Soggy Dollars enjoying this ideal concoction of flavors and atmosphere. The perfect escape from reality. Now they have their own rums to make Painkillers. Their Old Dark Rum is aged to perfection and triple distilled with sugar molasses, vanilla, and caramel aged in oak cask for a smooth rich flavor and deep golden color. Their Island Spiced Rum is born from their smooth Dark Rum, infused with a secret blend of oak, vanilla, coconut, pineapple, orange, nutmeg and other native spices. <https://www.soggydollarrum.com>

## **SEBAGO LAKE DISTILLERY**

Sebago Lake Distillery has announced that its Spider Island Rum has won a coveted Gold Medal at the 2018 Artisan Spirits Awards. Artisan Awards is an annual competition that showcases spirits from around the world, made in the traditional way, by people who truly love what they do, craftsmen, creating rare, handmade, organic, single barrel products that keep consistency year after year. Artisan Awards employs experts in each category to judge through blind tastings of each product submitted. Dan Davis, Head Distiller at Sebago Lake, told Chilled Magazine "We believe the passion that we have shared since our dream first took shape is evident in every drop of Sebago Lake Rums. We are honored that the Artisan Awards recognize this passion and dedication in our Spider Island Rum. Winning a gold medal is a testament to our commitment to consistently producing and delivering outstanding rums." He describes Spider Island Spice Rum as their boldest offering yet. This Rum is molasses forward and, like a very old whisk(e)y, finishes with a wee bit of heat on the fat part of your tongue. Great for sipping by a smoky campfire and tough enough to go a few rounds with your favorite mixer. In addition to Spider Island, Sebago Lake offers three other rums. Their Original Rum is crafted in small batches right there in Maine and they use only the finest natural ingredients that they can find. A blend of five carefully selected aromatics and a special Caramel infusion give Original Rum its distinctive color and amazingly fragrant notes. Their KOPI Coffee Rum uses some of their finest rum as a base and then adds custom roasted Indonesian Sumatra for a subtle coffee flavor that is intended not to cover up the rum, but to simply enhance it. Sebago's Portland Rum has all the oaky goodness of old Bourbon, some spiciness from the Rye that formerly inhabited these barrels, and the full mouthfeel and caramel goodness you would expect from this 100% pot still Rum. [www.sebagolakedistillery.com](http://www.sebagolakedistillery.com)

# EXCLUSIVE INTERVIEW

by Margaret Ayala



Toby A. Tyler, Master Blender & Rum Blending Consultant - Harbour Island, Bahamas.

It gives me great pleasure to share this interview with all our readers. The inspiration for a rum blend can come from many different places. In the case of Toby Tyler, he draws inspiration from his deep experience in the food and beverage industry. Knowing his musical background, I wouldn't be surprised if he also channeled some of his inner Bob Marley for his latest creation. Cheers!

Margaret Ayala, Publisher



**Q: Please state your name, title/ company name (if any) and location.**

Toby A. Tyler, Master Blender, Rum Blending Consultant, Restaurant Consultant and Musician - Harbour Island, Bahamas.

**Q: You are originally from Australia but are now residing in the Bahamas. How did this happen?**

I met my ex-wife back in 1996 in Sydney, Australia. She's Bahamian. She had an old rundown property on Harbour Island which we decided to put on the market and sell. We came to the Bahamas in early 1997 to put the property on the market, but we never did! I talked her into keeping the property, which had an existing





small restaurant and a seven room hotel. Both were in pretty bad shape and in need of some tender loving care. So we remodeled them and we turned them into a very successful restaurant and boutique hotel which received great reviews after completion.

With my prior years of experience in the restaurant industry, I ended up bringing in chefs from Sydney, Australia. We focused on having an impressive wine list (I was a private wine curator), bar, food and hotel accommodations making it a high-end getaway. It was during these accomplishments that I turned my focus to spirits and began collecting rum.

**Q: You are a renowned wine cellar curator and restaurant consultant. How does that experience tie in with rum?**

I've been around the restaurant and food business all of my life and professionally since 1988 and with the property here in the Bahamas being a restaurant, I built a strong extensive wine list and a great brown spirits collection. I never understood rum until moving here. My first introduction to rum was when a dear friend of mine, Harvey, travelled to Cuba and brought back a bottle of Havana Club 15. I tasted the rum and that changed the game for me. It changed my life direction! It totally caught me off guard as I was a scotch drinking guy and I still remember the beauty and the balance plus not being overly sweet.

Basically after trying the Cuban 15 year old I started looking around and started to collect rums whenever and wherever I travelled. Tasting my collecting that I had and to understand what I was really





looking for in a blend. I also recall that after interviews about my extensive award winning wine list I would then get asked “why such a large rum collection?” Then I would go through my collection and try a few rums with the reporters and would speak of my passion. Twice I was told “you seem to know so much about rum you should make your own!” This was around 2004-2005 and as my mother always told me “son, you can do anything you want in this world - follow your passion!” So I did.

**Q: Your first rum, Afrohead, was a huge success, with its iconic presentation and flavor profile, but you were recently in the rum news because of your launch of a different rum: One Drop. What can you tell us about this new project?**

Afrohead has been around for about 12 years now here in the Bahamas. It entered into the US market in 2015 and it was extremely well received.

Now ‘One Drop’ – I was working on a side project in mid-2017. I was asked to have the blend be Jamaican juice. After about 4 months I was told the project was “put on the back burner”. So I kept the blend in my pocket.

At about the same time, some great friends of mine, Joe and Ithalia Elison, moved back to the island. They had been away for six years living in New York City. Joe had sold his business there, but kept his brand name and logo. We were talking mid-January last year and I told him I had a blend but the project had stopped. Joe mentioned he still had, from many years ago, his logo and design that had never been used so we decided to combine them. It was just the right time, the right place - things just aligned. I re-worked the blend and decided on bottles. We then had the blend shipped here to Harbor Island where we did all the hand bottling, hand waxing and labelling.

This is the exact same way Afrohead Rum had started, in the back room of a 200 year old building using the exact same hand pump and tubing. In the nose and taste, the blend told you it was obviously derived



from Jamaican juice, but I wanted to put a twist to the blend.

I used my inspiration from my Scotch drinking days so I wanted the finish to have more of a whisky-like character. So the rum starts out like most Jamaican rums, but has a drier finish, which is exactly what I wanted. We worked on the finish, pumped up the proof and I knew then it was right.

My mentor always told me to trust my palate and so this was the beginning of ‘One Drop’.

**Q: Given the success you had with Afrohead, were you surprised at all about ‘One Drop’ being named “2018 Best New Rum of the Year” by Caribbean Journal?**



ONE DROP



-RUM-  
-AGED 10 YEARS-

Handcrafted on Halfway Island  
Jamaica

42% Alc. by Vol. (84 proof)

750 ml

AFROHEAD  
PREMIUM RUM



It was a total surprise! I was aware that Caribbean Journal reviewed 'One Drop,' but not aware at all about being in a competition of 200 rums and turning up as #1.

I was very deliberate with Afrohead blends and very deliberate with the 'One Drop' blend so I'm happy that people get my take on what I do. It certainly was humbling.

With Afrohead blends, their flavor profiles and what they achieved, gave me the confidence to go after the flavor profile I truly wanted for 'One Drop'.

**Q: Where are Afrohead and One Drop currently being distributed?**

Afrohead is now in 12 states in the USA - check out - [www.afroheadrums.com](http://www.afroheadrums.com).

'One Drop' is currently only available in the Bahamas. We are in talks with people at present and intend to eventually spread distribution.

**Q: Are you planning any additions to the One Drop line? If so, what are they and when do you expect to release them?**

Yes. I'm currently working on a Gold Rum as well as a small batch 4 year old Rum that was also aged in Tequila barrels for an additional 3 years. Super interesting, just need to make sure the blend sings before it is ready for bottling and put in the hands of the consumers.

I hope to have both blends ready for release the first part of March 2019. Both blends are close to final approval and I'm just finalizing on bottle selection.

**Q: What advice do you have for someone who is new to the rum world? How should they go about getting their bearings?**

If you enjoy Bourbons, Whiskies, Cognacs and other brown spirits, Rum is a great alternative. So, start with buying a good quality aged rum, say more than 8-10 years old.



If you're new to the rum industry, I recommend you start with the same. In my opinion, rum is the most versatile brown spirit so it's an easy step to take, but just start tasting and you will find what works for your palate.

**Q: What is the best way for people to contact you?**

Through my website - [www.tobyatyler.com](http://www.tobyatyler.com)

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

Trust your palate - drink what you love and cram every experience you can into life!

**Margaret: Again Toby, thank you so much for this opportunity and I wish you all the best with your current portfolio and those to come. Keep us posted!**

Cheers!  
Margaret E. Ayala

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# CIGAR & RUM PAIRING

by Philip Ili Barake







**M**y 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).

Philip



## Sangria

Being on the opposite hemisphere from most of my readers, I know that our seasons are reversed. And while most of you are in the midst of winter, we've had a stretch of days with 34 degrees C (93 F), so I cannot even think of a hot cocktail. Instead I opted for a refreshing and fruity Sangría, using a base of wine and rum.

Here is the recipe:

- 6 ½ oz. (187 mL) Red Wine
- 6 ½ oz. Ron Brugal XV, Reserva Exclusiva
- 1 ½ oz. Simple Syrup
- 1 oz. Pomegranate Juice
- Fresh fruit, like strawberries, blueberries, raspberries and a slice of orange for garnish.

The technique involved is refreshingly simple: pour all liquid ingredients into a large shaker with large ice cubes. Gently stir and optionally add a few drops of bitters. Transfer contents into a large bowl-shaped glass (like a Hurricane glass). Decorate to your liking using the fruits you have available. Some of you may think I went overboard with the fruit, but it was deliberate, based on what I had.

For the cigar I selected a Perdomo, Lot number 23 from the Estelí valley, from Nicaragua. The format is "Gordo" or "Gordito" (4.5 x 60), with a medium body,



Photo credit: @Cigarili





Photo credit: @Cigarilli

possibly even light or delicate in its first third. The initial inspection of the cigar suggests that the wrapper is not typically Nicaraguan and, upon further research, it is in fact from Connecticut seed. The smoking intensity at its peak does not exceed the medium-body mark.

This pairing is very simple and is perfect for light cigars: fresh and fruity from the sangria and creamy and rounded from the cigar.

If you don't have all the ingredients for this pairing, just keep in mind that pairings involving sangria or fresh fruits should not be carried out using aggressive tobaccos. Had I not found this Perdomo from Nicaragua, I would have opted for a classic Dominican Republic cigar, but this "Gordo" with Connecticut wrapper performed fabulously.

I hope that you can enjoy this pairing when the temperatures in your area warm up. The sangria made with rum is not only refreshing in a hot day, but the lingering rum notes at the end make it a perfect aperitif.

Philip Ili Barake  
#GRCigarPairing



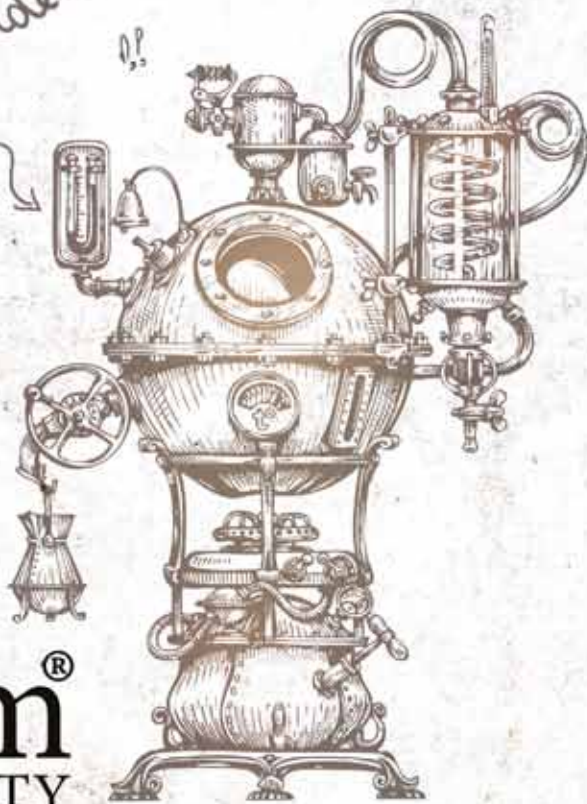
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