

Got Rum?™

AUGUST 2013

FROM THE GRASS TO YOUR GLASS!

Coconut Celebration

**RUM EVENTS - ANGEL'S SHARE
- RUM HISTORY - EXCLUSIVE INTERVIEW -
BARTENDER'S CORNER - TIKI SPECIAL
RUM LIBRARY - TOBACCO & RUM**



CONTENTS

AUGUST 2013

- 5 FROM THE EDITOR - *The Tree of Life*
- 6-7 TIKI SPECIAL
- 8-11 THE ANGEL'S SHARE - *Rum Reviews*
- 12-13 BARTENDER'S CORNER - *Essential Rum Cocktails, Part III*
- 14-19 THE RUM HISTORIAN - *The Origin of Rum, Part I*
- 18-20 EXCLUSIVE INTERVIEW - *Haleakala Distillers*
- 21-21 RUM IN HISTORY
- 24-26 TOBACCO AND RUM
- 27 RUM LIBRARY - *Trader Vic's Rum Cookery & Drinkery*





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ON THE COVER: Coconut: Nature's Best Gift

INSIDE COVER: Serene Bajan Beach, Photograph
by Luis Ayala

FROM THE EDITOR

The Tree Of Life

Long known as the “Tree of Life” for its generous contributions towards survival and the advancement of societies in the tropics. Coconut palms are also widely misunderstood and underappreciated. While history does not provide us with a clear botanical origin for the coconut (generally attributed to New Guinea), we do have glimpses into its past based on accounts from writers and historians through the centuries.

I would like to share with you some of the most interesting facts about this lovely gift from nature:

- Botanically, the coconut palm is not a tree since it doesn't have bark, branches, or secondary growth. Instead, a coconut palm is a woody perennial *monocotyledon*.
- When intra-venous (IV) solution was in short supply, WWII and Vietnam doctors used coconut water in substitution of IV solutions.
- In 16th century, Sir Francis Drake called coconut “*nargils*”, which was the common term used until the 1700's when the word coconut was established.
- The sailors aboard Vasco de Gama's ships gave the coconut its name. They called it “Coco”, named after a grimacing face.
- Falling coconuts kill 150 people every year, 10 times the number of people killed by sharks.
- Coconut oil was the world's leading vegetable oil until soybean oil took over in the 1960's.
- Coconut oils contain MCT's, a median chain triglycerides which are easy to digest. The oil is a source of energy and has an accelerating effect on the metabolism. Coconut oils are very good for your heart.
- Coconut oils also contain four growth hormones, called *cytokinins*, and three sets of chromosomes – or *triploids* – that help the development of many organisms. Coconut



water is considered the father of modern tissue culture science.

- Currently, research is being done to see if coconut can be used in hair regrowth and anti-aging cosmetics.
- Coconut water is an excellent mixer for rum.
- Coconut flavored rums are one of the cornerstone of rum mixology.

Whether you like coconuts or not, they have played a crucial role in the survival of our species and the evolution of our cocktails and, for that, we should be thankful.

Cheers,

A handwritten signature in black ink, appearing to read "Luis".

Luis Ayala, *Editor and Publisher*

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

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

TIKI SPECIAL, BY PAUL SENFT



- 1/4 oz. Orgeat Syrup
- 1/4 Sugar Syrup
- 1 oz. Dark Jamaican Rum
- 1 oz. Amber Martinique Rum

Directions:

Shake well with plenty of crushed ice. Pour unstrained into a double old-fashioned glass. Sink your spent lime shell in drink. Garnish with mint sprig. (We like to add a fruit stick.)

Navy Grog

(From Trader Vic's Tiki Party!)

Ingredients:

- 2 cups crushed ice
- 3 oz. Trader Vic's Navy Grog Mix
- 1 oz. Silver rum
- 1 oz. Dark Rum
- 1 oz. Lemon Hart 86 Proof
- 1/2 oz. Lime Juice, one squeezed half reserved

Every summer as we head into August we begin planning our annual Tiki party. Besides the music and decorations, one of the keys to a good Tiki party is having a solid selection of cocktails. Mai Tais are always offered but the rest of the menu changes.

I asked some of my friends for their favorites and came up with a quick list for you to explore. One thing I will stress is that quality ingredients are key for creating the best quality cocktails. Give them a try and enjoy the experience.

Trader Vic's Mai Tai

(From Beachbum Berry's Remixed)

Ingredients:

- 1 oz. Fresh Lime Juice
- 1/2 oz. Orange Curacao



- 1 Sprig of Mint, for garnish
- 1 Rock Candy Stick, for garnish

Directions:

Shake the crushed ice, Navy Grog mix, rums, and lime juice in a cocktail shaker. Pour into glass without straining. Garnish with the squeezed lime half and a rock candy stick.

Shrunken Skull

(From Beachbum Berry's Remixed)

Ingredients:

- 1 oz. Fresh Lime Juice
- 1 oz. Pomegranate Grenadine
- 1 oz. Gold Puerto Rican Rum
- 1 oz. Demerara Rum

Directions:

Shake vigorously with ice, then pour everything into a skull mug.

Test Pilot

(From Beachbum Berry's Remixed)

Ingredients:

- 1/2 oz. Fresh Lime Juice
- 1/2 oz. Falernum
- 3 tsp. Cointreau
- 1 1/2 oz. Dark Jamaican Rum
- 3/4 oz. Light Puerto Rican Rum
- Dash of Angostura Bitters
- 6 drops (1/8 teaspoon) of Pernod
- 1 cup of Crushed Ice

Directions:

Put everything in a blender. Blend at High Speed for 5 seconds. Pour unstrained into a double old fashioned glass, add more crushed ice to fill. Garnish with a cocktail cherry speared with an oyster fork.

Zombie (Simplified)

(From Beachbum Berry's Remixed)

Ingredients:

- 3/4 oz. Fresh Lime Juice
- 1 oz. White Grapefruit Juice
- 1/2 oz. Cinnamon-Infused Sugar Syrup
- 1/2 oz. 151 Proof Amber Rum
- 1 oz. Dark Jamaican Rum

Directions:

Shake with ice cubes. Pour unstrained into a tall glass or Zombie mug, if necessary add more ice to fill. Garnish with a mint sprig.

* Special thanks to Beachbum Berry and the Fraternal Order of Moai for their assistance with this article.



THE ANGEL'S SHARE



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!



Kahakai Original Tiki Spiced Rum

Kahakai Original Tiki Spiced rum is the first of a line of four rums to hit stores in the United States. Everything about their marketing campaign revels in the fun of the Tiki culture while introducing new twists on classic spiced and flavored rums. At 70 proof and retailing from \$13.99 - \$14.99,



www.tikirum.net

Kahakai Original Spiced rum is the first to hula dance into the marketplace.

Appearance/Presentation

The 750 ml bottle has a flask design that is easy to hold and handle. The plastic cap is secured by a tough PVC wrap that is quite challenging to remove; perhaps a pull strip should be added for easy removal. The liquid in the bottle reminds me of the citronella I fill my Tiki Torches with, only much more aromatic.

The neck of the bottle is wrapped in a red and dark gray floral pattern unobtrusively guiding the eye to the front label. The label features the happy Tiki Lono with red glowing eyes, right hand raised in a Shaka greeting welcoming the viewer to try his rum as it stands at the edge of a tropical forest. The back label provides the exotic story of the rum as well as bottling information.

Nose

The aroma starts with a light honey note that barely kisses the nose before the cinnamon sweeps in followed by a hint of clove and vanilla. This transitions into a root beer-sarsaparilla note. The vanilla note reemerges as the sarsaparilla starts to fade.

Palate

The first sip reveals that this is a much spicier rum than the aroma promises. There is a strong cinnamon note reminiscent of the Fireball candy with a nice bite of heat. As this subsides, sarsaparilla takes over and dominates the experience. The sarsaparilla fades

THE ANGEL'S SHARE

revealing a subtle tangy orange, with a glycerol mouth feel, that is quickly overwhelmed by a pop of pepper and clove note that lingers in to a slightly medicinal finish.

Review

Kahakai is a fun experience in the Spiced rum category. The combination of flavors and especially the sarsaparilla note make it an interesting challenge for making cocktails. The heavy spiciness subdues any of the flavor from the base rum. While you feel the effects of the alcohol, the core spirit is a bit too neutral in this case.

Mixing it with Coca-Cola transforms the soda into a root beer concoction. It is a tad combative with citrus so you have to balance your ingredients to compensate. However, with the right proportions you can come up with some tasty new cocktails. The more we played around with it the more we enjoyed what it brought to the different experimentations. The sarsaparilla note became a fun element to work with instead of a detriment as we became comfortable with the spirit. One original cocktail we came up with:

The Raft

2 oz Kahaki Tiki Spiced rum
2 oz Banana Liqueur
1 oz Coco Lopez
1/2 oz Trader Vic's Macadamia Nut Liqueur

Pour ingredients in shaker filled with ice. Shake and strain in Old Fashioned glass that is half filled with ice.

Blue Chair Bay Coconut Rum

Country Music star Kenny Chesney is known for his love of music, the ocean, and rum. It was no big surprise that he made the decision to produce his own line of rum called Blue Chair Bay. For this endeavor he worked



www.bluechairbayrum.com

closely with Mike Booth, Master Blender at the West Indies Rum Distillery in Barbados. The West Indies Rum Distillery also produces Cockspur and Malibu rums. Together they created three expressions: White, Coconut, and Coconut Spiced. In this day and age it is not uncommon to have celebrity backed products; however it is rare to see a celebrity take such an interest in the development of the line and its ongoing promotion.

Appearance

The tall bottle is Navy Blue from the neck down to just shy of a clear glass base. The Script is predominantly white with some light blue accents. The synthetic cork is sealed with a Blue Security strip that featured an anchor with the words "Nowhere to Go" lying across the neck.

One thing the clear base reveals is that each bottle has a bit of white and brown distillate in the otherwise clear rum.

When I pour the rum into my glass the liquid in the glass reminds me of a swimming pool with a high particulate level. The haze reveals an interesting level of fine sediment. Swirling the glass forms thin legs that descend quickly down the glass.

Aroma

Agitating the rum releases the expected aroma of the strongly sweet coconut followed by the light funk of the low congener rum, musky shell, a hint of vanilla, and the light burn of the alcohol vapors nips the nose as it starts to fade.

Palate

As I sip the rum the expected sweet Coconut from the aroma dominates the experience. I detect a nice balance of glycerol to balance out the rawness of the rum which nips around the mouth and tongue. The sweetness of rum lingers into the finish along with a light alcohol burn.

Review

While I enjoyed the coconut flavor of the rum, the overall sweetness was a bit much for me. The sweetness along with the glycerol helps balance the rawness of the spirit and for the most part successfully masks it. Blended to 53-Proof Blue Chair Bay Coconut rum is a stand out against its competition. Not designed for sipping, it is best used as an ingredient rum, use it strategically with other flavors or the coconut will dominate the cocktail.

10 With A 2

2 oz. Blue Chair Bay Coconut Rum
1 1/2 oz. Pineapple Juice
10 Mint Leaves
Juice of 1 Lime Wedge
Splash of Simple Syrup
1 oz. Light Lager Beer (or Club Soda)

Shake all ingredients with ice (except for the beer/soda) in a cocktail shaker. Strain over ice into a rocks glass. Top with beer/soda and a nice mint sprig.

Bartender's Corner

by Dr. Ron A. Ñejo

Researching the Piña Colada

There are only a handful of drinks in the world whose names alone are capable of evoking instant and universal images of sun-drenched beaches, cocktail garnishes and relaxation. Mention a Piña Colada to anyone of drinking age, and they will immediately know what you are talking about.

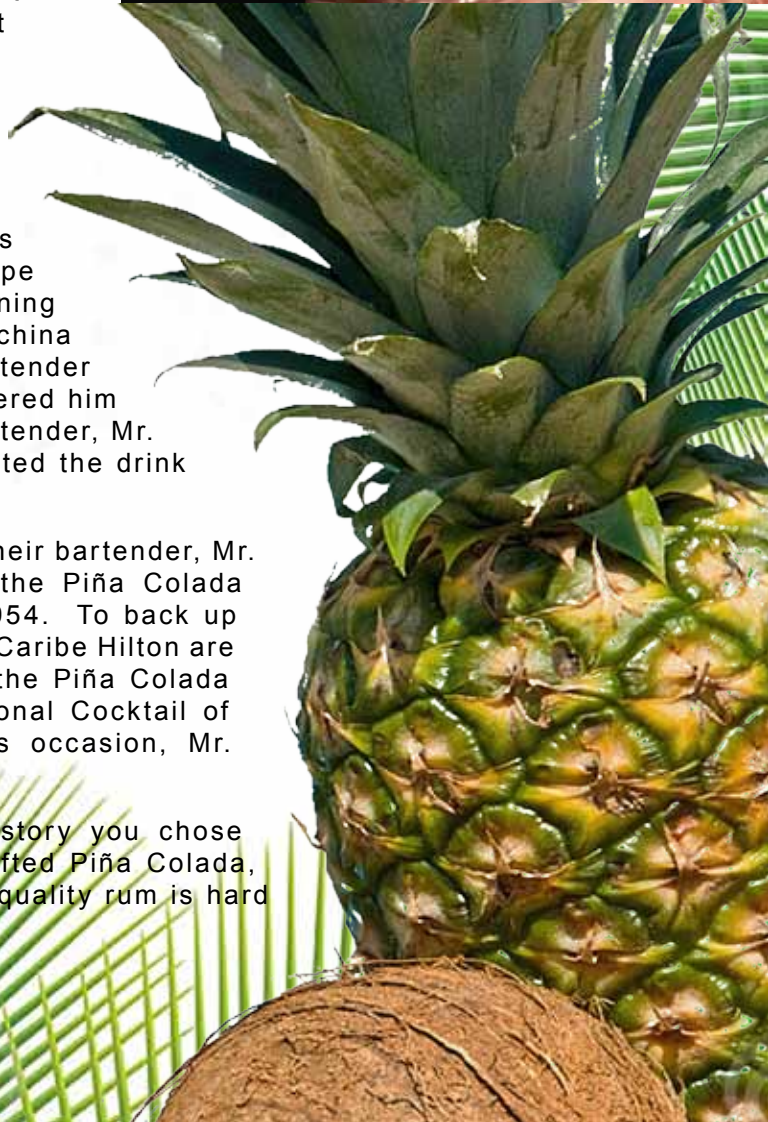
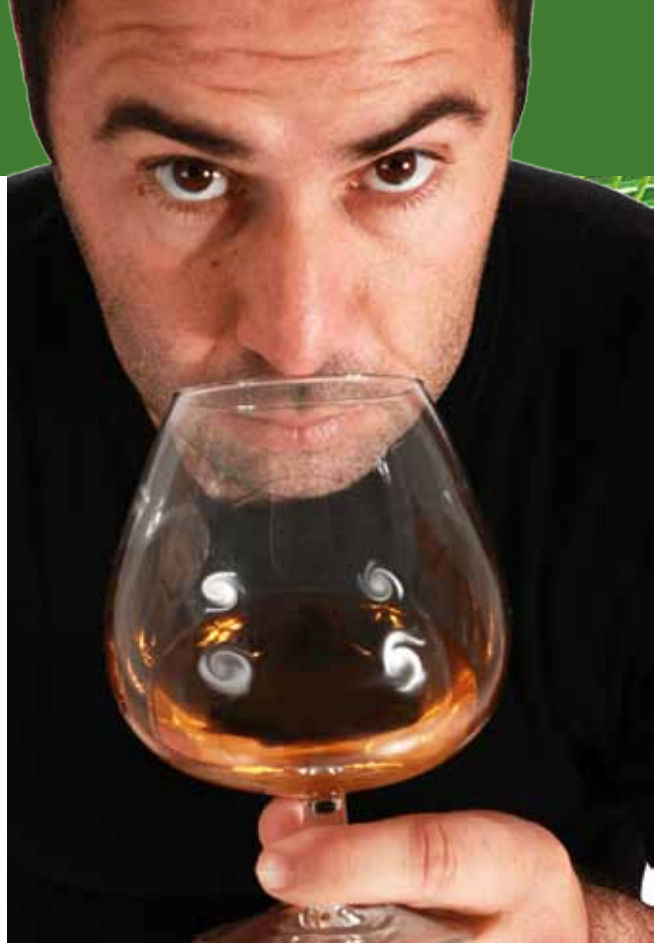
There is no doubt as to the geographical origin of the Piña Colada, since almost no one questions its Puerto Rican heritage. There is also no doubt in any bartender's mind as to what distilled spirit to use when making one (no self-respecting barkeep would think of using anything other than rum). Add then some pineapple juice and a coconut derivative and, voilá, you have a Piña Colada!

Finding the exact origin of the drink within Puerto Rico, however, is a different story. The two most likely contenders are the Barrachina restaurant and the Hotel Caribe Hilton.

According to Barrachina restaurant, which is located on Fortaleza street, in Old San Juan. The establishment was founded in 1960, by Spanish chef Pepe Barrachina. Three years after opening the doors of the restaurant, Mr. Barrachina became acquainted with a Spanish bartender who was working in Argentina and offered him a job at his restaurant. It was this bartender, Mr. Ramón Portas Mingot, who then invented the drink at Barrachina in 1963.

According to the Caribe Hilton hotel, their bartender, Mr. Ramón "Monchito" Marrero invented the Piña Colada nine years earlier, on August 15th, 1954. To back up their version of the events, staff at the Caribe Hilton are happy to share news of how in 1987 the Piña Colada was officially recognized as the National Cocktail of Puerto Rico and, in that momentous occasion, Mr. Marrero was appointed as its creator.

Regardless of which version of the story you chose to believe, the truth is that a well-crafted Piña Colada, made with fresh ingredients and high quality rum is hard to beat!



Essential Rum Cocktails - Part III

Essential Rum Cocktail #3: Piña Colada

A well made Piña Colada must have a smooth texture, a good balance between fruitiness and sweetness and an aftertaste true to the rum in it.

Basic Piña Colada

Ingredients:

2 oz. White Rum
1 oz. Coconut Cream
1 oz. Heavy Cream
6 oz. Fresh Pineapple Juice
1/2 cup of crushed ice

Instructions:

Add the rum, coconut cream, heavy cream and pineapple juice in a blender with ice, then blend until smooth (approx. 15 seconds). Serve in a 12-ounce glass and garnish with a fresh pineapple wedge and a Maraschino cherry.

Connoisseur's Piña Colada

Ingredients:

1 1/2 oz. White Rum
1 oz. Dark Rum
1 1/2 oz. Coco Lopez Coconut Cream (in can)
1 oz. Double Cream (or 1 oz. Whipping Cream)
3 oz. Pineapple Juice
1 Dash Angostura Bitters

Instructions:

Pour ingredients into a blender and blend for 15 seconds with, or without ice (up to you). Pour into a poco-grande or hurricane glass and garnish with a pineapple wedge and a Maraschino cherry.



Dr. Ron is a seasoned bartender devoted to exploring the many facets of rum. It has been said that he has rum running through his veins! He is used to serving up fine spirits and words of wisdom to all those lucky enough to find an open seat at his bar. Fortunately for us, Dr. Ron has agreed to be a regular contributor to "Got Rum?" magazine. He happily answers questions on topics ranging from mixology to relationships and etiquette.

THE RUM HISTORIAN



My name is Marco Pierini, I was born 59 years ago in a small town in Tuscany (Italy) where I still live. A long time ago I got a degree in Philosophy in Florence, Italy and I studied Political Science in Madrid, Spain. But my real passion has always been History. Through History I have always tried to understand the world and humans. Life brought me to work in tourism, event organization and vocational training. I own and run a small tourist business in my seaside town. A few years ago I discovered rum and it was love at first sight. Now, with my young business partner Francesco Rufini, I run a bar on the beach, La casa del Rum (The House of Rum) and we distribute Premium Rums across Tuscany.

Most importantly, I have returned back to my initial passion: History. Only this time, it involves the History of Rum.

Because rum is not only a great spirit, it's produced in scores of countries, by thousands of companies, with an extraordinary variety of production processes, of flavours and spices. It has a terrible and fascinating history, made of slaves and pirates, imperial fleets and revolutions and a long etcetera. And it has a complicated, interesting present too, made of political and commercial wars, of big multinationals that dominate the market, but also of many small and medium-sized enterprises that resist trivialization. It is a world which deserves to be known well so that it can be appreciated as it deserves.

All this I try to cover in my Italian blog on Rum: www.ilsecolodelrum.it

THE ORIGIN OF RUM - A QUEST

PART ONE: RICHARD LIGON'S JOURNEY

London, 4th January 1642. King Charles I is incensed. For years now Parliament has refused to obey him. Not only that, it defies him, tries to limit his power, attacks his ministers and stirs public opinion. The King has tried to bribe the most prestigious Member of Parliament, John Pym, with money and honors, but to no avail. Eventually he decides to use force: his soldiers break into the House of Commons in session to arrest Pym and 4 other eminent Members of Parliament. It's an illegal, unprecedented act. But the armed assault fails. The 5 Members, forewarned, manage to escape through a small door opening onto the Thames, where a boat takes them to safety. The following days all of London is in uproar. The King leaves the city. Parliament mobilizes an Army. A long, bloody Civil War breaks out. Charles I will lose the Crown, and his head. On 30th January 1649, after being tried for treason and sentenced to death, the first such trial in the history of Europe and perhaps of the world, he is beheaded.

Very interesting, you'll say. A bit of culture won't do any harm, but what does this have to do with rum? It does, and a lot. In 1647 the King and his supporters are losing the war.

Richard Ligon, a cavalier, a Royalist, ruined by the war, leaves England and sails to the Island of Barbados, an English colony in the Caribbean, to seek his fortune. He will spend 3 years there. Back to England, he will write a book on his journey: "A True and Exact History of the Island of Barbados".

This book is (possibly) the first true evidence of the existence of rum, even though it was not called rum yet: "The drink of the Island, which is made of the skimmings of the Coppers, that boil the Sugar, which they call Kill-Devil."

Kill-Devil is therefore the first known name under which rum enters History.

" Infinitely strong, but not very pleasant in taste; it is common, and therefore the less esteemed [...] The people drink much of it, indeed too much; for it often lays them asleep on the ground, and that is accounted a very unwholesome lodging. [...] " Ligon goes on to say that this drink " ... has the virtue to cure and refresh the poor Negroes whom we ought to have a special care of, by the labor of whose hands our profit is brought in."



King Charles I

"It is helpful to our Christian Servants too; for, when their spirits are exhausted, by their hard labor, and sweating in the Sun, ten hours every day, they find their stomach debilitated, and much weakened in their vigor every way, a dram or two of this Spirit, is a great comfort and refreshing".

According to Ligon, Kill-Devil was obtained from skimmings and not from molasses; that is, from the floating scum left over after the boiling of sugar cane juice which was skimmed from the coppers. Apparently, at the time molasses was boiled again to produce more sugar, of lower quality.

Later on in the book, Ligon tells about the first victim of rum: a slave brought a lighted candle too close to a jar of rum which caught fire, killing him. He also says that all important sugar plantations had their own distillery and some skilled workers and that rum represented a relevant integration of the planters' income, who, as well as using it for the consumption of their black slaves and white servants, sold it on the island and abroad.

Richard Ligon is a fascinating figure and his is a great book – a direct testimony on the first steps towards that economic system based on sugar, rum and slavery which would shape the history of the West and of the whole world. We will speak again about this, suffice it to say now that as early as 1647 in Barbados rum was currently produced, consumed and sold. It was a very strong, not pleasant-tasting spirit. It was cheap and was drunk in great quantities by the lower classes. It could be harmful, but at the same time it was thought to have healing qualities too. And it was already economically relevant. Not bad for a new product, which seemingly had been invented only a few years before.



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EXCLUSIVE INTERVIEW



Luis and I have had the pleasure of knowing Jim and Leslie Sargent, founders of Haleakala Distillers -located in Makawao, Maui, Hawaii- for many years and it brings us great honor to have the opportunity to share with you, our readers, their story.

On behalf of the entire “Got Rum?” team, I want to thank you, Jim and Leslie, so much for taking the time out of your very busy schedules to give us this opportunity to have an exclusive interview with you.

-Margaret Ayala, Publisher

Q: What is your full name, title, company name and location?

Harrison James Sargent, Founder, Haleakala Distillers, Makawao, Maui, HI. On the mainland they call me Jim, and on Maui, Kimo, the Hawaiian version of my name.

Q: How did you get started in the rum industry?

I started the distillery in 2003 as a personal hobby, doing a lot of experimentation with the local Maui molasses. The rum turned out better than expected, so we began selling via local stores on Maui in 2004.

Q: What products do you currently produce?

Maui Dark Rum®, Maui Gold Rum®, Maui Platinum Rum®, Braddah Kimo’s Extreme 155 Proof Rum®, Maui Pineapple-Flavored Rum® and Maui Reserve Gold Rum®.

Q: Is there something unique about your distillery and/or your products?

Haleakala Distillers is the only craft rum distillery in Hawaii making a truly authentic handcrafted product using local molasses. We are also the oldest and most awarded distillery in Hawaii.

Q: Do you have any plans for developing additional rums in the near future?

Yes, but we never talk about them until they are on the shelves. Our 7 year aged Maui Reserve Gold Rum® should be on shelves in Hawaii about the time this interview is published.

Q: Which of your rums are you the most proud of and why?

My personal favorite is our bestseller, Maui Dark Rum®, the only American rum nominated for the Golden Barrel Awards in London.



Q: What have been some of the greatest challenges/obstacles you have encountered thus far?

Our state and local government regulators present a never-ending series of challenges, but we have managed to survive in spite of them. The federal tax subsidy to Virgin Islands rum has hurt our margins and those of every US producer.

Q: Could you describe to our readers your everyday activities? In other words, how much time do you dedicate to product development, research, marketing, etc...?

I make it a point to taste at least a couple of rums a day, either our current production, stock which is aging in barrels, or competitors' products. The rest of each day is devoted mostly to production and management. Once in a while I visit wholesalers and retailers and do tastings, but this is not my main focus. My wife Leslie takes care of most of the sales and marketing tasks.

Q: Have you seen any changes in consumer palates over the years? Have you had to adjust your rum lineup to keep up with changing patterns in the market, or has your target market remained unchanged over the years?

When we started there were almost no flavored rums. Over the next couple of years there were probably over 100 introduced, taking up a lot of shelf space at retailers. Since then they have almost all disappeared, rejected by the market in all the states I have visited. We introduced a rum a couple of years ago flavored with Maui Gold Pineapple® extract, and this has done pretty well in Hawaii. It may be that an authentic local flavor is attractive to consumers who are otherwise turned off by contrived artificial flavors which have no place in the real world.



Our target market has always been and will continue to be the more sophisticated rum drinkers and collectors who can afford to buy whatever they want and who treasure authenticity wherever they find it.

Q: Have you seen a change in how consumers perceive rum since your involvement in the industry?

Rum has always been a mainstay in Hawaii, so its increased popularity elsewhere is no surprise to us. The whole premium segment has arisen during our tenure, so we have been in the midst of a major growth trend in the industry from our beginnings.

Q: Do you have any advice for anyone who is considering starting his/her own distillery in the USA?

Yes. Make something other than rum. The subsidies which your tax dollar provides to Caribbean sources will work against you relentlessly. Any of the other spirits would be easier.

Q: Are there any rum industry rules/regulations in Hawaii that are different from other areas of the USA? If so, how has this affected you?

Hawai'i offers unique challenges, but we seem to be meeting them.

Q: If I came to a party at your house and ask for a rum-based cocktail, what are you likely to offer me?

You could have anything you wanted, but I would suggest a simple glass of fresh-squeezed orange juice with a float of Maui Dark Rum® on top. We call it a Rum Ba Ba, although I realize this name has been used for many different cocktails.

Q: If people want to contact you or want to know how to get a hold of your rums, how may they reach you?

Our website is www.mauirum.biz and my email is kimo@mauirum.biz

Q: Is there a particular message or comment you would like to share with our readers?

If you come to Hawaii, ask for our authentic handcrafted rums. They cost less here than on the mainland and you can take them home legally in your checked luggage. And, as Don Ho used to say, Suck 'em up!

Once again Jim, thank you so much for taking the time to do this interview with us.

Sincerely,

Margaret Ayala

4th Caribbean Rum & Beer Festival - Grenada

22-23 November 2013

4pm - 10pm

**Grenada Cultural Centre,
Grand Anse, Grenada**

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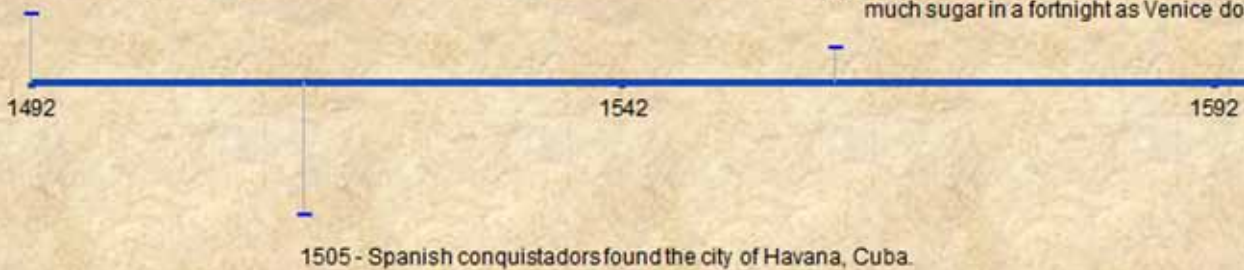
RUM IN HISTORY



August Through The Years

1492 - Christopher Columbus weighs anchor August 3, with 52 men aboard his flagship the 100-ton Santa Maria, 18 aboard the 50-ton Pinta commanded by Martin Alonso Pinzón, and another 18 aboard the 40-ton Niña.

1560 - Venice gets its first coffee house. The city is a major sugar-refining center, using raw sugar imported through Lisbon, but Europe's chief sugar refiner is Antwerp which refines as much sugar in a fortnight as Venice does in a year.



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

1740 - The Royal Navy's rum ration is diluted by Admiral Edward Vernon, nicknamed "Old Grog" because he wears a grogram (grosgrain) cloak in foul weather. "Grog" will become a slang word for liquor, "groggy" for drunken dizziness

1731 - Half a pint of rum in two equal tots (servings) becomes the official daily ration for all hands in the British Royal Navy.

1642

1692

1630 - As sugarcane is grown and processed in the French West Indies, the supply of sugar in France increases. Lemonade is invented in Paris and quickly gains popularity

1735 - English distillers produce gin at a rate of 5.4 million gallons per year, nearly a gallon for every man, woman, and child.



PAIRING TOBACCO & RUM



By Philip Ili Barake, Cigar Sommelier

Tea Time

This article has been in the works for several months, the challenge was to be able to do a pairing of a rum and a tea accompanied with a cigar that was both smooth and hopefully had been aged for a long time. So for this challenge, I contacted Eduardo Molina, owner of Tea Studio located in Santiago, Chile. It was his passion that led him to open this emporium that highlights the different varieties of teas and infusions. My very first lesson in this process was that no matter how fine the quality or uniqueness of the tea, it could be completely ruined in its final steps if I did not know the temperature of the water and the amount of steeping time....I saw a lot of similarity with creating a cocktail. There are a lot of recipes out there, but it is the knowledge that helps produce an excellent cocktail, creating an experience at the very moment of sipping the drink.

Prior to my reunion with Eduardo, I explained to him the unusual pairing I had been thinking about,

to seek teas that would pair up with different types of rums (left to his discretion) and that both would be accompanied at the very end with a relatively smooth cigar. This was not going to be an easy job. This task was to follow the tradition of “once” or “eleven” in Spanish, a time in the middle of the afternoon when ladies would gather to drink tea to which they had added a little “aguardiente”, a word which has eleven letters, hence the name “once”.

The rums I chose for this pairing are:

- Rhum J.M from Martinique
- Dos Maderas Rum From Spain/Caribbean
- Angostura 1824 Rum from Trinidad & Tobago
- Rhum Santa Teresa Orange Liqueurs from Venezuela
- Ron Zacapa XO from Guatemala


On the day of our reunion, Eduardo had the following selection of teas and infusions:

Ceylan, Kenilworth Estate OP1

A classic Ceylan tea with bitter notes and intermediate intensity. It seemed to be the ideal tea to pair with the Rhum Orange Liqueur to spice up the sour notes.

Rooibos from South Africa

This was the only infusion in the lineup that expressed subtle notes of tobacco, cinnamon and dried wood with mushrooms. These notes made the infusion seem a bit too weak and we wanted to give it a bit of a boost so we chose Dos Maderas Rum from Spain, whose aging in sherry casks would go well with the infusion and give it a fruity and aromatic complexity.

A photograph showing a close-up of a brown cigar with a circular label that reads "SANCHO PANZA CUBA". In the background, there is a white cup filled with a light-colored liquid, likely tea, and a white napkin. The scene is set on a dark surface, possibly a table.

Photograph by Danna Bordali Arias

Georgia BOPF, from Georgia (an Assam BOP can be used instead due to its similar characteristics).

This was a finely-ground tea that gave us rustic and astringent notes, while at the same time, demonstrating at times some subtle sweet notes on the palate. For this tea, we chose the Angostura 1824 Rum, with an aromatic complexity that we were not sure how it would turn out.

Christmas Tea

This tea had notes of candied dried fruits, with lots of clove and slight cinnamon. We immediately knew which rum we would pair it with. We selected Ron Zacapa XO, with notes derived from French oak barrels. We knew this rum would complement this Indian tea's notes and spices.

Russian Caravan (can be substituted by a Lapsang Souchong which has similar traits).

For this blend of smoked black teas we wanted to find something that would refresh the tea, that it would not mask its notes. We chose the Rhum J.M Blanc from Martinique.

After the tasting notes and selections of each rum with the teas and infusions, came the point for the blending, a shot of rum in the cup and the rest filled with the tea or infusion. With this method we created a new line of "blended teas", and what a pleasant surprise it was!

The first blend, Ceylan with Rhum Orange, worked out like a charm, surprising us with a hint of ginger and a slight bite that was quite pleasant followed by citric notes of orange. Truly we anticipated what was going to happen, but we were pleasantly surprised by the way the two blended so well together.

In the infusion the final aroma was the highlight, aromatically they supported each other, but in the mouth the infusion won over the rum.

In the blend using the tea from Georgia, we had a similar situation happen as in the previous blend. Aromatically, they both stood out and had a deeper, richer color. On the palate, the rustic characteristics of the tea out did the rum, aromatically it was great, leaving a longer lasting taste of the tea in the mouth.

The fourth pairing was one of complemented aromas. The truth is that, even in theory, both aromas were well enhanced. All of the notes related to the candied dried fruits and spices ended up blending very well together resulting with the tea outdoing the rum. This was an excellent blend for subsequent pairings with cigars.



Photograph by Danna Bordaif Arias

Last, but not least, in the final blend, the one with potentially the most conflictive aromas, the smokey notes were diminished thanks to the rum with its tropical notes, however, the smokey notes did prevail being a great option for pairing with cigars.

With the ideas clear and the potentials of these tastings between the teas and the infusions blended together, came the time to see what cigar would complement the tastings. In this case, I chose a Vintage 2003 Coronas from the Sancho Panza line. Having smoked this type of cigar in the past, its smoothness with hints of nicotine and ammonia, seemed ideal for each of the pairings, enhancing the notes of each of the teas associated with the levels of the smokey notes. In the very last pairing, these notes were enhanced in a somewhat evasive form.

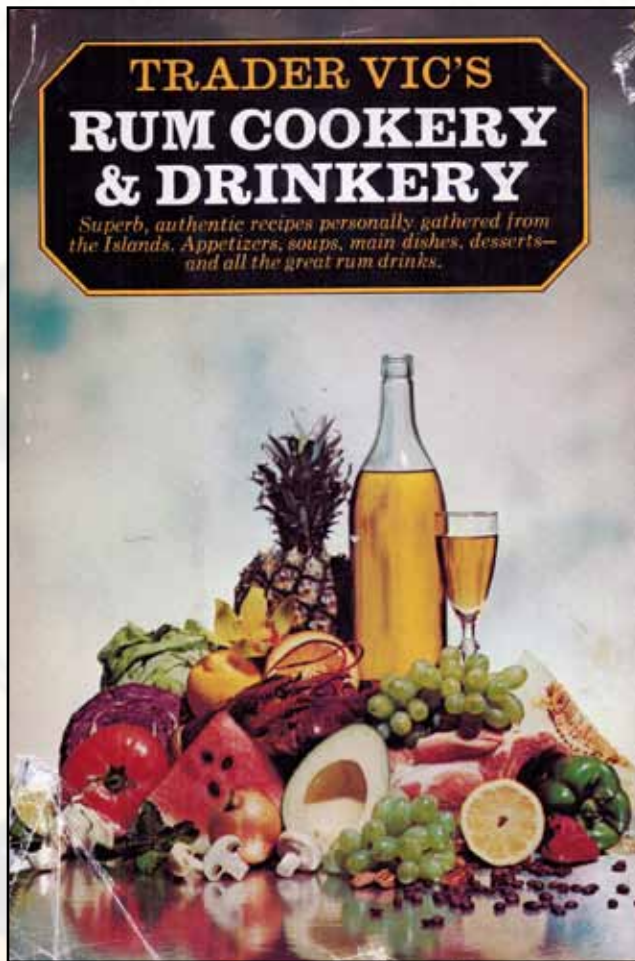
I encourage you to try these pairings in your very own home. These teas are not hard to find and you will be able to develop your very own pairings depending on how you like to drink these beverages.

Once you have discovered your pairing, you will always enjoy “once” in the afternoon!

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RUM LIBRARY



This book was originally published in 1974 and was "*Dedicated to those wonderful distillers of rum who have contributed so much to the pleasure of living by making not just one kind of rum, but a great variety of rums—so that all can enjoy this fantastic liquor.*"

The book opens with an introduction to the basic process of how rum is made and where it comes from followed by the countries that produce rums. The next part of this book is perhaps my favorite, *Cooking with Rum*.

The author gives some recommendations of what rums to use with the recipes based on light, medium or dark rums.

There are no photos of the final recipes so this is where the fun begins, in my opinion. If you ever wanted to give it a shot and create some Caribbean recipes, this book is an excellent start to your new adventure.

The recipes range from Bajan food, to Guyanese, to Jamaican and even Haitian, just to name a few. What I highly respect about this cookbook is that each of the recipes don't just "add rum" to make it fun and creative. No, these recipes were developed and handed down from generation to generation. The rum has a purpose in each recipe and there is a reason why they used a light rum versus a dark rum. The rum has a key role to play and it plays it very well.

Last, but not least, the author ends with some fabulous cocktail recipes, from basic (2-3 ingredients) cocktails to some sophisticated one that call for up to ten ingredients. Again, rum is playing its very important role here as well.

I really enjoyed this book because it covered everything from the history of rum, countries that produce rum to authentic Caribbean foods and drinks.

You can invite your friends over and really impress them with your new knowledge and appreciation for this wonderful spirit as well as to take your guests on a Caribbean adventure they will never forget right in your very own home.

-Margaret Ayala



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