Got Rum?®

AUGUST 2020

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COOKING WITH RUM - ANGEL'S SHARE - CIGAR & RUM MUSE OF MIXOLOGY - RUM HISTORIAN - RUM SCIENTIST EXCLUSIVE INTERVIEW - RUM IN THE NEWS - COCONUTS THE RUM UNIVERSITY - RUM ASTROLOGY







Got Rum?®

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FRONT COVER: Coconut and Rum

INSIDE SPREAD: Lime in the Coconut

FROM THE EDITOR

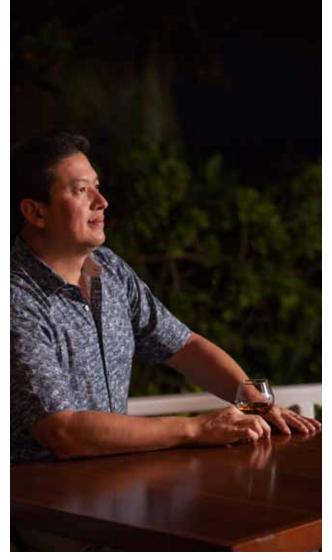
Story-Telling Coconuts

Coconuts are wonderful gifts from nature, since they are an excellent source of high-calories and of potable water. They also supply fibers for ropes and have hard shells suitable for the production of utensils, tools and even charcoal.

Ancient Austronesians always set sail with ample supplies of coconuts; even Captain Bligh travelled the seas with them. The famous mutiny aboard the Bounty was triggered, at least in part, by Bligh's punishments of sailors who stole coconuts from the ship's store.

Until recently, very little was known about the coconuts' DNA, forcing biologists to use only plant morphology to trace their origins. Thanks to a generous grant from the National Geographic Society, a group of scientists started collecting and analyzing samples from areas previously unknown to scholars (mainly in the western Indian Ocean). One of the most striking findings from this DNA research is that Pacific Ocean coconuts are genetically distinct from their Indian Ocean counterparts. Studying their pressence around the world gives us clues as to the movements of the people who introduced their cultivation during their travels.

The coconuts that you find today in Florida, USA, are largely the Indian Ocean type. On the Pacific side of the New World tropics, however, the coconuts are Pacific Ocean type. Some of these latter ones appear to have been transported there in pre-Columbian times by ancient Austronesians venturing east rather than west.



If coconuts could talk to us, can you imagine the stories they would tell? People fearlessly travelling across oceans, attempting to discover new lands or to establish trade routes, probably scared of the unknown, but comforted by the security blanket provided by their cargo of life-saving coconuts!

What gives you peace of mind in these uncertain times? Reach for a coconut drink or dessert as you ponder the answer.

Cheers.

Luis Ayala, Editor and Publisher Linked in

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

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!

Mhoba Franky's Pineapple Rum

The Mhoba rum line is produced at their distillery located in the hills of the Onderberg district in Mpumalanga, South Africa. Using sugarcane grown onsite, the company currently produces ten different styles of rums. All of them are pot stilled using fermented sugarcane juice and contains no additives or coloring. The rum for Franky's Pineapple is a blend of their Glass Cask rum and two different Pot Stilled rums that have been infused with fresh and seared Natal Queen Pineapple. The rums are blended together and brought to 43% ABV before bottling. All of Mhoba's rums are produced in small batches and front label has a batch noted on it. The bottle for this review is from US19FPL.

Appearance

The liquid in the square 750 ml bottle is secured with a wood capped cork. Both the front and back labels are loaded with information about the product, much of which is in the introduction.

The rum holds a lovely amber gold color in both the bottle and glass. Agitating the liquid creates a medium band that drops multiple waves of thick, fast moving legs before finally beading up.

Nose

The aroma of the rum leads with an "agricole style" fermented sugarcane juice note that I would expect from any rhum produced in Martinique or Guadeloupe. The earthy terroir really creates the baseline and then the pineapple notes take over in the middle and high notes. In my opinion, you really can detect two distinct pineapple aromas with the "cooked" charred seared pineapple taking the midline, and the sharper juice tang of what would have been the fresh cut pineapple.



Toward the end of the aroma profile are some notes of char and oak tannins.

Palate

The first sip is proof forward as the alcohol paves the way and conditions the mouth for the next sips. Additional sips deliver savory pineapple balanced by the charred oak, baking spices and caramel. The mineral rich terroir base I discovered in the aroma is present and intermingles well with the smoky flavors of the profile. The pineapple flavors are ever present, but nothing in the flavor profile overwhelms the other notes. Instead, we get a well balanced flavor profile that's only sweetness is coming from the pineapple juices and caramel notes of the rum. As the rum fades the pineapple flavors and oak notes drift and mingle leaving behind a light toasted oak note before the finish fades away.

Review

My first time encountering this rum line was at a show in Miami (Miami Rum Congress) and while I was intrigued by the aromas, my palate was so fatigued I passed on actually tasting them at that time. With that said I really enjoyed the complexity of the aroma and flavor profiles and am glad that the company has distribution in the United States. While I enjoyed this rum neat, some may prefer it mixed in a cocktail and it holds up great in any recipe that calls for a pineapple rum ingredient. When you are shopping for a new rum line to explore, Mhoba may just be different enough to entertain your senses. I look forward to acquiring more from the line as opportunities allow.



www.mhoba.com

THE ANGEL'S SHARE

by Paul Senft

Dented Brick Disco-Nut Coconut Rum Liqueur

Dented Brick Distillery has been making a name for itself in the U.S. Craft rum market. Based in Salt Lake City, Utah the distillery uses a custom Vendome Copper and Brass Still to produce their products. They use a combination of cane sugar and molasses during fermentation as well as water from an on-site artesian well for their products.

Disco-Nut Coconut Rum liqueur has a 25% ABV and the front label states the following ingredients: Rum with Natural Flavors, Artificial Colors, and FD&C Yellow #5. A portion of the proceeds for this rum go to the Utah Pride Center.

Appearance

The tall 750 ml bottle is secured with a plastic cap/cork. The front and back labels provide a minimum amount of product information. The liquid in the bottle and glass holds a milky iridescent white color. Suspended in the liquid I discovered flecks of glitter. As I inspect the bottle I found a gooey silver glittery substance in the neck and built up on the bottom of the bottle. I shook the bottle and broke it up, but it quickly resettled. Swirling the liquid in the glass I see the glitter reflect in the light. After I let the glass sit for a few minutes I discovered that a small amount had settled on the bottom of the glass.

Nose

The aroma of the rum smells strongly of sugary sweet coconut, reminding me of suntan lotion, coconut candy and a Piña Colada cocktail.

Palate

The consistency of the rum is a bit thinner than I expected with a tweak of alcohol balanced by the quick hit and fade of the sweet coconut flavoring. These flavors leave behind a lingering sweet chemical aftertaste along with a residue across the teeth and tongue.

Review

When evaluating flavored rum products I always go back to the metric I learned years ago and that is: does this product deliver the flavor the producer intended? The answer is yes. Do I enjoy it neat? Not really. The sweetness of the coconut overpowers the senses, the texture and residue of the liqueur is off putting, and the aftertaste has to be washed away with water. With all of that being said, this is a spirit that is by design supposed to be mixed and I am sure with the right mixers (think cranberry juice, pineapple juice, lemon-lime soda, etc.) to balance it out, together they will make an enjoyable cocktail. If you are looking for something that is in the coconut rum liqueur family that is superior to Malibu, this is a solid choice.







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

Coconut Curried Lamb Lettuce Wraps

Ingredients:

- 4 tsp. Olive Oil
- 1 Medium White Onion, chopped
- ¼ C. Chopped Carrots
- 2 lbs. Lean Lamb Stew Meat, cut into 3/4-inch cubes
- 3/4 C. Coconut Milk
- ¼ C. Coconut Rum
- 1 Tbsp. Curry Powder
- 1/8 tsp. Turmeric
- 1 tsp. Salt
- 1 tsp. Black Pepper
- ¼ C. Raisins
- Shredded Coconut
- · Romaine Lettuce, for wraps

Directions:

In a pan, heat olive oil and add the white onions and carrots. Sauté until soft. Add lamb meat and continue sautéing until meat turns brown. Add coconut milk, rum and spices. Lower heat to simmer, approximately 5 minutes. Remove from heat and ready to serve on lettuce.

Separate romaine lettuce leaves and place on a platter. Spoon curried lamb into each leaf. Top with raisins and shredded coconut.



Photo credit: www.fanitacooks.com

Coconut Rum Torte

Ingredients:

- 1 ½ C. Whipped Cream
- 1 ½ C. Sugar
- 1 C. Coconut Rum
- 1 1/4 C. Vanilla Wafers, rolled fine
- 1 tsp. Baking Powder
- ¼ tsp. Salt
- 6 Egg Whites, beaten stiff
- 4 Tbsp. Coconut Rum
- · Whipping Cream, for topping
- 1 C. Shredded Coconut, lightly browned for topping

Directions:

Beat whipped cream until thick. Add sugar gradually while beating. Add coconut rum, vanilla wafer crumbles, baking powder and salt and mix thoroughly. Fold in stiffly beaten egg whites. Bake in 9-inch square cake pan at 350°F for 45 minutes, or until cake tester comes out clean. Let cake cool. Remove from pan and place on a platter. Drizzle 4 tablespoons of Coconut Rum over the cake. Spread top of cake with whipped cream and sprinkle lightly browned coconut on top.



Photo credit: www.warmchef.com

A Research Collaboration Between















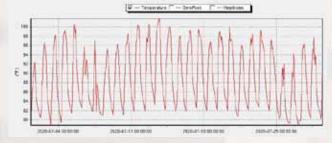
Series Overview

The January 2020 issue of "Got Rum?" covers in detail the goals of this series, as well as, descriptions of the different equipment being used to collect and measure the data.

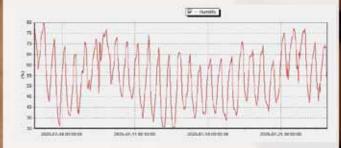
July's Weather

The daily temperatures in July were on average 4 degrees F higher than in June. The temperature inside the cellar ranged from 79F to 102F, with an average of 91F for the month.

The heat inside the cellar is almost unbearable during the hottest time of the day, which peaks between 3:00pm and 5:00pm.



The humidity inside the cellar hit a minimum of 30% and a maximum of 80%, with an average of 52% for the month.



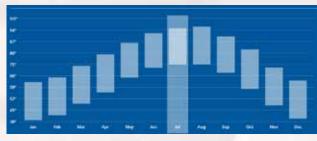
For the most part, the lack of rain contributed to drier air, but hurricanes and tropical storms are now forming and we expect some of them will make their way into Texas via the Gulf of Mexico.

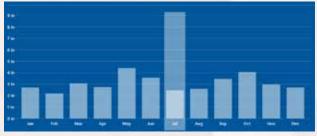


Samples representing the condition of the rum inside the barrel, on the 1st day of each month.



As seen below, July is one of the hottest and dryest months in our part of the world (Central Texas). The combination of high heat and lack of himidity result in higher evaporation losses inside the barrels, but also in faster maturation of the rum.





The Rum

Color: The color is 100% attributable to oak barrel extractives (no caramel has been added) and continues to darken with each passing month.

Aroma and Taste: The oak aroma is also richer and more complex, tannins are softening, becoming more mellow and pleasant.

pH: The rum that went into the barrel had a pH of 7.04. This number is now 4.95.

ABV: The ABV remains the same as it was the previous month: 63.40%.

Join us again next month, as we continue our exploration of this fascinating topic!

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.

CURACAO PUNCH

I love the entire concept of Punch. It is communal, it does not require you to bartend at your own party, and the variations are endless depending on your level of creativity. The inspiration for this article comes from one of my very favorite books in my home library, "Vintage Spirits and Forgotten Cocktails". If you are a lover of classic cocktails, find this one and buy it right now! It is full of recipes I have never heard of, along with great stories of their origin. When I read about the Curacao Punch it looked so good I not only decided to write about it but made myself one as well. (It was fantastic). The Curacao Punch recipe was in Harry Johnson's 1882 "New and Improved Bartender's Manual", a true treasure in the historic cocktail book category. Dale DeGroff calls this punch his favorite forgotten drink and you can easily see why. One thing I love about this cocktail is that the Curacao is the primary ingredient. Typically we see Curacao as a modifier, or a secondary ingredient, but rarely do you see it being the star of the show. This is a very boozy drink, too, so keep that in mind.

The following is the original 1882 recipe and is written as a single cocktail, but can easily be batched and placed into a punch bowl for a group to enjoy. (Just be sure to add the club soda at the last minute if you are serving it punch style.)



CURACAO PUNCH

Ingredients:

- 2 oz. Orange Curacao (there are no specifics of brand in the original recipe, I used Pierre Ferrand Dry Curacao and think that is the perfect choice)
- 1 oz. Jamaican Rum (a full bodied rum is ideal, I like Appleton 12 year)
- 1 oz. Brandy (I used Hennessy VSOP)
- ½ teaspoon Sugar
- · 3 dashes Lemon Juice
- 1 oz. Soda Water

The method suggests adding the sugar, soda water, and lemon juice in a goblet and "dissolving the sugar". It will be much easier to use ½ an ounce of simple syrup and that is what I did. I am not a big fan of writing recipes with "dashes" of anything unless it is in a dasher bottle (such as bitters) so I substituted with 1/2 an ounce of lemon juice. My dash and your dash are likely a lot different, so this process controls all of the amounts, and makes for a very balanced drink. All that being said, this is how I made it:

In a large rocks glass (or even a snifter), add all ingredients except the soda, and stir. Fill the glass with ice, and top with one ounce of soda water. Garnish as you wish--I floated a lemon and orange slice.

Cris







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

www.RumUniversity.com



Sugarcane & Rum

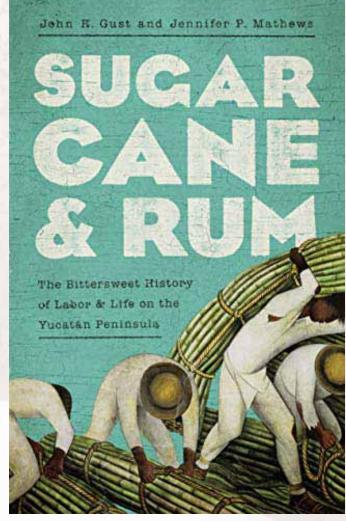
(Publisher's Review)

While the Yucatán Peninsula of Mexico may conjure up images of vacation getaways and cocktails by the sea, these easy stereotypes hide a story filled with sweat and toil. The story of sugarcane and rum production in the Caribbean has been told many times. But few know the bittersweet story of sugar and rum in the jungles of the Yucatán Peninsula during the nineteenth century. This is much more than a history of coveted commodities. The unique story that unfolds in John R. Gust and Jennifer P. Mathews's new history Sugarcane and Rum is told through the lens of Maya laborers who worked under brutal conditions on small haciendas to harvest sugarcane and produce rum.

Gust and Mathews weave together ethnographic interviews and historical archives with archaeological evidence to bring the daily lives of Maya workers into focus. They lived in a cycle of debt, forced to buy all of their supplies from the company store and take loans from the hacienda owners. And yet they had a certain autonomy because the owners were so dependent on their labor at harvest time. We also see how the rise of cantinas and distilled alcohol in the nineteenth century affected traditional Maya culture and that the economies of Cancún and the Mérida area are predicated on the rum-influenced local social systems of the past. Sugarcane and Rum brings this bittersweet story to the present and explains how rum continues to impact the Yucatán and the people who have lived there for millennia.

About the Authors

John R. Gust is the lab director at Cogstone Resource Management in Orange, California. Sugarcane and Rum is the culmination of research started in 2009 and draws on research that began in 2001.



Jennifer P. Mathews is a professor of anthropology at Trinity University in San Antonio and has conducted research studying the ancient, historic, and contemporary Maya in the Yucatán Peninsula of Mexico since 1993.

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UPCOMING EVENTS



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Visit www.gotrum.com, go to Rum Events Calendar and click on Submit Yours. There is no cost or obligation!



Are you the organizer of an event that is now postponed?

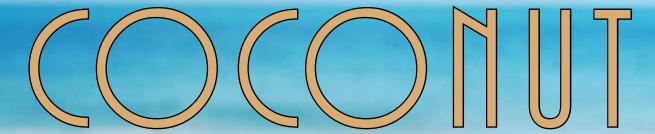
Make sure to enter your event into our calendar as soon as you've rescheduled it.

Rum Festivals are eligible to receive a free, full-page ad in "Got Rum?" magazine (subject to space availability).

Send an email to news@gotrum.com for additional information.



The Wonderful, Magical



"He who plants a coconut tree plants food and drink, vessels and clothing, a home for himself and a heritage for his children"

South Seas Saying







Pineapple-Coconut Rum Cream

Ingredients:

- 1 Cup Sugar
- 1 Cup Water
- 12 oz. Coconut Milk
- 1 tsp. Vanilla Extract
- · 2 tsp. Coconut Extract
- 1 Cup Pineapple-Infused Rum (recipe below)

Directions:

- Combine the water and sugar in a medium saucepan, bring the mixture to a boil, stirring frequently for 10 minutes. Remove from the heat and allow it to cool.
- 2. Combine the sugar syrup with the rest of the ingredients, mixing thoroughly to ensure the ingredients are properly blended together.
- 3. Transfer (and filter, if desired) into the final serving decanter/container and store refrigerated for up to 30 days.

Pineapple-Infused Rum

Ingredients:

- 3 Cups Sliced Pineapples (fresh and ripe are better, use canned otherwise)
- 1 Cup Light Brown Sugar
- 1 Cup Pineapple Juice
- 2 1/2 Cups White Rum (low to medium congener level)
- 1 tsp. Food Protector (if using fresh pineapples)

Directions:

- 1. Combine all ingredients in a single large jar. If using multiple jars, divide the ingredients equally among the jars. Cover and let stand in a dark, cool place for 30 days, shaking every few days.
- Strain the liquid through a fine mesh, pressing the pineapple solids to release all the juices. Discard the solids. Allow for sediments to fall to precipitate and rack into final serving container.

Rock Sound Coconut Rum Cake

Ingredients:

Cake

- 1/2 Cup Shredded Coconut
- 1 (18.25-oz.) Box Yellow Cake Mix
- 1 (3.4-oz.) Box Instant Vanilla Pudding Mix
- 4 Large Eggs
- 1/2 Cup Water
- 1/2 Cup Vegetable Oil
- 1/2 cup Rock Sound Smoked Coconut Rum (See page 54)

Glaze

- 1/2 Cup Salted Butter
- 1/4 Cup Water
- 1 Cup Granulated Sugar
- ½ Cup Rock Sound Smoked Coconut Rum

Instructions

- Preheat oven to 325 degrees F and grease and flour a 10-inch Bundt pan.
- Sprinkle the shredded coconut evenly over the bottom of the pan. Sift the cake mix and pudding mix into a large bowl or stand mixer fitted with a whisk attachment. Add in the eggs, water, oil, and rums and beat until fully incorporated. Pour batter over the coconut in the pan.
- 3. Bake for 1 hour or until a cake tester inserted into the cake comes out clean.
- 4. During the last 10 minutes or so that the cake is baking, prepare the glaze. In a saucepan, combine the butter, water, and sugar and bring to a boil over medium heat. Continue to boil for 5 minutes, stirring constantly. Remove from heat and stir in the rum.
- 5. Use a skewer to poke holes all over the bottom of the cake while in the pan, then pour the glaze all over the cake while both are still hot. Be careful not to let it overflow the pan. Let the cake cool and soak for at least 2 hours before removing from the pan. DO NOT refrigerate. After the cake has cooled, use a small rubber spatula to loosen it from the sides of the pan, then gently flip it onto a serving dish and remove it from the pan. Be patient and let gravity do it's thing, the cake is a little sticky and is slow to come out.
- 6. Once plated, leave plain, dust with powdered sugar, or top with icing and toasted coconut.





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/marco.pierini.3 and in my new Blog: www.therumhistorian.com

I have published a book on Amazon:

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

Got Rum? August 2020 - 36

7.31.1970 - 7.31.2020 BLACK TOT DAY 50 ANNIVERSARY

3. THE LONG GOODBYE

Today, few things seem to us as beautiful and fascinating as a sailing ship, but we must never forget that, in the 1700s, Navy sailors' life was extremely hard.

The sailing ships of that age were relatively small, cramped, uncomfortable and filthy. The food was bad, often scarce and the water went bad quickly. Even when the weather was good, maneuvering the sails was tiring and hazardous, while storms and dead calms were a constant danger. Many sailors had been pressed by force into the Navy, and all of them were attracted by the offers of the merchant ship's captains who were always short of labor, and so they offered higher wages and slightly less hard living conditions. Discipline was harsh and, in order to limit desertions, though it is hard to believe, there was no shore leave: when in ports, the sailors had to stay on board. In the West Indies, the ships were immediately surrounded by flotillas of boats which smuggled food, spirits and women, hence drunkenness, brawls, lack of discipline and hard punishments.

Last, but not least, illnesses were serious and frequent and the medicine of the time was all but impotent to treat them; according to our Pack "Until 1756, surgery and medicine in the navy had been rudimentary. During the seven years of war that followed, for every man killed in action, at least eighty were lost by disease or desertion! Scurvy remained the scourge of the navy ..."

In that situation, "The spirit ration contributed more to a state of equilibrium than might be imagined. Grog times — morning and evening — were the pleasantest parts of the day, and provided the anodyne to counteract the miseries and discomfort of life aboard. "Splice the main-brace", originally a simple command to maneuver the sails, took on the meaning of issuing the grog and, in wider terms, of partying and making merry.

But, especially in the evenings, the distribution of grog brought about widespread drunkenness resulting in harsh punishments; it was the link of the spirit ration with excessive punishment which gave rum such a bad name.

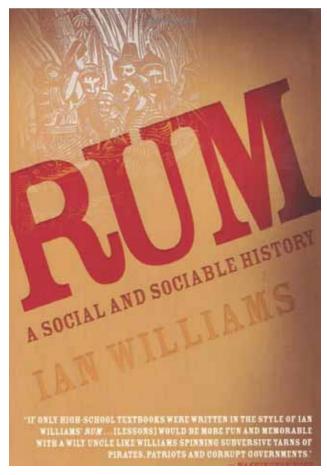
Meanwhile, in 1818 the UK adopted the Sikes' hydrometer, therefore it was now possible to measure the alcoholic strength of a drink and finally calculate precisely the "proof": "The Inland Revenue could now assess the duty payable on spirit according to its proof – which was defined as a mixture of 49.24% alcohol and 50.76% water by weight." Roughly 57% alcohol and 43% water by volume.

Around 1850, sailors' life began to improve significantly. Here are a few examples. Water was no longer supplied in wooden casks, but in iron tanks, and plenty of meat, vegetables and fruit was available, finally putting an end to the blight of scurvy. In 1857 the uniform, the bluejacket, was introduced for the sailors (officers had it in 1748). A little later, with the new iron and steam-powered ships, the design of the ships changed drastically: better storage spaces, special spirits rooms, better spaces for the men, more hygiene and generally safer navigation. In 1871 corporal punishment was suspended in

peacetime and in 1890 the regular shoregoing leave was introduced. To sum up, at the turn of the Century, we saw better living conditions for the seamen. The Navy was no more the realm of "Rum, buggery and the lash" as in Winston Churchill's famous quip.

"The spread of education, and the provision of rival interests to the public house, caused a dramatic change in social habits towards the end of the nineteenth century. There was an increasing interest in sport and outdoor life in general, and the growth of clubs also helped to encourage a more temperate society. Against this background the many temperate movements which existed in Britain were achieving remarkable success. In particular the Royal Army Temperance Association and the Royal Navy Temperance Society helped encourage a decent and sober way of life. As a result, both the spiral of consumption of alcohol and the prevalence of drunkenness continued downwards steeply, between 1900 and 1918, but attempts by moralists to interfere with the navy's rum daily ration met fierce resistance."

But how exactly was the Navy provided with rum? Here is how the facts are reconstructed in the seminal book "RUM A Social and Sociable History" by Ian Williams (2005). "The navy was a huge enterprise, on shore as well as at sea. It made its own gunpowder, industrialized and mechanized the process for making ships' biscuits, salted pork and beef, and brewed its own beer. It did not distill its own rum but did buy the produce of the Caribbean and blend it to its own exacting standards. The Victualling Department blended the navy rum at Deptford on the Thames, in the 'Old Weevil'. Conscious of status, perhaps, in 1858 they renamed it the Royal Victoria Yard, and it was not closed until 1961. By then, the blending was done by a private company in London, E.D. & F. Man, Ltd, for many years the Navy's official rum broker. It was a solid foundation for a business that first got the contract in 1780 and still had it 190 years later. One former employee described the bidding process to me as somewhat



truncated: the Admiralty would phone the broker once a year to say how much rum it would need. The broker was in charge of blending to a formula that is still confidential but is reliably reported as being mostly Demerara rum from British Guyana, as it was then, with a substantial admixture of Trinidad rum and additions from other producers. Undoubtedly one of most sought after jobs in the Admiralty was to be on the frequent tasting panels to check that the formulation consistently met the exacting standards. Until 1961. when South Africa broke from the Commonwealth, one of the constituents was Natal rum, which may have served after maturing for five years in Deptford but did not get much approval when served 'fresh' during the Second World War because Germany's U-boats threatened the navy's jugular by sinking freighters full of rum."

In spite of the temperance movements sailors continued to cherish their Tot. "The 'matelot's built-in-stabiliser', as

rum was sometimes called, had much in its favour and the numbers taking grog for 1914 support the argument that rum was undoubtedly popular. Of the total naval strength of 131,000 men, 88,200 were more than twenty years of age and therefore entitled. Some 77,000 (eighty-seven per cent) actually drew they daily rum."

Anyway, the actual Grog ration was never exactly the same. The proportion of rum in it changed, and the very rums used were different according to time, geography, and ship. For instance, in 1938 the usual (but not strictly mandatory) proportion of three parts of water for one part of rum, was changed to a two to one proportion. While "In the submarine service the custom developed of mixing grog in equal quantities of rum and water (one to one), for which, so far as is known, no regulation provided. Submariners have ever shown a sturdy independence; the grog mix would have been regarded as within the province of individual commanding officers to rule." But more about this in the next and last article.

Probably even before, but surely after WWII, a general feeling that the Tot was somewhat "backward" began to spread, but only in the mid 1950's did the Admiralty begin to consider seriously the abolition of the rum ration and its substitution with beer. There were new good reasons for it. "In a matter of years complex warships would enter service requiring crews trained to handle highly sophisticated equipment, for which the stalwart three-badge able seaman accustomed to his daily rum would be a misfit. Unfortunately, the extra space required for stowing the large stocks of beer that ships would need to carry, could not be provided by the spirits room alone, and valuable ammunition spaces, which were available in peace but not in war, could not be sacrificed at the altar of beer. So undecided the matter stood although the conviction that there was really no place for rum in modern navy became firmly rooted. Before long, rum was the subject of public debate, because of rumors and counter rumors over its

future. With so much at stake for its readers, the daily press in the naval ports was probably the most vociferous."

In 1964, in a newspaper article we can read "To bring this ancient naval custom to an end would need courage, but the fact that the suggestion is raised usually once a year is evidence of the belief that the days of the tot are numbered." In 1967 in another article we can read: "The connection between drinking and driving as a cause of road accidents was now under heavy fire. The breathalyzer had been introduced and the Navy's daily rum was criticised on that account." According to the breathalyzer test, the sailors were legally unfit to drive after the rum ration, but they were legally fit to run sophisticated naval devices and also to deal with nuclear weapons!

Finally, in December 1969, the long alliance of rum and the Navy came to an end. Let's read some extracts from the Admiralty decision:

- "2. Rum is a particular naval privilege of very long standing and one which is cherished and enjoyed. The Board has given full weight to this fact. It has, on the other hand, concluded that a daily issue of rum is no longer compatible with the high standards of efficiency required now that the tasks in ships are concerned with complex, and often delicate, machinery and systems, on the correct functioning of which people's lives may depend.
- 4. By way of financial compensation a lump sum of £2.7 million will be paid into a new fund for the purpose of providing social and recreational facilities for the welfare of ratings and RM other ranks. The fund, which will be known as the Sailor's Fund, will have a substantial income.
- 6. Accordingly, the daily rum issue and grog money will be abolished from Saturday, August 1, 1970."

"On January 28, 1970, the Great Rum Debate took place in the House of Common. Understandably those members with previous naval service, and others elected to represent constituencies with large naval populations, were vociferous in condemning the decision. 'Anger at the end of rum issue' said *The Times* headline on January 29, but the promoters of abolition stood their ground and as it turned out the debate was merely political and without much rancor." Later in the year, not even a new Government after the general election, changed the decision.

On July 30, 1970, the *Daily Express* wrote 'Tomorrow Friday, July 31, 1970, will be for ever remembered in the history of the Royal Navy. The daily routine pipe of Up Spirits is due to sound for the last time'.

"The fleet, determined to make it a day to remember, planned to mourn the occasion fittingly with that highly developed sense of histrionics peculiar to the Navy." There were rites and cerimonies, also a special hand stamp. Overseas, too, due respects were paid.

Here is Pack's description of the very last Tot in the world, from his little, big book.

Afloat, the most outstanding privilege fell to the guided missile destroyer HMS Fife which, being at Pearl Harbour and close to the international date line at the time, made the last regulation Up Spirits call to be heard anywhere in the world. The grog issue was observed with exaggerated pomp and circumstance. On the ship's small flight deck American television cameras recorded the event. The rum tub of shining oak, with brightly polished lettering on its side, provided evidence of an affectionate preparation for its final duty. Slowly the ship's company began to muster, many sporting black arm bands. Some were dressed in drab mourning clothes and even Long John Silver was there with a lifeless parrot on his shoulder. This pleased the cameramen, but the American reporters by their questioning, 'What's all this fuss over a glass of rum?' obviously found it difficult to comprehend what the rum issue had meant to the British Navy.



"Black Tot Day" at the Royal Naval Dockyard in Chatham, Kent (England). Cook Thomas McKenzie drains the last drop from the barrel while his shipmates read a "eulogy".

As noon approached (Hawaiian time), a lament was played on the pipes and the men silently formed a queue by the tub. Suddenly the call came over the broadcast, 'Secure. Hands to dinner, rum issue is now taking place on the flight deck.'

Under the eye of the officer of the day the issue began, and as tots were consumed, so the tot glasses were thrown over the ship's side in a mock gesture of farewell. When all was over, the rum breaker itself was carried aft and committed to a watery grave to the accompaniment of a twenty-one gun salute. The end of this long tradition saddened the hearts of many.

I think it is fitting to end with a poem, again from Pack:

You soothed my nerves
And warmed my limbs
And cheered my dismal heart
Procured my wants, obliged my whimsAnd now it's time to part

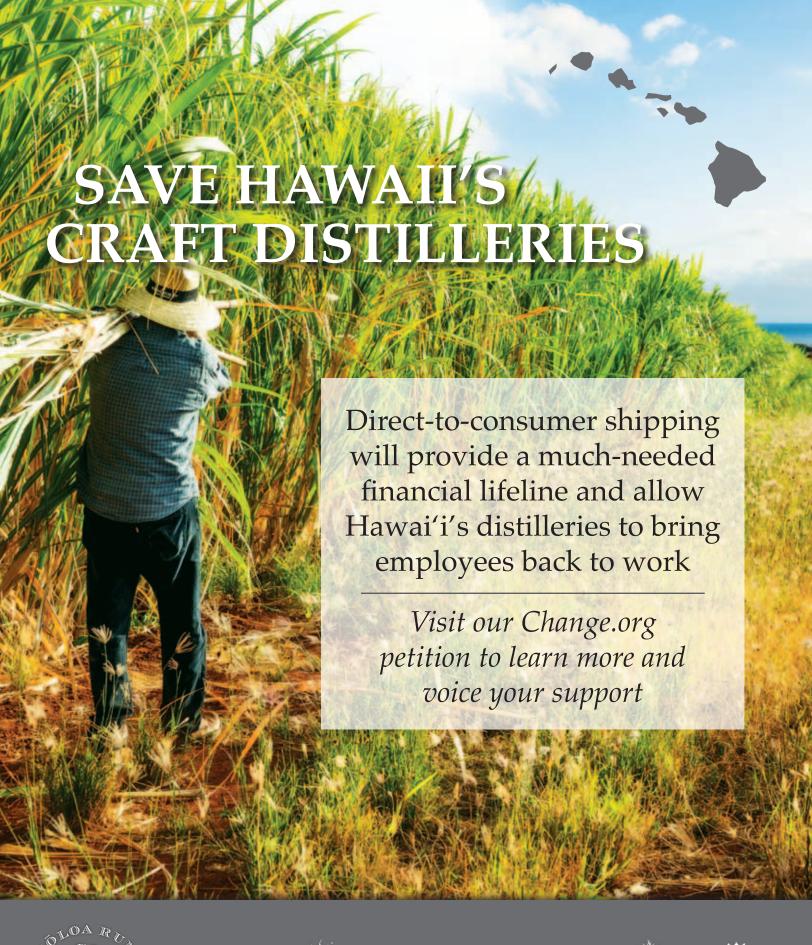
And so the time has come old friend

To take the final sup

Our tears are shed. This is the end

Goodbye and bottoms up!

Marco Pierini



















By Joel Lackovich



Hello, my name is Joel Lackovich. I first became a Rum aficionado while bartending at the legendary Washington DC hotspot, NATION, in the late 90's. Serving hundreds of patrons each night, I always held a special place in my heart for Rum, whether I grabbed a bottle from the rail or from the top shelf.

Today, with over 20 years of experience in the field of life sciences, and degrees in Biotechnology, Chemistry, and Microbiology from the University of Florida, and an MBA from the Jack Welch Management Institute, I bring a unique blend of both science and human perspective to how I look at Rum, and the cocktails we all enjoy. The ingredients, the preparation, and the physical properties that constitute a Rum cocktail fascinate me. I hope you enjoy my column where I dissect a different Rum cocktail each month and explore its wonder.

Joel Lackovich (joel@gotrum.com)



MATERIALS & METHODS

Ingredients:

- Dark Rum 1.0 oz (30 mL)
- Kahlua 1.0 oz (30 mL)
- Dark Crème de Cocoa 1.0 oz (30 mL)
- Cream of Coconut 2.0 oz (60 mL)
- Milk (or Half & Half) 2.0 oz (60 mL)
- 1 Cup of Ice
- Garnish: 1 Maraschino Cherry
- Garnish: Whipped Cream (optional)
- Garnish: Nutmeg (optional)

Directions:

- Blend all ingredients together in a blender.
- Pour cocktail into a Hurricane cocktail glass.
- 3. Garnish with Whipped Cream, Nutmeg, and a single Maraschino Cherry.

DISCUSSION

Origin

The only mystery surrounding the origin of the Bushwacker cocktail is if it was destiny or a matter of chance that the cocktail was first built in the Spring of 1975 at the Ship's Store Pub in Sapphire Village in St. Thomas, Virgin Islands. Angie Conigliaro, cousin of Tony Conigliaro of the Boston Red Sox (1964-67, 1969-1970, 1975) and Tom Brokamp, the restaurant's manager at the time, were working together one evening when Tom suggested to Angie, they create a tropical variation of the White Russian (1). A White Russian is another delectable cocktail made of vodka, coffee liqueur and cream.

Besides vodka as the base spirit early on, Dark Crème de Cocoa was introduced as a cost savings measure only because Kahlua, while used in the development of the cocktail, was quite more expensive (2). For weeks the creamy cocktail was served without a name while the final recipe was still being sorted out. However, it did not take long for lightning to strike. The story goes.... that one evening, just weeks after the drink's inception, two flight attendants entered the restaurant with a very large dog, a pure-bred Afghan Hound in search of the cocktail. By now the unnamed cocktail was gaining quite the popular regard around Sapphire Village, and Angie was serving it

up quite regularly. Almost immediately, Angie and the restaurant staff took to the flight attendant's distinguished canine companion, and the flight attendants took to the unnamed cocktail (multiple times). Thus, it was the inevitability of serendipity that evening in which love at first sight and love at first sip lead to the naming of Angie's cocktail after the dog who was so aptly named, "Bushwacker."

That same year, Linda Murphy, the then owner of the Sandshaker Beach Bar in Pensacola, Florida, took the cocktail back to her place, and replaced vodka with dark rum, while also adding additional garnishes of whipped cream and a cherry (3). Nutmeg is also sometimes added to the Bushwacker as an optional final garnish.

Flavor Profile

Rum

The addition of a high congener rum, a dark rum, adds richness in flavor to the Bushwacker cocktail that a low congener rum. like a light rum, would not necessarily add. Dark rums used to make the Bushwacker cocktail contain a significant share of esters and are considered heavy rums. These esters are bold flavoring agents which contribute to the aromatic properties of the cocktail that originated from the process of being aged and stored in charred oak barrels. It is worth noting that there are low-congener dark rums, those that achieve their color through caramel coloring. However, using Dark rums that are light bodied are not preferred in the construction of the Bushwacker cocktail.

Additional Ingredients

Kahlua

Kahlua is a coffee-flavored sugar-based liqueur from Mexico that also contains rum, sugar and 100% arabica coffee. (4) Today, Kahlua is provided at 40 Proof, 20% ABV (Alcohol By Volume), but earlier versions of the spirit were made at 53 Proof, 26.5% ABV. (5)

Dark Crème de Cacao

Crème de Cacao is not a dark colored chocolate liqueur. The spirit can be clear or a dark caramel color, and Dark Crème de Cacao itself is a dark sweet alcoholic liqueur that is chocolate bean flavored. The French word "crème" refers to the creamy texture of this very sweet liqueur, achieved by having a sugar content of at least 250 g/l as required by European law, and there is no dairy cream in it (6).

Cream of Coconut

Cream of Coconut is a blended cream from the hearts of coconuts with the perfect proportion of cane sugar added. The result is a processed coconut milk that is thick and heavily sweetened. The addition of Cream of Coconut to the Bushwacker cocktail adds a foaming or frothing texture to the blend which also enhances the aromatic properties of the cocktail.

Milk (or Half & Half)

The Bushwacker relies on milk, or Half & Half, as a significant source of cream and texture for the cocktail. The utilization of milk in cocktails not only coats one's palate but also can inhibit the perception of how much alcohol is in a cocktail due to the level of coating fats. As one might expect and likely has observed, milk and alcohol are not best friends in an alcoholic beverage and visual separation is routinely witnessed relatively quickly after being shaken and/or stirred together. Why they work so well together in the Bushwacker cocktail is due to blending. The act of blending with ice creates a much finer dispersion of each ingredient which allows the drink to sit, unbroken, much longer.

NUTRITION

One look at the Bushwacker cocktail ingredient list and how it is prepared, and it is not hard to see why there has been a lot of debate that the drink may seem more like an adult milkshake than a tropical cocktail. Not including the garnishes, the cocktail boasts a whopping 406 calories per 7 ounce serving. Furthermore, every ingredient in the Bushwacker, except for the dark rum, provides a significant contribution of sugar to the drink as well. And while there is no level of sun-bathing that will help you burn calories while enjoying a Bushwacker cocktail, that should not prohibit one from consuming it. One most always remember

the simple equation: energy in = energy out, or calories eaten = calories burned; and the best way to do that is through proper exercise.

NUTRITION FACTS

(Amount Per 1 Fl oz in a 7 oz Cocktail)

Calories: 58.0

Total Fat: 0.9 g

Cholesterol: 0.4 mg

Sodium: 4.72 mg

Total Carbohydrates: 6.9 g

Dietary Fiber: 0.1 g

Sugar: 6.7 g

CONCLUSION

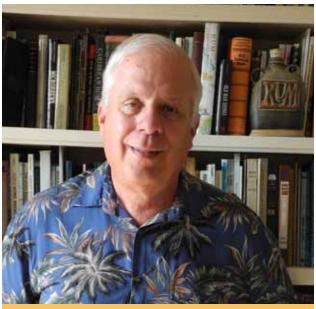
The Bushwacker is a tropical beach cocktail that was born from chance and luck many years ago in a small restaurant bar in the Caribbean. And although appearing as the ultimate indulgence in the family of rum cocktails, the Bushwacker today has a growing fan base that will continue to maintain the drink's popularity on bar menus, regardless of nutritional value. For the cocktail both visually and by taste is the perfect synonym for relaxation and escape.

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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.

KOLOA RUM

Bob Gunter, President & CEO of Koloa Rum Company, is asking for your help. In the face of extended travel bans and the slowdown of Hawai'i tourism due to COVID-19, a new revenue stream is desperately needed to help craft producers survive the pandemic. On April 30, 2020, Koloa Rum Company, with support from Hawai'i distilleries including Kō Hana Distillers, Koʻolau Distillery, Kuleana Rum Works, Lanikai Brewing Company, Kupu Spirits (Maui Brewing Company), and Pau Maui Vodka, submitted a letter to Governor David Ige, requesting an Executive Order allowing directto-consumer (DTC) shipping of spirits. Hawai'i's craft spirits industry relies heavily on both tourism and kama'aina (local) traffic to sustain their businesses. As Hawai'i distilleries have closed their tasting rooms and suspended tours in the face of this health crisis, these closures have left distillers in an increasingly difficult position. During this pandemic, Hawai'i distilleries mobilized to shift production to alcohol-based sanitizers to supply local first responders, hospitals, health care providers, and essential businesses at the front lines of the health crises with much needed supplies at significant expense to our businesses, which

were already suffering. This struggle has grown from painful to unbearable for many of Hawai'i's craft distilleries, and the lost revenue is substantial. In fact, a recent International Wine and Spirits Record (IWSR) Drinks Market Analysis forecasts that it will take the alcohol industry until at least 2024 to reach pre-crisis levels. Allowing direct-to-consumer (DTC) shipments will provide a much-needed financial lifeline and allow Hawai'i's distilleries to bring furloughed employees back to work. Several other states have already taken measures to simplify the distribution of alcohol during the pandemic, offering a lifeline that is needed to keep open the small craft businesses. The American Craft Spirits Association is also advocating for "commonsense regulatory changes" alongside craft distilleries, many of whom have lost 100% of their retail sales. Over two months have passed since Kōloa Rum Company initially requested Governor Ige's support for direct to consumer shipments. Now they need your help. They humbly ask for your support in signing their petition to Governor Ige on change.org. The petition can be accessed at http://chng.it/rp6bN9vXdG. By signing, you are voicing your support for an executive order that will modify Hawai'i Revised Statutes (HRS) to:

- Permit licensed distilleries within the State of Hawai'i to sell and ship the products they produce directly to consumers aged 21 and over within the state;
- Permit licensed distilleries within the State
 of Hawai'i to sell and ship the products they
 produce to consumers aged 21 and over in
 other states that allow in and out-of-state DTC
 shipments;
- Allow third-party delivery companies to deliver spirits obtained at a Hawai'i distillery directly to consumers aged 21 and over; and
- Allow distillery employees to directly deliver
 Hawai'i spirits to consumers aged 21 and over.
 The distilleries recognize and appreciate the steps

The distilleries recognize and appreciate the steps their governor has taken to help other industries navigate this public health emergency and to keep Hawai'i residents safe, and they urge the governor to act on the above items to provide critical assistance to our state's distilleries.

In celebration of their 10th Anniversary, Koloa Rum Company has recently released a 10-Year Commemorative Edition in their Single Barrel Series. Six (6) individual barrels of their 4-Year Aged Hawaiian Rum were individually selected for this limited release for sale at a limited number of retailers. One barrel yields approximately 180 bottles, each of which are carefully inspected and numbered to ensure the Kaua'i Single-Barrel Rum is of the highest quality, distinctly different and uniquely Hawaiian. It is rumored that the 10-Year Commemorative Edition was bottled at cask strength, a potent 124 proof. Let's hope there will be a 20-Year Commemorative Edition. www.koloarum.com

SEATTLE KRAKEN

Last month, the National Hockey League announced that the Seattle Kraken will be the next expansion team. Just days later, the franchise announced they had found the perfect sponsor. According to Geoff

Baker of the Seattle Times, Kraken Rum has agreed to become the official rum sponsor of the new franchise. The team and company also had to work out trademark agreements with the popular rum company because of the shared name. While there has yet to be an official announcement from either party, Seattle CEO Tod Leiweke confirmed the Seattle Times' report that the partnership is happening. The partnership between the Seattle Kraken and Kraken Rum certainly seems like a perfect match. As soon as the NHL's newest franchise dubbed themselves as the Kraken, people immediately began uttering the phrase "release the Kraken" all over social media. "I think the mythology of the Kraken is going to be really interesting," Kraken minority owner Mitch Garber said at the name reveal event. "Especially in an arena that's being dug more than 50 feet below the ground. I think it will be really, really interesting for the fans." The partnership is definitely one that may not surprise people, simply because it makes a ton of sense. Come 2021, we'll see if the Kraken come out of a giant octopus when they take the ice for the first time. https://www.nhl.com/kraken, https://www.krakenrum.com/

THOMAS TEW RUM

Newport Craft Brewing & Distilling Co., a Newport, Rhode Island based craft brewery and distillery has announced an agreement with the Major League Baseball Club New York Mets to have its Thomas Tew Rum brands (Thomas Tew Single Barrel and Thomas Tew Spiced rums) named as the ballclub's official rum. Exact terms of the deal were not made public. The first Rhode Island distillery in more than 135 years, Newport Craft was named a top 10 craft rum distillery in the U.S. by USA Today in 2019. "To align Thomas Tew Rum and the Newport Craft line of products with such an historic franchise and passionate fan base is an exciting opportunity for our brand. The support of the Mets organization is the tip of the spear of the Company's expansion and growth in the greater New York market," said Newport Craft CEO, Brendan O'Donnell. "We expect that this partnership will elevate the market's awareness of the Company's flagship spirit line and complement its craft beer brand portfolio of Newport Craft, Braven Brewing Company and Radiant Pig Beer Company, each of which are currently enjoyed throughout the City's five boroughs." Founded in 1999, Newport Craft Brewing & Distilling Co. is headquartered in Newport, Rhode Island and distributes its portfolio of craft beers and spirits throughout the United States. www.NewportCraft.com

LONDON SPIRITS COMPETITION

At the third annual London Spirits Competition, which took place in London on July 7-8, spirits from all over the world participated. More than 1000 spirits were tasted by a leading panel of top-level spirits buyers with current direct commercial buying responsibility or spirits consultants and experts who are also directly involved in the development of new spirits brands or buying spirits for commercial re-sale. Spirits were judged on the basis of three primary criteria, quality, value, and packaging and then scored on a 100-point scale: Quality Score – up to 50 points; Value Score

- up to 25 points and Package Score up to 25 points. Spirits that scored 90+ points were awarded Gold medals, while spirits that scored 76 to 89 points were awarded Silver medals. The primary reason for using three criteria rather than just one was to focus on the overall drinkability of each spirit. As a result, the judging panel ranked spirits not just by how they taste, but also their overall presentation and appearance in the bottle. In addition, judges assessed spirits on their relative value in relation to their peers, as determined by retail pricing. Rum of the Year Award went to Substation 41 by Australia's Pinnacle Drinks. Gold Medals were awarded to: Germany's Neptuns Dark Rhum from Flensburger Spirituosen Manufaktur; Nepal's Khukri XXX from Nepal Distilleries Pvt Ltd; Myanmar's Mandalay Export Rum from the Victory Myanmar Group Co. Ltd; United States' Cutwater Bali Hai Tiki Gold Rum from Cutwater Spirits; United Kingdom's Banditti Club Spiced Rum from the Glasgow Distillery Company; Spain's Ron Aldea Familia from Destilerías Aldea, S.L.; Italy's JAMAICA White Pot Still from Rum Nation International; United Kingdom's Daymark 1683 from the English Spirit Distillery; United States' Ipswich "Tavern" Rum from the FreyJay Distillery and United States' Augustum from Northport Rum Co., LLC. Silver Medal and Bronze Medal winners can be found at https://londonspiritscompetition.com/

RUDE BWOY RUM

Rude Bwoy is the brainchild of Patrick Mitchell and James Larson, who have cultivated both white, gold and flavored rums (along with a vodka), celebrating Mitchell's family's centuries-long roots in both Jamaica and Cuba. Mitchell told The Caribbean Journal the story behind the brand. "Our story begins on the Caribbean island of Jamaica, in the West Indies, back in the 1600's with the Wright family. The Wrights were living on the south side of the island in the parish of St. Elizabeth in a town named after the family. At the time, Wright Town stretched from the hills of Spur Tree to the beaches of Treasure Beach and Newell. The Wrights were serial entrepreneurs selling cattle and grew peanuts, onions, melons and scallion and of course sugar. Our more recent Jamaican family was livestock farmers. My grandfather was a cattleman and sold crops from his property as one of the best salesmen in the area. It was here that the ideas to start producing rum formed. The Wrights were humble people who worked the sugar and cattle for their family. When opportunities for better pay came to Jamaicans by the building of Cuba's railroads, some of the elder Wrights headed off to Cuba taking the opportunity. The Wrights that went to Cuba tried hard to stay in connection with their Jamaican family, however back then communication was very thin. Over time, the family spread out, some going to other countries such as England, Costa Rica and to America. It wasn't for over a century later that Cuba's revolution was the forefront of the world, bringing rum right along with it." Mitchell explained that Rude Bwoy, sometimes also called "Rudie" is an endearing term for ones bredrin, friend, mate, and also sometimes used to identify a youth or child that is a "cool yute".

The term was born after the emergence of the Ska Music scene when Reggae music was on its way in Jamaica. The brand started when the two cousins (one owned a print shop and one owned a surfing and clothing brand) decided to bring back some of the old recipes and ideas from their families 'good old days'. Rude Bwoy Spirits begun being crafted in Tampa at a small distillery and over the next four years, the tastes and notes were (as they would say in Jamaica) "twisted and bent up" thru trial and error until the taste of the "Old Days" was in every drop. They currently offer a White Rum, a Gold Rum and a Coconut Rum. Unlike some flavored rums on the market, the Coconut Rum is made with 100% natural ingredients: real cinnamon, nutmeg, vanilla and honey sugars as well as the best all natural coconut water At 70 proof, it's also stronger than most flavored rums in the market place and it's exceptionally smooth with just the right tropical aromatic finish. Rude Bwoy Coconut Rum was recently awarded a Silver Medal at the 2020 San Francisco World Spirits Competition. https://www. rudebwoybrand.com/

SAVILE TROPICAL RUM COCKTAIL

Black-owned spirit brand founder, Dee Tutt, is not letting the pandemic slow her down as she is pushing her tropical rum cocktail back to market. We could all use a vacation, but with challenges posed by the pandemic, the deck in the backyard is a safer bet. After a brief hiatus from the market, Tutt is looking to bring her cocktail creation born from gatherings with friends and family, back to shelves across the country. An all-natural, non-GMO, gluten-free and vegan-friendly cocktail, Tutt has evolved the flavors and ingredients to a mixture that has become a passion project and business. Savîle contains premium rum made from some of the finest sugarcane and a blend of tropical fruits. With 15% alcohol per 6.8 oz. can, its summertime and the sippin' is easy. "This tropical rum cocktail was born from people. This is a beverage to enjoy with friends, family, or solo, to remind you of that island experience. If you can't lie on a beach somewhere you can have a little vacation in a can. Everything you need is already included in the can. We use premium rum and our ingredients are all-natural, gluten-free, and vegan-friendly. No surprises!" said Tutt. Originally launched in 2015, Savîle came out of distribution in 2018 to enhance the formula, rebrand from Savîle Premium Rumtini to the new Savîle Tropical Rum Cocktail, and offer new size options, moving away from the original liter bottle. Tutt has already moved many mountains to bring her vision back to life, but she said she is not stopping and is determined to bring Savîle back, better than ever. "There are very few African American women in this industry producing a spirit and you are often discouraged from trying," Tutt said. "I could have folded years ago when we struggled to raise the funds to keep going, but I believe in this product and I have a passion for what I do. Savîle is a testament to hard work and I will keep going." https://www.facebook.com/DrinkSavile

DEMERARA DISTILLERS LIMITED

Copalli Rum has announced the appointment of industry veterans Elayne Duff and Julie Reiner as Global Ambassadors. These appointments accompany Copalli Rum's expansion into the New York and Florida markets with Southern Glazer's Wine and Spirits. With a dedication to showcasing sustainable production and socially responsible and ethical operations, Copalli Rum is positioned to become a catalyst in the evolution and a premiumization of the rum category. Julie Reiner and Elayne Duff are widely recognized in the industry for their work in reshaping the cocktail landscape. Before Duff founded on-trade consulting consultancy firm, Duff on the Rocks, she was Head Mixologist and Luxury Spirit Brand Ambassador with Diageo and has appeared on the hit show Bar Rescue. Reiner is the co-owner of award-winning NYC bars Clover Club and Leyenda, and is a published author of at-home cocktail book, The Craft Cocktail Party: Delicious Drinks for Every Occasion. In addition to running their individual businesses, Reiner and Duff will now add Global Ambassadors to their resume. As such, they will lead training and education programs for industry professionals and consumers, while partnering with bartenders across the United States to drive support for Copalli's zero impact operation and pledge for environmental sustainability. Copalli's pledge and practice in sustainability and the Copal Tree Distillery's community support attracted both women to want to join the leadership team, building the new brand from the rainforest of Belize. "We all need to make responsible choices when sourcing ingredients and make a real effort to reduce our carbon footprint." says Reiner. "I have a policy in life that I only work with brands that I enjoy and believe in," says Elayne Duff. "The founders of this brand are inspiring and not only believe in creating a quality product, but also taking pride in the use of only natural ingredients, employing sustainable practices, and ensuring that there is support for the local Belize community." The brand is eager to utilize Reiner and Duff's expertise in mixology and sustainability to set a new standard and enable bars across the country in taking a step forward towards becoming more eco-friendly. "Environmental principles should be a core value for all tiers in the industry, and we believe our Global Ambassadors share the rewarding satisfaction of crafting great cocktails while remaining socially conscious," says CEO, Nick Anderson. "Copalli is honored and fortunate to be partnering with Julie and Elayne to tell our brand story. Their incredible backgrounds complement each other and their passion for advocating the mission of Copalli Rum will elevate the conversation with our customers and consumers. We sought discerning mixologists like Julie and Elayne to act as disruptors within the rum category, and create a greater understanding and transparency around ingredients, production process, and age statements." Copalli Rum is currently available in the U.S. at select in-store and online retailers across the country including California, Florida and New York, and in Europe including the U.K., France, Germany, Italy and more. www. copallirum.com

The Stabroek News reported that Demerara Distillers Limited (DDL) may have to raise the price of some of its rum products as local molasses shortages have seen the company having to import the product for most of the past three years. Before four of the seven sugar estates were shuttered by the end of 2017, the Guyana Sugar Corporation (GuySuCo) supplied DDL with all of the product needed for making its prized rum and other products. It was the company's hope that the three remaining estates would still be able to meet its demand and even when this was not done in the first year, the company was optimistic that production would increase and the issue would be resolved. But GuySuCo has never been able to meet the demand since then due to a number of problems it has encountered, including not getting the necessary funding to efficiently start up its revitalization projects. For the last three years we have not been able to meet our expected amounts and in our last annual report I had said that we were only getting 25% of our requirements and this year it looks like 30%," DDL Chairman Komal Samaroo told the Sunday Stabroek. Samaroo said that the company has had to turn to importing molasses from other countries and is of the view that "unless GuySuCo gets up in the region of producing about 175,000 tons of sugar cane annually, they will not be able to meet our total requirements." When DDL began importing molasses from Nicaragua in 2018, Samaroo was optimistic it would only be temporary. "There is this year a deficit which we are trying to fill. I believe that based on the plans of the local sugar company, we should be back to normal domestic supplies as we progress into the next year and subsequent years," he had told this newspaper then. "At this time, I would say that this is purely an interim arrangement and as a result it would not have any significant effect on our overall cost structure at this point in time," he added. But the remaining three functional estates have not been able to achieve their targets as sugar production fell below 100,000 tons, even as the corporation acknowledged that there had been "major" mechanical failures at the Albion and Uitvlugt factories. In DDL's 2018 annual report, Samaroo had explained that the downsizing of the sugar industry had a negative impact on its operations and importation of molasses was necessary to meet the distillery's production requirements, based on orders from longstanding customers. He noted that the molasses imports came with a high logistics cost. Samaroo pointed out that DDL had explored the option of bidding for the Enmore sugar factory but did not pursue the option as "substantial costs associated with the requisite rehabilitation did not present a viable solution". The DDL Chairman said that the group continues to pursue every opening to improve international competitiveness and noted that a study undertaken by the West Indies Rum and Spirits Producers Association had shown that the regional rum industry faced significantly more red tape than its counterparts in the developed world. https://theeldoradorum.com/



RUM ASTROLOGY

ov Cris Dehlavi



Chances are, at some point in your life, someone has asked you, "What's your sign?" And, further chances are that you have the answer...but do you actually know what that means? The 12 astrological signs date back many thousands of years, to a time when the Babylonians knew that it took 12 lunar cycles (months) for the sun to return to its original position. They then identified 12 constellations that were linked to the progression of the seasons, and assigned to each of them the name of a person or animal. They divided them into four groups: earth, fire, water and air, based on the earth's daily rotation, and related them to circumstances such as relationships, travel and finances. The Greeks believed that the position of the sun and the planets had an effect on a person's life and future, and many people still today read their daily horoscope in the hopes of finding answers to anything from love to money.

The nuances are vast, but each of the 12 zodiac signs are said to have their own unique personality traits and characteristics, from the most positive to the most frustrating. That being said, we at "Got Rum?" thought it would be fun to pair a rum cocktail to each sign, based on this ancient formula.

Leo the Lion

July 23 - August 22

The zodiac signs and meanings of Leo are about expanse, power and exuberance. Leo's are natural born leaders, and are proud, optimistic, bold, and passionate. Beneath their dynamic persona lies a generous, loving, sensitive nature that they do not easily share with others. Leo is one of the fire signs.

When I think about a powerful and bold rum cocktail one of the first to come to mind is the **Corn and Oil**.

The name itself makes you wonder what the flavor profile will be.... and my best description is that it is both savory and sweet.

Ingredients:

2 oz. Cruzan Blackstrap Rum (or whichever dark rum you prefer)

½ oz. Velvet Falernum

½ oz. Fresh Lime Juice

Directions:

Build all ingredients in a rocks glass, stir, and fill with ice. Top the cocktail with 2 dashes of Angostura bitters and garnish with a twist of lime.



Got Rum? August 2020 - 51

3rd Annual RUIM And The Environment AVARDS OPEN CALL



EXCLUSIVE INTERVIEW

by Margaret Ayala



I am always happy when entrepreneurs work hard to make their dreams come true. I am even happier now, because the story I'm sharing is that of our own Cocktail Scientist, Joel Lackovich! Joel has launched his own rum brand, overcoming what are perhaps the toughest market conditions ever! We wish him and his team all the



best, as they embark on this exciting journey, sharing their excellent products with rum lovers everywhere!

Margaret Ayala, Publisher

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

Joel Lackovich, Co-Founder, Rock Sound Rum, Austin TX

Q: What inspired you to get into the spirits industry and why rum?

A few years ago, while enjoying some R&R with my wife and our four children, I was having a rum cocktail, and I had a crazy idea that I could craft a rum that could make a significant contribution to the rum industry. Rum has always been one of my favorite spirits. I was born and raised in Florida and after college I bartended at the largest night club in Washington DC (early 2000's). My wife is an island girl (she's from the beautiful



island of Guam) and I've thoroughly enjoyed every tropical vacation I've been on with a rum cocktail in hand. Having had all of these experiences, I've become extremely partial to rum and all of its wonderful phenotypic properties.

Q: Your brand name, Rock Sound Rum, is very catchy. What is the story or inspiration behind the name?

A brand name is important because it is the face of the brand, so we put a lot of effort into trying to capture the essence of what our product means to us and where it takes us when we enjoy it. We were inspired by the beaches of Rock Sound, Bahamas, a spot where 80's bands would retreat to after recording at a studio in Nassau. Rock Sound Rum is

made for people who appreciate a killer cocktail and a whole lotta adventure. Our marketing has a slight 80's lean to it because we believe this era reflects the care-free nature that our brand embodies. In fact, our font style is inspired by The Beastie Boys. That's a great story to be told over a bottle of Rock Sound Rum!

Q: Where did you gain the knowledge needed to launch Rock Sound Rum?

Using my knowledge from my degrees from the University of Florida in Microbiology, Chemistry, and Biotechnology, I started researching some of the most iconic rum cocktails. To my knowledge, no one had ever taken a white paper approach to understanding



the science behind a rum cocktail. The output of this research not only earned publication in Got Rum? Magazine as The Cocktail Scientist, but also helped with creating our impressive and unique formulations for Rock Sound Rum.

Q: The food and beverage industries were hit pretty hard by the Covid-19 pandemic. How did it affect your plans to launch your brand and how were you able to overcome the hurdles?

We feel for everyone in the food and beverage industries that have been hit by the Covid-19 pandemic. These are truly unprecedented times that we live in and we are sensitive to that. We had our plans all set to launch at the South by Southwest (SXSW) festival in March and decided to cancel them before SXSW was officially cancelled. As things began to unfold, we felt strongly that there was no better time to launch than during a pandemic because we believe that now more than ever the world could use our "Summer Vacation in a Bottle"! We truly have something unique to offer! So, we bottled our first batches and were picked up by Republic National Distributing Company (RNDC) soon thereafter.



Q: What rums are currently in your portfolio?

For the better part of the past two years I have been putting my science degrees to use. I've been developing and formulating what we feel is a desired need in the rum industry, and that is a delicious rum (not a liqueur) that has a high ABV content combined with fresh fruit flavor and color and is appealing to the multi-cultural millennial palate.

We currently have four rums in the Rock Sound Rum portfolio, and they are:

- Original Light Rum: Our Original Light rum is smooth. It is mixable in everything from tiki classics to your favorite frozen cocktail!
- Smoked Coconut Rum: Our Smoked Coconut rum is infused with Texas mesquite flavor. It is perfect anytime, neat or mixed, on or off the beach!
- Key Lime Rum: Imagine if you could bottle Mom's Key Lime Pie? That is what our Key Lime rum tastes like. A little sweet and a lotta tart!
- Grapefruit Rum: With a perfectly balanced flavor profile, our Grapefruit rum is citrusy and bright. It makes

a great plus one cocktail with your favorite mixer!

Q: Where can people buy Rock Sound Rum?

In the coming weeks Rock Sound Rum will be available for purchase online. In the meantime, Austinites can find Rock Sound Rum in select liquor stores. We'll be distributed statewide throughout Texas in the months to come and nationwide after that. Sign up to receive updates at rocksoundrum.com.

Q: Do you have plans to add more rums to your portfolio?

Yes! In fact, I have created and formulated over 51 different rums. However, we launched with Smoked Coconut, Key Lime, and Grapefruit because we felt these flavored rums captured the best flavors of summer. We have a planned release for Rock Sound Rum Pineapple so do keep an eye out for more delicious new flavors from Rock Sound Rum in the future!

Q: What is your favorite rum cocktail and why?

Before I started writing for Got Rum?
Magazine I was quite partial to the Mojito.
However, as I took a further dive into
research, I became a fan of all cocktails
simply because there is so much history
and science behind each and every one.
In the last year, there is one rum cocktail
that has come to have an extra special
place in my heart. The "Love Shack" is
a signature cocktail that I created for a
dear friend's wedding and it was a huge
hit at the reception! Here's the recipe:

Ingredients:

- 1.5 oz Rock Sound Rum Original Light
- 2.0 oz Pineapple Juice
- 1.0 oz Mango Juice
- 1.0 oz Cream of Coconut
- 0.25 oz Grenadine

Directions:

- Shake vigorously over crushed ice for 15 seconds
- Strain into a cocktail glass with crushed ice
- Garnish with Pineapple Cube (Tiki Umbrellas optional)

Q: Our readers know you very well, thanks to your monthly column as "The Cocktail Scientist." In your column you dissect cocktails, explaining their origins, ingredients, flavor profiles and chemical interactions. Do you think this knowledge allows consumers or mixologists to have a deeper appreciation for the mixed drinks?

As a featured writer for your magazine, I began a journey of enlightenment into the world of rum cocktails and wanted to share the biochemical and physical properties behind them. Through my research I have discovered that the creation and evolution of most cocktails is no mere accident. I share what makes each cocktail unique and why, and I often dispel myths especially those around nutrition. Over the past few decades, rum cocktails have garnered negative attention, often being stereotyped as unhealthy and loaded with calories, carbohydrates and sugars but that's not always the case. I truly hope that consumers and mixologists have become even more personally connected to their favorite rum cocktail, and ones they want to try, and that they've learned some pretty interesting facts and science along the way.

Q: If people want to contact you, how may they reach you?

I am readily available at the following email addresses and would love to speak to anyone about Rock Sound Rum, or about cocktail science.

joel@rocksoundrum.com joellackovich@yahoo.com



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

Yes! Over the past few years, I've been extremely fortunate to have met so many wonderful people and organizations because of Rock Sound Rum. I would especially like to thank Pinterest, the Jack Welch Management Institute, Yelp Austin and Got Rum? Magazine for creating platforms that inspire and motivate industrial craft artists like myself. I would especially like to give shout outs to my partners at Rock Sound

Rum that are dedicated to making this dream a reality no matter what!

Margaret: Again Joel, thank you so much for this interview and I wish you and your team much success.

Cheers!

Margaret Ayala



CIGAR & RUM PAIRING by Philip III Barake





My name is Philip III 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

Black Tot Day

In 1970, after 200 years of rum rations in the British armed forces, on a day like this one (I'm writing these words on July 31), the British Parliament voted to abolish the rations. The reasons were many and over time the sailors' rum drinking and their responsibilities had started to draw increasing scrutiny. Rum first replaced beer as the official ration. since it would use less space than beer aboard the ships and would also keep better over long journeys. Despite the attempts to lower the proof of the ration over time, the core problem related to sailors drinking while on duty was simply not one that could be ignored. So it was that the final day for the ration became known as Black Tot Day, since it was the ration's funeral per-se, and this month's article honors this ration by, why not, pairing it with a cigar.

Pusser's Rum was born nine years after the official ration was discontinued by the British Navy, following the original recipe which called for a blend of 5 rums from the British Indies, combined without additional additives. Even though I searched for a bottle of Pusser's here in Chile, I could not find it, so for the pairing I selected Mount Gay Eclipse Black at 100 Proof (50% ABV), which is the closest rum available at my bar.

For the cigar I selected one that was gifted to me during my last trip to the Dominican Republic, a "puro" created by a cigar roller at the Hotel Nicolas de Ovando. I don't know the official format but a close visual examination suggests it is a Cazadores (43 x 152mm), I might be off a little, but the cigar should give me approximately 30 to 40 minutes of smoking time. The initial aromas are reminiscent of cedar boxes, coffee and tobacco. Once lit, the dominant notes





are on the dry and spicy side, with a medium intensity which promises to increase as the smoking session evolves, something we'll quickly go over.

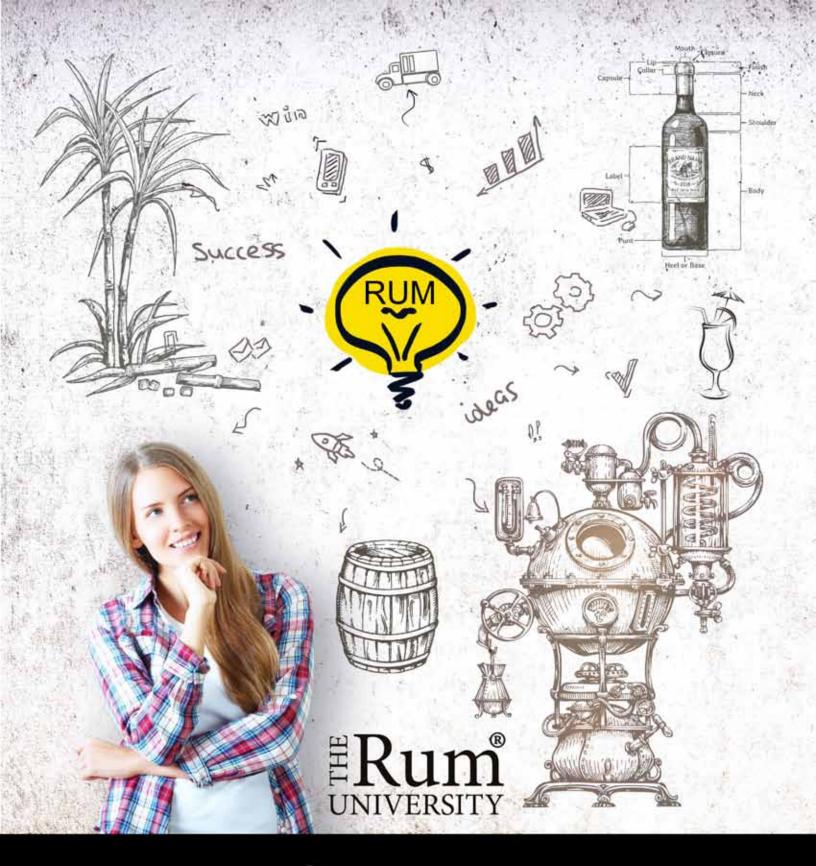
I started with a small 45 mL pour (~1.5 oz) because of the higher proof, but as I approach the second third of the cigar, I need to refill my glass to continue toasting to the sailors. Despite the higher than normal proof, the combination with the cigar is very enjoyable and well-suited.

When I consume rum neat, the analysis is different (than when consuming it in cocktails). Add to this the pairing with a cigar and the focus becomes more technical, with special attention placed on the intensity of both products.

For the rum, it highlights the notes of tobacco, vanilla, caramel (just prior to burning), deep and well-worn leather, all of this in the context of the strong, yet enjoyable alcohol.

As a toast, the rum by itself would be sufficient, I think it is an appropriate replacement for Pusser's Rum and a good way to toast to the sailors. Add the tobacco and the toast transforms into a celebration of the golden age of piracy, smuggling and romanticism that all rum lovers relate to.

Philip IIi Barake #GRCigarPairing





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