FROM THE GRASS TO YOUR GLASS, SINCE 2001! AUGUST 2021

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





CONTENTS

AUGUST 2021

5 FROM THE EDITOR

6-9 THE ANGEL'S SHARE - RUM REVIEWS

10-13 COOKING WITH RUM

14-19 RUM AGING SCIENCE

20-23 THE MUSE OF MIXOLOGY

24-25 THE RUM UNIVERSITY LIBRARY

30-33 THE RUM HISTORIAN

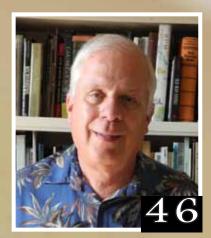
34-37 THE COCKTAIL SCIENTIST

38-45 COCONUTS

46-49 RUM IN THE NEWS

50-51 RUM ASTROLOGY

52-55 CIGAR AND RUM PAIRING







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FRONT COVER: A Splash of Sunshine
INSIDE SPREAD: Nutty Treatment

FROM THE EDITOR

Going For The Gold

The Tokyo Olympic Games are dominating the news channels, eagerly reporting results of matches, even providing insights into the personal lives of the athletes. And while earning a (gold) medal seems to be the only measure for their success, a closer analysis easily shows us that the simple act of representing their country is a feat worthy of enormous praise.

Such is the rum industry too: a distillery does not need to achieve the highest score in a competition in order to be proud of its products. The simple act of being in the market, working hard to develop its own identity, bottling its passion and sharing it with consumers is admirable and inspiring.

But the pursuit of gold or recognition does not end with athletes or producers of retail goods: every person can strive to approach each day as "training" or "preparation" for our own *Personal Olympic Games*, where –at the end of the day- we review our scores before we go to sleep. Did we represent our "brand" or "country" admirably? Did we embrace sportsmanship in our interactions with others, especially with those we deem to be our "competitors"?

In his poem "On Excellence," contemporary writer Leo Thomas wrote that:

We are either moving toward excellence, or moving away from it.

Excellence does not stand still.



For athletes, listening to their country's national anthem, while standing on a podium, is a very strong motivation and, when it actually happens, provides a lasting memory to keep motivating them to remain excellent. For lay people like us, our bathroom mirrors are our podiums and our self-satisfaction our anthem.

Chose to be excellent!

Vivi

Luis Ayala, Editor and Publisher

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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!

Hamilton 86 Demerara River Rum

Ed Hamilton, the "Minister of Rum", has been curating a line of rums over the past several years. I discovered this one on the shelves and the big number 86 on the bottle got my attention. This rum is distilled by Demerara Distillers Limited in Guyana and aged for five years. It is then imported into the United States by Mr. Hamilton where it is then blended to 43% ABV and bottled for distribution. I thought a cool detail about this rum is that it is from the same blend used to make his 151 proof product.

True to the entire Ministry of Rum line no sugar or other additives are used in this product.

Appearance

The 750 ml bottle is a dark glass bottle with yellow security wrap with Edward Hamilton's signature wrapping around the neck. The label provides the information key details about the rum and the inspirations behind the creation of this bottling.

In the glass the rum has a dark walnut color with golden amber highlights. Swirling the liquid created a medium band that slowly released a ring of equally slow-moving legs. The rum evaporated quickly leaving large beads of residue all over the glass.

Nose

The aroma reminds me of other Demerara rums I have had with dark



cacao and toffee notes leading the way. Hints of tobacco, charred oak, Madagascar vanilla, raisins and cinnamon round out the experience.

Palate

Sipping the rum, there is a swirl of sweet caramel, black cherry, red apple and plums balanced by bitter treacle, tobacco leaf, cinnamon and allspice. Notes of charred oak and cacao drift in but are balanced by the fruit notes which hangs in a long finish.

Review

I enjoyed the balance of sweet and bitter in this rums profile. From the aroma to the flavors, it had all the markers I expected without some of the over the top sweetness or volatility I have experienced with other rums from this distillery. By design the rum was created to be used in any tropical cocktail recipe that calls for Demerara rums. This fits the bill perfectly and really works well in any drink (I would usually use El Dorado 5 rum).

Moderately priced and easily found anywhere all Hamilton rum products are sold. At this time, I am on the hunt for Hamilton's newest "Zombie" rum blend and hope to get it reviewed for you as soon as I locate it.



THE ANGEL'S SHARE

by Paul Senft

Holmes Cay Fiji 2021 Single Origin Edition

Eric Kaye in collaboration with John Gulla and Will Hoekenga of the Rum Cast podcast selected the rums used to create the Holmes Cay Fiji 2021 blend. The rum was produced at the South Pacific Distilleries located in Lautoka, Fiji. The rums are molasses based and a combination of column and pot still rums. "Minimally" aged this particular blend is 46% ABV and is limited to 2,260 bottles worldwide.

Appearance

The bottle is short necked 750 ml container sealed with a wooden cap and synthetic cork. The label provides the basic details of the product.

The rum has a slight yellow tinge both in the bottle and glass. Agitating the liquid creates a thin line around the glass that slowly beads up, dropping a few legs as it slowly thickens and evaporates.

Nose

The aroma of the rum captures the essence of fresh cut grass, lemon zest, bitter orange peel, pine needles and wildflower honey.

Palate

The first sip hits hard with the potency of the alcohol and the grass notes conditioning the mouth. Subsequent sips provide many of the notes of the aroma, the lemon zest and bitter orange peel are amplified, clove, light vanilla, with that wildflower honey note

Got Rum? August 2021 - 8

coming in at the end helping counter and soften the bitter notes in the flavor profile. These flavors linger in a long finish.

Review

While preparing for this review I reflected on the fact up until a few years ago I had a limited knowledge of Fiji rums. Now I look forward to trying the different incarnations that are being released to the world via private blends. I do believe in this particular case this is by far one of the most immature blends I have had. The wood influence is present but only minimally so and some of the other notes deliver that little kick of funk I expect to find with unadulterated Fiji rums.

By design this rum will be an interesting one for bartenders and home mixologist to experiment with, but recommend starting with a simple daiquiri and continuing your exploration from there. They use no additives of any kind and personally I appreciate the purity of this approach. It helps all of us compare and contrast all the rums from Fiji and see how they change and evolve over time.

This rum is available in stores and online whereever Holes Cay products are sold. Enjoy the exploration!





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

Nutty Crusted Salmon w/Coconut Rum Sauce over a bed of Peachy Coconut Rice topped with fresh Pico de Gallo

INGREDIENTS:

NUTTY CRUSTED SALMON

- 2 medium Salmon, skinless filet
- 3 4 Tbsp. Almond Butter
- 1/4 C. Pretzels, butter snap
- 1/4 C. Pecans
- 2 Tbsp. Mayonnaise

PEACHY COCONUT RICE

- · 2 C. Cooked Brown Rice
- 1/2 C. Peaches, chopped
- 1/4 C. Coconut, shredded
- · 2 Tbsp. Brown Sugar
- · 1 tsp. Vanilla
- · 2 Tbsp. Butter
- Salt

PICO DE GALLO

- 1/4 C. Green Peppers, diced
- 1/4 C. Tomatoes, diced
- 2 Tbsp. Onion, diced
- 1/4 C. Corn, roasted and cut
- 1/4 C. Avocado, diced
- 1 2 Tbsp. Lime Juice
- Salt
- 1 Tbsp. Parsley, chopped
- 1/4 tsp. Garlic Powder
- 1 pinch Cayenne

COCONUT RUM SAUCE

- 1/4 C. Dark Rum
- 1/3 C. Coconut Milk
- 2 Tbsp. Honey
- 3 Tbsp. Brown Sugar
- 2 Tbsp. Butter



DIRECTIONS:

- Crush your pecans, pretzels and then add your almond butter to make crust and set aside.
- 2. Rinse of your fish fillets and pat dry. Add butter to pan heat skin side down at fillets and grill 4 to 5 minutes. Remove from pan, cover top of filet with mayonnaise and then add your mixture of almond butter, pretzels, and pecans to the top. Pat it on gently. Cook in oven for 15 20 minutes. Add a little butter to pan at the bottom.
- 3. Dice up all your ingredients for the pico while cooking your fish and set aside.
- Add all ingredients for your rum sauce in a pan and cook down till thick. You may need to add a little more brown sugar if not thick enough.
- Heat your cooked rice and add the other ingredients to the rice. Plate your rice, add fish on top, drizzle your rum sauce and then add pico on top. Ready to eat.

Serves 2.

Recipe and photo credit: www.justapinch.com



American Oak: New vs. Used

Introduction

In our first 12-part series, published from January through December 2020, we explored the transformation of rum, while aging in an ex-whiskey barrel. We selected an ex-whiskey barrel for that initial series because the majority of the rum aged around the world employs this type of barrel. The reason for the popularity of this choice is the fact that whiskey producers are required to age their spirit in new oak barrels and, once emptied, they cannot re-fill the barrels, thus creating a surplus of barrels that many other spirits are happy to use in their aging programs.

During the course of the first series, we received a considerable number of inquiries, asking how the results presented would differ if we were using new barrels. This new 12-part series is devoted specifically to address this topic: we will be conducting the same type of research as we did previously, examining the month-to-month changes to the rum while it ages in a new barrel, but also presenting side-by-side comparisons to the corresponding results from the used barrels.

There are many different levels of heat treatment that can be applied to a new barrel. This series focuses exclusively on American Oak with a Char #1 (staves and heads), from Independent Stave Company/Missouri Cooperage. Future series will explore different Char and toast level combinations, as well as, barrels constructed using French Oak.



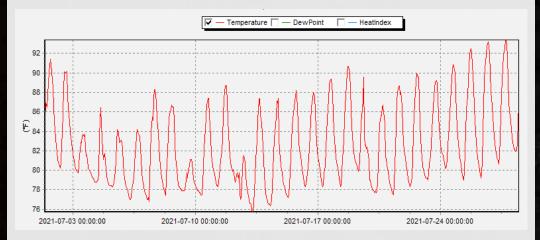
RUM Aging Science

American Oak: New vs. Used

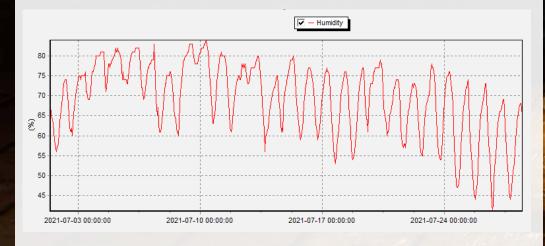
July's Weather

July and August are -historically- the two hottest months of the year in Central Texas, with average high temperatures usually hovering above 100F. This July, however, was a bit cooler than normal, with above-average precipitations during the first half of the month.

The daily temperature deltas (differences between highest and lowest temperatures) were quite significant too, as depicted by the graph below.



The humidity deltas closely followed their temperature counterparts (although inversely), showing the high relative humidity during the night and its decrease caused by the intense heat from the sun.



RUM Aging Science

American Oak: New vs. Used

These are the pH readings, as recorded on the 1st day of each month, compared to the rum from the previous series, which was aged in an ex-Bourbon barrel:

| рН | New Barrel Char #1 | Ex-Bourbon Barrel |
|----------|-----------------------|----------------------|
| January | 7.04 | 7.04 |
| February | 5.01 | 5.67 |
| March | 4.80 | 5.32 |
| April | 4.54 | 5.23 |
| May | 4.45 | 5.10 |
| June | 4.41 | 5.03 |
| July | 4.29 | 4.96 |
| August | 4.23 | 4.95 |

As you can see, despite starting with the same pH, the rum in the new barrel has consistently developed more acidity than the one in the used (ex-Bourbon) barrel.

And these are the changes in ABV % readings (as of first day of each month), also compared to the ex-Bourbon barrel:

| ABV% | New Barrel Char #1 | Ex-Bourbon Barrel |
|----------|-----------------------|----------------------|
| January | 62.35 | 63.43 |
| February | 61.80 | 63.42 |
| March | 61.61 | 63.42 |
| April | 61.50 | 63.43 |
| May | 61.41 | 63.40 |
| June | 61.30 | 63.40 |
| July | 61.19 | 63.40 |
| August | 61.14 | 63.50 |

RUM Aging Science American Oak: New vs. Used



Above: color transformation of the rum in a new charred barrel. One month in a new barrel extracted more wood and tannins than 12 months in an used one. Two months later, the color has rich golden and red



RUM Aging Science

American Oak: New vs. Used

Color

The monthly increase in color intensity continues to be significant, even to the naked eye. This color is a good indication of the amount of wood extractable material present in the rum. Since higher temperatures help dissolve these materials more than colder temperatures, we expect the extraction rate during the summer to be at its highest. Keep in mind, however, that the more we extract from the barrels now, the less there will be left for us to extract in the future, which explains why the ex-bourbon barrel imparted a much lower color level than the new barrel.

Aroma and Taste

The rum now has a very well-defined fruitiness that comes across first on the nose and then on the palate. The fruity notes are reminiscent of young Armagnac/Brandy and are the result of aldehydes and esters forming inside the barrel. The oak dimension of the rum continues to build up, becoming fuller, softer and more complex with every passing month, but still harsh from fresh tannins that have not been oxidized (the extraction rate still exceeds the oxidation/reduction rate).

Join us again next month, as we continue to explore the fascinating world of rum aging!

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 since 2002. I just took on an exciting new role as the Brand Educator for Columbus for Diageo brands. I ran the bar program at "M", of the Cameron Mitchell Restaurant group from 2002-2020. I am currently the Vice President of Columbus USBG and was one of the founding members of the chapter.

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.

Every Day Should Be National Daiquiri Day

Hello GotRum? readers! I hope you are enjoying this summer. I try to always be very thoughtful and creative with my articles, but some of them deserve a repeat. Today is National Daiquiri Day, so what better reason than to write about my favorite classic rum cocktail.

This iconic drink originated in 1898 when miners off the coast of Cuba would end their work day at a place called the "Venus Bar" in a small village named Daiguiri. An American engineer by the name of Jennings Cox mixed lime juice, sugar and Bacardi in a tall glass of ice one afternoon and decided to name it after the town. The recipe made its way to the United States and by the 1930's the Daiguiri grew in popularity, also due to a few very famous writers. F. Scott Fitzgerald mentioned it in the 1920 This Side of Paradise and Ernest Hemingway not only wrote about it but considered it his cocktail of choice. He had his own variation known as the "Hemingway Daiquiri", or "Papa Doble". This version includes grapefruit juice and maraschino liqueur.

During the 1940's and 1950's, rum continued to be in the forefront of American cocktails as the Tiki craze began. Soldiers were returning from WWII with bottles of rum and stories of tropical drinks in exotic locations. The daiquiri continued to ride this wave. In the 1970's, frozen drink machines were all the rage and the overly sweet, frozen daiquiri was born.





Which brings us to today. The original, classic 3 ingredient Daiquiri (2 parts rum, 1 part sugar and 1 part lime juice) is amazing, no doubt. But it is also a wonderful template for creative cocktail making, so I have included a few of my own recipes. Make yourself one and raise a glass to toast to this fantastic drink that has stood the test of time.

PINEAPPLE DAIQUIRI

- 2 oz. Plantation Pineapple Rum
- 1 oz. Fresh Lime Juice
- ½ oz. Cinnamon Simple Syrup

Shake all ingredients well with ice, strain into a martini glass or coupe. Garnish with a chunk of pineapple.

ROASTED BANANA DAIQUIRI

- 2 oz. Appleton Estates Rum
- 1 oz. Fresh Lime Juice
- ½ oz. Velvet Falernum
- ½ oz. Giffard Banana
- 2 dashes Angostura Bitters

Shake all ingredients well with ice, strain into a martini glass or coupe.

SPICY ANCHO DAIQUIRI

- 2 oz. Flor de Caña Rum
- 1 oz. Fresh Lime Juice
- 1 oz. Ancho Reyes Chile Liqueur

Shake all ingredients well with ice, strain into a martini glass or coupe. Garnish with a red chile or lime twist

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



The Artisan's Guide to Crafting Distilled Spirits

(Publisher's Review)

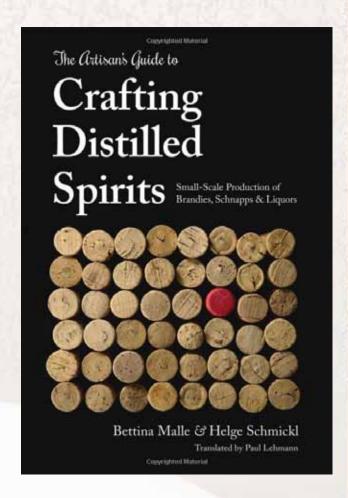
Small-Scale Production of Brandies, Schnapps & Liquors: The art of crafting alcohol is a very ancient one, and small, artisan distilleries are growing in popularity every day. Expert Austrian distillers Helge Schmickl and Bettina Malle guide readers through the process of creating or purchasing their own still and provide detailed instructions from personal experience on mash creation, fermentation, distillation, and infusion using a variety of ingredients. Schmickl and Malle also introduce readers to the tradition of schnapps distillation and present a brief look at domestic and international brewing cultures.

The authors cover in detail which distillation techniques excel, which merely succeed, and which should be avoided at all costs in their discussion of Necessary equipment Possible ingredients Mash fermentation How to begin distillation Alcohol regulations

With ninety recipes - from classic fruit brandy to chili infusions - this book is not only for the curious beginner. Even experienced distillers will discover new approaches to this classic practice.

About the Authors

Bettina Malle and Helge Schmickl graduated from the Vienna University of Technology in 1991 with masters of science in chemical engineering and received doctorates in technical sciences in 1993. They have published books and conduct workshops on the production of vinegar, distilled spirits, and essential oils, emphasizing the use of fruits and herbs right from the garden. Bettina and Helge



have been married since 2002. That same year they moved to Klagenfurt, Carinthia (Austria), where they host their seminars and conduct research and developments in fermenting and distilling. They have two children.

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THE RUM HISTORIAN

by Marco Pierini

I was born in 1954 in a little town in Tuscany (Italy) where I still live. In my youth, I got a degree in Philosophy in Florence and I studied Political Science in Madrid, but my real passion has always been History and through History I have always tried to understand the world, and men.

Life brought me to work in tourism, event organization and vocational training. Then, already in my fifties I discovered rum and I fell in love with it.

I was one of the founders of the firm *La Casa del Rum*. We began by running a beach bar in my home town, but soon our passion for rum led us to select, bottle and sell Premium Rums all over Italy.

I have visited distilleries, met rum people, attended rum Festivals and joined the Rum Family: the net of distillers, professionals, experts, bloggers, journalists and aficionados that is alive every day on the Internet and on social media and, before Covid-19, met up every now and then at the various rum events all over the world. And I have studied too, 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 is a fascinating field of studies. I began to understand something about sugarcane, fermentation, distillation, ageing and so on.

Soon, I discovered that rum has also a terrible and rich History, made of voyages and conquests, blood and sweat, imperial fleets and revolutions. I soon realized that this History deserved to be researched properly and I decided to devote myself to it with all my passion and with the help of the basic scholarly tools I had learnt during my old university years.

Since 2013, I have been running this column.

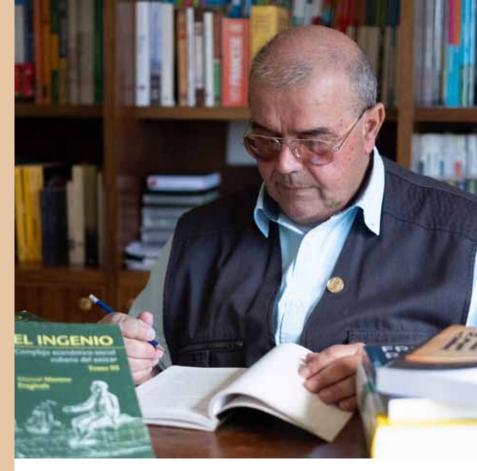
In 2017 I published the book "AMERICAN RUM – A Short History of Rum in Early America"

Since 2018, I have also been contributing to the Madrid based magazine *Rumporter.es*, the Spanish edition of the French magazine *Rumporter*.

In 2019 I began to run a Blog: www.therumhistorian.com and decided to leave La Casa del Rum.

In 2020, with my son Claudio, I have published a new book "FRENCH RUM – A History 1639-1902".

I am currently doing new research on the History of Cuban Rum.



THE RUM REBELLION

Probably for our younger readers this is hard to believe, but when I was young the Internet did not exist. Therefore no Netflix, no social media, You Tube, Blogs, no nothing. There were not even VHSs or DVDs. Television already existed, but in my country it had only 2 channels and they did not broadcast all day. But we had the Movies. And in a Movie Theatre, on the magnificence of the big screen, I watched "The Mutiny of the Bounty", the one with Marlon Brando playing the fascinating prime mate Christian Fletcher. Sea, exoticism, adventure, love, honour, death ... how much I have loved that film! And the villain of the story was the notorious, but unforgettable, Captain William Bligh.

Many years later I came across Captain Bligh again, at the centre of another mutiny, the Rum Rebellion. I did some checking and I discovered a story that deserves to be told. With a warning: I am not an expert of Australian history and this article relies mainly on Davis Russell Earls "Bligh in Australia: A New Appraisal of William Bligh and the Rum Rebellion" 2010.

In 1788, the First Fleet arrived in New South Wales, Australia, with its cargo of convicts. To protect the new Colony and assist the civilian authorities to maintain law and order, the first

Governor, Captain Arthur Phillip had the support of a unit of the Royal Marines. Some years later, the British Government decided that good soldiers like the Marines were needed for the war against Napoleon and so the "New South Wales Corps" was established to relieve them. Guarding convicts on the other side of the world was hardly an attractive career opportunity, so, in order to fill the ranks the Corps accepted men that maybe more respectable regiments would have rejected, and in order to recruit officers, a substantial grant of land in the Colony was promised to anyone who would accept the commission.

Soon, the officers of the Corps made the most of their position. In order to farm their lands, they got themselves assigned a substantial number of convicts, diverting them from ongoing public work, convicts who often kept being clothed and fed at public expense. Moreover, the officers built a sort of trade monopoly: when a trading ship arrived in Sydney Cove, they took whatever they wanted before the civilian traders could acquire any stock, and then resold the goods at a heavy price. "It was trading in alcohol that returned the best profit margins. Dealing into 'rum', a term that covered all alcoholic drinks, became a major activity for some officers. They imported supplies directly from India and set up distilleries of their own. When one had a financial dealing with a rum trader, one had no choice but to accept payment in rum. Rum became the unofficial currency of the Colony and alcohol addiction its greatest curse."

Two successive governors tried weakly to enforce the law and control the Corps, but to no avail. "The British Government was aware of the sad state into which New South Wales had fallen, and it was also concerned that the colony with vast areas of good farming land and an ideal climate for agriculture could not feed itself some twenty years after being settled and was still having to be supplied with grain." So, the British Government decided to send as new Governor a man known for his honesty, energy, inflexibility and sense of duty. They chose the famous Captain William Bligh, a great naval celebrity, both for the Bounty mutiny and for being one of the greatest British naval heroes of the time.

William Bligh arrived in August 1806; New South Wales has roughly 8,000 white inhabitants, mostly men, but also a substantial minority of women and children. The population consisted of four main groups: members of the military, free civilian settlers, convicts, and "emancipists", exconvicts who had received a sort of pardon from the Governor: they were virtually free, providing they stay in the Colony.

Unruly, idle, often drunken, the soldiers of the New South Wales Corps, often called also Rum Corps, were a constant problem. Bligh wrote '... about 70 of the privates were originally convicts and the whole are so very much grafted with that order of persons so in many instances have had a very evil tendency, and it is to be feared many lead to serious consequences. Considering this to be the case, there is no remedy but by change of military duty, a circumstance which can only prevent a fixed corps becoming a dangerous militia.' Bligh asked the British Government that the Corps should be taken back to England and a unit of the regular Army posted to New Wales.

The morale among the farming community, both free settlers and emancipists, was low. Floods, high rate of interest, monopoly of trade by the Officers, and a general lack of farming experience made their life very hard. As in every frontier settlement, huge alcohol consumption was a major problem, made worse by the fact that when they sold their produce to the Colony's traders, farmers were liable to be paid in rum. Bligh planned to use the Government Stores to trade and give credit to the farmers and to discipline the privates of the Corps, something no previous Governor had dared to try.

In February 1807 Bligh promulgated his "General Order designed to effect reforms his Instructions required. The Order prohibited the importation of equipment to distill alcohol and made it an offence for anyone to pay a worker for his labor with rum — whether or not the worker was happy enough to accept it — or to use rum to pay for grain, clothing or any other commodity. Payment had to be in British currency." Penalties were severe. "On 7th February Bligh wrote to the Colonial Secretary, Windham, reporting in detail

the measures he was taking. They were, he stated, necessary 'to bring labour to a due value and support the farming interest'. Importation and distillation had to be restricted to prevent an undue increase in consumption. He added, 'I am aware that prohibiting the barter of spirits will meet with the marked opposition of those few who have materially enriched themselves by it."

Bligh's actions were fully approved by his superiors, but they stirred up widespread resentment in the Corps and with many civilians and aroused the strong opposition of the wealthiest and most influential of the free settlers, John MacArthur, himself a former Officer of the Corps.

"John MacArthur became determined that Bligh would not have his way. He took upon himself the challenge of forcing the Governor to allow the long-standing local customs to continue. Not only was he a major player in the rum traffic and accustomed to using free or very cheap convict labour, but he had placed an order in England for two new stills".

"It was not just MacArthur who resented the Governor's reforms and the hard line he had adopted. By doing what he had been instructed to do, Bligh had polarized the population. The rum traders, the pastoralists who depended upon cheap convict labour, and officers of the Corps (who fitted both the previous two categories) considered him to be an interfering tyrant. The small farmers continued to regard him as a good friend and ally." Actually, on 1st January 1808, an address signed by 833 settlers arrived at Government House, the signatories expressing their thanks and their support to Bligh.

Among the officers the "interferences" of Bligh aroused discontent. "It had been a long-standing practice for the officers, all of whom owned farms, to take convicts to work on their properties without bothering even to advise the civil authorities whose responsibility it was to control the convict workforce. Bligh issued a blunt order that the practice should cease immediately, and any officer wanting to use convict labour must make a formal application to the proper authorities." Further tensions arose from

the property rights of the land in Sidney, where many had occupied the land reserved to the Crown. Knowing Bligh's character and history, it is no surprise that in response to the growing hostility he faced, he chose to continue to do his duty regardless of the consequences.

MacArthur took advantage of this discontent and carried on a smear campaign with accusations and threats, both oral and written, against Bligh and other officials. Meanwhile, he conducted an exhausting jurisdictional guerrilla against Bligh and his allies, going so far as to press charges against the very official who seized his stills.

Finally, on December 1807, the Judge-Advocate Richard Atkins charged MacArthur with sedition and contempt of the court, and ordered to arrest him. MacArthur was not frightened; he had good reason to be confident of the support of the Corps because he had maintained a friendly relationship with them since selling his commission, and the animosity of the Corps towards the governor was unquestioned. "Provided that there are no Navy ships in Sidney on the day of the trial, and that was only a remote possibility, the six military officers on the bench would be his friends from the Corps."

When on 25th January 1808 the trial against MacArthur began, all the six military officers constituting the bench were from the Corps and good friend of his. MacArthur had a defiant attitude and the officers in the bench supported him against the Judge-Advocate who, outraged, declared the trial suspended and left the courtroom. Hours of chaos followed, meetings, speeches, letters to the Governor, etc. Then MacArthur left the courtroom escorted by a group of soldiers.

The next day, early in the evening the Corps with fifes and drums jauntily playing 'The British Grenadiers' and with the regimental colors flying, marched up from the barracks and attacked the defenseless Government House. The soldiers were carrying muskets with bayonets fixed, most of them suffering from the effects of the cheap alcohol supplied to them by MacArthur. Major George Johnston, Commander of the Corps and Lieutenant-Governor, arrested Bligh, declared martial law, and assumed control of the Colony.

Later, in an attempt to discredit him, the rebels claimed that Bligh was a coward. They said that the soldiers had dragged him out from under the bed, shaking with fear and covered with dust and feathers. That lie was enshrined in a crude cartoon that has been reproduced often and taken as evidence of the fact. On the contrary, Bligh was as brave as ever and was arrested while destroying official documents.

"With a substantial element of the population still loyal to him, Bligh's presence posed a potential threat to the rebel administration. Johnson and MacArthur wanted him to leave on the first available ship. Each time there was a ship in the harbor ready to sail for England, they would order him to embark. He would refuse to go. For some reason or other, they were not prepared to use physical force. Perhaps they did not want to be charged with assaulting the King's representative who was a national hero. A charge of mutiny was enough to be facing. As a result, Bligh remained under house arrest for almost twelve months."

"For some six months or so MacArthur was a virtual dictator in the Colony of New South Wales. Johnson was content to allow him to do as he pleased. A few days after the coup, MacArthur had leaflets posted around the town announcing that officers and 'respectable inhabitants' could purchase a 'modest supply of spirits' for domestic consumption from the government store at bargain prices. The store was rushed." The rebel administration countermanded Bligh's regulations designed to deal with the Colony's alcohol problem. The traffic in rum boomed and within a few months of the coup about ninety new liquor stores had opened. The officers took back control of the trade, to make payment in rum and to embezzle public resources.

"Six months after the coup, Lieutenant Colonel Joseph Foveaux arrived in Sydney after an extended leave in England. He was then the highest-ranking officer in Sydney, and he took over from Johnston the command of the Corps. One of his first actions was to remove MacArthur from any position of power." Some months later, a new Governor arrived with the escort of the

73rd Regiment and re-established absolute rule by the King's representative. The Corps was disbanded and anything the rebels accomplished was cancelled out; the Rum Rebellion was over.

The Rum Rebellion should not be accorded a significance and virtue it does not merit. It was not a claiming of self-rule, something like the American War of Independence had been, nor was it a victory for democracy against tyranny. Later, Australia acquired self-government by degrees, by acts of the Imperial Parliament, without needing any Australian War of Independence.

This story left me with two doubts. This story left me puzzled about two things.

First. Rum was imported from various parts of the Empire, but what exactly was being fermented and distilled in the Colony? Maybe molasses, in which case was sugarcane already being grown? So early? Or grain, even though it was so scarce? Or some other fruit?

Second. According to Wikipedia, "Michael Duffy, an author writing in 2006, says that the Rebellion was not thought of at the time as being about rum: ... almost no one at the time of the rebellion thought it was about rum. Bligh tried briefly to give it that spin, to smear his opponents, but there was no evidence for it and he moved on. Many years later, in 1855, an English Quaker named William Howitt published a popular history of Australia. Like many teetotalers, he was keen to blame alcohol for all the problems in the world. Howitt took Bligh's side and invented the phrase Rum Rebellion, and it has stuck ever since."

I don't know enough about Australian history to say if this is true, but it wouldn't surprise me. We know that also American temperance movements used the word Rum to target every kind of spirits: "Demon Rum", "Rum, Romanism and Rebellion", "Rum Runner" etc. So, maybe, there never was a real Rum Rebellion.

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

The Tropical Mimosa Recipe

Ingredients:

- Pineapple Rum 1.0 oz (30 mL)
- Fresh Squeezed Pineapple Juice 1.0 oz (30 mL)
- Fresh Squeezed Orange Juice 1.0 oz (30 mL)
- Champagne 4.0 oz (120 mL)
- Glassware: Classic Champagne Flute
- Garnish: Fresh Pineapple (optional)

Directions:

- 1. First, add the champagne to the classic champagne flute.
- Next add all ingredients directly to the champagne in the classic champagne flute.
- 3. Garnish with fresh pineapple is completely optional.
- 4. Enjoy!

Note: Remember, always add champagne first, as the cocktail mixes together on its own and this way you will not make a sticky mess at the top of the glass.

DISCUSSION

Historical Origin

Like many cocktails, the Mimosa's origin is shrouded in mystery with multiple individuals laying claim as the inventor. Was it a bartender, Frank Meier, in 1925 at the Ritz Hotel in Paris who first mixed equal parts of Champagne and orange juice or was it Alfred Hitchcock who invented the cocktail in San Francisco in the 1940s (1)? The real inventor may never be known, as Champagne was invented in the 17th century, and Orange Juice has long been a popular mixer for cocktails. However, it was the British Royal Family that popularized the cocktail in the late 1960's and it soon became a staple of the American brunch scene by the mid 1970's (2). As the craft cocktail scene has grown in recent years, additional ingredients have been added to the traditional Mimosa, and the Tropical Mimosa is but one example of this event occurring.

Just as the history of who invented the first Mimosa is a bit murky, so is the origin of who first named the cocktail. We do know the cocktail is named after the Mimosa plant, *Acacia dealbata*, which annually blossoms large yellow blooms from January to March. The plant is native to Australia but has been widely introduced throughout the Mediterranean (3).

Flavor Profile

Rum

Using pineapple rum in a Tropical Mimosa introduces an additional subtle, tangy, yet sweet spirit ingredient to the overall architecture of the cocktail. The pineapple rum which is used is a flavored rum. The rum used in flavored rums like pineapple rum, comes from molasses or sugarcane juice. Pineapple rum is traditionally made by infusing a light rum, a low congener rum, with fresh pineapple so that the aromatic properties of the pineapple present themselves. While high congener rums, which have a characteristically large number of esters, can be used they can make the spirit too complex and mask the natural esters found in the fruit being used to infuse them.

It is important to note that the Tropical Mimosa cocktail has an ABV close to 12% which is much lower than many traditional and classic rum drinks. The flavored pineapple rum traditionally used in a Tropical Mimosa cocktail is 35% ABV (70-proof) which strengthens the overall ABV properties of the drink. A traditional Mimosa without the presence of pineapple rum is normally 5-6% ABV.

Additional Ingredients

Champagne

Champagne is a type of sparkling wine produced in the Champagne wine region of France. The Champagne industry has strict guidelines which leave very little room for variation. Champagne making is strictly controlled by the Appellation d'Origine Controlée (AOC) which dictate everything from how the grapes are grown, harvested, stored, and processed. The AOC will be quick to point out that all Champagne is sparkling wine, but

not all sparkling wine is Champagne. (4) Champagne undergoes two fermentation processes, one before bottling and one after it is bottled. The second fermentation event inside the bottle produces the carbon dioxide and ethanol that are vital for the final finished product (5). Carbon dioxide is the obvious chemical contributor that causes the bubbles to appear in Champagne.

Orange Juice

Orange juice is a very popular mixer in cocktails because it contains acids, sugars, and phenolic compounds. The pH of orange juice traditionally falls between 3 and 4, as it contains citric, malic, and ascorbic acids. Orange juice typically tastes sweet and delectable because of the natural sugars found in oranges which balances with the acids that are present.

Pineapple Juice

Pineapple juice comes from the fruit of the pineapple plant which is a tropical plant and is a member of the *Bromeliaceae* family. Pineapple Juice is considered acidic with an average pH of 3.5. The juice also contains a high concentration of bromelain, which is a mixture of enzymes that are responsible for the tenderization of the tongue often experienced when pineapples are consumed. It is the combination of bromelain, flavorful esters, and the fruit's acidity which provides the characteristic tanginess for which pineapples are known for.

NUTRITION

The Tropical Mimosa is lower in calories, lower in sugar, and lower in ABV when compared to many other rum cocktails. And while the drink has a higher ABV than a traditional Mimosa, it is not noticeable at first due to the presence of characteristic aromatic compounds which are commonly found in pineapples. The cocktail is also high in Vitamin C due to the presence of orange juice and pineapple juice.

NUTRITION FACTS

(Amount Per 1 Fl oz in a 7.0 Fl oz Cocktail)

| Calories: | 28.6 |
|----------------------|--------|
| Total Fat: | 0.0 g |
| Cholesterol: | 0 mg |
| Sodium: | 1.1 mg |
| Total Carbohydrates: | 1.9 g |
| Dietary Fiber: | 0.1 g |
| Sugar: | 1.1 g |
| | |

ABV: ~11.9 % (assumption: Pineapple Rum is 35% ABV, Champagne is 12% ABV)

CONCLUSION

The flavorful notes of tropical citrus fruit combined with pineapple rum and Champagne will certainly send one's taste buds to an island paradise when enjoying the Tropical Mimosa cocktail. Not only is it a delicious rum drink, but the cocktail is also a naturally low-calorie drink, deliciously balanced, and is a perfect companion for breakfast, brunch, and special occasions. Thus, the siren song of the Tropical Mimosa is strong, and it is easy to have more than one.

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Craft Shop

by Margaret Ayala

making your own (O(O)IUI SOft P

Start by selecting Recipe 1 or 2 from below. The equipment and directions are the same for both.

Recipe 1: Lathering Skin Bar (20% superfat)

Note: Because this soap is highly superfatted it can create a very dense lather when rubbed directly on skin.

- 33 oz Coconut Oil, 76 degree
- 4.83 oz. Lye (NaOH)
- 12.54 oz. Water
- .5 1 oz. Essential Oils (optional)

Recipe 2: Laundry Soap (1% superfat)

- 33 oz. Coconut Oil, 76 degree
- 5.9 oz. Lye (NaOH)
- 12 oz. Water
- .5 1 oz. Lavender or other Essential Oils (optional)

For soap making purposes there are several types of coconut oil. I recommend the oil that has a melting point of 76 degrees.

Equipment

Note: According to Anne Watson, author of Smart Soapmaking, you can use your regular kitchen utensils as long as you follow these guidelines:

- crock pot 8 quart
- stick blender
- digital scale
- thermometer
- · glass measuring cups
- small glass bowls
- · plastic spoon with long handle
- rubber spatula
- sink or bowl filled with vinegar and water for cleaning anything that comes in contact with lye. Follow by cleaning with soap.
- protective equipment: long-sleeved shirt, plastic/rubber gloves, safety glasses or protective eye gear
- soap mold A standard sized bread pan is perfect for this batch, cardboard boxes will also work
- parchment paper for lining the soap mold



Directions

- 1. Weigh your ingredients and set your crockpot to low
- 2. Add water to a medium-sized glass or ceramic bowl and take it outside along with the lye and long-handled spoon. While wearing your protective gear and taking care not to breathe the vapors, slowly add the lye to the water while mixing gently. Order is important here, so make sure it is the lye you're pouring into the water. The mixture will get very hot so be careful! Let it transition from cloudy to clear, then bring it inside. Let cool for 5-10 minutes while you work on step 3.
- 3. Place coconut oil in a saucepan and heat to 120-130F. Make sure that your thermometer is not touching the bottom of the pot when taking your reading. (You can skip this step if you want to add your oil directly to the crockpot and wait for it to melt, but I prefer not to wait.)
- 4. Place coconut oil in your crockpot and set to low.
- Add lye to crockpot (being careful not to splash) and stir a few times.
- 6. Using the stick blender begin mixing toward "trace." You'll know trace is achieved when the mixture has the texture and thickness of a light pudding.
- 7. Cover and let cook on low. During this process the oils should rise up the sides like a wave and then fold back into the mixture. Mine usually takes 45 minutes 1 hour but the cooking time will vary depending on how hot your crock pot is. Check on it often. If it rises up the sides and seems like it might overflow just give it a quick stir and it will reduce in volume.
- 8. When the soap is ready it should look a little like semitranslucent vaseline with no oil puddles in the middle. There are two ways to test and see if it's done. First, dip a PH test strip and wait several minutes for it to fully change color. It should be between 7-10. If it is higher than 10 it's not done. For a slightly less scientific approach, take a little of the soap and rub it between your fingers. It should feel a bit waxy. Now touch it to your tongue. If it 'zaps' you, it's not done. Note: It is really important to make sure all the lye is converted otherwise the finished soap can burn!
- 9. If you're adding essential oils, wait until the mixture cools a little and then add them, otherwise they will lose their fragrance.
- 10. Spoon mixture into your mold and let cool. If you want to speed up this process put it in the fridge.
- 11. Unlike other bars which need to harden for 24 hours before being cut, coconut oil makes a very hard bar that will be difficult to cut if you let it dry too long. Cut as soon as it's cool and firm.
- 12. In an area with good air flow, place bars on a rack/tray with about an inch of space between them. Allow them to dry out and harden for another few days. Though you can try your first bar right away, it's best to let them sit for 2-3 weeks to let the conditioning properties fully develop.

Source: https://www.mommypotamus.com/





Got Rum? August 2021 - 42

COCO-NUTTY COCKTAILS

10 with a 2

Ingredients:

- 2 oz. Blue Chair Bay Coconut Rum
- 1 1/2 oz. Pineapple Juice
- 10 Mint Leaves
- Juice of 1 Lime Wedge
- Splash of Symple Sirup
- 1 oz. Light Lager Beer or Club Soda

Directions:

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.

El Kokoloko

Ingredients:

- 1 oz. Don Q Gold
- 1 oz. Don Q Coco
- 1 oz. White Creme de Cacao
- 1 oz. Coconut Milk
- 1 tsp. Sugar
- 1 tsp Unsweetened Cocoa Powder

Directions:

Shake rums, creme de cacao and coconut milk. Rim rocks glass with sugar and cacao powder mix. Fill glass with ice. Strain drink into glass.

Strawberries & Cream

Ingredients:

- 1 1/4 oz. Admiral Nelson's Coconut Rum
- 3 oz. Strawberries
- 1 oz. Coconut Cream

Directions:

Blend all ingredients in a blender with a scoop of crushed ice and serve.

Piña Thunder

Ingredients:

- 1 1/2 oz. Captain Morgan (or similar) Pineapple-Flavored Rum
- 1/2 oz. Lime Juice
- 1 oz. Goya Cream of Coconut
- 1/2 oz. Goya Coconut Water
- 1/2 oz. Goya Pineapple Juice

Directions:

Combine all ingredients with ice in a blender and serve.

Malibu Sorbet Bay

Ingredients:

- 1 Part Malibu Coconut Rum
- 1 Part Coconut Water
- 75-100 gr Fresh Coconut

Directions:

First blend 6-8 ice cubes in a blender until crushed. Add the rest of the ingredients and blend until smooth.

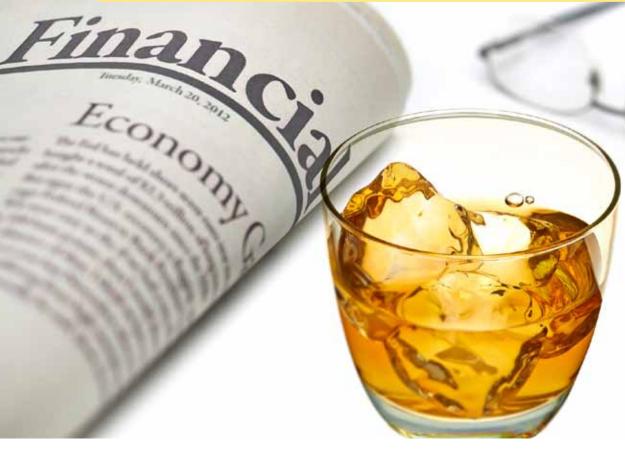


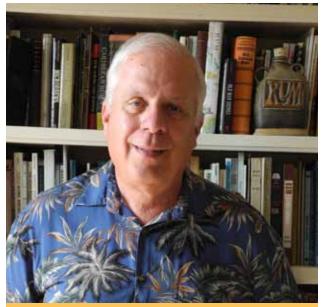
Did you know that...

- Every bit of the coconut is used. As a result, coconuts are called the "Tree of Life" and can produce drink, fiber, food, fuel, utensils, musical instruments, and much more.
- When intra-venous (IV) solution was in short supply, doctors during World War II and Vietnam used coconut water in substitution of IV solutions.
- Botanically, the coconut palm is not a tree since there is no bark, no branches, or secondary growth. A coconut palm is a woody perennial monocotyledon with the trunk being the stem.
- Possibly the oldest reference is from Cosmas, a 5th century AD Egyptian traveler. He wrote about the "Indian nut" or "nut of India" after visiting India and Ceylon, Some scholars believe Cosmas was describing a coconut.
- 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.
- · Coconut growing regions are as far north as Hawaii and as far south as Madagascar.
- The sailors aboard Vasco de Gama's ships gave the coconut its name. They called it "Coco", named after a grimacing face or hobgoblin. The brown, hairy husk and three face-like dimples made them think the seed looked like a sort of spirit. When the "coco" came to England, the suffix of nut was added and that's how the name came about.
- 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.
- · There are more than 20 billion coconuts produced each year.
- Coconut oils contain MCT's, a median chain triglycerides which are easy to digest. The oil is source of energy and has an accelerating effect on the metabolism. Coconut oils are very healthy and good for your heart.



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.

FOUR MONKEY DISTILLERY

Gary Ellam produces no less than eight rums at his small distillery in tiny Elgin, Arizona. His 9 Triple 3 rum is a molasses based rum that is distilled using all three components of his hybrid still called Tallulah (which means leaping waters). It is aged in three different barrels and is bottled at 93.33 proof. 9 Triple 3 just won a Spirit Gold Medal at the International Wine & Spirits Competition. His other rums have won numerous awards, including the Best of Class and Best in Show at the American Craft Spirits Association's Competition in 2018 and the Best Dark/Gold Rum at the World Spirits Competition in San Francisco that same year. I hope to interview Dr. Ellam in an upcoming issue of Got Rum. https://www.elginwd.com/

BLACK TOT RUM

Black Tot Rum has launched the second annual limited-edition expression of its Master Blender's Reserve. The 2021 bottling was released on Black Tot Day, July 21st. The back label clearly breaks down the blend: three rums from Trinidad Distillers, aged between 10 and 24 years; a 10-year-old rum from Foursquare; a 17 year old rum from Demerara Distillers; a 9 year old rum from Hampden Estates; and a 14 year old rum from Beenleigh in Australia. Oliver Chilton, Master Blender, also took a third of last year's Black Tot 50th Anniversary blend as a base and re-casked it into ex-sherry butts and barrels, mirroring the traditional process that was used by the Navy to create rum for sailors. The blend also incorporates some of the original British Royal Navy rum blend itself. Chilton said: "Master Blender's Reserve takes inspiration from the Royal Navy tradition of perpetual blending, adding new rums to old, each year molding and developing the rum style and flavor. For 2021, we have aimed to find a tropical citrus quality that we hope people will be able to share with friends and loved ones around the world." https:// blacktot.com/

HAVANA CLUB

Havan Club launched the Tributo Series in 2016 to celebrate the "unrivalled excellence" of Cuban rum. For the 2021 edition, Havana Club's Master of Cuban Rum, Asbel Morales combined reserves from previous Tributo releases and blended them with a rum taken from a batch of 100 exclusive casks that have never been made available commercially. It was then finished in white port casks from the Douro Valley, Portugal and bottled at 40% ABV. Morales said "Havana Club Tributo 2021 is an aromatic, smooth rum that uncovers the art and charm of Cuba with every sip. This year's edition, finished in wood-aged white port casks, celebrates a step change within the series that showcases the craftsmanship and expertise at Havana Club, from distillation and ageing, to perfect the final blend. It has been a privilege to craft this expression, and pay homage to the Masters of Cuban Rum, both past and present." Anne Martin, Marketing Director at Havana Club, added "We are delighted to introduce the sixth edition of our highly coveted Tributo Collection, expertly crafted using some of the most precious rum reserves from the Havana Club cellars. This is the ultimate collector's range, and communicates the authentic story and history surrounding Cuban rum production." https://havana-club.com

FLOR de CAÑA

Flor de Caña, a carbon neutral and sustainably produced premium rum, has launched a global initiative called "Zero Waste Month" that invites eco-conscious bars, restaurants and consumers around the world to join forces to reduce food waste, one sustainable cocktail at a time. Through this initiative, part Flor de Caña's

broader sustainability program "Together for a Greener Future", the brand is working hand in hand with the bartending community in more than 30 countries to create delicious zero waste cocktails that consumers will be able to enjoy. The sustainable cocktails are made with Flor de Caña rum, which is Carbon Neutral and Fair Trade certified, and with ingredients derived from re-purposed food scraps or leftovers from the local community. Global personalities such as Georgi Radev (UK), Remy Savage (UK), Patrick Pistolesi (Italy), Yeray Monforte (Spain), Bastien Ciocca (China), Ashish Sharma (Kuala Lumpur) and Julio Cabrera (USA) have joined the Zero Waste Month initiative as Sustainability Ambassadors. They are working alongside Flor de Caña to raise awareness through social media on the issue of food waste and inspire bars, restaurants and consumers to become agents of change and help reduce food waste in their own communities. https://flordecana.com/, https://www.zerowastecocktails.com)

DON PAPA

The Bleeding Heart Rum Company, owner of Don Papa Rum, recently announced that Don Papa Rum, the original small-batch, aged rum from the Philippines, is the fastest-growing super premium rum brand in the United States. According to new sales data from IWSR, one of the leading authorities on the global beverage alcohol industry, Don Papa Rum increased its US volume by 3 times in 2020 over 2019. The brand credits this progress to bringing new drinkers into quality rum, as well as its partnership with U.S. importer Zamora Company USA which started in August 2020. Since then, Zamora has distributed Don Papa through its strong national network of Southern Glazer's Wine & Spirits & Horizon Beverage. "We are proud that our award-winning rum has experienced such strong growth in the U.S., especially given the huge disruption to the on trade brought by covid. As markets reopen, we are seeing that this positive growth continuing," says Chris Rigby, North American Managing Director at Don Papa Rum. https://www.donpaparum.com/

SPIRIT BUSINESS TOP SELLING RUMS

Internet site Spirit Business recently published the top selling rums in the world. Philippine rum Tanduay was at the top of the list with over 23 million cases sold in 2020. In second place was Bacardi with over 17 million cases. Next came Captain Morgan with over 11 million cases. In fourth place was India's McDowell with 8 million cases. Fifth place went to Havana Club with 4 million cases. Next was Barcelo with 2 million cases. Amrut Distiller's Old Port Rum took

seventh place with 1.8 million cases. Czech rum Božkov was next with 1.2 million cases. Nineth place went to Diageo's Kenya Cane rum brand with 1 million cases. Campari Group's Appleton Estate brand rounded out the top ten with 1 million cases.

https://www.thespiritsbusiness.com/

BACARDI

BACARDÍ rum is taking a cue from its Caribbean roots this summer by introducing its most mixable flavor innovation yet with the launch of BACARDÍ Tropical, a limited-edition flavored rum. Like the other flavored rums in the BACARDÍ portfolio, BACARDÍ Tropical begins with a base of BACARDI white rum and is infused with allnatural pineapple, coconut, and guava fruit flavors. BACARDÍ Tropical contains no artificial sweeteners, is gluten-free, and only 100 calories per ounce and a half of liquid. "At BACARDÍ, we know that flavored rum is the fastest growing segment in the category. To give people a delicious new flavored rum option and get them excited about what is sure to be an unforgettable summer, we created BACARDÍ Tropical," said Maria Galis, Marketing Director, BACARDÍ for North America. "It brings the natural fruit flavors of the Caribbean to classic rum cocktails like the Piña Colada, Mojito, or the Tropical Sunset, which is our take on the Hurricane. It is also just as versatile and delicious when mixed with juices or soda for an easy, vacation-worthy sip." https://www.bacardi.com

COCONUT CARTEL

Coconut Cartel Special Añejo, the premium Guatemalan rum proofed with fresh coconut water, has announced new distribution into seven new markets statewide. Marking the brand's next stage of expansion, after launching in Georgia earlier this year, Coconut Cartel will be exclusively distributed in Texas by Green Light Distribution; North Star Spirits in Idaho; M.S. Walker in Rhode Island; Murphy Distributors in Connecticut; and Bacchus Imports in D.C., Maryland, and Delaware. "2021 is just the beginning of our growth and U.S. expansion!" Says Dani Zig, CEO and cofounder of Coconut Cartel. "We have spent the past two years building our brand in our home state of Florida, and throughout the pandemic, connecting with customers across the country via e-commerce and social media. We have learned more about who our customers are and where they live, and now we get to hit the road to bring Coconut Cartel to shelves near them." Coconut Cartel is now distributed in twelve

international markets including the Bahamas and U.S. Virgin Islands. Further distribution markets are to be announced later this year. https://www.coconutcartel.co

BRUGAL

Casa Brugal has just presented in the Dominican market Doble Reserva, the most recent creation of its master rummakers. It is a surprising rum where aged rums are mixed from two types of barrels to achieve complex flavors and aromas. and the double character that defines it. Francis Lora, Marketing Director, said that the new rum preserves the heritage that characterizes Brugal rums by the predominance of American whiskey barrels, and that it is complemented by the contribution of sherry barrels. "Our House has been perfecting the art of making rum for over 130 years. Generation after generation, we have paid special attention to how to distill, choose the barrels and select the aged ones. This has allowed us to always make the best rum possible and offer the best of every occasion," said Francis Lora. https://www.brugal-rum.com/

MacNAIR'S EXPLORATION RUM

The GlenAllachie Distillers Company has expanded their range of offerings by introducing three rums. The new spirits will be the first in a range of small-batch rums released under the company's MacNair's brand and will be called Exploration Rum. They will be crafted by master blender Billy Walker and sourced from stocks in Panama. They will include a 7 Years Old Peated, a 7 Years Old, and a 15 Years Old. Each expression was initially matured in American oak in Panama before being transported to The GlenAllachie Distillery in Speyside. The 7 Years Old Peated rum went through a second maturation in casks that previously held heavily peated whisky distilled at GlenAllachie. The 7 Years Old and 15 Years Old, meanwhile, were filled into red wine. virgin oak and ex-Bourbon casks for more than two years, and both are bottled at 46% ABV. "I've long held a desire to explore and apply my expertise to a new spirit category, curious as to what the outcome could be," said Walker. "Rum was an exciting prospect as, in a similar vein to whisky, it allows for greater scope of innovation and experimentation, particularly in regard to maturation. "I've spent a great deal of time sampling and tracking down what I deem to be the finest rums from across the world to bring to my lab at the GlenAllachie Distillery and put my own distinctive twist on. The result in this first batch of Panama experiences is what I believe to be a trio of really exciting and unique rums which explore the influence of wood, but also the impact of maturation in a cooler climate." https://macnairs.com/rum/

U.S. markets including California, New York, New Jersey, Georgia, and Florida, as well as

CARIBBEAN RUM AWARDS - ST. BARTH

This year's fourth annual edition of the Caribbean Rum Awards will be held from Nov. 2-7, with an unmatched collection of rum and rhum agricole and a slate of marvelous rum experiences. The festival includes the rum competition, a series of master classes, tastings and special events, along with several gastronomic rum-pairing dinners at the Quarter Kitchen and Cocktail Lab, the island's hottest restaurant. "We are back in St Barth for the fourth edition of an unparalleled global celebration of rum," said Alexander Britell, editor and publisher of Caribbean Journal and co-founder of the Caribbean Rum Awards. "From the Caribbean's leading rum makers to rum expressions you simply won't find anywhere else, this is a must-visit experience for all rum lovers." It's all focused at the Rhum Room, home to the largest selection of fine rhum of any bar in the world, led by international rum expert Christopher Davis. "We look forward to a new season and the 4th Annual Caribbean Rum Awards. We are increasing the Master Classes by world-renowned rum producers to provide more education to the ever-hungry rum collectors and amateurs alike," said Davis, proprietor of the Rhum Room and co-founder of the Caribbean Rum Awards and St Barth Rum Festival

https://www.caribbeanrumawards.com/

TAKAMAKA

Seychelles rum brand Takamaka is introducing its Seychelles Series to Europe this month. Made up of five rums, the Seychelles Series will feature a new bottle designed to capture the unique identity of Takamaka, and its Indian Ocean origin, as the brand increases its international distribution. Brand design agency Pearlfisher created the new look around the flag of the Seychelles, which is made up of five segments that each carry their own distinctive meaning.

The five rums in this new series are all made from molasses in a continuous column still and diluted with natural spring water from Takamaka's water source in the Seychelles National Park. Last year, the Takamaka distillery underwent an extensive renovation and expansion. It is now the site of the first molasses distillery in the Seychelles, thanks to the installation of a new column still, bringing production to more than 200,000 liters per year. The producer's cane distillery was also upgraded, as two new pot stills were added to increase production to 4,500 liters per year. https://takamakarum.com/

NOVO FOGO

Novo Fogo Cachaça has released a new, highproof silver cachaça in a 1-liter bottle format designed for the bar community. This expression embodies the best characteristics of their standard Silver Cachaça, banana, passion fruit, lime blossoms, sweet red peppers, and sea salt, and intensifies them in a 43% ABV rum. The result is a potent but clean cachaça that takes the leading role in a broad range of cocktails, from sours to tiki drinks and twists on classics. Novo Fogo Bar Strength Silver Cachaça has been reformulated to allow the service industry to find the elusive intersection between high-quality spirits and cocktail menu costs. The bottle redesign features a smaller, circular footprint, a taller neck and a slimmer midsection that fits ideally in the well and is easier to handle throughout busy shifts. In addition to its functional benefits for bars and bartenders, Novo Fogo Bar Strength Cachaça was created to be an exceptional distilled spirit with a minimal environmental impact. Novo Fogo is a carbon-negative company. Through its business practices of waste minimization, organic production, the ownership and management of forested land, a growing reforestation project for threatened tree species and the purchase of carbon offsets, Novo Fogo absorbs more CO2 than it emits. https://www.novofogo.com/

BOMBARDA RUMS

Bombarda Rums are a salute to the commanders, privateers and buccaneers that were victorious at sea through the ages. Their rums are privately sourced from the finest distilleries in the West Indies, masterfully blended & double aged in bourbon, whiskey or armagnac casks for furious flavor. Their initial offerings include:

- Culverin, named after a deadly canon of the 16th century, is a blend of rums, aged 5 to 8 years, from the Dominican Republic, Panama and Barbados. The rums are aged in select white oak casks under the tropical sun of the Caribbean, then off to the Old World, where they mature in fine ex bourbon casks.
- Falconet, named after another famous canon from the 16th century, is a blend of 8 to 15 year old rums from the Dominican Republic, Guyana, Trinidad and Panama. Falconet also spends time aging in the Caribbean and Europe.
- Formidable, named after Admiral George Rodney's famous ship, the HMS Formidable, is 18 year old rum from Barbados. It is double aged in white oak & ex bourbon casks under the tropical Caribbean sun.

https://bombardarum.com/



RUM ASTROLOGY

by 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 2021 - 51





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).

2021

ROW SOMMULE

Philip #GRCigarPairing

Icon

I have tried several offerings from the Macanudo lineup and I have always enjoyed their consistency, no disappointments. For this pairing I selected a Robusto from the Icon series. I honestly was not familiar with this cigar, but I liked the fact that it was a Robusto, which has a great smoking time.

As I read up more about this cigar, I learned about the wide range of tobacco leaves from different origins, something that is very common among Dominican Republic cigars. Some of them turn out to be pleasant surprises, others not so much. In this case, however, it was a pleasant surprise, both the leaves inside and the wrapper outside, which is unmistakably Connecticut.

To pair with something this noble, without camouflaging its personality, I wanted a good rum that could be enjoyed neat. I selected Santa Teresa 1796, one of my favorite sippers, it has long-lasting leather and sweet oak flavors, with notes of caramel and dry berries, which I really enjoy.

It is time to light up the cigar. The draw is even, meaning it was rolled very well. The flavors are a mix of sweet syrup and oak, with a medium intensity, ideal for this particular rum. Each sip evokes coffee-like experiences, hinting at the idea of pairing with an espresso. If you ask me, I would start with the cigar and the espresso and would then continue with the rum afterwards, as the cigar gains intensity.





The most interesting thing, which does not usually happen with the majority of the cigars, is that this one maintained the same intensity between the first and second thirds. For the purpose of this pairing, this turned out to be excellent, as I was expecting an increase in intensity but was rewarded instead with a more consistent and enjoyable pairing. It was an excellent pairing for cigar and rum lovers.

I really recommend this cigar, and not only to those who love Robustos: it is a very honest cigar, with a medium body and a great blend of tobacco leaves.

Cheers! Philip IIi Barake #GRCigarPairing

