

Got Rum?®

AUGUST 2022

FROM THE GRASS TO YOUR GLASS, SINCE 2001!



**COOKING WITH RUM - ANGEL'S SHARE - CIGAR & RUM
MALCOLM'S RUM ADVENTURES - RUM HISTORIAN
RUM IN THE NEWS - SUGAR MILL HISTORY
THE RUM UNIVERSITY - EXCLUSIVE INTERVIEW**



6



10



24



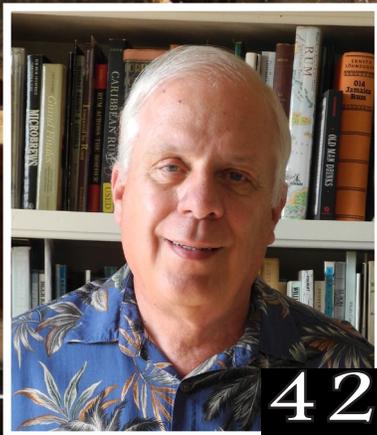
28



CONTENTS

AUGUST 2022

- 5 FROM THE EDITOR
- 6-9 THE ANGEL'S SHARE - RUM REVIEWS
- 10-13 COOKING WITH RUM
- 14-19 RUM AGING SCIENCE
- 20-21 THE RUM UNIVERSITY LIBRARY
- 24-27 THE RUM HISTORIAN
- 28-33 MALCOLM'S RUM ADVENTURES
- 34-41 THE SUGAR MILL: ORIGINS AND EVOLUTION
- 42-45 RUM IN THE NEWS
- 46-51 EXCLUSIVE INTERVIEW
- 52-55 PAUL'S SPIRITED TRAVEL
- 56-59 CIGAR AND RUM PAIRING



42



46



56

Got Rum?®

Printed in the U.S.A.
A publication of Rum Runner Press, Inc.
Hutto, Texas 78634 - U.S.A.

Tel/Fax +1 (855) RUM-TIPS
© 2022 by Rum Runner Press, Inc.
All rights reserved.

August 2022

Editor and Publisher:	luis@gotrum.com
Executive Editor:	margaret@gotrum.com
Cigar and Rum:	philip@gotrum.com
Angel's Share:	paul@gotrum.com
Rum Historian:	marco@gotrum.com
Rum in the News:	mike@gotrum.com
Cooking with Rum:	sue@gotrum.com
Webmaster:	web@gotrum.com
Director of Photography:	art@gotrum.com

If you would like to submit news or press releases, please forward them to:

news@gotrum.com

You can download the free electronic version (low-res) of this magazine, or purchase the high resolution printed version at:

WWW.GOTRUM.COM

The printed version of "Got Rum?" is produced with FSC-certified paper, which means it is from responsibly managed forests and verified recycled sources.



Follow us on
facebook
[facebook.com/GotRum](https://www.facebook.com/GotRum)



Follow us on
Instagram
@got_rum

FRONT COVER: I Dream Of Decadence
INSIDE SPREAD: Next Round Is On Me

FROM THE EDITOR

Chaos And Order

It is easy to feel -or think- that the world around us is in chaos every time unexpected things happen to us. The term *chaos* is, after all, used to describe situations with complete disorder or confusion. Merriam-Webster dictionary officially defines it as:

- a state of things in which chance is supreme, or
- the inherent unpredictability in the behavior of a complex natural system

It is in our nature to build systems based on order and predictability, since such environments are more conducive to our survival. Therefore, anything that challenges that very stability can be seen or felt as a threat to our existence.

Last month I wrote about *The Spirit Of Survival* and how “attack” and “defense” strategies are always evolving, always going into chaos, but the survivors are also always emerging from the chaos with a new adaptation, restoring “order,” at least temporarily.

If you think that this “cat and mouse” game between chaos and order only applies to living organisms, then think again: many of our inanimate creations too, are subject to fail or to succeed based on their adaptability. Here are a few examples:

- Sugarcane mills that evolved into generating electricity
- Automobile industry evolving to become “greener”
- Retailers leaving “brick and mortar” stores to sell on-line
- Grocery stores expanding their services to include home deliveries



These are just a few examples of how we need our businesses and industries to “evolve” in order to survive (in order to keep employing us, humans).

Likewise, news archives are full of stories of defunct businesses that failed to predict threats or that failed to implement appropriate or timely countermeasures (Blockbuster, the movie rental company, quickly comes to mind).

I wish you all success as you identify and overcome your daily challenges.

Cheers!

Luis Ayala, *Editor and Publisher*



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

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

THE ANGEL'S SHARE

by Paul Senft



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

The desire to share this information led me to create www.RumJourney.com where I share my experiences and reviews in the hopes that I would inspire others in their own explorations. It is my wish in the pages of "Got Rum?" to be your host and provide you with my impressions of rums available in the world market. Hopefully my tasting notes will inspire you to try the rums and make your own opinions. The world is full of good rums and the journey is always best experienced with others.

Cheers!

Hamilton Beachbum Berry's Navy Grog Blend

When you ask fans what their favorite tropical drinks are it is not a surprise to learn that a Navy Grog cocktail is on their list. While the historic grog drink served by the British Navy may have been the inspiration, it was Donn the Beachcomber who served it in his unique recipe that was served at his bar, inspiring many other Tiki and Tropical themed bars to follow in his footsteps. One thing that is problematic about his cocktail recipe is that it called for three ounces of rum, one ounce each of Demerara, Cuban and Jamaican. While this is great in theory and certainly tasty, for a bartender that is three pours, which slows things down behind the bar. Also, some of the rums that he used, no longer exist today. After the success of their Zombie rum blend, Jeff Berry presented this challenge to Ed Hamilton. "How do we make a more efficient Navy Grog blend? One rum that captures the desired profile of the three rum blend." After much trial and error, they found the combination of rums that met their parameters and it is comprised of rums sourced from Jamaica, Guyana, Trinidad and the Dominican Republic. Coming in at 57% ABV Hamilton Beachbum Berry's Navy Grog Blend rum has the historical "punch" one looks for in a grog cocktail, and I was excited to lay hands on it for this review.

Appearance

The bottle is a standard one liter wine bottle design with loads of details on the front and back label, including how to use this blend in a new Navy Grog recipe.

The liquid in the bottle is an interesting golden hued amber that has a slight peach nuance to the liquid that lightens slightly in the glass. Swirling the liquid created a thin band that quickly expanded and thickened, releasing a wave of slow moving legs. Then, as the second wave began to form, the band evaporated, leaving behind a ring of pebbles around the glass.

Nose

The aroma of the rum punches with a rush of alcohol that easily overwhelms the other notes. After sitting with the rum for a few minutes, I discovered brown sugar, cooked fruit, a hint of anise, graphite, and a funky organic note that weaves in and out of the profile, highlighting notes in the profile before fading back into the blend.

Palate

Sipping the rum reveals a fiery full-bodied, robust mouth feel with heavy caramel notes that condition the tongue for the other flavors in the profile. As I continued to evaluate the rum, I found the brown sugar and anise notes from the aroma, along with rock fruit, molasses, mango and orange zest, with a funky vegetal-mineral base that augmented the other flavors. As the rum begins to fade, the charred oak notes drift in and balance the sweeter fruit notes, weaving together to form a long finish.

Review

As a rum reviewer, it is always interesting to evaluate a higher proof rum. In most cases, an 80 proof product is created out of necessity, but with the higher proof rums you can get something that will either blow your senses or, like this rum, give you something interesting to interpret. Overall, like the Zombie blend before it, the flavor profile was a positive challenge to evaluate, and when used in a Navy Grog cocktail, it nails the desired flavor profile like a gold medal winning athlete. While I do not recommend it as a sipping spirit, every flavor note taps into and augments the other ingredients in the cocktail recipe. While it is great in the Navy Grog cocktail, it is not as versatile as the Zombie blend and will be interesting to see what cocktail creators develop in their bars with it. In closing, I am not surprised that I enjoyed this rum blend as Ed Hamilton and Jeff Berry have a proven history and hopeful they will collaborate on future projects.



www.beachbumberry.com

THE ANGEL'S SHARE

by Paul Senft

Soggy Dollar Dark Rum

Visiting the British Virgin Islands, specifically Tortola, had long been on my bucket list, and our most recent cruise included a brief stop on the island. My wife and I both enjoy traveling in the Caribbean and discovering new rums, which is a fun element to any trip. Unfortunately, when we visited Tortola, it was an early morning (6 a.m.) port of call, so we departed the ship, walked the town, and shopped our way back because most of the stores were open by then. It was in one of these shops that we picked up our bottle of Soggy Dollar Dark Rum. The Soggy Dollar bar is world famous for being credited with creating the Painkiller cocktail and its unique location where patrons drop anchor and swim to the beach where the bar sits nestled among the trees. The rum is a blend of rums that is triple distilled, aged in used bourbon casks, and bottled at 40% ABV.

Appearance

The custom designed 750 ml brown bottle has the Soggy Dollar embossed across the front. The label that wraps the bottle provides basic information about the rum. The plastic cap secures the cork to the bottle then covered and sealed with a wrap that goes down the short neck.

Pouring the rum into the glass revealed a golden amber liquid that when agitated created a band that slowly thickened and dropped a few waves of legs. The first wave descended quickly, while the second and third waves were much slower. It took a few minutes before the band evaporated, leaving a ring of residue behind.

Nose

The first thing I noticed was the strong caramelized vanilla note, followed by ginger, baking spice and light oak tannins.

Palate

Sipping the rum, you immediately notice that this spirit has only been in the barrel for three or four years tops. The caramel and vanilla notes from the aroma are present, along with the ginger, baking spice and a hint of nutmeg. The bite and intensity of the alcohol is one of the core elements of the experience. The oak and char notes are much stronger in the flavor profile than in the aroma, contributing an acrid bitterness that flattens the sweeter notes of the profile and lingers on the palate and in the finish.

Review

Like the Bones Rum we picked up in St. Thomas, this product is annoyingly short on actual details about where and how the rum is made. The lightness of the rum makes me think of a column still, and the overall profile leaves no doubt that it is a young expression. One can only guess that, by its flavor profile, this product was made to be used at the bar and to be fixed with ingredients that were full of flavor and could subdue the oak notes and alcohol bite. Overall, while I have no regrets about picking it up on our trip, I was not overly impressed with it and hope the other rum in the line is better.



www.soggydollarrum.com

Would you like to see your rum reviewed here?

We don't charge fees to review rums. You don't even have to advertise.

So...
what are you waiting for???

For more information,
please send an email to:

margaret@gotrums.com

COOKING WITH RUM

**Bringing the Spirit of the Cane
Into the Heart of the Kitchen!**

by Chef Susan Whitley





Pressure Cooker Rum Beef Stew

Ingredients:

- 1 Tbsp. Olive Oil
- 1 Large Onion, Coarsely Chopped
- 1 Large Clove Garlic, Crushed
- 1 ½ Lbs. Cubed Beef Stew Meat
- ½ C. Aged Rum (pot still rum adds more complexity and depth)
- 2 Medium Potatoes, Cubed
- 1 (15 Oz.) Can Black Beans, Drained
- 1 (14 Oz.) Can Whole-Kernel Corn
- 1 (8 Oz.) Package Fresh Mushrooms, Sliced
- 2 Carrots, chopped
- 2 tsp. Salt
- 2 tsp. Chili Powder
- 1 ¼ tsp. Ground Black Pepper
- 1 tsp. Ground Cumin
- ½ tsp. Ground Cinnamon

Directions:

1. Turn on a multi-functional pressure cooker (such as Instant Pot®) and select Saute function. Add oil, onion, and garlic; cook and stir until starting to soften, 3 to 5 minutes. Add beef; cook and stir until browned on all sides, about 5 minutes. Pour in rum and scrape up any browned bits off the bottom of the pot.
2. Cancel Saute function. Add potatoes, black beans, corn, mushrooms, and carrots to the pot. Sprinkle salt, chili powder, pepper, cumin, and cinnamon over the beef and vegetables. Stir. Close and lock the lid. Select Stew function; set timer for 45 minutes. Allow 10 to 15 minutes for pressure to build.
3. Release pressure using the natural-release method according to manufacturer's instructions, 15 to 20 minutes. Make sure all the pressure has released and the valve has dropped before you open the lid.



Photo credit: www.myrecipes.com

Bananas Foster

Ingredients:

- ¼ C. Butter
- ⅔ C. Dark Brown Sugar
- 3 ½ Tbsps. Dark Rum
- 1 ½ tsps. Vanilla Extract
- ½ tsp. Ground Cinnamon
- 3 Bananas, Peeled and Sliced Lengthwise and Crosswise
- ¼ C. Coarsely Chopped Walnuts
- 1 Pint Vanilla Ice Cream

Directions:

1. Melt butter in a large, deep skillet over medium heat. Stir in brown sugar, rum, vanilla, and cinnamon and bring to a low boil.
2. Place bananas and walnuts in the pan. Cook until bananas have softened, 1 to 2 minutes. Serve at once over vanilla ice cream.



Photo credit: www.fishernuts.com

RUM

Aging

Science:

**French Oak vs.
American Oak**

A Research
Collaboration Between

THE Rum
UNIVERSITY

and



RUM CENTRAL





RUM Aging Science

French Oak vs. American Oak

Introduction

In Volume 1 of **Rum Aging Science** (published from January through December of 2020), we explored the aging of rum in American Oak, ex-Whiskey barrels. In Volume 2 (published from January through December of 2021) we explored the aging of rum in new American Oak barrels. This year's Volume explores the aging of rum in French Oak barrels.

The Rum: Just as we did in Volumes 1 and 2, this new series starts using a low-congener, column-distilled rum, made from fermented HT (High Test or "*miel virgen*") molasses. We use low-congener rum so that we can focus more on detecting the wood extractables and their impact on the rum's profile.

The Barrel: We selected barrel number 20-0016, made by Independent Stave Company, with toasted staves and char #1 heads (see photo on page 18).

The Wood Extractives: The compositions of both American Oak and French Oak have a lot of things in common. They are, after all, both oaks. But the proportions of the components that are extractable by alcohol differ between one and the other. These extractives include:

- **Cellulose** - is the most abundant natural polymer on earth. It consists of linear chains of glucose units and remains relatively intact even after wood curing and toasting.
- **Hemicellulose** - also known as a "wood sugar" is a two-dimensional polymer comprised of many simple sugars, including: *Glucose*, *Xylose*, *Mannose*, *Arabinose*, *Galactose* and *Rhamnose*.
- **Lignin** - despite the fact that it is also one of the most abundant nature-produced materials on earth, lignin remains one of the least understood. Oak lignin consists of two building blocks: *guaiacyl* and *syringyl*. The former is responsible for producing *coniferaldehyde*, *vanillin* and *vanillic acid*, which -especially the vanillin- are easily recognized in cask-condition spirits.
- **Oak tannins** - these plant polyphenols derive their name from the Latin word *tannum*, which means "crushed oak bark," since in early times oak trees served as a major source of tannin for the leather-tannin industry. Tannins improve aged rum's character by increasing the perception of balance, complexity and roundness.

Scope of Study

Each month we will evaluate a sample of the rum collected from the barrel and will report its pH, ABV and color. We'll compare these results against those obtained from the rums in Volumes 1 and 2.

RUM Aging Science

French Oak vs. American Oak



Shown above are the rum samples, taken out of the barrels on the 1st day of the month. These samples are aged in (left to right):

- a) new French oak barrel (this series)
- b) new American oak barrel (2021 series) and
- c) used American oak, ex-Whiskey barrel (2020 series).

The concentration of wood extractives is evident to the naked eye.

Rum aged in a new, French oak barrel, after 6 months

Our rum has now spent seven full months inside its barrel at Rum Central's aging cellar. The temperature during the month of June was hot and dry, typical of Texas' summers. We received a small amount of rain at the end of the month.

RUM Aging Science

French Oak vs. American Oak



Above: the barrel that is the subject of this 12-month, rum-aging study. Made from French Oak, by Independent Stave Company. The barrel is being kept at the Rum Central Distilled Spirits Plant in Texas.

Organoleptic Changes

The low pH (high acidity) is maintaining an environment ideal for the esterification of the rum. Meanwhile, the extracted tannins continue to be oxidized, providing a softer, more pleasant oak dimension to the taste.

RUM Aging Science

French Oak vs. American Oak

Physical Changes

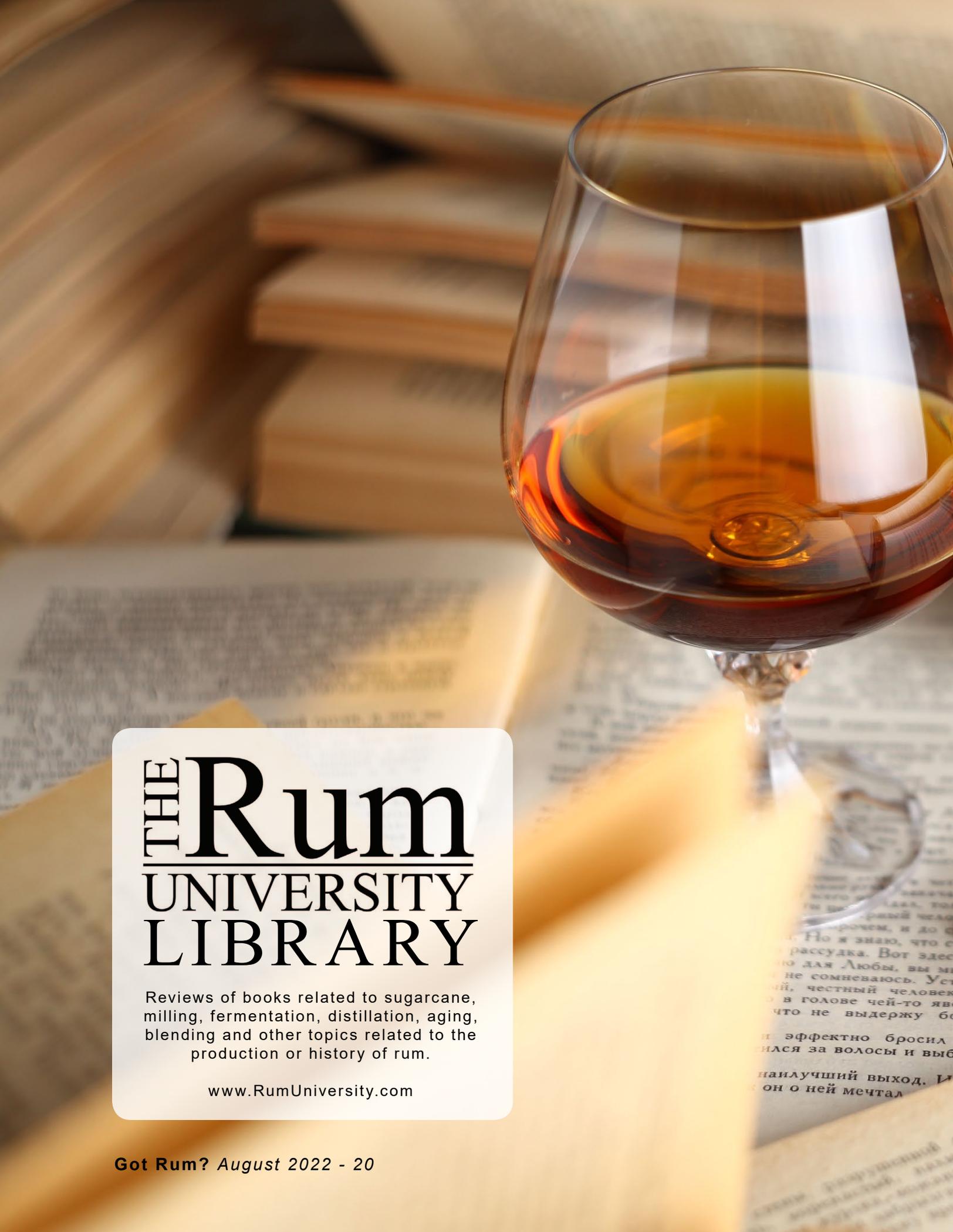
These are the pH readings, as recorded on the 1st day of each month, compared to the rums from the previous Volumes, which were aged in American Oak barrels.

pH	New French Oak Barrel	New American Oak Barrel	Used American Oak Barrel
January	7.04	7.04	7.04
February	5.16	5.01	5.67
March	4.88	4.80	5.32
April	4.54	4.54	5.23
May	4.52	4.45	5.10
June	4.42	4.41	5.03
July	4.28	4.29	4.96
August	4.28	4.23	4.95

And these are the changes in ABV % readings (as of first day of each month), also compared to the American Oak barrels:

ABV%	New French Oak Barrel	New American Oak Barrel	Used American Oak Barrel
January	62.35	62.35	63.43
February	62.30	61.80	63.42
March	61.92	61.61	63.43
April	61.89	61.50	63.43
May	61.87	61.50	63.40
June	61.89	61.30	63.40
July	61.79	61.19	63.40
August	61.80	61.14	63.50

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

A glass of rum is the central focus, filled with a golden-brown liquid. It sits on a stack of several old, worn books. The background is a soft-focus view of more books, creating a sense of a library or a collection of knowledge. The lighting is warm and intimate, highlighting the textures of the glass and the pages.

THE Rum UNIVERSITY LIBRARY

Reviews of books related to sugarcane, milling, fermentation, distillation, aging, blending and other topics related to the production or history of rum.

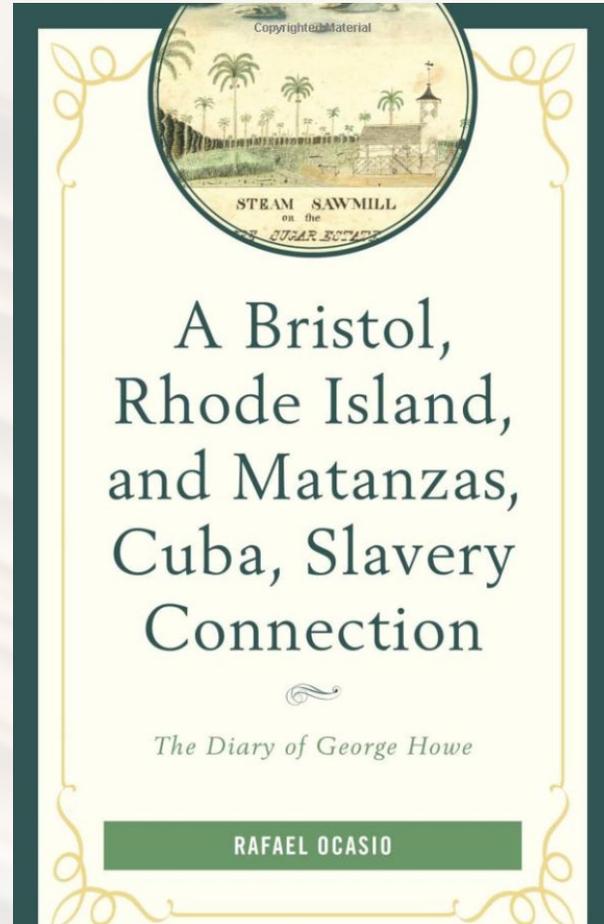
www.RumUniversity.com

A Bristol, Rhode Island, and Matanzas, Cuba, Slavery Connection: The Diary of George Howe (Black Diasporic Worlds: Origins and Evolutions from New World Slaving)

(Publisher's Review) In the early 19th century, Cuba emerged as the world's largest producer of sugar and the United States its most important buyer. Barely documented today, there was a close commercial relationship between Cuba and the Rhode Island coastal town of Bristol. The citizens of Bristol were heavily involved in the slavery trade and owned sugarcane plantations in Cuba and also served as staff workers at these facilities.

Available in print for the first time is a diary that sheds light on this connection. Mr. George Howe, Esquire (1791–1837), documented his tasks at a Bristolian-owned plantation called New Hope, which was owned by well-known Bristol merchant, slave trader, and US senator James DeWolf (1764–1837). Howe expressed mixed personal feelings about local slavery work practices. He felt lucky to be employed and was determined to do his job well, in spite of the harsh conditions operating at New Hope, but he also struggled with his personal feelings regarding slavery. Though an oppressive system, it was at the core of New Hope's financial success and, therefore, Howe's well-being as an employee.

This book examines Howe's diary entries in the thematic context of the local Costumbrista literary production. Costumbrismo both documented local customs and critically analyzed social ills. In his letters to relatives and friends Howe



depicted a more personal reaction to the underpinnings of slavery practices, a reaction reflecting early abolitionist sentiments.

Publisher: Lexington Books
(November 22, 2019)
Language: English
Hardcover: 292 pages
ISBN-10: 1498562639
ISBN-13: 978-1498562638
Item Weight: 1.26 pounds
Dimensions: 6.31 x 0.87 x 9.19 inches



5th Annual
RUM
And The Environment
AWARDS

OPEN CALL



**Attention Rum Distillers,
Sugarcane Farmers, Sugar Mills,
Cocktail Bars, Brand Owners and
Brand Ambassadors:**

Submit information regarding your company's efforts towards making this world a better place to live. Winners will be featured in the December 2022 issue of "Got Rum?". Categories include, but are not limited to:

- Carbon Neutral and/or Zero Waste
 - Leadership/Community Service
 - Organic, Non-GMO, Fair Trade
- Use of Renewable (Solar/Wind) Energy
 - Ocean or River Cleanup

Submit your nominee by writing to:
news@gotrum.com

**Presented by The Rum University™ and
"Got Rum?" Magazine.**

Past winners appear on the December issue of each year. Visit "Archives" at www.gotrum.com.

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.



HISTORY OF CUBAN RUM

2. 1739 THE FIRST RUM WAR

For the sake of clarity, *aguardiente de caña* (sugarcane burning water), is what in Cuba they called the spirit made from sugarcane, our Rum. It is one of the many names that rum has had (and still has, we'll get back to this) in its long, complex history. The First Rum War in Cuba was about the imported, expensive, grape spirit, a sort of brandy, produced in Spain and the Canary Islands, versus the locally produced, cheap, *aguardiente de caña*. Moreover, in Cuba they usually called the Canary Islands *las Islas* (the Islands) and *Islaños* (Islanders) their inhabitants, and the Islanders were the largest suppliers of grape spirit in Cuba.

Also for this article, I rely mostly on the essay by Manuel Hernández Gonzáles "*La polémica sobre la fabricación de aguardiente de caña entre las elites caribeñas y el comercio canario en el siglo XVIII*". When not otherwise specified, the quotes are from this essay; the translation is mine, with a little help from my family.

On 5th June 1739 a new law reiterated the prohibition against the production of rum in

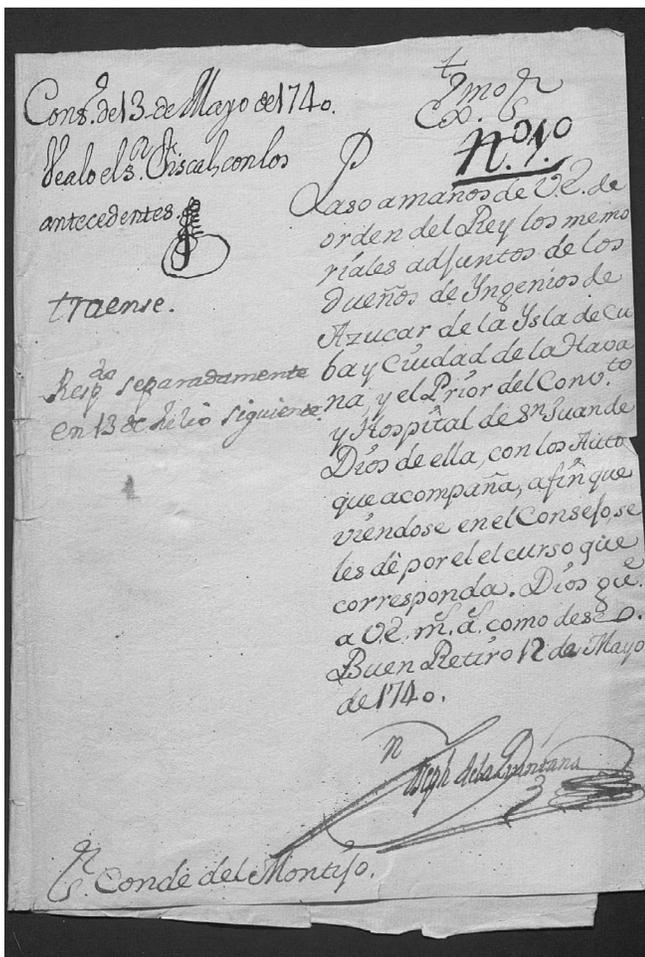
Cuba. The law commanded also that “within 15 days the Cuban planters should consume all the *aguardiente de caña* produced by their pot stills, which had to be halted and destroyed, under penalty of a fine of 200 ducados.”

The Havana planters did not respond to the new prohibition with silence and feigned obedience, while managing everything as before in actual fact, as they had done so many times until then. This time their reaction was very different. Already rich and powerful thanks to tobacco and sugar, the Havana planters took a clear, public stand, trying to defend their interests collectively and legally. On July 1739 the Havana planters replied with a “*Memorial de los dueños de ingenios de La Habana a Güemes Horcasitas*” (Memoir of the planters of La Havana to Güemes Horcasitas). Juan Francisco de Güemes y Horcasitas (1681-1766) was a Spanish General and the Governor of La Havana.

The Memoir tackles head on the prohibition to produce and consume *aguardiente de caña*: it analyses the facts, attacks the Islanders, protests against the prohibition, offers solutions: in short, it is a veritable, wide-ranging political manifesto. I am not an expert on Cuban history, but I believe it is one of the first instances of the development of a specific self-consciousness by the Havana elite, as a distinct community within the Spanish Empire. It might well be one of the first steps in the complex formation of Cuban national identity.

The text is preceded by a report written by Fray Martín Becquer, prior of the Convent and Hospital of *San Juan de Dios* in La Havana. In it, it is claimed that the ban on *aguardiente de caña* would cause irreparable damage to the many poor people of the city and to the sick as well. It is in fact a wonderful remedy for many illnesses and it is cheap, so much so that, while now only 200 pesos is spent to supply the hospital with *aguardiente de caña*, over 1.000 would be necessary to buy the grape brandy imported from the Islands or from Spain. Not to mention that, writes Bequer, grape brandy often does not even reach the city.

The Memoir points the finger at the merchants of the Islands and accuses them of being primarily responsible for the new prohibition, as a result of their constant pressure on the Crown. And yet, the *aguardiente de caña* has been produced in Cuba for many years and sold openly without any particular problems, at times by those very merchants of the islands. It is not right to deprive the Havana Planters now of a well-established gain. Moreover, the additional gain from the *aguardiente de caña* is absolutely necessary to the Havana planters, given the high costs and low revenues of sugar production. You can't ruin an entire economic sector, it is affirmed, to serve the interests of few merchants and planters of the Islands, who, what is more, conduct themselves unfairly because they “presume to sell us their goods at the highest possible price and buy ours at the lowest” and “take advantage of the limited, clearly defined



privileges granted to them by the Crown, whereas the Havana planters can trade only with the Spanish.”

The Memoir here rubs salt in the wound of the numerous illegalities committed by the merchants of the islands. By law, they ought to trade only with few ports of Spanish America, and only a few, specific commodities. On the contrary, it is well known that they avail themselves of their privileges to do business extensively with many more ports and many more commodities than they are allowed under the law. Moreover, they act as intermediaries of foreign ports, smuggling in and out large quantities of foreign goods. “They had never complained about the sale of *aguardiente de caña* until this activity was tolerated, and they react only now that the Governor has forbidden it.”

The Havana planters drew also on a report written in 1724 for the City Council of La Havana by an important official, José Miguel Pérez de Alas. He had denounced the lack of Canary grape brandy, claiming that the merchants of the islands would rather load onto their ships forbidden goods than the lawful brandy. Then, they would sell these contraband goods at a high price, making a huge profit. Furthermore, he had denounced that “the same merchants of the Canary Islands usually buy *aguardiente de caña*, they mix it with a small quantity of the grape brandy they brought, alter the taste and the color, and the barrel which cost them 60 or 70 pesos, they resell it as authentic Spanish brandy at 200, 250 and 300 pesos.”

The Memoir describes the process of *aguardiente* production too. “A jug full of molasses or juice that has not solidified is put into well cleaned vessels, where common water is added; there it is left alone until by boiling it is purified and looks as if it were wine, having reached this point it is put into the pot still ... this is what they call *aguardiente de caña*, without needing to add any other ingredients. If you want to refine it and extract the quintessence, the *aguardiente* is put into the pot still again and it is distilled a second time.”

Therefore, rather than in special (and large) tanks as in the British Sugar Islands, in Cuba the fermentation took place inside (smaller) vessels; a method similar to the one used in the same years in New Spain (roughly modern-day Mexico), where however leather sacks were used as containers. Does this mean that in Cuba and New Spain a smaller quantity of rum was produced? Maybe yes, but in order to be sure we need further research, and the secrecy of the whole process makes it difficult to estimate today the quantity actually produced.

Anyway, producing *aguardiente* was for the planters also an effective way to use the cane juice which they didn't manage to crystallize into sugar and which was often plentiful, due both to the crudeness of the production process and to the fact that in many plantations there were no skilled *maestros de azúcar* (masters of sugar) They contended that “it is very common during the harvest to lose large quantities of sugar owing to various accidents and mistakes” and that that juice could be used only to make *aguardiente* which, therefore, was an important part of their earnings.

The Havana planters also point out that, after having forbidden for a long time the cultivation of grapes and the production of wine in Peru, the Crown had eventually consented in exchange for a 2% tax and that, more recently, the production of *aguardiente* in Cartagena has been allowed in exchange for a certain amount of money paid by the producers.

Then the Memoir puts forward another argument, shall we say, political and military. It argues that *aguardiente de caña* is greatly appreciated by the Spanish settlers in *Florida*, *Apalaches* and other border lands, because it is the only means of taming the “fierceness of those indians”. In other words, after endeavouring to subjugate them by force, at the cost of great expense and sacrifices, the settlers realized that the Indians loved rum to the point that, in order to get it, they were willing to

accept Spanish domination. Moreover, according to the testimony of Antonio Parladorio, Director of the company formed to subjugate the Apalaches' Indians "we have given the Indians various things which we deemed useful and necessary to feed them, clothe them and make them live better, but most of those things were returned to us. In their letters, our agents who reside near them have told us that the only thing the Indians want and vigorously demand is *aguardiente de caña*; other than that, some tobacco and a few blankets." And he even said publicly that "the Indians from Florida loathe the brandy from the Islands and from Castilla."

Therefore, rum is a decisive tool for the conquest of new territories and, what's more, it is really cheap: "a bottle of cane spirit costs 2 *reales*, while a bottle of grape spirit from the Islands costs 10, 12 *reales* and sometimes even more." Last but not least, if the Indians shouldn't get the rum from the Spanish, they would go looking for it from the English who have plenty of it, to the detriment of the security of the Empire.

But there are other reasons too to stay friends with the Indians. Many ships bound to Spain with precious cargo have sunk in the channel of *Bahama* and in other sand banks; these huge losses have been partly recouped thanks to diving, which made it possible to recover a large part of the cargos. Actually, most divers, and the most skilled ones, were Indians from that coast, who did most of the work because they were able to hold their breath underwater much longer than the Spanish. And these Indians want to be paid with rum, otherwise they will leave.

Moreover, many physicians from La Havana advocated the use of rum as a medicine. In particular, the Protophysician of La Habana, Francisco Theneza, made the case for the consumption of *aguardiente de caña*, which should be given to the slaves "to heal and give greater vigor to their bodies, debilitated by too much toil, the many chores, by nakedness and hunger, lack of sleep, the scorching sun, and to prevent and treat lockjaw."

Despite the evidence of the facts, the Council of the Indies reiterated the prohibition. The *Fiscal* (that is, more or less, the Attorney or Prosecutor) was aware that "the previous prohibitions had achieved little to no practical effect", yet he stated that it was necessary to uphold the prohibition and enforce it. Only, he advised to tolerate small, specified quantities for the hospitals and to allow the planters to distribute it to their slaves and send it to *Florida*, *Apalaches* and *Panzacola*. And yet, the Council did not accept even these recommendations and on 8th August, 1740, ruled to maintain the absolute prohibition to produce and consume *aguardiente de caña* in Cuba.

Thus ended, without accomplishing anything, the first rum war in Cuba. The *aguardiente de caña* continued to be prohibited by the Crown, and La Havana planters continued to produce it. In 1749 the law became even harsher because not only was the ban repeated, with the usual penalties, but it was even decreed that the pot stills, and also the *trapiches* (sugar mills) where the rum was made, should be demolished. The liberalization of production and trade of *aguardiente de caña* in Cuba would come only later, in 1764.

In the meantime, while in Cuba Islanders and Habaneros quarrelled over rum, Big History went on. In 1739 Great Britain went to war against Spain, the war which would later be called "War of Jenkins' ear". This war is very important for us Rum Enthusiasts because it is just during this war that the British Vice Admiral Edward Vernon "invented" Grog, the iconic drink of the Royal Navy for more than 200 years (see my article "*ORDER TO CAPTAINS*" in the June 2020 issue).

But this war was very important for the History of Cuba (and of the United States) for other, more eventful reasons, as we will see in the next articles.

Marco Pierini

MALCOLM'S RUM ADVENTURES

by Malcolm Atherton



My name is Malcolm Atherton. After over forty wonderful years, of Caribbean adventure, I feel the most at home, in St. Kitts and particularly Nevis.

Almost thirty years ago, a fellow named

Garry Steckles, encouraged my wife and I, to visit St. Kitts. And just like the old saying goes, "all roads lead to rum".

I recently spent a couple of lazy weeks, wandering Nevis. St Kitts and her smaller sibling Nevis, don't usually come to mind, when exploring for rum. It's been almost two decades since the closure and dismantling, of the Rothschild distillery, in St. Kitts. Since that time, there really hasn't been any commercially produced spirits produced locally, in St. Kitts and Nevis. The decision was made, to end their sugar industry, in 2005 and the rum production ceased also.

Twenty five years ago, we bought a plot of land in St. Kitts and had a home built, that became our family's second home. Sadly, we parted with that home, but we kept some great memories. Our kids spent a lot of wonderful time, experiencing St. Kitts and Nevis



Photo Credit: Jesse Jolley

and it's rich history and culture. My two adult sons, were eager to take a Caribbean trip, along with dad and revisit some of their favorite beaches.

After anticipating our return, to the twin island federation, we were truly ready. We had no plans and no real agenda, other than, taking a quick look at L&L Rumshop, in Charlestown, Nevis. We easily found it, on Upper Prince William Street, in a part of town, that appears mostly unchanged, for the past couple of hundred years or more. The birthplace of Alexander Hamilton is just a short walk, from L&L Rumshop. I think, that Mr. Hamilton would still recognize his home town today.

We met Mark Theron, at his duty free rum shop, where we were

amazed by his selection of spirits. Mark was on the phone and I wasn't sure how well our visit was to be received. He appeared to be having some challenges, with his building contractor. He was in the process of building a space at home, to securely house his rum collection. He seemed to get things resolved and the mood lightened. I must admit, that he had quite a few offerings, that I am unfamiliar with. Mark offers around 200 rums, with plans to add 165 more. It's one of the finest and most varied selections of rum, that I've stumbled across, in over 40 years of Caribbean travel.

I saw that he had a few cases of Clifton Estate, spiced rum, on display. We purchased a bottle and later that



evening, found that it makes a really fine enhancement, to our rum punch. Mark told us, that he blends and bottles it, himself. He uses the name *Clifton Estate*, as it's the name of the area where Mark and his family live, in Nevis. It is also the area, where his wife's family, have their roots. Mark had been struggling a bit with the back and forth phone calls, while at the same time, trying to be a good host. The lady who usually assists him in the shop, had fallen from her stool the day before and her doctor suggested that she take a couple of weeks off, to recover.

Mark then asked us, if we would like to see his blending and bottling facility, across town. He closed up shop and locked the doors.

We followed him across Charlestown in our car, through a roundabout and down the main road, that leads to the port. We ended up at several gated buildings, where Mark blends and bottles his spiced rum and liqueurs. He was both friendly and informative, while spending a couple of hours of his time, giving us the royal tour. The bulk rum, that he bases his Clifton Estate spiced rum on, is sourced from nearby Antigua Distillery Limited. He produces a few other alcoholic beverages, that include some neutral grain spirits, that is sourced from Idaho. He has several large containers of spirits and several barrels of rum that have been resting for 8 years. He intends to bottle those, after a couple of more years of aging.

Mark showed us through his new,



Photo Credit: Jesse Jolley

Got Rum? August 2022 - 31



Photo Credit: Jesse Jolley



Photo Credit: Jesse Jolley

Above and below: remnants of the old Hamilton Estate sugar factory in Nevis. It stopped processing sugarcane in the 1950s.



Photo Credit: Jesse Jolley

arched metal building, it appeared to be quite hurricane proof. His plan, is to add a new copper, alembic pot still later this year. This would give him the final piece of the puzzle. The metal building has superb ventilation and allows him plenty of space, to distill and store his barrels of pot still rum. Part of Mark's plan, is to offer his high quality distillation services, to some other people locally, that may currently, be using questionable methods. This would raise the quality of the spirits that are available and may offer some more, small brands to St. Kitts and Nevis. This would become the first new commercial distillery, in the federation in over 20 years.

With over 500 rums in his personal collection, he has many flavor profiles to consider, while creating his own, unique Nevis spirit. I wish him the best of luck and I hope that I can sample some Nevis rum, on my next visit.

Malcolm

The background of the entire page is a photograph of a stone mill. The mill is constructed from rough-hewn, light-colored stones. A large, dark, circular gear is mounted on the side of the mill. The mill is surrounded by lush green trees and foliage. In the foreground, there is a metal railing with a chain, suggesting the mill is a historical site or museum.

THE Rum

UNIVERSITY

Presents

**The Sugar Mill:
Origins and Evolution**



Introduction

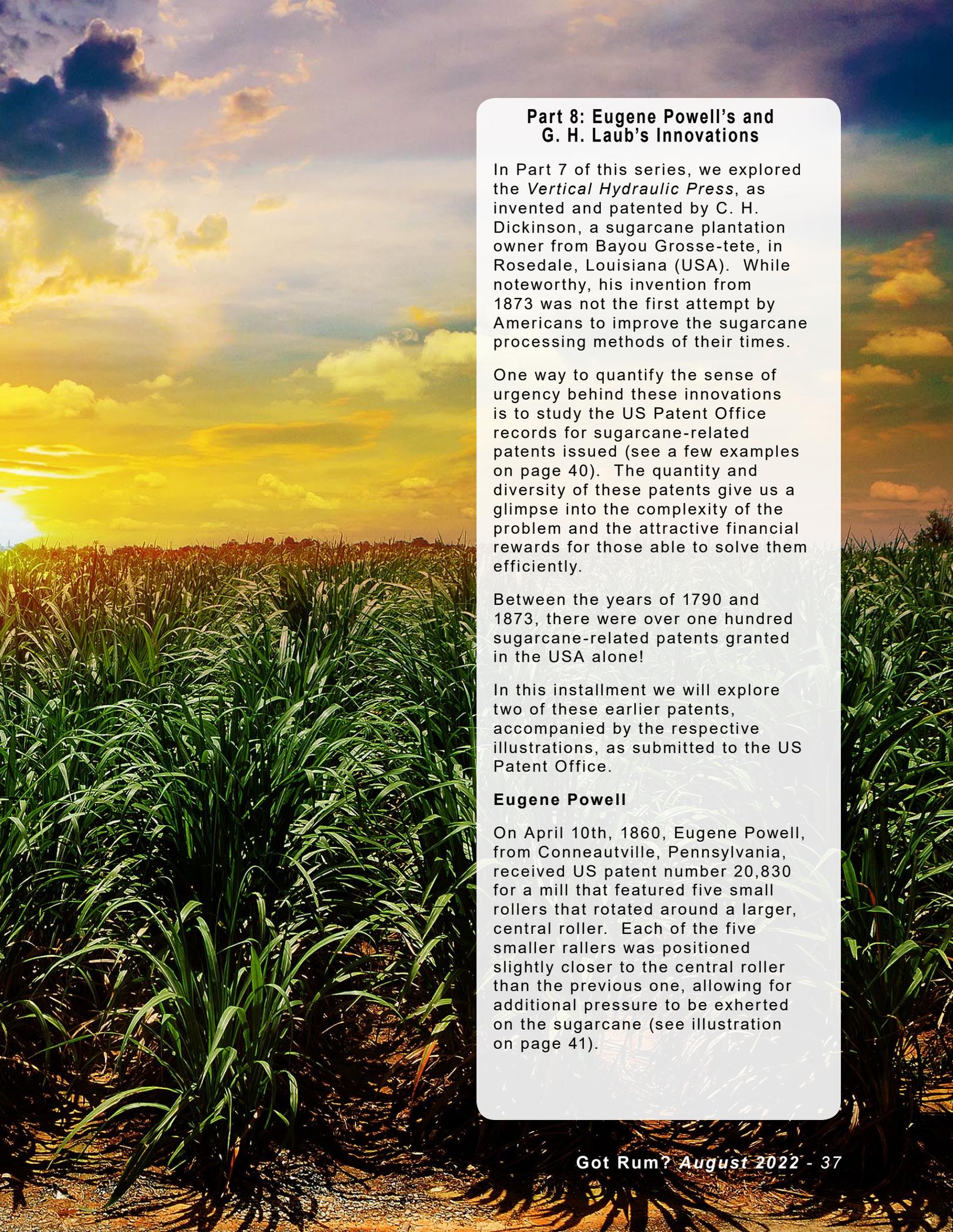
Sugarcane (*Saccharum officinarum*) is a perennial grass of the family *Poaceae*. It is primarily cultivated for its juice, from which alcohol (through fermentation and distillation) and sugar (through dehydration and refining) can be obtained. Most of the world's sugarcane is grown in subtropical and tropical areas.

It is commonly accepted today that sugarcane originated in Papua, New Guinea, where it was initially domesticated. The plant was then taken to other lands by traders, where its sweet virtues quickly made it a sought-after commodity.

It is also commonly accepted that around 10,000 years ago, the original inhabitants of Papua did not have tools to process the cane, meaning that they likely chewed it raw to extract the juice, which was consumed as-is (Noël Deerr, *The History of Sugar: Volume One*).

Not much written history exists that documents the early extraction of the juice for the purpose of dehydration and formation of sugar crystals until the publication of *De Materia Medica*, a pharmacopoeia of medicinal plants and the medicines that can be obtained from them, which was written between the years 50 and 70 of the current era by Pedanius Dioscorides, a Greek physician in the Roman army. This is the oldest record documenting the existence of crystalized sugar, which was used at the time to “treat indigestion and stomach ailments.”

How did people manage to extract the dissolved sugar from the juice? The answers to this question are at the core of this series. So join us, as we explore this fascinating topic!

A photograph of a sugarcane field at sunset. The sky is filled with dramatic, colorful clouds in shades of orange, yellow, and blue. The sun is low on the horizon, casting a warm glow over the scene. The sugarcane plants are in the foreground and middle ground, their long, green leaves and stalks clearly visible. A white text box is overlaid on the right side of the image, containing the text of the article.

Part 8: Eugene Powell's and G. H. Laub's Innovations

In Part 7 of this series, we explored the *Vertical Hydraulic Press*, as invented and patented by C. H. Dickinson, a sugarcane plantation owner from Bayou Grosse-tete, in Rosedale, Louisiana (USA). While noteworthy, his invention from 1873 was not the first attempt by Americans to improve the sugarcane processing methods of their times.

One way to quantify the sense of urgency behind these innovations is to study the US Patent Office records for sugarcane-related patents issued (see a few examples on page 40). The quantity and diversity of these patents give us a glimpse into the complexity of the problem and the attractive financial rewards for those able to solve them efficiently.

Between the years of 1790 and 1873, there were over one hundred sugarcane-related patents granted in the USA alone!

In this installment we will explore two of these earlier patents, accompanied by the respective illustrations, as submitted to the US Patent Office.

Eugene Powell

On April 10th, 1860, Eugene Powell, from Conneautville, Pennsylvania, received US patent number 20,830 for a mill that featured five small rollers that rotated around a larger, central roller. Each of the five smaller rollers was positioned slightly closer to the central roller than the previous one, allowing for additional pressure to be exerted on the sugarcane (see illustration on page 41).

Index of patents issued from the United States Patent Office from 1790 to 1873, inclusive—Continued.

Table with 5 columns: Invention, Inventor, Residence, Date, No. Contains patent entries for sugar-related technologies such as 'Sugar-boilers, Construction of', 'Sugar-boiling apparatus', and 'Sugar-cane mill'.

Index of patents issued from the United States Patent Office from 1790 to 1873, inclusive—Continued.

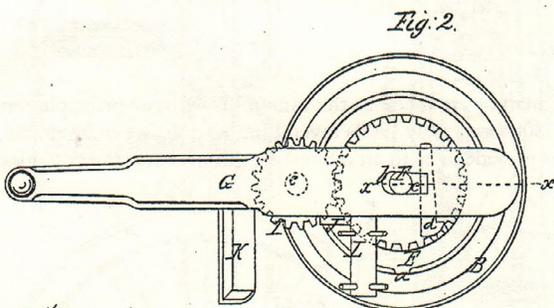
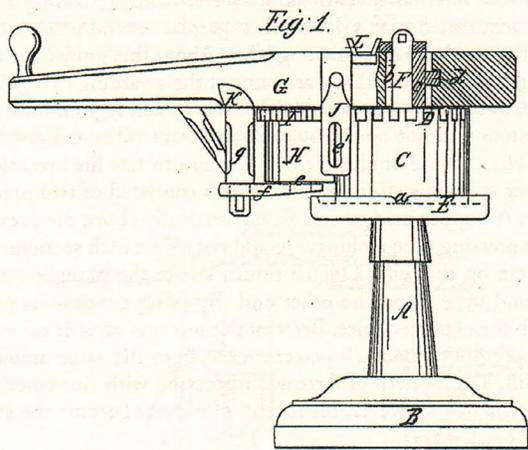
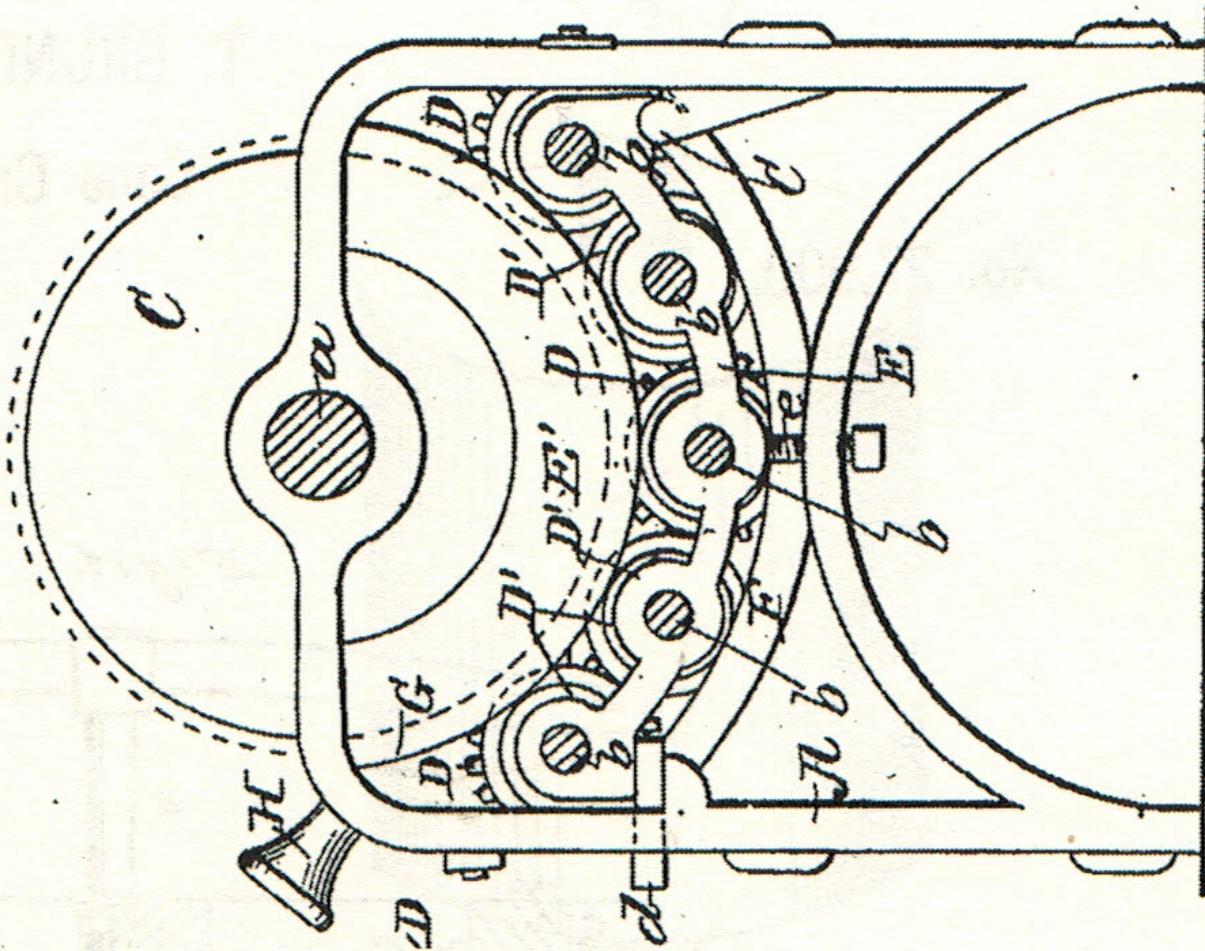
Table with 5 columns: Invention, Inventor, Residence, Date, No. Contains patent entries for sugar-related technologies such as 'Sugar-cane mill', 'Sugar-cane press', and 'Sugar-cane mill'.

Index of patents issued from the United States Patent Office from 1790 to 1873, inclusive—Continued.

Table with 5 columns: Invention, Inventor, Residence, Date, No. Contains patent entries for sugar-related technologies such as 'Sugar for table use, &c., Machine for mulling', 'Sugar-granulating apparatus', and 'Sugar-granulating machine'.

Index of patents issued from the United States Patent Office from 1790 to 1873, inclusive—Continued.

Table with 5 columns: Invention, Inventor, Residence, Date, No. Contains patent entries for sugar-related technologies such as 'Sugar, Manufacture of', 'Sugar, Manufacture of', and 'Sugar, Manufacture of'.



G. H. Laub

On December 15th, 1863, G. H. Laub, from Macomb, Illinois, received U.S. patent number 40,938 for his concentric crushing roller. It consisted of a small roller gear that rotated around a larger one (see illustration on the left).

These are just two of the numerous sugarcane-related patents granted in the late 1700s and 1800s, all relying on the current understanding of physics and engineering, and all using the available materials of the time.

Truely revolutionary innovations, however, would take a bit longer to be developed.

Sugar Mill Spotlight

Ruins of the Betty's Hope Sugar Plantation, off of Pares Village Main Road in St. Peter Parish, Antigua. It was established in the 1600s by Sir Christopher Codrington and it is now a museum and a historic landmark, dedicated to the memory of the the slaves whose lives were lost during its operation.

Join us again next month, as we continue to explore this fascinating topic!





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.

WEST INDIES RUM PRODUCERS ASSOCIATION

The West Indies Rum Producers Association (WIRSPA), the grouping of Caribbean rum producers, last week welcomed several new members into the WIRSPA 'family' at the Annual General Meeting. The association, which celebrated its 50th anniversary last year, welcomed St. Vincent Distillers representing St. Vincent and the Grenadines as a full member, and the Bahamas Distilling Company, representing the Bahamas, as an associate member. WIRSPA members also welcomed Copal Tree Distillery of Belize, to the Belize Rum Producers Association. Chairman Komal Samaroo stated, "Our growth in membership with Grenada, Haiti and Belize becoming full members last year, and St. Vincent and the Grenadines this year, as well as the re-entry of the Bahamas into WIRSPA, is evidence of the increasing relevance of the association to the industry in the region. Producers see a clear advantage in being part of a grouping that shares common rules, a philosophy of quality and authentic provenance, and strength in numbers." The producers from across the Caribbean exchanged views on domestic and international trade and market developments, and especially discussed the challenges raised by the rapidly increasing price of raw materials, energy and packaging. CEO Vaughn Renwick said, "Major input costs including molasses and fuel have

risen considerably, in some cases by more than 50%.” Further increases seem set to continue, as post-Covid demand for molasses grows, exacerbated by the conflict in Ukraine and a lack of shipping containers and vessels both for inputs and exports. These issues were placing a significant resource strain on producers said Renwick, adding, “A shortage of glass bottles from regional suppliers, as well as delays in sourcing extra regional supplies are also causing major production and export challenges.” The producers, also recognizing the relaxation of covid restrictions and the return of festivals in the region, underscored the urgent need for additional messaging to consumers on reducing harmful and excessive drinking. According to Chairman Samaroo, “We are pleased to see that virtually all rum producers have now upgraded product labels to carry our agreed advisory logos against underage drinking, drinking and driving and drinking during pregnancy.” Many others, he added, had also implemented the use of serving size information – number of servings per bottle and calories per serving, which were required to be printed in large type to guarantee that the information is conspicuous and legible. <https://www.wirspa.com/>

COPALLI RUM

After a disappointing harvest in 2021, Copalli has announced that the 2022 harvest turned out to be one of their best.

Copalli's last harvest day was July 1, and as of that day they had harvested, milled, fermented and distilled 2,600 tons of sugar cane. The most ever! Sugar content started off a little low as the rainy season hung on a bit longer in February and early March, but once the rains let up, the sugar cane plants used all of that sunshine and the magic of photosynthesis to make lots of sugar, bringing the overall sugar content back up to expected levels. The pot still rum is of very high quality, and they expect the 2022 vintage aged rums to be exceptional. <https://copallirum.com/>

ANGOSTURA

Angostura® has launched a rare, ultra-premium rum, Angostura® Zenith. This latest Limited-Edition rum will join Angostura's esteemed Private Cask Collection. The Company has only produced one hundred and ninety-five (195) bottles globally. Chairman of Angostura Holdings Limited, Mr. Terrence Bharath says, “In keeping with our ongoing corporate social responsibility initiatives, we are pleased to announce that part proceeds from the sale of the 195 bottles of Zenith will go towards providing a scholarship for a deserving young person to be given the opportunity to pursue studies in music or art. We feel that it is our social duty to help those underprivileged communities where there are persons who possess the inherent creative gifts to rise above their circumstances and soar in reaching their goals.” The one of a kind distinguished flavors of this rum are derived from two of Trinidad and Tobago's most iconic distilleries – Caroni 1975 Limited and Angostura Limited. Aged in charred American oak casks that were once used for bourbon, Angostura®

Zenith combines flavors of sweet and smoky depths, delivering a fine character with a unique blend of Angostura® and Caroni aged rums ranging from 20 to 23 years old. Zenith takes Angostura® Private Cask Collection to new heights with the last of the best of the legendary House of Caroni. Established in 1923 on the site of the old Caroni sugar factory, the now defunct Caroni Distillery produced highly sought-after rums notable for a distinctive heavy profile, rich, earthy, and smoky. Produced with the last of Caroni's treasured molasses, tasting notes include rich aromas of cocoa, oaky notes with hints of raisins on the palate and subtle apple notes, complete with warm aged notes of sherry with a lasting dry, crisp finish, the perfect proportions to achieve absolute depth and balance. Rich gold in color, as befits such a rare release, Angostura® Zenith has a deeply complex character, brimming over with sweet tropical fruits, warm vanilla toffee, indulgent cocoa and a dry, crisp oak smokiness. Angostura® Private Cask collection consists of a range of Limited-Edition mature rums originating from specially selected casks with a dedication to artistry and craftsmanship. It captures the ageing process of Angostura® award-winning rums, while highlighting the journey of the rums from cane field to the shelf. Today, Angostura® is the only rum distillery in Trinidad and Tobago, making the launch of Angostura® Zenith a unique opportunity for rum lovers around the world. In fact, Angostura's distillery is the only remaining one of the once 50-plus rum distilleries in Trinidad and Tobago. The Company's much-awarded signature style stems from time-honored techniques. Angostura® rum is always made with only the finest molasses, fermented using the distillery's own bespoke yeast culture, distilled in continuous column stills and aged in charred American oak first-fill bourbon casks. Mr. Bharath says, “After 3 years in development, we're delighted to extend our Private Cask Collection with the launch of Angostura® Zenith, making our rum offering one of the most unique in the world. We are constantly striving to bring the spirit of Trinidad and Tobago to rum connoisseurs around the world and the launch of Angostura® Zenith demonstrates our commitment to producing world class rums.” <https://www.angostura.com/>

ROMERO DISTILLING COMPANY

Romero Distilling Company (became the verified GUINNESS WORLD RECORDS™ holder for the Largest Cuba Libre Cocktail. Surpassing the previous record-holder of 132 gallons, Romero more than satisfied the GUINNESS WORLD RECORDS™ attempt with a 264-gallon Cuba Libre Cocktail. As Western Canada's premier craft rum producer, Romero is dedicated to continuous improvement through determination, hard work and innovation. Romero uses top-quality Canadian ingredients, including molasses and glacier-fed water from the Rockies to craft their rums and cocktails. All of the distilling equipment Romero uses is also Canadian made. The distiller has perfected a dark, amber, and spiced rum that are all distilled in copper pot stills and matured in once-used Kentucky bourbon barrels. “Romero's GUINNESS WORLD RECORDS™ Largest Cuba Libre Cocktail, which filled the four-foot cubed glass, was made with the perfect ratio of Romero's award-winning rum, lime juice

and cola,” says co-owner, Tom Romero. “By using quality locally-sourced ingredients, we have not only made the world’s Largest Cuba Libre Cocktail, but also quite possibly the most delicious one yet.” “As the only rum-driven distillery in Western Canada, Romero has afforded many, including myself, the unique opportunity to enjoy quality, locally-crafted rum,” says Romero Ambassador and WWE Hall of Famer, Bret Hart. “Whether you are enjoying a bottle of their award-winning dark rum or visiting Romero’s prohibition-inspired cocktail bar, you can always count on a luxurious experience.” Romero is built on a rich and mostly untold history of rum-running during Prohibition from the Blairmore Hotel in the Crowsnest Pass. People that are interested in learning more about their rich history are encouraged to visit their cocktail bar in Calgary, Alberta at Suite 300, 688 Heritage Drive SE. www.romerodistilling.com

KULEANA RUM WORKS

Kuleana’s newest award-winning rum, Hōkūlei, is now available for online purchase. Hōkūlei is a blend of seven rums sourced from around the world, including their own Aged Hawaiian Rum Agricole, to create a sublime sipping rum that rivals the world’s finest spirits. They have blended rums aged between 18-month and 18 years and all are unadulterated: no colors, flavors or sugars. Hōkūlei (HOH-koo-lay) is a sublime sipping rum created to rival the world’s finest spirits. Tasting notes include: ripe banana, saltwater taffy, toasted pineapple, lime zest, clove, nutmeg, vanilla, Caribbean jerk spices, mangosteen, lilikoi, Medjool dates, dry sherry, rum soaked raisin, and toasted oak with hints of koji mushrooms. <https://kuleanarum.com/>

TANDUAY

Iconic Philippine rum brand Tanduay recently released a collection of cocktail recipes featuring its different rums. “Whatever your taste preference is, we’ve got a fine selection that can keep up with you. From simple classics to uniquely modern concoctions, this rum cocktail book showcases our Tanduay Rums like you’ve never tasted before as we highlight our rums’ versatility in cocktails and their compatibility with a variety of ingredients,” Tanduay said in the foreword of *Cocktail Culture*. “We came up with the book so that both new and long-time customers can experience and appreciate Tanduay in different ways,” said Marc Ngo, Tanduay Distillers, Inc. International Business Development Manager and Senior Brand Manager. The cocktails’ taste and colors reflect the Philippines’ beautiful beaches and sunsets. Some of the recipes in the book include those of Tropical Queen featuring the Tanduay Asian Rum Gold, Tranquil Waters featuring the Boracay Cappuccino Rum, Beach Blonde with the Tanduay Dark Rum, and Sun-kissed Mango with Tanduay White Rum. Customers can easily follow the preparations, said Ngo, and enjoy their Tanduay-infused cocktails without the fuss. The book also contains recipes for the home-made syrups that will be used in the cocktails. Tanduay continues to gain new customers

as it expands its export business. It is now present in 12 U.S. states and the territory of Guam, as well as in the countries of China, Singapore, the United Arab Emirates, Germany, Belgium, the Netherlands, Luxembourg and the United Kingdom. *Cocktail Culture* is available in e-book format and can be accessed via the Tanduay website, www.global.tanduay.com.

BLACK + DECKER COCKTAIL MAKER

BLACK+DECKER®, a global leader in home and lifestyle product innovation and a Stanley Black & Decker brand (NYSE: SWK), announced the highly anticipated retail launch of the BLACK+DECKER™ Cocktail Maker, the latest product innovation released by the brand. The new single-serve cocktail maker gives users the ability to make custom cocktails at the touch of a button. Now you can Cheers To The Moment™ with delicious craft cocktails from home. “As a part of our expanded home and lifestyle line, we are delighted to bring innovation to countertops and bar carts this summer with the BLACK+DECKER™ Cocktail Maker,” said Allison Lawrence, President of BLACK+DECKER. “This product innovation delivers on BLACK+DECKER’s brand promise to make life easier at home. We encourage you to cheer to any occasion worth celebrating with the new single-serve cocktail maker, available for purchase now.” BLACK+DECKER™ Cocktail Maker product features include:

- Delicious mixologist-crafted cocktails dispensed in approximately 30 seconds.
- An easy-load liquor system which connects up to five standard 750ml bottles of your preferred liquor*. There are labeled locations for five liquors: gin, vodka, tequila, rum, whiskey and the included glass water bottle.
- Customize drink strength with the turn of a dial, the BLACK+DECKER™ Cocktail Maker has four drink strength levels: mocktail, light, regular and strong.
- LEDs beneath the bottles illuminate and prominently display the liquor being served.
- “Party mode” feature with various LED sequences to add a unique fun factor.

The cocktail maker works exclusively with Bartesian®’s growing assortment of premium cocktail capsules, ranging from a Long Island iced tea to a spicy margarita. The intuitive cocktail maker works by scanning the barcode on the lid of the capsule to draw from the corresponding spirit. Shaker icon on the front of the machine which lights up when it is recommended to dispense a drink over a shaker with ice. Beginning this fall, a pack of five glass bottles will be sold separately for users that desire a uniform look. Recognized for its ease-of-use, simplistic design and innovation, the cocktail maker has received several accolades to date, including a “2022 Gadget Award” from Popular Mechanics for “Best Cocktail Machine”. <https://www.blackanddecker.com/solutions/bev>, <https://bartesian.com/>

SANTA TERESA 1796

At the 2022 Ultimate Spirits Challenge, SANTA TERESA 1796 was awarded a 92 point rating (certified

as an excellent and highly recommended rum) and the Tried and True award. A product of the artisanal Solera Method, SANTA TERESA 1796 is created with a complex blend of rums aged for up to 35 years. The Solera Method, adopted from Spanish Sherry producers, ensures that every bottle of Santa Teresa 1796 features some of the very first “Ron Madre” or Mother Rum. Since the barrels were first filled in 1992, the Solera casks have never fully emptied. Instead, each time a bottle is drawn, the Solera is topped up with a slightly younger rum blend, guaranteeing that every bottle has exceptional richness and a little bit of the Mother Rum. A credit to the rum’s meticulous craftsmanship, this award celebrates the product’s over 220 years of production on the Hacienda Santa Teresa. Recognized as one of the most prestigious judges of the spirits industry, the Ultimate Spirits Challenge has given SANTA TERESA 1796 its stamp of approval, noting its rich taste and aroma. Tasters were drawn in by the scent of caramel and baking spices and hooked by the bold and smooth finish. The unique flavor was another selling point, with the competition highlighting the taste of, “burnt sugar, cigar box spice, dark chocolate, and dried plantain chips.”

This award comes on the heels of the announcement of several other accolades awarded to SANTA TERESA 1796. The brand was awarded several gold medals at the International Spirits Challenge, The Spirits Business Rum & Cachaça Masters, the USA Spirits Ratings, the Berlin International Spirits Competition, Virtus Lisboa, and the London Spirits Competition as well as the Chilled 100 Bartender Seal of Approval with the signature dark rum receiving a 95 point rating. SANTA TERESA is an independent, family-owned distillery in Venezuela built on over 220 years of tradition and unexpected thinking in blended and aged rums, making it the third oldest rum producer in the world. Steeped in tradition, every SANTA TERESA product is sourced from their single-estate, the Hacienda Santa Teresa. “We are incredibly excited to see SANTA TERESA 1796 receiving recognition by all of these wonderful agencies. As the rum market continues to expand, these accolades are a testament to our centuries long heritage, commitment to fine craftsmanship and dedication to producing only the finest rum possible. These endorsements also solidify SANTA TERESA 1796’s place as both a staple spirit and a premium base for a cocktail. Throughout the past year, our consumer base has continued to grow and we’re looking forward to expanding to an even larger audience in the upcoming year,” said Edwin Hincapie, Brand Director, SANTA TERESA 1796. www.santateresarum.com/

BLACK TOT RUM

For 2022’s Master Blender’s Reserve blend, Black Tot drew inspiration from historical rums in their collection and the unique flavor profiles they exhibited over half a century ago. These rums, since lost in the rum world, were rich with notes of baked banana, dusty chocolate, mocha milkshakes, honey, tobacco,

leather, licorice and spice. These flavors were mapped out and became their guide. Black Tot began, as always, with rum drawn from their perpetual blend, the Master Blender’s Reserve from last year, which has been ageing in Sherry casks since last Black Tot Day. Mitch Wilson, an ambassador for Black Tot, said: “This year, we’ve lined up a whole host of events across Europe to celebrate bringing great people and great rum back together again. We’re delighted to welcome many of the friends we’ve made at our virtual events over the past two years and share a glass of Black Tot in real life.” This year’s edition is composed of blends from distilleries in Jamaica, Guyana, Barbados and Trinidad:

- 29% is a blend of four rums from Demerara Distillers in Guyana, both column and pot still
- 25% is a blend of three rums from Mount Gay and Foursquare in Barbados, all column and pot still blends
- 7% is a blend of six rums from the New Yarmouth, Clarendon and Long Pond distilleries in Jamaica
- 22% is a blend of five rums from Trinidad Distillers and the closed Caroni Distillery in Trinidad
- 7% is the Perpetual Blend Component of Master Blender’s Reserve 2021 and the Original Navy Rum Blend

Oliver Chilton, master blender at Black Tot, said: “Black Tot Master Blender’s Reserve is our opportunity to explore the art of rum blending pioneered by the British Royal Navy. In the 2022 edition we looked to accentuate flavors of baked banana, chocolate and mocha milkshakes, balanced against classic navy rum notes of tobacco, leather and licorice. This has resulted in a layered and balanced rum full of cocoa and spice which should create a lot of enthusiasm amongst Black Tot fans.” The rums are added to a reserve of Master Blender’s Reserve 2021 which has been ageing in Sherry casks since last year’s Black Tot Day. The 2022 release also includes a small amount of the original Royal Navy flagons, the rum blended and held in wooden vats by the Royal Navy until July 31, 1970. <https://blacktot.com/>

ST. LUCIA RUM EXPERIENCE

St. Lucia Distillers has launched the Saint Lucia Rum Experience, which will take visitors on a tour through its facility, Roseau Valley, and all the way down to the beach. The new attraction will include a scenic pond, sugarcane fields, and improved access roads leading to the beach, as well as a variety of investments to help the local Roseau community. Since its acquisition by the Bernard Hayot Group in 2016, the family-owned group has, in 2021, inaugurated three new buildings designed to increase aging capacity at the distillery to more than 12,000 casks. Chief Executive Officer Margaret Monplaisir says this is the manifestation of a dream project of Laurie Barnard – the former chairman of the Distillery and the namesake of its leading brand, Chairman’s Reserve. Monplaisir notes that Laurie Barnard who helmed St. Lucia Distillers from 1988 –2012 would be proud of recent developments. <https://www.stluciadistillers.com/>

EXCLUSIVE INTERVIEW

by Margaret Ayala



Mike Jakle, Owner/Distiller, Round Mountain Distilling, Round Mountain, Texas, USA.

If you've been following our Exclusive Interviews for a while, then you know that I am a big fan of stories that highlight the triumph of determination over adversity.

I am very proud of Mike Jakle and his family and am delighted to share the story of his second successful distillery launch. I know it will inspire consumers and even future distillers. Cheers!

Margaret Ayala, Publisher



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

Mike Jakle, owner/distiller, Round Mountain Distilling, Round Mountain, TX

Q: Welcome back, Mike, to "Got Rum?"! Many of our readers may not know, but I interviewed you for the first time back in September of 2012, when you were operating South Congress Distillery, making White Hat Rum. Please tell us what happened to that operation.

During Memorial Day weekend of 2015, we had a historic amount of rainfall in Central Texas causing flash flooding like we've never seen before. Unfortunately, our distillery took on about four feet of water... pretty much wiping us out.



Q: You now own and operate Round Mountain Distilling, congratulations! How different was the distillery permit application process the second time around? Would you say things changed a bit or a lot since the first time?

I would say the permit application process the second time around was easier to navigate than the first time. Being able to submit applications and supporting documents online made the process smoother.

Q: We're glad to know that, despite the setbacks you experienced with South Congress Distillery, your passion for distilling remains unchanged. What motivates you to keep distilling?

I must say after six years of non-stop

effort, having everything go away basically overnight was heartbreaking. I received support and some tough love from some of the early distillery owners. I also received calls from folks at a couple of package stores checking in and making sure I was ok. That support meant a lot to me. At one point, I felt as if I was done....too old to start over from scratch. Got hooked on the Hallmark Channel for about six months....that's how bad it was. At one point, I knew pretty much every line in every movie. In the end, it was my wife Stacie who basically told me to turn off the tv, go find some property and rebuild. Either that or figure out what I was going to do with the rest of my life, but watching Hallmark all day was NOT an option. That struck a chord...had never really thought about what I would do after distilling. It had become part of who I am and in the



end an opportunity presented itself and I was able to rebuild.

Q: Is your goal with Round Mountain Distilling to continue to make the same profile of rum as before (using same suppliers, i.e. molasses) or did you choose to start over?

The first goal was to take the basic formula I had created and improve on it. For me, it's really about the craft and trying to make the best spirits possible for myself and my friends. However, we have a couple of new products in the works and I can't wait to share them with our friends.

Q: We know that due to the pandemic, many distillers are having difficulties sourcing bottles, labels, closures, etc. What has been your experience?

Did your previous relationships with suppliers help you in any way?

I have great relationships with my suppliers, but my guys are the best and I'm sure they treat all of their customers fairly. I ordered most of my materials before the pandemic hit so I didn't really have a problem. That may change when we go to reorder.

Q: What other impact has the pandemic had on your operation?

We launched in February of 2020....right when the pandemic was becoming known. Our distributor was not able to bring us back onboard at the time so we took the opportunity to convert a structure on the property into a tasting room, which has really been great. The pandemic also gave



me time to work on other products. Before, I never had a chance to do anything because we were selling everything we could produce.

Q: As a Texas Craft Spirits veteran, what is your take on the state of distillation in this part of the country?

Well, I haven't had a chance to meet a lot of the newer distillers, but I know there's great product out there. I think the state of distillation in Texas is very strong and I'm looking forward to attending some trade shows and seeing some of my friends again and tasting new products.

Q: What rums are you currently producing?

XXVIII Premium Texas Rum, XXVIII

Reserve and XXVIII Jalapeño infused. The '28' pays homage to Texas being the 28th state admitted to the Union.

Q: Do you plan to add new rums to your portfolio?

I'm not sure. When I started in 2009, I was mentored to make one core product to the best of my ability and stick with it. The only reason I added the reserve and jalapeño was from requests at the tasting room.

Q: Where are your products currently available for purchase?

We're at a few Total Wine stores in Austin and at the Distillery.

Q: Do you offer tours of your distillery?





ROUND
MOUNTAIN
★ ★ ★
DISTILLING

If so, are reservations recommended or required?

We offer tours. No reservations are needed....just come on out.

13. At your tasting room, do you only offer tastings of your products straight or do you also offer cocktails to your visitors?

When Stacie told me we were building a tasting room, I thought it would just be tastings. But, Stacie and my daughters demanded cocktails and put together a really nice menu.

Q: Any particular cocktail stand out as the “crowd favorite”? Do you have one that is your favorite and if so, why?

My favorite is just on ice. It’s funny because my regulars all started with cocktails and now everyone just drinks it on ice, which makes me happy. Probably our most popular cocktails are the Painkiller and mojitos. The mules are pretty good as well.

Q: By the way, congratulations on your one year anniversary of your distillery. Your anniversary was back in June, correct? Did you do anything special at the distillery/tasting room?

Oh yes....big party. Bands, food trucks, surprises. The support out here is pretty overwhelming at times.

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

roundmountaindistilling@gmail.com or give me a call. 512-589-3939

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

I would like to thank you and Luis for everything you both do to educate and share your knowledge of rum with others. Hope to see you in the near future. Thank you.

Margaret: Again Mike, thank you so much for this opportunity and I wish you and your entire team all the very best.

PAUL'S SPIRITED TRAVEL



Spirited Travel: 2022 Tales of the Cocktail Rum Recap



The hospitality industry, for the past two years, has endured innumerable challenges and struggles. According to Fortune magazine, in 2020, the U.S. lost 110,000 establishments, with more closures in 2021 and 2022 to follow. Unfortunately, this resulted in the service business losing an unfathomable amount of talent. Now we are in a phase some are calling “The Great Reset” as the industry struggles to regain its footing and discover how to move forward. One of the indicators that things were getting better and returning to something resembling normal happened when Tales of the Cocktail (TOTC) announced it would be in person again at the Ritz Carlton in 2022. After two years of hosting virtual conferences, the TOTC Foundation once again gathered the global hospitality industry for an in-person conference in

New Orleans. In some ways, it was like a family reunion; in others, you could sense the underlying tension and cathartic release as participants reunited for the first time in years. Before going virtual, the Foundation had introduced strong health and well-being programming, along with addressing diversity and social challenges in the industry, creating a foundation of inclusivity that had been missing before. All these things were present this year but, with such a large resurgence of new talent in the industry, there was a higher focus on training, techniques and brand education. Collectively, all these factors set the stage for what would be by far one of the most interesting Tales of the Cocktail I have ever experienced.

For the rum industry, the Tales of the Cocktail programming was a bit different from previous years. Equiano rum, Flor de Caña, Maison Ferrand’s Plantation rums, Paranubes rum, and Ron Zacapa each had seminars devoted to their brands at the host hotel, the Ritz Carlton. Where rum brands really shone was at the portfolio and themed tasting events



that happened during the week at various venues at the Ritz and around New Orleans. One of my personal favorites of the week happened Monday night: Kraken Spiced rum invited guests to the Napoleon House to “Step into the Dark” and enjoy a blind-folded dining experience where food and cocktails were paired in such a way to highlight the flavors of what was being consumed. While being fun, it educated participants in ways the spiced rum could be used in cocktails. Not far away, at the House of Blues, the Liquid Death Water brand had partnered with Havana Club Puerto Rican rum for a fun experience of music and cocktails that seemed on point for the brands involved. This set the tone for events that followed during the week as guests experienced Flor de Caña and Sailor Jerry cocktails at the William Grant party, Bacardi was among the many offerings at the Bacardi portfolio party, and Ron Zacapa was easily found at the Diageo party.

During the week, participants had the opportunity to sample over 30 rums from around the globe into what turned into a spirited scavenger hunt. At themed events and portfolio tastings attendees discovered expressions from

Spiribam’s Rhum JM, Rhum Clément, Bounty and Chairman’s Reserve rums; Maison Ferrand’s Cane Rock spiced rum; Ron Paranubes, Ron Carúpano, Ron Colon Salvadoreño, as well as the Philippines’ Kasama rum all made their TOTC debut. Marsh House, Worthy Park, Transcontinental, and Three Rolls among some of the other rums showcased during the week. Brand-focused events continued throughout the week, with Campari hosting a Heart of Jamaica event featuring Wray and Nephew and Appleton cocktails at the Cane and Table restaurant. The Sazerac House hosted several events during the week and for rum lovers, the “Tropical Treasures” event was a hit, featuring Rhum St. James, Myers’s, Cane rum, Jung and Wulff rums, and Novo Fogo Cachaça. Mount Gay offered guests cocktails and dominoes by the pool at the Chloe hotel. Don Q had several happy hour events during the week at different bars, hotels, and restaurants around the city, putting the versatility of their rum line on full display and impressing industry veterans and neophytes with their range of creativity. Equiano rum was present at several events as owner and Global Rum Ambassador, Ian Burrell, discussed its unique history and place in the industry.





As the last day of Tales arrived, I reflected upon where the industry was and is now while meeting with Tales of the Cocktail board member, Neil Bodenheimer. The interconnectivity and challenges of the recovering hospitality industry over the past two years have at times been overwhelming. At every level of the service industry, operations are starting to come back online with a combination of veterans and a healthy infusion of new talent. The theme of this year's conference was fittingly "Progress." From the TOTC page: *"PROGRESS illustrates the adaptive change of the drinks industry. Tales of the Cocktail Foundation is inspired to embrace this theme in 2022 to showcase the transformative atmosphere and nature of our community."* In my meetings with the rum brands, the themes of sustainability, interconnectivity, innovation, and positive progress were reoccurring goals. From Spiribam's Rhum JM EDDEN project (Engagés pour le Développement Durable de nos Écosystèmes et de notre Nature), Montanya Distillers' environmental conservation programs, to Flor de Caña's Sustainable Cocktail challenge,

there is an underlying theme of how the alcohol and hospitality industry can do their parts to make things better for the world and future generations. As the hospitality industry continues to find its way forward, at Tales, the rum brands demonstrated how they are a valuable part of the experience and invested partners in ensuring the success of the industry moving forward. There is no doubt that with supply chain issues and other challenges, the industry will have to continue to adapt, but having Tales of the Cocktail in person again helped feed the souls of the participants and made everyone feel optimistic in a time that can be overwhelming. Hopefully, this optimism will help carry the industry forward as it recovers and progresses globally into uncharted territory. For those who enjoy rum, there are several new products on the horizon, and as brands continue to innovate by creating new expressions, there is certainly a great deal to look forward to with the positive progress of the rum category.

Paul Senft

CIGAR & RUM PAIRING

by Philip Ili Barake





My name is Philip Ili Barake, Sommelier by trade. As a result of working with selected restaurants and wine producers in Chile, I started developing a passion for distilled spirits and cigars. As part of my most recent job, I had the opportunity to visit many Central American countries, as well as, rum distilleries and tobacco growers.

But my passion for spirits and cigars did not end there; in 2010 I had the honor of representing Chile at the International Cigar Sommelier Competition, where I won first place, becoming the first South American to ever achieve that feat.

Now I face the challenge of impressing the readers of "Got Rum?" with what is perhaps the toughest task for a Sommelier: discussing pairings while being well aware that there are as many individual preferences as there are rums and cigars in the world.

I believe a pairing is an experience that should not be limited to only two products; it is something that can be incorporated into our lives. I hope to help our readers discover and appreciate the pleasure of trying new things (or experiencing known things in new ways).

Philip
#GRCigarPairing



Eight to Ten Years Shift

For this month's pairing I arranged for Bacardi friends to come over. I'm referring to Nicolás Gallegos and Juan Bautista, both of whom are Bacardi brand ambassadors for their rum portfolio here in Chile. We agreed that they would supply the rums and I would supply the cigars, basically we wanted to recreate a typical gathering of friends over the weekend. The plan was to create simple pairings, with only a touch of complexity, yet easy for readers to recreate from their own homes.

For the first cocktail we created a Rum Old Fashioned using Bacardi 10 Year Old, with a coffee variant proposed by Nicolás. The variant consisted of infusing the ice cubes with the coffee, for approximately one minute, in order to get a well-defined coffee flavor in the cocktail. The recipe is as follows:

- 50 mL (1.7 Oz.) Bacardi 10 Year Old
- 15 mL (1/2 Oz.) Espresso Coffee
- 7.5 mL (1/4 Oz.) Brown Sugar Simple Syrup
- Orange Peel for garnish

As I mentioned earlier, it is very important to refresh the ice with the coffee, in order to have just the right amount of flavor for an elegant cocktail. To accomplish this, we asked Elisa Reyes, one of the bartenders who works at Red Frog (my bar), to follow the recipe exactly. When you recreate it at home, you start with a large glass, fill it up with ice cubes and then pour in the Espresso Coffee. Stir the ice with a long spoon, covering the ice with the coffee, for 40 seconds or so, then drain all the liquid from the glass, keeping the coffee-flavored ice cubes. Add the simple syrup and the rum and stir again with a spoon, making sure to have a homogeneous mix. Transfer the liquid to a serving glass, which can be a rocks glass or any other short glass and garnish it with the orange peel.

As soon as we had our cocktails ready we proceeded with the lighting of the cigars.

For this pairing I chose the Bolivar Belicoso Finos (52 x 140mm) from Cuba, also known as "Campanas" at the factory ("Galera"). It is a cigar brand with a full body, but keep in mind that I've kept them in my humidor for 10 years, which should result in a reduction of intensity. This aging, it turns out, was the key to the fusion between the excellent combination of tobacco leaves, excellently-aged, and the subtle notes of the cocktail made with Bacardi 10 Year Old Rum. Selecting the correct rum for this pairing is not easy, as the rum goes well with the first third (the least aggressive part) of the cigar only, since the cigar will only increase in



Photo credit: @Cigarili



Photo credit: @Cigarili



Left to Right: Philip, Nicolás, Elisa and Juan

temperature and complexity afterwards. It is hard to describe a “correct” pairing, since the experiences are always subjective, and they always depend on the individual preferences of those involved. Having said this, I will say that during the first third of the cigar we had a “correct” pairing, almost an excellent one. We all enjoyed the subtle coffee notes and the balance of the finish. Refreshing the ice cubes with the coffee was a new technique for me and it is one that we’ll be incorporating into our cocktail menu for our Winter Cocktail Selection.

As we approached the second third of the cigar, the increase in intensity was evident, which we know will happen with almost all the cigars. For this pairing you should ideally select one with a medium to full body. At this point we were ready for the second cocktail, and it was Nicolás’ turn to give the instructions for the Espresso Negrocho, here is the recipe:

- 30 mL (1 Oz.) Bacardi 8 años
- 30 mL (1 Oz.) Martini Rosso
- 30 mL (1 Oz.) Martini Bitter
- 15 mL (1/2 Oz.) Espresso Coffee
- A couple of dashes of Angostura Bitters, ideally Orange Bitters

Place all ingredients in a large shaker or a large glass. Stir the ingredients until combined, then taste it for balance. It is always a good idea to taste and make small corrections along the way, until you have a truly customized cocktail based on your preference. You can adjust the

proportions of the ingredients to make the cocktail drier or sweeter.

A word of advice: based on the cigar we chose and the one you will choose for your own pairing, it is very possible that a sweeter cocktail will be better suited than a dryer one, since the intensity of the cigar will be on the rise, changing the pH of our saliva. The sweeter cocktail will be a welcomed “palate cleanser” that will leave pleasant notes behind.

The cocktail is basically a Rum Negroni but personalized to make it more agreeable. It is possible that changing the Martini Bitter for Campari results in a cocktail that is more bitter, but this is where personal preferences come into play. For me, the bitters we used are very enjoyable, I even feel it sweeter and, as I explained earlier, the sweeter elements go well with the most aggressive part of the cigar. I’ve described the substitutions you can make when recreating this pairing at home. Hopefully you can follow the recipe word for word. The first cocktail is truly marvelous, with a touch of coffee. If you don’t have a Campana de Bolivar, simply replace the cigar with another one with medium to full body, 50 ring or larger and with a length that will give you more than 30 minutes of smoking time. You will have an excellent pairing!

Cheers!
Philip Ili Barake
#GRCigarPairing



Transforming your RUM ideas into reality!

Aged Rums In Bulk
For Your Super Premium Brand!

www.RumCentral.com