

Got Rum?®

DECEMBER 2019

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**COOKING WITH RUM - ANGEL'S SHARE - CIGAR & RUM
MUSE OF MIXOLOGY - RUM HISTORIAN
RUM IN THE NEWS - COCKTAIL SCIENTIST
TEAM INTERVIEW - THE RUM UNIVERSITY
ENVIRONMENTAL AWARDS**



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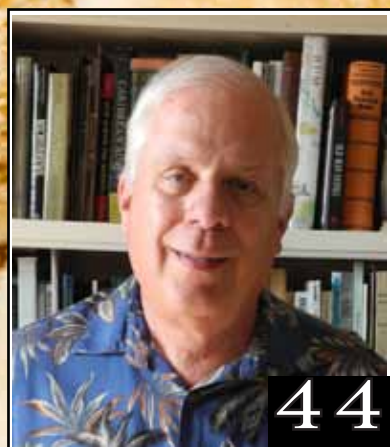


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FRONT COVER: The Spirit of Cuddling

INSIDE SPREAD: Slow and Steady Wins the Rum!

FROM THE EDITOR

Repair Your Barrels... and Your Health

As we reach the end of Q4 (“OND” for those in the trade), most rum craft distillers around the world are faced with the challenge of refilling the barrels that were emptied during the rush to get products out the door. Q4 is, after all, when most distillers earn the income they need to get out of the proverbial “red” so they can hopefully end the year with a profit.

While it may be tempting to start re-filling barrels right away, this is the perfect time to check them for damage and to repair/tighten them as needed.

It is also the perfect time to look at your own health and to perform similar maintenance: is your blood pressure high? What about your cholesterol level? Do your teeth need to be checked?

Industry people know that regular maintenance and attention to detail are essential to operate a distillery or cellar, but often neglect to apply the same principle to their own health or the health of those around them.

As you reach for your hoop driver, splices and wedges, be mindful of what tools and implements your body may need to function better. Most craft spirits people I know could benefit from weekly chiropractic adjustments and daily vitamin supplements (you can’t survive on Red Bull alone!).

After the sugarcane harvest is complete, the soil is cleaned; it is also amended with nutrients and prepared for the following growing season. Metaphors like this abound around us, so I invite you to come up with your own seasonal restoration and rejuvenation practice.



So get your distillery and your health in order and sit back and enjoy the well-deserved fruits of your labor. Be proud that your products are helping consumers celebrate the joys of the season.

Happy holidays to all our readers, from the entire “Got Rum?” team and from the countless people who make rum possible around the world!

Cheers,

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

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!

Captain Morgan Gingerbread Spiced Rum (Liqueur)

The Holiday season is upon us and one of the things that makes this winter holidays different than any other is all the aromas that seem to go with it like fresh cut pine, peppermint, burning candles and baking spices. So when I received word that Captain Morgan had released a limited edition Gingerbread Spiced Liqueur (due to it only being 30%ABV) I thought it would be interesting to pick up a bottle from one of my local stores and review for you.

Appearance

The 750 mL bottle is the standard design with a metal screw cap and labeling indicating the limited edition holiday theme of the product. To be honest, I am surprised they did not put a Santa hat on the Captain, but they did add the "Tis the Season" tag along with snowflakes and gingerbread color on the front label. The standard warning in tiny letters "Caribbean Rum and other Natural Flavors" is scrawled on the bottom of the label, which I read as "this product has chemical additive, live with it...".

The liquid itself is the normal golden brown color associated with the regular Captain Morgan Spiced product. Swirling the liquid generated a thick band that slowly thickened and after a minute began dropping several waves of slow moving legs before leaving a ring of residue around the glass.

Nose

The aroma, well it certainly delivers SWEET notes of sugary ginger, cinnamon and something that distinctly reminds me of bread pudding.

Palate

First sip the alcohol nips around the tongue as the ginger/cinnamon notes from the aroma swirl with some allspice and clove notes. At this point you cannot help noticing the healthy dose of glycerol covering the tongue and mouth. There is an underlying sugary sweetness to the experience, but it is not as strong on the palate as it was on the nose. The entire flavor settles into a long sweet frosting finish that just flattens out over time leaving an oily residue in the mouth.

Review

Okay, the question I had to ask is: Did they achieve the goal of creating a Gingerbread spiced flavored spirit? And the answer is sort of, but not really. The components are present in the flavor profile, but they do not unify to create the Gingerbread flavor experience I was looking for. I think the overall sweetness in part is why it spins out and away muting the spices and missing the mark. I cannot think of any Captain Morgan product I would recommend sipping neat (yes, that includes Private Stock), and that holds true with this liqueur. However, thinking of the holiday seasons, this would do well in Eggnog, Coffee, Cocoa, and depending on the recipe as an ingredient in Hot Buttered Rum. I am happy that I could find some uses for it and with its inexpensive price think as an ingredient some consumers will enjoy using it in their cocktail creations. I would be concerned with cooking with it as who knows what the artificial flavors and additives would break down in a baking situation. Definitely focus on the seasonal cocktails and you will be happy, anything else you are setting yourself up for disappointment.



us.captainmorgan.com

THE ANGEL'S SHARE

by Paul Senft

Privateer New England White Rum

New England's historical ties to Rum in the United States is well documented and interesting (at least for me) to study. Privateer Rum of Ipswich, Massachusetts has been causing a stir and quickly gaining a reputation for producing a high quality Rum line. I was recently provided a few bottles from the company and thought it would be best to start with their minimally aged rum of the line "New England White Rum".

The Rum is twice distilled by fermenting Grade A molasses from sugar grown in Guatemala. The first distillation is made in a Pot Still, then the second in a Column still using eight plates. The Rum is slowly blended down to 100% proof and rested for two months in steel vats. After the Rum has achieved the desired flavor profile, it is brought to 40% ABV and bottled without filtration. The company does not use additives or agents when creating their Rums. Their entire process is shared with wonderful details on their website and I recommend anyone interested taking the time to read it.

Appearance

The Rum is crystal clear in the bottle and glass. The labels provide the bare basics of information such as that the Rum is made from single origin Grade A molasses and that the bottle was labeled by John.

Swirling the liquid created a medium ring that spun off a few legs before beading up and evaporating.

Nose

The aroma of the liquid begins with a lush honeyed pineapple note that wafts from the bottle and glass during the pour. I let the Rum settle and a nice earthy

herbaceousness is detected along with nips of baking spices and cloves as the buttery sweet aroma creates an intriguing balance.

Palate

The first creamy sip clears the tongue with a bitter and sweet twist, that is not entirely expected considering the aroma. The tongue is enveloped and the flavors engulf every part of the mouth and tongue. Additional sips reveal notes of brown sugar, clove, anise and dark semi bitter chocolate, rounded out by caramelized banana and pineapple notes.

Review

Living in Georgia we do not have easy access to this Rum line and even though it has been out for a few years it was felt it was important to review it as Privateer's reputation continues to rise in the Global Rum Community. From the aroma to palate there is a dynamic complexity that captures the imagination of everything you can make with it in the bar or the kitchen. In a basic Daiquiri the Rum shines and brings fruitiness beyond the base ingredients. As noted on their website in the production methods they share their process to bring out the flavors in the spirit and my senses detect the validity of it.

Unlike many American Craft Rums, this spirit is reasonably priced, and if it is available for purchase in your area in stores or online it certainly is worth procuring a bottle. I look forward to sharing my exploration of their other offerings with you in future issues of Got Rum? Magazine.



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COOKING WITH RUM

by Chef Susan Whitley



Hello, my name is Susan Whitley, I am passionate about great foods and beverages. I love finding recipes that incorporate my favorite ingredients and sharing the results with my friends and family.

Through this monthly column I will do my best to inspire you to incorporate the ***spirit of the tropics*** into your everyday cooking!

Sue@gotrum.com

Quail in Herbed Rum Sauce

Ingredients:

- 6 Quail
- 6 Tbsp. Olive Oil
- 2 Large Garlic Teeth, crushed
- 1 Medium White Onion, chopped
- ½ lb. Mushrooms
- 1 Bay Leaf
- 1 Carrot, cut in rings
- ¼ tsp. Oregano, dried
- 1 Tbsp. Parsley, chopped
- 1 C. Dark Rum
- 1 C. Chicken Broth
- Salt and Pepper to Taste
- Flour, to roll quail

Directions:

Pre-heat oven to 350°F. Rub quail with salt and pepper and crushed garlic. Roll in flour and brown in olive oil. Add liquids slowly then the rest of the ingredients. Use either a Dutch oven or a chicken fryer. Allow liquids to come to a boil on top of the stove. Transfer pot now to the oven and bake quails for an hour and 20 minutes or until cooked. Taste the gravy and add more salt, pepper and rum as needed.

Place quail on a platter, garnish with extra chopped parsley and serve the sauce separately. If you would like, you can also soak thinly sliced rings of oranges in the dark rum and use the rings to garnish the platter.



Christmas Cookies

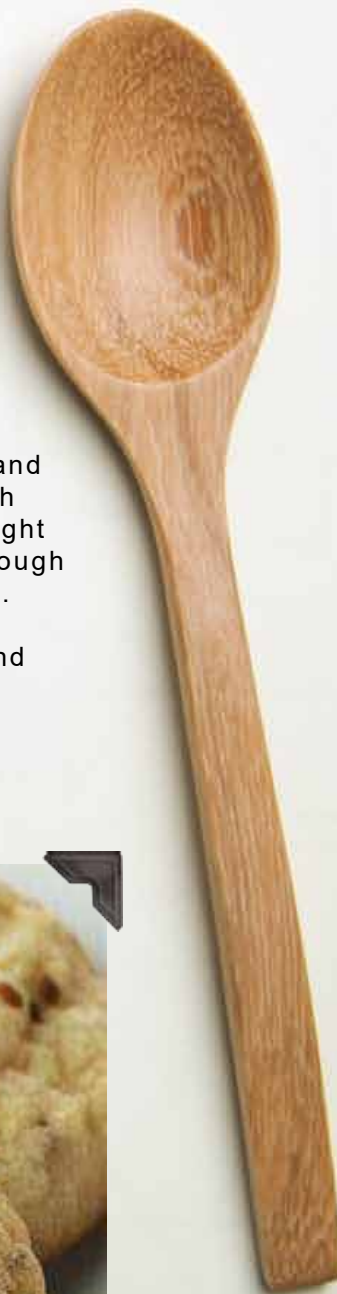
Ingredients:

- 1 Egg
- ½ C. Sugar
- ¼ tsp. Grated Lemon Rind
- ½ tsp. Rum Extract
- 2/3 C. Flour
- 1 tsp. Anise Seed
- Pinch of Salt

Directions:

Beat egg lightly. Add sugar, salt and flour sifted together. Beat well. Add the rest of the ingredients and beat again. Place a teaspoon and a half of the dough onto a well-greased cookie sheet. Let stand, overnight or for at least 12 hours, at room temperature. The dough will form into two layers, the top resembling frosting.

Bake in a very slow 300°F oven until dough is set and tops begin to turn brown.



Fermentation Primer

Lesson XII

www.RumUniversity.com





FROM
SUGAR

Into
Alcohol

Fermentation Primer - Lesson XII

In last month's lesson we discussed *Torulaspora delbrueckii* and its potential to be an alternative to *Saccharomyces cerevisiae*. With this month's lesson we conclude this informative series by taking a look at the world of **continous fermentation**.

Most distillers, small and large, set out to ferment one vessel/tank at a time, transferring the fermented wash/wine from the tank to the still when fermentation is complete. This process is known as "batch" fermentation, because a new "batch" has to be started every time a fermentation tank is emptied.

Q: What happens when fermenting a batch takes considerably longer time than distilling it?

For most distillers, the answer is to have multiple fermentation tanks, each started at a slightly later time than the others. For example, if it takes one shift to distill a tank that has taken 5 days to ferment, then the distiller must have 5 fermentation tanks and must start fermenting a new tank each day. This approach then allows for a distillation shift every single day of the week. What happens if the distillery has to distill two or even three shifts per day? The number of tanks required goes up proportionally, requiring 10 or even 15 different tanks in this scenario.

Alcohol plants with continuous distillation columns face a similar problem: they must ensure the constant supply of fermented wash to feed their columns, which typically operate 24 hours per day during production season.

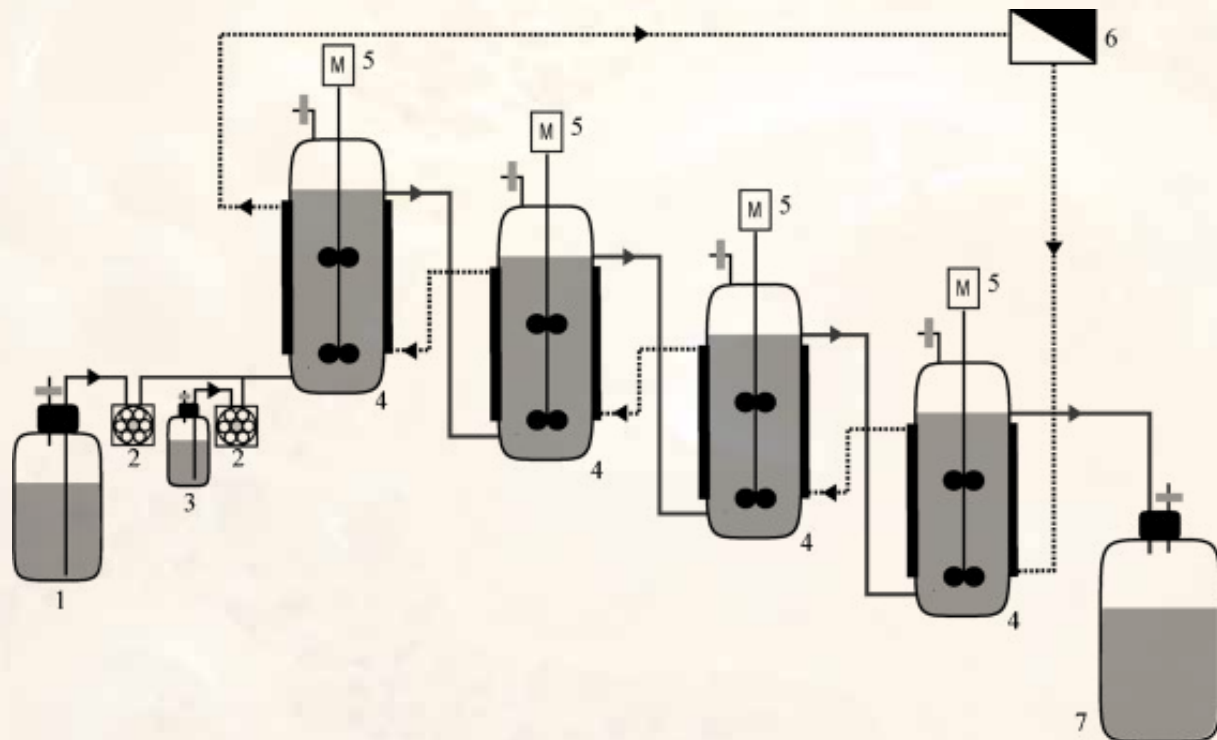
Enter Continuous Fermentation

Continuous fermentation, as its name implies, refers to a process designed to address the above scenarios. In continuous fermentation systems, a fresh supply of fermentable liquid is injected into one end of a series of tanks while, on the opposite end, fermented liquid is taken out and transferred to the distillation apparatus (pot or continuous column).

Unlike batch fermentations, which are usually carried out until all the sugar has been processed and which -as a result- often result in yeast death (due to lack of food), continuous fermentations must keep the yeast alive, so that it can be re-distributed across the system, to help ferment the incoming sugars.

The diagram on the opposite page depicts a *cascade* implementation, with fresh wash being introduced (1) into the system, with interconnected fermenters (5) and a final holding tank (7) that supplies the still. A pump (6) moves yeast-rich liquid back, usually involving a sterilization step, where the yeast is treated with Chlorine dioxide or other similar agents, which kill bacteria without damaging the yeast cells.

If continuous fermentation sounds like the perfect solution, why aren't all distillers employing this approach?



The answer is that, despite their apparent ease to operate, continuous fermentation systems require a great deal of technical savvy, to constantly monitor environmental conditions and yeast health throughout the system. The biggest challenge when operating this type of system is the introduction of contaminating or infectious bacteria which, if left unchecked, could ruin not only one fermenter, but the contents of the entire system!

Another disadvantage of continuous fermentation is that, as described earlier, yeast must be kept alive, which means that sugar in the medium is never allowed to drop to zero. For this reason, the liquid taken out for distillation is never fully fermented (always has residual sugars). Batch fermentations, on the other hand, tend to have lower residual sugars, so they are more efficient in that regard.

Final Words

If you've been with us since Lesson I, you've now emerged from a "deep dive" into the world of fermentation, including yeast evolution, morphology and an overview of commonly-used yeast species and varieties in the alcohol industry.

Which yeast and approach should you use will depend on the equipment you have available, your commercial needs and your environmental conditions. Regardless of which combination of these apply to you, remember that the keys to fermentation success are documentation, instrumentation and perseverance.

Cheers!

The Rum University

THE MUSE OF MIXOLOGY

by Cris Dehlavi



My name is Cris Dehlavi and I am a native of Arizona, but have lived in Columbus, Ohio for the past 13 years with my daughter, Desi. I have been running the bar program at "M", of the Cameron Mitchell Restaurant group since 2005. I am currently the President of Columbus USBG as well as a consultant for bars and restaurants nationally.

In 2013, I attended the rigorous B.A.R. 5 Day Spirits Certification and have been recognized as one of the top mixologists in the U.S.A. I am one of the senior managers of the prestigious apprentice program at Tales of the Cocktail and work as a mentor to many bartenders around Ohio.

My contribution to Got Rum ? magazine will include everything from reviews of national cocktail events, articles on mixology, garnish trends, recipes and techniques, to interviews with some of the leading bartenders in the industry.

Daiquiri 2.0

One of my very first articles for "Got Rum?" was about the DAIQUIRI. It is such an iconic, classic rum cocktail that it seemed a no brainer at the time to write about it. By definition a Daiquiri is rum, fresh lime juice and sugar. There are many historic references to this cocktail, some dating back to the late 1800's. In the 1930's the Daiquiri became a very popular cocktail in the United States largely due to a few very famous writers. F. Scott Fitzgerald mentioned it in *This Side of Paradise*, written in 1920, and Ernest Hemingway not only wrote about it but considered it his cocktail of choice! He had his own variations which are popular still to this day, especially 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 coming back 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, fruity Daiquiri was born.

Which brings me to today, and why I chose to write about the Daiquiri a second time. With the recent addition of so many new spirit choices, there are a ton of variations on this otherwise very simple, and delicious, 3 ingredient cocktail. I wanted to showcase a few of my personal favorites and show you how you can personalize the Daiquiri and give it a modern twist.



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





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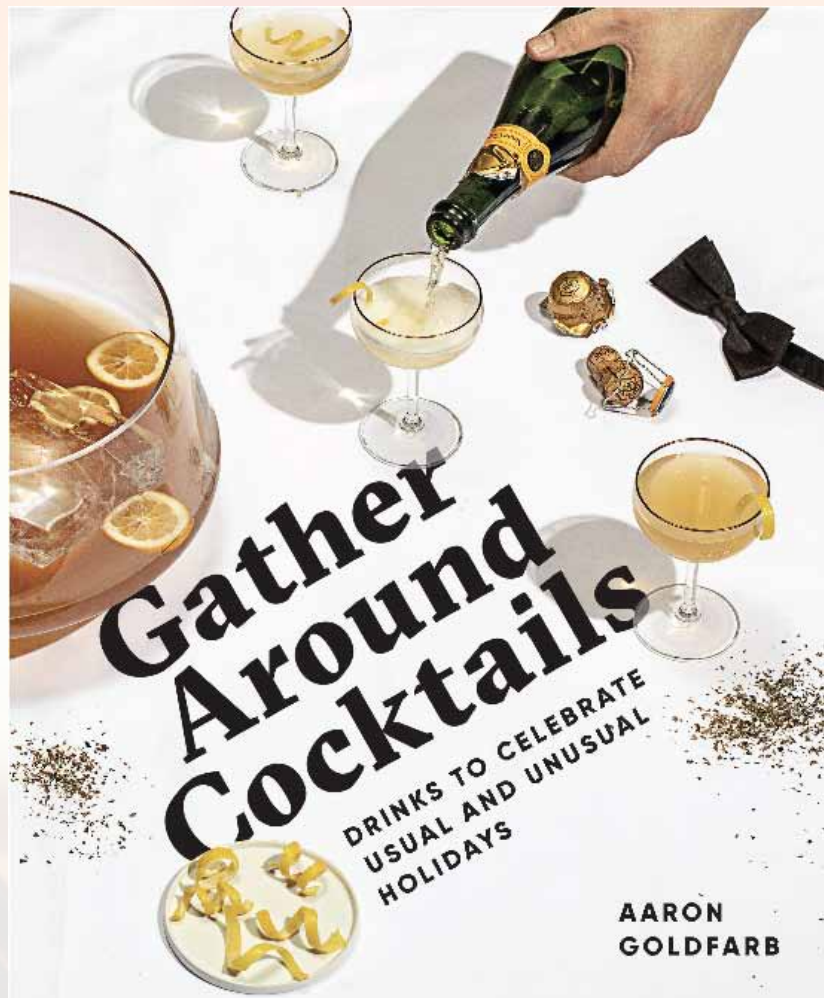
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Gather Around Cocktails

(Publisher's Review) Gather Around Cocktails is a collection of 45 recipes that take you through a year of holidays and other unexpected occasions to celebrate with friends and family.

Included are refreshing twists on classics like Christmas nogs, mulled wines, and New Year's Eve and Day tipples, as well as cocktails for delightful new festivities: easy apres ski drinks, a batched Superbowl spritz, and a romantic Valentine's Day cocktail for two. Complete with tips on creative ways to serve your guests—from a self-serve bloody mary bar to a champagne tower—making drinks for two or 100 has never been easier.

Aaron Goldfarb is a writer, journalist, and author. Most notably, his writing about drinking culture has appeared in Esquire, PUNCH, VinePair, and Whisky Advocate. He is the author of several novels, and has most recently authored a cocktail book for whiskey lovers titled Hacking Whiskey: Smoking, Blending, Fat Washing, and Other Whiskey Experiments (Dovetail Press, 2018). He lives in Brooklyn with his wife, Betsy; daughter, Ellie; Maine Coon cat, Hops; and around 1000 bottles of whiskey, give or take.



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

Featured Biography: Louis Pasteur

Louis Pasteur, (born December 27, 1822, Dole, France—died September 28, 1895, Saint-Cloud). He is considered one of the greatest scientific contributors of all times, countless millions of people owe their lives to his discoveries.

Pasteur revolutionized chemistry and biology with his discovery of mirror-image organic molecules, then founded microbiology with his work on fermentation, his discovery of anaerobic bacteria, and his establishment of the germ theory of disease. The process he invented to stop foodstuffs going bad, pasteurization, is still in use worldwide today.

Early Life

Louis Pasteur was born in the market town of Dole in eastern France on December 27, 1822. His father was Jean-Joseph Pasteur, a decorated former sergeant major in Napoleon Bonaparte's army, who now worked as a tanner. His mother was Jeanne-Etiennette Roqui. Louis had an older sister and two younger sisters. The family lived modestly. When Louis was four years old his family moved to the nearby town of Arbois. He started school aged eight at the École Primaire Arbois – it was actually a single room in the town hall. He could already read, having been taught by his father. His teachers rated his childhood academic ability as middling.

In his teenage years Louis received free tutoring from his father's friend, Buousson de Mairet, a scholar. With this extra help, Louis began to show a growing academic ability – he started winning prizes at school – and it increasingly looked like a degree-level education would be appropriate for him. His father envisaged his son becoming a respected teacher at a high school. In addition to his academic prowess, Louis also showed considerable artistic talent, especially his pastel portraits.

At the end of October 1838, aged 15, Louis Pasteur arrived in Paris, where he was to live in a dormitory and attend a boarding school – the Institution Barbet – to prepare him for the École Normale Supérieure in Paris – an elite college – often called more simply the École Normale or ENS. Unfortunately Louis was utterly miserable in Paris, missing home terribly. He lasted a little over two weeks before his father made a long journey and took him home to Arbois. In 1839, aged 16, he moved to Besançon, just 30 miles (49 km) from Arbois to board at the Royal College, a high school. Closer to his hometown, he felt less homesick, worked very hard, and passed his school diploma exam in 1840. He was then able to earn money as a teaching assistant at the Royal College.



For two years Pasteur earned money while he improved his academic qualifications. He then sat the entrance exam for the ENS. He failed. Although he had prepared for the exam by taking extra lessons in mathematics, physics and chemistry, he had also spent a lot of his time – too much time – drawing pastel portraits. Pasteur worked for another year as a teaching assistant before moving to Paris in 1843 to study at Lycée Saint-Louis, a high school that aimed to get its students into the ENS. There he won the prize for top physics student and passed the ENS's entrance exam with a high rank.

In 1844, aged 21, he entered the École Normale Supérieure. In 1845 he earned his science degree. In 1846 he placed third in physical sciences in the Agrégation – a highly prestigious government-run open exam for anyone who wanted to work in education: following this he was assigned to a high school teaching job in Tournon – a thought that horrified him. He wanted to stay in Paris and continue with scientific research and higher-level teaching.

A Life Devoted to Science

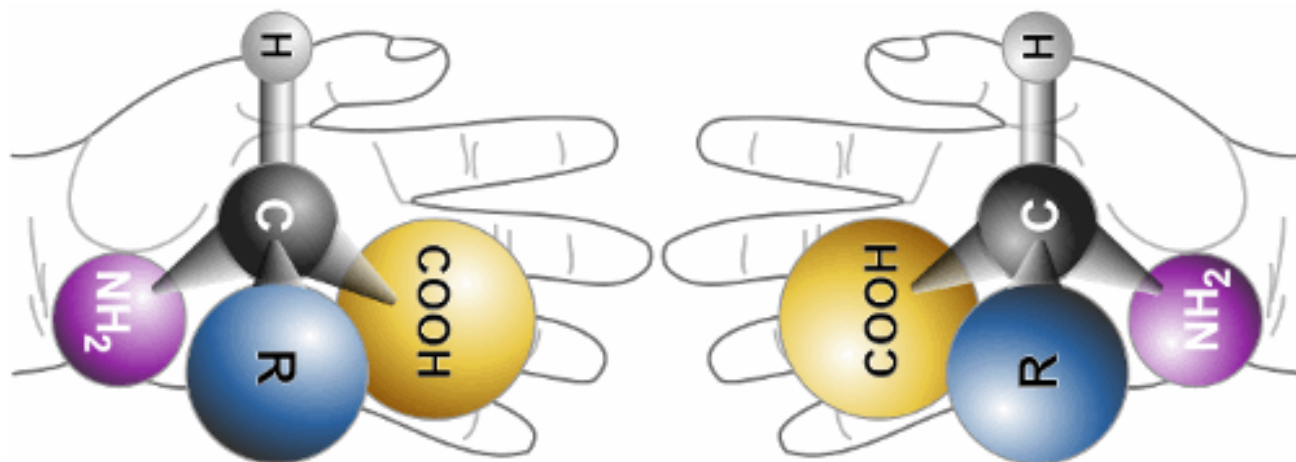
Fortunately, a chemistry professor at the École Normale by the name of Antoine Jérôme Balard had liked what he'd seen of Pasteur. Balard was an eminent scientist, famed for his discovery of the element bromine in 1826. He offered Pasteur work as a chemistry graduate assistant along with the opportunity to carry out research for a doctorate. Balard also waged a successful campaign against the government education department, which was trying to force Pasteur to move to the teaching job in Tournon.

In 1847 the 24 year-old Pasteur submitted a thesis in chemistry and a further thesis in physics. He was awarded a Ph.D. He had worked incredibly hard on his research – a habit that would remain with him all his life. The following year, aged just 25, he was appointed as professor of chemistry at the University of Strasbourg.

Louis Pasteur's Contributions to Science

Optically Active Molecules (Enantiomers)

Pasteur made his first great discovery in 1848. For a number of years, scientists had been puzzled about organic chemicals such as tartaric acid. A large number of natural organic substances had been found to rotate the plane of polarized light to the left or right, while the apparently identical substances made in the laboratory did not. Pasteur, who had made a study of polarized light for his physics thesis, discovered the solution to the puzzle. He showed that molecules could exist in mirror-image forms, which are mirror images of one another and which affect light differently. This was an enormously significant discovery in the history of science, revealing an asymmetry at the very heart of the natural world: many of the molecules made in nature are either left- or right-handed. Pasteur's discovery paved the way for crucial breakthroughs in chemistry, biochemistry and pharmaceuticals.



Fermentation

In 1854, aged 31, Pasteur left Strasbourg to become Dean of the Faculty of Sciences at Lille University – a very senior position for such a young scientist. One of his students at Lille told him about a problem that was bothering his industrialist father. Emile Bigo-Danel's father owned a distillery in Lille that converted sugar beet to alcohol by fermentation. Sometimes the fermentations went wrong and produced low concentrations of alcohol. Sometimes the alcohol soured. Pasteur was fascinated by the problem and decided to investigate the phenomenon of fermentation.

"Louis... is now up to his neck in beet juice. He spends all his days in the distillery."
Marie Laurent Pasteur, 1856

At the time, the most commonly accepted explanation of fermentation was that it was a process caused by yeast – a single-celled microorganism – dying and decomposing. This was despite the fact that in 1836 Theodor Schwann had already shown that fermentation of sugar to alcohol required the action of *living* yeast. At that time, Schwann was ridiculed for his work!

In 1858 and subsequent years, Pasteur published the results of the intensive research work he carried out in Lille, establishing that fermentation is a process involving the action of living yeast. Living yeast converts sugar into alcohol. He found that the action of a different yeast makes milk go sour, converting milk sugars to lactic acid. If this yeast contaminates a wine fermentation, the wine is soured by the production of lactic acid. Pasteur wrote:

"alcoholic fermentation is an act correlated with the life and organization of the yeast cells, not with the death or putrefaction of the cells."

His work was conclusive. The scientific world now accepted that the action of living yeast was necessary for fermentation to take place.

Years later Pasteur wrote a personal letter to Schwann expressing his admiration, saying:

"For twenty years past I have been traveling along some of the paths opened up by you."
Louis Pasteur, Letter to Schwann, 1878

The Discovery of Anaerobic Life

In 1857, aged 34, Pasteur returned to the École Normale in Paris as Director of Scientific Studies. No laboratory was available for him and the government said there was no money to fund any research. Determined to continue with his work, Pasteur personally paid for the conversion of part of the École Normale's attic space to a laboratory and funded his own research work there.

His faith in his ability to make more scientific breakthroughs was soon rewarded with the discovery of an entirely new type of living organism – anaerobic microbes – microbes that live without the need for air or the oxygen gas it contains.

Pasteurization

After spending several years observing the beneficial and harmful effects of microbes on foodstuffs, in 1862 Pasteur invented the pasteurization process. During pasteurization, farm and brewery products such as milk, wine and beer are heated briefly to a temperature between 60 and 100°C, killing microorganisms that can cause them to go bad.

Spontaneous Generation of Life

Many scientists continued to believe that simple lifeforms were spontaneously generated; this despite the fact that a number of scientists, such as Theodor Schwann, had carried out work showing that microbes could not simply appear out of nowhere in dirty ponds or decaying meat. When they learned that Pasteur was going to enter the 'life' debate, his scientific friends tried to dissuade him – it was too hot a topic to handle and they didn't

want to see their friend burned! However, Pasteur's work in the laboratory had already convinced him that Schwann was correct. In 1860 the French Academy announced a prize of 2,500 Francs to anyone who provided convincing experimental proof for or against spontaneous generation of life. Pasteur was awarded the prize in 1862. He showed that no microbes ever grew in nutrient solutions that had been sterilized by heating, provided the air above the solutions was also sterilized. If unsterilized air was allowed into the space above the solutions, microbes began growing in the solutions. The microbes were present in the unheated air.

The Germ Theory of Disease

Pasteur's work in fermentation and spontaneous generation and his discovery that pasteurization could prevent foodstuffs going bad led him to the conclusion that diseases are caused by germs – microscopic organisms. To stay healthy we need to prevent these organisms getting into our bodies.

Pasteur recommended using filtration, exposure to heat, or exposure to chemicals to remove germs.

Joseph Lister read Pasteur's work, and in 1867 he implemented antiseptic methods in surgery – sterilizing surgical instruments and cleaning wounds with carbolic acid. These innovations cut infections and deaths following operations dramatically.

Years later, at a gathering in Paris to celebrate Pasteur's seventieth birthday, Lister said to Pasteur:

"As a matter of fact, there is no one living in the entire world to whom the medical sciences owe so much as they do to you... Thanks to you, surgery has undergone a complete revolution which has robbed it of its terrors and extended its efficacious powers almost without limit."

Joseph Lister, December 27th, 1892

Anthrax and Rabies Vaccines

Pasteur discovered methods of protecting people against two deadly diseases – anthrax (demonstrated in 1881) and rabies (demonstrated in 1885). He devised ways of producing weakened forms of the anthrax and rabies microbes and used these to vaccinate people. When injected into people, Pasteur's vaccines fired up their immune systems so potently that they were able to overcome the deadly forms of the diseases.

Pasteur's success in the case of anthrax left a bitter taste in the mouth of a medical rival, and was certainly not in the best traditions of science. Pasteur secretly used the method of Jean Joseph Henri Toussaint, a veterinarian, to prepare anthrax vaccine for a public demonstration, rather than his own patented method. Toussaint should be remembered as the discoverer or (at the very least) co-discoverer of the anthrax vaccine.



The Pasteur Institute

In 1887 Pasteur founded the institute that bears his name. The Pasteur Institute seeks to continue its founder's goals of studying microorganisms and treating and preventing diseases.

Eight of its researchers have been awarded Nobel Prizes in medicine. Its researchers were the first to isolate the HIV virus and their discoveries have led to better treatments for deadly diseases such as diphtheria, influenza, plague, polio, tetanus, tuberculosis, and yellow fever.

Pasteur spent the final years of his life, from 1888 onwards, living with his wife Marie in a large apartment he created for himself at the Institute in Paris. She continued to live there for 15 years after her husband's death, until her own death in 1910.

Some Personal Details and the End

Soon after arriving to become professor of chemistry at Strasbourg, Pasteur met Marie Laurent, daughter of the university's rector. They married in May 1849. Pasteur was 26 and Marie was 23 years old. Marie married Pasteur knowing and accepting that he was unusually dedicated to his research work – the story goes that on their wedding day someone had to be sent to the laboratory to remind Pasteur to go to his wedding!

Following their marriage, Marie became Pasteur's trusted sounding board for ideas and the recorder of his thoughts. The couple had five children, of whom three died of typhoid in childhood – an almost unbearable loss for the couple. At the age of just 45 Pasteur suffered the first of the strokes that would undermine his health in his later years. In 1894, aged 71, a major stroke hit his health badly. Louis Pasteur died of a stroke in Paris on September 28, 1895, aged 72. He was held in such high esteem by the people of France that he was buried in the Cathedral of Notre Dame after a state funeral. Later his remains were moved to a crypt in the Pasteur Institute in Paris. When Marie died, she was also buried in the Institute's crypt.

Did you know that...

- Pasteurization is perhaps Pasteur's most impacting legacy. Pasteur applied his knowledge of microbes and fermentation to the wine and beer industries in France, effectively saving the industries from collapse due to problems associated with production and with contamination that occurred during export. In 1863, at the request of the emperor of France, Napoleon III, Pasteur studied wine contamination and showed it to be caused by microbes. To prevent contamination, Pasteur used a simple procedure: he heated the wine to 50–60 °C (120–140 °F), a process now known universally as pasteurization. Today pasteurization is seldom used for wines that benefit from aging, since it kills the organisms that contribute to the aging process, but it is applied to many foods and beverages, particularly milk.
- Modern vaccines owe their existence to Pasteur and his work. In the early 1870s Pasteur had already acquired considerable renown and respect in France, and in 1873 he was elected as an associate member of the Académie de Médecine. Nonetheless, the medical establishment was reluctant to accept his germ theory of disease, primarily because it originated from a chemist. However, during the next decade, Pasteur developed the overall principle of vaccination and contributed to the foundation of immunology.

References: www.britannica.com and www.famousscientists.org

With this installment we conclude our 24-chapter series devoted to the world of scientists whose inventions, discoveries and theories have shaped not only today's alcohol beverage industry, but in many cases our overall quality of life as well. We can't wait to see what the next generation of scientists have in store for us. Cheers to science and to those willing to push its boundaries!



THE RUM HISTORIAN

by Marco Pierini



My name is Marco Pierini, I was born in 1954 in a little town in Tuscany (Italy) where I still live.

I got a degree in Philosophy in Florence and I studied Political Science in Madrid, but my real passion has always been history. Through history I have always tried to know the world. Life brought me to work in tourism, event organization and vocational training. Then I discovered rum. I cofounded La Casa del Rum, that ran a beach bar and selected premium rums.

And finally I have returned back to my initial passion: history, but now it is the history of rum. Because rum is not only a great distillate, it's a world. Produced in scores of countries, by thousands of companies, with an extraordinary variety of aromas and flavors; it has a terrible and fascinating history, made of slaves and pirates, imperial fleets and revolutions.

All this I try to cover in this column, in my FB profile: www.facebook.com/marco.pierini.3 and in my new Blog: www.therumhistorian.com

I have published a book on Amazon:

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

DEFENDING JAMAICA RUM: THE COUSINS' MEMORANDUM

As our readers may remember, at the end of May I travelled to Copenhagen to attend the first Nordic Rum Fest. (See my article "THE TRAVELLING RUM HISTORIAN - TO COPENHAGEN FOR THE 1° NORDIC RUM FEST in the July issue of Got Rum?).

During the Fest I had the pleasure to attend the Master Class of Alexandre Gabriel and to spend a little time with him talking, of course, about rum. Alexandre was the first to tell me about the "Royal Commission on Whiskey and other Potable Spirits".

Back home I surfed the Internet, and quickly found and downloaded it. I was born in a pre-digital era, I am not be able to read properly a long text on the screen of a computer, so I printed out the hundreds of pages of the Minutes of Evidence, the Appendixes and the Final Report and began to leaf through them. I discovered a mine of information about the state of art of the spirits manufacture

and business in Great Britain (and more) in 1908.

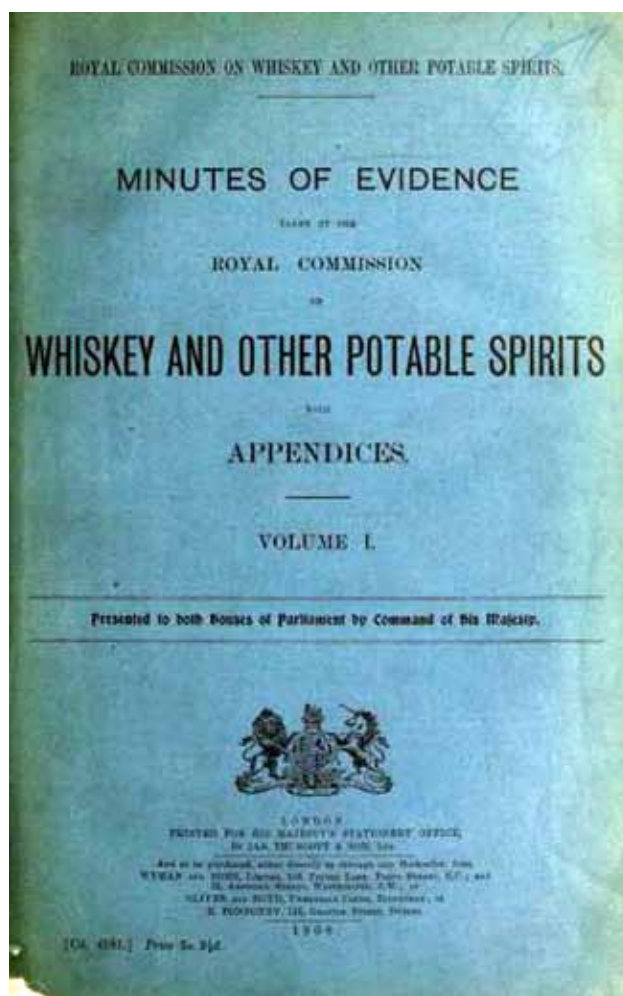
Everything began with the Islington Prosecutions, a large and complicated judiciary case about the selling of Irish and Scotch whiskey that, according to the prosecution, were not “of the nature, substance, and quality” of Irish and Scotch whiskey. Due to the importance of the matter for both the British economy and the health of the public, the British Parliament appointed a Commission to study the question and recommend a solution.

In the Final Report, we can read: “Our first setting took place on the 2nd March, 1908, since which date we have held 37 sittings for the purpose of taking evidence. At such sittings we examined 116 witnesses and considered various document submitted to us. Since the commencement of the inquiry several of us have visited certain distilleries employed in the manufacture of whiskey in Scotland and Ireland, and also a number of distilleries and warehouses at which brandy is manufactured and dealt with in France.”

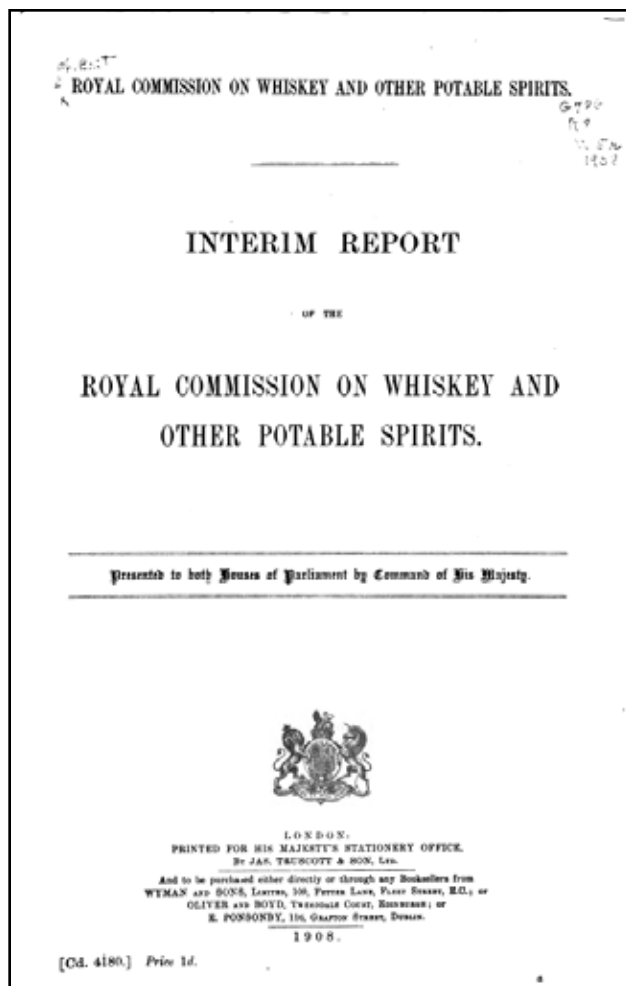
I have read only a part of the Commission’s work; most of it was dedicated to Whiskey, but there are also quite a few interesting pages dedicated to rum and other spirits. I will return to the Royal Commission in the future, now I want only to publish the pages referring to Pairault’s attack against Jamaican rum.

As we have seen in my previous article – THE DAWN OF AGRICULTURAL RUM – in 1903 Pairault made damning assertions about the actual making of rum in Jamaica. As far as I know, at first his attack didn’t cause a stir.

Later, though, in 1908, it was discussed during the work of the Commission. On Monday, July 20th, 1908, the Commission called as witness Sir Daniel Morris, Imperial Commissioner of Agriculture for the West Indies:



(Question) “Whilst we are on the question of these highly flavoured rums, there is another point I should like to raise. Do you know of a book on the manufacture of rum written by a Frenchman of the name of Mons. Pairault? He appears to have been commissioned by the French Minister for the Colonies to go out to the French Antilles and study the whole question of rum manufacture. ... His results are incorporated in a book which is called “Le Rhum et sa Fabrication”, published in 1903. This purports to be a scientific and technical account of the rum industry generally, and the official account of it is backed up by the eminent principal of the Pasteur Institute at Lille, and therefore come with some authority. I would like to draw your attention to a chapter on page 107 on Jamaica rums. He states in the first place that Jamaica produces



a considerable quantity of rum which is exported almost entirely to the United States and England, where a good part is converted into whiskey. That is the first statement he makes. Then he goes on to talk about a kind of rum produced in Jamaica with very high flavor and odour, which he describes as German rum or 'stynking rum'. These rums, he says, are exported almost exclusively to Hamburg, and on the spot in Jamaica command three or four times the prices of ordinary Jamaica rum. Then he goes on to remark that the intense aroma of these rums is due to the use of certain extracts – the French word he uses is 'sauces' – into the composition of which enters skin which has been a little heated or steeped for a short time in tanning pits, and also a small quantity of alcoholic infusion of tobacco. He goes so far as to give the name of the brand of tobacco which is

used for the purpose. He further says that the same is true with regard to old rums. He says it suffices to examine, as he had done, white rum coming from the still to assure oneself that this rum is neither better nor worse than that which one gets in the rum manufactories of St. Pierre, and that this rum in ageing naturally can give neither 'stynking rum' not the greater part of the rum sold at a very high price as old rum – inferring that these very old rums are doctored in point of fact. Further, he says at page 119, that the new rums are very good – that is the Jamaica rums – without being superior to a number of the Martinique rums, but those for exportation are often coloured and have extract added to them. All of them recall absolutely those terrible products to which the name 'rum' is applied in France. ...

(Answer) "I have never heard of these statements before ... I have served in Jamaica for several years. I have visited a large number of estates and know the methods of manufacture, and I have never heard of anything of the kind being utilized in any way. In fact, I should say that the gentleman quoted was more interested in injuring Jamaica rum as opposed to Martinique rum. He seemed to be taking up the position that Jamaica rums could not be better than the rums made in the French Colonies. I have no hesitation in saying that we could produce evidence to place before this Commission that would entirely refute the statements made in the book referred to."

The matter very nearly caused a diplomatic incident between Great Britain and France and, as is often the case, the dispute drew the attention of the public and for all practical purposes spread Pairault's opinions, thus seriously damaging the trade of Jamaica rum. At this point an appropriate response from the Jamaica Government was required. The response was entrusted to a famed chemist of the time, Herbert Henry Cousins. On

24th October, 1908, Cousins published a strong Memorandum which I think is worth publishing virtually verbatim. Here you are.

"This extract contains a series of false statements that are injurious to the trade and commerce of Jamaica. The public attention directed to these statements as a result of the evidence before the Whiskey Commission, in which this extract was cited, has resulted in serious injury to the trade in Jamaican Rum on the Continent. A large firm in Bremen has complained to me that large contracts do not desire to drink rum flavoured with tobacco and the skins of animals. I will now deal with these false statements *seriatim*:

(1.) Hardly any Jamaica rum is exported to the United States (0.3 per cent average of the last three years.)

(2.) It is not true that a good part of the Jamaica rum exported to England is made into whiskey. Anyone with a knowledge of the flavor of the two spirits would recognize the absurdity of such a suggestion.

(3.) No rum made in Jamaica is known as 'stinking rum'. I have a wide knowledge of planters and distillers in Jamaica and never heard the term. It is unknown in commerce and the term made its first literary appearance in the work of M. Pairault.

(4.) We make high-flavoured rums in Jamaica that fetch three to four times the price of 'common clean' rum, but it is not true that these rums are almost exclusively exported to Hamburg. As a matter of fact nearly all rums that sell for 4s. a gallon and over are exported to merchants in England, and it is very rare for a rum of 'three or four times the price of ordinary rum' to be exported to Hamburg.

(5.) The statement that the intense perfume of these rums is due to the soil and the process of distillation is, in

effect, quite correct. Certain sugar soils favour peculiar yeasts adherent to the canes and certain bacteria productive of esters and alcohol of high molecular weight which impart the aroma to the rum. ... In place of the 30-hour fermentation of diluted molasses, as at Martinique, our Jamaican distillers of high-class rums prepare acid and flavouring materials from the by-products of the sugar-cane and ferment their wash for periods of 18 to 25 days.

....

(6.) It is absolutely false that these flavours are due to 'des sauces dans lesquelles entrent la peau un peu échauffée ou ayant subi un court séjour dans les fosses de tannerie' (some sauces in which enter the hide slightly heated or by having a short stay in a tannery pit). I declare from personal experience as a distiller and as an officer in charge of the investigations on rum in Jamaica that no flavouring are employed other than the specially prepared products of the sugar-cane in the distilleries in Jamaica. ... M. Pairault has written without knowledge and made himself responsible for slanders that are absolutely without justification. It is equally absurd and untrue that we use 'American chewing tobacco' ... M. Pairault's statement of having knowledge of such procedure is the more remarkable, seeing that he has never seen a high-flavoured rum made in Jamaica and in all probability has never tasted a good sample of high-flavoured Jamaica rum in his life.

(7.) The white rum coming from the still has the full flavor of the final product. We only add cane-sugar caramel to attain a colour ... The flavour of Jamaica rum is mainly due to ethers, and our rum contain more ethers than any other spirit distilled in any other country. These ethers are not derived from tobacco, skins, or orris root, but are produced by careful and elaborate acidic fermentations of sugar-cane products in combination with a main

alcohol fermentation. The yeasts and bacteria at work in a Jamaican distillery are unique. ...

(8.) I read with some amusement the ridiculous statement of M. Pairault, when his book first appeared. As his ideas were formulated in the shape of a gospel of silent spirit to the distilleries of Martinique. I decided that the interests of Jamaican rum would be best served by ignoring his false charges against Jamaican rum in gratitude for the good he would do to our trade by encouraging the production of a neutral flavourless rum in Martinique. The publicity given to his fantastic statements owing to the proceedings of the Royal Commission on Whiskey has resulted in serious damage to the trade in Jamaica rums on the Continent. ... As the accusations are false, and based upon ignorance, it is clear that some emphatic means of contradicting these slanders is desirable, and I have been instructed to prepare in this memorandum a refutation of M. Pairault's false charges."

In 1909, the Final Report of the Royal Commission, we find the end of this story, at least from the point of view of the British and French Governments.

"It should be added, that, in reply of an unofficial representation addressed to the French Minister of the Foreign Affairs, Your Majesty's Ambassador at Paris received a Memorandum stating that no trace could be found of any official mission having been entrusted to Monsr. Pairault."



This is enough, for now. But it could be very interesting to delve into this 'affaire' with the dedication it deserves. Had Pairault been given an official commission to go on his tour in 1902? Maybe he had, but in 1909 the French government chose to pour oil on troubled waters and denied it. And the British government chose to believe it. I don't know much about that historical period, but France and the United Kingdom had recently formed an alliance – the so-called *entente cordiale* was signed in 1904 – and both feared the growing power of Germany: there were more important things to worry about.

I will leave this issue, but by all means not the Royal Commission. I will return to it to tell more interesting things about British spirit manufacture and consumption at the beginning of the XX Century, and first of all about the so-called "Imitation rum".

See you next month.

Marco Pierini

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THE COCKTAIL SCIENTIST

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)



Photo by Joel Lackovich

HOLIDAY RUM EGGNOG

INTRODUCTION

If there is one rum cocktail that is synonymous with the winter festive season, it is Holiday Rum Eggnog. Bringing out the socialite in every sip, the cocktail is a delicious December staple. However, it is also the fuel for many New Year's resolutions come January. The beverage rich in flavor and texture also contains copious amounts of calories and sugar. And although not the healthiest of rum cocktails, Holiday Rum Eggnog will always have its place at our respective holiday tables as a nod to its roots which can be traced back to the Medieval era.

MATERIALS & METHODS

Holiday Rum Eggnog Recipe

- Dark Rum – 2.0 oz (60 mL)
 - *Classic Eggnog – 6.0 Oz – (180 mL)
 - Whipped Cream – 1 TBSP
 - Ground Nutmeg – 1/8 TSP
1. Add eggnog to an ice-filled Boston shaker
 2. Add Dark Rum to the Boston shaker.
 3. Shake vigorously for 8 to 10 seconds.
 4. Pour into a cocktail glass
 5. Garnish with Whipped Cream and Nutmeg

*Alton Brown's Classic Eggnog (1):

Ingredients:

- 4 egg yolks
- 1/3 cup sugar, plus 1 tablespoon
- 1 pint whole milk
- 1 cup heavy cream
- 2.5 ounces dark rum
- 1 teaspoon freshly grated nutmeg
- 4 egg whites

Directions:

1. In the bowl of a stand mixer beat together the egg yolks and 1/3 cup sugar until the yolks lighten in color and the sugar is completely dissolved. Add the milk, cream, rum, and nutmeg and stir to combine.
2. Place the egg whites in the bowl of a stand mixer and beat to soft peaks. With the mixer still running gradually add the 1 tablespoon of sugar and beat until stiff peaks form. Gently fold the egg whites into the mixture. Chill and serve.

DISCUSSION

Historical Origin

A cocktail sipped by kings, Presidents, and poets alike over the centuries, Holiday Rum Eggnog has a rich history that can be traced back to usage by 13th century monks. While the drink's lineage is still debated even to today, critics for the most part have come to agreement that the cocktail evolved initially from a medieval dessert and drink called Posset. Posset later became infamous when it was mentioned in the *Journals of the House of Lords*. Posset, a concoction made from curdled milk enriched with sugar and alcohol, likely sherry or white wine, was often used to treat colds and fevers, and was used to treat King Charles I in 1620.

Fast forward through the centuries, over time Posset changed, and new ingredients were being added, one of which was egg-yolk. It was during this time-frame also that science took grip of the cocktail with the insistence that hot cream or milk and eggs should have alcohol added to it, and not vice-versa, to keep the alcohol from curdling the cocktail. Indeed, this is true because fresh milk, which is roughly 90% water, typically has a pH ~6.7 and is slightly less acidic than water which has a pH of 7.0. Because alcohol is acidic, bringing the pH down causes significant curdling as the milk touches alcohol. With eighty percent of the protein in milk being casein, these proteins bind together under harsh acidic environments (2).

It is at the turn of the 17th century where the debate on the etymology of spirited eggnog really gets heated with both the British and the American colonists laying claim to its origin. The first known use of the word "nog" was in 1693 when the English referred to a "nog" as either a strong ale brewed in East Anglia, and alternatively as an abbreviation for the English word "noggin", a short wooden cup used to serve alcohol (3). However, the first documented use of the term "eggnog" to define the cocktail occurred on the other side of the Atlantic in the New World in 1775 when Jonathan Boucher, a Maryland clergyman and philologist, wrote a poem which he mentions the drink's name (4):

*Fog-drams i' th' morn, or (better still) egg-nogg,
At night hot-suppings, and at mid-day, grogg,
My palate can regale...*

It was in the New World that rum made its official entrance into the cocktail. Holiday Rum Eggnog quickly became popular among the American colonists because it was much more abundant and less expensive than importing spirits from Europe. And with the more readily available sources of dairy and eggs, it was a drink available to all classes, and not just reserved to British elite.

Flavor Profile

Rum

While brandy and bourbon may also be paired with eggnog, a heavy-bodied (dark) rum is more commonly used. The addition of a high-congener dark rum adds richness in flavor and contains a large share of esters. These esters act as flavoring agents and contribute to the spirit's delectable aroma. It's worth noting that there are low-congener dark rums, however the color

is achieved by adding caramel for coloring, whereas most dark rums attain their dark color from the process of being aged and stored in charred oak barrels.

Eggnog

Homemade eggnog, like custard, in its simplest form is made by mixing milk, sugar, and raw eggs. Although like custard, the only real difference between the two is that custard is heated, while eggnog is not.

For years however there has been concern about the safety of drinking cocktails that contain raw eggs. Recently the FDA stated that the alcohol in eggnog is not enough to immediately sterilize eggs that may be contaminated with Salmonella, a bacterium that may lead to food poisoning. If one is making home-made eggnog it is recommended to heat (but not to the point of making a custard) the milk-egg mixture during preparation or use commercial pasteurized eggs. Today, the FDA for safety reasons has altered the definition of eggnog to include artificial replacements for the large number of eggs used in commercially sold eggnog. In fact, the FDA regulations only require that 1.0 percent of a product's final weight be made up of egg yolk solids to use the name, "eggnog" (5). Whether using fresh homemade eggnog or commercially sourced eggnog when making the Holiday Rum Eggnog cocktail, it is always recommended to make sure that the cocktail is always refrigerated and at least in a 20% ABV (Alcohol By Volume) format if it is to be stored for long periods of time.

Additional Ingredients

- Whipped Cream is a culinary colloid, a mixture in which one substance is suspended evenly throughout another substance and produced when heavy cream is subjected to mechanical aeration (6). Whipped cream purchased commercially expands rapidly, as most commercial forms of whipped cream are packaged under extreme pressure using nitrous gas. Whipped cream contains at least 35% fat, and when the pressure is released, bubbles are produced giving it its whipped appearance.
- Ground Nutmeg (*Myristica fragrans*) is achieved by grinding the seed of the nutmeg into a fine powder. Nutmeg provides a slightly sweet, pungent flavor, and enhances the overall aromatic properties of the cocktail.

NUTRITION

There is good reason that Holiday Rum Eggnog is the fuel for gregarious holiday celebrations and New Year's resolutions. The cocktail is loaded with carbohydrates, sugar, and total fats, and is most certainly a guilty pleasure.

However, there are variations that can be made to make it less unhealthy. Eggnog can be made less sweet by using a zero-calorie sweetener like Stevia to bring the carbohydrate count down. Another trick to provide a slightly healthier alternative is to offer soy milk, rice milk, or coconut milk-based products as a substitute for cow's milk which will further reduce the carbohydrate and sugar intake.

NUTRITION FACTS

(Amount Per 1 Fl oz)

Calories:	56.3
Total Fat:	2.0 g
Cholesterol:	13.4 mg
Sodium:	18 mg
Total Carbohydrates:	4.4 g
Dietary Fiber:	0 g
Sugar:	6.0 g

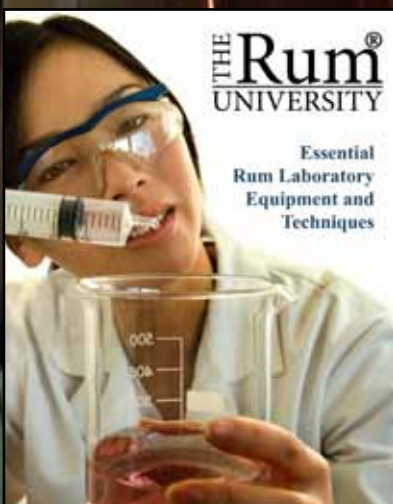
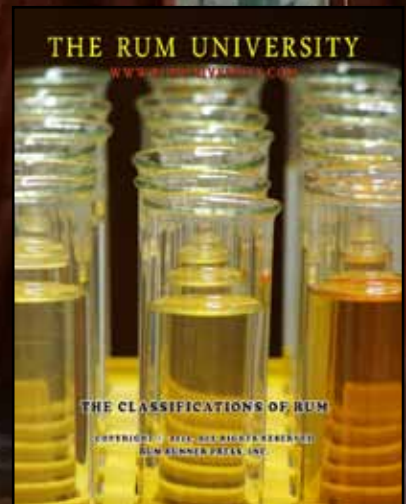
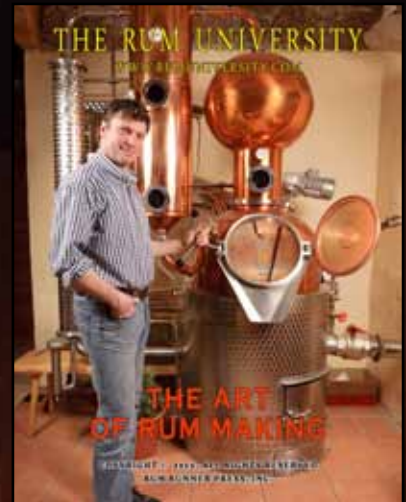
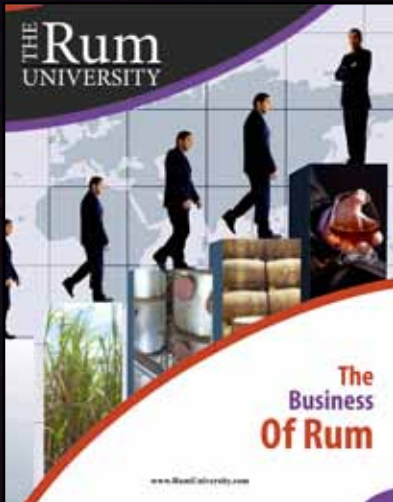
CONCLUSION

If any cocktail could be considered the Ambassador for the Holiday season, Holiday Rum Eggnog would be a prime candidate. A rum cocktail with a rich history, eggnog paired with rum has been aiding holiday partygoers for years. While the cocktail does not possess much in the way of healthy attributes, one cannot deny the cocktail's ability to amplify the holiday spirit.

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RUM IN THE NEWS

by Mike Kunetka



These are the most recent and noteworthy headlines in the rum industry. If you want us to share your news with our readers, please send me an email to: Mike@gotrum.com.

INTERNATIONAL WINE & SPIRIT COMPETITION

Now over 50 years old, the International Wine & Spirit Competition remains as relevant today as it did when wine chemist Anton Massel founded Club Oenologique in 1969. Massel created a wine and spirit competition which was based on organoleptic judgement as well as chemical analysis. In 1978, the name was changed to the International Wine & Spirit Competition, and the disciplines were refined into what we know the competition to be today. Technical controls were tightened to ensure the highest quality standards were achieved and maintained to a consistent standard year after year. This year's 50th Anniversary event took place in the magnificent gothic Great Hall of the 12th-century mercantile palace Guildhall in the heart of the City of London. The banquet was hosted as ever by IWSC chairman Viscount Thurso, assisted by the 2019 president Sir George Fistonich of New Zealand's Villa Maria. "1969 was a pretty big

year,” Lord Thurso announced to cheers and foot-stamping. “We landed two men on the moon, The Who released Tommy, but most importantly of all the IWSC was launched. We are here to celebrate your work, your endeavors, your successes. Please raise your glasses.” Among the many awards were the following Gold winners for rum: Caroni Rum won Gold for their 20 YO Rum in the Molasses-Column Still - 19-20 YO - 54%+ category. Bows Distillerie’s Heoc Rhum won Gold in the Rum-Molasses-Pot Still - No Age Stated category. Arizona Craft Beverage’s Regalo de Vida Ron Imperial won Gold in the Rum-Agricole-Pot Still - No Age Stated - 50% category. Worthy Park Estate’s Rum-Bar White Overproof Rum won Gold in the Rum-Molasses-Pot Still - Unaged - 57-63% category. Trois Rivières won gold in two Rhum Agricole categories. Cask Strength Millésime 2006 Trois Rivières Rum won in the Agricole-Column Still - 13 YO - Cask Strength - 55% category and Trois Rivières Triple Millésime 99/00/10 won Gold in the Rum-Agricole - Column Still - 11-15 YO category. ATOM Supplier’s Ableforth’s Rumbullion! brands won two Gold awards in the Flavored categories. Ableforth’s Rumbullion Navy-Strength Ltd Rum won in the Spiced-Navy Strength sub-category and Ableforth’s Rumbullion! XO 15 Years Old won in the Spiced-15 YO sub-category. That Boutique-y Rum Company won Gold for both its Bellevue 19 Year-Old in the Molasses-Column Still - 19-20 YO - 54%+ category and its Secret Distillery #1 9 Year Old in the Rum-Molasses Pot Still - 6-10YO category. Depaz won three Gold awards, one for its Plantation Rum in the Agricole-Column Still - No Age Stated category and two Gold awards for its VSOP Reserve Speciale and its XO Grande Reserve in the Rhum-Agricole-Column Still - 7-10 YO category. Maison Ferrand won a Gold award and Rum Trophy for its Plantation Peru 2004 in the Rum-Molasses-Column Still - 15 YO category and a Gold award for its Plantation Xaymaca Special Dry Maison in the Rum-Molasses-Pot Still - No Age Stated - 38-45% category. Between its own Foursquare brand and the Real McCoy label, R.L. Seale & Company won no less than ten awards at IWSC. They won two Silver and two Gold in the Rum-Molasses-Blend of Column & Pot Still - 12-15 YO - 42-56% category, two silver and three Gold awards in the Rum-Molasses-Blend of Column & Pot Still - 12-15 YO - 42-56% Cask Finish category and one Bronze in the Rum - Molasses - Blend of Column & Pot Still - No Age Stated - 42-46% category. As

a result, R.L. Seale & Company also won the Rum Producer of the Year. <https://www.iwsc.net/>

RON VIGIA SA

State-owned Cuban sugar and alcohol producer Azcuba and Island Brands, a wholly owned subsidiary of Cuban rum specialist The Island Rum Company, have signed a joint venture agreement to create Ron Vigia SA. Azcuba is Cuba’s main producer and supplier of sugar and alcohol. The Island Rum Company, headquartered in Oslo, was founded in 2012 by Tore Villard and Hans Christian Holst, Chairman and CEO respectively of Norwegian wine importers Arctic Beverage Co, and Enrique Arías, a Spanish entrepreneur based in Havana who has now become President of Ron Vigia SA. Arías said: “A small independent business with a passion for great rum, The Island Rum Company aims to make wonderful, crafted rums from the stocks it now part-owns available around the world. We look forward to investing in real assets in Cuba and expanding our long-term relationship with Azcuba’s experienced team.” The new 50/50 joint venture, which is valid for 30 years, will own “very significant” maturing stocks of local rum, and gives license to The Island Rum Company to distribute its brands, including Black Tears by Vigia and La Progresiva by Vigia, internationally.

FLOR de CAÑA

Flor de Caña has released V Generaciones, a 30-year-old rum aged in a single barrel since 1988. Each V Generaciones bottle will be individually numbered and will feature the signatures of the five family generations behind the company, a bottle cap crafted from volcanic rock and a replica of the iconic 1902 volcano postal stamp of Nicaragua. The bottle, which will also feature a metallic label and a certificate of authenticity, will come in a black leather case. Global ambassador of Flor de Caña Mauricio Solorzano, told Forbes “This release ahead of our 130th anniversary in 2020 tells the story Flor de Caña, championing our rich legacy while staying true to the method we have perfected over the last five-generations. Every detail of this ultra-luxury offering is a testament to the talent working within our brand, the history we have created and the future we are looking to now.” The rum has been matured in a single ex-Bourbon barrel, which was filled in 1988. Bottled at 45% ABV,

only 400 bottles will be available for purchase. <https://www.flordecana.com/index.html>

RON de JEREMY

Ron de Jeremy has released the third annual Limited-Edition Ron de Jeremy XXXO. The blend started with a fine rum from Trinidad Distilleries that was put in American oak barrels in 1991. This was then blended with an 18 year-old rum from the Foursquare Distillery in Barbados. These old rums form over twelve percent of the final product. The blend was then completed with another batch from the Foursquare Distillery, providing backbone and balance, and fine rums from Nicaragua, Dominican Republic and Panama, bringing woodiness and texture to the equation. Only 4772 bottles of this one-time only rum were made. <https://www.rondejeremy.com/>

SANTA TERESA and THE BITTER TRUTH

Venezuela rum producer, Santa Teresa, has partnered with The Bitter Truth to create its own Cocoa Bitters, specially designed to be used in the cocktails with Santa Teresa 1796, its super premium rum. Hacienda Santa Teresa is located in the Aragua Valley, in Venezuela, a place also known as first-class cocoa bean farmland. The Cocoa Bitters created by The Bitter Truth exclusively for Santa Teresa presents notes of nuts, coffee and, of course, cocoa, bringing the essence of the aforementioned valley to the brand's cocktails. Geoff Robinson, Global Advocacy Manager and UK Brand Ambassador comments: "At Santa Teresa, we believe in simple things. From using the best possible ingredients to patiently crafting our rum with the highest degree of care and expertise, without any shortcuts. That's why we partnered with The Bitter Truth to produce our very own cacao bitters, designed specifically to be used in Santa Teresa 1796 cocktails, because they make bitters the old-fashioned way, with a long maceration to ensure they get maximum flavor." <https://www.santateresarum.com/> <https://the-bitter-truth.com/>

ALLEGHENY DISTILLING

Allegheny Distilling, the producer of Maggie's Farm Rum is set to release an aged rum finished in sherry casks, the first such rum among its core lineup. After blending rums that were slowly proofed down in ex-rum casks during an aging period of three years, this blend is finished in Oloroso sherry butts creating an

herbaceous sipping rum with no added sugar or coloring. Maggie's Farm rum is fermented from Louisiana turbinado sugar over 3-week periods and then pot-distilled in house. This first batch has been bottled at 86 proof, straight from the cask. It will also be included in the distillery's pet rescue charity program which has donated over \$22,000 to animal rescue organizations within its distribution markets since 2018. Maggie's Farm Sherry Cask Rum was released in the Pennsylvania market on Black Friday of 2019. Allegheny Distilling LLC, located in Pittsburgh's historic Strip District, began distilling of Maggie's Farm Rum in October 2013, before opening its cocktail bar in the distillery in January of 2014. Maggie's Farm Rum is the first commercially-available Pennsylvania-made craft rum since Prohibition. All spirits are made from scratch, from the long fermentations of raw sugar cane from Louisiana, rather than molasses, and finished dry no post-distillate sugar additions. Then, twice pot-distilled for full body and flavor on the Spanish-made copper stills located directly behind the distillery's cocktail bar. The distillery is open for tastings, bottle sales, and cocktail service Wednesdays through Sunday. <https://www.maggiesfarmrum.com/>

MONTANYA DISTILLERS

Montanya Distillers, a craft rum distillery and Certified B Corporation®, has added a new addition to its rum family, Valentia (Val-en-tee-a). This American-made, premium, limited-release rum celebrates the progress women have made in becoming a vital part of craft distilling. Renee Newton, a distiller at Montanya, first distilled Valentia more than four years ago, and it has been aging in oak ever since. "This rum is a five-year dream of mine that's coming alive," said Karen Hoskin, CEO/co-founder of Montanya Distillers. "People often ask me about the challenges of being one of the first women in craft distilling and now I get to tell a different story, of women who are distilling and making beautiful spirits." The Valentia is finished in rye barrels from Catoctin Creek Distillery, which was distilled by Becky Harris, also a female founder, owner, and head distiller. Valentia is a single barrel, double maturation rum that Montanya bottled with a female crew on November 19. It will first be released in Colorado, with wider distribution to follow. "The name Valentia is the Spanish word for courage, bravery, and grit because that's what it's taken for women to get to this point in a male-dominated industry," continued

Hoskin. "When we started, there were no women and that has changed greatly in the last decade. It's rewarding to see." Valentia is an aromatic rum with a natural sweetness, hints of vanilla, cardamom and ginger, and peppery notes from the rye barrel. It is the first Montanya rum that does not include a tiny touch of caramelized honey. It is pure rum distillate from non-GMO Louisiana sugar cane and Colorado aquifer water. It contains no added sugar and nothing else except the yeast that brought it to life. Valentia is the first Montanya rum to debut a new Cradle to Cradle certified glass bottle. Strategic partner Constellation Brands helped conduct a market study to confirm Karen's sense that the shape of this new bottle more accurately conveys the premium quality of Montanya's American rum. The bottle is produced by O-I out of Illinois and is a vital partner in helping Montanya reduce its environmental impact. Other Montanya rums will start to appear in these new premium bottles by January 2020. "It's been great to be a part of Montanya for so long," noted Newton on distilling the Valentia. "This one was fun to make and Valentia's flavors and lightness delightfully surprised me. It's gentle, slightly sweet palate is smooth and it's going to be a good one to keep us warm and toasty this winter." A portion of the sales from Valentia will go toward the scholarship fund at Women of the Vine and Spirits, which supports women as they work toward their level 1-3 certification through Wine and Spirits Education Trust. <https://www.montanyarum.com/>

PAPA'S PILAR

The latest release from the Ernest Hemingway inspired Papa's Pilar brand is the Marquesas Blend. Like all Pilars, it's a blend, this time of seven rums aged up to 24 years, all put together by the brand's master blender, Ron Call, and further aged in #4 Char Kentucky Bourbon barrels to get a more "whiskey-forward experience." Ron Call said "Much pride went into crafting this exceptional sipping rum. Hand-selected rums were masterfully blended in a solera process in bourbon, port and sherry barrels, then finished in Kentucky straight whiskey barrels. As a second-generation distiller, whiskey was my first love and I'm proud to share this release." The company says the new blend honors Hemingway's time in the Marquesas Keys, the tiny islets near Key West, where Hemingway was once stranded while on a fishing expedition. <https://www.papaspilar.com/>

ARUMDU RUM LIQUEURS

Arumdu rum liqueurs begin in the world-renowned distilleries of Guyana. Using only the pure spirit distilled from smooth molasses, this rum is aged in oak barrels until its true golden color and flavor profile is brought to life. This is the RUM in ARUMDU. After a relaxing journey across the Atlantic, the rum arrives on the less sunny shores of England where it is infused with the highest quality essences and fruit extracts to deliver it four initial offerings: Butter-Salted Popcorn, Caramelized Banana, Spit-Roasted Pineapple and Rum-Bongo Punch. All four are bottled at 28% ABV. <http://arumdu.com/>

CARRIBBEAN JOURNAL CARIBBEAN RUM AWARDS

The most exclusive rums in the Caribbean went head-to-head in a blind tasting competition at Caribbean Journal's Caribbean Rum Awards in St. Barth, and a team of seven international rum judges finally decided on a winner. The superstar rum field included Ron Del Barrilito Five-Star. Don Q Reserva de la Familia Serralles, Havana Club Maximo, Brugal Papa Andres and El Dorado 25. After a round of voting, Puerto Rico's Ron del Barrilito and the Don Q were neck-and-neck, with the Don Q Reserva de la Familia Serralles finally emerging victorious in the second round. Other Double Gold Awards went to Ron del Barrilito Four Star in the Premium Rum category; A1710 Renaissance in the Rhum Blanc Agricole (Martinique) category; Rhum Bologne La Coulissee in the Rhum Blanc Agricole (Guadeloupe) category; Rhum Karukera Black Alligator in the VSOP Rhum Agricole category; Rhum HSE XO in the XO Rhum Agricole category; and Rhum St Barth "Authentique" in the Hors d'Age Rhum Agricole category. Caribbean Rum Maker of the Year 2019 was awarded to Gregory Vernant of Rhum Neisson. "We are so pleased with the reception of the Caribbean Rum Awards in St. Barth," said Alexander Britell, editor and publisher of Caribbean Journal. "St. Barth is one of the most remarkable markets for rum, and our partnership with Christopher Davis and the St. Barth Rum Festival is a natural fit. This year's competition was filled with outstanding rums from across the Caribbean and a reminder of the wonderful diversity of Caribbean rum." <https://www.caribjournal.com/>

RUM and the **Environment**



2019 AWARDS

Got Rum? December 2019 - 48



Protecting the environment is everyone's responsibility. Rum producers, cane growers, sugarcane mills, distributors, retailers, mixologists, brand ambassadors and consumers all have the power to make or to influence change.

Earlier this year we called on our readers to nominate companies or individuals who are doing a great job running their businesses in an environmentally-friendly way. The response was overwhelming, we had a hard time narrowing down the nominees to the four winners showcased in the following pages.

Our goal is for this to be the beginning of an annual tradition, designed to recognize environmental excellence in the rum industry, so please continue to send in your nominations.



Copal Tree Distillery

Category	DISTILLERY -
	• Organic
Country	Belize

Growing sugarcane, milling it, fermenting the juice and distilling it are not easy tasks. Doing all of them as a certified organic producer is even harder, but the results are worth the extra effort.

This is exactly what Copal Tree Distillery has done in Belize and, those lucky enough to visit, can stay at the Copal Tree Lodge, where they can enjoy the rums and local delicacies.

www.copaltreedistillery.com





Kuleana Rum Works

Category	DISTILLERY - <ul style="list-style-type: none">• Sugarcane Preservation
Country	U.S.A.

Most rum distillers purchase cane juice, sugar or molasses from mills around the world. Few distillers actually grow their own cane and even fewer devote their resources to the preservation of sugarcane varieties so they may be enjoyed by future generations.

Kuleana Rum Works identified and is cultivating 40 different varieties! Some of them are arguably among the oldest and most unique in the world.

www.kuleanarum.com





Otisa	
Category	Sugar Mill - <ul style="list-style-type: none">• Organic• Fairtrade
Country	Paraguay

Many rum producers desire to distill organic rum, but few are able to grow and process their own sugarcane. This dilemma has an answer, thanks to mills like Otisa, that produce and sell organic sugar and molasses. In a heavily-commoditized world, sugar mills often struggle to make ends meet. Organic sugar, with its value added proposition, has been the perfect answer.

www.otisa.com





Central Coast Distillery

Category	DISTILLERY - <ul style="list-style-type: none">• Foraging• Sustainability
Country	U.S.A.

There are many ways to honor and respect nature. Eric Olson, proprietor of Central Coast Distillery, went beyond the “farm to table” approach and elected instead to forage for local ingredients and to have a “living wall” of herbs at the bar.

Eric’s success is proof that our natural surroundings can be our best source of ingredients and inspiration.

www.foragerspirits.net



“GOT RUM?” TEAM INTERVIEW

by Margaret Ayala

THE KEY TO SUCCESS IS



TEAMWORK!

This issue is dedicated to the best team Luis and I could have ever hoped for (in alphabetical order):

- **Cris Dehlavi**
- **Joel Lackovich**
- **Marco Pierini**
- **Mike Kunetka**
- **Paul Senft**
- **Philip Ili Barake**



And to all the “Got Rum?” readers around the world ... a big CHEERS to all!

Margaret Ayala, Publisher

Putting together a monthly magazine is not an easy task. Thankfully for us, we have the world’s best contributing writers, who tirelessly produce content for us, month after month. It is easy, however, for readers to lose track of the people behind the stories, so each December we reserve space for all contributors to share a bit of information about themselves, their achievements, goals and observations.

From our part, Luis and I have experienced one of our busiest years to-date:

- Our US-based Distilled Spirits Plant (Rum Central) continues to grow at an incredible pace, offering more



bulk rum options than ever before, including finishes in specialty casks, such as, Whiskey, Armagnac, Sherry, Tequila, Wine and many more.

- Our rum consulting services are reaching more distillers in even the most remote locations around the world, which shows that interest in craft distilling is a global trend.
- The Rum University continues to make an impact on the education front, with its public 5-Day Rum Course (March 2020 is the next one) and its private, in-situ customized training options.
- Last, but not least, “Got Rum?” magazine continues to grow its

industry and consumer audience.

This sounds easy, but it has been a labor of love that started almost 19 years ago, one that continues to be possible thanks to our amazing team of writers and the support system they’ve built around us.

The environmental impact of the rum industry continues to be of primordial importance to us and to most of our readers. If you haven’t already, please read pages 48-53 for an overview of the four winners in this year’s **Rum And The Environment Awards**.

I wish all a very happy holiday season!

Margaret

TEAM INTERVIEW: CRIS DEHLAVI

by Margaret Ayala



by Cris Dehlavi

certainly the one that stands out for me is Plantation Pineapple. It is so subtle and delicious and to me it doesn't taste "fake" which is my only fear when I see a flavored rum (or any spirit for that matter). I do think this is a trend, but I think distillers should be very careful as we do not want rum to start getting into the flavored spirit category like vodka.

Q: Do you think that craft distillers (all, not just rum) are giving multi-national distilleries a run for their money? Is there a real battleground for shelf space at the bars these days?


Q: All our readers always look forward to your cocktail recipes and commentary. Which were some of your favorite recipes this year and why?

One of my favorites was the one about saline, and "seasoning" your cocktails. I think this is a concept everyone should master, and I was excited to write about it. Also the article about fall cocktails, they are my favorites, and in my opinion they showcase rum in all of the best ways!!

Q: We know how much you LOVE pineapples and every year there are more pineapple-flavored rums being offered by (craft) distillers. Do you think this is a real trend and have you tried any of them? Any one in particular stand out for you this year?

I do love pineapples! Not only the fruit itself, but also the fact that they symbolize hospitality. I have only had a few, but





I don't know if they are giving the big distilleries a run for their money or not.....it is hard for craft distilleries to compete with the big boys that are producing hundreds of thousands of cases a year of spirits. I do think that there are a lot of really great craft distillers out there these days (just about every state has at least one now) but I also think that we as consumers, bartenders, and bar managers need to focus on quality, not just "local". I have always said, just because it is made locally, does not mean it is good! With the increase in spirit brands all over the world, shelf space, or as I like to call it, "real estate" is definitely getting sparse! It is very important to make sure that the spirit is of high quality regardless of where it is distilled.

Q: Lots of things happen throughout the year, what would you say are your most memorable events?

Oh gosh what a fun year I have had!! In March I was in Puerto Rico for Tales on Tour....what an incredible experience and of course so rum focused! I had the pleasure of going to the Don Q distillery while I was there which was awesome. In August I took a trip to Colorado with my brother and learned how to fish, hiked up a 13,000 foot mountain, and white water rafted. It was definitely a trip of a lifetime!! I also just passed my first level sommelier exam, which I am thrilled to add to the resume.

Q: Do you have any special message you would like to share with your fans? Is there anything in particular that they can look forward to in 2020?

Well I think I have written about every classic rum cocktail that was ever created, so this year coming up I plan to write more about "modern classics", and focus on some noteworthy people as well. Thank you to everyone who reads my column, I am thrilled to be able to do this every month!! Cheers!

Cris

TEAM INTERVIEW: PAUL SENFT

by Margaret Ayala



Q: Visiting distilleries and their tasting rooms is one of the best ways to learn about the people and the craft behind a brand. Which distilleries did you get to visit this year and which ones are on your radar for next year?

This year we visited the historic Hampden Estate Distillery in Jamaica and the brand-new Sazerac House Distillery in New Orleans, Louisiana. The Hampden Estate tour demonstrates how Rum has been made over the centuries- Rum has been produced there since the 1700's. Currently they have Rum Fire and La Maison Velier products in the United States, along with a few private bottlings. The entire tour was outstanding and helped me understand why I enjoy their Rums as much as I do. The Sazerac House just opened in October of this year and is a lovely combination of New Orleans Spirit and Cocktail history and modern technology to share information about their brands. They produce Peychaud's bitters on the

second floor and Sazerac Rye Whiskey on the first floor. Touring the entire three-story operation was a fun way to spend a couple of hours of our trip.

As far as 2020, I am open to wherever our travels take us. We have a lot going on already, so I am not sure what will happen and what distilleries or Rum companies we will get to visit.

Q: Do you have any advice for tour guides or distillery personnel, so that guests (technical and non-technical) can get more out of their visits?

Be as open, honest, as detailed as you can, and always leave at least five minutes for questions and answers. If you have someone on hand who can answer the super technical questions, that is a bonus.

Q: Rum festivals are great ways for consumers to be introduced to new brands and to mingle with entertaining brand ambassadors. Which festivals are you planning

to attend, and which ones would you recommend to our readers?

Planning and budgeting for 2020 is happening now. I can say for sure that we are attending the Miami Rum Congress in February and I am planning on attending Tales of the Cocktail again in July. I recommend both events to readers for the outstanding educational opportunities, contact with brands, and the events. If they are convenient to you, it is hard to go wrong with any of the The Rum Lab shows put on by Federico Hernandez and his team. They are offering four shows in the United States and one show in Puerto Rico. I would love to make at least one or two of those, but have no idea if I can fit them in at this time.

Q: What trends, if any, have you seen emerging in the rum world?

2019 has been an interesting year of growth and growing pains. The online discussions about the developing Geographical Indicator in Barbados and existing one in Jamaica has done a lot to help educate Rum consumers and elevate the basic understanding of their importance. It goes way beyond brands competitiveness for market share and is something anyone with an interest in Rum should be actively following. This dispute is going to continue into 2020 as currently three brands in Barbados have aligned, while one is fighting against the GI manifesting in its current form. This opposition is not hitting the mark with the Rum Community, finding little support outside those who stand to benefit from it not being allowed to pass.

Q: Several months ago you took a second trip to Cuba. How was your rum experience there?

Havana, Cuba was exciting to visit for a second time, we got to explore quite a few Prohibition Era locales and the Polinesio (Havana's only Tiki bar) was like stepping into a Time Capsule. Also, the Museo de Ron operated by Havana Club had come a long way since our first visit and was great

for those curious to learn more about the brand, sample the rum, and was far and away the best place to pick up Havana Club Rum in the city. I would love to return sometime in the future and see more of the island.

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

I cannot express my gratitude enough to the readers and support of the International Rum Family. 2019 was a busy year and I am thankful for the opportunities I was presented and hope to build on those for 2020.

I would like to urge the Rum community to stay aware of what is going on at the State, National, and Global levels as there is current legislation and political actions happening now that are going to have an impact on us. One example is the support of the "Save Barbados Rum" project has been a global rallying cry that has brought many in the Rum community together in support of protecting the legacy of Barbados Rums. This is directly related to the Geographical Indicator debate and Guardians of Rum collaboration that was formalized earlier this year. On the same note, defending the Jamaican Geographical Indicator from entities that want to change it to fit their agenda is another hot topic. In the United States legislation allowing the sales for 700ml bottling would open the country up as a viable market for many brands that only sell their product in that bottle size as well as changes in legislation for craft distillers. These are just a few Rum matters that are in motion at this time that we all need to be paying attention to and if you feel compelled let your positions on the matters be known through word and deed.

Thank you again for your support and for reading Got Rum? Magazine. Happy Holidays!

Paul

TEAM INTERVIEW: PHILIP ILI BARAKE

by Margaret Ayala





Q: First and foremost, we hope the civil unrest in Chile comes to an end and that conditions improve for all of the citizens. How has the current situation affected you and Red Frog?

The situation has affected commerce without a doubt. I know there are other establishments that have faced a worse fate than we have, including looting and total losses. In my case, it has been primarily a reduction in flow of customers, affecting our ability to keep up with our overhead and employee salaries. We're seeing clients starting to return more and more, but we're not back to 100% yet, so for everyone's sake, I hope the situation is corrected soon.

Q: Every month you share a great cigar pairing with our readers. Do you have a favorite from 2019?

This year I adopted classic cocktails as my calling cards, but there was a non-classic drink that I really enjoyed thanks to its refreshing nature: the Sangria. When the temperature is high and you have access to a terrace (one of the few places we are allowed to smoke over here), there is nothing quite like it. Sangrias are also easy to create and each person can give them their own touch.

Q: E-cigarettes seem to be here to stay (even though they are now being scrutinized more closely by the FDA in the USA). Do you foresee e-cigarette users moving up to cigars and, if so, will their preferences shape some of the offerings by traditional cigar manufacturers?

I am a very traditional person and do not understand why anyone would opt to inhale oils that are vaporized by an electronic device versus smoking real tobacco. It is almost like comparing aged rums, naturally flavored by the barrels, with spiced rums, loaded with artificial flavors, I just don't get it.

Q: Are you planning to attend any rum festivals or distilleries next year?

Once again I've been invited to Berlin in 2020 and I'll do my best to be there. I also want to travel to the USA to visit you and Luis, but the economy in my country needs to stabilize itself first.

Q: Is there anything else you'd like to share with your fans?

Always be true to your taste, just as I mentioned in my last pairing. Your mood or finances may be down, but there is always a bit of room for a cigar and a rum. You can always enjoy your time spent doing a pairing, preferably with good company: you may not solve any of your problems but at least you'll truly enjoy those moments.

Philip

TEAM INTERVIEW: MARCO PIERINI

by Margaret Ayala



Q: You just finished your series of articles on French Rum for “Got Rum?” (A History of French Rum, July--November 2019), did you uncover any surprises while researching for this series?


Yes, I think I did. First of all I realized that the French had produced distilled beverages, spirits, far before the English did. Then I discovered that the French knew America (and sugar) very well, and again well before than the English. Finally, when reading ancient, almost forgotten, French books about the Caribbean, I discovered that the French settlers in Saint Christophe, today St. Kitts, produced a sugarcane spirit, our rum, in the same years (maybe even before) than the English settlers in Barbados. There is clear evidence about that; besides, this evidence is consistent with the historical context of French America.

Q: Now that the French rum series is complete, what will you focus on next year?

I am not sure. I am very interested in the History of Cuban rum, but I have not decided yet. Meanwhile, I should like to publish some articles about the ROYAL COMMISSION ON WHISKEY AND OTHER POTABLE SPIRITS (1908). I think it is a very important document, full of information and thought-provoking. It deserves to be better known.

Q: Last year you commented on white rum and its resurgence. Has this trend continued and, if so, what is its future?

The trend is evident, just look at the market. Many big brands now have in their portfolio white rums released and advertised not only for mixology, but to be drunk neat. Even important Latin America producers have released white rums. And well-known producers from Barbados and Jamaica now offer new good white rums. I think this trend is bound to continue.

A glass of rum and a pair of binoculars on a wooden surface. The glass is partially filled with a dark liquid, and the binoculars are resting on the wooden surface next to it. The background is blurred, showing more of the wooden surface and some indistinct shapes.

Q: Are you currently writing or researching material for a new book? If so, can you share any details with our readers?

Our readers may remember that I published a series of articles about the Origin of the Alcoholic Distillation in the West. The issue fascinated me and, with the help of my son, Claudio, I want to delve into it. We especially want to research the role played by Alchemy in the development of alcoholic distillation and how some authors of the XIV and XV centuries were important in the transition from alcohol as medicine to alcohol as beverage.

Q: Are you planning to attend any rum festivals or distilleries in 2020?

Yes, definitely. There are many rum festivals and it is impossible to attend all of them. I was a fan of the Madrid International Rum Conference and I did not miss one. In 2019 the Conference moved to Miami and, unfortunately, I was not able to attend, but next year I hope to go. Moreover, many friends of the Rum Family have spoken highly of the Rum Love Festival in Wroclaw, Poland; I hope to visit it next year. Regarding the distilleries, I am thinking of visiting some in the Canary Islands and in Cuba, but I prefer not to plan too much in advance. We'll see.

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

The History of Rum is absolutely fascinating and could shed new light on Big History. I hope that some academic historian will consider engaging in this field of studies; it would be especially interesting if someone started to research seriously the History of Rum in the East.

Marco

TEAM INTERVIEW: MIKE KUNETKA

by Margaret Ayala



NEWS

Q: What are some of the most noteworthy rum stories (news) you reported to our readers during this year and what made them so relevant to you?

I think there was lots of excitement in the rum world in 2019. There was a dramatic increase in the release of custom rums by small merchant blenders, offering rum enthusiasts exciting new possibilities. Mount Gay selected Trudian Branker as their first female Master Blender and Montanya Distillers sold a minority stake to Constellation Brands as part of their Focus on Female Founders program. Diageo and Corporación Cuba Ron formed a joint venture to distribute Ron Santiago de Cuba worldwide (except, of course, the United States). It will be interesting to see how this affects the Compari – Havana Club

partnership. Not to be outdone, Compari reached an agreement with the French firm Rhumantilles to buy the Agricole rum brands Trois Rivières and La Mauny. Then there is the continuing story of Ron del Barrilito. In 2018, Joaquin Bacardi, a fifth generation member of a certain famous rum family, and two other Puerto Rican businessmen, bought Edmundo B. Fernández Inc., the makers of Ron del Barrilito, from the fourth generation members of the Fernández family. They found that the rackhouse included American oak barrels put down to age since as far back as the 1950s. With their newly discovered treasure, they have introduced the first new products since 1933, adding a four-star and five-star rum to their long time offering of two-star and three-star. This year they opened a \$2

million visitor center where none had stood before. The center serves as the launching point for various tours of the timeworn working blendery. I enjoyed my 1995 visit to their facility immensely and can't wait to go back.

Q: You are always on the quest to find new rum books. Are there any hard-to-find books you are struggling to get?

This year I finally found more writings by Rafael Arroyo, a Puerto Rican scientist who did early research on heavy bodied rums. He was determined to bring scientific methods to the production of rums. Many of his writings are in Spanish, but you can find English translations of most of them on line. You can also find his patent for the production of heavy rums, Patent # US2386924A, on line as well. Coincidentally, the patent just expired on November 26th of this year.

Q: Did you attend any rum festivals this year? Do you plan to attend any rum festivals or distilleries in 2020?

Unfortunately, no; life got in the way. I read with great jealousy, Paul Senft's account of his amazing time at Tales of the Cocktail and decided I want to be Paul when I grow up. Hopefully, the stars will align properly and I will make it to one on the festivals in Florida this next year.

Q: Did you brew any new beers this year or taste any rum barrel aged beers?

I found a source in Hawaii that sells Macadamia nut flour and used it to make a Hawaiian Nut Brown Ale. It's in the fermenter now. Assuming the snow stops and we are able to have a family Thanksgiving dinner, we will continue our family tradition and cap off the dinner with a rum-barrel aged beer. This year it will be Firestone Walker's 2018 Dark & Stormy Vintage Ale, an 80/20 blend of their Helldorado Blonde Barley Wine and their Velvet Merkin Oatmeal Stout, aged in Jamaican Rum Barrels with a touch of lime and ginger.

Q: Are you working on any rum blends?

I don't know if it is a real rum category, but I have always been interested in "Naval Strength Rums." With the help of some good friends who have much better palates, I have been working on a blend that includes an Agricole rum from Martinique, an over-proof rum from Jamaica, an un-sweetened rum from the Demerara region and a pot-still rum from Tennessee. I don't have the proportions quite right yet, but it has been fascinating (and tasty) to see how small additions/subtractions can have big effects on a final blend. As a result, I have really grown to admire professional blenders.

Q: The ground around you is probably covered in snow right now. How do you keep warm through the winter months? Do you have a warm "go-to" cocktail?

Funny you should ask. Last night we got twelve inches of snow and expect another four to six today. I write these words in between sessions of plowing snow on my driveway. I move the snow around, come inside and have a Rum Hot Toddy and the wind blows the snow back on the driveway, and then I go back out and plow some more. The Hot Toddy makes it all bearable. When the plowing is done, or I give up, it is time for a snifter of fine rum (maybe naval rum?), a fire in the fireplace and a good book.

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

If you have to endure cold weather, here is my recipe for a Hot Toddy:

Start with a heavy ceramic or glass mug. Pre warm it with hot water. Throw the water out and add 2 ounces of good rum, 3 tablespoons honey, 3 tablespoons fresh lemon juice, a piece of lemon rind, a dash of grated nutmeg, a cinnamon stick and two cloves. Pour in six ounces of boiling water and let sit a few minutes. Adjust honey and lemon juice to your tastes.

Cheers.

Mike

TEAM INTERVIEW: JOEL LACKOVICH

by Margaret Ayala



its historical role in helping fight maritime scurvy during the Colonial Era.

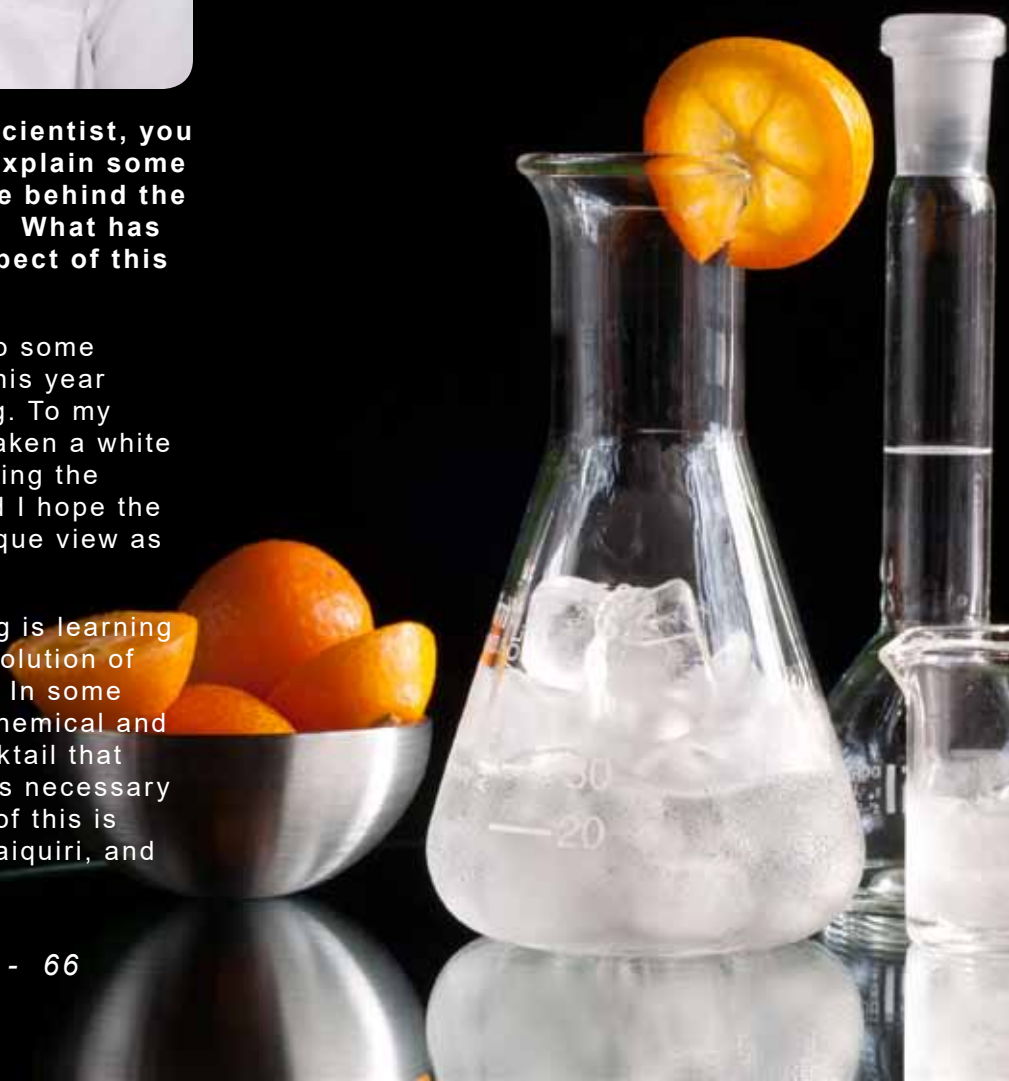
Q: Chemistry and chemical reactions dictate much of what we do every day, yet most people are happy to be oblivious to the science behind it. Do you think people would have a higher quality of life if they understood more science or is the purpose of scientists to provide “peace of mind” to the rest of the community?

Great question! When I first started writing as “The Cocktail Scientist”, I knew I wanted to take the reader on a journey to help them better understand cocktails that we all enjoy and bring us together. Taking a unique scientific method approach to the research of these cocktails, I feel, has helped debunk many of the myths that cocktails, specifically rum cocktails, have. These unfortunate

Q: As our official Cocktail Scientist, you have been working hard to explain some of the chemistry and science behind the most popular rum cocktails. What has been the most rewarding aspect of this work?

Conducting deep research into some of most iconic rum cocktails this year has been thoroughly gratifying. To my knowledge, no one has ever taken a white paper approach to understanding the science behind a cocktail, and I hope the readers have enjoyed this unique view as well.

What has been most rewarding is learning and understanding how the evolution of cocktails is no mere accident. In some cases, it can be the very biochemical and physical properties of the cocktail that make it popular because it was necessary for survival. A great example of this is the evolution of the Classic Daiquiri, and



myths range from rum cocktails being unhealthy and being leading causes of obesity. Sure, there are some cocktails that are loaded with calories, carbohydrates and sugar, but there are some foods that have the same characteristics. It is completely unfair to stereotype all rum cocktails in this manner. Therefore, I always include a Nutrition section in each article. The reader will clearly be able to see the science behind each cocktail and evaluate the nutritional properties based on the data that I provide. It is my hope that at that point, the reader feels even more connected to their favorite cocktail that they enjoy drinking and ordering. By providing the nutritional information of a cocktail, I have empowered the reader to make an individual decision affecting their personal dietary well-being. This information enables the reader to have both a higher quality of life while choosing which rum cocktail best fits their life style.

Q: Most people don't know this, but you and your wife Tracey just launched a super cool business, can you share details with our readers?

Yes, my wife, Tracey, and I, along with a couple of other experienced business partners, will be bringing Rock Sound Rum to market in early 2020. Inspired by the beaches of Rock Sound, Bahamas, Rock Sound Rum (www.rocksoundrum.com) is made for people who appreciate a killer cocktail and a whole lotta adventure. It really is an epic vacation in a bottle!

Q: Wow, that is fantastic! Which rums will you be launching first and where will they be available?

For the better part of the past eighteen months I have been putting my degree in science from the University of Florida to use and developing and formulating what we feel is a desired need in the rum industry, and that is a rum brand, like Rock Sound Rum, that has a high ABV content combined with fresh fruit flavor and color. The feedback and results have been amazing so far, and we are excited to be launching not only our Original Dark and Original Light rums, but also Pineapple, Grapefruit, Key Lime, and what we feel will be a real crowd

pleaser, Smoked Coconut Rum. Both our Smoked Coconut Rum and our Original Dark Rum have subtle notes of smoked mesquite, which is a popular wood here in Texas, known for its sharp and pleasant flavor when cooking barbeque. Rock Sound Rum will be available here in our hometown of Austin, Texas first, before going Statewide, then National. We can't wait to have everyone make a killer cocktail with it!

Q: How much has the bar scene changed since your days behind the bar at Nation in Washington DC?

While I lived in the Washington, DC metro area I had the fortunate experience to bartend at a few of the hottest venues in America, one of which was Nation, a scene which attracted national and international entertainment and thousands of people every night. Whether I was serving at Nation or very trendy bars in the area, the focus was always on the speed of which the cocktail was delivered to the customer's hands, as opposed to the art of the cocktail process and enjoyment of the cocktail's appearance. Today, I do not believe bars and restaurant patrons are any less thirsty, but I do believe visitors view the cocktails they are ordering and having made as another form of entertainment and are willing to wait a bit longer and watch their construction. I believe today's bartender aims to deliver on that. Tying it back to The Cocktail Scientist, I hope that readers can learn from my column and build on their enjoyment of the cocktail making experience.

Q: Do you have any special message you would like to share with your fans? Is there anything in particular that they can look forward to in 2020?

I hope that my readers continue to enjoy my scientific analysis and research into classic and new cocktails. In 2020, I am looking forward to examining cocktails that are more international in nature, and possibly rely less on cocktails from the Colonial era. We will see!

Joel

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



Sometimes you just need a glass of rum...

Yesterday I had planned the perfect setting for this month's pairing: it was the wedding of a childhood friend of mine and I took cigars with me. I assumed they would have a good rum because I knew they were having good quality spirits in other categories (after all, I helped him buy many of them through my bar). They had Don Julio Tequila, Grey Goose Vodka, Glenfiddich 12 Whisky, etc., but NO RUM!

My plans for the pairing were ruined: I was thinking of highlighting how important the context is for a good pairing (where and when), using my friend's wedding as the perfect setting to create new memories with a good cigar and a glass of rum.

At the end, the wedding was great, I laughed a lot and even ate lamb, but I had NO RUM! The following day I got up early and grabbed the first bottle that caught my eye. It was El Dorado 15 from Guyana, a rum that I've always associated with fine sipping experiences. So I grabbed a glass with an ice cube, added 2 ounces of the rum and walked outside to the terrace, to re-live the memories from the wedding, this time with my much-needed glass of rum.

Drinking rum this early in the morning reminded me of Robert Duvall in the movie *Apocalypse Now*, when he said that he loved the smell of napalm in the morning. Inspired by that phrase, I believe that there is nothing more gratifying than the smell of a great cigar and a great rum in the morning.



Photo credit: @Cigarili



Photo credit: @Cigarili

The cigar I selected was a Coloniales from Trinidad de Cuba (44 x 132mm), a very elegant cigar, with a medium body. This cigar delivers exquisite tobacco and leather which, when combined with the El Dorado 15, accentuates the rum's caramel and preserved fruit.

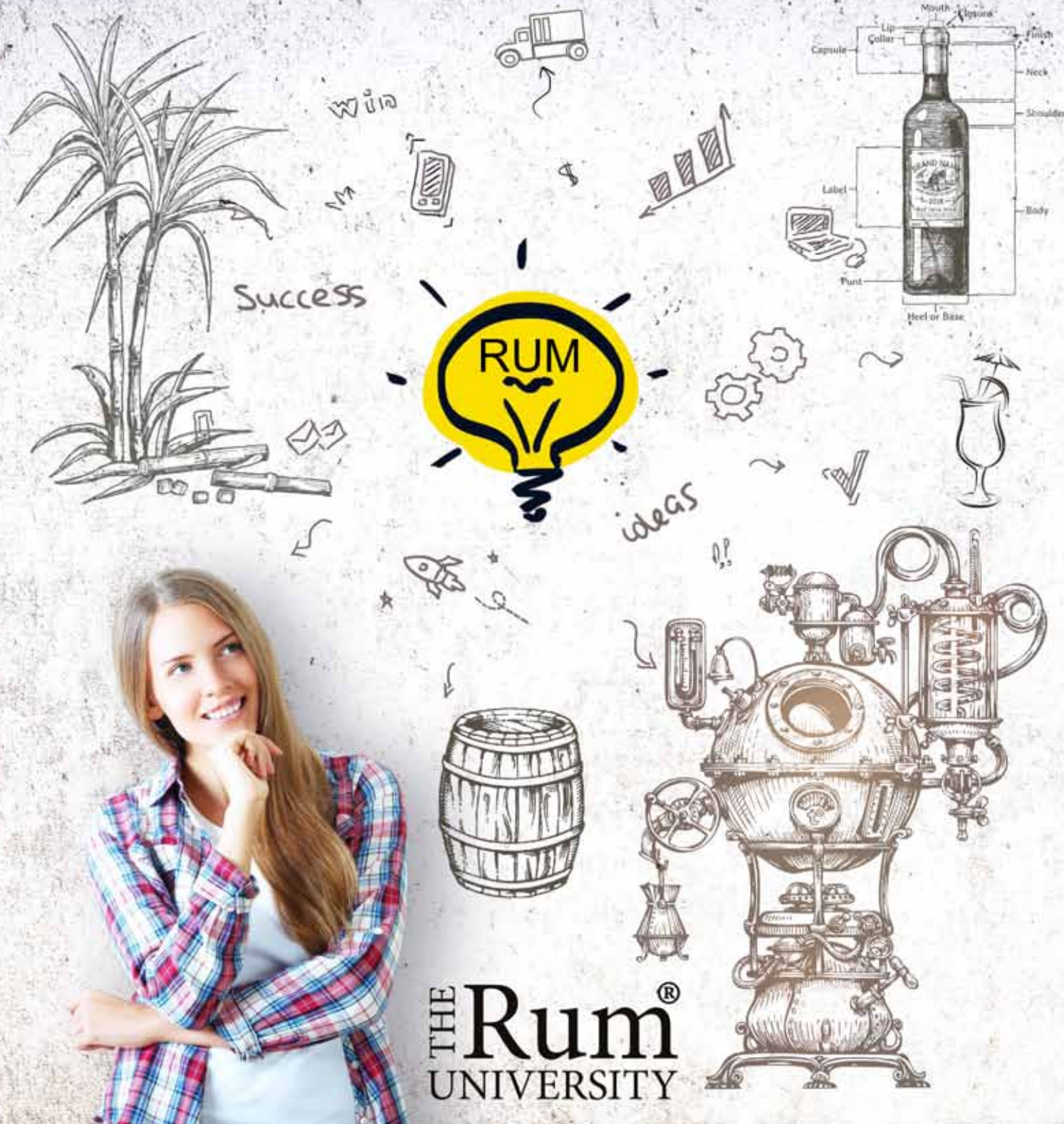
It was a very simple pairing, carried out during a relaxing moment, while recalling memories from the wedding, all this made possible by the glass of rum.

I hope you are able to celebrate special occasions, such as weddings of friends or relatives, with a good rum and a good cigar. I also hope that you'll be able to recall those great moments anytime

afterward, simply by looking at the cigar or the rum you enjoyed while making the memories.

Philip Ili Barake
#GRCigarPairing





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