

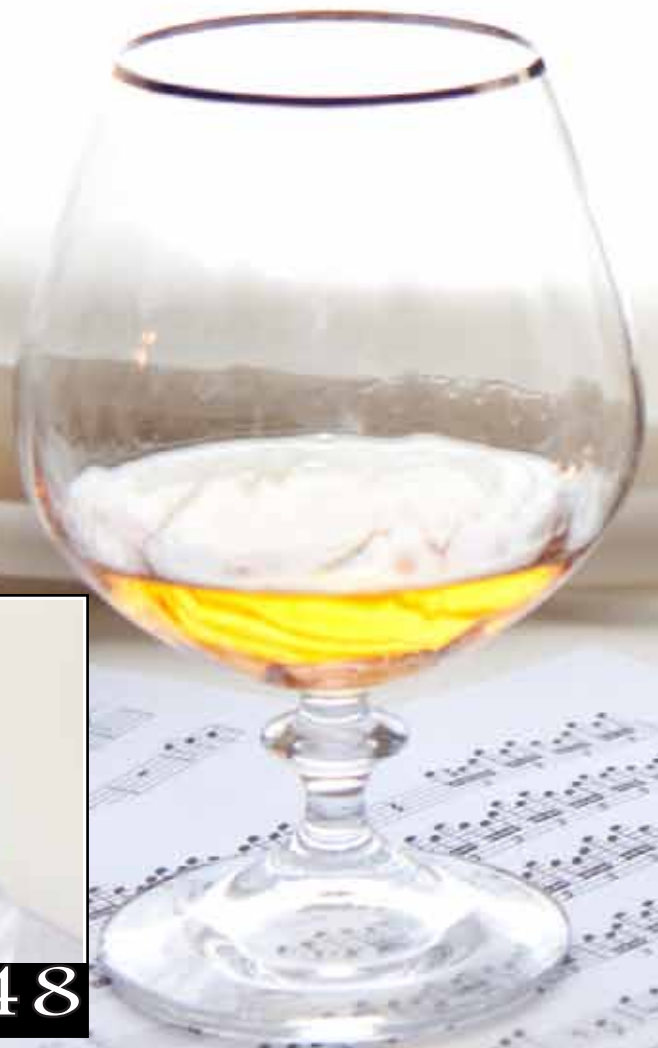
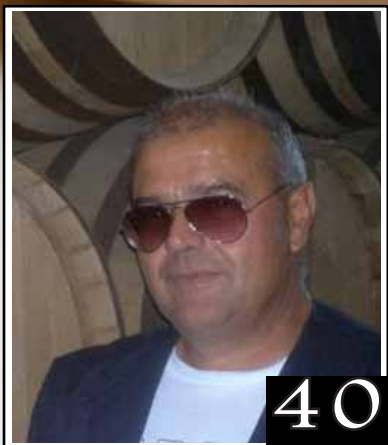
Got Rum?®

FEBRUARY 2020

FROM THE GRASS TO YOUR GLASS, SINCE 2001!



**COOKING WITH RUM · ANGEL'S SHARE · CIGAR & RUM
MUSE OF MIXOLOGY · RUM HISTORIAN · WHITE RUM
RUM IN THE NEWS · COCKTAIL SCIENTIST
EXCLUSIVE INTERVIEW · THE RUM UNIVERSITY**



CONTENTS

FEBRUARY 2020

5	FROM THE EDITOR
6-9	THE ANGEL'S SHARE - RUM REVIEWS
10-13	COOKING WITH RUM
14-19	RUM AGING SCIENCE
20-23	THE MUSE OF MIXOLOGY
24-25	THE RUM UNIVERSITY LIBRARY
28-29	UPCOMING RUM EVENTS
30-37	VALENTINE'S DAY/MARDI GRAS
40-45	THE RUM HISTORIAN
48-51	THE COCKTAIL SCIENTIST
52-55	RUM IN THE NEWS
56-63	EXCLUSIVE INTERVIEW
64-67	CIGAR AND RUM PAIRING





Got Rum?®

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

Tel/Fax +1 (855) RUM-TIPS
© 2020 by Rum Runner Press, Inc.
All rights reserved.

February 2020

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

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

news@gotrum.com

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

WWW.GOTRUM.COM



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



facebook.com/GotRum

follow us on
twitter

@Got_Rum

FRONT COVER: Spirited Passion

INSIDE SPREAD: Music To My Ears

FROM THE EDITOR

Festive Times Ahead

February is upon us, covering up most of us in the Northern hemisphere with a veil of hibernation. Focusing on the current state of nature is not very encouraging, but every now and then we get glimpses of hope when we pierce through the veil's translucent fabric, uncovering promises of what will be fully revealed when it is finally lifted from us.

Japanese historical novelist Eiji Yoshikawa once wrote:

"The bitter winds in February were sometimes called the First East Winds, but the longing for spring somehow made them seem more piercing."

Fortunately for us, there are celebrations to occupy our minds and bodies while still "under winter's veil," such as **Valentine's Day** and **Mardi Gras**. Soon we'll come to the end of sugarcane harvest season too (in this part of the world), accompanied by its share of **Crop Over** festivities.

In the coming months, rum festivals will also start to pop-up around the world, like the first flowers of spring. But unlike these early flowers, "rum festival season" continues to "bloom" throughout the rest of the year, perhaps our attempt to delay as much as possible the inevitable arrival of winter.

This issue is packed with recipes and information designed to help you enjoy the indoors, while patiently awaiting for the festivities (or warmer weather) to start around you. We have another great Exclusive Interview, this time with Mr. Gordon Clarke from Worthy Park Estate in Jamaica (pgs. 58-65), providing fascinating facts about sugarcane and



rum production on that lovely island nation.

Marco Pierini also continues his exploration of the *Royal Commission on Whiskey and Other Potable Spirits*, focusing on the testimony of Special Commissioner James Coney Nolan, also from Jamaica.

And, of course, the rest of the "Got Rum?" team continues to thrill, educate and inform our readers with their excellent monthly columns!

Cheers,

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

Luis Ayala, *Editor and Publisher*

Linked in

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

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

THE ANGEL'S SHARE

by Paul Senft



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

Antelope Island Red

Dented Brick Distillery, located in Salt Lake City, Utah, uses a custom Vendome Copper and Brass Still to make their products as well as using water from an on-site artesian well for fermentation and blending.

Using a combination of cane sugar and molasses during fermentation the company refuses to use chemicals or flavoring agents when creating their products. Their silver Rum is aged for two years in Cabernet Wine casks from the Hells Canyon Winery in Idaho to make their Red Rum before being blended to 45 % ABV.

The Rum, like the core brand, is named for Antelope Island, a 28,240 acre wildlife refuge for antelopes, bison and over 250 species of birds. Dented Brick donates a percentage of their profits to "Friends of the Great Salt Lake" to help protect and preserve this reserve.

Appearance

The Rum comes in a short necked 750 ml bottle with front and back labels that provide the basic information about the product. The liquid has a dark copper color in the bottle and lightens slightly when poured in the glass. Swirling the Rum creates a thin band that spins off fast moving legs and evaporates and beads up quickly.

Nose

The wine notes dominate the aroma with hints of raspberry, black cherry,

bready yeast, with an undertone of oaky vanilla and nutmeg.

Palate

The aroma and flavors are familiar but overall different experiences. The flavors lead with a strong hit of anise, followed by notes of nutmeg, clove, raisins, grenadine, and oaky kombucha laden finish.

Review

Once again Dented Brick has offered something unique and unlike anything else in the American Craft Distillery market. The aroma set me up thinking it was going to be an overly sweet product and instead it surprised me with a more earthy and spicy flavor profile. The sweetness did weave in and out of the flavor profile but was always balanced and at times even buried by the earthier flavors.

I can see where bartenders would have fun making signature drinks with this product as it holds up quite well in a classic Daiquiri recipe.

It will be interesting to see what other products this distillery is developing as I think this Rum helps distinguish them from other small distilleries.



www.dentedbrick.com

THE ANGEL'S SHARE

by Paul Senft

That Boutique-Y Rum Company Blended Rum #1 Jamaica

Last year a friend of mine shared two bottles from the "That Boutique-Y Rum Company" brand. I was really keen to give this one a try as I am curious about any Rums from the lovely island of Jamaica. The United States has a limited selection of Jamaican Rums compared to the rest of the world and for me this was a cool opportunity to try something new.

Not much is disclosed about the rum other than it is a blend of nine year old Rum that is from both pot and column stills that is blended to 55% ABV.

Appearance

The front label of the rum is a grass green field surrounding a chemical formula filled pit with a tiny sign with the words Dunder pit crossed out and Muck pit scrolled across.

The liquid is a pale golden amber that when I swirled the rum created a medium size band that quickly drops a large wave of fast moving legs before thickening and beading before dropping additional waves. Eventually a thick ring of beads was left behind on the glass.

Nose

When I poured the rum in the glass, the aroma made me say "Oh yeah" the fruity-earthy-funky aroma that I

absolutely love was there. I let the glass sit for a few minutes and then picked up notes of sweet vanilla, honeyed pear, spicy caramelized pineapple, oak char, aluminum and graphite, punctuated with a note of spearmint.

Palate

The liquid envelops the tongue as the alcohol ignites the taste buds, leaving behind notes of sweet caramel, cooked banana, and a cascade of oak flavor and spices- ginger, allspice, cinnamon, walnut, and mocha. Additional sips deliver notes of crème brulee, dark treacle that has a surprising honeyed pear finish.

Review

I went into this review hoping this would be good and I was not disappointed. I was absolutely impressed with the flavor juxtaposed in this profile as it felt like the blenders were trying to create something comfortably familiar and unique all at the same time. Instead of playing with it in a cocktail, I just enjoyed it neat and savored the experience. I hope they manage to get this product line into the U.S. market, as this is the second time I have been impressed with this company's work and I am curious to try more from the line.





www.thatboutiqueyrumcompany.com

Would you like
to see your rum
reviewed here?

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

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

For more
information,
please send an
email to:

margaret@gotrum.com



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

Skillet Pork Chops

Ingredients:

- 8 Center-cut Pork Chops, ½ inch thick
- ½ C. Bacon Drippings
- 2 tsp. Salt
- ¼ tsp. Black Pepper
- 1 Tbsp. Cornstarch
- ½ C. Dark Rum
- ½ C. Juice from canned apples
- 2 C. Sliced Apples
- *Can substitute apples for pears*

Directions:

Brown pork chops in bacon drippings, then pour excess fat out. Season with salt and pepper. Combine cornstarch with rum and apple juice (or pear juice) and cook mixture until thick. Add apples (or pears) to sauce. Pour over pork chops, cover tightly and simmer for about 45 minutes or until chops are tender.

Serves 8.



Photo credit: buythiscookthat.com

Squash-Pineapple Casserole

Ingredients:

- 4 C. Squash, cooked and mashed
- 2 Tbsp. Maple Syrup
- 2 Tbsp. Light Cream
- ½ tsp. Salt
- ½ C. Crushed Pineapple, drained
- 1/3 C. Candied Pineapple, chopped
- 1 Tbsp. Light Rum
- 2 Tbsp. Butter
- 3 Tbsp. Butter, for topping
- ½ C. Light Brown Sugar, loosely packed
- ½ C. Chopped Walnuts (or any nut of your choice)

Directions:

Combine squash, maple syrup, cream, salt, crushed and candied pineapple, rum and butter. Mix well and pout into a 2-quart casserole. Melt butter for topping and add sugar and walnuts. Cook and stir over low heat for 1 to 2 minutes. Sprinkle over squash.

Bake at 350°F for 20 minutes. Serves 8.



Photo credit: Journey to a healthier me

RUM Aging Science


A Research Collaboration Between



And

THE **Rum**
UNIVERSITY





Introduction

Aging is the most value-added transformation that a rum can undergo while at a distillery or aging cellar. But aging all spirits involves so many variables, that distillers/cellar masters often leave decisions to chance. In this new series, **The Rum University** and **Rum Central** will monitor and share monthly data from a single barrel, so that readers can better understand the transformations that rum undergoes while aging.

Different climate conditions around the world affect these transformations in different ways. While the effects are universal, the results presented in this new series will be those from Rum Central's Florence warehouse, located in Central Texas, USA.

RUM Aging Science



RUM Aging Science

Series Overview

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

As a result of feedback from our readers, we've added extra temperature/humidity data loggers to different locations within the warehouse. These additional data points will -hopefully- illustrate how much these conditions differ even under the same roof. So, starting February 1st we will be recording hourly readings from **three** different locations within the aging cellar:

- Channel 1 - Central area (where our single barrel is located)
- Channel 2 - East side of building and
- Channel 3 - West side of the building



January's Weather

The month of January was -not surprisingly- very cold. The average low temperature around the barrel was 11.2C/ 52.16F. The average high temperature was 18.1C/64.58F. Humidity inside the cellar ranged from 57% to 89%.

The Rum

As stated in last month's article, we know very well what type of chemical changes happen to the rum inside the barrel. From

RUM Aging Science



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

RUM Aging Science

an *Experimental Design* perspective, we did not question **if** these changes would take place, but rather **how fast** they would occur. Here are our observations.

Color: After only 30 (very cold) days inside the barrel, we did not really expect the rum to have changed in color too drastically. The sample retrieved shows only slightly yellow coloration, almost imperceptible to the naked eye. Comparing against the control, with a white background, makes the color a bit more noticeable (see photo on opposite page).

Aroma: The aroma is still predominantly that of the control (unaged) sample, only hints of oak are present in the background.

pH: While working in Central/South America and the Caribbean, we collected a lot of data regarding rum's pH changes inside the barrels, but usually at annual or semi-annual intervals. We knew from experience and from science that the pH would go down, but didn't really expect the jump to be as rapid as it was, especially given the low temperature in the cellar. The rum that went into the barrel 30 days earlier had a pH of 7.04 and after only one month of aging in the cellar, the pH dropped to 5.67.

ABV: The barrel's entry proof was 63.43% ABV and one month later that number was 63.42%.

What's Next?

January is the coldest month of the year in Central Texas. February's average temperature should be around 6 degrees F warmer, resulting in a faster extraction rate and in slightly higher evaporation loss. See you again in one month!

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.

Hotel Nacional

A few weeks ago a good friend of mine bellied up to my bar and asked if I could make a Hotel Nacional for him. Fortunately, I had the necessary ingredients and was able to....but as I was mixing it up it dawned on me that this is a cocktail that I had NOT written about! I am not sure how I skipped over it but am thrilled to tell you about one of my favorites.

As with most of the historic cocktails I have the honor of writing about, this one has quite a few different stories about its origin. We know that it was invented in the early 1930's and was named for the famous Hotel Nacional in Havana, Cuba. (The 1935 Waldorf-Astoria Bar Book listed it as one of the hotel's signature cocktails). Some say it was the hotel manager, Wil P. Taylor, who first created this riff on a daiquiri.....others credit Eddie Woelke, who worked at the Casino Nacional. If you google the Hotel Nacional recipe you are going to get a whole lot of variations, and that can be quite confusing. Here are a few I found, followed by my personal recipe.

This is Woelke's recipe, from the book "Potions of the Caribbean"

- 1 oz. White Cuban Rum
- ¼ oz. Apricot Brandy
- 1 oz. Fresh Pineapple Juice
- ¼ oz. Fresh Lime Juice

Shake well with ice, strain into a coupe glass.



This is from the book Gentleman's Companion (circa 1939)

- 3 - 4 Pineapple Chunks
- $\frac{3}{4}$ oz. Fresh Lime Juice
- $\frac{1}{2}$ oz. Demerara Syrup
- $\frac{1}{2}$ oz. Apricot Liqueur
- 1 $\frac{1}{2}$ oz. Aged Rum

In a cocktail shaker, muddle the pineapple chunks, add all liquid ingredients, and shake well with ice. Strain into a coupe glass.

As you can see these two recipes couldn't be more different! Both will taste great but they will not taste like the same drink side by side. If you have the ability, make them both and see what you like best. Here are my opinions on each of the ingredients:

One rum to the next can be as different as milk and water, so I will leave this choice up to you, the reader/cocktail maker. However, I will say this: I would use a lightly aged rum, because you want the rum to be present but you don't want it to overpower the brightness of the apricot, pineapple and lime. The key here is BALANCE.

The first recipe calls for Apricot Brandy, the second one calls for Apricot Liqueur. Those two spirits are going to be night and day different and, in my opinion, the liqueur works better. Rothman and Winter makes a really nice one and it is readily accessible. This also eliminates the need for demerara syrup, the liqueur is sweet enough.

Fresh pineapple juice is ideal in this drink and it takes a little bit of work but is well worth it. Chop up a pineapple and put it into your blender or food processor, to extract all of the juice. You will have to pour it through a fine mesh screen to get all of the pulp out but the flavor is amazing and so much better than out of a can.



ACIONAL
a 1930



Always use fresh lime juice, there is no substitute!!

Here is my recipe, tried and true--- I hope that you will all go out and get the necessary ingredients and make this one for yourself, it is really delicious and a nice change from a traditional Daiquiri. With all cocktails remember that you can adjust ratios as you see fit, if you like it a bit more tart or a touch sweeter. Enjoy!!

Cris's Hotel Nacional

- 1 ½ oz. Havana Club 3 Años
- ½ oz. Rothman and Winter Apricot Liqueur
- ½ oz. Fresh Lime Juice
- ½ oz. Pineapple Juice

Add all ingredients to cocktail shaker, shake well with ice. Strain into a coupe glass, garnish with a chunk of fresh pineapple or piece of dried apricot.

Cris

THE Rum[®] UNIVERSITY LIBRARY

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

www.RumUniversity.com



Quick and Easy Date Night Recipes

This book will help you plan a great dinner for a delicious and romantic evening!

There is no better way to show someone how much you care, than to prepare and share a special meal for her or him. The secret to a romantic dinner is to cook something delicious and exotic – something very special. This book will guide you in cooking up a very special, unique dinner that is quick to make, easy to prepare, and delicious to taste!

Included in this book are several delectable, and easy meal recipes. Use the recipes to prepare a lovely three course dinner including: an appetizer, entrée, dessert, and cocktails.

- The recipes in this book will allow you to get your meal ready in less than 30 minutes, leaving plenty of time to light the candles and set out the roses.
- Start your dinner with an appetizer, choosing from: goat cheese with endive, heart shaped crostini with tomato, blue cheese, pear and arugula salad and more.
- For the entrée pick: Filet Mignon, pesto stuffed chicken, pasta with shrimp, salmon with a ginger sauce, lobster, and many more delicacies.
- Finish your meal with a light and luscious dessert
- Which romantic meal is complete without a cocktail? Try the special cocktail choices that are also included in this book.

Each of the recipes contained within the book has a full set of Nutrition Facts based on a 2,000-calorie diet. You can easily choose which recipes fit your caloric count



preference and customize a menu based on your significant other's and your own dietary needs.

Take your first step toward planning a very special evening with your special someone by grabbing this book now!

Sold by: Amazon.com Services LLC
Language: English
ASIN: B00HSOX0OE
File Size: 633 KB
Print Length: 57 pages





**Your One-Stop Shop
for Aged Rums in Bulk!**

- Column-Distilled, Pot-Distilled or Blends
- High Congener (Including High Esters), Low Congener or Blends
- Aged in American or French Oak Barrels
 - Finished in Rye Whiskey, Bourbon, Tequila, Red or White Wine Barrels
- Single Barrels and Second Aging/Finish
 - Distilled in the USA, Central America, South America or in the Caribbean
- Over 150 Marks/Styles Available, plus Custom Blends
- Low Minimums and Fast Turnaround, Worldwide Shipping

www.RumCentral.com

UPCOMING EVENTS

March

5-Day Rum Course: Mar 2, 2020 - Mar 6, 2020. Moonshine University, USA.
Distilling Operations: Mar 9, 2020 - Mar 10, 2020. Moonshine University, USA.
Fermentation Workshop: Mar 12, 2020 - Mar 13, 2020. Moonshine University, USA.

April

Nordic Rum Fest: Apr 3, 2020 - Apr 4, 2020. Øksnehallen, Copenhagen, Denmark.
6-Day Distiller Course: Apr 19, 2020 - Apr 24, 2020. Moonshine University, USA.

May

Nosing for Faults-Advanced Sensory Training: May 4, 2020 - May 5, 2020
Moonshine University
Age-ucation Barrel Aging Workshop: May 7, 2020 - May 8, 2020
Moonshine University

Please consult the **Rum Events Calendar** at www.gotrum.com for additional information about specific events.

Don't see your event?

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

**Are you planning to attend an upcoming
Rum Festival?**


Do you like to write and to take photos?

You may have what it takes to be the
official “Got Rum?” Field Reporter for that
event!

Send an email to **reporter@gotrum.com**
for additional information.





A glass of amber-colored rum sits on a woven placemat. Several red heart-shaped candies are scattered around the glass. The background is a wooden surface. A semi-transparent white box with rounded corners is overlaid on the bottom half of the image, containing the title text.

RUM AND ROMANCE

Got Rum? February 2020 - 31



"Cocktails are society's most enduring invention."

Elsa Maxwell

"Life is a crazy mixture of intoxicating cocktails."

Ken Poirot

Cherry and Cilantro Mojito

- 1 C. Fresh Lime Juice, about 6 Limes
- 10 Fresh Cherries, Pitted
- 4 Tbsp. Simple Syrup
- 8 Sprigs of Cilantro
- Seltzer
- 6 Oz. White Rum

In a small pitcher, combine lime juice, cherries, and 4 sprigs of cilantro; muddle and strain. Add rum and stir to combine. Place crushed ice in 4 tall cocktail glasses, Pour cocktail into the two glasses; top off with seltzer. Garnish cocktail with cilantro sprigs and lime slices.

Cherry Jerry

- 1 part Sailor Jerry Spiced Rum
- 3 parts Lemon-Lime Soda
- Grenadine or Cherry Heering floater
- Garnish with a Jerry Cherry

Shake and serve over ice, then garnish with a Jerry Cherry (see below).

Jerry Cherry Recipe: Drain a 10 oz. jar of Maraschino Cherries of their liquid. Fill with Sailor Jerry Spiced Rum. Return the lid and refrigerate for at least 1 week.

Romance Caribeño Cocktail

- 1 1/2 oz. Malibu Rum
- 1 oz. Cointreau, or Grand Marnier
- 1/2 oz. Fresh Lime Juice
- 1/2 oz. Fresh Lemon Juice
- 3 oz. Chilled Lemon-Lime Soda
- Dash of Grenadine, for color
- Lemon Wheel

Add rum, Cointreau and juices into a cocktail shaker filled with ice and shake for five seconds. Pour into a chilled fluted glass. Fill the rest of the glass with lemon-lime soda. Add a dash of grenadine, and garnish the rim with a lemon wheel.



Cruzan Valentine's Sparkler

- 1 1/2 parts Cruzan Aged Light Rum
- 1 1/2 part Vanilla Simple Syrup
- 1/2 part Unsweetened Fresh Cranberry Juice
- 2 parts Sparkling Wine

Combine all ingredients in a Champagne flute and stir twice. Garnish with an orange peel cut in the shape of a heart.

Hemingway in Love Daiquiri

- 1 1/2 oz. Light Rum
- 1/4 oz. Muroise du Val de Loire (Loganberry Liqueur)
- 1/2 oz. Grapefruit Juice
- 3/4 oz. Lime Juice
- 1/4 oz. Simple Syrup

Combine all ingredients together in a shaker with ice and shake. Strain into a daiquiri glass. Garnish with fresh lime and blackberry.

Bushwacker

- 1 oz Dark Rum
- 1 oz Coffee Liqueur
- 1 oz Creme de Cacao
- 2 oz Cream of Coconut
- 2 oz Whole Milk
- Chocolate Syrup to garnish

Combine all ingredients in a blender with 1 cup of ice and blend until smooth. Pour into a hurricane glass and garnish the top with chocolate syrup.



Got Rum?®



“Mardi Gras” is French for “Fat Tuesday”. It is an annual religious celebration that was added to the Gregorian calendar in 1582 by Pope Gregory XIII. Mardi Gras, is the day before Ash Wednesday and marks the beginning of Lent, which is the 40 day period of fasting prior to Easter.

Mardi Gras is best known for festivities in New Orleans, colored beads, drinking, parades and King Cake.

The “King Cake” is a purple, green and gold cake with a baby Jesus baked into it. It is traditionally first served on January 6th and goes through until the eve of Mardi Gras. Guests are invited to take a slice of cake and whomever gets the little baby Jesus is said to have good luck throughout the year and is tagged as the next year’s host for the party.



Photo credit: tasteofhome.com

The Mardi Gras colors are symbols of the festivities with purple meaning justice, green is for faith and gold is for power.

If you plan to be part of a float in a parade, make sure to wear a mask

or paint your face. It is illegal not to!! Originally, the purpose of the mask was to eliminate any social constraints allowing people to mingle with whomever they pleased.

Popular Mardi Gras Cocktails

Creole Cocktail-- This cocktail was originated in New Orleans and has become a local favorite: muddle lemon and mint, sweeten with agave nectar and top with Rum (usually Spiced Rum) and Club Soda. Garnish with a sprig of mint and lemon wedge.

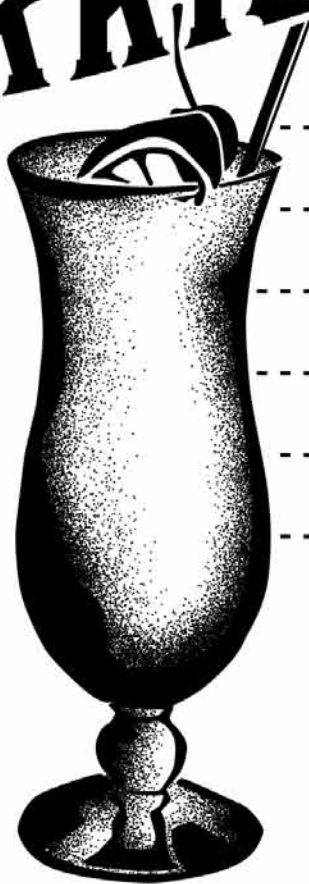
Hurricane Cocktail-- A very refreshing cocktail that contains a potent mix of fruit juices and two kinds of Rum served in a hurricane glass. Be cautious with this cocktail as it goes down easy but can pack a serious punch.

Sazerac Cocktail-- It is said, but not confirmed, that this cocktail was invented in New Orleans in the 19th century and has become a New Orleans favorite. This cocktail contains Absinthe (or any anise flavored liqueur), bitters, cognac or rye whiskey and sugar.

Vieux Carré-- Pronounced “VOO ka-RAY”, this cocktail contains cognac, rye, bitters, Benedictine and sweet vermouth. This cocktail was created by a bartender at the Hotel Monteleone in New Orleans.

Regardless of your drink of choice, one thing is certain: New Orleans is a welcoming city with an appetite for partying. If you are planning to be there for Mardi Gras, plan your culinary outings in advance, making reservations days early, otherwise you’ll find it very hard to get a table at the most popular restaurants. Cheers!

HURRICANE



Cherry

Orange Slice

Orange Juice

Lime Juice

Passion Fruit Syrup

Dark Rum


Light Rum



THE INVENTOR:

Benson Harrison O'Brien,
a.k.a. Pat O'Brien,
and
Charlie Cantell

THE LOCATION:

 718 St. Peter Street
Pat O'Brien's Bar

THE HISTORY:

According to the tale, post-prohibition whiskey was in short supply, so distributors would only sell liquor to O'Brien and Cantell if they agreed to buy 50 cases of rum which they used to concoct a mixture using large amounts of light and dark rum, passion fruit syrup and lemon juice, first served in a 22-ounce Hurricane-shaped glass.

COCKSPUR 1884

COCKSPUR rum has been making the party happen since 1884, when Valdemar Hanschell created the rum in Barbados. Throughout the years, COCKSPUR rum has stayed true to traditional processes that makes the rum unique, including only the purest coral filtered water and the finest oak barrels. The rum continues to be aged in a beach-side bond amongst the warm Caribbean sunshine and fresh ocean breezes..

COCKSPUR VSOR

OUR VERY SPECIAL RUM
IS A WORK OF ART

- An artisanal blend of well-aged premium rums
- Laid to rest in French oak casks
- Hints of Toffee, vanilla and a warm oak aftertaste
- Enjoy our very special rum over ice or in your favourite cocktail

When we make our Very Special Old Reserve rum, we really go all out. A rich body, a nice nose, an exceptional taste and a warm feeling in your mouth. This well aged premium rum is very special.

Yes it is hard work and takes time.....but it is worth it.

Enjoy!



COCKSPUR RUM

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".

Got Rum? February 2020 - 40

THE ROYAL COMMISSION ON WHISKEY AND OTHER POTABLE SPIRITS

2. THE VOICE OF JAMAICA: SPECIAL COMMISSIONER NOLAN

This is the second article that we have dedicated to the work of the Commission. As you will see, it focuses entirely on the testimony of a single person, Mr. James Coneys Nolan, the voice of Jamaican Rum. I apologize for its length, but I think it's worth it. Enjoy the reading!

TWENTY-THIRD DAY, Monday, 6th July, 1908. At the Westminster Palace Hotel.

Mr. James Coneys Nolan, called

12496 You are, I believe, the representative of the Jamaica Government as Special Commissioner in the United Kingdom? – I am, my lord.

12499. Will you tell the Commission what were the duties allotted to you? — I was appointed under a special law passed by the Legislative Council of Jamaica in 1904. It is called "The Jamaica Rum Protecting Law 26 of 1904." That law

authorized the Government of Jamaica to appoint a properly qualified person to come to the United Kingdom to try and put down the frauds which had been committed on Jamaica rum in this country and abroad.

12504. ... — There were large quantities of rum which came from Martinique and other Colonies, and those rums are bottled and vatted often in bond here, and taken out of bond and sold as Jamaica rum.

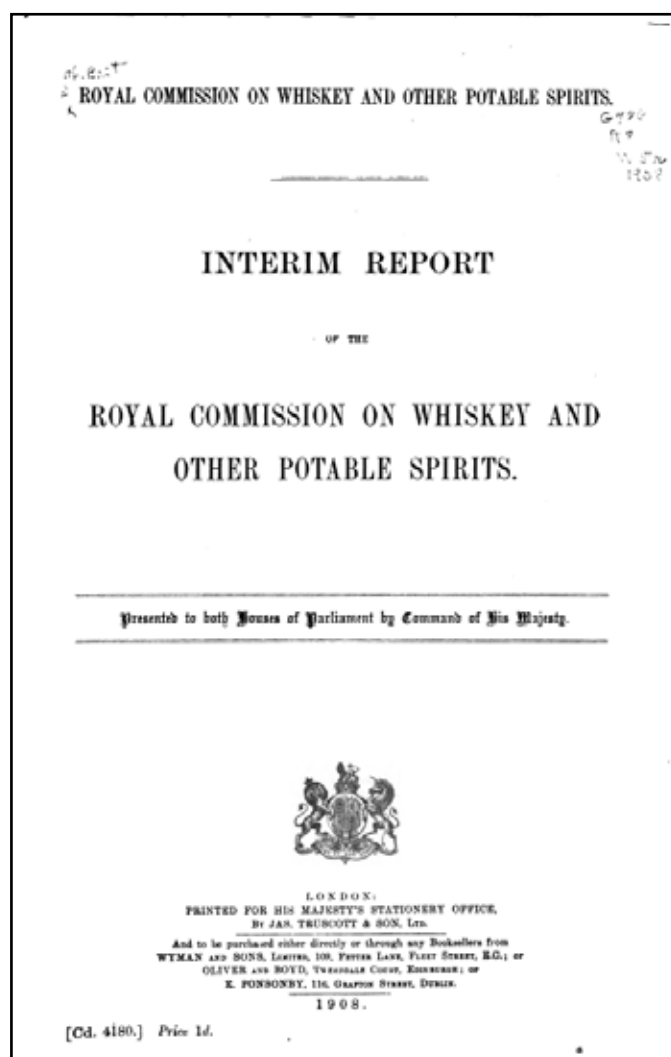
12505. You would not allow other West Indian Colonies to sell rum and call it "Jamaica Rum"? No, my lord.

12506. Had those frauds had any practical effect which was felt in Jamaica on your sugar industry? — Yes, very much so.

12507. Just explain that? — For five years ending 1902 42 estates went out of existence. The price of Jamaica rum fell in 25 years from 5s. down to about 1s. 10d. I had myself 165 puncheon of rum here a few years ago, and I had to sell them for less than they had cost me to produce.

12518. ...Where was it these frauds were committed, and in the first place what is the nature of them? It is adulteration? — These frauds have been committed largely under the authority of the Custom House — not the Custom House so much as the Inland Revenue Department. They allowed traders to mix in bond if they wished and would not prevent them using the term "Jamaica rum" if they so desired.

12519. That is not my question. Where is it, and, in the first place, what is it that is done that has made the matter that you complain of as being inferior or false? Where is that done? Is it in the manufacture in other Colonies in the West Indies? — They blend patent still spirit with Jamaica rum in the United Kingdom. Patent still spirit can be bought for about 1s. a gallon. It is much cheaper than Jamaica rum, and it is blended and sold and put on the market in this country as Jamaica rum.



12520. In Jamaica you use the pot still? — Yes, the pot still alone.

12531. Is it your opinion that all patent still rum ought to be objected to and refused as Jamaica rum? — Yes, my lord. It could not be sold as Jamaica rum.

12532. Your view is that patent still rum should not be allowed to be rum at all? — Certainly, I think so.

12533. Even in the blending? — No.

12534. You are a staunch supporter of pot still manufacture only? — I am.

12535. You cannot have Jamaica rum made in any other way? No, my lord.

12536. Have you ever tried the patent still in Jamaica? — No, my lord, we do not want to. It would ruin our industry.

12537. I have heard of condemnation without a hearing? — I would not try it myself for a good deal, and if I found a man selling Jamaica rum in this country made in a patent still in Jamaica I would prosecute him for it. It would not be Jamaica rum.

12538. You would prosecute him, but I cannot tell you at present whether you would convict him? — I have convicted a lot.

12539. That is your view? — Yes, I believe in Jamaica rum being made in the pot still.

12540. What do you say is the product of the patent still? — Silent spirit, I believe. It destroys all the esters and the valuable properties in the rum.

12541. Is the difference perfectly recognizable by the ordinary consumer? — I think so.

12542. The difference between the patent still and the pot still? — Easily.

12543. And of course consumers can order what they like? — Certainly, whatever the consumer wishes to have, What I fight for in the matter is a plain statement of what the liquor is in the bottle; merely a statement as to it being patent still or rum. Let them drink it if they wish, but let it be a fair and straightforward statement on the bottle.

12646. Then it follows from your statement that you would object to the selling as rum of the rum made in Barbados, Trinidad, and the British Guyana? — You could not call some of the spirits made in Barbados rum at all. It is used to mix with whiskey and brandy and rum.

12647. Would you rule out Trinidad, too? — They only make rum there when they can get a very high price for it. They often throw the molasses away.

12648. Grenada? — Yes, that is a little better. There are pot stills in some of the islands.

12649. Anything that is produced otherwise than from the pot still in those islands you would rule out? — Personally, I would. I only give you my opinion personally.

12651. ... — I certainly think myself that any rums not made in a pot still are not entitled to the designation of “rum”. If the rum is made in a patent still it is a rectified spirit, not rum.

12673. [The Commission states that the import of (declared) imitation rum into the UK is declining] — Yes, but under your existing regulations imitation rum will come in as rum easily enough.

12674. How could that be done? — Rum, your regulations say, should be the product of the sugar-cane and shipped from a port in a cane-growing country. If spirit was shipped from New Orleans to this country you would have to admit it as a rum whether it was made in the Northern States from potato spirit or from sawdust, or anything else.

12675. That does not follow under our regulations? — I am going to the question of the Customs regulations. Rum cannot come from Germany, except under certain conditions, but you allow rum to come from France without a Consul's certificate as to the country of origin, and the French are the biggest offenders to-day.

12676. With regard to mixed spirits bottled in bond, you make this recommendation: “In the case of mixed spirits bottled in bond it should be stated on the label the proportion of rum and of patent still spirits present.” What spirits have you actually in your mind when you say “Mixed spirits bottled in bond” ? — Any spirits made in the patent still which would be mixed with rum.

12677. For what purpose? — For drinking.

12678. And selling in this country? — Yes.

12679. What are the patent still spirits?

— You call rum any spirit that is made in a country produced from sugar-cane. I do not; I call it patent still spirit in many cases.

12680. In bond, for home consumption, you may not mix a foreign spirit with a home-made spirit? — No, you cannot mix imitation rum and rum.

12681. Nor can you mix rum brought from abroad with patent still spirit made at home? — No, because the duty is different.

12682. That has been the case a long time; but what are the mixed spirits to which you refer? — Take the spirit made in Barbados. That spirit, rectified, is allowed here in the Customs to be called rum.

12683. That is rum from Barbados? — You call it rum, but I call it patent still spirit. That is the difference.

12702. There is one statement at page 8 of your *précis* that puzzled all the experts that I have consulted still more. I am sure you must have something behind in your mind about it, but it has bothered all of us very much. You say, "There is little doubt that the Inland Revenue will always favour the patent still as it is a well known fact in the Service that it requires much less supervision than the pot still distillery: That has puzzled a good deal all my advisers that I have consulted. Would you tell me what you have behind that? — I have spoken to hundreds of Inland Revenue officers, and they all say the same thing, but they will not come before you and say so, or before the Board. What is more, everyone knows that patent stills can be easily worked; there is no re-charging and no re-filling. It is a continuous still, and the officers have much less trouble to look after it, and the Board has much less trouble in collect their revenue."

[Now the Commission began to ask about "highly-flavoured" rum.]

12726. Is any of that consumed in this

country? — No, you could not drink it as a self rum.

12727. Does it all go to Germany? — I think nearly all of it. Some of it is used for hock to give a foundation.

12730. What is it sent to Germany for? — It is used there to blend with German spirits or inferior rums to give the other rums a higher flavor.

12731. It is used for spurious rums? — They do not call them spurious rums. It is a kind of top dressing.

12732. What do they call it? — Jamaica rum, I believe.

12733. They sell it as Jamaica rum? — Yes, I believe so.

12734. You send it to Germany for the express purpose of blending with the patent still spirit to be sold as Jamaica rum? — No, we do not that. We sell it for the best price we can get, and take no cognizance of what happens to it afterwards. They cannot help what happens to it afterwards, and unfortunately I can take no steps in Germany to prevent it.

12735. I suppose the Customs duties in Germany are almost prohibitive. Can you send to Germany that class of rum that you can send to this country? — That I do not know.

12736. What was the object of sending that very highly-flavoured spirit there? Was it not to enable you to get a market for your rums which you could not get into the country on account of the high duties? — I do not think so. Many of the blenders produced that rum for the simple reason that they got 7s. or 8s. a gallon for it, which is a very high price.

12737. That is not the class of rum you produce now? — It is a flavouring essence. It is not a self rum.

12738. You sell it for the express purpose of being used as a flavouring essence? — No; we do not know what it is used for.

12739. This paper clearly shows what it is sold for, and that it is recognized as a rum made for blending with neutral spirit? – We have a vague idea about it. A large proportion of the total output is bought by merchants on the Island, who ship to Germany.

12746. You enable the Germans to do something and, in fact, help them to do something, which you would condemn in this country? – I do not do it myself, but some do it in order to reap a better price for their rum. There is only a limited market for it.

12747. With regard to these imitation rums that come here, how are they manufactured? Do you know anything about them? – I believe those imitation rums are made from essences mixed with silent spirit. Such bottles of rum essence were sent out a few years back to the Jamaica planters from some German town. It was not enough to rob us of our trade, but added insult to injury by stating that we could make three or four gallons of Jamaica rum by adding a little essence to silent spirits.

12748. You think they are not made your highly-flavoured rum? – I do not think so.

12749. Are you quite sure of that? — I am not quite certain, but it would not pay them to. They could get the essence much cheaper. The highly-flavoured rum costs 8s. 6d. a gallon.

12750. I believe your endeavor as manufacturers in Jamaica is to produce this highly-flavoured rum in the largest quantities possible? — No. I know it was tried, and Mr. Cousins did his very best to induce the planters to do it, but they refused.

[Herbert Henry Cousins was a famed chemist of the time; he carried out extensive research on Jamaican rum and was commissioned to write a Memorandum against Pairault. See “Defending Jamaica Rum” in the December issue of GOT RUM?]

12751. They are not doing it? – No.

12752. Mr. Cousins states they are? – I state they are not. He brought forward a certain theory to do certain things which we objected to entirely.

12805. With regard to the molasses, you told us that you must not remove more than one purging of sugar before you make the rum? – To make the first molasses we boil the sugar once, and then we purge it through centrifugals, and as the result of that purging we get the first molasses. In Demerara they boil it over again and make second and third sugars, they remove all the sweet from the molasses, and make rum from that.

[Demerara was a Dutch and then a British colony in South America; roughly, present-day Guyana]

12806. What control is there in Jamaica which prevents a maker of Jamaica rum from doing exactly what they do in Demerara with regard to the sugar? – None, except that if that was done the price of rum would fall down to a very low figure. It is judged here by its worth. A man’s common sense would not let him do it. ... it is against his interest.

12807. But it is in the interest of the Demerara man? – He has a very larger plant than we have, in most cases, and he find that he gets a better market for his sugar, because Demerara sugars are famous. In that way they make the first and third sugars. We should get an accumulation of molasses, and could not store them. Therefore, we have no similar plant to make a similar quantity.

12808. In Jamaica you make the rum and in Demerara it is a bye-product? – In Jamaica rum is our first product, and sugar is a bye-product.

12809. Do you think that really can be said of all the distillers in Jamaica? – Yes; some make much higher class rum, and others cater for the home trade here.

12810. Your third point is the manner in

which the wash is set up for fermentation. You say there are three ingredients which with water are used for the setting of the wash for fermentation, all of which are the produce of sugar-cane: - scum or skimmings, molasses, and dunder. They are used in proportion according to the judgement and practical experience of the distiller, who is guided by all the circumstances connected with the estate and distillery. I suppose that varies at each of the distilleries, does it not? - We find that some distillers, like myself, for instance, use what is called a sour cistern. I let a lot of my cane juice sour. I would not get a large quantity of alcohol, but I would get a higher amount of ethers and secondary products. Acidity is created.

12811. That is a peculiarity of your own process, and one or two of others? - No, in Jamaica it is the general rule.

12812. It is not specially necessary to all Jamaica rum? - No, they may not use it to such a large extent, but a certain amount of sour cane juice is used on all estates.

12813. Do you recognize that the rum from all parts of the West Indies has the same good quality as your Jamaica rum? - No.

12814. Even when they use a pot still, and use only one purging of sugar, or when they use rich molasses? - No; you can only get one Cognac brandy in the world; it is the same with us, you can only get one Jamaica rum.

12823. With regard to age, can you tell me whether the price of rum varies greatly in respect of age? - So far as the planters were concerned, the prices which they obtained here were much the same for old and new. The new stretch better than the old for blending with patent still spirit, but of course old rum sold retail was much more expensive.

12824. Is rum matured before it leaves the colonies? - No; it is shipped as we make it. It is bought now by a company, who

take a lot of it and it will improve by age very much. In the colonies they do mature some rum, and charge as high as 6s. 6d. a bottle for it, and they get it too.

12825. Is the bulk of rum that reaches this country over or under two years old? - It is under two years old.

12826. Including Jamaica rum? - Yes. There is not more than a year's supply in stock now, I suppose.

12827. Any maturing which is done is done like the whiskey is matured, namely, in oak casks? - In oak casks. It is shipped in puncheons from 112 to 118 gallons at 36 overproof.

12828. Can you give us some information on one or two points on distillation? - Yes.

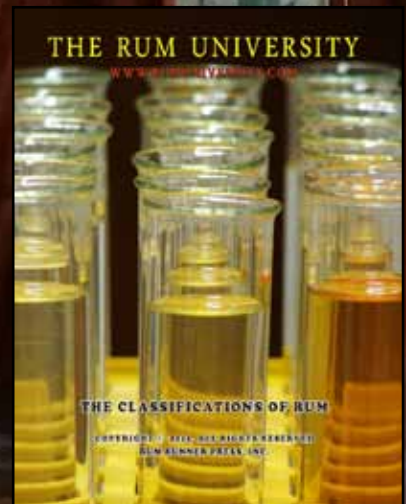
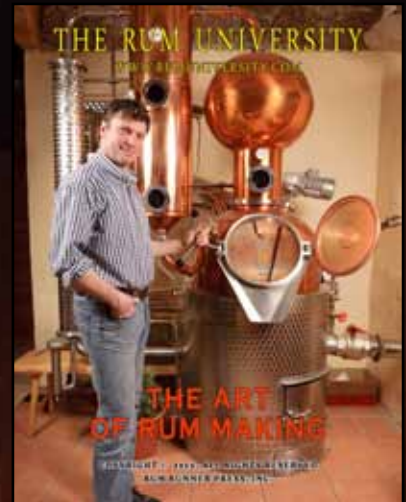
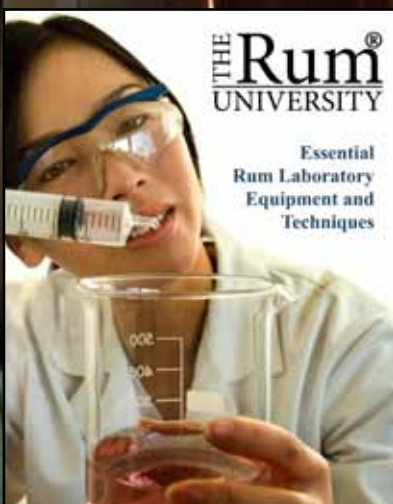
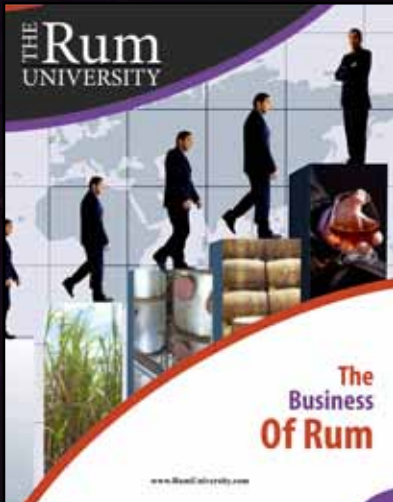
12829. First of all, how do you induce fermentation? Do you add yeast to the wash, or how does it ferment? - It is spontaneous. We add nothing. We add no chemicals of any description. Ours in the only Colony that adds no chemicals of any kind.

12830. How long do you allow it to ferment? - We allow it to ferment from eight to twelve days for ordinary clean drinking rum: German rums take about thirty days, or longer. It is a very slow fermentation.

Here we are finished with Mr. Nolan, but not at all with the work of the Royal Commission. This long testimony is replete with information and opinions. Nolan is undoubtedly an impassioned witness and his explicit task was to defend and promote Jamaican Rum; nevertheless, he is unquestionably an authority and his point of view is no less important for us than it was for the Commission. I believe it helps us to understand the true reality of rum at the beginning of the twentieth century.

Marco Pierini

5-Day Rum Course: March 2nd-6th 2020, Kentucky, USA



Register NOW!

There are still a few seats left. Register now or you'll have to wait another year before this course is offered again!

<https://moonshineuniversity.com/product-category/courses/5drum/>



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

THE LOVE POTION

INTRODUCTION

Throughout history elixirs known as love potions have been making claims to have magical powers. Today, The Love Potion, and its many variations, is a common craft cocktail name that is gaining in popularity. And while the Food and Drug Administration does not recognize any over-the-counter aphrodisiac products as safe or effective, that has not stopped bartenders across the world from manufacturing cocktails, especially craft rum cocktails, which balance an alluring taste, an increase in energy and vigor, and the ability to woo and attract the opposite sex.

MATERIALS & METHODS

The Love Potion Recipe

- MAMAJUANA Bottle
- Light Rum– 300 mL
- Wine or Sherry – 300 mL
- Honey – 75 mL
- Banana Liqueur – 75 mL

Directions:

1. Add all ingredients into a single bottle and mix thoroughly before adding to Mamajuana Bottle.
2. Pour the mixture into the Mamajuana bottle and let stand for a minimum of 5 days.
3. After at least 5 days, discard the liquid and refill with ingredients again.
4. Let ingredients sit for a minimum of 5 days again in the Mamajuana bottle before serving.
5. The cocktail can be served in a chilled cocktail glass or at room temperature.
6. Add honey in increments if needed until you feel the cocktail is balanced to your taste.
7. Garnish with a lemon rose.

DISCUSSION

Historical Origin

Throughout the ages there have been a limitless number of cocktails that have been created that allege to be aphrodisiacs or love potions. In recent pop culture, probably one of the most familiar ones is Spanish Fly. True Spanish Fly is made from a blister beetle (*Lytta vesicatoria*) which is known to produce a substance called Cantharidin, which can blister skin if one encounters it. Unfortunately, history has recorded that some mixologists have taken dried blister beetles, crushed and mixed them within cocktails for consumption, to promote feelings of warmth throughout the body. However, this warmth was due to inflammation from the blistering agent, and not attraction (2). Cantharidin is dangerously toxic, inhibiting enzymatic pathways inside the human body. The result is not always irritation and blistering, but bleeding and discomfort, which can be lethal.

The Love Potion cocktail, on the other hand, is a specialty craft rum cocktail that is unique, with Caribbean heritage, and renowned to be an aphrodisiac. The enigma surrounding the cocktail comes from one ingredient and that is Mamajuana.

Mamajuana

Deep red in color, Mamajuana, sometimes spelled Mama Juana, and sometimes called “Dominican Viagra” or “The Baby Maker”, originated in the Dominican Republic. Made traditionally by soaking rum, red wine, and honey in a large squat bottle with a narrow neck called a demijohn, it is usually covered in wicker. However, prior to the introduction of rum, the native Taino Indians consumed the alcohol-free drink for medicinal purposes as an herbal tea to help relieve respiratory illness, aid in digestion and circulation, and improve sexual potency. The Taino Indians included one additional ingredient in Mamajuana that is unique and no longer included in today’s recipe. Until a recent set of strict Caribbean laws were voted in place in November 2008, Mamajuana once included green sea turtle (*Chelonia mydas*) phalluses which truly made the cocktail an even more exotic island drink and likely contributed to the legend of the cocktail’s aphrodisiac power. And yet, even without this colorful ingredient, rumors about the “rejuvenating” potency of Mamajuana continue to this very day.

Flavor Profile

One sip of the Love Potion cocktail and you immediately taste the complex nature of the drink. The rum, wine, honey, banana liqueur, and Mamajuana not only all play an important role in the sophistication of the final product, but also contribute to the character and flavor profile as well.

Rum

It is important to use a low congener rum, a light rum, when constructing the Love Potion cocktail. The use of a low congener rum is normally absent of esters. Esters are typically found in high congener or high acidity rums and account for much of the fruitful aromas of those rums. The use of a light rum here allows the other ingredients in the Love Potion cocktail to present their aromatic properties.

Red Wine or Sherry

It is nearly impossible to generalize the flavor profile of red wine or sherry because there are so many variables that come into play during red wine and sherry production, like “what region are the grapes grown in?” and “how was it made?”. However, instead of focusing on the differences in flavor profile, there are some key attributable similarities that red wine or sherry provide the Love Potion cocktail, for example, additional alcohol by volume, fruitful aroma, and acidity. The Love Potion cocktail is notoriously more

potent in alcohol content than many cocktails thanks to the addition of wine with rum in the cocktail's construction and is very noticeable when drinking. Another contributor to the Love Potion's flavor profile are the additional esters contributed by the red wine and sherry. The fruitful aromatic properties of the cocktail are very clear thanks to their contribution. Finally, red wine or sherry provides a subtle tart or sour flavor due to both being rather acidic in nature. Wine ranges in pH of 2.5 to 4, while sherry ranges in pH of 4 to 5. There are several types of acids found in red wine or sherry, but the most prevalent acids found in red wines are tartaric acid, malic acid, and citric acid (3).

Honey

Honey is Mother Nature's natural sweetener. The flavor of honey is dependent on the nectar source (the blossoms) visited by the honey bees. However, honey gets its sweetness from monosaccharides known as fructose and glucose, and has about the same relative sweetness as sucrose, making it a robust sweetening agent adding a genuine touch of sweetness to The Love Potion cocktail.

Banana Liqueur

Banana Liqueur, also known as Crème de Banana, is normally based on the distillation of a neutral spirit, normally sugar beet, with flavoring from the infusion of banana extract and sweetened with sugar. These additional flavor properties enhance The Love Potion's aromatic properties contributing to the overall suite of esters and rich and sweet tasting complexity.

MAMAJUANA

Mamajuana contains a mixture of various barks and herbs. While many Dominicans prefer to make their own, you can also buy a bottle filled with these ingredients and common components are:

- Albahaca (Basil)
- Anamu (Guinea Henweed)
- Anis Estrellado (Star Anis)
- Bonjuco Caro (Princess Vine)
- Bojuco Chino (China Root)
- Bojuco de Palo Indio (Chew Stick)
- Bojuco de Tres Costilla (Basket Wood)
- Canela de Tierra (Cinnamon)
- Clavo (Whole Clove)
- Guauci (Minnie Root)
- Hoja de Cenelilla (Rose Wood Leaf)
- Juana La Blanca (Button Weed)
- Manzanilla (Chamomile)
- Marabeli, Nigua (Cornutia)
- Osua (Bay Rum Tree)

- Palo Brasil (Brazil Wood)
- Raiz de Coco (Coconut Palm Root)
- Timacie (West Indian Milkberry)

Normally bark and herbs would impart a bitterness to the cocktail but after the original mixture is discarded and replaced with fresh rum, wine or sherry, honey and banana liqueur, more delectable aromas and flavors are released during the infusion and maceration process (4).

NUTRITION

The Love Potion is expected to be enjoyed in smaller quantities either by the ounce or in a small cocktail glass. Due to the low volume of the cocktail less calories are genuinely consumed then with larger volume cocktails. However, per ounce, The Love Potion has significantly more calories than most cocktails. The Love Potion cocktail is also fairly sweet as it has slightly more sugar per ounce (2.92 g) over Planter's Punch (2.32 g), but less than a traditional Piña Colada (3.06 g).

NUTRITION FACTS

(Amount Per 1 Fl oz)

Calories:	62.5
Total Fat:	0 g
Cholesterol:	0 mg
Sodium:	0 mg
Total Carbohydrates:	4.18 g
Dietary Fiber:	0.3 g
Sugar:	2.92 g

CONCLUSION

The Love Potion cocktail is a charming and delectable cocktail that includes a cherished ingredient from the Dominican Republic, Mamajuana. However, the true essence of the cocktail does not lie with the Mamajuana, but in the construction of the cocktail. For the process in preparing the cocktail from when the Mamajuana is first made, all the way to the final lemon rose garnish being added to the finished cocktail is a labor of love giving even more credence to the cocktail's name.

REFERENCES

1. Don Xavier. (2020). MAMAJUANA. Retrieved from www.themamajuanastore.com
2. Carter, A. (2019). What is Spanish Fly, Exactly? Healthline. Retrieved from <https://www.healthline.com/health/spanish-fly-drug>
3. Puckette, M. (2019). Understanding Acidity in Wine. Winefolly. Retrieved from <https://winefolly.com/deep-dive/understanding-acidity-in-wine/>
4. Rum University. (2020). Making your own Mamajuana Rum Aphrodisiac.

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.

SALCOMBE DISTILLING

English gin producer Salcombe Distilling has released its first rum, a cask-aged spirit called Wolf Rock, named after an iconic nautical landmark at the entrance to Salcombe's estuary in Southeast England. Wolf Rock marks the beginning and end of the 19th century voyages of the Salcombe Fruiterers. Famous for carrying fresh fruits and spices back from exotic lands, the locally built 19th century Salcombe Fruiterers often ventured to the West Indies to acquire a much sweeter and more potent payload; sugar, molasses and rum. In the tropical Caribbean heat, puncheons or hogsheads of this rich spirit were carefully stowed on board these ships and surrounded by coconuts to protect the precious cargo during their perilous journey back across the Atlantic. Wolf Rock Rum has been lovingly crafted with gently fermented

first-rate molasses, unrefined sugar, a blend of yeasts and distilled on traditional 60 liter hand beaten copper pot stills. Salcombe's rum has no sugar added after distillation, nor is it darkened by the addition of extra coloring. This result is an exceptional rum with a light golden color and a natural sweetness. Salcombe Distilling Co's co-founder Howard Davies told Baar Magazine "We're extremely excited to launch this small batch limited edition rum. The release draws inspiration from the Salcombe Fruit Schooners and is the culmination of a passion for fine spirits and a long-held desire of mine and of our master distiller Jason Nickels to ferment and distill an exceptional rum right here in Salcombe. We're thrilled with Wolf Rock and can't wait to give others the opportunity to try this very limited-edition release of ours."

<https://www.salcombegin.com/>

APPLETON

The Jamaica Gleaner announced the limited release of a rum dubbed Journey, a blend of Appleton rums aged between 23 and 35 years. The blend will only be available in Jamaica at Appleton's Nassau Valley location, in St Elizabeth. Master Blender, Joy Spence, told the Gleaner "We have rationed the purchase of the bottles, and persons who need to buy it will have to come to the estate to get it. It is not available in Kingston. We decided that we wanted to make small batches of rum, limited edition rums that would only be available at the Joy Spence Appleton Estate Rum Experience. So, for you to purchase a bottle you have to take the journey to the Appleton Estate. It is made from very rare, old rums that Appleton has in stock. The youngest rum in that blend had to sit in the barrel for a minimum of 23 years; the oldest rum in it is 35 years. The blend opens up with the Appleton Estate trademark delicate orange peel top note (aroma) complemented with beautiful spice, wrapped in caramelized pear. The finish, which is the taste, is warm vanilla, hazelnut, coffee and lingering layers on almond and warm oak. This rum is perfect just for having it neat or probably with a few pieces of ice. So, it is not to be mixed with anything; it is a sipping rum. Put it neat, just like you would have fine whisky. We called it Journey to pay homage to all the visitors who have made this long journey to come to

the Appleton Estate Rum Experience to learn about the history of Appleton Estate and the history of Appleton Estate Jamaica rum." Spence said there will be more rums in the Journey series, which will be released each year, the next of them in 2021.

<http://www.appletonestate.com/>

PUSSERS RUM

For more than three centuries of Royal Navy tradition, sailors aboard their ships were issued a daily ration or "tot" of rum from the ship's "Purser," known affectionately by its sailors as the "Pusser." Hence, it was the "Pusser's Rum." To this day, Pusser's Rum, one of the world's most historic and traditional rums, is still bottled and blended to specifications last used by the Royal Navy when the issue was discontinued on July 31, 1970, now known as Black Tot Day.

In recognition of the 50th Anniversary of Black Tot Day, Pusser's Rum is releasing its Limited Edition 50th Anniversary Rum, a special combination of aged Trinidad and Guyana rums blended at 54.5% ABV (109 Proof) and to the exact specification used by the Admiralty when it discontinued the issue. The Rum is a product of five stills, three in Guyana and two in Trinidad. The award-winning taste of this blend is heavily influenced by distillate from the vintage Greenheart double wooden pot still originally constructed at the Port Mourant Estate which was first placed in service in 1732. <http://pusserstrum.com/>

EL DORADO

The Demerara Distillers distillery uses a number of unique historical stills, all of which originate from various sugar plantations in Guyana. With these historical stills, Demerara Distillers is one of the few producers of rum that has the distinctive capacity to create unique rums and to provide them with different rum marques (types). The traditional way of blending at Demerara Distillers is "blending after aging, where the rum first ripens in the barrel, before being mixed into a beautiful rum by the Master Blender. In contrast to this traditional way, El Dorado's "Blended in the Barrel" range offers a unique opportunity to experience a non-traditional way of blending. The individual marques are in fact mixed

immediately after distillation and then aged as a blend. All four different expressions are aged in ex-Bourbon barrels under tropical conditions in the Demerara warehouses in Guyana. Bottling for barrel strength is also done in Guyana. This unique series is non-chill filtered to preserve all unique and individual flavor profiles as much as possible. The four different expressions in the “Blended in the Barrel” series, all based on individual rum marques from the different historical stills, are:

- El Dorado Port Mourant/Uitvlugt 2010 LIMITED EDITION.
- El Dorado Uitvlugt/Enmore 2008 LIMITED EDITION.
- El Dorado Diamond/Port Mourant 2010 LIMITED EDITION.
- El Dorado Port Mourant/Uitvlugt/Diamond 2010 LIMITED EDITION

<https://theeldoradorum.com/>

KOLOA RUM

Koloa has released its latest Reserve rum. Koloa Kaua'i Reserve 12-Barrel Select is artfully crafted in single batches, distilled from the finest Hawaiian sugarcane, then carefully aged for at least 4 years in select charred American white oak barrels at their distillery in Kalaheo, Kaua'i. The 12-barrel batch yields approximately 3500 bottles, each of which is carefully inspected and numbered to ensure the Kaua'i Reserve Aged Rum is of the highest quality, distinctly different, and uniquely Hawaiian. <https://koloarum.com/>

CUBA LIBRE RESTAURANT & RUM BAR

Cuba Libre Restaurant & Rum Bar will be doing its part to come to the aid of Puerto Ricans struggling in the wake of another natural disaster, a 6.4 magnitude earthquake and several aftershocks that hit the island last month. The Philadelphia-based restaurant group will provide patrons with the opportunity to support earthquake relief efforts by “rounding up” their purchases to the nearest dollar (or more) when using a credit or debit card. The restaurant will include an extra line at the bottom of their guests’ lunch, brunch and dinner checks where patrons can donate to Hispanic Federation (HF), the nation’s premier Latino

nonprofit organization that works to promote the well-being of the Latino community. And on Sundays during the campaign, Cuba Libre will match guests’ donations to the charity. <https://hispanicfederation.org>
<https://www.CubaLibreRestaurant.com>

BUNDABERG RUM

Bundaberg Rum has donated AU \$500,000 to the Australian Red Cross to support communities affected by the horrific wildfires raging across the country. The money will go to the Red Cross Disaster Relief and Recovery Fund, which supports evacuation centers in affected areas, provides emergency assistance, offers psychological first aid to reduce trauma, and supports volunteers working on behalf of the charity. The Bundaberg Distillery, in Queensland, Australia, is acutely aware that the road to recovery is long”, as it has suffered through two fires at the distillery. Bundaberg, in a Facebook post, said “The last few months have been tough for our beautiful country and for so many in its rural and regional communities. We’re donating \$500,000 to the Australian Red Cross Disaster Relief and Recovery Fund to support its efforts in aiding these resilient communities impacted by the bushfires who need it today, tomorrow and in the months ahead on their road to recovery. Every Australian is heartbroken over what we’ve lost in these fires, but at the same time, the Australian culture of mateship has shown hope in the face of the harshest adversity.” <https://www.bundabergrum.com.au/>

DESTILERIA SERRALLES

Destilería Serrallés was hit with a number of earthquakes and subsequent tremors that hit the south of the island of Puerto Rico last month. After a thorough investigation, it was determined that the distillery suffered no damage. “With no significant issues detected, we reactivated our rum production and shipments to our local clients, as well as to those in the US and other export markets,” the company’s senior VP of manufacturing, Silvia Santiago, told Just Drinks. “We will continue to inspect our facilities to ensure the safety of our employees and operations. Our barrels and stored rums were spared from any damage.” Serrallés’ CEO, Philippe Brechot, added: “We extend our solidarity to

communities and families facing hardships at this time and appreciate the concern and support of our clients, distributors, employees and collaborators both locally and around the world. At Destilería Serrallés, we reaffirm our commitment with our local communities in Puerto Rico, a commitment that spans six generations over 150 years. Our emergency relief brigades, Somos Millones de Quijotes, have also been activated to provide direct relief aid with our team of employees and volunteers throughout communities in Ponce and neighboring municipalities.” The company has identified local non-profit organizations with which to collaborate, defining services to be provided and the specific communities to assist in Ponce and surrounding municipalities. The main priority is ensuring the funds provide direct aid to needy communities with utmost efficiency and transparency. <https://donq.com/>

ANGOSTURA

The Trinidad Daily Express published an article stating that rum and bitters producer, Angostura Holdings Ltd, has a new CEO, South African Peter Sandström. The company’s website had announced that “Having received the required statutory approval on January 8, 2020, Mr. Peter Sandström has been appointed as chief executive officer of Angostura Holdings Ltd with effect from January 13, 2020.” Sandstrom’s career in the alcoholic beverage industry spans over 18 years, including time at Maxxium UK Ltd and the Harviestoun Brewery. Sandström’s appointment comes nearly a year after the controversial departure of Angostura’s former CEO Genevieve Jodhan. The newspaper reports that Jodhan resigned effective April 4, 2019, after negotiating an agreed exit package from the company. Prior to her departure, she had been on leave for six months pending the outcome of an internal investigation into the award of contracts to three security firms and a construction company, without board approval. In November 2018, the matter became the subject of an audit when the head of the company’s audit department called in accounting firm, Price Waterhouse Coopers, to investigate contracts to four companies, three of which were engaged in security and the fourth in construction. The contracts were authorized by Jodhan while she was out of office completing a six-week, company-paid

course at Harvard University. <http://www.angostura.com/>

SANTA TERESA

Reuters broke the news that Rum distiller Ron Santa Teresa has launched Venezuela’s first public share offering in 11 years, citing rare optimism that the socialist-ruled nation may see an economic transition similar to China and the Soviet Union. One of Venezuela’s best-known brands, Santa Teresa, which exports via an alliance with Bermuda-based Bacardi Ltd., sold an initial 1 million shares on Friday. It was the firm’s first in a series of offers of bolivar-denominated shares hoped to raise the equivalent of a modest \$3 million this year. Company president Alberto Vollmer compared the sale, the first public share offering since 2008 on the diminished Caracas bourse, to the re-opening of the Shanghai Stock Exchange 30 years ago that helped revive China’s economy. Another Venezuelan company, real estate developer Fondo de Valores Inmobiliarios (FIV), also plans a share issue this year, according to its president, Horacio Velutini. The two men belong to an informal group known as “Optimists Anonymous” made up of 39 corporate leaders, bankers and investors who think businesses will become profitable again as President Nicolas Maduro will not be able to reverse his opening of the ailing economy. Last year, the government unexpectedly relaxed 15 years of stringent economic regulations, abandoning enforcement of price controls and allowing dollar transactions in the face of runaway inflation and U.S. sanctions. The Santa Teresa and FIV bosses’ views contrast with the rest of the business establishment, the political opposition, and U.S. President Donald Trump’s administration, all of whom maintain the economy cannot fully recover with Maduro in power. “When we sit down with authorities, or businesses, or trade unions, we tell them that Venezuela’s economic recovery will involve (share offerings),” Vollmer told Reuters. “We’re taking the first step, let’s see who follows.” Vollmer led a ceremony at a Caracas roof bar on Friday, where attendants toasted with glasses of rum, to celebrate the sale of shares that will finance the expansion of warehouses and the acquisition of new barrels to age their spirits. Investors included Venezuelans living in country and abroad. <https://www.santateresarum.com/>

EXCLUSIVE INTERVIEW

by Margaret Ayala



Gordon Clarke, Managing Director & CEO. Worthy Park Estate Ltd, Jamaica.

It gives me great pleasure to share this interview with our readers. It takes a lot of effort and dedication for a company to survive its first years, it takes even more to remain profitable through an entire generation. Worthy Park has not only survived for many generations, it has *thrived*, thanks to their commitment to efficiency and leadership. Cheers!

Margaret Ayala, Publisher



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

I am Gordon Clarke, Managing Director and CEO of Worthy Park Estate Ltd., I am also the Great Grandson of Frederick Clarke who purchased Worthy Park in 1918. Worthy Park is located in the Northwest corner of St. Catherine Parish close to the center of Jamaica. We are in between Kingston and Ocho Rios with either drive being under 1 hour. I have been with the company for 20 of the last 25 years and have been a Director and Shareholder of the company for the past 25 years.

Q: How much has the sugar operation changed since originally purchased by your great grandfather?



Sugar has always had its ups and downs, mostly to do with international markets and pricing. This has affected most Sugar Factories in the Caribbean, but Worthy Park has concentrated on efficiency and prudent management to stay on top of the others. Our efficiency has been recognized by all in the industry and it exists in both Field and Factory operations. We continue to lead and as time goes on by larger margins.

Worthy Park has been the most efficient Sugar factory in Jamaica in more than the past 50 years. In the last 100 years, we have upgraded equipment, sometimes with second hand vessels, boilers, generators, and other machines and sometimes with new, however the technology of sugar production is

quite similar to what it has been during that time. We have however increased capacities, introduced much more automation and electronic controls, improved material handling infrastructure and employed more advance equipment and agricultural practices in the field.

The introduction of Mechanical (Combine type) Harvesters also began more than 25 years ago. However due to the sloped terrain, preference for hand cut cane, and other reasons those machines cut a maximum of 15% of the cane we crush.

We have also expanded every piece of our own land to maximize our own supply to the Factory, while the deliveries from the small independent farmers have receded by 60% in the last 25 years.



Worthy Park supplies 55% of the cane crushed at our Factory, the rest comes from outside farmers.

The cane quality from all suppliers to Worthy Park is significantly better than anywhere else in Jamaica and they are paid based on sugar content/cane quality.

Q: The distillation operation at Worthy Park is more recent, correct? What was the driving force behind starting the distillery?

Worthy Park made rum from as far back as 1741 and up until 1962 when we stopped. All of the rum was sold to brokers and traders and WP did not have

its own brand. In 2004, I convinced my family that we should get back into the rum business and have our own brands. By the middle of 2005 we were set up with a state-of-the-art Pot Still Distillery.

Q: What is the current distillation capacity and what types of bulk rums do you sell?

We can distill about 1.8 Million Litres of Alcohol per annum and we sell Jamaican Pot Still distilled rums with varying Ester/ congener levels. Apart from own own brands, we sell bulk rum to other bottler/ blenders and also to bulk rum traders. It is estimated that our rum is in over 30+ brands Worldwide.



Q: Can you tell us about your fermentation methods and how they separate you from other Jamaican distilleries?

We have different fermentation streams and methods to make different marks of varying congeneric levels. The Ester levels range from 50 to 900. The times for fermentation range from 30 hours to more than 3 weeks. We do not use Dunder in any of our fermentation streams. Some of the other Jamaican Distilleries use dunder in some of their fermentations and get ester levels up to over 2,000. We use temperature control on our light Pot Still rum fermentations and not so, for our Higher ester fermentations.

Q: High-ester rums are synonymous with Jamaica, how important is it for Jamaica to define, protect and enforce the Geographical Identification and the chemical composition of these rums?

The “Jamaica Rum” GI is registered in Jamaica and Switzerland and we would hope to register it in Europe asap. It represents a set of rules for the making of “Jamaica(n) Rum” with the most common practices that contribute to the uniqueness of our rum and would protect the reputation of Jamaica Rum for the Jamaican Producers and their customers. It is extremely important and that is why in recent times when there are stakeholders who are trying to loosen



the rules when we should be tightening the rules, it has resulted in frustrating debates and negative attention and distraction.

Q: As our readers know very well by now, fermenting alcohol on an island faces very specific challenges. How do you address these challenges at Worthy Park?

We are currently using our dunder as fertilizer for our cane fields under a 5 year license of the National Environment and Planning Agency. We hope that this practice can continue as the dunder is advantageous to our fertilizer program for the cane.

Q: In addition to selling bulk rum, you also bottle your own brands, correct? Can you tell us more about them?

We have:

- Rum-Bar White Overproof rum (Unaged 63% alc./vol),
- Rum-Bar Silver (Unaged 40% alc./vol.)
- Rum-Bar Gold Rum (aged 4+ years, 40%)
- Rum-Bar Rum Cream (15% alc.)
- Worthy Park Single Estate Reserve (aged 6-10 years, 45% alc./vol) and
- Worthy Park 2006 – 12 year old (56% alc./vol.) in addition to various special cask series under the Worthy Park brand.

Q: In which countries are your brands available?

USA (25 states), Jamaica, Cayman, Bahamas, UK, Italy, Germany, Denmark, China, Greece, Spain, Bermuda, France,



Poland, Portugal, Netherlands, Sweden, Czech Republic, Japan, Thailand, South Africa, Puerto Rico, Hong Kong, and Dominica.

Q: This year marks the 350th anniversary of the plantation, congratulations! Do you have any special plans, such as product releases, celebrations, etc., to mark this momentous occasion?

Yes, the original property in the existing location was patented in 1670 as land owned by Lieutenant Francis Price, who was a Colonel in Cromwell's Army who took over Jamaica in 1655 from the Spanish. Price was gifted the land for his

services to the British. We are planning a special release and some publicity features and events.

Q: What type of experience can visitors expect when touring your facility?

We do offer Tours, M-F, 10am and 2pm by appointment only. Bookings are through "Jamaica Rum Tours" for non-residents, CHUKKA for cruise Ship visitors, and directly through us for Jamaican residents.

The tour is limited to groups of 25 or less and it lasts 1.5 hours with a Video presentation, cane crushing





demonstration, distillery tour, tasting session and the opportunity for some shopping.

Anyone can visit www.worthyparkestate.com/tour to get more info.

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

g.clarke@worthyparkestate.com

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

We are really optimistic about the direction of the rum industry and Jamaican Rum's part in it. Consumers are becoming more educated; palates are changing and we are seeing a shift towards acceptance of the higher ester

rum styles coming out of Jamaica. Also, brand "Jamaica" is such a valuable brand in many categories of products and we can see why many companies outside of Jamaica are trying to capitalize on it without any real connection to the source. This is why the Jamaica Rum GI is so important to us. Consumers need to know when they are picking up a bottle that says Jamaica Rum that it's been produced in accordance to what the market knows as Jamaica Rum.

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

Wishing you all the best this 2020!
Margaret Ayala, Publisher

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



Exclusive

A few days ago I had an unexpected visit from a great friend and Cigar Sommelier, one of the few Chileans who work with Habanos, his name is Felipe Rojas and he's travelled the same path I have, making frequent trips to Cuba and finally winning the first place in the Habanosommelier competition in 2017. It was great to have a second Chilean win this prestigious event (I first did it in 2010), Felipe is a great person, very passionate and always knew that there were no barriers able to stop him from reaching the top. Today he is the director of a Cigar House at a Hyatt hotel in Qatar, certainly an excellent start to a long professional career. I've had the pleasure of knowing him since the beginning of his journey, proud to have shared so many long conversations and cigars in different places.

Felipe had to make an emergency trip to Chile and, without hesitation, arranged to visit me at Red Frog Bar. He also brought me a gift, but not just any cigar, it was an Habano Edición Regional del Medio Oriente (Middle East Regional Edition). What exactly is a Regional Edition? Typically it is a cigar that can only be found in the geographical region it is named after, because it was made for the Habanos SA importer in that part of the world. Every now and then these cigars are also sold in other markets, due to their popularity. Normally Habanos SA releases these editions under brand names that are not their most popular or classic (such as Cohiba, Montecristo, Romeo y Julieta, etc.). Lastly, the cigar's format is also new for the selected brand, in other words it usually is not part of the brand's vitolario (cigar lineup). In this case, Felipe's present to me was a Duke from Saint Luis Rey (54 x 140mm).

It was, without a doubt, a tremendous gift that any cigar smoker or connoisseur would appreciate. I decided to immortalize this gift by incorporating it into February's pairing.



Photo credit: @Cigarili

SAINT LUIS REY



Saint Luis Rey is a brand that has been enjoyed for years by smokers who appreciate full-bodied cigars, similar to Partagas and Bolivar. In other words, it is not a brand for cigar beginners, as it includes quite aggressive tobacco leaves from the regions of Vuelta Abajo and Semi Vuelta from Pinar del Río.

Now that we have selected our cigar, with its imposing strength, I believe we'll need at least two rums served neat (no ice), to pair with the cigar as we transition from the first to the second third.

To start with, I selected a rum with sweeter notes than normal, I opted for Abuelo XV, finished in Oloroso Sherry casks. The idea is to balance the early stages of smoking with the sweet notes, preparing the palate as the tobacco intensity increases. If you don't have this rum, you can try replacing it with Zacapa 23, Zafra 21 or an old Botran. The idea is to use the rum's sweetness to offset the increasing intensity from the cigar.

The plan for the second rum was something dryer than the first one, something with an intensity to match that of the cigar as we approach the mid-point of the smoking session. For this reason I selected a Demerara Port Morant from 1999, bottled in 2014 by Bristol Spirits Limited.

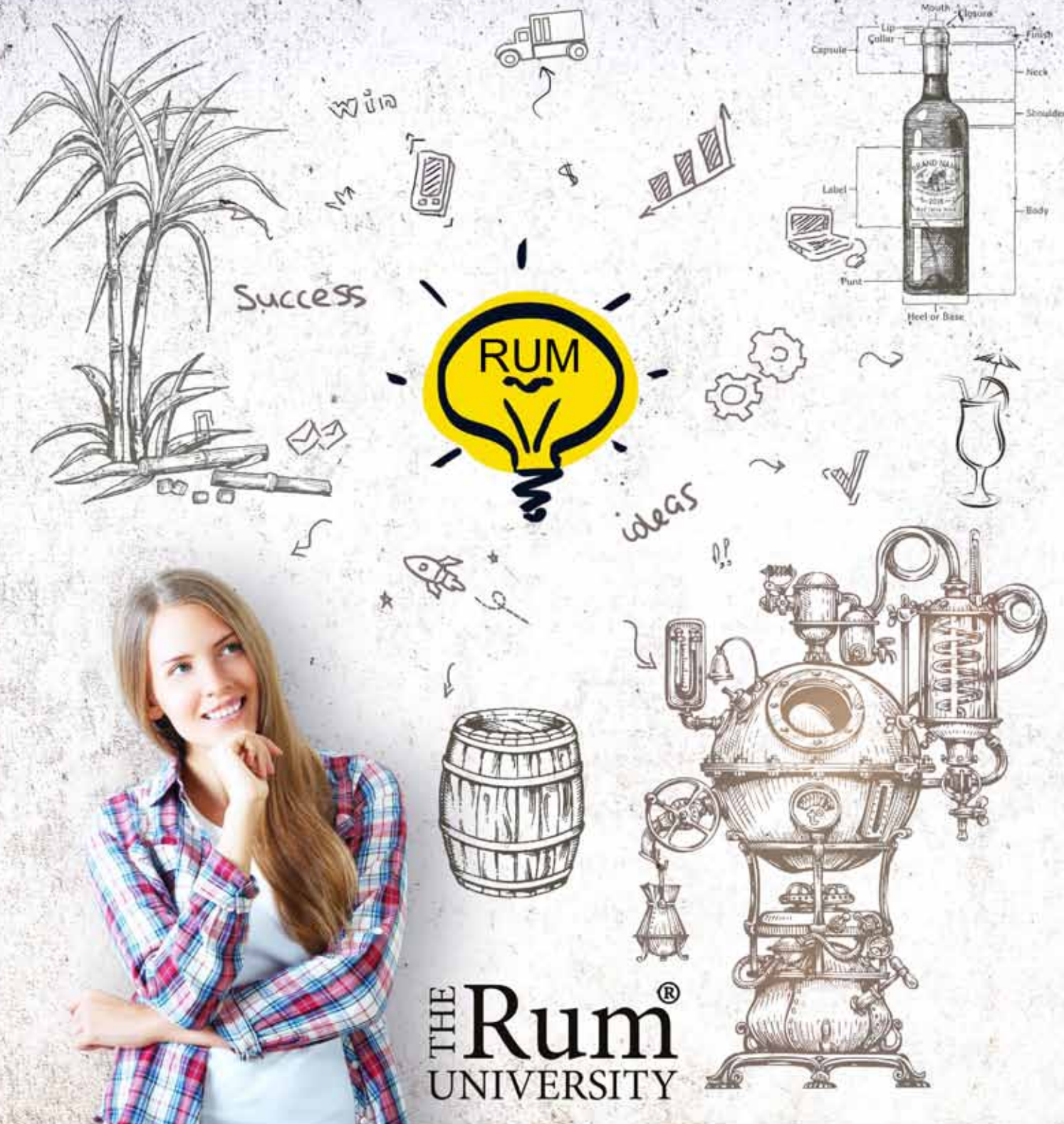
As I light up the cigar, the first thing I notice is the ring size, slightly larger than the classic Robusto and Pyramid, I'm referring here to a 54

ring size, which gives the cigar an interesting draw.

The pairing works just as planned, Ron Abuelo rounds off the cigar notes with its character, making it perfect for smoking the first third of the cigar. Having said this, the cigar's expected richness comes through nonetheless. As I approach the second third of the cigar, I change over to the Port Morant, with its longer finish and higher complexity, full of caramel and leather notes that are at times stronger than the cigar. This results in a well-balanced pairing that is hard to achieve. For example, I could have selected a 10 year old rum aged in French oak, which would be closer to the tobacco's profile, but the finish would be completely different, with more dry fruit notes that would play differently with the intensity from the cigar.

I hope you can approximate this pairing as much as possible. If you are ever able to get a Regional Edition cigar, with a full-body, it would be a great idea to try a pairing with two, even three rums with increasingly high complexities, so they can keep up with the evolving cigar-smoking experience. At the end, the most important thing is to create unforgettable memories, such as this one, forged from a simple cigar and a special friendship.

Philip Ili Barake
#GRCigarPairing



THE Rum[®]
UNIVERSITY

THE Rum[®]
UNIVERSITY

Transforming your RUM ideas into reality!

Hands-on, Public and Private Courses

www.RumUniversity.com