



Got Rum?®

JANUARY 2023

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2023

**COOKING WITH RUM - ANGEL'S SHARE - CIGAR & RUM
MUSE OF MIXOLOGY - RUM HISTORIAN
RUM IN THE NEWS - THE IMBIBER'S ALMANAC
THE RUM UNIVERSITY® - EXCLUSIVE INTERVIEW**



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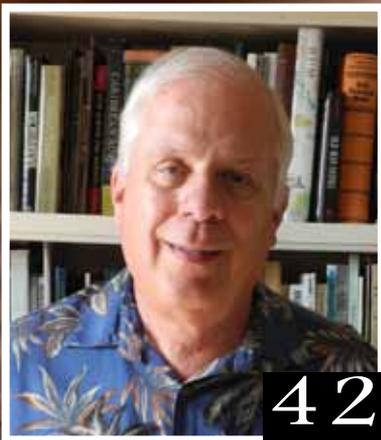
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CONTENTS

JANUARY 2023

- 5 FROM THE EDITOR
- 6-9 THE ANGEL'S SHARE - RUM REVIEWS
- 10-13 COOKING WITH RUM
- 14-19 THE IMBIBER'S ALMANAC
- 20-23 MUSE OF MIXOLOGY
- 24-25 THE RUM UNIVERSITY LIBRARY
- 26-27 PAUL'S SPIRITED TRAVEL
- 30-33 THE RUM HISTORIAN
- 34-41 UNTIL THE BITTER END
- 42-45 RUM IN THE NEWS
- 50-55 EXCLUSIVE INTERVIEW
- 56-59 CIGAR AND RUM PAIRING



42



50



56

Got Rum?®

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FRONT COVER: To New Beginnings
INSIDE SPREAD: Table For Two

FROM THE EDITOR

The Proof Is In The Pudding

The English expression "*The proof is in the pudding*" means that the true value or nature of something, can only be experienced by directly interacting with it (by eating it, wearing it or living with it, depending on the item in question). The phrase is an abbreviation of its predecessor, which better conveyed the meaning: "*The proof of the pudding is in the eating.*"

If you've visited liquor stores or if you've paid attention to advertisements from distilleries around the world, "*Cask Proof/ Cask Strength*" is a growing trend that has helped generate a lot of revenue for spirits brands, suggesting that *the proof is in the barrel*. But what is it about a cask strength spirit that makes it appealing? To answer this question, we need to look at how aged spirits can be consumed: a) neat (sipped out of a snifter or similar glass), b) on the rocks (with ice) or c) in cocktails.

Before we explore these drinking options in more detail, let's look at the world of barrel aging: spirits are placed in barrels to mature, that is to extract flavors from the wood and to let those flavors mellow over time. During this time, the spirit's proof changes, along with its pH (acidity increases, resulting in lower pH) and chemical composition (aldehydes, carboxylic acids and esters are formed). Filling the barrels with high proof spirit requires fewer barrels and less warehouse space (more cost-effective) than filling them with lower proof spirit. Bringing the proof down after aging, before bottling, helps producers to 'stretch' their aged inventory to fill more bottles. Reducing the proof by adding water, however, also decreases the intensity of the flavors, raises the pH and forces esters to dissociate, resulting in a less intense flavor experience for consumers.



As you can deduct, consuming barrel proof spirits neat is the best way to experience their full flavor. Drinking them on ice or in cocktails can still be enjoyable, but the effect from water and from the other ingredients (in the case of cocktails) negates much of the purpose behind having barrel-proof expressions.

Just like with pudding, however, the proof of the success of cask strength spirits is in their consumption, and there is ample proof that large segments of consumers love this pudding!

Cheers!

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

Luis Ayala, *Editor and Publisher*

LinkedIn <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!

Jung & Wulff Luxury Rums No. 3 Barbados

I discovered the Jung & Wulff brand in 2020 while attending a sneak preview of the Sazerac House in New Orleans during Tales of the Cocktail. That winter, my wife and I returned to New Orleans and toured the finished attraction, and one of the souvenirs we picked up was a bottle of Barbados rum. When you read the marketing material and bottle label, you will learn about the brand, its history, and that the rum is sourced from the Caribbean Island of Barbados. The rum was transported to Sazerac's blending facility in Louisville, Kentucky, blended to 43% ABV, and bottled for distribution in 2019. No other information is provided about the distillery it is sourced from, if it was obtained through a broker, or if it was obtained directly from the rum maker.

Appearance

The bottle is a thin necked 750 ml bottle with artwork of a game of cricket on the cover and a few details about the product. The back label is loaded with information about the brand and some basic tasting notes. A clear plastic security wrap covers the neck and is unsealed easily with a built in pull tab. The synthetic cork is held to the bottle with a plastic cap that is secured with a cap featuring No. 3 that descends down the neck with the brand name.

The liquid holds a golden-amber color in the bottle and lightens slightly in the glass. Swirling the liquid creates a medium-sized ring around the glass that drops a series of fast moving legs, and a second, much slower wave of legs. The ring slowly thickens, and a third wave of

legs form and drops slightly down the glass before evaporating and leaving pebbles behind.

Nose

The aroma of the rum is dominated by a strong candied caramel note. After the glass rested for a few minutes, I found notes of acidic oak char, medium roast coffee, dried tobacco leaf, subtle lemon zest, and toffee.

Palate

On the palate, the flavors of the rum and alcohol are well balanced. I discovered notes of caramel, a bit of dried fruit along the lines of raisins, apricots, and papaya, along with toasted oak tannins. As the flavors begin to fade, the wood and mineral notes dominate and transition into a long, lightly dry finish.

Review

If I were going to guess at the age of rum, I think it is between four and six years old. The immaturity of the wood notes and their influence on the liquid, accompanied by the strength of the caramel notes in the aroma and palate, are the basis to my reasoning for this. There is a delicate balance between the flavors and alcohol that is interesting, but there is no midpalate or complexity to evaluate. When I enjoy rums from a specific island, I like to experience the common denominators that can be found between the brands that identify where the liquid is from. In this case, the rum gives the imbiber a subtle nod towards its source but does little else. I am aware that the Jung & Wulff brands have plans for future bottlings and hope that they capture more of the identity of the source islands with them than they did with this one.



www.sazerachouse.com

THE ANGEL'S SHARE

by Paul Senft

Kraken Black Roast Coffee Rum

I was shopping the aisles of one of my local stores and came across this bottle of Kraken Black Roast Coffee Rum. The rum for this product is sourced from the Angostura distillery in Trinidad and Tobago, and I have been told that it is aged between one and two years in used American white oak bourbon barrels. After aging, it is shipped to the United States, where it is blended with an infusion of coffee bean essence and other natural flavors before being blended to 66.6% alcohol by volume (ABV). During this process, the signature Kraken black coloring is added, giving the coffee rum its inky color.

Appearance

The rum comes in the custom Kraken bottle design with the double finger holes, screw on metal cap and embossed bottle. The front label of the rum provides a little bit of information, but the artwork of a Kraken wrecking a ship full of coffee is perfectly appropriate considering the nature of the product. The back label provides a little more information about the rum, along with the normal legal requirements.

The liquid is a dense black color, both in the bottle and the glass. Swirling it creates a medium-sized band that thickens and drops fast moving brown legs down the side of the glass. Normally, the bands evaporate and pebble up after a few minutes, but in this case, they remain fixed in place for over ten minutes before eventually breaking down.

Nose

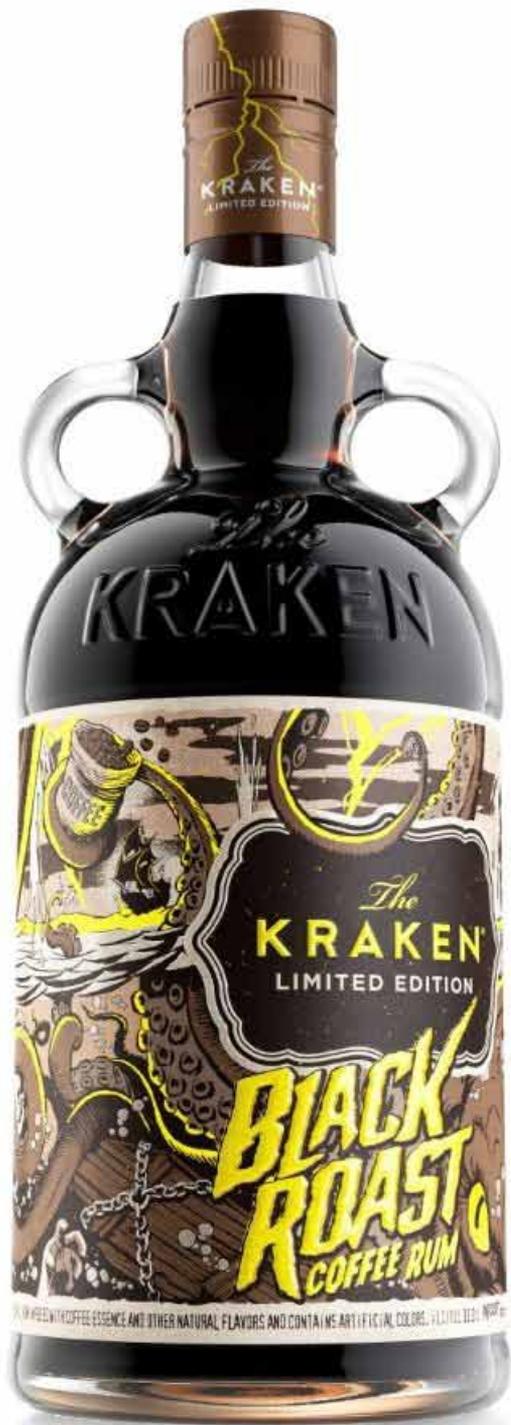
The aroma has a strong roasted coffee component, along with a sweet vanilla note, subtle spices, and a bit of ethanol at the end.

Palate

With the first sip of the rum I discovered the expected coffee flavors, but also notes of sweet caramelized vanilla, cinnamon, and nutmeg. After the spice notes passed, the coffee notes come back strong, creating a sweet mocha finish that lingered on the palate for quite some time.

Review

Kraken Black Roast Coffee Rum lived up to the billing and delivered exactly what I expected with the coffee notes, but I was pleased to find the added dynamic of the spice and sweet vanilla notes in the flavor profile. This set it apart from the other coffee rums I've tried, as this one has a coffee with cream profile rather than a strong black coffee rum flavor. A rum with this high a proof usually produces a strong up front punch, but in this case, partially due to the sweetness of the liquid, it is a little subtler, and due to this, a little care should be taken when making a cocktail with it, or this Kraken product may just sneak up on you. However, if you are looking for something to make a winter cocktail with that has an added twist, this coffee rum is up to the task and may just surprise you.



www.krakenrum.com

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margaret@gotrum.com

COOKING WITH RUM

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

by Chef Susan Whitley



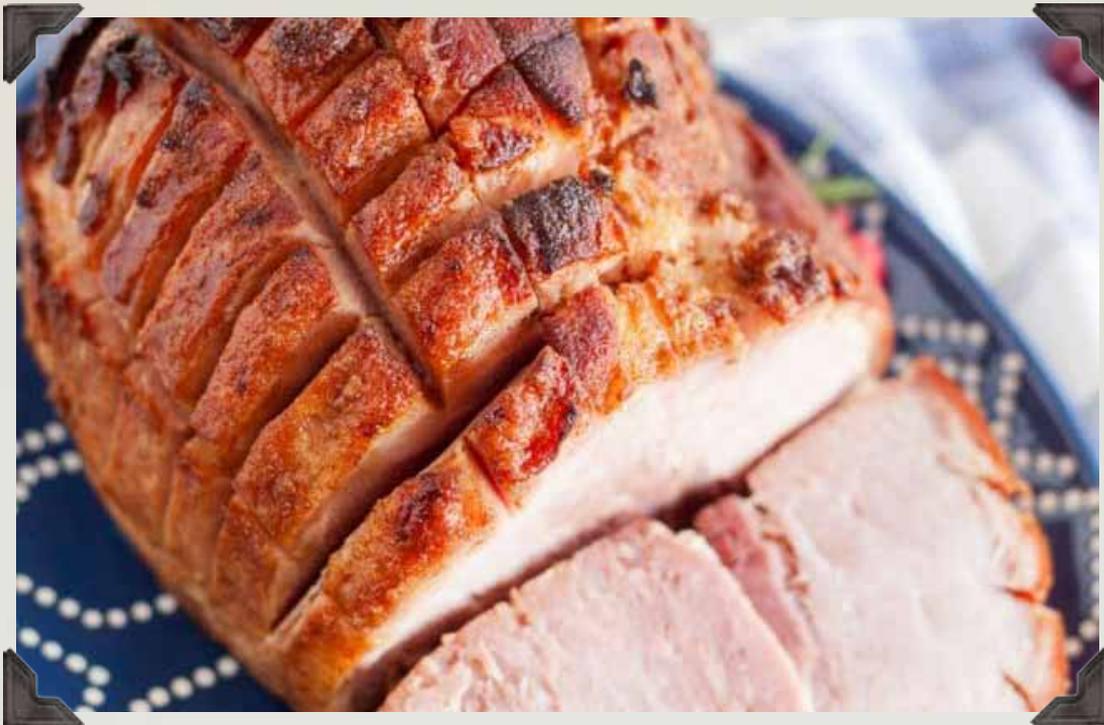
Rum Glazed Ham

Ingredients:

- 1 Smoked or Ready-to-eat Ham
- 1 C. Brown Sugar
- 3 Tbsp. Mustard
- ½ C. Dark Rum

Directions:

1. Preheat oven to 325°F.
2. Place ham, fat side up, in a shallow roasting pan. For a smoked ham allow 25 minutes for every pound. If using a ready-to-eat ham, allow 15 minutes per pound.
3. About 45 minutes before ham is done, take ham out of oven and remove rind and score the fat in both directions. Mix brown sugar, mustard and rum into a paste and spread liberally over the top and sides of ham.
4. Return the ham to the oven to continue cooking. Brush ham with glaze mixture every 10 minutes until done. Serves 8.



Triple Berry Rum Crisp

Ingredients:

- 1 C. Old-Fashioned Rolled Oats
- ¼ C. All Purpose Flour
- ¼ C. Granulated Sugar
- ¼ C. Light Brown Sugar
- 1 tsp. Cinnamon, ground
- Dash of Salt
- 1 1/3 Sticks Unsalted Butter, melted
- 4 ½ C. Frozen Raspberries, Blackberries or Blueberries
- ¼ C. All-Purpose Flour
- ¼ C. Granulated Sugar
- ¼ tsp. Salt
- ½ tsp. Lemon Juice
- 1 tsp. Vanilla Extract
- 4 Tbsp. Dark Rum

Directions:

Preheat oven to 350°F. Combine rolled oats, flour, granulated sugar, brown sugar, cinnamon and salt. Pour in the melted butter and stir to make the topping. In another bowl, add the frozen berries, flour, granulated sugar, salt, lemon juice, vanilla extract and rum and toss gently to combine. Pour berry mixture into an 8 x 8 -inch casserole dish. Spoon the topping evenly over the berry mixture. Bake for 40-45 minutes until the topping is golden brown and berries are bubbling around the edges. Remove from the oven and place on wire rack and allow to cool for 10 minutes before serving. Serve with vanilla ice cream, if desired. Cover leftovers and store in frig for up to 5 days.



The IMBIBER'S Almanac

A monthly guide for thirsty
explorers looking for new reasons
to raise their glasses!

The Imbiber's Almanac - The Rum University®

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
26	27	28	29	30	31	1
2	3	4	5	6	7	8
9	10	11	12	13	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	29
30	31	1	2	3	4	5

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UNIVERSITY



The IMBIBER'S Almanac

JANUARY

SUNDAY

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

SATURDAY

Are you looking for festive reasons
to raise your glass this month?

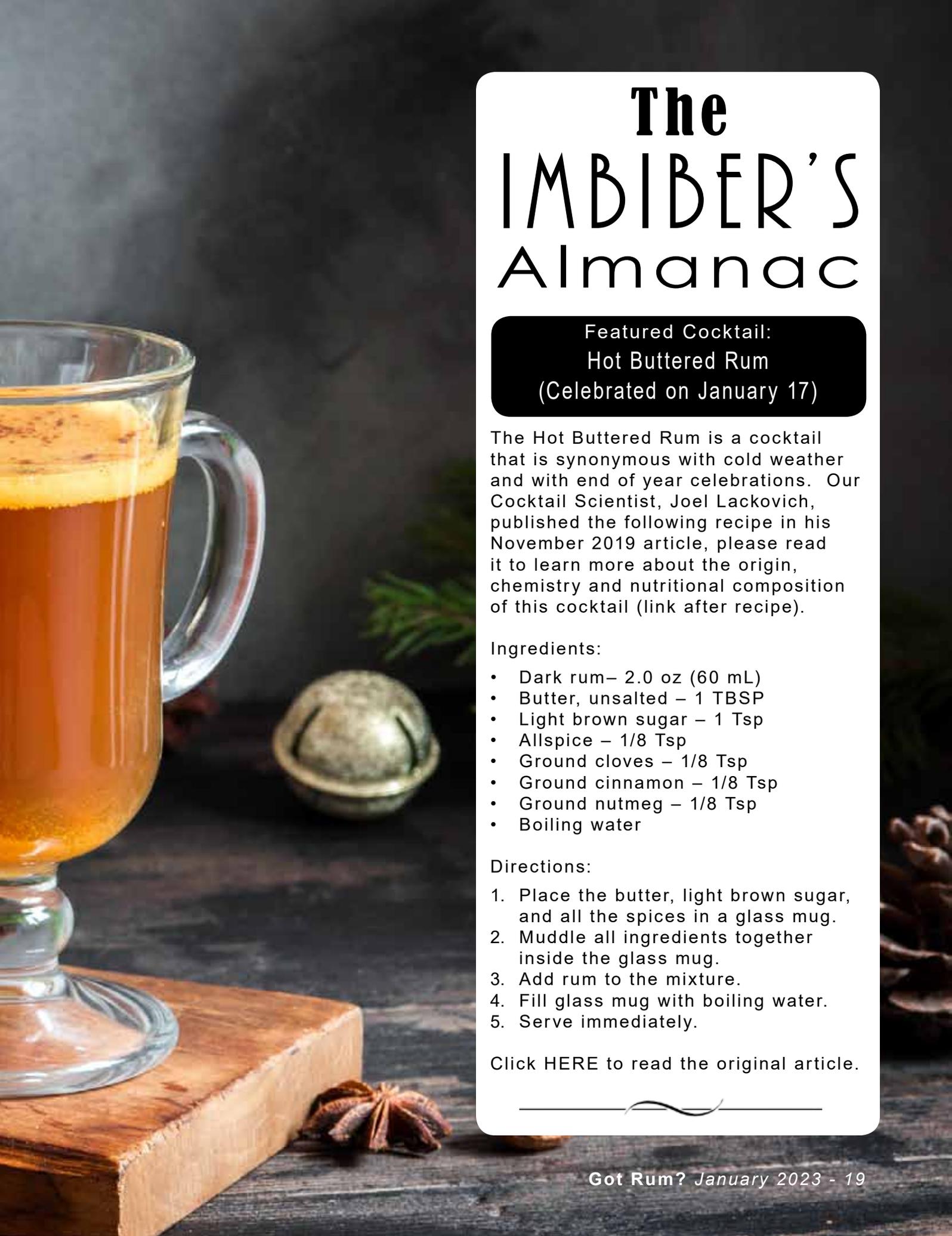
Here are a few of them!

Write to us at info@gotrum.com
if we missed any!

- JAN 1** **National Bloody Mary Day**
- JAN 11** **National Hot Toddy Day**
- JAN 17** **National Hot Buttered Rum Day**
- JAN 21** **Baltic Porter Day**
- JAN 22** **National Irish Coffee Week**
- JAN 24** **National Beer Can Appreciation Day**
- JAN 25** **National Irish Coffee Day**
- JAN 25** **Burns Night**
- JAN 31** **Brandy Alexander Day**







The IMBIBER'S Almanac

Featured Cocktail:
Hot Buttered Rum
(Celebrated on January 17)

The Hot Buttered Rum is a cocktail that is synonymous with cold weather and with end of year celebrations. Our Cocktail Scientist, Joel Lackovich, published the following recipe in his November 2019 article, please read it to learn more about the origin, chemistry and nutritional composition of this cocktail (link after recipe).

Ingredients:

- Dark rum – 2.0 oz (60 mL)
- Butter, unsalted – 1 TBSP
- Light brown sugar – 1 Tsp
- Allspice – 1/8 Tsp
- Ground cloves – 1/8 Tsp
- Ground cinnamon – 1/8 Tsp
- Ground nutmeg – 1/8 Tsp
- Boiling water

Directions:

1. Place the butter, light brown sugar, and all the spices in a glass mug.
2. Muddle all ingredients together inside the glass mug.
3. Add rum to the mixture.
4. Fill glass mug with boiling water.
5. Serve immediately.

Click [HERE](#) to read the original article.

THE MUSE OF MIXOLOGY

by Cris Dehlavi



My name is Cris Dehlavi and I am a native of Arizona, but have lived in Columbus, Ohio since 2002. I just took on an exciting new role as the Brand Educator for Columbus for Diageo brands. I ran the bar program at “M”, of the Cameron Mitchell Restaurant group from 2002-2020. I am currently the Vice President of Columbus USBG and was one of the founding members of the chapter.

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

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

Mary Pickford Cocktail

Happy New Year, Got Rum? Readers!

For my first article of 2023 I wanted to do a throwback to one I wrote about in 2016. This unique, stunning rum cocktail has stood the test of time and has a fascinating back story.

Mary Pickford was a Canadian-American silent film actress coined “America’s Sweetheart.” She was born on April 8, 1882 and was one of Hollywood’s first great movie starlets. She was married to Douglas Fairbanks, and together with D.W. Griffiths and Charlie Chaplin, they founded United Artists in 1919. Mary was the first star to place her hands and feet on the cement at Grauman’s Chinese Theatre (April 1927), and she was also given a star on the walk of fame on Hollywood Boulevard in February of 1960. Pickford made over a dozen silent films, and today there is a foundation in her name that helps young actors find their full potential in the industry.

During Prohibition, it was quite common for American bartenders to flee to other countries to continue practicing their craft. One of these places was Havana, and during the early 1920s, Fairbanks and Pickford traveled to Cuba to film a movie. Two different people are credited with creating the cocktail named after Mary. One is Eddie Woelke, an American bartender who moved to Havana, and the other is famed Havana bartender Fred Kauffman. Woelke worked at the Jockey Bar, and Kauffman at the Hotel Seville. Regardless of who was the first to shake up this delicious concoction, it has stood the test of time and is still popular almost 100 years later. The “Mary Pickford” was written about in the *Savoy Cocktail*







Book in 1930 and “*Gourmet*” in 1943. Recipes differ depending on the publication and the story, but the ingredients stay the same. Light Cuban rum, fresh pineapple juice, Luxardo liqueur, and Grenadine.

The Mary Pickford is a crisp, balanced, yet spiritous cocktail. It has the classic pineapple-rum combo, but the Luxardo Maraschino liqueur adds layers of complexity. It is also really important to make your own grenadine vs. the store-bought stuff, and I have included that recipe below.

Recipe from the classic 1934 book, “*Boothby’s World Drinks and How To Mix Them*”:

- Bacardi- ½ Jigger
- Grenadine- 1 Spoon
- Pineapple - ½ Jigger
- Maraschino- 1 Dash

Shake well with ice, strain into a chilled cocktail glass, add bits of pineapple and serve.

As with most classic cocktail recipes, there are hundreds of variations in measurements if you look it up online or in books. This is how I make it; I find it to be the most balanced. Enjoy!

MARY PICKFORD

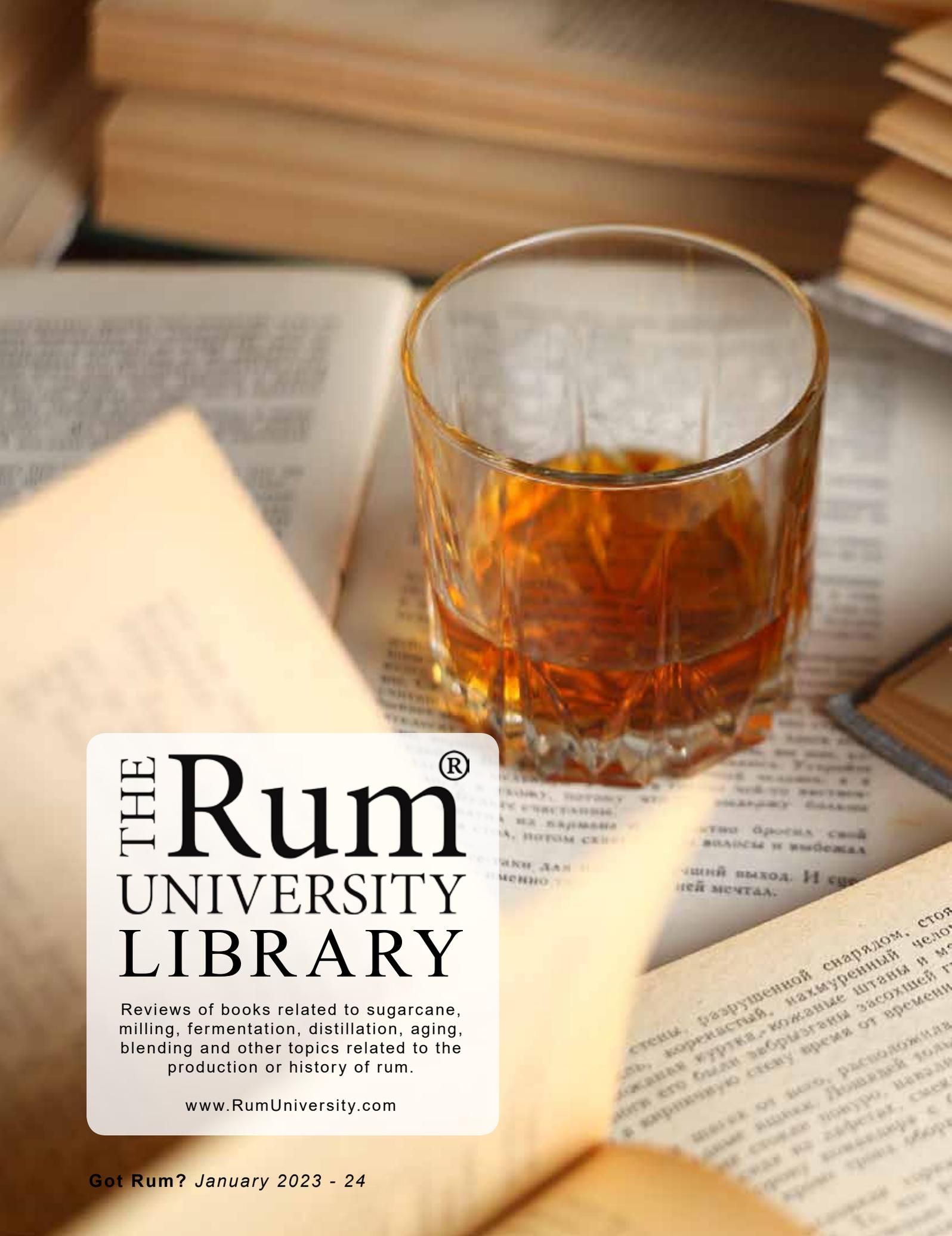
- 1.5 oz. White Rum
- 1.5 oz. Pineapple Juice
- .25 oz. Luxardo Maraschino Liqueur
- .25 oz. Homemade Grenadine

Shake ingredients well with ice, and strain into a martini or coupe glass. Garnish with a brandied or Luxardo cherry.

Homemade Grenadine:

- 4 C. Pomegranate Juice
- 1 C. White Sugar
- 1 C. Water
- The peel of one orange
- Ten drops of orange flower water

Combine all ingredients in a saucepan on medium heat, stirring as the sugar dissolves. Allow to cook for 15 minutes. Remove from heat, cool completely, remove the orange peel and refrigerate.

A glass of amber-colored rum sits on a stack of old, worn books. The background is filled with the spines and pages of these books, creating a library-like atmosphere. The lighting is warm and focused on the glass.

THE Rum[®] UNIVERSITY LIBRARY

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

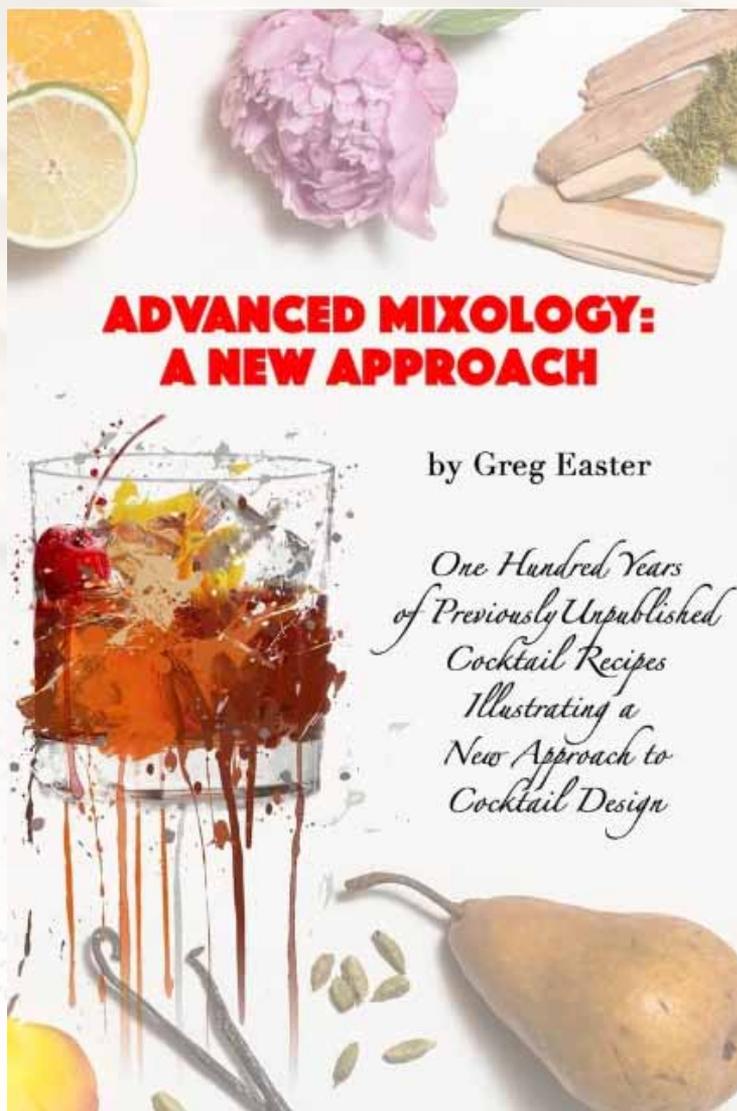
www.RumUniversity.com

Advanced Mixology: A New Approach By Greg Easter

(Publisher's Review) This is truly unique among all cocktail books because the emphasis is on teaching how to design cocktails of any type: A revolutionary system that was developed over 15 years with professional experience as bartender and owner of one of the most prestigious cocktail bars in Scandinavia.

Told with humorous stories, this is a fun read as well as being illustrated with more than 140 recipes never before published—plus another 40 recipes for liqueurs and cordials that can be made easily at home without distillation or any special equipment using a new approach.

Also worth noting for Tiki enthusiasts, a blend of available rums that match the taste of a rare authentic sample of the Wray & Nephew 17 Year rum used by Trader Vic in his original Mai Tai. The 40 homemade liqueurs in this book provides the reader with an original “chemistry set” to explore new flavors, without having to invest thousands in countless bottles of exotic spirits that may only be used once or twice (which is a problem with many other cocktail books today). Whether you are a home cocktail enthusiast looking to step up your knowledge, or a seasoned professional, you are sure to find new information and ideas here that don't exist anywhere else. Not to mention many interesting historical notes and tales from his family's century in the liquor industry, going all the way back to the days of Prohibition.



by Greg Easter

*One Hundred Years
of Previously Unpublished
Cocktail Recipes
Illustrating a
New Approach to
Cocktail Design*

Publisher: International Cuisine Press
(November 2, 2021)

Language: English

Paperback: 226 pages

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ISBN-13: 978-1934939918

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PAUL'S SPIRITED TRAVEL



Barbados Rum Experience Recap - Part 2

(continued from last month)

As the sun rose on our fourth day of the Barbados Rum Experience, my tour group traveled to the Foursquare Rum Distillery. Led in tandem by Foursquare Global Brand Ambassador Gayle Seale and Richard Seale, our tour began with a discussion about the history of the property and its role in the history of the many brands historically offered on the island. While the Seale family has been involved in rum production for four generations, since the 1800s, it was not until Reginald Leon Seale founded a rum blending company in 1926 that they established their place firmly in the island's rum history. The company has been passed down through four generations and has evolved from a rum blending operation to a fully operational rum distillery in 1996. Currently, Clarence David Seale serves as Chairman, while Richard Seale is Foursquare's CEO, distiller, and blender. It was the vision of these two men that transformed the family business into the global brands for which Foursquare products are known today. During our tour, we visited all aspects of the distillery, from molasses storage, fermentation tanks, to the pot and

column stills, barrel houses, and blending and bottling lines. Our tour also took us to the Copper Still Bar, where we were guided through a tasting of Foursquare products and were able to purchase them in the adjoining shop. After we returned to the hotel, my tour group enjoyed a free afternoon before the evening activities. I spent the time enjoying the beach and watching the sunset, savoring the downtime before our last day of seminars.

The fifth and final official day of the BRE was the last day of full seminar programming. Dr. Geoff Ward kicked the day off with a lively discussion about the Barbados water system, the limestone that is essential to it, and how the geography of the island historically created its cities and centers of trade during the colonization of the island. Specifically, how Beckles Spring helped establish Bridgetown as a major port city for the island where ships could take on supplies and enjoy the "hospitality" of the island's inhabitants. Once established, Bridgetown became an essential trading hub for selling cargo between the colonies and England, adding another key element to Barbados' place in world history. The second seminar was

led by Sir Henry Fraser, who discussed the history and health impact of rum on Barbados' early society. He discussed how the growers over the years enjoyed the spirit and shared some great anecdotes about rum's place in modern times, as well as the rise and fall of rum shops on the island. Our third seminar was taught by Dr. Tara Inniss, who guided us through the history and archaeological details of the slave burial ground found in Newton, Christ Church, on the southern portion of the island. This site has been nominated to become a UNESCO World Heritage location, and there are plans for a memorial on the site. The final seminar of the week was led by Richard Seale, entitled "Evolution of Distillation." During his talk, he shared with the audience details about the early days of distillation, showing us the designs of a variety of early stills and how they evolved into what is used today. He shared with us what he knew of modern day innovations and processes, tying many of the things we witnessed and learned during the week together.

Outside of the daily programming, every night of the Barbados Rum Experience offered a variety of experiences, such as Meet the Distillers dinners, cocktails at the Washington House, and bottle shares and tastings with the Barbados Rum Club. The last major event of the week had participants travel to Bridgetown to depart on a catamaran tour of the island. As we traveled the coast, Dr. Honeychurch shared with me historical points of interest, parts of the old sugar exportation operation, and other details that had been referred to during seminars during the week. The group enjoyed snorkeling in a couple of dive locations, as well as lunch on board the boat. The event concluded with a beachside gathering, and I found myself reflecting on how much information had been provided to us about the history and rum production of the beautiful island of Barbados. I appreciated that a hard, unfiltered look was taken at all aspects of the island's history, sugar, and rum production, as well as exactly why the participants believe a Geographical Indicator is important to the future of



the island's rum legacy. Things like the Barbados Rum Experience would not be possible without the energy provided by representatives from the three sponsoring distilleries and the stewardship of Gayle and Christian Seale. A special thanks is in order for all involved, and with an eye to the future of the event, it will be interesting to see how it changes and grows in the years to come. It is rare for an event to live up to its full billing, but I believe that everyone who attended will agree that the Barbados Rum Experience provided us with new perspectives on the islands and their historical spirit.





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THE RUM HISTORIAN

by Marco Pierini

I was born in 1954 in a little town in Tuscany (Italy) where I still live. In my youth, I got a degree in Philosophy in Florence and I studied Political Science in Madrid, but my real passion has always been History and through History I have always tried to understand the world, and men. Life brought me to work in tourism, event organization and vocational training, then, already in my fifties I discovered rum and I fell in love with it.

I have visited distilleries, met rum people, attended rum Festivals and joined the Rum Family. I have studied too, because Rum is not only a great distillate, it's a world. Produced in scores of countries, by thousands of companies, with an extraordinary variety of aromas and flavors, it is a fascinating field of studies. I began to understand something about sugarcane, fermentation, distillation, ageing and so on.

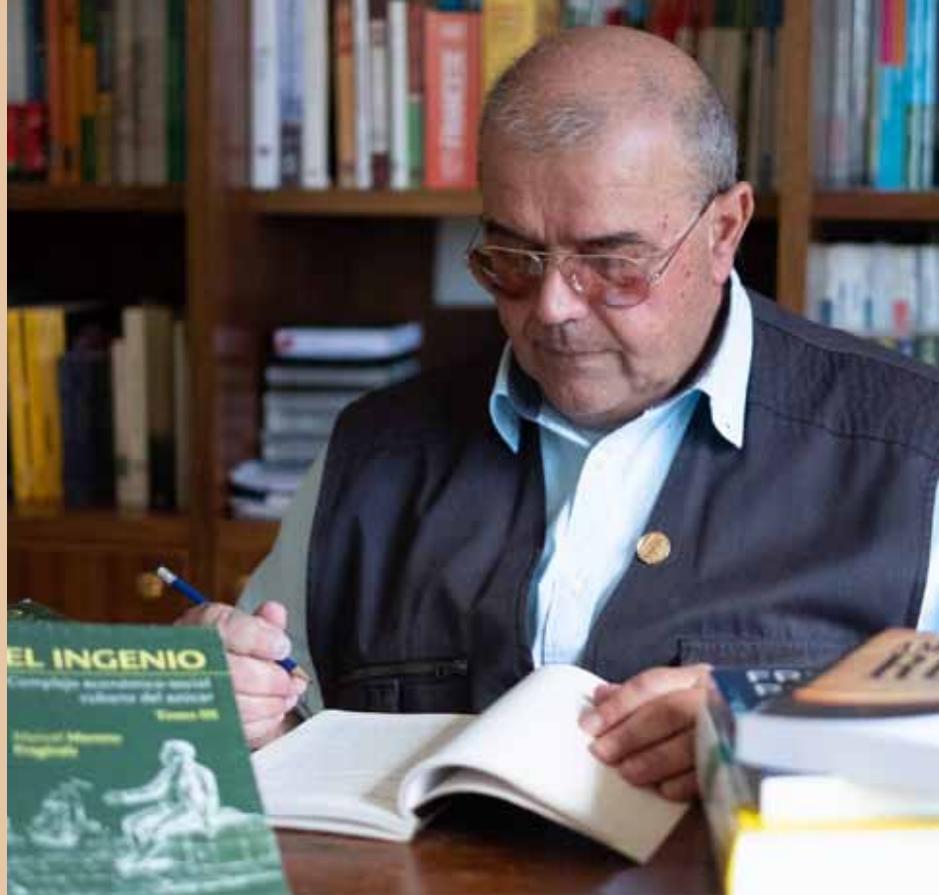
Soon, I discovered that rum has also a terrible and rich History, made of voyages and conquests, blood and sweat, imperial fleets and revolutions. I soon realized that this History deserved to be researched properly and I decided to devote myself to it with all my passion and with the help of the basic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

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

In 2019 I began to run a Blog: www.therumhistorian.com

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

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



HISTORY OF CUBAN RUM 7. HANDBOOK FOR DISTILLERS, FIRST PART

In my previous article - *Sugar, Race and Growth* in the December issue of our magazine – we saw how, in the first half of the 1800s, Cuba experienced strong demographic, economic and technical growth.

One of the protagonists of this growth was the *Real Sociedad Economica de Amigos de Este Pais* (Royal Economic Society of Friends of this Country).

After being founded in Havana in 1792, the Royal Society (whose name changed several times) spread throughout the island, and, like its fellow societies in Spain, it counted among its members representatives of the local economic élites, respected scholars, men of letters and Royal officials, all intent on promoting the development of Cuba. Oversimplifying, we can say that the Royal Society was at the same time a cultural society, a civic association, a charity, a gentlemen's club and a political pressure group.

In 1832, the Royal Society instituted an award for the best proposals aimed at promoting the development of various sectors of the local economy and culture, among which, of course, sugar, and, what interests us most, rum.

Regarding rum, only one proposal was submitted to compete for the prize: the *Cartilla para Alambiqueros* (Handbook for Distillers) which, notwithstanding some doubts, was considered viable and got the prize. The Handbook was then published in 1833 in the proceedings of the Society.

I am indebted for this knowledge to my good friend, as well as great expert of Cuban rum, David Bermudez, whom I want to thank here for the generosity with which he has provided me with this document and all the other material on the history of rum that he has gathered over the years.

In my opinion this is an exceptional document and I thought it would be useful to translate and publish it in its entirety. It will take two articles, but trust me, it is well worth it. My interventions will be kept to a minimum. I only inserted a few comments of mine within square brackets when I deemed it useful for a better understanding.

Translating is never simple. As I have written on various occasions, the meaning of some words is sometimes obscure; moreover, the same words sometimes change in meaning according to where, when and whom they are used by. In early 1800s Cuba, rum was called *aguardiente de caña* (sugarcane burning water), *rom* or even, simply, *aguardiente*. Moreover, they made a distinction between low degree, cheap, common *aguardiente* and high degree, expensive, *refino* (refined). I left the most specific, technical terms in Spanish the first time they appear, giving the translation in brackets; afterwards I wrote them in the English translation.

I anticipate that a few passages are not quite clear to me. I am not an expert and I know little about the history of technology. Maybe the text is really obscure, or maybe I simply do not understand the technicalities of sugar making and

distillation in the 1830s. In order to better understand, I ask our readers for help even now.

Moreover, the text was written in Spanish in 1832 and the Spanish of the early -nineteenth century was slightly different from contemporary Spanish. For the translation of the document into American English I enlisted the help of a professional translator, but they, as is almost always the case, don't know anything about distillation, therefore in a few cases I had to intervene myself. I have tried to do my best; nevertheless, the fact remains that neither Spanish, the language of the original text, nor American English, the target language of the translation, are my mother tongue. Therefore, I apologise in advance for any errors and inaccuracies I may have made. Those of you interested, please let me know and I'll send you the original text.

Notwithstanding all these problems, the Handbook for Distillers is a fundamental text for the history of Cuban rum. First of all, because it is a rare first-hand testimony of the state of the art of Cuban rum-making in the 1830s. There is another reason, though. Many, in the rum world, but even in academic circles, believe and write that the real history of Cuban rum started only with Bacardi. Well, that just is not true. Already in the previous articles of this series we have seen that the production and export of rum in Cuba date far back, at least since the beginning of the 1700s. Now, the Handbook proves that, as early as 1832, extremely modern continuous distillation apparatuses were already in use, and that the problem of how to improve the quality of the product was being seriously explored. This, just to be clear, 30 years before Don Facundo Bacardí started his rum business. We'll get back to that.

And now, with our minds, let's immerse ourselves for a while in a rum distiller's mind in Cuba, many years ago. Happy reading!

HANDBOOK FOR DISTILLERS.

Written in accordance with Article 5 of the Awards Program offered by the Royal Patriotic Society in the year 1832

Question. What do you ask of us?

Answer. That you may be kind enough to test me to be able to practice the art of distiller or rum distiller, which I have learnt under the master D. N.

Q. How long have you spent learning this art?

A. I have been an apprentice for two years, as stated in my certification.

Q. Which books did you read to learn the best way to distil spirits?

A. I studied the Handbook awarded by the Royal Patriotic Society in 1832, and then everything concerning distillation in Porter's work on sugar.

[I think the book is George R. Porter's *The Nature and Property of Sugar Cane 1830*]

Q. Where does rum come from?

A. On this island, it is extracted from the molasses from the curing house, and from the skimmings that are removed with a skimmer in the boiler houses.

Q. What is *batición* (wash)?

A. It is mixture of molasses or skimmings, *mosto muerto* (dead wort, dunder), live wort and water.

Q. What is dunder?

A. This is the residue left in the still after all the rum has been removed.

Q. What is live wort?

A. Live wort is the same wash at the strongest stage of fermentation.

Q. What are the proportions in which these materials are mixed?

A. For four barrels of molasses, put in six barrels of water, six of dunder, and four of live wort; this will make up a *pipa*, or *curbato* (maybe, tun). When the molasses is not thick due to the addition of some water, add one, two or three barrels to each *pipa*. When skimmings are used in the Windward Islands, they are put in equal proportion with the water and the

dunder; and when these ingredients have been mixed well, the fermentation should be strong after 24 hours, and then three gallons of molasses are added to every 100 gallons of the fermenting *caldo* (broth). One or two days later, when the liquid is vigorously fermenting, add an equal amount of molasses. Six gallons of skimmings is the same as one gallon of molasses.

The most common wash is 10 gallons of molasses, 20 gallons of dunder, 30 gallons of skimmings, and 40 gallons of water. The sugar content of this wash is 15 per 100; and in the preceding wash it is 11 per 100.

In Jamaica, 50 gallons of dunder are added to six gallons of molasses, 36 gallons of skimmings, and eight gallons of water. And if there are no skimmings, put six more of molasses, which together make 12. Here, the sugar content is exactly 12 per 100. Add all the molasses as soon as the broth begins to ferment; this is better than putting it in twice, as mentioned above.

[The history of systems of measurements before the adoption of the metric system is a real quagmire. With the added complexity that units of measures often changed name and dimensions depending on the content (for example, liquids or grain), the Country and the years. Anyway, according to the classic work of José García de Arboleya, "*Manual de la Isla de Cuba*" published in La Havana in 1852, one *Pipa* of rum was equal to 540 bottles or 12 barrels. It seems to me that maybe the figures don't add up.]

Q. How is it that in our countries, no live wort is added to the wash?

A. This is because the other ingredients ferment well without that aid. And assuming that the rum from Jamaica is so superior, it would seem convenient to employ the method which they have adopted.

Q. How does the wash work?

A. Once the necessary ingredients have been combined in tuns, leave everything

quiet. If the proportion of sweetness does not exceed 15 per cent, it begins to ferment after 24 or 30 hours; it finishes fermenting after 7, 8, 10 or even 12 days. When the fermentation lasts too long, it is because there is too much sweet, and in that case, it takes 10 or 12 days. The pails in which the wash is placed must be left a quarter empty so that the foam caused by fermentation does not spill out. The fermentation should not exceed 94 degrees Fahrenheit [34 degrees Celsius], and to contain it a little if it exceeds this level of heat, add cold water; and if it does not reach this degree of heat at the strongest stage of fermentation, add hot water. To prevent an increase of heat beyond what is necessary, the dunder should be added when it has lost part of the heat it takes out of the still; and if it is added cold, take care that it is not spoilt.

Q. When is fermentation known to have finished?

A. It is considered to be finished when the crust that forms on the surface of the wash has disappeared, leaving it clean and smooth with only a few small bubbles of foam; the taste of the wash in this state is a little bitter, as if it wanted to start the acetic fermentation. It is then in the best state to be burnt.

Q. Once the fermentation process is completed, what needs to be done?

A. In this case, all that is left over should be removed, and then the mouth of the vessel should be covered as well as possible so that no spirit escapes; for this reason, tuns or casks with two bottoms are better than tuns with only one.

Q. What care do the barrels require once they have been emptied?

A. Once the wash has been removed from a barrel for the pot still, it must be thoroughly cleaned; and if it is believed to have contained any acetic or putrid fermentation, then it must be washed with lime water, and grouted on the inside with lime and water, as is done to the walls, so that the bad effect will not be transferred to the new batch or wash.

Q. Is it absolutely necessary to use dunder to create the washes?

R. Mr. Porter and many others say that dunder gives a bad taste to the spirits; among us we call this *to have a taste of wort*; it is true that this taste is lost once refined [that is, distilled a second time], but it lingers if not refined; and I believe that if in the first state it did not have such a taste, the rum would be much better. Much attention should be paid to this brunch in this island, for we have competitors who deal with it with great care. Porter says: "notwithstanding the general use of dunder to prepare the washes it seems very doubtful whether so much true advantage will result: whether it can equal the very probable harm it causes with respect to the quality and smoothness of the spirit obtained; it would be wise to test this subject, by using some other substance as a kind of ferment for washing during some period of the harvest, which will furnish means of judging the two systems with accuracy". An individual (Mr. Matias Peralta) in charge of some of the best stills on the island has tried to replace the dunder with hot water and has had abysmal results; he himself observes that as the stills he runs are of continuous distillation, much of the rum would be lost if the dunder were thrown away, for the dunder carries a considerable portion of spirit, and for this reason he mixes in the dunder tank some of the residue that remains after refining, as it also carries a large part of spirit; this is the great defect of the continuous distillation stills, and the method mentioned above is the best that can be used. The residue from the refiner [that is, from second distillation] can be put into the washes with good results in place of the dunder, but as is not possible that there be as much as is necessary, it should be used mixed with the dunder.

Marco Pierini

Until The BITTER END

Join us as we explore
the fascinating world of
bitter flavors and their role
in gastronomy, mixology and
health.

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Until The BITTER END

Science has classified flavors into five main groups, as perceived by our tongues. These groups are: Sweet, Sour, Salty, Bitter and -most recently- Umami.

Most foods and beverages have a combination of flavoring compounds that give them their particular “footprint,” that can encompass several of these flavor groups. This new series is devoted to the Bitter flavor, and to its impact on our everyday life.

Evolutionary scientists suggest that the ability to detect bitterness evolved as a way to protect

us from toxic plants and other substances, which often taste bitter. Although it gets a bad rap, bitterness can be used to create well-rounded and desirable flavor palates. You may not be aware of it, but bitterness is present in many of our favorite foods including chocolate, coffee, wine and barrel-aged spirits.

What does the word “Bitter” mean?

Merriam-Webster dictionary defines the word bitter (when used as an adjective) as: *being, inducing, or marked by the one of the five basic taste sensations that is peculiarly acrid, astringent, and often disagreeable and characteristic of citrus peels, unsweetened cocoa, black coffee, mature leafy greens (such as kale or mustard), or ale.* The origin of the word goes back to Middle English, from Old English *biter*, going back to Germanic **bitra-* (whence Old Saxon & Old High German *bittar* “acrid-tasting,” Old Norse *bitr* “biting, sharp”) and **baitra-* (whence Gothic *baitrs* “sharp-tasting”), derivatives from the base of **bitan-* “to bite.”

How Does “Bitter” Actually Taste?

Bitterness is neither salty nor sour, but may at times accompany these flavor sensations.

Many people are innately opposed to bitter flavors, but a liking for it can be acquired. Compounds that have an alkaline pH, such as baking soda, often have a bitter flavor.

Scientific research has found that some humans are more sensitive to bitter flavors than others.¹ These individuals are referred to as “supertasters” and are often of Asian, African, or South American descent. Being a supertaster may explain why some individuals find the flavor of vegetables highly disagreeable. Most vegetables contain at least some bitterness, especially when raw.

Bitter Foods

Dark, leafy greens are well known for their bitter flavor. Green leafy vegetables often increase in bitterness as they mature. For this reason, many people prefer tender young greens to their more mature -and bitter- counterparts. Bitter green vegetables include kale, dandelion greens and broccoli.

Cocoa is another food that is enjoyed for its bitter flavor. Pure cocoa has a distinct bitterness, which can be used to balance flavors like sweet or spicy in other foods.

Adding sugar and cream to cocoa significantly reduces its bitterness, making it more palatable.

Likewise, black coffee can be quite bitter. Although sugar and cream can be added to reduce the bitterness, many grow to enjoy the sharp flavor of black coffee. The type of bean and the unique roasting method will also impact coffee’s level of bitterness.

Citrus peels are well known for its bitterness, most of which resides in the white pith. As with most bitter flavors, it can be undesirable on its own, but when combined with other flavor elements, it can provide dimension and balance. Other fruits and vegetables that may provide bitter flavors may include grapefruit, bitter melon, mustard greens, and olives. Beverages such as tonic water, bitters, and mate tea are all also considered bitter. Before shying away from bitter ingredients in the future, explore how they can be combined with complimentary tastes to build a complex and enjoyable flavor profile.

Join us, as we explore the wonderful world of Bitter and Bitterness!



Until The BITTER END

Featured Ingredient:
Angelica Root

Scientific Name: *Angelica archangelica*

Angelica archangelica, commonly known as *garden angelica*, *wild celery*, and *Norwegian angelica*, is a biennial plant from the family Apiaceae, a subspecies of which is cultivated for its sweetly scented edible stems and roots. Like several other species in Apiaceae, its appearance is similar to several poisonous species (Conium, Heracleum, and others), and should not be consumed unless it has been identified with absolute certainty. Synonyms include *Archangelica officinalis* Hoffm. and *Angelica officinalis* Moench.

The essential oil content of angelica root varies based on the age of the roots. Generally, the roots have high levels of terpenes, including α -pinene and β -phellandrene. Studies have found upwards of over eighty different aroma compounds present in samples. Of particular interest to perfumers and aroma chemists is cyclopentadecanolide, which although present in small quantities (< 1% in roots, <.5% in seeds), gives angelica root a distinctive musky aroma. The roots are generally preferred for culinary and aroma uses.

Angelica seeds have a similar chemical composition to the roots, including α -pinene, β -pinene, camphene, myrcene, β -phellandrene, limonene, caryophyllene, borneol, carvone and others.

Both the seeds and roots contain coumarins and furocoumarins. Among these are 2'-angeloyl-3'-isovaleryl viginate, archangelicin, oxypeucedanin hydrate, bergapten, byakangelicin angelate, imperatorin, isoimperatorin, isopimpinellin, 8-[2-(3-methylbutoxy)-3-hydroxy-3-methylbutoxy]psoralen, osthol, ostruthol,



oxypeucedanin, phellopterin, psoralen and xanthotoxin, can be isolated from a chloroform extract of the roots of *A. archangelica* as well as several heraclenol derivatives. The water root extract of *A. archangelica* subsp. *litoralis* contains adenosine, coniferin, the two dihydrofurocoumarin glycosides apterin and 1'-O- β -d-glycopyranosyl-(S)-marmesin (marmesinin), 1'-O- β -d-glucopyranosyl-(2S, 3R)-3-hydroxymarmesin and 2'- β -d-glucopyranosyloxymarmesin. (Source: <https://www.wikipedia.com>)

Did You Know That . . .

... Angelica root is used to flavor widely-known alcoholic beverages, such as Chartreuse, Benedictine, Vermouth, Absinthe and Dubonnet?

... its roots have been used in traditional medicine to treat a diverse range of disorders, including gastrointestinal, respiratory and nervous?

... British botanist John Gerard, author of the famous book *Herball, or Generall Historie of Plants* (1597) claimed that it could "cureth the bitings of mad dogs and all other venomous beasts"?

... the plant is so aromatic (every part of it) that it is also used to create perfumes?



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Until The BITTER END

Featured Bitters Recipe: Beginners “Angostura” Bitters

Most people who've ever ordered cocktails at a bar are familiar with the world famous Angostura Bitters. While their recipe is a closely-guarded secret not likely to be ever published, many adventurous mixologists, food scientists and chemists have tried to replicate its aroma flavor, with varying degrees of success. If you enjoy the taste of the original, please continue to buy it, this recipe is intended as an introduction for those wanting to learn the basics, so they may hopefully come up with their own, personal variation.

Ingredients

- 1 teaspoon Gentian Root
- 1/4 C. Cinchona Bark, chopped into small pieces
- 400 mL (13.5 oz.) of White Overproof Rum (you can also use Vodka or grain alcohol)

Directions

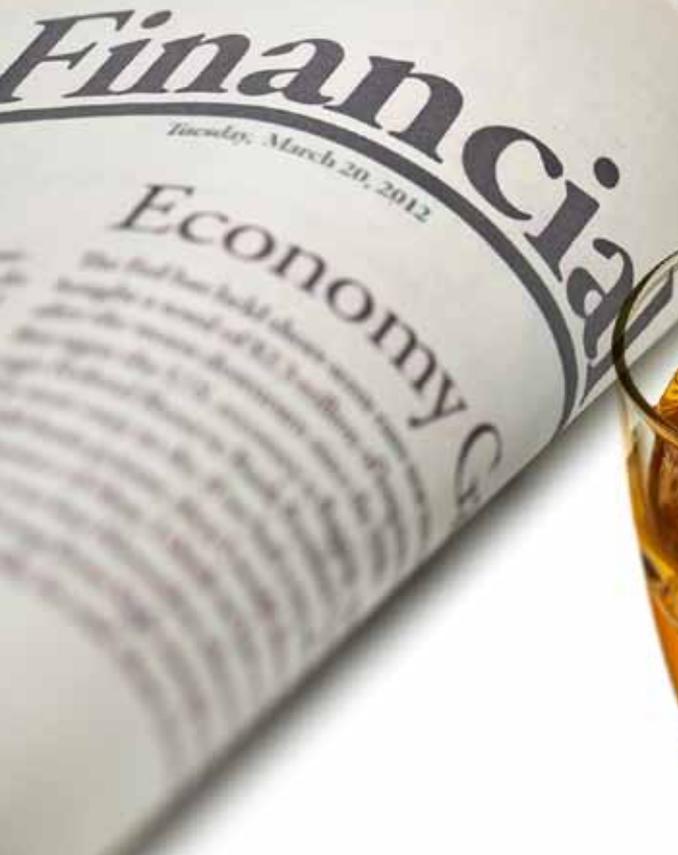
1. Place all the botanical ingredients inside a large-mouth jar with a tightly-fitting lid (“Mason” or canning jars are perfect for this).
2. Add the alcohol, close the jar and shake well (at least 10 seconds of shaking).
3. Shake once each day for 3-7 days, smelling the infusion each day until the intensity reaches the desired level.
4. Filter out the solids, the simplest way is to transfer from the jar into a bowl or another jar, passing through a funnel or strainer covered with a cheesecloth.
5. Transfer into a dark container and store it in a dry, cool location. Dark (brown or blue) eye-dropper bottles are ideal for this, since they are easy to carry with you and convenient to take to your cocktail-preparation area.
6. Add to your cocktails, hot teas or even daily drinking water!





RUM IN THE NEWS

by Mike Kunetka



TWO DRIFTERS RUM

Two Drifters Rum is now available for pre-purchase on all short and long-haul British Airways flights via the airline's High Life Shop. Starting in March, the rum distillery will also make the miniatures of its Two Drifters Signature Rum available to purchase onboard in the Speedbird Café for passengers to enjoy during flights. Gemma Wakeham, Two Drifters CMO, told Spirit Business, "We're thrilled to be working with a major British airline. It's really exciting to have our premium, British-made rum onboard the planes of such an important airline, showing that great rum doesn't have to cost the Earth." In order to ensure that it maintains its goal for remaining carbon negative, the Devon-based Two Drifters Distillery has placed a carbon tax on its products through a partnership with Climeworks, which specializes in carbon removal through carbon-capturing technologies. All of the energy supply at the distillery is on a renewable-only tariff through the grid; specifically, there are no emissions associated with energy production, not even bio-fuels are used. The energy make up is a mixture of wind, tidal, solar and nuclear energy. This reduces the carbon footprint of the distillery by around a third compared to most other distilleries. Two Drifters Rum is made from molasses, yeast and nutrients, that are fermented for seven days with

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.

a portion of dunder from the last fermentation. The rums go through two distillations on a pot still and the Pure White Rum includes rum distilled a third time in a column still. Current products include: Signature Rum, Pure White Rum, Lightly Spiced Rum and Overproof Spiced Pineapple Rum. <https://twodriftersrum.com/>

HAVANA CLUB

The traditional knowledge held by Cuba's light rum Masters has been added to UNESCO's list of intangible heritage, a prestigious designation that recognizes a tradition dating back eight generations on the island. The candidacy came to the Committee with an unfavorable recommendation from the evaluation group, based on technical aspects of the file, which suggested returning it to the country, but members of the body made up of 24 Unesco States, led by Brazil- promoted an independent solution in the form of an amendment, supported by the clarification of doubts by the Cuban delegation. "It is a recognition of the generations of Cuban rum masters and of the tradition of Cuban rum," said Rum Master Asbel Morales. The island's first Master Rum Makers honed their skills near Santiago de Cuba in the eastern part of the island around 1862. Today, they are scattered throughout the Caribbean nation in local rum distilleries. Generation upon generation of light rum makers have transmitted the secrets of the distillation process to their successors. In their submission to the United Nations' culture body UNESCO, the Cuban distillers said "master knowledge is more than just a group of abilities," and even incorporates moral strictures about public and private conduct. Master Rum Makers also know "its history and its good practices, going beyond brand names and marketing." Today there are 14 Master Rum Makers in Cuba: three "First Masters," seven "Masters" and four Apprentices. For a long time an exclusively male domain, the craft has gradually become more inclusive, today with two female "Masters" and three female Apprentices. Almost all the members of this guild have studied chemistry, but they also must have rigorous taste and smell training, and long years of experience. In total, a decade of training and practice is required to become a Master Rum Maker. "Rum is not only a spirit, but also an important part of our cultural expression. It represents an important part of our culture," said Morales, who has been a Master since 1993. Master Rum Makers know "the content and history of every cask, cask rotations or repairs, and (know) which mixes produce certain aroma, color and body," the UNESCO submission said. <https://havana-club.com/>

FIGHT AGAINST A TAX INCREASE ON GLASS BOTTLES IN THE CARIBBEAN

Barbados Loop Caribbean News reported that CARICOM rum producers are fighting an orchestrated initiative to increase taxes on imported glass bottles. They maintain that these changes could make importing glass bottles more expensive for them

and a number of other players in the manufacturing sector, including small entrepreneurs, and therefore reduce the competitiveness of manufacturers across the entire region. Rum producers belonging to the West Indies Rum and Spirits Producers Association (WIRSPA), recently met to discuss this and other topical issues affecting the industry. Spearheaded by the Caribbean Private Sector Organization (CPSO), the initiatives were presented to Caricom Trade Ministers as a way of promoting regional production of glass bottles. "We're concerned that the move to increase taxes will facilitate the formation of a monopoly situation where the supply of bottles to the market will be controlled by the sole regional supplier of glass bottles. There is a real danger that for export products, this could cause a relocation of value-added bottling operations overseas and the loss of regional jobs," says Komal Samaroo, Chairman of WIRSPA and head of the Guyanese conglomerate, Demerara Distillers. "The irony of this proposal is that we as an industry are already buying all the glass packaging the Trinidad-based regional supplier is able to supply, and several producers have had to resort to importing glass because that supplier cannot meet demand, or because of quality problems. Additionally, as an export-oriented industry operating at the premium and super-premium end of the market, we require bespoke and unique designs for our bottles in order to remain competitive," added Samaroo. The rum producers have confirmed that they already do significant business with the Ansa McAl owned glass supplier but have been forced to import standard glass bottles due to an inability of the regional supplier to meet orders in a timely fashion. The position of the rum industry is also supported by the other large users of glass in the region, including the beer and soft drink industries, which all together employ thousands of workers across their operations. <https://caricom.org/>, <https://www.wirspa.com/>

RUMS OF PUERTO RICO WIN LOCAL EMMY AWARD

Rums of Puerto Rico, a program run by the Department of Economic Development and Commerce (DDEC, in Spanish), won a Regional Suncoast Emmy Award in the "Documentary Topical" category for its "Sounds of the Rum Capital" documentary. "When two of Puerto Rico's greatest strengths, music and rum production, merge, these wonderful things happen," said Maité Jordán, Director of the Rums of Puerto Rico Program. "At the Department of Economic Development and Commerce, we set out to achieve great things for Puerto Rico, and this documentary is proof of that. We thank everyone who was part of this project including our Puerto Rican artists and distillery owners." "Sounds of the Rum Capital" was shot entirely in film format, with local talent and under the direction of Producer Paco López and his company, No Limit Entertainment. More than 150 people were part of

the development of this project including producers, logistics coordinators, technical crew, assembly, and artists among others. The 35-minute documentary presents a tour of the process of making a world-class rum, through images of the 10 distilleries on the island, as well as emblematic and historically important places, accompanied by the music of important figures of Puerto Rican music. El Gran Combo de Puerto Rico, with its song "Sin salsa no hay paraíso," added flavor to the tour of Casa Bacardí in Cataño. Singer-songwriter Pedro Capó, with his song "Day by Day," framed the tour of the Hacienda Santa Ana in Bayamón, the place where Ron Del Barrilito is created. While singer Kany García performed "Mi dueña" from the emblematic Castillo Serrallés in Ponce, reggaetón artist Wisin rounded out the lineup with "Que viva la vida," from the Cuartel de Ballajá Old San Juan. <https://rumcapital.pr.gov/>, <https://www.youtube.com/watch?v=23USXZPI0RU>

CASA BACARDI PUERTO RICO

Casa BACARDÍ Puerto Rico, the brand home of the world's most awarded rum and one of the most popular tourist destinations on the island, welcomes Gabriel "Gabe" Solano as General Manager, responsible for the complete visitor experience. The visitor center, located just outside San Juan, Puerto Rico, showcases mixology, stories about the rich history of the Bacardi family and brand, and an insider's view of the unique production process for the world's most awarded rum. Gabriel is a hospitality professional, with more than 15 years of management experience in food and beverage, leading teams at some of the finest hotels and institutions in the industry including the Edition in Times Square, the Mandarin Oriental in New York City, and the W in Washington, D.C. Solano graduated from the University of Delaware, where he began his journey in hospitality as a barman, igniting his passion for crafting cocktails and bringing people together with unique drinks experiences. "The call to helm Casa BACARDÍ is an aspiration actualized. I'm thrilled to reconnect with my Puerto Rican roots and contribute to the success of Casa BACARDÍ and its impact in the surrounding community" says Gabriel. "I look forward to applying my experience in luxury food and beverage to ensure this iconic brand home continues to share its rich history in exciting, new ways and remains a world-class destination for years to come." "For us at Bacardi, it's a privilege to create memorable moments for our guests while sharing unique stories over delicious cocktails at our beautiful campus," says Thibault Ruffat. "Under Gabe's leadership, Casa BACARDÍ will continue to focus on outstanding spirits tourism experiences and sharing the legacy of the iconic BACARDÍ rum with visitors from across the globe." www.casabacardi.com

WEST INDIES RUM DISTILLERY

The West Indies Rum Distillery (WIRD) team received three awards at the recent inaugural Export Barbados Awards 2022 ceremony, the most awarded company

that night. Their honors included the Prime Minister's Award, the Certificate of Excellence, and the Bio-Economy Award. Hosted under the theme 'Rewarding Resilience, Igniting Innovation,' by Master of Ceremonies Gaynelle Marshall, and attended by several Ministers, the awards celebrated the sterling work of exporters and encouraged them to keep striving for excellence both in their businesses and for Barbados. Export Barbados recognized WIRD for the highest level of certified exports, as well as for producing more than 80 percent of the island's rum. Andrew Hassell, WIRD Managing Director said, "Above all, we are incredibly proud of our team. Being recognized as the biggest rum exporter on the island, especially now, as WIRD is about to celebrate its 130th birthday makes us proud. For over a century, we have been distilling the best rum as possible in Barbados with our expert and passionate team, to receive this recognition now means a lot to a family business like ours."

Hassell further shared the importance of exports for increasing Barbados' visibility worldwide. "With Plantation and Stade's Rum, we are bringing Barbados rum to more than 100 countries, on bars from New York to Paris to Shanghai! This is a source of pride for the team and for Barbados as every dollar we make is reinvested in our operations here on island." This pride is what has motivated the WIRD team for generations. Don Benn, Master Distiller at WIRD, cited a team member who has been with WIRD for 40 years, following his father before him who worked with WIRD for almost 50 years. "In just their family alone, they have nearly 90 years of rum expertise. Receiving these honors from Export Barbados is testament to their dedication, and the dedication that will fuel us going forward."

<https://www.instagram.com/westindiesrumdistillery/>

BONAIRE RUM WEEK

If you've been to a rum festival, you're familiar with the routine, a large indoor conference hall, crowded booths, typically thousands of miles from the Caribbean. But if you love rum, there is another option: Bonaire Rum Week.

The Caribbean's coolest new rum festival is back again for 2023, with a week of fantastic rum and culinary events on one of the region's most exciting islands, with a focus on premium rum. This year's Bonaire Rum Week, presented by Caribbean Journal, will run from June 12-16, 2023 with a full slate of rum tastings, beach parties, bartending seminars, rum-pairing dinners and cigar pairings. The event concludes June 16 with a new addition for 2023, when the island's popular Taste of Bonaire culinary street fair joins forces with Bonaire Rum Week for a culinary fete with a sugarcane twist, set in the heart of Kralendijk. "The inaugural edition of Bonaire Rum Week was a tremendous success, and 2023 will be bigger and better," said Alexander Britell, Editor and Publisher of Caribbean Journal, which organizes Bonaire Rum Week in collaboration

with Tourism Corporation Bonaire. "After a successful first edition, we are happy to organize the second edition of the Bonaire Rum Week together with Caribbean Journal," says Miles Mercera, CEO of Tourism Corporation Bonaire. "During this edition we hope to have more partners join, so that it can be an exciting week, where our locals and visitors can mingle while experiencing Bonaire's culinary scene. The event shines a spotlight both on Bonaire's burgeoning rum and cocktail culture and on its sizzling culinary scene, one with an enviable collection of restaurants. <https://www.bonaireumweek.com/>

NOVO FOGO

Novo Fogo, a rainforest preservation steward and producer of award-winning Brazilian sugarcane spirits and ready-to-drink cocktails, welcomes the Grammy-nominated dance music superstars SOFI TUKKER as equity partners in the company. Energetic music and colorful drinks shared among friends are key ingredients of life celebrations. SOFI TUKKER's eponymous duo Sophie Hawley-Weld and Tucker Halpern will share the joy of Novo Fogo with SOFI TUKKER music-lovers known around the world as "The Freak Fam" and beyond. As Novo Fogo's Chief Alegria Officers, (ChAOs) their areas of focus will include brand growth and strategy, product development and innovation, content creation and rainforest conservation initiatives. The duo was drawn to Novo Fogo by the brand's reputation for environmental sustainability and lifestyle wellness, historical outliers in the spirits industry. Novo Fogo is a carbon-negative company and the only independent craft cachaça brand to wholly own its distillery and sugarcane fields. With a distillery located in the heart of Brazil's coastal rainforest, conservation is a core principle of Novo Fogo's mission. SOFI TUKKER's partnership with Novo Fogo will allow the duo to directly participate in conservation initiatives like The Un-Endangered Forest™, the company's reforestation project in Brazil to save 36 species of trees from extinction. SOFI TUKKER will join the Novo Fogo Tree-Keeper™, a network of celebrity minority owners who seek to build awareness of the project, including soccer legends Stefan Frei, Kasey Keller, and Marcus Hahnemann. SOFI TUKKER's joyful sound is influenced by Brazilian music, initially shaped by Sophie's time spent living in Rio de Janeiro, where she fell in love with Brazil's people, culture, and music. Many of the band's hit songs feature Portuguese lyrics and take direct references from Brazilian poetry. The duo says of the partnership: "We have a lot in common with Novo Fogo. We share a core love of Brazil, fun, and environmentalism. Cachaça is Tuck's favorite drink and Soph doesn't drink alcohol, but she's still at the same party, both having the best time. This partnership works because Novo Fogo is so much more than cachaça and spirits; they are a powerful rainforest

preservation steward, and we're enthusiastic participants in the reforestation project The Un-Endangered Forest." <https://www.novofogo.com/>, <https://www.sofitukker.com/>

CARRINGTON'S RUM CREAM

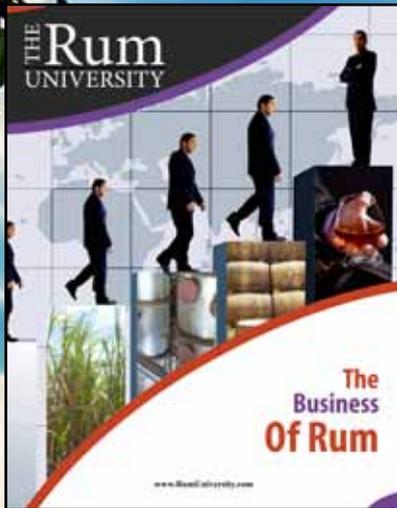
Tyrique Wilson, a 20-year-old University of the West Indies law student is the founder and owner of Carringtons Rum Cream, a Barbadian cream liqueur. It is based on a recipe by his grandfather, Hurlstone "Harold" Wilson, who passed away in 2016. Tyrique started the brand in 2020, during the COVID-19 pandemic at the age of 18. Wilson told Barbados Loop News "I played around with different types of entrepreneurial efforts. However, when the pandemic hit I realized that those types of businesses weren't immune to such occurrences in the way that other areas could be. When I sat down and I started to think about what could I do, I realized the answer was right in front of me and that was the recipe my grandfather had always been making. So, in 2020, I took a couple months, I thought about and I developed the brand. I decided to take it up not only as a way to earn a living but equally as a way to honor him even though he is no longer with us," Tyrique continued. Originally named Sunbury, the liqueur was rebranded on November 22, 2022 to Carringtons, where Tyrique grew up, Carrington's Village, St Michael. In the span of two years, the demand for Carringtons has grown exponentially. This is quite the feat as he launched during the height of the pandemic. Tyrique shared that it wasn't all smooth sailing. He was forced to stagger production in 2020 and 2021 because of the global shipping blockage, it was difficult to source bottles. But now their greatest challenge is fulfilling the growing demand - Carringtons original and coconut cream are a hit. <https://drinkcarringtons.company.site/>

DUPPY SHARE

Food & Drink International has reported that Duppy Share, the London-based Caribbean rum brand, has just completed a fundraising round of £2 million, recruiting a new set of investors. George Frost, the son of broadcasting legend Sir David Frost, founded Duppy Share Rum seven years ago and this year they will sell over 500,000 bottles or "just shy of 1,500,000 shots" as he puts it. Duppy Share is now the top selling premium rum in the UK. "If I think back to the beginning, when I had to persuade the 3 Fs (Friends, Family and Fools) that the rum revolution was coming, I was met with quite the reaction, from 'surely you mean Gin' to 'but you don't even run!' If you had told me then that we would be where we are now – well, even my totally blind, naive and crazed optimism would not have equipped me to take you seriously," says George Frost. <https://www.theduppyshare.com/>



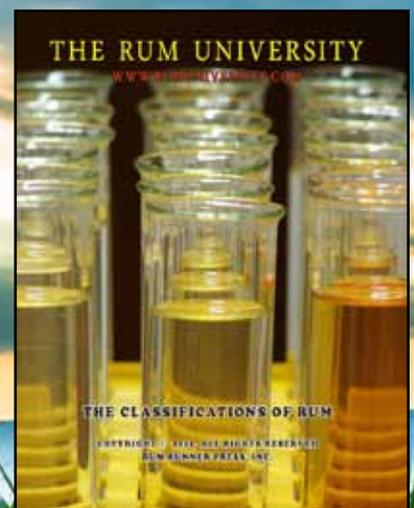
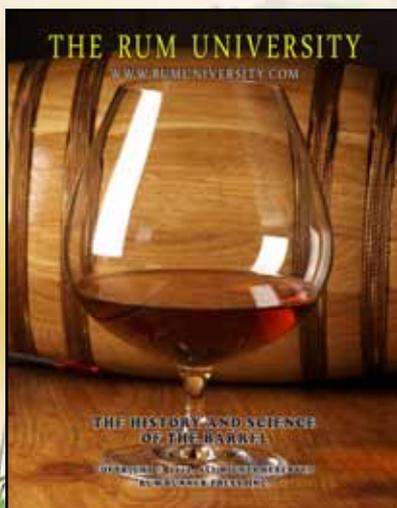
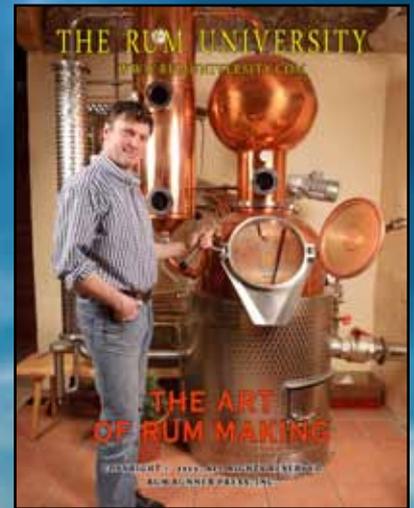
Next 3-Day Rum Course: September 6-8 2023



The Rum University® is proud to announce the date for its next **3-Day Rum Course**, which will be offered at Moonshine University's state of the art facility in Louisville, KY.

This course is designed for both existing and future rum distillers and brand owners, the 3-day workshop combines theory and practice to provide attendees with a practical, hands-on education on all things rum. From the financial, marketing, and regulatory considerations to the distillation, aging, and blending processes, every student will leave this course with a nuanced understanding of rum production, the spirits business, and how rum fits into the global, economic landscape.

Of course, you won't miss out on any of the fun stuff: you'll get to explore the science of rum production while getting your



Did you miss out on the last course?
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hands dirty distilling at our on-campus facilities. We'll also explore the history, category styles, and production methods for rum, as well as its mash bills, fermenting, distilling, and finishing processes. With rum tastings and sensory training sessions set up throughout the course, you'll discover a variety of rum expressions and styles, and get a feel for the versatility of this delightful spirit.

Whether you're a seasoned rum distiller or newbie to the business, this class is for anyone who has or is planning to open and/or operate a distillery; production team members (blenders); and anyone else interested in refining their knowledge of rum production.

This class is co-taught by Luis and Margaret Ayala, Co-Founders of **The Rum University®** and **Got Rum? Magazine**.

6-Day Distiller Course, 2023 Schedule

The Rum University® is responsible for in-person teaching of the **Rum Curriculum** of the **6-Day Distiller Course** offered by Moonshine University at their state of the art facility in Louisville, KY.

The **6-Day Distiller Course** is designed not only to give the most comprehensive technical training and business management education in the industry, but also to offer participants social and networking opportunities with other participants, suppliers, industry professionals and world-renowned master distillers.

The Rum section of the 6-Day Distiller Course covers the following topics:

- Rum definition (technical, legal, chemical)
- Alcohol congeners, quantifications and differentiations
- Sugarcane origin, cultivation, harvest and processing
- Business and economic aspects of the rum industry
- Organoleptic assessments of rum via tasting exercises
- Overview of fermentation, distillation, aging and blending
- Hands-on distillation equipment experience
- Q&A

To register or to check for availability, please visit their website at www.moonshineuniversity.com. These are the 2023 dates:

- March 26-31, 2023
- May 21-26, 2023
- July 23-28, 2023
- October 22-27, 2023

THE **Rum**®
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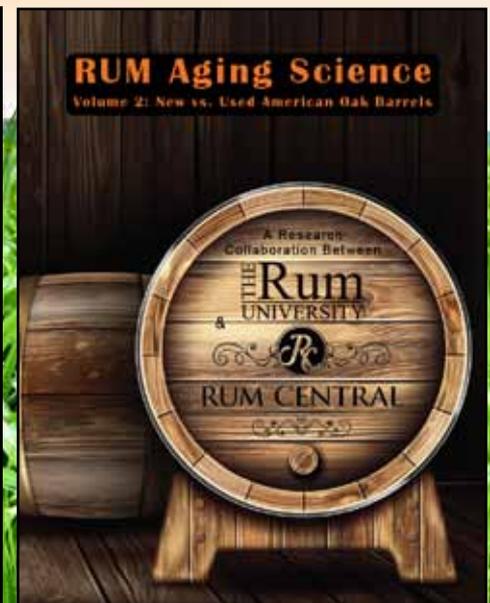
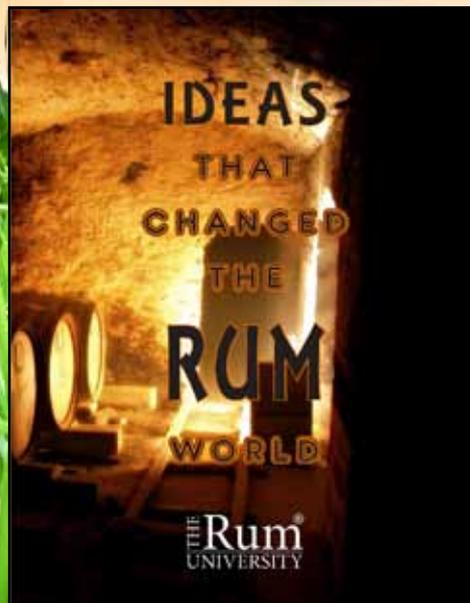
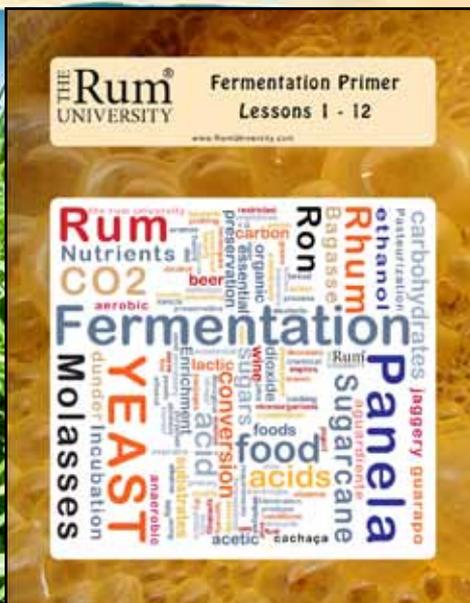
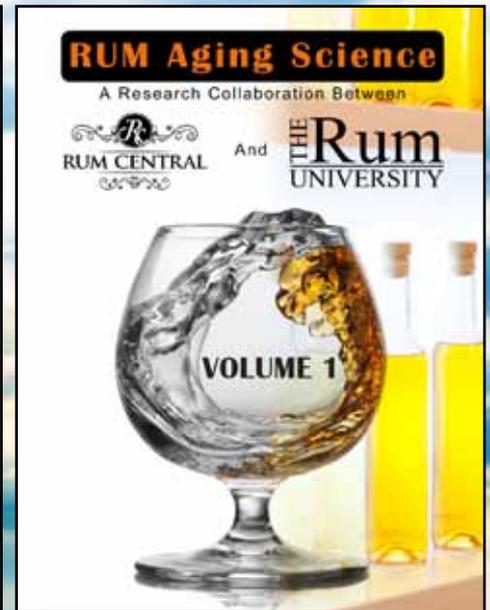
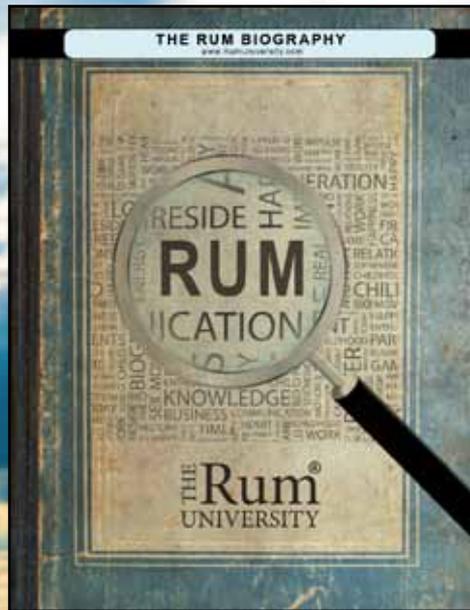
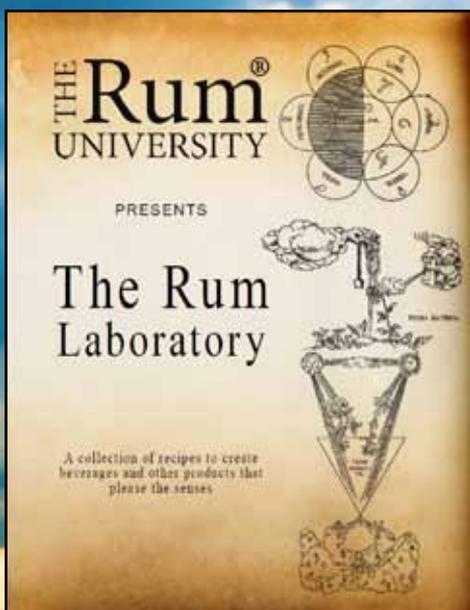
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EXCLUSIVE INTERVIEW

by Margaret Ayala



Mr. Robbie Delaney (with his wife Carolina and kids), Owner/Founder of Muddy River Distillery, located in Belmont, North Carolina, USA

Family-owned and operated businesses are at the core of our economy. They not only represent expressions of the entrepreneurial spirit, they are also essential pillars for most communities. I am extremely proud of the work done by the Delaneys and am thrilled beyond words by their success and continuous growth. Muddy River Distillery is a vivid example of the American Dream and I'm sure they are -and will continue to be- an inspiration to many. Cheers!



Margaret Ayala, Publisher

Q: Welcome back to “Got Rum?”! I last interviewed you in June of 2021. I understand many things have happened since then, what would you say has been the biggest?

Thank you for having me again, I'm glad to be back! Yes, we have been busy at Muddy River Distillery with lots of upcoming projects, but purchasing our new location, the Historic Mount Holly Cotton Mill and starting to restore it is by far the biggest thing happening.

Q: Wow! Congratulation on the new facility. Most of us have experienced “growing pains” at some point in our lives. Would you say the move to the bigger facility has been the most challenging thing you've faced besides the initial opening of your distillery?



Yes, it has definitely been the hardest thing besides opening the distillery. Trying to get a building with the economy the past few years was tough. We looked for about 2 years and made offers on a few different properties before this one. This building is special because it was built in 1875 and is on the National Historic Register. It's a lot of paperwork having to work with local, state, and federal commissions and keeping within the constraints and getting approval for each change on the inside and out. We want to keep its historic integrity and it will be very cool once we complete renovations.

Q: But being in a larger facility has many perks. You are now able to host different events. Can you tell us more about them?

Being able to host different events at our new location is going to be huge and something we are very excited about. We put on Cocktail Classes and 5-Course Cocktail Dinners in our current distillery but the space makes it slightly difficult. In the new location we will have several spaces dedicated to hosting events like the cocktail classes, 5-course dinners, private events, markets, live music, and festivals. With the bar and event space being about 4,500 square feet, the options are basically endless.

Q: Your cocktail classes sound like they are fun and very informative. What would you say is the most popular cocktail students enjoy making and why?



The classes are a blast and our customers really love them! People really start to feel like bartenders once they learn how to make a couple of Muddy River cocktails. Not only are you making delicious cocktails, but we teach you bar tricks, too. Our Coffee Rum Old Fashioned is a student favorite, it's a super easy cocktail where the flavors just blend together so nicely and unexpectedly. The recipe is on our YouTube!

Q: You also have a new area devoted to barrel aging. What kinds of barrels are you using and do you have plans to add other types of barrels in the future?

Yes, we are finally building a rickhouse which is going to free up a lot of our production space! All of our barrels are virgin American White Oak, meaning we don't reuse a barrel. This way, we maintain a consistent and unique flavor for our brand. We have some experiments in the

works with different barrels, too, so stay tuned.

Q: I understand you all have been documenting the expansion on YouTube. For those who would love to watch your documentary, how can they find it?

Everything is on our YouTube channel! You can find us by searching Muddy River Distillery. You'll find not only the construction videos, but cocktail recipes, how we make rum videos, and so much more so definitely check it out! If there are specific things you want to see, just comment and let us know.

Q: In our previous interview you had custom-built your stills and you had a total of four stills: Freedom, Democracy, Liberty and Independence. Have you added any new stills to the family? If so, what size stills and do they also have cool names like the others?



We currently only have the four stills that you have listed, but we do have plans to add another one after we complete the project with the new building. We've got some names floating around in our heads to continue the theme we have going on. We have added a new 1,000 gallon fermentation tank that we have named Big Boss, after the brewery who sold us the tank.

Q: In our last interview you mentioned adding a coffee rum to your portfolio in celebration of your 10th year anniversary which was November 4, 2021. First of all, congratulations for 10 years of hard work and success!!! Did you ever launch this rum? If so, can you tell us more about it?

Thank you so much! We just celebrated 11 years and we couldn't be more excited for all the things we have accomplished and what is coming soon. Yes, we did release

a Coffee Rum in November 2021 and it has been a big hit. We keep the ingredients simple. We use real coffee, from Javesca roasted locally in Charlotte, NC, our rum, and some sugar. It's delicious!

Q: My goodness! I love coffee and of course I love rum so what a great addition to your portfolio! Are there particular cocktails you recommend for this rum? Do you also serve these cocktails at your bar?

We always recommend a Coffee Rum Old Fashioned or espresso martinis! Both are simple and even tastier with the addition of Muddy River Rum! We have a large selection of cocktail recipes for the Coffee Rum on our Youtube channel as well. Currently we do not have a bar in our facility, but we will! After restorations, The Mount Holly Cotton Mill will include a 4,500 square foot cocktail bar and event space. You'll be able to come in, get a





drink, watch us make liquor below through a glass window, and listen to some music. We'll have events throughout the year, too!

Q: In addition to the coffee rum you also had plans to develop an overproof rum, as well as a cask strength rum. Did you ever launch these as well? If so, can you tell us more about these two? Do you have a favorite cocktail for each of them?

We launched our Navy Strength Queen Charlotte's Reserve which is bottled at 110 proof! It's the same Queen Charlotte's Reserve you know and love, but with this release we've blended barrels of various ages and bottled at a higher proof than our other QCR lines. This way we have achieved a balanced barrel aged rum with inviting aromas, sweet, oaky flavors, and a pleasant warmth that lingers for around a minute after sipping. It's an employee favorite. It's just so smooth, something magical happens with our rum at this strength! It is a distillery exclusive, so come visit us to get it! We are still experimenting with the perfect cocktails, but you can't go wrong with drinking this straight or on the rocks. As we've been playing around with it, we found it works

extremely well in classic bourbon and whiskey cocktails. We shared a video on our YouTube talking about Navy Strength and showing how we bottled the first batch which is really cool to look back on. There are lots of cocktail recipes using Navy coming out soon, so make sure you're subscribed!

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

Follow us on social media to keep up with everything going on! You can find us on YouTube, Instagram, and TikTok @muddyriverdistillery and on Facebook. Stop by the distillery for tours and tastings, and definitely visit us at our new location once we open up, hopefully early 2024! Thank you so much for having me again, cheers!

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

Cheers!
Margaret Ayala, publisher of "Got Rum?"

CIGAR & RUM PAIRING

by Philip Ili Barake





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

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

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

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

Philip
#GRCigarPairing



The Last Coffee

There is a common denominator every December when I sit down to prepare the pairing for the magazine: I must think about the climate being experienced by most of our readers, in the Northern hemisphere. I recently saw images of the stadium where the Buffalo Bills play, it was covered in several meters of snow, while here (in Chile) we are regularly experiencing temperatures of 32C (90F) in the shade. Having seen those images, I can only think of two things: a warm pairing and one that is also short in duration.

I set my imagination free and, this being the last pairing I'm doing this year, I thought of a freshly brewed coffee. It can be one made at home using a pod coffee machine, just add the following to the cup first:

1 oz Coffee Liqueur
1 oz Rum Cacique 500

Despite the simplicity of the ingredients, the resulting coffee is well balanced with the rum, and it is ideal for cold days. I simply couldn't think of a better way to accompany a cigar in the cold. Keep in mind that if you don't have access to Cacique 500 from Venezuela, you can substitute it with another light (column-distilled) rum that is younger than 5 years.

It is time now to light up the cigar. For this pairing I grabbed a Partagas Serie P N°2 (52 x 156mm), which is one of the most famous full-body Cuban pyramid cigars. This is in one section of my humidor where I've been aging cigars for more than 10 years, so the intensity is weaker than normal, making it a true pleasure to enjoy after all this time.

To make the pairing even better, I poured rum into a tulip glass, to



FUNDADA EN 1796

santa Teresa

1796

RON DE SOLERA
PRODUCTO DE VENEZUELA
40% vol 750 ml

No. 22
ABANA

Photo credit: @Cigarili



drink when smoking the second third of the cigar. I selected another Venezuelan rum, Santa Teresa 1796, a rum that has been with me since I first started getting into the rum world. The Solera blend has changed over the years, and I've gone through many bottles of it. If you don't have access to this rum, you can replace it with another similar-aged rum, just make sure to not chose an overly sweet one. While it is true that the pairing should reflect your own taste, it is also important to not use products that push the limits in any direction, to avoid masking flavors and aromas.

I really enjoyed the pairing, even though it was warm for me, even in the shade. All I have to do is imagine the patio covered with snow as I enjoy how the flavors change minute by minute.

I hope you can replicate this pairing and that you can endure the cold with a coffee and a good cigar. If you don't have the same cigar I used, you can substitute it with any cigar you've been saving for a special occasion.

I wish you all an excellent new year, hopefully you can continue to enjoy my pairings as much as I enjoy putting them together for you. Even if you don't have a lot of free time, the few moments you can set aside for pairings will be worth it. Happy New Year and I'll see you again in 2023!

Cheers!
Philip Ili Barake
#GRCigarPairing



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