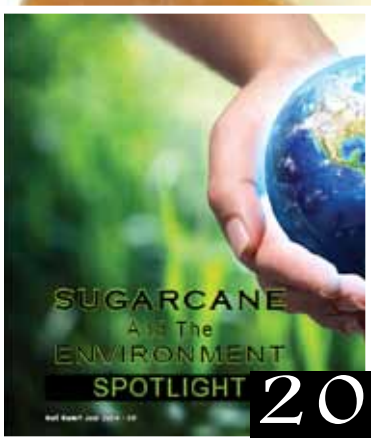
Got Rum?®

JULY 2024

FROM THE GRASS TO YOUR GLASS, SINCE 2001!

COOKING WITH RUM - ANGEL'S SHARE - CIGAR & RUM
SUGARCANE AND THE ENVIRONMENT - RUM HISTORIAN
THE AMAZING WORLD OF ALCOHOL - RUM IN THE NEWS
THE IMBIBER'S ALMANAC - RUM IN HISTORY
THE SWEET BUSINESS OF SUGAR



The Amazing

WORLD of ALCOHOL

Join us as we explore the fascinating world of alcohols, their aldehydes, carboxylic acids, esters and much more.

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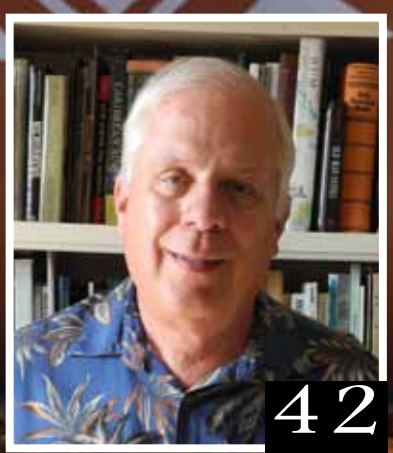

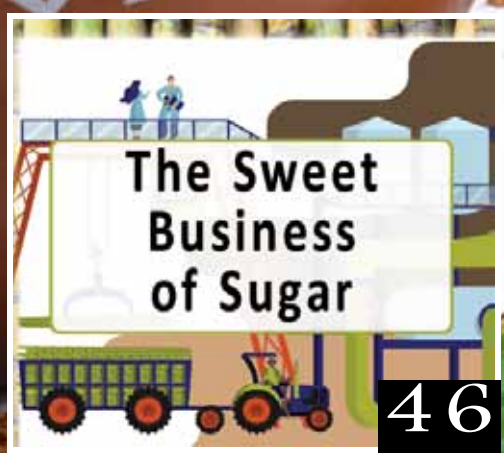

Got Rum?®

Printed in the U.S.A.
A publication of Rum Runner Press, Inc.
Taylor, Texas 76574 - U.S.A.

Tel/Fax +1 (855) RUM-TIPS

July 2024

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

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

FRONT COVER: Maharashtra Cane Cutters
INSIDE SPREAD: India's Lal Shakkar

FROM THE EDITOR

Sugarcane: Beyond The Mill

In past articles I've written about the creativity involved in sugarcane production. In many countries around the world, the very name of the sugar mills is "*Ingenio*" (Spanish) or "*Engehno*" (Portuguese). The word "*Engine*" in English is derived from the same root: the word "*ingenious,*" which comes to us from the French "*ingénieux*," which in turn came from the Latin "*ingeniosus*," derived from "*ingenium*," meaning '*mind, intellect.*'

The modern definition of *ingenious* is:

in·ge·nious (in-ˈjēn-yəs)

1. having or showing an unusual aptitude for discovering, inventing, or contriving
2. marked by originality, resourcefulness, and cleverness in conception or execution
3. showing or calling for intelligence, aptitude, or discernment

It is no surprise that such name would be used to describe the agglomeration of diverse disciplines needed to construct and operate a sugarcane mill, including *engineering*, *physics*, *chemistry* and, in modern mills, *biology*.

Sugar mills process a lot of sugarcane, in order to extract the juice required to feed the evaporators and centrifuges that ultimately produce the crystallized sugar the world craves. This process also leaves behind co-products, such as **molasses** (cane syrup) and **bagasse** (cane fiber). I called these *co-products* and not *waste products* because their high commercial value: **molasses** contain a very high concentration of

sugars that are excellent as feedstock or as fermentation stock, while the **bagasse's** combustion potential can -and very often does- provide all the steam and electricity needed for sugar mills to operate.

Despite the above achievements, I know more innovations are still waiting beyond the horizon. Thus, I am filled with joy every time I learn about products/applications such as Sugarcrete® (see pg. 20).

Cheers!

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!

Crossfire Hurricane Rum

In late 2023 it was announced that The Rolling Stones along with Universal Music Group and Socio Ventures had formed a partnership to produce Crossfire Hurricane Rum. As more details were released, we learned that it is a blend of rums that are in part aged up to five years in used oak bourbon barrels sourced from Barbados, Dominican Republic, and Jamaica. The rums for the blend are transported to New Port Richey Florida where they are blended and bottled to 40% ABV at The Point distillery. Fun trivia: The name of the rum is from the first line of their song Jumpin' Jack Flash- "I was born in a crossfire hurricane".

Appearance

The 700-ml bottle is a squat, short-necked bottle with Crossfire Hurricane embossed across the front. The neck has a green wrap with the Rolling Stones logo, a clear security wrap, and a white security strip securing the wooden-capped cork to the bottle. Two labels wrap the base and provide all the basic information about the rum, along with a statement from the band concerning the inspiration behind the product.

The color is a medium-golden amber in the bottle that lightens slightly in the glass. Swirling the liquid creates a thin band that thickens and drops a single wave of tears before evaporating, leaving a ring of beads in their wake.

Nose

The aroma of the rum leads with caramelized vanilla and alcohol, which is followed by notes of cinnamon, nutmeg, and toasted oak.

Palate

Sipping the rum delivers a full-bodied swirl of flavors leading with light toffee notes and a kick of alcohol, that is followed by grilled pineapple, stewed bananas, and papaya, which together form the high notes. The spice notes from the aroma pop midpalate, and oak tannins manifest, creating the foundation of the flavor profile. The oak tannins balance the sweetness of the fruit notes and lead to a long, lightly acidic finish.

Review

When The Rolling Stones announced they were producing this rum blend, I was curious how it would compare to other celebrity-backed rums I had experienced in the past. I also found it interesting that of the spirit brands tied to the band, this is the first one that is owned by them and not licensed. During the evaluation process, I discovered the rum to be surprisingly well balanced between the fruit, spices, and wood tannins and not overly sweet. So many other celebrity brands are overly contrived sugar bombs, and this one is most certainly not one of them.

While fine as a sipper, the rum functions quite well as the alcohol base of cocktails. The website recommends several cocktails, but I found it maintained its identity in a Jet Pilot and simple Daiquiri. Moderately priced, Crossfire Hurricane Rum is a worthy pick up the next time you are looking for a new flavor experience.

www.crossfirehurricane.com

Planteray Cut and Dry Coconut Rum

Earlier this year Maison Ferrand launched their newly renamed Planteray rum line with their Cut and Dry Coconut Rum. Four years in the making going through a variety of recipes, the company uses unaged rum produced at the West Indies Rum Distillery in Barbados where they infuse it with locally grown coconuts to create their product. According to their marketing material they use one coconut for every liter of the product. The rum is blended and bottled to 40% ABV.

Appearance

The tall 700 mL raffia-wrapped bottle is a custom-designed bottle like what was used for the Plantation line. The bottle is dominated by a label that shares details about the inspiration related to the rum and a local legend. The synthetic cork is secured to the bottle with a black logoed wrap and themed neck label.

The liquid holds a dark amber color in the bottle and glass, with a dense amount of organic material suspended in the rum. Swirling the liquid creates a thick band around the glass that releases a wave of fast-moving legs, followed by a second wave of slower, thicker legs. It takes quite some time for the band to evaporate, leaving behind beads of residue.

Nose

The aroma of the rum delivers a solid hit of sweet coconut front and center. As the coconut slowly relented, I discovered notes of caramelized vanilla and cinnamon spice.

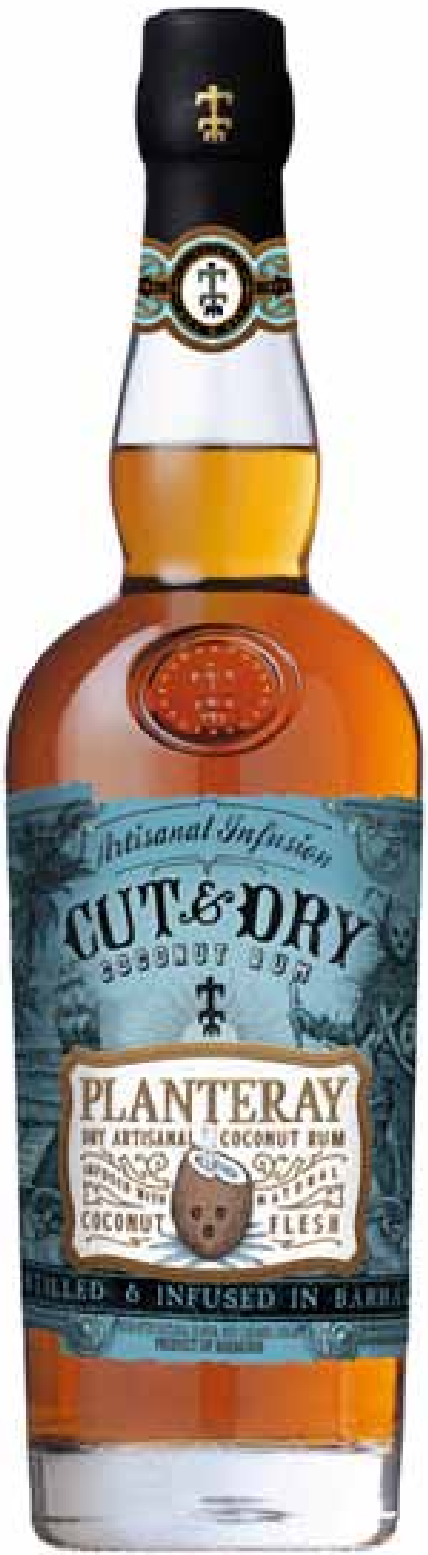
Palate

The first sip of the rum had a surprising density to it with the sweet coconut from the aroma manifesting front and center taking the high notes. An herbaceous spiciness forms the foundation with a nip of ginger, followed by notes of dark vanilla, cinnamon and black pepper. The alcohol bites into the experience before the coconut flavor rushes back in a long, sweet finish.

Review

When it comes to coconut rums, after years of bad experiences with suntan lotion-flavored chemical nastiness, I have grown weary of them, but summer seems like the perfect time to do a coconut rum review. When Planteray Cut and Dry was officially released, there was a great deal of hype surrounding the rum line name change and the production methods related to this particular expression. Overall, I found that the team at Maison Ferrand created a solid coconut flavored rum that avoided the pitfalls of other products in the category.

If the company can meet the global demand, this rum could be a real workhorse for the hospitality industry, joining the ranks of Stiggins Pineapple and OFTD on back bars. I liked the added dimension of the spice notes, which helped tone down and balance the sweetness of the product. By design, this rum is engineered to be mixed in cocktails, and a Piña Colada is an easy one to begin with. However, after experimenting with it, the coconut rum mixes well with citrus flavors and adds an interesting twist to some classic cocktails. As I researched the rum and information about Barbados coconut farms, I am concerned about the company's ability to sustain production and meet market demands that the market will want for this coconut rum. One coconut per liter on an island that has a limited crop is going to be challenging. It will be interesting to see how they address these demands moving forward.



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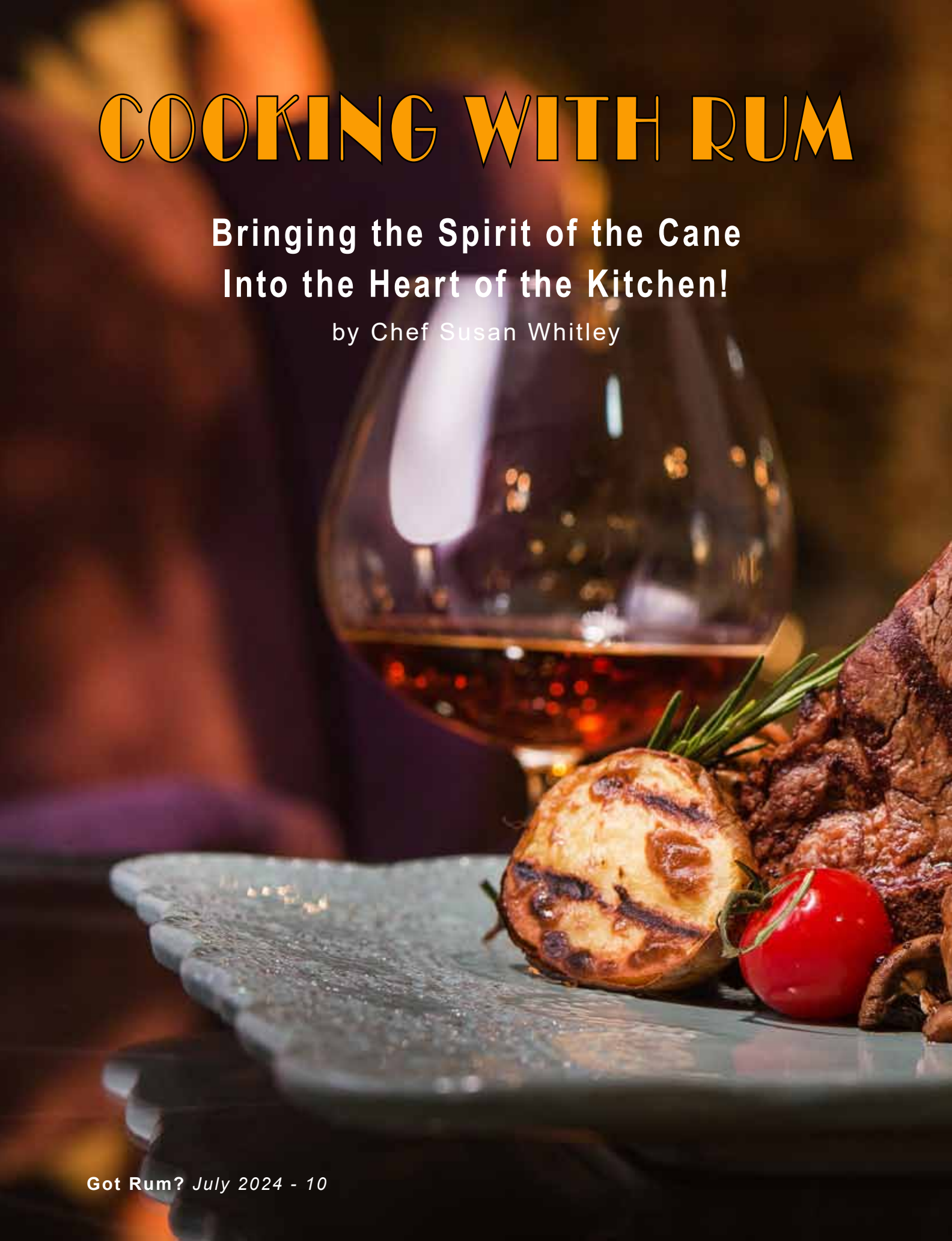
COOKING WITH RUM

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

by Chef Susan Whitley



THAI COCONUT CURRY MEATBALLS

Ingredients:

- 1 lb. Ground Beef
- 1 lb. Ground Pork
- 1 tsp. Curry Powder
- 2 tsp. Ground Basil
- ¼ tsp. Ground Ginger
- 1/2 tsp. Garlic Powder
- 3/4 C. All-Purpose Flour
- 1 Egg, beaten
- 2 Tbsp. Coconut Oil
- 1 small Yellow Onion, chopped
- 1 small White Onion, chopped
- 1 Red Bell Pepper, chopped
- 2 Garlic Cloves, crushed
- 2 Tbsp. Fresh Ginger, chopped
- 3 Tbsp. Thai Red Curry Paste
- 2 ½ C. Coconut Milk
- ¼ C. Coconut Rum
- ¼ C. Fresh Cilantro, chopped
- Salt to taste
- Juice of 2 Limes

Instructions:

1. Preheat oven to 350°F.
2. Mix well together the ground beef and pork in a medium sized bowl.
3. In a smaller bowl, mix together curry powder, basil, ginger, garlic powder, and flour. Add to the meat mixture and incorporate well. Finally, add the egg. Form the meatballs into 1 ½ inch diameter balls, and place on a large baking sheet. Bake for 20 minutes.
4. While meatballs are baking, make the sauce. Heat a large skillet to medium high heat, add coconut oil. Add the chopped veggies: onions, bell pepper, garlic, and ginger. Cook for 5 minutes or until onion is translucent. Add curry paste, coconut milk and coconut rum. Reduce heat to medium and simmer for 10 minutes until the curry paste is completely mixed into the sauce. Add salt to taste.
5. Remove meatballs from oven and add to the sauce, cook for another 5 minutes. Add lime juice and chopped cilantro then stir. Serve hot over rice and garnish with additional fresh cilantro.

Credit: thesavoryceliac.com

Suggested cocktail pairing:

COCONUT MOJITO

Ingredients:

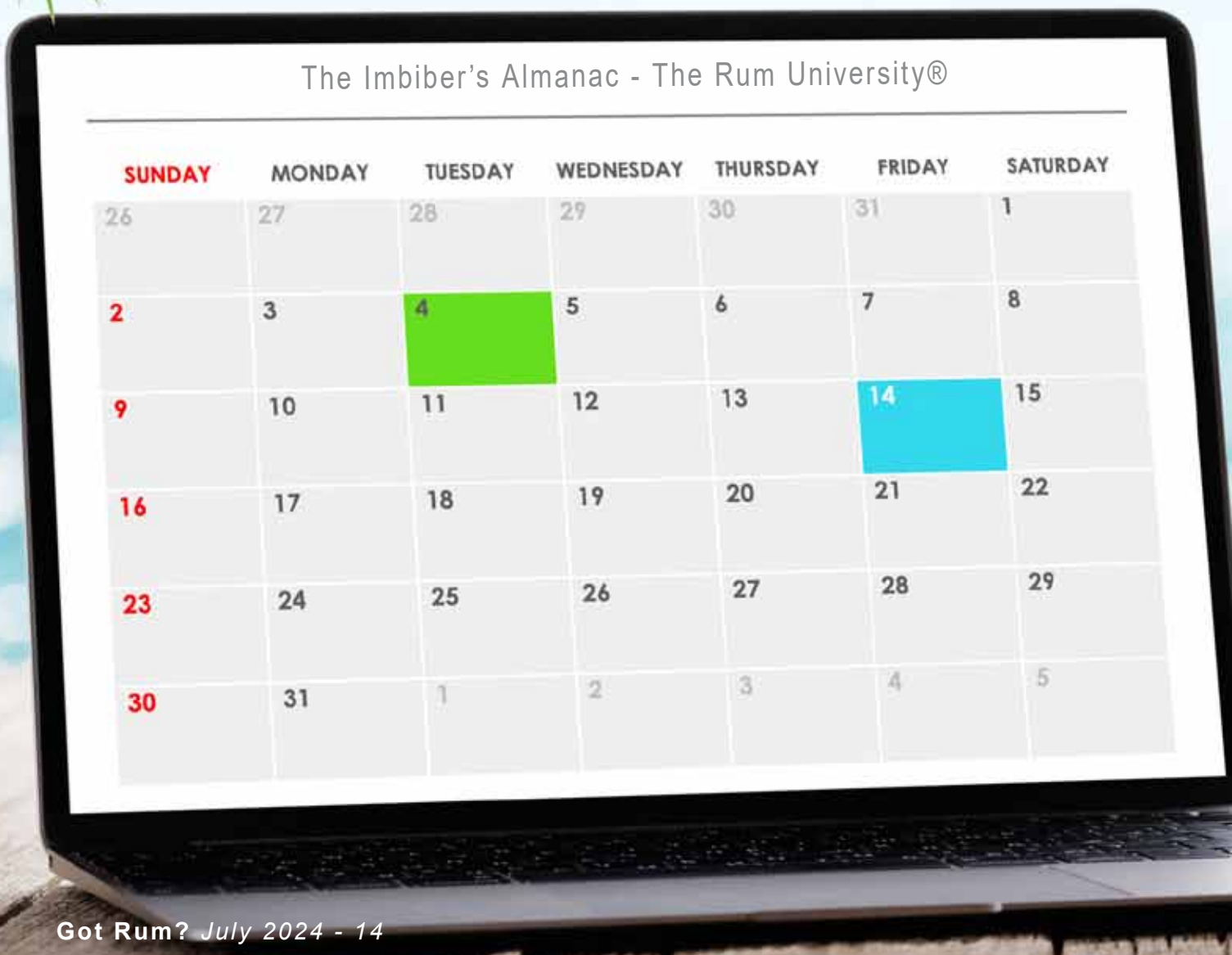
- 1 Lime Wedge
- 1 ½ tsp. Simple Syrup
- 1 C. Ice Cubes
- 2 Mint Sprigs
- 2 oz. Coconut Rum
- 1 oz. Light Rum
- 1 oz. Cream of Coconut
- 1 oz. Lime Juice
- ½ C. Club Soda

Directions:

Squeeze lime wedge into a highball glass; drop lime into the glass. Add simple syrup; muddle. Add ice. Gently press mint or slap mint; add to glass. Pour rum, cream of coconut, lime juice and club soda into glass; stir. If desired, garnish with additional lime.

The IMBIBER'S Almanac

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



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The IMBIBER'S Almanac

JULY

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!

JUL 2 National Anisette Day
JUL 8 World Rum Day
JUL 10 National Piña Colada Day
JUL 11 National Mojito Day
JUL 12 Michelada Day
JUL 14 National Grand Marnier Day
JUL 19 National Daiquiri Day
JUL 24 National Tequila Day
JUL 27 National Scotch Day

The IMBIBER'S Almanac

Featured Cocktail:
Classic Daiquiri
(July 19th)

Ingredients:

- 1 1/2 oz. Low-congener, Un-aged (white) Rum
- 3/4 oz. Freshly Squeezed Lime Juice
- 1/2 to 3/4 oz. Simple Syrup, to taste

Directions:

1. Add the ingredients to a cocktail shaker with ice cubes. Shake well.
2. Strain into a chilled cocktail glass. Serve and enjoy.

Tips (www.thespruceeats.com):

- If your drink is a bit too tart, add more syrup. If it is too sweet, add more lime. Additionally, the simple syrup you use will play a role; with a rich (2:1) simple syrup, you won't need as much as a Daiquiri made with a 1:1 syrup.
- Though a Daiquiri isn't usually garnished, a lime wedge or twisted lime peel is a good option.
- Like many classic cocktails, the Daiquiri is designed to be a short, neat drink, which is why the final volume is only 3 ounces. Considering its strength, this is not a bad thing. You can certainly double the recipe or serve it on the rocks if you like.

SUGARCANE And The ENVIRONMENT

SPOTLIGHT

SPOTLIGHT: Sugarcrete®

https://uel.ac.uk/sugarcrete

About Sugarcrete®

Sugarcrete® provides a low-carbon alternative to bricks and concrete blockwork developed by the University of East London (UEL). The material combines sugarcane fibres left over after sugar production, with sand-mineral binders to produce bricks that have a carbon footprint six times smaller than traditionally made clay bricks.

This low-carbon material is just a part of the project's ambitions. The project seeks to offer different viable, sustainable, and safe construction solutions, using bio-waste as the core resource, to enhance community well-being and security.

The project has been developed as a collaboration between the UEL MArch Architecture programme and the Sustainability Research Institute (SRI) with the support of Tate & Lyle Sugars and Chemical Systems Technologies (India) Pvt. Ltd.

Project Details

The aim of the project is to develop ultra-low carbon building components using sugarcane bio-waste (bagasse), allowing the storage of biogenic carbon from fast-growing plants in construction materials as an effective strategy to delay carbon emissions.

Sugarcane is the world's largest crop by production volume. The processing of sugarcane to produce sugar generates enough raw material to partially replace high energy-demanding construction systems such as concrete or brick. Sugarcane growth provides one of the fastest CO2-to-biomass conversion mediums available, up to 50 times more efficient than forestry.

Research developed at UEL demonstrates how this residue stream can provide a sustainable construction material. The new Sugarcrete® material, prototyped using the Sustainability Research Institute's advanced laboratory, presents high-quality mechanical, acoustic, fire and thermal properties, and has been tested to industry standards for fire resistance (ISO 1716:2021), compressive strength (ASTM C39), thermal conductivity (Hot-Box method) and durability (BS EN 927-6). The testing has shown promising results for Sugarcrete® to be used as insulation panels, lightweight blocks, load-bearing blockwork and structural floor and roof slabs.

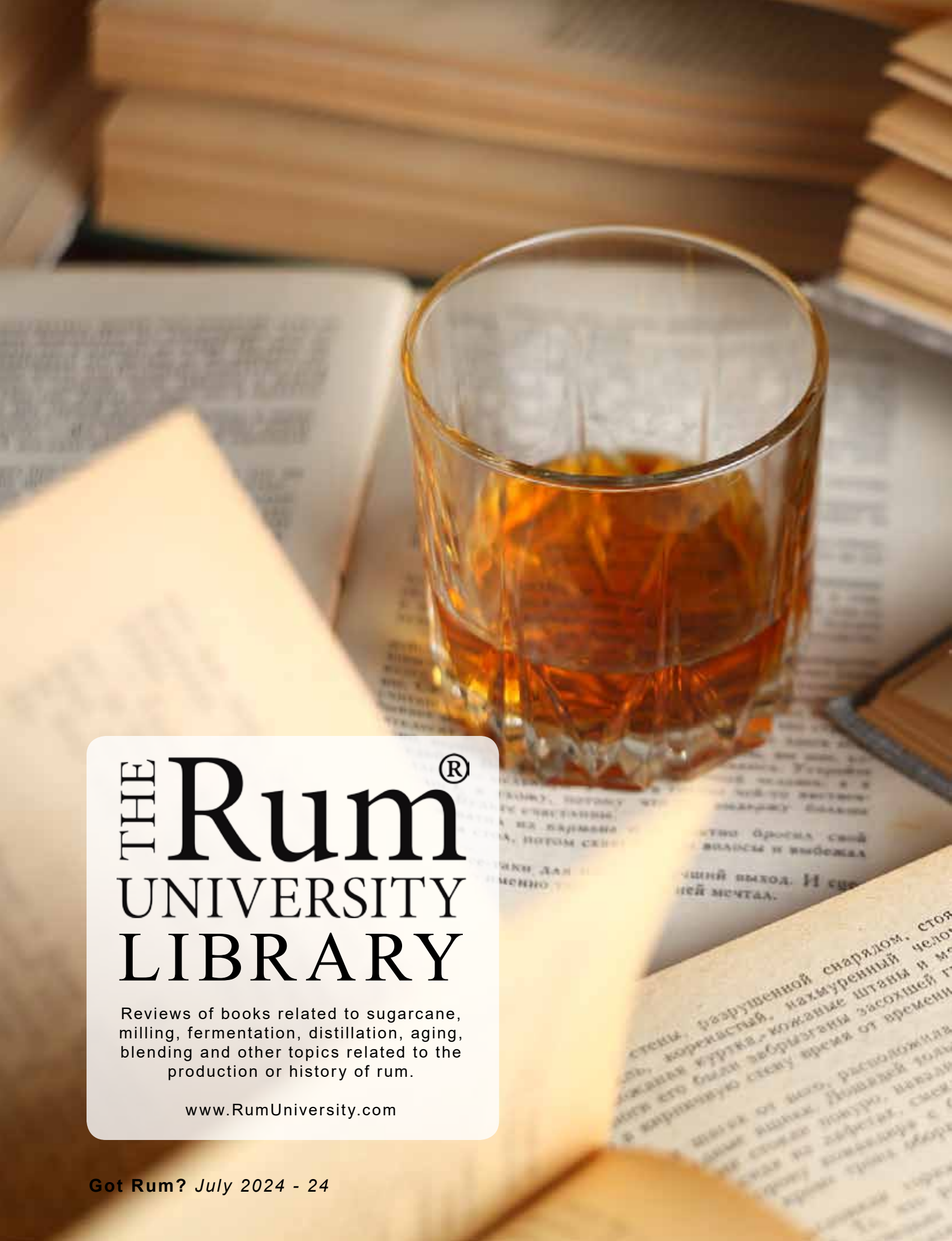
Sugarcrete® research will benefit local manufacturers in the global south where construction materials are frequently imported, environmentally poor performing, high cost and high carbon minimises transportation costs. Local producers can make radically new, affordable and ultra-low carbon 'vernacular' building materials that can create new income streams via export to the global North.

As such, Sugarcrete® is not patented. It is purposely 'open access' in order to establish partnerships to produce new bio-waste-based construction materials where sugar cane is grown, and the benefit is greatest.

Awards And Nominations

- Built by Nature Prize: Winner 2024
- EU Worth Partnership: Winner 2024
- Earthshot Prize: Longlisted under the category of building a waste-free world 2024
- UEL Public and Community Engagement Student Awards: Winner 2023
- Edie Innovation of the Year Winner 2023
- Climate Positive Awards Green Cross UK: Winner 2023
- Earthshot Prize: Shortlisted under the category of building a waste-free world 2023
- Harvard Material Symposium: Commendation 2023
- Dezeen Sustainability Award – Material Innovation Category: Shortlisted 2023

For more information, including technical reports and contact details, please visit the project's official website at https://uel.ac.uk/sugarcrete.



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

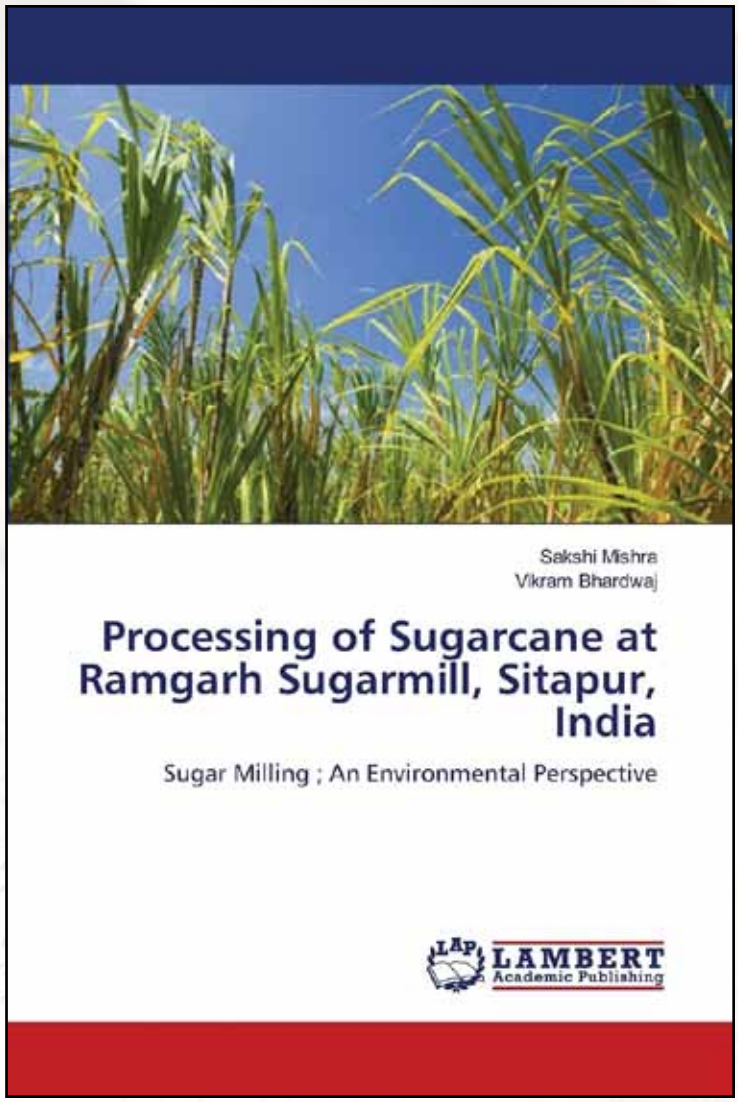
Processing of Sugarcane at Ramgarh Sugarmill, Sitapur, India: Sugar Milling; An Environmental Perspective

(Publisher's Review) The present book entitled "Processing of Sugarcane at Ramgarh Sugarmill, Sitapur, India" is a dissertation study conducted by Ms. Sakshi Mishra for her Masters in Environmental Science from University of Lucknow, India.

The objective of this book is to study in detail about manufacturing of sugar from sugarcane through various stages, generation and quantification of by-products at different stages, their character, composition & utilization in form of value added products at the study site as well as their other commercial usages.

The study also incorporates details about the pollutants generated during the processing of sugarcane mainly focusing on treatment of effluent generated at the site by effluent treatment plant and their conformity with norms prescribed by Central Pollution Control Board / Uttar Pradesh State Pollution Control Board, India.

This book is illustrated in a way that it may be helpful in form of reference book to academicians as well as researchers as far pollution generation and its treatment is concerned at similar study sites.



ASIN: 3659108693
Publisher: LAP LAMBERT Academic Publishing (May 15, 2012)
Language: English
Paperback: 64 pages
ISBN-10: 9783659108693
ISBN-13: 978-3659108693
Item Weight: 3.82 ounces
Dimensions: 5.91 x 0.15 x 8.66 inches

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.

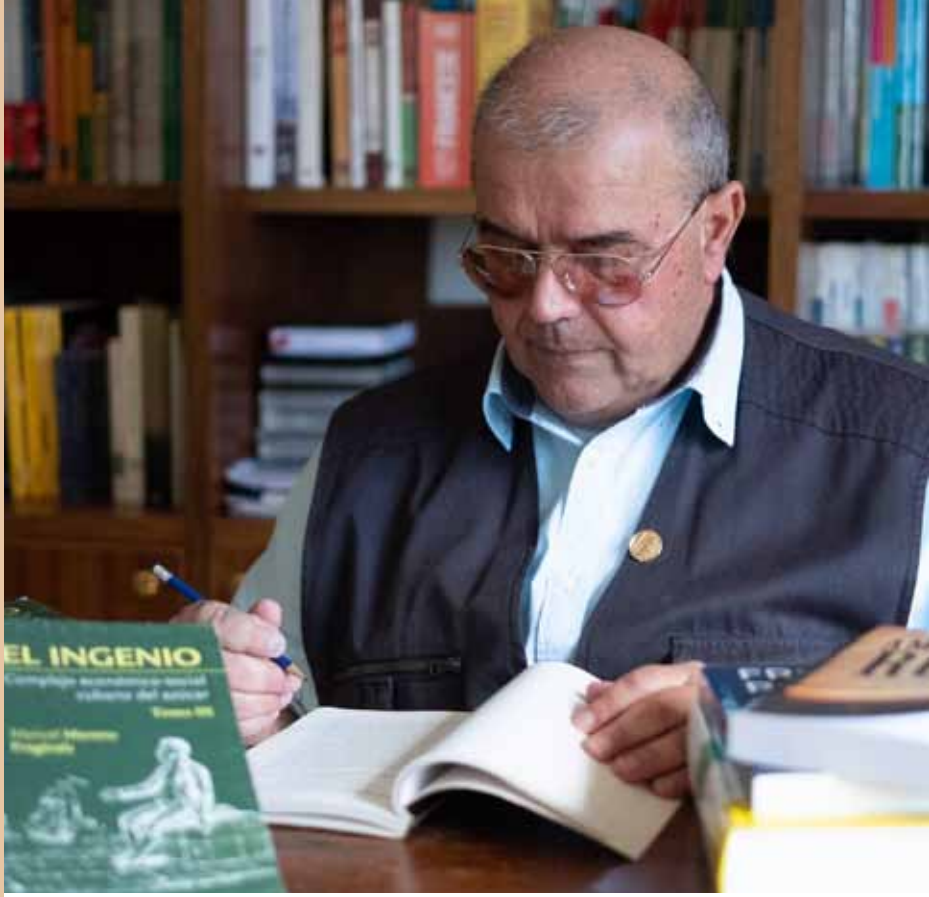
Soon, I discovered that rum has also a terrible and rich History, made of voyages and conquests, blood and sweat, imperial fleets and revolutions. I soon realized that this History deserved to be researched properly and I decided to devote myself to it with all my passion and with the help of the basic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

20. PROHIBITION

With the term Prohibition we usually refer to the period from January 17, 1920 to December 5, 1933, when, under the terms of the Eighteenth Amendment, in the United States the production, importation, transportation and sale of alcoholic beverages were prohibited. It is one of the most famous and most controversial moments of American history. It is remembered for leading to a rise in bootlegging and speakeasies, as well as a period of gangsterism and violent conflicts between law enforcement officials and bootleggers and among the many criminal gangs. I reckon it is one of the most criminogenic laws in American history, and not only that. It had a great influence on the history of Cuba in general, and of its rum in particular.

Let us try to summarise what American Prohibition was, starting from its legal foundations: the Eighteenth Amendment and the Volstead Act.

The Eighteenth Amendment to the United States Constitution was ratified by the requisite number of states on January 16, 1919. It declared the production, transport and sale of intoxicating

liquors illegal. It is less well known, but it is important to point out, that the Eighteenth Amendment did not outlaw the actual consumption of alcohol. The Amendment went into effect one year later, on January 16, 1920.

The Volstead Act was the legal instrument in enforcing the Eighteenth Amendment. Approved in 1919 and come into force in 1920, it defined intoxicating liquors and established penalties for their production. Moreover, it aimed to regulate the manufacture, production, use, and sale of high-proof spirits for purposes other than beverages.

The ratification of the Eighteenth Amendment certainly wasn't a coup by some abstemious puritan, but the fruit of a long, tough struggle carried on for more than a century by the so-called temperance movements.

The temperance movements, born in the late 1700s and become during the 1800s a central element of the political life of the US, were numerous and diverse, with many members and activists. Throughout their long history - which, however, is not over - they have known ups and downs, sometimes achieving partial victories followed by momentary defeats, and have managed to mobilize large masses of citizens with a great role of some Protestant churches and women. They made extensive use of propaganda, flooding the United States with millions of copies of books, pamphlets, prints, etc. They also used the law, sometimes succeeding, for some periods, in imposing prohibitionist rules at the local level. Last but not least, women in particular sometimes even resorted to naked violence against saloons and their unfortunate patrons.

There is a vast scholarly bibliography on the subject, which I have only merely touched upon. At first glance, and simplifying somewhat, it would seem to me that the temperance movements saw an alliance of modern medical science with traditional puritanism. I think we can see in the long battle against alcohol two constants of American history: the need to have an enemy, and the desire to impose good by force.

And yet, as early as 1840, Abraham Lincoln, in a speech to the Illinois House of Representatives, said: "Prohibition will work great injury to the cause of temperance. It is a species of intemperance within itself, for it goes beyond the bounds of reason in that it attempts to control a man's appetite by legislation, and makes a crime out of things that are not crimes. A Prohibition law strikes a blow at the very principles upon which our government was founded."

Temperance movements started out preaching "temperance", that is, drinking in moderation, often admitting fermented beverages and condemning only the Spirits. In a few decades, they became teetotalers, attacking all alcoholic beverages alike, whether distilled or fermented. For us rum enthusiasts, a singular characteristic of their campaigns is of particular interest: the relentless attack on rum, identified as the main enemy of public welfare and citizens' health. As a matter of fact, the focus of their propaganda was not alcohol in general, but rum or rather, "Demon Rum".

But, why rum? We know that Americans drank a lot of rum in the colonial era and at the beginning of the Republic (see my book *American Rum*, 2017). But by the 1830s they were drinking less and less rum and more and more whiskey and beer. In the second half of the 1800s, rum consumption continued to drop, until, by the end of the century, rum was taken only as a traditional remedy for colds, fevers and other illnesses. So why did the temperance movements attack "Demon Rum" rather than whiskey or beer?

In 1839, Thomas Sovereign in his famous "*The American Temperance Spelling Book*" defined rum as "A Spirit distilled from cane juice or molasses ... a general term used to denote all kinds of intoxicating drinks". "But it was much more than that. In cartoons, rum loomed as the alien other, invariably with a bottle neatly labeled 'Rum', which was convenient for cartoonists short of space. They could

have used 'Gin', but most Americans didn't and hadn't, whereas rum was foreign and had a history. It represented Catholics, subhuman Irish, and similar non-native breeds. At the time when most Americans were drinking whiskey, it was rum that was evoked most frequently. It was more patriotic than attacking whiskey overtly." (Ian Williams "*RUM A Social and Sociable History*" 2005).

In a huge number of books, pamphlets, cartoons, newspapers, etc. all along the 1800s the word rum was used as a synonym for alcohol, drunkenness and vice. The monosyllabic power of its name, which made it a favorite with poets and writers, certainly contributed to all this. But I think there was something more and deeper in American minds.

I am not an expert of American history, but it seems to me that in the 1800s drinking rum, was increasingly considered a habit characteristic of bad citizens, people like native Americans and immigrants, who did not match the traditional republican virtues and ought to be mistrusted. True Americans didn't drink rum. The best-known phrases used in temperance campaigns include the famous alliteration "Rum, Romanism and Rebellion", pronounced during the 1884 presidential election campaign by a member of the Republican Party, Rev. Samuel D. Burchard. With his famous alliteration, Burchard meant to attack the Democratic Party, exposing it as the party of Vice, of Irish Catholic immigrants and of Southern Secessionists, that is, as a bunch of very un-American mob, all of them. Besides, as a matter of fact, during Prohibition, the lines of ships loaded with alcoholic beverages anchored just outside American territorial waters were called Rum Rows, and the bootleggers were called Rum Runners.

Because, in the end, Prohibition arrived. Its supporters called it "The Noble experiment". Others, on the other hand, thought it was the watchful imposition of one-sided moral values which managed to become the Law for everybody. "Promulgating laws had already become an American remedy for the ills of society and the weaknesses of the Flesh", the wise Charles W. Taussig apparently commented.

From now on, the quotes in this article are from "*A Thousand Thirsty Beaches*" by Lisa Lindquist Dorr, 2018. It's really an excellent book: cultured, full of information, intelligent reflections, and well written.

For the sake of clarity, "Prohibition prohibited the manufacture, sale, transportation, importation, and export of intoxicating liquors. The law did not ban the actual consumption of alcohol; drafters of the law hoped consumers would be more willing to testify against those who provided their illegal liquor if they were not facing charges themselves. And it also did not ban the possession of alcoholic beverages in private homes or the manufacture of wine and hard cider for domestic consumption by homeowners, family members, and guests. This seeming contradiction neatly solved the problem of what to do with alcohol purchased legally before Prohibition went into effect, and Prohibitionists fully anticipated home consumption would disappear after existing supplies were consumed. Once alcohol was no longer available, they believed, Americans would lose their taste for it. ... Proponents so fervently believed Americans would accept and obey the law that they also insisted the resources needed to enforce Prohibition would be minimal and would diminish as demand for alcohol disappeared. Thus, Congress allocated a paltry level of funding for enforcement, assuming that with the help of state Prohibition laws and local law enforcement, and a declining demand for alcohol, the task would be cheap and easy. Time soon proved their assumptions to be wildly off the mark."

Clearly prohibitionists did not know their fellow citizens very well, because the fact that Americans would continue to drink alcohol even without the organized efforts of the liquor industry to promote it, took them entirely by surprise. And soon the lack of collaboration of the population in general and of many local authorities became evident. Actually, the enforcement of Prohibition entailed an unprecedented

expansion of the federal government and of its intrusion into the private lives of citizens and local communities. Even the press often made fun of the efforts of the federal authorities, with headlines like this: “Hide and Seek Adds Comedy to Rum Game”. So, Federal government agencies and services like the Coast Guard faced an evident lack of support from the general public and an “uncertain assistance at the state and local levels when they caught suspected smugglers.”

To really enforce Prohibition was impossible. As a Montreal newspaper reported, as early as 1925, “Where there is supply on one side and a demand on the other, with an opportunity for large profits, ... the dry fleet, however vigilant, cannot make a rum-proof coast unless it can first remove these three conditions, which is impossible”

A few years later, in the face of increasing crime and its obvious failure, public opinion turned against Prohibition, which was repelled by the Twenty First Amendment on December 5, 1933. And, in a clear example of the heterogenesis of ends, “One of the long-term consequences of Prohibition, scholars argue, was that it made public drinking and socializing with men acceptable for women. And while the saloon had been a largely male institution, speakeasies (and cafés, roadside stands, and the other new retail sites for liquor) welcomed the gentler sex.”

In the United States, moonshine, that is, the clandestine distillation of spirits, has always existed, and during Prohibition it grew a lot, putting various types of alcoholic beverages on the black market. Generally, they were of poor quality and too often also seriously harmful to the health of the unfortunate consumers. But above all, there was a massive increase in the smuggling of spirits, often called rum-running.

Yes, because the US went dry, but the rest of the world did not. Outside the US, producing, transporting and selling alcohol remained perfectly legal, it became a crime only when alcohol entered the territory or territorial waters of the United States.

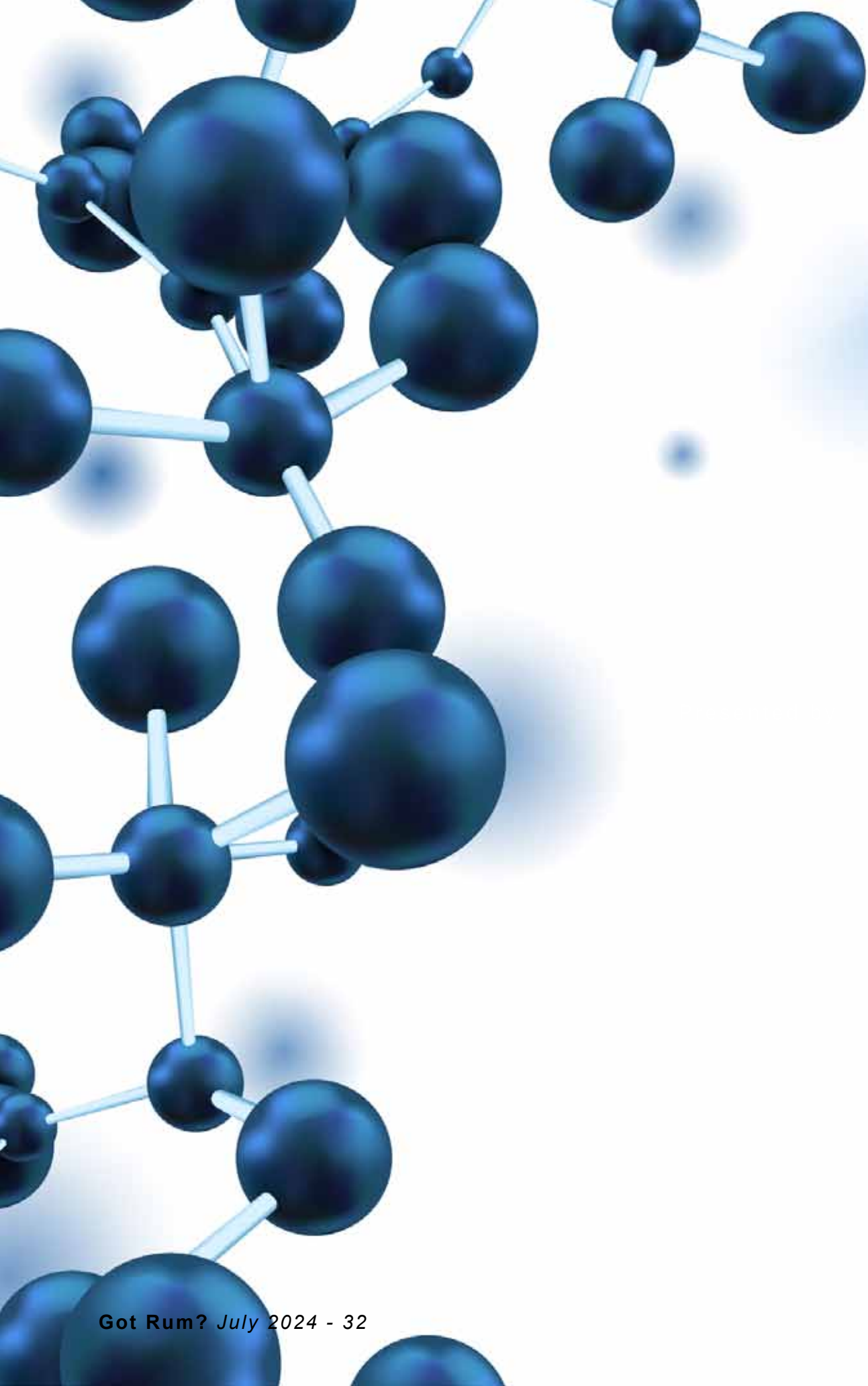
So, smuggling exploded. From Europe, from Canada, from the Caribbean, from Mexico, a river of alcohol poured into the United States. New distilleries were being built on the Canadian shore of the Great Lakes, while hundreds of ships of all kinds brought alcohol to the USA. Sometimes they arrived below shore, but more often they anchored just outside the territorial waters, where the American authorities could not pursue them, forming long lines of ships, the so-called Rum Row. From the ships cases of alcohol were sold to real fleets of fast boats that, defying the Coast Guard, took it ashore. From here, thanks in large part to organized crime networks, it reached Speakeasies and the homes of Americans. International law established the limit of territorial waters 3 miles from the coast, so the ships of the Rum Rows were clearly visible. Then the limit was raised to 12 miles, but without appreciable improvements in the enforcement of Prohibition. “As Rum Rows – the fleet of smuggling schooners hovering outside U.S. territorial waters selling their illegal wares to customers who traveled out from shore – became ever-more visible near metropolitan areas like New York City, Boston, New Orleans, and Mobile, the debate over the policies of enforcement against smuggling intensified.”

As we are going to see in the next article.

POST SCRIPTUM

Allow me a personal note. I may be wrong, but I think that the marks of Prohibition can still be seen in the oddities, rules and regulations of American legislation on alcoholic drinks, which quite astonish me, as an Italian. For example, the open container laws, the legal drinking age at 21 years, the three-tier system for the distribution of alcoholic beverages, and the fact that many craft rum producers cannot sell their bottles freely to those who visit their distilleries (or maybe could not, because it may be that things are changing), frankly do seem baffling to me.

Marco Pierini



The Amazing

WORLD of ALCOHOL

Join us as we explore the fascinating world of alcohols, their aldehydes, carboxylic acids, esters and much more.

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The Amazing WORLD of ALCOHOL

Definition

The term *Alcohol*, refers to any of a class of organic compounds characterized by one or more *hydroxyl* (—OH) groups attached to a carbon atom of an *alkyl* group (hydrocarbon chain).

Alcohols may be considered as organic derivatives of water (H2O) in which one of the hydrogen atoms has been replaced by an alkyl group, typically represented by R in organic structures. For example, in ethanol (or ethyl alcohol) the alkyl group is the ethyl group, —CH2CH3.

Alcohols are among the most common organic compounds. They are used as sweeteners and in making perfumes, are valuable intermediates in the synthesis of other compounds, and are among the most abundantly produced organic chemicals in industry. Perhaps the two best-known alcohols are ethanol and methanol (or methyl alcohol). Ethanol is used in toiletries, pharmaceuticals, and fuels, and it is used to sterilize hospital instruments. It is, moreover, the alcohol in alcoholic beverages. The anesthetic ether is also made from ethanol. Methanol is used as a solvent, as a raw material for the manufacture of formaldehyde and special resins, in special fuels, in antifreeze, and for cleaning metals.

Classifications

Alcohols may be classified as primary, secondary, or tertiary, according to which carbon of the alkyl group is bonded to the hydroxyl group. Most alcohols are colorless liquids or solids at room temperature. Alcohols of low molecular weight are highly soluble in water; with increasing molecular weight, they become less soluble in water, and their boiling points, vapour pressures, densities, and viscosities increase.

Another way of classifying alcohols is based on which carbon atom is bonded to the hydroxyl group. If this carbon is primary (1°, bonded to only one other carbon atom), the compound is a primary alcohol. A secondary alcohol has the hydroxyl group on a secondary (2°) carbon atom, which is bonded to two other carbon atoms. Similarly, a tertiary alcohol has the hydroxyl group on a tertiary (3°) carbon atom, which is bonded to three other carbons. Alcohols are referred to as allylic or benzylic if the hydroxyl group is bonded to an allylic carbon atom (adjacent to a C=C double bond) or a benzylic carbon atom (next to a benzene ring), respectively.

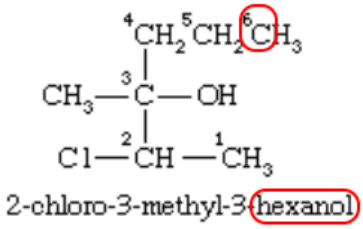
Nomenclature

As with other types of organic compounds, alcohols are named by both formal and common systems. The most generally applicable system was adopted at a meeting of the International Union of Pure and Applied Chemistry (IUPAC) in Paris in 1957. Using the IUPAC system, the name for an alcohol uses the -ol suffix with the name of the parent alkane, together with a number to give the location of the hydroxyl group. The rules are summarized in a three-step procedure:

1. Name the longest carbon chain that contains the carbon atom bearing the —OH group. Drop the final -e from the alkane name, and add the suffix -ol.
2. Number the longest carbon chain starting at the end nearest the —OH group, and use the appropriate number, if necessary, to indicate the position of the —OH group.

3. Name the substituents, and give their numbers as for an alkane or alkene.

The example on the right has a longest chain of six carbon atoms, so the root name is hexanol. The —OH group is on the third carbon atom, which is indicated by the name 3-hexanol. There is a methyl group on carbon 3 and a chlorine atom on carbon 2. The complete IUPAC name is *2-chloro-3-methyl-3-hexanol*. The prefix cyclo- is used for alcohols with cyclic alkyl groups. The hydroxyl group is assumed to be on carbon 1, and the ring is numbered in the direction to give the lowest possible numbers to the other substituents, as in, for example, 2,2-dimethylcyclopentanol.



Common Names

The common name of an alcohol combines the name of the alkyl group with the word alcohol. If the alkyl group is complex, the common name becomes awkward and the IUPAC name should be used. Common names often incorporate obsolete terms in the naming of the alkyl group; for example, amyl is frequently used instead of pentyl for a five-carbon chain.

Physical Properties

Most of the common alcohols are colorless liquids at room temperature. Methyl alcohol, ethyl alcohol, and isopropyl alcohol are free-flowing liquids with fruity aromas. The higher alcohols—those containing 4 to 10 carbon atoms—are somewhat viscous, or oily, and they have heavier fruity odors. Some of the highly branched alcohols and many alcohols containing more than 12 carbon atoms are solids at room temperature.

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Featured Alcohol:

Heptanol

Aldehyde formed:

Heptanal / Heptanaldehyde

Carboxylic acid formed:

Heptanoic Acid / Enanthic Acid

Ester formed when reacting with itself:

Heptyl Heptanoate /
Heptanoic Acid He[tyl Ester

1-Heptanol is an alcohol with a seven carbon chain and the structural formula of CH3(CH2)6OH. It is a clear, colorless liquid that is slightly soluble in water, but miscible with ether and ethanol.

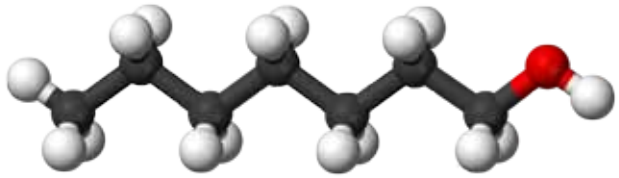
There are three other isomers of heptanol that have a straight chain:

- 2-heptanol,
- 3-heptanol, and
- 4-heptanol

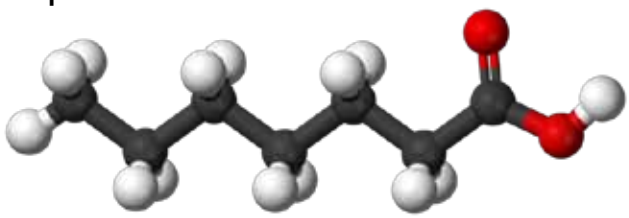
The above isomers differ by the location of the alcohol functional group.

Heptanol is commonly used in cardiac electrophysiology experiments to block gap junctions and increase axial resistance between myocytes. Increasing axial resistance will decrease conduction velocity and increase the heart's susceptibility to reentrant excitation and sustained arrhythmias.

Heptanol



Heptanoic Acid



1-Heptanol has a pleasant smell and is used in cosmetics for its fragrance. The smell has been described as faint, aromatic, fatty odor and the taste as “pungent and spicy”. It may be synthesized by reduction of enanthic aldehyde, which is a distillation product of castor oil.

Flavors and Fragrances Applications

This 100% renewable, castor-based heptanol is used as an intermediate in the synthesis of aromatic chemicals like:

- γ-Decalactone (3-decalactone) with a fruity peachy character, and
- Esters from C1 to C8 acids with green, floral or fruity notes

Cosmetic Applications

n-Heptanol is a chemical intermediate used in the synthesis of cosmetic ingredients with a vegetable origin, such as emollients, and surfactants

Toxicity

- Inhalation Symptoms: Cough, sore throat.
- Skin Symptoms: Redness.
- Eye Symptoms: Redness, pain.
- Ingestion Symptoms: Burning sensation, headache, dizziness, nausea, drowsiness.
- Adverse Effects: Neurotoxin - Acute solvent syndrome.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July Through The Years

1521 - Spanish conquistadors found the city of San Juan, Puerto Rico, paving the city's streets with stones brought as ballast in ships from Spain.

1588 - Lord Howard writes to the British Admiralty that "Nothing doth displease the seaman as to sour beer." The standard beer ration per sailor was one gallon per day. Beer would eventually be replaced by rum, which would keep well during long journeys.

1521 | 1571 | 1621 | 1671

1551 - English and Welsh alehouses are licensed for the first time (Ale Houses Act of 1551)

1855 - Prohibition laws are adopted by Delaware, Indiana, Iowa, Michigan, New Hampshire, New York, and the Nebraska Territory

1791 - Congress imposes a 9¢-per-gallon tax on whiskey to discourage frontier farmers, blacksmiths, and storekeepers from diverting grain needed for food to use as distillery mash (and from competing with rum made in New England).

1721

1771

1821

1709 - Barbados has 409 windmills and 76 animal-powered cane mills, becoming the leading sugar producer of all the Caribbean Islands.

1824 - The Royal Navy reduces its daily rum ration from half a pint to a quarter pint, and tea becomes part of the daily ration.

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.

RHUM CL´EMENT

Rhum Clément unveiled its newest liqueur, Bana Canne, joining the iconic Créole Shrubb and exquisite Mahina Coco to form the Clément Liqueur Collection. Bana Canne celebrates Martinique's two main agricultural crops, sugarcane and bananas. These are grown together on the estate and the crops are rotated to refresh essential nutrients in the soil.

"While at Habitation Clément, a group of U.S. bartenders observed both the sugarcane and banana harvests and learned firsthand the challenges of the two industries," explains Benjamin Jones, Director, Spiribam America. "During the quality control process, approximately 20% of the banana harvest is rejected and destined to compost or to local pig farms. Light bulbs popped over the heads of these bartenders, which eventually led to the development of a product that utilizes the island's two principal agricultural activities and reduces organic waste from banana production." Crafted from bananas from Habitation Clément, Bana Canne is a collaboration with Kadalys, a Black woman-owned skincare brand championing sustainability and biochemistry. This partnership between Clément and Kadalys, founded

by entrepreneur and Martinique native Shirley Billot, reinforces how diverse teams can create spectacular results. After over two years of collaboration and nearly fifty trials, the Clément-Kadalys teams developed the eco-extraction technique which led to the Bana Canne recipe. "It's been an exhilarating journey collaborating with Clément," says Shirley. "Capturing the rich, nuanced banana flavors present in Bana Canne was a challenging and intricate task. I'm proud to have played such an important role in bringing this beautiful liqueur to life." Founded in 1887, Clément is one of Martinique's iconic brands. Located in Le François, on the Atlantic coast of Martinique, Clément produces aged and unaged Rhum Agricole, as well as a range of rhum-based liqueurs. https://spiribam.com/

BARBANCOURT

IDB Invest will provide financing of up to $5 million to La Société du Rhum Barbancourt S.A, the 163-year-old signature rum producer of Haiti, boosting sustainable rum production through a solar energy capacity project and a recycling facility to reduce bottle consumption. The loan package also includes a guarantee of up to $2.1 million from the Finland-LAC Blended Finance Climate Fund to promote access to corporate climate financing in Haiti. The project consists of a solar energy system that will replace existing diesel-run generators to generate power to cover its energy needs and a recycling facility to reduce bottle consumption. This will enable Barbancourt to reduce emissions by approximately 45,000 tons of CO2 by 2030 by switching to solar energy and reusing glass bottles for its production. "At Barbancourt, we strive to be good stewards of the land and practice sustainable farming and manufacturing practices that ensure a cleaner environment and more authentic, organic products," said Delphine Gardere, CEO of Barbancourt. "The IDB Invest loan will enable us to reduce our carbon footprint while also creating jobs and improving the livelihood of thousands of sugarcane farmers." IDB Invest is a multilateral development bank committed to promoting the social and economic development of its member countries in Latin America and the Caribbean through the private sector. The Finland-LAC Blended Finance Climate Fund is a trust fund supported by the government of Finland with the objective to catalyze greater private investment in climate change adaptation and mitigation in Latin America and the Caribbean. https://barbancourt.com, https://idbinvest.org, https://www.ifc.org/en/home

MOUNT GAY

Mount Gay has introduced the seventh limited edition in the Master Blender Collection, The Coffey Still Expression. This release offers a glimpse into how rum was made back in the 19th century when the Coffey Still was invented, bridging the gap between history and modernity. The distillery has a rare 100% copper Coffey Still that operates as one of three globally. In disrepair for decades, the still was recommissioned in 2019 and this is the first time a distillation has been released since. This would not have been possible without the work of Blues, also known as Reynold Hinds. An icon in the field of distillation, Blues worked at Mount Gay for over 50 years, creating the liquid loved today and teaching the art of distillation to many. It was Blues' extensive knowledge that allowed engineers to restore the historic still and its recommission in 2019, which otherwise would have been lost. Today, it is called the Blue's Still at Mount Gay in recognition of this hero. He contributed immeasurably to the craftsmanship of Mount Gay until his passing in 2021. This release is in Tribute to his legacy. To honor the historic distillation on the Coffey Still, this release was made using 100% molasses from Barbados. The single batch of copper Coffey Still rum has been tropically aged in St Lucy, Barbados for four years in heavily charred ex-Bourbon casks, bringing out rich oak and honey notes. Master Blender, Trudiann Branker, the creative force behind this release, chose to showcase the rare copper Coffey Still distillation. Branker said, "Crafting this expression was a journey into the heart of Mount Gay's history. Blues' influence on the rums we all enjoy today is immeasurable, and this release is a tribute to his legacy and the craftsmanship that defines Mount Gay." Managing Director, Antoine Couvreur added, "This release is not just a new expression; it's a heartfelt tribute to Blues, a beloved member of the Mount Gay family. His spirit and expertise continue to influence our craft, and this is our way of preserving his legacy." https://www.mountgayrum.com/

PLANTERAY

The latest offering from Planteray, Jamaica 1984, is the oldest rum they have ever released. This 40-year-old rum comes from a single cask from the famous Clarendon distillery in Lionel Town, Jamaica. Carefully distilled in pot stills and bearing the mark MMW (Monymusk Wedderburn), this rum has been aged in the tropics for 35 years before spending a further 5 years in ex-Ferrand casks in Cognac. Thanks to the continental ageing, the wide temperature range brought a strong integration of the tannins. Following this process, this great rum was bottled at cask strength at 57.2% ABV, which guarantees its rich and complex aromatic profile, in a style as balanced as it is elegant, characteristic of the distilleries of southern Jamaica. "A rum like this needs to be kept in the

glass for a long time, as it evolves enormously. In terms of flavor, it's a great adventure that will never end. A great eau-de-vie is not a photograph, it's a film", insists Alexandre Gabriel. How do you offer a packaging that matches this extremely rare rum? To answer this question, the teams at Ferrand came up with a world first. For some time now, for environmental reasons, the folks at Ferrand wanted to use unusable barrels to make their corks. This has now become a reality with Jamaica 1984. On top of the decanter, the stopper is composed of two parts: the base is made from very old casks that they can no longer use, which have been disassembled and the staves are steam straightened. The unique medallion at the top of the bottle is made from the staves of the Jamaican cask that contained the Clarendon. An authentic piece of history, hand-engraved and laser numbered piece by piece, taking around 10 hours to create each unique piece. https://planterayrum.com/

GOSLINGS

Goslings, Bermuda's oldest company and largest export, announced its debut as "The Official Rum of Leisure" coinciding with an entire new brand world and exciting new limited edition bottle design for its flagship Goslings Black Seal Rum. With this new brand world, Goslings embraces its Bermuda heritage, an island paradise now synonymous with relaxation. Granting consumers an escape from the daily grind, Goslings whisks you away with its revamped look and classic flavor, allowing one to truly savor well-deserved leisure. "We are thrilled to launch Goslings as the 'Official Rum of Leisure' to the world,'" says Vice President, Malcolm Gosling Jr. "In this new brand world we're creating for Goslings, we're daring customers to relax, kick their feet up, and experience life's moments through the lens of leisure. Which is easier said than done." Founded in 1806 by James Gosling, and now in its eighth generation of family ownership, Goslings continues to embody the spirit and rich history of Bermuda, centuries later. The new limited-edition packaging redesign, created by creative agency Quaker City Mercantile, features vibrant Bermudian green, pink, and yellow colors on four bottle wraps of the Goslings Black Seal Rum, inspired by the island's colorful buildings and matching the new aesthetic of the brand. The bottle instills the essence of the Bermudian leisure lifestyle, transporting imbibers to the island with just one sip, no yacht or plane ticket needed. https://www.goslingsrum.com/

FLOR DE CAÑA

Flor de Caña, the renowned premium rum brand celebrated for its exceptional quality and unwavering commitment to sustainability, has been honored with the "Environmental Initiatives Award" from the prestigious SEAL Awards in the United States. This recognition highlights Flor de Caña's leadership in championing environmental stewardship and fostering a greener and more sustainable future. The SEAL Awards is a global, multi-industry platform that showcases trailblazing companies that demonstrate measurable contributions to sustainability and spearhead innovative initiatives with positive environmental impacts. Flor de Caña's carbon neutral certification, the planting of one million trees since 2005, and its use of 100% renewable energy to distill its rum have been pivotal in earning this esteemed accolade. In other news, Flor de Caña was honored with two awards at the prestigious German Brand Awards 2024: "Excellent Brands Award - Consumer Goods" and "Special Mention - Product Brand of the Year". Flor de Caña received these awards thanks to the quality and excellence of its products and its leadership in sustainable practices. As a family-owned brand that dates back to 1890, Flor de Caña has long championed environmental and social responsibility. These awards reaffirm the brand's dedication to sustainable practices, such as being the world's first Carbon Neutral and Fair-Trade certified spirit, distilling its rum with 100% renewable energy, planting one million trees since 2005 and owning company school and hospital for benefit of employees and their families. www.flordecana.com

APPLETON ESTATE CANADA RELEASE

Appleton Estate 8-Year-Old Double Cask is now available exclusively in Canada. This exceptional blend marks a historic moment for the brand, as it's the first-ever cask finish release, guided by the brand's legendary Master Blender, Dr. Joy Spence. Her affinity for single malts and commitment to excellence in blending and aging drove the creation of this exclusive, limited release offering. Inspired by the parallels between single malt scotch whisky and Jamaican aged rum, Joy began her pursuit to create a rum that captures some of the most evocative flavors in a classic single malt. She meticulously selected rums aged a minimum of eight tropical years, then finished in 60 hand-picked 18-Year-Old Speyside Single Malt Whisky casks, notable for their distinctly fruity and floral notes. The result is a spirit that features delicate spiced fruit flavors, interwoven with dried honeyed raisins, caramel and vanilla, while introducing an overtone of wood and concluding with Appleton Estate's signature orange peel top note. "Our 8-Year-Old Double Cask is a genuine expression of our passion and a heartfelt endeavor, meant to showcase the pinnacle of both Jamaican and Scottish expertise," stated Dr. Joy Spence, master blender at Appleton Estate. "As someone who personally adores Speyside single malts, this project has been close to my heart. The charm of this release resides in its captivating and intricate flavor palette, which makes it a perfect choice

for fans of rums and whiskies." Appleton Estate will produce 13,000 limited edition bottles of the expression, which will be available only in Canada. https://appletonestate.com/

APPLETON ESTATE JAMAICA RUM FESTIVAL

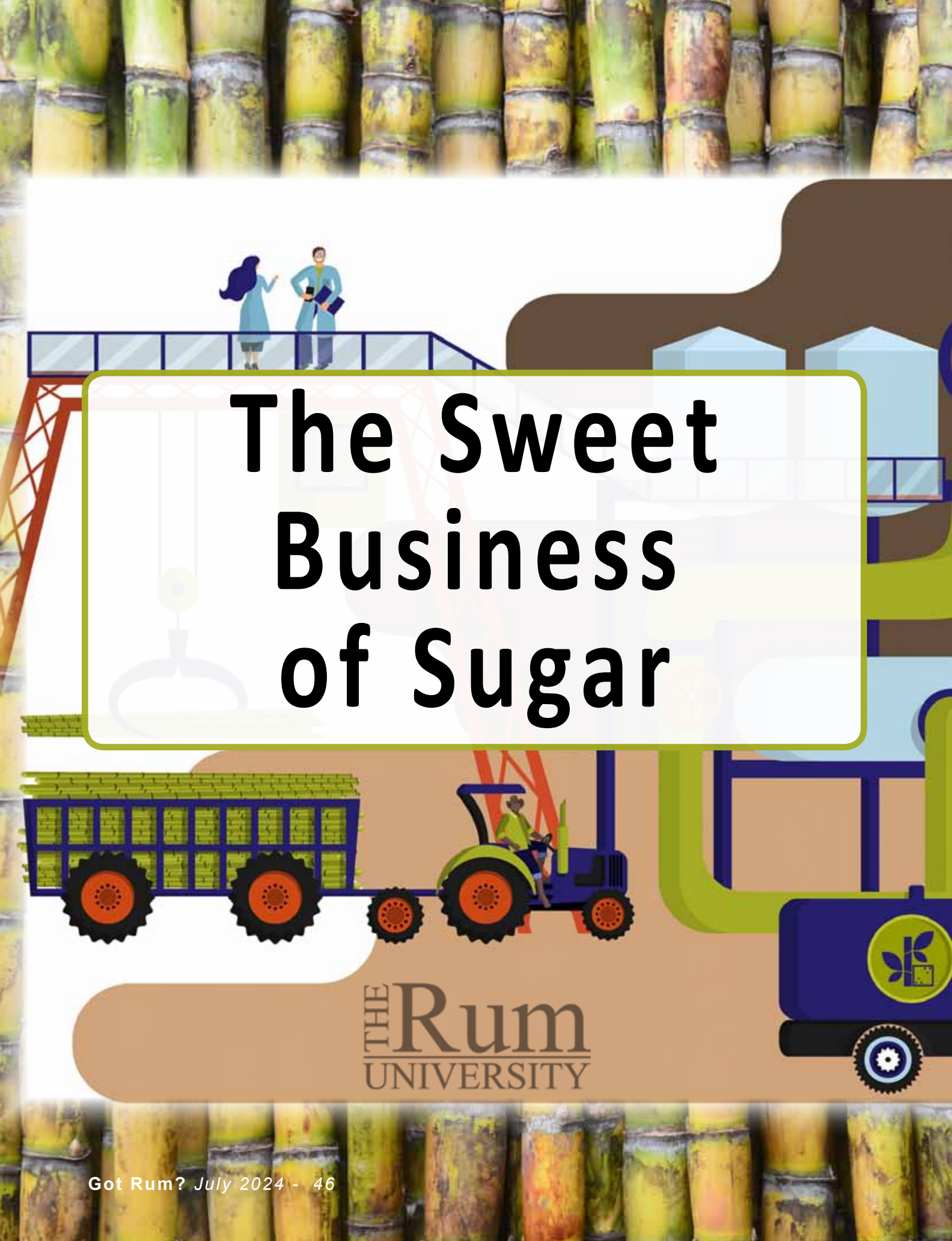
The fifth annual Jamaica Rum Festival is slated for July 18th at the Catherine Hall Sports Complex. The event promises local and global rum enthusiasts and connoisseurs, an intimate, deep dive into what makes Appleton rums so extraordinary. As a staple event on calendars over the years, the Rum Festival has established itself as a market leader. Especially by, combining rum education with wider Jamaican culture. For the 2024 staging, festival organizers are thrilled to welcome three of Jamaica's most distinguished rum producers: Worthy Park Estate, Monymusk Rum, and Hampden Estate Rum. "We are incredibly proud to host the Appleton Estate Jamaica Rum Festival for its fifth year, bringing together the best of Jamaican rum culture and tradition. Each year, we strive to create a truly special experience, that is both educational and entertaining for rum enthusiasts," stated Dominic Bell, Communications Manager, J. Wray & Nephew Ltd. Bell continued, "Our partners, Worthy Park Estate, Monymusk Rum, and Hampden Estate Rum are known for their signature blends and quality entertainment, so we are confident that attendees will gain an even deeper appreciation for the art of Jamaican rum making while having fun." Enthusiastic about the festival Kaydeon Thomas, Trade Marketing Manager at Monymusk shared, "We're thrilled for the upcoming Jamaica Rum Festival. While still in the planning stages, we promise patrons a taste of Monymusk's craftsmanship through our rums and engaging activities." Hinting at some of their exciting activities including the high possibility of rum seminars for the day, Worthy Park Estate Marketing Manager Tamika West explained, "Persons will be able to come to our booth and experience the art of pot stills rum making. We are definitely going to have lots of giveaways, featured mixologists from overseas, surprises, celebrity engagements, games and of course sampling of our entire portfolio of rums, which are exclusively pot stills." Previous years have had other seminars, including a J. Wray & Nephew White Overproof Rum Seminar, a Rum-bar Rum Seminar, a Hampden Estate Rum Seminar, a JWN Cocktail Academy Seminar and a presentation by Dr Joy Spence, Master Blender, on the range of Appleton Estate Jamaican Rums. jamaicarumfestival.com

70th ANNIVERSAY OF THE PIÑA COLADA

In 1954, Ramón (Monchito) Marrero, bartender of the Caribe Hilton Hotel in San Juan, Puerto Rico, created the Piña Colada. At that time the Coco Loco was a popular drink in Puerto Rico and was offered to the hotel guests upon their arrival to the hotel as a welcome drink. This drink was prepared with coconut milk, cream of coconut and white rum, and was served in half a coconut. At that time the " coconut cutters" were on strike so the clever bartender thought of using the original ingredients of Coco Loco in a carved pineapple. The mix of ingredients resulted in a delicious tropical drink which he named "Piña Colada". There are other versions of its origins but this one was made official in 2004 by the government of Puerto Rico. The Caribe Hilton Hotel and The Rum Lab have announced their collaboration to mark the 70th anniversary of the Piña Colada cocktail at an event that will take place July 10-14. When guests arrive at the hotel, just like 70 years ago, they will be greeted by a Piña Colada and a Calypso Band. There will be an art exhibition: "Arte en el Hilton," an art project curated by Sylvia Villafane of Galeria Petrus. It will promote "El Sabor De Nuestra Piña" ("The Flavor of Our Pineapple") and will feature three local artists, Carlos Davila Rinaldi, Eduardo Cabrer and Orlando Meléndez. Four to six bars will be serving variations of Piña Colada, each featuring a different type of rum. Seminars about Puerto Rican rum and the history of the Piña Colada will be held most days, supported by Rums of Puerto Rico. A Bartender Competition will be held to find a new cocktail that will hopefully become as important as the Piña Colada. The author of Puerto Rico Rum-Clopedia will be present at the event, signing copies of the book. This book offers an in-depth and fascinating look at the history of rum in Puerto Rico, including details on the creation and evolution of the piña colada. "We're excited to present this unique event in collaboration with the Caribe Hilton," commented Federico J. Hernández, president of The Rum Lab. "With the combination of embracing Conrad Hilton Vision, the Piña Colada tastings, the book signing of 'Puerto Rico Rum-Clopedia,' live entertainment and the bartender competition, we offer attendees an unforgettable experience and an opportunity to celebrate the rich history and culture of Piña Colada and rum in Puerto Rico." https://www.pinacoladaday.com/

KŌ HANA DISTILLERS

This month marks the limited release of Kō Hana's 100 proof KEA, an unaged Hawaiian Agricole rum. For this year's edition, they handpicked the revered Mahai'ula kō (sugarcane) which is deeply ingrained in Hawaiian heritage. The name "Mahai'ula" translates to "red ulua," a rare giant trevally fish said to have a reddish glint. Each bottle is numbered and showcases a commemorative Distillery Series etching on the back. https://www.kohanarum.com/


The Sweet Business of Sugar
THE Rum UNIVERSITY

India

Regardless of distillation equipment, fermentation method, aging or blending techniques, all rum producers have one thing in common: **sugarcane**.

Without sugarcane we would not have sugar mills, countless farmers would not have a profitable crop and we would not have rum!

Required Report: Required - Public Distribution **Date:** April 17, 2024

Report Number: IN2024-0020

Report Name: Sugar Annual

Country: India

Post: New Delhi

Report Category: Sugar

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Report Highlights:

India's centrifugal sugar production in marketing year (MY) 2024/2025 (October-September) is forecast to reach 34.5 million metric tons (MMT), equivalent to 33 MMT of crystal white sugar. The current year's sugar production estimate is lowered to 34 MMT, equivalent to 32 MMT of crystal white sugar, due to the late onset of rain in Maharashtra and Karnataka as well as red rot infestation in central Uttar Pradesh. India's sugar exports in MY 2024/2025 are estimated to be 3.7 MMT as the Indian government is likely to maintain the export cap to meet domestic food consumption and sugar to ethanol diversion for the Ethanol Blending Program. Sugar consumption in the forecast year is expected to reach 32 MMT to meet sugar requirement during festivals, rise in pre-packed food market, sugar and confectioneries, and organized and unorganized catering services.

PRODUCTION, SUPPLY AND DISTRIBUTION

Table 1. India: Centrifugal Sugar (Raw Value Basis) (Thousand Metric Tons [TMT])

Sugar, Centrifugal	2022/2023		2023/2024		2024/2025	
Market Year Begins	Oct 2022		Oct 2023		Oct 2024	
India	USDA Official	New Post	USDA Official	New Post	USDA Official	New Post
Beginning Stocks (1000 MT)	9506	9506	5306	9596	0	10500
Beet Sugar Production (1000 MT)	0	0	0	0	0	0
Cane Sugar Production (1000 MT)	32000	37000	36000	34000	0	34500
Total Sugar Production (1000 MT)	32000	37000	36000	34000	0	34500
Raw Imports (1000 MT)	800	1391	1000	2500	0	3050
Refined Imp.(Raw Val) (1000 MT)	0	2	0	4	0	4
Total Imports (1000 MT)	800	1393	1000	2504	0	3054
Total Supply (1000 MT)	42306	47899	42306	46100	0	48054
Raw Exports (1000 MT)	3349	2446	3200	1600	0	700
Refined Exp.(Raw Val) (1000 MT)	4084	5857	3300	3000	0	3000
Total Exports (1000 MT)	7433	8303	6500	4600	0	3700
Human Dom. Consumption (1000 MT)	29567	30000	30506	31000	0	32000
Other Disappearance (1000 MT)	0	0	0	0	0	0

Total Use (1000 MT)	29567	30000	30506	31000	0	32000
Ending Stocks (1000 MT)	5306	9596	5300	10500	0	12354
Total Distribution (1000 MT)	42306	47899	42306	46100	0	48054

Source: FAS New Delhi historical data series. Forecast for 2024/2025; market years 2023/2024 and 2022/2023 are estimates.
Note: Stocks include only milled sugar, as all *khandsari* sugar produced is consumed within the marketing year. Virtually no centrifugal sugar is utilized for alcohol, feed, or other non-human consumption. All figures in raw value. To convert raw value to refined/crystal white sugar, divide by a factor of 1.07.

Table 2. India: Sugarcane, Centrifugal, Area in Thousand Hectares and Others, TMT

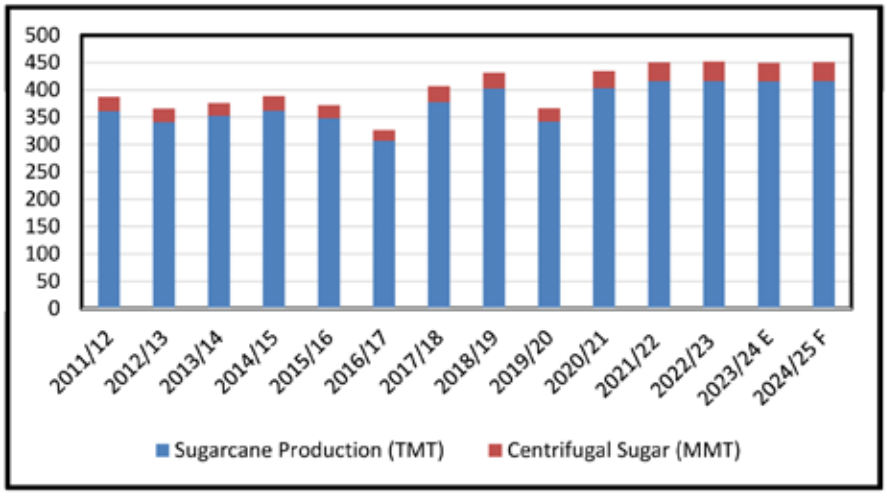
Sugar Cane for Centrifugal	**2022/2023**		**2023/2024**		**2024/2025**	
Market Year Begins	**Oct 2022**		**Oct 2023**		**Oct 2024**	
India	**USDA Official**	**New Post**	**USDA Official**	**New Post**	**USDA Official**	**New Post**
Area Planted (1000 HA)	5500	5500	5600	5450	0	5420
Area Harvested (1000 HA)	5500	5500	5600	5450	0	5420
Production (1000 MT)	413000	416000	417500	415500	0	416000
Total Supply (1000 MT)	413000	416000	417500	415500	0	416000
Utilization for Sugar (1000 MT)	328000	328000	335000	335000	0	340000
Utilization for Alcohol (1000 MT)	85000	88000	82500	80500	0	76000
Total Utilization (1000 MT)	413000	416000	417500	415500	0	416000

Source: FAS New Delhi historical data series. Forecast for 2024/2025; market years 2023/2024 and 2022/2023 are estimates.
Note: Virtually no cane is utilized directly for alcohol production. "Utilization for alcohol" in the table includes cane used for gur, seed, feed, and waste. "Utilization for sugar" data includes cane used to produce mill sugar and *khandsari* sugar.

PRODUCTION

FAS New Delhi (Post) forecasts Marketing Year (MY) 2024/25 centrifugal sugar production at 34.5 million metric tons (MMT) (raw value basis) (**Table 1**), equivalent to 33 MMT of crystal white sugar[1]. This outyear forecast is 1.5 percent higher than the revised production estimate for the current MY due to the planting of early maturing varieties and ratooning in key growing areas. It includes 600,00 MT of *khandsari*[2]. Post lowers MY 2023/24 centrifugal sugar production to 34 MMT (raw value basis), equivalent to 32 MMT of crystal sugar, a six percent drop (raw value basis) from the previous MY (**Figure 1**) due to climatic challenges. According to the Ministry of Agriculture and Farmers Welfare, India's total sugarcane production for MY 2023/2024 is estimated to reach 446.4 MMT[3], almost nine percent drop from the previous year estimate of 494.2 MMT.[4] Even with the likely unfavorable weather conditions due to the El Niño phenomenon, sugarcane will remain the most lucrative crop for farmers in the forecast year, because of price initiatives for sugar and ethanol by the Indian government.

Figure 1. India: Sugarcane and Centrifugal Sugar Production (MMT) by Marketing Year

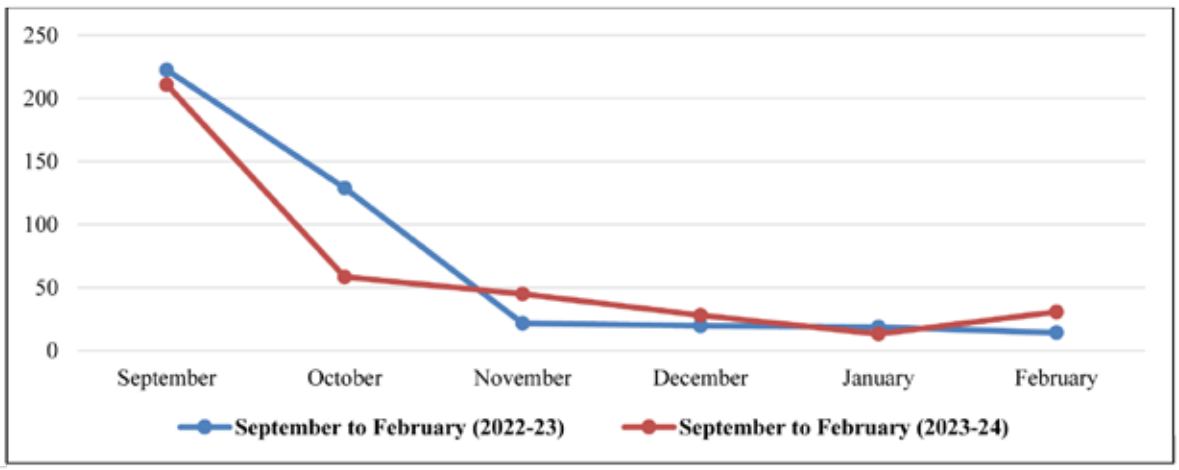


Source: FAS New Delhi research. MY 2023/24 E* is estimated, MY 2024/25*F indicates forecast.

[1]Sugar polarization factors: to convert raw value to refined/crystal white sugar, divide by a factor of 1.07.
[2]*Khandsari* is a local type of low-recovery sugar prepared by open-pan evaporation.
[3] Press Information Bureau, Release ID: 2010380.
[4] Press Information Bureau, Release ID: 1927272.

Post forecasts India's sugar planted area for the marketing year (MY) 2024/25 at 5.42 million hectares (MHa) and total sugarcane production at 416 MMT (**Table 2**). For the current MY 2023/24, Post has revised the planted area to 5.45 MHa, almost three percent lower than the previous estimate, and sugarcane production to 415.5 MMT. The drop in acreage is related to the El Nino weather pattern that included comparatively less rainfall in the onset of the season than in previous years (**Figure 2**). The late onset stunts the vegetative growth of the canes in Maharashtra, Uttar Pradesh, and Karnataka—three states that account for 80 percent of sugar production in India. According to industry sources, the limited rainfall in Maharashtra favored pulling up the state's production number considerably to 1 MMT. There was also a red-rot infestation in Uttar Pradesh which is detrimental to cane growth and resulted in a marginal production drop. Despite this, according to FAS sources, cane production is higher in Uttar Pradesh due to the highest state prices, State Advised Price (SAP), offered by the state for the current year.

Figure 2. India: Precipitation (September-February2023 and September-February2024)



Data Source: USAF 7x Monthly Precipitation, USDA Global Agricultural and Disaster Assessment System.

Further, it is anticipated that fewer *ratoon*[5] crops will be available for MY 2024/25 due to the red-rot infestations in central Uttar Pradesh and water shortages in Karnataka that compelled farmers to uproot the canes for the current MY. However, ratoon crops in Maharashtra and the planting of early-maturing varieties in January 2024 during the limited rainfall should contribute to slightly increasing the sugar output for MY 2024/25.

[5] The cane root stub left over from the first harvest that is harvested again is called a ratoon. It increases the sugar output, not the cane acreage.

Overall, the weather pattern resulted in less planting area in 2023/24, which is likely to limit sugar production for MY 2024/25. Additionally, farmers in Maharashtra, Uttar Pradesh, and Karnataka are planting different varieties of sugarcane to increase productivity. Since sugarcane is a perennial crop and takes time to mature, the above-mentioned factors will likely limit the growth in sugar output for the forecast year.

Fair and Remunerative Prices

On February 21, 2024, the Cabinet Committee on Economic Affairs updated its Fair and Remunerative Price (FRP) for sugarcane for MY 2024/2025 from $3.79/quintal (INR 315/quintal)[6] to $4.09/quintal (INR 340/quintal), based on a recovery rate of 10.25 percent. Additionally, growers are awarded a premium of INR 3.32/quintal for every 0.1 percent gain in recovery above 10.25 percent, and the same amount will be deducted for a reduction of recovery by 0.1 percent.[7]

The revised FRP is 8 percent higher than the current year and will be implemented in October 2024. Currently, the growers are paid $3.79/quintal (INR 315/quintal), where sugar recovery is less than 9.5 percent.[8] The revised FRP is 107 percent above the cost of production and the highest so far. More than 99 percent of cane arrears are paid to the farmers for sugar seasons until MY 2022/23 due to the Indian government's policy interventions. Presently, all the states follow the FRP mechanism, except Uttar Pradesh, Karnataka, Uttarakhand, Haryana, and Punjab.

State Advised Pricing

Uttar Pradesh, Karnataka, Uttarakhand, Haryana, and Punjab follow a State Advised Price (SAP) for sugarcane, which is not dependent on a sugar recovery rate like FRP and is mostly higher than FRP. SAP for Uttar Pradesh was the same for two years at $4.21/quintal (INR 350/quintal). But in early January 2024, the state government of Uttar Pradesh increased the SAP to $4.39/quintal (INR 360-370/quintal) for general and early maturing varieties to support the farmers and sugar mills amidst the weather challenges.[9]

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[6] For the purpose of this report, 1 United States Dollar (USD/$) is equal to INR 83.
[7] "What is a citizen's 'right to be free from the adverse effects of climate change', underlined by Supreme Court?". Indian Express, Published April 9, 2024.
[8] Press Information Bureau, Release ID: 2007875.
[9] "UP raises state cane price by Rs 20 per quintal for 2023-24 season". Indian Express, Published April 10, 2024.

Similarly, in January 2024, Uttarakhand also increased the SAP to $4.45/quintal (INR 365-375/quintal) for general and early maturing varieties.[10] Previously, in November 2023, Haryana increased the SAP by $0.16 INR/quintal (INR 14/quintal) to $4.65/quintal (INR 386/quintal) for MY 2023/24 and declared to further increase it to $4.89/quintal (INR 400/quintal) for MY 2024/25.[11] Likewise, the state government of Punjab raised the SAP to $4.71/quintal (INR 391/quintal) for the current crushing season.[12] However, the SAP for Karnataka has remained unchanged since 2019, in spite of erratic climatic conditions and two consecutive low production years.

Table 3. India: Comparative Commodity Support Price Table, INR/MT, Wheat, and Rice Minimum Support Price against Sugarcane SAP and FRP

Marketing Year	2017/18	2018/19	2019/20	2020/21	2021/22	2022/23	2023/24	2024/25
Wheat	16,250	17,350	18,400	19,250	19,750	20,150	21,250	22,750
Rice (Grade A)	14,700	15,900	17,700	18,350	18,880	19,600	20,600	22,030
Sugarcane	2,550	2,750	2,750	2,850	2,900	3,050	3,150	3,400
State Advised Price for Sugarcane, by State								
Uttar Pradesh	3,150-3,250	3,150-3,250	3,150-3,250	3,150-3,250	3,400-3,500	3,400-3,500	3,600-3,700	-
Uttarakhand	2,950-3,300	3,100-3,270	2,950-3,270	3,100-3,270	3,450-3,550	3,450-3,550	3,650-3,750	-
Punjab	2,950-3,100	2,950-3,100	2,950-3,100	2,950-3,100	3,450-3,600	3,720-3,800	3,910	-
Haryana	3,200-3,300	3,350-3,400	3,350-3,400	3,450-3,500	3,500-3,620	3,720	3,860	4,000
Karnataka	2,300	2,750	2,750	2,850	2,900	2,900	2,900	-

Source: Commission for Agricultural Costs and Prices (CACP), Government of India.
Note: Tamil Nadu abolished its previously utilized SAP in 2018. *Price revised since previous Sugar Semi-annual report; IN2023-0069.

[10] "Uttarakhand govt raises sugarcane advised price to Rs 375, beats UP's rate". Business Line, Published January 24, 2024.
[11] 'Paltry hike' in sugarcane SAP a joke: Opposition. Hindustan Times, Published November 8, 2023.
[12] "Punjab sugarcane costliest in the country but Maharashtra cane has more sugar". Indian Express, Published April 10, 2024.

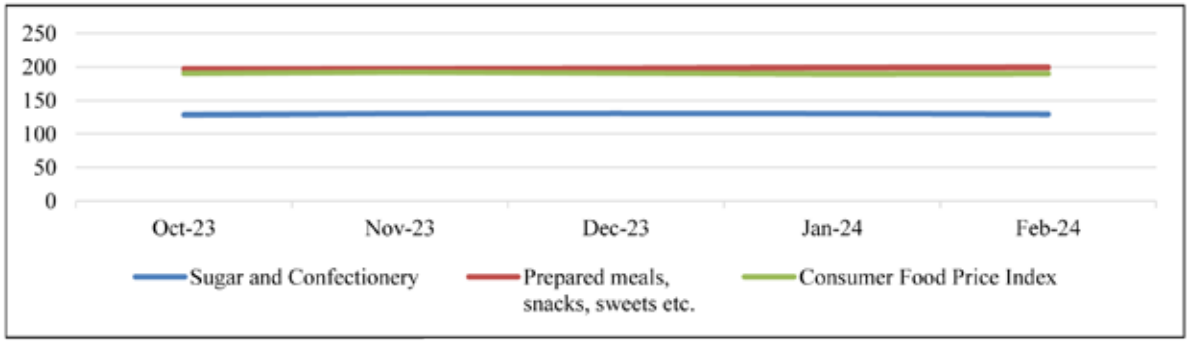
Cane Arrears

According to the Ministry of Food and Public Distribution, India's total cumulative arrears for sugar season 2022/23 is approximately $136,000 (INR 1.14 crore).[13] Nearly 100% of India's total debt for all the sugar seasons is paid to the cane farmers.[14] The average sugar recovery rate, the number of operational mills, and cane arrears vary in the respective states. It is anticipated that Uttar Pradesh sugarcane payments will surpass $4.3 billion (INR 36,000 crore) in the crushing season of 2023/24. The mills in Maharashtra have paid $1.57 billion (INR 13,056 crores), which accounts for 96% of the total FRP that is due, leaving only four percent in arrears.

Consumption

The forecast for outyear sugar consumption is 32 MMT, equivalent to 30 MMT of crystal white sugar, which is three percent higher than the current MY estimate of 31 MMT. This accounts for the growth of the hotel and restaurant industries sugar use. There has been tremendous growth in Indian consumers use of catering services for events in recent years, giving rise to institutional demand for sugar. India has an extensive unorganized catering service industry available for hosting events and festivals in local settings, which is one of the largest consumers of sugar. Since the pandemic, there has been a significant increase in the number of domestic consumers with disposable income and consumption of processed foods and beverages, resulting in a surge in the market for sugary snacks. Urban consumers are increasingly intrigued with the purported health benefits of specialized nutritional sugars such as *gur* and *Khandsari*. Both are subject to a five percent tax from July 2022 under India's Goods and Services Tax (GST).

Figure 3. India: Consumer Price Index and Year-on-Year Inflation Rates on Select Commodities (Percentage), October 2023-February 2024



Source: Ministry

[13] Ministry of Food and Public Distribution
[14] Press Information Bureau, Release ID: 1990696

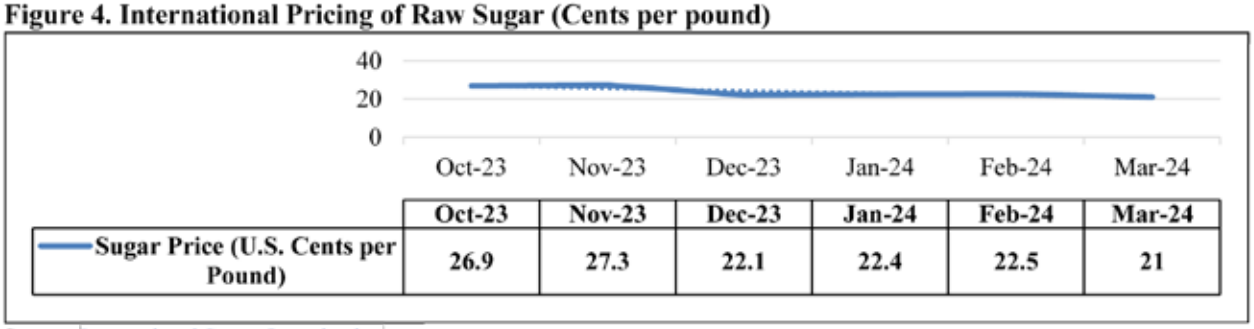
of Statistics and Program Implementation, Government of India.
Note: Data label included for *Consumer Food Price Index*. Inflation rate data calculated as the average of rural and urban markets and are calculated by the provisional data month over the same month of the previous year (Base year 2012).

The Indian government has banned the export of raw sugar and reduced the diversion of sugar to ethanol to keep inflation low by maintaining the domestic stock of sugar, during the general election year 2024. Presently, the sugar price is stable, whereas the price for prepared meals and the consumer food price index are elevated (**Figure 3**). With a six percent drop in the current year's sugar production number compared to the previous year, the Indian government has put a cap on sugar-to-ethanol conversion, which is anticipated to be diverted towards domestic food consumption.

Market Price

India's MY 2023/24 sugar production has affected the international sugar market. There has been a considerable increase in the price of sugar globally due to the downward production of Indian raw sugar, one of the largest exporters. The Food and Agriculture Organization (FAO) Food Price Index indicates that while meat, dairy, cereals, and vegetable oil price indexes have been stable from October 2023 to March 2024, the sugar price index varied throughout the period, resulting in an elevated food price index. Further, in March 2024, the FAO Sugar Price Index was down by 7.6 percent compared to February 2024 after increasing for two consecutive months (**See:** FAO). The sugar index is still higher by 4.8 percent compared to March 2023. On a similar note, the average international price of raw sugar reached $26.9 per pound and $27.3 in October and November 2023 (**Figure 4**); however, the price started declining from December onwards until March 2024.[15]

Figure 4. International Pricing of Raw Sugar (Cents per pound)



	Oct-23	Nov-23	Dec-23	Jan-24	Feb-24	Mar-24
Sugar Price (U.S. Cents per Pound)	26.9	27.3	22.1	22.4	22.5	21

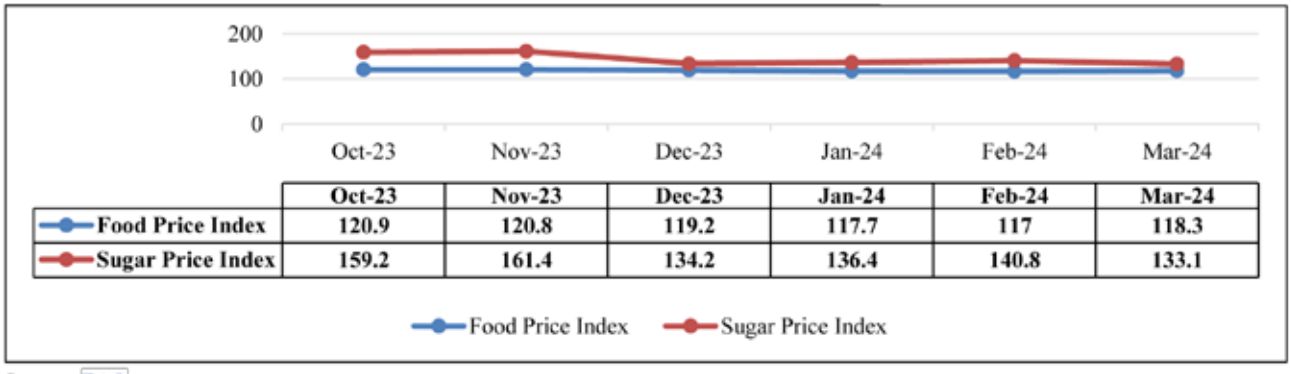
Source: International Sugar Organization

[15] Other contributing factors to increased international sugar prices have included reduced sugar beet production in Europe, and lower sugarcane output in Thailand.

Throughout October until early December 2023, sugar production in India was estimated to be much lower, which spiked the price index. But production numbers stabilized after the unseasonal rain in late December which then lowered the sugar and food price index from December to March 2024 **(Figure 5)**.

Additionally, international sugar prices were also affected by Brazil's large exports, the estimation of higher sugar production from beet in the European Union, and Thailand's rapid sugar harvest in the last part of the season.[16] Major sugar-producing countries like India and Brazil are shifting from sugar-based ethanol to corn-based ethanol as a mechanism to maintain the sugar stock during a dwindling production year. However, El Nino induced dry weather conditions in Brazil, and the elevated price of crude oil in the international market can still increase the sugar price in 2024.

Figure 5. Food Price Index and Sugar Price Index, FAO

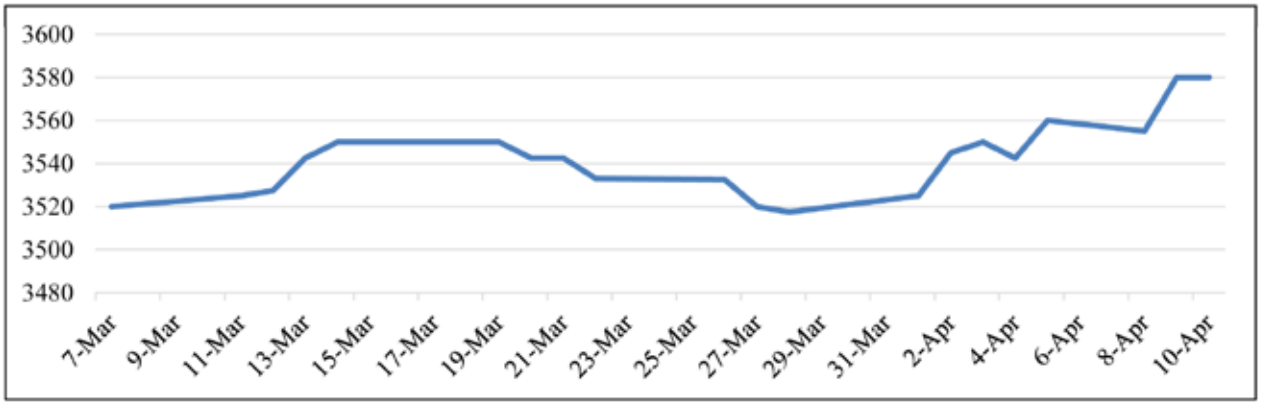


	Oct-23	Nov-23	Dec-23	Jan-24	Feb-24	Mar-24
Food Price Index	120.9	120.8	119.2	117.7	117	118.3
Sugar Price Index	159.2	161.4	134.2	136.4	140.8	133.1

Source: FAO

On April 10, 2024, India's average market price of sugar across all grades totaled $43.1/quintal (INR 3,580/quintal) and increased by $1.08/quintal (INR 90/quintal) compared to the previous year's corresponding period. (**Figure 6**). Gur prices occasionally swing with sugar prices in response to shifts in local and international prices, sometimes at an increase and other times at a cheaper rate. The average *gur* price for April 2024 reached $43.9/quintal (INR 3,650/quintal).

Figure 6. March 7th -April 10th, 2024, India Sugar Average Spot Price (INR per quintal)



Trade

For MY 2024/25, post forecasts India's sugar exports to be only 3.7 MMT. Total exports include 700 thousand MT of raw sugar and 3 MMT of refined white sugar. On October 18, 2023, the Indian government banned the export of raw sugar indefinitely, effective October 31, 2023, due to an initial projection of lower sugar production for the current year (see IN2023-0083). Depending on yield and stock, India is likely to continue the export cap for the current and forecast year to meet the domestic food consumption, ethanol requirements for a E20 ethanol-fuel blending (EBP) target by 2025, and to avoid price inflation during the year of the general election in 2024. Under raw sugar tariff rate quota (TRQ) allocation for the current year, the United States has allocated 8,606 metric tons of raw value (MTRV), and the European Union has allocated 5,841 MT of cane sugar from India.[17]

For the current MY, sugar exports are revised to 4.6 MMT, which includes 1.6 MMT of raw sugar and 3 MMT of refined white sugar. In November 2023, India allowed the export of 25,000 MT of sugar to Nepal. Similarly, 50,000 MT of sugar has been allowed for Bangladesh to meet the neighboring country's sugar shortage during the month of Ramadan. In a recent development, the export of 64,494 MT of sugar was allowed to the Maldives under a bilateral trade agreement signed between the two countries in 1981.

To protect Indian farmers' interests and stabilize domestic prices, the Indian government increased its raw sugar import duty from 50 percent to 100 percent on February 6, 2018.[18] The Advance Authorization Scheme (AAS) accounts for the majority of India's sugar imports, with the rest being traded commercially. The AAS requires raw sugar imports through Indian port-based sugar refineries for refining before being re-exported. Post estimates approximately 2.5 MMT of sugar to be re-exported through the AAS.[19]

From October 2023 to January 2024, India imported more than 90 percent of raw sugar from Brazil for refining and re-exporting, mostly to the east and west African countries. From October 2023 to January

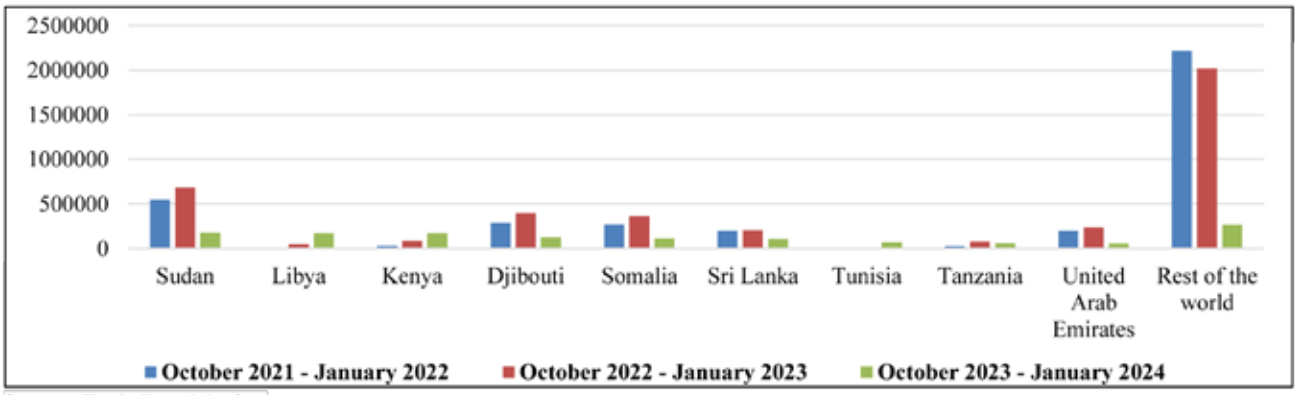
[17] Source: Government of India, Ministry of Commerce, Public Notice No. 29/2023

[18] Source: Department of Food and Public Distribution.

[19] Imported raw sugar through the AAS is re-exported post refinement. The products cannot be sold in the domestic market.

2024, India has mostly exported to Sudan, Libya, Kenya, Djibouti, Somalia, Sri Lanka, Tunisia, Tanzania, and the United Arab Emirates. However, the current year share has decreased compared to corresponding period of previous year, except Libya and Kenya (**Figure 7**). Post is adjusting the current trade mix of raw and refined sugar to account for domestic sugar production and available stocks.

Figure 7. India, Sugar Exports (MT), October to January 2021/2022, 2022/2023, and 2023/2024



Source: Trade Data Monitor
Note: HS codes include raw sugar; 170111, 170112, 170113, 170114; and refined sugar HS codes 170191 and 170199.

Stocks

Post forecasts India's MY 2024/25 sugar ending stocks to jump to 12 MMT. This increase in the out-year forecast accounts for the marginally increased production year compared to current year and increased domestic consumption. Additionally, the current year estimate revision to 10 MMT accounts for the higher beginning stock compared to MY 2022/23 due to a smaller diversion (1.7 MMT of sugar-to-ethanol diversion) and increased domestic food consumption. Ending stocks, assuming average consumption levels, usually equate to about seven months of supply. In the later part of 2023, the Indian government issued an order to all sugar stakeholders to disclose sugar stocks every week and get the stocks verified, amidst a critical sugar year and the Indian general elections ahead.

Policy

Sugar Development Fund

The Sugar Development Fund (SDF) was passed in 1982 by the Indian Parliament to financially assist the sugar mills for renovation, bagasse-based power generation, cane development, sugar to ethanol and alcohol production, a zero liquid discharge plant, and growth of sugarcane. On February 28, 2024, the Indian government revised the SDF guidelines, which have a debt-restructuring option and a one-time

settlement option for the sugar factories.[20] In a one-time payment, the penal fee will be waived if any sugar mill clears all the pending payment within six months.

Sugar Subsidy Scheme

On February 1, 2024, the Indian government extended the existing Sugar Subsidy Scheme for the distribution of sugar through the Antyodaya Anna Yojana program (Uplifting the Poorest Food Plan) for another two years until March 2026.[21] According to this scheme, sugar is distributed at $22.3/quintal (INR 18.50/kg), providing 0.01 quintal or 1 kilogram[22] of sugar per family per month. Additionally, states and union territories are allowed to charge the beneficiary directly for any extra costs associated with shipping and handling fees up to the retail issue price of $16.26/quintal (INR 13.50/kg).

National Biofuel Policy and Ethanol Blended Petrol Program

In 2018, India formed the National Policy on Biofuels to determine targets for ethanol and biofuel blending and assess the required feedstocks for fuels. Under this policy, the Ethanol Blending Program (EBP) was launched to boost the production of ethanol from sugarcane feedstocks, broken rice, damaged grains, and corn. Over the period, procurement prices increased (**Table 6**). India has reached the target of E10 in 2022 and is currently at a 12 percent ethanol-to-gasoline blending rate. The national average target for blending rate is E20 by 2025.

For the current year, the Indian government allowed the diversion of only 1.7 MMT of sugar for ethanol to adjust market realities. Oil marketing companies (OMCs) procured approximately 3.6 billion liters of ethanol from sugar for the Ethanol Supply Year (ESY)[23] 2022/23. During the ethanol supply year 2022/2023, OMCs saved around 5.09 billion liters (509 crore liters) of gasoline due to ethanol blending, which also facilitated the prompt payment of approximately $2.32 billion (INR 19,300 crore) to farmers and a net reduction of 10.8 MMT in carbon dioxide.[24]

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[20] "Govt offers debt restructuring and one-time settlement to sugar mills for loans taken under SDF". Economic Times, Published March 1, 2024.
[21] "Government approves extension of subsidy scheme on sugar supplied to AAY families by 2 years till March 2026. The Hindu, Published February 1, 2024.
[22] 1 quintal equals 100 kilograms.
[23] Ethanol Supply Year, November to October.
[24] "Ethanol blending program saved Rs 24,300 crore foreign exchange in 2022-23: Hardeep Puri". Economic Times, Published January 4, 2024.

Table 6: India: Ethanol Price by Feedstock for ESY 2021/22 and ESY 2022/23 (INR/Liter)

Feedstock	ESY 2021/22	ESY 2022/23	
Sugarcane Juice/Sugar Syrup/Sugar	63.45	65.61	65.61
B-Heavy Molasses	59.08	60.73	60.73
C-Heavy Molasses	46.66	49.41	56.28
Damaged Food Grains/Maize	51.55	55.54	71.86
Surplus Rice	56.87	58.50	58.50

Source: MoPNG

Attachments:

No Attachments

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

Light Combat

Time has passed since the last time I was able to smoke: I suffered from an upper respiratory illness that prevented me from doing the things I enjoy the most, like, smoking and drinking rum.

For this pairing I took advantage of an activity I did for a cigar club in a restaurant called ***Cuerovaca***, a very classy steakhouse, with a long story, located in Vitacura, Santiago, Chile.

The activity was for a group of 12 members and the idea was to experiment with a two-part pairing.

Part one would consist of Rum and a cigar from Casa Magna Colorada (5 ½ x 52), a medium-bodied Nicaraguan cigar produced by Plasencia S.A. Casa Magna is the result of a collaboration between two industry greats: Manuel Quesada (Quesada Cigars) and Nestor Plasencia (Plasencia Cigars). The plan is to pair the first third of the cigar with a Rum Old Fashioned (I chose Havana 7 from Cuba) and then the second third with the same rum, but this time neat.

Part two would consist of Bourbon and a Rigoleto (6 x 54) from Fuller Cigar, a box-pressed cigar from the Dominican Republic, with a medium-high body. For this pairing I selected a Whiskey Bulleit Bourbon Old Fashioned for the first third and the same Bourbon neat for the second third, just like we planned for the Rum.

Of the two, the first pairing could be considered better balanced, the only difference with the Bulleit Old Fashioned was that I instructed the bartenders to refresh the glasses with an espresso. A single shot was enough to transfer from one glass to another, leaving behind hints of coffee for the cocktail. The use of coffee resulted in the balance of flavors, since the Casa Magna Colorado had very classic coffee and wood notes and the idea was to bring the Old Fashioned to the same level and that is exactly what happened.

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Halfway through smoking the cigar, it was time to switch to the rum on the rocks. What is the reason behind this switch? What we want is to invigorate the pairing at a time when the cocktail is loosening its strength due to all the melting ice and, conversely, the cigar's intensity is increasing. All the pieces fall into place so that we can continue with the pairing.

As we move to the second cigar, the procedure remains the same, except that now the pairing is carried out with the classic preparation for the Old Fashioned, without the touch of coffee, to avoid incorporating the oak and sweet notes similar to those of brown sugar. This is, without a doubt, a classic cocktail that has inspired me to make versions of it using Rum. I have tried with many rums, some work better than others, but it is hard to beat the classic Old Fashioned.

The Rum Old Fashioned recipe for this event is as follows:

- 2 oz. Rum Havana 7 Year Old
- 1 Tbsp. Brown Sugar
- 1 Dash Angostura Bitters
- Espresso (only for the Rum version of the Old Fashioned)

We then use the same recipe with the Whiskey instead of the Rum, skipping the coffee. Also keep in mind that the serving size for both the Rum and the Whiskey on the rocks cannot exceed 2 oz., otherwise the amount of alcohol in this paring becomes excessive.

To summarize, it was a simple exercise which should be easy for readers to replicate at home. Participants can witness firsthand the evolution of the pairing, based on the selected cigars and the timing of the smoking.

I've conducted pairings like this one in many different establishments, but the performance of the bar staff at ***Cuerovaca*** was clearly a step above: they prepared and served everything on time and, despite the fact that my instructions to them may appear to be simple, they followed them to the letter all while also running the restaurant with its regular clientele. I can say that it was one of the best executed pairings I have done.

One of the measures of success in these pairings is the type of conversations that take place among the participants. In this pairing we touched on both high-technical and trivial topics related to the distilled spirits industry. Time flies when you add good cocktails and cigars to excellent conversations, it is very enjoyable.

You do not need to gather a very large group of friends in order to recreate a pairing like this one at your home. All you need is a friend, a cocktail and then the main spirit from the cocktail served on the rocks. You can then share your opinions about which stage of the cigar paired best with which drink and, even if there is no consensus, the enjoyment comes from the experience itself. I hope that you can enjoy it with your friends, just like I did with mine.

Cheers!
Philip Ili Barake
#GRCigarPairing

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