

Got Rum?®

MAY 2020

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**COOKING WITH RUM - ANGEL'S SHARE - CIGAR & RUM
MUSE OF MIXOLOGY - RUM HISTORIAN
RUM IN THE NEWS - EXCLUSIVE INTERVIEW
THE RUM UNIVERSITY - MOTHER'S DAY - RUM ASTROLOGY**



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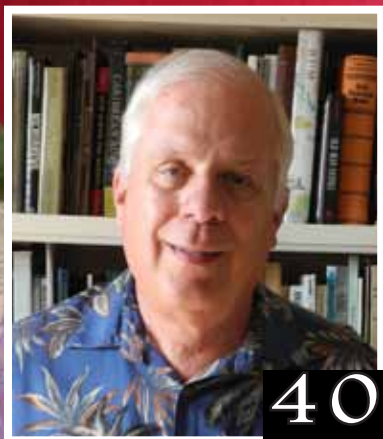


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FRONT COVER: Floral Hints of Rum

INSIDE SPREAD: Roses & Rum

FROM THE EDITOR

The New Normal

As I write these lines, countries around the world are contemplating when and how to “re-open” their economies. These discussions are also echoed in countless conference calls in the private and public sectors, as different organizations define their strategies for the return to normalcy. “Normal,” however, is not a guarantee of a return to pre-pandemic routines and social/economic conditions: “normal” refers to the new paradigm under which we’ll find ourselves when quarantine policies are finally lifted.

In the USA and in many other countries around the world, distilleries have been identified as “essential” businesses that have been allowed to operate through the quarantine. Their tasting rooms (which represent the majority of the income for many of them), however, have been closed, forcing distillers to look for alternative sources of income. The most obvious income has been the production of high-proof alcohol for use as hand sanitizer, but having access to the fermentable materials (grains, fruits, sugars) has not been easy for them. Some distillers have joined forces with breweries, since they have large volumes of kegged beer that is turning –or has already turned- stale. Stale or not, beer makes a great fermented stock for distillers to extract the alcohol much needed by first responders and the general public to keep their hands clean.

The above is only a small example of the creativity needed to survive the current crisis. Will the new normal be inherently more collaborative, across small businesses? Will business



owners sacrifice investment in growth in order to have larger cash reserves, to help them survive the next outbreak? Or will consumer demand be such that companies throw caution to the wind and grow voraciously, in order to make up the losses suffered through this pandemic?

I hope the new normal is defined by a stronger community bond and by consumers who appreciate more and reward their local/regional suppliers.

Cheers,

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

Luis Ayala, *Editor and Publisher*



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

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

THE ANGEL'S SHARE

by Paul Senft



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

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

Cheers!

Coruba Rum

I first heard of Coruba when my friends would discuss making cocktails that call for a Jamaican Rum. Distributed by Campari, Coruba is a blend of Pot and Column Still Rums that has been aged a minimum of two years in used heavily charred American Oak Barrels. "The Rum Company of Kingston, Jamaica" has been blending this Rum since 1889 and I was curious to explore it neat.

Appearance

The Rum in the bottle and glass holds a dark brown color. Swirling the Rum produces a razor thin band that thickens and drops fast moving legs before leaving behind a ring of beads and residue on the glass.

Nose

The aroma of the Rum delivers a spicy astringency, molasses, charred oak, fresh cut cantaloupe, ripe green apples, raisins and caramel.

Palate

The Rum leads with a smoky caramelized toffee note, followed by a funky combination of flavors comprised of baking spices, nutmeg, cardamom, dried orange and lemon peels, raisins, hard pop of black pepper, orange slice candy, tart apple, sour grapes, that swirls and

terminates in a dry Cream Brulee finish.

Review

Okay, this was fun to explore and to be honest, not at all what I was expecting. With the surprisingly complex profile it is no wonder why so many people love Coruba Rum and what it brings to classic Tiki style cocktails. I would not necessarily recommend this for sipping, not because it does not hold up well in that department, but instead I know just how much you can do with it in cocktails since it is multipurpose versatile Rum that is not afraid to color outside the lines.

My only concern with this rum is its availability seems to wax and wane. Finding it in some states on the East Coast can be challenging, but there are hopes that Campari will fix that. The bottle for this review was picked up at a Duty Free in Falmouth, Jamaica since it was much easier to find there, than at home in Georgia. If it is difficult to find in your area see if your store will special order it for you, or make sure to pick it up on your travels when you find it.

Cheers!



www.campariamerica.com/brands/coruba-rum

THE ANGEL'S SHARE

by Paul Senft

Rhumb Runner Fernandes Trinidad 18 Year Old Rum

In 1973 the Angostura Holding Company acquired the Fernandes family distillery and incorporated it into their operation and this Rum was created in honor of that historic distillery. For this Rum the Angostura distillery purchased molasses from Trinidad fermented and distilled it using two of its five industrial column stills. The Rum in this bottling was distilled on March 1973 and bottled in October of 2017 at 67.3% ABV and is a single cask product limited to 237 bottles. No coloring agents, additives or water was used when making this product.

Appearance

This short necked 750 mL bottle is sealed with a black security wrap protecting a wooden capped synthetic cork. The dark amber liquid lightens slightly as it is poured in the glass. Agitating the liquid creates a thin band that slowly thickens and almost reluctantly drops a few beads before taking a great deal of time to evaporate.

Nose

I spent quite some time just savoring the aroma of the Rum. I discovered notes of brown sugar, dried orange peel, Madagascar vanilla, allspice, dried fruits and an interesting range of smoky oak tannins.

Palate

Sipping the rum revealed a surprising array of flavors. The first sip was a rush of caramelized vanilla and alcohol conditioning the palate for what came next. Additional sips revealed notes of apricots, honeyed dried banana chips, crisp red apple, black and red pepper, anise, allspice, ginger and dark toffee. As the Rum begins to fade the oak tannins, char and mineral notes provide a long pleasant finish to the experience.

Review

My experiences with Rums with this kind of age statement are pretty limited and I found a good many of them to be dominated by the flavors of the wood and little else. With that expectation, the aroma and flavor profile completely surprised me. I found myself savoring the experience of nosing and sipping the rum and adding a tiny amount of water just opened it up amplifying the fruit notes. The oak flavors are nicely balanced, always present, but only coming to the forefront during the fade of the finish. The company states that the Rhumb Runner line is a homage to the original sailors, pirates, and traders who transported Rum between the Caribbean, American Colonies and Europe and for me personally this was a great exploration and well worth tracking down for your personal enjoyment.



<https://www.glassrev.com/rhumbrunner>

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COOKING WITH RUM

by Chef Susan Whitley



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

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

Sue@gotrum.com

Butterscotch Pudding with Cinnamon-Rum Meringue

Ingredients for Pudding

- ½ Stick Butter
- ¾ c. Light Brown Sugar, packed
- 3 Tbsp. Molasses
- 2 ¼ c. Whole Milk, divided
- 1 C. Heavy Cream
- ½ Vanilla Bean, split lengthwise and scrapped
- 3 Large Egg Yolks
- 3 Tbsp. Cornstarch
- 1 tsp. Pure Vanilla Extract
- ¼ tsp. Salt

Ingredients for Meringue

- ½ C. Light Brown Sugar, packed
- 2 Tbsp. Aged Rum
- 1 tsp. Ground Cinnamon
- 3 Large Egg Whites
- ¼ tsp. Cream of Tartar

Directions to make the pudding:

In a saucepan over medium heat, combine butter, brown sugar and molasses. Simmer, stirring occasional until sugar dissolves, approximately 5 minutes. In a separate sauce pan combine 1 ¾ cup of milk and cream. Bring to a slow simmer over low heat. Add vanilla bean. Simmer for about 10 minutes, stirring occasionally. Do not bring to a boil. Remove vanilla bean from cream. Gradually add the milk mixture to the sugar mixture, whisking until combined. Remove from heat.

In a small bowl, whisk egg yolks. Add remaining milk, cornstarch, vanilla and salt. Gradually add ½ cup of warm milk/sugar mixture to the yolk mixture, whisking constantly to temper. Add yolk mixture to remaining hot mixture in sauce pan, whisking constantly. Cook over medium heat, stirring frequently, until mixture thickens, about the consistency of eggnog. Remove custard from heat and pour into a one quart glass baking dish. Cover pudding with plastic wrap, pressing it gently onto the top of the pudding. Chill for at least 4 hours.

Directions to make Meringue:

In a medium size sauce pan, combine brown sugar, rum and cinnamon. Simmer over medium-low heat, stirring constantly for about 7 minutes until syrup thickens to consistency of warm honey. Using an electric mixer set on medium-high speed, beat egg whites and cream of tartar until stiff peaks form, about 3 minutes. Gradually add warm syrup and beat until mixture is thick and has a high sheen, 2-3 minutes.

To Assemble:

Preheat boiler, take chilled pudding and spoon meringue on top in dollops, forming peaks with back of spoon. Set pudding under hot boiler and watch carefully until meringue peaks turn slightly brown. Serve immediately. topping is a golden brown. Serves 6.



Photo credit: www.womansday.com

Chicken Breasts with Rum

Ingredients:

- 6 Chicken Breasts, boneless
- Salt & Pepper
- ½ C. Aged Rum
- ¼ C. Butter
- 1 C. Heavy Cream
- Minced Chives

Directions:

Salt and pepper chicken breasts. Melt butter in a pan and sauté chicken until lightly browned. Heat the rum and pour over chicken and light it. When the flame dies, add cream, cover and simmer for 15 minutes. Remove the chicken to a heated serving platter and pour remaining liquid from pan over chicken. Garnish with minced chives. Serves 6.



Photo credit: onlybestcooking.blogspot.com



RUM Aging Science

A Research Collaboration Between



And

THE **Rum**
UNIVERSITY





Introduction

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

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

RUM Aging Science



RUM Aging Science

Series Overview

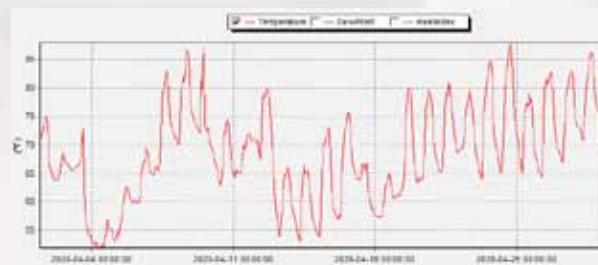
The January 2020 issue of "Got Rum?" covers in detail the goals of this series, as well as, descriptions of the different equipment being used to collect and measure the data.

April's Weather

The month of April was considerably warmer and less humid than that of March. The humidity inside the cellar hit a minimum of 30% and a maximum of 93%, with an average of 63% for the month.



The temperature inside the cellar ranged from 52F to 88F, with an average of 73F for the month.



The Rum

After 4 months, the transformation of the rum in the barrel is starting to be more impactful.

Color: The color is definitely golden and shimmering. The spectrophotometer indicates it is darker than the sample from the previous month.

RUM Aging Science



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

RUM Aging Science

Aroma: The aroma has a better-defined “cask” personality, it is easy to see how similar it is to some “aged” commercial rums and if we chose to add spirits caramel we could match the taste and profile of many of them.

Flavor: For the first time since we started the aging study, the rum is showing early signs of oak-complexity and balance.

pH: The rum that went into the barrel had a pH of 7.04. This number is now 5.23. Please refer to the March issue for an explanation of why pH values are not linear.

ABV: The ABV went down slightly from 63.42% to 63.40%.



Join us again next month, to continue our exploration of this fascinating topic!

THE MUSE OF MIXOLOGY

by Cris Dehlavi



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

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

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

El Presidente

The El Presidente cocktail is so captivating, not only because of its rich history but because it is unlike the customary cocktails coming out of Cuba in the early 1920's. The recurring theme of those iconic cocktails are citrus, sugar, and of course RUM, and are typically shaken drinks. The El Presidente is a spirit forward, stirred cocktail, with the nuance of vermouth and curacao which develop much more complex flavors. It is reminiscent of classics like the Manhattan and Scofflaw, and is perfect for the rum lover who prefers a bold cocktail.

Like most classic cocktails, the El Presidente has differing opinions as to its origin. The 1924 Cuban recipe handbook "Manual Del Cantinero" claims that it was invented in Cuba in 1910 for President Mario Garcia Menocal, but I have also read that some believe it was created for a later President, Gerardo Machado. There are also multiple theories as to WHO first created this classic, the most common being American bartender Eddie Woelke, who worked in Havana at the Sevilla Biltmore Hotel. Keep in mind this was all happening during American Prohibition, and this drink actually became quite popular in the U.S. as well.

If you research this recipe you will find dozens of variations, not only in regards to the proportions but also the specific ingredients. The original recipe called for aged rum, blanc vermouth, curacao, and grenadine. Many of the recipes I found call for DRY vermouth which is quite different from



blanc, and will completely change the final product. Currently Dolin is the most commonly found brand of Blanc vermouth, and it is lightly sweet, floral, and has a hint of bitterness. Dry vermouth is just that-- dry- and not sweet at all. I would definitely encourage you to use a homemade grenadine, as opposed to store bought, and have included my personal recipe below. As for the curacao, I made this with both Cointreau and Pierre Ferrand Dry Curacao and prefer the latter. Your rum choices are vast, but I like to keep it in the Cuban family and therefore used Havana Club Añejo. I have included my own recipe as well as two others below, you can see how contradictory they are, yet they all work in their own ways.

EL PRESIDENTE (My version)

- 1.5 oz Havana Club Anejo
- .5 oz Dolin Blanc
- .5 oz Pierre Ferrand Dry Curacao
- .25 oz Homemade Grenadine

In a mixing glass add all ingredients and stir well with ice. Strain into a coupe glass and garnish with the peel of an orange, zested over the top and dropped in.

EL PRESIDENTE (From Smuggler's Cove by Martin Cate)

- 1.5 oz Aged Rum
- .75 oz Dry Vermouth
- .5 oz Curacao
- ½ teaspoon Grenadine

Add all ingredients in a cocktail shaker with ice, and shake well. Strain into a coupe glass.





EL PRESIDENTE (David Wondrich)

- 1.5 oz White Rum
- .75 oz Blanc Vermouth
- .5 oz Curacao
- 1 dash Grenadine
- 1 dash Angostura Bitters

In a mixing glass add all ingredients and stir well with ice. Strain into a coupe glass and garnish with the peel of an orange, zested over the top and dropped in.

HOMEMADE GRENADINE

In a sauce pan add 3 cups of POM pomegranate juice, 2 cups of water, and 1 cup of granulated sugar. Heat on medium-high, stirring as the sugar dissolves and allow to simmer for 10 minutes. Remove from heat and add the peel of one orange. Allow to cool fully. Remove the orange peel and refrigerate for up to one week.

Cris

THE Rum[®] UNIVERSITY LIBRARY

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

www.RumUniversity.com



Proof: The Science of Booze

(Publisher's Review)

- Named a Best Science Book of 2014 by Amazon, Wired, the Guardian, and NBC
- Winner of the 2014 Gourmand Award for Best Spirits Book in the United States
- Finalist for the 2015 PEN/E. O. Wilson Literary Science Writing Award

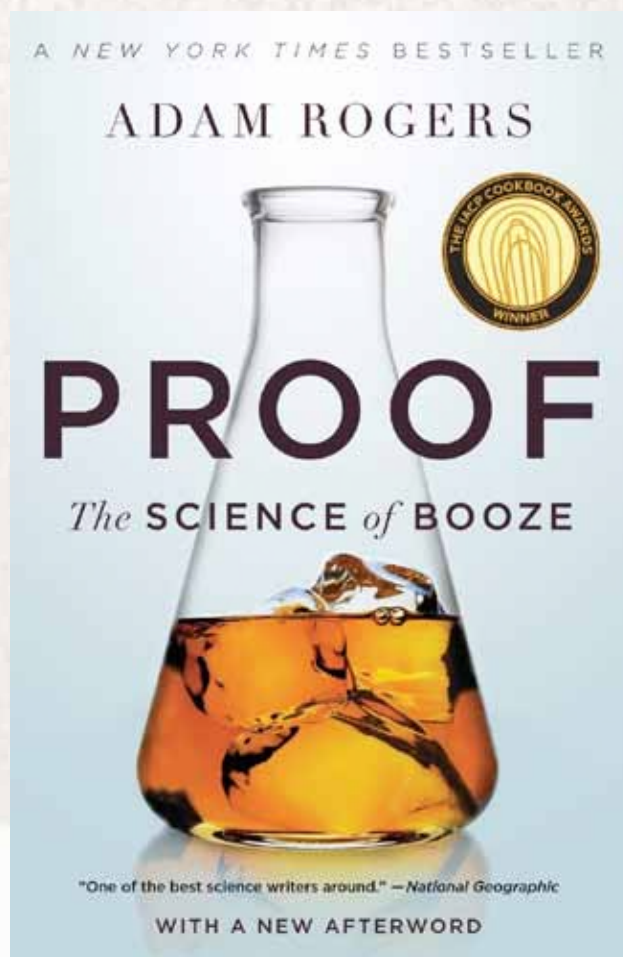
"Lively . . . [Rogers's] descriptions of the science behind familiar drinks exert a seductive pull." — New York Times

Humans have been perfecting alcohol production for ten thousand years, but scientists are just starting to distill the chemical reactions behind the perfect buzz. In a spirited tour across continents and cultures, Adam Rogers takes us from bourbon country to the world's top gene-sequencing labs, introducing us to the bars, barflies, and evolving science at the heart of boozy technology. He chases the physics, biology, chemistry, and metallurgy that produce alcohol, and the psychology and neurobiology that make us want it. If you've ever wondered how your drink arrived in your glass, or what it will do to you, *Proof* makes an unparalleled drinking companion.

"Rogers's book has much the same effect as a good drink. You get a warm sensation, you want to engage with the wider world, and you feel smarter than you probably are. Above all, it makes you understand how deeply human it is to take a drink." — Wall Street Journal

About the Author

ADAM ROGERS is the New York Times best-selling author of *Proof: The Science of Booze*, which was a finalist for the PEN/E.O. Wilson Literary Science Writing Award and won the IACP Award for Best Wine, Spirits, and Beer Book and the Gourmand Award for Best Spirits Book in the United States. He is a Deputy Editor at *Wired*, where his



feature story "The Angels' Share" won the 2011 AAAS Kavli Science Journalism Award. Before coming to *Wired*, he was a Knight Science Journalism Fellow at MIT and a writer covering science and technology for *Newsweek*. He lives in Oakland, CA.

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Are you the organizer of an event that is now postponed?

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as soon as you've rescheduled it.

Rum Festivals are eligible to receive a free, full-page ad
in "Got Rum?" magazine (subject to space availability).

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



A bouquet of pink tulips with green leaves is positioned on the left side of the page. The background is a solid light pink color. The title '4 Ways to Pamper Mom On Her Day' is written in a large, yellow, outlined font at the top center.

4 Ways to Pamper Mom On Her Day

by Margaret Ayala

Mother's Day Celebrations Throughout The World

Countries that celebrate the second Sunday in May:

Australia, Belgium, Canada,
Denmark, Finland, Italy, Japan,
Turkey and The United States.

**Countries that celebrate on
May 10th:** Bahrain, Hong Kong,
India, Malaysia, Mexico, Oman,
Pakistan, Qatar, Saudi Arabia,
Singapore and United Arab
Emirates.

**Other countries that celebrate
Mother's Day in May:** France
and Sweden-last Sunday in May,
South Africa-first Sunday in May.

This is Probably Rum - Engraved 12 oz Stemless Wine Tumbler



https://smile.amazon.com/This-Probably-Rum-Engraved-Hilarious/dp/B07JKDXSCY/ref=sr_1_5?dchild=1&keywords=rum+gift+ideas+for+mom&qid=1586816777&sr=8-5

Sterling Silver Pirate Ship in a Rum Bottle Charm Movable Pendant Bracelet Jewelry



https://smile.amazon.com/Sterling-Charm-Movable-Pendant-Bracelet/dp/B07ZXMVX99/ref=sr_1_25?dchild=1&keywords=rum+earrings&qid=1586817109&sr=8-25

Malin + Goetz Rum Bar Soap



https://www.amazon.com/Malin-Goetz-Rum-Bar-Soap/dp/B01G9EC8FK/ref=sr_1_39?dchild=1&keywords=rum+scented+hand+cream&qid=1586817031&sr=8-39&pldnSite=1

Woods Vermont, Maple Syrup Rum Barrel Aged



https://www.amazon.com/WOODS-VERMONT-Barrel-Maple-Syrup/dp/B07F1DS99L/ref=sr_1_27?crd=31F3CURW397WL&dchild=1&keywords=rum+balls+with+alcohol&qid=1586817718&sprefix=rum+b%2Caps%2C199&sr=8-27&pldnSite=1

THE RUM HISTORIAN

by Marco Pierini



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

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

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

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

I have published a book on Amazon:

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

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THE ROYAL COMMISSION ON WHISKEY AND OTHER POTABLE SPIRITS (1908)

5. JAMAICA, DEMERARA, AND ... GERMAN RUM

We have reached the last article of the series dedicated to the works of the Royal Commission. As well as the questions of the Commissioners and the answers of the witnesses, the Minutes of Evidence contain also some interesting Appendices. One of these is the APPENDIX L. I. *Extract from "West Indian Bullettin" Vol 8, No 1, 1907.* It contains a long article written by H.H. Cousins, the chemist and expert on Jamaica Rum we have already met in the December issue, regarding the different classes of Jamaica Rum. Here are some extracts.

CLASSES OF JAMAICA RUM.

To understand the wide differences in the quality of Jamaica rum, we must first recognize that there are three distinct classes of rum produced in the island, each adapted for a particular market, and each judged by a different standard of excellence.

To answer the question—'What is a good Jamaica rum?' involves a second inquiry: 'To what class of Jamaica rum do you refer?' The three classes are as follows :—

(1) Rums for home consumption, or 'local trade quality.'

(2) Rums for consumption – in the United Kingdom, or 'home trade quality.'

(3) Rums for consumption on the continent, or 'export trade quality.'

Each of these grades of rum meets the requirements of a special market, and is judged by a different standard of quality. I would particularly urge that these three markets, being self-contained, do not compete one with the other, and that the idea that the producers of export quality are thereby prejudicing the sales and commercial success of the 'home trade' qualities is entirely without foundation.

So far as I have been able to arrive at the facts, the commercial spheres of the three classes of rums are entirely distinct, and there is no reason to believe that the production of high-flavoured rums for blending on the continent is in any way prejudicial to the interests of the home trade Jamaica rums consumed in the United Kingdom.

CLASS I. LOCAL TRADE QUALITY.

While rum remains the wine of the country, so far as the lower orders in Jamaica are concerned, nothing is so striking to an observer of the habits of the upper classes, as the very large extent to which imported Scotch whisky (some of it very recent, very fiery and of very patent-still quality) has displaced rum. The high-class trade in old rums of delicate softened flavour, which were formerly so highly thought of by the planters and moneyed classes, has largely disappeared, and it would probably be most difficult to obtain a choice mark of an old rum, which has not been blended, from any spirit merchant in Jamaica today. Blends are the order of the day, and the public house trade is the chief field in which the local quality of rum is employed.

For this purpose a light rum that will age or mature very rapidly is a great desideratum. These rums are mainly produced in Vere and St. Catherine, and are the result of light settings and a quick fermentation. The stills are heated with steam coils, and double retorts are used.

The ether content of these rums varies from a minimum of 90 parts per 100,000 volumes of alcohol to about 300 parts. The bulk of this spirit would average from 180 to 220 parts of ethers. It will be noticed from the samples submitted for inspection that these rums have a delicate pleasant aroma, and when broken down with water yield a light type of residual flavour which is markedly inferior to that of the rums in Class II.

The basis of flavour of these rums is principally due to acetic ether, while the characteristic flavour and aroma of each estate's mark, appear to be due in every case to traces of the ethers of the higher acids, and, in a less degree, to traces of caprylic alcohol and other higher alcohols of an aromatic nature.

CLASS II. HOME TRADE QUALITIES.

These rums are generally produced by a slower type of fermentation than the local trade rums, and some of the best marks are produced in ground cisterns, and are slightly flavoured by the addition of some sour skimmings to the fermented materials. These rums are characterized by a high standard of heavy residual body. These are mainly ethers of acids of high molecular weight. These acids are not producible from sugars, and are almost absent in rums other than Jamaican, which are produced from diluted molasses without dunder or acid skimmings, and distilled in patent stills. Our investigations indicate that these higher acids result from the bacterial decomposition of the dead yeasts found in our distillery materials in Jamaica, and I am forced to the conclusion that the adherent yeasts in the old ground cisterns have a good deal to do with the fine flavour of many of these home trade rums.

When in London recently in the office of the leading broker who handles Jamaica

rum, I was shown samples of the chief marks of home trade rums which were considered to set the standard of quality. 'We do not want ethers, but a round rummy spirit,' said this broker. I was pleased to find, however, that the marks selected as standards were all of high ether content (from 300 to 450 parts of ethers). They had, however, a very good standard of heavy residual body, and the blend of flavours was both mellow and full.

CLASS III. EXPORT TRADE QUALITY.

Jamaica has long been famed for its rum, and a certain proportion of the crop has for very many years found its way to the markets of Europe. Thirty or forty years ago, a trade in high-class drinking rums was carried on with the continent; and I recently interviewed in Hamburg a merchant who had in former days done a good trade in choice marks of Jamaica drinking rums. He bemoaned, however, that this trade had practically ceased since 1889, when the German Government raised the duty on Jamaica rums from a very low rate to the relatively high one that now obtains, which is equivalent to about 8¢. per liquid gallon. From that time the entry into Germany of Jamaica rums, suitable for direct consumption, has been made almost impossible. The low rates of excise on the domestic potato and grain spirits render the competition of home trade qualities of Jamaica rums with the German spirits out of the question under present conditions.

To the firm of Finke & Co., of Kingston and Bremen, and the enterprising planters of the north side of the island, belong the credit for having met this obstructive tariff by the development of a considerable trade in high-flavoured rums, of such remarkable blending power that they could stand the high import duty, and yet be utilized by the German blenders for producing a blended rum capable of competing with local distilled spirits subject to a merely nominal excise.

It is no exaggeration to say that to this enterprise alone is due the survival of the small estates on the north side, despite their great disadvantages as sugar-producing estates under the

stringent conditions of the sugar market during the past ten years. There is much unreasonable prejudice against this industry among planters who are interested in home trade rums; and it has often been suggested that these high-flavoured rums are merely adulterants, and gain a profit at the expense of the genuine common clean drinking rums.

If these rums were used for blending with silent spirit in the United Kingdom, to produce blends that were sold as Jamaica rum, there would be some ground for this view; but so far as evidence can be obtained, it would appear that these rums are all used on the continent, and are not in competition with home trade rums at all. ...

These export rums are commonly known as German flavoured rums in Jamaica, and are produced by a process that could only be adopted on a small estate with a relatively enormous distillery capacity. Instead of thirty hours' fermentation, as in the case of a Demerara or Trinidad rum, these German-flavoured rums demand a fermenting period of fifteen to twenty-one days. ...

These flavoured rums contain, as might be expected, a relatively high proportion of ethers. Some makes are as low as 600 or 700 parts of ethers, but are, as a rule, relatively rich in heavy-bodied ethers, and are possessed of great stretching power.

The finer qualities contain some 1,000 to 1,200 parts of ethers, and occasional samples may even attain a standard of 1,500 or 1,600 ethers. We have found that about 97 per cent of these ethers are acetic ether, about 2 per cent consist of butyric ether, traces of formic ether may be present, and from $\frac{1}{2}$ to $\frac{3}{4}$ per cent of the total consists of heavy ethers derived from acids of high molecular weight.

It is upon this small trace of heavy ethers that the chief character, and, indeed, the commercial value of a high-flavoured rum depend.

As a rule the presence of high ethers is also associated with that of higher

alcohols of a peculiar spicy and attractive fragrance. ...

It would appear that the bulk of the so-called rum consumed on the continent of Europe is prepared from artificial essences, and that the trade in 'Kunot rum' has been detrimental to the interest of the Jamaica high-flavoured rum. The experiment station has been experimenting—with some success—in the direction of increasing the blending value of these rums so that they can compete on more equal terms with the sophisticated article on the continent.

An experiment has been carried out at Hampden estate in St. James to test this matter, and although the commercial results are not yet complete, we have every reason to believe that in the direction of increasing the blending power of our flavoured rums must lie the future of this industry.

[One other interesting Appendix is the APPENDIX M. The Production, Distribution and consumption of rum in British Guyana. Here are some extract]

... The advantages claimed for rum of the slow fermentation type distilled in stills of the kind commonly used in Jamaica are frequently stated to be its flavours and its great restorative powers due to its high content of esters. As the esters contained in rum of every type consist mainly of ethyl acetate it is difficult to perceive how this not very pleasant substance can confer on rum the characteristic aroma of that spirit. ...

The consumers of rum in the West Indian Colonies generally prefer a clean light spirit of medium fruity flavor, usually of low esters content, to a richer, heavier, and probably a somewhat oily spirit of high contents of esters and rich in flavouring matters. ...

It is only of comparatively late years that the production of so-called "German rum" has been developed in Jamaica. This is a spirit containing an abnormal amount of esters – as much in some cases as 2,000 to 2,800 parts for 100,000 of absolute

alcohol by volume – and the object of its production was to enable German silent spirits to be flavoured with it so as to pass as "Jamaica rum". Doubtless this policy on the part of certain Jamaican distillers of assisting their competitors to produce fictitious rum is what has given rise to their recent campaign against all genuine rums which do not happen to have been produced in Jamaica. ...

[Finally, here is an extract of the Final Report, written by the Commissioners at the end of the works, in 1909.]

CONCLUSIONS

It has been suggested that the principal cause for the difference in flavor between rums produced in various places lies in the methods of fermentation used, rather than the process of distillation. According to the evidence there are two distinct types of rum, Jamaica rum being representative of the first and Demerara rum of the second. The first type is the result of slow fermentation, lasting from 10 to 12 days, of wash set at a relatively high density; the second is the result of a rapid fermentation, lasting from 36 to 48 hours, of wash set at a low density.

We see no reason, however, to deny the name of rum to either of these types. We consider that the definition of rum as "a spirit distilled direct from sugar-cane products in sugar-cane growing countries," which was submitted to us by Mr. Aspinall on behalf of the West India Committee, fairly represents the nature of the spirit which a purchaser would expect to obtain when he asks for "rum". The Customs already recognize the distinction between "rum," "rum from Jamaica," and "imitation rum," and we consider that this differentiation should be continued.

Well, it's done. I have published only a very little part of the works of the Royal Commission, and I am convinced that it would be interesting to dig deeper. But for me it is enough, see you next month with a new strand of the history of rum.

Marco Pierini

THE COCKTAIL SCIENTIST

By Joel Lackovich



Hello, my name is Joel Lackovich. I first became a Rum aficionado while bartending at the legendary Washington DC hotspot, NATION, in the late 90's. Serving hundreds of patrons each night, I always held a special place in my heart for Rum, whether I grabbed a bottle from the rail or from the top shelf.

Today, with over 20 years of experience in the field of life sciences, and degrees in Biotechnology, Chemistry, and Microbiology from the University of Florida, and an MBA from the Jack Welch Management Institute, I bring a unique blend of both science and human perspective to how I look at Rum, and the cocktails we all enjoy. The ingredients, the preparation, and the physical properties that constitute a Rum cocktail fascinate me. I hope you enjoy my column where I dissect a different Rum cocktail each month and explore its wonder.

Joel Lackovich (joel@gotrum.com)





Photo by Joel Lackovich

BAHAMA MAMA

INTRODUCTION

The Bahama Mama is a delicious tropical cocktail with fresh fruit flavor which masks a very high Alcohol By Volume content (ABV). Shrouded in mystery like many iconic rum cocktails, the drink first conjures up visions of beaches and summer vacation when it comes to mind, but its true origin is interwoven with rich Calypso culture. It's this culture that not only provides deep historical roots to the Bahamas for this cocktail, but also its emblematic rise as a popular symbol of a proud country.

MATERIALS & METHODS

Classic Oswald Greenslade Recipe (1)

- Coconut Rum – 1.0 oz (30 mL)
- 151 Rum – 1.25 oz (37.5 mL)
- Orange Juice – 1.0 oz (30 mL)
- Pineapple Juice – 2.0 oz (60 mL)
- Grenadine – 1.0 oz (30 mL)
- Garnish – Orange Slice or Pineapple Slice
- Garnish – 2 Maraschino Cherries
- Garnish – Umbrella (optional)

Directions:

1. Add all ingredients into a cocktail shaker filled with ice.
2. Shake all ingredients vigorously in the cocktail shaker.
3. Strain into a chilled high ball or hurricane cocktail glass filled with ice.
4. Garnish with orange slice or pineapple slice, 2 maraschino cherries, and umbrella.

DISCUSSION

Origin

The Bahama Mama is a classic tropical libation that is a staple in many bars around the world. However, as popular as it has become, little is known of the cocktail's origin. While it is thought by some that the cocktail may have been created in the 1950's in the Bahamas, most of the evidence today points to Oswald Greenslade, also known as "Slade" as the chief architect of the cocktail. Born in the Commonwealth of the Bahamas in 1943, Slade has had a long and illustrious bartending career having started in 1961 at the Nassau Beach Hotel and the Pink Elephant Night Club, and eventually becoming the owner and operator of the famous Banana Boat Club in the Nassau Beach Hotel from 1993 – 1999. In his career, Slade has created over 1000 cocktail recipes and has over 40 years of bartending experience (2).

However, while there is an arrow pointing to the cocktail's origin, the drink's unforgettable name is a bit of an enigma.

The first reference to "Bahama Mama" in mainstream media was when the song, "Bahama Mama (That Tropical Charmer)," was released in 1932 (3). While the song is Fox Trot in nature from the Big Band era, the lyrics, which describe a Calypso love interest, and may have inspired the cocktail's name are as follows:

*Mama,
Bahama Mama,
You tropical charmer,
On the island of tune.
Swaying,
The palm trees are swaying,
Along without saying,
I'll be seeing you soon.*

*The time for leaving
Is finding me grieving
Forever dreaming
Of someone in Nassau
Oh Mama
Bahama Mama
You tropical charmer
You've stolen my heart*

The name "Bahama Mama" became further commercialized later in the 1950's when a Calypso dancer, Ms. Dottie Lee Anderson, began using the title. Her performances and singing were renown at the Calypso Lounge on Miami Beach's entertainment strip. Frequently mentioned in Jet Magazine and on the billboard charts from 1951 – 1957, she was very popular in South Florida at the time.

However, according to Oswald Greenslade, it was neither a song nor a Calypso dancer that inspired him to name the cocktail, The Bahama Mama. He created the drink in 1963 at the Pink Elephant Night Club and named it after Maureen Duvalier. Maureen Duvalier, who was also known as Calypso Mama, became a global ambassador for The Bahamas and a world class entertainer. A cultural icon in the Bahamas, her impact began in 1958, when for the first time ever, she led a group of women and participated in the Christmas-holiday Junkanoo parades, which were reserved for men at the time. Her group won first place that year and she cemented her name in Bahamian history (4).

Flavor Profile

While Tiki purists will argue that that all tropical drinks are not Tiki Drinks, but all Tiki drinks are tropical, one cannot dispute that the Bahama Mama cocktail is surprisingly complex for a tropical drink, especially in its original form. When Oswald Greenblade first crafted the Bahama Mama he also floated Dubonnet in the cocktail. Dubonnet is a blend of fortified wine, herbs, and spices, (including quinine), with the fermentation process being stopped by the addition of alcohol (5). Dubonnet eventually became difficult to source in the Bahamas so it was removed from the cocktail preparation and replaced with coconut rum.

Rum

The Bahama Mama's use of multiple rums is fascinating because it combines an over proof rum which is normally a low congener rum (light rum), with a Coconut Rum which is a high congener rum (made from either a light rum or heavy rum). Distilled rum originates from the distillation of sugarcane molasses after fermentation with yeast. The light over proof rum used in the architecture of the drink is generally filtered through charcoal which not only removes color, but also removes the aromatic properties of the rum, thus lacking a fair number of esters. This cannot be said for Coconut Rum which has a significant number of ester compounds making the rum extremely flavorful. Coconut Rum is a flavored rum and can originate from either a light rum or a heavy rum being infused with coconut. The infusion with coconut, or various chemicals that are added to the alcohol to simulate the taste of coconut, occurs after fermentation and distillation.

Additional Ingredients

Juices

The use of pineapple and orange juices, albeit moderately sweet with natural sugars, really enhance the sharpness of the cocktail, as both have acidity levels ranging between pH 3-4. The use of these two fruit juices in the architecture of the Bahama Mama cocktail is also intentional, as the they are used to disguise the high ABV content of the cocktail.

NUTRITION

Very similar to other sweet tropical cocktails, the Bahama Mama's essential ingredients add to its high calorie and sugar count. The cocktail's use of pineapple and orange juice does inject a small dose of vitamins into the drink; however, their use is intended to bring balance using their characteristic sweetness and acidity.

NUTRITION FACTS

(Amount Per 1 Fl oz in a 6.25 Fl oz Cocktail)

Calories:	57.27
Total Fat:	0.03 g
Cholesterol:	0 mg
Sodium:	1.8 mg
Total Carbohydrates:	6.8 g
Dietary Fiber:	0.04 g
Sugar:	5 g

CONCLUSION

Much like the Pina Colada is considered the national drink of Puerto Rico, the Bahama Mama could be considered the national drink of the Bahamas with its nod toward the late Maureen Duvalier, who was unanimously considered the greatest global ambassador ever for the island nation. The cocktail needs no introduction to those that frequently drink it, and it will forever live on as an icon both in cocktail bars and in the Bahamas for decades to come.

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RUM IN THE NEWS

by Mike Kunetka



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

CAPTAIN MORGAN

This summer's limited release from Captain Morgan is Orange Vanilla Twist. The summery drink can of course be enjoyed on the rocks to sip and savor, or it can be served with a common mixer like club soda. The Orange Vanilla Twist has a 30 percent ABV which would make for a very session-able poolside drink. Adult creamsicles anyone? Spirit News reported that in Europe and the UK, Captain Morgan introduced a tiki-inspired spirit drink, bottled at 25% ABV. The new Captain Morgan Tiki is a tropical rum-based spirit drink, said to be "packed with pineapple and mango flavors". Nick Payman, head of Captain Morgan Europe, said "We know our customers are looking to experiment and try different spirit taste combinations. Captain Morgan Tiki offers something completely new to consumers." The rum is inspired by the "adventures of the captain through the South Pacific islands". The bottle has been designed to "bring the tiki concept to life" with embossed detailing to stand out on shelves and behind the bar. <https://www.captainmorgan.com/>

FLOR de CAÑA

Flor de Caña Rum has postponed the Global Finale of its Sustainable Cocktail Challenge. Bartenders

from over 40 countries would have travelled to Nicaragua to compete in Flor de Caña's Sustainable Cocktail Challenge final round. The competition centers around sustainable cocktail ingredients, challenging bartenders to get creative while being eco-conscious. Due to the outbreak of the COVID-19 coronavirus, Flor de Caña made the responsible decision to postpone the competition, planning to reschedule when it's safe to do so. Wanting to give competitors something to look forward to, the brand announced the judging line up, which features the maestro Salvatore Calabrese, legendary bartender credited with inventing the modern Breakfast Martini and president of the UK Bartenders' Guild; Julio Cabrera, co-owner of Miami's Cafe La Trova and Bartender of the Year at last year's Spirited Awards; and Hannah Sharman-Cox, managing director of London Cocktail Week. This star-studded line up of judges will be evaluating bartenders on their ability to combine creativity and sustainable ingredients. Flor de Caña prides itself on its commitment to sustainability, and the Sustainable Cocktail Challenge is its way of celebrating and sharing these values with bartenders from around the world. The rum is sustainably produced, from field to bottle, and Fair Trade certified, which guarantees compliance with over 300 stringent labor, social and environmental standards. Some of Flor de Caña's environmental actions include planting 50,000 trees each year (which it's been doing since 2005); distilling its rum with 100 per cent renewable energy (something the distillery has implemented for over 10 years); and capturing and recycling all CO2 emissions generated by fermentation. <https://flordecanachallenge.com/>

MATUSALEM RUM

Matusalem believes that striving for excellence is not an easy task and they love to support the ones that have the same mission, specifically when this task is related to helping others. When they decided this year to partner with Jose Andres and the World Central Kitchen NGO for 2020, they had no idea where this year would take them, let alone could they have foreseen the drastic impact that this most recent pandemic is having on life as we know it. As proud corporate partners, they wanted to use their platforms to highlight and help as much as they can the incredible work WCK is doing in the face of the ongoing global pandemic. From the Bronx, to the bay area to the shores of Japan and including its recent contribution in Spain too; WCK have become the first responders to provide edible, economical & emotional support for those suffering from the devastating impacts of COVID19 on our world's communities. They could not be more honored to be a sponsored partner. If, after finishing your gratitude checklist and checking in on your beloved ones, you find yourself needing a cocktail or a drink, be aware that every bottle of Matusalem Gran Reserva has provided funds to support WCK efforts. As well, you are more than welcome to donate directly thru your personal involvement in this site: <https://donate.wck.org/give/236738/#!/donation/checkout> After arriving in Cuba from their native Spain, Benjamin and Eduardo Camp, along with partner, Evaristo Alvarez, founded Matusalem Rum in 1872 in Santiago de Cuba.

Matusalem's reputation spread the world over when Cuba became the destination of choice for celebrities and trendsetters from the 1930's through the 1950's. With the rise of the Fidel Castro Revolution, Ron Matusalem manufacturing was eventually moved to the Dominican Republic, where the climate and soil conditions are very similar to that of Cuba. Known as the cognac of rums, Ron Matusalem is produced using the original recipe. Distillation and blending principles come from the Solera Aging System, originally developed for the production of sherry and brandy. Ron Matusalem remains unchanged as it is still produced in the same Cuban tradition, using the original family secret formula. www.matusalem.com

HAVANA CLUB

Havana Club has unveiled its much anticipated limited-edition, ultra-prestige rum Havana Club Tributo 2020. This will be the fifth anniversary of the Tributo Collection. The latest instalment in the range was released last month at the Habanos Festival (Havana, Cuba) with a limited release of 2,500 bottles globally. The Tributo Collection is a series of annual limited editions created with the finest aged rum reserves to pay tribute to the unrivalled excellence in Cuban Rum production whilst also showcasing the variety and richness in flavor, colors and aromas within authentic Cuban rum. Unveiled for the first time in 2016, each edition highlights a specific element of traditional Cuban rum making process, reflecting the knowledge and passion of the Masters of Cuban rum. This year, the Havana Club Tributo 2020 edition pays homage to the unique successive ageing and blending process used in Cuban rum, carefully carried out according to the Cuban traditions handed down by the Masters of Cuban Rum. After each batch of Havana Club is blended, part of the blend is reserved aside and returned to casks for future rum production. To create Tributo 2020, Asbel Morales, Master of Cuban rum, hand-selected a small quantity of exquisite rum reserves from previous Tributo releases which had been kept and re-aged, and then blended them with a unique rum drawn from an extraordinary batch of 100 exclusive casks that have not been sold commercially. The result is a fine, luxurious spirit of astounding depth and complexity with an intense and rich hint of smoke derived from the Tributo 2018 release bases as well as notes of dark chocolate, coffee and spice. The bottle is presented in a luxury box with art-deco style references, which will entice rum connoisseurs, spirits drinkers and cigar lovers alike. Both the outer packaging and the label evoke the splendorous years of the 1920's, a century before the birth of a grand rum – Havana Club Tributo 2020. Each bottle is numbered, and each box is personalized with the signature of the Havana Club Master of Cuban rum as a guarantee of quality and excellence. Asbel Morales, Havana Club's Maestro del Ron Cubano, commented: "This year we celebrate an important milestone in the Tributo Collection, with the fifth edition in the range. It has been a great honor to be involved in the creation of all the spectacular Tributo editions, with each one paying tribute to different elements of Cuban rum production process. Today, I am thrilled to present Tributo 2020, a rum created with rum reserves kept from the previous Tributo creations which have been

re-aged and blended with other rum bases that have never been used before. This year's edition is a tribute to the Cuban rum process of continuous ageing and blending, which I am confident that cigar aficionados, rum collectors and discerning drinkers will enjoy!" Nick Blacknell, Global Marketing Director at Havana Club International, added: "We are proud to present the fifth edition of the Tributo Collection, created with some of the most precious, rare and unique rum reserves from Havana Club. With only 2,500 bottles being released, we expect the Havana Club Tributo 2020 to elicit excitement amongst whisky and rum connoisseurs, top high-end bars and specialist drinks suppliers around the world and to sell out very soon, as many more collectors are adding prestige, ultra-premium rum to their drink collections." <https://havana-club.com/>

NEW HOLLAND RUM PUNCH

In early 2002, New Holland Brewing Co-Founder & President Brett VanderKamp visited the Caribbean with the intention of enjoying sun, sand and waves. Instead, he found world-class rum, and a lifelong obsession with fine craft spirits was born. He returned to Holland, MI with a mission: to create spirits that live up to his artful way of life and to share them with the world. In 2019, New Holland Spirits made home bartending a cinch when they released their ready-to-drink Rum Punch. Fans immediately took to the delicious blend of Freshwater Rum mixed with passionfruit, orange, pineapple and coconut flavors, and now, after taking home Best in Class at this year's American Distillers Institute (ADI) awards, Rum Punch has the accolades to back the hype. Founder and President, Brett Vanderkamp, expressed pride in receiving this prestigious award. "Winning Best-In-Class at ADI is an incredible honor and is a testament to the hard work and talent of our distilling team," Vanderkamp said. For brand manager Adam Dickerson, the secrets to their success are quality and inclusivity. "At New Holland, we do our best to make something for every person and every palate, any way we can," Dickerson said. "The rum punch has enough complex rum flavor for a rum critic to enjoy but is balanced with the fruit, making it very refreshing and approachable." <https://www.newhollandbrew.com/spirits/>

AUSTRALIA LIFTS ALCOHOL PURCHASE LIMITS

In March, Retail Drinks Australia, a trade body representing alcohol retailers in the country, announced a voluntary national initiative to place temporary limits on the number of liquor products shoppers could purchase in one transaction. The initiative restricted shoppers to buying two bottles of spirits (not exceeding two liters in total), twelve bottles of wine, and two cases each of beer, cider or pre-mixed spirits/ready-to-drink products. Consumers could purchase up to the total limit in any two product categories at one time. Retail Drinks CEO Julie Ryan said the guideline was developed following concerns being raised by government that customers could change their purchasing behaviors and cause supply interruptions as seen within the grocery market. On April 28th, these temporary measures were lifted. Julie Ryan stated "After monitoring data closely over the

last month, we can report that despite early elevated purchasing following initial announcements of Covid-19-related restrictions, we have seen purchasing trends flatten and return to near-normal. Retail liquor trading has returned to 2019 levels, and in many cases is actually significantly lower." <https://www.retaildrinks.org.au/>

KOLOA RUM

Koloa Rum Company announced that the distillery has expanded production capabilities to produce hand sanitizer in response to the needs of first responders and healthcare organizations in the County of Kaua'i. Koloa Rum Company has been moving quickly to develop and produce hand sanitizers in accordance with FDA guidelines. In mid-March, the company produced and donated an initial 15-gallon batch of sanitizer to Kaua'i County first responders and essential workers at Kaua'i Coffee Company. Soon after the initial batch was produced, new guidelines for hand sanitizer production were released by the FDA and TTB (Alcohol and Tobacco Tax and Trade Bureau), which required the company to suspend production until necessary ingredients were received and protocols were put in place. Koloa Rum Company has since obtained all necessary information and required ingredients, has registered with the FDA as a producer, and has received assigned NDCs (National Drug Codes) for each bottle size in production. The company is also working closely with Brian Carter, compounding pharmacist and principal of Westside Pharmacy on Kaua'i to ensure that production processes, ingredients and protocols are in accordance with FDA guidelines and standards. Koloa Rum has resumed hand sanitizer production late last month, producing 500 gallons of hand sanitizer that will be bottled in 1.75 liter and 200ml plastic bottles with tamper evident screwcaps. Koloa Kaua'i Sanitizer will be donated to local health care providers, care homes, first responders, and county workers, and Koloa Rum Company will continue to produce and distribute product as long as there is a critical need. Depending on the need from the community of Kaua'i and surrounding Hawaiian Islands, the company is also considering increasing production and broadening distribution to meet those needs. Koloa Rum Company President and CEO Bob Gunter asks that Kaua'i County organizations in need of donations connect with him directly by emailing Bob@KoloaRum.com. "We are honored and grateful to be in a position where we can support our community by producing a product critical to preventing the spread of COVID-19," said Gunter. "Our focus is on meeting the needs of Kaua'i's first responders and front-line workers that are so selflessly serving our community during this time." www.koloarum.com.

WICKED DOLPHIN

Wicked Dolphin Distillery is answering the call for emergency supplies to combat COVID-19 and is now joined by Florida Crystals Corporation and Fort Myers Brewery in its efforts to produce and donate free hand and surface sanitizer to first responders, hospitals, nursing homes, food banks, animal shelters and members of the community. Because supplies of

hand sanitizer are extremely difficult to find, Wicked Dolphin has switched gears to help meet the demand for personal safety and protection. The distillery is following the instructions of the World Health Organization and is using high-proof alcohol (144-180 proof) as well as the additional recommended active ingredients in its solution. Wicked Dolphin President JoAnn Elardo said, "We wanted to do something big for our community, so we reached out to Florida Crystals, whose sugar we use in our award-winning rum, to see if they would be interested in donating sugar for an entirely different recipe. They agreed without hesitation. Making the volumes of sanitizer we are creating is a lot of work and time, and our distillery is not a huge manufacturing plant, so we also reached out to a great source: the beer community. Fort Myers Brewery jumped in and is helping us by making the wash at their brewery. We then transport it back to the distillery for distillation, mixing and bottling into the sanitizer. This is truly a huge effort, and it makes our whole team so proud to be a part of it." After joining the effort, Florida Crystals carried out a production run at its refinery in Palm Beach County to meet the volume and specification of dark brown sugar required by the distillery. The next day, the sugar company transported 42,500 pounds of donated sugar to Wicked Dolphin for the important COVID-19 emergency relief efforts. Pepe Fanjul, Jr., Executive Vice President of family-owned Florida Crystals, said, "This pandemic has affected us all, and we want to do our part to help protect members of our community, especially the brave men and women of our first responders and the medical professionals whose efforts we count on each day to pull us through this crisis. We are proud to partner with Wicked Dolphin in this critical relief effort, and we thank them for their leadership role in supporting the community." Wicked Dolphin Distillery will be opening its doors on Saturday, May 2 at 10 am to the public and donating the FREE Hand & Surface Sanitizer to families in the community. They will have volunteers handing out four free bottles to each car that pulls up. Larger gallons will continue to be donated to first responders and healthcare professionals throughout Southwest and Southeast Florida. State Rep. Dane Eagle said, "JoAnn Elardo and her team at Wicked Dolphin represent the American spirit. She recognized the need in our community for hand sanitizer and immediately transformed her business to produce this product and donate it to those who need it most. I am grateful to Florida Crystals and their farmers for their willingness to step up and provide the product she needs. It is truly remarkable how our community is coming together for the greater good during these difficult times." <https://wickeddolphinrum.com/>

HAPPY RAPTOR DISTILLING

Happy Raptor has joined the ranks of local distilleries to produce hand sanitizer and provide essential services to our community in the fight against the coronavirus pandemic. Opening its doors in time for the first uptown Mardi Gras parades on February 14th, Happy Raptor (located at 1512 Carondelet Street) only celebrated one month in business before the

stay-at-home mandate was issued in Orleans parish. Aptly labeled "Go Away Covid", the distillery's hand sanitizer marks an important cornerstone in its efforts to give back to the community during COVID-19. Over the last month, Happy Raptor has reached deep into its services to provide aid to the community. It will donate 100% of its tips during the shutdown and, once the tasting room re-opens, from tours throughout the remainder of 2020 to local nonprofits assisting those most impacted by this disaster. In addition to major discounts on products and services for community members on the front lines, the distillery is also considering how it can help fellow local businesses recover after the shutdown. "Our event space is totally free for nonprofit organizations. It has been from day one, but we never got a chance to use it!" says co-founder and chief brand officer, Meagen Moreland-Taliancich. "We would never exist without our community and the support of other local businesses. In a time when we're all worried about the impact of cancelling so many events and fundraisers, I hope we're able to help nonprofits recoup crucial funds to assist our community, if even in this small way." Like many small distilleries around the country, the effort to adapt production to hand sanitizer was significant. "Six months ago, no one considered if their still should be equipped to produce hand sanitizer," says co-founder and chief operating officer Peter Rivera, "Our still is designed for a lower-proof, flavorful Caribbean rum that didn't initially comply with federal guidelines. Over time, we managed to quickly undergo research, acquire resources and ingredients, and guidelines were adjusted to make it easier for more distilleries to participate in the process. We're very lucky to be open and in a position to assist with this monumental effort." Happy Raptor's hand sanitizer is FDA-approved for both consumer and healthcare professionals. It is currently offered in sixteen-ounce bottles available for pick-up in the tasting room. Pick-up appointments are available Monday through Saturday (3PM-7PM) and should be made in advance at www.happyraptor.com.

IN CLOSING – A GREAT VIEW

If you are stuck at home and just made yourself a Painkiller (dark rum, cream of coconut, and juices, sprinkled with fresh grated nutmeg), you may not be feeling the beach bar vibe. Go to <https://www.soggydollar.com/webcam> to see the live webcam from the Soggy Dollar Bar in Jost Van Dyke in the British Virgin Islands. The Soggy Dollar is a favorite with sailors because until recently the only way you could get here was to swim ashore from a boat, often resulting in wet cash. The Painkiller originated at the Soggy Dollar Bar in the 1970's; this smooth and is considered by some to be the essence of Caribbean imbibing. The correct concoction of premium dark rum, cream of coconut, pineapple and orange juice (proportions are secret), topped with fresh grated Grenadian nutmeg makes the swim (no dock) to the Soggy Dollar Bar worth the effort. Perhaps it's the setting of White Bay, the thirst from the swim, the perfect blend, or just because of the tradition of the original Painkiller at the Soggy Dollar...Enjoy and stay safe!

RUM ASTROLOGY

by Cris Dehlavi



Chances are, at some point in your life, someone has asked you, "What's your sign?" And, further chances are that you have the answer...but do you actually know what that means? The 12 astrological signs date back many thousands of years, to a time when the Babylonians knew that it took 12 lunar cycles (months) for the sun to return to its original position. They then identified 12 constellations that were linked to the progression of the seasons, and assigned to each of them the name of a person or animal. They divided them into four groups: earth, fire, water and air, based on the earth's daily rotation, and related them to circumstances such as relationships, travel and finances. The Greeks believed that the position of the sun and the planets had an effect on a person's life and future, and many people still today read their daily horoscope in the hopes of finding answers to anything from love to money.

The nuances are vast, but each of the 12 zodiac signs are said to have their own unique personality traits and characteristics, from the most positive to the most frustrating. That being said, we at "Got Rum?" thought it would be fun to pair a rum cocktail to each sign, based on this ancient formula.

Taurus the Bull

April 20 - May 20

Taurus is an earth sign and is ambitious, reliable, stubborn, and indecisive. Like the animal that represents them, Taureans are all about strength, stamina and will. Stubborn by nature, the Taurus will stand his/her ground to the bitter end, yet they are generous with their time, possessions and love.

My rum cocktail choice for Taurus is the Coquito, an ambitious cocktail but also one that is traditionally shared amongst family and friends.

The Coquito is a cocktail that originated in Puerto Rico, and is typically a cherished recipe handed down from generation to generation. It requires a little work, but the end result is well worth it.

Place all ingredients into a large container with a lid, shake well, and seal up tight and refrigerate for at least 48 hours before serving:

- 2 cans of Evaporated Milk
- 1 can of Condensed Milk
- 2 cans of Coco Lopez
- 1 750mL bottle of dark Puerto Rican Rum
- 1 teaspoon of Ground Nutmeg
- 3 Cinnamon Sticks

Serve over ice and garnish with your choice of ground cinnamon, ground nutmeg, or chocolate shavings.





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THE Rum
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French Rum: A History 1639-1902

The long-awaited second book from our beloved Rum Historian is finally here. This time, Marco Pierini collaborated with his son, Claudio, to bring us yet another fact-filled volume about the amazing history of rum. *French Rum: A History 1639-1902* explores the conditions leading up to the French settlements in the Caribbean, from an alcohol-production perspective. Did the French “borrow” rum-making expertise and techniques from British settlers or did they learn the craft elsewhere? What about the quality of the alcohol produced during those days, was it sublime and exquisite or quite the opposite?

The authors then take us on a journey of discovery and re-assessment of facts, written in a very approachable and engaging manner, just like in *American Rum*.

There are numerous modern articles ostensibly devoted to the history of French Rhum, but many are, unfortunately, echoes of incomplete or altogether incorrect information. Marco and Claudio Pierini go the extra mile, to validate the information from the original sources, often painting a much different picture of what our past really looked like.

I particularly enjoyed the research done regarding the Medical School of Salerno and the journey of distillates “from the Apothekary to the tavern.” A special bonus is the comprehensive bibliography included at the end of the book, which will serve well to future scholars as they set out to explore this wonderful area of history, testing new hypothesis and -hopefully- filling even more gaps.



Marco and Claudio Pierini

Thank you Marco and Claudio, for the countless hours researching and formatting this book. Our gratitude also goes to Grazia Maria Niccolaioni for the excellent English translation.

Luis Ayala
“Got Rum?” Editor
The Rum University, President

EXCLUSIVE INTERVIEW

by Margaret Ayala



Tarrant Derksen, New Norfolk Distillery Founder & Director, Tasmania, Australia

Aristotle once wrote that “no great mind has ever existed without a touch of madness.” Building and running a distillery can be quite maddening at times, but to rehabilitate a haunted mental asylum into a craft *spirits* distillery is true genius!

We are extremely happy for the quality-centered approach taken by Tarrant and his team. The rums are outstanding and exactly what the Australian consumers need and deserve.

Margaret Ayala, Publisher



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

My name is Tarrant Derksen, I'm the Founder and Director of New Norfolk Distillery located in Tasmania, Australia.

Q: What inspired you to get into the spirits industry and why rum?

I grew up in the hospitality industry with my parents being publicans of several pubs in Victoria, Australia. After I finished school, I joined the Australian Army where there is a deep history with rum, and this where I began my appreciation of the spirit. It was a couple of years later when I had my first glass of Diplomatico Exclusiva Reserva and finally realised the great potential



that rum has. Since this time, I've had numerous different rums from across the world and have seen how under appreciated rum has been and what great potential the spirit has.

Q: Where did you gain your knowledge about the spirits industry and in particular, Rum?

During my research for New Norfolk Distillery, I travelled to numerous distilleries across the world, including rum distilleries in Thailand, Barbados, Cuba and the USA. I attended Moonshine University in Kentucky where I completed Rum University's 5-Day Rum Course. This course gave me a greater knowledge base and understanding of rum, especially about how best to

develop our distillery's spirits and approach the market.

I also visited a lot of distilleries within Australia itself, and by speaking with a lot of different distillers, I learnt about how they set their distilleries up and what pitfalls to avoid while getting established. So there was a lot of self-teaching and experimenting on my own behalf to learn about the process of distilling.

Q: I understand you are the first rum distillery in Tasmania in the past 200 years. Congratulations! You were approved to have your micro-distillery in Willow Court. Can you tell us a bit more about Willow Court? Why did you choose this location?



Definitely! Willow Court was once a mental asylum known as the Royal Derwent Hospital. Buildings in the precinct date back to 1827. After the wards closed in 2000 it was left derelict and is now a heritage site.

My family and I live in the town of New Norfolk, where Willow Court is located, and we drive past the old buildings daily. Seeing them abandoned but imagining the potential that lies within them inspired us to apply to the local council to transform them into something new.

Being a former asylum there is a dark and sad history associated with the site, but we hope that by locating our distillery there, we'll allow new visitors to enjoy themselves there whilst also learning about

the site's history. Hopefully the memory of the buildings can evolve with the new positivity occurring in and around them.

Q: Rum played a big role in Australia's history, there is even a board game (Rum Rebellion) depicting one chapter of it. What is the perception of the modern rum consumer and how would you like to change it?

A big part of our distillery's mission is to recapture the love for the spirit in our country because, unfortunately, rum has lost a bit of its standing in recent history. Due to its sweet taste, a lot of Australians drank rum when first going out to bars and sometimes drank this to excess. This resulted in a degree of a negative association towards the spirit.

We see our modern rum consumer as a trendsetter, someone who is willing to try something new, and challenge mainstream thinking. They appreciate the finer things in life but also the workmanship that goes into creating them. Modern rums not only have the complexity of some of the world's greatest whiskies, but they also have an added level of versatility which I feel has been underestimated and underappreciated for a long time.

Q: How was the distillery application process? How long did it take?

The distillery application process took us about a year. In Tasmania and Australia, we are required to get approval from three levels of government: local government approval for development of the distillery itself and to change the zoning of the site, state government for liquor licence approval and federal government for permission to have a still and to manufacture alcohol. Overall, the application process for us wasn't particularly onerous, it is just that there were mandatory waiting times and even though we'd like for things to be done yesterday this is never the case.

Q: You are now open and producing, what is next?

Well, now that we have our distillery operating, the next step is for us to set up our cellar door so that people can come and visit us at Willow Court for tastings. Following this, we want to create an events space and restaurant to encourage visitors to spend more time in and around the town and the surrounding region of Derwent Valley, so they experience all it has to offer.

Q: What have been some of the toughest challenges you've overcome and are there additional ones that keep you up at night?

The recent changes following COVID-19 have been particularly trying considering how quickly things happened. Before COVID-19, we relied on sales from events and tourism at these events a lot (not having our own cellar door), so when they got cancelled, we really needed to find different ways to keep generating income. Like many distilleries we have switched to the production of hand sanitiser in the short-term and we have been supplying it locally. Following the closure of weekend markets, we've also been working with other distilleries, vineyards and food producers in the area. We set up a pop-up providore inside a local bar (which can no longer serve drinks due to government





restrictions) so businesses can continue selling their products and locals can keep accessing fresh food and drink from boutique local brands.

Q: What rums are you currently producing?

At the moment we have two products available which are Near Horizon Spiced Rum and Misty Valley Silver Spirit.

- Our **Near Horizon Spiced Rum** is our Australian interpretation of the classic spiced rum, so we have orange, vanilla and cinnamon in there with native Australian botanicals and spices.

- Our **Misty Valley Silver Spirit** is a newmake spirit which is a rum but can't be called that in Australia due to a requirement for the spirit to be aged at least two years before it can be called rum. This one has floral and citrus notes with a hint of green banana.

Q: Aside from rum, do you have other spirits in your portfolio?

We are currently also producing two liqueurs, one is a coffee liqueur with our own local twist on it along with another quintessentially Australia flavoured liqueur.

Photo credit: Kody Sherlock from A Kody Moment (@akodymoment)





Q: Where are your products currently available for purchase?

We currently sell through our website (newnorfolkdistillery.com) and from local bottle-shops in Tasmania and we are working on sending our products overseas.

Q: Do you have plans to produce additional rums?

We do, we are working toward our aged products, which have to be in a barrel for at least two years here in Australia. I also want to release different variations of spiced rums that are inspired by traditional foods from around the world, as Australia has great cultural diversity.

Q: Are you at the stage where you are offering tours? If so, are reservations recommended/required?

We don't offer tours of our distillery yet, but interestingly are working with a local business, Tasmania's Most Haunted, who offers paranormal investigations at Willow Court. These tours operate in the buildings where we will be establishing our cellar door and our planned larger distillery in the future.

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

They can feel free to contact me via email hello@newnorfolkdistillery.com or via our Facebook or Instagram pages [@newnorfolkdistillery](https://www.facebook.com/newnorfolkdistillery).

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



**NEW
NORFOLK
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I just hope that everyone is staying safe during these challenging times so that we can share a rum when it's over!

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

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



Orange Toast

Dear readers: there are times when the simplest things, the ones you have readily at-hand, are the best ones for a pairing, especially when you are trying to enjoy the mandatory time at home. For this reason I opted for items I had around the house, I selected a relatively young French rum from Rhum Dillon, a "Tres Vieux" from the island of Martinique. It is a very clean rum, with subtle aromas, with well-incorporated cask notes but with reduced aromas of vanilla. If you don't have this particular rum, look for something that does not have a very intense oak dimension, the key is to use the rum as a canvas. I also selected Rhum Orange from Santa Teresa, a rum-based liqueur at 40% ABV, with a very well-defined orange character. This product disappeared from the market for a while, but importers are starting to carry it again in their portfolios. If you don't have this rum, you can substitute it with an orange liqueur, especially if it is sweet.

Which recipe should we use? You can get a clue from the name of this month's article. I prepared it in a Martini glass, using a ratio of 2:1, meaning two parts of the Rhum Agricole (60 mL) and 1 part of Orange Rhum (30 ml). Add both to a shaker or large mixing glass, add large ice cubes and stir for around 1 minute, then add a few drops of orange bitters, if you have any around, not a big deal if you don't.

The secret –and the reason behind the name of the cocktail- is that the garnish is half a slice of orange that is slightly toasted or charred. I used a traditional Chilean bread toaster but you can use a skillet or even a grill, the idea is to

Photo credit: @Cigarilli





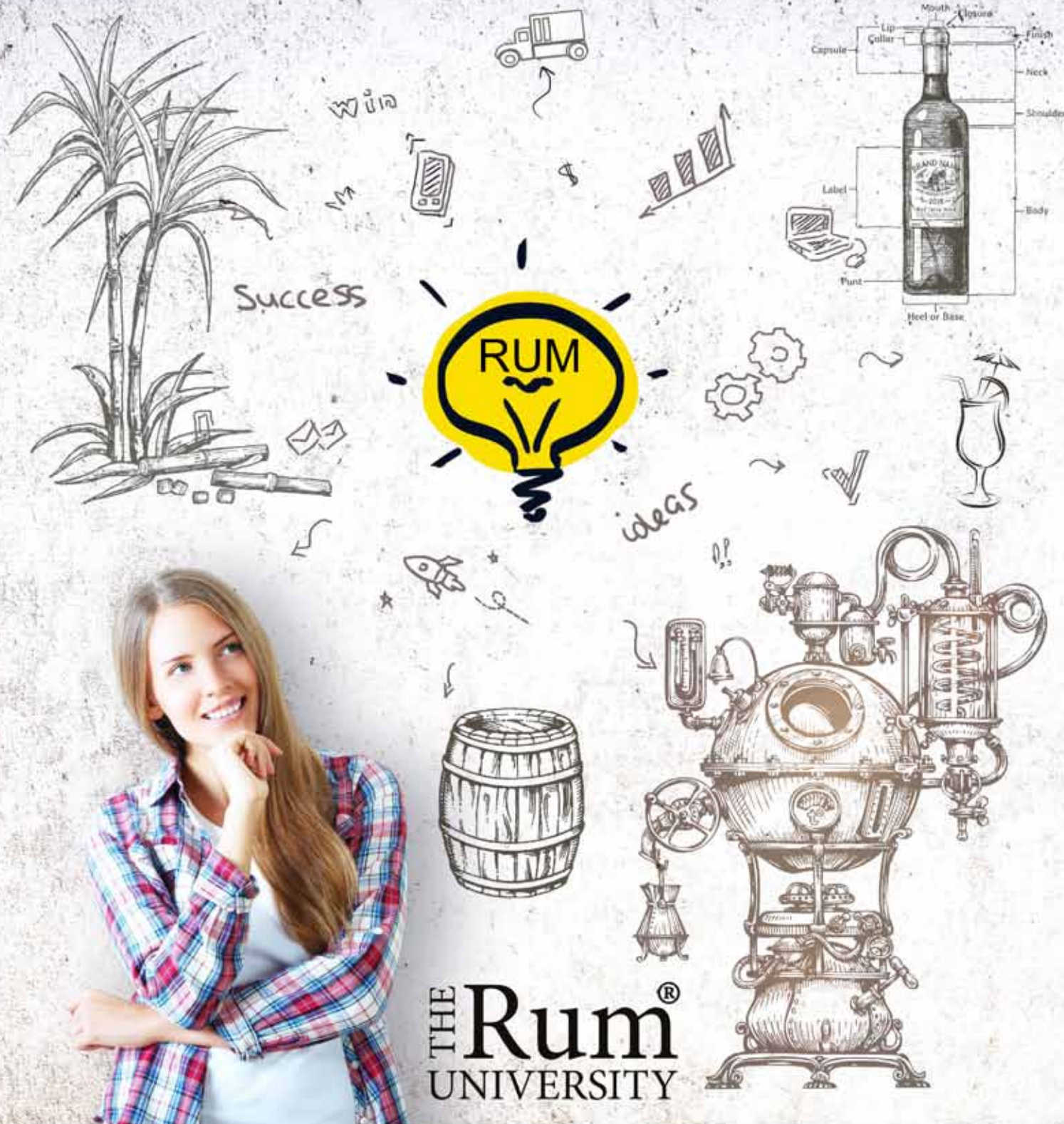
quickly produce our own version of the dried oranges used by bartenders. By toasting the orange we'll be adding burnt-caramel notes not found in the dried orange, which works wonders with this cocktail, just make sure you don't go too far with the toasting, otherwise those notes will be the dominant ones in the cocktail, and we don't want that. The cigar I selected for this pairing is a Super Toro (6 x 60) from Perdomo, from the Reserve Champagne 10th Anniversary, with a very classic Connecticut Ecuadorian wrapper and a well-defined medium-strength body typical of Nicaraguan tobaccos. My cigar had a very good draw and the

flavor adhered very well to its technical composition.

It is a simple cocktail and an excellent cigar with a medium-high intensity and with elegant notes throughout the entire cigar.

I hope you are able to carry out this pairing. Without a doubt, the toasted orange garnish makes the cocktail and, after a few of these drinks, you'll be *toasting* all your friends!

Philip Ili Barake
#GRCigarPairing



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