

Got Rum?®

MAY 2023

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**COOKING WITH RUM - ANGEL'S SHARE - CIGAR & RUM
MUSE OF MIXOLOGY - RUM HISTORIAN
UNTIL THE BITTER END - RUM IN THE NEWS
THE IMBIBER'S ALMANAC - THE RUM UNIVERSITY®
THE SWEET BUSINESS OF SUGAR**



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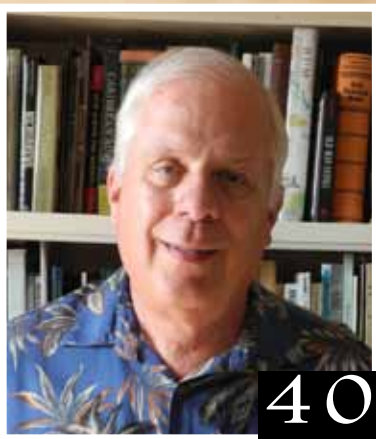
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Got Rum?®

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

Tel/Fax +1 (855) RUM-TIPS
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May 2023

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FRONT COVER: A Rum Delight
INSIDE SPREAD: The Star of Summer

FROM THE EDITOR

The Sugar Economy

Sugarcane plays an important role in today's world economy: not only is it the primary source of sugar for human consumption, it also is a major player in the production of fuel. First-generation biofuel made from sugarcane juice and molasses has been around for a very long time, but second-generation biofuels produced from cellulosic biomass (like *bagasse*) are showing promising potential.

As we consider the environmental impact of gasoline fuel alternatives, it is important to calculate accurately all factors involved, so that we can be better prepared to scale up production of Advanced Fuels as they are identified. An Advanced Fuel is one considered to be capable of curbing greenhouse gas emissions by at least 50% as compared to gasoline. The EPA considered that sugarcane ethanol belonged in the advanced biofuel category; with a reduction in the emission of greenhouse gases that exceeds the minimum requirements. According to this institution, Brazilian ethanol resulted in up to 61% less greenhouse gas emissions (rather than 26% less as established by previous calculations) as compared to gasoline, by using a 30-year offset period for emissions related to indirect land use effects (Indirect Land Use Changes—ILUC). In the case of corn ethanol, the greenhouse gas reduction is close to 20% as compared to gasoline.

Starting with this issue of "Got Rum?", we'll begin exploring the sugarcane



industry, starting with the world market, and then taking a deep dive into individual sugarcane producing countries.

The future of sugarcane cultivation will affect us all, not only from a refined sugar consumption, or from a rum/ rhum production perspective, but as a practical and efficient way to reduce greenhouse gas emissions.

To the sweet grass!

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

Luis Ayala, *Editor and Publisher*

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

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

THE ANGEL'S SHARE

by Paul Senft



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

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

Cheers!

Mount Gay XO

When I began exploring rums, Barbados Mount Gay XO was one of the first "sipping" rums I explored and studied. This rum was the work of master blender Allen Smith and a huge steppingstone in my education of the spirit. During 2014, we saw the company get purchased by Remy Cointreau, and many people wondered how the brand would change. In 2019, Mr. Smith retired, and Trudiann Branker took over as the company's master blender, becoming the first woman to hold the title in the island's history of rum production. One of the first rums I was aware she had changed was Mount Gay XO, and I was curious to see how well it held up to the original blend that was such an essential part of my rum foundation. The new version of XO is a blend of copper pot and column still rums that are aged between 5 and 17 years in ex-bourbon, American whiskey, and cognac casks. The rum is blended to 43% ABV using water from the estate's well and bottled on the island for distribution.

Appearance

The 750 ml always reminds me of the old prohibition era apothecary bottles that were used for medicines and tonics. Its long neck and flask-shaped bottle stand out and are easy to spot on backbars and in liquor stores due to their unique look. A touch I particularly like are the words "Est. 1703 Mount Gay Distilleries" embossed along the front bottom of the bottle. The label provides a good bit of information about the spirit and how it is produced. The plastic cap holds a cork to the bottle and is secured with gold and black security wrap.

The rum holds a rich amber color in the bottle and lightens slightly in the glass. Swirling the glass creates a thin band that slowly thickens and releases a single round of slow moving legs. It takes quite some time for the ring to evaporate, leaving a band of residue around the glass.

Nose

The aroma of the rum begins with a swirl of fruit, vanilla, and oak notes. After the liquid settles, the light astringency of the alcohol weaves with notes of fresh banana, Crème Brulee, raisins, Ceylon tea, and toasted tobacco leaf.

Palate

Sipping the rum leads with strong notes of caramelized vanilla and robust fruit flavors of banana, grilled pineapple, red apple, apricots, and raisins. The smoky oak notes form an earthy foundation, but never dominate the flavor profile. These notes deliver a subtle hint of dark chocolate, a bit of tobacco leaf, toasted coconut, cinnamon, graphite, and cashews. As these flavors swirl and begin to fade, the fruit flavors drift and fade first, letting the oak tannins dance across the palate in a pleasantly long finish.

Review

When I think of the original Mount Gay XO and the new version, there are indeed some big differences in the profiles. The original was an exploration of oak tannins with fruit and other flavors, highlighting a deep flavor profile. This version has much more robust fruit flavors that are instead augmented by earthier flavors that create a lighter flavor profile. While an enjoyable sipper, this new incarnation of XO is a very different experience that demonstrates the creativity and skills of the blender in how they created this product with roughly the same components of the original rum. With the depth of the fruit notes, I understand why so many bartenders use it for rum Old Fashioned cocktails and how it is used in a wider range of cocktails, from classic, to tropical, depending on the bar's needs. Since releasing this product, Mount Gay has released an updated version of Black Barrel, as well as several other highly limited and unique bottlings that have garnered the company quite a bit of attention. Considering these other releases, Mount Gay XO is a proper cornerstone of the line, reflecting Trudiann Branker's vision for the future of the brand and worthy of the attention it has earned.



www.mountgayrum.com

THE ANGEL'S SHARE

by Paul Senft

Tiki Lovers White Rum

Tiki Lovers White Rum is a unique blend of rums from Jamaica and Trinidad. The company acquired unaged pot still rums from Jamaica's Worthy Park and Clarendon Distillers Limited (producers of Monymusk). From Trinidad, it uses unaged and five year old column still rum from Trinidad Distillers Limited Distillery (producers of Angostura). Using charcoal filtration, the company strips all color from the product and blends it to 50% ABV.

Appearance

The standard 750 ml bottle has a black and gold security wrap securing a metal screw top to the bottle. The neck is protected by a square cardboard hangar that showcases the portfolio of rums. The labels provide basic information about the rum and celebrate the craft behind the blending process.

The liquid in the bottle and glass is crystal clear, as was expected after the charcoal filtration. After swirling the rum, a medium band forms, thickens slightly, and reluctantly releases two rounds of legs that creep slowly down the glass. Many of them did not return to the liquid before evaporating along with the band, leaving a ring of beads in their wake.

Nose

The aroma of the rum leads with a nip of alcohol and is immediately followed by notes of cooked bananas, papaya, passionfruit, and grilled pineapple. As the fruit notes settle, notes of cane grass, minerals, and funky Jamaican pot still notes linger before fading.

Palate

On the palate, the rich fruit flavors of the aroma lead the way, taking the high notes, while the earthier, funkier notes form the foundation of the flavor profile. The rich cooked fruit of grilled pineapple, and baked banana pudding is interesting, as the papaya, passionfruit, and a zing of lemon zest mingle and enhance the fruit profile of the spirit. The foundation provides funky notes of the intermingling of grassy sugar cane, bitter molasses, mushrooms, and charred coconut, rounded out by oak tannins that linger for a medium finish.

Review

Many years ago, while attending a rum festival in Miami, Florida, I had the opportunity to try the Tiki Lovers line of rums and remember enjoying the cocktails made with the spirits more than anything else. Understanding that the minds behind the product line are Stephan Berg and Alexander Hauck, the creators of The Bitter Truth line of cocktail bitters and liqueurs, this rum is by design ideal for using in cocktails, especially tropical drinks. One of my mentors taught me years ago, that for classic Tiki, and tropical cocktails, you want a product that is rough and tumble, flavorful, and versatile to use behind the bar. This rum ticks all of those boxes and is at a great price point for home bars or professional use. I am personally happy to see this product line in the U.S. market and will add it to my repertoire of cocktail rums for when we entertain friends at our home bar.



www.tiki-lovers.com/white-rum

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margaret@gotrum.com

COOKING WITH RUM

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

by Chef Susan Whitley



Rum & Ginger Chicken

Ingredients:

- 6 Chicken Breast Halves, skinless
- Sea Salt, to taste
- Black Pepper, to taste
- Paprika, to taste
- 2 Egg Yolks
- 1/4 C. Honey
- 1/2 C. Dark Rum
- 1/2 C. Chicken Broth
- 2 Garlic Cloves, crushed
- 1/4 cup Crystalized Ginger, chopped
- 1/4 tsp. Ground Nutmeg

Directions:

1. Preheat the oven to 350°F.
2. Season the chicken with salt, pepper and paprika to taste.
3. Put the chicken in a shallow roasting pan.
4. Beat egg yolks until light and then add the honey, dark rum and chicken broth and beat until well mixed.
5. Stir in garlic, ginger and nutmeg.
6. Pour the sauce over chicken and cover with aluminum foil and bake at 350 degrees for one hour. Remove the aluminum foil and continue baking for 30 minutes. Make sure to baste the chicken a couple of times in the last 30 minutes so chicken does not dry.



Photo credit: www.lovefoodwillshare.com

Chewy Coconut Rum Blondies

Ingredients:

- ½ C. Cashew Nuts
- ¾ C. + 1 Tbsp. All-Purpose Flour
- ½ tsp. Baking Soda
- ¼ tsp. Salt
- 6 Tbsp. Unsalted Butter
- ¾ C. Light Brown Sugar (packed)
- 1 Large Egg
- 1 tsp. Vanilla
- 3 Tbsp. Spiced Rum
- ½ C. White Chocolate Chips
- ¼ C. Unsweetened Shredded Coconut



Directions:

1. Preheat oven to 350°F.
2. In a small pan over medium heat, cook the butter until it begins to turn an amber color and have a nutty aroma, stir occasionally. Remove the browned butter from heat and pour into a large mixing bowl and set aside to cool.
3. Spread the cashew nuts on a parchment lined baking sheet and bake at 350°F for 6 minutes. Transfer the nuts to a cutting board and coarsely chop.
4. Cut a length of parchment paper to fit an 8x8 inch baking dish allowing the paper to come up to the top of both sides of the pan. Cut another sheet to fit in the opposite direction, also trimming at the top of the pan. Spray the parchment lightly with cooking spray.
5. Whisk together ¾ cup of flour, baking soda and salt together in a small mixing bowl.
6. In the bowl with the browned butter, add the brown sugar and stir using a wooden spoon or spatula until blended. Add the egg and mix until it lightens in color and is smooth. Blend in the rum and vanilla and mix. Fold in the dry ingredients just until combined. Do not over mix.
7. Place the white chocolate chips in a small bowl and toss with the remaining 1 tablespoon flour. Add the chocolate chips (with flour), coconut and cashew nuts to the batter. Fold in gently. Spread the batter evenly in the prepared pan.
8. Bake at 350°F until the top is a light-golden brown and cracks have appeared, about 20-25 minutes. Do not over-bake. Blondies need to be chewy, not crunchy.
9. Allow the blondies to cool in the pan. Remove from pan by using the parchment paper to lift and transfer to a cutting board and slice into bite sized squares.

Photo credit: www.pinterest.com

The IMBIBER'S Almanac

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

The Imbiber's Almanac - The Rum University®

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

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The IMBIBER'S Almanac

MAY

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!

MAY 7 National Cosmopolitan Day

MAY 7 National Homebrew Day

MAY 9 National Moscato Day

**MAY 13 World Cocktail Day (the Oxford English
Dictionary first defined the word "cocktail" on May
13th, 1806)**

MAY 14 American Craft Beer Week

MAY 20 World Whisky Day

MAY 25 National Wine Day

MAY 30 National Mint Julep Day





The IMBIBER'S Almanac

Featured Cocktail:
Pineapple Rum Mint Julep
(May 30th)

Mint julep is a mixed alcoholic drink, or cocktail, consisting primarily of bourbon, sugar, water, crushed or shaved ice, and fresh mint. As a bourbon-based cocktail, it is associated with the American South and the cuisine of the Southern United States in general, and the Kentucky Derby in particular. Rum can be used in place of -or in addition to- the bourbon, for an exciting twist on the original.

Ingredients

- 1 oz. Pineapple-Flavored Rum
- 1/2 oz. Bourbon
- 1/2 oz. Blackstrap Rum
- 1/4 oz. Simple Syrup
- 6-8 Mint Leaves
- 1/2 tsp. Molasses

Instructions

1. Press mint leaves and simple syrup in glass or Julep cup. Don't muddle leaves, just press on them.
2. Add in bourbon, rums and molasses.
3. Top with crushed ice and stir.
4. Top with more crushed ice.
5. Garnish with pineapple fronds or sprig of mint, if desired.



THE MUSE OF MIXOLOGY

by Cris Dehlavi



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

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

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

The Mai Tai

The Mai Tai is arguably the most famous of all the Tiki cocktails. It became wildly popular in the '50s and '60s and was even featured in Elvis Presley's Blue Hawaii film. But its origin comes down to a feud between the two OG Tiki guys, and I don't think anyone but them knows the truth. I am, of course, talking about Trader Vic and Donn Beach. Legend has it that in 1944, Victor Bergeron was testing out a new drink with some Tahitian friends at his Trader Vic's in Oakland, California. They loved it, and one exclaimed, “Maita'i roa a'e,” which means “Out of this world! The Best!”. This would then become the restaurant's flagship cocktail. The other story is that Donn Beach created the Mai Tai at HIS bar, Don The Beachcomber, in 1933. Originally made with 17-year rum at Trader Vic's, one can only imagine how that first version must have tasted. When that rum was no longer available, he switched to using 15-year Wray and Nephew, and eventually, it became a blend of Jamaican and Martinique rums.

The Mai Tai gained more popularity and tourist attention when it was introduced to Hawaii in 1953 when Bergeron consulted on cocktail menus at the Moana Surfrider and the Royal Hawaiian Hotels. Today it continues to reign as the king of Tiki cocktails, and with the resurgence of the craft cocktail world, creative versions have emerged on menus around the world.

So enough about the history, what is in it?? Deriving from the “sour” family, the Mai Tai is simply rum, curaçao, lime juice, and orgeat. What makes this drink so incredibly complex is the orgeat.

Orgeat (Pronounced ORR-ZHAT, like Zsa Zsa Gabor) is a sweet non-alcoholic syrup made traditionally from almonds, sugar, and orange flower water. The



color is pearly, and the texture is creamy and silky. It was initially created with a combination of barley and almonds, and in the 1864 *English and Australian Cookery Book*, it was listed as having bitter almonds in it. *Side Note: Bitter almonds contain cyanide and, in large quantities, can be lethal.* I don't suggest using them in any capacity!

Many brands of orgeat are available, and not all are created equal. Some brands use almond extract, while others are crafted using fresh almonds. I like to make it from scratch, which takes a little time, but the result is worth it. Unique versions substitute nuts, such as pistachios, cashews, or sunflower seeds. Orange flower water is added to bring in perfume floral notes, and baking spices such as cinnamon or nutmeg are included in some regions. Rosewater can be used in place of the orange flower water too, but it can be pretty overpowering, so use it sparingly. I prefer to roast the nuts/seeds before chopping them up and adding them to the syrup because that adds complexity to the flavors. I have included my pistachio orgeat recipe below:

Spread 1 cup of raw shelled pistachios on a sheet pan, and roast for 10 minutes in the oven at 250 degrees. Remove from the oven and allow to cool fully. (Your house will smell amazing, by the way). When the nuts are at room temperature, chop them finely or put them into a food processor. Add 4 cups of water and 4 cups of sugar using a large saucepan. Place on the stove and heat on medium, stirring until the sugar dissolves. Add the chopped nuts, $\frac{1}{4}$ oz. of orange flower water, and the peel of one orange, and continue to cook for 15 minutes. Remove from heat and allow the syrup to cool completely. Using a slotted spoon, remove the chopped nuts and pour the syrup through a fine-mesh screen to remove the little pieces and parts. Refrigerate for up to 10 days.



TRADER VIC'S ORIGINAL MAI TAI

- 2 oz. of 17-Year-Old J.Wray Nephew Jamaican Rum
- ½ oz. Orange Curaçao
- ½ oz. French Orgeat Syrup
- ¼ oz. Rock Candy Syrup
- Juice from one whole Lime

Shake well with ice and serve in a tall glass on crushed ice. Garnish with ½ of a lime shell and a large sprig of fresh mint.

***My variation:**

- 1 oz. Jamaican Rum
- 1 oz. Martinique Rum
- ½ oz. Dry Curaçao
- 1 oz. Almond Orgeat Syrup

Shake well with ice and serve in a tall glass on crushed ice. Top with two dashes of Angostura Bitters. Feel free to use the traditional, or add a flower, cherry, or your favorite Tiki-inspired garnish.



A glass of rum sits on a stack of books. The glass is filled with a golden-brown liquid and has a textured, faceted base. The books are stacked in the background, with some pages visible in the foreground. The lighting is warm and focused on the glass.

THE Rum[®] UNIVERSITY LIBRARY

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

www.RumUniversity.com

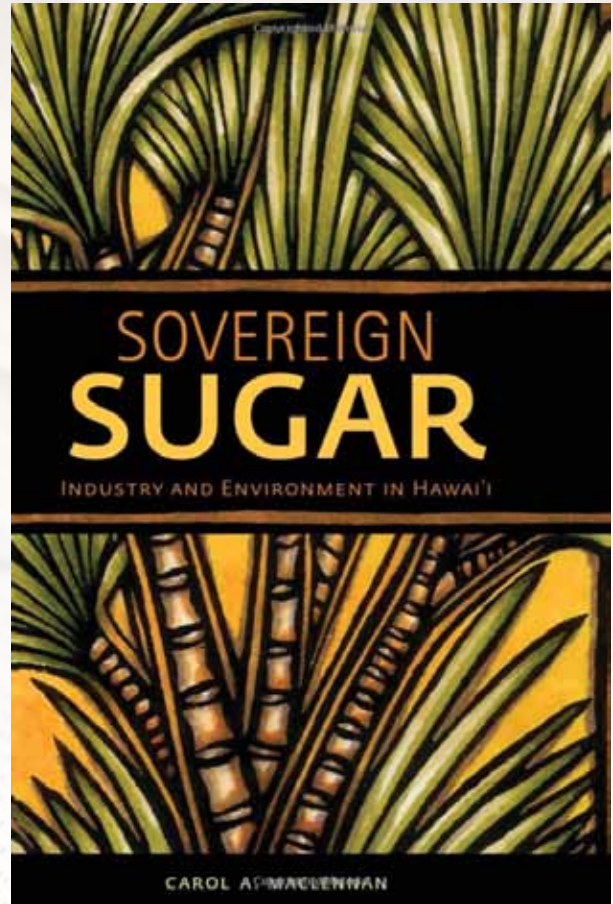
Sovereign Sugar: Industry and Environment in Hawai'i by Carol A. MacLennan

(Publisher's Review)

Although little remains of Hawai'i's plantation economy, the sugar industry's past dominance has created the Hawai'i we see today. Many of the most pressing and controversial issues—urban and resort development, water rights, expansion of suburbs into agriculturally rich lands, pollution from herbicides, invasive species in native forests, an unsustainable economy—can be tied to Hawai'i's industrial sugar history.

Sovereign Sugar unravels the tangled relationship between the sugar industry and Hawai'i's cultural and natural landscapes. It is the first work to fully examine the complex tapestry of socioeconomic, political, and environmental forces that shaped sugar's role in Hawai'i. While early Polynesian and European influences on island ecosystems started the process of biological change, plantation agriculture, with its voracious need for land and water, profoundly altered Hawai'i's landscape.

MacLennan focuses on the rise of industrial and political power among the sugar planter elite and its political-ecological consequences. The book opens in the 1840s when the Hawaiian Islands were under the influence of American missionaries. Changes in property rights and the move toward Western governance, along with the demands of a growing industrial economy, pressed upon the new Hawaiian nation and its forests and water resources. Subsequent chapters trace island ecosystems, plantation communities, and natural resource policies through time—by the 1930s,



the sugar economy engulfed both human and environmental landscapes. The author argues that sugar manufacture has not only significantly transformed Hawai'i but its legacy provides lessons for future outcomes.

Publisher: University of Hawaii Press
(November 30, 2022)

Language: English

Paperback: 392 pages

ISBN-10: 0824895487

ISBN-13: 978-0824895488

Item Weight : 12.8 ounces

Dimensions: 5.98 x 1.18 x 8.9 inches





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THE RUM HISTORIAN

by Marco Pierini

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

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

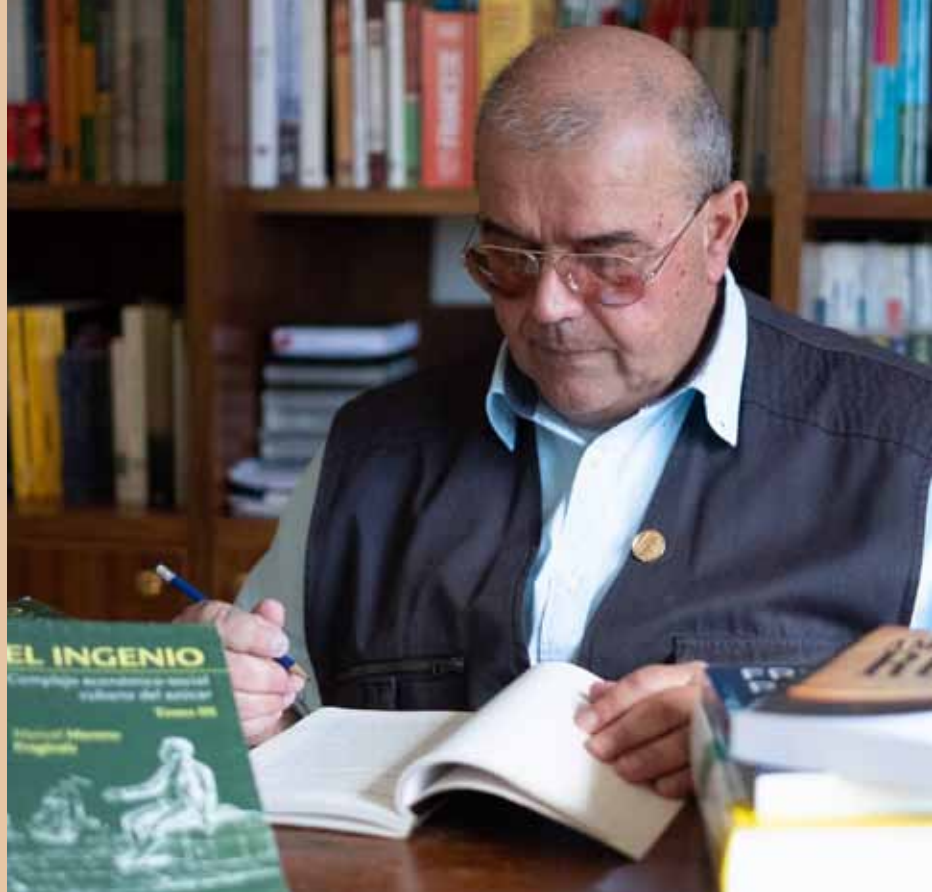
Soon, I discovered that rum has also a terrible and rich History, made of voyages and conquests, blood and sweat, imperial fleets and revolutions. I soon realized that this History deserved to be researched properly and I decided to devote myself to it with all my passion and with the help of the basic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

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

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

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

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



HISTORY OF CUBAN RUM

11. BEFORE PASTEUR

The World of Rum is a vast and well-established reality, which withstood the restrictions caused by Covid 19 and fully recovered as soon as the pandemic came to an end. It is enough to know it a little to realise that this world is fascinated by distillation and ageing techniques.

It is no wonder, distillation is a fascinating art which has its roots in Alexandrine alchemy (see my series "THE ORIGINS OF ALCOHOLIC DISTILLATION IN THE WEST" in the 2018 issues), a shining example of human intelligence capable of modifying matter, but also an intriguing mystery. Moreover, alembics and stills are often very beautiful artifacts.

Not to mention ageing! Many become poets and dedicate true and proper love poems to barrels. This shouldn't surprise us either, wine cellars are usually gorgeous, bewitching places with their rows of barrels where rum sleeps the sleep of the just in the semi-darkness of vast spaces, maturing slowly until the magical moment when the Rum Master decides that, at long last, it is ready for consumption.

Fermentation, on the other hand, does not arouse much interest. Admittedly, it is not nearly as spectacular. The sight of a fermentation tank may thrill us rum geeks, but frankly, truth be told, it's not much to look at. The great tanks of modern industries tell us little. Besides, let's face it, the smell is not the best. And yet, we know that fermentation is decisive for the "construction" of a good rum. Distillation, in fact, concentrates and selects, ageing refines and improves, but the foundation of rum is what was produced during the fermentation.

Historically, fermentation is the last phase of the rum production process to have achieved the status of science. For centuries, planters had known that something happened in the fermentation tank, the continuous formation of bubbles, the heat and the smell struck their attention, often they referred to it as if it was something alive. Over time, Caribbean planters even learned how to intervene, adding or removing substances and heat in order to get a better result. But it was always a rule of thumb, though; nobody knew what really happened in the tank.

From this point on, I rely on Ian S. Hornsey *"Alcohol and its Role in the Evolution of Human Society"* published in 2012. Unless otherwise specified, all the quotes are from this book.

"From the earliest of times, natural philosophers have been fascinated about the seemingly spontaneous change that transformed grape juice into the physiologically interesting beverage called wine. Fermentation, although not understood, was an important entity to the alchemists and formed a core of many of their ideas (as did putrefaction, which they appreciated was a separate process). Ideas relating to the exact nature of fermentation were highly confused until the second half of the 1600s, when scientists realized that only sweet liquids could give rise to true fermentation."

The first to discover the existence of microorganisms was the Dutch scientist Antonj van Leeuwenhoek (1632-1723) from Delft. He disseminated his discoveries in the scientific world of that time, thanks also to a rich exchange of letters with the Royal Society in London. But "For whatever reason, systematic study of microbes was delayed for

another 100 years or so, and it was not until 1786 that the Danish zoologist, O.F. Müller, studied bacteria and succeeded in discovering details of their structure. ... Yeasts from different environments were described, in some detail, but it was not until 150 years later, in 1826, that Desmazières described the elongated cells from a film of growth on beer." Anyway, he said nothing about fermentation.

"When one considers that microbes were first observed some 350 years ago, it is difficult for us, in our modern world, to understand how it took around 200 years, until the time of Pasteur, to attribute unequivocally the phenomenon of alcoholic fermentation to the humble yeast. The religious atmosphere during those years was such that any doctrine other than spontaneous generation (abiogenesis) was unacceptable and prevented the promulgation of heretic notions that a minute organism, such as the yeast, might be responsible for fermentation."

"Spontaneous generation dominated some areas of scientific thought during the eighteenth century, and it was not until the publications of Pasteur that it was laid to rest."

"The proposition that yeast was a living organism, not a chemical compound, was not made until the mid-to-late-1830s, when the results from three totally independent pieces of work appeared. It should be emphasized that these treaties coincided with the development of much-improved microscopes"

But "All three pieces of work were criticized, and even derided by the scientific establishment of the time."

Only in the 1860s did Louis Pasteur put an end to the debate and determine the origin and function of yeast in alcoholic fermentation: "Alcoholic fermentation is an act correlated with the life and organization of the yeast cells". That is, fermentation is a biological process and not a chemical one, as many scientists (and planters) thought. A synthesis of most of Pasteur's conclusions was later presented in his two classic works: *"Etudes sur le vin"* (Studies on Wine) published in 1866, and *"Etudes sur la bière"* (Studies on Beer) published ten years later, in 1876. "... he established unequivocally: 1) the role of yeast in ethanolic fermentation, 2)

fermentation as a physiological phenomenon and 3) difference between aerobic and anaerobic utilization of sugar by yeast; indeed, pasteur invented the terms 'aerobic' and 'anaerobic'."

And yet ... Science is a work in progress and later research demonstrated that things were more complex. Let's read what Richard Seale writes in his series of articles "*Yeast in Rum (or S. Pombe Revisited)*" posted in RUM DIARIES BLOG, February 15, 2021. "Ultimately neither scientist was entirely correct or entirely wrong. Edward Buchner obtained pure samples of the fluid inside the yeast cell and discovered that the fluid could ferment a sugar solution despite the fact the yeast cell was obviously dead. He realised that fermentation reactions were a chemical process inside the yeast cell by what we know today as a collection of enzymes. So alcoholic fermentation is after all a biochemical process. Buchner published his work in 1897 for which he was awarded the Nobel prize."

Let's now read the "*Manual de la fabricación del aguardiente de caña*" (Handbook of rum making) by Leopoldo García Ruíz, published in Santiago de Cuba in 1855. On the basis of his practical experiences and his theoretical knowledge, the author aims to summarize and present the state of the art in rum making. It is 1855 and in Cuba the study of rum making was highly developed and the pursuit of quality pressing. But regarding fermentation, they still played it by ear. I was frankly astonished by the limited and vague knowledge they had at the time; man had been fermenting for millennia, yet about the nature of fermentation ignorance reigned supreme.

The chapter dealing with fermentation is entitled *Agentes de la fermentacion* (Fermentation Agents). It begins by emphasizing the need for air and heat, and so far so good – more or less; it was quite clear that, for the fermentation process to start, the tank had to be exposed to air, and there had to be heat, and generally in the climate of the Caribbean the warmth of the environment is sufficient. It was also known that, for fermentation to take place, there has to be *el dulce* (the sweet) in the tank, but that was about it. The *Manual* dwells on two fermentation agents which can't fail to



impress us today: electricity and the so-called *fermento* (ferment), the latter being the main fermentation agent, according to the author. Here is what he writes:

"ELECTRICITY - We can say little of this fluid, despite the so important role it represents in fermentation, because, mysterious of itself, and not well known its properties in nature, it is consequent that its effects must be dark and difficult to explain. In my view, therefore, this is the mysterious part of fermentation, and in that it is impossible to explain certain phenomena which usually occur without apparent cause being found to produce them. We do know that an agent of fermentation, that when the atmosphere is loaded with this fluid sometimes happens to upset the fermentations and quickly pass to the state of acidity; but we do not know how this happens, nor do we reasonably explain this phenomenon. It is also generally believed that the effect produced by the ferment on the fermenting liquid is due to this fluid; but no one has explained how it works. So we recommend only that the fermenting barrels

are outside the influence of a strong current of this fluid, trying to isolate them as much as possible, and that they are not in contact with bodies that are good conductors. I do not think that we should be working in this industry at the station where the atmosphere is charged with electricity, because it could disrupt operations and completely disorient the manufacturer.

FERMENT - We have come to the explanation of the most important agent of fermentation: effectively the role it represents is the most interesting, because that characterizes this operation. I will therefore try to explain what is generally accepted, but not how it acts; because, in reality, this has not yet been satisfactorily explained.

The ferment is, therefore, an azoate matter that results from an alteration of the gluten and of the vegetable albumin, that is not operated but to the contact of the air and that the fermentation itself favors.

It follows that a fermenting liquid containing the said two bodies in abundance will also produce abundance of ferment during fermentation, which in turn as it is formed will work on the same liquid. It is necessary not to lose sight of this principle in our manufacture of rum; because when operating on molasses that contain enough gluten and some vegetable albumin, an equivalent amount of ferment is generated, so to say, which means that we do not need in them a special ferment, for we are satisfied with what is produced in the same fermentations. But as it is always necessary that some quantity, even small, comes into play to excite the first movement of effervescence, it will be understood that the part contained in the barrels that have already made some fermentations will be enough to achieve the objective; and when there is no barrel, in this case either a bundle of bagasse of cane may be used, known by its vinous smell to be undergoing fermentation, and that by means of a weight is introduced to the bottom of the barrel or by some buckets of some wash that is at its maximum of effervescence, or the thick foams that rise to the surface before the wash reaches the tumultuous fermentation.

The property that the ferment possesses to determine the fermentation of a sweet solution is very fleeting, only some

alterations suffice to remove this faculty completely. Among others, which I do not quote in order not to exceed the narrow limits that I have proposed to myself in this work, the boiling for more than ten minutes makes this agent lose its fermenting power and reduces it to nothing in this sense. Keep this well in mind, as a principle, to draw from it the deductions that correspond.

I will not conclude this chapter without making an important observation, that is, that the part of ferment that works in the operation, is about two percent of the sweet employed; so that if there is more than this quantity in the liquid, it will be unnecessary and useful if it is collected, before distilling, to use it for other fermentations; and if there is less, it will not enter into fermentation other than the part of sweet corresponding to the ferment that exists in the liquid, leaving the rest without fermentation, and therefore without breaking down. But as we have said that our molasses contains enough gluten, and even more, to produce the necessary *fermento* needed in our operations, this last case will not take place, unless these have suffered some alteration or the operation is badly done.

If the excess ferment is to be used in the operations, it must be understood that it exists in the sediment accumulated at the bottom of the casks after fermentation has been completed.”

If some passages of the text seem obscure, don't worry, indeed they are, at least for me, even in the original language. It is, however, an important document; it shows what was known about fermentation in Cuba (and not just in Cuba) immediately before Pasteur's discoveries.

Last, but not least, the author tells us that also *guarapo* (cane juice) was poured into the fermentation tank together with the molasses, and that the whole fermentation process lasts up to 7 days. Two surprising pieces of information, which produced a kind of rum very different from what Cuban rum would be within a few years and to this day. We'll get back to this.

Marco Pierini

Until The BITTER END

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

Presented by

THE **Rum**[®]
UNIVERSITY



Until The BITTER END

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

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

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

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

What does the word “Bitter” mean?

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

How Does “Bitter” Actually Taste?

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

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

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

Bitter Foods

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

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

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

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

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

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



Until The BITTER END

Featured Ingredient: Allspice Berries

Scientific Name: *Pimenta dioica*

Allspice, also known as *Jamaica pepper*, *myrtle pepper*, or *pimento*, is the unripe fruit of the *Pimenta dioica*, an evergreen tree in the Myrtle family native to the West Indies, Southern Mexico, and Central America. Once dried, the fruits look like peppercorns, but when they are fresh and unripe, the green berries more closely resemble olives.

It makes sense that allspice is often mistaken for a blend like Chinese five-spice or pumpkin spice—because the flavor profile is multidimensional, featuring notes of cloves, nutmeg, star anise, fennel, black pepper, and cinnamon. Allspice can be used in ground form or whole. Once ground, allspice quickly can lose its pungency. Ground spices are more intense than whole cloves or berries. Whole allspice berries are sometimes used in stews and soups, and for pickling and brining.

The berries of the allspice tree are not the only useful part of it. The fresh leaves can give an infused flavor to dishes (like a bay leaf). The wood is used to smoke meat and sausages. Keep your allspice fresh and ready to use by storing it in an airtight jar or another container away from direct sunlight. There's no need to freeze or refrigerate it. Allspice will last for years whether whole or ground, although ground spices lose their flavor quickly.

(Source: <https://www.bonappetit.com>)



Did You Know That . . .

The minerals, vitamins, and antioxidants found in allspice may have several health benefits. Many of the compounds in allspice are being studied as potential treatments for inflammation, nausea, and even cancer.

- **Reduce Inflammation.** Inflammation can aggravate injuries or infections. Many compounds in allspice may be able to reduce inflammation.
- **Treat Nausea.** Eugenol, the compound that makes allspice “spicy,” is sometimes used to treat nausea. Allspice tea may help settle an upset stomach.
- **Prevent Infection.** Allspice many contain compounds that could help prevent bacterial infections. In some studies, eugenol has also shown antiseptic and antifungal properties. In one study, it was used to eliminate *E. coli* bacteria and yeast when applied to the skin.
- **Pain Relief.** The eugenol in allspice is also frequently found in over-the-counter toothache remedies.

(Source: <https://www.webmd.com>)



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Until The BITTER END

Featured Bitters Recipe: Aromatic Bitters

As the name implies, aromatic bitters have a pleasant smell while also enhancing the flavor of a beverage (aroma is a key component to taste). Most aromatic bitters involve orange zest. Here is an easy-to-use aromatic bitters recipe:

- Zest of 1 Medium Orange
- 750ml of Overproof Rum or Whiskey
- 35-40 Drops of Gentian Root Extract (approximately 2 mL)
- 1 tsp. Whole Black Peppercorns
- 1 Cinnamon Stick (3 to 4 inches)
- 1 1/2 in piece fresh ginger, cut in large pieces
- 4 Whole Allspice Berries
- 4 Whole Cloves
- 1 C. Water to dilute (optional)

Locate a medium to large infusion or tincture jar. Put the heaviest dry ingredients in first and softer ones on top (e.g. allspice, cloves, ginger, and cinnamon first, with peppercorns and orange zest later). Pour in the Everclear and add the gentian root extract.

Allow ingredients to infuse for four to six days, and shake the jar at least once per day. Check the ingredients' scent daily to ensure they're infusing well. When the tincture smells strong, filter out the solids with a mesh strainer. Test a couple drops of your bitters in a drink or with some water. Dilute your bitters with the water if it's a little too strong.





RUM IN THE NEWS

by Mike Kunetka



RHUM JM

Rhum J.M, makers of Rhum Agricole since 1845, announced the U.S. launch of Rhum J.M Terroir Volcanique in advance of Earth Day. A homage to the distillery's micro-climatic tropical milieu and breezy volcanic sugarcane fields. Terroir Volcanique is a blend of rums of at least three years, aged in new American oak barrels with two unique custom heavy toasts charred in the distillery's own small cooperage. The deep alligator char delivers rich flavors and a smoky, peat-like aroma, perfectly capturing the terroir of the volcano. The new expression will be available in select markets and nationwide through the brand's website. "At Rhum J.M, we like to play with the char levels of barrels, allowing us to develop specific aromas," says Karine Lassalle, the distillery's expert blender. "We are fortunate to have our own cooperage, so we can experiment on a daily basis with time under toast." Some of the barrels used in the double-char process are heavily toasted to extract notes of vanilla, honey, and elements of BBQ hardwoods, while other barrel extractions emit flavors of flambéed tropical fruits and a hint of nutmeg. While Terroir Volcanique celebrates the land that it came from this Earth Day, last year on Earth Day 2022, Rhum J.M announced their life-long commitment to sustainable production

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@gotrums.com.

under the name EDDEN Project (Engagés pour le Développement Durable de nos Écosystèmes et de notre Nature). Since the distillery underwent major renovations, each upgrade to its production processes preserves and protects the local environment and its beloved brand for future generations by cultivating Martinique's fertile soil, producing in a circular economy to minimize impact, and promoting career development. "We produce rum which demands excellence, yet our idea of excellence vastly surpasses that of taste alone," says Emmanuel Becheau, Managing Director, Rhum J.M. "The enthusiasts and supporters of our rum can be certain that behind each bottle there are passionate women and men committed to crafting our spirits within this circular economy: EDDEN. We wish to share what we have been learning and the high regards we hold for our local environment, our people, and social responsibility." <https://www.rhumjmus.com/>.

ROLLING FORK RUM

Rolling Fork Rum, an independent blender and bottler of aged rums, is now launching in 16 states, complementing its national online availability. Rolling Fork rums are unique in that each rum is matched with hand-selected whiskey casks leading to unique and complex flavor combinations. "We think there's a huge gap in the U.S. when it comes to high-end rums," says Rolling Fork Co-founder Turner Wathen. "We take a fresh approach to rum, sourcing high-end, single-distillery, cask-strength rums from the best distilleries on the planet and continuing to mature them in carefully chosen casks that bring really interesting flavors to the rum during secondary aging." Rolling Fork was founded in 2017 and took its time sourcing exceptional rums. Their next mission was to find high quality casks from Kentucky's most notable distilleries that would bring complementary flavors to the rums. After years of aging different rums in a wide array of casks, founders Wathen and Jordan Morris know exactly which characteristics every cask brings to each rum, and they strive to make the best matches. "When we choose casks, we look at everything," says co-founder Jordan Morris. "We look at what was in the cask previously, which cooperage it came from, the oak origins, char and toast profiles and more. All of these factors have an impact on the rum we put inside." Rolling Fork's debut product was Fortuitous Union, a blend of rum and rye whiskey that is named for its accidental creation. The first rum they imported, an aged Trinidadian rum, was meant to be aged in a series of rye, bourbon, port and sherry casks. At the facility, the rum was dumped into a tank that contained 5-year-old Indiana rye whiskey. "After the initial shock of what had just happened, we tasted it and realized it was delicious, so that is what we first bottled and sold. As independent bottlers, Rolling Fork delivers adventure to spirits enthusiasts through the history, complexity and variety of the finest rums in the world." <https://rollingforkrum.com/home>

RED STRIPE RUM DRINKS

Red Stripe announced that it is rolling out new canned rum cocktails that deliver tropical vibes and authentic flavor. Red Stripe Rum Drinks are all about attitude and high energy, giving a head nod to those who express themselves freely, fully, and fabulously. The new cocktails signal Red Stripe's unprecedented venture beyond beer, perfect for unleashing the island spirit in us all. Red Stripe Rum Drinks are crafted with real Caribbean rum, mango and lime juice and natural flavors. Red Stripe Rum Punch has a refreshingly sweet and vibrant tropical flavor and Red Stripe Rum Mojito has a smooth classic citrusy flavor. "The spirit-based cocktail segment is the fastest growing category within the beer, wine and spirits industry, and with our latest Red Stripe rum innovation, we are able to tap into this trend, and introduce this iconic brand to a new generation of consumers," says Oscar Martinez, Senior Director Marketing & Innovation at HEINEKEN USA. "The Red Stripe Rum Drinks perfectly embody the vibrant spirit of Jamaica, and signal a venture beyond beer, no shaker required." Red Stripe Rum Drinks will be rolling out in Florida and select markets across the northeast starting now through the spring. Containing an ABV of 5.9%, both flavors come in packs of slim 12-oz. cans. Serve it up however you like. <https://us.redstripebeer.com/>.

DEMON SPIRITS

DEMON SPIRITS LLC, maker of Sinfully Smooth DEMON Spiced and DEMON TropiCoco Rum, is teaming up with Kinsbrae Packaging and 17A Distillery in Las Vegas to deliver the Demon Rum Eco Bottle, made from ninety-four percent recycled paperboard. Just in time for Earth Day, Demon Rum is the first spirit brand in North America to fully produce, bottle and distribute in this new paperboard bottle. Additionally, the Demon Rum Eco Bottle uses eighty-four percent less water, six times less carbon and is five times lighter than a glass bottle the same size. For Demon Rum, the partnership with 17A Distillery, the first legal distillery in the history of Las Vegas, and Owner Brendan Gaughan, allows the Company to produce and bottle in the southwestern United States. This alliance, along with the much lighter Eco Bottle, dramatically reduces the Company's overall shipping cost and carbon footprint. As an all-natural brand, these relationships are the next important step toward reducing the Company's environmental footprint, and establishes the foundation for future sustainability efforts. To further the Company's sustainable initiatives, an additional relationship with Ecodrive, verified tree planting for climate action, has been formed. With each bottle of Demon Rum sold, a mangrove tree will be planted and blockchain verified by Ecodrive. "Reducing waste and the overall carbon footprint through packaging is a challenge we need to address. We believe alternative solutions, like those including

tree planting, help move the industry forward.” said Demon Spirits Co-Founder and CEO Jeff Warren. “We are committed to sustainable packaging for all future products under the Demon Rum brand.” The process of moving the Demon Rum production and bottling operation to Las Vegas, NV with sustainable packaging will be complete by the end of first quarter 2023. The new EcoBottle will be sold in stores by Earth Day 2023 and joins the distinctive glass bottle, as both are sold in 750ml, six-bottle cases. “The Eco Bottle launch is timed with Earth Day and our team is proud to be the first spirit brand produced and marketed with this sustainable bottle in North America.” said Wayne Karls, Demon Spirits Co-Founder and CMO. “We look forward to working with all On and Off Premise sales channels as we bring it to market.” Demon Spiced Rum launched January 2016 in Hudson Wisconsin as a small batch innovation brand. Both Demon Spiced Rum and TropiCoco Silver Rum begin with real Caribbean rum crafted from pure sugar cane molasses, then blended with all natural flavorings, assuring consistent quality and flavor in every bottle. Demon Rum is all natural, 80 proof and gluten free. Manufactured in North America by Kinsbrae Packaging, the Demon Rum Eco Bottle is the first commercially available spirit brand, produced and distributed in North America using this technology. Each Eco Bottle is made from 94% recycled paperboard and includes a food-grade flavor sealed liner inside. These bottles are five times lighter than glass, have six times lower carbon footprint, and provides 360-degrees of branding space. This innovative packaging technology provides Demon Rum with a disruptive and revolutionary alternative to glass.
<https://drinkdemonrum.com>

CAPTAIN MORGAN

With Captain Morgan Original Spiced Rum, you don't have to be an expert behind the bar, because creating a delicious, spiced-up cocktail is easier than ever. To prove it, Captain Morgan Original Spiced Rum has teamed up with Comedian, Actor and Host, Tone Bell and Influencer, Host, Author, Drew Afualo for its Battle of the Badtenders, a contest that turns “badtenders”, ordinary folks with zero background in mixology, into bartenders capable of making delicious classic crowd-pleasing cocktails, from tropical Piña Coladas and minty mojitos to the timeless cola with Captain Morgan Original Spiced Rum. The possibilities are endless and sure to be delicious, no mixology lessons needed. “This is an exciting new chapter for Captain Morgan. With a fresh new look that highlights our elevated liquid, we are staying true to our roots and spicing it up,” says Anne Nosko, Vice President, Captain Morgan. “We're dialing up our trademark taste with even more delicious ingredients for our loyal fans and new consumers to enjoy endless cocktail possibilities.” We all have friends who are clueless behind the bar. The question is, are they willing to put their skills to the test? Through May 3,

Captain Morgan is calling on all “badtenders” 25+ to share their attempt at crafting a delicious cocktail on Instagram or Twitter. To enter, post an original cocktail creation using Captain Morgan Original Spiced Rum (or non-alcohol alternative), include #BadtenderWorthyContest, and remember to tag and follow @CaptainMorganUSA on Instagram or @CaptainMorganUS on Twitter*. “I know a thing or two about what makes a delicious drink. I also know how to spot a bad one†,” says Tone Bell. “Captain Morgan Original Spiced Rum makes cocktails downright delicious, whether you like to keep it simple or show off a little, there's no wrong way to enjoy it.” Three finalists will be chosen to bring their best cocktails to the next level at the Captain Morgan Battle of the Badtenders in New York City on May 17. Hosted by Bell and Afualo, who will also star in new social spots on @CaptainMorganUSA, the winner will walk away with \$10,000 and the Ultimate “Badtender” title – proving that with Captain Morgan Original Spiced Rum, anyone can be a cocktail aficionado. And that's not all, the Ultimate “Badtender” and their winning sip may be featured in a limited-edition Cocktail Courier kit. “I'm no cocktail expert, but I do call the shots,” shares Afualo. “Think you have what it takes to put your cocktail skills (or lack thereof) to the test? I'll be the judge of that.† See you in NYC, besties.” www.CaptainMorgan.com.

LA MAISON & VELLIER

To celebrate its fifth anniversary, La Maison & Velier created the Flag Series, a collection of rare and exceptional spirits, aged for great lengths of time and bottled at cask strength with no additives, colorings, or filtration. Two rum single casks have been bottled for the US Market, a 1998 Guyana and a 2002 Trinidad. The Guyana 1998 edition is a molasses-based rum produced by Demerara Distillers Limited in its famous Port Mourant still. The rum was first aged for two years in ex-bourbon barrels in Guyana. Then it was transferred to a Port cask and aged for a further 22 years in Europe before it was bottled at 59% ABV. The Trinidad 2002 is a molasses-based rum that was aged for 15 years in an ex-bourbon cask in the tropical island climate of Trinidad. The rum was then transported to Europe where it rested an additional 5 years before being bottled at 63.1% ABV. The rums will be available in select markets throughout the US. However, the rums are single casks so are limited in quantity.
<https://www.velier.it/>

BAMBOO ROOM

The Bamboo Room, located inside Three Dots and a Dash in Chicago, recently debuted its spring cocktail menu with twelve drinks that feature premium ingredients like 2010 Foursquare Rum, Transcontinental Belize Single Barrel Rum, Admiral Rodney St. Lucia Rum, Papy van Winkle 10 Year Bourbon and Camdenhead Caroni 20 Year Trinidad Rum. However, their spin on the very first Mai Tai

will feature vintage Wray & Nephew 15-Year-Old Rum and Curaçao used almost a century ago by Victor Bergeron, or Trader Vic, the creator of the Mai Tai. When Vic ran out of the original (now legendary) 17-Year-Old Wray & Nephew, he started using the 15-Year-Old. Given the rarity of the ingredients involved, the 1944 Vintage Mai Tai will cost you \$800.00. Fewer than a dozen cocktails will be available when the drink hits the Bamboo Room's menu in a couple of weeks. But if you're able to get your hands on one, it might feel and taste as if you've been transported back to that pivotal moment at the original Trader Vic's, with Bergeron and his friends making cocktail history. Their Vintage Mai Tai will include 1940's Wray and Nephew 15-Year-Old, 1940's Vintage Curaçao, Lime Juice, Cane Sugar and Almond Orgeat.

www.threedotschicago.com/thebambooroom/

HABITATION SAINT-ETIENNE RHUMS

The Concours Général Agricole de Paris rewards and promotes the best French local products. This year, three HSE rhums were awarded gold medals:

- Black Sheriff affirms its rum character aged in American Bourbon casks from Kentucky and in the cellars of Habitation Saint-Etienne in Martinique.
- Extra Old Agricultural Rum, Sauterne spends more than 5 years of aging in the purest tradition of old HSE rhums. Then this vintage receives another year of finishing in barrels of Château La Tour Blanche, 1er Cru Classé of Sauternes.
- Extra Old Single Cask 2006 has received all the attention of the cellar master in order to offer a new balance between power, roundness and aromatic complexity.

<https://www.rhum-hse.com/>

DEPAZ

La Martiniquaise-Bardinet has created a video campaign to celebrate the terroir of its Depaz agricole rum brand. The video highlights the brand's production method, from harvesting sugarcane to fermentation and distillation. Victor Depaz started his distillery in 1917 on the slopes of Mount Pelée, fifteen years after the volcano had erupted and destroyed the town of Saint-Pierre, killing his entire family. Throughout his life, Victor Depaz never stopped developing the rhums that bear his name. In 1922, Depaz agricultural rhums obtained their first medal in Marseille. They were rewarded with a gold medal at the 1927 exhibition in La Rochelle. It was the start of a long harvest of rewards that continues to this day. Depaz says that the 'rich volcanic soil' gives the 'ideal growing conditions' for sugarcane. The new video can be found at <https://www.youtube.com/watch?v=VJ8grwIAQp0>. A longer video, covering the history of Depaz can be found at <https://www.youtube.com/watch?v=Wlfa6IPlyXI>

ANGOSTURA

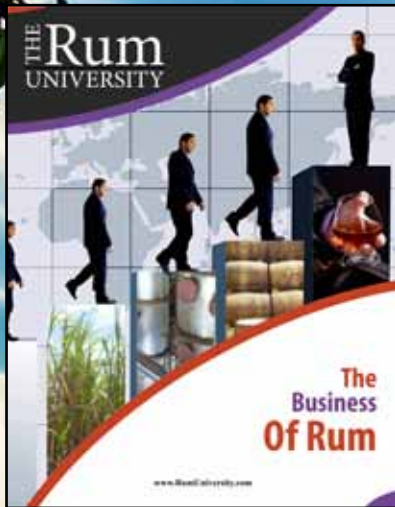
In recognition of World Art Day celebrated on April 15, the House of Angostura hosted a special week of tours from April 11 – 14. Tours were conducted daily, and visitors were given an exclusive view of selected art pieces that are not part of the usual public art tour at the House of Angostura. The tour also included the famous Barcant Butterfly Collection. To end the week of activities, the Company held its first Sip and Paint event on April 15 which was led by CSpot Sip n Paint studio. Some participants spent the morning and others the afternoon at the House of Angostura painting, enjoying wine and delicious appetizers. Angostura® has an extensive art collection of over 200 original pieces which spans from the 1800s to today. The collection includes pieces from acclaimed local and Caribbean artists, such as LeRoy Clarke, Boscoe Holder, Carlisle Chang, Derek Walcott, Jackie Hinkson, Pat Bishop and Karen Sylvester. <https://www.angostura.com/>

BUNDABERG

Australia's Food & Drink Magazine reported that a new 160kw solar panel system has been installed at the Bundaberg Rum Distillery, helping move the distillery towards its target of achieving net zero carbon emissions in its direct operations by 2030. Installed on the roof of the Distillery Visitor Experience Centre and carpark, the solar panels are expected to help reduce electricity usage by about 260 megawatt hours a year, and save more than 200 tons of carbon dioxide emissions annually. For the remaining electricity needs of the site, it uses 100 percent GreenPower from the National GreenPower Accreditation Program. In addition to utilizing renewable energy, the distillery is also focused on reducing energy use. Bundaberg Rum marketing and experience manager Duncan Littler said the addition of the solar panel system was a positive step to making operations more sustainable. "This is a plan that is underpinned by firm targets; it's the equivalent of the electricity required to charge almost 25 million smartphones," Littler said. Bundaberg MP Tom Smith said that as the solar capital of Australia, Bundaberg had more than 15,600 households with solar panels installed across the region. "Bundaberg residents and now our iconic Bundaberg Rum Distillery continue to fly the flag for Bundy and this move will help drive down carbon emissions and greatly reduce the cost of electricity used at the distillery. "The Bundaberg Rum Distillery has a proud history of innovation in the beverage and tourism sectors and now that innovation extends to sustainable energy generation," said Smith. <https://www.bundabergum.com.au/>



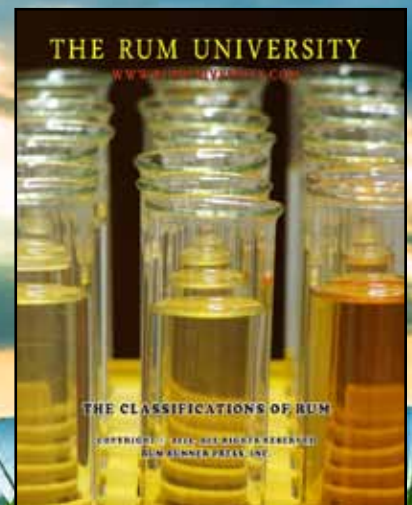
Next 3-Day Rum Course: September 6-8 2023



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

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

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



Did you miss out on the last course?
Don't let it happen again!

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 **SIGN UP NOW**



www.RumUniversity.com



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

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

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

6-Day Distiller Course, 2023 Schedule

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

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

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

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

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

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

THE **Rum**®
UNIVERSITY

In
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Additional Rum University® Material

Click on the images to go directly to the ordering page.
If that does not work, copy and paste the links into your browser:

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The Rum Biography:

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Ideas That Changed The Rum World:

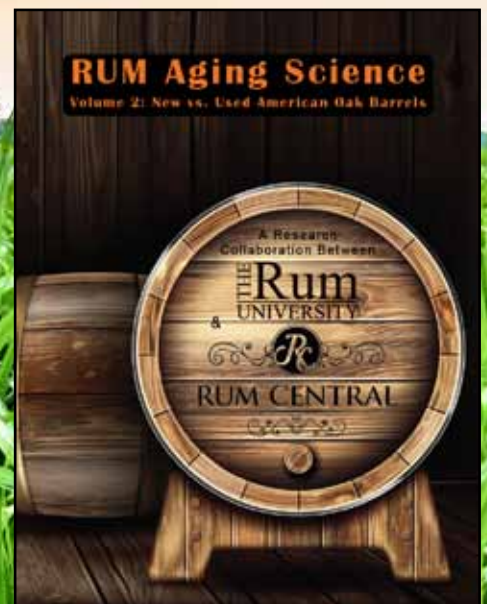
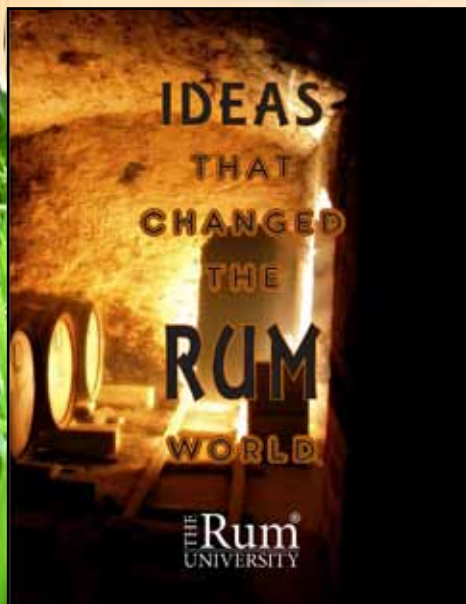
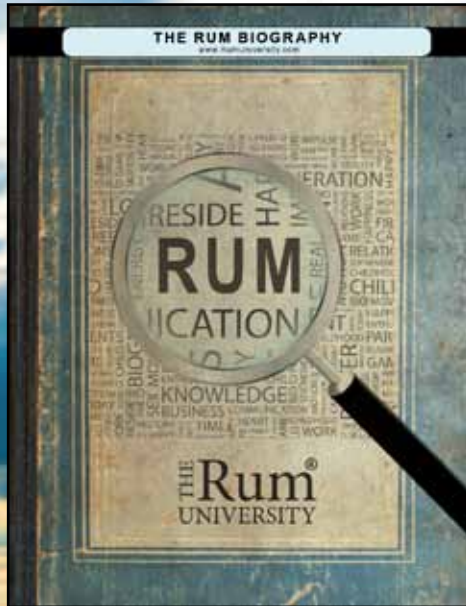
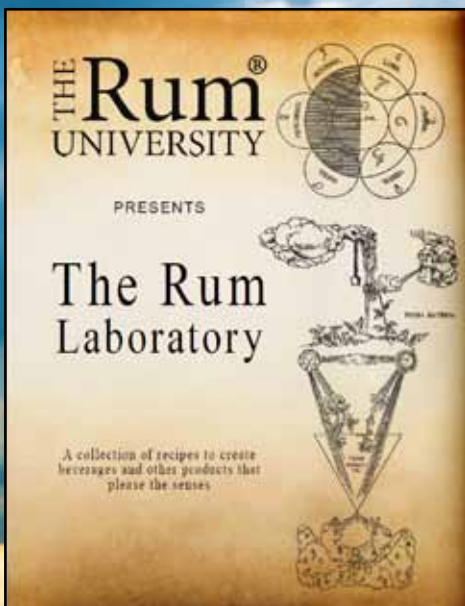
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The Sweet Business of Sugar



THE **Rum**
UNIVERSITY





World Report

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

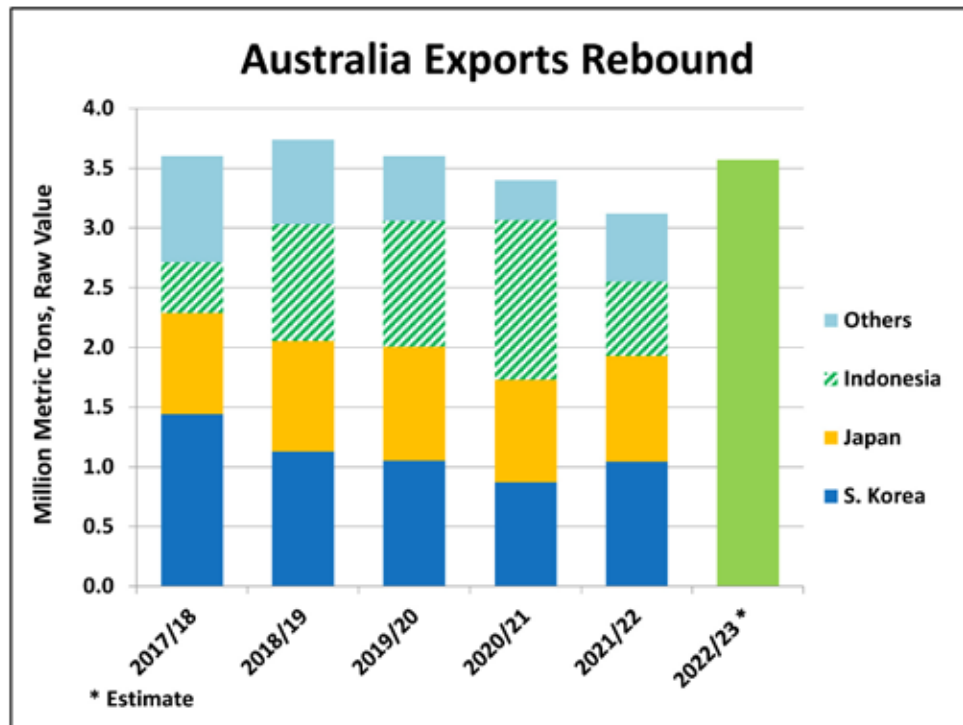
Without sugarcane we would not have sugar mills, countless farmers would not have a profitable crop and we would not have rum!

Sugar: World Markets and Trade

Australia Sugar Exports Rebound

Australia sugar production for 2022/23 is estimated to rise slightly to 4.4 million tons compared to the previous year. On average over the last 10 years, Australia has been the tenth largest sugar producer. Sugarcane production is estimated up at 33.0 million tons in 2022/23. The rise in production is a result of a 5,000-hectare rise in area harvested to 350,000 hectares and above-normal vegetative growth due to favorable rainfall. It is anticipated that the average yield will be virtually the same as the previous year as farmers will likely reduce their fertilizer usage due to a surge in fertilizer prices after Russia's invasion of Ukraine.

For nearly a decade, Australia has been the fourth largest exporter, or better. Sugar exports in 2022/23 are estimated to reach 3.6 million tons, 450,000 tons (14 percent) higher than the year before. This is in part a result of greater production but also an expectation that ending stocks will be drawn down due to continued strong world demand. Indonesia, Japan, and South Korea account for about 85 percent of overall exports while New Zealand, Singapore, and the United States account for most of the rest. The large decline in Indonesia imports from Australia in 2022/23 is related to a return to sourcing from Thailand. Sugar consumption is estimated up 50,000 tons to 900,000 supported by population growth and higher supplies.



****Please note that the measurement unit is metric tons (tons) raw value****

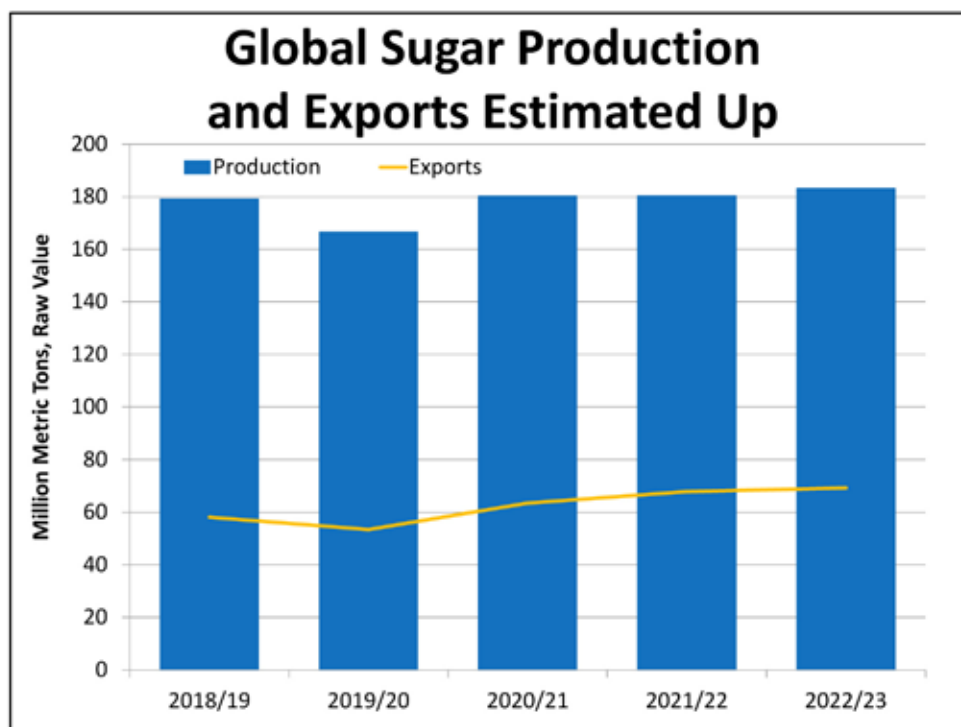
Approved by the World Agricultural Outlook Board/USDA

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2022/23 Sugar Overview

Global production is estimated up 2.8 million tons to 183.2 million as higher production in Brazil, China, and Russia is expected to more than offset declines in the European Union, India, and Ukraine. Consumption is anticipated to rise to a new record due to growth in markets such as China, Indonesia, and Russia. Exports are projected higher as the drop in India is more than offset by higher exports from Brazil and Thailand. Stocks are estimated lower as growth in global consumption exceeds the rise in production. Concerning key exporters, China is anticipated to import less in favor of drawing down stocks for its consumption, reduced production in India is expected to lower stocks, and Thailand is expected to draw down stocks in order to support higher exports driven by strong global demand.

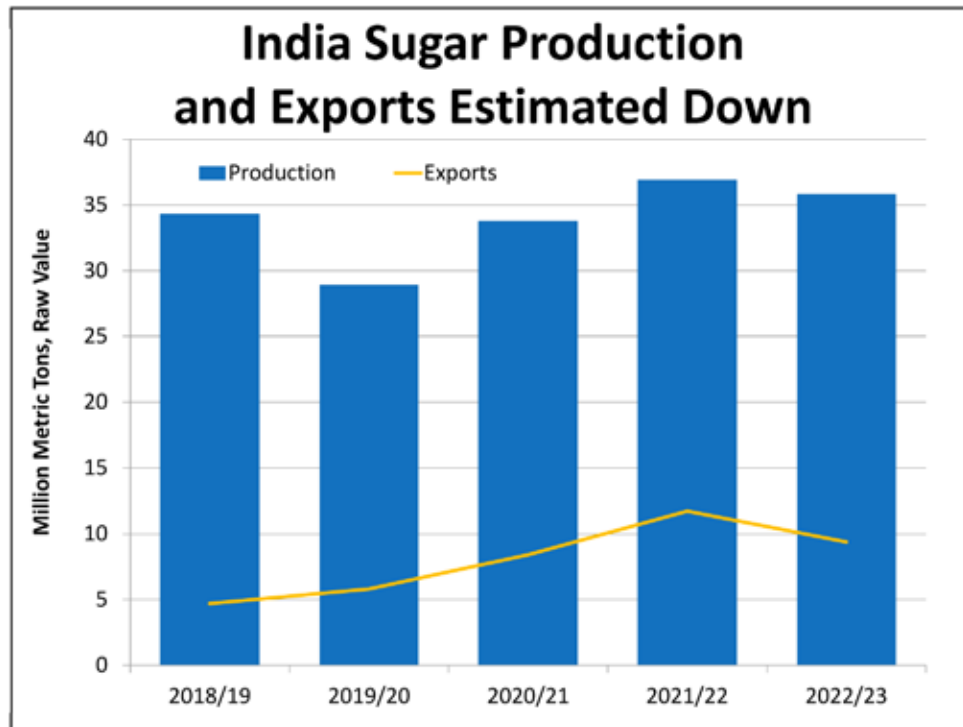


U.S. production is estimated flat at 8.2 million tons. Imports are down 6 percent to 3.1 million tons based on projected quota programs set at minimum levels consistent with World Trade Organization and free-trade agreement obligations, and on projected imports from Mexico, re-exports, and high-tier tariff imports. Consumption is flat while stocks are lowered with the drop in production and imports.

Brazil production is estimated up 2.6 million tons to 38.1 million as higher sugarcane yields from favorable weather are expected to result in additional sugarcane available for crushing. Harvested area is lowered as marginal sugarcane areas switch to soybeans and corn. The sugar/ethanol production mix is expected to be unchanged relative to the previous season at 45 percent sugar and 55 percent ethanol as producers are likely to keep focusing on sugar production. Consumption is unchanged while exports are projected to rise with higher exportable supplies. Stocks are estimated to double with the rise in production.

European Union production is estimated down 329,000 tons to 16.2 million as farmers reduced sugarbeet plantings in favor of more profitable crops like corn and sunflower. Consumption and imports are unchanged while exports and stocks are reduced with the lower available supplies.

India production is estimated to decline 3 percent to 35.8 million tons on lower sugar yields from sugarcane. Consumption is anticipated to be unchanged while imports rebound. Exports are expected to drop 20 percent after record exports the year before but remain the second highest ever. Stocks are estimated down as a result of lower stocks last year and reduced production.



Thailand production is forecast 343,000 tons higher to 10.5 million. Consumption is expected up in line with anticipated economic recovery. Improved business activity and the expected return of foreign tourists will help boost the hotel and food service sector from the pandemic-induced recession. Exports are forecast up due to larger exportable supplies while stocks are expected to drop sharply following strong exports.

China production is up 400,000 tons to 10.0 million with rising cane sugar and beet sugar production. Consumption is estimated to rise on the assumption that COVID-related restrictions ease. Imports are down as high world sugar prices encourage drawdown of stocks.

Pakistan production is lowered 80,000 tons to 7.1 million due to the impacts of flooding in key production areas. Consumption continues to grow with a rising population and demand from the expanding food processing sector. Despite the slight decline in production, exports are estimated to double as there will still be an exportable surplus and stocks are projected to be down only slightly.

Mexico production is estimated 5 percent lower to 6.3 million tons. Consumption and stocks are expected to be flat while exports are projected lower with the production decline. Exports are projected

down due to lower production, reduced exports to markets outside the United States, and with exports to the United States limited by the level of U.S. Needs as defined in the amended Suspension Agreements.

Egypt production is up 70,000 tons to 2.9 million on higher sugarbeet area. The rise in area is attributed to the establishment of new sugarbeet processing plants. Consumption is up with population growth and expansion of the confectionary food products sector. Imports are expected to remain unchanged as demand is met by higher output.

Indonesia production is estimated up 4 percent to 2.4 million tons due to greater area and higher sugarcane yields resulting from favorable rain. Consumption is expected to be up mainly due to increased sugar demand from the growing food and beverage industry and population growth. Imports are raised, driven by higher consumption while stocks are expected down.

Turkey production is estimated 300,000 tons higher to 3.1 million due to favorable weather and slightly higher area. Consumption and exports are raised with the higher available supplies while stocks are expected to be unchanged.

Russia production is projected up 500,000 tons to 6.5 million with expected higher yields. Consumption, exports, and stocks are each up while imports are reduced with the higher supplies.

Selected MY 2021/22 Revisions from May 2022 Forecast:

- Global production is up over 835,000 tons to 180.3 million.
 - o Brazil is up 100,000 tons to 35.5 million due to favorable weather and higher yields.
 - o Vietnam is lowered 130,000 tons to 820,000 due to competition with other crops such as cassava and corn.
 - o Philippines is down 250,000 tons to 1.8 million due to typhoons which damaged standing sugarcane and disrupted milling facilities and refineries.
 - o Cuba is revised 325,000 tons lower to 475,000 due to poor sugarcane yields as a result of low fertilizer use.

- Global imports are down over 500,000 tons to 55.8 million.
 - o China is raised 880,000 tons to 5.4 million on updated trade data
 - o Russia is 669,000 tons higher to 860,000 on greater imports from Brazil.
 - o Yemen is halved to 466,000 tons on reduced imports from Brazil.
 - o India dropped to 76,000 tons to reflect market realities.

- Global exports are up 3.6 million tons to 67.8 million.
 - o India is raised 3.0 million tons to 11.7 million due to record exports following global supply shortfalls and competitive prices.
 - o United Arab Emirates more than doubled to 898,000 tons on higher exports to China and Iran.
 - o Mexico exports are lowered 276,000 tons to 1.8 million on lower exports to markets other than the United States.

- Global ending stocks are down 4.4 million tons to 44.5 million.
 - o India drops 4.8 million tons to 9.4 million on record exports.
 - o EU is lowered 582,000 tons to 1.2 million as production was revised down the previous year.
 - o China is raised 1.5 million tons to 5.4 million due to COVID-related lockdowns and the sluggish economy.

For further information, please contact Reed Blauer at (202) 720-0898 or Reed.Blauer@usda.gov

Please note that the measurement unit is metric tons (tons) raw value using HS codes contained within 1701.

Future Releases and Contact Information

The next release of this circular is scheduled for May 25, 2023. To receive the circular via email, go to: <https://public.govdelivery.com/accounts/USDAFAS/subscriber/new>. Please visit <https://www.fas.usda.gov/data/sugar-world-markets-and-trade> to view archived and future releases.

The *Sugar: World Markets and Trade* circular is based on reports from FAS Overseas Posts and on available secondary information. The individual country reports can be obtained on FAS Online at: <https://gain.fas.usda.gov/Pages/Default.aspx>.

European Union definition: includes 27 countries in the customs union (Austria, Belgium/Luxembourg, Bulgaria, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Ireland, Italy, Latvia, Lithuania, Malta, Netherlands, Poland, Portugal, Romania, Slovakia, Slovenia, Spain, and Sweden).

PSD Online

The entire USDA PSD database is available online at: <https://www.fas.usda.gov/psdonline>.

Additional Resources

Please refer to the USDA-FAS Sugar website at: <https://www.fas.usda.gov/commodities/sugar> for additional data and analysis.

Situation and outlook information on U.S. sugar and sweeteners can be obtained from the USDA-Economic Research Service at: <http://www.ers.usda.gov/topics/crops/sugar-sweeteners.aspx>.

Sugar Marketing Years -

Countries are on a May-April Marketing Year with exceptions noted below.

April-March – Brazil

July-June – Australia

September-August - Philippines

October-September – Barbados, Belarus, Belize, Bolivia, China, Colombia, Costa Rica, Cuba, Dominican Republic, Egypt, El Salvador, European Union-27, Guatemala, Guyana, Honduras, India, Iran, Mexico, Morocco, Nicaragua, Pakistan, Panama, Russia, Serbia, Sudan, Turkey, United Kingdom, Ukraine, United States, Venezuela, and Vietnam

December-November – Thailand

World Centrifugal Sugar: Production and Consumption
1,000 Metric Tons, Raw Value

	2018/19	2019/20	2020/21	2021/22	May 2022/23	Nov 2022/23
Production						
Brazil	29,500	30,300	42,050	35,450	36,370	38,050
India	34,300	28,900	33,760	36,880	35,800	35,800
European Union	16,750	17,040	15,216	16,479	16,255	16,150
Thailand	14,581	8,294	7,587	10,157	10,500	10,500
China	10,760	10,400	10,600	9,600	10,000	10,000
United States	8,164	7,392	8,376	8,287	8,201	8,241
Pakistan	5,270	5,340	6,505	7,140	7,180	7,060
Russia	6,080	7,800	5,625	6,000	6,500	6,500
Mexico	6,812	5,596	6,058	6,556	6,360	6,254
Australia	4,725	4,285	4,335	4,120	4,450	4,350
Turkey	2,700	2,750	3,100	2,750	3,100	3,050
Egypt	2,405	2,740	2,780	2,855	2,925	2,925
Guatemala	2,966	2,764	2,565	2,580	2,600	2,600
Indonesia	2,200	2,250	2,130	2,300	2,400	2,400
Colombia	2,400	2,350	2,240	2,300	2,300	2,300
South Africa	2,257	2,295	2,106	1,906	2,145	2,042
Philippines	2,100	2,150	2,143	1,800	2,000	1,850
Argentina	1,570	1,750	1,830	1,725	1,710	1,710
Iran	1,520	1,010	1,535	1,600	1,600	1,550
Peru	1,262	1,197	1,197	1,260	1,320	1,320
Ukraine	1,753	1,638	1,240	1,415	1,092	1,092
United Kingdom	1,133	1,191	985	1,025	1,040	1,040
Vietnam	1,300	850	750	820	980	820
Japan	780	825	815	810	810	810
El Salvador	788	827	784	780	785	785
Other	15,082	14,625	13,927	13,753	14,468	13,951
Total	179,158	166,559	180,239	180,348	182,891	183,150
Human Dom. Consumption						
India	27,500	27,000	28,000	29,000	29,500	29,000
European Union	17,000	17,000	16,700	17,000	17,000	17,000
China	15,800	15,400	15,500	14,800	15,800	15,300
United States	10,982	11,109	11,032	11,313	11,295	11,340
Brazil	10,600	10,650	10,150	9,500	9,800	9,500
Indonesia	7,055	7,356	7,445	7,600	7,900	7,900
Russia	6,110	6,820	5,804	6,350	6,140	6,398
Pakistan	5,400	5,540	5,750	6,000	6,100	6,100
Mexico	4,317	4,349	4,171	4,342	4,160	4,418
Egypt	3,100	3,250	3,340	3,430	3,485	3,485
Turkey	2,784	2,999	2,914	2,960	2,980	2,980
Bangladesh	2,519	2,480	2,416	2,768	2,685	2,898
Thailand	2,480	2,360	2,350	2,420	2,520	2,520
Vietnam	1,597	2,064	2,074	2,294	2,539	2,389
Iran	2,450	2,176	2,821	2,464	2,315	2,385
Philippines	2,300	2,300	2,275	2,300	2,300	2,200
Ethiopia	832	787	1,642	2,057	2,185	2,185
Algeria	2,080	2,124	1,937	1,895	2,122	1,884
Colombia	1,858	1,862	1,850	1,865	1,865	1,865
Japan	1,980	1,965	1,883	1,827	1,845	1,840
Malaysia	1,991	1,877	1,823	1,668	1,970	1,810
United Kingdom	1,869	1,761	1,623	1,723	1,915	1,790
Sudan	1,627	1,958	1,589	1,729	1,755	1,789
South Africa	1,770	1,520	1,670	1,710	1,750	1,750
Korea, South	1,668	1,623	1,614	1,688	1,715	1,720
Other	34,571	33,097	33,760	32,537	35,202	33,928
Total	172,240	171,427	172,133	173,240	178,843	176,374

World Centrifugal Sugar: Imports and Exports

1,000 Metric Tons, Raw Value

	2018/19	2019/20	2020/21	2021/22	May 2022/23	Nov 2022/23
Exports						
Brazil	19,600	19,280	32,150	25,950	26,620	28,200
Thailand	10,612	6,695	3,739	10,000	11,000	11,000
India	4,700	5,800	8,406	11,730	5,205	9,390
Australia	3,735	3,600	3,400	3,120	3,550	3,570
Guatemala	2,125	1,858	1,395	1,740	1,750	1,750
European Union	2,411	1,459	1,278	1,340	1,300	1,300
Mexico	2,337	1,285	1,235	1,777	1,726	1,292
Pakistan	1,100	75	0	500	1,000	1,000
United Arab Emirates	206	178	780	898	415	930
Morocco	497	664	681	720	680	735
Colombia	801	778	669	710	730	730
Saudi Arabia	353	429	370	583	540	600
South Africa	1,041	1,451	1,007	595	700	600
Eswatini	582	778	634	524	545	545
El Salvador	532	508	529	506	507	507
Nicaragua	534	497	508	500	495	495
Russia	402	1,505	429	431	485	441
Indonesia	0	11	97	449	400	440
Nigeria	300	300	300	350	350	350
Malaysia	123	109	329	316	250	330
Mauritius	347	396	369	324	320	325
Algeria	208	334	364	359	320	320
Egypt	200	300	300	300	300	300
Argentina	172	202	243	327	250	270
Korea, South	306	313	320	280	290	270
Other	4,916	4,619	3,977	3,513	3,624	3,562
Total	58,140	53,424	63,509	67,842	63,352	69,252
Imports						
Indonesia	5,362	4,758	6,124	5,466	5,700	5,700
China	4,086	3,808	6,379	5,380	4,400	4,400
United States	2,785	3,778	2,922	3,307	2,725	3,123
Bangladesh	2,429	2,397	2,351	2,806	2,650	2,870
Algeria	2,328	2,468	2,258	2,246	2,452	2,202
Malaysia	2,139	1,966	2,142	1,954	2,230	2,165
European Union	2,374	2,235	1,792	2,000	1,700	2,000
Korea, South	1,999	1,926	1,934	1,983	2,015	1,995
Nigeria	1,870	1,890	1,880	1,930	1,950	1,950
United Arab Emirates	1,579	751	1,784	1,570	1,650	1,900
Saudi Arabia	1,342	1,420	1,488	1,517	1,650	1,775
Ethiopia	532	432	1,462	1,737	1,765	1,765
Vietnam	303	1,312	1,325	1,520	1,590	1,590
Morocco	1,100	1,328	1,407	1,477	1,478	1,577
Canada	1,268	1,245	1,389	1,319	1,455	1,470
Sudan	1,042	1,528	1,219	1,254	1,255	1,304
Iraq	1,180	1,196	1,107	1,278	930	1,275
Japan	1,187	1,142	1,051	1,004	1,037	1,037
India	1,300	900	1,245	76	1,000	1,000
Somalia	738	877	821	879	790	895
Egypt	860	830	830	830	830	830
Iran	935	1,111	1,421	789	695	815
United Kingdom	963	760	692	765	920	810
Chile	449	648	532	654	645	680
Yemen	667	770	941	466	980	650
Other	12,503	12,328	12,367	11,636	12,080	11,618
Total	53,320	53,804	58,863	55,843	56,572	57,396

World Centrifugal Sugar: Ending Stocks

1,000 Metric Tons, Raw Value

	2018/19	2019/20	2020/21	2021/22	May 2022/23	Nov 2022/23
Ending Stocks						
India	17,614	14,614	13,213	9,439	16,350	7,849
China	5,408	4,027	5,374	5,385	2,348	4,285
Thailand	8,330	7,569	9,067	6,804	3,857	3,784
Pakistan	1,920	1,685	2,752	3,392	3,572	3,352
Indonesia	2,300	1,941	2,653	2,370	2,274	2,130
United States	1,618	1,468	1,547	1,646	1,149	1,543
European Union	1,260	2,076	1,106	1,245	1,482	1,095
Mexico	1,239	910	1,116	1,022	976	1,038
Philippines	1,234	1,289	1,196	931	1,021	931
Brazil	220	590	340	340	190	690
Russia	550	609	565	624	750	630
Bangladesh	510	495	485	553	535	575
Vietnam	320	415	415	460	510	480
Iran	485	430	565	490	460	470
Japan	495	495	475	460	470	465
Ethiopia	165	160	330	410	430	430
Korea, South	415	405	405	420	420	425
Algeria	420	430	387	379	420	377
Malaysia	395	375	365	335	390	360
Sudan	325	395	320	345	350	360
Ecuador	389	351	324	359	344	344
Canada	265	250	280	272	290	300
Costa Rica	278	290	299	305	270	290
Morocco	250	260	265	235	300	270
Iraq	240	240	225	239	185	252
Other	6,226	5,933	6,285	6,028	6,014	5,833
Total	52,871	47,702	50,354	44,488	45,357	38,558

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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



French Coffee

The past few days have been rough, a combination of bar-related issues and the cold temperatures. It became very difficult to do the pairing as I had planned it, so I ended up having to improvise a bit, but I was very impressed with the result, nonetheless.

Longtime readers of this column know by now that one of the simple pairings I like to offer for people to replicate at home, is one with a Rum Espresso Martini. For this occasion, I'll make one but with a French Rhum and I'll use a bit of Cointreau also, to reinforce the play with words.

The recipe for the French Coffee is as follows.

FRENCH COFFEE

Ingredients:

- 2 oz. Rhum Isautier 10 ans D'âge from Reunión
- 1.5 oz. Coffee Liqueur
- 1 oz. Espresso Coffee
- 1 oz. Cointreau

Directions:

The cocktail's preparation is very simple: pre-chill a Martini glass. Add the ingredients to a cocktail shaker, add ice and stir for about 10 seconds, enough for all ingredients to combine well. Strain into the Martini glass, making sure no ice ends up in the glass.

Photo credit: @Cigarilli





Photo credit: @CigarIli

For the cigar, I selected a Churchill (7 x 50) Montecristo from the Dominican Republic, Platinum series, Selection I. It is a cigar with a wrapper from San Andrés and the filler is a combination from Dominican Republic, Peru and Nicaragua. Based on this composition, the cigar should have a medium-high intensity/body, let's see if this is the case.

As I light up the cigar, the draw seems appropriate, the intensity is on the medium range, more than likely because this is the first third of the cigar.

The cocktail, on the other hand, is coming across marvelously, the orange touch makes it the ideal cocktail for a pairing with a cigar that is not very aggressive, otherwise the flavors would fight with each other on the palate, pulling in different directions, something that would not be enjoyable.

I know that, for some, it may be difficult to buy this exact rum, but it can be replaced with another Agricole Rum, around 7 years old, as long as it does not have a very intense oak or sweet character. Also, some people will oppose the idea of buying a bottle of Cointreau just to make this pairing, I suggest making a simple syrup flavored with orange oil, which you can easily obtain by squeezing the orange peel over the syrup.

I hope you can enjoy this pairing. In my case, due to the size of the cigar, I was able to make two of these cocktails during the hour-long smoking time.

Cheers!
Philip Ili Barake
#GRCigarPairing





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