Got Rum?

OCTOBER 2020

FROM THE GRASS TO YOUR GLASS, SINCE 2001!



COOKING WITH RUM - ANGEL'S SHARE - CIGAR & RUM MUSE OF MIXOLOGY - RUM HISTORIAN - HALLOWEEN RUM IN THE NEWS - COCKTAIL SCIENTIST THE RUM UNIVERSITY - RUM ASTROLOGY EXCLUSIVE INTERVIEW



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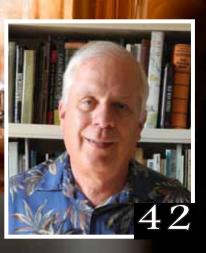
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Editor and Publisher: luis@gotrum.com Executive Editor: margaret@gotrum.com Cigar and Rum: philip@gotrum.com Angel's Share: paul@gotrum.com Rum Historian: marco@gotrum.com Rum in the News: mike@gotrum.com Cooking with Rum: sue@gotrum.com Cocktail Scientist: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

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

news@gotrum.com

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FRONT COVER: The Spirit of Mischief
INSIDE SPREAD: Rum Aura

FROM THE EDITOR

On The Shoulders Of Giants

"Standing on the shoulders of giants" is a metaphor that refers to using the understanding gained from smart people who lived before us, in order to make intellectual progress. It was famously used by Sir Isaac Newton in 1675, when he wrote that "if I have seen further, it is by standing on the shoulders of giants."

The origin of the metaphor can be traced back to the Latin phrase nanos gigantum humeris insidentes, which describes dwarfs (people with some limitations) standing on the shoulders of giants (people with some above-average faculties).

As explored in great detail in The Rum University's series "The Rum Biography" and "Ideas That Changed The Rum World," the sugarcane and alcohol industries owe much of their present day existence to the hard work and dedication of countless chemists, biologists, engineers and visionaries who paved the roads that we so comfortably walk on today.

Japanese writer Haruki Murakami once wrote that "death is not the opposite of life, but an innate part of it." Sadly, this unavoidable end recently came for Mr. Jose Pablo Navarro Campa, the first ever Cuban Maestro Ronero (Chief Master of Cuban Rum), who passed away early in September, at the age of 78. He was warmly known around the world as "Don Navarro," and was instrumental in making Havana Club the global reference it is today. His contemporary colleagues and all the new generations of Cuban Masters will



stand on the shoulders of his legacy, each one furthering his work, making it possible for all to make more and better contributions to the rum industry.

As you go about your day, do you think about (or thank) the giants who came before you? Please take a few seconds as often as you can, to recognize and appreciate their contributions to the life you enjoy today.

Cheers,

Luis Avala Editor on

Luis Ayala, Editor and Publisher

Linked in

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

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

THE ANGEL'S SHARE by Paul Senft



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

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!

Appleton Estate 8 Reserve Rum

In February of 2020 while attending an event where Appleton Estate Master Blender Joy Spence was speaking when asked about new products, she made a veiled statement about "Soon Come". In March I received the press release announcing this new version of Appleton 8 Reserve Rum along with the new bottle and label design they were brining to the brand.

This new rum is a blend of column and pot still rums that has been aged a minimum of eight years in used American white oak bourbon barrels. The rum is blended to 43% ABV and no flavoring agents are added to the spirit.

Appearance

As noted in the introduction, the bottle and labels have been completely redesigned. The synthetic cork is held into the bottle with a wooden cap that has a metal insert with Appleton Estate 8 impressed on the top. The neck wrap is a colorful image of the estate that shows off the environment in which the rum is created. The front and back labels provide the basic information about the product.

Agitating the liquid creates a thin band around the glass that slowly thickens, and over the next minute reluctantly releases several slow moving legs down the sides of the glass. The band continues to thicken and eventually beads up as the rum evaporates, leaving behind thick beads of residue.

Nose

The aroma leads with a lovely spicy vanilla note with ginger nipping around the edges. Fruity esters mingle with the vanilla and I clearly detect fresh orange peel, dried



apricot, cooked banana, coconut meat and green apple. The wood notes form a nice baseline with the char notes manifesting as allspice and there is a café mocha note completing the experience.

Palate

Caramelized vanilla wraps the tongue as the alcohol lets you know it is present with a pleasant black pepper note. The orange peel note from the aroma has a strong presence, mid-palate a note of allspice, black tea, intermingle with cooked banana, dried apricot, and green apple fruit notes. The chocolate café mocha note manifests and lingers on the palate. As the flavors begin to fade I found notes of toasted coconut and copper that meld with the spicy fruit notes for a medium finish.

Review

One of the things I teach in my rum tasting seminars is that the aroma that a rum delivers is the promise the spirit is making to the palate. Appleton Estate 8 Reserve Rum is an excellent example of this as many of the fruit and spice notes are found in the aroma are indeed delivered to the palate. I enjoyed the fruity esters, touch of HOGO, and the overall flavor product of the rum. While I enjoyed sipping it neat, this will be a lot of fun to use and may join Coruba as one of my go-to Jamaican rums for cocktails.

Often times when a product is rebottled or there is a new formula we the consumers have reason to be concerned. I guess because of my faith in Joy Spence and her team at Appleton Estate I never had a doubt that the product would deliver an elevated experience. From hearing the hint in February to finally purchasing a bottle in September, Appleton 8 Reserve Rum was worth the wait and I look forward to sharing this one with friends in the future. Cheers!



www.appletonestate.com

THE ANGEL'S SHARE

by Paul Senft

Bacardi Spiced Rum

I love Fall, the heat of the summer relents as the leaves turn and Halloween marks the turning of the year. I also look forward to seeing what new spiced rum offerings will be around for the year. 2020 I did not see anything new but, Bacardi has released its re-branded Oakheart Spiced Rum as Bacardi Spiced Rum. The rum in this product was aged for one year in specially selected charred American white oak barrels then blended with a proprietary spiced blend and bottled to 35 % ABV. This will be a part of their core portfolio and should be easily found in any store that sells Bacardi products.

Appearance

The 750 mL bottle has the new bottle and label design that is line with the rest of the portfolio. The liquid in the bottle has a golden brown color. Agitating the liquid creates a thick band that drops fast moving legs down the side of the glass.

Nose

The aroma of the rum begins with a strong dose of vanilla, followed by orange zest, cinnamon, nutmeg, and light cacao that is punctuated by a light sweet caramel note.

Palate

The first sip provides a strong dose of caramelized vanilla with a silky mouth feel that covers the mouth and tongue. Additional sips provide notes of orange zest, allspice, cinnamon, nutmeg, tart cherry, and toasted pie crust. As the rum flavors begin to fade there is a touch of bitter charred oak that balances with the sweeter notes of the flavor profile in a quick finish.

Review

I like exploring spiced rums as a category as it is always interesting what is used beyond the base spices to give the product its unique identity. The spice profile of Bacardi Spice covers the basics, while the additional flavors help round it out and distinguish from other products. The oily coating and quick finish were down notes on the experience, but by design this product is a mixer and the flavors blend very well with cola and ginger ale. There are quite a few spiced rums on the shelves and this is a solid choice for those who are looking for products that do not involve captains, sailors or creatures from the deep.







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

Bloody Eyeball

Panna Cotta (white of the eye)

Ingredients:

- 1/3 C. Whole Milk
- 1 (.25 ounce) Envelope Unflavored Gelatin
- 2 ½ C. Heavy Cream
- ½ C. White Sugar
- 1 ½ tsp. Vanilla Extract

Directions:

Pour milk into a small bowl, and stir in the gelatin powder then set aside.

In a saucepan, stir together the heavy cream and sugar, and set over medium heat. Bring to a full boil, watching carefully, as the cream will quickly rise to the top of the pan. Pour the gelatin and milk into the cream, stirring until completely dissolved. Cook for one minute, stirring constantly. Remove from heat, stir in the vanilla.

Kiwi (Iris of the eye)

Ingredients:

2 Kiwi Fruits

(recipe continued on next page)



Syrup (Blood)

Ingredients:

- 1 C. White Sugar
- 1 C. Strawberries
- 4 Tbsp. White Rum

Chocolate Covered Coffee Bean (Pupil)

Ingredients:

6 Chocolate Covered Coffee Beans

Directions:

Begin by peeling and slicing your kiwi. Place each slice in a cereal bowl. Immediately pour the panna cotta over the top of each kiwi slice. Place in refrigerator for about 4 hours or until set.

When almost ready to serve, slice and core the strawberries. Place strawberry slices and sugar in a small sauce pan over medium heat. Stir and mash the strawberries periodically for approximately 10 minutes. Remove strawberry sauce from heat, add the White Rum and allow to cool until you can safely handle it.

Use a colander or sieve to drain sauce into a bowl, removing strawberry pulp and seeds. Place a couple of spoonful's of the sauce on a plate, then; gently turn-out the panna cotta on top of the sauce, upside-down with the kiwi facing up.

Place a chocolate-covered coffee bean on top of the kiwi in the center. Serves 6.

A Research Collaboration Between















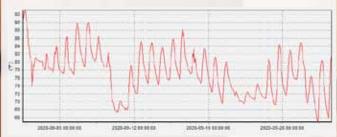
Series Overview

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.

September's Weather

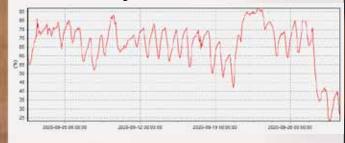
The month of September always brings much-needed relief from the heat, with refreshing morning temperatures and milder afternoon heat.

The average high temperature inside the cellar was 82F and the average low was 74F.



In September we also received an average of 3.4 inches of precipitation, which helped increase the relative humidity in the air inside the warehouse.

The humidity inside the cellar hit a minimum of 24% and a maximum of 87%, with an average of 68% for the month.



The Rum

Even though the rum hasn't celebrated its first year inside the barrel, its maturity is



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

coming along nicely, thanks in great part to the Texas heat and daily temperature deltas.

Organoleptically-speaking, the rum continues to improve on its oak character, with a noticeable monthly increase in aromas and flavors extracted from the barrel. The tannins are definitely softening, due to their interaction with the oxygen. The oak lactones are also coming through more clearly, with their distinctive toasted almond and coconut flavors.

pH: The rum that went into the barrel had a pH of 7.04. This number is now 4.66.

ABV: The alcohol concentration increased a bit in August and it did so again in September. The current reading is 63.72%, meaning that, for another month, water evaporation was higher than alcohol evaporation.



Coming up: October will be on average several degrees cooler than September and more humid too. How will this affect the rum in our barrel?

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.

Isle of Fiji Rums

If you know me, you know that I love summer. I love the warm sunshine, the mountains, the beach.... and all of the cocktails that go along with it. Here in Ohio fall has begun, the nights are crisp and cool, and the leaves have started to change colors. It is lovely indeed but I long for those long hot days.

Yesterday I received the most incredible gift from my friends at Plantation Rum and the timing couldn't have been better. First of all -- the packaging was beautiful and when I opened it I was immediately transported to a tropical island in the South Pacific. The box was turquoise like the sea, and the decorations inside looked like palm leaves, tropical flowers, and warm golden sand. Much to my delight there were two bottles of rum inside, and a heartfelt note from the Maison Ferrand family. They have always been huge supporters of the hospitality industry, and we in turn have done the same by loving and showcasing their spirits. The warm, genuine message highlights the struggles we are all currently dealing with in bars and restaurants and their appreciation to us for fighting through it. I personally can't thank the Maison Ferrand team and Guillame Lamy enough for taking the time to send this out to me, and many other bartenders around the globe.

The two bottles are their most recent rum releases, which they have been relentlessly working on, during this crazy and unknown time. The first is the Isle of Fiji, which is packaged in an absolutely stunning bottle with



the same turquoise-blue-asthe-sea label as the box it came in. At 40% ABV, this is a delicious and smooth rum that has been aged 2-3 years in bourbon casks as well as 1 year in Ferrand casks. The two different styles of barrels cause this rum to have an intense nose of molasses, vanilla, and nutmeg, but there are also aromas of banana, apple and pear. My first thought was "wow this smells amazing". The flavor is rich and for me the first thing I tasted was dried fruit and what I can only describe as white chocolate. There are also hints of ginger and honey, and a touch of fresh coconut. I think the Isle of Fiji is versatile, and can be used in a light, classic Daiquiri, but also complex enough to be used in a spirit forward cocktail like a Manhattan or Old Fashioned.

The second bottle (also with the gorgeous label) is the Fiji 2005 Limited Edition. This is higher proof at 50.2% ABV, aged 14 years in bourbon casks, and 1 year in Ferrand casks. FOURTEEN YEARS!!! This is a real gem, and a beautiful golden color. Fruity notes of cooked cinnamon apples combined with vanilla and nutmeg dominate the fragrance. The flavor is pleasantly mellow and yet there were many layers of ginger, chocolate, anise, and roasted nuts.

south Fiji Island

If you see these rums at your favorite liquor retailer, buy them!! They are both absolutely superb and I can only imagine how beautiful the bottles would look behind a bar. Cheers!

Cris





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



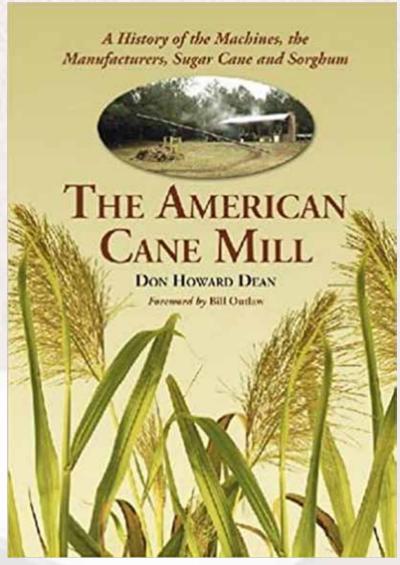
The American Cane Mill: A History of the Machines, the Manufacturers, Sugar Cane and Sorghum

(Publisher's Review)

The southern agricultural landscape is enriched by the occasional old cane mill, once the center of family activity each fall as juice was squeezed from the cane. evaporated in a kettle or evaporator pan, and converted into syrup for home use or cash income. Now these grand old machines sit rusting behind weather-beaten barns, abandoned in pastures, entangled in vines, or stored in decrepit sheds, their history all but forgotten. This work gives a full history of the American cane mill, including the people who designed them and the foundries that manufactured them. The agricultural origins of sugar cane and sorghum, a manufacturing history of the roller cane mill, and earlier syrup extraction devices are discussed. The majority of the book is devoted to the histories of more than 150 American foundries that manufactured cane mills, with hundreds of photographs and other illustrations.

About the Author

The late Don Howard Dean was an experienced syrup-maker and a United Methodist minister, and lived in Dothan, Alabama.



Item Weight: 1.35 pounds ISBN-10: 0786459794 Paperback: 351 pages ISBN-13: 978-0786459797

Product Dimensions: 6.9 x 0.9 x 10

inches

Publisher: McFarland (April 14, 2010)







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Halloween Party Ice-Breakers

Black Deviltini

- 8 oz. Dark Rum
- 2 oz. Dry Vermouth
- 4 Black Olives

Grab 4 martini glasses and fill them with ice and soda water to chill. Fill a large shaker with ice and fill with the dark rum and vermouth and shake. Dump out the martini glasses and strain the contents of the shaker into the glasses. Drop in a black olive. This makes 4 Black Deviltinis.

Recipe from: http://voices.yahoo.com/festive-cocktails-halloween-parties-1944554.html

Casket Cooler

- 1 1/2 oz. RedRum
- 2 oz. 7-Up

Mix the RedRum and 7-Up over ice in a tumbler. Add a splash of cranberry juice. Garnish with a lemon wedge.

It's Just an Illusion

- 4 oz. Midori
- 4 oz. Yellow Galliano
- · 4 oz. Malibu Coconut Rum
- 4 oz. Gin
- 4 oz. White Rum
- 4 oz. Vodka
- 8 oz. Pineapple Juice

Shake all ingredients together and then strain into glasses with ice.

Recipe from: http://voices.yahoo.com/festive-cocktails-halloween-parties-1944554.html

Serpentine Fire

Created by Anthony DeMaria, Bar + Bistro at the Arts Factory, Las Vegas

- 1 ½ oz. Deadhead 6 Year Aged Rum
- 1 oz. Lime
- 1 oz. Demerara
- · 2 dashes Rhubarb Bitters
- Bar spoon of Ghost Pepper Essence
- 1 oz. Egg Whites
- 1/2 Bar Spoon Bing Cherry Juice

Hard Shake & Strain

Zombie

- 4 oz. Apricot Brandy
- 4 oz. Light Rum
- 4 oz. Dark Rum
- 4 oz. Lemon Juice
- 4 oz. Lime Juice
- 4 oz. 151 Rum
- · A few dashes of Grenadine
- 2 oz. Orange Juice

Shake all ingredients except the orange juice and 151 and then strain into a pitcher with ice. Pour into four ice filled glasses and top them all with orange juice allowing enough room for the 151 rum. Slowly add the 151 rum so that it sits in the top. Garnish with a cherry and orange slice. This makes 4 Zombies.

Recipe from: http://voices.yahoo.com/festive-cocktails-halloween-parties-1944554.html









Featured Spooky Garnish: The Lychee Eyeball

Although originally crafted for the Mad Eye Martini, it can complement almost any cocktail. It is made with a lychee fruit and a blueberry. For maximum visual effect, skewer the garnish and rest it on the rim of the glass. Alternatively, you can freeze the eyeballs in ice cube trays and then place them in snifters, for those who prefer to sip their spirits on the rocks.



y 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/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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7.31.1970 - 7.31.2020 BLACK TOT DAY 50 ANNIVERSARY

5. THE QUALITY OF GROG: SWEET NOSTALGIA AND HARD FACTS

In the previous article we concentrated on debunking one of the most popular myths about Grog, the "secret formula" one, which as a matter of fact never existed. In the last issue of this series, we want to analyze a second myth, that of the great quality of Grog, celebrated and fondly missed by many as one of the best drinking experiences ever, even though there is some confusion between the Grog which sailors actually drank and the rum, often called Navy Rum or such like, used to make it, which was a blend of different rums.

Which rums were used for making Grog? Even though an official recipe of the rum used for making Grog never existed, probably, when it was possible, the Navy victualling department looked for a certain flavor profile, but it changed over time. Let's read some excerpts from an extensive research made by Matt Pietrek, "Setting the Record Straight on British Navy Rum", (https://cocktailwonk.com/2019/12/setting-record-straight-british-navy-rum.html):

"What we can say with some degree of certainty is that by 1970 (when the Navy stopped issuing rum), the navy blend was approximately 60 percent Demerara rum including Port Mourant, around 30 percent Trinidad rum, and ten percent rums from elsewhere. ... True Navy Rum was relatively young rum. Numerous sources suggest that the typical cask of rum destined for the Navy was shipped to England soon after distillation, and vatted for around two years in an enormous vatting system. ... Simply put, Navy Rum wasn't sitting in casks along the Thames for a decade or more. Nor in the Caribbean. Rather, real Navy Rum was primarily aged in vats in the U.K. It was certainly not "Tropically aged." Nor can we really say it was Continentally aged, which implies aging in casks."

Having said that, what was Grog actually like? Was it really so good? What about its aroma, flavor and finish? Clearly there is no way to know for sure, but some memories of Navy sailors are useful in order to understand what it was really like. Let me be clear: unfortunately, many nostalgic people will be disappointed.

First, alcoholic strength: what was Grog's actual strength?

For a better understanding of this complex issue, it is important to remember that in British Navy language the term over/ under proof alcoholic strength refers to the famous (or maybe notorious) British

"proof" and not to our commonly used ratio of Alcohol By Volume according to the metrical system. And British proof was roughly 57% ABV. But that is not enough: to make bad things worse, alcoholic strength is often referred to also as "degrees" in some British Navy documents.

I own up that at school I was poor at Mathematics, and now I am even worse, but, with some effort and the precious help of some British Navy documents researched and published by Pietrek in the above mentioned article, I am confident I managed to get it right.

A document from 1965 makes quite clear that, in spite of many modern ads, Navy Strength rum was not 57 percent ABV: "The Issuing Strength of Rum was laid down at 4.5 under proof (unchanged today)." A spirit "at proof" was at 57 percent ABV in today's terms. So, what is "4.5 under proof"? It means an alcoholic strength that's 4.5 percent less than a full proof spirit. That is, 54.5 percent ABV.

You might naturally ask what Navy strength was before 1866. It seems the Navy itself wasn't entirely sure, when it wrote in the 1965 document: "Proof" spirit is 57% spirit and 43% water by volume. In the absence of evidence to the contrary, it is assumed that Service rum was issued at about this strength until 1866 when the issue strength was fixed at 95.5 Proof (or 4.5 under-Proof)." But this is not our focus now.

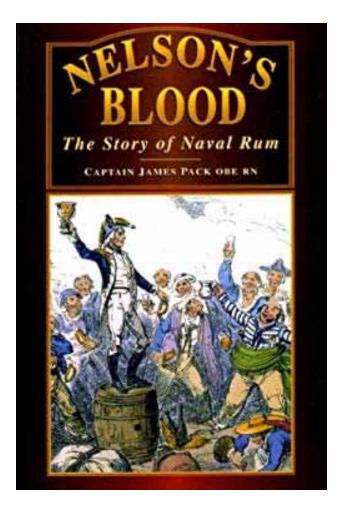
CAUTION. It must be understood that the spirit ration is issued solely for consumption by the individual entitled to it, and that it must not be given away, bartered or otherwise disposed of. Quite apart from any infringement of the regulations, if too much naval rum is drunk it is dangerous. Naval rum is only 4.5 under proof, whereas spirits sold on shore are 30 under proof; an overdose of Naval rum may therefore kill a man by suffocation.

Note for Cooks of Messes: when drawing grog (or soup) do not hold the mess-kettle over the tub; there may be dirt on the bottom which will fall into the tub. Hold the mess-kettle against the edge of the tub, tilted so that the lip is within the tub's rim but the bottom is safely outside.

Therefore, now we know that the rum used to make Grog was at 54.5% ABV, at least since 1866. So, how strong was Grog itself? Obviously it depended on the quantity of rum in the ration and the quantity of water added.

Let's go back to our beloved "Nelson's Blood – The Story of Naval Rum" by Captain James Pack, published in 1982.

"In 1844, the daily ration was prescribed a gill (a quarter pint Imperial), at which point rum had probably reached its apogee. Its gradual descent can be traced from this time, and, in quantitative terms, the daily ration of a quarter of an Imperial was never to be exceeded again. ... With rum ascendant and all ships embarking it upon commissioning, brandy was displaced, and for arrack — the far eastern substitute of the previous century — little more was heard of it."



In order to better understand, it is perhaps a good idea to convert the (somewhat peculiar) British measure into the metrical system. One imperial pint = 0,568261 liter. Therefore a gill (a quarter pint Imperial) is 0.144 liter or 14.4 centiliters.

We know from the last article of this series that in the XIX and at the beginning of the XX Century, the common use was to add 3 (three) parts of water for 1 (one) part of rum. Now we just have to make a simple proportion:

54.5 : 100 = X : 400 54.5 x 100 = 5.450 5.450 : 400 = 13,625

Therefore, Grog was roughly at 13.6 % ABV.

After the end of WWI, according to Pack, things changed "The twenty-year interval between wars was a stable period in rum's history although there was an important change made, the last before its abolition as it turned out. It had been represented in a review of service conditions that grog would be more acceptable with less water in the mix, and trials were carried out in 1937 and implemented a year later. The puritanminded viewed the change with disfavor, and in a way it did savour of putting the clock back. Strangely, the Admiralty had shown little concern about the quantity of water to be added to make grog ... When the results of the trial showed that a change to two-water grog (two parts of water for one of rum), would be infinitely preferred to the existing threewater grog, and that the trial itself had been carried out without adverse consequence, Their Lordships were prepared to consider the matter. A Select Committee consisting of the Fourth Sea Lord (responsible for supplies), the Director of Victualling and other celebrities, tasted samples of the various mixtures laid before them and approved the change to twowater grog."

Therefore, in the last period of its existence, the Grog which some living witnesses could drink, was made up of two parts of water for one part of rum. Let's make the proportion again:

54.5 : 100 = X : 300 54.5 x 100 = 5.450 5.450:300 = 18.16 To sum up, modern Grog was roughly at 18.16 % ABV

So, British sailors drank little more than 1/5 liter of Grog at roughly 18.16 % ABV. Well, not very strong at all, even though it was not a small quantity. To make an example that is easy to understand for us modern drinkers, assuming that a normal distillate ration today is 4 centiliter, they drank more or less as much alcohol as is contained in 3 drinks. Or, since a bottle of good wine is usually 750 cl at 13-14% ABV, they drank as much alcohol as is contained in a bottle of good wine. Actually, not a lot, but not a little either, considering that we are talking about Navy sailors on duty and not about a group of leisure diners.

This is enough about the alcoholic strength of Grog, but what about its quality?

As our readers know, this series of articles relies mostly on Pack's book. James Pack was a Navy officer, he lived through the last decades of the Tot, a cultivated, passionate man who carried out extensive research on the subject, therefore a reliable source. Moreover, he was understandably a bit nostalgic, so, as well as reliable he is biased in favor of Grog. And yet, if we read carefully what he writes, doubts cannot fail to arise as to the actual quality of Grog, at least according to our modern standards.

To begin with, let's consider the quality of the rum in the Grog. "When distilled, rum is as colourless as gin — or water! Therefore it was necessary to give rum colour before supply to ships and, fortuitously, seamen also favoured a dark colour. The addition of caramel or dark sugar to the rum provided the required answer both to satisfy officialdom and personal preference." Therefore the dark colour did not come from the ageing process, but from the addition of caramel and dark sugar, which obviously changed the flavor too, making it much sweeter. Not exactly an auspicious beginning for an assessment of the quality of Navy rum.

Moreover, when describing the above mentioned change from the three-water to the two-water Grog, Pack writes: "In many ways two-water grog would have been more convenient administratively in wartime, with the added benefit of retaining its flavor

and quality for a longer period ..." And later, describing the first steps of the daily ritual, he writes: "At this time no water is added as grog becomes flat and tasteless within forty-five minutes or so of mixing."

I absolutely do not want to play the role of a snobbish *connoisseur*, but we all know that a good rum, if water is added, decreases its alcoholic strength, but it must not lose its aroma and its flavor, certainly not "within forty-five minutes or so"! Therefore, that rum could not have been that good.

Anyway, sailors liked it that way. But what did sailors really want when they drank their Grog? What did they expect from their daily ration? Did they want to savor a good sipping drink, as a discerning, picky drinker does today? It would appear not, what they were looking for was mainly alcohol and its welcome effect on body and mind. Let's read the testimony of Mr. P. Curtis chief petty officer, after the World War II.

"After the war, we still held large stocks of the foreign blends, particularly at Singapore where I happened to be, and so Their Lordships, in their infinite wisdom, decided that the superintending victualling store officer should ascertain the exact blend of rum most acceptable to the post-war navy. In HMS Terror, the shore base in Singapore, there were no less than six chief pussers serving at the same time. The SVSO had a brainwave - who better than those six to give impartial but balanced judgement? Consequently the six of us mustered in his office, furnished with a large table, chairs, samples of rum from everywhere, with cheese, butter, dry biscuits, etc. for cleaning the palate after each sip. The normal method of judging wine is fourfold, the colour, the aroma or nose, the taste, and the aftertaste. Rum is different! As all old timers will know, the only way to drink a tot is to swallow it whole, grimace, and then sit down to appreciate the glow which spreads from the stomach and engenders that wonderful feeling of peace and general bonhomie.'

And, if the above were not enough, here is a last testimony with which we would like to complete our journey around Tot:

"What's left you DRINK – only officers and ladies sip!"



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)



MATERIALS & METHODS

Luchador recipe (1)

Ingredients:

- Pineapple Rum (35% ABV, 70-Proof) –
 1.5 oz (45 mL)
- Juice from one Fresh Lime (30 mL)
- Habanero Simple Syrup 0.5 oz (15 mL)
- Aperol 0.5 0z (15 mL)
- · Garnish: Pineapple Leaf
- Garnish: Lime wedge

Directions:

- 1. Prep a Collins glass for the cocktail mixture by filling it with crushed ice.
- 2. Add crushed ice to a cocktail shaker.
- Add juice from one fresh lime, habanero simple syrup, and pineapple rum to the cocktail shaker.
- 4. Vigorously shake all the ingredients in the cocktail shaker over the crushed ice for 10 seconds.
- 5. Double strain into the ice filled Collins glass to remove any presence of lime pith or shards of ice.
- Top off cocktail with additional crushed ice.
- 7. Float Aperol on top of the cocktail.
- 8. Garnish with pineapple leaf and a lime wedge (or your choice of citrus).

DISCUSSION

Origin

When the Argus Bar crafted the fun throwback menu dedicated to iconic wrestlers from the 80's wrestling scene, the Luchador was intentionally added to the cocktail menu to showcase diversity. A Luchador, which means "wrestler" or "fighter" in Spanish, participates in the Lucha Libre freestyle form of wrestling. Introduced in the early 20th century in Mexico, Lucha Libre has evolved, and today is characterized by flamboyancy, colorful masks, rapid sequences of holds, as well as "high flying" aerobatic maneuvers in the ring.

Much like the masked fighter, one glimpse of the Luchador cocktail and you visibly see mystique and sense there is something more to the cocktail. In fact, there is a key element to the Luchador cocktail which pays further tribute to its roots, and it is only observed during the build of the cocktail. The architecture of the cocktail construction

relies on 6 components: pineapple rum, lime juice, habanero simple syrup, Aperol, pineapple leaf garnish, and a lime wedge garnish. The number "6" is notable in Lucha Libre as tag-team matches in this genre of wrestling are 6-man (2).

Flavor Profile

Pineapples and Rum were destined to meet, and so they did during the colonial era. The pineapple (*Ananas comosus*) came from South America, and traveled through Central America and Mexico, eventually reaching the West Indies and the Caribbean.

Flavoring rum with pineapples dates to the 1700's when colonial age distillers would soak pineapples in barrels of rum to give the spirit sweetness and unique flavor. From a practical perspective, the addition of pineapple to rum was likely for two reasons: (1) a potential alternative to using limes and lemons, which were known to help prevent scurvy among sailors on long voyages and (2) help make colonial rum more tolerable to the taste. Modern approaches to flavoring rum with pineapple range from infusing rum with the fruit, leveraging alcohol essences, and enhanced flavor chemistry. With the rise of pineapple rum and pineapple flavored rum other popular flavors sought today now include mango, lime, passion fruit, banana, and coconut.

Rum

Distilled rum originates from the distillation of sugarcane molasses after fermentation with yeast. Rum traditionally used in the production of pineapple rum has been a light rum (a low congener rum). The light rum is commonly filtered through charcoal which not only removes color, but also removes the aromatic properties of the rum, thus removing a fair number of esters from the spirit. Color is normally added back in through the infusion process with pineapple or with color chemistry. It is important to note there are pineapple rums that use both light and heavy rums during the infusing process. Using heavy rums adds a significant number of ester compounds back to the rum. In sum, the infusion of rum with pineapple, or various flavor compounds that are added to the alcohol to simulate the taste of pineapple, always occurs after fermentation and distillation.

Additional Ingredients

Lime Juice

The addition of Lime Juice to the Luchador was well planned out as it provides balance to the cocktail. Lime Juice has a pH of 2, and thanks to the presence of citric acid, it is a strong acid. The acidic properties of lime juice allow for sourness to be expressed which offsets the sweetening properties of the habanero simple syrup and Aperol.

Habanero Simple Syrup

The Habanero pepper (Capsicum chinense) is a species of chili pepper that originated in the Amazon, was later popularized in Mexico, but is named after the Cuban city of La Habana, known in the United States as Havana, because it used to feature in heavy trading there (3). The addition of habanero simple syrup accomplishes to feats:

- The heat from the addition of the habanero pepper is flavorful and intense and can range from 100,000 - 350,000 SHU (Scoville Heat Units). Compared to the Jalapeno pepper, the Habanero pepper is 100-fold hotter and spicier on the Scoville scale.
- 2. The sweetness from the addition of the simple syrup is due to the presence of sugar, also known as sucrose. The sucrose in simple syrup is distinctively sweet and stabilizes the flavor profile against intense ingredients like habanero peppers and lime juice.

Aperol

Aperol was originally developed in 1919, by Luigi and Silvio Barbieri, but is now produced by the Campari Group. A classic Italian bitter apéritif made of gentian, rhubarb, and cinchona, among other ingredients the Aperol is traditionally made at 11% ABV (22-Proof) has a vibrant red/orange hue (4). The aromatic properties are citrusy with a strawberry undertone and the taste profile is complex and that of citrus, very similar to grapefruit and orange.

NUTRITION

The Luchador cocktail is very similar in caloric value to the iconic Navy Grog cocktail. Both are low calorie cocktails, with the Luchador containing a very reasonable

calorie count of only 136 calories per 3.5 oz iced cocktail. And while the cocktail is enhanced with sugars from the habanero simple syrup and Aperol, it possesses zero fats, cholesterol, and minimal levels of sodium.

One important note to mention is the effect of alcohol and sugar on calories. In the construction of a cocktail, sugar is 4 calories per gram and alcohol is 7 calories per gram. If for any reason the construction of the Luchador had called for an increase in habanero simple syrup or Aperol, we would expect the calorie count to go up. The same can be said for using a higher proof rum in the construction of the cocktail. If an 80-Proof pineapple rum were used, we would expect the calorie count to grow, in this case by 8 calories per oz.

NUTRITION FACTS

(Amount Per 1 Fl oz in a 3.5 Fl oz Cocktail)

Calories:	38.74
Total Fat:	0 g
Cholesterol:	0 mg
Sodium:	0.35 mg
Total Carbohydrates:	5.15 g
Dietary Fiber:	0.02 g
Sugar:	4.61 g

CONCLUSION

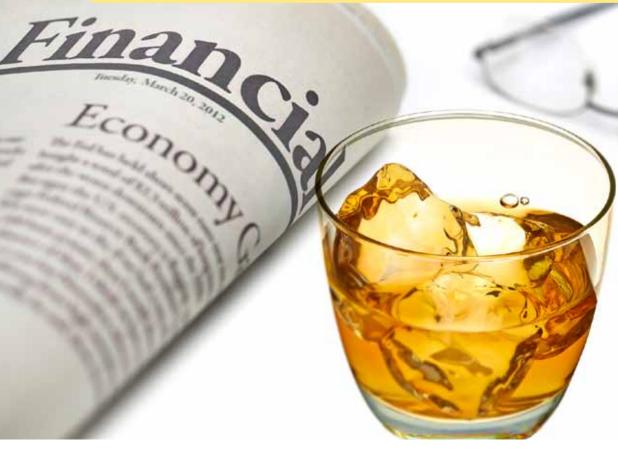
If craft cocktail bars did not exist, the Luchador, a rum cocktail with a rich and complex profile, would never have been created. The Luchador on the surface pays tribute to the culture of *Lucha Libre* wrestling. However, the development that went into the drink's architecture should also be recognized and applauded as well.

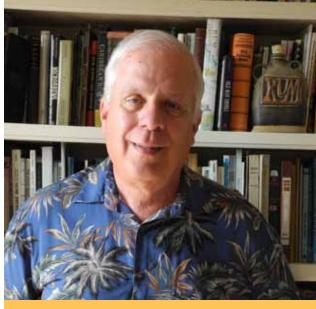
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RUM IN THE NEWS by Mike Kunetka





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.

PLANTATION RUMS

Plantation Rum has released a new rum from the Fiji Islands, PLANTATION ISLE OF FIJI, a permanent addition to the Plantation portfolio. Still relatively unknown a few years ago, Fijian rums have made a name for themselves among connoisseurs and curious drinkers eager to explore new rum horizons. Alexandre Gabriel. Plantation's Founder and Master Blender, who is fascinated by the diversity of terroirs and interested in regional spirits production, is always on the quest for extraordinary rum-making partners. It is this curiosity that has led him to many relationships with similarly inclined producers, like Liam F. Costello of the Rum Co. of Fiji. Honesty, transparency, integrity, rigor and creativity are the values that are shared by both men in their pursuit of making spirits for all to enjoy. Innumerable tastings and dynamic discussions between the two men resulted in the Plantation Isle of Fiji Rum. Liam F. Costello, Rum Co. of Fiji said, "I can't think of a better, more passionate and like-minded partner than Alexandre Gabriel to not only learn from and be challenged by, but to support our vision of taking our rums from Fiji to the global stage." Alexandre Gabriel adds, "At Plantation,

we always strive for the best rums, a high-quality product that will highlight an interesting culture with a specific decades or centuries-old heritage and know-how. Working with Liam is extremely enjoyable because it is like working with a kindred spirit. Someone willing and able to put forward Fijian's excellence in the Rum culture." Great rums begin with sugarcane and on Fiji, sugarcane has flourished for more than 6,000 years in the fertile volcanic soils of the archipelago. This soil also acts as a great filter for the abundant summer rains that are transformed into spring water. Sugarcane, spring water and the hot and humid climate of the island adds incredible layers of flavor and personality to Fijian rums. While the angels' share is significant, the ageing process is more intense than in a temperate climate, lending complexity with exotic accents. The cultivation and production of Fijian rums is rooted in the local culture and employs artisanal techniques that are still carried out by hand. The Isle of Fiji rum is a blend distilled in pot and column stills at Rum Co. of Fiji. It is carefully blended by a skillful team of experts led by Alexandre Gabriel and Liam F. Costello. It is aged two-to-three years in ex-Bourbon casks in Fiji and one additional year in Ferrand casks in France. This proprietary Plantation double-ageing technique gives Isle of Fiji its intense then delicate aroma and builds the perfect balance between fruity and nutty compounds. It is bottled at 40% ABV.

Also from Fiji is the first rum of Plantation's new 'Birds of Paradise' Vintage Collection, PLANTATION FIJI VINTAGE 2005 Limited Edition. Distilled entirely in triple column stills and aged for 14 years in 200 liter Bourbon casks in the mild climate of the Fiji Islands, this rum developed an expansive palette of different flavors. Building on this is Plantation Rum's proprietary second maturation, for Fiji Vintage 2005 this means one year spent maturing in 350 liter Ferrand French Oak barrels in the House's cellars in Cognac. Gabriel and Costello's curation of casks in Fiji followed by this final ageing process in a continental climate, gives Fiji Vintage 2005 its unique character, aroma and flavor. Each step of the way, both the Fiji and the French teams worked hand in hand. A pianist in his spare time, Alexandre Gabriel likes to integrate his living experience into making his products. The Four Hands Program is a reference to his favorite instrument, the piano, where two artists playing the same piece is called 'four hands.' In making rum, this same expression highlights a philosophy that Alexandre values as the core of the Plantation brand - working together to preserve the culture of rum and its traditions. Plantation vintage rums are the fruit of a collaboration between Alexandre Gabriel and like-minded distillers. Together, they select barrels, sampling until finding the right note. Fiji Vintage 2005 is bottled at 50.2% ABV. https://www.plantationrum.com/

BLACKWELL 007 LIMITED RELEASE

In celebration of the November release of the latest James Bond film, No Time to Die, Blackwell Rum is delighted to announce that it has partnered with the 007 film franchise. Chris Blackwell, the Rock & Roll Hall of Fame member and owner of lan Fleming's former residence, GoldenEye, is launching a special 007 Limited Edition release of his Blackwell Fine Jamaican Rum. The Fine Jamaican Rum is inspired by his family's timehonored recipe. This aged, rich and fragrant dark gold rum is filled with the warmth and sensuality of Jamaica. "James Bond has been a big part of my life, from my childhood lunches with lan Fleming at GoldenEye to being a location scout on the first movie, Dr. No (1962). It was a pleasure working alongside the No Time To Die production team in Jamaica, providing our iconic rum for the set in James Bond's house, which has made this very special relationship come full circle." Chris Blackwell was born into a family long-settled in Jamaica, exporting bananas, coconuts and rum, since 1625. Early on, Chris had an ear for music. In 1959, he founded Island Records, bringing reggae, and the sounds of Jamaica, to the world. With Blackwell Fine Jamaican Rum, Chris has brought the taste of Jamaica to the world since launching it in 2008. Taken from his family's timehonored recipe, and enjoyed by the many musician and artist friends visiting Chris at GoldenEve, this deep, rich and fragrant rum is filled with the warmth and sensuality of Jamaica, making it one of the finest gifts the island has to offer. A portion of Blackwell Rum's proceeds are donated to the Oracabessa Foundation. The Foundation was established in 1997 with the mission to serve as a catalyst for the sustainable development of Oracabessa and its environs. The limited-edition Rum features an augmented reality experience available via a QR code on the bottle, where Blackwell, who is best known for discovering Bob Marley, comes to life to share life stories, music selections, cocktail recipes and more. "It's just that I'd rather die of drink than of thirst" — James Bond in Ian Fleming's Thunderball. https://www. blackwellrum.com/

BACARDI

Ready-to-drink canned cocktails have flourished during the pandemic. As drink producers have moved away from malt-based cocktails and started using premium spirits, the category has taken off. Lisa Pfenning, Vice President of Bacardi North America, told Chilled magazine "It's impossible to ignore the pandemic and its effect on drinking culture, which makes the RTD line from Bacardi as appealing as ever. I think it matters to people that it comes from a trusted brand. They want something with a great flavor profile. What I like about our RTD line is that it is made with real rum, Bacardi rum. You are getting a genuine, high quality spirit in your cocktail in a

can." BACARDÍ Lime & Soda has natural and crisp lime flavor and aromas of lime zest and glistening bright citrus notes paired with bubbly soda water for a refreshing serve. BACARDÍ Limon & Lemonade has a fresh citrus taste from a blend of bold lemon flavor with hints of lime and grapefruit balanced with refreshingly sweet and tart lemonade. BACARDÍ Rum Punch offers a unique blend of naturally fresh pineapple, sweet orange, and ripe mango flavor with a hint of passionfruit. In other news, Bacardi is re-launching its 2011 Oakheart spiced rum as Bacardi Spiced. "As the leader in the rum category with more than 158 years in the business, Bacardi is ready to re-stake its claim in the spiced rum segment," Lisa Pfenning said. "Consumers consistently turn to Bacardi for the latest in rum trends, and the spiced segment is no different. We've watched this category closely in recent years and see it as a massive opportunity for the brand, so we're very excited for consumers to trade up the competition for Bacardi Spiced." This fall, the brand is embarking on a media partnership across various platforms to engage sports fans. It will take part in DraftKings new free-to-play NFL Pick'Em competition, spanning week one through seventeen of the regular season. Additionally, the Rum is sponsoring DraftKings 'Performance of the Week,' a top-performing social highlight at the sports betting company. The Rum will also be live with Spotify, with curated host reads on The Bill Simmons Podcast, The Ryen Russillo Podcast and The NFL Show. https://www.bacardi.com/

SAILOR JERRY LAWSUIT

Bloomberg Law News reported that the family of famed tattoo artist Norman Keith Collins, also known as Sailor Jerry, have settled their claims in Hawaii federal court that the makers of Sailor Jerry rum infringed the late artist's publicity rights. After his death 1973, Collins' wife had a verbal agreement to sell the contents of his tattoo parlor to Michael Malone, another artist who Collins mentored. Malone created the Sailor Jerry Rum Brand and associated merchandise and later sold it to William Grant & Sons, Ltd. Collins' heirs, operating as N.K. Collins LLC, sued William Grant & Sons for violating his publicity rights. However, the court ruled in favor of the large spirits corporation in July on the family's claim under the Hawaii Publicity Rights Act because the law was passed decades after Collins' death and didn't apply retroactively. Other claims brought by the heirs were allowed to continue or be refiled.

HARD TRUTH DISTILLING

Founded in 2015, Hard Truth Distilling Co. has grown from a small operation in the upper rooms of a pizza restaurant to an 18,000-square foot state-of-the-art distillery featuring Vendome Copper & Brass Works equipment. Their White Rum and Toasted Coconut Rum have received good reviews and their White Oak Reserve Rum won a Silver

Medal at the American Distilling Institute Craft Spirits Awards. Their latest release, Toasted Coconut Rum Cream won a 95 Points rating from Wine Enthusiast Magazine. Bryan Smith, Master Distiller and General Manager at Hard Truth Distilling Co. told Distillery Trail "I'm a big fan of really great cream liqueurs. When working on the flavor profile of this spirit, it was important to me that we maintained the natural flavor of fresh dairy cream while adding in the DNA of our Toasted Coconut Rum. If you're looking for dessert in a bottle, this is your spirit." Ed Ryan CEO of BWQOHT Inc., the parent umbrella of Big Woods Restaurants, Quaff ON! Brewing Co. and Hard Truth Distilling Co. added "The release of our first cream liqueur comes just in time for the holiday season. Cream liqueurs have always been a seasonal favorite, and this island-inspired spirit can provide the tropical getaway many of us have been dreaming about while as we've spent more time at home." https:// www.hardtruthhills.com/distillery/

ANGOSTURA

Angostura's latest release is White Oak Watermelon Flavoured Rum, a limited edition, natural flavored rum that has no artificial flavors or additives. It's made from natural watermelon and it's exceptionally smooth; the first sip gives you a crisp and fresh taste of watermelon. It's the third innovation of White Oak Flavored Rum to be launched in less than a year. In November 2019, Angostura® introduced White Oak Sorrel Flavored Rum that became a phenomenal success. In February 2020, White Oak Coconut Flavored Rum entered the market, and took Carnival celebrations to another level. Chairman of Angostura, Terrence Bharath says, "The White Oak Watermelon Flavoured Rum was crafted with our consumers in mind because Angostura® understands the importance of building on its anchor products. The global demand is expanding in the flavored rums segment and it is a natural progression to introduce variants of our star product. Once the seal is broken on a bottle you are captivated by its aroma which fills the room. The taste is unique, the smoothness and refinement of the product is unmatched. We are proud once again to be a leader in the drinks industry." In light of the challenges facing the global economy brought on by the pandemic, the economic viability of companies in the food and beverage industry, hinges on creativity, innovation and the ability to be flexible. Angostura®, like many other companies around the world, has turned to this route and continues to innovate to meet changing demands and protocols. When Angostura® first announced that it was introducing White Oak Watermelon Flavoured Rum, we launched 150 limited edition packages and we were pleased to see that these were sold out in less than 24 hours. The requests have been overwhelming both locally and regionally and customers eagerly await the release of this new and exciting flavor. White Oak is one of Angostura's flagship rum brands that continues to be a leader in

the market not just in Trinidad and Tobago but in the Caribbean.

In other news, this summer Angostura commissioned its state-of-the-art, Water Resource Recovery and Anaerobic Digester facility, after over one year of project planning and construction. A contract was signed with German-based engineering firm, Chriwa Umwelt-Systemtechnik und Service GmbH (CUSS), in March 2019. The company was selected after multiple rounds of assessment and review of tender proposals. This multi-million-dollar project was initially anticipated to be completed in April 2020 after re-engineering works on the facility began in September 2019. When the first COVID-19 case was announced in Trinidad in March 2020, the process was already advanced at that time. Angostura was about to begin corrosion repairs on the Anaerobic Digester, another phase before the project's completion, which was being spearheaded by a team of foreign experts from the United Kingdom, Russia and Serbia. However, when it was announced on March 21st, 2020 that T&T's borders were being closed on March 22nd, 2020 at midnight, the foreign experts quickly left the country to return to their homes as many other countries were also closing their borders in a bid to protect their citizens from the spread of COVID-19. Consequently, Angostura had to figure out how to keep the project on track without the input from the international experts. This caused a major setback and delayed the project by four months. As a result of the re-engineering works on the facility, daily distillery production was reduced by sixty-eight percent. The delay in completing the project also led to an increase in the cost of production for alcohol due to overhead costs and reduced output. In fact, the cost of production increased by approximately sixty percent as Angostura was producing less alcohol from its distillery daily. During this period, Angostura stepped in to assist the country by producing 70,000 bottles of hand sanitizer to fight the COVID-19 pandemic. This meant that the company was using its very limited supply of alcohol to serve the greater good of society despite the needs of its own operations. Now that the plant is being commissioned, it will allow Angostura to increase its production to 13,500 LOA (Liters of Alcohol) per day, a significant increase over its daily production average for the past three years. http:// www.angostura.com

CARIBBEAN RUM AWARDS

Caribbean Journal first launched the Caribbean Rum Awards in 2018. Now in its third year, the CRA has become the region's most exclusive celebration of rum, focused in the heart of St Barth's capital, Gustavia. Each year, a team of judges from the Caribbean and around the world descend upon St Barth to judge a coveted selection of the Caribbean's best rums, including "Uber-Premium" categories of rum and rhum agricole that gather the most expensive rums on the market for an unparalleled

competition. It's all centered at the home of the Caribbean Rum Awards, Christopher Davis' Rhum Room in Gustavia, where you can find the largest selection of fine Caribbean rums on earth, including the world's largest selection of rhum agricole. Visitors to the Caribbean Rum Awards enjoy a full-day expo of top-level Caribbean rums, a ti-punch workshop and seminar and can purchase tickets to a gala dinner at the adjacent Quarter Kitchen and Cocktail Lab that pairs fine gastronomy with crafted cocktail pairings. "This year's Caribbean Rum Awards will again honor the best of rum-making in the Caribbean," said Alexander Britell, editor and publisher of Caribbean Journal. "We're proud to partner with Christopher Davis and the St Barth Rum Festival for what will be an exciting, high-level experience tailored for the current realities of travel." The event will kick off with a Ti' Punch Happy Hour by WIMCO, followed by a series of evening rum and cigar experiences and VIP master classes. "What an honor to spend a great week of events with rum, passionate connoisseurs and interested learners as well," said Christopher Davis, proprietor of the Rhum Room and the Quarter Kitchen & Cocktail Lab, and founder of the St Barth Rum Festival. "What surprises me the most about this year is regardless of all the worldwide issues we are still able to put together an incredible Rum Festival program, as almost all other festivals are cancelled. People are excited to come to St Barth to visit and to taste fabulous rums from around the Caribbean." This year's Caribbean Rum Awards will be held in St Barth, November 10th through the 15th. In addition to the awards there will be Master Classes from Rhum Karukera, Rhum Neisson and Rhum La Favorite. On November 14th, there will be a multiple-course rum pairing dinner at Quarter Kitchen and Cocktail Lab led by top chefs taking patrons on a culinary journey, with the best rhums agricoles and spectacular, rare cigars to follow. https://www.caribbeanrumawards.com/

MORE SANCTIONS ON CUBAN RUM

Late last month, President Donald Trump announced new sanctions on Cuba, restricting imports of Cuban rum and cigars and banning Americans from staying at properties owned by the Cuban government. The move comes as Trump is trying to lock in the Cuban American vote in the key battleground state of Florida before the November 3rd presidential election. "Today, as part of our continuing fight against communist oppression, I am announcing that the Treasury Department will prohibit US travelers from staying at properties owned by the Cuban government," Trump said at a White House event. "We're also further restricting the importation of alcohol and Cuban tobacco," Trump said during a ceremony honoring Bay of Pigs veterans and commemorating the 40th anniversary of the 1980 Mariel boatlift that brought 120,000 Cubans to Miami. Since taking office in January 2017, Trump has sought to unwind a detente with Cuba pursued by his Democratic predecessor, President Barack Obama.



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.

Libra the Scales

September 23 - October 22

As their zodiac sign and meaning would indicate, Libras are all about balance, justice, equality and stability. They tend to surround themselves with harmony and are very understanding and caring. They are one of the air signs, and can be quiet and shy.

The Libra characteristics practically describe how I think of the classic Daiquiri. Arguably the most balanced cocktail in history, it is light, refreshing, unassuming.....and truly one of the most delicious AND simple of the rum cocktails.

Ingredients:

- 2 oz. White Rum
- 1 oz. Simple Syrup
- 1 oz. Fresh Lime

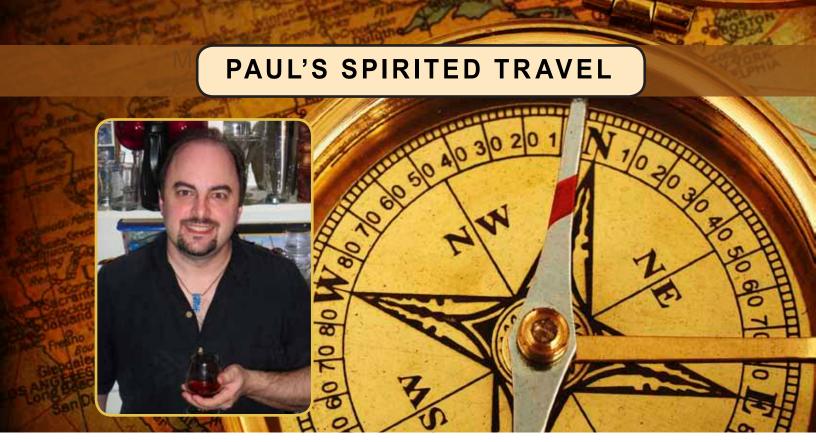
Directions:

Shake well with ice, strain into a coupe or martini glass. Garnish with a lime twist.





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Spirited Travel: 2020 Tales of the Cocktail Rum Recap



The last full week of September found Spirit Industry professionals gathering around their computers and participating in this year's Virtual Tales of the Cocktail. Usually Tales of the Cocktail happens in New Orleans in July, but due to COVID-19 it was moved to a virtual format with carefully chosen content to help educate all levels of the Hospitality industry, from bartenders to owners. These seminars covered everything from spirit history, cocktails, health and wellness, modern challenges in the hospitality industry, and bar recovery in a COVID world along with the yearly Spirited Awards and Dame Hall of Fame honors that make the event such a special part of the Hospitality industry.

As we began the week I was curious to see what the level of participation would be like and it was good to see so many people in the industry virtually engaged

in the programming. As far as the Rum category, things started with a bang with the Campari Academy presenting Meet the Masters: Distillers edition featuring Master Blender Joy Spence of Appleton Estate Rum, Dr. Ivan Saldana of Montelobos Mezcal, and Master Blender Eddie Russell of Wild Turkey. Moderated by Jessamine McLellan, she took the audience to three distilleries, in three countries to meet the masters behind each brand. Joy Spence guided the audience through her personal history with J. Wray/Appleton and described Appleton Estates processes to create their rum. In the Q and A portion she discussed the new bottle designs, Apple Estate 8 Reserve rum and was excited to announce a limited edition line of 100% pot still rums that will be released in partnership with Luca Gargano of La Maison & Velier. This "Hearts Collection" is certain to excite fans of Jamaican Pot Still Rum products. I enjoyed learning from the other speakers and overall it was an hour well spent.

The second day was full of great programming and once we made it to the afternoon we joined Ian Burrell for a Sugar Cane Spirits 101 seminar sponsored

by Bacardi Rum, Banks Rum, Leblon Cachaca, and Santa Teresa Rum. introduction to the Cane Spirits category was loaded with great information for participants who are starting down the path of improving their knowledge of what is behind their bars and the best way to use our favorite spirit in cocktails. Next up, Bacardi offered a Sensory Lab that paired nicely with Cane Spirits 101 seminar as it delved into how our sense of smell dictates our cocktail experiences and how we enjoy them. While I participated in other seminars, I wrapped the day up with Camper English's Cocktail Safe: Dangerous Cocktail Ingredients seminar. I recommend anyone interested in the subject tracking it down on YouTube. It is well worth your time.

Wednesday was the last day of the four day event with rum programming. The team at Maison Ferrand presented: The Museum of Rum Distillation: Exploring the Ancient Secrets of Rum. The event started with an informative video showcasing the West Indies Rum Distillery in Barbados and moved on to the Clarendon and Long Pond Distilleries in Jamaica which are all wholly or in part owned by Ferrand. Sadly the Question and Answer portion was plagued by technical issues so moderator Dave Wondrich took the weight of the situation and did his best to turn a negative into a positive until Alexandre Gabriel could join the seminar via phone. Wondrich and Gabriel did answer a few questions related to rum history, stills, distillation, and when asked about the announced plans to change the Plantation brand name, Mr. Gabriel stated that the rebranding is a work in progress, but nowhere close to be being finalized. I feel that while the information communicated was good, the seminar may have missed the mark of what they originally wanted it to share, and hope we get to see that at a later date.

During the event I watched several seminars on subjects that helped me improve my knowledge as a writer and cocktail maker, however my final session of the day entitled Avoiding Performative Wokeness and Instituting Real Change in Hospitality moderated by Jackie Summers

was one of the most enlightening. The first all Black Tales of the Cocktail panel was filled with industry luminaries covering different facets of the spirits industry and discussing how the Black Lives Movement should be affecting positive growth in the hospitality industry. In my opinion, if you are going to watch one session on YouTube, this is the one you should take the time to observe and learn from what this outstanding panel had to share with the audience.

Finally, the last day of Tales arrived and after some technical difficulties with the platform we were off and running. Throughout the event there was a series of educational programs led by the Italian Trade commission about Italian spirits that I personally enjoyed and Thursday they wrapped that up with a fun talk about Apertivos. Next up on my schedule was Appropriation vs. Appreciation: Showing Respect for Latin and LatinX Culture and Contributions, and the Roundtable: Creating Pathways: Women in Spirits personally were inspirational and gave me a lot to think about concerning both subjects.

As the programming shifted to the annual Spirits Awards I took a moment to consider this year's Tales theme: Catalyst, born out of a desire to facilitate innovation and transformation in the Hospitality industry. Caroline Rosen, Tales of the Cocktail President, mentioned in a letter that this theme was chosen before the global pandemic, but fit the virtual format for the event this year. I have to agree as some of my favorite seminars involved the current state of the industry, where it is now, and the changes that have to be made to help bars and restaurants survive until things can return to normal operations. The conversations witnessed at times were daunting, worrisome, and uncomfortable, but at the end of the day found myself hopeful for the future of the hospitality industry. I appreciate the Herculean effort the Tales of the Cocktail team put forward to make this happen and hope we all get together in person at the event next year.



3rd Annual RUIVI And The Environment AVARDS OPEN CALL





(L to R) Mark Taliancich, Meagen Moreland-Taliancich and Peter Rivera, Co-Founders of Happy Raptor Distilling

There are few things in life more rewarding than sharing a good rum with family and friends. One of them is actually making the rum with family and friends! I am extremely happy to share this interview with all our readers, it is another example of how hard work and dedication can

conquer all obstacles. Cheers!

Margaret Ayala, Publisher

Q: What are your full names, titles, company name and company location?

- Mark Taliancich, Co-Founder & CEO
- Meagen Moreland-Taliancich, Co-Founder & Chief Brand Officer
- Peter Rivera, Co-Founder & COO

Happy Raptor Distilling 1512 Carondelet Street New Orleans, LA 70130

Q: What inspired you all to partner up together and get into the spirits industry and why rum?

Meagen: When I look back on it, we were planning this company for years before we realized it!



Mark: Meagen and I got married in Martinique in 2015, which is where we first discovered the tradition of rhum arrangé, a practice of infusing spices, florals, and fruit into white rum to create rich flavors without a cloying sweetness or artificial ingredients.

We bought a spice infusion packet at a market while on the island, brought it home, and created our first infusion just for fun. I was already a big rum enthusiast.

Peter: I got roped into this because we were next door neighbors. I lived in the other half of a shotgun house we rented in the Navarre area of New Orleans. By this time, Mark's brew and wine equipment had taken over half their house and their son's nursery. We were always tinkering with new ideas in our spare time and customizing equipment to get just the right outcome. After a while, we started saying "What if we opened a distillery?"

Meagen: When we started saying "what if", Mark and I thought right away about that infusion we'd made after our wedding. It's not a common way to make rum in the United States, but it's so fitting for New Orleans. We had about a third of the original bottle left, but we had thrown away the spice packet and couldn't find the street vendor again. It took Mark about two years to recreate and perfect the recipe. That became our first product, 504Hibiscus.

Mark: Right. Then we just had the simple task of raising a bunch of money, renovating a location in downtown New Orleans, and building a company from the ground up!

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

Mark: By the time Meagen and I started dating, I was already brewing beer and wine at home. I gained my knowledge basically from reading books, searching for techniques and information on the Internet, and talking to other members of the spirits community. Rum came about because I prefer it, I come from a family of sailors, and we have easy access to the best ingredients here in Louisiana. At this point, I've got several years of experience but it was one step at a time when I started out.

Meagen: I honestly didn't know much about rum or the spirits industry when I met Mark. Through our travels and through osmosis, I became quite the rum snob without realizing it. My passion has been building the company and interacting with the community. It's been through my work as co-founder that I've become versed in the impact of this industry and the potential for craft spirits as a whole.

Peter: I'm just here for the rum. No, seriously, I'm especially passionate about the technical side of the business. It's exciting to transform natural ingredients into something special in a centuries-old process.

Q: Each of you works a different side of the business. Can you tell us what each of your roles are?

Meagen: Of course! We all share the title of Co-Founder. I'm also the Chief Brand Officer and handle all aspects of marketing, branding, communications, and partnerships.

Peter: I'm the Chief Operating Officer and Assistant Distiller. I'm an engineer by trade, so I also oversee the functioning of our equipment.

Mark: And I'm the Head Distiller and CEO, so I get to make the rum and develop new recipes, but I also get all that "fun" business and tax paperwork.

Q: Your company has a very catchy name with an interesting story behind it. What inspired you to call it "Happy Raptor"?

Meagen: Mark and I have a son that's almost four years old now. At the time we were trying to come up with a name for our company he was an infant. When he was happy or excited, he used to make a sound that sounded like a little velociraptor. Now that our company is open, it's been fun to hear other parents relate to the name. They'll say "My kid sounded like a pterodacty!!"

Q: You are very fortunate to live in a state with abundant sugarcane and sugar mills. What type (grade) of molasses are you using and are you sourcing it from a single mill?

Mark: Absolutely. We source blackstrap molasses from a mill near Donaldsonville, Louisiana called Lula-Westfield. As the mill only uses sugarcane from the surrounding fields, we love knowing the source of all of the sugar and molasses we use. We're still small enough that we actually drive to the mill ourselves to pick up the molasses and bring it back to our distillery in the Central City neighborhood of New Orleans.

Q: What rums are you currently producing?

Peter: Our signature product line is called 504Rum. We offer four varieties right now.



- 504Silver is the base rum for all of our products. It's a heavy, flavorful, Caribbean-style white rum distilled at a lower proof that is meant to stand up to the strong flavors in our infusions. Our rum is made in a copper still that was custommade for us right outside of Waco, Texas, and we don't climate control our fermentations, so the process fluctuates a bit with the climate. 504Silver has been very popular with those who appreciate Caribbean rums, which we consider a big compliment.
- Our flagship product has been 504Hibiscus, the infusion that started it all. 504Hibiscus is infused with real hibiscus petals, lime we dehydrate by hand, and a collection of spices. It's very versatile in cocktails, from complex recipes to mixed simply with lemonade.
- Our 504Gold is a surprise for folks because we infuse it on a combination of light, medium, and dark toasted oak chips for several days, which gives it the depth of flavor and complexity normally reserved for

- a barrel aged spirit. It appeals to drinkers who prefer a dryer spirit (such as a whiskey) but it retains all the characteristics of a good rum. We make a very popular Rum Old-Fashioned with the 504Gold, and it's proven to be really versatile in other more playful cocktails.
- Finally, we're officially releasing a new product in October, our 504Bananas Foster Rum. This rum is infused with real banana (that we dehydrate), vanilla, cinnamon, and a collection of spices. I think the community will be pleased to find subtle notes of banana and spices (not artificial banana flavoring) and only a slight sweetness from natural molasses to give it that richness of flavor we love in the iconic New Orleans dessert.

Meagen: Folks may not realize at first glance that we never add artificial ingredients to any of our products and we don't back-sweeten, except that little touch of molasses in the 504Bananas Foster. We're so used to a syrupy sweet taste when we drink flavored rum in

the U.S., but what you'll find in all of our products is a strong, pure rum with natural flavors.

Q: Where are your products currently available for purchase?

Mark: We just opened in February 2020, so we're only distributing in the greater New Orleans area for now. You can find a list of stores to pick up a bottle next time you're in town on our website (https://www.happyraptor.com/where-to-buy.html). We do have plans to expand distribution in the future, although local restrictions prevent us from shipping direct to consumer and it's been very difficult to establish relationships with online distributors during covid. That has been a significant challenge.

Q: Do you have plans to produce additional rums?

Meagen: We do! We like to say our mission is to create premium infused rums inspired by our culture, our community, and the things that bring us joy. 504Rum is meant to be fun, creative, joyful, and even experimental. We won't release any new products after 504Bananas Foster for at least another year, but Mark is working on a new infusion right now. We'll keep it a secret here but we might let you taste test if you come see us in New Orleans.

Peter: We're also planning a couple new products – departures from rum – in the future. We'd love to explore brandy made with local ingredients.

Q: Every distillery faces its share of challenges, from sourcing goods, building/designing the distillery to the development of the tasting room. What were each of your biggest individual challenges prior to Covid-19 and what are they now?

Meagen: We opened for the first uptown Mardi Gras parade, and only had one

month in business before the pandemic shut down businesses in our area. We were extremely fortunate to meet our construction deadline and experience a successful Mardi Gras thanks to our neighbors and community who showed up to welcome us to the neighborhood. I would say our biggest concern at the time was absolutely the budget. We are a very small company.

Peter: The budget, being overextended with our super small team, and not finding that balance between demand and production.

Meagen: When the shutdown began, we just held on for dear life. Craft distilling is a growing industry in Louisiana with a lot of enthusiasm and support from the community. Not to mention New Orleanians know how to party no matter what. We remain open for to-go orders of 32oz. pre-batched sealed cocktails. bottles of rum, and hand sanitizer thanks to our permitting, but our colleagues in the restaurant and bar industry continue to shutter their doors every day. In a way, ignorance is bliss because we can't make any sales comparisons to know what we're really losing compared to a previous year. As the pandemic has continued, however, we're feeling the weight of lost potential revenue and fatigue from constantly shifting revenue streams. Strong restrictions in Louisiana against direct-toconsumer sales options for craft distilling have absolutely impacted our business, as well.

Mark: It's a strange reality that to-go drinks have been approved in cities and towns across the country but they're banned in New Orleans. For us, the principle challenge has been staying relevant and rolling with the punches, because new developments and pivots are happening almost daily.

Q: What are some of the things your company is doing to help your community during these difficult times?



Mark: There is no way we would be open today without our community. Our budget is really small, but finding creative ways to give back has always been at the heart of our business. Our events space (when it's open) is 100% free for local nonprofit organizations. We've donated almost \$4,000 worth of hand sanitizer to local organizations, first responders, and teachers. We've also regularly partnered with local nonprofits since the shutdown to help animate their mission in the midst of crippling losses to their annual contributions as a direct impact of the pandemic. Additionally, since the pandemic began, we've offered substantial, ongoing discounts for first responders, nonprofits, healthcare and hospitality professionals, and teachers.

Meagen: We're also taking steps to launch our first distilling apprenticeship in hopefully the not-so-distant future. Distilling is a marketable, professional skill, but it is not accessible. Our product is inspired by our community, so our skills and expertise should be available

to young people – and especially those in underrepresented communities – who are passionate about the industry.

Q: Did you or are you currently offering tours and tastings at your distillery? Are reservations recommended/required?

Peter: We do offer tours by appointment when the distillery is open. Bars in New Orleans are still closed, which technically includes our tasting room despite the availability of to-go orders. We expect to offer tours again as soon as bars reopen. Our tour begins with a free cocktail, ends with a free tasting, and we try to show everybody a good time. The best place to follow along for updates on tours is on our website at www.happyraptor.com or by following us on Facebook and Instagram.

Q: Can you tell us a bit about what a customer will experience when they arrive at your distillery?

Mark: A bunch of people saying "hey!!" because we're just so happy to see you!

Meagen: That is so true. Honestly, it's important to us that the distillery feels like a comfortable and laid-back space to anyone who walks in. When we planned the layout and thought about our menu, it was essential that both tourists and locals felt at home. I think we've done a really nice job of continuing to make everyone feel welcome during the shutdown. Our building is a small renovated warehouse that served as an auto mechanic garage from the early 1920s. These days, we might throw open the refurbished garage door and greet folks who simply run in for 5-10 minutes at a time just to pick up their order. Our company's mission is every bit about making memories as it is about rum. It's really fulfilling to brighten someone's day even for a minute in these really stressful times.

Q: What are some of the most popular drinks you serve at the bar? And which one would you say is your favorite and why?

Mark: The most popular drink in our tasting room, hands down, is the 504Hibiscus Lemonade. It's interesting that it goes so fast because it's simply our 504Hibiscus rum mixed with your lemonade of preference. So easy, but I think it appeals because it's a beautiful pink color and it's perfect for a hot New Orleans day. It was huge during Mardi Gras, especially. My favorites are the Hibiscus Hurricane (our take on a classic) and the Sister Suffragette – a big crowd-pleaser we rolled out during Fourth of July with muddled lemon and mint, simple syrup, and 504Gold.

Meagen: The 504Hibiscus Daiquiri is the most sentimental menu item for me. When we were creating the infusion for 504Hibiscus, we always made a traditional daiquiri to taste-test the batch. We've recently added the Tropical

Storm, made with 504Hibiscus, ginger beer, and mint simple syrup. I find myself making it at home again and again.

Peter: It's hard to pick favorites, but I'll go with the Sparking 504Hibiscus Lemonade. That's the standard cocktail topped with sparkling water. We use Key Lime La Croix in the tasting room. I also really love the 504Hibiscus Mojito.

Meagen: You can find all these recipes on our website!

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

Meagen: Folks can find all our individual contact information on our website at happyraptor.com, or they can reach out on Facebook and Instagram (@504Rum).

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

Mark: At the end of the day, we're extremely grateful to be here, to be open, and to be doing what we love.

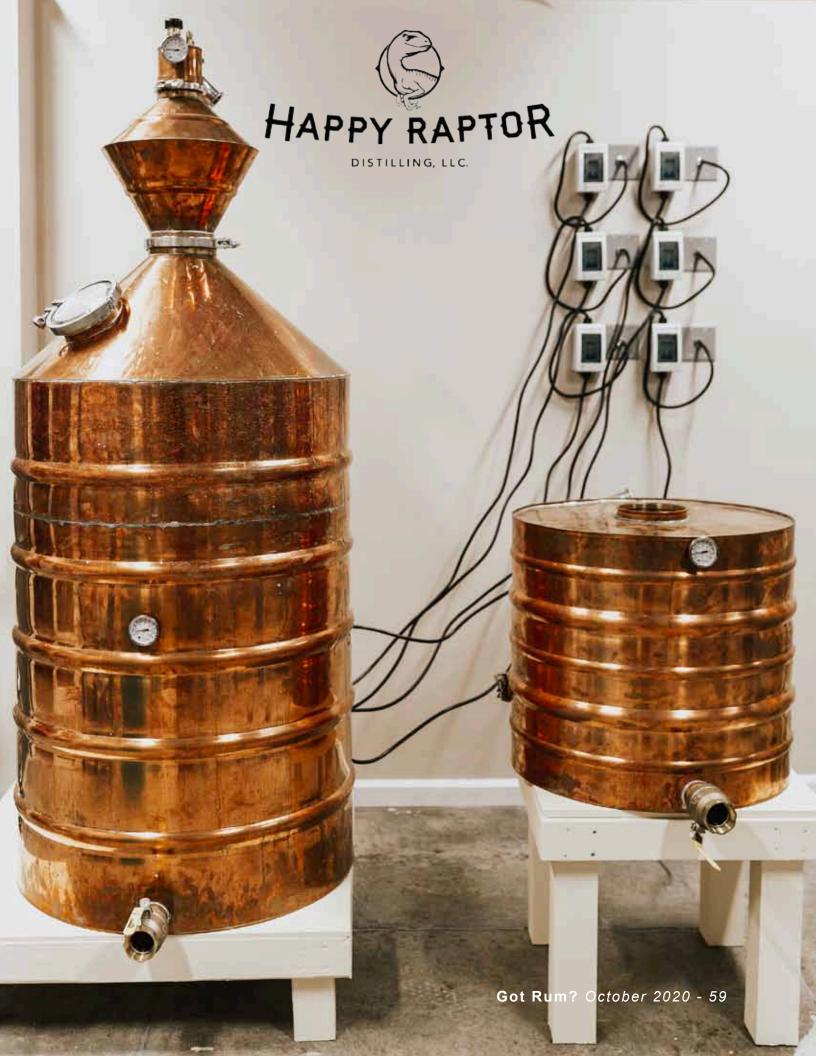
Meagen: In a roundabout way, we've learned some essential lessons in survival and compassion in our company's first seven months in business. We feel grateful to have a chance to build our company's foundation based on what we've learned and we're excited to keep growing!

Peter: Thank you so much for having us!

Margaret: Again Meagen, Mark and Peter, thank you so much for this interview and I wish you and the rest of your team much success.

Cheers! Margaret Ayala, Publisher





CIGAR & RUM PAIRING by Philip III Barake





My name is Philip III 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

Fall

Now that Fall has arrived, people are enjoying more time on the patios.
Although cool/cold outside at times, smokers can now enjoy their cigars with better weather. For this reason I decided to create a simple cocktail, one I've used before, but an excellent fit for this climate. I am referring to the Rum Espresso Martini. The recipe is simple, you just need to have a cocktail shaker at hand.

The proportions are below, keep in mind that if you don't have any of these ingredients you can substitute them for others. Just like the promo for Papa John's "better ingredients, better pizza," the same applies to cocktails: if you use better products, you may be surprised by how well-balanced the result is.

Rum Espresso Martini

Ingredients:

- 3 oz. 10 Cane Rum
- 2 oz. Coffee Liqueur
- 2 oz. Espresso Coffee (cool or chilled)

Directions:

Make sure you'll have a Martini glass that will fit the above combined volume. Add all ingredients to a cocktail shaker, add a couple of ice cubes, shake for 20 seconds and pour into a chilled Martini glass. There should be a bit of foam on top, you may optionally add a couple of roasted coffee beans as garnish.

Regarding the cigar, I selected a Coloniales from Trinidad de Cuba (44 x 132). If you don't have access to this particular one, you may select a Dominican Republic "puro," as long as the intensity/body is medium and a smoking time that does not exceed 30 minutes. This cigar is delicious among the Cubans, with a medium body and usually with a very good





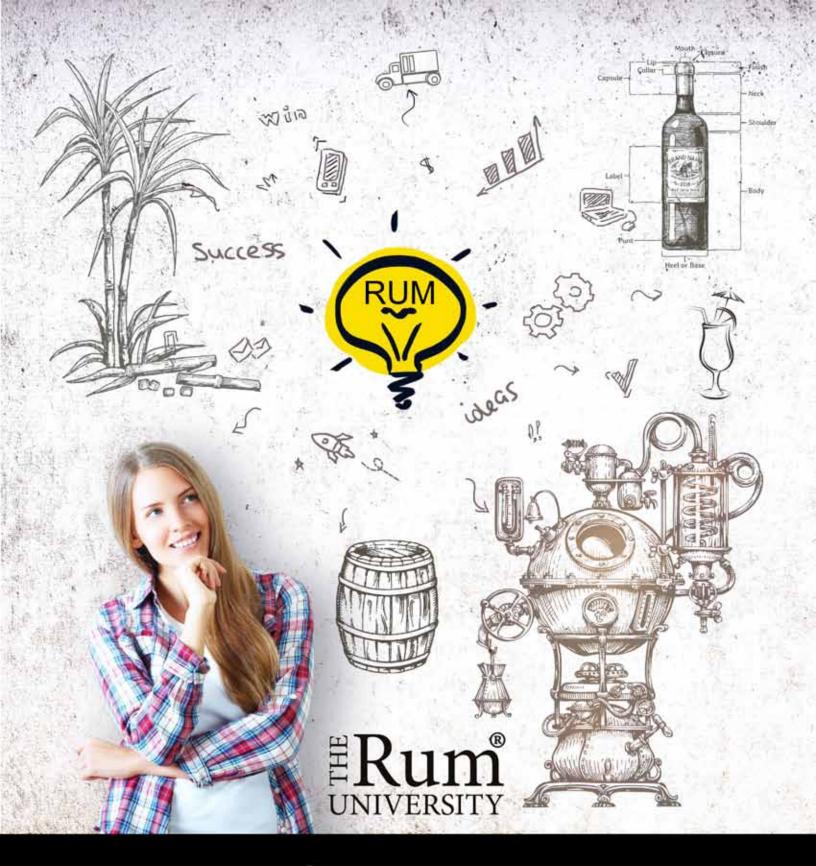
draw. It takes its name from a port city in Cuba, where a friend of mine says that time stands still. I hope you are able to visit it someday.

Some of you may be asking why I selected a rum that is hard to find in the market. The answer is that since we are replacing the spirit in the original recipe (a vodka) with a rum, we want a rum that will mix well with the other ingredients but that will also leave you with a nice aftertaste, which 10 Cane does wonderfully.

If you use an agricole rhum, pay attention to the ABV and adjust the volume, to avoid having an off-balanced cocktail at the end.

The pairing is very well-balanced and the cigar is very easy to smoke. The coffee flavor is excellent and goes extremely well with the creamy and oaky notes from the tobacco, resulting in a pairing that is refreshing and very approachable. I am not joking when I say that this pairing is easy to enjoy, time flew by for me and I really recommend it for all to try.

I hope you can recreate it with these or similar ingredients, please post your results on-line with hashtag #grcigarpairing so I can see your results!





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