

Got Rum?®

OCTOBER 2023

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**COOKING WITH RUM - ANGEL'S SHARE - CIGAR & RUM
PUMPKIN SPICE - FALL COCKTAILS
UNTIL THE BITTER END - RUM IN THE NEWS
THE IMBIBER'S ALMANAC - THE RUM UNIVERSITY®
THE SWEET BUSINESS OF SUGAR**



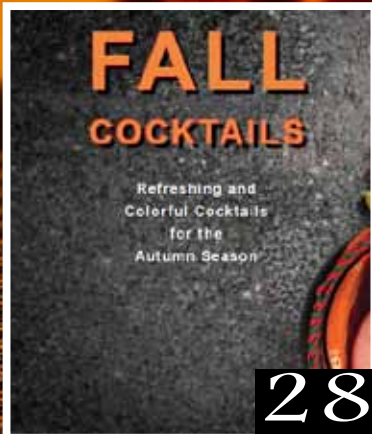
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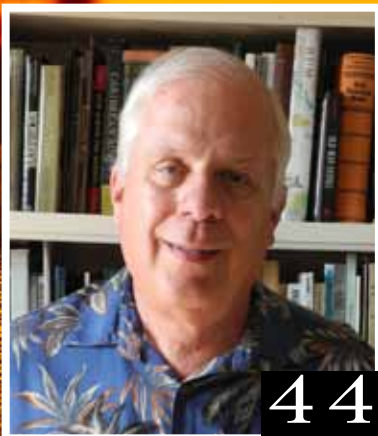


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FRONT COVER: Caramel Falls
INSIDE SPREAD: Midnight Joy Ride

FROM THE EDITOR

Pumpkins, Goblins and Government

“Got Rum?” readers outside the USA may not be familiar with the way American politicians hold the country hostage during budget negotiations. At the time of this writing, a Federal government shutdown was barely averted, but only momentarily, which means that the madness will be prolonged. It is fitting, I think, that this happens around Halloween, making October a month of gory displays and costumed goblins, most of which *are* our politicians, who are tasked with governance and planning, but who instead are happy to convert our public institutions into haunted houses.

Changing subjects, but not deviating too far from the seasonal theme, it seems that **Pumpkin Spice** is taking over the retail industry again, with offerings ranging from Lattes to ice cream! Not to fall behind, we’re happy to share a Pumpkin Spice Rum Cake, that you can prepare and enjoy while you ponder about how soon Christmas carols will start playing on the radio!

The first cool breezes from Autumn always make me stop to look back at the work done thus far this year. It has been a challenging and rewarding year for us, watching our businesses grow and adjusting to multiple transitions on different areas of our lives, but it is all part of life, part of what makes us human.

I hope that you enjoy the start of Autumn, spices and goblins notwithstanding. Here is a lovely poem that sums up my feelings at the moment.



Fall, Leaves, Fall (by Emily Brontë)
*“Fall, leaves, fall; die, flowers, away;
Lengthen night and shorten day;
Every leaf speaks bliss to me
Fluttering from the autumn tree.*

*I shall smile when wreaths of snow
Blossom where the rose should grow;
I shall sing when night’s decay
Ushers in a drearier day.”*

Cheers!

Luis Ayala, *Editor and Publisher*

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

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

THE ANGEL'S SHARE

by Paul Senft



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

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

Cheers!

Cane Island Single Estate 5-year-old Thailand Rum

One of the many things I enjoy while exploring different rums is how it is a global spirit, and you just never know when you are going to discover a new product. While visiting a local store, I found this Cane Island rum on the shelves, and I could not resist picking it up to review. The Cane Island Single Estate line focuses on rums produced in a single distillery and region of the world. In this case, they disclose the country and region as the Pathum Thani province of Thailand. However, they do not disclose the name of the distillery on the label, but a little bit of research revealed the only distillery in that province is the Sura Bangyikhan Co. Ltd.-owned Pathum Thani Distillery. This distillery is known for being one of the most modern ones in the country. To create the rum, they ferment molasses and distill their products using a column still. The rum is aged for five years in used American white oak barrels and bottled at 43% ABV.

Appearance

The short-necked 750 ml bottle has a black foil security wrap that secures the synthetic cap and cork to the bottle. The labels provide a good bit of information about the product, and the Cane Island brand focuses on featuring single estate products.

The liquid holds a dark amber color in the bottle that lightens when poured into the glass. Swirling the liquid creates a razor-thin band that slowly thickens and releases a single wave of tears.

Nose

The aroma of the rum delivers a strong note of vanilla front and center, followed by smoky oak notes and baking spices, punctuated by a hit of acetone.

Palate

The first sip matches the aroma with a strong vanilla note that forms the baseline of the experience. Robust dried fruit notes of banana, raspberry, and raisins take over the midpalate. As the flavors dance and merge on the palate, the oak notes drift with a light pepper pop that adds a pleasant smoky note that enhances the fruit flavors. These fruit and oak flavors form a surprisingly long finish.

Review

I have only sampled a few rums from Thailand, and this one was a pleasant surprise. During my evaluation of the spirit, I found indications that a small amount of sugar has been added, most likely to help tame the charred wood notes and the acetone note found in the aroma. The age statement states five years, but the flavor profile delivered something I would expect in a 7 to 9 year old Demerara rum. With this flavor profile, I see this rum as a versatile workhorse behind the bar, able to function in a full range of cocktails. Now I want to find other rums from this distillery and see how they compare to this one.



www.caneisland-rum.com

THE ANGEL'S SHARE

by Paul Senft

Copalli Taster's Club Barrel Select Organic Rum

The Copal Tree distillery, located in the southern rainforest region of Belize, is a zero-impact facility that uses biomass to power the property. The company uses non-GMO, heirloom sugar cane that is grown at the neighboring Copal Tree Farm. After the cane is harvested, it is pressed within two hours to ensure the freshness of the juice. The juice is mixed with rainwater collected from around the rainforest canopy and yeast, and the spirit is allowed to ferment for an unspecified amount of time. After fermentation, the liquid is distilled in column and pot stills and rested in used American white oak barrels for an unspecified amount of time before being blended and bottled. This product was selected by the Taster's Club and blended to 58.4 % ABV.

Appearance

The rum is in the standard 750 ml bottle that is common with the Copalli line. The clear security wrap holds the wood capped synthetic cork to the bottle. The label provides basic information about the rum and has a sticker that indicates it is a single barrel selection from the Taster's Club. The rum has a light golden amber color in the bottle and glass. Swirling the liquid creates a thick band that drops fast moving legs down the side of the glass. After a moment, the band evaporates, leaving a band of residue around the glass.

Nose

The aroma of the rum leads to a punch of caramelized vanilla-laden alcohol. These aromas are followed by char and oak notes, with a bit of grassy cane rounding out the experience.

Palate

The proof of the rum fires up the palate with a caramel driven fireball intensity. The oak and mineral notes form the foundation, with grassy cane and vanilla taking the high notes. As it transitions midpalate, there is a good bit of cinnamon and nutmeg coming in at the end, forming a spicy finish.

Review

When I sample a rum that was a barrel pick or private blend for an establishment, I am always curious to see how it showcases the product from a distillery. This is far and away the most robust, high proof product I have ever had from Belize, and from the Copal Tree distillery specifically. The strength of the proof and rough and tumble flavor profile makes me think it would do well in a grog or rum barrel cocktail but would be problematic in many others due to the other ingredients. If you happen to come across this one, consider sipping it neat or with a single ice cube. Just keep in mind that it hits hard and takes no prisoners.



copalreedistillery.com

Would you like to see your rum reviewed here?

We don't charge fees to review rums. You don't even have to advertise.

So... what are you waiting for???

For more information, please send an email to:

margaret@gotrum.com

COOKING WITH RUM

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

by Chef Susan Whitley



Fall Harvest Chicken

Ingredients:

- 6 Chicken Thighs (bone in and skin on)
- 2 Tbsp. Olive Oil
- 2 tsp. Fresh Rosemary, chopped
- 1 tsp. Rubbed Sage
- ½ tsp. Salt
- 2 Carrots, peeled and cut round
- 1 Small Sweet Potato, peeled and diced
- 1 Medium Onion, peeled and sliced
- 1 Small Acorn Squash, deseeded and sliced into small pieces
- 1 C. Frozen Cranberries
- 1 Medium Apple (Pink Lady or Honeycrisp), slice into wedges
- 2 pieces Peppercorn Bacon
- ½ C. Brown Sugar
- ¼ C. Spiced Rum



Directions:

1. Preheat the oven to 450° F.
2. In a small bowl mix the olive oil, chopped rosemary, sage, and salt.
3. Place all prepared fruits and vegetables onto a sheet pan. Gently pour olive oil and spice mixture evenly over everything. Mix everything on the sheet pan so everything is covered in the olive oil mixture. Spread everything to a single layer on the pan.
4. Place the chicken thighs and bacon evenly on top of the fruits and vegetables.
5. In a bowl, mix brown sugar and rum. Use a spoon to scoop glaze and brush mixture onto each of the chicken thighs and bacon.
6. Transfer pan to the oven and roast for 40 minutes until the chicken reaches an internal temperature of 165°F. Let rest 5 minutes before serving.

Credit: theschmidtywife.com

Spiced Rum and Pear Cake

Ingredients for the Cake:

- 1/2 C. Spiced Rum
- 2 C. Sugar
- 3 Large Eggs, room temperature
- 3/4 C. Olive Oil
- 2 tsp. Vanilla Extract
- 2-1/2 C. All-Purpose Flour
- 2 tsp. Baking Powder
- 2 tsp. Ground Cinnamon
- 1 tsp. Salt
- 1/2 tsp. Ground Nutmeg
- 4 Large Pears (about 2 pounds), peeled and cut into 1/2-inch cubes
- 1 C. Walnuts, chopped

Ingredients for the Glaze:

- 1 C. Confectioners' Sugar
- 2 Tbsp. Spiced Rum

Directions:

1. Preheat oven to 350°F.
2. In a mixing bowl, beat sugar, eggs, oil, vanilla and rum until slightly thickened, about 5 minutes. Sift together the flour, baking powder, cinnamon, salt and nutmeg then gradually beat into the rum mixture. Stir in pears and chopped walnuts.
3. Transfer batter to a greased and floured 13 x 9-inch baking pan and bake for 45 minutes or until a toothpick inserted in center comes out clean. Allow cake to cool in pan.
4. For the glaze: In a mixing bowl, mix confectioners' sugar and rum. Spread glaze evenly over cake. Cut cake into squares.



Photo credit: liqculture.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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UNIVERSITY





The IMBIBER'S Almanac

OCTOBER

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!

OCT 1 National Applejack Month

OCT 4 National Vodka Day

OCT 7 International Scottish Gin Day

OCT 16 National Liqueur Day

OCT 19 International Gin & Tonic Day

OCT 20 National Brandied Fruit Day

OCT 27 National American Beer Day

OCT 28 International Champagne Day





The IMBIBER'S Almanac

Featured Cocktail:
The Old Cuban
(October 28th)

Ingredients:

- 6 Mint leaves, plus more for garnish
- $\frac{3}{4}$ oz. Fresh Lime Juice
- 1 oz. Simple Syrup
- 1 $\frac{1}{2}$ oz. Aged Rum
- 2 Dashes Angostura Bitters
- 2 ounces Champagne

Directions:

1. In a cocktail shaker, muddle the mint leaves with lime juice and simple syrup.
2. Add the rum and bitters and fill the cocktail shaker with ice. Shake until cold, then strain into cocktail glass.
3. Top with the champagne.
4. Garnish with additional mint.



**WELCOME TO FALL
WELCOME TO...**

**PUMPKIN
SPICE!**



Pumpkin Spice season is upon us, the seasonal flavors will soon be unescapable.

Since we can't avoid it, we might as well add some rum into the mix and enjoy Pumpkin Spice in this delicious cake!





**Captain Morgan's Jack O Blast
Pumpkin Spiced Rum**
(www.meandannabelle.com)

Ingredients for the Cake

- 1 18½ oz package Yellow Cake Mix
- 3.5 oz Vanilla Instant Pudding Mix
- 4 Eggs
- ½ cup Captain Morgan Jack O Blast Pumpkin Spiced Rum
- ½ cup Vegetable Oil
- ½ cup Cold Water

Ingredients for the Frosting

- 8 oz Cream Cheese (room temperature)
- 8 tbsp Unsalted Butter (room temperature)
- 1 cup Confectioners' Sugar
- 1 cup Chopped Pecans
- ½ cup Captain Morgan Jack O Blast Pumpkin Spiced Rum

Instructions

1. Place pecans and ½ cup of Rum into a shallow dish and allow to sit overnight
2. Preheat Oven to 325 degrees F
3. Mix all Cake ingredients together
4. Spray cake pans with nonstick spray
5. Pour batter into cake pans
6. Bake for 38 minutes
7. For frosting, Beat cream cheese and butter
8. Slowly add confectioners' sugar and continue to beat
9. Add Pecans and any excess Rum to combine
10. Spread frosting on cake and between layers

A glass of rum sits on a stack of books. The glass is filled with a golden-brown liquid and has a 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

The Infused Cocktail Handbook: The Essential Guide to Creating Your Own Signature Spirits, Blends, and Infusions by Kurt Maitland

(Publisher's Review) *The Infused Cocktail Handbook* is the essential guide to homemade blends and infusions. The illustrated recipes explain which ingredients and flavors go best when infusing vodka, gin, tequila, whiskey, rum, and sherry. Make an infused simple syrup or try out a shrub and spice up your next party!

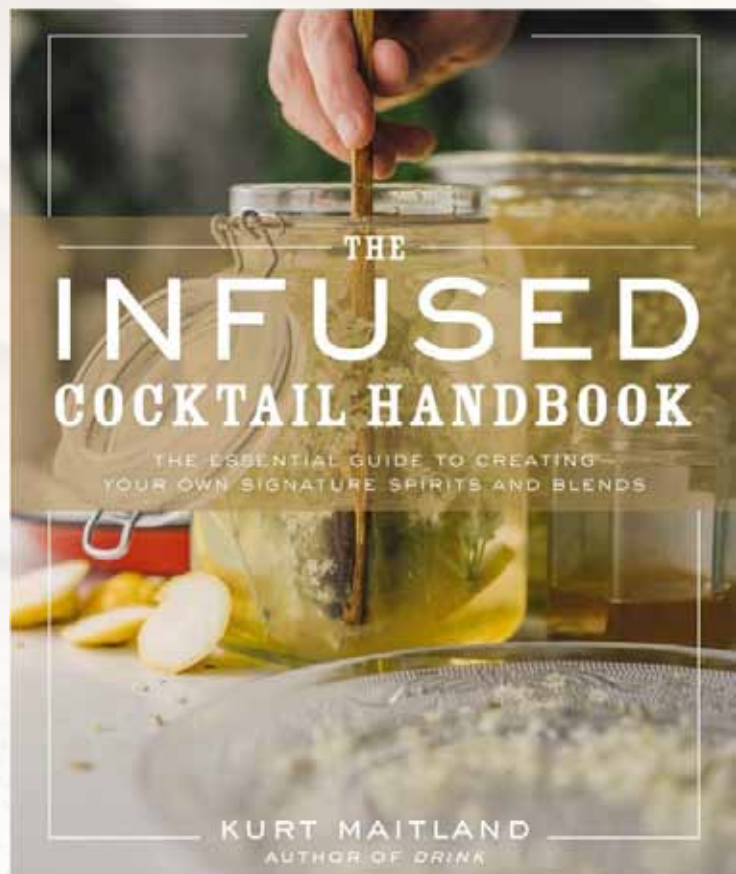
You'll find a range of globetrotting flavor profiles such as:

- Earl Gray tea (great for a gin infusion)
- Lemongrass
- Cardamom
- Walnuts
- Gummy bears
- Bacon (who doesn't love bacon?)

Craft delicious libations using *The Infused Cocktail Handbook* as your starting point to infuse liquors with new flavors that you can use in any cocktail. Not only will you know how to make your very own signature cocktails, you'll save money — and have fun — doing it.

About the author

Kurt Maitland started his whiskey journey with drams of Jameson's in college. He has been exploring the wider world of spirits in general, and whisk(e)y in particular, ever since. He currently is Deputy Editor of the popular Whiskey Reviewer website and the curator of the Manhattan Whiskey Club.



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FALL COCKTAILS

Refreshing and
Colorful Cocktails
for the
Autumn Season





Apple Cinnamon-Spiced Cocktail

Ingredients:

- 1 ½ oz. White Rum
- 1 ½ oz. Apple Cider
- ½ oz. Fresh-Squeezed Lemon Juice
- ½ oz. Aperol
- ¼ Fresh Apple, diced

Directions:

1. Add all ingredients to a cocktail shaker filled with ice and shake vigorously until well-combined.
2. Strain into a glass. Add a cinnamon stick and diced apple.
3. Serve and enjoy!





Pumpkin Pie Cocktail

Ingredients:

- 1 C. Ice
- 1 ½ oz. Pumpkin Pie Filling
- 1 ½ oz. Spiced Rum
- 1 ½ oz. Half-and-Half
- 1 ½ oz. Milk
- 1 pinch Ground Cinnamon
- 1 pinch Ground Nutmeg

Directions:

1. Fill a cocktail shaker with ice and add pumpkin pie filling, spiced rum, half-and-half, milk, cinnamon, and nutmeg.
2. Cover shaker and shake; pour into a martini glass. Garnish with a cinnamon stick.
3. Serve and enjoy!



Dirty Horchata

Ingredients:

- 3 oz. Rum Chata
- 1 Pinch of Ground Cinnamon

Directions:

1. Fill a cocktail shaker with ice and add Rum Chata and Cinnamon.
2. Shake vigorously and strain into a Martini glass.
3. Garnish rim of glass with brown sugar.
4. Serve and enjoy!



Until The BITTER END

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

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Until The BITTER END

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

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

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

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

What does the word “Bitter” mean?

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

How Does “Bitter” Actually Taste?

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

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

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

Bitter Foods

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

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

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

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

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

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



Until The BITTER END

Featured Ingredient:
Vanilla Bean

Scientific Genus: *Vanilla planiflora*

Vanilla planifolia traditionally grew wild around the Gulf of Mexico from Tampico around to the northeast tip of South America, and from Colima to Ecuador on the Pacific side, as well as throughout the Caribbean. The Totonac people, who live along the eastern coast of Mexico in the present-day state of Veracruz, were among the first people to domesticate vanilla, cultivated on farms since at least 1185. The Totonac used vanilla as a fragrance in temples and as a good-luck charm in amulets, as well as flavoring for food and beverages. The cultivation of vanilla was a low-profile affair, as few people from outside these regions knew of it.

Although the Totonacs are the most famously associated with human use of vanilla, it is speculated that the Olmecs, who also lived in the regions of wild vanilla growth thousands of years earlier, were one of the first people to use wild vanilla in cuisine.

Until the mid-19th century, Mexico was the chief producer of vanilla. In 1819, French entrepreneurs shipped vanilla fruits to the islands of Réunion and Mauritius in hopes of producing vanilla there. After 1841, when Edmond Albius discovered how to pollinate the flowers quickly by hand, the pods began to thrive. Soon, the tropical orchids were sent from Réunion to the Comoros Islands, Seychelles, and Madagascar, along with instructions for pollinating them. By 1898, Madagascar, Réunion, and the Comoros Islands produced 200 metric tons of vanilla beans, about 80% of world production in that year. According to the United Nations Food



and Agriculture Organization 2019 data, Madagascar, followed by Indonesia, were the largest producers of vanilla in 2018.

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

Did You Know That . . .

- Vanilla beans are hand-picked and then cured, wrapped, and dried in a process that takes 4 to 6 months. That's a lot of time, but we believe it's worth it! It is grown in a hot, moist, tropical climate, close to the equator.
- The spice we all love is one of the most expensive spices in the world after saffron.
- Only the melipona bee, found in Central America, can pollinate vanilla. In other parts of the world, humans duplicate the process using a wooden needle.
- One tablespoon of its extract has 37 calories, a large portion of which comes from sugars and alcohol.
- President Thomas Jefferson was the first American to bring vanilla to the United States in 1789.

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



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Until The BITTER END

Featured Bitters Recipe: General Purpose Bitters

Ingredients:

- 3 C. 100-proof Light Rum or other low-congener alcohol
- 1/2 Tbsp. Gentian Root
- 1/2 tsp. Chopped Cinchona Bark
- 1 tsp. Chopped Cassia Chips
- 3 to 4 Cardamom Pods
- 2 to 3 Tbsp. Allspice Berries
- 1/4 C. Simple Syrup

Directions:

1. Put roots and bark in one jar, spices in a second, and fruit in a third. Seal the jars tightly and shake for a few seconds.
2. Infuse the spice and fruit jars for three days, and the roots and bark jar for five days.
3. Only add the simple syrup after you have filtered all of the ingredients from their jars, and combined them in a new jar.
4. Stir the syrup into the bitters concoction, taste and add more syrup to adjust to your liking.





RUM IN THE NEWS

by Mike Kunetka



ROLLING FORK

Rolling Fork Rum announced the launch of its first new rum since 2020. Amburana Odyssey is a blend of four 9- and 11-year-old rums from Barbados' renowned Foursquare Distillery that was aged in responsibly harvested Brazilian Amburana oak casks. Rolling Fork, known for innovation and experimentation, is well aware that spirits aged in Brazilian Amburana oak can be polarizing. However, as Rolling Fork Co-founder Jordan Morris says, "Some people love what Amburana brings to the party. The barrels can impart exotic notes including tobacco, cedar and cinnamon. While some people are defiantly 'anti-Amburana,' others love spirits aged in Amburana, and we think this one turned out beautifully." To preserve the character of the rum, Rolling Fork aged it for six months in Amburana oak casks and then transferred it to hand-selected, low-char, heavy-toast bourbon and rye whiskey casks for additional aging. The resulting flavor profile is balanced and approachable, featuring notes of cinnamon, cocoa, and a subtle hint of cola, balanced by sweet vanilla and molasses flavors from the rum itself and the toasted bourbon and rye whiskey casks. "At 120.6 proof, (60.3% ABV), it's an elegant sipper to be enjoyed neat, with an ice cube or splash of distilled water if you like," adds Morris.

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.

For the first time ever, Rolling Fork Rum and Ohio Liquor (OHLQ) are teaming up for an exclusive release of hand-selected, single cask rums. Earlier this year, the Rolling Fork team hosted the OHLQ team at their warehouse to taste through and select some single cask rums for the Ohio market. Among their selections were:

- Cask No. 224029, a 9 year rum distilled in Barbados by Foursquare Distillery. It was aged 8 years in Barbados in bourbon casks and another year in a wheated bourbon cask by Rolling Fork. It was bottled without additives and non-chill filtered at cask strength, 111.6 proof | 55.8% abv.
- Cask No. 224070, a 10 year rum distilled in Barbados by Foursquare Distillery. It was aged 8 years in Barbados in bourbon casks and further aged 2 years in a toasted bourbon cask by Rolling Fork. It was them bottled without additives and non-chill filtered at cask strength - 111.8 proof | 55.9% abv.
- Cask No. 224130, a 16 year rum distilled in Barbados by Foursquare Distillery. It was bottled without additives and non-chill filtered at cask strength - 124.6 proof | 62.3% abv.

<https://rollingforkrum.com/>

DENIZEN

Denizen® Rum showed a revitalized look that mirrors the dynamic rums nestled inside each bottle. The name Denizen draws inspiration from the Latin term “Deintus,” which refers to those spirited explorers who roam the world seeking new experiences. A long-time bartender favorite thanks to the rich character and layered flavors that are ideal for crafting cocktails, Denizen’s new visual identity honors the brand’s commitment to creating an elevated spirit through sourcing and blending some of the best small-batch rums from throughout the Caribbean. The updated packaging encompasses design elements that beckon enthusiasts to delve into the Caribbean’s vibrant culture, curious spirit, and the legacy of rum merchants who explored the region. Each label pays tribute to the culture, flora, and fauna of the unique blend’s region. The compass, symbolizing the explorers who charted the Caribbean’s seas, embodies the adventurous spirit of Denizen. The Tufted Coquette, a bird that flies across the Caribbean collecting pollens, is a symbol for Denizen Rum’s commitment to sourcing small-batch rums from across the Caribbean. Maintaining the bottle shape, the new packaging integrates lighter, eco-friendly glass that incorporates a higher portion of recycled materials. Brian Radics, CMO of Hotaling & Co., states “Our new labels honor the intricate flavors in Denizen rums while positioning Denizen at the forefront of modern rum mixology and the exploration of authentic flavors one seeks in rum cocktails. Importantly, while our appearance has evolved, the exceptional liquid inside remains unchanged, ensuring the same extraordinary taste that bartenders appreciate, and consumers enjoy.” Their current products are:

- Denizen Aged White, a blend of rums predominately from Trinidad aged up to 5 years and resulting in a finished product with

multi-dimensions of flavor that is uncommon in most mixing rums. The new label for this remarkably complex mixing rum prominently features a blue hue denoting the expression along with the crocodile and crabier birds indigenous to Trinidad. It works great in a Classic Daiquiri & Hemingway Daiquiri.

- Denizen Vatted Dark, a 100 Proof blend of full-bodied dark Guyana rums fashioned in the old vatted style, originally formulated in the mid-18th century, and fresh unaged Rhum Agricole from Martinique. Vatted Dark will be released in the new Denizen visual identity in 2024. An eye-catching shade of green and illustrations of the Jaguar and Blazon snake, powerful figures native to the regions of Guyana and Jamaica respectively will adorn the new label. Possible drinks could be a Dark Daiquiri & Rum Manhattan
- Denizen Merchant’s Reserve, a blend of small-batch Caribbean rums including Plummer style Jamaican pot still rums and a rare component of Rhum Grande Arôme from Martinique. Centuries ago, merchants would mix their aged Caribbean rums and save the best blends to sell in Europe as “Merchant’s Reserve.” The dark red label features illustrations of the Blazon snake and Crocodile that hail proudly as emblems from the Jamaican and Martinique Coat of Arms. Crafted as the ultimate cocktail rum, Denizen Merchant’s Reserve is perfect in a Mai Tai.

<https://denizenrum.com>

BACARDI

To wrap up National Rum Month, BACARDÍ launched the third installment of the limited-edition cask finish series with the new BACARDÍ Reserva Ocho Sevillian Orange Cask Finish. Following the success of the two previous launches, Sherry Cask and Rye Cask Finish, the new premium rum expression serves to continue the five-year aged rum series which will see BACARDÍ unveil a new cask finish offering annually through 2025. Blooming with notes of orange peel, dried stone fruits, and finished with a smoky wood aroma, the BACARDÍ Reserva Ocho Sevillian Orange Cask Finish is a blend aged at least eight years in American oak barrel under the Caribbean sun and finished for an additional 3-6 months in Vino de Naranja casks from Seville, Spain. The premium, citrus forward blend boasts a dark golden color with a slight orange hue, resulting in a smooth taste that works perfectly for sipping or in elevated cocktails. “The third installment in our popular Cask Series, Sevillian Orange continues our brand legacy of producing premium rums that match consumer tastes. This exceptional expression harmoniously blends our finest aged rums with the essence of Vino de Naranja from Spain, delivering a delightful burst of flavor,” said Lisa Pfenning, Vice President, BACARDÍ for North America. “Inspired by tradition, yet infused with innovation, the Sevillian Orange Cask Finish is destined to captivate the palates of both rum connoisseurs and dark spirit aficionados alike. As the world’s most awarded rum, we’re excited to add a new and deeply flavorful expression to our vast premium portfolio.” Created to be the perfect pairing for an Old Fashioned, BACARDÍ Reserva

Ocho Sevillian Orange Cask Finish serves as a great alternative to traditional sipping spirits. As one of the most classic cocktails in history, and one that has seen a 24% jump in popularity over the last few years, the Old Fashioned is as popular as ever, but with BACARDÍ Reserva Ocho Sevillian Orange Cask Finish, the cocktail gets a refreshed taste thanks to the liquid's meticulously balanced citrus and smoky notes. <https://www.bacardilimited.com/>

HOLMES CAY

Last month I had the pleasure of meeting Eric Kaye at a tasting at Trevor's in Phoenix. Trevor's is an amazing bottle shop that has one of the best rum selections in town. He was sampling tastes of his two latest, limited releases, the Barbados 2009 Premier Cru and the Trinidad 2012 Eleven Year. The first is a very special Barbados rum from the Foursquare Distillery. It's a blend of pot and column still rums tropically aged in ex-bourbon casks in Barbados for 8 years and in the UK for 4 years. Then, Eric brought the rum to New York to place into a First Growth Premier Cru Bordeaux cask for 2 full years. Only one barrel of this rum has been bottled at 55% ABV. As far as he knows, it's the first rum distilled at Foursquare to be released after aging in Bordeaux. It was delicious. Then, there is the Eleven Year version of his Trinidad 2012 Ten Cane rum. The original 10 Cane brand was discontinued in 2015, and the distillery, custom built to produce this artisanal rum in the early 2000s, no longer exists. Fresh cane juice underwent a five-day, low temperature fermentation with specialized yeast strains. It was then double-distilled in small batches in French pot stills and aged in French oak ex-cognac barrels for one year. During the brand's existence, there were several different 10 Cane formulations: the first was a pure cane juice, pot still version, the one chosen for this edition. It was distilled in 2012 in Trinidad, aged there for 4 years, then spent 7 years aging in the temperate climates of New York and Liverpool before being bottled in New York State in 2023 at 59% ABV. At the other end of the price spectrum, Eric was also pouring samples from new additions to his Single Origin Editions and Heritage Blends. I really enjoyed the Réunion Island Grand Arome Rum, a traditional, molasses, unaged high ester grand arôme rum from the Distillerie de Savanna of Réunion Island. The edition was distilled on the Savalle copper column still from molasses after a long fermentation. It was bottled in New York State at 57.5% ABV. My other favorite was the Heritage Blend Esotico Blend, a tribute to three rum traditions that arose in the Caribbean basin. The components of the blend were chosen to celebrate the diversity of rum, ron and rhum. It includes a blend of column and pot still, molasses based, Barbados rums, a column still, molasses based ron from Venezuela and a column still, cane juice rhum from Martinique. Bottled at 43% ABV, this is a very approachable rum. <https://www.holmes cay.com/>

RENEGADE RUM

Renegade Rum, the terroir-driven rum project from the Caribbean Island of Grenada, has announced an

expansion across new markets nationwide under new distribution partnerships, beginning with Empire. The collaboration comes via Renegade Rum's new importer partner, MORF Brands, a luxury beverage importer based in Texas, known for its expertise in developing and distributing innovative brands. "We are thrilled to help play a role in Renegade Rum's continued distribution growth in the US. Consumers across the country will soon be able to purchase these unique rum offerings in many other states this year," says Vic Morrison, CEO of MORF Brands. With Empire onboard, Renegade Rum's products, which range from complex cuvées to rums made from a single field of sugarcane, will now be available in TN, GA, CO. In addition to Empire, the following distributors will now be handling additional markets for Renegade Rum as well. Solcum & Sons will handle CT, Frederick Wildman will handle NY & NJ, Horizon will handle MA, Greenlight Distributor will handle TX and Heritage will handle KY. The line-up available will also include the new launch of Renegade Rum's flagship range, including the All-Island Cuvée: Nova, Single Farm Cuvée: Dunfermline, Cuvée: Aura and MicrOrigin: Hope. Renegade Rum is a radical new distilling project that brings wine inspiration and whisky practices to the rum industry. With unrivaled transparency, the distillery harvests, mills and distills fresh sugar cane only — no molasses — from individual farms, one terroir, one field, at a time, using the innovative distilling techniques gleaned from founder Mark Reynier's experience in the whisky industry. Renegade Rum's CEO Mark Reynier says: "We are very excited to bring our new ultra-high provenance rums to the American stage. This is a radical new take on rum, one based on full traceability and transparency with an unsurpassed production ethos. We view our rums as agricultural produce, not a manufactured product, and believe that the drinkers of tomorrow will be aligned with our view that authenticity trumps luxury." <https://renegaderum.com/>

FLOR de CAÑA

Flor de Caña is the world's first spirit to be both Carbon Neutral and Fair Trade certified. It was recently named "Best Sustainable Rum Distillery" by The Ultimate Awards, a competition that seeks to recognize companies leading the industry in terms of sustainable practices and committed to a greener future. Flor de Caña's carbon neutral certification by Carbon Trust (UK) means the company offsets all carbon emissions during the entire lifecycle of its products, from field to market. On the other hand, the fair trade certification by Fair Trade USA ensures consumers the rum is produced sustainably and ethically in compliance with over 300 rigorous labor, social and environmental standards. Some of the brand's eco-friendly practices include capturing and recycling all CO2 emissions during the fermentation process, distilling the rum with 100% renewable energy and planting one million trees since 2005. Flor de Caña's commitment to sustainability goes beyond its eco-friendly production process, the brand aims to share and promote this value among consumers and trade. With this in mind, the brand launched the Sustainable Cocktail Challenge, a global initiative that promotes and awards sustainable mixology in eco-conscious venues in order

to build a greener future together. Flor de Caña is a family-owned, single estate rum brand that dates back to 1890. Its rums are naturally aged in bourbon barrels for up to 30 years without sugar, artificial ingredients or additives of any kind. The quality and excellence of its premium aged rums have earned the brand numerous international awards, including “Global Rum Producer of the Year” by the IWSC in London. Flor de Caña is a sustainably crafted premium rum that’s Carbon Neutral & Fair Trade certified. From an 1890 family estate, it’s distilled with 100% renewable energy and naturally aged at the base of an active volcano without sugar or artificial ingredients. The brand is recognized as a global leader in sustainability, receiving distinctions such as “Green Distillery of the Year” (Caribbean), “Ethical Award” (UK) and “Green Award” (Hong Kong). www.flordecana.com.

TEN TO ONE & PRONGHORN

Pronghorn has announced its investment in Ten To One, the award-winning Caribbean rum brand founded by CEO Marc Farrell and co-owned by GRAMMY-winning artist, Ciara. Pronghorn will make a capital investment in the brand and will provide access to its supercharging services, designed to help Ten To One scale its business. According to Pronghorn, less than 1% of spirits brand acquisitions in the U.S have been Black owned. To generate wealth and drive acquisitions, Pronghorn will serve as a hybrid incubator and accelerator, making capital investments in Black owned brands, while also providing capabilities that allow brands to leverage industry-leading knowledge and resources to realize their brand’s ambitions. “Pronghorn’s goal is to cultivate the next generation of Black entrepreneurs, executive leaders, and founders within the spirits industry. We are thrilled to kick off the first of 57 investments in Black-owned spirits brands that will be made over the next ten years with Ten To One Rum,” said Erin Harris, Co-Founder, Pronghorn. “Diverse representation in entrepreneurship will drive innovation, and Ten To One is a leading example of that through its continued reimagining of the rum category.” Award-winning Ten To One Caribbean rum was founded in 2019 by entrepreneur and former Starbucks Senior Vice President, Marc Farrell. Through his creation, Farrell hopes to elevate the experience of consuming Caribbean rum and highlight its versatility. “Continuously challenging expectations has been core to our brand’s DNA from day one, and proven to be a major ingredient in preserving on a path to success – even against the backdrop of a global pandemic,” said Marc Farrell, Founder, Ten To One. “There remains an enormous opportunity to change the way people taste, experience and talk about rum, and with the incredible support of the Pronghorn team, we will not only be able to expand our footprint to other major metropolitan hubs, but also introduce consumers to new occasions for which rum should be considered the spirit of choice.” “Pronghorn’s team are spirits industry game-changers,” said Ciara, Co-Owner, Ten To One. “It’s rewarding to see these creative minds rally around a brand and a mission that I am so passionate about and enable a path to excellence that uplifts and supports Black entrepreneurs.” Pronghorn

is focused on cultivating the next generation of Black entrepreneurs, executive leaders, and founders within the spirits industry. Through sustainable capital investments, incubation, and recruitment programs, Pronghorn removes barriers and grants access to critical resources that empowers untapped talent and emerging Black businesses to reach their full potential. The company was co-founded by spirits industry veterans Dia Simms, Erin Harris, and Dan Sanborn. The pronghorn is the fastest North American land mammal and can endure speeds for miles. Inspired by our namesake, Pronghorn believes creating real change is a marathon, not a sprint. www.pronghorn.co.

SUNSHINE PUNCH

Sunshine Punch is a ready-to-serve, bottled rum and vodka cocktail with a citrus-flavored creme base. This nostalgically fresh beverage brightens up any gathering with its summer-ready, matte orange bottle design and smooth, citrus taste. Sessionable and shareable, the sun never sets on summer with Sunshine Punch. Beyond the bottle, Sunshine Punch is rooted in friendship. What began as the go-to-drink of their campfire jam sessions in North Carolina went through years of taste testing among friends to get the flavor profile just right. Founders Brian Thomason and Matt Hemmings are lifelong friends who bonded over a shared interest in creative pursuits, adventures and a love of music. Inspired by sound and sun, the former classmates teamed up with a band of friends to develop a unique drink designed to be savored wherever you find your sunshine. Today, Sunshine Punch is proudly blended and bottled in their home state of North Carolina and aims to bring you back to those same, sweet summer memories we all share. Sunshine Punch has a pleasant orange aroma up front that transitions into the perfect blend of orange and vanilla on the tongue, ending with a lingering cream finish that continues to develop with each sip. From beaches and pools to rooftops and campfires, Sunshine Punch is there wherever you find your sunshine. “There’s nothing like the feeling of reminiscing on the good times,” said Brian Thomason, Co-Founder of Sunshine Punch. “We thought, ‘What if you could bottle that?’ With Sunshine Punch, we’re proud to pour something that transports you to your sunniest memories. Our favorite way to sip Sunshine Punch is over ice. If you’re feeling more creative, we also love it mixed into your favorite cocktail, sipped in a slushy or enjoyed as a chilled shot.” “Sunshine Punch is inspired by the mood, the moments that you’re always chasing and would like to push pause on when they occur,” added Matt Hemmings, Co-Founder of Sunshine Punch. “Ultimately, we wanted to throw ourselves into something that we – and the entire team – could be genuinely passionate about and have a lot of fun with. We love sippin’ on Sunshine around the campfire or out on the water in North Carolina. We’re excited to hear of all the ways and places you find your sunshine with Sunshine Punch.” <https://sunshinepunch.me/>



The Sweet Business of Sugar



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Jamaica

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

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



Required Report: Required - Public Distribution

Date: April 19, 2023

Report Number: JM2023-0001

Report Name: Sugar Annual

Country: Jamaica

Post: Kingston

Report Category: Sugar

Prepared By: Rasheeda Hall-Hanson

Approved By: Frederick Giles

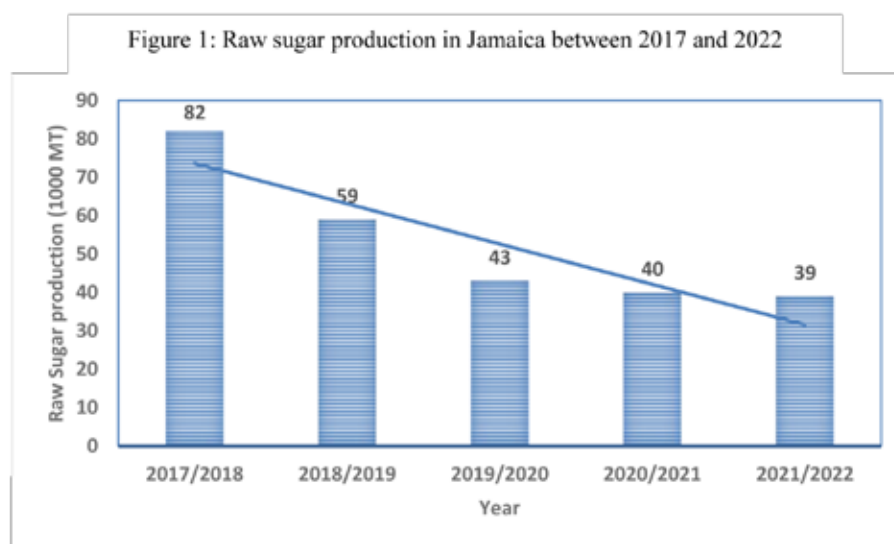
Report Highlights:

Post forecasts Jamaica's sugar production down eight percent to 36,000 metric tons (MT) for marketing year (MY) 2023/2024, an outlook that reinforces a trend already underway with past estimates for this waning industry. For years, the Jamaican sugar industry has experienced lingering challenges constraining production, such as labor shortages, low-quality sugarcane, and the high costs of production, key factors that have contributed to the closure of all but two sugar mills across the island. For MY2023/2024, Jamaica will continue to export raw sugar to the United States under the Tariff Rate Quota (TRQ) program. However, it remains unlikely that the industry will fill the entire quota due to low production and falling sugar prices on the world market. Jamaica will likely continue to supply the local market, where prices are more competitive.

Production

For marketing year (MY) 2023/2024, Post forecasts Jamaica’s sugar production eight percent lower at 36,000 metric tons (MT), in line with the consistent rate of decline over the last five years. Raw sugar production for MY 2022/2023 is estimated at 38,000 MT and produced from 479,000 MT of sugarcane.

Industry sources have indicated that both raw sugar and sugarcane production have consistently underperformed over the last several years. Between 2017 and 2022, raw sugar production dropped from 82,000 MT in MY2017/2018 to 39,000 MT in 2021/2022 (see figure 1). Harvested sugarcane fell by an average of 33 percent over the same period.



Source: Graph constructed using data from Sugar Industry Research figures

Sources attribute Jamaica’s low sugar quantities to the high cost of inputs, such as fertilizers, as well as labor shortages and reduced land availability, which were previously used for sugarcane production but now used for housing and the cultivation of other crops. As a result, most sugar mills have shut down operations in recent years. Currently, Pan Caribbean and Worthy Park are the only mills producing raw sugar in the country. Jamaica presently imports refined sugar as it does not possess capabilities to manufacture the product, a situation that is expected to linger in the short to medium term.

The Government of Jamaica (GoJ) continues to provide transportation subsidies, particularly to small sugarcane farmers to offset some of the costs associated with moving sugarcane to the factories. The government has also redistributed lands, which were previously under sugarcane cultivation for other agricultural undertakings.

Table 1: Sugarcane production for crop year 2021/2022

Factory	Company	Estate Area Reaped (HA)	Farmer Area Reaped (HA)	Total Area Reaped (HA)	Estate Cane Milled (MT)	Farmer Cane Milled (MT)	Total Cane Milled (MT)	Raw Sugar Produced (MT)
Appleton	Campari	0.00	1,428.83	1,428.83	0.00	64,586.00	64,586.00	0.00
Frome	Pan Caribbean	2,086.55	1,011.50	3,098.05	126,389.72	43,305.94	169,364.50	13,028.47
Worthy Park	Worthy Park (includes Monymusk farmers)	1,875.00	2,155.35	4,030.35	162,058.56	84,215.02	246,273.58	25,891.09
*	Everglades	0.00	64.43	64.43	0.00	0.00	0.00	0.00
GRAND TOTAL		2,987.96	4,660.11	8,621.66	288,448.28	192,106.96	480,555.24	38,919.56

* Farmer-reaped sugarcanes are generally transferred to one of the above factories for processing.

Source: Sugar Industry Authority (Preliminary) 2023

Consumption

Post expects local sugar consumption for MY 2023/2024 down three percent at 89,000 MT (29,000 MT of raw sugar and 60,000 MT of refined sugar). In MY 2022/2023, local consumption of sugar was estimated at 32,000 MT of raw sugar and 60,000 MT of refined sugar. Consumption of sugar in Jamaica fluctuates but averages 82 lbs. per capita.

Jamaica's food and manufacturing sectors consume most of the refined sugar in the country. However, in recent years, the Ministry of Health and Wellness, as well as the Heart Foundation of Jamaica, have launched a joint national campaign warning of the dangers of excess sugar consumption. In response, some manufacturers have lowered sugar content in products. The GoJ has recommended a tax on sugary beverages to discourage consumers from purchasing and using products high in sugar. Should this legislation pass, it will limit both raw and refined sugar consumption in Jamaica.

The spirits' industry generally uses approximately 100,000 MT of molasses and 5,000 MT of raw sugar annually. Although there are other sweeteners available locally, market share is minimal compared to cane sugar, which remains the predominant choice among consumers.

Trade

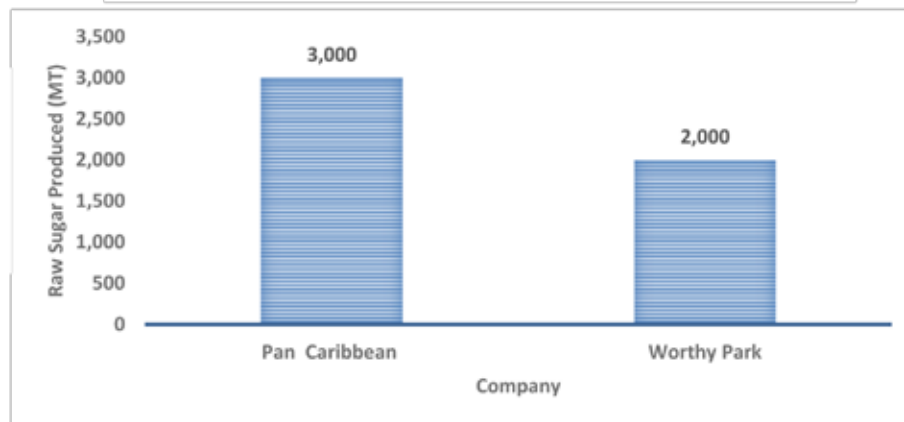
Jamaica has historically exported sugar to the European Union (EU) under the European Union Sugar Protocol (EUSP), which was extended to countries of the African, Caribbean, and Pacific (ACP) group. Under the EUSP, raw sugar garnered a premium price when sold to the EU as well as importing raw sugar for local consumption.

In 2009, the Economic Partnership Arrangement replaced the EUSP. Under the pact, the difference between the world market price and that of the ACP countries dipped. In 2013, the EU revised the Common Agricultural Policy (CAP), [EUCAP](#), effectively removing the preferential price enjoyed by ACP countries. This led to ACP countries, such as Jamaica, to operate under regular market conditions, which include high input costs and low efficiency relative to other global sugar markets.

The changes to the EU policy shifted marketing for Jamaican raw sugar. Currently, sugar is primarily used for domestic purposes, and exported to the Caribbean, the United States (based on a pre-determined quota), and a limited amount to the EU, even at reduced prices.

Although production is forecast lower for MY 2023/2024, local industry anticipates continuing to supply sugar to the United States under the TRQ. In 2022, Jamaica exported 5,000 MT of raw sugar to the United States, of the 11,584 MT allocated. The remainder is expected to be consumed locally or exported to other markets, including to those in the Caribbean Community (CARICOM).

Figure 2: Export quantities of raw sugar from Jamaica to the United States in MY 2021/2022



Source: Graph constructed using data from Sugar Industry Authority figures

Post expects Jamaica to continue importing refined sugar as it is not produced locally. Imports are projected to remain relatively flat for the outyear. In 2022, Jamaica imported refined processed sugar mainly from Guatemala, Colombia, and Canada.

Stocks

Producers generally limit stock levels to 4,000 MT of raw sugar due to prohibitive storage costs. Importers also stock a limited amount of refined sugar.

Policy

The Ministry of Agriculture and Fisheries (MOAF) governs policies for the operation of Jamaica's sugar industry. The policies address land usage, irrigation, and subsidies as well as other topics. The Sugar Industry Authority (SIA) is the regulatory body under MOAF that exercises oversight in areas of arbitration, research and development and monitoring and evaluation. The SIA also regulates and markets sugar and molasses.

The Jamaica Cane Products Sales (JCPS) Limited was a private marketing company created in 1994 to grant marketing licenses to the factories it represented under the SIA, as these factories lacked individual licenses to market their own products. After changes to the policy by the GoJ, the SIA started to grant licenses to sugar factories directly, therefore, making the JCPS obsolete; the company eventually closed in 2018.

The Jamaica Country Strategy for the Adaptation of the Sugar Industry ([JCS](#)) is the main policy guiding the Jamaican sugar industry. The JCS I (2009-2015) was designed to respond to the EU's policy changes that regulated sugar export trade in ACP countries. Following the revisions to the policy, the prices paid for raw sugar to ACP countries fell by 36 percent.

The *JCS II (2016-2020)*, which the MOAF updated in July 2019, has three main strategic objectives outlined below:

- i. developing and maintaining a sustainable private sector-led sugar cane industry based on multiple products;
- ii. strengthening of the social resilience, economic diversification, and environmental sustainability of Sugar Dependent Areas (SDA);
- iii. maintaining progress towards the GOJ's macroeconomic goals.

The policy, which is now in effect, has a three-phase approach: transition, transformation, and consolidation. These policy updates are expected to minimize the risks associated with the industry and provide an avenue to boost revenue streams. MOAF envisions the changes in the entire sugarcane value chain so that it no longer focuses only on any singular commodity. The Ministry states that the value-added prospects include the production and generation of energy products, such as ethanol, refined sugar, as well as the expanded production of premium products, such as rum and other spirits.

Marketing

At present, Pan Caribbean Sugar Company and Worthy Park Estate Limited are the only two sugar marketing agents in Jamaica. The GoJ licensed these companies to market its own products, which allowed them to set their own prices. All refined sugar is imported and distributed by independent companies to the retail markets and manufacturers of beverages and baked goods.

Table 2: Price of sugar

Type of Sugar	Prices (US\$/pound)		
	Producer to wholesaler	Wholesaler/Importer to retail	Retail to consumer
Raw	N/A	0.51	0.80
Refined	N/A	0.92	1.30

Table 3: Production, Supply, and Distribution

Sugarcane, Centrifugal	2021/2022		2022/2023		2023/2024	
	Dec. 2021		Dec. 2022		Dec. 2023	
Marketing Year Begins						
Jamaica	USDA Official	New Post	USDA Official	New Post	USDA Official	New Post
Area Planted (1000 HA)	14	14	14	14	0	14
Area Harvested (1000 HA)	9	9	7	7	0	7
Production (1000 MT)	515	515	479	479	0	475
Total Supply (1000 MT)	515	515	479	479	0	475
Utilization for Sugar (1000 MT)	507	507	471	471	0	467
Utilization for Alcohol (1000 MT)	8	8	8	8	0	8
Total Utilization (1000 MT)	515	515	479	479	0	475

Table 4: Production, Supply, and Distribution

Sugar. Centrifugal	2021/2022		2022/2023		2023/2024	
	May 2021		May 2022		May 2023	
Marketing Year Begins	May 2021		May 2022		May 2023	
Jamaica	USDA Official (1000 MT)	New Post (1000 MT)	USDA Official (1000 MT)	New Post (1000 MT)	USDA Official (1000 MT)	New Post (1000 MT)
Beginning Stocks	4	4	4	4	0	4
Beet Sugar Production	0	0	0	0	0	0
Cane Sugar Production	42	40	39	39	0	36
Total Sugar Production	42	40	39	39	0	36
Raw Imports	0	0	0	0	0	0
Refined Imp. (Raw Val)	60	60	60	60	0	60
Total Supply	106	104	103	103	0	100
Raw Exports	12	7	7	7	0	7
Refined Exp. (Raw)	0	0	0	0	0	0
Total Exports	12	7	7	7	0	7
Human Domestic Consumption	90	93	92	92	0	89
Other Disappearance	0	0	0	0	0	0
Total Use	90	93	92	92	0	89
Ending Stocks	4	4	4	4	0	4
Total Distribution	106	104	103	103	0	100

Attachments:

No Attachments

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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



VS Rhumhattan

Given the polar opposite weathers we have, I kept thinking about a simple one that would not dilute the rum too much, making it ideal for winter. One of the best ones for this situation is the rum version of the Manhattan. For this cocktail I selected Clément Rhum VSOP, a relatively young rum aged for a minimum of 4 years in new French oak barrels and in re-charred American oak barrels. Since this is a rum produced from freshly-squeezed cane juice, it will have a very special character, with well-defined oak notes.

For the cigar, I selected a Robusto (50 X 5) from Vegafina's Nicaragua line, a cigar with a medium to strong body, with leaves aged for 4 years, which is not uncommon for good cigars, but the idea of pairing a cigar and a rum of the same age captured my attention.

This is the recipe for the Rhum Manhattan:

- 6 oz. Rhum Clément VSOP
- 1 oz. Vermouth Rosso
- Orange Peel, for garnish

While you could mix the ingredients in a cocktail shaker with ice, doing so would dilute the rum too much, and the idea is to chill it without watering it down. The best way to achieve this result is to gently stir the ingredients with large ice cubes in a mixing glass or in the shaker. It is also essential to chill the serving glass ahead of time, otherwise the higher temperature will accentuate the alcoholic note of the cocktail, resulting in an



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imbalanced experience. Finally, take a piece of orange peel and gently squeeze it over the cocktail, to release the fresh, citric notes from the oils. At the time I lit up the cigar, I had already enjoyed a few sips of the cocktail and, at that point, the pairing was incredible. To make things better, the climate was also perfect.

While the cigar was on its first third, it was smooth, way smoother than what I had expected from its technical specifications. It could have been a random variation affecting this particular cigar, or it could have been caused by the cocktail overpowering the cigar, which would make sense later on, as the cocktail warms up, but not so much at the beginning. Let's see how things evolve.

As I entered the second third, the cigar's notes were stronger, the creaminess was more noticeable and the finish was more reminiscent of

stronger, bolder tobacco. The pairing became more balanced, with black leather and coffee notes up front and a subtle orange touch at the back. Adding the orange oils to a cocktail may seem strange to some people, but it is something done regularly in mixology, especially to these versions of the Manhattan, to add a fresh dimension.

If you can't find this particular cigar and would like to replace it with a similar one, consider that the smoking time should not exceed 30-40 minutes. Otherwise the pairing will be off, due to the increase in the temperature, or alternatively you'll need to make a second cocktail, which is probably the most reasonable approach.

Cheers!
Philip Ili Barake
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