

Canefire Gazette

ISSUE #007

OCTOBER 2016

U-Nite for Rum, Ribs and Reggae!

Perth reggae rockers the U-Nites will bring their high-energy sound to Rum, Ribs and Reggae.

Drummer and band manager Ian Norris said he always looked forward to events like Rum, Ribs and Reggae. "These events are absolutely vital to the local music scene and industry, especially outdoor events like Rum, Ribs and Reggae," he said. "It is these events that help create

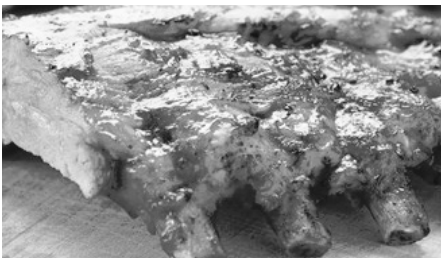


a true music culture right here in Perth, with more events like these people will no longer have to travel to experience the spirit of a true reggae festival."

Ian says fans can expect a high energy pulsing set from the U-Nites. "We have a very distinctive pulse and energy throughout our music, this pulse carries the message of oneness and togetherness through reggae rhythm. We keep the bass

big and smooth and place a joyful sound over the top of it."

When it comes to cooling down after a long set pumping out some of Perth's best reggae sounds, Ian's tipple of choice is a mojito. "A mojito is perfect in hot weather and with it being from Cuba it goes hand in hand with music," he said.



Rum 'n' Coke Marinade

Now that the weather is (slowly) heating up it's time to dust off the barbecue. This quick and easy marinade will make a star of any meat.

Ingredients:

½ cup Canefire

1 cup cola (do not use Pepsi as it can be too sweet)

Salt and pepper

Meat - chicken wings, steak, ribs etc

Butter or oil for grilling

To Prepare:

Mix the rum 'n' coke together and place in shallow dish or zip loc bag.

Season the meat with salt and pepper and cover with marinade.

Refrigerate for at least 2 hours, or overnight.

To Cook:

Pour yourself a rum 'n' coke to drink, because you deserve it.

Fire up the barbie to extra hot.

Grill meat in butter for extra caramelisation and richness, or use oil if you're watching your calories.

Enjoy the great taste of rum 'n' coke with your favourite meat!



Rum Renovations

The winter months have seen some upgrades to our laboratory facilities, still house and barrel store.

The Laboratory is where we test every single batch of spirit produced from our still and it is where we undergo development of new products, including our most recent Maiden Voyage Spiced.

The Still House houses our still, (who would have thought?), but also contains our boiler for boiling things and a couple of blending tanks for you guessed it; blending. We've opened up the space to allow for guests to get up and personal with our equipment and see for themselves where the magic happens.

The Barrel store has been re-organized to allow for a whopping 20% increased storage of barrels! This is great news because we're quickly running out of space.

More exciting upgrades and changes to come but in the meanwhile drop in for a look at our Great Northern Distillery. Tours are by appointment or by the hour on a Sunday.



Letters to the Editor

Hi Guys!

Just want to start off with saying that I love your work and eagerly await every issue but I just wanted to know where do all these fabulous recipes come from? Especially last issue's pie! Delicious!!!

Keep up the good work!

Shirly, Forrestfield, WA

Dear Shirly,

Thank you for your letter and such high praise! Many of our recipes are developed in-house and are put through rigorous testing; generally on unsuspecting guests. The Butterscotch and Maiden Voyage Apple Pie from issue 006 was the creation of our very own Bearded Baron; who I must admit knows his way around a strudel.

If you connect with us via our friends at Facebook we release other concoctions from time to time.

Sincerely,

The Canefire Gazette

We've had a massive response from our Letters to the Editor section and will continue to answer your enquiries as they come in! Please direct your letters to 496 Great Northern Highway, Middle Swan WA 6056 or our new email bag: thegazette@canefire.net



The Bearded Rum Barron recently had the opportunity to catch up with Master Distiller Rex Burdon of Nonesuch Distillery to discuss the finer points of Sloe Gin production

Upcoming Events

8th October 2016

Rumfest 2016: Rum, Ribs and Reggae

The second Rum, Ribs and Reggae kicks off at 10am on Saturday the 8th of October. Our esteemed guests will pour in to enjoy a sunny day filled with succulent slow cooked Ribs, laidback Reggae beats and some of Perth's best Caribbean Cocktails.

Six of Perth's most elite food trucks will be serving up a smorgasbord of Caribbean eats including smoked and slow cooked marinated beef and pork ribs, pulled beef and pork rolls, charcoaled and jerked chicken all accompanied with each Chef's special side dishes including peas and spicy rice. Save room for the Rib-Eating Competition in the afternoon.

While your fingers get sticky enjoy the laid back beats from The U-Nites, returning from last year's massive show, and a host of other Reggae acts including a special guest appearance from RTR Jamdown Mamma Trees and General Justice himself. Shoutout!

Wash it all down with your selection from our range of Canefire cocktails, tropical slushies and ice cold brews from our neighbours down the road at Brew42 or try out our very own on-site Barista for a late afternoon coffee hit!

Visit the website for details but don't miss out on your ticket!

Small Batch No. 11 Launch Night

5th November

A Kimberley Rum Company Small Batch is released once a year in a batch of only 500 bottles. Each Batch is a unique blend of Fortified wine and barrel strength Canefire. In order to celebrate this annual event the Great Northern Distillery is hosting a night of revelry and all things rum. We will be auctioning off a very special bottle of 10 Year Anniversary Rum for a deserving charity nominated on the night.

Fremantle Beerfest 11th - 13th November

Drop in and say hello at this year's Fremantle Beerfest to be held once again on the Fremantle Esplanade. We'll be slinging all the favourites while introducing the public to a few of our latest concoctions. That's right! The Maiden will be paying Fremantle a visit! Ahoy! Not to mention all the live music, comedy, masterclasses, demonstrations and over 60 local beer, cider and food producers all in one beautiful seaside location. I even hear some Burlesque might be involved. Definitely worth a visit

Kimberley Rum Company 5 Year Rum Launch - 3rd December

It's all pretty hush hush around the distilled water cooler but word in the barrel room is that they're planning a party in December to crack open the first of Kimberley Rum Co's annual reserve. We don't have many details yet but you heard it here first folks!

2 FOR \$75

FOR THE MONTH OF OCTOBER

ORDER ONLINE & USE THE CODE: MAIDENGAZETTE TO RECEIVE THE OFFER.




Quality accommodation near Perth and the Swan Valley from \$90 per night

Use promo-code "Rum16" when booking online and receive 10% off *



* Conditions apply



FREE WiFi

www.midlandtouristpark.com.au



midland
TOURIST PARK

**6 Toodyay Rd,
Middle Swan 6056
Ph (08) 9274 3002**