



Shaken, not Stirred - Martini Familiarization at the 20th Revelation Film Festival

The History of the Martini is mired in intrigue. Some say it was designed by a miner in San Francisco as a 'pick-me-up' on his way through to Martinez, California in the 1800s Gold Rush. Some say it was a creative marketing ploy by the Italian sweet Vermouth producers "Martini and Rossi". It is even suggested that the first Martini was served up by Martini di Arma di Taggia, New York City's Knickerbocker Hotel bartender, in the early 20th Century to John D. Rockefeller.

But how to order one at a bar without putting on your best Sean Connery accent? Dry? Sweet? Dirty? Pure? Perfect? Shaken or Stirred? Gin or Vodka!?

Let's start off with the basics:

Traditional, Gin or Vodka

The Traditional Martini is served very cold with gin and dry vermouth in a 4:1 ratio garnished with a green olive or lemon peel. If you want, specify Vodka instead of Gin. This will result in a lighter neutral flavoured Martini; depending on your

choice of Vodka.

Dry, Perfect or Wet

This refers to the ratio between Gin (or Vodka) and Vermouth. A Dry Martini has more Gin than a standard mix, with barely a splash of Vermouth. A Wet Martini has more Vermouth and a Perfect Martini has equal parts. The Vermouth gives a sweeter element to the cocktail, so if you've got a sweet tooth don't be afraid to get Wet!

Shaken or Stirred

Whilst Bond might like his Martini's Shaken, this bruises the Gin and releases harsh esters that would otherwise remain dormant. A Stirred Martini will be gently stirred on ice for 30 seconds, careful not to aggressively agitate, to keep the flavours trapped in; resulting in a much softer smoother Martini.

Straight Up or On the Rocks

Straight Up is strained into the chilled familiar 'V' shaped Martini glass where On the Rocks is in a tumbler over ice. Ice will

further soften a Martini where Straight Up will enhance the flavours.

With a Twist? An Olive?

Either a twist of lemon peel for added zest or an olive for a contrast of sweet and salt.

Dirty? Gibson?

A Dirty Martini has a splash of olive juice for the that extra briny taste. A Gibson Martini replaces the olive with a cocktail onion for a sharp sour bite.

And that's not all...

With the various Gins, local and International available today, the combinations are endless.

Start off Traditional and experiment to find which Martini is you. Or better yet get yourself a ticket to the Becoming Bond opening event to kick off and celebrate **20 years of the Revelation Film Festival this July 6 at the Luna Palace Cinemas Leederville.**

www.revelationfilmfest.org/tickets



In The Pines

In the crisp autumn air we were lucky enough to be among the sellout crowd that made their way to Somerville Auditorium to celebrate WA music at the 24th RTR FM In The Pines.

Under the beautiful Norfolk Island Pines a laid back crowd grooved along to a jam packed a bill that included Jebediah, POW! Negro, Rag N' Bone and Bells Rapids.

Whether they were down for a picnic with their family, set to some amazing tunes, or for a Canefire cocktail or two and a dance, nobody left disappointed.

And with some of Perth's best food trucks on hand, including the aptly named The Fish Boss, even those too disorganised to bring a picnic were covered.

Bring on In The Pines 25!

Photo credit: RTR Sebastian Mrugalski

Five surprising facts about Martinis

Don't be like Bond

Bond, James Bond, famously orders his martinis shaken not stirred, however most bartenders would wince at the order. Shaking a martini can cause small shards of ice to break off, diluting the cocktail, whereas stirring will give you a much better blended drink.

Where did it come from?

No one knows who actually first invented the martini. Some say it was originally developed by bartenders in New York, others say San Francisco. Odds are we'll never know for sure.

Famous fans

James Bond isn't the only famous Martini drinker. Ernest Hemingway, F Scott Fitzgerald and Winston Churchill were all fans of the iconic tiple.

The martini glass predates the cocktail

The Martini glass was originally used for other drinks before becoming associated with the famous cocktail. The glass we now call the Martini glass was originally simply called a cocktail glass.

World Martini Day

June 19 is World Martini Day, so mark the date and make yourself a classy concoction on the day.



Letters to the Editor

Hi Canefire,

I was in your tasting room the other day. I loved your stuff but I noticed you don't have any sugar cane fields. Where do you get your sugar to make your rum?

*Kind Regards, Will
Fitzroy, VIC*

Thanks for contacting us Will.

When we started in the Kimberleys at the end of the 90's we were getting all of our sugar from the Ord River Sugar Mill in Kununurra.

Unfortunately the sugar mill shut down in 2005, so we had to start sourcing from Queensland. So while our spirits aren't entirely West Australian anymore we are still proudly 100% Australian. Cheers!

-The Bearded Rum Baron



BECOME A REVELATION 2017 MEMBER!

We would love you to join our Rev community in time to immerse yourself and your like-minded friends in the biggest and longest Revelation Perth International Film Festival in history!

We can't wait to present the very best of independent film from over 350 submissions from over 30 countries. Add to that an array of special events including Revel-8, Industrial Revelations, Rev Academic and the new Club RevxBabushka - the hub of Rev for the duration of the festival.

BENEFITS INCLUDE:

- Festival Gold pass entitles you to access to all general screenings throughout the event
- Opening night VIP double pass allows you and a guest to attend our first night screening, and attend our post film party with complimentary drinks and food
- Discounts at all Luna Palace Cinemas throughout the year
- A bottle of very fine wine from our sponsor DeVine Cellars
- Our very special Rev T-shirt
- Program Launch Preview Screening Double Pass
- VIP double pass to our official opening of Picture Palaces
- \$5 off your Companion's ticket when attending a screening with you
- Eligibility to all Competitions and Giveaways
- Complimentary access to 12 REVonDEMAND films per year
- Double pass to an Australian Revelations screening
- Goodie Bag
- A \$100 Two Feet and a Heartbeats Perth small bar and cultural walking tours voucher

All of this adds up to more than \$500 in value, but our membership is just \$250!

*on presentation of membership card

**must be redeemed as per voucher



**REVELATION
PERTH INTERNATIONAL
FILM FESTIVAL**

Join Revelation as we celebrate our 20th birthday
this winter 6-19 July 2017

Sign up at
revelationfilmfest.org





Drunken Ginger-Lime Chicken Wings

Ingredients

½ cup lime juice
 2 teaspoons lemon juice
 2 teaspoons grated ginger
 ½ teaspoon salt
 ½ teaspoon black pepper
 ¼ teaspoon nutmeg
 12 chicken wings
 ¾ cup Canefire (dark)
 1 tablespoon brown sugar
 ½ teaspoon minced garlic
 ½ fresh jalapeño, seeded and finely chopped
 2 teaspoons honey

Directions:

1. Mix the lime juice, lemon juice, ginger, salt, pepper, and nutmeg together in a

bowl.

2. Marinate the wings in the lime mixture for 30 minutes at room temperature or 2 hours in the fridge.
3. In a medium saucepan, mix together the rum, brown sugar, garlic, and jalapeño, plus 1 cup of water. Bring to a boil then reduce the heat to medium and simmer. Stir occasionally for 10 minutes until the mixture reduces by about half and forms a glaze.
4. Remove the saucepan from the heat and stir the honey into the glaze. Set aside.
5. Remove the wings from the marinade cook on a bbq, grill, or oven bake until done.
6. Once cooked, toss wings with glaze and serve immediately. Enjoy!



Adventure Time!

The tireless and committed press team from the Canefire Gazette decided to blow off some steam at the end of summer.

What better way is there to blow off steam than a visit to the Adventure World water park? Relaxing in a cabana, poolside, is a great way to unwind and reward yourself, but also is a good opportunity to come up with new ideas for the rest of the year. What do we have in store for you before 2017 ends? Only time will tell.

It wasn't all lazily lolling about though, there were waterslides to launch down. The half a dozen, mid 30's writers of the Gazette can all attest: keep up with your cardio! The rapid, exhilarating descent down the winding, flying slides was met by the punishing climbs back to the top to do it all again. Incredibly rewarding but thoroughly exhausting.

While the Baron took home the kid at a candy store award, best looking in a bikini would have to go to our very own Master Distiller, Ryan.

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

Rumfest Lineup Announcement

MAIN STAGE BANDS

NGATI

New Zealand reggae

SALVATION BAND

Zimbabwe/Australia

THE U-NITES

Africa/Australia

JAH ERA

East Timor

VIP AREA ACTS:

REUBEN DI MELO

singer/guitarist

GUTHRIE

singer guitarist

DJS

Both stages

GENERAL JUSTICE

RTRFM

DJ UPFRONT

RTRFM

MUMMA TREES

RTRFM

NICK SHEPHERD

Ex the Clash

DOUGHBOY

New Zealand