

An Interview with Jaxon



We've all had the experience of popping into the shops for some milk and walking out with a trolley-load of stuff.

But what about stopping in for a quick drink on the way home and walking out with a job?

That's precisely what happened to Jaxon, one of the many talented individuals who have the pleasure of serving up delicious cocktails to thirsty customers at the Kimberley Rum Company's tasting rooms in the Swan Valley.

"I had spent the day down in Midland applying for jobs when I decided to stop in at the Tasting Rooms for a drink on the way home. I'd tried the Small Batch once before and I knew how good it was, so I ordered one of them and got chatting to the bar manager.

"After chatting for a bit I told him that I was looking for work so he

told me to come in for a shift the next day to see how I'd go" he said.

Since then Jaxon has become a feature behind the bar at the Tasting Room, as well as at events like Chilli Festival and BeerFest.

"The best thing about the job is definitely the people, those I get to work with and the customers," he said.

"We offer people the chance to see where it's made, to take them through the history of the company and to try flavours and mixes they may not have had before."

"We offer more than just our wide range of spirits and mixers, delicious though they are.

We give people an authentic experience, and it's great to be a part of that."



A Prince-ly Rum for a Prince-ly Fan

Many of you were aware that Prince was in town recently, but not many people know he is a massive fan of rum. Despite his busy schedule, Prince took some time to have super secret visit to the Great Northern Distillery to try Western Australia's best rum. He described the Canefire range as a "a strong spirit that transcends rules" and particularly enjoyed the Fruit Tingle cocktail. In honour of this occasion a limited edition 'Purple Rum' was created and will be available until it is sold out.

Easter w/ Canefire

March 26, 27 & 28 is the Easter Long weekend.

Come into the Distillery between now and then for some free chocolate with your tastings.

Try our Easter themed cocktail:

The Money Cap

A hot, little cocktail

Equal Parts -

Chocolate sauce

Faithful Henry Butterscotch Liqueur

Faithful Henry Coffee Liqueur

Topped with hot, frothy milk

Dust with chocolate & a chocolate covered pretzel to nibble on.

Authentic Polish Lemon Infused Vodka recipe

After the HUGE two days at the Araluen Chilli Festival this year the Baron has returned all fired up for a chilli lemon infused vodka. Vodka is the spirit best suited for infusion due to its extremely subtle flavour and purity. If we're talking Vodkas, we should be talking to the experts; the Polish.

One such expert, who has been making her delicious recipe for decades was willing to be bribed into sharing her traditional family secrets. Thanks Lina!

Ingredients:

5-7 Lemons

500ml of 95% Spirit

The major chains still don't sell it but you might be able to get it at independent bottle shops.

Alternatively I know that my cousin bought hers online. There is a polish shop in Rossmoyne that might sell it too.

7 heaped tablespoons of white sugar

700ml bottled water

Instructions:

Here is the base recipe our family work off, and we tweak it to suit our taste buds. If you find it too tart, add more sugar, or add more water if you think it's too strong!

Wash lemons and cut the rind off the lemons as finely as possible. Avoid cutting too deep into the rind as if there is too much of the white in the rind, it will come out bitter and that's NO BUENO!!

Boil the water in a saucepan. Add lemon rind and sugar into the water.

Once the water has turned yellow and sugar has dissolved, put aside to cool.

Juice the lemons.

Pour the lemon juice (with or without pulp - I prefer without) into the cooling, lemon sugar water.

Add the bottle of Spirit into the COOLED mixture and funnel into clean bottles for storage.

Allow the bottles to really cool down before putting into the fridge or freezer.

Vodka is best served very cold! Enjoy x - Lina

Warning: In Australia it is against the law to produce alcohol without a licence; ensure all alcohol you purchase comes from a licenced and reputable source.



5 secrets to blending extraordinary rum

Variety

An artist can use 3 primary colours to create 3 secondary colours from which a whole spectrum of colour evolves. A Master Blender takes their primary rum's and blends them into secondary rums from which a final blend can be constructed. Whilst an artist is restricted to just three primary colours, a Master Blender's base rums are endless.

Patience

Rum is a spirit that takes time. In Australia, it must be aged for a minimum of 2 years before it earns this title. In order to develop a significant catalogue for blending you'll need to wait on average 5-10 years on oak to allow for a broadening of character. That's a long time!

Experience

The palette of a Master Blender is a tool like any other and must be trained. It must experience other products with similar and different characteristics. If you can't tell what a good/bad rum is, then how do you expect to recognise a great blend when you make one?

Blind Trials

When you believe you have several winning blends trial them on your desired target audience. Just because you, the master Blender, likes a

heavily oaked rum doesn't mean your lesser inducted fellow humans will enjoy the same.

Break the rules

The greatest advances in the Sciences and Arts comes from outside-the-box thinking and blending is no different. Make sure you throw in a couple of 'outrageous' blends in with your normal samples, you might be surprised how well something off-the-wall might turn out. Just remember to record the recipe!

Chilli Festival 2016 – Putting Out Fires

March 11 and 12 marked the 14th Annual Araluen Chilli Festival, and the 10th Anniversary of the Canefire bar at the event. We have long been a stalwart at the Chilli Festival. From its humble beginnings at the Araluen Botanical Park, to its ever growing presence at Esplanade Park in Fremantle – Canefire has been there. The most ardent chilli fanatics know they can soothe a burning tongue with cool, refreshing Mojitos or a signature Backburn Monsoon.

The lingering Perth summer heat saw a mellowed crowd this year. Patrons were hugging the shade and easing their way into the chilli. The iconic Freo Doctor started to pick up in the mid-afternoon and a cool, forgiving breeze graced the festival grounds. Habaneros for Gringos took out the award for hottest chilli sauce. A rambunctious, young barman of ours thought it would be a good idea to try it minutes before he was needed on the bar. It rendered him useless for nearly an hour.

Chilli Fest is a Great opportunity to talk to new people about our product,

our passion and our Distillery in the Swan Valley. I think we have definitely made a few new Canefire converts. I expect to see a few new faces at the Distillery on a Sunday for a tour and taste very soon.

The Rum Baron.

Canefire gets Spiced

The spice isles called from across the Seven Seas, her hold bursting with casks of liquid gold and the delicate scent of lemon myrtle and wattle, waltzing on the breeze. Her moment had arrived, her Maiden Voyage was about to embark.

That's right! Coming this 2nd of July 2016, after years in development, we're launching our first ever Spiced Rum on her Maiden Voyage. A beautifully refreshing blend of local and imported ingredients including; lemon myrtle, wattle seed, cinnamon, clove and a dash of vanilla - all combined with a carefully selected blend of barrel strength Canefire.

In honour of this momentous event we're inviting you, our guests, to the launch of this long anticipated release. Not only will you be able to sample the spiced blends that didn't make the cut you'll be able rub shoulders with other local producers and collectors of fine Australian spirits.

We will be honouring the launch of our fair Maiden by auctioning off bottle 2 of 10 from our 10 Year Anniversary collection to one lucky bidder; all in the name of charity.

Tickets to the public are limited and will disappear fast so stay tuned to our social media or sign up to our Small Batch Club for updates.

Set Sail!

Introducing... The Cellar

Canefire Gazette brings you The Cellar: a space for all our upcoming deals and exclusive specials. Gazette readers will now get the scoop on all our promotions before the general public. Enjoy!



This Mother's Day get mum some rum.
Cocktail packs are only \$40!

Available from 01/05/2016 to 08/05/2016 from the cellar door or online (order code MUMRUM)



EOFY SALES SALES SALES
GRAB A BARGAIN WITH CANEFIRE!
2 BOTTLES FOR ONLY \$70!

Available from 23/06/2016 to 30/06/2016 at cellar door and online (promo code EOFY2016)