

Tax break for Distillers



There was something in the 2016/17 Federal Budget that may just whet the appetite of Australia's craft distillers and lovers of their product. The Government announced that (if re-elected) it would extend the brewery refund scheme to domestic spirits

producers allowing them to claim a refund of 60 per cent of excise paid up to \$30,000 per financial year. Kimberly Rum Company director Ryan Passmore said it was a welcome development that would help the industry to continue its strong growth. "It's very heartening

to see the Government recognise the contribution that boutique distillers make to the Australian economy," he said. "This rebate will be reinvested back into local businesses allowing them to grow and continue to support local employment."

to help celebrate the launch of our newest product...

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maiden voyage spiced 700ml bottles at

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Apple Pie Recipe

Filling

- 10 medium (1.25kg) apples. peeled/cored/chopped
- ¼ cup caster sugar
- ¼ cup Maiden Voyage Spiced Rum
- ¼ cup Faithful Henry Butterscotch Liqueur

Pastry

- 1 cup plain flour
- ½ cup self-raising flour
- ½ cup cornflour
- 125g butter chilled/chopped
- ¼ cup caster sugar
- 1 egg, separated

Step 1.

Combine flours, butter and ¼ cup caster sugar in food processor. Once it resembles bread crumbs add and combine egg yolk and ¼ cup cold water. Knead gently on a floured surface until smooth. Wrap in plastic and refrigerate for 30 minutes.

Step 2.

Place apples in a saucepan and cover with water. Bring to the boil, then reduce to a simmer. Cover for 5 to 7 minutes until they begin to soften. Drain then replace in saucepan with caster sugar, rum and butterscotch. Reduce the liquid over a low heat

Step 3.

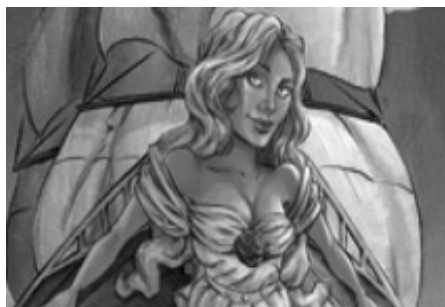
Preheat oven to 180°C/160°C fan-forced. Grease a 3cm-deep, 20cm wide pie dish.

Step 4.

Roll out two-thirds of the pastry between 2 sheets of baking paper. Line the pie dish with the flattened pastry and trim the edges. Spoon in the apple filling. Brush the edges with beaten egg white. Roll out remaining pastry to form the pie lid. Place over and press down on the edges. Trim excess pastry.

Step 5.

Make cuts in top for steam to escape. Brush with remaining egg white and sprinkle with sugar. Cook for 40 to 45 minutes or until golden brown.



Maiden Voyage Spiced Rum Launch Night!

July 2nd the Kimberley Rum Company's most ardent supporters joined us for the launch of our newest spirit, the Maiden Voyage Spiced. Loyal patrons, industry professionals and local distillers alike weathered a wintery West Australian evening to be warmed by our rum. Together we enjoyed samples of the new spirit alongside the entirety of our catalogue. Rum wasn't the only thing on the menu for the evening as there was also delicious food circulating to help soak up the liquor. While crafty cocktail barstaff would finagle fancy libations with finesse the Master Distiller and brand ambassador were giving light tours of the still house.

This is the second launch night we have held at the distillery. The first was a Sundowner for Small Batch 10 in November last year. These nights are a great time to come and get an exclusive look at our current projects and get some inside knowledge about how we do what we do. Keep an eye out for our next exclusive launch.

Rum, Ribs and Reggae is back!

Canefire presents Rum, Ribs and Reggae 2016! The Canefire Crew is busy planning an amazing day for 8 October. This exclusive event has a strictly limited release and sold out quickly last year, so make sure you grab your tickets as soon as they go on sale.

Our awesome live music lineup includes:

- The U-Nites • Souljah Kaptivz • NBA Rastas & Lion Rezz • Jah Era
- General Justice • DJ Simba • Mumma Trees • DJ Upfront

Stay tuned to social media for further updates!



Rum and Technology

While our Master Distiller has been busy blending rum we've had our best rum-nerds working day and night building a super fantastic mobile friendly website.

Taking into consideration all your valuable feedback the new website is going to bring the Kimberley Rum Company into the 21st Century;

Better late than never!

What does this mean for you, I hear you holler excitedly?

Well, it means getting access to our entire range of products and merchandise without having to get out of your beds, on your lunch break or sitting on the train trying to ignore crazy eyes over there smiling at you.

It means a loyalty program, where every dollar you spend will build points; or as we like to call them Canefire Credits.

These Credits will be redeemable for products, services, unique merchandise and will be transferable and giftable to your fellow Canefire advocates.

And finally! we'll have a proper home for our Gazette! That way, you can browse previous issues and check out the pictures in HIIIIIGH DEFINITION and SURROUND SOUND. Well, no. No sound.

The rum-nerds assure us that there are going to be heaps more exciting and wonderful features but for now we'll just have to wait and see come early November 2016.

Back to work rum-nerds!

Rohan's Rum Roadtrip



If I lived during the Roman era then I would have travelled to Rome...so here we are in the USA to have a look at what the peak of civilisation in this century has to offer its people.

First stop: Los Angeles. Our first day commenced with a walk down Hollywood Boulevard. We averaged about six homeless people sleeping on the sidewalk every linear mile. Had pipe smoke blown in my face twice and down toward the corner of Ventura they have people living on traffic islands. Not all was grim. We discovered a Hollywood version of a Swan View classic (image top right)

Not all the crazy people were out on the street. In fact a lot of the homeless were wearing hospital bracelets. We saw the Salvos serving up a soup kitchen, and the Seventh Day Adventists were promoting a free medical clinic. The scientologists were inside counting Thetans...hmm...

We rounded up the day by enjoying coffee at the Natural History Museum. I thought Polar Bears were supposed to be friendly? (image top left)

For more adventure with Rohan visit: <http://rjpbob.blogspot.com.au/2016/05/usa-road-...>

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