

Canefire Gazette

ISSUE #008

DECEMBER 2016



Canefire 5: The Perfect Rum?

The past few months at the Great Northern Distillery have been a hive of activity, with hordes of excited rum enthusiasts beating down our doors for a sample or two and our Canefire elves madly bottling and packing orders ready to ship before Christmas.

Tucked away in a dark cellar nearby, our Master Blender has been furiously creating blend after blend chasing that elusive

holy grail of: The Perfect Rum.

A good rum, dare I say, a great rum is born from many different rums known as a 'Blend'. One barrel might have a mysteriously rich heavy oakness, where another could be light, sweet and fun. It is the job of the Master Blender to take a selection of samples and create something that is flavourful, balanced and approachable.

"Canefire 5" will be our first 5 year blend and will be born from a combination of fourteen unique rums aged for no less than five years in small 225L french oak casks repurposed from Australian Wineries. With an expected February 2017 release of just over 3000 bottles, Canefire 5 will be made available from the Distillery, our website or from one of our loyal Independent Liquor Outlets.



Maiden Voyage Fruit Cake

Thanks to Mandy Gratzer for this delicious Canefire Christmas Cake!

Prep 30 minutes

Cooking 3 hours

Serves 20

2 ½ cups plain flour
½ teaspoon bicarbonate of soda
1 teaspoon mixed spice
½ cup brown sugar (firmly packed)
4 cups fruit mince
4 eggs, lightly whisked

- 250g butter, melted and cooled
1 cup blanched almonds
2 tablespoons (or more) Maiden Voyage
1. Preheat oven to 150C. Grease a 6cm deep, 22cm round cake pan. Line the base and side with 3 layers of baking paper to reach 5cm above the edge of the pan.
 2. Sift the flour, bicarbonate of soda and mixed spice into a large bowl. Add the sugar, fruit mince, egg and butter and stir until well combined. Spoon the mixture into the prepared pan and smooth the surface. Arrange the almonds over the top of the cake.
 3. Bake, covering with foil if necessary to prevent over-browning, for 3 hours or until a skewer inserted into the centre comes out clean.
 4. Pour the Maiden Voyage over the hot cake. Wrap the pan in foil and set aside to cool completely. Cut into slices to serve.



Spice up your Christmas

Playing off the back of the Whisky Sour the Bearded Rum Baron presents the Christmas cocktail of 2016:

The Sweet Maiden IN A COCKTAIL SHAKER

30ml Maiden Voyage Spiced Squeeze ½
an Orange
1 egg white
2 slices of lemon
3 drops Worcestershire
Ice

Shake, Shake, Shake

Strain into a tumbler full of ice Garnish with orange rind, some mint leaves and a sprinkle of nutmeg.

Letters to the Editor

We had such an awesome time at Rum Ribs and Reggae a little while back. In particular I loved the mojitos your staff expertly crafted. My problem is, I don't live close to the Swan Valley, so I don't get many chances to enjoy them. Do you guys set up at any other events around Perth where I could get a couple of those delicious mojitos? Greg - Fremantle

Hi Greg, thanks for getting in touch. We're stoked you had a blast at Rum Ribs and Reggae, it's always a great day. In terms of other events, you're in luck. We set up shop each year at Chilli Fest and Beer Fest. What's even better is that they're both in your neck of the woods, at the Esplanade Park in Fremantle! Chilli Fest is held in March each year and Beer Fest is held in November. We hope you can stop by to say hi! (and get a few delicious mojitos obviously)

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

WA Spirit Week

Local WA distillers are throwing their hats in together to start what will hopefully become a bench mark in the Australian craft spirit world.

This year Sunday 4th of December to Sunday 11th of December marked the first WA Spirit week. Events were held at such places as Dominion League, Hippocampus Metropolitan Distillery and Old Bridge Cellars.

This is a good time for distillers to get their message out there, and for the public to see what is new and different in their own backyard, and meet the people doing it.

What are your thoughts on the WA spirit scene? Send us in a letter and keep the discussion going.



Freo Beerfest 2016: Through the eyes of the Baron.

An early November weekend brought beautiful weather to Fremantle, and with it another successful Beerfest.

Anyone who has attended one of these festivals is no doubt familiar with my antics. The Bearded Rum Baron and his Canefire flag are becoming quite the icon. A stalwart, even. A prominent feature. Dare I say; the main attraction?

Everyone knows me by my stride as I circle the event with an ominous black flag billowing behind me.

And what better way to fulfil my role as Brand Ambassador and take in some samples from the festival at the same time?

Billabong Brewing offering up a nifty Ginger Beer?

Alright!

Kombucha from Kommunity Brew?

Sure thing.

Passionfruit Cider from Funk Ciders?

I won't say no.

Three Rivers Brewing Company putting up an American Pale Ale?

Don't mind if I do.

Riverside Brewhouse putting a fried chicken taco in my hand?

They know me too well.

What was the winner for the weekend?

Well, that would be a tie between the Canefire Mojito and the Maiden Voyage Spiced, Dry & Lime.

But you knew that already.

Small Batch Launch Night: 11th Heaven

It is a real privilege to be able to host launch events for the long term and new supporters of The Kimberley Rum Company. To the people who have given us so much we try to give back a little by hosting an awesome party. And the launch for Small Batch 11 was no different. A dimly lit distillery draped in red velvet with black lanterns captured the decadence and debauchery, the indulgence and delight, the saint and the sinner that is Small Batch. The Baron catered again with his epicurean culinary skills, incorporating Small Batch and its accompanying port into dishes such as our famous pâté with steeped cherries, and ooey goey brownies with a port chocolate dipping sauce. The Master Distiller, was his effervescent self as he proudly showed off his newly renovated distillery laboratory. Not only a master distiller, but also a master of spinning a good yarn.

The ever-charismatic Jam Master J ran the bar, and made sure everyone had a drink in their hand all night.

Keeping with a new tradition we auctioned off bottle 2 of 10 from our 10 year anniversary blend. The lucky auction winners were once again the Lenane Gang. The entire proceeds of the auction went to charity and the Lenane gang very graciously chose to nominate the same recipient as last year; the Young Women's Christian Association. Have you got your bottle of Small Batch 11 yet? You had better hurry as this one is moving quick!



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Till the end of January grab yourself two Canefire Backburn 700ml bottles for \$99 available online at www.copperandoak.com.au or in store at 235 North Beach Drive, Tuart Hill



CANEFIRE

