



Rubbing shoulders with giants at the Indie Spirit Tasting Perth

Hundreds of liquor lovers turned out to the first ever Indie Spirits Tasting event in Perth on March 15. With over 100 spirits ready for the tasting from more than 20 distilleries around Australia, there was something to please any palate.

Held at the very cool Flour Factory in central

Perth, the event was all about showcasing the amazing products of small independent distillers. As well as plenty of tastings and a chance to chat with the brains behind some of the exciting brands, there were also seminars covering everything from why investing in Whiskey isn't such a crazy idea to how to make

the perfect daiquiri.

While we weren't quite able to make it through all of the 100+ spirits on display (some of us had to work the next day) we can confirm that the local distilling scene has never been stronger or tastier!

Image Source: Indie Spirit Tasting Perth



We all know buying local benefits Australia...

...as well as providing jobs for locals and generating tax revenue for Australia, it also stimulates the local economy, as local businesses source much of their supplies from other Australian businesses.

But one of the less obvious benefits of buying local is that you can be much more confident that the goods are produced in socially and environmentally sustainable ways.

When you pop in to see where the products you consume are produced, you can generally be more confident that production is being carried out in an ethical manner.

For an example of what can happen when production is carried out on the other side of the world, far from the gaze of the Australian consumer, we need only to look to Jamaica.

A sugar factory that supplies a major distillery in the Caribbean nation was shut down for nine months last year after allegations that effluents from the factory were being pumped into the ocean and killing fish in nearby fish

farms.

And in January of this year a factory owned by the same company released 30 gallons of oil into a local river.

While these incidents are a long way from the local bottle shops where you buy your preferred brand of tipples, they are a reminder that buying local craft spirit doesn't just aid the local economy, it helps to encourage ethical



Letters to the Editor

Lovin' your newsletters and your rum!!

Hey, can I buy a barrel or two for our house down South?

If so, how much and where from?

Safe and happy xmas to all!

- Gavin, Naval Base WA

Hi Gavin,

Oak barrels are a highly sought after commodity. All of our barrels get re-used, re-sealed, re-purposed or cannibalized in house. We don't sell our barrels on as we can always find a new job for them in the distillery.

Unfortunately, we also have a long waiting list of family members eager to snap up the one or two that could be sold.

Cheers! The Rum Baron



Cocktail Recipe: "Derby No. 5"

30ml Canefire No. 5
15ml Sweet Vermouth
15ml Maple Syrup
1x Squeeze Lime Juice

Shake over Ice and Strain into a Chilled Cocktail Glass.

Garnish with a wedge of Lime or Mint and Enjoy!

Magic in a Bottle

There's some pretty impressive Aussie distillers around the traps making some very interesting and unique products.

One that has particularly impressed us is Ink Gin by Husk Distillers.

Based out of northern New South Wales, Husk have crafted a light almost floral gin, perfect for a warm summer day.

But just as impressive as the taste is how the gin, which is a deep purple in the bottle, transforms into a light pink hue when mixed with lime juice or tonic water. It has to be seen to be believed.

Check them out at inkgin.com

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 Rum is done; Guinea Pigs wanted!

You spent years moving thousands of litres of hot bubbling brew in and out of the still masterfully pulling off the most subtle esters armed with nothing but a hydrometer and your acutely honed senses.

You spent hours cleaning stainless steel tanks, hoses, fittings, pumps, test tubes and filters. Meticulously recording run sheets, recipes, variations of recipes, batches and balancing stock counts.

You've watched your rum grow and mature from a young fruity hopeful to a bold confident individual. And finally you have taken these strong proud individuals and made them sing in harmony with one song and one voice.

Your rum is ready. At least you thought so. It is time for blind trials!

So rather than have all the fun ourselves we've quietly released bottles to a few select venues and will be offering samples at the Great Northern Distillery ahead of our official Canefire Rum No. 5 release. Since its not fair to tease you with something you can't purchase we'll also make bottles available for you to take home and properly put the No. 5 through its paces.

Keep up to date via the Facebook page for releases near you.

Coco-Lime Cakes with Canefire Syrup

Ingredients

- Melted butter, to grease
- 125g butter
- 1 cup caster sugar
- 3 eggs
- 1/2 cup plain flour
- 1/4 cup self-raising flour
- 1/2 cup desiccated coconut
- 1 teaspoon finely grated lime rind 1/3 cup sour cream

Canefire Syrup

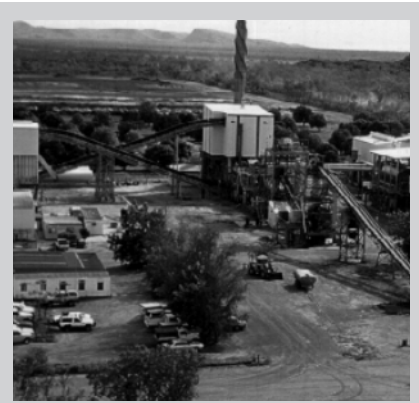
- 1 lime
- 1/3 cup fresh lime juice
- 1/3 cup cold water
- 1/2 cup finely chopped palm sugar
- 1/2 cup Canefire White
- 1 teaspoon coconut essence

Method

1. Preheat oven to 180°C. Lightly grease a 12 capacity muffin pan with melted butter.
2. Beat butter and sugar in a bowl with an electric mixer until pale and creamy.
3. Add eggs, 1 at a time, beating well after each until combined.
4. Stir in the flours, coconut, lime rind and sour cream until combined.
5. Spoon into muffin pans and bake for 30 minutes. Turn onto a wire rack to cool.

To make the Canefire Syrup:

1. Remove rind from lime with a zester.
2. Combine lime juice, water and sugar in a saucepan over medium heat. Bring to boil.
3. Remove from heat and stir in Canefire White, coconut essence and rind.
4. Place cakes upside down on serving plates and drizzle with syrup.
5. Garnish with lime rind and serve immediately. Enjoy!



Canefire Return to the Kimberley!

The Kimberley Rum Company, with the support of the newly elected State Government, has just announced a 2.1 billion dollar project for the restoration of the WA Sugar Industry in a new deal that will literally take WA's Finest Rum Home.

A company representative had this to say: "It's all hush-hush around the boardroom at the moment but what I can say is that we're very excited to be returning home".

Since the Ord River Mill Closure in 2007 Western Australia has had to fend for itself in regards to sugar; and our Master Distiller was no different. "Having used sugar sourced from the fine producers at CJ Ord, Kununurra, the bar was set very high.

We sought samples from mills across the country and refused to lower our standards beneath anything but the highest quality Australian sugar." said Ryan Passmore when asked at the recent Indie Spirit Tasting during a discussion on locally sourced produce.

Ryan went on to say that it was this diversity that gave him and his predecessors the tools to make such well rounded and unique Rums."

Do not fear! The Kimberley Rum Co will NOT be shutting its doors on their Swan Valley operations. Instead, development is underway to continue to bridge the gap between the north and south west.

APRIL FOOLS!

Whilst we would absolutely love to return to our roots in the Kimberley and see our WA Sugar Industry surpass its former glory we have had no interest from the Government yet. But! We'll keep writing and making rum until that day comes!

Image Source: 2ktours.com.au

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