



## Kimberley Boy at heart

While he may not live in the far north of Western Australia anymore, the Kimberley will always hold a special place in Scott Passmore's heart.

Scott's memories of growing up in the beautiful North West are those of a happy childhood, spent largely outdoors either camping or fishing.

"The main thing I remember about growing up the Kimberley was how beautiful it was up there."

While it was a largely idyllic upbringing, growing up in the Kimberley was not without its dangers.

"I once lost my jocks going across Ivanhoe Crossing because the water was flooding that fast," Scott recalled.

It was while the family was living in the Kimberley that Scott's dad Rohan began experimenting with distilling rum, a hobby that eventually grew into the Kimberley Rum Company, now one of the oldest distilleries in WA.

While the end of the sugar industry in the North West forced the Kimberley Rum Company to make the move to Perth, Scott says his connection to the Kimberley remained as strong as ever.

"Words can't describe what the area means to me and the rest of the family. I travel up there with my two brothers every chance we get. We spread our mother's ashes at the S-Bend, our favourite fishing spot in the Kimberley because she wanted them there and wanted us boys to have one last hoorah."



## Hanging with Mr Cooper

You have been scouring gumtree, calling around wineries and even visited the local brew shop.

When all hope is lost and you're staring down into the bottom of the abyss you get a phone call.

"Yeah mate, she's an ex-sherry french oak barrique. Been empty a few weeks but she holds her wine a treat."

### **BINGO!**

You rush your new baby home on the back of a friend's ute eager to fill it's hold with your finest cut spirit.

### **STOP!**

You're not ready, and neither is your new barrel. Slow it right down.

Firstly, fill your new barrel with water.

Some leaks may appear here and there, but as the oak expands it will soon become water tight again.

Be sure you flush the water every few days to avoid bacteria building up and spoiling your barrel.

You could use a little keg sterilizer, such as Sodium Metabisulphite (available from most home brew shops).

The leaks should seal up after a week or two of this and you will have a nicely sealed barrel ready to begin the long journey of spirit maturation. But what if they don't?

There are several reasons why a barrel won't hold its liquor after a good soaking. It could be split from mistreatment, a tiny hole from some nasty wood eating interloper or its bands could have slipped too far down the batons from neglect.

Join us next issue as we tackle these problems. Until then, happy hunting!

Or contact a professional:

John from Margaret River Cooperage.

[margaretrivercooperage.com.au](http://margaretrivercooperage.com.au)

## Bobby's Sweet Roll Rum/ Butterscotch

### **Main Alcohol:**

Canefire, Faithful Henry  
Butterscotch Liqueur

### **Ingredients:**

15ml Faithful Henry Butterscotch Liqueur  
½ tsp Ginger syrup  
15ml Sweetened soy bean drink  
30ml Canefire (dark, Backburn or No. 5)  
4 - 5 drops Raspberry Syrup

### **Preparation:**

Combine butterscotch, ginger syrup and sweetened soybean drink in a boston shaker

Add ice, stir gently for 1 minute or until shaker begins to frost

Ensure the mix is cold and slowly add rum while stirring.

Strain into chilled glass, over ice Using an eye-dropper: dot the drink with raspberry syrup

**Glassware: Punch Glass**



## Canefire.net gets a facelift

The Kimberley Rum Company is proud to present the launch of the all new and improved website with a host of new features and accessibility.

The biggest improvement is to our online store, allowing you to easily view (and purchase) our finely crafted rum.

The Canefire Gazette has its own section where you can read previous issues.

Signing up is easier than ever and if you do, each purchase will earn you 'Canefire Credits' which will accrue and be redeemable for discounts and special, exclusive items.

Our very first 'Double Credit' weekend will feature in November where you will earn TWICE the credits for your purchases for the whole month; just in time for Christmas!

Most importantly we're mobile friendly! So feel free to wander our virtual distillery from the comfort of your own bed, in line at the grocer or on the toilet!

Stay tuned for more exciting technological updates from your favourite rum makers!  
[www.canefire.net](http://www.canefire.net)

## Movie Review Becoming Bond

Becoming Bond ostensibly documents the story of the only person from outside the United Kingdom to ever portray superspy James Bond on screen - George Lazenby.

And in this sense the film is a success, it documents the incredible story of how a car salesman-cum-male model who had never acted in his life replaced Sean Connery as Bond by starring in On Her Majesty's Secret Service.

But Becoming Bond, which tells its story through a combination of reenactments of key events overlaid by interviews with Lazenby, is a rare window into the past highlighting how much the world has changed since the swinging sixties.

One thing that hasn't changed in the years since he portrayed Bond, James Bond, is Lazenby's obvious charm and good humour, which shine through in this very well made documentary.

Becoming Bond was shown at the Opening of the Revelation Film Festival on 6 July sponsored by the Kimberley Rum Company.

**Score: four out of five  
shaken martinis**



## 5 Tips for Rumfest 2017

### Rum Ribs and Reggae

1. Gates open at 10am. Get in first to secure a prime location. Picnic blankets and bean bags welcome!
2. Check the weather a few days out! Rumfest is held on the 14th of October and has seen heatwaves and thunderstorms alike. Dress accordingly!
3. Pre-install the UBER or TAXI app to your mobile device to make sure you can get to and from the grounds with ease. Public transport is limited!
4. It's a long day of Rum, Ribs and Reggae. Don't forget to drink plenty of water!
5. Check your inboxes in the weeks leading up to Rum, Ribs and Reggae for more important tips to get the most out of your day.

