

Canefire Gazette

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Series: Life of a Distiller by David Gear



When he started working as a distiller at the Kimberley Rum Company in 2011, Nathan Glew never dreamed that the rum he helped produce would go on to conquer the globe.

The Canefire No. 14 Premium Australian Rum that Nathan helped produce all those years ago recently won the double gold and best in show at the Global Spirit Awards in Las Vegas and also picked up the a Double Gold in the San Diego International Spirit Festival.

"Back in those days we were just a small team working hard to produce something

that we would enjoy drinking ourselves," he said.

"It's still surreal thinking that now, seven years later, the product I helped produce has gone on to win so many gold medals and international awards."

Despite the rum he produced going on to win accolades around the globe, Nathan's entry into the world of distilling was much more auspicious.

"It all started with a conversation with General Manager Ryan Passmore, which led to us having a drink, which led to a formal interview and I then started work

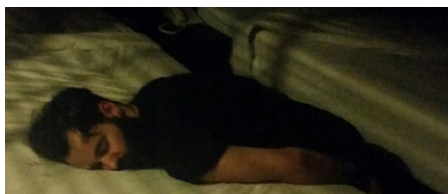
the next week," he said.

"I got to work with such amazing people who really had a passion for producing great spirits. Getting so much positive feedback for a product that was founded on passion has been absolutely amazing."

Despite having left the distilling industry (Nathan currently works as a coordinator of predelivery at an engineering company) he still has fond memories of his time at the Kimberley Rum Company.

"It's honestly the most fun I have ever had in a job, it rarely felt like work at all."

A vibrant, tropical-themed promotional graphic. The background is a collage of colorful palm leaves and foliage in shades of green, yellow, and orange. In the center, the text "THE COCKTAIL CLUB" is written in a bold, black, blocky font with a white outline. Below it, "presents..." is written in a smaller, black, cursive font. The main title "SUMMER SUNDAY SESH" is in large, bold, multi-colored letters (red, orange, yellow, green, blue). Below the title, it says "EVERY SUNDAY IN SUMMER 12PM TO 5PM" and "LIVE MUSIC, FOOD, COCKTAILS". In the bottom right corner, there is a black circle with "FREE ENTRY" in white, and a pink speech bubble with "a natlyco event". The word "CANEFIRE" is written in a stylized, black font with a white outline.



The Bearded Rum Baron's Guide to Hangover Cures

It is that festive time of year again where we all tend to imbibe more than our recommended daily intake.

The fall out from this can have rather untoward results. As a professional; these are my top tips to keep the katzenjammer at bay.

1. Watch The Hangover

Just the first one, though. Pretend the sequels didn't happen. They may make it worse.

2. Bacon, lots of Bacon

High fatty and salty foods are great for replacing all those lipids you lost along the way last night. Just remember to back it up with plenty of water.

3. Preparation and Prevention

Hindsight is 20/20. If you are planning on drinking in the evening, be kind to your future self by keeping up your water and food intake across the night. Know your limits.

4. Bloody Mary

The best hair of the dog.

Spicy tomato juice and vodka will help soften the blow. Though stick with one, we aren't getting back on the horse just yet.

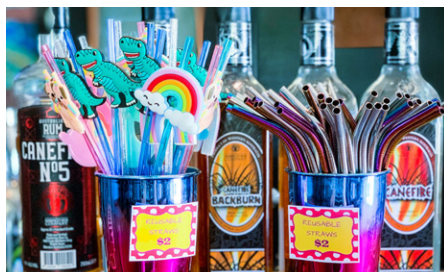
5. Don't Wallow

Get up, go out, get some fresh air, get someone else to drive you somewhere. The more you dwell on what you've done to yourself the worse it becomes.

Take these tips as your new year gospel and spread the word.

If you have any tips you want to share instagram me @beardedrumbaron or facebook us

@ www.facebook/ GreatNorthernDistillery Cheers!



The Kimberley Rum Company's 2019 Eco-Friendly New Year's Resolution

As the world draws ever closer to the threat of social and economic collapse on top of a Kosciuszko-esque mountain of disposable cups, straws and shopping bags, it is time for all of us to take a good look at our environmental imprint; and the Kimberley Rum Company is no exception.

Our Great Northern Distillery, purpose built in the Swan Valley, currently powers itself via our 1000L Stainless Steel 20kW solar powered still. This ensures we have enough energy for production to see us long into the future while reducing our reliance on 'The Grid'.

In 2019 we are refining our processes to maximise solar use and reduce power waste through a Tesla battery installation.

Our waste?

Spent sugars and yeast are processed onsite through several gravel lined pits that separate and clean our effluent with the added benefit of increasing microbe activity within the soul; perfect for pre-fertilization.

In 2019 we will dig a further 4 pits and commercialise the sale of our very own soil rejuvenating liquid gold.

We've switched to biodegradable environmentally friendly cups for all our ticketless events and haven't bought a single straw since July.

In 2019 we would like to encourage further environmentally friendly awareness with reusable cups, straws and biodegradable packaging for online orders.

In 2019 we're installing a fancy new 30,000 litre rainwater tank to replenish our stainless steel still's condenser reservoir, maintain humidity control of our maturation sheds and to water an additional 300 square meters of new fruit, herb and grape vines with the aim of producing all our required botanicals on site.

Have any further ideas or initiatives we could implement? Please contact us at gazette@canefire.net with all your valuable feedback.

Candied Orange - Garnish

A handy little recipe for a great garnish. Suitable for cocktails, desserts or a sweet side snack for a buffet when entertaining. Using white sugar will give a softer, lolly characteristic. A darker, softert sugar will give a more 'toffee' effect.

Ingredients:

½ cup Maiden Voyage Spiced
1 cup water
1 cup sugar
1, 2 or 3 oranges

Recipe:

Pre-heat oven to 120°C, fan-forced. Combine sugar and water in a small saucepan over a low heat. Be careful not to simmer or boil. Dissolve all the sugar.

Slice the orange into rings. Discarding the tops and tails, keeping only rings that display the flesh of the fruit.

Remove sugar/water combination from heat, add the Maiden voyage and stir.

Sit the orange slices in the solution for around 2-3 minutes. Lift out, drain off excess liquid. Lay-out orange slices on baking paper on an oven tray.

Place in oven for 20-30 minutes, or until orange slices start to dehydrate. (Orange slices will continue to dry and crystallize once out of oven, so do not over do it. Browning or wilting is too far, and the orange slices will become bitter.)

Let sit until cool, then add to your favorite cocktail, dessert or eat on its own. Use whole or crumble them up. Enjoy!





Pineapple Mojito Punch

Ingredients

2 limes, cut into wedges
2-3 tsp caster sugar, to taste
8 fresh mint sprigs
1 litre (4 cups)
soda water, chilled
500ml (2 cups) pineapple juice
310 ml (1 ¼ cups)
Canefire White
Fresh pineapple slices,
to serve
Mint ice cubes, to serve

Recipe

Squeeze the lime wedges into a punch bowl or large jug.

Add the squeezed wedges, sugar and mint to the bowl and muddle with the back of a spoon. Add soda water, pineapple juice and rum and stir to combine. Top with pineapple slices and mint ice cubes just before serving.

Tip: The night before, fill ice cube trays with fresh mint and water. Freeze.

Spring/Summer Update

Slow Foods Terra Madre ITALY

A carefully selected combination of old world spices with native Australian botanicals, including Lemon Myrtle and

Wattleseed, was the talk of Italy at the world's biggest foodie event 'Terra Madre' which had a visit from our very own Lady, the Maiden Voyage Spiced Rum.

AFL Grand Final and Worlds Best Aussie Rum

With bandwagons securely tethered, the final siren sounding the crushing defeat of the toothless contenders for the throne, the West Coast Eagles secured another trophy for Western Australia! And we've done our part! Securing 17 international awards in the last half of the year alone. One GOLD, three DOUBLE GOLDS and a BEST IN SHOW in Las Vegas for Canefire Rum and WA. It just goes to show that those here on the West Coast can match it with best globally and interstate. Carn the Eagles 2019!

Rumfest 2018: Rum, Ribs & Reggae SWAN VALLEY, WA

Spring has left the building leaving us a hazy memory of bright tropical cocktails accompanied with the heavy scent of slow cooked marinated ribs sizzling to a relaxed reggae baseline. Rumfest 2018, Rum, Ribs and Reggae saw sellout crowds plaster the lush rolling green lawns of the Canefire Gardens.

Great Northern Distillery launches The Cocktail Club SWAN VALLEY, WA

While the sun is high and the t-shirts loud, the Great Northern Distillery is proud to present the opening of its new outdoor venue - The Cocktail Club. Complete with thatched tropical bar, vibrant cocktails, a rotation of Perth's best food trucks and kickin' summer beats this new space is open for groups, events and functions. Jump online to secure your spot!

Fremantle Beerfest FREMANTLE, WA

Proudly we lifted a mojito or two in celebration of WA's burgeoning craft brewing industry. Shoulder to shoulder with WA's finest brewers and their brews we inducted a good portion of these beer-seeking adventures to the dark side of spirits. Favourite cocktail on the day? That would have to be the Maiden Voyage

Spiced with Dry and Lime. Deliciously zesty!

Canefire No. 9 and Small Batch #13

Because we haven't been busy enough already we managed to slip in the commercial release of Canefire No.9 Premium Australian Rum for Christmas. This rare release is blended from 9 French Oak 225L barrels aged no less than 10 years and each with a unique taste, smell and colour to form one bold Australian Rum. Small Batch Number 13 is also available for a VERY limited time, with an allotment of ONLY 480 bottles produced this year. A robust blend of award winning barrel strength Canefire Rum cut with not one but TWO fortified ports sourced from the now closed highly acclaimed Highway Wines of the Swan Valley. Truly a unique expression that can never be repeated. Both of these releases are available from our online store, or at the distillery, for an extremely limited time. Don't miss out!

Events, releases and more online

www.canefire.net or [www.facebook/greatnortherndistillery](https://www.facebook.com/greatnortherndistillery)

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:

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