

Canefire Gazette

ISSUE #017

APRIL 2019

Cocktail Conflict



The so called beer war raged across the suburbs of Perth last year with watering-holes competing to offer the City's cheapest pint of beer – much to the delight of consumers.

Now it seems a cocktail conflict, (or should that be a spirits stoush?) has erupted in the eastern suburbs.

Midland mainstay The Principal Bar & Restaurant fired the first shots, recently

slashing the prices of a select range of their spirit and mixer cocktails to \$5.

Never ones to back down from a challenge, in April the Great Northern Distillery will return fire, and cut the price of their classic cocktail range to just \$4. This includes the latest addition to the classic cocktail lineup - the Bloody Mary.

Great Northern Distillery General Manager Ryan Passmore said healthy competition in the market was great for business and for customers.

"If there's one thing the people of Perth love more than a refreshing cocktail it's a great deal and we're delighted to be able to offer both," he said.

"We see competition in the industry as a great thing. As a business, competition challenges us to continually improve and strive to provide even more value for our customers. And the public get some great deals at the same time!"



BRB in Hollywood

Spotted!

Our very own Bearded Rum Baron was caught on camera on the Oscar's Red Carpet in February!

BRB was there to offer refreshment to the stars as they greeted the crowds, and managed to ease a few nerves with his signature martinis.

When asked if he had any juicy gossip, BRB stayed classy, simply stating: **"What happens on the red carpet.....Stays on the red carpet"**

The Great Cocktail Challenge

Whether it's the expertly balanced Cubra Libre poolside in Havana, or the 2:00am post night-out mad scientist raid of the liquor cabinet; we all have that 'special

cocktail'.

Why keep your creative masterpiece locked in the cellar? Share it with the world, or at the very least, us here at the Canefire Gazette.

Submit your iconic creations recipe to The Great Cocktail challenge before June 1st 2019 and go into the draw to WIN a double pack of our very own Maiden Voyage Spiced Gold developed with select Western Australian botanicals.

The winning cocktail will feature in the next issue of the Gazette and will join our new seasonal Winter menu at The Great Northern Distillery's exciting new space; *The Cocktail Club*.

Submissions to:

thegazette@canefire.net

Good luck!

Endless Summer

On Friday 15 March The Cocktail Club kicked off with Endless Summer, our first evening event for the year. The audience were given all the necessary ingredients to rock out - amazing bands, exclusive venue and Canefire Rum!

The Atlas State launched straight into it with their epic prog rock guitar solos, followed by some rock anthems by The Last Colour You See. Sugarwood brought a different sound with melodic vocals matched to keyboard rock. Things hit a different note when Flyball Gov'nor took the stage - their energetic funk-rock sound had the crowd on their feet.

Keep an eye for future events at The Cocktail Club; The Swan Valley's hottest new live music venue





Grape Expectations

The start of February heralded our annual port making season.

November rains and a dry, hot January yielded some of the best grapes we have seen on our vines. Plump, deep purple berries; bursting with sweetness and flavour.

The last Thursday in January came up, and on a whim we decided to test the grapes.

The sugar index was spot on, so a race against the clock began.

We needed to pick and press these grapes before any rainfall caused them to swell with water, or a too-hot day dried them out.

Friends and family were nudged out of the woodwork and our earnest group gathered before dawn.

By 9:00am we had picked the vines bare but the result was worth it with a haul coming in just under a tonne!

This was half the yield of last year, but the grapes were twice the quality.

We were done pressing by 10:00am, just in time for a nice Sunday BBQ and a few drinks. But for us producer types the real fun had just begun.

Now, accomplished Rum distillers we might be, but wine making certainly isn't our wheelhouse.

Having said that, through gentle guidance and six seasons in hand we have begun to perfect the art.

We cultivate a wild ferment, and balance with a fortifying agent made by our

distillers from the finest Swan Valley grapes.

This years harvest will fill four barrels, which we will bury in our back catalogue for at least five years.

With some hard work and a lot of patience we will end up with some Kimberley Rum Company port, as well as a handful of genuine port seasoned barrels; primed and ready to be filled with our great Canefire Rum, to begin the aging cycle again.

More hard work, more patience, and the cycle continues.



Hot Cross Maiden Buns

Ingredients:

- 1 cup sultanas or raisins, soaked in ½ cup Maiden Voyage overnight
- 3 ½ cups bread flour
- 1 cup milk
- ¼ cup honey
- 1 tablespoon instant dried yeast
- 1 ½ teaspoons grnd Cinnamon
- 1 teaspoon ground nutmeg
- ½ teaspoon mixed spice
- 2 eggs
- 60g butter, softened and cubed
- 1 teaspoon salt
- Flour crosses
- 40g plain flour
- 3 tablespoons water For Glaze

- 2 tablespoons sugar
- 2 tablespoons boiling water
- ½ teaspoon gelatine powder

Method

Step 1

Make a water roux.

Take 1/6 cup of the bread flour and whisk with 1/2 cup of water in a saucepan until smooth.

Heat on medium heat and stir until it thickens to become a roux. In 5 minutes when it reaches 65°C remove from the heat and gradually add the milk and honey. Whisk until the honey melts. Cool to 45°C.

Step 2

Place the rest of the bread flour, yeast, cinnamon, nutmeg and mixed spice in a bowl and use an electric mixer to combine.

Step 3

Whisk the eggs into the water roux mix, then add to the flour.

Mix/knead until elastic. Finally add the butter cubes one at a time.

It needs to be stretchy but not break. Roll it into a ball and leave to rise in a warm place. (up to an hour)

Step 4

Preheat the oven to 180C. Mix the cross ingredients together to make a paste and place in a small piping bag.

Punch down the dough and knead in salt and the drained sultanas. Reserve the rum to mix with the butter to create rum butter.

Line a baking tray with parchment. Flour your hands and a surface and shape 12 easter buns.

Pipe crosses on top and bake for 30 min.

Step 5

For Glaze, whisk the sugar, boiling water and gelatine until smooth, brush over the hot buns.

Serve with rum butter (whisk 100g very soft butter with the leftover rum)

