

Canefire Gazette

ISSUE #018

JULY 2019

The History of Rum: Part 1



Welcome to the first part in our History of Rum series, which will take you on a journey from the birth of rum to its current place in Australia's burgeoning craft spirit industry.

The early history of rum is a tale of slavery, colonialism and industrial waste. Our story starts in the Carribean in the early 1600s.

In order to satisfy the sweet tooth of their citizens, the European colonial powers established massive sugar plantations on Carribean islands. To provide the huge amount of labour required to produce sugar at an industrial scale, millions of slaves were imported to work the fields and refining facilities.

It was in these refining facilities that the seeds were sown for the development of the drink we know and love today.

Some enterprising slaves discovered that the molasses, which was a byproduct of the process of refining sugar could be fermented into alcohol. It wasn't long until they realised that by distilling this product they could produce the world's first modern rum.

The drink proved instantly popular and in just a few short decades had spread around the world. Indeed, a tin bottle of rum was found in the wreck of the Swedish warship Vasa which sank in 1628.

Rum proved particularly popular in what

was then the 13 American colonies. It has been estimated that on the eve of the American Revolutionary War, an average of 14 litres of rum was being drunk by every man woman and child in the colonies.

The drink's popularity persisted after the US gained independence, with George Washington insisting that a barrel of the finest Barbados rum be served at his 1789 inauguration.

We will leave our story there and pick up the tale in the next edition, exploring the special place rum has in naval tradition and colonial Australia.

**TASTING PLATTERS AT
GREAT NORTHERN DISTILLERY
3 CANE SPIRITS AND
3 LIQUEURS FOR \$20**





Canefire World Tour Shoots for the Moon

Las Vegas, Miami, San Diego, Los Angeles, China, Hong Kong, Singapore, London and Adelaide.

Over the past 12 months our Canefire Premium Australian Rum has travelled over 96,000KMS.

Twice the circumference of the Earth or 22 flights between Perth and Sydney; that's 2/5ths of the way to the moon!

In its travels, Canefire Premium Australian Rum has secured 28 local and international acclaims, up against some of The Planet's very best Rum.

- 5 Bronze
- 13 Silver
- 2 Gold
- 3 Double-Gold
- 2 Best Rum in Show
- 3 Design Awards

Across 4 continents, for those keeping count.

Kimberley Rum Company master distiller and general manager Ryan Passmore said the award capped off a busy and rewarding year for the Western Australian based distillery.

"Last year we had some fantastic results internationally, picking up Double Gold Medals at the Global Spirit Awards hosted in Las Vegas, San Diego International Spirit Festival and the China Wine and Spirit Awards," he said.

"But being recognised in our own backyard is particularly special for us."

"I think this shows that the Australian craft distilling industry can match it with the best in the business."



Feeling Chipper

Once a barrel has run its course and no longer holds liquor there is a final life for it: Chips A'hoj. Old staves can be broken down into chips and shavings. These chips and shavings are like little barrel flavour flakes. A treasure trove of flavour if you will. Seasoned loveliness. Woody goodness.

In the wise words of Guy Fieri "We are riding the bus to Flavour Town."

Whilst the chips and shavings will give off a lovely fresh cut aroma, they can also impart that well-hewn depth into a spirit of your choice.

Surface area is a thing. More contact with the wood means more rapid flavour development, which means good drinking.

You can give that cheap bottle of spirit in the back of your cupboard the gold standard treatment with a few weeks of aging. Drawing out the oak characteristics, along with the flavour notes of the spirit previously housed in that particular barrel.

A coffee filter makes a great medium to separate the chips out of the solution, so you can use them again and again.

I leave you with a haiku:

Barrels made of wood.
French Oak wood chips and shavings.
Ride the Flavour Train.

Kimberley Rum Company is proud to release a limited reserve of barrel shavings from their globally acclaimed Canefire Premium Australian Rum. Available exclusively at Great Northern Distillery or online at www.canefire.net

Canefire Coquito

Now that Winter has officially arrived, why not try our take on the Coquito, also known as a Puerto Rican eggnog.

Ingredients

- 1 can evaporated milk
- 1 can sweetened condensed milk
- 2 cups coconut cream
- 1/4 teaspoon cinnamon



Rum Culture

We've scoured streaming services, looked through classic literature and browsed our bookshelves to bring you the top five appearances of rum in popular culture.

5) It's Always Sunny in Philadelphia is a show littered with questionable decisions. Frank Reynolds' (played by Danny Devito) combination of rum and ham to create rum-ham is definitely one of them.

4) If there's one thing that pirates love as much as booty and plunder it's a good stiff drink and their favourite drink is rum. The crew of Hispaniola in Robert Louis Stevenson's classic Treasure Island are no exception, often singing the sea shanty Dead Man's Chest which includes the line "yo-ho-ho and a bottle of rum".

3) Despite not being published until 1998, The Rum Diary is one of the first novels written by the great Hunter S. Thompson. The semi autobiographical novel, which was adapted into a movie starring Johnny Depp, chronicles Thompson's time spent living in Puerto Rico.

2) This is a bit of an old one, but The Andrews Sisters had a hit on their hands all the way back in 1945 with their song Rum and Coca-Cola. The calypso song went on to spend ten weeks at the top of the Billboard Pop Singles chart.

1) "Why is all the rum gone?" is probably the best and most iconic line in the first Pirates of the Caribbean movie. Jack Sparrow (played by Johnny Depp in his second appearance on this list) utters the line after his rum supply is burnt by Elizabeth in an attempt to attract rescuers to the desert island on which they are stranded.

1/8 teaspoon nutmeg

1 teaspoon vanilla

1 1/2 cups Canefire white

Cinnamon sticks for garnish

Place ingredients into blender until well mixed. Pour into a bottle and refrigerate until cold. Serve in small glasses and sprinkle top lightly with nutmeg. Garnish with cinnamon sticks.