

Canefire Gazette

ISSUE #020

JANUARY 2020

The History of Rum: Part 3 Sly-grog and Rum Rebellions - Distilling in Colonial Australia



The history of distilling in Australia can be traced back almost to the Captain Phillip's First Fleet in 1788.

In early colonial New South Wales, traditional currency was in short supply. So being paid in goods rather than coin was commonplace.

It wasn't long before rum (a term often used at the time to describe any distilled spirit) became the unofficial currency of the colony.

Initially, supply of this liquid currency was controlled by the powerful NSW Corps, which earned them the nickname The Rum Corps.

The NSW Corps would eventually overthrow the Government in the Rum Rebellion, which was more a conflict about the future direction of the colony and less about rum than the name would suggest. The Governor at the time, William Bligh, was arrested and accused of

cowardice for hiding behind his bed. The Rum Rebellion of 1808 remains the only successful armed takeover of government in Australia's history.

Prior to Federation in 1901, much of the distilling in Australia was done in clandestine pubs called sly-grog shops. These "pubs" were often little more than a few tents in a bush clearing, allowing for a hasty getaway from approaching law-enforcement.

In Tasmania, which is today known around the world for its whiskeys, distilling was outlawed by its governor John Franklin in 1838. He was convinced to act by his wife Lady Jane Franklin who said "I would prefer barley be fed to pigs than it be used to turn men into swines".

This ban was written into national law when the country was federated and remained in place for more than 150 years, until Bill Lark was able to get the law overturned.

Bill was fishing in the Tasmanian highlands in 1991 when he noticed the clear water conditions for whiskey distilling. Once he was able to get the colonial law overturned, he established Lark Distillery in Hobart, paving the way for Australia's booming craft distilling industry.

THE GREEN LIFE SOIL CO
Delivering a greener garden!
The Green Life Soil Co is moving!
Visit us at 166 Wilson Road Middle Swan from 8 January.
Certified organic products | Delivery available
www.greenlifesoil.com.au | (p): 08 9250 4575



Two Distillers *The Master's Apprentice*

Every Batman needs a Robin. Coincidentally mine is called Rob. I sat down with him to discuss the finer points of distilling.

So what is your background:

I was born and raised in the Perth hills by a hobby botanist. This sparked my interest in native and exotic flowers and wood. I hold a few uni degrees and spend my free time training Capoeira and teaching guitar.

What drew you to distilling?:

The most enticing part of distilling is the perfect balance between science and art. Blending something so rigid and consistent as chemistry, with something so subjective and ever-changing as taste. It is a thing of beauty.

What makes 'craft' unique?:

Our craft encompasses many disciplines including brewing, distilling, ageing, botanical infusing, and blending. All of these can be done independently, but personally undertaking every aspect of the process really allows for greater understanding, and cohesion of the final product.

What does a typical week of a junior distiller entail?:

As the junior, it's my job to shadow the master. My favourite part is putting spirit into barrels, knowing it'll be years before I see it again, if ever. I often leave work excited to see what the next day will hold, and partially covered in sugar.

Any recommendations for people interested in our industry?:

The process of being a rum distiller is analogous to the rum itself. It takes years of work and maturation before you are worthwhile. Be prepared to put in a lot of time before you see the fruits of your labour.

If you would like to tour our distillery with Rob or any of our distillers visit us at

www.canefire.net/visitors for more details.



Kimberley Rum Company - A Decade in Reflection

2010

Liquid gold.

The first heritage bottle of Small Batch sold for over \$2000 in a private sale.

2011

Production extraordinaire.

New techniques and technology increase production. Attracting a world of new customers.

2012

Passing the torch.

The Founder retires and hands the company to his 3 sons. The Master Distiller takes the helm.

2013

Put a cap on it.

Our first signature custom-built glass bottle and cap is launched.

2014

Rise of the Baron.

The Bearded Rum Baron joins the crew to help sail the ship.

2015

The Dead Governor is elected.

Our first foray into Gin.

2016

The Maiden Voyage first sets sail.

Our flagship Spiced Rum is launched.

2017

The Cocktail Club.

The tasting room opens a cocktail shack & live music stage.

2018

A Round of applause.

Double Gold Medals and Best in Show in both Las Vegas & San Diego.

2019

Home town heroes.

KRC wins Gold at the National Spirit awards in Adelaide; continuing our ever growing successes



Kimberley Rum Company's Delicious Recipes

Boozy Olives

Lovers of gin, This is for you!!

Get marinating for the perfect accompaniment to your festive cheese boards or a cheeky martini (or two).

Ingredients

250g pitted green olives

8 cloves of garlic

250ml Dead Governor's Gin

250ml good quality olive oil

Lemon rind or zest from one lemon

2 tbsp fresh thyme

Instructions

Simply mix all the ingredients in a large bowl until well combined.

For an extra garlic kick, slice the garlic into 5mm chunks before infusing into the olive oil.

Store in an airtight jar and serve at room temperature.

Enjoy!

Makes 12 servings.

The Hemingway Special

Known as the Hemingway Daiquiri or the Papa Doble, this cocktail came to life during Ernest Hemingway's stay in Cuba.

Becoming fond of the Floridita Daiquiri, he declared "that's good, but I prefer it without sugar and double rum," creating a new cocktail suiting of his name.

Modern modification has added grapefruit juice and has been coined the 'Hemingway Special'.

Ingredients

2 parts Canefire White

1/2 parts fresh grapefruit juice

1/4 parts fresh lime juice

1/3 parts Maraschino liqueur

Garnish with a grapefruit twist



Kimberley Rum
Company Pty Ltd 496
Great Northern Highway
Middle Swan
Perth, WA, 6000 Australia
www.canefire.net

facebook/GreatNorthernDistillery 
twitter/canefirerum 