



December 2001

Volume 1, Issue 8



Got Rum?™

We Do!

Rum Runner Press Inc.
<http://www.RumShop.net>

Copyright 2001, All Rights Reserved

Featured Rums:

- El Dorado 25 Year Old
- Matusalem Grand Reserve
- Rhum Martinique Chauvet
- Admiral Nelson's Premium Spiced Rum

Featured Sections

Special Report	2
Bartender's Corner	3
The Angel's Share	7
Rum Books	7

2001: A Great Year for Rum

Welcome to the last issue of "Got Rum?" for 2001. It has been a pleasure putting together this monthly newsletter for all rum fans around the world.

When we started the newsletter, we did not know how much interest there would be for a publication such as this. Over the past 7 months we've been overwhelmed by the positive comments we've received from all our readers. Readership is in-

creasing by thousands each month and there seems to be no end in sight for our reach.

To all of you who take the time to download and read this newsletter, we would like to send our warmest and most sincere appreciation.

2002 is right around the corner and we can't wait to bring you another year of rum news and reviews.

In the coming months we'll be adding special coverage of rum clubs and groups around the world. If you belong to one such organization, please contact us so we may include you.

Again, thank you for your interest. Together we can truly change the rum world!

Luis K. Ayala
luis@rumshop.net
Editor

Thank You for your Suggestions!

It gives us great pleasure to announce that we are improving our newsletter based on all the great feedback we've received from readers like you.

Starting with this issue, we're including additional information about our featured rums (*Special Report* and *Angel's Share* sections) such as where to buy (in the

USA) as well as the price range.

The chart to the right shows our proposed table of equivalences for the prices.

If you have any more suggestions that can help us improve the quality of this newsletter or of our website, please do not hesitate to let us know.

Price Chart (in US dlls)

\$ = Under 20

\$\$ = 20 to 50

\$\$\$ = 50 to 100

\$\$\$\$ = 100 to 200

\$\$\$\$\$ = over 200

Special Report: El Dorado 25 Year Old - Demerara Distillers, Guyana



(Excerpt from *"The Rum Experience"*)

Demerara Distillers Ltd. (DDL)

This company is one of the world's leading distillers of high quality rums, with a history going back to the early 17th Century. The company is the sole producer of the world-famous Demerara Rums (Demerara is a region of Guyana) and is a significant force in the world rum production and marketing.

It is currently one of the largest suppliers of bulk rum from the Caribbean, exporting over seven million liters annually to the rum brand owners in the European Community.

As a signatory to the ACP Lome agreement, it enjoys preferential access to the European Community markets for its rums and alcohol. It is also a major supplier to the USA and Canada.

DDL has the facilities

to produce a wide variety of rums, from traditional pot still rums and heavy rums to medium and light-bodied rums, plus a range of other alcohol products. The company's supply of molasses is provided by local sugarcane growers.

The distillery is self-sufficient, with its own capability for steam and electricity generation, water supply, water treatment, quality control and process laboratories.

The last fully-operating rectangular wooden Coffey still in the western world continues to be used for the production of special rums.

With a warehousing capacity of over 50,000 barrels (currently being expanded) there is no shortage of aged

spirits for their premium rums.

Additional CO2 plant, winery, aerated drinks factory and bottling plant complete the facilities employed by DDL to produce some of the world's finest rums today.



El Dorado 25 Year Old, Demerara's Millennium Rum, comes from a lineage renowned for its quality: El Dorado 12 Year Old (formerly "King of Diamonds") along with El Dorado 15 Year Old were, for many years, in total control of the top seats in Caribbean Week's Annual Rum Tasting Competitions.

El Dorado 25 Year Old (80-Proof, 25 Years). Iridescent golden-copper color accompanied by a robust, well-rounded aroma of unprocessed sugar with traces of vanilla and apples. This rum opens slightly warm in the palate, unfolding its intertwined layers of nutty fruits and dry oak. The finish is exquisitely long and mellow, crowned by an underlying cane juice bouquet.

The arrival of the new millennium provided a great opportunity to many distillers around the world to showcase their finest rums. As with all things special,

these Millennium Editions were made available to the public in very limited quantities. This limited collection item is sure to leave a strong impression in all those palates fortunate enough to enjoy it. Get it while you can!

If you are fortunate enough to have the younger siblings of this magnificent specimen in your collection (mainly the 12 and 15 year old), we would like to suggest the following tasting exercise. Pour ½ ounce of each one of the three rums in separate snifters.

Cover the snifters (a coaster or napkin will do). Now smell each one of the samples, starting with the youngest and ending with the oldest, but do not taste yet!

As you analyze the aromas, focus on the characteristics that set them apart, as well as on those which group them together. Are you salivating yet? Good, now go back



and taste all the rums, again from younger to older.

You may cleanse your palate with water in between samples if you choose to.

Now a fun game: have someone blind fold you and offer you the snifters again in random order. Can you identify which one is which?

Performing this exercise with other rums in your collection will do wonders for your fu-

ture rum appreciation.

WHERE TO GET IT

1. Admiral Wine & Liquors

603 S 21st St.
Irvington, NJ 07111
Tel: 973-371-2211
Contact: Lee Sherwood

2. Spirits of Florida

6859 Bitter Bush Pl.
Boynton Beach, 33437
Tel: 561-451-6438
Contact: Mike McDonald

Price: \$\$\$\$\$
(Over 200 US Dlls.)

Bartender's Corner: Egg Nog - By Margaret Ayala

History of Egg Nog

According to one source, *Eggnog* literally means "eggs inside a small cup." Other sources suggest the origin of eggnog is tied to *Wassail*. In medieval England, the Wassail Bowl was a large container from which a Christmas drink was served. It usually consisted of two or more gallons of hot ale, mulled with spices and honey. Sometimes wassail was mixed with apple pulp, making a white froth called "lamb's wool."

In western England, hot cider replaced ale, and with an egg added, became "egg-hot" (which is assumed later led to "egg-nog").

Nog is an old English dialect word (from East Anglia) of obscure origins that was used to describe a kind of strong beer. It is first recorded in the seventeenth century. Eggnog, however, is first mentioned in the early nineteenth century but seems to have been popular on both sides of the Atlantic at that time. An alternative British name was **egg flip**.

It all began in England, where eggnog was the trademark drink of the upper class. "You have to remember, the average Londoner rarely saw a glass of milk," says author/historian James Humes, former speech writer and adviser to four presidents. "There was no refrigeration, and the farms belonged to the big estates. Those who could get milk and eggs to make eggnog mixed it with brandy or Madeira or even sherry." But it became most popular in America, where farms and dairy products were plentiful, as was rum.

Rum came to these shores via the Triangular Trade from the Caribbean; thus it was far more affordable than the heavily taxed brandy or other European spirits that it replaced at our forefather's holiday revels."

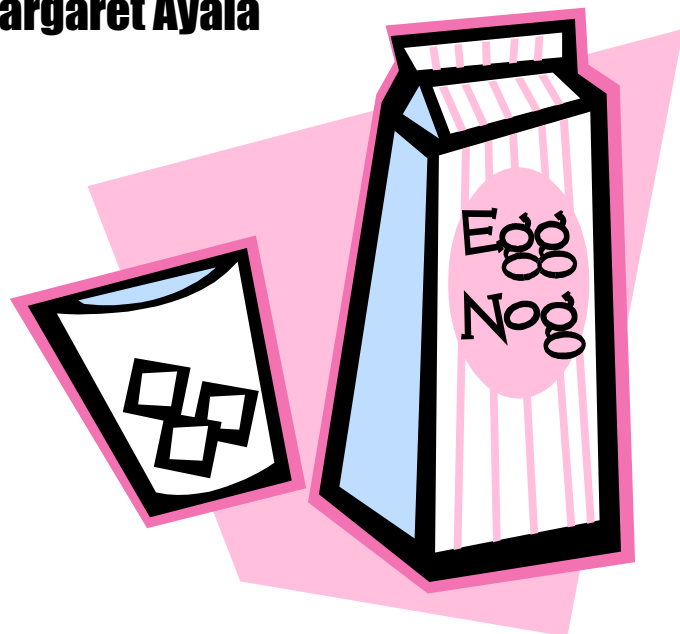
An English creation, it descended from a hot British drink called posset, which consists of eggs, milk, and ale or wine. The recipe for eggnog (eggs beaten with sugar, milk or cream, and some kind of spirit)

has traveled well, adapting to local tastes wherever it has landed. In the American South, bourbon replaced ale (though nog, the British slang for strong ale, stuck). Rich, strong eggnog - the richer and stronger, the better - is no stranger to holiday celebrations in New Orleans, and at this time of year the drink takes its place alongside **syllabubs** on the traditional southern table. (Syllabub is a less potent mixture than eggnog but just as rich. Made with milk, sugar and wine, it straddles the line between drink and liquid dessert.)

Eggnog goes by the name **coquito** in Puerto Rico, where, not surprisingly, rum is the liquor of

choice (as it is these days for many eggnog lovers in the U.S.). There the drink has the added appeal of being made with fresh coconut juice or coconut milk.

Mexican eggnog, known as **rompope**, was created in the convent of Santa Clara in the state of Puebla. The basic recipe is augmented with a heavy dose of Mexican cinnamon and rum or grain alcohol, and the resulting drink is sipped as a liqueur. In Peru, holidays are celebrated with a *biblia con pisco*, an eggnog made with the Peruvian pomace brandy called pisco.



 **Egg Nog Recipes**

Egg Nog

- 6 Eggs
- 1 C. and 1 Tbsp. of Sugar
- ½ tsp. Vanilla Extract
- ¼ tsp. Ground Nutmeg
- ¾ C. Brandy
- 1/3 C. Dark Rum
- 2 C. Whipping Cream
- 2 C. Milk

All liquids should be very cold. Refrigerate in advance. Beat the eggs for 2 or 3 minutes with an electric mixer at medium speed until very frothy. Gradually beat in the sugar, vanilla and nutmeg. Turn the mixer off and stir in the cold brandy, rum, whipping cream and milk. Chill before serving. Sprinkle individual servings with more nutmeg. Makes about 2 ½ quarts.

Egg Nog #2

- 6 large Eggs
- 1 C. Powdered Sugar
- 750 ml. Dark Rum
- 4 C. Whipping Cream
- 1/2 C. Peach (or Apricot) Brandy
- Freshly Ground Nutmeg

Separate eggs and refrigerate the whites. Beat yolks until light in color. Gradually beat in sugar, then slowly beat in 1 cup of rum. Let stand covered for at least 1 hour. Add rest of liquor, cream and brandy, beating constantly. Refrigerate (covered) for 3 hours. Beat egg whites until stiff then fold in. Serve sprinkled with nutmeg.

Serve in a punch bowl or in a medium sized bowl.

Christmas Creamy Egg Nog

- 4 Egg Yolks
- 1 (5 oz.) Can Sweetened Condensed Milk
- 1 Tbsp. White Sugar
- 1 tsp. Vanilla Extract
- 4 1/2 C. Milk
- 4 Egg Whites
- 1 fluid oz. Rum
- 1/4 tsp. Ground Nutmeg

In a large mixing bowl, beat egg yolks until they are thickened and light. Gradually stir in condensed milk, sugar, vanilla and milk. Beat the egg whites until stiff, then add them to the milk mixture. Stir rum into the mixture (to taste). Garnish with nutmeg. Makes 2 quarts.

Whistling Elves' Easy Egnog

- 6 Eggs (separated)
- 1 C. Sugar
- 1 1/2 quarts Thick Cream
- 1 1/4 Tumblers Rum
- Add cinnamon (or nutmeg) to taste

Beat egg yolks and sugar together until they are well blended. Set that mixture aside, and beat the egg whites until stiff and add the cream followed by some harshly thrashed cream. Dump all this into the yokes along with rum. Then chill and serve.

Puerto Rican Egg Nog (Coquito):

- 2 C. Water
- 8 Cinnamon Sticks (3 inch sticks)
- 6 Large Egg Yolks
- 3- 12 oz. Cans of Evaporated Milk
- 2 Cans of Coconut Milk
- 3- 14oz Cans Sweetened Condensed Milk
- 3 C. White Rum (use half the amount if using 151-Proof)

In a 2 quart saucepan, heat water and cinnamon sticks to boiling over high heat. Reduce heat to medium and cook until liquid is reduced to one cup. Remove cinnamon sticks and set liquid aside to cool to room temperature. In a 3 quart saucepan with a wire whisk, beat egg yolks and evaporated milk until well-mixed. Cook over low heat, stirring constantly until mixture thickens and coats a spoon - about 10 minutes (DO NOT BOIL). Set aside to cool slightly. When cinnamon flavored liquid has cooled, stir in coconut milk, until well mixed. In serving bowl, combine coconut mixture, yolk mixture, sweetened condensed milk and rum. Chill well and serve. Serves 16.

Jamoca Nog

- 1 pt. Dark Rum
- 1/4 C. Coffee Liqueur
- 1 qt. Dairy Egnog
- 1 pt. Chocolate Ice Cream

- (softened)
- 1 pt. Coffee-flavored Ice Cream (softened)

Mix rum, liqueur and egg-nog; chill. Just before serving, pour 1/3 of mixture into a chilled pitcher or punch bowl. Add softened ice creams and blend until smooth. Add remaining mixture and stir well. Serves 14 - 16.

Baltimore Egnog

- 1 oz Brandy (1 pint)
- 1 oz Rum (1/2 pint)
- 1 oz Madeira (1/2 pint)
- 1 Egg (12)
- 1 ts Sugar (2 cups)
- 3/4 c Milk (3 pints) -OR-
- 2 oz Heavy cream (3 pints) Nutmeg

Shake with ice, and strain into a Collins glass or a highball glass. If heavy cream is used, you may want to top the drink with milk. Dust the surface with lots of nutmeg. The recipe above is for one drink only, but the measurements in parentheses will make about 30 servings. From "The Gourmet's guide to Mixed Drinks" by Thomas Cowan (Quill)

Egg Nog Punch

- 2 quarts Vanilla Ice Cream (softened)
- 4 C. Hot Coffee
- 2 (liter-size) bottles 7-Up
- 4 C. Whiskey
- 1 C. Light Rum
- 4 C. Commercial Egg Nog

Egg Nog Recipes - Continued

Mix
Ground Nutmeg

In a punch bowl, combine vanilla ice cream and coffee, blending until ice cream is melted. Add 7-Up, whiskey, rum and egg nog mix; stir until lightly blended. Sprinkle with nutmeg. NOTE: More 7-Up may be added.

Jamaican Egg Nog

1 quart Prepared Egg Nog
1 C. Brewed Jamaican Coffee (cooled)
½ C. Rum or Coffee Liqueur
1 tsp. Vanilla
Nutmeg

Brew coffee and allow to cool. In a pitcher, combine egg nog, coffee, rum (or coffee liqueur) and vanilla. Pour mixture into individual punch cups, dust with nutmeg and serve. Serves 8.

Christmas Rum Balls

1 (6 oz.) Semisweet Chocolate Morsels
1/2 C. Rum
3 Tbsp. Light Corn Syrup
2 1/2 C. Vanilla Wafer Crumbs
1/2 C. Powdered Sugar (sifted)
1 C. Pecans (finely chopped)
Powdered Sugar

Melt chocolate morsels in top of double boiler or in microwave. When smoothly melted, remove from heat and stir in rum

and corn syrup. Set aside. Combine crumbs, powdered sugar and pecans. Mix well. Stir into chocolate mixture; let stand 30 minutes. Shape into 1" balls. Roll in sugar. Store in an airtight container in refrigerator. Yield: about 5 dozen.

Christmas Rum Pecans

2 C. Pecan Halves
1/4 C. Sugar
2 Tbsp. Dark Rum
2 tsp. Instant Coffee
1/4 tsp. Cinnamon
1 dash Salt

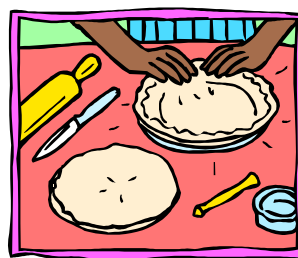
Combine the pecans, sugar, rum, coffee, cinnamon and salt in a small saucepan and cook over medium heat, stirring constantly, about 15 minutes or until the sugar is thoroughly melted. Pour mixture onto wax paper. Separate the pecans as they cool.

Peppermint Egg Nog Punch

1 quart Peppermint Ice Cream
1 quart Dairy Eggnog
1 C. Rum
4 -12 oz. Cans Ginger Ale (chilled)
Candy Canes (whole or crushed)

Reserve two or three scoops of peppermint ice cream in freezer to use for garnishing. Place remaining peppermint ice cream in a large chilled bowl; stir

until softened. Gradually stir in eggnog and rum if desired. Transfer to punch bowl. Add gingerale. Float reserved ice cream scoops on top, sprinkle with crushed candy canes or serve one whole candy cane in each cup. Serve immediately. Makes 28 (4 ounce) servings.



Creamy Egg Nog Pie

6 (serving size package) Vanilla Flavor Pudding Mix (NOT instant)
1/4 tsp. Ground Nutmeg
1/2 C. Egg Nog
2 Tbsp. Light Rum
optional: 2 cups (1 pint) Whipping Cream
Ground Nutmeg

In medium saucepan, combine pudding mix, nutmeg and Egg Nog, mix well. Over medium heat, cook and stir until thickened and bubbly. Remove from heat; stir in rum. Cool or chill thoroughly. Beat until smooth. Fold in whipped cream. Spoon into prepared pastry shell. Garnish with additional nutmeg. Chill 4 hours or

until set. Refrigerate leftovers.* Microwave: In 2-quart glass measure with handle, combine pudding mix, nutmeg and egg nog; mix well. Cook on 100% power (high) 6 to 8 minutes or until thickened and bubbly, stirring every 1-1/2 minutes.

Yummy Egg Nog Pie

1 (9 inch) pie shell, baked
1 (4.6 oz.) package cook and serve vanilla pudding
1/4 tsp. Ground Nutmeg
1 1/2 C. Eggnog
2 tsp. Rum
2 C. Heavy Whipping Cream (whipped)

In a medium saucepan, combine the pudding mix, 1/4 teaspoon. nutmeg and egg nog; mix well. Cook over medium heat, stirring constantly, until thickened and bubbly. Remove from heat and stir in rum. Refrigerate until thoroughly chilled. When pudding is chilled, beat until smooth and then fold in whipped cream. Spoon into baked pie shell. Refrigerate 4 hours or until set.

The Angel's Share

Matusalem Grand Reserve



Matusalem Gran Reserva / Grand Reserve (80-Proof). An inviting light golden color with a strong opening aroma of sweet vanilla and almonds. A clean hint of oak in the background speaks of aging and refinement.

This is a light-bodied rum that goes down smoothly in a true and satisfying experience.

A genuine premium product, this rum is best enjoyed neat or on the rocks. It is a classic example of Cuban-style rums at

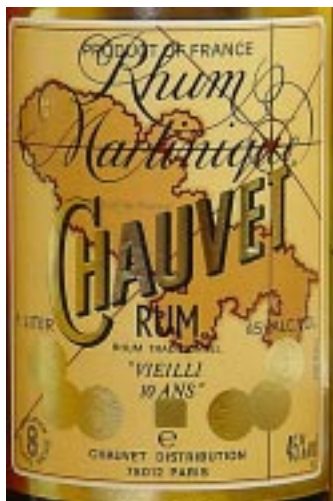
their best. A must in every serious rum-drinker's collection.

www.matusalem.com

(Excerpt from *The Rum Experience*)

\$\$ (20-50)

Rhum Martinique Chauvet



Rhum Martinique Chauvet (90-Proof, 10 years). Light amber-colored rum with an unctuous bouquet of wet oak and fruit juices.

Slightly sweet in the palate, where its French heritage takes

the center stage. The finish is slightly dry and bitter, with an unmistakable aroma of sugarcane juice.

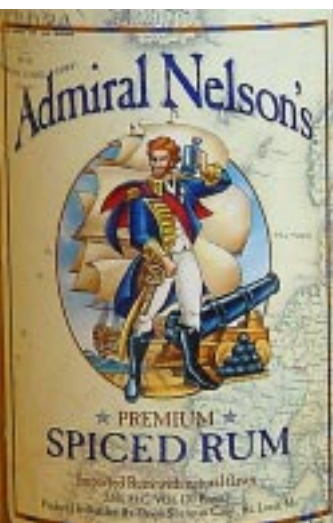
As French rhums go, Chauvet 10 year old is more on the light side, both in body and flavor, making it a good

transition rum for those not yet comfortable with this style of distillation.

Imported into the US by Preiss Importers of Whittier, California.

\$\$ (20-50)

Admiral Nelson's Spiced Rum



Admiral Nelson Premium Spiced Rum (70-Proof). Pale caramel color with a rich vanilla nose and a very light body. Opens smoothly with a distinctively sweet vanilla taste that clings to the palate. The finish is brief and concise, with dry traces of caramel.

A good, young dessert rum to sip on the rocks or to enjoy while smoking a vanilla-flavored cigar.

The lower proof (70 instead of the usual 80) makes it smoother than other full strength spiced rums.

If you enjoy naval history or just want to drink to the Admiral's health, this is for you!

Produced and bottled by David Sherman Corporation of St. Louis, MO.

\$ (less than 20)

Rum Books Available from RumShop.net

(Order the Collector's Editions from us and save 50% over Amazon.com)

**Rum Runner Press
Inc.**

107 Rock Chalk Ct.
Round Rock, TX
78664
USA

PHONE:
(512) 554-7095

FAX:
(512) 671-6753

E-MAIL:
luis@rumshop.net

Please contact us if you
are interested in having
your products reviewed
by us

We're on the Web!

See us at:

www.rumshop.net/



About Our Organization...

Our mission:

1) To educate people
around the world about the
many faces of rum.

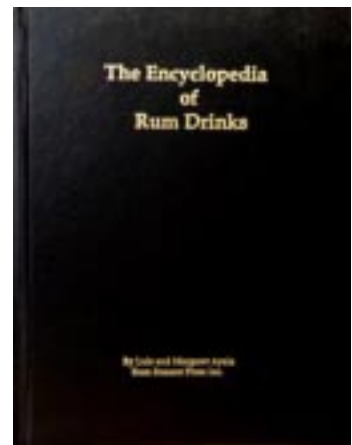
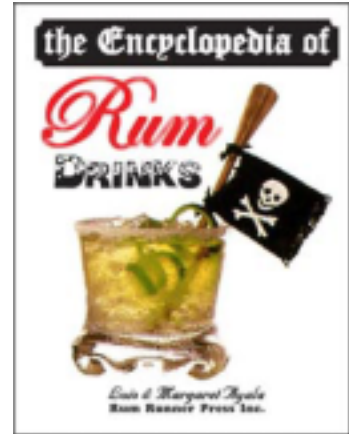
Left Top:
The Rum Experience,
Collector's Edition

Left Bottom:
The Rum Experience,
Softcover.



Right Top:
*The Encyclopedia of
Rum Drinks,* Softcover.

Right Bottom:
*The Encyclopedia of
Rum Drinks,* Collector's
Edition.



3) To promote the respon-
sible and sensible enjoy-
ment of what is perhaps the
world's most underrated
distilled spirit today.

2) To help rum distillers and
blenders spread the word
about their wonderful
products.

**GOT RUM?™
RUM RUNNER PRESS
INC.**

107 Rock Chalk Court
Round Rock, Texas
78664
USA

