



# RUM BIBLE

*The Manchester Rum Festival Edition*





# WHAT IS RUM?

Rum is a distilled alcoholic beverage made from sugarcane by-products such as molasses, or directly from sugarcane juice, by a process of fermentation and distillation.

The distillate, a clear liquid, is then usually aged in oak barrels. Rum can be referred to in Spanish by descriptors such as ron viejo ("old rum") and ron añejo ("aged rum").

The majority of the world's rum production occurs in the Caribbean and Latin America, including historical mainstays such as Barbados, Jamaica, St Lucia, Cuba, Dominican Republic, Haiti, Trinidad & Tobago, Martinique, Guadeloupe and Antigua, plus Guatemala, Venezuela, Guyana, Columbia and Puerto Rico. It's not just the Caribbean and Latin America though, as recently the UK, Mauritius, USA and Australia amongst many others have either produced or bottled some award-winning brands. Young Rums are commonly seen within a mixer or cocktail, yet offer some fantastic flavours when sipped neat. Aged Rums are typically mixed with heavier mixers such as cola or fruit juices, or enjoyed over ice straight from the bottle. A large trend is the production of Aged Rum with Additional Spices and Fruits, offering versatility when mixed, with several perfect to be enjoyed straight.

Rum plays a part in the culture of most islands of the West Indies as well as in the Canadian Maritimes and Newfoundland. This beverage has famous associations with the Royal Navy (where it was mixed with water or beer to make grog) and piracy (where it was consumed as bumbo). Rum has also served as a popular medium of economic exchange, used to help fund enterprises such as organized crime, and military insurgencies (e.g, the American Revolution and Australia's Rum Rebellion).



## Where does the name Rum come from?

The origin of the word "rum" is generally unclear. In an 1824 essay about the word's origin, Samuel Morewood, a British etymologist, suggested it might be from the British slang term for "the best", as in "having a rum time." He wrote:

As spirits, extracted from molasses, could not well be ranked under the name whiskey or brandy it would be called rum, to denote its excellence or superior quality.

Given the harsh taste of early rum, this is unlikely. Morewood later suggested another possibility: that it was taken from the last syllable of the Latin word for sugar, saccharum. Other etymologists have mentioned the Romani word rum, meaning "strong" or "potent".

Another claim is the name is from the large drinking glasses used by Dutch seamen known as rummers, from the Dutch word roemer, a drinking glass. Other options include contractions of the words iterum, Latin for "again, a second time", or arôme, French for aroma.

In current usage, the name used for a rum is often based on its place of origin. For rums from Spanish speaking locales, the word ron is used. A ron añejo indicates a rum that has been significantly aged and is often used for premium products. Rhum is the term used for rums from French-speaking locales, while rhum vieux is an aged French rum that meets several other requirements.

Some of the many other names for rum are Nelson's blood, kill-devil, demon water, pirate's drink, navy neaters, and Barbados water. A version of rum from Newfoundland is referred to by the name screech, while some low-grade West Indies rums are called tafia.

# RUM, ADMIRAL MAINWARING AND THE SEA!!

Rum and the sea seem to have been 'stitched together on the same fabric' for generations. It is for this reason, that the Mainwaring Arms, with its strong nautical links, celebrates rum with one of the most comprehensive collections in Staffordshire and beyond.

## So how did rum become the drink of choice for British sailors?

The story starts in the Caribbean in the mid-17th century, a period when the great European powers were establishing their sugar empires and tussling for territory. The fleet would have left these shores with water and beer on board but after plenty of days at sea the beer would become sour and the water undrinkable. Of course, water could be re-stocked in the harbours of the Caribbean, but breweries were hard to come by! Even those ships that stocked wine and brandy could not replenish their stock in the Caribbean. By default, rum was the sole spirit available to the fleets of the Caribbean and it was consumed on every ship with great gusto.

This led to great discipline issues, so in 1740 the consumption of rum was rationed. Though any ration was considered suicidal during the Napoleonic war, in 1824 the ration was reduced to one gill (quarter of a pint) at dinner time... a reasonable measure by today's standards!! Over time however there was pressure to reduce the sailor's reliance, on what had become, their 'built in stabilizer' and abolishment was on the cards. This continued through the 20th century but the 'ration' survived. However, rum's popularity was on the downturn anyway. In 1914 83% of men in the Senior Service took their ration but by the mid 1950's this was down to only one third of men.

The dwindling affection for the rum ration together with the Admiralty becoming convinced that the rum drinking and the use of highly technical equipment didn't exactly go hand in hand, led to the 'rations' demise. Ironically though it was on land that it was decided that the rum ration should finally go. A sailor taking his ration of two double shots at the naval base was deemed unfit

to drive, so how could he then control a war ship or a nuclear submarine!?

On 31st July 1970 the very last rum ration was issued, a day known as 'black tot day'. Despite mutterings of mutiny, the day passed with considerable good humour. Sailors wore black armbands, mock funerals were held while rum tubs were consigned to the deep!!

Rum splits into three main colours - white rum (Bacardi being the most famous brand and most drunk rum in the world), golden rum and dark rum (somedescribe this as red rum like the name of the famous Grand National winning horse). Rum has gone through a renaissance in the last few years with 'spiced rum' emerging as a popular choice with fresh limes and cola. Mojitos and other rum based cocktails have seen the spirit grow again in popularity. For us the 'perfect pour' has to be a white, golden or dark rum over lots of ice, with three fresh lime squeezes, then topped up with cola... on a summer's day there is nothing better!



Rear Admiral  
Rowland Mainwaring

Here at the Mainwaring Arms, we celebrate great rums with a selection to be proud of, enjoy your 'ration' with us!



# GRADES OF RUM

The grades and variations used to describe rum depend on the location where a rum was produced. Despite these variations, the following terms are frequently used to describe various types of rum:



Take a shot

## Young Rums:

Young rums, despite their lack of colour, offer a bouquet of aromas and flavours more a taken to the sugarcane itself. Fresh notes of fruits can be found alongside light butter and tropical lashings of subtle spice if enjoyed on its own, or a pairing with fruit juices, tonic water and traditional mixers such as cola or ginger beer. Young rums are generally filtered with carbon to strip the colour, yet retain its flavour, and some may offer an age profile of 2 or 3 years depending on their country's rum production laws and transparency.

## Aged Rums:

Aged rums have, as expected, experienced a longer time in the wooden barrels within the warehouses of the brands production site. The staves of the barrels (mostly ex-bourbon, although there's plenty of experimentation with wine casks, port, sherry and ale amongst others) offer a better chance of implementing the colour that is extracted from the oak, but most importantly the flavour characteristics

that we all love and enjoy. Traditionally, these rums are used with mixers and fruit juices, or within some of your favourite cocktail serves, and we'd recommend an aged rum of around 5-10 years for such. With that, there's plenty of flavours to enjoy neat or over ice! It also leads onto the higher aged rums which you may just wish to sip and enjoy.



## Aged Rums with Additional Spices and Fruits:

Aged Rums with Additional Spices and Fruits is a growing trend, and uses mainly a young rum as its base. With this, distillers and blenders may choose to infuse and macerate fresh spices, roots and fruits into this young rum that can show off the local region, or a well-known flavour that can be enjoyed around the world. We class any rum that has had a fruit or spice added to a traditional rum base as such, and we strive to offer such over 37.5% abv. Where it falls below this, we clearly name it as a rum liqueur as additional sugar will have been added to the production also.

# PRODUCTION METHOD

Unlike some other spirits, rum has no defined production methods. Instead, rum production is based on traditional styles that vary between locations and distillers.

## Fermentation

Most rum produced is made from molasses, a bi-product of sugarcane. Within the Caribbean, much of this molasses is from Guyana. A notable exception is the French-speaking islands, where sugarcane juice is the preferred base ingredient. Yeast and water are added to the base ingredient to start the fermentation process. While some rum producers allow wild yeasts to perform the fermentation, most use specific strains of yeast to help provide a consistent taste and predictable fermentation time. Dunder, the yeast-rich foam from previous fermentations, is the traditional yeast source in Jamaica. "The yeast employed will determine the final taste and aroma profile," says Jamaican Master Blender Joy Spence. Distillers who make young rums, such as Bacardi, prefer to use faster-working yeasts. Use of slower-working yeasts causes more esters to accumulate during fermentation, allowing for a fuller, tasting rum traditional to Jamaica.

## Distillation

As with all other aspects of rum production, no standard method is used for distillation. While some producers work in batches using pot stills, most rum production is done using column still distillation. Pot still output contains more congeners than the output from column stills, so produces fuller-tasting rums.

## Aging and Blending

Many countries require rum to be aged for at least one year. This aging is commonly performed in used bourbon casks, but may also be performed in other types of wooden casks or stainless steel tanks. The aging process determines the colour of the rum. When aged in oak casks, it becomes dark, whereas rum aged in stainless steel tanks remains virtually colourless. Due to the tropical climate common to most rum-producing areas, rum matures at a much higher rate than is typical for Scotch or Cognac. An indication of this higher rate is the angels' share, or amount of product lost to evaporation. While products aged in France or Scotland see about 2% loss each year, tropical rum producers may see as much as 10%. After aging, rum is normally blended to ensure a consistent flavour. Blending is the final step in the rum-making process. As part of this blending process, light rums may be filtered to remove any colour gained during aging. For aged rums, caramel colouring may be added to adjust the colour of the final product (not to be confused with caramel flavouring which can change the taste!).

Sugarcane is harvested to make sugarcane juice and molasses.





# APERITIF: RUM AND MIXER

## BACARDÍ Carta Blanca (Puerto Rico) Young Rum

The world's most-awarded rum, this is a light and aromatic young rum with delicate floral and fruity notes. Ideally paired with cola and fresh lime for a Cuba Libre!



## Chairman's Reserve White Label (St Lucia) Young Rum

Aged similarly to Chairman's Reserve Original but filtered to remove colour and retain flavours. Boasts a soft mouthfeel and clean finish, perfectly paired with Lilt or Ting.



## Bounty White (St Lucia) Young Rum

The Spirit of St Lucia, aged for 2 years in ex-bourbon barrels and filtered to remove colour, but retain its clean, silky smooth profile. Ideal for enjoying with mango juice.



## Cockspur Fine (Barbados) Young Rum

A light-bodied golden coloured rum made from continuously distilled, molasses-based rums which have been matured in American white oak, ex-Bourbon casks. Ideal for pairing with ginger ale and fresh lime.



## Gosling's Black Seal (Bermuda) Aged Rum

Full-flavoured dark, barrel-aged rum blended in Bermuda from three distinctly different, imported triple pot distilled rums. Experience the famous Dark and Stormy serve with Gosling's, ginger beer and fresh lime!



## Chairman's Reserve Spiced (St Lucia) Aged Rum with Additional Spices and Fruits

Award-winning Caribbean aged rum, with fresh cinnamon, vanilla, nutmeg, clove, bitter orange and other natural ingredients to give a glorious and authentic Saint Lucian Spiced Rum experience. Perfect with apple or cranberry juice.



## Bounty Coconut (St Lucia) Young Rum with Additional Spices and Fruits

A young rum liqueur with fresh coconut extracts. Full of luscious warm coconut and fresh tropical fruit flavours, fantastic with Double Dutch Cucumber & Watermelon soda!



## Diabliesse Clementine Spiced (Guyana) Aged Rum with Additional Spices and Fruits

Molasses based rum from the famous Diamond Distillery in Guyana, naturally flavoured with clementine and a warm Caribbean spice mix of vanilla pod, ginger, cinnamon and clove. We recommend it with cranberry juice or ginger ale and a slice of orange.



## Salford Spice (Blend) Aged Rum with Additional Spices and Fruits

Inspired by imports into Salford, this rum delivers a blend of warm spices, nutmeg, cinnamon and ginger, perfect to be paired with cola or cranberry juice.



## Public Spirit Original Spiced (Blend) Aged Rum with Additional Spices and Fruits

Five exquisite rums from the Caribbean, Central America, and South America infused with creamy salted toffee and secret spices. Paired with pineapple juice for a sweet tooth serve!



# QUAFFERS: COCKTAIL / RUM & MIXER

## Doorly's 3-Year-Old (Barbados) Young Rum

The delicious rum from the Doorly's range is produced at the Foursquare Distillery in Barbados. Aged for 3 years before filtration, making it a perfect pairing with Indian Tonic.



## Don Q Cristal (Puerto Rico) Young Rum

A multiple distilled young rum produced at Destileria Serrallés in the town of Ponce in southern Puerto Rico. Aged in American white oak barrels to round out the rum, this is a delight with Ting!



## Havana Club 3 Años (Cuba) Young Rum

100% made and aged in Cuba from local sugarcane molasses, this light aged rum combines the fresh, green notes of sugarcane with the fruity notes of Caribbean rum. Experience with Lilt over ice.



## Wray & Nephew (Jamaica) Young Rum

At 63% abv, this is not the faint-hearted, but is for the lovers of pineapple and banana! A flavourful young rum that is full of character and perfectly paired with Ting!



## Chairman's Reserve Legacy (St Lucia) Aged Rum

Chairman's Legacy is a tribute to Laurie Barnard, the Chairman of St. Lucia Distillers who inspired and created the iconic brand Chairman's Reserve. A blend of rums aged between five and eight years from both molasses and sugar cane juice. Try it paired with apple juice to bring out the pineapple, banana, grilled tropical fruit and spice flavours.



## Clément Rhum Vieux Agricole VSOP (Martinique) Aged Rhum

Aged a minimum of four years in oak casks offering notes of mocha, cocoa, candied orange and vanilla. Perfect when paired with cola, specifically Coca Cola Spice.



## Duppy Share (Caribbean Blend) Aged Rum

Bringing Jamaica and Barbados together for a Caribbean boost. We found it works well with ginger ale or pineapple juice.



## Appleton Estate 8-Year-Old Reserve (Jamaica) Aged Rum

This versatile expression is aged a minimum of 8 years in the tropical climate of Jamaica. Aromas of spicy fruit and oak, followed by hints of honey, vanilla and their signature orange peel work well with mango juice.



## Mount Gay Eclipse (Barbados) Aged Rum

Crisp and aromatic rum from the world's oldest continuous rum distillery. Experience the Mullins Cooler that adds vanilla syrup, lime juice and sparkling water to this gem of Barbados.



## Rum-Bar Gold (Jamaica) Aged Rum

A classic rich Jamaican rum aged for 4 years from Worthy Park Distillery. Plenty of fruit notes that pairs up great with apple juice.



## Diabliesse Gold (Caribbean Blend) Aged Rum

A blend of rums from Jamaica, Barbados and Guyana, producing a finish of fruit, banana, butterscotch and fruitcake. Works wonders when combined with ginger ale and apple juice.





## QUAFFERS: COCKTAIL / RUM & MIXER

continued

### Havana Club 7 Años (Cuba) Aged Rum

This aged rum, matured in ex-Bourbon barrels, showcases the rich natural flavours of Cuba, especially when paired with ginger ale and a squeeze of fresh lime!



### BACARDÍ Reserva Ocho (Puerto Rico) Aged Rum

Deep, layered and mellow flavour of dried fruits, spices and oaky vanilla, perfect then with Double Dutch Cranberry & Ginger.



### Public Spirit Golden Aged (Blend) Aged Rum

The same five rums from the Caribbean, Central America, and South America as its sister bottle Public Spirit Original Spiced but paired fantastic with apple juice.



### Pusser's Gunpowder Proof (Guyana) Aged Rum

A traditional Royal Navy style rum produced at original Admiralty strength and in accordance with the Admiralty's blending recipe last used when the Royal Navy discontinued its daily ration on 31 July 1970. One on its own or try with cranberry juice and a squeeze of lime.



### Clément Rhum Creole Shrubb Liqueur d'Orange (Martinique) Aged Rhum with Additional Spices and Fruits

An orange liqueur based on unaged and six-year-old Clément Martinique Agricole rum which is blended and then aged with orange peels. A perfect refreshment with Indian Tonic or lemonade!



### Plantation Rum Stiggins' Fancy Pineapple (Caribbean and French Blend) Aged Rum with Additional Spices and Fruits

A tribute to the character created by Charles Dickens in the Pickwick Papers, Reverend Stiggins, whose favourite drink was "pineapple rum." Try it alongside mango juice, or indeed pineapple!



### Belgrove Hazelnut (Guyana) Aged Rum with Additional Spices and Fruits

Hazelnut is the predominant flavour, accompanied by notes of vanilla and chocolate that create a blend that is perfect with cola.



### Pusser's Gunpowder Proof Spiced (Guyana) Aged Rum with Additional Spices and Fruits

A rum blended to Admiralty specifications (54.5% abv), notes of banana, vanilla, chocolate, cinnamon and a hint of ginger work well, especially when paired with pineapple juice.



### Dictador Café (Columbia) Aged Rum with Additional Spices and Fruits

Using ex-bourbon oak barrels after distillation, this rum is then filtered through Colombia's most well-known agricultural product – Arabica coffee beans. Smooth on its own, delicious when paired with Indian Tonic!



## AFTER DINNER: SIPPERS

### Chairman's Reserve the Forgotten Casks (St Lucia) Aged Rum

Sweet Raisin / Tropical Fruit / Long Finish

A replication of the original 'Forgotten Casks' of the distillery fire of 2007. A blend of rums aged between 6 and 11 years in ex-bourbon barrels.



### Admiral Rodney HMS Royal Oak (St Lucia) Aged Rum

Ginger / Milk Chocolate / Caramel

Named after one of the ships under Admiral Rodney's command in 1782, HMS Royal Oak is a blend of rums aged between 7 to 12 years in bourbon casks.



### Mount Gay Black Barrel (Barbados) Aged Rum

Butter / Gingerbread / Toffee

A highlight of tradition in Barbados, this rum is matured in ex-American whiskey casks and finished in heavily charred ex-bourbon casks.



### Havana Club Selección de Maestros (Cuba) Aged Rum

Coffee / Candied Fruit / Cocoa

The result of a unique collaboration among Maestros del Ron Cubano, who gather every year to select one by one the barrels in our bodegas that are worth of their 'Selección'.



### Appleton Estate 12-Year-Old Rare Casks (Jamaica) Aged Rum

Dried Fruits / Orange Peel / Vanilla

Rare and hand-selected rums have all been aged for a minimum of 12 years in the tropical climate of Jamaica for a smooth and sophisticated expression of aged rum.



### El Dorado 12-Year-Old (Guyana) Aged Rum

Tropical Fruit / Spice / Dry

One of Guyana's finest, laid down in oak barrels for at least 12 years producing a rich and diverse spirit.



### Diplomático Reserva Exclusiva (Venezuela) Aged Rum

Orange Peel / Toffee / Licuorice

A blend of exclusive rum reserves aged for up to twelve years at Diplomático's distillery at the foot of the Andes Mountains in Venezuela.



### Pusser's True-Aged 15 Years (Guyana) Aged Rum

Demerara Sugar / Dried Fruits / Spices

Forbes magazine called it the "Single Malt of Rum," Pusser's True-Aged 15 Year Rum is crafted in small batches to produce a limited 15-year aged rum that continues to win awards and accolades amongst peers.



### Wood's Navy (Guyana) Aged Rum

Caramel / Fudge / Cinnamon

Wood's is a blend of three rum marques, each with its own unique history, and all distilled at the Diamond Distillery in Guyana to 57% abv.



### Dictador Orange (Columbia) Aged Rum with Additional Spices and Fruits

Zesty Orange / Cinnamon / Butterscotch

Rum aged for 100 months in ex-bourbon casks before macerated with fresh Colombian orange peel. This addition leads to a bright yet seductive flavour profile, well suited to enjoying neat.





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Manchester Rum Festival is Manchester's first and only dedicated rum festival!

Each year it features a whole-host of rums from across the world, plus cocktails and food to enjoy, seminars by some of the rum world's most famous names and live Caribbean music.

Learn more about the current iteration of the festival by visiting [www.ManchesterRumFestival.com](http://www.ManchesterRumFestival.com)

