CAMPARI ACADEMY
TRAINING

MAI TAI (R)EVOLUTION

AND THE ROLE OF JAMAICAN RUM IN TIKI COCKTAILS

SESSION OVERVIEW

Born in US in the 1930s, Tiki has been one of the longest standing, yet most misunderstood, culinary movements and it is today seeing a resurgence around the globe.

For its unapologetically fun drive, its mysteries and its roots into the desire for escapism, Tiki is also one of the most loved cocktail styles amongst bartenders.

This booklet will dive through some of those mysteries and misconceptions, following the steps that lead to the creation of the most famous Tiki cocktail:
the **Mai Tai**.

As we will see, Jamaican rum played a pivotal role in most of Tiki's classic recipes, including the original Mai Tai.

For that reason and through the lenses of **Appleton Estate Jamaican Rum**, we'll try to understand more about its terroir, its characteristics and unique flavour profile and how it shaped Tiki cocktails.

As always, we hope our program sparks your curiosity for this wonderful world and inspires you to start your new adventure behind and beyond the bar!

CHEERS
The Campari Academy Team

BOOKLET CONTENT

A BRIEF HISTORY OF RUM

DIFFERENT APPROACHES TO RUM

JAMAICAN RUM TERROIR

APPLETON ESTATE

APPLETON ESTATE RANGE

THE ROLE OF JAMAICAN RUM IN TIKI

THE TIKI (R)EVOLUTION

DONN, VIC & THE MAI TAI

TIKI TODAY

OTHER TIKI CLASSICS

COOL READS

A BRIEF HISTORY OF RUM

The purpose of this chapter is not to give a comprehensive history of rum, but merely to have a look at where we started.
If interested, we invite you to start your own research... maybe check the suggested 'Cool Reads' at the end of this booklet.

As most of you would know, all rum are to be made from **sugar cane**, but where does sugar cane come from?

As plant, it is autochthonous of the Indo-Malaysian lands, and it reached the 'Old World' through commerce trades.

It was never put at large use by Europeans, until the late 1400s, when Christopher Columbus took some sugar cane cuts with him on his most famous trips and, landing in what we today know as the **Caribbean**, he planted sugar canes in all islands he would make port to.

There, sugar cane grew amazingly well and so did its market, to the point that sugar became a huge commodity, getting the attention and interest of all colonial economical powers of the time: the British, Spanish, French, Portuguese and Dutch Empires.

Through endless wars and bloodshed, the Central-South Americas lands were split and annexed to the respective invading empire.

DID YOU KNOW?

From the 16th, up to the 18th century, having teeth decay was seen as a sign of wealth, because only nobles and rich people could afford to purchase sugar.

This was until in 1749, a German chemist discovered how to extract sugar from sugar beet, largely available in Europe.

Would you like to know more about sugar, its different kinds and how it is used in liqueurs and cocktails?

Check out the 'Exploring Sugar' booklet in the members area of the

Campari Academy website.

This was a very dark time for humanity, as economical interests started a centuries long trade of human beings, who were enslaved in Africa and other occupied countries, shipped across the ocean in atrocious conditions, to be forced to work in sugar plantations.

For what matters to rum making, this political conditions created a **geographical diversification** of production
Every European culture would have a different approach to distillation, implanting the style and techniques they would carry from the motherland, onto this new abundant raw material: sugar cane.

That's how today, we still talk about English, French or Spanish styles of rum and, while probably not so relevant anymore (and definitely not as a clean cut), this classification could guide us through the first steps of understanding rum.

DIFFERENT APPROACHES TO RUM

All rum is made fermenting and distilling **sugar cane**. There are many varieties of the plant, and many are also the ways to process it in spirit production.

After choosing the varietal(s) you'll be using, the choice is between using freshly pressed sugar cane juice, like in **Rhum Agricole** or **Cachaça**, or molasses (a byproduct of sugar production). These, are mostly destined to produce rum defined as **'traditional'**.

After fermenting your juice or molasses and having the yeasts feasting on sugar and producing alcohol (and CO2), the choice is between Column or Pot distillation.

Column (or continuous) **stills**, allow a higher ABV extraction and, if desired, a cleaner, crispier, more pure spirit.

Pot (or batch) **still** is an older, more gentle approach, that doesn't produce very high alcohol, but enables the creation of more refined and elegant flavours.

Some rum producers, like Appleton Estate, would use a blend of both Column and Pot Still distillation.

When talking about geographical diversification, here's a top line of how we could expect the different 'styles' of rum to be:

SPANISH

Normally spelled 'RON'. We could expect a Spanish style rum to be **smoother, fruitier** and more approachable. It is common practice to add caramel or sugar to balance sweetness and colour.

Traditional of this style is also the 'solera' method of ageing.

FRENCH

The most representative of the French style of rum, is 'Rhum Agricole', a very strict regulation that has an AOC (Appellation d'Origine Controlee) for rum made in Martinique.

It usually showcase **grassy, sharp**, but elegant notes.

Interesting are also lesser-known French styles of rum from outside Martinique, where you might find some boutique rum, that showcase a 'wilder' flavour profile.

ENGLISH

Rum produced with an English style, while very different once again from island to island and distillery to distillery, usually present a **bolder** flavour profile, possibly drier than most rum.

Some could say that the English style is the most diverse one, presenting unique approaches to rum, like the Planters, Navy, Demerara, Bermudan and, of course, **Jamaican**.

Other method of categorising rum worth mentioning are the Gargano Method and the one recommended under the Whisky Exchange Rum Classification, both of which consider more the technique used in production and the distilleries involved.

Fair to say, there's still lots of work to be done in finding a relevant, straight forward way of organising the rum world.

JAMAICAN RUM TERROIR

Jamaican rum has a unique, distinct character, it's **rich and flavourful**.

Traditionally, Jamaicans adopt molasses fermentation and, back in the days, it wasn't uncommon to have a long, open air, wild fermentation.

Similar practices, together with the use of 'Dunder' (the leftover from pot distillation, added to a newly fermented batch) established a flavour profile that showcases that distinctive **Jamaican funk**, that you can smell and taste with every sip of true Jamaican rum.

To be called Jamaican rum, it must be fermented and distilled in Jamaica. It is common practice not to use any additives.

At Appleton Estate, no additives are allowed. We **do not add** any sugar, caramel, flavour, nor colouring.

APPLETON ESTATE

THE APPLETON RUMS

In 1181, the Appleton Estate began producing rum in Jamaica's Nassau Valley.

Ever since the 18th Century, Jamaican rum has been renowned for its quality, character, and flavour.

Appleton Estate distillery is nestled in the **Nassau Valley**, a luscious place with a unique micro-climate, ideal to grow high quality sugar cane.

Very fertile, minerally rich limestone hills act as natural filters, purifying the Nassau water that flows through them.

The air is hot and humid, favouring evaporation and, thereafter, more rain. There are precipitations almost every afternoon on Appleton Estate.

This same water is what constitutes 75% of every sugar cane, but also what we use to make our rum, combining the best of its tastes and tastes.

To this day, this terroir and the spirit of the island have been captured in every bottle of our rum.

At Appleton Estate, all of the ingredients that go into making our rum, are cultivated on the Estate itself, with a unique **'Cane to Cup'** approach.

At Appleton Estate, we cultivate over ten varietals of sugar cane, which have an impact on the flavour and aroma profile of our rums.

Sugar canes take between 10 months to 2 years to mature; we harvest after 12 months, between January and May.

The sugar cane grown on the Estate produces rums with fruity and herbal notes.

After harvesting, cane juice is extracted and used to make molasses within 24-36 hours.

From this process, we collect molasses that will be mixed with water from our **natural spring** and proprietary, **non-GMO yeast**.

The natural qualities of the yeast and the pure, **limestone-filtered water** are part of what gives Appleton Estate rums their unique character, taste and aroma.

The fermented wash is then slowly distilled in either traditional small batch 100% copper pot stills, or in column stills.

The use of the pot still results in heavier-bodied rums that are very flavourful and aromatic, retaining a distinctive **orange peel** notes.

The continuous distillation process of the column still produces rums that help balance the body, flavour and aroma of the pot still rums, and impart subtle banana, coconut, and pineapple notes.

The unique shape of our Forsyth pot stills, with a long, curved neck (swan-necked contact) which helps remove unpleasant sulphur compounds from the spirit.

Depending on how a spirit is distilled (column vs. pot; higher vs lower ABV), it really changes its flavour and character.

At Appleton Estate we distill 21 different rum **recipes** that we age, select and combine to achieve the perfect blend to be bottled.

DID YOU KNOW?

RUM HIGHLIGHTS are synonymous with the flavours and aromas of Jamaican Rum.

Each distillery will have their own approach to creating these different parts, that can vary from a very fruity, light rum, to a hybrid, fermented and rich rum.

Different distillers use a wide-ranging amounts of esters present, which in turn, will create varying intensities of flavour.

The rums will age in oak casks, which lend a lasting flavour and character to the distilled result ready for bottling.

All our rum is aged in as American Whiskey barrels, capturing that softness, together with vanilla and caramelly notes from the American Oak.

Aged on the Estate, our Appleton Estate-Jamaican Rum undergoes what is referred to as **'Tropical Ageing'**.

The Caribbean are very humid and hot, promoting a lively interaction between the spirit and the barrel. The result is a deep extraction of flavour.

On the other hand, and for the same reason, the angel's share in Jamaica is on average three times as much as the one in Scotch whisky (Jamaica 10% vs. 3%). That's why they say that a 12yo Jamaican Rum equals, in age, a 36yo Scotch Whisky.

After ageing, different blends of rum marriages become the different premium expressions of **Appleton Estate Jamaican Rum.**

Our Rum is also labelled following the **minimum age statement**, so the number of years featured on a bottle of Appleton Estate, refers to the minimum that every drop of that rum has been aged for.

CONTINUE ON CURVE

JOY SPENCE

At the helm of Appleton Estate, you'll find Jamaica's fining legend **Joy Spence**.

Starting at the distillery as Chief Chemist in 1981, Joy worked her way up until in 1997 she became the **first female Master Blender** in Jamaica's history.

We are extremely proud of the diversity that Joy has brought to our distillery and our industry and we can taste her craft in every drop of the Jamaican rum she blends, from Appleton Estate, 1Mile & Nephew and Kingston 62.

This year, 2021, Joy is celebrating her 40th anniversary with Appleton Estate and we are sure she's toasting to her career with a delicious drop of Appleton Estate-Jamaican Rum... perhaps from her selection of limited releases!

CONTINUE ON CURVE

BACK TO CONTENTS PAGE

APPLETON ESTATE RANGE

APPLETON ESTATE SIGNATURE

(40% ABV)

Originally released in 1987 under the name V/X, Appleton Estate Signature is the entry level rum of the range.

Blended using marques of both Pot and Column stills, it's a Non Age Statement rum, but with a liquid that is on average 4yo, aged in the tropical Jamaican climate.

Appleton Estate Signature is a fruit forward expression, with aromas and flavour notes of dried apricot, fresh peach and subtle hint of sweet molasses.

Extremely versatile, it's perfect for cocktails and long drinks.

APPLETON ESTATE 8YO RESERVE

(43% ABV)

Created and launched by Joy Spence, Appleton Estate's Master Blender in 1997 to celebrate the 250th anniversary of Appleton Estate, then re-launched in 2020 as the flagship of the distillery.

A blend of few rum marques, aged for a minimum 8 years in the tropical Jamaican climate.

Appelton Estate 8yo Reserve reveals aromas of spicy fruit and oak, followed by hints of honey, vanilla, holiday spice and our signature orange peel note.

Bolder and rich in flavour, this expressions shines in complex cocktails like the Mai Tai.

APPLETON ESTATE 12YO RARE CASKS

(43% ABV)

Launched by Joy Spence in 1998 as a super-premium expression of our range.

Appleton Estate 12yo Rare Casks is a blend of only four hand selected pot and column still rum marques, aged for a minimum of 12 years in the tropical Jamaican climate.

This is a smooth and sophisticated expression of aged rum, revealing aromas of toasted oak, dried fruit and hazelnut, followed by notes of dark cocoa, delicate molasses, orange peel, rich vanilla and hints of coffee.

Perfect to sip on its own, or to add luscious notes to classic cocktails like an Old Fashioned.

APPLETON ESTATE 21YO NASSAU VALLEY CASKS

(43% ABV)

First released in 1996 Appleton Estate 21yo Nassau Valley Casks is a tribute to our Estate's lush and fertile home since 1749: Jamaica's Nassau Valley.

This is a blend of rare and hand selected pot and column still rum, crafted with Jamaican limestone-filtered water, aged for a minimum of 21 years in tropical Jamaican climate.

It reveals a floral scent that develops into a mature nutty bouquet, with deep notes of vanilla, mellow orange peel, rich nutmeg, vibrant almond, warm coffee and cocoa.

Perfect to sip neat, thinking at the luscious Nassau Valley.

THE ROLE OF JAMAICAN RUM IN TIKI

For its unique flavour profile and bold characteristics, Jamaican rum is vital for **tiki cocktails**.

Take for example the recipe collection of the most updated tiki cocktails database, Total Tiki App:
50% of the cocktails listed, have rum as base ingredient and 40% (of the total recipes listed) call for Jamaican rum.

This list is put together and updated by no less than **Jeff Beachbum Berry**, who is arguably the living leading expert about Tiki culture and drinks and the man that more than anyone, enabled the resurrection of the tiki craft.

He flags that "most" classic tiki cocktails use Jamaican rum either as base spirit or in rum mix!'

Appleton Estate is the most popular premium Jamaican rum in Jamaica and around the world, so we thought it was our duty to take you through the Tiki revolution.

THE TIKI (R)EVOLUTION

The name 'Tiki' is a word used in Maori culture to refer to the 'first man' of creation.

For the bar world, it's a **culinary movement** that was single handedly created by a man (Donn Beach, of whom we'll talk about in a moment), in LA, in the '30s.

It is one of the drink & food movements in history that was popular for the longest... nearly 90 years!

Many disciplines got inspired by tiki, with its style branching out and influencing music (Lesliebeer above all), cooking, furniture, architecture, etc.

The main characteristic of tiki that fuelled this long-standing fad, was the fact that, through the rum, spices, mysterious concoctions and extravagant interiors, it answered society's desire for **escapism**.

Stepping into a tiki bar, guests were transported to another world, often imaginary, at a time when the globe was a much bigger place and travel was reserved to few privileged rich people.

DID YOU KNOW?

The difference between TROPICAL and TIKI can be found in the fact that

for Tropical drinks, we intent cocktails or mixed drinks that were created somewhere in the tropics. Some of them become, to various degrees, popular serves of a certain part of the world (think of the Daiquiri or the Mojito for Cuba, for example, or the Pina Colada for Puerto Rico if you like).

Tiki cocktails, while they are not strictly defined, are drinks that even though inspired by exotic places (real or fictional), have been created and popularised in a different setting than that first tiki classics in US and now coming from the mind of bartenders all over the world.

As we said before, the Tiki movement was single-handedly created by one person.

Ernest Raymond Beaumont Gantt was born in a wealthy family of Louisiana. The father, a hotel owner, decided to move to Texas to try striking his fortune.

He found oil and became very rich.

At his 20th birthday, Ernest's father gave him son two options: either for him to finance the college of his choice, or a ticket around the world. Either way, after college, or the trip, Ernest would have been on his own.

Ernest picks the trip option and spend the next two years travelling around the world, visiting Europe, Africa, Asia, the Caribbean, Oceania and the Pacific Islands.

The latter, really impacted young Ernest. He lived many months like an actual beach bum, experiencing the local culture.

Back to US, he settles in LA, doing a bunch of different humble jobs and helping his uncle with his **rum running** business. This, also gave him the chance to visit the Caribbeans again, especially the island of Jamaica, where the rum was mainly trading.

1933 came, US Prohibition was due to end and Ernest, a very charismatic personality, manages to get funds from financial partners and opened a 25 seats joint on L.A.'s Hollywood Blvd.

Don Beachcomber's was themed with all the paraphernalia Donn collected during his trips around the world.

Here, together with few classic cocktails, he would serve a completely new style of drinks.

At that time, after years of young Canadian whisky and bathtub gin, most Americans - went quickly back to drinking classic cocktails, Martini and Old fashioned.

Rum was considered an 'inferior' spirit and was extremely cheap, also because no one really knew how to mix with it.

Donn knew rum, he visited many Caribbean islands, he understood rum styles and how to mix cocktails with them, so that's what he went for.

DID YOU KNOW?

Ernest R.Gantt'll legally changed his name to Donn Beach (spelled with a double 'n'), but when a recipe at his mix at cocktail is reported, the spelling is with one 'n' only, as his bar was Don Beachcomber's (one 'n')...

To attract wealthy Hollywood customers, he played on the eclectic fit-out of the place and started serving drinks in unique vessels, using both his **'own mixed drinks'** cocktails and food (Chinese mainly) exotic names (and often selling them on fire!).

One of his main revolutions was the creation of **'Rum mix'**.

His idea was: "Why using one rum of a unique style, when you can mix different rum styles to get the most out of all of them?"

In his rum mix, **Jamaican Rum** was almost always featured, as it not only add a unique, bold flavour profile.

Other revolutionary standards that came from Donn's genius, were the consistent use of fresh fruit and exotic ingredients (spices like cinnamon or pimento at the time were extremely rare in mixed drinks).

He had a very sophisticated ice program and a unique furniture for his venue.

COOL FACT!

Don Beachcomber's bar had a tinned roof.

Donn realised that when it was raining, customers were staying for an extra drink, so he installed sprinklers on the roof and he would turn them on towards the end of the night, to keep guests in for another beverage.

sneaky!

Donn's cocktails were unique and became extremely popular very quickly around the States.

Other bar owners started to copy Donn's cocktails. At that time, a bar's recipe were already guarded secrets, but he went the extra mile to keep them as such.

He started batching different mix of ingredients for his cocktails, naming them as single ingredient (i.e., Rum Mix #2).

Not even his barbenders (except from his head bartender) really knew what was in the bottle!

Thanks to the research of Tiki historians like Jeff Beachbum Berry or Martin Kate, we today know most of Donn's secret mix.

Using revolutionary techniques and secret ingredients, Donn was making many unique cocktails that were extremely advanced and 'cool' for the time, but in many ways also for us today.

DID YOU KNOW?

First tiki bars were actually high-end restaurants where customers were drinking tiki cocktails all the way through the meal and all night.

Because of their exotic appeal, they became very popular within VIPs and established themselves as a single destination to escape everyday life since the '30s until around the '70s.

DONN, VIC & THE MAI TAI

So far, we mainly spoke about the role that Donn played in creating and shaping Tiki, but another extremely important figure, vital for tiki's evolution, was **Trader Vic** (born Victor Jules Bergeron, Jr.).

Man of very acute business acumen and strong personality, Trader Vic also had an amazing culinary palate and when he went to Don Beachcomber's, he realised that in tiki there were serious business opportunities.

At that time, he had never been to the Caribbean nor Pacific Islands, but, formed as chef, he knew flavour and he started re-creating tiki cocktails, following his palate.

More versed in other spirits, not only rum, Vic was the first one to introduce tiki cocktails with a different spirit base, creating some amazing cocktails like the Sorpion.

Without a doubt though, Vic's greatest legacy was the creation of the **Mai Tai**, the way we know it today.

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HOW THE MAI TAI CAME TO LIFE

"We talked about creating a drink that would be the finest drink we could make, using the finest ingredients we could find" Vic writes.

Then continues: "I took down a bottle of seventeen-year-old rum. It was J. Wray Nephew from Jamaica". Surprisingly golden in color, medium bodied, but with the rich pungent flavor particular to the Jamaican blends"

"I [then] took a fresh lime, added some orange curacao from Holland, a dash of Rock Candy Syrup, and a dollop of French Orgeat, for its subtle almond flavor. A generous amount of shaved ice and vigorous shaking by hand produced the marriage I was after."

"We poured the ingredients over shaved ice in a double old-fashioned glass" Bergeron writes, added one spent lime shell and garnished it with a sprig of fresh mint."

"...and gave two of them to Ham and Carrie Guild, friends from Tahiti, who were there that night.

"I told them I had just made a new drink that I hadn't even tasted yet' he wrote. "Carrie and Ham tasted theirs and Carrie asked Ham, 'What do you think of it?' " 'It's Mai Tai,' he said, 'It's Mai Tai roa ae.' "

"I asked what in the hell that meant and Ham said, 'In Tahitian it means 'out of this world,' 'the best.' "

"Unfortunately, J.Wray & Nephew 17yo is not in production anymore (even Vic had to tweak the recipe to a rum mix when he drunk the distillery dry of their extra aged stock), but as Beachbum Berry once said: "As a business owner today, I would rather use one rum that already has the complexity I need for my drink".

We believe that rum to be Appleton Estate.

MAI TAI

TRADER VIC 1944

INGREDIENTS

60ml Appleton Estate 8yo
10ml Grand Marnier
30ml Fresh Lime juice
7.5ml Dark Sugar Syrup (1:1)
7.5ml Orgeat

METHOD

Shake with plenty of ice
and pour unstrained in rocks glass.

GARNISH

Mint Sprig

DID YOU KNOW?

There has always been a big debate between Donn and Vic on who actually invented the Mai Tai.

It was a statement by Donn's ex-wife and business partner, Sunny Sund, who mentioned that Donn invented a cocktail called Mai Tai Swizzle in 1933, but that he never listed it because it wasn't one of his favourites.

In 1937, Donn also created a cocktail called Q.B Cooler, that despite the completely different recipe, tastes incredibly similar to Vic's Mai Tai (remember Vic's amazing culinary palate?).

Lastly, there's an interview that Donn and Vic had together, despite the animosity between the two, where Vic supposedly admitted that Donn was the creator of the original Mai Tai.

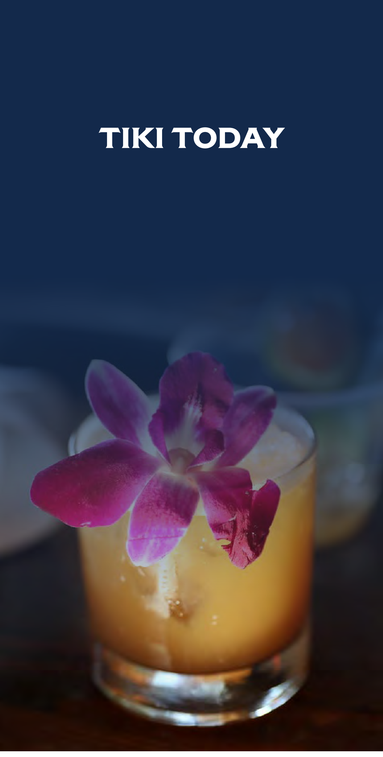
Anyhow, whatever side you're on, it's undisputable that the recipe of the Mai Tai the way it became a classic and it's renowned around the world today, is Vic's one!

and that the rum for a true Mai Tai needs to be Jamaican!

CAMPARI ACADEMY

BACK TO CONTENTS PAGE

TIKI TODAY



If we jump forward in time, we can find the first real 'pause' on the Tiki fad, only in the '70s.

This started at the end of Vietnam War (it's not easy to really enjoy a drink in establishments that remind you of a place you brought war to).

Because of secret recipes, then, true tiki cocktails lost their way and bartenders started to prefer packaged products over homemade ones and bottled juice over fresh fruit.

This is when drinks started to become overly sweet and syrupy, transforming true Tiki into a **tacky experience**.

Luckily, in the same way Donn created Tiki, Jeff Berry, known as **Beachbum Berry**, he started researching to uncover Tiki mysteries and since his first published book in 1998, he is spreading the knowledge about true Tiki, that would ignite a second '**golden age of tiki**' in the 2000s.

Today, we have knowledge at our fingertips. Articles, books and craft products are out there, so it's only up to us to decide how we want to use them, to shape the way the future of Tiki (and our industry for the matter) will look like.

OTHER TIKI CLASSICS

MAI TAI SWIZZLE

DONN BEACH 1933

INGREDIENTS

45ml Appleton Estate Byo
30ml Aged Cuban Rum
15ml Grand Marnier
20ml Fresh Lime Juice
13ml Falernum
6 drops Pernod
1 dash Angostura

METHOD

Shake with 1 cup of crushed ice and pour unstrained in rocks glass.

GARNISH

Mint Sprigs

TOPPER ACCESSORY

Q.B. COOLER

DONN BEACH 1937

INGREDIENTS

30ml Appleton Estate Signature
30ml light rum
15ml Demerara rum
15ml Falernum
15ml Honey syrup (1:1)
2.5ml Ginger syrup
15ml Fresh Lime juice
30ml Fresh Orange juice
30ml Soda Water
2 dashes Angostura bitters
4oz crushed ice

METHOD

Flash blend all ingredients and pour unstrained in a rocks glass.

GARNISH

Mint Sprigs

TOPPER ACCESSORY

HURRICANE

LOUIS CULLIGAN 1940S

INGREDIENTS

60ml Appleton Estate Byo
30ml fresh lemon juice
30ml passionfruit syrup

METHOD

Shake with plenty of crushed ice and pour unstrained in a Hurricane glass.

GARNISH

Garnish at leisure

TOPPER ACCESSORY

NAVY GROG

DONN BEACH 1941

INGREDIENTS

15ml Appleton Estate Signature
30ml light rum
30ml Demerara rum
30ml Honey mix
20ml Fresh Lime juice
20ml Fresh Grapefruit juice
20ml Soda Water

METHOD

Shake all ingredients (including soda) with ice cubes and strain in double old-fashioned glass.

GARNISH

Add straw through an ice cone.

TOPPER ACCESSORY

BIG BAMBOO

MARIANO LICUDINE, 1960

INGREDIENTS

15ml Appleton Estate Signature
30ml Aged Cuban rum
15ml fresh lime juice
15ml fresh orange juice
15ml fresh grapefruit juice
15ml fresh passionfruit syrup
2 dashes Aromatic bitters
4oz crushed ice

METHOD

Shake all ingredients with plenty of crushed ice
and pour unstrained in a double old-fashioned glass.

GARNISH

Mint sprig and lime wedge.

TOPPER ACCESSORY

JUNGLE BIRD

KL HILTON AVIARY BAR, 1978

INGREDIENTS

45ml Appleton Estate Signature
15ml Campari
15ml Fresh Lime juice
10ml Dark sugar syrup
60ml Fresh Pineapple Juice

METHOD

Shake and strain in rocks glass over plenty of ice cubes.
Top with crushed ice (optional).

GARNISH

Orange wedge, mint sprig, orchid flower (optional).

TOPPER ACCESSORY

ANCIENT MARINER

BEACHBUM BERRY, 1994

INGREDIENTS

30ml Appleton Estate Signature
30ml demerara rum
20ml fresh lime juice
15ml fresh grapefruit juice
15ml sugar syrup (1:1)
13ml Pimento liqueur

METHOD

Shake with plenty of crushed ice and pour unstrained in a double old-fashioned glass.

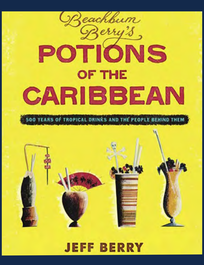
GARNISH

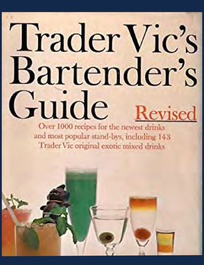
Mint sprig and lime wedge.

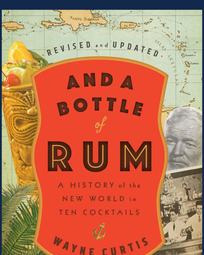
TOPPER ACCESSORY

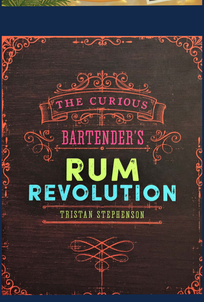
BACK TO CONTENTS PAGE

COOL READS









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GRAZIE.