

The Canecutter Story by the creator of the Canecutter Rum Kit, Greg Young

The Canecutter Rum Kit was developed in Townsville, North Queensland. Townsville has vast cane fields to the North and South and is the gateway to the West. The picture of outback stockmen sitting around a campfire sipping a hard-earned rum, is real life. It isn't practical to pack an esky of beer in your saddlebags. We really are in rum country.

Let us go back in time to January 2000. Customers in our brew shop are complaining that the rum essences are making their spirit taste too sweet. Worse still, it gets even sweeter when cola is added. The sales people for the essences continually claim that each new one they have, is wonderful. The essences are often too sweet. Some customers don't seem to mind the sweetness, others find that like too much sugar in their tea, they eventually get used to it. The other customers are justifiably upset that they have wasted money trying them all. They deserve a better alternative.

Research shows that rum is made by fermenting molasses and putting it through a pot still. I start a series of trials over the next year. The trials have mixed results and at this point I would like to thank Kathy Wilson for her taste testing in those early days. We finally have a rum that all agree tastes good and it's in a very user friendly, complete kit. On the 1st of July 2001, our shop releases Canecutter with mostly over the counter sales but also some mail orders. Demand has steadily grown for Canecutter.

We are happy to say that Canecutter is great tasting rum and we hope you like it. I know we must be on the right track, when an old bushie tastes it for the first time, his eyes light up, he licks his lips and he says, "I can remember when rum tasted like this." That's priceless.