



Welcome Society Of Wine Educators – Friday August 16th

Laissez Les Bons Temps Rouler!! "From Cane To Glass To Table"



Chef Yvette Bonanno Tharp
Co-Owner & Director of Everything Delicious
Louisiana Cane Land Spirited Foods LLC



Pam Kindel Connors
Owner/Manager
Training & Talent Development

Today's Agenda

- ✓ History of Sugar Cane In Louisiana
- ✓ “How It All Began”
- ✓ Family Owned Alma Sugar Plantation
- ✓ Creation of Cane Land Distilling & Production
- ✓ Tasting of “Three Roll Estate” Rums & Awards
- ✓ Unique Rum Recipes
- ✓ Creation of Ancillary Food Products
- ✓ Chef Yvette's Culinary Demo and Rum food pairing ideas

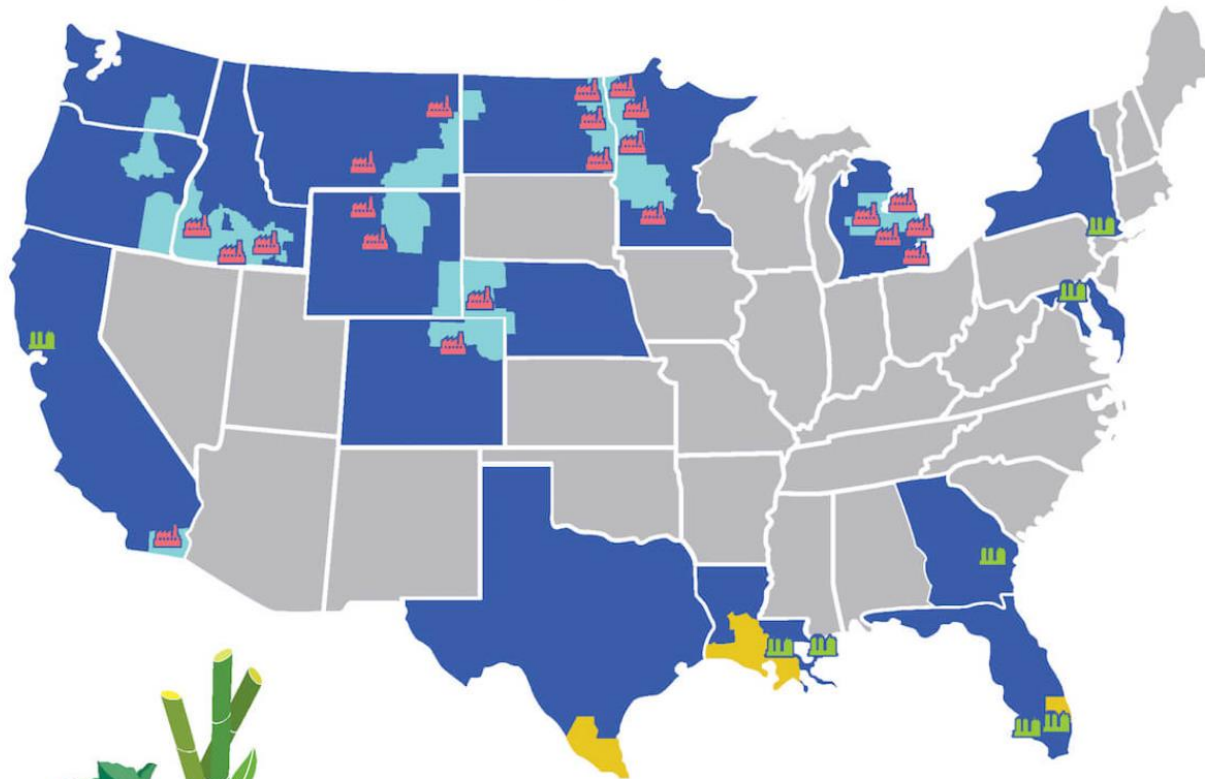
History of Sugar Cane in the US



- Over 223 years of history in the US
- First sugar cane brought to New Orleans in 1751 by Jesuit Missionaries
- Around 1797 Etienne de Bore risked his fortune in Sugar Manufacturing in what is now known as “Audubon Park”. His success cited the commencement of the US sugar industry
- Following the LA purchase in 1803 sugar cane became the agricultural crop of the state eventually taking over tobacco
- After more than 100 years of development the industry was struggling and in drastic decline by the 1920s
- The Louisiana American Sugar Cane League was established in 1922
- US Sugar Association established in 1943

Sugar Cane Production Today

WHERE IN THE U.S.
does sugar come from?



-  sugar beet factory
-  sugar cane refinery
-  sugar beet growth
-  sugar cane growth



**Photo Courtesy of The Sugar Association*

Sugar Cane Production Today In LA

- Primarily grown in South LA (*the sugar belt*) in 24 parishes
- 11 Sugar Mills operating today producing over 1.4 million tons of raw sugar
- LA provides sugar for more than 53 million Americans
- Most successful crop in the history of the state with approximately 3 Billion in economic impact in 2018
- Supported by the American Sugar Cane League and the LSU Ag Center

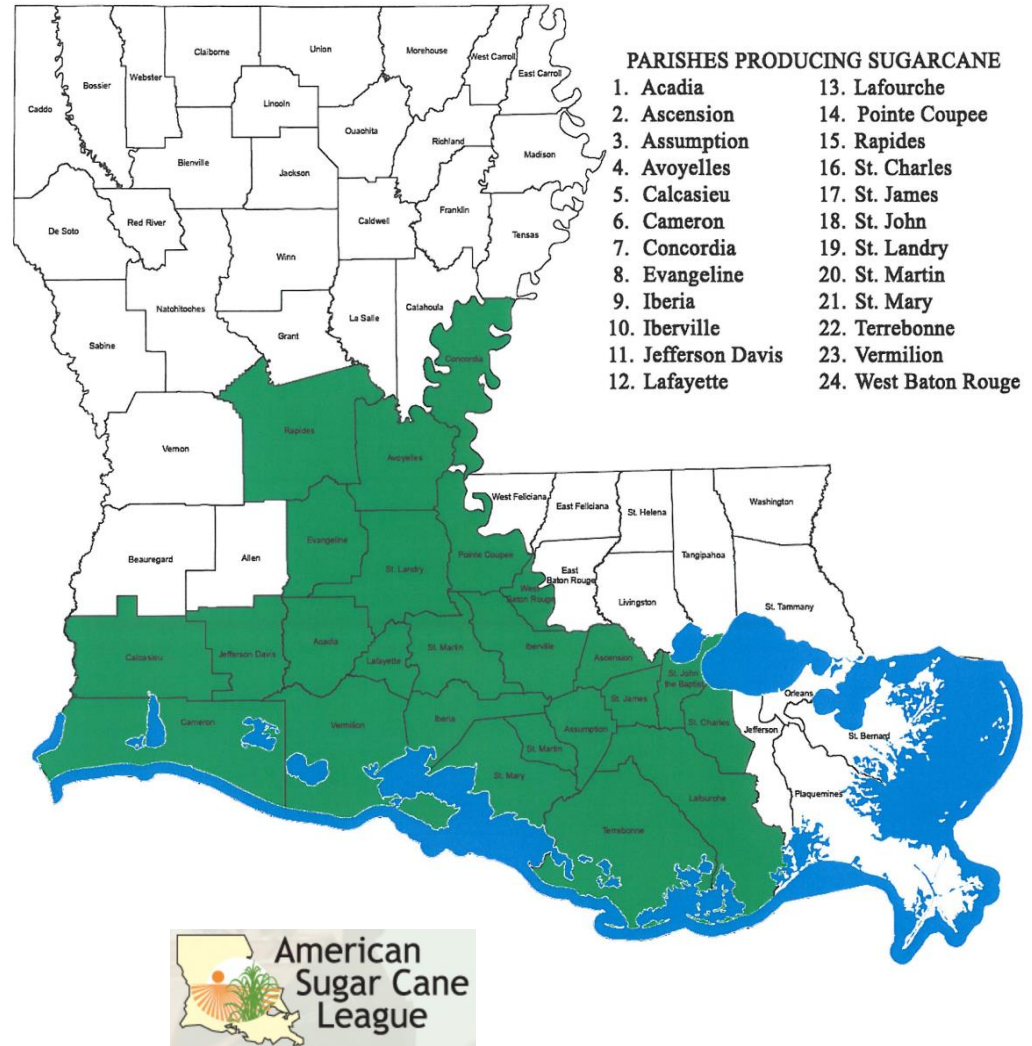


Photo: Courtesy of American Sugar Cane League

Louisiana Annual "Sugar Cane Festival"

LOUISIANA SUGAR CANE FESTIVAL
CARNIVAL

\$5 Parking Fee
 per Vehicle
 Wednesday - Sunday

WEDNESDAY SEPT. 26th
 8:00pm - 11:00pm
 \$20 Wristbands
 per child/ per person

THURSDAY SEPT. 27th
 8:00pm - 11:00pm
 Buddy Night - \$25
 Buy One Wristband, Get One Wristband Free

FRIDAY SEPT. 28th
 Noon - Midnight
 \$25 Wristbands
 All Day

SAT SEPT. 29th
 Noon - Midnight
 Regular Price Tickets
 \$1 per ticket
 (each day requires 5 tickets)

SUN SEPT. 30th
 Noon - 8:00pm
 Regular Price Tickets
 \$1 per ticket
 (each day requires 5 tickets)


LOCATED AT
THE OLD IBERIA SUGAR
COOPERATIVE PROPERTY
 901 Sugar Mill Road • New Iberia, LA




78th Louisiana Sugar Cane Festival
New Iberia, Louisiana
September 26th – 29th, 2019
www.hisugar.org



PERFORMANCE BY



Wayne Toups
 & ZYDECAJUN

LA SUGARCANE FESTIVAL 2018
SATURDAY SEPT 29
GATES OPEN AT 8:00 PM. TICKET PRICES VARY. FREE PARKING. CASH BAR
 STEAMBOAT PAVILION, NEW IBERIA. MORE INFO WWW.HISUGAR.ORG

LOUISIANA SUGAR CANE Festival
5K Run
His Sugar!

SPONSORED BY:
CROSSFIT OVERHAUL

\$25 ENTRY
 (Includes SHIRT)
 Contact:
Barbara Hebert
 info@crossfitoverhaul.me

WALK/RUN
September 29th
 Registration 6:30 AM
 Race 7:30AM - Crossfit Overhaul

How it All Began.....



Alma Sugar Plantation



Alma Sugar Plantation



Alma Sugar Plantation



Cane Land Distillery & Tasting Room



One of The Only Single Estate Rum Distilleries In The US!

Cane Land Distillery & Tasting Room

Incorporating Alma Sugar Mill Into The Distillery

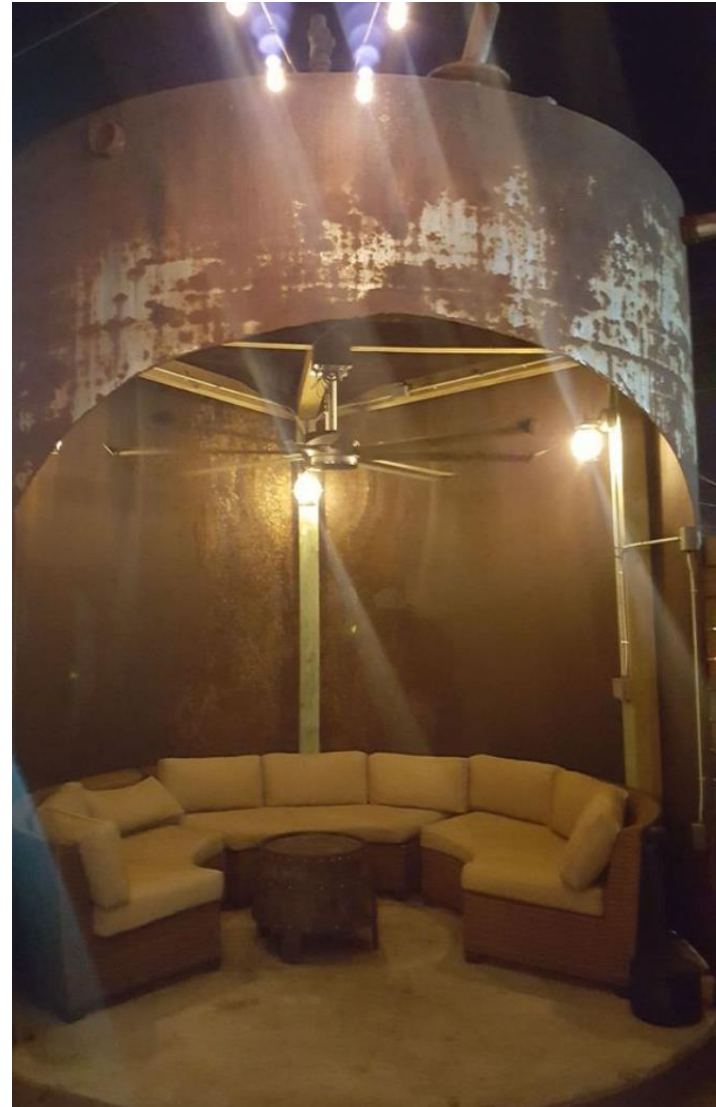


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CANE TO GLASS™
— — —

From our farm, to our mill, to our distillery, to
your glass – we ferment our own.



Cane Land Distillery & Tasting Room



Cane Land Distillery Production

Fermentation Room



Cane Land Distilling's Select Yeast



Cane Land Distillery Production



Distillation

- All rum small batch distillation
- 550 gallon Vendom copper pot hybrid still
- Only the heart of the distillation used
- All rums double distilled



Cane Land Distillery Production



Cane Land Distillery Production



Maturation

- 15,000 Liter 100 year old vats
- 53 gallon French & oak barrels both new and used (some whiskey & bourbon)
- Scheduled educational distillery tours & tastings open to the public

Cane Land Distillery Three Roll Rum Series



Three Roll Rum Awards



Rum Renaissance Festival

- 2018 XP Gold Award – Rum Agricole
- 2018 XP Gold Award – White Rum
- 2018 Gold Award – Brazilian Style Rum
- 2019 Gold Award – Rhum Agricole



San Diego Spirits Festival

- 2018 Double Gold Award – Red Stick Rum
- 2018 Gold Award – Rhum Agricole
- 2018 Bronze Award – Brazilian Style Rum
- 2018 Bronze Award – White Rum



American Distilling Institute

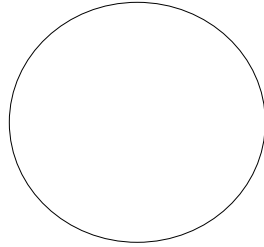
- 2018 Silver Award – Rhum Agricole
- 2018 Bronze Award – Spiced Rum



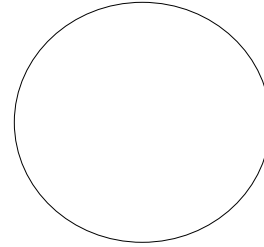
Denver Int'l Spirits Competition

- 2019 Gold Award – Dark Rum
- 2019 Silver Award – Rhum Agricole
- 2019 Silver Award – Brazilian Style Rum
- 2019 Bronze Award - Spiced

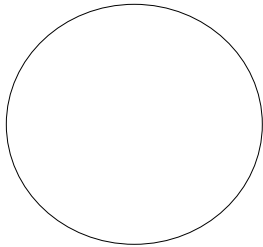
Three Roll Rum Tasting



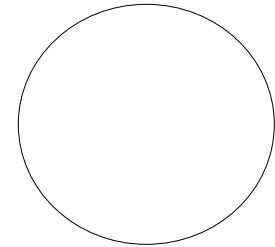
Rhum Agricole



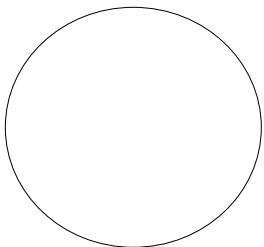
Dark Rum



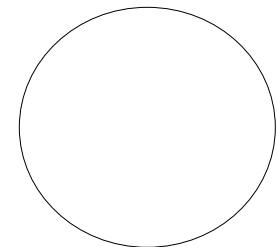
Brazilian-Style Rum



Spiced Rum



White Rum



Red Stick Cinnamon Rum

Three Roll Estate "White Rum"



FRESH FROM THE STILL

With a light body and full flavor, we bottle our Three Roll Estate White Rum as it leaves the still, untouched by oak and unaltered by age. With no sweeteners or additives, this bold and fragrant white rum shines in a daiquiri.

UNAGED,
UNTOUCHED,
UNADULTERATED



Three Roll Estate “Brazilian-Style Rum”



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BRAZILIAN-STYLE RUM

— — — — —



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CACHAÇA-INSPIRED

— — — — —

We produce this rum in Baton Rouge, Louisiana, as a tribute to the national spirit of Brazil. With no sweeteners or additives, this Cachaça-inspired rum is made from fresh pressed cane juice during Louisiana's three-month annual sugar harvest and fermented with yeast sourced from Brazil.



Three Roll Estate “Rhum Agricole”



ONCE A YEAR

During Louisiana's annual three-month sugarcane harvest, we produce our signature Agricole style Rhum from fresh-pressed cane juice to create a vegetal, smooth spirit with grassy notes. With no sweeteners or additives, Three Roll Estate's Rhum Agricole is possibly the truest expression of Alma Plantation's rich terroir.

MADE FROM OUR
FRESH SUGARCANE
90 MINUTES AFTER
PRESSING



Three Roll Estate “Dark Rum”



**PULLED IN SMALL
BATCHES FROM
FRENCH AND
AMERICAN OAK**



COMPLEX CHARACTER



Three Roll Estate Dark Rum is distilled from our own all-molasses fermentation, rested in French oak vats, pulled in small batches, and finished in American oak.



Three Roll Estate “Spiced Rum”

SPICED ON ICE



FOR GENERATIONS

Three Roll Estate Spiced Rum is the infusion of Alma's rich terroir with a subtle medley of botanicals, including hints of bitter orange and vanilla. Enjoy the culmination of artisanship and authenticity in each drop.



Three Roll Estate “Red Stick Cinnamon Rum”



LES DEUX BÂTONS ROUGES

Named for our hometown of Baton Rouge, Three Roll Estate's Red Stick™ cinnamon rum marries our single estate Louisiana spirit with the deep, subtle flavor of canela bark (also known as CINNAMOMUM VERUM, or “true cinnamon”).

Delicious in tiki drinks, or simply sipped when chilled.

AN HOMAGE TO
THE RED POLE THAT
ONCE MARKED OUR
OWN LITTLE BEND IN
THE MISSISSIPPI.



Three Roll Rum Recipes



Caipirinha

*2 oz Three Roll Brazilian-style rum
2 tsp Alma sugar
½ Lime*

Cut lime into wedges and muddle with sugar. Fill the glass with crushed ice and add Brazilian-style rum. Garnish with lime wedges or fresh mint



The Canekiller

*4 oz pineapple juice
1 oz orange juice
1 oz cream of coconut
2 oz Three Roll Spiced Rum*

First add the rum, pineapple juice, cream of coconut and orange juice. Pour over ice and top with fresh grated nutmeg. Garnish with a fresh pineapple slice and orange peel

Distilleries Ancillary Food Products



[Louisiana Cane Land Spirited Foods LLC](http://www.rumyum.com)



Prenons du bon temps
LOUISIANA'S ORIGINAL ESTATE DISTILLED RUM
5 oz. / 141.75 grams

www.rumyum.com
www.cajuncrate.com

Distilleries Ancillary Food Products

LSU AgCenter Food Incubator



Sales & In The Press



Fancy Food Show New York



Hollydays Junior League Baton Rouge



Red Stick Farmers Market



Guys Grocery Games



Charitable Events



Chef Yvette's Culinary Demo



Brussel Sprout & Kale Salad w/ Cane Land Spiced Rum Pecans

**Paired with the Caipirinha Cocktail*



Praline Rum Cake & Spiced Rum Pecans

**Paired with the Canekiller Cocktail*



Spiced Rum Pecans & Food Pairings



Questions?



We would love to hear from you!

Chef Yvette Bonanno-Tharp
Director of “Everything Delicious”
Louisiana Cane Land Spirited Foods LLC
E: ybonanno@aol.com
M: 225-284-7402

Pam Kindel Connors
Owner/Manager
Training & Talent Development
E: pjkconnors@gmail.com
M: 504-415-5802

Merci Beaucoup!!!

