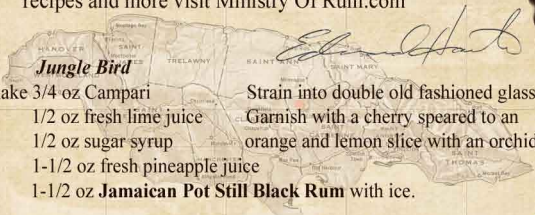


This unique blend of light and heavy pot still rums was selected for my Ministry of Rum Collection for its flavor and authenticity from the Worthy Park Estate warehouse. Imported from Jamaica in small batch tanks, this rum was colored with cane sugar-based caramel and bottled in the U.S. To learn more about Worthy Park Estate, award-winning recipes and more visit [Ministry Of Rum.com](http://MinistryOfRum.com)



Shake 3/4 oz Campari

1/2 oz fresh lime juice

1/2 oz sugar syrup

1-1/2 oz fresh pineapple juice

1-1/2 oz **Jamaican Pot Still Black Rum** with ice.

Strain into double old fashioned glass.

Garnish with a cherry speared to an orange and lemon slice with an orchid

IMPORTED BY CARIBBEAN SPIRITS, INC. BRADENTON, FL  
BOTTLED BY FIVE & 20 SPIRITS MAYVILLE, NY  
PRODUCT OF JAMAICA

**GOVERNMENT WARNING:** (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY AND MAY CAUSE HEALTH PROBLEMS.



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