

*Flor de Caña*®

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## USBG AND FLOR DE CAÑA RUM PRESENT:

### *An evening of rum education and Flor de Caña*

**When:** Monday, November 3, 2008 — 6:00–8:00pm

**Where:** Aspen Social Club, 147 W. 57<sup>th</sup> Street  
(212) 221-7200

Come for food, drinks and to learn all about rum with Flor de Caña and rum expert, Ed Hamilton. Where did rum originate? How do you produce rum? Did you know Flor de Caña is the only 100% aged rum on the market? Celebrating over 115 years of rum making tradition, family-owned Flor de Caña is the most-awarded rum in the world. After this event, you'll be able to speak eloquently about rum and know more than ever about Nicaragua's finest rum, Flor de Caña.

**RSVP to Pamela by Thursday October 30:  
Pamela.Kotsaftis@skyy.com**

Must be 21+ to attend. Non transferable.

### *Flor de Caña Master Mixologist Contest*

**When:** Monday, November 24, 2008 — 8:00–10:00pm

**Where:** Aspen, 30 W 22<sup>nd</sup> Street  
(212) 645-5040

Come show off your skills with a Flor de Caña 18 year rum contest. Submit your best consumer friendly recipe with Flor de Caña 18 year, and keep your fingers crossed you'll be named one of five finalists. Note: 5 finalists will be chosen from all submitted recipes and not everybody will have the opportunity to mix at the contest. You must attend the contest to find out if you have been chosen as a finalist. Flor de Caña will supply all ingredients.

**TWO trips to Nicaragua** will be awarded to the winners who create the best Flor de Caña 18 year cocktails. Trip sponsored by the San Antonio Sugar Mill in Chichigalpa, Nicaragua.

**RSVP and submit your recipes to Pamela by  
Wednesday, November 19:  
Pamela.Kotsaftis@skyy.com**

Must be 21+ to attend. Non transferable.

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