



Henry Clay about to be checkmated in old San Juan. Photograph by Tom Hollyman.

"I brought home a new chess defense from Puerto Rico —and the good news about dry rum."

"It almost made up for the shellacking I had just taken when I was handed a daiquiri," reports Henry Clay of Shreveport, Louisiana. "And what a daiquiri.

"It was bright. Clear. Brilliant. And it had a *dry* quality that I will never forget.

"When I got home to Shreveport, I couldn't wait to tell my friends about Puerto Rican rum. We tried it in all sorts of different drinks.

"Rum Sours. Rum and tonic. Rum old

fashioneds. Rum on the rocks. We even invented our own rum drinks. We've found you can't go wrong with the remarkable rums of Puerto Rico.

"And my chess defense has paid off, too."

Daiquiri Recipe: 1½ oz. white Puerto Rican rum — juice ½ lime or 1 lemon — ¾ tsp. sugar. Shake well with ice and strain into cocktail glass or serve on the rocks. For free rum recipes, write: Rums of Puerto Rico, Dept. N13, 666 Fifth Ave., New York 19.



Daiquiri →