

18TH
ANNUAL

Taste of the CARIBBEAN & Jerk Festival

taste

Taste of the Caribbean Arts & Culture CT, Inc.

THE RESILIENCE OF OUR PEOPLE



August 2023
Edition

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GREETINGS



Welcome back to our 18th Annual Taste of the Caribbean and Jerk Festival at the Mortensen Riverfront Plaza in downtown Hartford Connecticut.

I am so delighted that once again we can come together and **CELEBRATE** another year of providing this free outdoor event, honoring the English, French and Spanish-speaking islands of the Caribbean

Diaspora, through music, food,

dance, arts, and culture.

The dedication and commitment of this organization with a vision of serving our community is impeccable. I would like to again say **THANK YOU** for your continued support over the years.

Thank you to our vendors, sponsors, volunteers, artists, bands, dancers, sound engineers, emcee's, security, our partners Riverfront Recapture, Connecticut Science center and everyone that has taken the time to help prepare for this great event in helping to promote cultural diversity and community pride.

So, enjoy the beautiful scenery, the great food and awesome music. Sit back relax and be transformed to the Caribbean right here in Connecticut.

Also check out our social media platforms:

FaceBook: <https://www.facebook.com/tastect.org>

Twitter: [Hartford Jerk Fest \(@TocTastect\)](#)

Instagram - [@hartfordjerkfest](#)

Melinda DeBeatham-Terrell
President
Taste of the Caribbean Arts and Culture

On this our 18th anniversary of the Taste of the Caribbean and Jerk Festival, I extend a very special welcome and thanks to the Board of Directors, Committee Members, Vendors, Entertainers, our many volunteers and to YOU the attendees. We also recognize the efforts of our host, Riverfront Recapture, Inc., who have provided unwavering support throughout the past eighteen years.



The Taste of the Caribbean and Jerk Festival is made possible with the assistance of our sponsors and grantors : Evelyn W. Preston Memorial Trust Fund , Bank of America, N.A., Trustee, The Greater Hartford Arts Council, The City of Hartford, Community Health Center (CHC), Price Chopper, Hartford Communities that Care, The Jamaica Tourist Board, Connecticut Humanities, Knox Foundation, InterCommunity Health and JAH Financial Services.

As this event continues to grow, so has the need for funding. We look to you and other entities within the community and beyond, to continue providing desperately needed financial support. Please become a member of Friends of Taste of the Caribbean. The funding we seek assists us to pay our performers. The event provides local vendors and businesses the opportunity to promote their products and expertise to a diverse audience interested in Caribbean arts, culture and cuisine. This annual festival promotes economic development and provides a significant summer tourist attraction to the City of Hartford.

Thank you for your support of this 18th anniversary of the Taste of the Caribbean and Jerk Festival and be sure to enjoy the diverse cultural offerings proudly presented by the Caribbean community in Metro-Hartford.

Leslie G. Perry
Executive Director
Taste of the Caribbean Arts and Culture

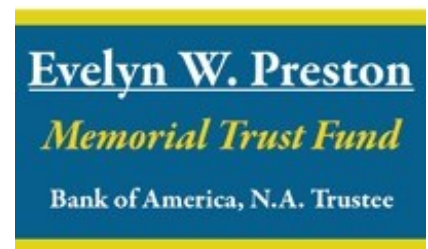
Special THANKS to our SPONSORS and ADVERTISERS!!

We extend our sincere gratitude to you our sponsors and advertisers for your generosity of our Jerk Festival event. Your support was crucial in making this year's event a tremendous success. Our patrons were entertained via scrumptious culinary delights, sight and sound presented by displays of costumes and live music ranging from Reggae, Soca, Salsa, Jazz, Calypso, Steel Band and Gospel.

Your contribution has made a significant impact on our organization, and we are deeply grateful for your support. With your help, we were able to provide a memorable experience for all participants and promote the resilience of our Caribbean culture.



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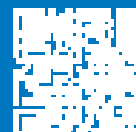
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Likkle Patty Shop Keeping It Plant-Based with Lots of Flavors

In the fall of 2022, Chantal Tafaki opened her Likkle Patty Shop located at 80 Poquonock Avenue, Windsor. The store will sell patties in a variety of flavors, coco bread and more. The hours of operation are Wednesday to Friday 10 a.m. to 6 p.m. and Saturday and Sunday 10 a.m. to 6 p.m.

Likkle Patty Shop, a grab and go counter, is the latest addition of Tafaki's plant-based Jamaican patty business Amazing Ackee and will continue to serve the same delicious patties and coco bread supporters of Amazing Ackee have come to know and love.

Amazing Ackee began as a blog to illustrate the versatility of Ackee, Jamaica's much loved but often maligned national fruit. Realizing that the market for vegan Caribbean food was underserved in the Hartford County area, Tafaki decided to focus her attention on patties and expanded the flavor offerings. She updated the menu to include Caribbean inspired treats that are also plant based. Now, after tasting her delicious food, her customers often say, "Wow, I can see why the business is called amazing!"



"I just feel like a lot of us don't spend time getting to know our vegetables or actually cook them. Vegetables on their own can taste good, if you take that moment to give them some love," she said.

Tafaki makes several core patties, including the Amazing Ackee, with ackee fruit in a savory preparation flavored with garlic, onion and Scotch bonnet pepper. The top selling curried chickpea and zucchini version was inspired by her farmers' markets visits, where she buys produce from local farms. Others patties are filled with spicy jerk eggplant, spinach and mushrooms, lentils, cauliflower, and spicy squash. The Calypso patty features a mix of turnips, kale, crushed tomatoes, sweet corn, and hot peppers.

In addition to patties, Likkle Patty Shop sells coco bread and cookies. Tafaki puts her own twist on the Jamaican staple with flavors like garlic and everything seasoning. She is also considering a cara-

melized onion version. The shop also sells vegan items from other local vendors, including hummus, Rasta Pasta and baked goods.

Eventually, the shop will sell plant-based pizzas, sandwiches and sweets, as well as new seasonal varieties of patties.

Health and wellness communities agree that food emphasizing fresh, whole ingredients and minimizing processed foods are superior for overall wellness. Plant-based food focuses on minimally processed foods and prioritizes plants. Studies also show that plant-based diets are effective at stimulating weight loss and improving health.

Submitted by John Perkins

Note: An article written by Leeanne Griffin / Hearst Connecticut Media contributed to this story.

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CRAZY

Edwin Ayoung, better known as **Crazy**, is a Calypsonian. He has been active since the mid-1970s and is one of the most successful artists from Trinidad and Tobago. Ayoung was born in Port of Spain, to a Chinese-Trinidadian father and an Afro-Venezuelan mother. As a youth he showed promise as a cricketer but chose a career in music. He initially worked under the names Wong Ping and the Mighty Arawak but was renamed 'Crazy' by fellow calypsonian Fred Farrell, due to his extravagant performances. In 1984, he became one of the first Soca artists to perform at Reggae Sunsplash in Jamaica. He pioneered the crossover genre Chutney Soca with his 1989 Road March entry, *Nani Wine*. In 2012, he pioneered another new style, "Trini-style Reggae", releasing a Trini-Reggae cover of *Hotel California*. Crazy's lyrics are often humorous but have also incorporated political themes.

MYKAL ROSE



For over 25 years, Michael Rose - he changed the spelling to *Mykal* in 1991 claiming that this is the Ethiopian version of the name - has been recording and performing his brand of militant, hardcore Jamaican music to the delight of reggae fans around the world. First, as a solo artist, then with the band, Black Uhuru, and back as a solo artist, the "Ruff" Rose has achieved great success throughout his career, even as different Jamaican musical styles have phased in and out of popularity. Perhaps the highest profile recognition came in 1984, when Michael Rose and the other Black Uhuru members (Duckie Simpson, Puma Jones, Sly Dunbar, and Robbie Shakespeare) won the Grammy Award for Best Reggae Album, Reggae's first Grammy award for their album, *Anthem*.

But the story doesn't begin with Black Uhuru. In 1976, Michael Rose was already a seasoned performer, having honed his skills by performing on Jamaica's hotel circuit. When an early incarnation of Black Uhuru (Duckie Simpson and Errol Nelson) approached Michael to join the group, he already had several solo singles to his credit. These include the original *Guess Who's Coming to Dinner and Clap the Barber*.

With lead singer Michael Rose seemingly at the top of his game, he parted ways with Black Uhuru, with the intention of redefining his musical direction as a solo artist. As a solo artist, Mykal regularly tours the U.S. and Europe, and has maintained his Jamaican fan base with hit singles on the island and abroad. He is a modern roots singer and fits perfectly into today's scene. He has been praised as "one of Jamaica's most distinguished singers" and for launching a distinctive form of reggae singing that originated in his home neighborhood of Waterhouse in Kingston.

Jazz Shelbe



Profile Band



Innah Higher Heights





Jabez was born Clive Provost in Linstead St. Catherine, Jamaica. He started singing at the age of 10. Jabez was doing secular music in his teen years, but the Lord called him at the age of 22. He entered the JCDC Festival Competition and won the award for Most Outstanding Vocals. He later recorded his first album in 1999, and then 5 years later in 2004 his ministry took off. He became internationally renowned with 7 albums to his credit. He won numerous awards for his singing in the United States, and still holds the record for the youngest person to receive a Lifetime Achievement Award from the Caribbean American Music Awards. He was also awarded with the Honorary Degree of Doctorate in Sacred Music and Songs by the Glad Tidings Bible Institute. His hit songs, *Drinking from my Sauter*, *Canceled* and *Warrior* have touched the hearts of many throughout the world. His greatest musical achievement has been his album ***Re-connect*** which made it into the Billboard Reggae Charts.

Tribal Legacy exhibits a distinct party music sound that starts heads bobbin', fingers snappin' and feet dancin'. Fusing reggae and soca with funk, hip hop and rock rhythms has given the band their own identity. Their performances are delivered with such energy that it leaves audiences begging for more. Tribal Legacy has performed at the very first Welcome Back to Brooklyn festival and were well received. They were regular performers at the One World annual music festival in NYC, the White Dog Café's annual "Rum 'n' Reggae" street festival in Philly as well as the Lunchtime Music Series sponsored by the Grand Central Partnership. They have also performed at the MetLife building in Manhattan to ring in the New Year as part of the First Night celebrations, and Madison Square Garden during the World Championships of the Pro Beach Volleyball Tour. Tribal Legacy is currently working on new music which will be available very soon.



Island Reflections Dance Theatre (IRDT) is a professional dance company that provides training to students throughout Connecticut ranging from ages 3 to adult. IRDT is led by Artistic Director Stephen D. Hankey. The company is dedicated to the improvement of society through the exploration of diversity



and physical movement. The Company continues to flourish and educate the community cross-culturally about Caribbean Folk, Ballet, Modern/Contemporary, African, and other world dance styles. Mr. Hankey's choreography is an extraction of the African experience with indigenous Indian, European and Asian influences, representative of a microcosm of the social history of the Caribbean and the world at large. The company has performed around the New England area creating partnerships with community-based organizations in various locales. The performances of IRDT beautifully depict stories that pay homage to ancestors and cultures worldwide through dance.

Three Recognized for their Contributions to the Community

At its annual Jazz Fusion Fundraising event held on May 5, 2023, the Taste of the Caribbean Arts & Culture CT, Inc. recognized three individuals for their contributions to the community.

Rev. Suzette DeBeatham-Brown was recognized for her outstanding contributions to the Caribbean community and particularly the residents of the Town of Bloomfield. DeBeatham-Brown was the first, female Caribbean-born Mayor of Bloomfield CT. She is committed to leaving this world a better place.

Mr. Walter L. Benjamin of the W.L.B. Group of Companies has been providing valuable tax, financial, travel, and shipping services to the Greater Harford area since 1978. Through his hard work and dedication, Walter has made a lasting impact on the community and serves as an inspiration to others.

Mr. Venton Forbes, Development Director, Inter-Community Health Care, Inc, where he provides strategic leadership for fundraising activities, grant management, volunteer programs, and marketing and communications initiatives.



Left to right—Elorie Stevens, Melinda DeBeatham-Terrell, Suzette DeBeatham-Brown, Walter Benjamin, Venton Forbes, Veronica Airey-Wilson, and Leslie Perry.

Photo by John Alista

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I Can Do More That Matters

As a boy growing up in Linstead, Jamaica, Courtney Martin helped his grandmother cook and feed the neighborhood. Whoever stopped by their home on any given day was sure to be served a delicious homecooked meal.

In 2008, as a former carpenter, Courtney Martin put down his hammer and chisel to do what he loved best - to cook and serve the community. Courtney took a leap of faith and invested in **Jam-Roc Restaurant & Lounge** located at 3396 Main Street, Hartford. Today, the restaurant is a thriving business serving Jamaica's finest cuisine.



Check the reviews on social media and you will find postings: Jesse wrote, “I ordered the cur-ry goat, it was juicy, spicy, came with a large serving. Meal was absolutely delicious. I cleaned those bones,” or RaiRaiBrown who wrote: “Great food I was really impressed. Generous large portions, excellent prices, amazing smoke grilled flavor on their jerk chicken, everything was fresh, impressive quality, tastes just like the food in Jamaica! I would highly recommend this establishment.”

Jam Roc Restaurant & Lounge provides catering services and also hosts community events such as wedding receptions, birthday parties, baby showers and repasts. Please call 860.906.1872 for further information.

As was a tradition growing up with his grandmother, Courtney supports many of the local community organizations events. But his biggest give back to date started just four years ago when he spoke to people in the neighborhood who were experiencing food insecurity. Moved to help, this prompted him to offer a free meal every Sunday starting at 1:00pm until every pot has been emptied. Anyone desirous of a meal can stop by and participate.

Courtney, a humble low-key man, has a vision to create a link with his hometown of Linstead, Jamaica and Hartford where people can meet and reminisce of the “good old days” with friends while creating new friendships and acquaintances.

While chatting with Courtney for this article, he asked me on two occasions “Do you want something to eat? Let’s have a drink!”

One of Courtney’s future plans is to create the tastiest patties and other Jamaican dishes in the Hartford area, thus making **Jam Roc** the envy of the neighborhood.

Please support Courtney and **Jam Roc Restaurant & Lounge**. Tell them that your friends at Taste of the Caribbean sent you!

By John A. Perkins, Taste of the Caribbean

As a special promotional offer present this page and receive a special discount on your next order. Offer expires on September 30, 2023



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As Jamaica celebrates its 61 years of Independence, we must be mindful to look back at our accomplishments and appreciate the significant advancements and contributions we have made to communities across the globe.

As we look ahead to our next 61 years, we should bear in mind that because we are a proud people, we will always endure; that because we are a strong people, we will continue to succeed in all that we set out to do; and that because we are Jamaican people, we will continue to attain that which may appear to others as unreachable.

Happy Anniversary Jamaica!



We likkle but we tallawah!

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TOC SCHEDULE OF EVENTS 2023

PLAZA STAGE

1:00 to 1:30	Music on the Plaza (Big O) MC/ Carl Jacobs (CJ)
1:30 to 1:40	Welcome/ Leslie Perry/Melinda DeBeatham
2:00: to 2:15	Donald Thompson (Steel Pan)
2:15 to 2:45	Carnival Parade / Melissa Craig Stilts Grace C. Wright Performing Arts Elegant Emerald Elite
2:50 to 3:10	Caribbean American Dancers Announcements/Mike Whilby
3:15 to 3:40	Island Reflections Dance Company MC/Donavan Longmore
3:45 to 4:00	Music on the plaza -(DJ Meechie)
4:00 to 4:45	Los Calientes (Salsa/Merengue/Reggaeton) Nelson Bello
5:00 to 5:15	Donald Thompson (Steel Pan)
5:15 to 5:25	Binay Linkz
5:30 to 6:30	Music on the Plaza/ Badda Snipes

TOC SCHEDULE OF EVENTS 2023

MAIN STAGE

1:00 to 1:45	(Music on the Main) (Badda Snipes) MC/ Lady Diamond
1:50 to 2:00	Welcome/ Leslie Perry/ Melinda DeBeatham
2:00 to 2:20	The Voices of Kellz Kave
2:20 to 2:30	TT/ East Hartford COG
2:30 to 3:00	Rehoboth Praise & Worship Team
3:00 to 4:00	Jabez (Gospel)
4:10 to 5:00	Profile Band (Reggae) Music/DJ (Stardon) MC/ Lexx
5:15 to 6:00	Jazz Shelb'e (Haitian/ Kompa)
6:00	Leslie Perry/Melinda DeBeatham/Mayor Luke Bronin Music/DJ (Stardon)
6:15 to 7:15	Mykal Rose (Reggae/Culture) DjLexx/ElCaprie Announcements/Committee Acknowledgements
7:30 to 7:50	Tribal Legacy Band (Calypso)
7:50 to 8:50	Crazy (Calypso/Socca)

KID'S CORNER 1:00PM to 5:00PM (Science Center Plaza)

Children's Village at the Taste of the Caribbean & Jerk Festival 2023

Ages
13 & under



Art and Crafts ~ 1pm-5pm

Carnival Mask Decorating ~ Jewelry Making
Planting Station "How to Plant & Grow" ~New!
Paint Time "Rep your Island Flag"

Face Painting by Impressions of Style ~ 1pm-5pm

Play Time ~ 1pm-5pm

Hopscotch ~ Hula Hoops ~ Jump Ropes ~ Limbo



Talent Show "Open Mic" sign up ~ 3pm-4pm



Culture Vibes by Sis. Jahmayka ~ 2pm - 3:45pm

2:00pm - 2:45pm ~ Caribbean Storytelling ~ Ring Games

3:00pm - 3:45pm ~ Caribbean Folk Songs "Sing along" &
Congo Drumming (Instructional)

Island Reflection Dance Company 4:00pm - 4:15pm

Open Mic Performances ~ 4:15pm-5pm (3 Prizes!)

Backpack/School Supply Give Away!



**Children's Village Fun Zone located on the Upper
level next to The Science Center**

PLANT BASED AND VEGAN RECIPES

Mango Habanero Tofu

Mango Habanero Sauce:

- ☐ Juice of 2 or 3 limes added with a tsp of lime zest
- ☐ 1/2 cup water
- ☐ Salt to taste
- ☐ 1 medium sized carrot, roughly chopped
- ☐ 1 tbsp grated ginger
- ☐ 1 garlic cloves
- ☐ 1/4 cup rice vinegar
- ☐ 1-2 ripe mangos* (about 1 cup chopped)
- ☐ 2 habaneros
- ☐ 2 tbsp maple

Tofu:

- ☐ 1.5 tbsp Cornstarch
- ☐ 1 block of super firm tofu
- ☐ 1 tbsp avocado oil
- ☐ A generous pinch of salt

Method.

☐ Add all ingredients for the sauce except lime juice to a blender, and blend until smooth. Bring sauce to a boil while whisking continuously until it thickens. Simmer for 15 minutes. Add lime juice at the end, and season to taste with salt. Refrigerate in a clean glass jar.



SESAME NOODLES STARRING HOME MADE TAHINI

Ingredients

- 12 oz. linguine
- 1/3 c. [Homemade Tahini](#)
- 1/4 c. smooth natural peanut butter
- 2 1/2 tsp. reduced-sodium soy sauce
- 2 tsp. chili crisp, plus more for topping
- 2 tsp. pure maple syrup
- 1 1/2 tsp. rice vinegar
- 1 tsp. toasted sesame oil
- 1/2 tsp. grated ginger
- 1 love garlic, grated
- 2 scallions, thinly sliced on bias
- 2 Persian cucumbers, thinly sliced on bias on mandoline
- Chopped roasted peanuts, for topping (optional)



Directions

Cook pasta per package directions 1 minute past al dente. Reserve 1/2 cup pasta cooking water, drain pasta, and rinse under cold water to cool.

Meanwhile, in large bowl, whisk tahini, peanut butter, soy sauce, chili crisp, maple syrup, rice vinegar, sesame oil, ginger, garlic, and 6 tablespoons water until smooth.

Add rinsed pasta and toss, adding a splash of reserved pasta water as needed, until coated.

Divide among bowls and top with scallions, cucumbers, peanuts, and chili crisp if desired.

Mango, Raspberry and Cashew Cream Parfaits

Ingredients

- 1 1/4 cup dried mango slices
- 1 1/4 cup cashews
- 3/4 cup coconut water, or water
- 2 tablespoons honey or apricot paste (dried apricots soaked in water to soften and blended)
- 1 tablespoon grated lemon zest, plus more for garnish
- 1/4 teaspoon fine sea salt
- 1 cup chopped fresh mango
- 1 cup fresh raspberries
- 1/4 cup toasted slivered almonds

Directions

- Place dried mango slices in a bowl and cover with warm water.
- Let sit 2 hours to soften.
- Place cashews in a second bowl and cover with warm water.
- Let sit 2 hours to soften.
- Drain soaked mangoes (discard liquid) and place in the bowl of a food processor.
- Process until smooth.
- Drain cashews (discard liquid) and place in a blender.
- Add water, honey, lemon zest and salt and purée until smooth.
- To assemble, layer fresh mango, cashew cream, raspberries and mango puree in parfait glasses.
- Top with almonds and additional zest if desired.



[Homemade Tahini](#)

2 cups hulled white sesame seeds

Directions

- Heat oven to 350°F. Spread sesame seeds on rimmed baking sheet and toast until lightly golden (do not let darken), about 10 minutes. Transfer to second rimmed baking sheet and let cool completely.
- In food processor (make sure it's completely dry before adding ingredients), process cooled sesame seeds, scraping down sides as needed, until smooth, pourable paste forms, 5 to 6 minutes. Refrigerate tahini in jar or airtight container for up to 4 weeks.



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Who is Harry Belafonte? - It has been said that in the life and work of entertainer Harry Belafonte, the worlds of music and morality do not collide, but rather balance harmoniously. Harry Belafonte struggled with poverty and turbulent family life as a child. His professional career took off with the musical *Carmen Jones*, and soon, he was burning up the charts with hits like “The Banana Boat Song (Day-O)” and “Jump in the Line.” Belafonte also championed many social and political causes and earned prestigious accolades such as the National Medal of Arts, one Tony Award, one Emmy Award, and two Grammy Awards. On April 25, 2023, Belafonte died at age 96 at his Manhattan home. His spokesperson said the cause of death was congestive heart failure.



Early Childhood - Known as the “consummate entertainer,” Belafonte was born in Harlem, New York, in 1927. His parents were West Indian, and he moved with his mother to her native Jamaica when he was a child. There, he saw firsthand the oppression of Black people by the English authorities, which left a lasting impression on him. In the five years he spent on the island he not only absorbed the music that was such a vital part of the culture but also observed the effects of colonialism, the political oppression that native Jamaicans had to endure under British rule. “That environment gave me much of my sense of the world at large and what I wanted to do with it,” Belafonte was quoted as saying in the Paul Masson Summer Series.” It helped me carve out a tremendous link to other nations that reflect a similar temperament or character.”

Belafonte returned to New York City’s Harlem neighborhood in 1940 to live with his mother. They struggled in poverty, and Belafonte was often cared for by others while his mother worked. He dropped out of George Washington High School and joined the U.S. Navy where he served during World War II. In the 1940s, he was working as a janitor’s assistant when a tenant gave him, as a gratuity, two tickets to see the American Negro Theater. He fell in love with the art form and also befriended Sidney Poitier. The financially struggling pair regularly purchased a single seat to local plays, trading places in between acts, after informing the other about the progression of the play.

Accomplishments - In the 1950s Belafonte introduced the colorful, bouncy melodies of calypso music to the United States, and American listeners began swaying to the jaunty Caribbean beat and singing “Day-O” along with the masterful crooner. Since that time Belafonte has used his visibility as an entertainer to cast a political spotlight on humanitarian causes ranging from world hunger to civil rights to the plight of children in the Third World.

Belafonte’s Calypso was the first album to sell more than one million copies, a benchmark that led to the establishment of the Grammy Awards. The album was only one of many illustrious firsts in Belafonte’s life. He was the first black man to win an Emmy Award as well as the first black to work as a television producer. Belafonte was also the first entertainer, black or white, to be named cultural adviser to the Peace Corps by U.S. president John F. Kennedy.

Throughout the 1960s Belafonte’s primary ethical focus was on the Jim Crow laws of segregation. He unified cultural elements behind the civil rights marches in Selma and Montgomery, Alabama, and helped organize the celebrated 1963 Freedom March in Washington, D.C., at which his close friend, Martin Luther King, Jr. delivered his historic “I Have a Dream” speech. Years earlier, Belafonte had been forced to stop a South Carolina performance at intermission because of rumors that the Ku Klux Klan was intending a violent demonstration.

In 1989 Belafonte was one of the recipients of the Kennedy Center Honors for lifetime achievement in the performing arts, arguably the most prestigious award given to artists by the U.S. government. “I couldn’t help thinking how much of my life had been spent at odds with these people, with the establishment, and here they were honoring me,” he was quoted as telling the Ottawa Citizen. “I’ve been critical of government actions and I will continue to be critical, and here I was being recognized for my accomplishments. It made me fall in love with America all over again.”

A review of literature by John A. Perkins

RUMS OF THE CARIBBEAN

From Jamaica to Martinique, Caribbean rum comes in many varied guises.

Millie Milliken introduces this vast and vibrant category.

While they may all come under the same headline, each country's idiosyncrasies make the Caribbean rum category one of the most stylistically diverse in the spirits world. Indeed, to say Caribbean rums are all the same would be akin to saying all **Scotch whiskies** are the same – in fact, it may be even more reductive.

This is, of course, just a snapshot. Why not take some time to delve further into each country's rum-making history and the distilleries telling their stories today? Then the next time you hear the catchall term 'Caribbean rum', you'll have a better idea of the full picture.

Caribbean rums: Here are eight to get you started

Angostura 7 Year Old —You may know this brand better for its bitters, but the Angostura Distillery in **Trinidad & Tobago's Port of Spain** also makes some fantastic rums. This particular expression marries light, medium and heavy rums, which have each been aged for a minimum of seven years, in ex-bourbon barrels. The result is golden syrup with cocoa and vanilla. A good dessert rum. **Alc 40%**

Appleton Estate 15 Year Old Black River Casks —Named as The Whisky Exchange's [Rum of the Year 2023](#), this **Jamaican** rum is made by Appleton's inimitable Master Blender Joy Spence and named after the water source that feeds the distillery. A blend of column and pot still rums, aged in oak for 15 years, it's a rich, fruity, nutty expression of what Jamaican rum can offer. Hazelnuts, dark chocolate, orange peel and roasted coffee beans can all be found in this distinctive rum. **Alc 43%**

Chairman's Reserve Spiced Rum —An excellent homage to the spiced rum tradition of **St Lucia**, this expression of Chairman's Reserve is a blend of Coffey and pot still rums aged in ex-bourbon casks and infused with local fruits and spices, such as orange peel, cinnamon, and nutmeg. We're talking Jaffa Cakes with Chairman's' recognizable dark chocolate note coming through, as well as Christmas cake, while all those spices give a beautiful warming finish. **Alc 40%**

Doorly's XO —Made at the highly revered Foursquare Rum Distillery in **Barbados**, Doorly's XO is a blend of column and pot still rums, aged for a minimum of six years and finished in oloroso Sherry casks. This rum is bursting with notes of toffee, tarte tatin and vanilla, with a warming, dark sugar note that makes it not too sweet but deliciously moreish. Great as a sipping rum. **Alc 40%**

El Dorado 12 Year Old —Made on the banks of **Guyana's Demerara River**, using both wooden and metal Coffey stills, this hugely popular 12 Year Old is full of rich and fruity esters. Toffee, vanilla and spices combine with dried dark fruits, especially prunes, and even a whisper of smoke, making this a beautiful rum to enjoy just as it is. **Alc 40%**

Renegade Dunfermline Column Still Rum—This new(ish) brand from **Grenada** focuses on single origin and terroir in the rum category. This particular expression is made from a sugar cane variety called Lacalome Red. Made as the name suggests on column still, this rum has that lovely sugarcane sweetness with bright tropical notes that move into a mix of orange and vanilla. **Alc 50%**

Rhum JM White—This white rhum agricole (aka made from sugarcane) from the breathtakingly beautiful Rhum JM in **Martinique** has been column distilled before spending six months in stainless steel. It has all the trademarks of a bright and grassy agricole but with added lime and floral notes plus a hit of white pepper on the finish. Absolutely excellent in a Ti'Punch with sugar cane syrup and a lime slice. **Alc 50%**

Bacardi 8 Anos — Arguably the best-known rum on the market, [Bacardi](#) has been distilling rum in **Puerto Rico** since 1862. It is currently the largest premium rum distillery in the world. Known for affordable, quality rum (and an abundance of fun, flavored rums as well), their 8 Anos bottle is made from "a special selection of barrel-aged reserve rums," aging for a minimum of eight years. Dried fruit and baking spices dominate the palate. It's a must-have for Bacardi lovers everywhere.

[A guide to Caribbean rum - Decanter](#)

Millie Milliken

April 14, 2023

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Some Festivals of the Caribbean

Saint Lucia Jazz & Arts Festival is an annual event on the island of St. Lucia that brings together local international musicians and other performing artists, as well as artisans. The festival presents jazz, R&B and Calypso music, dance, theatre, and international couture. The festival is usually held in the month of May.

Crop Over is Barbados' most culturally significant festival. For the Bajans, this 300-year-old tradition hallmarked the end of the sugar cane growing season. This 3 month-long festival is a celebration of Barbadian heritage, culture, music, dance, food and art. The last major event is held on the first Monday in August. It is about embracing and celebrating life!

Reggae Sunfest is the largest music festival in Jamaica and the Caribbean, taking place each year in mid-July in Montego Bay. It attracts crowds of all ages from all over the world, and features a variety of Jamaican reggae artists.

Toronto Caribbean Carnival, formerly known as **Caribana**, is a festival of Caribbean culture and traditions held each summer in the City of Toronto, Ontario, Canada. Beginning in July, the multi-week festivals lead up to the parade which occurs on the first weekend in August.

Antiguan Carnival is a celebration of the emancipation of slavery in the country held annually from the end of July to the first Tuesday in August. The most important day is that of the [J'ouvert](#) (or jive), in which brass and steel bands perform for much of the island's population.

Anguilla Summer Festival is the most anticipated event of the year. The ten day turns the Caribbean island technicolor with boats races, costumes, parades and live music. The festival is always around the first Monday in August in celebration of Emancipation Day.

Caribbean Contingent Represents in Black Panther - Loop News

As the accolades for Black Panther continue to roll in, the Caribbean community celebrates those of Caribbean heritage who took part.

According to the Karibbean Collective, several actors and others who worked on the film are of Caribbean heritage and continue to make the region proud.

Nabiyah Be (Jamaica)

The daughter of Jamaican reggae legend Jimmy Cliff, Nabiyah Be plays Nightshade in the film.



Winston Duke (Trinidad and Tobago)

Winston Duke was born in Argyle, Tobago, and moved to the US at age nine. He plays the M'Baku, one of T'Challa's biggest adversaries. He's been named as one of the 'ones to watch' in a recent Vanity Fair feature.



Letitia Wright (Guyana)

Shuri, the smart, clever younger sister of King T'Challa, is played by Letitia Wright. She was born in Guyana but moved to the UK as a child and grew up in London.



Sydelle Noel is of Grenadian descent and plays one of the female warriors in the Dora Milaje, King T'Challa's all-female elite special forces unit.



Sekani Solomon (Trinidad)

Solomon, a motion designer, worked behind the scenes to help create some of the movie's most memorable effects.



Jason Elwood Hanna (Bahamas)

Hanna, 33, who was born in the Bahamas, performed some of the daring stunts in Black Panther. He has been training in martial arts and acrobatics since age 11, and has studied in several different martial arts, holding a black belt in Jujutsu and other belts in Ninjutsu and Capoeira.



Shaunette Renée Wilson who was also born in Guyana, also plays a member of Dora Milaje.



Janeshia Adams-Ginyard is a stunt woman, actor, professional wrestler, and sports radio personality. She was born to pianist/organist Sidney Ginyard and Xerox senior accountant Gwendolyn Adams-Williams. She is half Jamaican. Adams-Ginyard was given her feature film debut in Black Panther as a member of the fearsome Dora Milaje.



Errol F. Hosein
Co-Founder of Taste of the Caribbean, Arts & Culture
1926-2023

Errol Hosein transitioned from this life unexpectedly on May 26, 2023. He was one of the Founders of the Taste of the Caribbean and Jerk Festival which launched in August 2006 and continues to this its 18th season. He shared the vision of a Caribbean cultural and artistic display on the Hartford Riverfront and worked with Co-Founders Leslie Perry, Natasha Samuels and the late Eulanda Balfour to bring the vision to reality.

Born February 19, 1926, in Port of Spain, Trinidad, Errol emigrated to the United States with his two siblings in 1955 at the age of 28. Coming from the West Indies in the mid-fifties, he saw what the social conditions were like for Blacks and immigrants in this country and he became a student of racial injustice and social justice strategies to improve conditions. He joined the Connecticut Chapter of the NAACP and championed causes of racial and socio-economic injustice wherever he found them. Errol lived in the town of Bloomfield for over 30 years as he raised his family while working for Emhart Glass as a Machinist. While at Emhart, Errol's skill, integrity and ability to articulate issues on behalf of the workers led to his elevated position in the Union where he fought tirelessly for his co-workers' rights and benefits. Errol retired from Emhart after more than 30 years of dedicated service.



Errol was very involved in his town whether it was volunteering with the Parks & Recreation as a Board member, to supporting candidates for elective office or simply expressing his views on issues in his frequent "Letters to the Editor" appearing in the Bloomfield Journal or Hartford Courant.

Errol was culturally conscious and always sought to portray West Indian culture in the most positive light. He was a Founder of the Trinidad & Tobago Cultural Association of Connecticut, Inc. He worked with Leslie Perry and West Indian Celebration, got the support of then Bloomfield Mayor Sydney Schulman in 1994 to start the now Annual Caribbean Summer Bloomfield Town Green Concert. Errol was a consummate athlete. He played both cricket and soccer for the Sportmen's Athletic Club, and cricket for West Indian Social Club and the Barbadian Society of Hartford. He was an exceedingly gifted "All-rounder" which garnered him many, awards and recognitions. Errol was a co-founder of the Cricket Hall of Fame of Connecticut, the first of its kind in the United States. Errol was a very humble person who always displayed a modest demeanor. He strived for excellence in whatever he was involved in and rejected reasons for mediocrity in outcome.

Errol adored each of his eight children, two of whom sadly predeceased him. He leaves to mourn his passing 11 grandchildren, 6 great-grandchildren and other family members.

Errol was a fighter for justice – he did so wherever and whenever he could. He will not be forgotten and from all of us at the Taste of the Caribbean, we pray eternal rest for his soul.

Submitted by: Yvonne Duncan & Patrick Hosein

CARIBBEAN AUTHORS

Top 10 Must-Read Books by Caribbean Authors in 2022

Adapted from Fr. Peter Hill, C.SSR

1. **The Bread the Devil Knead by Lisa Allen Agostini** - this novel portrays a compelling message of feminism with a captivating plot that touches the audience. Set against the backdrop of a vivacious national festival, the novel addresses issues of racism and gender abuse and piercingly deconstructs an abusive love relationship.
2. **How The One-Armed Sister Sweeps Her House - by Cherie Jones** - Cherie Jones' first book, set in Barbados, examines issues of class, misogyny, and violence.
3. **Pleasantview by Celeste Mohammed** - Mohammed portrays her ideas, set in a fictional Trinidadian village, through short stories that connect to form a single novel or story. The book explores the negative aspects of the Caribbean dream.
4. **Things I Have Withheld by Kei Miller** - *Things I Have Withheld*, by Jamaican poet and novelist Miller, is a captivating novel that invites the audience to examine themselves based on their behaviors, coping strategies, imaginations, and interactions.
5. **Love After Love by Ingrid Persaud** - *Love After Love* explores relationships in an emotional symphony about love, loss, guilt, deception and the consequences of choices we make that breaks bonds. The book is fascinating and written in compelling Trinidadian prose.
6. **Patsy by Nicole Dennis-Benn** - Award-winning author Nicole Dennis-Benn paints a richly nuanced depiction of parenthood, immigration, and the sacrifices we make for those we love. Patsy, who leaves her little daughter behind in Jamaica to join her oldest friend Cicely in New York, is introduced to us as a remarkable woman.
7. **Mermaid of Black Conch by Monique Roffey** - Magic is revealed at every turn of a page with an alluring plot of a mythological sea creature/woman and a lonely fisherman who falls in love with her. This fantasy is brought to life with lyrical patois and grandiloquent writing.
8. **Tea By The Sea by Donna Hemans** - Donna Hemans, a best-selling author from Jamaica, writes a riveting and poignant novel about a young mother who embarks on a search for the man who abducted their infant daughter immediately after her birth; her child's father.
9. **Golden Child by Claire Adam** - Claire Adam's debut novel, set in her home Trinidad and Tobago, is a worthwhile read that critiques motherhood and parenting. Golden Child is an intriguing thriller about a bizarre disappearance blended with a family drama about twins and parenthood.
10. **Black Cake by Charmaine Wilkerson** - After Eleanor Bennett passes away, her estranged children Byron and Benny, are perplexed after inheriting a black cake made from a family recipe and a voice recording. Eleanor recalls a chaotic and terrifying event.





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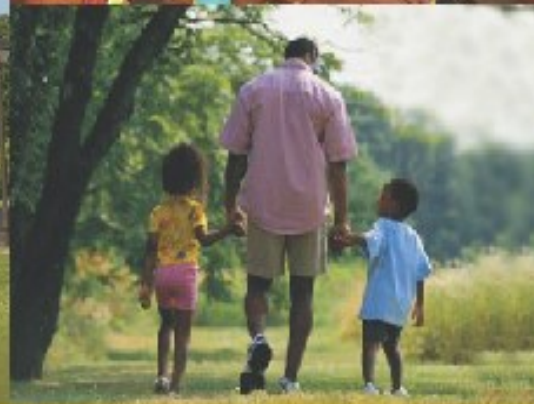
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