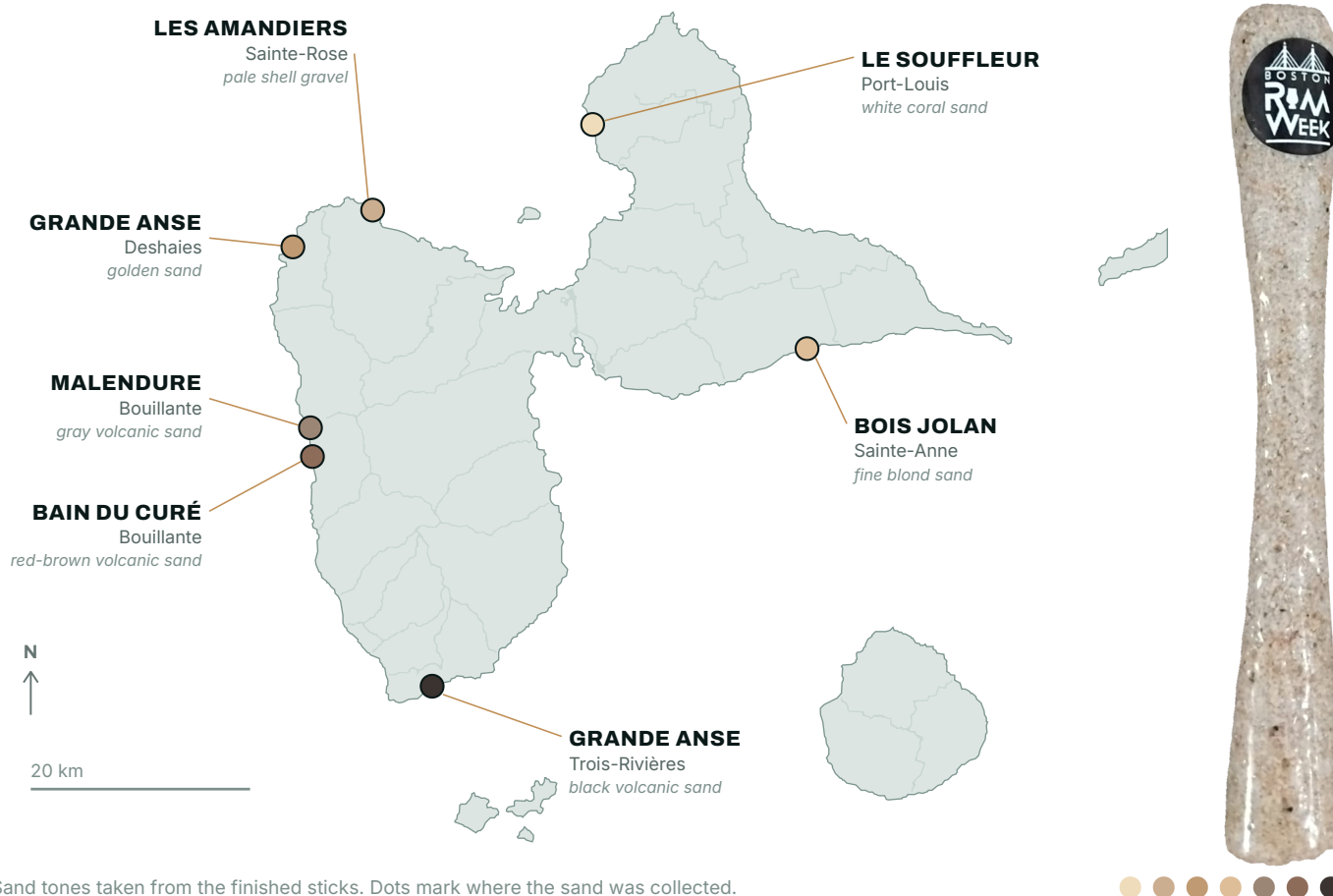


TI BWA



The Guadeloupe ti punch stick. Seven beaches, seven sands.

In Guadeloupe, a **ti bwa** (Creole for "little wood") is the small pestle used to press the lime and stir the cane syrup for a ti punch. A spoon does the job. A ti bwa does it better, and it is a far nicer thing to hold. The one in your bag was **made by hand in Sainte-Rose, Guadeloupe**: food-grade resin cast around sand from a single beach. Seven beaches went into this Boston Rum Week edition. Find yours on the map.



MADE BY HAND

Michèle casts every ti bwa herself, in a mould of her own making: clear food-grade resin poured around sand from one beach, then sanded and polished. Nothing is dyed. The color and the grain are the beach itself. The sand is wind-blown sand, which the law allows her to gather.

Tip: rinse in warm water, dry by hand. Resin and dishwashers do not get along.

HOW TO USE IT

Proportions, not rules. A ti punch is built in the glass, by whoever is drinking it.

- A **cheek of lime**, mostly peel with a little flesh, for the juice and the oils
- A spoon of **cane syrup** (sirop de canne, not simple syrup)
- **Rhum agricole blanc**, three or four times as much
- Press the lime with the ti bwa, stir until the syrup dissolves, add the rum, stir again
- No ice, and never shaken

*"Chacun prépare sa propre mort."
Everyone prepares their own death:
nobody pours your ti punch for you, and
nobody says how strong it should be.*

THE MAKER

Tibwa, Sainte-Rose, Guadeloupe

A one-woman workshop on the north coast of Basse-Terre, working with sand from more than ten Guadeloupe beaches. Seven were chosen for this run, made to order for Boston Rum Week, with the **BRW logo** on the cap.

tibwa-sainte-rose.fr



This page, online
bostonrumweek.com/tibwa