



Ocean Cocktail

Arturo Kirkconnell co-authored *Field Guide to the Birds of Cuba* with Orlando Garrido and in 2011 visited Pelee Island where the two were our Springsong Guest Birders. Some of us had met Arturo a few years before when Graeme Gibson led us on a birding trip to Cuba. Arturo was our guide to the marshlands around the Bay of Pigs and up into the Sierra Madre to the caves where Ché Guevara, Fidel Castro, and the revolutionaries had their secret headquarters—and where we heard the haunting song of the Cuban Solitaire. At the end of that trip, Arturo produced the finest Reserva sipping rum we had ever tasted. Long into the soft Cuban night, we passed the bottle round and round, the sweet liquor evaporating on our tongues.

Arturo now lives in Florida with his family. From there, with his photographer-son Arturo Jr., he hopes soon to lead birding tours to Cuba through [Kirkconnell Birds](#).

Arturo drinks his rum these days in a cocktail he makes with a white variety called George Ocean.

INGREDIENTS

White rum
Clamato juice
Salt
Lime

METHOD

Add rum to a glass. “I always estimate with my eyes,” says Arturo. “Just a little bit in the bottom of the glass, the thickness of your smallest finger.”
Fill half the glass with ice cubes and top with Clamato Cocktail juice. Add dash of salt and a squeeze of lime to taste. ¡Salud!