

Kingston Single Malt Society

A social club for the appreciation of Single Malt Whisky
OCTOBER 20, 2008, VOLUME 2; NUMBER 2

This evening's menu in the company of
Single Malts from SPEYSIDE

Soup: Cream of Broccoli

1st Nosing: **BALVENIE 12 YR. DOUBLEWOOD**
(introduced by: Sylvain Bouffard)

Salad: Mixed Baby Greens

2nd Nosing: **GLENDRONACH 12 YEAR OLD**
(introduced by: Philip Henderson)

Entree: Beef Wellington

Vegetables: Whole Green Beans; Glazed Carrots
Potato: Rice Pilaf

3rd Nosing: **GLENLIVET ARCHIVE 21 Y.O.**
(introduced by: Sylvain Bouffard)

Dessert: Caramel Pecan Cheesecake

After dinner Liqueur: **MACALLAN AMBER**
(introduced by: Philip Henderson)

COST OF THE MALTS

I know members are always interested in the cost of the single malts we taste. Plus the \$75 Special Occasion Permit and the 16% levy charged by the LCBO for all alcohol served at the dinner.

- THE BALVENIE 12 YR. DOUBLEWOOD

LCBO 387316 | 750 mL bottle **Price: \$ 59.95** Spirits,
Scotch Whisky, 40.0% Alcohol/Vol.

- GLENDRONACH 12 YEAR OLD SCOTCH

LCBO 601872 | 750 mL bottle **Price: \$ 51.95** Spirits,
Scotch Whisky, 40.0% Alcohol/Vol.

- THE GLENLIVET ARCHIVE 21 YEAR OLD

LCBO 12856 | 750 mL bottle **Price: \$ 153.65** Spirits,
Scotch Whisky, 43.0% Alcohol/Vol.

- THE MACALLAN AMBER LIQUEUR

VINTAGES 1974 | 750 mL bottle **Price: \$ 49.95** Spirits,
Liqueur, 25.0% Alcohol/Vol.

SEPTEMBER - KSMS Financial Statement

(Money raised by September attendees) = \$3740.00
September dinner 69 persons = \$31.75/ea = \$2190.75
Special Occasion Permit @ LCBO = \$75.00
(Money remaining for buying Single Malt) = \$1474.25
Cost of Single Malts: = \$886.15
KSMS Monthly operational balance = \$588.10
Cost per person (All inclusive) = \$45.68

remaining Dinner dates for KSMS 2008-2009

November 24, 2008 – Classic Malts Night

January 19, 2009 – Robbie Burns Night

February 23, 2009 - Highlands

March 23, 2009 – St.Patrick's (Irish)

April 20, 2009 - Islands

May 25, 2009 - Islay

June 22, 2009 – BBQ (Final Exam)

Membership and Dinner prices for 2008-2009:

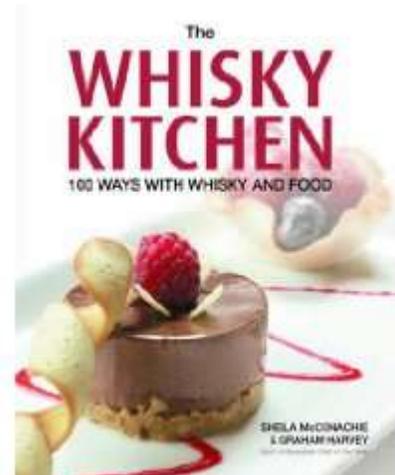
| | |
|--|-------------------|
| Membership Fees: | \$40 (singles) |
| | \$60 (couples) |
| One Time Initiation Fee | \$15 |
| Standard Dinner Fee: | \$50 (member) |
| | \$60 (non-member) |
| Dinner only - No Single Malt: | \$45 (member) |
| | \$55 (non-member) |
| Robbie Burns Dinner Fee: | \$60 (member) |
| | \$70 (non-member) |
| (This will include a \$5 donation per attendee to be donated to the RMC Band) | |
| June BBQ Dinner Fee: | \$55 (member) |
| | \$65 (non-member) |

Something new in the world of Whisky

Do you enjoy whisky?

Do you enjoy cooking?

Then you might be interested in





review by Sue Lawrence,

Author and President of The Guild of Food Writers

I first met Graham Harvey at the Spirit of Speyside Chef of the Year competition in 2007 and was blown away by both his haggis veloute starter and his dessert of chocolate truffle torte. Our second encounter was in London where he had to recreate the dishes he had cooked for only 3 judges for a large room of discerning gourmets. His food was equally memorable.

For Graham and partner Sheila then to be asked to do a whisky cookbook makes enormous sense, for not only are they both brilliant technicians in the kitchen, Graham also knows a thing or two about whisky!

Look at the list of recipes: Lochnagar Chanterelles, Auchentoshan Stroganoff (try saying that after more than one dram!), Glenfiddich Raisin Bread..... these and the many others testify to the creativity of the cook and the expertise of the whisky connoisseur.

This is not a book full of twee dishes all too often found in so-called traditional Scottish restaurants that believe adding the words “whisky-drenched” to any ingredient from Aberdeen Angus beef to Highland venison makes it pleasing to the palate. In this book are recipes that combine both the food and whisky elements perfectly and make sense within the realms of both the kitchen and the distillery. They are also not too “cheffy” and are therefore do-able by most cooks whatever their standard. Best of all, however, they are delicious!

(Read more at: <http://www.whiskykitchen.com>)

CAULIFLOWER CHEESE

Blanch florets of cauliflower for 5 minutes. Drain and put in ovenproof dish. Heat 300 ml (1/2 pint) cream, stirring in grated Cheddar cheese. Remove from heat,

add double shot of Scotch and a tablespoon of fine oatmeal. Pour over cauliflower and bake for 45 minutes.

**Subscribe to *Malt Advocate*
the magazine for the whisky enthusiast**



Hi Roberto,

I have set up the discount code for your Kingston Single Malt Society Members. Please let them know that we are offering them a one year Canadian subscription for 50% off our subscription price. If they enter code KSMS1 in the discount code box when placing their order, they will receive a one year subscription for \$12.00 instead of the regular subscription price of \$24.00. There are no limits on this, so please share the code with everyone in your club as well as any guests they may bring to the tastings. This code will be good for one year from today's date. Please let me know if you have any questions. **(offer expires: May 2009)**

Thank you,

Heather Greco

Manager: Advertising and Circulation



The magazine for the whisky enthusiast

Malt Advocate

Presenters of WhiskyFest

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We know whisky!

How to Enjoy your Whisky – A Tasting Guide

(thanks to The Scotch Malt Whisky Society;
<http://www.smws.co.uk>)



"For the purpose of enjoying malt whiskies you need certain basic equipment: a supply of water, a glass, a mouth, a nose, and -optionally-a pair of eyes. Plus, of course, the whisky."

The water ought to be soft and, as far as possible, tasteless. Tap water is fine if you are lucky enough to live in a society which regards the provision of good water as one of the elements of civilisation. Otherwise, use still water from a bottle.

The glass should be tulip-shaped, with a narrow opening. The Society nosing glass is best, then the sherry copita, brandy snifter and wine glass in descending order of desirability. The open-mouthed cut glass article that is traditionally called a whisky tumbler is not suitable at all. The mouth is for pouring the whisky into for the purpose of tasting. The tongue and palate, both of which are located within the mouth, detect the primary tastes: sweet, sour or acidic, salty, bitter or dry. The size and shape of the mouth are irrelevant, but prior to tasting they should not be encumbered by other flavours such as lozenges, tobacco, etc.

The nose is far and away the most important bit of kit when you are evaluating malt whiskies. Our most sensitive organ-there are a mere 4 primary tastes and 3 primary colours, but there are 23 primary aromas-it can pick up scents diluted to one part in a million.

The eyes are not essential, though they are useful to be able to see the colour of the whisky. Having said that, we would advise tasters that, because the eye is such a dominant sense in humans, it often misleads. Since dark whiskies appeal more to the eye, professional tasters often use cobalt blue glasses and red lighting to disguise the colour of the whisky.

The procedure for inspecting malt whiskies is simple. Look at the stuff in the glass, sniff it, add some water, sniff it again and taste it. The water is essential in tasting full-strength malts. Not only does it soften the influence of the alcohol, it draws out the nose of the whisky to an astonishing extent. When tasting Society whiskies, try to divest yourself of expectation and concentrate on the present experience. Casks are infinitely diverse, and often very different from what you would expect from a particular distillery.



The colour of a malt is sometimes an indication of its character - but not always, so beware. A pale whisky can be rich and powerful, just as a dark one can be light and fragrant. A bourbon or fino cask will usually give a paler colour, whereas whiskies aged in oloroso casks tend to be the darkest.



Nosing is a true delight, and reveals much about a whisky's true character. Every whisky has a distinct bouquet, but a few characteristics are easily identifiable: Islay whiskies will smell smoky, and sherry casks usually give a sweet or caramel smell. The bouquet can change remarkably as water is added. There are seven main scent groups: esters, phenols, aldehydes, sweet associated, cereals, oils and woods.

ESTERS: fruit, flowers, peardrops

PHENOLS: medicinal, peaty, smoky

ALDEHYDES: hay, grass, leather

SWEET ASSOCIATED: vanilla, toffee, honey

CEREALS: malt, bread, wheat

OILS: butter, hazels, walnuts

WOODS: cedar, pitch-pine, resin

There are many combinations of the above, which is what makes malt whisky so fascinating. On the other hand, there are many fine whiskies where the scents are so well integrated that they are almost impossible to unravel.



Some malts are fruity, others spicy or dry or sweet. This varies not only from one distillery to the next but indeed from one cask to the next. Much depends on the variations in distilling practice, the shape and size of the still, the alertness of the stillman and, of course, cask. Bourbon casks are usually mild and sweet with distinct vanilla notes, where as sherry casks impart heavier wine notes to the malt.

OLDEST CASE OF GLENFARCLAS GOES ON DISPLAY

As part of the National Museum of Scotland's new gallery "Scotland: A Changing Nation", the oldest unopened case of Glenfarclas Single Highland Malt Scotch Whisky went on public display in July. "Scotland: A Changing Nation" explores how cultural, social, political and economic influences have impacted on people in Scotland since the First World War.

The history of the oldest unopened case of Glenfarclas is intriguing. It was one of fifty shipped to H. Albrecht and Company of Illinois in the 1930s. Mr. Shrive, an engineer, purchased six cases. Surprisingly, Shrive's son wrote to Glenfarclas offering the remaining bottles to the distillery. Realizing the significance of the case, John Grant, Chairman and 5th generation of the family that own and manage Glenfarclas, and the distillery's Sales Director at the time, Malcolm Greenwood, traveled to the US to collect the whisky. So precious was the consignment that British Airways arranged a first class seat for the case on its journey home.

Robert Ransom, Director of Sales and Marketing at Glenfarclas, commented: "We have no plans to open this remarkable case of Glenfarclas. It is fitting that it will now be on public display and part of the Scotland: A Changing Nation gallery, thus helping to illustrate the importance of the whisky industry to Scotland".

Scottish Banner

WHISKY TIPS

How long does whisky last?

The short answer is – indefinitely, as long as it is sealed in unopened bottles. Whisky is matured in oak casks, which allow it to breathe and develop. Once it is bottled, breathing stops and the liquor goes into suspended animation. "Laid down" bottles will not improve with age.

How long does a bottle of whisky last once opened?

It depends on how much is left. When you open a bottle, you let in air. This immediately starts to react with the whisky, releasing volatile elements such as the alcohol and aromas. A near-empty bottle contains a lot of air and will lose its 'edge' very swiftly.

If you build up a whisky collection, take the trouble to store your bottles safely. Store away from direct sunlight (which can affect the colour of the spirit and bleach the label) and in a cool, dry and stable place. Unlike wine, whisky bottles can be stored upright; a little alcohol will vaporize and keep the cork moist.

Serve a good quality single malt at room temperature. You can even warm the glass with your hands. This will release the volatile oils and other aromas. If the liquid is too cold, you will miss them.

High quality scotch deserves high quality water. Tap water will do, as long as you let it stand for a while so that the chlorine can vapourize. However, a still spring water is free of added chemicals which might affect the taste (as is distilled water). Best of all, use burn water gathered near the distillery itself!

Should one add water to a good whisky?

Some drinkers like it neat, claiming that the delicate flavour should not be diluted. However, a small amount of water (never more than equal to the liquor) will set off simple chemical reactions which release subtler aspects of both bouquet and taste.

How to savor your whisky.

When you first pour a good whisky, take time to study its appearance. Swirl the liquid to coat the sides of the glass and examine the colour and clarity against the light. The shade of the whisky gives pleasure in itself but may also provide clues about what vessel it has been aged (matured) in.

Spend some minutes smelling (nosing) your single malt. "Nose" plays a big part in the enjoyment of whisky. Put your nose into the top of the glass and sniff, gently at first. Try to identify the different aromas (flowers? Seaweed? Smoke? Pine? Honey? Salt?) Swill the whisky and sniff again – you'll get something different this time.

Taste is, of course, at the heart of the whisky magic. Take and sip and roll it round on your tongue. The spirit will simply evaporate in the mouth, but you should get the "feel" of the whisky – an infinitely varied combination of sweet and dry, cream and pepper, smoke and honey. Dream up your own description.

After sipping your whisky and feeling it in the mouth, wait for the finish. This consists of the flavours which arrive after the liquid itself has gone. These may include vanilla, wood and even salt, and may be long and warming or short and dry. The longer the finish, the better (and older) the whisky.

Single malt whiskies usually have their age stated on the label (something like "aged 12 years"). This indicates the time spent maturing in cask before bottling. Some bottles – confusingly – instead declare the distillation date and bottling date. The age will be the difference between the two.

When it first comes from the still, whisky is naturally colourless. The colour of the bottled stuff usually comes from two sources. One is the wood in which the spirit is aged (new oak for bourbon, or old sherry casks for some Scotches). The other is – unromantically – sugar caramel.

Whisky matures more quickly in hot climates. Therefore spirit from warm climates, such as the southern USA, India, Spain, Tennessee and Turkey, will reach a drinkable age when comparatively young. Whiskies from colder climates, such as New Zealand, Canada and, of course, Scotland, will mature when rather older.

Reservation policy

- Our contract with the Officer's Mess Kitchen requires that we provide seven (7) business days notice for them to guarantee accommodation for our requested numbers. Each month an invitation will be sent out to all members of the Society in the first week of the respective month in which the dinner will be held. To accommodate the Kitchen's needs and meet our contractual obligation with them; our members are requested to respond to the emailed invitation seven (7) business days prior to the respective dinner to guarantee a seat at the dinner. After that members will be placed on a waitlist.

- For these individuals the process will be as follows, using the November 24th dinner date as an example:
- Dinner invitations will be sent out Saturday November 1st, 2008. Please respond to me (rdifazio@cogeco.ca). I will then acknowledge that you have a seat. Please understand that if you do not receive a response you are not guaranteed a seat at the respective dinner. In such circumstances (e.g., computer glitches) please e-mail me again or call me at (613-634-0397).
- Accommodation at the dinner will be guaranteed for a member who responds by Wednesday November 12th, 2008 midnight.

Cancellation policy

- Using the same example as above, anyone who cancels anytime prior to Wednesday November 12th, 2008 midnight will be removed from the list.
- Anyone cancelling between Wednesday November 12th, 2008 midnight and Monday November 24th, 2008 will be expected to pay for the cost of the dinner and scotch (\$55). It is the responsibility of the member who cancels their reservation to find a replacement. If I can substitute an individual from the wait-list, then the member will not be asked to pay for their cancellation.
- Anyone who fails to attend the November 24th, 2008 dinner without having cancelled and been successfully replaced will be expected to pay the full cost (\$55). The member will be responsible for their guest's cancellation.

- If a member asks to be included at the dinner between Wednesday November 12th, 2008 midnight and Monday November 24th, 2008, your name will be placed on a wait-list and be accommodated on a first-come first-serve basis.

Win Me !!



THE MACALLAN FINE OAK 21 YEARS OLD
VINTAGES 620211 | 750 mL bottle **Price: \$ 349.95**
Spirits, Scotch Whisky, 43.0% Alcohol/Vol.

Starting September 29, 2008 tickets can be purchased to win this bottle. Tickets will be on sale at each dinner until the Robbie Burns dinner when the bottle will be raffled. The winner must successfully answer the skill testing question:
What country does single malt come from?

If you have any questions or comments please free to contact me.

Thank you for your understanding,
Roberto



Kingston Single Malt Society

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