



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

**ISLAY'S MALT WHISKY
DISTILLERIES**

Click on the name
for the feature page



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1st Nosing: KILCHOMAN ISLAY SINGLE MALT
(introduced by: Nabil Mailloux)

Soup: Tomato Roasted Red Pepper Bisque

2nd Nosing: BOWMORE TEMPEST 10 YEARS OLD
(introduced by: Sandra Holloway)

Salad: Greek

3rd Nosing: ARDBEG CORRYVRAKEN
(introduced by: Stephen Ambury)

Entree: Chicken Saltimboca
(stuffed w/prosciutto, sage, & mozzarella)

Vegetables: Seasonal selection

Potato, Rice and Pasta Choice: Wild Rice

Dessert: Panna Cotta
Coffee or Tea

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.

KILCHOMAN ISLAY SINGLE MALT VINTAGES

187823 | 700 mL bottle **Price: \$ 34.95** Spirits, Scotch Whisky 46.0% Alcohol/Vol.

BOWMORE TEMPEST CASK STRENGTH LCBO

220871 | 750 mL bottle **Price: \$ 73.95** Spirits 56.0% Alcohol/Vol.

ARBEG CORRYVRECKAN VINTAGES 211730 | 750

mL bottle **Price: \$ 179.95** Spirits, Scotch Whisky 57.1% Alcohol/Vol.

APRIL - KSMS Financial Statement

(Money expected from 53 April attendees)	= \$3180.00
April dinner 53 persons = \$35.15/ea	= \$1862.95
Special Occasion Permit @ LCBO	= \$75.00
(Money remaining for buying Single Malt)	= \$1242.05
Cost of Single Malts:	= \$1113.08
KSMS Monthly operational balance	= \$128.97
Cost per person 65 attendees (All inclusive)	= \$57.57

Membership and Dinner prices for 2010-2011

Membership Fee:	\$40 (singles) \$60 (couples)
One Time Initiation Fee:	\$15
Standard Dinner Fee:	\$60 (member) \$70 (non-member)
Dinner only - No Single Malt:	\$50 (member) \$60 (non-member)
Robbie Burns Dinner Fee:	\$70 (member) \$80 (non-member)
	(includes \$5 donation per attendee to RMC Pipes & Drums with Highland Dancers)
June BBQ Dinner Fee:	\$70 (member) \$80 (non-member)

Upcoming Dinner Dates

June 20, 2011 - BBQ (Final Exam)
July 25, 2011 - International Night
Thursday September 1st, 2011 - 4th Annual Premium Night
September 19, 2011 - Campbeltown
October 17, 2011 - Lowland
November 21, 2011 - Speyside
December 12, 2011 - Speyside
January 23, 2012 - Isle of Arran - Robbie Burns Night

February 20, 2012 – Highland
 March 19, 2012 - St.Patrick's (Irish)
 April 16, 2012 – Island
 May 28, 2012 – Islay
 June 18, 2012 - BBQ (Final Exam)
 July 23, 2012 – International
 Thurs. August 30, 2012 - 5th Annual Premium Night
 September 17, 2012 – Campbeltown
 October 15, 2012 – Lowland
 November 19, 2012 – Speyside
 December 17, 2012 – Speyside

Choosing A Scotch Whisky Of Similar Style & Taste Many people are often looking for a suitable whisky to try, and it can be an expensive mistake if you end up buying something which is not to your taste. To help you with your selection we have compiled the list below of similar style and tasting whiskies. Hopefully you find this list helpful whether you are a novice whisky drinker looking to try something new or you are looking for a gift for a malt whisky loving friend. You will find the list below easy to use for example if you enjoy Famous Grouse you will find this on List 4, therefore you will probably enjoy whiskies from Aberlour or Macallan.

Remember no two Scottish whiskies are identical and there is no right or wrong Scotch whisky it's all down to personal taste. However, here are a few suggestions.

www.scotchmaltwhisky.co.uk/similar-malts.htm

N.B.: For the purpose of next month's exam we will be maintaining the areas as we travelled through them this past year.

**CAMPBELTOWN,
 LOWLAND,
 SPEYSIDE,
 HIGHLAND,
 ISLANDS,
 ISLAY**

Bruce Malcolm enjoying his LINKWOOD 30yo bottle which he won back in our December raffle



Review: Kilchoman (Summer 2010 Release)

JANUARY 25TH, 2011 - JOHN HANSELL

Kilchoman (Summer 2010 Release), 46%, \$70

This young distillery's fourth release, aged entirely in bourbon barrels. (This is the first one available in the U.S.) The two previous releases that I tasted and reviewed (the inaugural release and the Autumn 2009 release) were finished in sherry casks. I miss the sherry, to be honest. I think it softened the whisky, added a new dimension, and perhaps even masked some of the youth. Still, this is a very nice effort: brisk, vibrant, and bracing, with plenty of raw peat smoke and tar, along with pear, citrus, vanilla, licorice root, bourbon barrel char, clove, bitter chocolate, and suggestions of olive brine and high-end mescal.



Advanced Malt Advocate magazine rating: 85

Bowmore Announces the Exclusive Tempest Single Malt

by Noah Joseph (RSS feed) —

Arguably more so than any other region in Scotland, Islay has long since established itself as a favorite among scotch whisky drinkers. The windswept isle is home to an inordinate number of distilleries, but Bowmore wants us to remember that it was there first. And to that end they've released an exclusive new small-batch bottling called Tempest.

Named after the beating waves of Loch Indaal that have slapped against the Bowmore distillery since its



establishment in 1779, Tempest has been aged for ten years, embracing the peaty and smokey flavor while balancing it intricately. It's the second small batch bottling released recently by Bowmore, but the first being made available in North America. Arriving on shelves in December – right on

Similar Style and Taste Scotch Whisky

Drinking Scotch Whisky is all about personal taste. Therefore selecting a whisky which gives you enjoyment and pleasure depends entirely on your individual taste. Each of the whisky producing regions of Scotland has its own distinctive style of malt whisky and although it is not possible for any two malts to be identical, it is possible for two whiskies to be alike in style and taste.



time for the holiday season to the potential delight of the scotch connoisseur among your loved ones – the Bowmore Tempest carries a suggested retail price of \$100.

Review: Bunnahabhain, 12 year old



JANUARY 26TH, 2011 - JOHN HANSELL
Bunnahabhain, 12 year old, 46.3%, \$53

The new version, at a higher proof and not chill-filtered. That helped - especially on the palate - with greater texture and more well-defined flavors. But the flavors are essentially the same: nutty, toffee, light molasses, vanilla fudge, with delicate fruit (citrus, dark berries) and a hint of brine and smoke. Very comforting. Extra points for versatility - this whisky will accommodate many moods and situations.

Advanced *Malt Advocate* magazine rating: 89

wooden case. We're told that New York's haute spirits purveyor Park Avenue Liquor Shop will be getting a shipment of the precious elixir when it's released in June.

Glenmorangie Pride has an intense, deep gold color. Its aromas include apple tart with Demerara sugar and nutmeg underpinned by musky oak tones. The addition of water releases a collection of exotic fruits and spices. On the palate, layers of syrup, sponge pudding covered in milk chocolate, honeydew melon, lemon and vanilla all abound.

There is also a backnote of oak tannins with hints of toast and mineral notes. The finish is long, succulent and sweet with hints of Sultanas, toasted almonds, lemon and coconut. Now all you need is a truly special occasion.

7th Annual Whisky Gala
SPIRIT of TORONTO 2011
Saturday, May 14 | 6:30 - 10:00 pm | Roy Thomson Hall



Glenmorangie to Launch Pride 1981 Its Rarest Single Malt Offering

By: Jared Paul Stern, *Writer-at-large* | Posted: Apr. 26th, 2011



The famed Glenmorangie distillery in the Scottish Highlands has announced the upcoming release of Pride 1981, its most rare and luxurious single malt offering ever.

The culmination of 28 years of passion, patience and artistry, the precious whisky was first matured in the finest oak casks for 18 years before being aged exclusively in Chateau d'Yquem Sauternes casks for an additional 10 years. Only 1,000 bottles will be produced and only 100 of those are earmarked for the U.S. priced at \$3,600 apiece.

Each portion of Glenmorangie Pride 1981 is housed in an exquisite Baccarat crystal decanter designed by renowned artist Laurence Brabant. Each one is individually numbered and personally signed by Glenmorangie Master Distiller Dr. Bill Lumsden. The decanter comes fitted in an elegantly crafted



On hand at this year's edition were (L-R) Nabil, Rob, Roberto, Mike, Bill, and Ken. Also, attending but not in the photo was Sylvain. (for additional photos check out our website)

Whisky Recipe

Veal Scallops with Scotch Whisky Pan Sauce

source: foodandwine.com

Ingredients:

- 1 large garlic clove, minced
- 1/2 teaspoon dried thyme
- 1/2 teaspoon dried tarragon, crumbled
- 1/2 teaspoon sweet paprika
- Kosher salt and freshly ground pepper
- 1 1/2 pounds thin veal scallops

- 2 tablespoons unsalted butter
- 2 tablespoons extra-virgin olive oil
- 1/2 pound white mushrooms, thinly sliced
- 1 scallion, white and tender green parts, finely chopped
- 1/4 cup Scotch whisky
- 3/4 cup chicken stock or canned low-sodium broth



2 tablespoons heavy cream

Directions:

1. In a small bowl, mix the garlic with the thyme, tarragon, paprika, 1 teaspoon of salt and 1/2 teaspoon of pepper. Rub the mixture all over the veal.

2. In a large skillet, melt 1 tablespoon of butter in 1 tablespoon of olive oil in the skillet. Add half of the veal and cook over high heat until lightly browned and nearly cooked through, about 1 1/2 minutes per side. Transfer to a large platter. Repeat with the remaining 1 tablespoon of butter, 1 tablespoon of olive oil and veal. Lower

the heat if the pan juices start to darken.

3. Add the mushrooms and scallion to the skillet and cook over high heat, stirring occasionally, until just softened and beginning to brown, about 3 minutes. Carefully add the whisky and ignite with a long match. Cook until the flames subside. Add the stock and cook until reduced by half, scraping up any browned bits from the bottom of the pan, about 5 minutes. Add the cream and simmer just until slightly thickened, 1 to 2 minutes longer; season with salt and pepper. Add the veal, turning to coat. Transfer to the platter and serve.

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 February 21st dinner date as an example:
- Dinner invitations will be sent out Saturday January 29th, 2010. 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 Sunday February 6th, 2010 midnight.

Cancellation policy

- Using the same example as above, anyone who cancels anytime prior to Wednesday February 9th, 2010 midnight will be removed from the list.
- Anyone canceling between Wednesday February 9th, 2010 midnight and Monday February 21st, 2010 will be expected to pay for the cost of the dinner and scotch (\$60). 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 Monday February 21st, 2010 dinner without having cancelled and been successfully replaced will be expected to pay the full cost (\$60). A member will be responsible for their guest's cancellation (\$70).
- If a member asks to be included at the dinner between Wednesday February 9th, 2010 midnight and Monday February 21st, 2010, your name will be placed on a wait-list and be accommodated on a first-come first-serve basis.

Win Me !!

**HIGHLAND
PARK 25
YEARS OLD**

**ORKNEY ISLANDS
SINGLE MALT
VINTAGES 500249 / 750
mL bottle Price: \$ 324.95
Spirits, Scotch Whisky
48.1% Alcohol/Vol.**

Starting February 21st,
2011 tickets can be
purchased for a chance to
win this bottle. Tickets
will be \$3 each, two tickets
for \$5, or \$20 for an arm-
length. Tickets will be on
sale at each dinner until
the June 20th, 2011 BBQ
dinner when the bottle
will be raffled. The winner

must successfully answer the skill testing question: What country does single malt come from?



Just a note because we care.



Please understand that for the purpose of each event you are advised to drink responsibly and refrain from excessive consumption. The dinners hosted by the Kingston Single Malt Society are sampling events. By agreeing to pay and thereby attend the dinner you agree to release from legal responsibility and hold harmless Kingston Single Malt Society, its President Roberto Di Fazio, and any other volunteers from liability or claims arising from these events.

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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<http://www.kingstonsinglemaltsociety.webs.com>