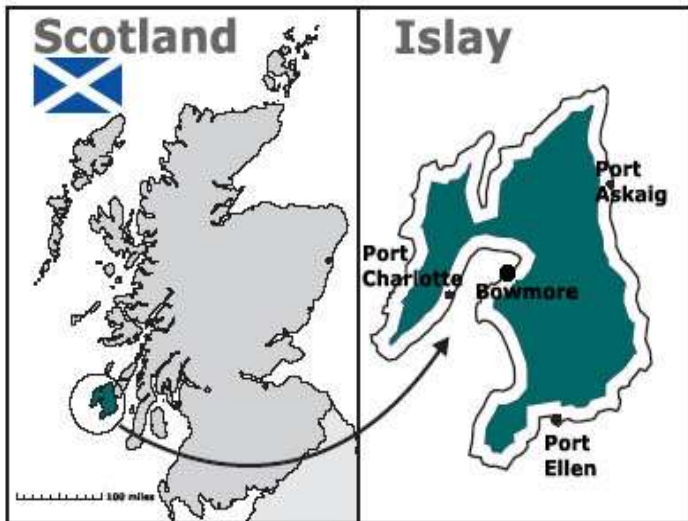




This evening's menu in the company of
Single Malts from ISLAY



1st Nosing: 1997 CAOL ILA 12 YEARS OLD (GORDON & MACPHAIL)

(introduced by: Mike Patchett)

Soup: Butternut Squash

Salad: Mixed Baby Greens

2nd Nosing: BRUICHLADDICH PEAT ISLAY SINGLE MALT (introduced by: Mark Drummond)

Entree: Philadelphia Chicken

(stuffed w/lemon dill cream cheese, sliced portobello mushrooms & pan seared scallops)

Vegetables: Seasonal selection

Potato: Fettuccine Alfredo

3rd Nosing: LAGAVULIN 12 YEAR OLD

(introduced by: Bill Gorham)

Cheese: Blue Cheese

Dessert: Chocolate Mousse Cake

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.

- **1997 CAOL ILA 12 YEARS OLD (GORDON & MACPHAIL)** VINTAGES 157990 | 700 mL bottle **Price: \$ 89.95** Spirits, Scotch Whisky, 43.0% Alcohol/Vol.

- **BRUICHLADDICH PEAT ISLAY SINGLE MALT** VINTAGES 165324 | 700 mL bottle **Price: \$ 74.95** Spirits, Scotch Whisky 46.0% Alcohol/Vol.

- **LAGAVULIN 12 YEAR OLD SCOTCH** LCBO 602078 | 700 mL bottle **Price: \$ 109.95** Spirits, Scotch Whisky, 57.5% Alcohol/Vol.

APRIL - KSMS Financial Statement

(Money expected from 65 April attendees)	= \$3360.00
April dinner 65 persons = \$32.75/ea	= \$2128.75
Special Occasion Permit @ LCBO	= \$75.00
(Money remaining for buying Single Malt)	= \$1156.25
Cost of Single Malts:	= \$987.97
KSMS Monthly operational balance	= \$168.28
Cost per person 65 attendees (All inclusive)	= \$49.10
Cost per person 57 attendees (All inclusive)	= \$56.00

Remaining dinner dates for KSMS 2009-2010

June 21, 2010 – BBQ (Final Exam)

Membership and Dinner prices for 2009-2010

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)
(includes \$5 donation per attendee to RMC Pipes & Drums with Highland Dancers)	
June BBQ Dinner Fee:	\$60 (member)
	\$70 (non-member)

TENTATIVE Dinner dates for KSMS 2010-2011

- July 19, 2010 – International Night
- Thursday August 26, 2010 – 3rd Annual Premium Night
- September 20, 2010 - Campbeltown / Lowland
- October 18, 2010 – Speyside
- November 15, 2010 – Speyside
- December 13, 2010 - Speyside / Highland
- January 24, 2011 – Isle of Arran - Robbie Burns Night
- February 14, 2011 – Highland / Island - Valentine Night
- March 21, 2011 - St.Patrick's (Irish)
- April 18, 2011 – Island / Islay
- May 16, 2011 – Islay
- June 20, 2011 – BBQ (Final Exam)
- July 18, 2011– International Night
- Thursday August 25, 2011 – 4th Annual Premium Night

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**

Green energy from whisky

18 January 2010 (<http://www.sowetan.co.za>)



ENERGY from whisky? Lovers of the amber spirit might think it sounds like the environment movement's worst idea, but the Scottish island of Islay is pioneering a

system that uses whisky to create green energy.

Bruichladdich Distillery is to build an anaerobic digester to convert thousands of tons of yeasty waste into methane gas that will be burned to make electricity. – Jonathan Leake

Laphroaig Celebrates Scottish Heritage with Curling Partnership - by Jared Paul Stern

Talk about

"Scotch on ice" - with the excitement of the 2010 Winter Olympics upon us, Laphroaig single malt Scotch is kicking off a year-long celebration of Scottish heritage with its official sponsorship of the United States Curling Association (USCA). At an event to kick off the partnership, bringing

together two of the greatest traditions from Scotland – Laphroaig and curling – Scotch Malt Master Simon Brook (right) engaged guests in a Laphroaig tasting while Jessica Schultz (left), 2006 Winter Olympics Curling Team Member, led a hands-on curling demonstration.

Rich, smoky Laphroaig, established in 1815 on Islay, holds a Royal Warrant from the Prince of Wales and bears his heraldic three-feather badge on its label. "There are few brands out there that have as deep a Scottish history as Laphroaig," notes USCA President Leland Rich. "We are honored to have such a respected brand sponsor the United States Curling Association. This truly brings the spirit of the winter games to new heights." Often referred to as "chess on ice" or "winter golf," curling originated in Scotland in the 16th century.

Islay malt defies downturn



Morrison Bowmore Distillery, Islay

Ian McConnell, Business Editor - 14 Feb 2010

Morrison Bowmore Distillers has achieved a 12% hike in sales of its flagship Islay single malt, despite the global economic downturn. Japanese parent company Suntory has revealed to The Herald that almost two million bottles were sold in 2009.

This jump was achieved against the backdrop of what Suntory estimates was a flat market for the single malt category last year and amid tougher times for distillers attempting to sell to a recession-struck US market. Toshihiko Kumakura, executive general manager of Suntory's international liquor division, told The Herald during an interview in Tokyo that 164,000 cases of Bowmore single malt were sold last year. He said this was up from the 146,000 cases sold in 2008 and hoped sales would hit 200,000 cases a year in the "near future". Each case contains 12 bottles.

Kumakura also pointed out the fact that this Islay malt was selling just 21,000 cases in 1990. Suntory acquired a stake in Morrison Bowmore in 1989. It took 100% ownership in 1994.

Kumakura hailed Suntory's successful efforts to make Morrison Bowmore a profitable business by reducing its reliance on the volatile bulk whisky market and focusing on building the brands. Suntory's own figures put its Japanese single malt Yamazaki in number nine position in 2008, with this whisky the only non-Scotch brand in the top 10.

The Bowmore single malt achieved a 7% rise in exports to Japan last year, to 12,000 cases. Kumakura said a boost in sales of Bowmore in the US in January was achieved despite tough times with US distributors de-stocking amid the global downturn. Morrison Bowmore's portfolio includes Auchentoshan, which Suntory describes as the biggest-selling lowland single malt, the Glen Garioch single malt from Oldmeldrum in Aberdeenshire, and McClellands. Explaining the sharp rise in Bowmore's sales since 1990, and the profitability which had been established, Kumakura said: "We invested in the brands." He said Morrison Bowmore previously did much more bulk, as opposed to bottled, trade: "Bulk business is not stable business." Suntory also achieved a rise in sales of its Yamazaki Japanese single malt whisky last year. The bulk of Yamazaki sales continue to be in Japan but Suntory aims to boost export volumes.

Keita Minari, global brand manager for Yamazaki, revealed plans to increase exports of this single malt to Europe from 11,392 cases last year to 35,000 cases by 2012 and 60,000 cases by 2015. Asked if he saw Bowmore and Yamazaki as complementary to each other, or in competition,

in export markets, Minari replied: “Japanese whisky is very different from Scotch whisky, especially the Islay whiskies, so I don’t think we compete with each other.” Referring to Suntory’s move into Scotch whisky with the start of distillation in the 1920s at Yamazaki, located between the Japanese cities of Kyoto and Osaka, Kumakura said: “We learned from Scotland how to make whisky 80 years ago but now Japanese whisky is considered very unique, I think because of the climate in Japan.”

Guest blog #1: Islay

MARCH 29TH, 2010 - JOHN HANSELL (MALT ADVOCATE)



As I mentioned here, this is from From B. J. Reed and the gang who visited Scotland a couple weeks ago:

For those of you never to have toured a distillery it can be an eye-opening experience – these can run from basic tours of an hour or so to those that can extend for half a day. Many

distilleries are set up for tours and you can easily arrange one, we’d recommend calling the number that most have posted on their website. Many charge a small fee which can be recouped if you buy whisky in their gift shop. Some will provide levels of tours based on a range of fees charged for the event, ask if you’d like to see something a bit more behind the scenes or participate in a cask sampling! Standard tours typically include a tasting of at least one whisky at the end of the tour; many provide whisky for sale available exclusively at the distillery.



All tours include the basics: barley mill, mash tun room, washbacks, and the still room. Most will include visits to a bonded warehouse. Many will allow pictures throughout the tour. Others,

particularly those owned by Diageo, will not allow any pictures. What we want to provide you is a range some of our experiences over the last two weeks and hope you will join in with questions and comments. I have asked all of those who have toured with us to join in as well to add their own perspective. One caveat I would point out here. For some of us this is our fourth or fifth tour beginning in 1998, so we have so we have grown to become very close friends with many of the distillery managers and others working on both the marketing and production side of the industry. For that reason we may have been allowed to experience some things that others might not, but we still want to give you a flavor of what we have learned on our latest journey. Why did we tour in March, you might ask? It’s less expensive in terms of transportation and lodging, and we tend to get a bit more attention before the busy tourist season begins. As many of you know, lots of distillery managers and ambassadors

travel to various events like Whiskyfest, and they are easier to catch on their home turf before April or after September.

The Islands – Part I (Islay)

We visited both Islay and Orkney – Today we want to focus on Islay to give you a taste of what you can expect if you visit the distilleries there. Islay is a wonderful place to visit, the distillery experiences can be exceptional. Allow yourself a few days on Islay, the ferry ride is over two hours, after landing and driving to the west coast.



We didn’t visit any of the Diageo distilleries (Lagavulin, Caol Isla), they do not do tours on Saturday until after Easter, and believe me we tried!

Lagavulin is

set up for tours and has a gift shop and gives a nice standard tour but Diageo distilleries are pretty cookie cutter in approach. Bowmore (bottom left) and Laphroaig both have floor maltings and are great fun to see in action. You learn about how the process used to work and if you are lucky, they let you turn a few shovels of the malt! Only a handful of distilleries have floor maltings and if you decide to go to visit a distillery it is something you absolutely should see. Bowmore have bottles only available at the shop that range from 80 to 100 pounds and we picked up several Festival and Manager bottlings. Bruichladdich (top two photos are of Jim McEwan from Bruichladdich) allows you to bottle your own whisky on site (this is also true at Pulteney and Aberlour). It is a lot of fun, and if the manager is there he will sign it for you.

We missed our window to tour Kilchoman, but the farm and gift shop are very nice. The whisky is great too, it’s fun to see a small distillery get a successful start in this market. Ardbeg, as always was fantastic. We toured with Distillery Manager Mickey Heads, over from a stint a Jura and quite into his own. He’s been at the helm through the release of some very successful whiskies, and was more than happy to show us through the growing archive and chat about their bright future.



Laphroaig, as many of you know, asks that you become a Friend of Laphroaig, and with that honor you are given a dram of 10 Year Old Cask Strength as “rent,” and a plot of land at the distillery you can visit! As John

Hansell noted recently, John MacLellan is leaving Bunnahabhain for Kilchoman which is a real loss for Burns-Stewart. John often gave tours of the distillery himself. Bunnahabhain (second from bottom) was shut down for long stretches last year, and I think the challenge of going to a new small distillery was attractive to John. Until John’s resignation all the distilleries on Islay were operated by men from Islay. Lets hope that continues! — B. J. Reed

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 September 21st dinner date as an example:

- Dinner invitations will be sent out Saturday August 30th, 2009. 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 September 9th, 2009 midnight.

Cancellation policy

- Using the same example as above, anyone who cancels anytime prior to Wednesday September 9th, 2009 midnight will be removed from the list.

- Anyone canceling between Wednesday September 9th, 2009 midnight and Monday September 21st, 2009 will be expected to pay for the cost of the dinner and scotch (\$50). 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 September 21st, 2009 dinner without having cancelled and been successfully replaced will be expected to pay the full cost (\$50). The member will be responsible for their guest's cancellation.

- If a member asks to be included at the dinner between Wednesday September 9th, 2009 midnight and Monday September 21st, 2009, your name will be placed on a wait-list and be accommodated on a first-come first-serve basis.

Please drink responsibly.

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.

Win Me !!



*THE MACALLAN 25
SHERRY OAK
SINGLE MALT WHISKY
VINTAGES 283283 / 750
mL bottle Price: \$649.95
Spirits, Scotch Whisky,
43.0% Alcohol/Vol*

Starting February 22nd, 2010 tickets can be purchased for a chance to win this bottle. Tickets will be \$3 each or two tickets for \$5. Tickets will be on sale at each dinner until the June 21st, 2010 BBQ 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

Roberto Di Fazio, President

827 Old Colony Road

Kingston, Ontario, K7P 1S1, Canada

613-634-0397

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



IT'S NOT EVERY DAY you open a new malt whisky distillery, especially on Islay, so you can forgive those involved with Kilchoman experiencing a large dollop of emotion when the first bottle of new single malt was poured on September 9. It's well over 100 years since the famous western whisky isle last saw a start-up produce its own malt, so for all of those involved at Kilchoman, the whisky launch was a very special moment indeed. For managing director Anthony Wills the occasion marked a triumph over adversity.

"It was a very proud and emotional moment for me," he says. "I started out on this in 2001 and it's dominated my life for eight years. It hasn't been easy. If opening a new distillery was a stroll in the park, there would be a lot more people doing it. It's been a long struggle financially, first to raise the finance to launch it, and then to keep producing. We have been very fortunate that we have had some financial backers that have dipped deep into their pockets on a regular basis to keep the distillery going. It's exciting for us to now be focusing on the whisky and not the finance."

Over the years there have been a number of setbacks, not least a fire in the malt barns.

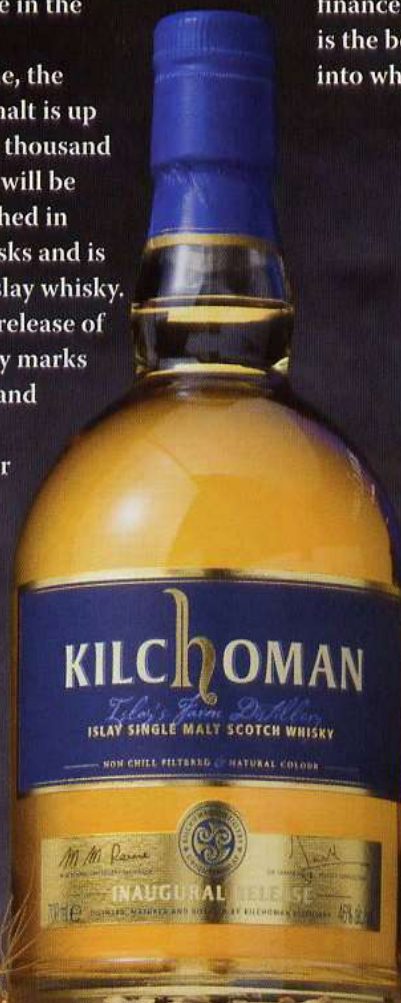
"It sounds more dramatic than it was," says Wills. "We were producing again the following day, but it just meant that we had to use more Port Ellen malt. It has put back our plan for a malt containing 100 per cent Islay barley by a year, but that will happen some time in the future."

In the meantime, the first Kilchoman malt is up and running. Ten thousand inaugural bottles will be released. It's finished in oloroso sherry casks and is a classic peated Islay whisky. In one sense, the release of Kilchoman whisky marks the end of a long and hard journey for Wills, local farmer Mark French (on whose land the distillery sits and by whom much of the distillery's barley is grown), the distillery team, and its backers. In another sense though, the fun is just beginning. With 90,000

to 100,000 liters of spirit now in production each year, Kilchoman promises some exciting and unique releases.

"It's actually the start of an exciting new journey," says a proud Wills. "We've had to concentrate on the finances until this point. Now is the beginning of our journey into whisky."

—Dominic Roskrow



Review: Kilchoman Autumn 2009 release

JOHN HANSELL -MARCH 9TH, 2010

A few extra thoughts for my WDJK friends in addition to my formal review below. First, this is not available in the U.S., which is why I have the price in Pounds Sterling. (Anthony Wills, the Managing Director of Kilchoman, tells me it will be in the U.S. in 2010.) I checked the Kilchoman website, and they still list it as being for sale with a two bottle limit. They also note that there will be a third release this month—something to look forward to.

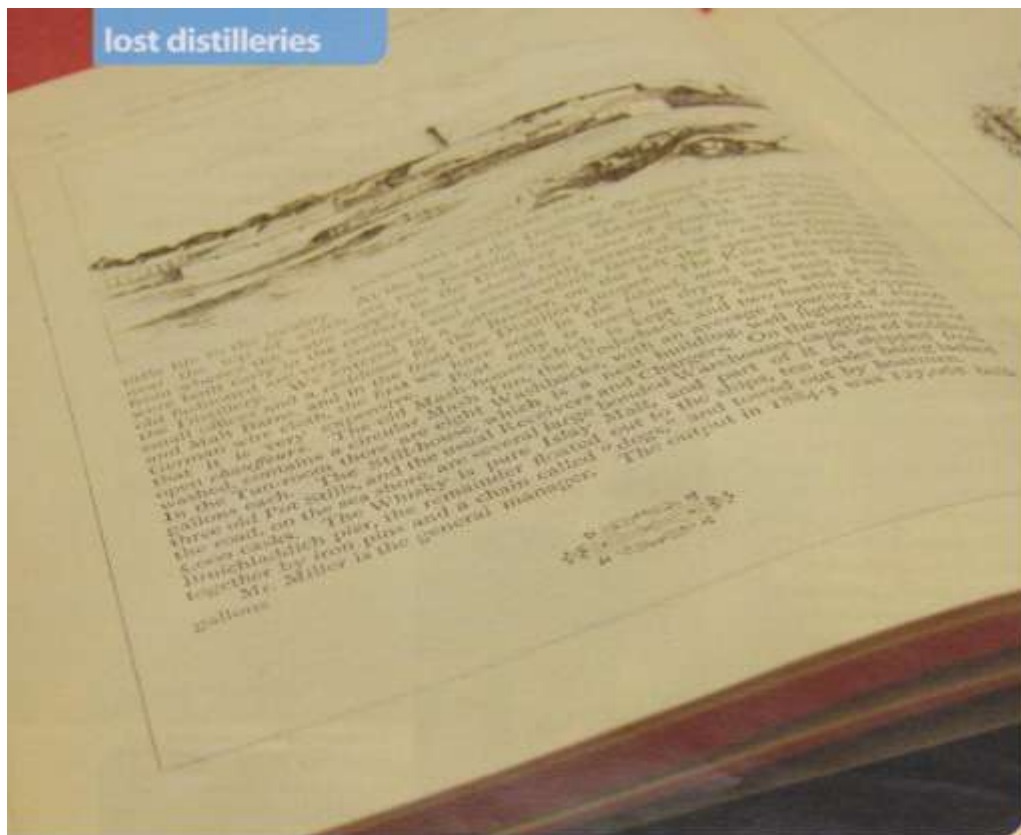
I also wanted to note that I lined this whisky up next to the new Ardbeg Rollercoaster (a marriage of 3-10 year old whiskies) and feel that

Kilchoman tastes as mature as Rollercoaster. This is one of the most impressive new distilleries—anywhere! Let's hope they can keep this up in the future. Kilchoman, Autumn 2009 release, 46%, £47 This (rather young) Islay distillery's second release. Like the original release, it's aged for about three years and then finished in sherry casks—this time for 2.5 months, which is less than the first release. It's in the same ballpark as the first release.

Once again, I am very impressed. It's very mature for its age, with good viscosity, showing smoldering peat, coal tar, black licorice stick, burnt dark berries, thick cut marmalade, shoo-fly pie (think molasses), toffee apple, cocoa powder, cinnamon and a suggestion of wet sheep. Long, peat smoke finish.

Advanced Malt Advocate magazine rating: 90

lost distilleries



The whisky island

Gavin D. Smith charts the distilleries of Islay

Of all the whisky-producing 'regions' of Scotland, Islay has undoubtedly been the most numerically consistent since the Victorian era. When Alfred Barnard visited the Hebridean island in the mid-1880s, there were nine

Port Ellen (see WM63) operated between 1825 and 1983, though it was silent from 1930 until the mid-1960s, when a substantial rebuilding programme took place.

Lochindaal Distillery was founded during 1829 in Port Charlotte village, on the shores of

years later they suffered the same fate as many struggling distillery ventures during the hard years of the economic depression, being purchased by the Distillers Company Limited (DCL), which immediately closed Lochindaal.

The plant was subsequently removed, but some of the buildings continued to be utilised by the now defunct Islay Creamery until the 1990s, while others were taken over by a garage business and by Islay Youth Hostel. Two substantial, stone-built warehouses have remained in use for the maturation of spirit, and one of them is the projected home for a new distillery, due to be developed by Bruichladdich under the Port Charlotte banner at an as yet unspecified date.

Beyond the two large scale, high profile losses of Port Ellen and Lochindaal, however, many other smaller and more obscure Islay distilling operations have

disappeared over the years.

One good example is Malt Mill, which was created not as part of any prevailing trends in the industry, but rather the result of one man's personal pique. In the early 1900s, the high-profile Islay distillery of Lagavulin was owned by Mackie & Co (Distillers) Ltd, whose company produced the renowned White Horse blended Scotch whisky, while White Horse's Peter Mackie also acted as sales agent for nearby Laphroaig. When he lost this role due to a disagreement over water rights, Mackie decided to make his own version of Laphroaig by way of retaliation. Accordingly, he constructed a small distillery named Malt Mill within the Lagavulin site during 1908.

Despite Mackie's efforts, Malt Mill never seriously rivalled Laphroaig in terms of quality and character, perhaps partly due to its use of a different water source. Nonetheless, the distillery survived until 1960, when production ceased, and two years later the plant was dismantled and its pair of pear-shaped stills were transferred to the Lagavulin still house, where they saw another seven years of service. The site of Malt Mill is now occupied by the Lagavulin visitor centre.

Islay is noted for a proliferation of farm-based distilleries established, or legalised, in the wake of the 1816 Small Stills Act.

The now lost distilleries of Ardmore (later absorbed into Lagavulin), Ballygrant, Bridgend, Octovullin, Octomore, Newton, Scarabus and Tallant all dated from the years following the Small Stills Act. The 1823 Excise Act once again led to a spate of new Islay distilleries. These included Glenavullen, Lossit and Mulindry as well as the larger Port Ellen and Lochindaal distilleries, along with Ardenistiel, which was ultimately absorbed into the Laphroaig site.

Lossit, near Ballygrant, was a medium-sized farm distillery, producing more than 12,000 gallons of spirit in 1826/27. It operated until 1862, and was the last Islay farm distillery to close. Today, Islay's newest distillery, Kilchoman, continues the tradition of making whisky within a working farm environment, utilising local barley which it malts on site. ■

It would be wrong to assume that the 'whisky island' escaped the economic vagaries

working distilleries there, just one less than today.

It would be wrong to assume that the 'whisky island' escaped the economic vagaries that affected the Scotch whisky industry.

Since Barnard there have been two major losses, namely Port Ellen and Lochindaal, but an entirely new distillery in the shape of Kilchoman has been constructed to swell the Islay ranks.

Lochindaal, initially operating under the name Port Charlotte Distillery. The facility was making 128,000 gallons of spirit per annum during Barnard's mid-1880s visit, which compared with Lagavulin's 75,000 gallons and the 250,000 gallons being produced by Ardbeg at the time.

In 1920, Lochindaal's owners JF Sheriff & Co were bought out by Benmore Distilleries Ltd, and nine