

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

Soup: Butternut Squash

1st Nosing: *ISLE OF JURA PROPHECY* (Jura)
 (introduced by: Mike Patchett)

Salad: Classic Caesar

2nd Nosing: *1990 LEDAIG* (Mull)
 (introduced by: Bill Gorham)

Entree: Chicken Mediterranean (Stuffed
 with Spinach & Feta Cheese)

Vegetables: Fresh Broccoli

Whole Green Beans with Bacon

Potato, Rice and Pasta Choice:

Linguine With marinara Sauce

3rd Nosing: *HIGHLAND PARK 18* (Orkney)
 (introduced by: Tom Mentrak)

Dessert: Chocolate Carrot Craze

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.

- *ISLE OF JURA PROPHECY* VINTAGES 186726 | 750 mL bottle Price: \$ 89.95 Spirits, Scotch Whisky 40.0% Alcohol/Vol.

- *1990 LEDAIG SCOTCH (GORDON & MACPHAIL)* VINTAGES 158626 | 700 mL bottle Price: \$ 89.95 Spirits, Scotch Whisky 43.0% Alcohol/Vol.

- *HIGHLAND PARK 18 YEARS OLD ORKNEY ISLANDS SINGLE MALT SCOTCH WHISKY* VINTAGES 500231 | 750 mL bottle Price: \$ 139.95 Spirits, Scotch Whisky 43.0% Alcohol/Vol.

 Thanks to all who make it possible

Try as I might to capture new releases sometimes they prove to be beyond my reach. It is always a pleasure to have members step in to assist and make it possible for all of us to enjoy new drams !!



MARCH - KSMS Financial Statement

(Money from 34 March attendees @ \$60)	= \$2040.00
March dinner 34 persons = \$34.00/ea	= \$1156.00
Special Occasion Permit @ LCBO	= \$75.00
(Money remaining for buying Single Malt)	= \$809.00
Cost of Single Malts	= \$301.71
Cost of Pours per Person = \$5.85	
KSMS Monthly operational balance	= \$507.29
Cost per person (All inclusive)	= \$45.08

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?



Upcoming Dinner Dates

May 16, 2011 - Islay

June 20, 2011 - BBQ (Final Exam)

July 25, 2011 - International

Thurs. September 1, 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

Thirty five years and still amazed!

John Hansell - March 15th, 2011

You might think that after 35 years of drinking whisky and 20 years of making whisky my living, that I would tire of it.

Not a chance. Whisky is still the most complex, diverse, and cost-effective distilled spirit out there, and the producers continue to inspire and entertain with new releases. I know that there's always a whisky around the corner that will surprise me, maybe even amaze me.

This past Saturday, I attended the funeral of my best friend's mother. I was so close to her, I called her mom. My best friend is Irish and when the long day was over, I brought over this bottle of 12 year old Bushmills Distillery Reserve for us to drink. I've had it before and it was delicious.

I picked up this bottle back in 2007 when touring the distillery with Master Distiller Colum Egan. He even signed and dated the bottle. (It's on the side; you can't see it.) I was saving it for the right time to open it. This was that time.

Once again, I was thoroughly impressed by this whiskey. It's so rich, creamy, fruity and complex for a 12 year old. And oh so drinkable: a few friends and I could easily polish off a bottle of this in a day's time. (Not that we would...)

It's so easy for us to be critical of whisky, the producers, etc., and I understand why we sometimes are: we are passionate about whisky and we care about it enough to express our feelings and concerns.

Having said this, we need to bring ourselves back to really what's most important. Whisky is amazing stuff, and this is still a great time to be drinking whisky. This time, it was Bushmills Distillery Reserve that reminded me of this. Next time, it might be a bourbon or a nice Islay malt.

It's why, after 35 years of drinking whisky, it still amazes me. And always will.

MALT ADVOCATE IS
CELEBRATING



20
YEARS OF
PUBLICATION

Review: Ledaig, 10 year old

JANUARY 31ST, 2011- JOHN HANSELL

Ledaig, 10 year old, 46.3%, \$49
Tobermory's peated offering. Great to see Ledaig hitting its stride, with a brisk punch of peat and not chill-filtered. There's a bit of a raw edge too, quite bracing but still plenty of soothing sweetness. Earthy peat smoke, ripe barley, honeyed vanilla, bourbon barrel char, black licorice stick, espresso bean, olive brine, and suggestions of beef jerky. In some respects, it even tastes younger than 10 years old, but I'm balancing that with bonus points for distinctiveness.

Advanced Malt Advocate magazine rating:

83



War of the Decanters



Mortlach 70yo



The Macallan 57yo



Bowmore 40yo

See more: <http://www.dramming.com/2011/02/04/fun-with-whisky-marketing/>

Whisky reviews "Shelf Talkers"

http://www.maltadvocate.com/whisky_reviews.asp

FEBRUARY 4TH, 2011 - JOHN HANSELL

This is more for the whisky companies, importers, distributors, and retailers. But, if you go to our online Buyer's Guide (click on the link above in the header), you can now print a shelf talker of a review you are interested in.

Retailers, you can now put them on their shelves below the the whisky to help guide consumers on a whisky they will like. (And it just might help you sell more whisky too!)

Could a duty-freeze on Scotch whisky help to stop binge-drinking?

It is one of the most infuriating yet intractable problems in Scottish politics: everyone agrees that something has to be done to tackle Scotland's booze culture, but nothing has really ever been done.

Yes, there has been tinkering around the edges, but the only real and cogent plan – the SNP's proposal for minimum pricing – was tossed out by opposition politicians worried that the big retailers would end up as the only winners.

Now, though, there may be a solution – and it has come, quite surprisingly, from a part of the drinks industry itself: the Scotch Whisky Association (SWA).

The beauty of the SNP's plan was in its simplicity – enforce a legal statutory minimum price for every unit of alcohol. This, ministers argued, would push up the price of the sorts of cheap booze which cause the most problems and make alcohol so expensive that young people could no longer afford to get plastered whenever they liked.

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But no, said Labour, that will just drive up the profits enjoyed by the big retailers who will charge more for their booze and rake in the money. Far better, they said, to use the tax system to push up the price of alcohol – that way the extra resources can be used to tackle the problems alcohol causes in society.

With the two sides deadlocked, the SNP's plans were defeated and a great chance to at least start to tackle Scotland's booze culture was missed. The scale of that missed opportunity is only becoming clear as Northern Ireland and England start to examine ways of introducing minimum pricing. Scotland could be left in the embarrassing position of having the most acute problem and nothing in place to tackle it.

But this is where the SWA plan comes into play. It has just submitted an appeal to the UK government ahead of the budget, asking for a freeze on duty on whisky. The SWA suggests by implication (it doesn't quite state it) that duty should be increased substantially on cider, beer and wine to create a level playing-field with the higher-taxed whisky industry.

It is obviously in the Scotch whisky industry's interest for that to happen, and the SWA wouldn't be doing its job as a lobbying group if it didn't ask for duty to be lowered on its own product while suggesting it might raised for its competitors instead.

But leaving aside the self-interested side of the SWA's appeal, there is actually something there that the politicians in Scotland could unite over.

Whisky is Scotland's biggest export and everyone agrees that it shouldn't be penalised by excess taxes in the UK which act as a incentive for other countries to do the same. If duty was frozen on whisky, then this most famous and profitable of British exports could continue to boom, which is exactly what it is doing at the moment.

As one senior figure in the industry told me after recent bumper export sales figures were announced: "I don't know a single person involved in whisky who hasn't got a smile on their face at the moment."

If whisky was, therefore, protected from further duty hikes and the politicians wanted to do something to tackle binge drinking, then big rises could be imposed on beer, cider and wine instead.

This is where the whisky industry's appeal gets interesting, because the figures seem to bear out its argument.

According to the SWA, Scotch whisky is taxed 250 per cent more than cider, 37 per cent more than beer and 30 per cent more than wine. Were duty on all these four categories of alcohol standardised, this would achieve four important results: it would raise the price of the standard drinks of choice of many young drinkers; it would protect an important Scottish and British export; would raise much-needed revenue for the Treasury; and it would introduce a level, universal price-per-unit of the sort that both the SNP and its unionist opponents have been striving for.

Everyone seems to agree that prices for the most widely available alcoholic products need to rise. Everyone – in Scotland at least – also seems to agree over the need to protect the country's number-one export. And everyone seems to acknowledge that a level playing-field, with a universal price-per-unit for alcohol, is the most sensible long-term option in tackling our drink problems.

The SWA's plan would achieve all these aims and also provide a way for both the SNP and the Labour Party to agree on a compromise which will result in neither losing face nor stepping back from its ideals.

Is it likely to be agreed? Almost certainly not. This is a taxation issue, so it will be decided by the chancellor, George Osborne, who will also be lobbied hard by UK's beer, wine and cider producers. None of these will relish the huge tax hikes which would come their way if they were taxed as heavily as whisky.

Mr Osborne knows he cannot be seen to be favouring one part of the drinks industry over any other, regardless of how important an export Scotch is for the entire UK economy and not just for Scotland.

But what this episode shows is that there are ways of tackling these problems, however intractable they may seem, and sometimes they come from the most unlikely of sources.

Whisky Fudge Recipe

by Oliver Klimek on February 9, 2011

Most people like sweets to so some degree, and I am no exception. A classic treat that can be made rather easily is fudge. And a classic variety of fudge is the one that has whisky added to it. Needless to say that this is my favourite.

This [recipe](#) is not my own invention. Armin Grewe of [Islayblog.com](#) posted the link to Twitter last December, and finally I found the time to give it a try. My version is just slightly modified and generalized.

Ingredients



- 750 g white sugar
- 125 ml whole milk
- 125 ml condensed milk
- 125 g unsalted butter
- 3 healthy pinches of sea salt
- 1 tablespoon malt extract

- 60 ml whisky

Preparation

1. Put sugar & milk into a saucepan.
2. Heat gently, stirring constantly until sugar dissolves.
3. Add condensed milk, butter, salt and malt extract. Stir until butter has melted.
4. Bring to the boil and continue boiling until the soft ball stage, stirring occasionally to prevent burning. (Drop a little bit of the mixture to a cup of cold water, if the mixture forms a slight ball then is it done)
5. Remove from heat. Cool slightly and stir in whisky.
6. Beat until thick.
7. Pour onto a baking tray covered with waxed paper.
8. Mark into squares, if you like. Cut or break when cold.

Malt extract is not essential, you can replace it by coffee substitute made from 100% malted barley or even molasses or a cup of espresso. It will taste slightly differently of course.

I recommend the use of a thermometer instead of the "soft ball" test. The temperature should be around 115°C to 118°C. When cooling down the fudge you should wait until it is below 80°C so the alcohol won't evaporate when stirring in the whisky. You may also be a little more generous with the whisky, but the fudge will be softer when you add more. I tried it with some leftover Laphroaig and a little Talisker, and it was fantastic.

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)

Reservation policy

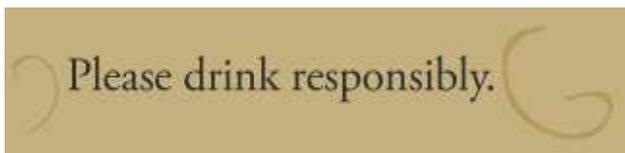
- Our contract with the Officer's Mess Kitchen requires that we provide seven (7) business days notice for them to guarantee accommodation for our requested numbers. Each month an invitation will be sent out to all members of the Society in the first week of the respective month in which the dinner will 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.

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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