



- **LINKWOOD SM 11YO SPEYSIDE (HART BROTHERS)**
 VINTAGES 158717 | 700 mL bottle Price: \$ 84.95 Spirits,
 Scotch Whisky 46.0% Alcohol/Vol.

NOVEMBER - KSMS Financial Statement

(Money from 52 November attendees @ \$60) = \$3120.00
 November dinner 52 persons = \$33.50/ea = \$1742.00
 (Money remaining for buying Single Malt) =
\$1378.00
 Special Occasion Permit = \$75.00
 Cost of Single Malts = \$747.68
 Cost of Pours per Person = \$10.84
 KSMS Monthly operational balance = \$555.32
 Cost per person 52 attendees (All inclusive) = \$49.32

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

Welcome Nosing: DRUMGUISH SINGLE MALT

(introduced by: Sylvain Bouffard)

Soup: Duo of Roasted Sweet Peppers

(a dual pour of red and yellow flavourful soups)

1st Nosing: TAMDHU FINE SINGLE MALT (BEAM)

(introduced by: Lana Di Fazio)

**Salad: Carmelized leeks with beet slices,
 chevre and candied pecans**

Dressing: Honey Citrus Vinaigrette

2nd Nosing: ARDMORE 1991; BOTTLED 2007

(introduced by: Sylvain Bouffard)

**Entree: Ontario pork tenderloin with a grainy mustard &
 sweet onion puree crust, roasted and served with a sage &
 brown butter spatzle & fresh vegetables**

3rd Nosing: LINKWOOD 11 YEARS OLD SINGLE MALT

(introduced by: Nabil Mailloux)

**Dessert: Triple chocolate fudge cake
 with buttered caramel drizzle**

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.

- **DRUMGUISH SINGLE HIGHLAND MALT SCOTCH
 WHISKY** VINTAGES 545525 | 750 mL bottle Price: \$ 28.95
 Spirits, Scotch Whisky, 40.0% Alcohol/Vol.

- **TAMDHU FINE SINGLE MALT SCOTCH WHISKY
 (BEAM)** VINTAGES 11916 | 750 mL bottle Price: \$ 45.95
 Spirits, Scotch Whisky 40.0% Alcohol/Vol.

- **ARDMORE 1991 BOTTLED 2007** VINTAGES 502061 | 700
 mL bottle Price: \$ 70.95 Spirits, Scotch Whisky, 43.0%
 Alcohol/Vol.

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

January 24, 2011 – Isle of Arran - Robbie Burns
 February 21, 2011 – Highland
 March 21, 2011 - St.Patrick's (Irish)
 April 18, 2011 – Island
 May 16, 2011 – Islay
 June 20, 2011 - BBQ (Final Exam)
 July 18, 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 16, 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 17, 2012 - BBQ (Final Exam)
 July 15, 2012– International
 Thurs. August 30, 2012 – 5th Annual Premium Night

Scotch whisky and decanter break records



16 November 2010
The Macallan 64 Year Old in Lalique: Cire Perdue
A 64-year-old single malt Scotch whisky in a unique crystal decanter has sold for a record price of almost £300,000 at an auction in New York. The decanter, crafted by famous French designer Lalique, holds 1.5l of the rare The Macallan whisky. All the proceeds will be given to the clean-water charity Water. The Macallan, founded in 1824, is produced at a distillery near Easter Elchies House in north east Scotland's Speyside whisky region.

The Lalique decanter

was created using the "cire perdue" or "lost wax" method. Before the auction, the whisky was taken on a 12-city "tour du monde" to build up interest and raise funds for Water, an organisation that provides access to clean, safe drinking water for people in developing nations.

At the auction at Sotheby's in New York,

The Macallan 64 Year Old in Lalique: Cire Perdue sold for \$460,000 (£288,000),

to an unnamed woman buyer.

David Cox, director of fine and rare whiskies for The Macallan, said: "We have had a phenomenal response to this very special and rare decanter.

"We are absolutely thrilled with the result of last night's auction which has smashed the world record for the most expensive whisky ever sold.

"It was wonderful to experience the culmination of this incredible project, which has made its way around the world to raise a staggering \$600,000 (£373,000) for charity."

The Macallan is one of the world's most-admired single malt whiskies.

It was traditionally known for maturation in Spanish oak, sherry seasoned casks.

Burn Stewart whiskies now un-chillfiltered

OCTOBER 21ST, 2010 - JOHN HANSELL

Burn Stewart has made it official: no more chill-filtering.

From now on the entire line—Bunnahabhain, Tobermory, Ledaig, and Deanston—will not be chillfiltered, and they'll be bottled at 46.3% abv.

It's great to see more and more companies following this trend toward keeping more flavor and texture in their whiskies. Their official announcement is below.

Burn Stewart Distillers Malt Portfolio Takes a Traditional Twist

Burn Stewart Distillers, producers of Bunnahabhain, Tobermory, Ledaig and Deanston malt whiskies has made a bold move to re-launch its entire range of malts as un-chillfiltered – the way whisky would have been produced at the hands of craftsman many years ago.

The evolution of the portfolio has been introduced across its Bunnahabhain 12 year old, Tobermory 10 Year Old, Ledaig 10 Year Old and a new addition, Deanston Virgin Oak.

This move is in line with the vision of Burn Stewart Distillers' Master Blender, Ian MacMillan. Ian comments: 'Whisky spends all those years maturing in the casks, developing the aroma and flavour. By un-chillfiltering, nothing is taken away or added so whisky lovers can enjoy the whisky at its very best, giving them a

better whisky experience. Each dram retains a depth of flavour, allowing the gentle, subtle notes of the malt to come through, providing a purer taste, nose and appearance.' Tobermory, Ledaig,



Bunnahabhain and Deanston Virgin Oak will all be bottled at 46.3% abv, a transformation which will delight whisky drinkers as un-chillfiltration leaves in nuances of flavour, providing depth and complexity to the malts.

Deanston Virgin Oak, a new addition to the portfolio, has been finished in virgin oak casks sourced from a family-owned cooperage in Bardstown, Kentucky. Unlike most, these casks have not been used for any other alcohol so the Deanston malt picks up more of the oak flavour in maturation. Everything else about the process is kept close to home, with only local barley and yeast used with water from the River Teith which runs alongside the distillery.

Bunnahabhain Islay Single Malt Scotch Whisky from Islay and Tobermory and Ledaig which are both from the Tobermory Distillery on Mull have also been given a new look to coincide with the launch. For Bunnahabhain, smoked oak glass will replace the traditional emerald green of the 12 year old bottle, with dual labelling conveying an overall sense of speciality, subtlety, confidence and luxury, reinforcing the premium quality and heritage of the brand. Both Tobermory and Ledaig now have bespoke, embossed glassware to reflect the Tobermory family, emerald green glassware for Tobermory and clear flint for Ledaig with new labelling and etching of Tobermory Bay on the capsule. Both bottles are presented within a quality gift carton. All the packaging for Deanston Virgin Oak is recycled or recyclable to keep the whisky as close to nature as possible.

The variation in method across the range has excited whisky lovers across the globe as it offers a richer, fuller flavoured whisky.

'Want to recruit people to drink whisky'

By Divyanshu Dutta Roy/IBNS - Kolkata, Sept 25 (IBNS)

The incidence of certain "preconceived ideas" about Scotch whisky is what provides the opportunity to "sex it up" and present it in an entirely new light and that is exactly what he is paid to do, says a bald man in his mid-30s.

"Whisky is taken for granted as serious drink for old people. I want to help people appreciate all that can be done with it," says Max

Warner, the global brand ambassador of the Chivas brand of Scotch, his eyes lighting up every time he mentions the words 'Scotch' or 'whisky'.

On Thursday night Warner turned up the Taj Bengal's Junction bar to do his bit for the brand he endorses and also conjure some captivating Scotch whisky cocktails, ahead of the start of a special cocktail season here.



His bar tricks, which included pouring flaming spirits from one glass into

another, drew much applause from the crowds.

"I don't throw bottles. But that fire trick, I do like doing. I've set fire to quite a few bar tables over the years," he confides.

He says he wants to make whisky drinking "aspirational", a style statement for "cool, adventurous and successful" people.

And to tear away from the traditional ideas about the drink, Warner promotes whisky as cocktails.

"The cocktail culture traces back to late 1800s when there were over-rational supplies of rum and people started experimenting with it," he says.

"Traditionally, whisky is not used in cocktails, but actually it is perfect for it. It already is a blend and it makes great progressive, vibrant cocktails," he asserts.

But does India have a discernible cocktail culture that he can tap into?

Warner says, "Define discernible; if it means there is enormous possibility and potential, then I'll definitely say yes."

"I have been to quite a few Indian cities and I met 300 to 400 people in each one of them, and the feedback I got from them to my cocktails was just 'wow'," he says.

He thinks India's relative conservative approach to liquor comes from its colonial history and its deep rooted culture and heritage.

"Australians embrace drinking and the whole bar culture. That's because it's a barely-300-year-old country. So they are very open to all that is new and it's a great place for someone like me," he says.

"India has this long history and culture, which is great, but it makes my job slightly more challenging," he adds with a smile.

Last year he went to 95 countries, telling "amazing stories" that he picked up on his travels and making whisky cocktails "look and sound interesting". He is also "good at seducing people". It's really a lot like James Bond's life, he says.

He says, "Once I was in Hong Kong, and there was this guy translating between me and a reporter who spoke only Chinese. And the reporter asked me how should one drink whisky, or what's the best way to drink it,

"And I just said one should drink it in whatever they feel comfortable in. I drank it naked with my friends, the glass and the whisky itself.

"And when it came out the next day, the interview read, 'Max Warner, global ambassador for Chivas, likes drinking whisky naked in his apartment, waiting for his friends to come.'" Very Bond-esque indeed!

And with all the fun and games and the racy chatter, the thing that he underlines is "it's all about having fun, living in the moment and taking in as much as you can".

He says, "Of all the big cities that I have been to New York, London, Paris, Rome...you name it, the city that I found to most alive was Beirut."

"You see, the people of Beirut have seen so much conflict and suffering that whenever they have a chance to celebrate and embrace life, they never lose on it. They go out have fun and really enshrine the statement that it's just this one life you've got," says Warner.

Whisky Recipe

Dark Chocolate-Bourbon Torte

Source: myrecipes.com

Ingredients

Vegetable cooking spray
 1/2 cup dark chocolate morsels
 1/4 cup butter, softened
 3/4 cup granulated sugar, divided
 1 teaspoon vanilla extract
 1 large egg
 1/4 cup fat-free milk
 2 tablespoons bourbon (optional)
 1/4 cup Dutch process cocoa
 2 tablespoons all-purpose flour
 4 egg whites
 1/4 teaspoon cream of tartar
 1/2 cup thawed reduced-fat whipped topping
 1 tablespoon powdered sugar
 1 tablespoon unsweetened cocoa

Directions

Preheat oven to 300°. Coat bottom and sides of an 8-inch springform pan with cooking spray

Microwave chocolate morsels in a small microwave-safe bowl at MEDIUM (50% power) for 1 minute or until melted and smooth, stirring at 30-second intervals.

Beat butter and 1/2 cup granulated sugar at medium speed with an electric mixer until well blended (about 2 minutes). Add vanilla and egg; beat 1 minute. Add milk and, if desired, bourbon; beat 1 minute. (Mixture will look curdled.) Add melted chocolate, beating just until blended. Gradually add cocoa and flour, beating at low speed just until blended.

Beat egg whites and cream of tartar at high speed with an electric mixer until foamy. Add remaining 1/4 cup granulated sugar, 1 Tbsp. at a time, beating until stiff peaks form. Fold one-fourth of egg white mixture into batter; gently fold in remaining egg white mixture. Spoon batter into prepared pan.

Bake at 300° for 45 minutes or until set. (A wooden pick inserted in center will come out with just a few crumbs on it.) Remove torte from oven; immediately run tip of a small knife around edge of torte. Let cool on wire rack 30 minutes. (Torte will rise to top of pan while baking but will sink while it cools.) Remove sides of springform pan.

Spoon whipped topping into a zip-top plastic freezer bag. (Do not seal.) Snip 1 corner of bag to make a small hole. Pipe dollops of whipped topping around base of torte. Sprinkle torte with powdered sugar and cocoa.

Whisky Recipe

Mary G. Applegate's

Peach and Pecan Bourbon Pork Tenderloin

This was the 2nd Place winner of 2010's Evan Williams bourbon cooking contest at the State Fair.

Marinade:

1 15-ounce can of sliced peaches, drained
 1/4 cup bourbon
 1/4 cup soy sauce
 1/4 cup dark brown sugar
 3 cloves garlic, minced
 1/4 teaspoon Dijon mustard
 1/4 teaspoon powdered ginger
 1 teaspoon



Worcestershire

- 3 tablespoons vegetable oil, divided
- 1 1/2 pounds pork tenderloin

Sauce:

- 1/2 cup butter
- 1/2 cup dark brown sugar
- 1/2 cup sugar
- 2 tablespoons bourbon
- 1 egg, beaten
- 1/4 cup pecans, coarsely chopped

Directions

Combine all marinade ingredients, except pork and 1 tablespoon oil, in a food processor or blender. Place tenderloin and marinade in a plastic zip-top bag in the refrigerator overnight.

Heat oven to 425 degrees.

Heat remaining tablespoon oil in a large skillet or saute pan until almost smoking. Pat the tenderloins dry, then sear over medium-high heat until brown on all sides. Place in roasting pan, and bake tenderloin 20 to 25 minutes, until barely pink in center. Remove pork from roasting pan, and let sit for about 5 minutes. Slice, ladle on sauce and serve over rice with broiled or grilled peaches and rice pilaf.

To make sauce: Melt butter, add brown sugar and sugar, and whisk together over medium heat until smooth and sugar is dissolved. Off the heat, mix in bourbon and beaten egg. Stir in pecans. Serves 6.

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 20th, 2010 dinner date as an example:

- Dinner invitations will be sent out Saturday August 28th, 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 Saturday September 4th, 2010 midnight.

Cancellation policy

- Using the same example as above, anyone who cancels anytime prior to Saturday September 4th, 2010 midnight will be removed from the list.

- Anyone cancelling between Saturday September 4th, 2010 midnight and Monday September 20th, 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 September 20th, 2010 dinner without having cancelled and been successfully replaced will be expected to pay the full cost (\$60). The member will be responsible for their guest's cancellation.

- If a member asks to be included at the dinner between Saturday September 4th, 2010 midnight and Monday September 20th, 2010 your name will be placed on a wait-list and you will be accommodated on a first-come first-serve basis.

Win Me!

LINKWOOD 1974 SINGLE MALT

WHISKY RARE MALT SELECTION 30 Year Old

Distilled: 1974; Bottled: 2005;

Age: 30 Year Old;

700mL; Price: \$229.50; 54.9%

Alcohol/Vol

Starting September 20th, 2010 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 January 24th, 2011 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?



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

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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