

Kingston Single Malt Society

www.kingstonsinglemaltsociety.com

A social club for the appreciation of Single Malt Whisky since 1998

MAY 28th, 2012

VOLUME 5; NUMBER 11



© John Louis Bantastico 2007

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

Soup: Minestrone

1st Nosing: **ARDMORE**

(introduced by: Bill Gorham)

Salad: Greek

2nd Nosing: **BALVENIE CARIBBEAN CASK**

(introduced by: Mike Patchett)

Entree: Applewood Smoked Pork Loin

Vegetables: Seasonal

Potato, Rice and Pasta: Rice Pilaf

3rd Nosing: **MORTLACH 15 YEARS OLD**

(introduced by: David Rappaport)

Dessert: Banana Caramel Cheesecake

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.

- **ARDMORE SCOTCH WHISKY (JIM BEAM BRANDS)**

VINTAGES 228106 | 750 mL bottle **Price: \$ 44.95** Spirits, Scotch Whisky 46.0% Alcohol/Vol.

- **THE BALVENIE CARIBBEAN CASK** LCBO 221200 | 750

mL bottle **Price: \$ 99.95** Spirits 43.0% Alcohol/Vol.

- **MORTLACH 15 YEARS OLD SPEYSIDE SINGLE MALT**

VINTAGES 262873 | 700 mL bottle **Price: \$ 99.95** Spirits, Whisky/Whiskey, Single Malt Scotch 43.0% Alcohol/Vol.

APRIL - KSMS Financial Statement

(Money from 59 April attendees @ \$60)	= \$3540.00
April dinner 59 persons = \$34.50/ea	= \$2035.50
Special Occasion Permit @ LCBO	= \$75.00
(Money remaining for buying Single Malt)	= \$1429.50
Cost of Single Malts:	= \$966.92
Cost of Pours per Person = \$14.01	
KSMS Monthly operational balance	= \$462.58
Cost per person 57 attendees (All inclusive)	= \$52.16

Upcoming Dinner Dates

- June 18th, 2012 - BBQ (Final Exam) - VIMY
- July 23rd, 2012 - International - FFOM
- August 30th, 2012 - 5th Annual Premium Night - FFOM
- September 17th, 2012 - Campbeltown - FFOM
- October 22nd, 2012 - Lowland - VIMY
- November 19th, 2012 - Island / Highland - FFOM
- December 10th, 2012 - Christmas Dinner - Renaissance
- January 21st, 2013 - Arran - Robbie Burns - FFOM
- February 25th, 2013 - Islay - FFOM
- March 18th, 2013 - St.Patrick's (Irish) - Renaissance
- April 15th, 2013 - Highlands - FFOM
- May 13th, 2013 - Speyside - FFOM
- June 24th, 2013 - BBQ (Final Exam) - VIMY
- July 22nd, 2013 - International - VIMY
- Thurs. August 29th, 2013 - 6th Annual Premium - FFOM

Win Me !!



GLENFARCLAS

25 YEARS OLD

VINTAGES 906305 /

700 mL bottle Price: \$

159.95 Spirits, Scotch

Whisky 43.0%

Alcohol/Vol.

COST of Tickets:

\$3 each, two tickets for

\$5, or 20 tickets for \$20.

The winner must

successfully answer the

skill testing question:

What country does single

malt come from?

Results of Old Pulteney 21 Raffle

Congratulations to our winner Heather Evans.

During the course of the raffle a total of
\$468 was raised. Thank you everyone!

Membership and Dinner prices for 2011-2012

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)

Gargle Whisky To Soothe A Sore Throat

WWW.LIFEHACKER.COM.AU – ALAN HENRY MARCH 7, 201



If you're feeling under the weather, or your throat is a little sore, scratchy or itchy, the solution may be as close as your liquor cabinet. Grab a bottle of whisky — it may be all you need to soothe that sore throat and go back to work, school or even just bed.

Photo by *Christin Slavkov Ltd.*
(Shutterstock).

The crew at *Greatist* reminds us of one

of our favourite home remedies: mix a little whisky, warm water and honey, if you're feeling fancy, and gargle the mixture to numb and soothe the sore spots in your throat. The alcohol really does the work, and the water and honey are there for dilution and flavour. If you're serious, we suppose you could gargle the whisky and then go ahead and swallow it, assuming your sore throat isn't that bad. Greatist goes on to describe some other uses for whisky, but using it as a cold remedy is as good a reason to keep a bottle nearby as any. If you prefer rum, I know several people who keep a bottle of dark rum nearby for medicinal purposes — specifically for use in hot toddies. Just remember that while alcohol may help your throat feel better, it's still more important to drink lots of fluids, so chase your whisky or hot toddy with a few glasses of water to stay hydrated.

Let's be clear: Home remedies can't and don't cure diseases like the common cold, but many of them alleviate the symptoms, or at least take our minds off of our illnesses.

Let's Turn Whisky Into A Healthy Beverage!

by Oliver Klimek on April 18, 2012 - www.dramming.com



Have you ever wondered why so many — especially male — maltheads including yours truly have a body figure that is — how shall I put it — a tad on the plump side? Here is the reason: It's all that cask strength whisky these guys are drinking!

Do you know how many calories the alcohol in a 30 ml dram of cask strength whisky at 60% ABV has? 100! Yes, you heard right. And you can tell by their looks that those maltheads — or rather maltbellies — usually don't stop after just one dram... But that's not all, a true whisky lover wants to have his whisky un-chillfiltered. That sounds like a good thing, but from a health perspective it isn't one at all. Chill-filtration very effectively removes fatty substances from the whisky. Yes, greasy slimy fat unloading its calories on top of those from the alcohol!

But luckily there is a solution to this problem. What may come as a surprise to many, the drink we can learn from is ... vodka! Last year Beam Inc. acquired a brand going by the catchy name of Skinnygirl which was founded by Bethenny Frankel specializing in low calorie pre-mixed girlie cocktails. Beam has now announced to add a Skinnygirl vodka named Naked along with aromatized versions including such exciting new flavours as cucumber.

The secret of this naked skinny beauty is as simple as it is ingenious. Like all truly great ideas it makes you wonder why nobody had thought of it before: Just add water! Pure genius. A calorie-reduced 60 proof (30%) vodka turning booze into a health drink and opening the doors to an all new market!

As we all know, Beam Inc. is essentially a whisky company. Vodka and other spirits are just minor additions to their ever-growing portfolio of brands. Now wouldn't it be exciting to transfer this brilliant concept to whisky? Slimming by Dramming. For Beam this could mean making big bucks by making big bellies disappear. Bottling whisky at 30% would effectively cut the calories of a cask strength malt in half, every single one of them.

Unfortunately there still are those wicked whisky regulations making this impossible. 40% ABV legal minimum on both sides of the Atlantic. Come on and ease up, you legislators, for the sake of public health. The Scotch Whisky Association fighting in first line in the war against obesity thus helping the struggling National Health Service to get back up on its feet again. Wouldn't this be a lobbyist's dream come true?

Of course whisky distilleries who already sell their newmake could jump onto this healthy bandwagon immediately while staying perfectly legal. How about a Glenglassaugh Spirit Drink That Eats Your Fat?

And when the regulations will finally allow it, there will be limitless opportunities for whisky companies to modernize their product ranges. Just as an example, let's stick with Beam. Their global whisky portfolio is just about perfect for this new age of responsible whisky drinking.

Beam's Core brand evidently would need to be the first one to be tackled. But simply introducing a new Jim Light won't do the trick. That sounds just too much of cheap canned beer. But call it Slim Jim, and I bet it will conquer the market. In combination with their new vodka they would even be able to offer the Perfect Marriage of a longdrink. Just add some zero calorie soda water to the mix to get the Slim'n Skinny Highball. And you can add as much ice as you want to it without sacrificing the health benefit.

Beam's new Irish acquisition Cooley could have their workhorse Kilbeggan renamed to Kilbelly bottled at 30%. This would pack an additional punch for their fight against Jameson on the Irish whiskey front.

But also for Scotch whisky there are plenty of possibilities. Beam's Teacher's blend has such an unattractive name, why not call the new version Lean Lad? I am sure Johnnie will not only walk, he will run for cover in response to this marketing attack. And could there be a better name than Slender Stag for the new expression of Ardmore Single Highland Malt? This would be the perfect match for your suet-free haggis on Burns Night.

For the ultra premium Scotch single malt market segment there would have to be something very special. I propose a whisky matured for 18 long years in a virgin French oak cask, peated to a staggering 200 ppm and watered to a staggering 20%, bone dry and thinned to perfection: The Laphroaig Anorakxix, a luxury malt for the ultimate connoisseur who can't get enough of getting less.

Whisky Stones: do they "rock" or not?

April 11th, 2012 -John Hansell -
<http://www.whiskyadvocateblog.com/>

There's an article in the New York Times dining section today on the [popularity of whisky stones](#). Give it a quick read. I'm quoted in it.

For those of you who are not familiar with them, they are small stones that you can purchase, keep in your freezer,

and put in your whisky instead of ice. The idea here is that you can cool your whisky without watering it down.

I was interviewed by the author twice before the piece was published, and think she did a good job in the article conveying my general opinion of them: I see very little use for them in my whisky-drinking life. I own some because I was sent samples to review. For the most part, they just take up space in my freezer next to whatever that is in the Ziploc bag with freezer burns all over it that my wife put in there last year. Most people I know who are "enthusiasts" drink

their whisky neat or with a splash of water at room temperature. And, as I note in the article, my friends who are not serious whisky drinkers (like my fishing buddies who drink bourbon and ginger ale on the rocks) have never complained to me about the ice watering down their drink. (It's probably because their drinks don't last long enough for melting ice to become a concern...).

Plus, there's the whole logistical and sanitary issue with whiskey stones. You have to have them handy, in a freezer nearby, to use them. (Try asking for them with your drink order the next time you go out to a bar or restaurant and see what response you get from your server.)

The few times I have tried them, they became a nuisance at some point. They weigh down my drink, and I am stuck with them when I'm done with it. Then I have to wash them, dry them (heaven forbid any ice forms on them, right?), and put them back in the cute little bag they came in before throwing them back in my freezer.

To be fair, I really do see one situation where they would be useful. I mentioned this during the interview, but it was not included due to space constraints. I keep most of my whiskies in a bar in my house here in Pennsylvania. In the summer, the house is air-conditioned, so my bottles never get warmer than the temperature at which I prefer to drink my whisky. But, I have a vacation home at the New Jersey shore and we often keep the windows open and forgo the A/C to welcome in the lovely sea breezes. But, my bottles of whisky sometimes get a few degrees warmer than I would like and I find myself wanting to cool my whisky down a bit. I suspect many of you have similar situations, depending on where you live and if you have A/C or not.

Even so, I have several options available to me that are very convenient and do not require the expense and hassle of whisky stones. What I normally do is just add a little cold water or a small ice cube to bring my whisky down a few degrees. I often drink cask-strength whisky and would be adding some water anyway. Even in the times when I don't want any water or ice in my whisky, in a pinch I can simply keep some glasses in the fridge or stick my glass in the freezer for a minute or two, which will cool my whisky down shortly after I pour it in the glass.

I guess the point I am trying to make is: who are the tens (hundreds?) of thousands of people buying these? If you're using them on a regular basis, please chime in here. I'm keeping an open mind. I am all for progress and buying new things that will make my life better. (Our house has iPhones and iPads with lots of cool apps, for example). If I can help whisky stone producers sell more product, make more money, and at the same time making whisky-drinkers (and therefore whisky producers) happier, then I am all for it. P.S. Just after I published this post, I was coincidentally sent an email promo for something called the "Instant Wine Chiller" which you can find [here](#). They say it also works for vodka, tequila, etc. You put it on the end of the bottle and it cools the beverage as it flows out of the bottle before going into the glass. I don't know anything more about it or how well it work, but it looks like another alternative to putting stones in your whisky.

Industry News
Scotchwhisky.net continues to be THE place to obtain all the latest Scotch Whisky Industry news on a daily basis. Recent Scotch Whisky Industry news has included;

- Johnnie Walker to get radical shake up
Johnnie Walker Green Label, a 15-year-old blended malt, is to



be phased out in the coming months, but will be given a 12-month stay of execution in the US. It will also remain on sale in Taiwan, where the blended malt category is thriving. Johnnie Walker Gold Label, an 18-year-old blend, will also be phased out by the end of the year... In their place Diageo has announced the global launch in May and June... of Johnnie Walker Gold Label Reserve, with no age statement, which has been so for the last five years in south-east Asia; and Johnnie Walker Platinum Label, an 18-year-old blend...

- **Whisky distiller sends malt into space**

Samples of unmaturing malt and charred oak have been sent to the International Space Station (ISS) for a gravity experiment... The Ardbeg Distillery on Islay blasted compounds of unmaturing malt - known as new make spirit - to the ISS in an unmanned cargo spacecraft on October 30 last year. It also sent up particles of charred oak and, once the spacecraft docked at the ISS, the two sets of molecules were mixed. Scientists want to understand how the two sets of compounds interact at close -to-zero gravity...

- **Speyside's Tamdhu distillery to reopen**

Speyside distillery Tamdhu is set to reopen and relaunch its malt whisky after it was bought from the Edrington Group by Ian Macleod Distillers last year. Tamdhu, whose name in Gaelic means "the little dark hill", opened in 1897 and was mothballed by Edrington in 2010...

- **Highland Park Releases 21 Year Old**

Highland Park is launching a 21 year old single malt into its UK portfolio for the first time, two years after it was removed from global distribution following a complete sell out of the award winning product. Limited stock of Highland Park 21 year old, which was named 'best whisky in the world 2009' in the World Whisky Awards, is now available...

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 March 21st 2011 dinner date as an example:

- Dinner invitations will be sent out Saturday February 26th, 2011. 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 Friday March 4th, 2011 midnight.

Cancellation policy

- Using the same example as above, anyone who cancels anytime prior to Wednesday March 9th, 2011 midnight will be removed from the list.

- Anyone canceling between Wednesday March 9th, 2011 midnight and Monday March 21st, 2011 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 March 21st, 2011 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 March 9th, 2011 midnight and Monday March 21st, 2011, your name will be placed on a wait-list and be accommodated on a first-come first-serve basis.



When I send out the dinner notices, I attach/include the menu. An alternative will be made available if a specific health related dietary need is identified by the individual.

I then order dinner, according to the numbers that I have (e.g, 40 salmon, 6 chicken). The kitchen staff prepares dinner according to these numbers. The kitchen is very accommodating and usually are able to honour

requests that are made in advance. The option of asking for an alternate meal at the time of serving requires staff to start cooking something else at the last minute. I can no longer honour last minute requests due to the impact this has on the staff and ask that you respect your original order. Thank you!

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.

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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