

Kingston Single Malt Society

www.kingstonsinglemaltsociety.com

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

SEPTEMBER 1, 2011

VOLUME 5; NUMBER 2



Welcome to our 4th Annual Premium Night



MENU

Welcome and 1st Nosing:

Glen Grant 25 Year Old

(introduced by: Christine Wasson)

Salad: Seafood on a Bed of Salad

2nd Nosing: Glenmorangie Signet

(introduced by: Mike Patchett)

Entree: Blue Cheese Crusted Filet Mignon

Vegetables: Glazed Carrots; Sautéed Tri-Color Peppers with Portobello Mushroom and Snowpeas

3rd Nosing: Rare Old Malts St. Magdalene

(introduced by: Rob Arnoth)

Dessert: Molten Lava Chocolate Cake

4th Nosing: Glenlivet XXV

(introduced by: Sylvain Bouffard)

5th Nosing: Glenfarclas 40 Year Old

(introduced by: Ken Goodland)

Cigar: Guantanamera (Cuban Cigar)

6th Nosing: Glenfarclas 105 Cask Strength

(introduced by: Anthony Johnson)

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.

- 25YO GLEN GRANT (GORDON & MACPHAIL)

VINTAGES 204081 | 700 mL bottle **Price: \$ 159.95**

Spirits, Scotch Whisky 40.0% Alcohol/Vol.

- GLENMORANGIE SIGNET LCBO 68098 | 750 mL

bottle **Price: \$ 209.85** Spirits, Scotch Whisky 46.0%

Alcohol/Vol.

- RARE OLD MALTS ST. MAGDALENE (GORDON

& MACPHAIL) VINTAGES 203455 | 700 mL bottle

Price: \$ 324.95 Spirits 43.0% Alcohol/Vol.

- THE GLENLIVET XXV 25 YEAR OLD SINGLE

MALT SCOTCH WHISKY LCBO 144329 | 750 mL

bottle **Price: \$ 349.95** Spirits, Scotch Whisky 43.0%

Alcohol/Vol.

- GLENFARCLAS 40 YEAR OLD HIGHLAND

SINGLE MALT SCOTCH WHISKY VINTAGES

203380 | 700 mL bottle **Price: \$ 540.00** Spirits, Scotch

Whisky 46.0% Alcohol/Vol.

- GLENFARCLAS 105 CASK STRENGTH WHISKY

VINTAGES 677047 | 700 mL bottle **Price: \$ 79.95** Spirits,

Scotch Whisky 60.0% Alcohol/Vol.

Upcoming Dinner Dates

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

Thursday August 30th, 2012 - 5th Annual Premium Night

September 17, 2012 - Campbeltown

October 15, 2012 - Lowland

November 19, 2012 - Speyside

December 17, 2012 - Speyside

My #1 Rule to keep my whiskies from oxidizing

JULY 22ND, 2011 - JOHN HANSELL



When a bottle of whisky in my bar gets down to only 1/4 full, I invite a friend or two over and we finish the bottle. No more worries about oxidation, and it guarantees a good stable of friends.

That's what happened this past Saturday night when I noticed this bottle of 1974 Longrow getting that low. As you can see, our mission was accomplished!

My #2 Rule is to use an inert gas spray to displace the oxygen in my open bottles. (I use a product called Private Preserve.) It's probably more important than my #1 Rule, but it's not nearly as

much fun. That's why it's #2.

These two practices combined work really well for me. I have not encountered any problems at all. How about you?

Make today that "special day"

JOHN HANSELL - JUNE 17TH, 2011



This applies to many of you – if not most of you. You have bottles of whiskies stashed away, waiting for that special occasion to open them up and enjoy them. Maybe it's only a bottle or two, but I know some of you have dozens – perhaps even hundreds – sitting somewhere collecting dust.

My advice to you is this: make *today* that special day! Don't wait. That's exactly what I did last night, when I opened up this

wonderful bottle of 21 year old Glen Garioch, distilled back in 1965.

It wasn't my birthday. It wasn't my wedding anniversary. I didn't get a raise or win the lottery. It's not even Father's Day yet! I just pulled the trigger and opened it.

I certainly don't *need* to open up another bottle of whisky. I have 100, maybe even 150, open already as part of my job. So, if I can do it, you can do it.

Why? For starters, I've seen too many whisky auction catalogs with pages of whiskies from dead whisky enthusiasts who never got to appreciate their special whiskies. And if you think you are going to live to be 100 and don't need to worry about it, glance through the obit pages of your local newspaper for some perspective.

Plus, every year that bottle sits on the shelf increases the chances that the whisky inside will begin to evaporate or become accidentally adulterated somehow (by heat, light, etc.). Or worse: it gets dropped and breaks, it gets stolen, or your son's high school friends open it up when you are out of town on business and chug it just to get drunk.

Please take my advice. Grab a special bottle and open it. Make *it* the special occasion. And while you're at it,

share it with as many people as you can. The best things in life are meant to be shared. Then I can guarantee it will be a very special occasion. And you will be all the better for it.

Glencairn smashes 7 million

Whisky Magazine – April 21, 2011

Well done....



Sales of the Glencairn Whisky Glass, the 'Official Glass of Whisky' designed by Scottish based Glencairn Crystal, has now smashed the 7 million mark and this year sales are expected to exceed 1.5 million worldwide. Explains managing director Paul Davidson: "We worked with leaders in the whisky blending industry to design a glass that would properly capture all the nuances of a fine whisky, while also being functional. The Glencairn Whisky Glass was born and it has been a huge success as a product, with sales of well over one million glasses a year worldwide. Indeed it is now the 'Official Glass of Whisky' throughout the industry." As a product the Glencairn Whisky Glass is known throughout the industry, but products designed by Glencairn Crystal range from luxury crystal development to

engineering precious metal closures and dedication to quality presentation packaging, and they are not limiting these developments to decanters it is also barware too, such as the Johnnie Walker Blue tumbler etc, as well as many other products for the brands. The East Kilbride company and the Glencairn Whisky Glass were also the subject of a motion in the Scottish Parliament following the company being named Industry Leader of the year by the prestigious US magazine, Malt Advocate. The motion by Linda Fabiani (Central Scotland) (Scottish National Party) stated: That the Parliament congratulates the East Kilbride-based firm, Glencairn Crystal, on being named Industry Leader of the Year in the annual Malt Advocate Whisky Awards in the United States of America for its specially designed whisky tasting glass; notes that the Glencairn Crystal whisky glass is now used by nearly all the major whisky companies in all the major distilling countries and is also the leading whisky glass at various whisky festivals worldwide; further notes that the whisky glass design is a past winner of the Queen's Award for Innovation; congratulates the glass's designer and Managing Director Ray Davidson and all at Glencairn Crystal, and is delighted that East Kilbride is home to another innovative Scottish company that is achieving worldwide success. Paul continued: "At Glencairn we have built our business on a commitment to personal service and quality. The company has grown through a truly innovative approach to the market that has led us to the forefront of premium packaging for some of the world's rarest and most expensive whiskies." In the current economic climate, business success stories are few and far between. However, a heady mix of rare and expensive whiskies and an innovative approach to product design and quality presentation packaging looks set to ensure that the new product development turnover at East Kilbride based, Glencairn Crystal, will double to over £2 million during the next year – with current new business increasing staff by 15%. For the family run business the future is crystal clear, with Managing Director, Paul Davidson confident that the increase in growth and staffing levels over the next few years will continue, and this year the company are on target to complete a £250,000 expansion of their glass decoration facility at the East Kilbride HQ. And younger brother Andy, is expanding the internet side of the business and ensuring the growth of the companies profile in America.

Poll Result: Your Favourite Whisky Glass

by Oliver Klimek on August 1, 2011

With 161 voters, there was almost a record participation on the latest poll. To be perfectly honest: the

winner came not as a surprise to me at all. But the margin by which it outclassed its competitors almost blew me away.

The poll had eight different glass choices as well as an "other" and a "no favourite" option. And here are the results:

1. Glencairn – 91 votes (57%)
2. Other – 13 votes (8%)
3. Classic Malt – 12 votes (7%)
3. Copita – 12 votes (7%)
5. Bugatti – 8 votes (5%)
6. Tumbler – 7 votes (4%)
7. Spiegelau – 6 votes (4%)
7. Brandy Snifter – 6 votes (4%)
9. Villeroy & Boch – 3 votes (2%)
9. No Favourite – 3 votes (2%)

In its fairly short history of 10 years, the Glencairn glass has managed to gain an astonishing popularity among whisky lovers. The combination of robustness, usability, excellent nosing properties and unique design proved to be a success story.



Ice Drop: Make a Splash in Your Next Drink

By: Carly Zinderman, Senior Staff Writer Posted: Jun. 3rd, 2011
<http://www.justluxe.com/>

If your favorite fine spirits have become bored with just plain old "rocks," then the Ice Drop can help step it up a bit. The ingeniously shaped Ice Drop is as fun to use as it is to enjoy. A great conversation piece for your next libation-filled gathering, the Ice Drop maker is an elegant and simple ice press designed to take large blocks of ice and melt and shape them into perfect ice spheres, or "ice drops."

The "Ice Drop Experience" is all about making the perfect icy sphere. You and your guests can watch in awe as a square block of ice melts into a perfectly smooth ball right before your very eyes (in anywhere from 40 seconds to a minute - perfection takes time).

Ice drops are perfect for adding a little flair to high-end scotch or whisky, as the ice spheres do not melt as quickly as conventional ice cubes. Our resident whisky expert Ray Pearson divulges: "It's a fact that the more surface area of the ice in a drink, the faster it will melt and dilute the drink. So, with ice cubes, bigger is better because there is less surface area on one large cube than on a few smaller ones. And, there is even less surface area if the shape is a sphere!"

The Ice Drop Maker weighs in at around 15 pounds (of solid aluminum) and is comprised of two halves: the top and the bottom, with each half of the mold used to form the spherical solids. Perfect as they are, they can be further fancied up by making blue, red and green spheres that can be used in mixed drinks like gin and tonics or bellinies. Or with one extra step, try freezing fruit into the center of the ice drop for an extra hit of fun and flavor.

Pretty much wherever your imagination wanders, there is an ice drop to be created there. The Ice Drop maker starts at \$985. Visit IceDropMaker.com to learn more.



Battle of the Blends Finals: Grant's Sherry Cask vs. Black Grouse

By Matt on June 28, 2011 11:26 PM

So it came to this. Two expertly crafted blended Scotch whiskies dueling head to head.

The arena: seven battle tested palates with a near insatiable thirst for whisky.

The results: surprising in their certainty.

Final Match

Vote 7-0: Winner Black Grouse

Beginning nearly a year ago, this final in the Battle of the Blends is the culmination of 32 individually purchased bottles, more than 20 meetings, and countless hours of debate, nosing, and random musings. During this 10 month odyssey we encountered whiskies that we enjoyed, those that we abhorred, and some that one of us even attempted to add table cream to (for reasons still far beyond my comprehension).



4. Grant's Sherry Cask
VS
6. Black Grouse

In the end, we selected an outstanding whisky that will be a mainstay at our meetings. Its duty: to be the go-to dram when we need a retreat from single malts, desire that extra tippie, or are simply looking to keep things on the less expensive side of the panoply of Scotch whisky.

To be fair, the final produced no loser, only a winner. One based on the preference of seven very different palates whose only true commonality was a lust for good whisky. To be more accurate, it produced an unequivocal victor that ran the table on the competition, only losing a clean sheet in its first battle when it faced off against its forebear.

In direct comparison to each other The Black Grouse's earthy nose of spice, dark cocoa, and light smoke easily trounced that of the Grant's Sherry Cask Finish. Simply put, Grant's more delicate but less complexly structured sweet and faintly sherried notes just could not deliver the experience of its rival. On the palate the story remained the same as the richer mouthfeel and sweet yet peated notes proved to once again sway our affections to the side of the Grouse. Largely due to Grant's thinner, more dessert-like developments of light candied fruit, and whisps of leather.

For those asking "Isn't that just about personal preference?" I can only respond "yes, but". Yes, it is about personal preference, but when seven different palates arrive at the same conclusion, there must be a little more to it.

When it came down to determining which blended whisky at the LCBO was the best for flasking, pigging, and serving to those both experienced in whisky and uninitiated, there was no doubt in any of our minds that we arrived at a dram that we can call the quintessential blended Scotch whisky. One that embodies the defining characteristics of what it is to be from the most renowned whisky producing country that this world has to offer.

Congratulations are in order to both Matthew Gloag & Son, Ltd. and William Grant & Sons, Ltd. for producing two excellent blended whiskies. But when it comes to the winner of The Battle of the Blends, there can be only one.

The Black Grouse.

Whisky Recipe

Stuart Anderson's Black Angus Whiskey Pepper Steak Recipe

source: about.com

Whiskey Pepper Sauce:

- 1 tablespoon butter
- 2 tablespoons chopped white onion
- 2 cups beef stock or canned beef broth
- 1/4 teaspoon cracked black pepper
- 1 clove garlic, pressed
- 2 tablespoons whiskey
- 1 green onion, chopped
- 1 teaspoon cornstarch
- 1 tablespoon water

Pepper Steak:

- 1 (16-ounce) sirloin steak, cut into two portions
- 2 teaspoons cracked black pepper
- 2 tablespoons butter
- Salt

Preparation:

Fire up the barbecue.

In a saucepan or deep skillet, make the whiskey pepper sauce by sautéing the white onions in the butter over high heat. In about 3 minutes the onions will begin to turn brown.

Add 1 cup of the beef stock to the onions. Add the cracked black pepper and garlic at this point as well. Continue to simmer over medium/high heat until the sauce has reduced by about half.

Add the whiskey, green onion, and remaining 1 cup of beef stock to the sauce and let it simmer over low heat while you prepare the steaks.

Spread 1/2 teaspoon of cracked pepper over the entire surface of each side of the sirloin steaks and press it into the steaks so that it sticks.

Melt 2 tablespoons of butter in a large skillet over medium/high heat. Drop the steaks into the melted butter and sear each side of the steaks for 1-1/2 to 2 minutes or until brown. When the barbecue is good and hot, grill the steaks for 3 to 5 minutes per side or until they are done to your liking. Salt the steaks lightly as they grill.

When the steaks are just about done, combine the cornstarch with the tablespoon of water in a small bowl. Stir just until the cornstarch dissolves.

Remove the whiskey sauce from the heat and add the cornstarch to it. Put the sauce back on the heat and continue to cook on low until the sauce is thickened to the consistency you desire. Serve the steaks doused with whiskey pepper sauce.

Yield: 2 servings

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 19th 2011 dinner date as an example:
 - Dinner invitations will be sent out Saturday August 27th, 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 (613-634-0397).
 - Accommodation at the dinner will be guaranteed for all members who respond by Friday September 2nd, 2011 @ 6pm.

Cancellation policy

- Using the same example as above, anyone who cancels anytime prior to Wednesday September 7th, 2011 @ 6pm will be removed from the list.
- Anyone canceling between Wednesday September 7th, 2011 @ 6pm and Monday September 19th, 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 (or their guest's) reservation to find a replacement. If I am asked to find a substitute and one is available, then the member will be asked to pay for 50% of their dinner cost.
- Anyone who fails to attend the Monday September 19th, 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 September 7th, 2011 @ 6pm and Monday September 19th, 2011, their 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 drink responsibly.

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



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