

# Kingston Single Malt Society

kingstonsinglemaltsociety.webs.com

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

JANUARY 23<sup>rd</sup>, 2012

VOLUME 5; NUMBER 7



## This evening's menu celebrating the 253<sup>rd</sup> Anniversary of Robbie Burns Birthday

Please join me in welcoming Steven Drotos, Brand and Sales Support Manager for VINEXX Global who will help guide us through this evenings selections.

### MENU

Pre-dinner toast to Robbie Burns

1<sup>st</sup> Nosing: ISLE OF ARRAN ROBERT BURNS  
(introduced by: Steven Drotos)

Soup: Cock-A-Leekie

2<sup>nd</sup> Nosing: ARRAN 14 YEAR OLD  
(introduced by: Dave Finucan)

Entree: Roast Beef - Prime Rib

Haggis; Neeps, Tatties (Turnips & Potatoes), & Green Things

3<sup>rd</sup> Nosing: ARRAN AMARONE CASK FINISH  
(introduced by: Anthony Johnson)

Dessert: Atholl Brose

4<sup>th</sup> Nosing: MACHRIE MOOR SINGLE MALT PEATED WHISKY  
(introduced by: Steven Drotos)

### 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 ARRAN ROBERT BURNS ARRAN SINGLE MALT VINTAGES 981084 | 700 mL bottle  
Price: \$ 39.95 Spirits, Scotch Whisky 40.0% Alcohol/Vol.

- ARRAN SINGLE MALT WHISKY 14 YO (ISLE OF ARRAN) VINTAGES 210229 | 700 mL bottle Price: \$ 79.95 Spirits, Scotch Whisky 46.0% Alcohol/Vol.

- ARRAN SINGLE MALT AMARONE CASK FINISH (ISLE OF ARRAN) VINTAGES 50070 | 700 mL bottle Price: \$ 71.95 Spirits, Whisky/Whiskey, Single Malt Scotch 50.0% Alcohol/Vol.

- MACHRIE MOOR SINGLE MALT PEATED WHISKY (ISLE OF ARRAN) VINTAGES 254920 | 700 mL bottle Price: \$ 72.95 Spirits, Whisky/Whiskey, Single Malt Scotch 46.0% Alcohol/Vol.

Pocket Rocket has designs on new Scotch whisky brand

DEC 8, 2010 - [www.thedrum.co.uk](http://www.thedrum.co.uk)



Stirling agency Pocket Rocket has designed the packaging for Machrie Moor, a new peated malt Scotch whisky from the Isle of Arran Distillery.

The brand takes its name from a "windswept and mystical" peat bog on the west coast of Arran, where bronze age stone circles and standing stones are strewn across its barren terrain.

Its branding takes a nod from one of those stone circles which is named after Fingal, a legendary warrior giant who is said to have tethered his favourite dog Bran to this stone.

Pocket Rocket has therefore designed a dog character to adorn the bottles and bring the story of Fingal and his faithful hound to life.

### DECEMBER - KSMS Financial Statement

(Money from 56 December attendees @ \$60)	= \$3360.00
December dinner 56 persons = \$37.43/ea	= \$2096.08
(Money remaining for buying Single Malt)	= \$1263.92
Cost of Single Malts	= \$1606.70
Cost of Pours per Person	= \$31.35
KSMS Monthly operational balance	= (-\$342.78)
Cost per person 56 attendees (All inclusive)	= \$66.12

### Upcoming Dinner Dates

February 20, 2012 – Highland - FFOM  
March 19, 2012 - St. Patrick's (Irish) – Kingston Yacht Club  
April 16, 2012 – Island - VIMY  
May 28, 2012 – Islay - VIMY  
June 18, 2012 - BBQ (Final Exam) - VIMY  
July 23, 2012 – International - FFOM

August 30<sup>th</sup>, 2012 - 5<sup>th</sup> Annual Premium Night - FFOM  
 September 17, 2012 - Campbeltown  
 October 22, 2012 - Lowland  
 November 19, 2012 - Speyside  
 December 10, 2012 - Speyside

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**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)

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***Explain about ... Burns Night***

<http://whiskyforeveryone.blogspot.com/2010/01/explain-about-burns-night.html>

Burns Night is an annual festival that celebrates the life and works of Scottish poet and lyricist Robert Burns (also known as Rabby to his friends) and has a strong association with whisky. Burns is widely regarded as Scotland's national poet and the festival has become Scotland's unofficial national day. It is celebrated on January 25th, the date of Burns' birth. Burns Night has a rich heritage in Scottish culture and combines two of the nation's favourite pastimes, eating and drinking whisky, with the legendary poetry of Robert Burns.

Robert Burns was born in 1759 in the small town of Alloway, Ayrshire. The town is located two miles (3km) to the south of Ayr in the Lowland region of Scotland. The house where he was born is now the Burns Cottage Museum. Burns was tutored mostly by his father for his early education before starting formal schooling in 1772. His first attempt at poetry was in 1774 - it was entitled *O, Once I Lov'd A Bonnie Lass* and was inspired by his first love. He went on to write hundreds of poems and songs including famous works such as *Tam O'Shanter*, *My Love Is Like A Red, Red Rose* and *Auld Lang Syne*, which is traditionally sung around the English speaking world on New Year's Eve.

As time passed and Burns' work became more renowned, so did his reputation for liking whisky and women. His heavy drinking and adultery gained him notoriety and scorn within literary circles, although the quality and output of his works remained consistently high. His first illegitimate child was born in 1785 and he went on to father 12 children with four different women (although these totals are believed to both be higher!). He died on July 21 1796, aged just 37, of rheumatic fever that is believed to have been accelerated by a degenerative heart condition from his childhood. His final child was born two days later, on the day that he was buried with full civic and military honours. Burns' grave stands in a graveyard in Dumfries.

So how did Burns Night begin and what does it involve? It is believed that the first Burns Night took place over 200 years ago in 1801. This is less than five years after Burns' death and was celebrated by a group of scholars who were fans of his works. In the early days, it was seen as the perfect platform to celebrate Scotland and being Scottish, incorporating Burns' poetry, Scottish food (most notably haggis, neeps and tatties) and copious amounts of whisky. The popularity and celebrations grew year on year until we have the Burns Night that we know today.

The modern Burns Night supper has evolved over time but remains quintessentially (some would say, stereotypically) Scottish. The core of the supper is the haggis (a mixture of offal, cereal grains, oatmeal, herbs and spices wrapped in the lining of a sheep's stomach) and this is served with neeps and tatties (turnip/swede and potato). This can be preceded by a soup based starter - the three most common are Scotch Broth (a thick soup that contains barley and anything else that you may have), Cullen Skink (a fish based chowder) or Cock-a-leekie soup (the clue is in the name - it's chicken and leeks, then prunes are added). Dessert can take any form (if you have space or haven't had a heart attack by this point!), with cheese, Cranachan (whipped cream, whisky, raspberries and oatmeal) or Cloutie Dumpling (a cake made with dried fruit, condensed milk, spices and golden syrup, then cooked in a cloth or *cloot* in Gaelic) being the most popular. These are traditionally accompanied by whisky at every opportunity.

The main ceremonial part involves the reading of [\*Address To A Haggis\*](#) - a poem written by Robert Burns to celebrate Scotland and its national food. The haggis is bought in and placed on a table and then the reader performs the poem to the haggis and the crowd. This can be accompanied by bagpipes at larger events (*as seen in the image, left*). The final act of the poem is to slash the stomach membrane of the haggis to reveal its contents and for the reader to down a dram of whisky (occasionally, another dram can be poured over the steaming haggis). Then the rule is to toast the haggis, have a fun evening and drink whisky!

Other Burns Night facts ...

- \* Approximately 15 million people worldwide annually celebrate Burns Night.
- \* There are statues of Robert Burns in Central Park, New York and at Poet's Corner in Hyde Park, London.
- \* It is estimated that 70% of the UK's annual haggis consumption happens on or around Burns Night.
- \* Burns Night contributes a staggering £150 million to the Scottish economy each year.
- \* The poetry of Robert Burns have been translated in to almost every known language and have been used in the works of legendary figures such as Jimmy Hendrix and The Beatles.

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***Win Me Tonight!!***



***Glenfiddich  
 Age of  
 Discovery  
 19 Year Old***

***Price: \$149.95;  
 700mL; 40.0%  
 Alcohol/Vol***

**Tickets can be purchased for a chance to win this bottle tonight! Tickets will be \$3 each, two tickets for \$5, or \$20 for an arm-length. The winner**

**must successfully answer the skill testing question: What country does single malt come from?**

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**Winners of Gifts from Mrs. Claus'**  
**(aka Lana Di Fazio)**

**Sandy Finucan – 2 Bottles of Wine and Olive Oil**  
**Heather Evans – Miniature Scotch bottles**  
**Francine Leblanc – Bottle of Mixed nuts**  
**Dick Alford – Lagavulin mini**  
**Diane Judge – Dipping Sauce**  
**Tom Mentrak – Dipping Sauce**

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***The 2011 Gift Buyer's Guide to  
Single Malt Scotch Whisky***

By Matt on December 7, 2011 - [www.scotchblog.ca](http://www.scotchblog.ca)

If you are looking at giving whisky as a gift, then let us help you with that task.

As always, I'll lay it out into 3 price ranges (based on LCBO pricing) of Under \$70, \$70 to \$100, and Over \$100, and this year there are some real treats out there, both rare and wonderful, and many with dwindling supplies. So read on.

**Under \$70**

**[Aberlour 10 Year Old](#)**

Sweet with hints of raisins, almonds, spices and chocolate, this is an easy one to give away for \$44.75. It is also an easy one to locate as it's virtually available everywhere. Well balanced and accessible it will work well if given to the novice or the veteran whisky fan, especially if you notice other sherried Speysides on their shelf such as Macallan 12 or Tomintoul.

**[Singleton of Glendullan 12 Year Old](#)**

Another one for the whisky fan with a sweet tooth, this too is widely available but also widely accepted and easily gifted at \$49.70. Extremely smooth with elements of vanilla, apple, oatmeal and toffee, if your recipient is a dessert fan you cannot go wrong here. This may just be the most accessible whisky you can give as a gift as it truly has something for almost every palate.

**[Amrut Fusion Single Malt Whisky](#)**

Alright, I know. It's not Scotch. It's made in India. But according to the Scotch Whisky Association's definitions, it is a single malt. Beyond that, it's about as adventurous as you can get with a gift whisky as it is sure to stir up the conversation just as much as it is certain to entertain and exercise taste buds. The flavour profile is both diverse and dramatic with its oily mouthfeel (if you don't drink whisky, that's not a bad thing) that takes a long time to unwind and reveal the flavour components carried within. Bananas, spices (such as nutmeg, cinnamon, and allspice), hints of sweet and sour, and even a touch of smoke are delivered with every sip. Is there a more interesting whisky you can give for \$68.90 or less? I doubt it.

**\$70 to \$100**

**[Bowmore Tempest 10 Year Old](#)**

Wow. It's not every day that I take the time to order 3 bottles of a whisky to hoard it. In fact, it's the first time I've ever done that, and this is the whisky that forced my hand as it is a limited run. Now don't let the big red lettered "Product Discontinued" on the LCBO's [website](#) scare you off (and if you're not in Ontario, just find it!), as there are still roughly 50 bottles left in the province. But that's it! Delivering that classic smoky, peaty Islay core, the Tempest brings equal parts sweet toffee, candied fruit, and salt to perfectly round out the flavour experience, and it does it all at cask strength (56% ABV to be exact). So how much will it set you back? \$73.95 and it's worth every penny.

**[Glenfiddich Snow Phoenix](#)**

Created out of a whisky maker's disaster last winter when heavy snow caused multiple warehouses to collapse, this whisky from Master Blender [Brian Kinsman](#) was one of the stars of this year's [Whisky Live](#) in Toronto. Complex with elements of fresh pepper, cloves, vanilla, pear, and just a hint of citrus, it takes the recipient on a journey in every glass. Most importantly, this truly is a once in a lifetime creation. Oh, and guess what? The last shipment ever was sent into the LCBO about a month ago. Priced at \$89.50 it is an absolute must buy for every Glenfiddich fan, and almost any whisky fan.

**[The Balvenie Caribbean Cask 14 Year Old](#)**

Banana nut bread and coconut. I'm not kidding. It's unique. It's inspired. It's delicious. Finished in Caribbean rum casks, there is a beautiful richness at play here which delivers that nuttiness along with vanilla and honey. Reasonably well stocked right now, it is absolutely worth being a gift as it will provide your recipient the requisite time to purchase another bottle, and at \$99.95 they most likely will. I know I shall.

**Over \$100**

**[Tullibardine 1988 Vintage](#)**

Warm buttered toasted oat bread with vanilla, orange chocolate (a Tullibardine trademark it seems), and hints of apricot. This profile renders this bottle perfect for after dinner or perhaps breakfast on Christmas morning. Simply delicious. There are only 48 bottles in the province right now and they aren't easy to find thanks to the LCBO mislabeling this whisky in [their system](#). When you are looking for it (and you really should be) you will need to look for "Tullibardine Single Highland Malt Scotch Whisky" and/or use the Vintages product code 695205, and then be prepared to spend \$104.95 to acquire it.

**[Littlemill 19 Year Old from Hart Brothers](#)**

Thanks to independent bottlers Hart Brothers, this gem of a whisky is still available despite the fact that the distillery that made it is almost falling over and at the heart of a debate over whether to restore it or turn it into a museum. Robust, rich, and chocolaty with hints of ginger, light citrus, and roses (yes, roses!) this dream dram is smooth, complex, and brilliantly balanced. It can also *never* be made again. As it stands right now, there are [53 bottles available](#) in Ontario for \$149.95 a piece. This is one of those rare whiskies that a Scotch lover would simply love to add to their collection.

**[Glen Grant 25 Year Old](#)**

Once again we whisky lovers must extend our thanks to an independent bottler. This time it's Gordon and MacPhail who have stepped up and made this original distillery bottling available to the world. Leathery with spikes of peaches, apricots, and hints of walnuts it deserves to star in any collection, and the way it stole the show at this year's [Spirit of Toronto](#) there is little wonder why it is so scarce. There are only [30 bottles](#) left in Ontario right now, and at \$159.95 I cannot see them lasting too much longer. So if it fits your budget, do pick one up for the whisky lover on your list. (And if you have money left over, I'd love one too.)

Well folks, there are my recommendations for this year's gift buying season. If you need help while you're standing in front of a wall of whisky bottles and you have a smartphone, you can always reach us on Twitter [@scotchblog](#) where we'll be only too happy to help you in real time to the best of our abilities.

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***ArKay Launches World's First Alcohol-Free Whisky***

*Date: 07 Nov 2011*

ArKay Beverages, Inc., launches the first alcohol-free whisky to the world. ArKay will be available in stores worldwide on December 1st. ArKay, a unique innovation to the beverage industry, has been long anticipated by consumers and vendors alike.

ArKay, the world's first alcohol-free, whisky-flavored drink is designed for everyone to enjoy. The exceptional taste of whisky without the alcohol content makes it a perfect beverage day or night. ArKay has 0% alcohol and it is designed to allow individuals with medical conditions or with religious beliefs that prohibit alcohol consumption, to drink. Imagine being able to enjoy your favorite whisky drink at parties without worrying about drinking and driving. You won't miss a thing, as ArKay tastes and looks exactly like traditional whisky. It is suitable for drinking straight-up, on the rocks, or with your favorite mixers.

ArKay is made with artificial flavors and ingredients in accordance with European Economic Community (EEC) regulations and within the US Food and Drug Administration (FDA) regulations. Both the flavor and ingredients are strictly conformed to Halal guidelines.

ArKay Beverages, Inc. is the pioneer of this innovative concept. After five years of beverage industry research, surveys and tasting, ArKay was created and developed as a non-alcoholic, whisky-flavored drink for mass consumption. Also known as "Halal Whisky", this non-alcoholic drink, is considered a soft drink and is suitable for any party occasion or for everyday

enjoyment. The overwhelming response for ArKay by consumers and distributors world-wide, promises to bring this unique alcohol-free beverage to a location near you.

ArKay can be purchased and enjoyed in a one liter glass bottle (32 fl oz.) and in a recyclable aluminum can (12 fl oz./355ml.) The US suggested retail price is \$10 for one liter and \$4 for a single can. Suggested prices may vary.

### **SWA slams alcohol free whisky product as illegal**

Written by Gemma McKenna - Monday, 07 November 2011

The Scotch Whisky Association has slammed a new product which claims to be the world's first alcohol free whisky as illegal, saying that it will confuse consumers by unfairly trading on whisky's reputation.

The SWA said there can be no such product and such a description is illegal in the European Union and many other countries. It plans to monitor the sale of ArKay Beverages newly-launched "alcohol free whisky", with a view to taking appropriate action.

The SWA explained that whisky is understood, on a global level, to be a distilled beverage made from cereals and aged in wooden barrels, which makes ArKay's promotional claim that the product is a type of whisky illegal.

The EU has strict laws governing what may be sold as whisky, which are designed to maintain its reputation as a quality product and to protect consumers.

European legislation prohibits – with very limited exceptions - the name "whisky" from being "used to describe or present in any way whatsoever" any drink other than whisky.

Glen Barclay, SWA director of legal affairs, said: "Such promotion is taking advantage of the high quality reputation of the product that is whisky - which is a distilled spirit produced from natural ingredients - when it is in fact just a soft drink with artificial flavourings. Not only will consumers be confused but such a product unfairly trades on the reputation of genuine whisky."

## *Whisky Recipe* *Spirited Spaghetti Sauce*

source: [Jimbeam.com](http://Jimbeam.com)

### Ingredients

2 pounds ground chuck  
2 medium onions, chopped  
2 cloves garlic, chopped  
1/2 cup green peppers, diced  
1 tablespoon vegetable oil  
1 can (16 ounces) tomatoes, undrained  
1 can (16 ounces) tomato sauce  
1/4 teaspoon garlic powder  
1 bay leaf  
1 pinch of ground red pepper  
1 teaspoon dried parsley  
1 teaspoon dried basil  
2 tablespoons brown sugar  
1/4-1/2 cup Jim Beam Black®  
2 small cans mushroom pieces, drained

### Preparation

Brown meat and drain. Set aside.  
Saute onions, garlic and green peppers in the vegetable oil.  
When tender, place in a 2-quart saucepan and add all the remaining ingredients except the mushrooms.  
Bring to a boil over medium heat.  
Reduce heat to low and add the browned meat.  
Simmer for about one hour, stirring occasionally.  
Add mushrooms a few minutes before sauce is done.  
Remove bay leaf.  
Serve over cooked spaghetti.

### 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 19<sup>th</sup> 2011 dinner date as an example:

- Dinner invitations will be sent out Saturday August 27<sup>th</sup>, 2011. Please respond to me ([rdifazio@cogeco.ca](mailto: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 2<sup>nd</sup>, 2011 @ 6pm.

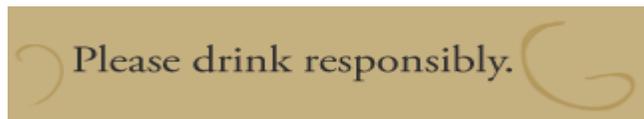
### Cancellation policy

- Using the same example as above, anyone who cancels anytime prior to Wednesday September 7<sup>th</sup>, 2011 @ 6pm will be removed from the list.

- Anyone canceling between Wednesday September 7<sup>th</sup>, 2011 @ 6pm and Monday September 19<sup>th</sup>, 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 19<sup>th</sup>, 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 7<sup>th</sup>, 2011 @ 6pm and Monday September 19<sup>th</sup>, 2011, their name will be placed on a wait-list and be accommodated on a first-come first-serve basis.



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