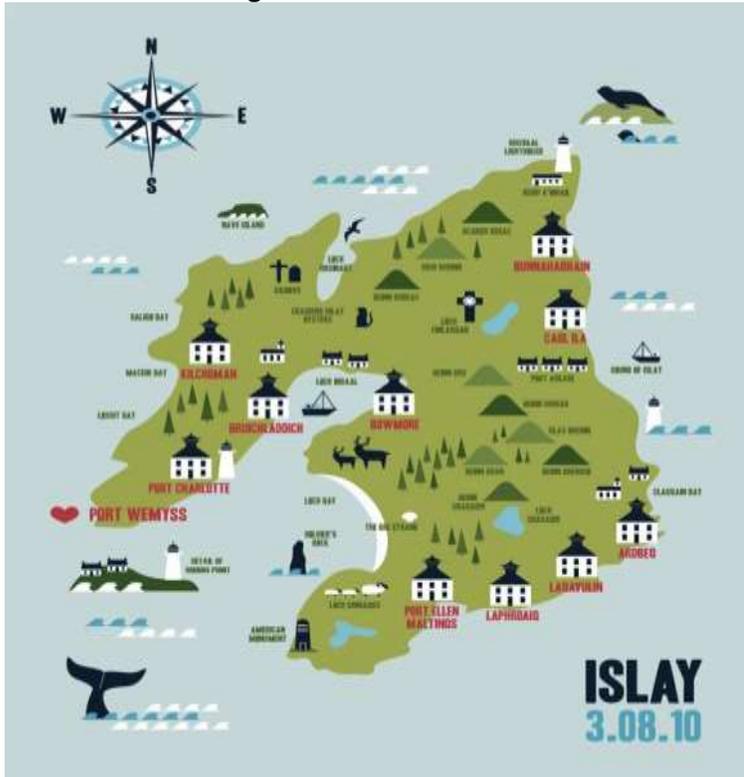


# Kingston Single Malt Society

A social club for the appreciation of Single Malt Whisky since 1998  
FEBRUARY 20<sup>th</sup>, 2012 VOLUME 5; NUMBER 8



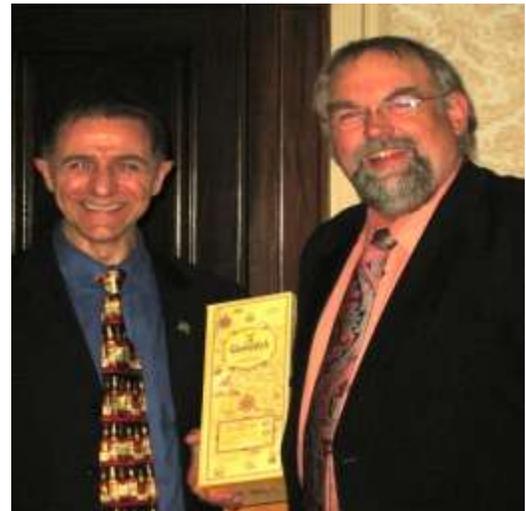
This evening's menu in the company of  
Single Malts from ISLAY



- **12YO BUNNAHABHAIN SCOTCH MALT WHISKY (BURN STEWART) VINTAGES 250076** | 700 mL bottle **Price: \$ 79.95**  
Spirits, Scotch Whisky 46.3% Alcohol/Vol.

- **LAPHROAIG 10 YEARS OLD ISLAY SINGLE MALT VINTAGES 248997** | 750 mL bottle **Price: \$ 79.95**  
Spirits, Whisky/Whiskey, Single Malt Scotch 43.0% Alcohol/Vol

- **BOWMORE LAIMRIG 15 YEARS OLD ISLAY SINGLE MALT VINTAGES 263681** | 750 mL bottle **Price: \$ 98.95**  
Spirits, Whisky/Whiskey, Single Malt Scotch 54.4% Alcohol/Vol.



Results of Glenfiddich Age of Discovery  
19 YEAR OLD Raffle

Congratulations to our winner Paul Charbonneau.  
During the course of the evening our January  
attendees raised a total of \$590.  
Thank you everyone!

Welcoming Dram: **BOTANIST ISLAY DRY GIN**  
(introduced by: Rob Arnoth)  
Soup: Shrimp Bisque

1<sup>st</sup> Nosing: **BUNNAHABHAIN 12 YEARS OLD**  
(introduced by: Mike Patchett)

Salad: Frisse/Double Smoked Bacon/Crumbled Blue Cheese  
Dressing: Sherry Vinaigrette

2<sup>nd</sup> Nosing: **LAPHROAIG 10 YEARS OLD**  
(introduced by: Ken Goodland)

Entree: Poached Salmon w Tarragon Beurre Blanc  
Vegetables: Grilled King Oyster Mushrooms &  
Brussel Sprout Leaves  
Potato/Rice/Pasta: Roast Purple Potatoes

3<sup>rd</sup> Nosing: **BOWMORE LAIMRIG 15 YEARS OLD**  
(introduced by: Tom Mentrak)

Dessert: Traditional Scottish Cranachan

## 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.

- **THE BOTANIST ISLAY DRY GIN VINTAGES 242610** |  
700 mL bottle **Price: \$ 44.95** Spirits, Gin 46.0% Alcohol/Vol.



Sylvain Bouffard, winner of the 250<sup>th</sup>  
Anniversary bottle of Robert Burns Single Malt,  
which was kindly donated by Steven Drotos.

Additional winners

- Elsabe Falkson - Robert Burns Blend
- Pat Dickson (Diane Judge's guest) – Gift Basket
- Pat Heffernan – Glenfiddich Travel Bag

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**President's Tie**

At the end of our Live Auction a total of \$100 was raised. On behalf of Paul Charbonneau and the KSMS the money was donated to the Children's Wish Foundation.

**Win Me !!**



**Glenmorangie Signet**

Price: \$226.50; 700mL;  
46.0% Alcohol/Vol

**COST of Tickets:**

\$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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**JANUARY - KSMS Financial Statement**

(Money from 82 November attendees @ \$70) = \$5740.00  
 January dinner 82 persons = \$43.75/ea = \$3587.50  
 Special Occasion Permit @ LCBO = \$75.00  
 (Money remaining for buying Single Malt) = \$2077.50  
 Cost of Single Malts = \$1228.67  
 Cost of Pours per Person = \$13.36  
 Cost of RMC Highland Band & Dancers = \$200.00  
 KSMS Monthly operational balance = \$648.83  
 Cost per person (All inclusive) = \$62.09

Upcoming Dinner Dates

- March 19<sup>th</sup>, 2012 – St.Patrick's – Kingston Yacht Club
- April 16<sup>th</sup>, 2012 – Highlands - VIMY
- May 28<sup>th</sup>, 2012 – Speyside - VIMY
- June 18<sup>th</sup>, 2012 - BBQ (Final Exam) - VIMY
- July 23<sup>rd</sup>, 2012 – International - FFOM
- August 30<sup>th</sup>, 2012 - 5<sup>th</sup> Annual Premium Night - FFOM
- September 17<sup>th</sup>, 2012 - Campbeltown
- October 22<sup>nd</sup>, 2012 - Lowland
- November 19<sup>th</sup>, 2012 - Island / Highland
- December 10<sup>th</sup>, 2012 - Christmas Dinner
- January 21<sup>st</sup>, 2013 - Isle of Arran - Robbie Burns Night
- February 25<sup>th</sup>, 2013 - Islay
- March 18<sup>th</sup>, 2013 - St.Patrick's (Irish)

April 15<sup>th</sup>, 2013 - Highlands

May 13<sup>th</sup>, 2013 - Speyside

June 24<sup>th</sup>, 2013 - BBQ (Final Exam)

July 22<sup>nd</sup>, 2013 - International

Thursday August 29<sup>th</sup>, 2013 - 6<sup>th</sup> Annual Premium Night

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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 donation to RMC Pipes & Drums with Highland Dancers)
June BBQ Dinner Fee:	\$70 (member)
	\$80 (non-member)

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Explain about ... Peat

<http://whiskyforeveryone.blogspot.com/2008/04/explain-about-peat.html>

Peat is found all over the British Isles and it is the use of peat in the Scottish whisky industry that helps to produce a drink that has a unique flavour within the world of spirits. Peat is earth that consists of grasses, moss, tree roots and soil that has become tightly compacted over thousands of years. For use in the whisky industry, the peat is cut (normally by hand) and then left to dry in the open air for approximately two weeks. After this time, the peat is collected and then taken to the distillery. Here the peat is burnt underneath the malted barley to stop its germination. Because peat is so tightly compacted and dense, it burns for a long time and with consistent heat and smoke. This is also why it is still widely used as a domestic fuel in some areas of Scotland.

The peat smoke produced contains chemicals called phenols and it is these phenols that the malted barley absorbs during this process. The level of phenols are controlled by the amount of smoke produced, the type of peat used (most of the time it is local to the distillery or cut on their own property) and the length of time that the barley is exposed to the smoke. This is one reason why different distilleries have different characteristics in their whisky. Once finished, the malt is taken away for mashing and the phenol level is measured (this level is known as the ppm - parts per million). A distillery will always have the same ppm for their malt and this value is also measured in the final spirit, although some is lost during distillation so the ppm is always lower at the end.

The ppm figure most commonly used is that of the malt. All whisky has some smokiness but in most the ppm value is so low (eg. 1-5 ppm) that it is virtually undetectable. In smokier whiskies, it is easier to detect these levels as the ppm increases. Here are some examples of ppm values of some distilleries (the approximate ppm of the malt is in brackets in increasing value),

Bunnahabhain (1-2), Bruichladdich (3-4), Springbank (7-8), Benromach (8), Ardmore (10-15), Highland Park (20), Bowmore (20-25), Talisker (25-30), Caol Ila (30-35), Ledaig (35), Lagavulin (35-40), Port Charlotte (40), Laphroaig (40-43), Ardbeg (55), Longrow (55).

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## Explain about ... Scottish pronunciation

<http://whiskyforeverone.blogspot.com/2008/04/explain-about-scottish-pronunciation.html>

The names of most Scottish whisky distilleries are determined from their location. Many of these are derived from the Gaelic language and a lot of people find them hard to pronounce. I have heard some very funny attempts at some of the distillery names, so I thought it would be a good idea to tackle some Gaelic pronunciation. Some are easier than others. Below is a list of some of the trickier ones, with the correct pronunciation in brackets. Hopefully this will help understand a bit about how the Scottish language works.

Allt-a-bhainne (olt-a-vane), Auchentoshan (ocken-toshun), Auchroisk (ar-thrusk), Balvenie (bal-vaynee), Bruichladdich (brook-laddie), Bunnahabhain (boo-na-harvun), Caol Ila (kool-eela), Caperdonich (kappa-doe-nick), Cardhu (kar-doo), Clynelish (kline-leesh), Craigellachie (craig-ella-key), Dailuaine (dal-yewan), Edradour (edradower), Glen Garioch (glen-geery), Glenallachie (glen-alla-key), Glenfiddich (glen-fiddick), Glenglassaugh (glen-glassoff), Glenmorangie (glen-morrun-jee), Glenugie (glen-oojee), Lagavulin (laga-voolin), Laphroaig (la-froyg), Ledaig (lay-chuck), Pittyvaich (pitty-vek), Poit Dhubh (posh-doo), Strathisla (strath-eye-la), Tamdhu (tam-doo), Tamnavulin (tamna-voolin), Te Bheag (chay-vek), Teaninich (teen-inik), Tomintoul (tom-in-towel), Tullibardine (tully-bar-dee).



### Whisky of the Year

<http://www.whiskyadvocateblog.com>

Artisan Whisky (North America): Low Gap Whiskey, 42.7%  
American Whisky: Elijah Craig Barrel#3735 20yo bourbon, 45%  
Canadian Whisky: Wisner's Very Old/18 Year Old, 40%  
Irish Whisky: Redbreast 12 Year Old Cask Strength, 57.7%  
Japanese Whisky: Chichibu The First, 61.8%  
New World Whisky: Amrut Two Continents (2<sup>nd</sup> Edition), 50%  
Blended Malt Scotch: Compass Box Great King Street, 43%  
Speyside Single Malt: Macallan Royal Wedding Ltd. Ed., 46.8%  
Islay Single Malt: Bruichladdich 10 year old, 46%  
Highlands Single Malt: Aberfeldy 14 yo Single Cask, 58.1%  
Lowland/Campbeltown Single Malt: Springbank 18 yo (2<sup>nd</sup> Ed.), 46%  
Distillery of the Year: Midleton/Irish Distillers  
Lifetime Achievement Award: Douglas Campbell of Tomatin Distillery and Dave Scheurich of Woodford Reserve

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### Whisky as an investment: Are we in a bubble?

DECEMBER 14TH, 2011 - JOHN HANSELL

The cover story for the new issue of *Whisky Advocate* (pictured below) is on whisky auctions and whisky collecting. We like to show both sides of a story. Ian Buxton has a feature in this issue that takes a more contrarian approach to auctions and collecting, discussing a whisky's "soul." Below, in this guest blog post, he goes into even more detail.

Read what he has to say below. Do you agree with him? Disagree with him? And why?

**WHISKY "INVESTMENT" - By Ian Buxton**

Can one invest in whisky? And, if yes, should you?

There's certainly a lot of excited chatter about this right now, perhaps a measure of the troubled economic times in which we live. The idea seems to be creeping into the popular imagination that picking the right bottle is a worthwhile, not to say near essential part of your financial planning.

We can argue about the figures. Elsewhere I've taken exception to sloppy journalism and the casual quotation of potential investment gains that ignore transaction costs – and can thus never be achieved in real life. Call me old-fashioned but I believe readers should be able to trust what they read and citing illusory and unattainable rates of return is misleading at best.

What's more, simple common sense suggests that returns of over 100% in just two or three years are never going to be sustained in anything but a feverish bubble. When you appreciate that those figures are being most enthusiastically trumpeted by people with a vested interest, such as distillers with a brand to promote, retailers with stock to move or auction houses keen to drum up business you might just want to look twice before committing your 401(k) pot.

But there's a more fundamental philosophical point that the money men, with their hard, cold souls don't seem to get: if the whisky you buy is just for investment, then – since it's never going to be opened – the bottle may as well contain cold tea. Today whisky; tomorrow pork belly futures.

Whisky is a *drink*, but it is more than that. It is a metaphor for the spirit and soul of the people and place that produced it. The distillers of Scotland express part of the austere, Calvinist personality of their land; in Kentucky (as for Robbie Burns) "freedom and whisky gang the'gither" and for the brave new distillers in Brittany, France it encapsulates their Breton identity and culture, even their language. Buying and hoarding bottles like some latter-day Ebenezer Scrooge while poring over spreadsheets to measure ROI and capital growth tears out whisky's heart and spirit; confounds its generosity and desecrates the memory, skill and craftsmanship of the people who made it. And, call me a romantic, but that's just wrong.

If you love whisky, set it free. Mark my words: this 'investment' bubble will end badly and people – and whisky – are going to get hurt.

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### Whisky And Cheese – Some Interesting Parallels

by Oliver Klimek on January 27, 2012 - [www.dramming.com](http://www.dramming.com)

Whisky and cheese are an odd couple somehow. Their tastes have very little in common. Even though in some very rare cases distinctive cheese aromas may manifest themselves in whisky, in general the salty and savoury character of most cheeses is not very akin to the fruity and sweet flavours that many whiskies display. And also the taste of smoky peated whiskies is not really comparable to the few varieties of smoked cheese that exist, like the Italian *scamorza*.

But nevertheless many whisky lovers have learned that some cheeses and some whiskies can actually harmonize very well together. In fact, the pairing of whisky with cheese has become fairly *en vogue* nowadays, as it has with other foodstuffs like chocolate,



coffee or even entire dishes. I had [a take on this myself](#) a while ago, when took the famous Stilton and Port combination and replaced the wine with port matured whisky.

But cheese and whisky don't only show some surprising team spirit in pleasing our taste buds. Looking closer at the production processes we can find some similarities and analogies that make them look like cousins in a way.

### 1. Fermentation

Both whisky and cheese are products of fermentation. Micro-organisms work their magic during production and create a plethora of flavour components in both. Of course the fermentation of a mash of malted barley with yeast is an all different thing than the bacteria causing simple and bland quark to turn into sometimes strongly flavoured cheese.

Actually both types of fermentation are quite opposite to each other. Cheesemakers try to avoid any yeast getting into the milk because it will affect the maturation negatively. Whisky makers on the other hand *generally* don't want malolactic fermentation taking place. But there are exceptions like at [Glenturret](#) who do want to add those additional flavours to their whisky, albeit in a well-controlled manner.

### 2. Aging

Whisky and cheese other than cream cheese both are aged for a certain period of time, the difference between the two being that in cheese fermentation happens during aging while whisky reacts with the cask wood and the atmosphere. Evaporation of water during the aging of cheese plays a major role in its development, while for whisky evaporation is mainly a necessary evil caused by the desired interaction with air.

### 3. Few ingredients, big variety

A key parallel between whisky and cheese is the fact that they are both made from just a few basic ingredients. Grain, water and yeast for whisky; milk, salt and rennet for cheese. But the making of both can be tweaked in countless ways, resulting in a seemingly infinite variety of final products.

In [The 50 Basic Parameters of Whisky Making](#) I have outlined factors that can change the character of a whisky. With cheese it is just the same. It should well be possible to create such a list for cheese making as well. The temperature at which the milk is set with the rennet, how finely or coarsely the curd is cut, how strongly it is drained or even pressed, and so on...

### 4. More Analogies

But that's not all. Just as different grains give you different types of whisky, milk from different animal species (cow, goat, sheep or buffalo) gives distinctively different cheeses. And grain types as well as milk types can be mixed to achieve even more variety. At the beginning of the production process, you could compare the coagulation of the curd with the mashing of the grain. The vessels in which cheesemakers let the curd set look not unlike mash tuns, and in both cases heat supports the process. And here we have an inverse analogy: For cheese the solid curd is used while the whey is drained (I am neglecting cheeses made from whey like ricotta now...). To make whisky, the liquid is used for fermentation while the draff is discarded.

Some cheeses are made with special varieties of mould like camembert (white) and roquefort (blue), or they have an orange crust from special bacteria like munster. As these all grow during maturation, it is not too far-fetched to draw an analogy to the maturation of whisky in different cask types. Different cask types add different flavours to whisky, just as different cultures do so with cheese.

It is even possible to find a cheese analogy to the ever-popular wine cask finishing of whisky. The French call it *affinage*, and it is done by regularly rubbing the cheese with wine or spirit. A well-known example is the Époisses which is treated with Marc de Bourgogne. Wouldn't it be a nice idea for a Scottish cheesemaker to create a whisky finished cheese?

### Conclusion

Of course the parallels and analogies between whisky and cheese outlined here are not complete, and there are still big

differences in production. But maybe they can help to explain why the two get along together so surprisingly well.

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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.

### Reservation policy

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- 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 Monday February 20<sup>th</sup> 2012 dinner date as an example:
    - Dinner invitations will be sent out Friday January 27<sup>th</sup>, 2012. 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 February 3<sup>rd</sup>, 2012 @ 6pm.

### Cancellation policy

- Using the same example as above, anyone who cancels anytime prior to Wednesday February 8<sup>th</sup>, 2012 @ 6pm will be removed from the list.
- Anyone canceling between Wednesday February 8<sup>th</sup>, 2012 @ 6pm and Monday February 20<sup>th</sup> 2012 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 February 20<sup>th</sup> 2012 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 8<sup>th</sup>, 2012 @ 6pm and Monday February 20<sup>th</sup> 2012, their name will be placed on a wait-list and be accommodated on a first-come first-serve basis.

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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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