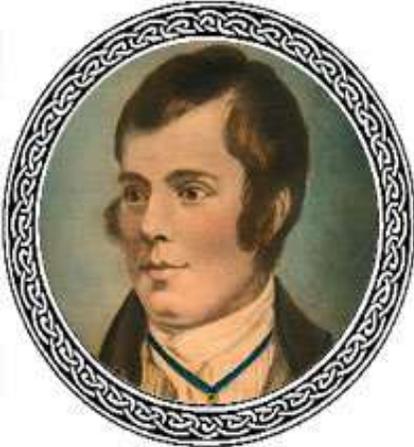


Kingston Single Malt Society

kingstonsinglemaltsociety.webs.com

A social club for the appreciation of Single Malt Whisky since 1998
JANUARY 21st, 2013



This evening's
menu
celebrating the
254th
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

1st Nosing: ISLE OF ARRAN ROBERT BURNS

Soup: Cock-A-Leekie

2nd Nosing: ARRAN MALT SAUTERNES CASK

Entree: Roast Beef - Prime Rib

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

3rd Nosing: ARRAN SLEEPING WARRIOR

Dessert: Atholl Brose

4th Nosing: ARRAN MALT BOURBON CASK

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.

- THE ARRAN MALT SAUTERNES CASK FINISH
SINGLE MALT (ISLE OF ARRAN) VINTAGES 291302 |
700 mL bottle Price: \$ 76.95 Spirits, Whisky/Whiskey, Single
Malt Scotch 50.0% Alcohol/Vol.

- ISLE OF ARRAN SLEEPING WARRIOR ISLE OF
ARRAN SINGLE MALT 2000 VINTAGES 285908 | 700 mL

bottle Price: \$ 99.95 Spirits, Whisky/Whiskey, Single Malt
Scotch 54.9% Alcohol/Vol.

- THE ARRAN MALT BOURBON SINGLE CASK ISLE
OF ARRAN SINGLE MALT VINTAGES 269712 | 700 mL
bottle Price: \$ 91.95 Spirits, Whisky/Whiskey, Single Malt
Scotch 55.0% Alcohol/Vol.



December Raffle Results GLENFIDDICH DISTILLERS EDITION and GLENFIDDICH CASK OF DREAMS

Congratulations to
Frank DuBois and John Creber.
During the course of the raffle
a total of \$440 was raised.
Thank you everyone!

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

John Reeves - Tin of Bailey's Chocolates
Jody Nelson - Jim Beam Mustard
Sarah DeTomassi - Wine & Chocolates
Lisa Kelly - Oil & Vinegar
Rachel Wayne - Bowmore Mini Gift Pack

We ended our Christmas
Dinner by auctioning off all
the heels. As a result,
KSMS donated \$510 to the
CKWS Clothes for Kids
Fund.

Thank you everyone!



Isle of Arran Sleeping Warrior Single Malt

http://www.scotchblog.ca/scotch_blog/2012/10/arran-sleeping-warrior-single-malt.html#more
By Sean on October 25, 2012

The Sleeping Warrior is a limited release bottling from the Isle of Arran Distillery in a run of only 6000 bottles worldwide. The malt is vatted from a combination of American, sherry and red wine casks from 2000, selected by Master Distiller James MacTaggart and bottled in 2011 at a cask strength of 54.9%.

The Sleeping Warrior is named for the rolling hills which dominate the north of the Isle of Arran, and resemble a prone human figure when viewed in profile. A portion of sales from the bottling go to the National Trust of Scotland, to support conservation efforts along the path up [Goat Fell](#), Arran's highest peak.

Colour: Dark reddish gold.

Nose: The nose immediately presents a rich sherry profile backed up by strong malty aromas, laced with notes of oatmeal, coconut and dark cherry. Sweet but complex fruitiness abounds and sets up all the elements that will play out in the palate.

Palate: It begins with the unmistakable presence of sherry and a wonderfully balanced dry fruitiness, soon followed by hints of cinnamon spice and leather. These initial flavours then intermingle with an extraordinary blend of liquorice, banana chips, cherries and coconut. It is a quickly evolving flavour profile, adding layers of raisins, dried apricots and caramel to bring the dram to a tantalizing, long finish.

Finish: More berries, cinnamon and nutmeg, and fresh mint brings the dram to a sweet, winey finish.

Overall: At our tasting, it drew strong positive comparisons with the Macallan, a striking similarity which holds up upon future tastings. It is richly but not overly sherried and, in a word, delicious. Priced appropriately at \$100 at the [LCBO](#) and delivered in an attractive, extra-wide case, the Sleeping Warrior would be an ideal gift for a serious whisky drinker, particularly for fans of the Macallan, though availability in Ontario will likely be extremely scarce.



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 Clootie 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.

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 Rabbie 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

Crash course: Know your whisky

<http://www.scotchwhisky.net/news/>

WHILE it is mostly associated with Scotland, whisky is now produced across the globe in places as diverse as Japan, Canada and Switzerland. In recent years it has shrugged off its image as a stuffy after-dinner drink and has gained popularity with younger drinkers.

“There are so many different styles, flavours and textures you are sure to find ‘your’ drink,” says Joy Elliott from the distillers Macallan.

“Whiskies like ours from Speyside in north-east Scotland often have a touch of smokiness while those from Islay, in the Hebrides, may be more peaty in flavour.”

Single-malt whiskies are made at just one distillery while blended whisky can be a mixture of many malts of different ages.

Herchelle Perez Terrado, spirits buyer with Waitrose, explains the difference: “The production and maturation methods differ between producers which is why single malts are unique to each distillery. Blended Scotch whisky is a combination of malt and grain whiskies and can be as sought-after as top single malts.”

Many distillers have perfected their production techniques over hundreds of years using just three ingredients: malted barley, water and yeast.

“First the mix is distilled before being matured in casks for a minimum of three years but more usually for around a decade,” Joy explains. “In a good whisky there shouldn’t be any added colouring as all the flavour and depth comes from the cask in which it’s matured. Ultimately it’s not age itself that creates an exceptional drink but cask quality and the flavour development.”

Enthusiasts are very particular about the spelling of their favourite spirit. Whiskey made in Ireland and America has the added “e” while whisky from Scotland, Japan and Canada does not.

“The difference is a contentious issue,” says Herchelle. “It probably dates back to the 1800s when Scotch whisky was mostly of low quality. The Irish wanted to differentiate their product for export so added the “e”. When Irish whiskey was exported to America they maintained the variation which explains why bourbon whiskey is spelled that way. A good-quality whisky is assessed by balance, intensity and complexity.

“I’m always asking myself does the alcohol level balance the flavours? Is it smooth?”

To store whisky place it upright in a cool dry place with no sunlight. There aren’t any strict rules about how you should taste whisky although it’s best drunk at room temperature.

“You can have it on its own or with a few drops of water,” says Joy. “If you’re having it with ice then add lots as just a few cubes will melt quickly and dilute it too much. I’m sure traditionalists won’t like me for saying it but if you haven’t tried whisky before then having it in a cocktail is a great way to start.”

Whether you’re having your whisky as an aperitif or after dinner it pairs well with a range of foods. “Light and floral whiskies are amazing with hard cheeses such as cheddar,” says Herchelle. “Fruit cake and chocolate can be wonderful with rich and fruity whiskies.

“If you get friends over and each brings one malt and one food item you can experiment to find your favourites and have a lot of fun in the process too.”

Whisky Recipe

Apple-Oatmeal Crisp with Irish Whiskey Cream

Source: [foodnetwork.com](http://www.foodnetwork.com), courtesy of Emeril Lagasse, 2001

Prep Time: 20 min; Cook Time: 45 min; Serves: 4 to 6 servings

Ingredients

- 1 stick cold unsalted butter, cut into pieces

- 2 pounds Rome Beauty or Winesap apples, peeled, cored and sliced
- 2 tablespoons fresh lemon juice
- 1 cup packed light brown sugar
- 1 cup all-purpose flour
- 2 tablespoons Irish whiskey
- 1 teaspoon cinnamon
- 1/4 teaspoon cardamom
- Pinch salt
- 1/4 cup Irish oatmeal
- 1/4 cup toasted, chopped walnut pieces
- Irish Whiskey Cream, recipe follows



Preparation

- Preheat the oven to 375 degrees F. Lightly butter an 11 by 7-inch baking pan and set aside.
- In a large skillet, melt 3 tablespoons of butter over medium-high heat. Add the apples, lemon juice, 1/2-cup of the brown sugar and 1 tablespoon of the flour. Stir well, and cook for 5 minutes. Add the whiskey, cinnamon, cardamom and salt, stir well, and cook for 1 minute. Remove from the heat.
- In a large bowl combine the remaining flour, oatmeal and remaining 1/2-cup sugar. Add the remaining 5 tablespoons of butter, and with your fingers or a pastry blender, work the mixture until it resembles coarse crumbs. Add the walnuts and mix well.
- Place the apple mixture in the greased pan and sprinkle the crumb mixture evenly over the top. Bake until golden brown and bubbly, about 35 to 40 minutes. Serve hot with the Irish Whiskey Cream.

Irish Whiskey Cream:

Ingredients

- 1 cup heavy cream
- 1 tablespoon sugar
- 2 tablespoons Irish whiskey

Preparation

- Whip the cream until it begins to form soft peaks. Add the sugar and whiskey and beat until stiff peaks form. Cover and chill until needed.

Yield: about 2 cups

Airline pilot de-ices wings with whisky

<http://www.scotchwhisky.net/news/>

A quick thinking airline pilot used six bottles of whisky to de-ice the wings of his plane when he was grounded in Spain.

The captain of the Scandinavian Airline System (SAS) was grounded in Alicante thanks to ice on the wings of his plane which ground crew at the airport were unable to remove because no de-icing equipment was available.

Determined not to be delayed getting to his destination in Norway, the captain took six bottles of whisky from the drinks trolley and poured three over each wing solving the problem.

The scene was captured by passenger Linda Apeland, who told Norwegian newspaper Aftenbladet that afterwards they were told

they would have to make do with gin if they wanted a drink as there was no whisky left. The plane eventually took off one hour and 20 minutes behind schedule.

Ice needs to be removed from a plane's wings as it disrupts the air flow causing extra drag and preventing the wings from generating sufficient lift, which can cause crashes. Normally airports are understood to use a de-icing fluid based on propylene glycol, which is similar to antifreeze.

Membership and Dinner prices for 2012-2013

Membership Fee:	\$40 (singles) \$60 (couples)
One Time Initiation Fee:	\$15
Standard Dinner Fee:	\$60 (member) \$70 (non-member)
Dinner only - No Single Malt:	\$55 (member) \$65 (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)

DECEMBER - KSMS Financial Statement

(Money from 44 December attendees @ \$65) =	\$2860.00
(Money from 37 December guests @ \$75) =	\$2775.00
December dinner 81 persons = \$43.00/ea =	\$3483.00
(Money remaining for buying Single Malt) =	\$2152.00
Cost of Single Malts =	\$1954.80
Cost of Pours per Person =	\$20.36
KSMS Monthly operational balance =	\$194.20
Cost per person 81 attendees (All inclusive) =	\$67.12

Upcoming Dinner Dates

February 25th, 2013 - Macallan Night – River Mill
March 18th, 2013 - St. Patrick's (Irish) - VIMY
April 15th, 2013 - Islay - VIMY
May 13th, 2013 - Highlands/Islands - FFOM
June 24th, 2013 - BBQ (Final Exam) - VIMY
July 22nd or 29th, 2013 - International - VIMY
Thurs. Aug 29th, 2013 - 6th Annual Premium - River Mill
September 23rd, 2013 -
October 21st, 2013 -
November 18th, 2013 -
December 9th, 2013 - Christmas Dinner -

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

- 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 October 22nd 2012 dinner date as an example:
 - Dinner invitations will be sent out Friday September 28th, 2012. 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 October 5th, 2012 @ 6pm.

Cancellation policy

- Using the same example as above, anyone who cancels anytime prior to Wednesday October 10th, 2012 @ 6pm will be removed from the list.
- Anyone canceling between Wednesday October 10th, 2012 @ 6pm and Monday October 22nd, 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 October 22nd 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 October 10th, 2012 @ 6pm and Monday October 22nd, 2012, their name will be placed on a wait-list and be accommodated on a first-come first-serve basis.

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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