

Kingston Single Malt Society

www.kingstonsinglemaltsociety.com

A social club for the appreciation of Single Malt Whisky since 1998
SEPTEMBER 23rd, 2012 VOLUME 7; NUMBER 3



Celebrating
15 Years!



This evening's menu in the company of Single Malts from **CAMPBELTOWN / LOWLAND**

Soup: Cream of Leek & Potato

1st Nosing: Campbeltown - 11 YO LONGGROW 2001/2013
'Rundlets & Kilderkins'
(introduced by: Lana Di Fazio)

Salad: Market Fresh Garden Salad

Dressing: Roasted Red Pepper

2nd Nosing: Campbeltown - HAZELBURN CV
(introduced by: Elsabe Falkson)

Entree: Salmon

Potato, Rice and Pasta Choice: Rice Pilaf

3rd Nosing: Lowland - AUCHENTOSHAN 12 YEARS OLD
(introduced by: Heather Evans)

Dessert: NY Style Cheesecake

4th Nosing: Lowland - GORDON & MACPHAIL
CONNOISSEURS CHOICE BLADNOCH
(introduced by: Anne-Holley Hime)

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.

- **11 YO LONGGROW 2001/2013 'Rundlets & Kilderkins' SINGLE MALT SCOTCH (SPRINGBANK) VINTAGES 735688** | 750 mL bottle **Price: \$118.95** Spirits, Scotch Whisky, 51.7% Alcohol/Vol.

- **HAZELBURN CV TRIPLE DISTILLED CAMPBELTOWN SINGLE MALT VINTAGES 262709** | 700 mL bottle **Price \$ 82.95** Spirits, Whisky/Whiskey, Single Malt Scotch 46.0% Alcohol/Vol.

- **AUCHENTOSHAN 12 YEARS OLD SINGLE MALT SCOTCH WHISKY LCBO 107359** | 750 mL bottle **Price \$ 55.10** Spirits, Whisky/Whiskey, Single Malt Scotch 40.0% Alcohol/Vol.

- **GORDON & MACPHAIL CONNOISSEURS CHOICE BLADNOCH LOWLAND SINGLE MALT 1993 VINTAGES 303164** | 700 mL bottle **Price \$ 139.95** Spirits, Whisky/Whiskey, Single Malt Scotch 43.0% Alcohol/Vol.

**Results of the ARDBEG GALILEO
JUNE BBQ Raffle**

**During the course of the raffle a
total of \$443 was raised.**

Thank you everyone!

Winners at the June BBQ
GRAND PRIZE Winner
Bruce Thompson with the Ardbeg Galileo



Final Exam Winners (out of 18 points)

Anne-Holley Hime (9 of 18) - Bunnahabhain 18
Steve Gallant (9 of 18) - Highland Park 18

John Creber (9 of 18) - Auchentoshan Valinch
Conrad Falkson (6 of 18) - Aberlour 18
Nick Bohdanec (5 of 18; Tom McCulloch's guest)
- Glen Garioch Founder's Reserve
Elsabe Falkson (5 of 18) - Famous Grouse Jubilee
Scott Gordon (5 of 18) - Springbank CV



Perfect Attendance Award Winners
Bill Gorham, Roberto Di Fazio, & John Leighton



KSMS' 6th Annual Premium Single Malt Night
Thursday August 29th, 2013 @ River Mill
Once again our Annual Premium Single
Malt Night was a success. A good time was had
by all 30 attendees who enjoyed a fine meal and
lovely single malts. Given the continued success
of the event I look forward to the 7th Annual
Premium Single Malt Night next August (mark

*your calendars - Thursday August 21st, 2014
once again to be hosted by the River Mill).*

Welcoming Nosing: UTOPIA 10th ANNIVERSARY
(introduced by: Lana Di Fazio)

**CHOCOLATE COVERED STRAWBERRY,
HICKORY SMOKE & CHERRY PEARLS**

1st Nosing: SPEYBURN 25 YEAR OLD
(introduced by: Philip Henderson)

**BEEF TARTAR,
ROSTI, BLUE CHEESE, GREEN ONION AIOLI**

2nd Nosing: DALMORE CASTLE LEOD
(introduced by: John Leighton)

**FRESH OYSTER CASINO,
CRISPY PROSCIUTTO, ARUGULA & GRUYERE**

3rd Nosing: MacPHAILL'S GLENROTHES 30 YEAR OLD
(introduced by: Conrad Falkson)

**SMOKED SALMON & CLARMELL ON THE RIDEAU
FETA**

WITH CILNATRO & CHIVE COULIS

4th Nosing: KNOCKANDO 25 YEAR OLD
(introduced by: Sylvain Bouffard)

**PAN SEARED SCALLOP,
SMOKY SWEETCORN CHIPOTLE SORBET
PORK BELLY CONFIT
& FRIED QUAIL EGG**

5th Nosing: HIGHLAND PARK 25
(introduced by: Brian Simchison)

**TRIO OF ORANGE SUPREMES,
CANDIED, CARBONATED & GINGER GLAZED**

6th Nosing: MACALLAN FINE OAK 21 YEAR OLD
(introduced by: Bill Gorham)

**PAN SEARED BISON MEDALLION,
SASKATOON BERRY COULIS,
CRISPY CAULIFLOWER, SUGAR CURED BEETS,
TOMATOES, CHARRED CORN & CHARD**

7th Nosing: TALISKER 25 YEAR OLD
(introduced by: Ken Goodland)

**ICE CREAM SANDWICH,
CHOCOLATE WALNUT BROWNIE,
BUTTERSCOTCH AND PEANUT BUTTER ICE CREAMS**

Why Are You Buying Whisky?

JULY 8TH, 2013 JOHN HANSELL - <http://www.whiskyadvocateblog.com/>

What triggered me to write this? The onslaught of whisky collections that I see people posting up on Facebook. I've never seen so many *unopened* bottles of Pappy Van Winkle, A. H. Hirsch, Ardbeg, Brora, and Port Ellen. People speak of putting whisky in their "bunker" like there's another World War or Prohibition imminent. It's amazing what happens when you combine passion with disposable income.

I should know. I confess that I was guilty of "Whisky OCD" myself once, but I've been reformed. Instead of buying whiskies and

stashing them away somewhere in my house, I'm opening up my whiskies, drinking them, and sharing them with like-minded friends.

What changed my attitude on whisky? Two things. It began when I was perusing a coffee table book about an Italian whisky collector, and it included pictures of his whisky collection. Many of the bottles lost so much volume do to evaporation, the quality of the whiskies were obviously compromised. Instead of being impressed with his collection, it made me sad to see so many bottles wasted, all for the sake of amassing this enormous whisky collection.

The second thing that changed my relationship with whisky was when a very prominent whisky collector and enthusiast passed away. He died before he could even enjoy and share the 1,000 plus whiskies he had accumulated. Instead, his wife put them up for auction!

It was at that moment I decided that I'm not letting any of my whiskies go to waste. The first thing I did was stop buying whisky. The second thing I did was go through my bottles and see which ones looked like they were beginning to evaporate due to imperfect corks or metal enclosures and immediately put them on my "whiskies to drink next" list, so I could enjoy them before they go bad.

The third thing I did, which brings me back to the title of this post, is take a look at the whiskies I had and ask myself why I bought them in the first place. It was usually for one of three reasons: it was rare, great tasting, or it had sentimental value to me.

I took all the whiskies I purchased because they were rare and immediately started opening them and using them in the many whisky tastings I was hosting at the time. I figured this might be the only opportunity these people will have to taste them. Some of you reading this might have been to one of these tastings. They weren't necessarily great-tasting whiskies, but they were rare. I also sold some at auction because the prices people are paying for rare whiskies these days, whether they taste good or not, is ridiculous.

Then I looked at my remaining whiskies (the ones that taste great or are special to me for sentimental reasons) and mapped out a plan on what to do with them. Some I'm sharing or giving away as gifts, some I'm saving for special occasions, and some I'm opening up for no particular reason at all—the whisky becomes the special occasion. My goal for these whiskies is to make sure they are enjoyed and consumed—preferably while I'm still alive!

Why am I taking the time to tell you about this? It's not to talk about how many whiskies I have (or had) or what brands of whiskies I have. In fact, I intentionally did not mention quantities or brands, because that's not the point of my post. I'm hoping you will take a step back and ask yourself why you're buying whisky (especially if you're buying and hoarding them like some of the pictures I'm seeing on Facebook). Is it for the right reasons, and what are those reasons?

Whisky Recipe

Toasted Oat & Walnut Whisky Trifle (Cranachan)

yummys.com Photo: Faith Durand

Serves 4

Ingredients

- For the oats:
- 1 teaspoon butter
- 1/2 cup walnuts
- 1/2 cup steel-cut oats
- Pinch salt
- For the cream:
- 1 cup heavy cream, chilled
- 2 to 4 tablespoons honey, very warm
- 4 to 6 tablespoons blended Scotch whisky, such as The Famous Grouse
- 6 to 8 ounces raspberries, strawberries, blackberries, or some combination thereof

Preparation

- Heat a large sauté pan over medium-high heat. Finely chop or grind the walnuts to about the same size and texture as the oats. Melt the butter in the hot pan and immediately add the walnuts and oats. Cook, stirring frequently, for 4 to 5 minutes, or until they are well-

toasted and a shade darker brown. Do not let them burn; turn the heat down or take off the heat sooner if necessary. Set the toasted oats and walnuts aside to cool and toss with the salt.

- Whip the cream until it holds firm peaks, then drizzle in the honey and Scotch and whip to blend. Taste and add more honey and Scotch, if desired. Chill the cream until serving.

To serve, layer in individual glasses, starting with the fruit, then the cream, then the oats, and repeating. Eat immediately.

Upcoming Dinner Dates

October 28th, 2013 - Speyside - VIMY
 November 18th, 2013 - Islands - VIMY
 December 9th, 2013 - Christmas Dinner - River Mill
 January 27th, 2014 - Arran - Robbie Burns - VIMY
 February 10th, 2014 - Islay - VIMY
 March 10th, 2014 - St. Patrick's (Irish) - River Mill
 April 28th, 2014 - Speyside - VIMY
 May 26th, 2014 - Highlands - VIMY
 June 16th, 2014 - BBQ (Final Exam) - VIMY
 July 28th, 2014 - 3rd Annual Bourbon Night - River Mill
 Thurs. Aug 21st, 2014 - 7th Annual Premium - River Mill
 September 15th, 2014 - VIMY
 October 20th, 2014 - VIMY
 November 17th, 2014 - VIMY
 December 8th, 2014 - Christmas Dinner - River Mill

JUNE - KSMS Financial Statement

(Money expected from 69 June attendees) = \$4830.00
 June dinner 69 persons = \$49.50/ea = \$3415.50
 Special Occasion Permit @ LCBO = \$75.00
 (Money remaining for buying Single Malt) = \$1339.50
 Cost of Single Malts: = \$1545.03
 KSMS Monthly operational balance = \$205.53
 Cost per person 90 attendees (All inclusive) = \$72.98



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 September 23rd, 2013 dinner date as an example:

- Dinner invitations will be sent out Friday August 30th, 2013. 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 6th, 2013 @ 6pm.

Cancellation policy

- Using the same example as above, anyone who cancels anytime prior to Wednesday September 11th, 2013 @ 6pm will be removed from the list.

- Anyone canceling between Wednesday September 11th, 2013 @ 6pm and Monday September 23rd, 2013 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 23rd, 2013 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 11th, 2013 @ 6pm and Monday September 23rd, 2013, their name will be placed on a wait-list and be accommodated on a first-come first-serve basis.

Membership and Dinner prices for 2013-2014

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)

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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