

Kingston Single Malt Society

www.kingstonsinglemaltsociety.com

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

NOVEMBER 18th, 2013

VOLUME 7; NUMBER 5



- **GLEN GARIOCH 12 YEAR OLD** VINTAGES 64261 | 750 mL bottle **Price: \$ 69.95** Spirits, Scotch Whisky 48.0% Alcohol/Vol.

- **1997 BLAIR ATHOL (GORDON & MACPHAIL) VINTAGES** 303172 | 700 mL bottle **Price \$ 85.95** Spirits 43.0% Alcohol/Vol.

- **GLENMORANGIE LASANTA EXTRA MATURED SCOTCH WHISKY** LCBO 241943 | 750 mL bottle **Price \$ 80.70** Spirits, Single Malt Scotch 46.0% Alcohol/Vol.

- **DALMORE 1263 KING ALEXANDER III** LCBO 346429 | 750 mL bottle **Price \$ 223.80** Spirits, Whisky/Whiskey 40.0% Alcohol/Vol.

Results of the **FLAMING HEART OCTOBER Raffle**
During the course of the raffle a total of **\$226** was raised.
Thank you everyone!

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

Soup: Parsnip

1st Nosing: **GLEN GARIOCH 12 YEAR OLD**
(introduced by: Brian Simchison)

Salad: Beet Salad with Crème Fraiche Horseradish

2nd Nosing: **1997 BLAIR ATHOL**
(introduced by: Bill Gorham)

Entree: Pork Tenderloin

Heirloom Carrots, Patty Pans, Green Beans, and Potato

3rd Nosing: **GLENMORANGIE LASANTA**
(introduced by: Lisa Kelly)

Dessert: Pecan Pie

4th Nosing: **DALMORE 1263 KING ALEXANDER III**
(introduced by: Conrad Falkson)

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 Spirits of Kingston Whisky Festival in 125 words! Attend a Charity fund raising event **FOR** and **INSIDE** the Museum of Military Communications & Electronics on Saturday, February 22nd, 2014, between 7:00 and 10:00pm. Sample a variety of whiskies with your complimentary Festival Glencairn crystal whisky glass. Talk to Experts. Enjoy the Museum Exhibits. Savour delicious bouchées and hors d'oeuvres! Relax in the Lounge. Visit the Cigar Bar. In the afternoon, attend Master Classes in the elegant Vimy Officers' Mess. On Saturday morning, nourish your body with the Festival Whisky Brunch. On Friday night, Spoil your gastronomic taste buds during the Festival Whisky Dinner. Take advantage of the Best Western Fireside Inn special rate. Visit

www.KingstonWhiskyFestival.com.

Above all, Enjoy your wee drams ... responsibly!

Scotch Whisky Gifts for Under \$25

Posted on October 30, 2013 by Jim

Whenever you tell someone that you enjoy scotch, you can almost always see their face change as they immediately think – “oh, you’re one of those snobby rich types.” And you very well might be, but scotch doesn’t necessarily have to be expensive all the time. It *can* get extremely expensive, but it doesn’t have to be. Very few scotch aficionados open a Macallan 18 as their daily dram (though if this is you, I salute you!), and they usually don’t pour it from their \$500 decanter into a \$200 glass.

No, most scotch whisky accessories are far more modest. It’s better to spend less on a glass or a decanter so you can spend more on the stuff inside of it.

This is especially true if you are looking for a gift for your favorite whisky aficionado. Every year I take part in a gift exchange with a bunch of our friends and we set our gift exchange limit to \$25, so you’re forced to use creativity instead of just spending more dollars. While that price point is a little low for us to look at our popular [list of best cheap single malts](#), but it’s not so low that we can’t start looking at some other accessories or gifts for your favorite whisky lover.

Scotch



If you want to get scotch, there are a few blends that come in under the price and are a good value. It’s crucial to remember that at this price point, you can’t expect them to be as smooth or as matured as a bottle in the \$40-\$60 range. It’s just unfair. You can get a very good bottle that you’ll be happy drinking – that’s the important part.

If you want to find a bottle for under \$25, I’d go with a blend. Distilleries have flexibility when they make their blends, unlike single malts, and so they’re able to offer them at a lower price point. Many blends also don’t have age statements, which is part of the flexibility, and so you take away some of the bite in terms of cost. I’d look at Famous Grouse, Johnnie Walker Red (go Black if you can go above the \$25 limit), Dewars, and Chivas Regal 12.

Alternatively, you could buy a bunch of small miniature bottles (think airline bottles) but this is not going to be cost effective as you’ll be paying a huge premium. A 50ml bottle of Chivas Regal 12 goes for around \$3.99. That’s like paying \$59.85 for 750ml when the actual retail price for Chivas Regal 12 is only \$24.99. The trade off is you can get a bunch of different ones and it’s kind of fun to get a lot of little bottles.

Whiskey Stones

Whiskey stones are fun gifts because you can use it for a variety of things, be it wine or whisky. “Stones” come in two varieties – soapstone and stainless steel. Personally, I think stones look nicer and every whisky stone



I’ve seen has been made of soapstone. Teraforma is the most well known brand but a stone is a stone is a stone. Just get one in a nice bag since it’ll be a gift.

- [Teraforma Whisky Stones](#) – Set of 9 with bag
- [Whiskey Rocks Stainless Steel](#) – Set of 6 stainless steel stones with bag and ice tongs

One advantage of stainless steel is that you only need to freeze it for an hour before using. Soapstone needs four hours.

Decanter

[Decanters](#) make fantastic gifts because even if you aren’t paying top dollar for crystal, even a glass decanter can look beautiful (and you don’t have to be fearful of lead).

The only rule I have about decanters is skip the leaded crystal, especially if you’re giving it as a gift. Most people know that you shouldn’t store anything in leaded crystal because the lead can leech into the liquid but if your friend isn’t conscious of it, you don’t want them making this critical mistake.

Plus, it’s impossible to find a crystal leaded decanter for under \$25 anyway!

If you’re thinking decanter, I challenge you to find a better deal than this [Bormioli Rocco Selecta 7-Piece Whiskey Gift Set](#). You get a decanter plus 6 glasses, crafted in Parma, Italy all for less than \$25.



Glasses

One can never have too many glasses for scotch! While there are endless debates about [what type of glass you should use for scotch](#), one thing is for sure – you will never be disappointed if you get any of the popular glassware types. Unfortunately, Reidel’s whisky glasses are out of the price range but you can get a great set of Glencairns or Old Fashioned glasses for less than \$25:



- [Set of Four Glencairns](#) – OK, it’s a little over the price limit but so so worth it. Or buy [aset of two](#) and then a book.
- [Riedel H2O Double-Old Fashioned Whiskey Glass, Set of 2](#) – If you love Riedel, you can go with a set of 2 Old Fashioned glasses (the set of [2 Riedel Scotch Whisky glasses](#) is a little pricier)
- [Godinger Set Of 4 Dublin D.O.F. Glasses](#) – Set of four Old Fashioned glasses

Books

If your friend is new to enjoying Scotch, your first step is to introduce them to me. But a good second step is to get him or her some books so they can learn a little about the process, the history, and the major scotch producing regions. Being educated about some of the basics makes you appreciate the intricacies of scotch whisky. There are really only a handful of ingredients and a handful of steps in

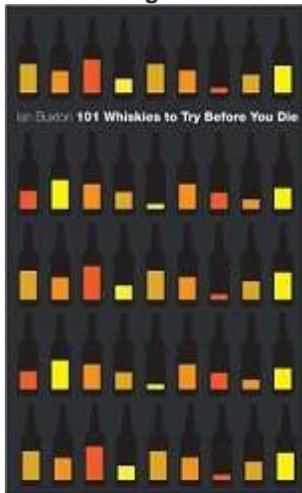
the process, yet region and process differences produce a wide range of different flavors and aromas.

Here are a few good ones:

- [101 Whiskies to Try Before You Die by Ian Buxton](#)
- [The Single Malt Whisky Companion Hardcover Book by Helen Arthur](#)
- [Michael Jackson's Complete Guide to Single Malt Scotch](#)
- [Whiskey: The Definitive World Guide by Michael Jackson](#)

There you have it – my list of ideas for whisky gifts under twenty five bucks.

Do you have an idea of something I missed? Please let me know in the comments.



Upcoming Dinner Dates

- 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

OCTOBER - KSMS Financial Statement

(Money from 45 October attendees @ \$60)	= \$2700.00
October dinner 45 persons = \$40.00/ea	= \$1800.00
Special Occasion Permit @ LCBO	= \$75.00
(Money remaining for buying Single Malt)	= \$825.00
Cost of Single Malts	= \$718.27
Cost of Pours per Person = \$15.61	
KSMS Monthly operational balance	= \$106.73
Cost per person (All inclusive)	= \$57.63

The NEAT Glass

<http://www.aspiringgentleman.com>

Since presenting my case for various Scotch glassware, I have settled into a boring but comfortable diet of Glencairn, with a bit of Riedel to spice things up occasionally. Does the world need another spirits glass beyond these conventions? Have the folks at Riedel and Glencairn been resting on their laurels while a spirited newcomer with better technology is poised to take their spot? Or is the expanding world of premium spirits becoming a trap for marketing gimmicks like the wine accessory world? When you first set your eyes on the NEAT glass, it will catch your attention as something worth investigation. It looks totally different from popular spirits glassware with its stout stature and wide open mouth. Yet it doesn't appear at all gimmicky. Holding one feels even weirder at first. Like a cigar smoker trying to hold a cigarette,

your fingers will stumble awkwardly as you unlearn the habits from years of holding a Glencairn glass. You can hold it by the bowl or by the neck to warm or cool your spirit, just like other glasses, although there's not much of a base if you're used to holding the glass that way. When you pour something into and let it loose, that's when things get really interesting.



First of all, it takes about 5 seconds to realize that the NEAT glass drastically changes the actual tasting experience, from nosing right through sipping. Whiskies that you've known for years will suddenly change completely. The science behind NEAT is aimed at solving an age old problem with whisky: the strong burn of alcohol in your nostrils when you get too close to the glass, especially with cask strength examples. The wide rim allows alcohol vapours to escape quickly from the glass while leaving a "sweet spot" of the remaining aromas. I tried many whiskies, rums and tequilas in this glass, and the glass certainly does deliver on its promise. There is a learning curve to find the sweet spot, just like there is with a Glencairn. In this case, you won't get nostril burn if you miss the spot, but the nose of the whisky will vanish completely when off-centre. Once you find it, you will find that the aromas that come through are not necessarily the same. Strong, bold aromas like the sweeter smells from sherried whisky or the peat reek of an Islay get toned way down. As in, almost disappearing completely. Surprisingly, the softer, more subtle characters are just as strong as they were before, but now they are unmolested by the more aggressive aromas.

This doesn't always equate to a better drinking experience in my opinion. Not all whisky is at cask strength, and I personally don't find even 46% to cause too strong of a nostril burn in a Glencairn, even when I'm not careful. Speaking of not careful, the NEAT has a rounded, not cut, lip and an extremely wide rim. You will likely spill a sip or two on your face while tipping the glass back a couple of times while getting used to the glass. Part of this is because the glass tends to make you sip larger amounts then you are likely used to, which ironically will make whisky taste stronger, even if it noses weaker.

There's no doubt that the NEAT glass has some hurdles to overcome and won't be loved by everyone. The strange tasting characteristics aside, the slightly less elegant, candle-holderesque appearance and lack of a cut rim may turn some tasters off immediately. The inevitable splash of spirit down the side of your face doesn't help either. The marketing presentation, which seems to only be missing an appearance by Vince Offer, is a bit low-brow and therefore not in tune with most luxury-based marketing in the spirits world today. Perhaps the minutia of the science behind NEAT can be presented differently. That said, it isn't only for serious glassware collectors or "the whisky guy who has everything." I still test every new spirit that comes my way in this glass out of sheer curiosity and am rarely disappointed. I usually prefer my older glassware, but the NEAT glass always teaches me a lesson.

Cleaning Your Scotch Glassware

<http://www.aspiringgentleman.com>

Have you ever put your nose into a glass of scotch and your first thought was "This doesn't smell like anything at all?" You may have the wrong type of glass, as I outlined in my [scotch glass test](#). The more likely cause is that chemicals remaining from when the glass was cleaned are robbing your drink from effectively releasing its natural scent. This is especially true if your glass is made from crystal, which has a rougher surface than glass which easier traps chemicals from cleaning.

I don't want to get too deep into the chemistry of aroma particles and soap chemicals interacting, but instead go from my own experience tasting from different glassware as well as what I've heard from professionals. I first heard about washing crystal without soap from a Riedel crystal rep, who gave me a pamphlet outlining the hazards of using soap. Most soaps contain fats and glycerin which are designed to create suds and bind to oils, washing them away in the process. These same compounds also cling to glass and crystal, then react with aroma compounds when liquids such as scotch come into contact with them. Hence the dead aroma in the glass. If washing glasses without soap raises a concern about contaminated glassware not being clean enough, keep in mind whisky is a natural disinfectant as is steam. If you feel some soap is necessary use a very mild solution containing liquid soap meant for automatic dishwashers. These products contain less sud producing compounds and may be safer (some merely have sud neutralizers which compound the soap problem).

Riedel recommends a multi-stage process for cleaning their crystal stemware which certainly applies to other crystal glasses, like for example the Glencairn Glass.

Step 1 Wash under warm water, detergent is not necessary

Step 2 Place on linen to drain for the time being

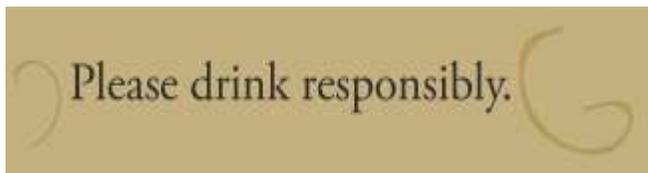
Step 3 For extra shine, steam over boiling water

Step 4 To polish use 2 microfibre crystal towels

Step 5 Hold glass by base and polish

Step 6 Use left hand to cradle the bowl and polish with your right hand

Of course this process is about as pretentious as you'd expect from a bestselling luxury wineglass company. For my own glasses I use a modified version that has more practicality. I rinse the glasses in the hottest water I can withstand, while scrubbing the inside and rim of the glass with my (clean) fingers. Then I hold the base and rinse thoroughly with even hotter water. I then set the glasses to dry on a rack. If I am serving guests, I will follow up with a quick steaming from a kettle and polish with a paper towel.



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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