

# Kingston Single Malt Society

kingstonsinglemaltsociety.webs.com

A social club for the appreciation of Single Malt Whisky since 1998  
JULY 28<sup>th</sup>, 2014



# Beam SUNTORY

## Welcome to our 3<sup>rd</sup> Annual Bourbon Night

### MENU

**1<sup>st</sup> Nosing:** BASIL HAYDEN KENTUCKY BOURBON

**1<sup>st</sup> Course:** Tea-Smoked Duck Liver & Walnut Pate,  
Seed to Sausage Wild Boar Sausage, Szechuan,  
Peppercorn Sauce

**2<sup>nd</sup> Nosing:** JIM BEAM BLACK KENTUCKY  
BOURBON AGED 6 YEARS

**2<sup>nd</sup> Course:** Local Corn Bisque, Chipotle Roasted  
Chili, Smoked Cod, Cilantro

**3<sup>rd</sup> Nosing:** DEVIL'S CUT

**3<sup>rd</sup> Course:** Bourbon Candied Local Bacon,  
Bourbon & Cinnamon Poached Pear, Chipotle &  
Cherry, Arugula Salad

**4<sup>th</sup> Nosing:** KNOB CREEK BOURBON

**4<sup>th</sup> Course:** Dry Rubbed Local Pork Back Ribs,  
Bourbon Maple Sweet Potato Mash, Green Papaya  
& Daikon Slaw, Ancho, Guava BBQ Sauce

**5<sup>th</sup> Nosing:** KNOB CREEK SINGLE BARREL

**5<sup>th</sup> Course:** Bourbon, Pecan Tart, Vanilla & Salted  
Caramel Ice Cream.

### COST OF THE MALTS

- **BASIL HAYDEN KENTUCKY BOURBON** LCBO 326025 | 750 mL bottle **Price \$ 51.95** Made in: Kentucky, USA By: Beam Global Spirits And Wines Spirits, Whisky/Whiskey, Bourbon / American Whiskey 40.0% Alcohol/Vol.

- **JIM BEAM BLACK KENTUCKY BOURBON AGED 6 YEARS** LCBO 324863 | 750 mL bottle **Price \$ 28.95** Made in: Region Not

Specified, USA By: Beam Global Spirits And Wines Spirits, Whisky/Whiskey, Bourbon / American Whiskey 43.0% Alcohol/Vol.

- **DEVIL'S CUT** LCBO 272161 | 750 mL bottle **Price \$ 29.95** Made in: Kentucky, USA By: Jim Beam Brands Co. Spirits, Whisky/Whiskey, Bourbon / American Whiskey 45.0% Alcohol/Vol.

- **KNOB CREEK BOURBON** LCBO 326009 | 750 mL bottle **Price \$ 45.95** Made in: Region Not Specified, USA By: Beam Global Spirits And Wines Spirits, Whisky/Whiskey, Bourbon / American Whiskey 50.0% Alcohol/Vol.

- **KNOB CREEK SINGLE BARREL** LCBO 255232 | 750 mL bottle **Price \$ 54.90** Made in: Kentucky, USA By: Beam Global Spirits And Wines Spirits, Whisky/Whiskey, Bourbon / American Whiskey 59.2% Alcohol/Vol.

### Upcoming Dinner Dates

Friday August 22<sup>nd</sup>, 2014 - 7<sup>th</sup> Annual Premium Night-River Mill  
September 15<sup>th</sup>, 2014 - Campbeltown/Lowland - VIMY  
October 20<sup>th</sup>, 2014 - Speyside/Highlands - River Mill  
November 17<sup>th</sup>, 2014 - Highlands - VIMY  
December 8<sup>th</sup>, 2014 - Christmas Dinner - River Mill  
January 19<sup>th</sup>, 2015 - Arran - Robbie Burns - VIMY  
February 9<sup>th</sup>, 2015 - Islay - River Mill  
March 16<sup>th</sup>, 2015 - St. Patrick's (Irish) - River Mill  
April 20<sup>th</sup>, 2015 - Islands - VIMY  
May 25<sup>th</sup>, 2015 - Speyside/Highlands - River Mill  
June 22<sup>nd</sup>, 2015 - BBQ (Final Exam) - VIMY  
July 20<sup>th</sup>, 2015 - 4<sup>rd</sup> Annual Bourbon Night - River Mill  
Friday August 21<sup>st</sup>, 2015 - 8<sup>th</sup> Annual Premium - River Mill  
September 21<sup>st</sup>, 2015 - Campbeltown/Lowland - VIMY  
October 19<sup>th</sup>, 2015 - Speyside/Highlands - River Mill  
November 16<sup>th</sup>, 2015 - Highlands - VIMY  
December 14<sup>th</sup>, 2015 - Christmas Dinner - River Mill

### Jim Beam to launch maple-infused Bourbon in UK

14th July, 2014 by Melita Kiely -

[www.thespiritsbusiness.com](http://www.thespiritsbusiness.com)

Jim Beam is set to launch the first ever maple-infused Bourbon in the UK this month in a bid to recruit new consumers to the category.

Jim Beam Maple, the first ever maple-infused Bourbon, is launching in the UK

Jim Beam Maple, [which first launched in the US in September 2013](#), is a limited edition expression made using four-year-old Jim Beam Bourbon whiskey, slowly infused with maple to create "the perfect balance of sweet warm maple and Bourbon".

The new edition has been aged in oak barrels and designed to be suitable for drinking neat or mixed in long serves.

"We are excited to expand our Jim Beam portfolio and create a further point of difference with this innovation," said Eileen Livingstone, drinks distributor Maxxium UK's marketing



controller for imported whiskey.

"Jim Beam Honey was the first-to-market honey-infused Bourbon and now with Jim Beam Maple we will again stir up fresh interest and broaden the appeal of Bourbon amongst young adults who may not previously have considered Bourbon."

Bottled at 35% abv, Jim Beam Maple has an RRP of £19.99.

Earlier this month, [Jim Beam announced plans to build on its Signature Craft Bourbon](#) line and explore the effect of grain on flavour.

## Knob Creek® Bourbon Taps Into Flavor with Knob Creek® Smoked Maple Bourbon – American Whiskey News

[www.whiskyintelligence.com](http://www.whiskyintelligence.com) - October 13th, 2013

### Knob Creek® Bourbon Taps Into Flavor with Knob Creek® Smoked Maple Bourbon



Clermont, KY (September 24, 2013) – This fall, Knob Creek® Bourbon is adding to its award-winning portfolio with the introduction of the brand's first ever flavor-innovation, Knob Creek® Smoked Maple Bourbon. Created in honor of Knob Creek® Bourbon founder Booker Noe, this new expression is made using the big, full flavor of Knob Creek® Bourbon along with hints of maple and a touch of smoke to create a truly unique flavor expression that lives up to Booker's traditions and the Knob Creek® name.

"Knob Creek® Smoked Maple Bourbon is inspired by my dad's passion for innovation," said Fred Noe, seventh-generation Beam Master Distiller and 2013 Bourbon Hall of Fame Inductee. "In addition to his love for crafting and distilling quality bourbon, he also enjoyed smoking meats in the smokehouse at his home and even crafting his own maple syrup from the

sugar maples on the family property in Bardstown. Smoked Maple brings these three flavors of smoke, maple and bourbon together to honor Booker's legacy and his quest for big flavor."

Bottled at 90-proof, Knob Creek® Smoked Maple Bourbon is best enjoyed neat, or with an ice cube or two. It also makes an excellent after dinner drink for those who prefer to sip and savor a nice whiskey with dessert. But in the words of Booker Noe, "drink it any damn way you please."

Building off of its two-year partnership with Chef Michael Symon – who helped launch Knob Creek® Rye in 2012 – Knob Creek® Bourbon is showcasing that the big, full flavor of Knob Creek® Smoked Maple Bourbon translates just as perfectly on your plate as it does in the glass. Chef Symon created two one-of-a-kind recipes that bring to life the full flavor of the new expression:

### Knob Creek® Smoked Maple Glazed Ham

Created by Michael Symon Recipe Serves 8-10  
INGREDIENTS:

- 10-12 pound, Bone-In, Fully Cooked Ham
  - 1 C Water
- 2 C Knob Creek® Smoked Maple Bourbon
  - ¼ C Dijon Mustard
  - 1 ½ C Brown Sugar
  - ½ C Honey
- ½ C Apple Cider Vinegar
  - 1 Cinnamon Stick
  - Juice of 1 Orange
  - ½ tsp. Salt

#### METHOD:

1. Preheat oven to 275 degrees.

2. Place ham in a roasting pan, adding 1 cup of water to the bottom of the pan. Cover with foil and place in the oven to warm through, about 2 hours. (begin making glaze)
3. After about 2 hours, your ham should be warmed through. Remove it from the oven and remove the foil.
  4. Turn the oven up to 375 degrees.
5. Pour the glaze over the ham and place ham back in the oven, uncovered, for another 10-15 minutes, until the glaze becomes sticky on the outside of the ham and starts to caramelize.
  6. Remove from the oven, slice and enjoy.

#### GLAZE METHOD:

1. Heat a large heavy bottomed saucepot over medium heat and combine the Knob Creek Smoked Maple, mustard, brown sugar, honey, cider vinegar and cinnamon stick.
2. As the mixture comes to a gentle boil, whisk to dissolve the sugars.
3. Lower the heat to medium low, and continue to cook and reduce liquid. Whisk the mixture occasionally until it begins to thicken, about 30 minutes.
4. After about 20 minutes, the mixture will begin to look like a glaze and the bubbles will slow down and appear smaller.
5. Remove from heat and finish the glaze with the juice of 1 orange and ½ tsp. salt.
6. Remove the cinnamon stick then set aside.

### Knob Creek® Ol' Fashioned Holiday Maple

Created by Michael Symon

#### INGREDIENTS:

- Pinch of Raw Sugar
- Orange Peel
- 3 Dashes Bitters
- 1 ½ parts Knob Creek® Smoked Maple Bourbon
- 1 part Calvados Boulard® Apple Brandy

#### METHOD:

1. Drop a pinch of raw sugar, orange peel, and 3 dashes bitters into a rocks glass and muddle.
2. Add Knob Creek® Smoked Maple Bourbon and Calvados Boulard® Apple Brandy and stir with ice.

Knob Creek® Smoked Maple Bourbon will be available nationally starting in September 2013 at \$30.99 for a 750ml bottle. For more information about Knob Creek®, visit [www.KnobCreek.com](http://www.KnobCreek.com) or [www.facebook.com/KnobCreek](http://www.facebook.com/KnobCreek).

Please drink responsibly.

### 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.

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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