



This evening's menu in the company of  
 Irish & the Islands

**Soup: Pear and watercress with a stilton crouton**

**1<sup>st</sup> Nosing: *WRITER'S TEARS POT STILL BLEND*  
 (Introduced by: Lana Di Fazio)**

**Salad: Crispy shrimp on fresh greens  
Dressing: House**

**2<sup>nd</sup> Nosing: *TOBERMORY 10 YEARS OLD (Mull)*  
 (Introduced by: John Leighton)**

**Entree: Pork tenderloin seared with rosemary and  
 orange zest, with thyme braised leeks and gold  
 potato mash**

**3<sup>rd</sup> Nosing: *ISLE OF JURA 21 YEAR OLD (Jura)*  
 (Introduced by: Sylvain Bouffard)**

**Dessert: Double chocolate cake  
 with dried cherry port sauce**

**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.

**- POT STILL IRISH WHISKEY (WRITER'S TEARS)**  
 VINTAGES 271106 | 700 mL bottle **Price: \$ 47.95**  
 Spirits, Whisky/Whiskey, Irish 40.0% Alcohol/Vol.

**- TOBERMORY 10 YEARS OLD ISLE OF MULL  
 SINGLE MALT VINTAGES 37259 | 700 mL bottle  
 Price: \$ 61.95** Spirits, Whisky/Whiskey, Single Malt  
 Scotch 41.0% Alcohol/Vol.

**- ISLE OF JURA 21 YEAR OLD SCOTCH WHISKY  
 (WHYTE & MACKAY) VINTAGES 266700 | 700 mL  
 bottle Price: \$ 147.95** Spirits, Whisky/Whiskey, Single  
 Malt Scotch 43.0% Alcohol/Vol.

**FEBRUARY - KSMS Financial Statement**

(Money from 40 February attendees @ \$60)	= \$2400.00
February dinner 40 persons @ \$47.30/ea	= \$1892.18
Special Occasion Permit @ LCBO	= \$75.00
<i>(Money remaining for buying Single Malt)</i>	= \$432.87
Cost of Single Malts	= \$704.82
Cost of Pours per Person	= \$15.32
KSMS Monthly operational balance	=(-\$271.95)
Cost per person (All inclusive)	= \$66.80

**Upcoming Dinner Dates**

- 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 - FFOM
- October 22<sup>nd</sup>, 2012 - Lowland - VIMY
- November 19<sup>th</sup>, 2012 - Island / Highland - FFOM
- December 10<sup>th</sup>, 2012 - Christmas Dinner - Renaissance
- January 21<sup>st</sup>, 2013 - Arran - Robbie Burns - FFOM
- February 25<sup>th</sup>, 2013 - Islay - FFOM
- March 18<sup>th</sup>, 2013 - St.Patrick's (Irish) - Renaissance
- April 15<sup>th</sup>, 2013 – Highlands - FFOM
- May 13<sup>th</sup>, 2013 – Speyside - FFOM
- June 24<sup>th</sup>, 2013 - BBQ (Final Exam) - VIMY
- July 22<sup>nd</sup>, 2013 - International - VIMY
- Thurs. August 29<sup>th</sup>, 2013 - 6<sup>th</sup> Annual Premium - FFOM

**Win Me Tonight!!**



**Glenmorangie  
 Signet**

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

**COST of Tickets:  
 \$3 each, two tickets for \$5, or 20  
 tickets for \$20. The winner must  
 successfully answer the skill testing  
 question: What country does  
 single malt come from?**

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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 \$5 donation per attendee to RMC Pipes & Drums with Highland Dancers)
June BBQ Dinner Fee:	\$70 (member) \$80 (non-member)

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## World Whisky Day – Honest Celebration or Rip-Off?

by Oliver Klimek on July 27, 2011

In case you haven't heard it yet: The 27th of March has been proclaimed as *World Whisky Day™*. My first thought was: Great idea! There is an International Women's Day on 8th March, the USA have their [National Peanut Butter And Jelly Day](#) on 2nd April, so why not have a World Whisky Day too? But when looking closer, I am not so sure anymore.

### The Date

27th March is the Birthday of Michael Jackson, the famous beer and whisky writer who died in 2007. It is a very worthy date indeed to honour the tremendous influence Michael Jackson had on the whisky community.

### The Venture

*World Whisky Day™* was proclaimed by Aberdeen University student Blair Bowman who apart from being involved with the Aberdeen University Whisky Society has been a judge and "Competition Director" of the [International Whisky Competition](#) in Chicago. *World Whisky Day* and its slogan *Let's Get The World Involved* have recently been registered as trademarks, although it is not known if the registration is truly worldwide or for the UK or European Union only. Emails to bloggers and other whisky website owners were sent out mentioning a business plan being written up, a form on the [website](#) asks for interest in sponsoring or creating merchandising products.

### The History

Back in 2009, Dutch whisky expert Hans Offringa had the idea to honour Michael Jackson by an *International Whisk(e)y Day* on 27th March which was celebrated at the WFNN in Groningen. Unfortunately the 2009 Groningen event was not repeated in the following years.

In conjunction with Hans Offringa, but as an independent initiative, whisky writer Ian Buxton presented the book *Beer Hunter, Whisky Chaser* on 27th March 2009 in Edinburgh. Six beer writers and six whisky writers had collaborated to honour Michael Jackson with this book whose entire proceeds were donated to a Parkinson's disease charity.

As Blair Bowman explained in a statement on Facebook, the idea to use Michael Jackson's birthday as the date for World Whisky Day™ was not his own. Originally he had a different date in mind, but 'some people' had suggested 27th March as an appropriate date. According to Blair, Hans Offringa gave his thumbs up for the idea to revive his initiative and explained the history on the [Origins](#) page of the WWD website. Also linked from the website is a PDF file of the poster for the 2009 Groningen event which lists about two dozen well-known whisky people who had supported this idea back then.

## The Dilemma

The 2009 event in Groningen and the launch of Ian Buxton's book were decidedly non-commercial initiatives. The new venture is now trademarked and wrapped into a business plan. Blair Bowman is virtually touring the world to spread the word, to seek sponsors and to try to convince the industry to supply merchandising products.

Blair stated that *World Whisky Day™* was entirely his own volunteer effort. I have to take his word for this, but some issues still remain unclear that so far keep me from openly supporting this event:

1. Does the Michael Jackson estate endorse *World Whisky Day™* to be celebrated on his birthday with the current model?
2. If this simply is a volunteer effort, why is a business plan needed?
3. How shall the trademark registration be paid for?
4. Will 100% of the net profit generated by *World Whisky Day™* be donated to a charity?
5. To the best of my knowledge, the people listed on the 2009 poster were not approached, if they want to support *World Whisky Day™* as well. I have asked a few but received no positive answer. But yet the website brings them indirectly into connection with it.

From the standpoint of a simple whisky lover, these questions may not be overly important. Any reason to have a dram is a good reason. I fully understand such a position. But as a blogger who was approached to be a multiplier for an idea, I have to make up my mind about the pros and cons before I decide to endorse it or not. I think this venture has to be regarded with caution. Statements from Blair like "I am not affiliated with IWC in any way" that can be proven wrong by a simple visit to the [IWC website](#) do not exactly strengthen the credibility of the "volunteer effort" claim.

If *World Whisky Day™* was unconnected to Michael Jackson's birthday and if there hadn't been a similar effort before, I would not care at all about this. I might be raising an eyebrow or two because of the commercial 'smell' of the event, but I would certainly back it anyway because I like the general idea of a global whisky celebration very much.

The original initiators had a non-profit philosophy with all proceeds going to charity because of Michael Jackson's suffering of Parkinson's disease. I will only support *World Whisky Day™* on 27th March, if it will be held in the same spirit. Financing has to be transparent: Who gave money and where did it go? Any money that ends up in a private pocket afterwards is lost for charity which is entirely unacceptable for me.

I will raise my glass to Michael Jackson on March 27th anyway. With or without *World Whisky Day™*.

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## Explain about ... Differences between Scottish and Irish whiskies

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

Scotland and Ireland both have a rich heritage in the whisky industry. Both say that their whiskies are the best in the world but only you can really decide which you prefer. So what are the differences between the whiskies from these two nations?

### 1. The spelling

This has been the basis of many arguments! The Scots spell it whisky and the Irish spell it whiskey, with an extra 'e'. It is not known why this is. Whiskey with the extra 'e' is also used when referring to American whiskies. This 'e' was taken to the United States by Irish immigrants during the 1700s.

### 2. The distillation process

It is here that one of the main differences occurs. Generally,

Scottish whisky is distilled twice and Irish whiskey is distilled three times (there are exceptions to the rule, in both cases). Distilling three times produces a lighter and smoother spirit.

### 3. The stills

The size and shape of the stills used in the distillation process are different. In Ireland, pot stills are frequently used. These are short, fat, large stills with a round base that produce softer and more rounded spirits. In Scotland, distilleries use a wide variety of shapes and size of still and this gives wider diversity (see [Explain about ... How whisky is made](#)).

### 4. The use of peat

In Scotland it is common to use peat to dry the malted barley so that it is ready for milling and mashing. The type of peat used and the length of time the barley is drying in the peat smoke will influence the flavour in the final spirit. This gives Scottish whisky its fullness and traditional smokiness. In Ireland, they use wood in this process and this makes the spirit less smoky and lighter but again, there are exceptions. (for example, Connemara use peat and produce a very smoky range of whiskies).

### 5. The use of grains

The Scots use malted barley in most whisky that is produced, however this is not the case in Ireland. They also use malted barley, but may mix other grains in with it. Traditionally Ireland has had a poorer economy than Scotland and barley is expensive to buy. Therefore, it is cheaper to use other grain to produce whiskey. This grain whiskey lends itself to blending and historically it has been used to make cheap blends.

### 6. The distilleries

The oldest registered distillery in Ireland is Bushmills, which has been in production since 1608. In Scotland, the oldest one opened in 1772 (Littlemill, which has now closed down). Glenturret is the oldest current distillery in operation, opening in 1775. In Scotland there are currently over 80 distilleries in production but in Ireland there are only three. These three are the result of smaller distilleries joining together. At each distillery they adhere to the traditional recipes and techniques from each of the original distilleries. This gives the resulting whiskies their own individual characteristics. The three distilleries are Bushmills, Midleton (which produce Jameson's, Powers, Paddy, Tullamore Dew and Midleton) and Cooley (Connemara, Kilbeggan, Locke's and Tyrconnell).

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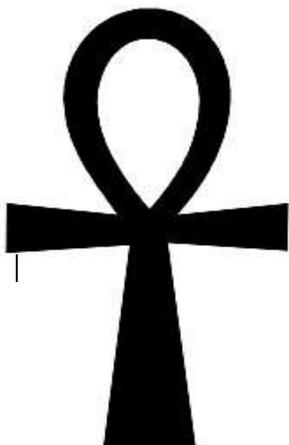
## Psyched Out On Jura

by Oliver Klimek on February 23, 2012 [www.dramming.com](http://www.dramming.com)

It's Mystical Month in whisky marketing! First mighty [Thor](#) swings his hammer, then [Jura teams up with a tabloid psychic](#) who analyzes doodles for a giveaway of Jura Prophecy.

In a [rather cynical article](#) the guys from the Edinburgh Whisky Blog are suspecting the Sun/Rupert Murdoch connection to be the reason for her high rate of success. Frankly, I don't care if the lady in question works for the Sun or the MI 5. What I do care about is the move from tounge-in-cheek mysticism – at least this is how I have understood this so far – to el-cheapo occultism. I wonder if the

Whyte & Mackay management also uses tarot cards, crystal balls and coffee grounds to analyze their sales figures.



If this stunt is supposed to be tongue-in-cheek as well, why do they use a person who [claims to be a real psychic](#)? Wouldn't that be cynical towards her?

If this is indeed meant seriously: Get a life!

Oh dear, what happened to whisky marketing? With stunts like this I almost long back to the good old days of bagpipes and mist-shrouded castles that brought Scotch whisky to where it is now. If there is a God of Whisky: Please save us from marketing departments desperately looking for things that haven't been done yet to whisky!

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## How Much Is A Dram Now Anyway?

by Oliver Klimek on February 15, 2012 [www.dramming.com](http://www.dramming.com)

One of the first things any aspiring maltheads learn is that whisky is drunk by the dram, the act of doing this being aptly named dramming. They will soon find out that the *dram* is an immensely flexible unit of measure, and this is actually part of the secret why dramming in company is so much fun.



## The Easy Answer

For personal use, a *dram* is just the right amount of whisky that you feel comfortable with at a given moment. The size of a dram can be further specified with descriptors ranging from *wee over healthy to stiff*. Depending on the disposition, mood of the day as well as level of inebriation of the pourer, these specifications may show a tendency to converge at the *stiff* end of the scale.

It takes a bit of practice to free-handedly pour consistent drams of reasonable size. As a point of orientation the beginner may use the level where the diameter of the nosing glass is widest, this is usually a decent medium sized dram. It should be obvious that it is not advisable to use this method for straight sided tumblers, or you'd have to fill them right to the brim.

## For Those Who Need It More Specific

We could just stop here now, pour ourselves a healthy dram and sit back. But life is not always that easy. Unfortunately the whisky world does not only consist of free-pour drams. If you want to sell your whisky by the dram, things get a tad more complicated.

You have to specify the size of your dram. And often you are not even free to choose a size to your liking but have to stick to dram sizes defined by the law of the country you live in.

Lets start with looking at the word *dram* itself. It is derived from the Greek *drachm*, an ancient weight of ca. 4.37 grams. You can see that the Pound Sterling is not the only currency based on a weight. But the pound has always been significantly heavier than the drachm as we can still see today.

In the avoirdupois measuring system, a dram is defined as 1/16 of an ounce which is exactly 1.7718451953125 grams. Now we don't want to sell our whisky ~~by the pound~~ by weight, but luckily there is also a liquid version of the dram, called the *fluid dram*. For some strange reason this is defined as 1/8 of a fluid ounce. As the US and Imperial systems use whackily different definitions for their units of volume, we end up with 3.6966911953125 ml for an imperial fl. dram or 3.5516328125 ml for a US fl. dram. This measure is pretty much on the wee side, it's not much more than a sip.

In practical pub life, larger servings are preferred, so in the USA the standard measure is a US fl.oz or other

multiples of 0.5 fl.oz. As ever so often, things in the UK were a bit more complicated. Unit of choice used to be the gill which being a quarter pint is pretty much useless in a pub. Way too small for a beer and way too big for an average whisky drinker, a cup of coffee perhaps or a glass of wine. Spirits used to be served in quantities of 1/6, 1/5 or 1/4 of a gill or 35.5, 28.4 or 23.7 ml respectively. A 1/5 of a gill is the same as an imperial fluid ounce. The dram size varied regionally, as a rule of thumb it became bigger with increasing distance to London.

Both the UK and Ireland adopted the metric system in the 1970s (sort of...), the spirits measures subsequently being converted to millilitres. Ireland decided to stick with the large 1/4 gill of 35.5 ml as standard dram, UK publicans have the choice of serving 25 or 35 ml.

Countries with a longer metric tradition are luckily unaffected by this thicket of fractions and decimal numbers. But don't expect drams served in bars to be the same size all over Europe! Every country has different traditions in serving spirits. In Germany the standard shot size is 20 ml, but whisky is often offered at 40 ml (looks better in the tumbler with ice...), in France it is 30 ml, and so on.

As you can see, even when trying to define a dram as thoroughly as possible, its flexibility in volume is hard to grasp.

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## Whisky Recipe



### Whisky Recipe: Salmon with Bell Peppers

by Oliver Klimek on October 17,  
2009

Here is an easy  
recipe that profits  
from the addition of  
whisky.

You need (for one  
person):

- 1 slice of salmon

(steak or fillet as you prefer)

- 2 bell peppers coloured to your liking

- 100 ml liquid 30% cream

- salt, pepper, thyme (fresh or dried)

- olive oil

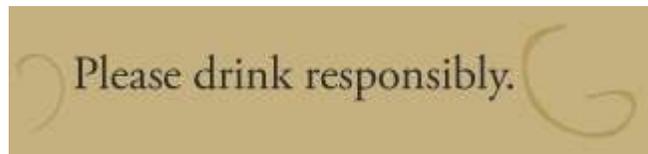
- a dram of heavily peated whisky.

Dice the peppers and fry them in a bit of olive oil until the skin starts to turn brown. Add salt and thyme and move the pepper dice toward the rim of the pan. Salt the steak on both sides. Add a little more oil to the center of the pan and add the salmon. Fry on medium heat for 2 minutes per side. Put a lid on the pan, reduce heat a little and let cook for a few minutes. Then remove the lid and add the cream to the peppers, do not cover the fish. Turn up the heat to medium again and let reduce the cream until almost all liquid is gone. Then add a generous dram of your favourite peat monster (I would prefer a non-sherried one), mix well and serve after adding some freshly ground pepper.

This is the low-carb version of the recipe. You can of course use only one bell pepper and serve the dish with rice or pasta as well.

## 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.



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### 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 March 21<sup>st</sup> 2011 dinner date as an example:

- Dinner invitations will be sent out Saturday February 26<sup>th</sup>, 2011.

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 at (613-634-0397).

- Accommodation at the dinner will be guaranteed for a member who responds by Friday March 4<sup>th</sup>, 2011 midnight.

### Cancellation policy

- Using the same example as above, anyone who cancels anytime prior to Wednesday March 9<sup>th</sup>, 2011 midnight will be removed from the list.

- Anyone canceling between Wednesday March 9<sup>th</sup>, 2011 midnight and Monday March 21<sup>st</sup>, 2011 will be expected to pay for the cost of the dinner and scotch (\$60). It is the responsibility of the member who cancels their reservation to find a replacement. If I can substitute an individual from the wait-list, then the member will not be asked to pay for their cancellation.

- Anyone who fails to attend the Monday March 21<sup>st</sup>, 2011 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 March 9<sup>th</sup>, 2011 midnight and Monday March 21<sup>st</sup>, 2011, your 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

Roberto Di Fazio, President

827 Old Colony Road

Kingston, Ontario, K7P 1S1, Canada

613-634-0397

rdifazio@cogeco.ca

<http://www.kingstonsinglemaltsociety.com>

