



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



1st Nosing: ARDBEG BLASDA
(introduced by: Sylvain Bouffard)
Soup: Cream of Leek & Potato

2nd Nosing: BUNNAHABHAIN 18 YEARS OLD
(introduced by: Bill Gorham)
Salad: Mixed Baby Greens
Dressing: Creamy Honey Dijon

3rd Nosing: LAPHROAIG 18 YEARS OLD
(introduced by: Mike Patchett)
Entree: Roast Turkey with Gravy & Cranberry Sauce
Vegetables: Seasonal
Potato/Rice/Pasta: Seasoned Oven Roast Potatoes
Dessert: Apple Blossoms

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.

- **ARBEG BLASDA VINTAGES 116710** | 700 mL bottle
Price: \$ 136.95 Spirits, Whisky/Whiskey, Single Malt Scotch
 40.0% Alcohol/Vol.

- **BUNNAHABHAIN 18 YEARS OLD SCOTCH MALT**
 (BURN STEWART) VINTAGES 247049 | 700 mL bottle **Price:**
\$ 161.95 Spirits 46.3% Alcohol/Vol.

- **LAPHROAIG 18 YEARS OLD ISLAY SINGLE MALT**
 VINTAGES 183368 | 750 mL bottle **Price: \$ 179.95** Spirits,
 Whisky/Whiskey, Single Malt Scotch 48.0% Alcohol/Vol.

Win Me !!

Tobermory
15 YO

Price: \$126.00;
700mL; 46.3%
Alcohol/Vol

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



MARCH - KSMS Financial Statement

(Money from 41 March attendees @ \$60)	= \$2460.00
January dinner 41 persons = \$42.00/ea	= \$1722.00
Special Occasion Permit @ LCBO	= \$75.00
<i>(Money remaining for buying Single Malt)</i>	= \$663.00
Cost of Single Malts	= \$957.81
Cost of Pours per Person = \$20.82	
KSMS Monthly operational balance	= (\$294.81)
Cost per person (All inclusive)	= \$67.19

Upcoming Dinner Dates

- May 13th, 2013 - Highlands/Islands - FFOM
- May 31st, 2013 - Glenmorangie Night - River Mill
- June 24th, 2013 - BBQ (Final Exam) - VIMY
- July 22nd, 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 -
- January 27th, 2014 -
- February 10th, 2014 -
- March 17th, 2014 - St.Patrick's (Irish) -
- April 28th, 2014 -
- May 26th, 2014 -
- June 16th, 2014 - BBQ (Final Exam) -
- July 21st, 2014 - International -
- Thurs. Aug 28th, 2014 - 7th Annual Premium - River Mill
- September 15th, 2014 -
- October 20th, 2014 -
- November 17th, 2014 -
- December 8th, 2014 - Christmas Dinner -

Eating on Islay - Distillery Style

Published by [Ian Buxton](#) - www.forwhiskeylovers.com



You've made the long (and expensive) pilgrimage to Islay; battled with the mysteries of the ferry timetable and started ticking off distilleries from your 'must see' list. There's a lot to do: you've planned this trip in detail, saved for it, looked forward to it...there's no time to waste.

But, suddenly, hunger strikes. Potentially, it's a problem. Charming though this little Hebridean island is, no one has ever claimed that it's over-endowed with great dining choices. And you can hardly bear to break off your visit to eat anyway.

The good news? With a little planning, you don't have to! Two distilleries, thoughtfully at opposite sides of the island, offer some tasty

morsels to sustain you through a hard day of distillery visiting and whisky tasting. Their styles echo that of the distillery themselves and a meal at either one, or better still both, is the ideal complement to your visit.

First up is Islay's smallest and newest distillery, the tiny farm-based operation at Kilchoman. Established as recently as 2005 the distillery is now in full production and mature whisky is available in their simple but attractive shop. You'll start and finish your tour there and, as tours are scheduled for 11.00 am and 3.00 pm respectively, it makes sense to include lunch either to conclude or as a taster of what's to come.

The small café operation offers a simple but wholesome range of rolls, paninis and wraps with delicious home baking and barista-style coffee to finish off. The speciality, though, is Kilchoman's take on Cullen Skink

(£4.50; \$7.00) – a classic Scottish fish soup that, with a filling bread roll, makes a hearty meal in itself. The Kilchoman recipe involves smoked haddock, potatoes and onions (the original ingredients) but with the addition of white wine and cream to add a touch of luxury and some carrots for body. While purists might be surprised by the addition of the carrots they do add colour and an offsetting sweetness to balance the smoke of the fish.

Prices are modest, ranging from £3.50 (\$5.50) for a Tuna Mayo roll to £6.75 (\$10.60) for the Seared Islay Beef with horseradish panini. Home-baked cakes are all

around £2 (\$3.15). Two of us enjoyed the Cullen Skink, a panini, coffee and a cake for under £12.50 (\$19.60) each, leaving plenty in the budget for a bottle of Kilchoman's finest single malt.

The Kilchoman Visitor Centre with shop and cafe is open Monday to Friday (November to March) and Monday to Saturday (April to October) from 10.00am to 5.00pm. The intimate scale at Kilchoman provides a great contrast with our second visit, which was to the iconic Ardbeg, beloved of whisky enthusiasts.

As 'peat freaks' will know, Ardbeg was silent from 1981 to 1989, and really only ticked over until 1997 when it was bought by Glenmorangie, who boosted production from the following year. From near-closure to its current global superstar status, it's been quite a journey. The eager Ardbegistas who now flock to the distillery in considerable numbers are mainly looking for liquid sustenance but the real insiders know to make a beeline to the distillery's Kiln Café (open seven days, June to August, 10.00am to 5.00pm; Monday to Friday, September to May, 10.00am to 4.00pm).

Islay doesn't really have 'ladies who lunch' but if it did you'd find them here, along with bikers (both pedal and motor); enthusiastic campers; tattooed Swedish Goths; the curious tourists as yet uninitiated in the arcane lore of the 'smokeheads' and, of course, the true believers. And merely hungry locals because, if you can forget the distillery connection for just a moment, this is a great place to eat in its own right.

First thing to note is that in peak season the Kiln Café gets busy. That's BUSY. We called in on a Monday, thankfully ahead of the rush. By the time we left every table in the café and its overflow space was taken; there was a queue of customers eagerly waiting for their turn and the car park was jammed. Don't imagine that this was due to any laid-back style of operation – the staff are young, enthusiastic, well-trained and friendly; service is fast but never rushed and your generous plates will arrive promptly and be served with a smile (sadly, not always the case in the Scottish hospitality industry).

The Kiln offers a standard range of baguettes, paninis, sandwiches, baked potatoes and so on, but that's not really why you're there. The main attraction is the daily specials – often locally-sourced these are the home-cooked signature plates that really draw the crowds.

Three options were presented as starters on the specials menu for our visit: Cream of Tomato Soup (£3.50; \$5.50); hearty Crab Chowder (£4.95; \$7.75) or a delicious Sliced Smoked Venison Fillet with sautéed Wild Mushrooms & Red Onion Marmalade (£6.25; \$9.80). My companion opted for that as a main – suffice it to say that I had to help her finish the generous portion!

The mains were Moules Marinières (mussels in a cream and white wine sauce, £7.50; \$11.75); a grilled Pork Sausage Baguette (£6.25; \$9.80); Tomato Seafood Risotto, packed with salmon, scallops and mackerel (£8.25; \$12.95) and an Argyll Lamb & Haggis Burger with Bacon, Cheese and Ardbeg's own Burger Sauce (£6.50; \$10.20). If you had room it was possible to finish off with a British favourite: Bramley Apple Crumble & Ice Cream or a Mixed Berry Pavlova (both £3.95; \$6.20). Of course, you really want to finish things off with a nip of Ardbeg and, naturally, a range of the distillery's classically smoky drams are



available. From your table it's a very short step to the shop where you can buy by the bottle to take home. A good number of our fellow diners seemed to do just that.

The Ardbeg Kiln Café would stand up almost anywhere and in any company for speedy, friendly service; honest and unpretentious food, well-cooked and presented; generous portions and reasonable prices. Our only gripe was the relatively limited choice of coffee – with only cafetières available, espresso addicts will have to get their fix somewhere else.

Well, something had to drive us out from Ardbeg's welcoming arms....

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Bowmore tackles water and whisky debate

6th March, 2013 by Becky Paskin - www.thespiritsbusiness.com

Bowmore is taking on the water and whisky debate by introducing an education programme to its key on-trade accounts around the world.

Bowmore's water programme hopes to dispel the negative conception of whisky dilution.

The programme seeks to tackle the ongoing debate over whether whisky should be taken with a drop of water, with the view that dilution can provide further smells and flavours.

"We are very aware of the great debate surrounding the addition of water to whisky and wanted to tackle this head on," said Cara Laing, Bowmore marketing manager.

"We've created these innovative and beautiful water dispensers in the hope that people will discover for themselves their

favourite way to enjoy their Single Malt, whether with or without water."

The two water dispensers available include a safe design inspired by the spirit safe in the Bowmore Distillery still room, and a 'tilter', which tilts on an axis providing a steady flow of water.

Accounts taking supply of Bowmore will receive a dispenser plus a Bowmore Water and Whisky Guide to help bartenders communicate the science behind water's effect on whisky to consumers.

"Adding water allows the drinker to unlock Bowmore's waves of flavour on a journey through its creation," added Rachel Barrie, master blender at Morrison Bowmore,

The programme will roll out this spring across the UK, North America and Asia.



Top 10 single-malt scotch whiskies

<http://www.foxnews.com/leisure/2013/02/14/top-10-single-malt-scotch-whiskies/>

Scotch drinkers like to keep things simple. Sure, you can make a fantastic Scotch cocktail, but most Scotch drinkers want to enjoy the smoky flavor unadorned except perhaps for ice, water or a splash of soda. Instead of trying to find the best mixers, Scotch drinkers are trying to find the top distilleries in Scottish towns from the Highlands to the Lowlands that produce the best Single Malt Scotch. Whether we call it Top 10 Scotch or Top 10 Scotches or Top 10 Scotch Whiskies or Top 10 Scotch Whiskies, rest assured that our list includes whiskies from the Scottish Isles that are hard to pronounce, but these are all names worth knowing. Enjoy our selection of Top 10 Single Malt Scotch Whiskies.

Springbank 10 Year Old 100 Proof; Campbeltown; Price: \$55

We start our list with an easy-to-pronounce whisky. Scotch connoisseurs are familiar with Campbeltown, Scotland, as the home of Springbank Distillery. The brand's ten-year-old cask-strength Single Malt is a lightly peated, shining example of their craftsmanship which features a unique two-and-a-half-times distillation process. On the nose it offers a complex bouquet with an array of aromas including a touch of honey, some fresh cucumber and a hint of brininess, finishing with smoke and peat along with some underbrush mixed with a sherried maltiness. Although it begins its life in Bourbon barrels, it finishes out in Sherry barrels, lending to its richness. The complexity of its bouquet compels you to anticipate a Single Malt of distinction, and it certainly delivers. The 100 proof is needed to support and balance this intense Scotch. The mouthfeel is full,

luscious and a tad sweet with a lingering, long finish of smoke, peaty lemon zest and fall leaves.

Royal Lochnagar 12 Year Old; The Highlands; Price: \$70

It's easy to slap the word "royal" into a product name, but this legendary Highland Single Malt really does have a royal connection. A favorite of both Queen Victoria and Prince Albert, this hard-to-find Scotch has long been held in high esteem in Britain, particularly for its classic flavor. Upfront you get earth, freshly cut grass, vibrant spice, a hint of sandalwood and hay. It finishes with light touches of fruit, juicy cereal barley, leather, brown sugar and a coffee maltiness. It makes for a perfect sipper to start off your evening, even if you're engaged in non-royal activities, like playing Texas Hold 'Em.

The Balvenie DoubleWood 12 Year Old; Speyside; Price: \$50

The Balvenie is one of the great distilleries of Speyside, Scotland. Founded in 1892, it is one of the pioneers of introducing various wood finishes to its malts. Their aptly named DoubleWood is a twelve-year-old Single Malt that spends most of its life in second-fill Bourbon casks prior to being transferred to first-fill Oloroso Sherry casks. There are three levels of flavor in this Single Malt. The original Balvenie imparts heather, honey and clean barley flavors. The Bourbon barrel adds vanilla, a sort of cookie-like taste, as well as marshmallow, caramel and toast. The Oloroso Sherry barrel's influence is expressed via peach, marzipan, clover, a bit of honey and prunes. Complex and approachable, this Single Malt has a younger brother that's actually older The Balvenie 17 Year Old DoubleWood was first released in September of 2012.

Bunnahabhain 18 Year Old; Islay; Price: \$105

On the northern shore of Islay, for more than 130 years, Bunnahabhain has been carving out an extra peaty niche in Scotland's whisky flavor landscape. Unlike many Scotch whiskies, this elegant Single Malt is not chill filtered. (Chill filtering prevents the whisky from becoming hazy, but can affect the flavor.) The nose is a perfect balance of smoke and peat at a level of impact that's both agreeable to a novice drinker and complex enough to please the connoisseur. The hints of subtle smoke, brine, malt sweetness, fruit and nuttiness bloom on the palate. The body of this spirit requires a stronger proof to ensure balance and full palate impact. The finish lingers and demands another taste, as the acidity is persistent and the flavors enticingly rich.

Highland Park 18 Year Old; Orkney Islands; Price: \$105

It's hard to believe that Highland Park's 18-year-old Single Malt was first released in 1997, as its great reputation belies its youth. It's an instant classic, thanks to its balance of light toffee flavors and long, lightly smoky finish. On the nose you get honey, Sherry and peat coupled with almonds and light smoke, which makes it not just approachable but irresistible. It is simultaneously subtle and complex while allowing the consumer to enjoy a smooth and dynamic expression of the Orkney Islands' most prized distillery. It finishes with heather and honey mixed with earth, dried fruit and nuts. Balance and brilliance are the memories this malt leaves dram after dreamy dram.

The Macallan Cask Strength; The Highlands; Price: \$75

Like "The Balvenie", "The Macallan" demands the definite article. (Bourbon whiskeys don't, as they do not seem classier if rechristened "The Wild Turkey".) The Macallan brand is synonymous with top-tier Single Malt Scotch, and the unsung hero of their portfolio is their cask strength. This malt hails from the Easter Elchies House of Macallan overlooking the River Spey. Like its better-known 18-year-old sibling, the cask strength has a sherried finish making it bright, rich and accessible; but this one explodes with caramel, brown sugar, toffee and vanilla so complex and intertwined it drinks like a dessert. It's well balanced on the palate with a sweet, tawny port, cinnamon oatmeal bouquet. At this price point, we think it's a steal. Make that "The Steal".

Scapa 16 Year Old the Orcadian; Orkney Islands; Price: \$75 Scapa is not just "the other distillery" on the Orkney Islands, having been founded as early as 1885 (more than a century before Highland Park came along!). Scapa makes legendary Single Malt in their 16-year-old "the Orcadian." Gorgeous to look at with its golden amber hue, this malt produces prodigious, thick, slow-flowing legs down the side of the glass. The nose dances with fresh berries and light smoke as the sea saltiness washes through. Approachable with its creamy honey and broken, subtle peat mixed in with chocolate and pepper, it has a memorable palate. With its dry, peaty and rich finish, this unchill-filtered whisky has both the personality of a classic malt and the attitude of an innovator.

Glenkinchie 1991 Distillers Edition; The Lowlands; Price: \$70

Did you really think you'd make it through a Top 10 Scotch list without seeing one of the Glen's? Glenkinchie started making world-class Scotch in 1837. This being a Scottish Lowland Malt, we expected a grassy, slightly floral and full-bodied spirit, which is what we got — both on the nose and in the glass. The palate offers a pleasant, subtle mixture of leather, smoke, vanilla, honey, Sherry and stewed red berry fruit. It finishes with surprising strength, based in nutty molasses, brown sugar, smoke and caramel apples. Such complexity is rare for a Lowland whisky, but not for an exceptional Single Malt Scotch.

Lagavulin 12 Year Old Cask Strength; Islay; Price: \$90

Lagavulin is the whisky for people who revel in sucking the marrow out of life. This cask strength Single Malt needs every bit of its extra punch to support the nose and palate. The former is an intoxicating and aromatic potpourri of peat, melon-y sea foam, pipe tobacco and Alsatian Riesling. The palate is rich, plummy, sweet, peaty and burnt-rubber-y, but in a good way. This stunning special edition was so well-received that Lagavulin Distillery is producing it as an ongoing mark for its loyal followers.

Glenmorangie 18 Y.O. Extremely Rare; Highlands; Price: \$100

The Glenmorangie 18 Years Old spends fifteen years of its life in classic Bourbon oak barrels. A portion is then transferred to Oloroso Sherry barrels for the final three years of maturation. These barrels are then reunited to create this silky Scotch, tasting of nuts, dried sticky figs, dates and vanilla. These flavors meld together on the palate in perfect harmony, leaving a nice creamy finish with a hint of fruit, floral, almonds and vanilla. The flavor profile and quality of this exceptional Single Malt Scotch live up to its name: extremely rare.

Whisky Recipe



Pasta with Whiskey, Wine, and Mushrooms

Ingredients

- 24 ounces thickly sliced mushrooms (baby Portobellos are best)
- 2 Tablespoons olive oil
- Kosher salt
- black pepper
- 2 Tablespoons olive oil
- 2 Tablespoons butter
- 1 whole large onion, peeled and sliced
- 1 cup dry white wine
- ¼ cups whiskey
- ½ cups chicken broth
- 1 cup heavy cream
- salt and pepper, to taste
- 12 ounces mostaccioli cooked al dente

Preparation

- Preheat oven to 375 degrees. Drizzle mushrooms with a little olive oil, then sprinkle with salt and pepper. Roast for 20 to 25 minutes, or until golden brown. Set aside.
- In a large pot, heat additional olive oil along with the butter over medium heat. Throw in the sliced onions and saute for a couple of minutes, or until beginning to turn translucent. Pour in wine and whiskey and allow to bubble for a minute or two. Pour in broth and allow the liquid to reduce for a couple of minutes. Stir in cream and reduce heat to low. Add mushrooms, salt, and pepper, and simmer until sauce thickens.

Toss in cooked pasta, using a little hot pasta water if sauce needs a little thinning. Taste for seasonings and add immediately.

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:	\$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)



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 waitlist 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



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