

# Kingston Single Malt Society

kingstonsinglemaltsociety.webs.com

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

June 24<sup>th</sup>, 2013 VOLUME 6; NUMBER 12



October 21<sup>st</sup>, 2013 - Speyside - ????

October 28<sup>th</sup>, 2013 - Speyside - VIMY

November 18<sup>th</sup>, 2013 - Highlands - VIMY

December 9<sup>th</sup>, 2013 - Christmas Dinner - River Mill

January 27<sup>th</sup>, 2014 - Arran - Robbie Burns - VIMY

February 10<sup>th</sup>, 2014 - Islay - VIMY

March 17<sup>th</sup>, 2014 - St. Patrick's (Irish) - VIMY

April 28<sup>th</sup>, 2014 - Islands - VIMY

May 26<sup>th</sup>, 2014 - Speyside - VIMY

June 16<sup>th</sup>, 2014 - BBQ (Final Exam) - VIMY

July 21<sup>st</sup>, 2014 - International - VIMY

Thurs. Aug 28<sup>th</sup>, 2014 - 7<sup>th</sup> Annual Premium - River Mill

September 15<sup>th</sup>, 2014 - VIMY

October 20<sup>th</sup>, 2014 - VIMY

November 17<sup>th</sup>, 2014 - VIMY

December 8<sup>th</sup>, 2014 - Christmas Dinner - River Mill

## Win Me !! Ardbeg Galileo

Price: \$125.00;

700mL; 49.0%

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?



### MENU

Salad: Caesar Salad & Potato Salad

Entree: Steak or Salmon

Vegetables: Seasonal

Potato: Baked Potato with  
(Sour Cream, Chives, and Green Onion)  
or Wild Rice Pilaf

Dessert: Chocolate Lava Cake  
or New York Style Cheesecake

### MAY - KSMS Financial Statement

(Money from 44 May attendees @ \$60)	= \$2640.00
May dinner 44 persons = \$40.75/ea	= \$1593.68
Special Occasion Permit @ LCBO	= \$75.00
(Money remaining for buying Single Malt)	= \$971.32
Cost of Single Malts:	= \$939.37
Cost of Pours per Person = \$20.42	
KSMS Monthly operational balance	= \$31.95
Cost per person 44 attendees (All inclusive)	= \$59.27

### Upcoming Dinner Dates

July 29<sup>th</sup>, 2013 - Bourbon Night - River Mill  
Thurs. Aug 29<sup>th</sup>, 2013 - 6<sup>th</sup> Annual Premium - River Mill  
September 23<sup>rd</sup>, 2013 - Campbeltown / Lowland - VIMY

### 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)

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## Explain about ... Scotland's whisky regions

There are six major regions of whisky production in Scotland and each region has its own general characteristics. Of course, there are exceptions to every rule but here I will explain these basic regional characteristics and this may help you to select which style of whisky will suit your taste. Within each region, each distillery also has its own individual characteristics and this diversity gives us the different styles of the same drink and is what makes the world of whisky so interesting. There are currently over 80 distilleries in operation throughout Scotland.

### Campbeltown

Campbeltown is found on a peninsula on the west Highland coast. It was once home to 15 distilleries but the industry there fell on hard times, partly due to the remoteness of its location and the resulting problems in transportation. Now there are currently only three operating distilleries in Campbeltown - Springbank, Glen Scotia and Glengyle (which has only just reopened in 2004, having been closed way back in 1925). They all use peated malt and the resulting whiskies have a light smoky flavour mixed with some maltiness and sweetness. They would be good examples to give to someone who was wanting to try a smoky whisky but not something too heavy or overpowering.

### Lowlands

The Lowlands was once a major area of production but fell on hard times in the 1980s and early 1990s. Currently there are only three operating distilleries - Glenkinchie, Auchentoshan and Bladnoch (which was closed in 1993 and reopened in 2000). 'The Highland line' runs to the north of Glasgow and Edinburgh and this imaginary line is the boundary between the Lowlands and the Highlands whisky regions. The style of whisky produced in the Lowlands is light, fresh and fruity and are regarded as very easy to drink. They are subtle and refreshing, good for hot weather and as an introduction to whisky for someone who has not tasted it before.

### Speyside

It is within this region that there is the largest concentration of distilleries in Scotland. There are currently over 30 in operation within what is a relatively small area, based around the towns of Elgin, Rothes, Dufftown, Keith and the surrounding glens. This has historically always been the case and is due to the combination of perfect climate for whisky maturation, quality water supply and locality to the quality barley growing areas. The whiskies produced include some of the most famous in the world, such as Glenfiddich, Macallan and Glenlivet, but also a number of hidden gems. The style is generally reasonably light with pronounced malty flavours and some sweetness. Speyside whiskies sit somewhere between the light Lowland whiskies and the richer, sweeter Highland whiskies. This is what makes them so popular.

### Highlands

The Highlands is the largest region and contains some of Scotland's remotest distilleries. The distilleries are spread far and wide and include Glengoyne that is very close to 'the Highland line', Oban on the west coast, Dalwhinnie in the middle of the Grampians and Old Pulteney up in the far north. There is a large diversity of styles due to the geographical locations but generally the whiskies produced are richer, sweeter and more full bodied than from anywhere else in Scotland. Distilleries that are located by the coast can also have a salty element to their whiskies, due to the casks breathing in the sea air during maturation.

### Islands

There are a number of distilleries that are based on the islands around the Scottish coast. These are Arran (on the isle of Arran unsurprisingly!), Jura (on the isle of Jura!), Tobermory (on Mull), Talisker (on Skye) and Highland Park and Scapa (on the Orkneys). There is no distinct style and all are pretty unique due to their locations. Generally, Arran and Scapa are the lighter and fresher whiskies, Jura and Tobermory are richer, sweeter and maltier while Talisker and Highland Park offer full bodied whiskies with some smokiness.

### Islay

The island of Islay is the traditional home of smoky whiskies. Six of the eight operating distilleries produce the best smoky whiskies in the world and include some very famous names (the six are Ardbeg, Bowmore, Caol Ila, Kilchoman, Lagavulin and Laphroaig). The other two are Bruichladdich and Bunnahabhain, whose whiskies are normally unpeated and non smoky, but they do both occasionally produce limited edition smoky ones. The Islay whisky industry is booming and production on the island is at an all time high to meet demand. The industry runs the island's economy by giving jobs not just in manufacturing but in other areas, such as tourism. The whiskies are full bodied, smoky and complex. However, they are not to everyone's taste as they are so full on but are definitely worth a try. How will you know if you like it (or don't like it) if you don't try some?



*The Angels' Share* is a comedy-drama film directed by [Ken Loach](#), starring [Paul Brannigan](#), [John Henshaw](#), William Ruane, Gary Maitland, Jasmin Riggins, and Siobhan Reilly. It tells the story of a young Glaswegian father who narrowly avoids a prison sentence. He is determined to turn over a new leaf and when he and his friends from the same community payback group visit a [whisky distillery](#), a route to a new life becomes apparent.

In the opening scenes, the protagonists are sentenced to hours of community service. During his first community service session Robbie (Paul Brannigan), under the guidance of Harry (John Henshaw), is interrupted and taken to the hospital by Harry as his girlfriend, Leonie (Siobhan Reilly), has gone into labour. At the hospital Robbie is assaulted by two of his girlfriend's uncles. Harry takes Robbie back to his house, where Leonie calls to tell Robbie that his son, Luke, has been born. Harry insists that he and Robbie celebrate, and brings out a vintage whisky.

Harry takes the group to a distillery as a reward for their good behaviour, where they learn what "[the angels' share](#)" is. Afterwards, the tour guide gives them each a dram of whisky and asks them to smell it, and Robbie is complimented on his ability to identify flavours. At the next community service session, Harry approaches Robbie and asks if he'd like to come to a whisky tasting session in Edinburgh. Robbie, in turn, invites the other members of the group, where they learn about a cask of priceless whisky, the [Malt Mill](#), set to go on auction soon, and Robbie is passed a card by a whisky collector, Thaddeus (Roger Allam).

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## ScotchBlog's 2013 Father's Day Gift Buyer's Guide

By Matt - June 10, 2013 [www.scotchblog.ca](http://www.scotchblog.ca)

If you are not already aware that Father's Day falls on this coming Sunday, then this guide should help you with a few last minute gift ideas for a whisky loving dad. If you were already aware and were waiting for us to publish a list of suggestions, then your long wait is over.

Regardless of your reasons for reading this, there are always a couple of steps you should take prior to heading out to purchase anything on this list:

1. Examine your intended recipient's existing collection as I will do my best to provide you with some benchmark bottles to provide a frame of reference in determining which palates a particular whisky will likely appeal to.
2. For Ontario readers, make use of the embedded links to check stock before embarking. It is important to remember that as one of the last redeeming features of its existence, the LCBO does provide for free inter-store transfers of bottles, though delivery times will vary from 3 to 7 days depending on distance between your store and the store of origin. So you may not need to drive several hours to get a bottle. Lastly, for any locations showing one bottle of something, be sure to phone the store confirm availability.

For those reading this from elsewhere, there will be links at the end to other shops in select cities that will likely offer these bottles, and in the event that the specific ones listed are not there, their whisky knowledge is sound enough to provide a viable alternate. Should you not have the most educated personnel at the ready in your location, please do not hesitate to reach out to us in real time on [Twitter](#), via email by using the address supplied to the right, or any other form of communication you feel will be effective. Personally, I would love to receive a note via Carrier Pigeon as my knowledge of smoke signals is limited.

Anyway, on with the list!

### Under \$70

[Canadian Whisky: The Portable Expert](#) by Davin de Kergommeaux. A book? Yes, a book that is only [\\$15.67 on Amazon](#), meaning you can tack this on to any bottle for a complete experience, or simply opt for the book alone as it is the ideal companion to a fine glass of the good stuff, whatever that stuff may be. While its subject matter is entirely about the under-studied and often misunderstood world of Canadian whisky, it is by no means diminished as a gift for the Scotch or bourbon lover. Expansive in its detail, yet easily understood by the lay-person; it touches on everything including the history of the spirit, the process of making whisky of any kind, distilleries past and present, as well as offering reviews on dozens of existing whiskies. Suitable for fans of: whisky, whiskey, bourbon, Scotch, Canadian Whisky, and general knowledge

[The Famous Grouse: The Famous Jubilee Special Edition](#) Constructed using greater proportions of both Highland Park and Macallan in the blend than the average Famous Grouse bottling, this one has something for everyone. Rich, sweet, and deeply layered with toffees, cocoa, light spice and a hint of smoke, it is very hard to find anything to dislike about it, especially at just [\\$39.95](#) and with loads of bottles in stock right now. Suitable for fans of: Macallan, Highland Park, Famous Grouse, Johnnie Walker, and just about any whisky.

[Old Pulteney 12 Year Old](#) In a truly rare act of sensibility, the LCBO has not only brought this beauty back to Ontario's shelves, but has done so at \$10 less than the last time. Spending [\\$69.95](#) on this one is an opportunity not to be missed, as its perfect combination of salt and sweet carries with it notes of pears, cocoa, leather, and honey all wrapped in a big, velvety mouth feel. Suitable for fans of: Glenfiddich, Tullibardine, Scapa, Glenrothes, and Arran.

### \$70 to \$100

[Isle of Jura 16 Year Old](#) Rich and buttery, with strong overtones of oatmeal that has been sweetened with honey and brown sugar. Closing with just a whisp of smoke, this is the ideal dessert whisky, although we've also been known to call it "breakfast whisky" due to its gentle cereal-heavy character. Coming in at a reasonable, if not odd, [\\$85.30](#) this whisky is suitable for fans of: Oban, Highland Park, Cardhu, Balvenie, and Hazelburn.

[South Island Single Malt 18 Year Old](#) These days it is rare to find an 18 year old single malt whisky from an extinct distillery for under \$100. Couple that with the fact that this single malt hails all the way from New Zealand and you have yourself a bottle full of intrigue and cachet before it has even been opened. The contents of this bottle are no less interesting than their origin, as tangerines and caramel dance with honey and barbecue-esque wood smoke to deliver a truly unique experience for [\\$99.00](#). Suitable for fans of: Benromach, Highland Park, Oban, Isle of Jura, and Johnnie Walker Gold.

[The Macallan Cask Strength](#) Earmarked to be discontinued all together for reasons I cannot comprehend, this whisky is arguably *the* quintessential modern Macallan. Brimming with raisins, candied fruits and dark chocolate oranges while exploding at nearly 61% ABV, it never ceases to entertain even the most seasoned whisky palate. A surprising combination of pedigree and value at [\\$99.95](#), this one is suitable for fans of: Macallan, Aberlour, Glengoyne, Dalmore, and Edradour.

### Over \$100

[The Balvenie Caribbean Cask 14 Year Old](#) With a nose that smells like banana nut bread, a palate rich with toffee and vanilla, and a nutty nutmeg infused finish, this is a whisky for those with a sweet tooth that enjoy a bit of spice as well. While its price has increased slightly in the past two years, it is still an excellent purchase at [\\$103.45](#). Suitable for fans of: Balvenie, Glenfiddich, Arran, Cragganmore, and Dalwhinnie.

[Wemyss Caol Ila 1996](#) Buttery and sweet with a briny smoke, big vanilla, and lovely floral notes, this release from independent bottlers Wemyss (pronounced "Weems") may just be the best expression of this Islay distillery in the LCBO right now. A great buy at \$122.65, this single cask Caol Ila is ideal for those with more extensive whisky collections who prize rare and unique bottles over standard official distillery releases. Suitable for fans of: Lagavulin, Ardbeg, Caol Ila, Laphroaig, and Kilchoman.

[Gordon & MacPhail Connoisseur's Choice Bladnoch 1993](#) Another independent bottling, this time from one of the biggest independent bottlers in Scotland, this one will be a challenge to come by as there are but [3 bottles left in the province](#) at time of writing. A wonderful Lowland whisky, it is loaded with the scents of spring and citrus, a palate full of tropical fruits and floral tones, and a finish that surprises with peppermint and a light, ashy smoke. Don't let it's \$140 price tag scare you away from what will undoubtedly be one of the most unique bottles in the recipient's collection. Suitable for fans of: Auchentoshan, Glenkinchie, Red Breast Irish Whiskey, Glenfiddich, and Cragganmore.

So that's that then. 9 gift ideas of varying degrees of cost and availability. For those of you not subject to the restrictions of the LCBO, here is a select list of locations and the respective retailers that should be able to help guide you to a suitable alternative to the bottles listed above:

United Kingdom: [The Whisky Exchange](#)

Without question, the world's top whisky retailer. For any whisky fan passing through London, this is a must-see destination. For those residing in the UK, but not in London, fear not, as TWE also provides online shopping.

Calgary: [Kensington Wine Market](#)

Canada's finest retailer of spirits, and arguably the best in North America.

Vancouver: [Edgemont Fine Wines](#)

Located in North Vancouver's Edgemont Village, it is worth the trip to find bottles you can't get anywhere else.

Chicago: [Binny's Beverage Depot](#)

This is Chicagoland's whisky El Dorado. With multiple locations, hundreds of bottles to choose from, and even their own whisky festival, you'll be hard pressed to beat Binny's.

Boston: [Federal Wine & Spirits](#)

Home to the one and only Joe Howell (Federal's whisky-mad manager), this is my go to shop every time I'm in Boston.

New York City: [Park Avenue Liquor Shop](#)

While there are many places to buy whisky in NYC, none have the selection or staff to top Park Avenue Liquor.

Johannesburg, South Africa: [Whisky Brother](#)

Recently opened by whisky fanatic and still part-time blogger Marc Pendlebury, you can be assured of the type of personal service and attention to detail that is more akin to having a personal assistant than dealing with a shop-keep. *THE* place to shop in South Africa.

On behalf of everyone at ScotchBlog.ca, I wish you and your family good luck, good health, and great whisky!

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## Whiskey Hamburgers

source: [allrecipes.com](#)

Prep Time: 5 Minutes

Cook Time: 10 Minutes

Servings: 6

### Ingredients

- 1 1/2 pounds ground beef
- 1/4 cup beer (such as Sam Adams)
- 1 tablespoon Worcestershire sauce
- 1 (1.5 fluid ounce) jigger whiskey (such as Jack Daniel's)
- 2 teaspoons garlic powder
- 1 teaspoon onion powder
- 1 teaspoon salt
- 1 teaspoon ground black pepper

### Preparation

Preheat an outdoor grill for medium-high heat; lightly oil the grate.

Combine the ground beef, beer, Worcestershire sauce, whiskey, garlic powder, onion powder, salt, and pepper in a bowl; mix until evenly combined. Shape the mixture into 6 patties.

Cook on the preheated grill until the burgers are cooked to your desired degree of doneness, 5 to 8 minutes per side for well done. An instant-read thermometer inserted into the center should read 160° F (70° C).

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## Mouthwatering Whiskey Grill Glaze

source: [allrecipes.com](#) - By: Kelly Gasparini

"With a flavor made famous by a popular restaurant chain, this glaze is perfect with steak, ribs, chicken, pork or fish! It's so good, I could almost drink it!"

### Ingredients

- 1 tablespoon onion powder
- 1 tablespoon garlic powder
- 1 tablespoon hot pepper sauce
- 1 cup pineapple juice
- 1/2 cup whiskey
- 2 cups packed brown sugar
- 2 cubes beef bouillon
- 4 tablespoons Worcestershire sauce

### Preparation

In a medium saucepan, place onion powder, garlic powder, hot pepper sauce, pineapple juice, whiskey, brown sugar, beef bouillon and Worcestershire sauce. Bring the mixture to a boil. Reduce heat and simmer 15 minutes.

Remove from heat and pour over grilled meats as desired.

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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.

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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 Monday September 23<sup>rd</sup>, 2013 dinner date as an example:
    - Dinner invitations will be sent out Friday August 30<sup>th</sup>, 2013. Please respond to me ([rdifazio@cogeco.ca](mailto: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 6<sup>th</sup>, 2013 @ 6pm.
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### Cancellation policy

- Using the same example as above, anyone who cancels anytime prior to Wednesday September 11<sup>th</sup>, 2013 @ 6pm will be removed from the list.
  - Anyone canceling between Wednesday September 11<sup>th</sup>, 2013 @ 6pm and Monday September 23<sup>rd</sup>, 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 23<sup>rd</sup>, 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 11<sup>th</sup>, 2013 @ 6pm and Monday September 23<sup>rd</sup>, 2013, their 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

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