

Kingston Single Malt Society

www.kingstonsinglemaltsociety.com

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

MARCH 16th, 2015 VOLUME 8; NUMBER 9



This evening's menu in the company of
Irish Whiskies



Please join me in welcoming
Matt Jones; Beam Suntory Bourbon
Whisky/Whiskey Ambassador along with
Dave Smith; Beam Suntory Sales Representative,
Ottawa Valley to Kingston who will help guide us
through this evening's Irish Whisky selections

Soup: Potato Leek, House Smoked Salmon,
Onion & Bacon Hash

1st Nosing: KILBEGGAN

Salad: Endive & Pear, Walnuts, Barely Blue Cheese,
Sherry Vinaigrette

2nd Nosing: TYRCONNELL

Main: Orange Peel & Star Anise Braised Duck Confit,
Orange & Wildflower Honey Glaze, Parsnips, Carrots,
Mushroom & Cippolini

3rd Nosing: CONNEMARA

4th Nosing: GREENORE 8 YEAR OLD

Dessert: Plum Marzipan Tart, Vanilla Ice Cream

5th Nosing: TYRCONNELL 10 YEAR OLD

6th Nosing: KILBEGGAN 18 YEAR OLD

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.

- **KILBEGGAN IRISH WHISKEY** LCBO 334045 | 750 mL bottle **Price \$ 34.95** Spirits, Whisky/Whiskey, Irish Whiskey 40.0% Alcohol/Vol.

- **TYRCONNELL SINGLE MALT SINGLE MALT IRISH WHISKEY** LCBO 30580 | 700 mL bottle **Price: \$ 49.95** Spirits, Whisky/Whiskey, Irish Whiskey 40.0% Alcohol/Vol.

- **CONNEMARA PEATED SINGLE MALT** LCBO 27946 | 700 mL bottle **Price: \$ 55.15**, Whisky/Whiskey, Irish Whiskey 40.0% Alcohol/Vol.

- **GREENORE 8 YEARS OLD SINGLE GRAIN IRISH WHISKEY** LCBO 27953 | 700 mL bottle **Price \$ 54.55** Spirits, Whisky/Whiskey, Irish Whiskey 40.0% Alcohol/Vol.

- **TYRCONNELL 10 YEARS OLD PORT CASK FINISH SINGLE MALT IRISH WHISKEY** LCBO 55913 | 700 mL bottle **Price: \$ 99.95** Spirits, Whisky/Whiskey, Irish Whiskey 46.0% Alcohol/Vol.

- **KILBEGGAN 18 YEARS OLD** LCBO 317578 | 750 mL bottle **Price \$ 129.95** Spirits, Whisky/Whiskey, Irish Whiskey 40.0% Alcohol/Vol.

Upcoming Dinner Dates

April 20th, 2015 - Islands - River Mill

May 25th, 2015 - Highlands - River Mill

June 22nd, 2015 - BBQ (Final Exam) - VIMY

July 20th, 2015 - 4th Annual Bourbon Night - River Mill

Friday August 21st, 2015 - 8th Annual Premium - River Mill

September 21st, 2015 - Campbeltown/Lowland - VIMY

October 19th, 2015 - Speyside/Highlands - River Mill

November 16th, 2015 - Highlands - River Mill

December 14th, 2015 - Christmas Dinner - River Mill

Results of the Glenfiddich 125th Anniversary Bottle February Raffle

The winner of the bottle was Bill Gorham.

During the course of the raffle a total of \$305 was raised. Thank you everyone!

FEBRUARY - KSMS Financial Statement

(Money from 57 February attendees @ \$60)	= \$3420.00
February dinner 57 persons = \$47.00/ea	= \$2679.00
(Money remaining for buying Single Malt)	= \$741.00
Cost of Single Malts	= \$843.60
Cost of Pours per Person = \$13.18	
KSMS Monthly operational balance	= -\$102.60
Cost per person (All inclusive)	= \$61.80

Differences between Scottish & Irish whiskies

<http://whiskyforeverone.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).

Beam Suntory introduces Kilbeggan 21YO



Beam Suntory is introducing Kilbeggan 21YO, a limited edition bottling of the oldest blended Irish whiskey from the Kilbeggan Distilling Co., across European travel retail.

The launch follows a successful domestic introduction of Kilbeggan 18YO, named the 2012 World Whiskies Awards Best Blended Irish Whiskey.

For the Kilbeggan 21YO, master blender Noel Sweeney selected casks of the oldest grain and malt whiskies matured in ex-bourbon, port, Madeira and sherry casks. The resulting blend is complex, sweet and smooth, which should appeal to super-premium blend consumers and also, thanks to its premium presentation packaging, to those looking for a gift purchase.

"The agency that developed the design for the new Kilbeggan 21YO packaging is Proof, an agency that we work with regularly and has been working with the brand and the team for many years," says Rachel Quinn, Kilbeggan brand manager, Beam Suntory. "The team understands the brand's DNA thoroughly and was able to create this premium packaging to reflect the brand's aspiration to encourage trade-up for the range."

Beam Suntory global travel retail marketing director Michael Cockram says: "This premium, limited edition Kilbeggan expression is a prime example of the craft that goes into making this fine Irish whiskey. Kilbeggan 21YO is the first of two new releases for travel retail and offers consumers the chance to experience a super-premium whiskey from a renowned distillery with strong traditions and heritage."

"We are excited to expand the Kilbeggan portfolio with premium expressions as Irish whiskey continues to shine in this channel. Perfect for gifting or for the Irish whiskey aficionado, Kilbeggan 21YO promises to generate interest and give retailers a point of difference."

Distributed by Maxxium Travel Retail (MTR) in European travel retail, Kilbeggan 21YO 40%abv has an RRP of €99 for a 70cl.

26 January 2015 - Felicity Murray *The Drinks Report*, editor

Best Scotch Whisky Flask

Posted on February 2, 2015 by Jim - <http://scotchaddict.com/>



Best Scotch Whisky Flask

Scotch is best enjoyed in a whisky glass, no question, but sometimes you're on the go and you want to bring a little bit of the good stuff with you – what do you do? Bring a whisky flask.

What do I look for in a flask? I want it to look classy, be stainless steel (18/8 or 18/10 stainless steel, a.k.a. Type 304 Food Grade), hold a decent amount of whisky, fit in my pocket, and have a screw top. Bonus points if it comes with a funnel, but I already have a funnel so no big deal there.

Leather, Leather, Leather

I agree that "look classy" is a vague term but when I think of a classy flask, I think of one that's wrapped in leather. Not patent or fake leather, not the cheap stuff either. I prefer the real stuff – bridle leather (look up how much time, material, and effort is put into the finishing process of bridle leather). This is the stuff high end shoes and purses are made out of.

Why do I care about leather so much? Good leather looks good. The cheap stuff scratches easily, doesn't feel as nice, and you can see it a mile away. You will only ever need one flask and flasks are relatively cheap (we're talking under a hundred bucks), so why not get something nice? Why not get something that puts a smile on your face when you pull it out.

My recommendation on this? Filson Men's Flask in either black or brown (I like brown). It's pricier than the other options we have here, which don't have leather, but it's wrapped in leather, holds six ounces, and looks great.

Filson has another flask that looks awesome but is a little out of most typical price ranges. It's a \$225 copper flask with Tin Cloth holder. I've heard some less than stellar reviews of copper flasks so I don't include any on this list but I do enjoy the look of them. Over two hundred bucks keeps it in the realm of window shopping though, I'd rather spend that kind of money on scotch whisky.

Best Travel & Outdoors Flask

There's something classic about the Stanley Classic Flask. Maybe it's the green (comes in navy, black and pink... the navy looks nice too), the thick plastic outer shell that can take a hit, or the slim look.

Reviews are mixed on it though, so check them out if this look appeals to you.

Flask & Shot Glass Combination

It's billed as "The Original" Shot Flask, not sure what "original" means, but this baby is a flask + shot glass in one. The shot glass collapses and fits into a chamber on the side of the flask. The flask itself holds 8 ounces and the shot glass holds 2 ounces. It even looks nice, with a bonded leather exterior, and the cap screws on (crucial). Even comes in a pink version!

Cheapest Whisky Flask

If you want the cheapest flask that gets the job done – get this one. It's under six bucks, holds 8 oz., has a screw down cap, comes with a funnel, and it's stainless steel. It checks all the boxes and if you lose it, who cares... it was six bucks.

At that price, honestly, it's practically disposable (but don't... think of the Earth!).
Disposable No-Metal Flasks

If you are going somewhere with metal detectors and you still want to bring a flask, this set of Blasani sneak flasks are your best option. The set is huge (four 32oz, two 16oz, two 8oz), contains no metal, and cheap enough that you can just throw them out in the end. Each bag has a screw top, the set comes with a funnel, and they're light.

Coolest Looking Whisky Flask

I really like the look of the Cork Pops Nicholas Portside Flask. It's a circular flask made of stainless steel and has a window, to resemble a porthole. It's one of the few flasks with a window. It is a screw top but the top isn't attached to the flask and the flask only holds 4 ounces, compared to the standard 8 ounces of many other flasks.

Second coolest? This Secret Binocular Flask! One look and you know they're not real but how much fun is it to have fake binoculars??? Not only does it look hilarious but it holds 16 ounces, 8 ounces per eye piece. Or get this camera flask, though no one will believe you own a camera with 8.1 mega pixels.

Finally, if you just need a funnel – pick up this stainless steel funnel for under two bucks.

Do you use a flask? Do you have a favorite?

Construction begins on The Macallan distillery

4th December, 2014 by Becky Paskin www.thespiritsbusiness.com



Edrington has begun work on the new £100 million distillery for The Macallan in Speyside, which is due to open in spring 2017.

Work has now begun on The Macallan's new "Teletubby-style" distillery

The project will enable the Scotch whisky brand to "significantly increase" its production output to meet consumer demand.

Edrington intends to move production of The Macallan from its existing site in Speyside to the new facility, mothballing its current home. However it is unclear when the existing site will be closed.

To mark the start of works on the new

"Teletubby-style" distillery, Edrington CEO Ian Curle officially turned the sod with Bill Robertson, executive chairman of Robertson and Graham Stirk, partner of architects Rogers Stirk Harbour + Partners.

Curle said: "Today represents an exciting new chapter for Edrington and a major step in The Macallan's long term commitment to be the leading premium spirit in the world.

"Over the next three years we will bring The Macallan brand experience to life in a truly unique style."

The distillery itself has been designed to complement the surrounding area with a grass-covered undulating roof reminiscent of the hills that were home to children's favourites *The Teletubbys*.

The site will also be sympathetic to the natural environment by being powered by a biomass plant in Craigellachie.

Graham Stirk, lead architect and Partner, RSHP, said: "Our design for the distillery and visitor centre celebrates the whisky-making process as well as the environment that has inspired it.

"Together we are creating a bespoke building for The Macallan that will further enhance the visitor experience whilst ensuring the on-going quality of this unique single malt."

Alcohol before bed does not help you sleep

19th January, 2015 by Melita Kiely www.thespiritsbusiness.com

Enjoying a nightcap before bed does not help you sleep, but instead increases brain activity leading to a "significantly" disrupted night's rest, new research shows.

Drinking alcohol before bed leads to disruptive sleep, scientists have concluded

While drinking alcohol before bed can induce drowsiness, scientists say it actually increases the activity in the frontal section of the brain and hampers the chances of deep restorative sleep.

The University of Melbourne studied 24 students, half men and half women, aged 18 to 21 and published the results in *Alcoholism: Clinical & Experimental Research*.

Subjects were given either pre-sleep alcohol or a placebo so researchers could study rapid-eye movement (REM) sleep.



The findings showed that non-rapid eye movement sleep was increased while alcohol "exerted an arousal influence" on the brain and concluded that the lack of REM can also impair people's functions upon waking and for hours after.

Dr Christian Nicholas, one of the authors of the study, said: "Similar increases in alpha-delta activity, which are associated with poor or unrefreshing sleep and daytime function, have been observed in individuals with chronic pain conditions.

"Thus, if sleep is being disrupted regularly by pre-sleep alcohol consumption, particularly over long periods of time, this could have significant detrimental effects on daytime well-being and neurocognitive function such as learning and memory processes.

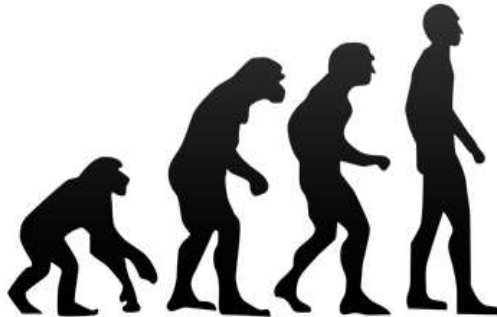
"The take-home message here is that alcohol is not actually a particularly good sleep aid even though it may seem like it helps you get to sleep quicker.

"In fact, the quality of sleep you get is significantly altered and disrupted."

Humans started drinking alcohol 10m years ago

3rd December, 2014 by Melita Kiely www.thespiritsbusiness.com

Scientists have discovered a gene mutation that suggests humans first developed a taste for alcohol more than 10 million years ago.



Our ancestors may have first started consuming alcohol more than 10 million years ago. Neolithic farmers were thought to have been the first people to brew alcohol 9,000 years ago, when northern Chinese villages discovered fruit and honey could be fermented into liquor.

However, now

scientists believe that when primates moved from the trees and started walking on two feet they began eating squashed, fermented fruit lying on the ground and gradually their bodies adapted to process the ethanol, as reported by *The Telegraph*.

Conducted at Santa Fe College, US, researchers studied the gene ADH4, which creates an enzyme in the body that breaks down alcohol.

The hypothesis of the study stated ADH4 would not present itself until the first alcohol was produced by early farmers, but it actually appeared 10 million years beforehand at the end of the Miocene epoch.

"This transition implies the genomes of modern human, chimpanzee and gorilla began adapting at least 10 million years ago to dietary ethanol present in fermenting fruit," said professor Matthew Carrigan.

"The conclusion contrasts with the relatively short amount of time – about 9,000 year – since fermentative technology enabled humans to consume beverages with higher ethanol content than fruit fermenting in the wild.

"Our ape ancestors gained a digestive enzyme capable of metabolizing ethanol near the time they began using the forest floor about 10 million years ago.

"Because fruit collected from the forest floor is expected to contain higher concentrations of fermenting yeast and ethanol than similar fruits hanging on trees this transition may also be the first time our ancestors were exposed to – and adapted to – substantial amounts of dietary ethanol."

The new information could explain why orang-utans are still unable to process alcohol, yet humans, chimps and gorillas can.

Conman guilty of selling urine as whisky

12th January, 2015 by Melita Kiely www.thespiritsbusiness.com

A British conman has been labelled "a danger to public health" and handed a suspended prison sentence after admitting to selling urine as whisky.

A conman duped holidaymakers into buying whisky laced with urine and human waste

Nicholas Stewart, 35, tricked holidaymakers in Blackpool into buying bottles of what appeared to be sealed, 1.5 litre bottles of Jack Daniel's whiskey and Smirnoff vodka.

Security staff seized the bottles – which were being sold at £10 each – after they noticed Stewart approaching tourists at the Coral Island slot machine complex.

However, scientific analysis revealed that while some bottles contained flat cola, others contained urine and additional human waste.

Blackpool Council prosecutor Victoria Cartmell told the court last week: "We are working with the police and will apply to the courts for a CRASBO (Criminal Anti-Social Behaviour Order) against Mr Stewart forbidding him from selling anything in Blackpool.

"Two bottles seized from him were sent for analysis. They were purported to contain whisky and vodka.

"But they were water laced with urine and faeces probably to give the so called whisky colour.

"They were totally unsuitable for public consumption – they were hazardous and contained dangerous e-coli bacteria. This man has been involved in 32 incidents and is a persistent and troublesome offender."

Stewart claimed at an earlier hearing that he carried out the scam to raise money for food.

Upon handing Stewart his sentence of 70 days in prison suspended for 12 months, magistrates told him: "You are a danger to public health."

Martin Hillson, defending, told the court he would object to the CRASBO because it would ban Stewart from selling The Big Issue magazine, which offers homeless people the chance to earn a livelihood.

"The products being sold are valueless and, in some cases, could be dangerous to health," said councillor Gillian Campbell, Blackpool Council's cabinet member for public safety.

"We're therefore pleased to have been able to bring him before the courts for these offences and we hope the sanctions we've applied for will act as a further deterrent to him doing it again."

Whisky Recipe

Whiskey Mustard Meatballs

Source: www.boston.com Adapted from Pioneer Woman
Makes about 30 small meatballs

Ingredients

- 1 lb. ground beef
- 1 lb. ground pork
- 1½ cups panko
- 1 egg
- salt and pepper, to taste
- ½ cup spicy mustard
- 2 Tbsp. canola oil
- 1 cup Canadian or bourbon whiskey
- 3 cups beef broth
- 3 Tbsp. Worcestershire sauce
- 1 cup heavy cream

Directions

- Have on hand a rimmed baking sheet.
- In a bowl, combine the beef, pork, panko, egg, salt, pepper, and ¼ cup of the spicy mustard.
- With your hands (or a large spoon), mix until well combined.
- Using an ice cream scoop, your hands, or a couple of spoons, form 30 balls, about 1 -inch in diameter. Place the meatballs on the baking sheet and freeze for 10 to 15 minutes to firm them up.
- In a large nonstick skillet over medium-high heat, heat the canola oil. Cook the meatballs in 1 to 3 batches, turning them to cook all over, for 5 to 7 minutes per batch. Remove the meatballs to a plate and cook the remaining meatballs in the same way.
- When the meatballs are all browned, pour the whiskey and beef broth into the skillet. Let the mixture to bubble up and simmer steadily for 3 to 5 minutes, or until slightly thicker. Stir in the remaining ¼ cup spicy mustard and the Worcestershire sauce. Stir and cook for 2 minutes more.
- Return the meatballs to the sauce. Pour in the cream and simmer for 5 to 7 minutes, or until the meatballs are cooked through.

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.

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 15th, 2014 dinner date as an example:

- Dinner invitations will be sent out Friday August 15th, 2014. Please respond to me (rdifazio04@gmail.com). 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 Thursday August 28th, 2014 @ 6pm.

Cancellation policy

- Using the same example as above, anyone who cancels anytime prior to Thursday August 28th, 2014 @ 6pm will be removed from the list.

- Anyone canceling between Thursday August 28th, 2014 @ 6pm and Monday September 15th, 2014 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 15th, 2014 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 Thursday August 28th, 2014 @ 6pm and Monday September 15th, 2014, their name will be placed on a wait-list and be accommodated on a first-come first-serve basis.

Membership and Dinner prices for 2014-2015

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)
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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