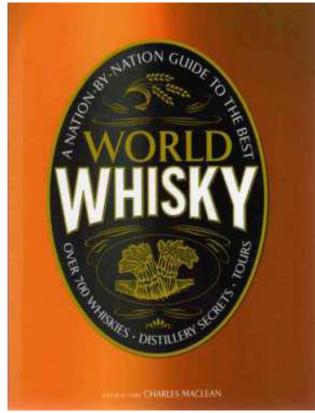
Kingston Single Malt Society
kingstonsinglemaltsociety.comA social club for the appreciation of Single Malt Whisky since 1998
JULY 25th, 2011VOLUME 5; NUMBER 1



This evening's menu in the company of International Whiskies



<u>MENU</u>

<u>On Table</u>: Crusty Italian bread and focaccia with olive oil and balsamic vinegar

<u>First Course</u>: Smoked Fish with Rösti Potatoes and Crème Fraîche <u>1st Nosing</u>: AMRUT FUSION (India) (introduced by: Tim Owen)

<u>Second Course</u>: Grilled Shrimp on Roasted Corn and Chipotle Salad <u>2nd Nosing</u>: BUFFALO TRACE (USA) (introduced by: Nabil Mailloux)

<u>Main Entrée</u>: Grilled Wallace Farm Striploin steak with bourbon butter with herb mashed potatoes and seasonal vegetables <u>3rd Nosing</u>: 1792 RIDGEMONT RESERVE (USA) (introduced by: Bill Gorham)

<u>Dessert</u>: Flourless Chocolate Torte <u>4th Nosing</u>: ALBERTA PREMIUM 30 YO (Canada) (introduced by: Christine Wasson)

COST OF THE MALTS

I know members are always interested in the cost of the single malts we taste.

- AMRUT FUSION SINGLE MALT WHISKY LCBO 220756 | 700 mL bottle Price: \$ 69.95 Spirits Whisky 50.0% Alcohol/Vol.

- **BUFFALO TRACE BOURBON 90** (SAZARAC COMPANY) VINTAGES 605063 | 750 mL bottle **Price: \$ 39.95** Spirits, American Whiskey 45.0% Alcohol/Vol.

- 1792 RIDGEMONT RESERVE BARREL SELECT KENTUCKY STRAIGHT BOURBON VINTAGES 208918 | 750 mL bottle Price: \$ 49.95 Spirits, American Whiskey 46.85% Alcohol/Vol.

- ALBERTA PREMIUM 30 YEAR OLD LCBO 253609 | 750 mL bottle Price: \$ 49.95 Spirits 40.22% Alcohol/Vol.

JUNE - KSMS Financial Statement

(Money expected from 74 June attendees)	= \$5180.00
June dinner 74 persons = \$46.25/ea	= \$3422.50
Special Occasion Permit @ LCBO	= \$75.00
(Money remaining for buying Single Malt)	= \$1682.50
Cost of Single Malts:	= \$1116.95
KSMS Monthly operational balance	= \$586.55
Cost per person 74 attendees (All inclusive)	= \$62.36

Upcoming Dinner Dates

Thursday September 1st, 2011 - 4th Annual Premium Night September 19, 2011 - Campbeltown October 17, 2011 - Lowland November 21, 2011 - Spevside December 12, 2011 - Speyside January 23, 2012 – Isle of Arran - Robbie Burns Night February 20, 2012 - Highland March 19, 2012 - St. Patrick's (Irish) April 16, 2012 - Island May 28, 2012 - Islay June 18, 2012 - BBQ (Final Exam) July 23, 2012 - International Thursday August 30th, 2012 - 5th Annual Premium Night September 17, 2012 - Campbeltown October 15, 2012 - Lowland November 19, 2012 - Speyside December 17, 2012 - Speyside

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)

What's the best way to drink whisky?

JOHN HANSELL - JUNE 15TH, 2011

Any way you damned well please! That's the short answer.

Now for the long answer.

If you only drink your whisky the optimal way to appreciate its aromas and flavors (say, with a splash of water and in a nosing glass), then I think you are missing out on whisky's versatility. (And maybe your pinky is in the air just a bit too much?)

There are times when I want to get the most out of my whisky. Still, there are also times when my whisky is not the main focus of my attention-times when it just an integral part of a pleasant experience, but not the *main* part.

I'll give you three examples that I experienced just this past week or so.

A few of my friends were together with me fishing over the weekend. After being in the hot sun all day, we wanted something refreshing to drink. We had been drinking beer for a while and wanted something different. The solution? A glass of bourbon and ginger ale on the rocks. Not some fancy bourbon. It was whatever I had lying around the house, and it did the trick. Our conversation was the main focus of my attention, not the bourbon.

On another occasion, I poured myself a measure of Ardbeg Alligator. Again, it was hot out. I also think the room temperature where the Ardbeg was being stored was slightly warmer than normal. I put a small ice cube in my glass. It cooled off the drink, added some water, and tasted great!

Finally, one evening, sitting around a campfire, I pulled out a fine cigar to smoke. But what to drink with it? I already had a coupe of beers, so I opted for a good bourbon (W.L. Weller 19 yr. old, if you are curious.) I poured a measure into a small "rocks" glass-no ice this time-and enjoyed it with my cigar. It was great!

In all three instances here, I wasn't "John Hansell the whisky reviewer." I was just someone enjoying whisky in a way that seemed appropriate at that given time. I think that if you drink your whisky with an open mind in addition to an open mouth, you will get more pleasure from it.

10 Essential Scotch Whiskies Everybody Should Have Tried

by Oliver Klimek - June 17, 2011 - www.dramming.com

This is a selection of ten Scotch whiskies that every aspiring Scotch whisky lover should have tasted at least once. It is not supposed to be a Top Ten list of the best whiskies ever, rather a completely subjective cross-section of the enormous number of Scotch whisky bottlings, specially tailored to encompass a wide range of styles.

The Quintessentials 1. Johnnie Walker Red Label



If someone only knows one Scotch, it will be most likely this one. This blended whisky conquered the world due to its reliable quality and clever marketing. **Colour:** Dark amber

Nose: Fresh but shy, raisins, vanilla, porridge, hints of nuts and nutmeg. **Palate:** Caramel, honey, vanilla, raisins, just hints of other fruits, spices and smoke .

Finish: Medium long, sweet and slighty fruity, minimally smoky.

Overall: This top selling blend is obviously designed not to offend any palate. There are some interesting flavours, but they are hidden underneath a layer of sweetness.

Rating: 67/100 – ABV: 40% – Price Tag: €12 to €20



2. Glenfiddich 12 yo

Glenfiddich is the pioneer for the global expansion of Scotch single malt whisky, and their 12 year old is still the best selling single malt in the world. **Colour:** Bright amber Nose: Fresh orange peel, apple, honey, hints of cinnamon and vanilla. Palate: Raisins, vanilla, orange, walnuts, tannins, hints of pepper and nutmeg. Finish: Long, fruity and slightly dry. **Overall:** The palate can't quite keep up with the very pleasant nose. The flavour profile is really nice, but there is a driness that I find a little disturbing for such a rather young malt. **Rating: 76/100 – ABV:** 40% – Price Tag: €25 to €30

Fruit & Nuts



4. Glengoyne 17 yo

Colour: Bright amber Nose: Raisins, apples, hints of malt and old leather. Palate: Baked apples with Christmas spices, raisins, oranges.

Finish: Long, fruity and spicy. Overall: The taste reminds me of German Bratapfel, an oven baked apple with a filling of nuts, raisins and spices that is usually served around Christmas. Quite complex and quite enjoyable.

Rating: 84/100 - ABV: 43% -Price Tag: €45 to €55

3. Glenlivet 15 yo Colour: Dark gold

Nose: Walnuts, vanilla, caramel, hints of apples, grapes and cinnamon.

Palate: Caramel, lemon zest, walnuts, raisins. Finish: Long, sweet and slighty

fruity. Overall: The trademark fruity creaminess of Glenlivet is joined by nutty and caramel notes imparted by the French Oak casks. Very sippable Rating: 83/100 - ABV: 40% -Price Tag: €35 to €40

6. Balvenie 21 yo Port Wood

Color: Dark amber Nose: Raisins, cherries, a hint of apples, old oak and polished leather.

Palate: Tea. cherries. dark chocolate and a slight herbal note . Finish: Long, dry and spicy. Overall: This malt has got that "old-fashioned" taste you associate with sitting in a heavy leather chair in front of a warm fireplace. Very nice.

Rating: 87/100 - ABV - 40% -Price Tag: €80 to €90



Peat & Smoke 7. Highland Park 18 yo





Colour: Dark gold Nose: Enjoying a slice of toast with honey sitting on a leather chair in front of a fireplace.

Palate: Gentle peat, honey, caramel, orange zest, vanilla, pepper and a little chili.

Finish: Very long and smoky.

Overall: A marvelous dram for relaxing on a cold evening. This one has got it all: Peat, smoke, fruit, sweetness, spice. The best value of the HP standard range. Rating: 90/100 - ABV: 43% – Price Tag: €55 to €65



Sherry & Port

5. Macallan 12vo

Colour: Very dark amber Nose: Prunes, dark chocolate, leather and a hint of pipe tobacco.. Palate: Dried fruit, chocolate, black currant, caramel, a little cinnamon.

Finish: Very long and fruity. Overall: Much creamier and noticeably more mature than the 10 yo Sherrry Wood. The nose is terrific, and it's also intensive on the palate despite the 40% bottling strength. The best value of the Macallan standard range. Rating: 85/100 - ABV: 40% -Price Tag: €40 to €45

8. Lavavulin 16 vo

Colour: Dark amber Nose: Predominantly smoked ham, but also some seaweed and a hint of dark berries Palate: Peat punch at first, then it gets a bit sweeter and fruitier, even traces of chocolate and honey can be tasted.

Finish: Very long, fruity peat Overall: The epitome of an Islay malt, smoke, peat, fruit, sweetness, Lagavulin has it all. Score: 90/100 - ABV: 43% -Price Tag: €45 to €55



Advanced Blending 9. Whyte & Mackay 19 yo "Old Luxury"





Colour: Copper Nose: Quite intense, tea, tobacco, dark chocolate. cassis, a wee bit of smoke Palate: Dry and slightly sweet, caramel, oriental spices, just a faint fruitiness Finish: Very long and slightly smoky

Overall: A very richly flavoured sherried blend. The nose is impressive, but the palate could profit from a few more ABV points. This is miles away from the standard supermarket or pub blends. The aged grain whisky has lost all of its roughness and caters for a delicate silky smooth mouthfeel. Score: 84/100 - ABV: 40% -Price Tag: €40 to €50

10. Compass Box Hedonism

Colour: Bright gold Nose: Honey, peaches, apricots, vanilla, hints of cinnamon.

Palate: Honey, peaches, apricots, vanilla, hints of cinnamon.

Finish: Very long and fruity. Overall: An excellent blended grain whisky with an amazing congruence of nose and palate. It is rather light in character but has strong flavours nonetheless.

Rating: 85/100 - ABV: 43% - Price Tag: €50 to €60

Bourbon Chicken Wings

source: about.com Ingredients

- 24 chicken wings
- 3 tablespoons bourbon
- 3 tablespoons olive oil

1 tablespoon finely grated lemon peel Juice of 1 lemon (about 2 to 3 tablespoons)

1 cup fine, dry, unseasoned bread crumbs

1 tablespoon sweet Hungarian paprika salt and freshly ground black pepper to taste

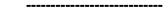
Cut chicken wings at joints; discard tips or reserve for broth or stock.

olive oil, lemon rind, and lemon juice in a bowl.

Toss to coat the wings and marinate refrigerated for 4 hours or overnight.

Mix the bread crumbs, paprika, salt, and pepper in a plastic bag. Drain the wing joints and toss with the bread crumb mixture. Place the wings on a baking sheet and place about 4 to 5 inches from heat source under preheated broiler.

Broil until crisp and golden, about 5 minutes on each side. Chicken wings serves 4 to 6.





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 September 19th 2011 dinner date as an example:

- Dinner invitations will be sent out Saturday August 27th, 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 (613-634-0397).

- Accommodation at the dinner will be guaranteed for all members who respond by Friday September 2nd, 2011 @ 6pm.

Cancellation policy

- Using the same example as above, anyone who cancels anytime prior to Wednesday September 7th, 2011 @ 6pm will be removed from the list.

- Anyone canceling between Wednesday September 7th, 2011 @ 6pm and Monday September 19th, 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 (or their quest'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 19th, 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 September 7th, 2011 @ 6pm and Monday September 19th, 2011, their name will be placed on a wait-list and be accommodated on a firstcome first-serve basis.

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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Preparation

Combine the wing joints, bourbon,