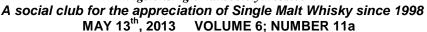
Kingston Single Malt Society

kingstonsinglemaltsociety.webs.com





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



Soup: Navy Bean and Gouda

1st Nosing: GLEN GARIOCH FOUNDER'S RESERVE (introduced by: Conrad Falkson)

> Salad: Mixed Greens **Dressing: Mandarin Kiwi**

2nd Nosing: GLENMORANGIE ARTEIN 15 YEAR OLD

(introduced by: Brian Simchison)

Entree: Oven Roasted Pork Loin with Cranberry Stuffing

Vegetables: Seasonal Potato/Rice/Pasta: Rice Pilaf

3rd Nosing: OLD PULTENEY 21 YEAR OLD (introduced by: Anthony Johnson)

Dessert: Chocolate Mousse

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.

- GLEN GARIOCH FOUNDER'S RESERVE LCBO 210252 | 750 mL bottle Price: \$ 52.95 Spirits, Whisky/Whiskey, 48.0% Alcohol/Vol.

- GLENMORANGIE PRIVATE EDITION ARTEIN 15 YEAR OLD HIGHLAND SINGLE MALT VINTAGES 297358 | 700 mL bottle Price: \$ 122.00 Spirits, Whisky/Whiskey, Single Malt Scotch 46.0% Alcohol/Vol.

- OLD PULTENEY 21 YEAR OLD SINGLE MALT (INVER HOUSE) LCBO 11270 | 700 mL bottle Price: \$ 229.95 Spirits, Whisky/Whiskey, Single Malt Scotch 46.0% Alcohol/Vol.

April Raffle Results

Tobermory 15 Year Old. Congratulations to our winner, Dan Reid a guest of Conrad Falkson. During the course of the raffle a total of \$406 was raised. Thank you everyone!

MARCH - KSMS Financial Statement

(Money from 51 April attendees @ \$60) \$3060.00 April dinner 51 persons = \$36.75/ea ^{\$}1874.25 **Special Occasion Permit @ LCBO** 75.00 (Money remaining for buying Single Malt) \$1110.75 ^{\$}1319.62 Cost of Single Malts Cost of Pours per Person = \$20.61 = (-\$208.87)**KSMS Monthly operational balance** Cost per person (All inclusive) ^{\$}64.10

Upcoming Dinner Dates

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 - Campbeltown/Lowland - VIMY October 21st, 2013 - Speyside - ???? October 28th , 2013 - Speyside - VIMY November 18th, 2013 - Islands - VIMY December 9th, 2013 - Christmas Dinner - River Mill January 27th, 2014 - Arran - Robbie Burns - VIMY

February 10th, 2014 - Islay- VIMY

March 17th, 2014 - St.Patrick's (Irish) - VIMY April 28th, 2014 - Speyside - VIMY May 26th, 2014 - Highlands - VIMY June 16th, 2014 - BBQ (Final Exam) - VIMY

July 21st, 2014 – International - VIMY

Thurs. Aug 28th, 2014 - 7th Annual Premium – River Mill September 15th, 2014 - VIMY October 20th, 2014 - VIMY November 17th, 2014 - VIMY December 8th, 2014 - Christmas Dinner - River Mill

Tullibardine Launched Anew

March 1st, 2013 - John Hansell http://www.whiskyadvocateblog.com/



Gavin D Smith, Whisky Advocate contributor, shares details of the Tullibardine relaunch.

The Perthshire distillery of Tullibardine has announced a total relaunch of its single malt range, with a major makeover of both presentation and liquid, adopting the tagline: 'A drop of pure Highland gold.' The new lineup is due in the States by May.

According to Tulibardine's international sales manager James Robertson, "I felt that we needed to change some time ago, as our packaging lacked focus and was behind the times, to be honest. Also when asked, no one at Tullibardine could explain what Tullibardine meant to them. I had an idea, but this was different to other viewpoints."

Tullibardine distillery, in the village of Blackford, was established in 1949, on the site of a former

brewery where King James IV of Scotland reputedly paused to buy beer on the way to his coronation at Scone,

near Perth in 1488.

James

Robertson says that, "We looked at the various key elements of what Tullibardine was and brought these all together, hence the 'drop of pure Highland gold,' emphasis on the 1488 date and the King, getting out the message that Tullibardine is a vibrant, elegant whisky that people wanted to feel part of."





Having been restored to life late in 2003 by a consortium of businessmen after a decade of silence, Tullibardine distillery was sold to the third-generation family-owned French wines and spirits company Maison Michel Picard, based in Chassagne Montrachet, Burgundy, during 2011.

As part of the Picard portfolio, there is no longer the same imperative to sell spirit to third parties in order to generate cashflow as was previously the case, allowing for greater stability and an emphasis on a smaller and more focused range of premium single malt bottlings.

Until the relaunch, the principal Tullibardine bottlings were Tullibardine Aged Oak, with no age statement, and a 1993 vintage, along with a number of cask finishes. James Robertson notes that, "The previous bottles that were available were good, but there seemed to be little continuity, consumers could not identify with the brand, and the vintage dates confused them as they never did the math to work out how old the whiskies actually were."

Aged Oak has now been replaced by Sovereign as the entry level expression, and Robertson explains that, "Aged Oak was a good whisky with a name that did not have any real meaning, whereas we feel that Sovereign has a more powerful image and one with a meaning."

The previous vintage variants have been replaced by 20 and 25 year old bottlings, and Robertson explains that "The finishes have been brought under control, so that we have three core finishes: 225 Sauternes, finished in casks from Chateau Suduiraut, 228 Burgundy, with casks from Chateau de Chassagne Montrachet, and 500 Sherry, using mainly PX [pedro ximenez sherry]casks. The numbers relate to the size in liters of the casks that the whisky has been matured in for the final twelve months."

Inevitably, such a refocusing of image and brand positioning comes at a cost to the consumer. Robertson confirms that, saying, "In the past, we were guilty of selling our whiskies well below the market rate and so with the rebranding we are now able to place the new 20 year old and 25 year olds at a price level that fits their age. I feel that these six new whiskies at last provide Tullibardine with a core range that has an identity and something that the consumer can feel part of, whether they are new or old Tullibardine followers."

Pennsylvania man charged with drinking \$100,000 worth of boss's antique whisky

By: The Associated Press, Published on Sat Mar 23 2013 Former live-in caretaker faces hefty bar tab after allegedly drinking 52 bottles of aged whisky belonging to his employer. He faces criminal charges in western Pennsylvania.

GREENSBURG, Pa.—Fifty-two bottles of well-aged whisky disappeared between his lips, police said, and now it's time for a western Pennsylvania man to settle up.

John Saunders, the former live-in caretaker of a Pittsburgharea mansion, faces criminal charges for allegedly drinking more than \$100,000 worth of the owner's whisky.

Owner Patricia Hill found nine cases of whisky hidden in the walls and stairwell of the century-old Georgian mansion built by coal and coke industrialist J.P. Brennan after she bought it in 2012. The Old Farm Pure Rye was produced during the early 1900s by the nearby West Overton Distilling Co.

"My guess is that Mr. Brennan ordered 10 cases, pre-Prohibition," said Hill, a New Yorker who bought the house to convert it into a bed-and-breakfast. "I was told by his family that family members used to greet him at the door each day with a shot of whisky."

Saunders drank 52 of the bottles, valued at \$102,400 by a New York auction house, police told the Pittsburgh Tribune-Review. Saunders, 62, was charged with receiving stolen property and theft. A preliminary hearing is scheduled for Wednesday.

Hill told police she stored the whisky in the original cases, which contained 12 bottles each. After Saunders moved out, Hill said she discovered last March that the bottles in four cases were empty.

Saunders denied drinking the whisky when questioned, but police said a DNA test linked him to three of the empty bottles.

Thousands of litres of whisky flushed down drain in Dumbarton

The mistake happened at a Chivas Brothers bottling plant www.bbc.co.uk/news

Thousands of litres of whisky have been flushed down the drain by accident at a bottling plant in Dumbarton.

It is understood the mix-up happened at Chivas Brothers during the night shift on Tuesday while equipment was being cleaned.

Instead of draining away waste water, the workers on duty somehow flushed out thousands of litres of bulk whisky.

The smell was so strong that sewage workers reported it.
Chivas Brothers - which employs 600 workers at the plant
and produces the world's second biggest-selling brand, Ballantine's said it was investigating an accidental release of spirit.

A statement said: "We are currently investigating an accidental loss on the 26th of February at our Dumbarton site, where some spirit was released to the local water treatment plant.

"There has been no release of spirit to the River Leven or any other local water course. We have informed Scottish Water and all other relevant authorities."

'Adverse impact'

A Scottish Water spokesman said: "Staff at our waste water treatment works were already aware of a problem and were working to identify the source when contacted by Chivas Brothers.

"Our trade effluent team have now visited the company to get an oversight into its failure investigation so that we can ensure all possible precautions are being taken to prevent a repeat.

"Discharging large volumes of alcohol into the sewer network can have an adverse impact on waste water treatment processes, particularly during dry, cold weather.

"We are continuing to closely monitor our Dumbarton waste water treatment works to ensure treatment has not been compromised."

Why do you sometimes refer to American whiskey as 'whisky'?

Beppi Crosariol - The Globe and Mail - Wednesday, Feb. 13 2013
The question: Why do you sometimes refer to American
whiskey as "whisky"? It is my understanding that only product made
in Scotland can use the word whisky and that, after a court verdict,
the rest of the world had to use word whiskey.

The answer: I get this sort of question a lot and I'm glad to state $\mbox{\it my}$ defence.

Some whisky lovers are passionate about spelling, at least where their beloved spirit is concerned. They will insist that any reference to American whisky ought to be spelled with an "e." Let me start by correcting your impression. I'm unaware of any international court ruling or treaty that requires distillers – or at least journalists – to use either spelling. And certainly Scotland does not hold a monopoly on "whisky."

Canadian distillers – all of them, to my knowledge – use "whisky." In fact, that's the convention in pretty much every whisky-producing country (including New Zealand, Australia and Japan), with the notable exceptions of Ireland and the United States, where "whiskey" is the norm.



The word whisky (or whiskey) is a generic term used to describe a grain-based spirit aged in wood. Here at The Globe and Mail, our official style guide requires writers to employ the Canadian spelling unless the word is part of a brand name. So, for example, I would write "Jack Daniel's Tennessee Whiskey," but if I were referring to U.S. spirits in a general sense, I

would write "Americans make very fine whisky," not "very fine whiskey." It's worth noting that U.S. newspapers tend to follow similar logic when they refer to Canadian whisky as "whiskey." They're not wrong; they're just spelling things the American way and entitled to do so.

We follow the same logic when referring to other generic nouns that are spelled differently in various countries. For example: centre (that's the Canadian spelling) compared with center (American). In the pages of The Globe, we would write "the U.S. Centers for Disease Control and Prevention" when referring to the official government body but we would reverse the "er" when saying "Obama is the centre of attention." The mere fact that President Barack Obama's policies are crafted in the United States does not impose American spelling on the rest of the world.

I can still hear certain people objecting, because some readers believe that whisky/whiskey culture should trump national spelling conventions. So, let me dwell on this for two more short paragraphs to underscore the wisdom and, I dare say, necessity of The Globe's logic.

Consider the plural form. For "whisky," it's "whiskies;" whereas for "whiskey," it's "whiskeys." So, how should a Canadian spell the word when referring generically to both Canadian and American spirits? Should I write, for example, "I love Canadian and American whiskies?" Or should I write "I love Canadian and American whiskeys?" Both sentences are problematic to those who would insist on "whiskies" for Canadian and "whiskeys" for American. Ultimately, one is forced to choose a style in order to preserve consistency, and in Canada that means choosing "whisky" because that's how we spell the generic noun in this country.

Sorry for the technical dissertation, but you did ask. I don't know about you, but I could use a shot of Canadian or American whisky right now.

Porterhouse Steak Recipe with Whiskey Mushroom Sauce

Servings: serves 4 Prep Time: 15 minutes Cook Time:20 minutes



Ingredients

- 1-2 Porterhouse steaks
- salt and pepper
- cooking oil
- 2 tablespoons butter
- 8 ounces sliced mushrooms
- 1 onion, sliced
- 3/4 cup chicken broth
- 1 tablespoon grainy mustard
- 2 tablespoons bourbon

Preparation

- Preheat oven to 375F. Season the Porterhouse steak on both sides with salt and pepper. Let steak rest at room temperature for 15 minutes. Rub both sides of the Porterhouse steak with cooking oil.
- Heat a oven-safe pan (cast iron preferred) over high heat. When very hot, add the Porterhouse steak to the pan and let cook for 5 minutes. Flip steak and cook an additional 5 minutes. Place entire pan into oven to cook for 5-7 minutes, timing depends on thickness of steak and desired temperature.

For 1-inch thick steak, I recommend 5 minutes and then check internal temperature of the steak.

For 1 1/2 inch Porterhouse steaks, I recommend checking temperature at

the 7 minute mark.

125-130F = rare 130-140F = medium rare 140-150F = medium 150-155F = medium well 160-212F = well-done

While the steak is the oven, let's cook the mushroom sauce. Heat a saute pan over medium-high heat with the butter. When the butter starts bubbling, add in the mushrooms and the onions. Stir and cook until onions are fragrant and softened.

Pour in the chicken broth, mustard, whiskey and season with salt and pepper to taste. Turn heat to low and let simmer for 2 minutes. Just before serving, pour over the

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 BBO Dinner Fee: \$70 (member) \$80 (non-member)

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 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 wait-list and be accommodated on a first-come firstserve 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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http://www.kingstonsinglemaltsociety.webs.com



WHISKY = SCOTTISH ONLYWHISKEY = EVERYONE ELSE

