

# Kingston Single Malt Society

www.kingstonsinglemaltsociety.com

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

AUGUST 30<sup>th</sup>, 2012

VOLUME 6; NUMBER 2



## 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.

- **THE FAMOUS GROUSE GOLD RESERVE SCOTCH WHISKY** LCBO 220764 | 750 mL bottle **Price: \$ 39.95**  
Spirits, Whisky/Whiskey, Blended Scotch 40.0% Alcohol/Vol.

- **MACKINLAY'S RARE OLD HIGHLAND MALT VINTAGES** 266148 | 750 mL bottle **Price: \$ 255.00** Spirits, Whisky/Whiskey, Scotch 47.3% Alcohol/Vol.

- **GORDON & MACPHAIL 1975 DALLAS DHU RARE VINTAGE** VINTAGES 208603 | 700 mL bottle **Price: \$ 312.95** Spirits, Whisky/Whiskey, Scotch 40.0% Alcohol/Vol.

- **GLENFIDDICH 30 Years Old** Speyside Single Malt Vintages 714113 | 750 mL bottle **Price: \$ 399.00** Spirits, Scotch Whisky 43.0% Alcohol/Vol.

- **GLEN ORD 30 YEAR OLD SINGLE MALT VINTAGES** 656090, | 700 mL bottle **Price: \$249.95**; Spirits, Scotch Whisky 58.7% Alcohol/Vol.

- **TALISKER 25 Year Old** LCBO 144311 | 700 mL bottle **Price: \$ 429.95** Spirits, Scotch Whisky 54.8% Alcohol/Vol.

- **BOWMORE 25 Years Old** Islay Single Malt Vintages 714113 | 750 mL bottle **Price: \$ 395.00** Spirits, Scotch Whisky 43.0% Alcohol/Vol.

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## Upcoming Dinner Dates

September 17<sup>th</sup>, 2012 – Highlands - FFOM  
October 22<sup>nd</sup>, 2012 - Campbeltown/Lowland - VIMY  
November 19<sup>th</sup>, 2012 - Speyside - FFOM  
December 10<sup>th</sup>, 2012 - Christmas Dinner - Renaissance  
January 21<sup>st</sup>, 2013 - Arran - Robbie Burns - FFOM  
February 25<sup>th</sup>, 2013 - Macallan Fine Oak - FFOM  
March 18<sup>th</sup>, 2013 - St.Patrick's (Irish) - Renaissance  
April 15<sup>th</sup>, 2013 – Islay - FFOM  
May 13<sup>th</sup>, 2013 – Highlands/Islands - FFOM  
June 24<sup>th</sup>, 2013 - BBQ (Final Exam) - VIMY  
July 22<sup>nd</sup>, 2013 - International - VIMY  
Thurs. August 29<sup>th</sup>, 2013 - 6<sup>th</sup> Annual Premium - FFOM  
September 23<sup>rd</sup>, 2013 -  
Oct 21<sup>st</sup>, 2013 -  
November 18<sup>th</sup>, 2013 -  
December 9<sup>th</sup>, 2013 - Christmas Dinner -

## Welcome to our 5<sup>th</sup> Annual Premium Night

### MENU

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Welcoming Nosing: **FAMOUS GROUSE GOLD**

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**SMOKED GOUDA & CAULIFLOWER**  
1<sup>st</sup> Nosing: **MACKINLAY'S RARE OLD**  
(introduced by: Mike Patchett)

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**BRAISED RABBIT**  
**GRAINY DIJON & HONEY**  
**CARROT & CABBAGE SLAW**  
2<sup>nd</sup> Nosing: **1975 DALLAS DHU**  
(introduced by: Michael Hartzman)

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**FETA**  
**WATERMELON**  
**CARAMEL CORN**  
3<sup>rd</sup> Nosing: **GLENFIDDICH 30 YEAR OLD**  
(introduced by: David Illingworth)

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**LAMB CHOP GREMOLATA**  
4<sup>th</sup> Nosing: **GLEN ORD 30 YEAR OLD**  
(introduced by: Heather Evans)

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**FIRE AND ICE MAKIZUSHI**  
5<sup>th</sup> Nosing: **TALISKER 25 YEAR OLD**  
(introduced by: Anthony Johnson)

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**PORK CHOP EN CREPINETTE**  
**SAGE BROWN BUTTER APPLE**  
**ROAST GARLIC SPUN POTATO**  
**FOIE GRAS DEMI GLAZE**  
6<sup>th</sup> Nosing: **BOWMORE 25 YEAR OLD**  
(introduced by: Sylvain Bouffard)

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**CANNOLI WITH DRAMBUIE SCENTED MASCARPONE**  
**COFFEE/TEA**

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## 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 donation to RMC Pipes & Drums with Highland Dancers)	
June BBQ Dinner Fee:	\$70 (member)
	\$80 (non-member)

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## Forget Whisky Decanters, Ampoules Are The Future

by Oliver Klimek on July 1, 2012

As much as we love to complain about the premiumization of whisky that's been happening in recent years, the wine business has always been a step ahead. So it was the renowned Australian [Penfolds](#) winery that recently raised the marketing bar even higher.

Their rather unpretentiously named *2004 Block 42* is supposed to be the wine with the highest price tag ever (A\$ 168,000), and it comes in a rather special packaging: a hermetically sealed scientific-grade glass ampoule encased in a conical vessel that makes the ensemble look like an oversized syringe out of a 1950s mad scientist horror movie. But this is not the best part yet! To quote Penfolds' press release:



*"The Penfolds Ampoule is not only a compelling work of wine art – it also provides a truly memorable experiential and sensory engagement. When a decision is made to open the ampoule a senior member of the Penfolds Winemaking team will personally attend a special opening ceremony for the owner (essentially your very own master-class). The winemaker will travel to the destination of choice, where the ampoule will be ceremoniously removed from its glass plumb-bob casing and opened using a specially designed, tungsten-tipped, sterling silver scribe-snap. The winemaker will then prepare the wine using a beautifully crafted sterling silver tastevin."*

Couldn't this also be a model for the next phase in whisky marketing? Wouldn't you too love to have Richard Paterson in person popping over to your place, equipped with a state-of-the-art tungsten-tipped scribe-snap to crack open the shiny ampoule of the yet-to-be-released £500,000 Dalmore Homunculus and throwing the first dram on YOUR carpet?

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## Whisky Recipe

### Penne with Smoked Salmon and Whisky Cream Sauce

source: [Food52](#), by howtocoookabear

My friend Ruggiero is a great cook, but his repertoire consists of just three dishes. This recipe is based on one of them.

You can use whatever whisky you have on hand, but I think smoky ones are nicest.

### Ingredients

- 7 ounces penne
- 1 tablespoon olive oil
- 1 small shallot or half a large, diced fine
- 4 tablespoons whisky, divided
- 130 milliliters heavy cream
- 3.5 ounces smoked salmon, chopped roughly
- 1 tablespoon chives, snipped



### Preparation

- Put the pasta water on the boil and assemble and prep your ingredients.
  - In a small saucepan, heat the olive oil over medium-low. Add the shallot and cook, stirring occasionally, until it's fragrant and just beginning to color. Add 3 T whisky and turn up the heat to medium high for about a minute to cook off some of the alcohol. Return the flame to medium low and add the heavy cream. Whisk frequently and turn down the heat if it gets above a bare simmer.
  - Cook penne til al dente. When it's a minute or two from being done, add the smoked salmon and remaining 1 T whisky to the cream sauce.
  - Reserve about a half cup of the penne cooking water and drain. Return the drained penne to the pot and place on a low flame. Pour the cream sauce over the penne. Add a tablespoon of the reserved cooking water (or more if the pasta looks dry), and combine. Sprinkle with chives and serve.
  - Serves 2
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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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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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