





THE WORLD'S MOST AWARDED

SINGLE MALT SCOTCH WHISKY

Glenfiddich



DISTILLERY CO

DISTILLED BY THE BOLD. CHARACTER IS EVERYTHING.

At Hinch we make whiskeys that have all the classic smoothness you would expect from Irish whiskey but with a distinctively bolder, more complex character.

We carefully select aged Irish whiskey stocks and finish them in the finest oak barrels in our warehouses.

The result is whiskey packed with all the fuller flavours we expect from every drop of Hinch whiskey, now and in the future.

Contact info@craftworkspirits.com for more information about availability in Canada.



MADE WITH WATER FROM GLACIER-FED STREAMS

EST! 2009

WHITEHORSE + YUKON



EDITOR'S THOUGHTS



Springtime with Whisky in the Air...

hile we await the changes of the season, change itself can't come soon enough. We hold in anticipation the opening up of our social haunts once more. We look forward to the time we are able to sit and sip on a familiar spirit or explore a new expression, listen to the laughter fill the room again and share stories with a friend. When we are able to, once again, walk the paths of the Whisky Festivals and partake in the glorious tastings of the nectar of the gods. Soon we will, once again.

For the meantime sit back and enjoy our spring issue full of wondrous paths to peruse and embrace the anticipation of the coming days. Irish Whiskey is at the forefront with a pipe in hand while we look beyond the blend, understanding malt, grain, and Pot Still Irish Whiskies. Whiskey and Chocolate pairings are always temptuous. We look at some bitters for your cocktails and Mr. Sam and Crown Royal pay us a visit. Whisky wisdom is something everyone seems to believe to have. So put it to the test with our experts. If you're planning to travel this spring, enjoy a wonderful time at the Fairmont Empress in beautiful Victoria BC and be sure to have an evening out at the Q at the Empress Restaurant and Bar. If you're possibly planning to go across the pond, you can slowly savour the Malt Whisky Trail. Among the many new whiskies arriving in Canada from a far, we had a chance to taste and talk with the President, CEO and Founding Distiller at 291 Colorado Whiskey, Michael Myers . Read about Michael's adventure into whiskey. Finally, sit down and enjoy some tasty oysters to celebrate this Irish tradition, and let Patrick McMurray be your guide. Whatever you're looking forward to this season, be safe. Be whisky.



Editor/Publisher







CONTENTS Spring 2022

07 Editor's Thoughts Spring is in the air. So is Whisky.

- 10 Beyond the Blend Understanding Malt, Grain, and Pot Still Irish Whiskies.
- 15 Step aside green beers The Charm School Cocktail will add refinement to your St. Patrick's Day celebrations.

16 Distilleries for the **Unwilling**

From nature and garden lovers, to foodies and history buffs.

- 18 Canadian Whisky Heroes Mr. Sam and Crown Royal.
- 25 Not Your Father's Bitters Culinary cocktail bitters out of Queens, New York.
- $29\,$ Whisky Review The Macallan's Harmony Collection and The Macallan A Night on Earth in Scotland.

30 No Longer a Pipe Dream

The Resurgence of Northern Irish Whiskey.

37 A field guide to growing Canadian whisky in Ontario

True whisky provenance starts beyond the distillery.

- 41 Bridgeland Distillery First Canadian distillery to be Craft Malt Certified.
- 42 Test Your Whisky Wisdom Do you know your Whisky?











44 Reinventing Retail One Bottle at a Time

From designing luxury retail store environments for a Swiss watch and jewelry company, to whisky.

48 THE MALT WHISKY TRAIL, SLOW DOWN and SAVOUR

Visitors to Moray Speyside can replicate the whisky making process, slow things down, take time and truly appreciate nine sites, across seven towns.

52 Canada's Castle on the Coast

464 elegantly appointed guest rooms and suites, Q at the **Empress Restaurant featuring** Pacific Northwest cuisine.

57 Hinch Distillery

Hinch 18 year old whiskey & Chateau De La Ligne Grande Reserve 2018.

58 291 Colorado Whiskey We talk with Michael Myers about his adventure into whisky.

65 Discovering Tera-Whoa of Irish Whiskey & Craft Chocolate

Switching from dark and heavy whiskies to light and floral ones.

68 St.Patrick's Day Féasta Full Irish and Oysters, Paddy Coffee and Sticky Toffee

Pudding.

74 Answers to Test Your Whisky Wisdom.

Whisky

MAGAZINE

Published Quarterly Issue 26

Publisher/Editor Robert Windover

Our Contributors

Davin de Kergommeaux **Blair Phillips** Reece Sims Julie Trevisan-Hunter Dana Dickerson Gillian Murphy Derek King James Neil Sarah Kennedy Jacques Tremblay Holly Seidewand Toni -Lee Duffus Lauren Mustard Brigitte Diem-Guy Sara Beth Urban Shav Pal Patrick McMurray Angela Rolbe Gary James **Emily Rhoades** Brigham & More

Disclaimer: Relish and Whisky Magazine makes no warranties of any kind, written or implied regarding the contents of this magazine and expressly disclaims any warranty regarding the accuracy or reliability of information contained herein. The views contained in this magazine are those of the writers and advertisers, they do not necessarily reflect the views of Relish and Whisky Magazine and its publisher, Quintessentially Canadian. Relish and Whisky Magazine assumes no responsibility for unsolicited material. Relish and Whisky Magazine assumes no responsibility for content of or reply to any ad. The advertiser assumes complete liability for the content of and all replies to any advertisement and for any claims made thereof





rish Whiskey has historically been defined by an overall style that's light, smooth, and easy drinking. Often served as a highball or a shot, the blended economy brands that have epitomized Irish Whiskey came from only three Irish distilleries, namely because there were only three operational distilleries in Ireland until the 1990's. Today, however, the variety and quality of expressions being released by some 30+ distilleries in Ireland, is redefining the breadth and depth of the industry thanks to styles beyond the blend.

In addition to the well-known blended whiskey style of which most of us are accustomed, there are three other major styles of whiskey produced in Ireland: malt, grain, and pot still. These three lesser known styles in fact, are driving the industry's growth according to recent figures.

The Irish Food Board, known as Bord Bia, recently released their Exports Performance and Prospects 2021-2022 report which revealed an increase in Irish whiskey exports by 25% over 2020. Valued at €855m, this growth was largely attributed to a "move towards premiumization, as consumers drink 'less but better'", noted Patricia Callan, Director of Drinks Ireland.



If you have yet to delve into the malt, grain, and/or pot still styles, you're not alone. These styles can be confusing to navigate. But before you reach for that bottle of Jameson or Bushmills Original White Label consider trying one (or more) of these alternatives; they're certain to enhance your imbibing experience this St. Patrick's Day.

The first thing to note about Irish whiskey is unlike Scotland, the term 'single' is not defined by law in Ireland. This does not stop most Irish distilleries from using 'single' as a whiskey style prefix. 'Single' will always denote that the whiskey was made at a single distillery. Its usage on a label actually has nothing to do with the grain selection itself which is a major misnomer.

Looking at Irish malt whiskey, like Scotland, this style of whiskey must be made from 100% malted barley and distilled in a pot still. Adding 'single' on the label simply refers to the whiskey being produced at a single distillery, not that it's made from a single type of grain; these two factors are non-mutually exclusive.

What differentiates many Irish single malt whiskies from single malt Scotches are that they are triple distilled versus double distilled. This creates a smoother, ethereal style of single malt whiskey. Bushmills, which has largely been known for their flagship blended expression Bushmills Original White

Label, has put a greater focus on single malt releases in recent years, breathing new life into the brand. As one of the larger players in the market, they are truly leading the way in producing exceptional single malt Irish whiskies. 2020 brought the inaugural release of The Causeway Collection, an annual series of specialty cask-finished single malt whiskies available in limited quantities.

The most recent 2021 release included Bushmills 10 Year Cognac Cask Edition with only 5280 bottles made available worldwide. This single malt has been matured in both Oloroso and ex-Bourbon barrels for 7.5 years before being finished in ex-Cognac casks for 2.5 years.

Bottled at 46% ABV, this whiskey is surprisingly smooth and yet showcases an enormous diversity of flavour notes. From red apples, berries, nutmeg, and spiced vanilla on the nose to hazelnuts, tobacco, cinnamon spiced pears and mazafati dates on the palate, it's a must-buy (while you can).

Another interesting single malt coming out of Old Bushmills Distillery is The Sexton Single Malt Irish Whiskey. This single malt was designed by one of the world's few female Master Blenders Alex Thomas. After spending over 13 years honing her craft, Thomas became fascinated with the maturation phase of the whiskey making process which led her to creating The Sexton.



Aged for approximately four years in ex-bourbon then spanish oloroso casks, this whiskey showcases sweetness and vanilla from the American oak barrels, wisps of dried fruit from the ex-sherry casks and hints of citrus from the grain.

In contrast to single grain whiskies, pot still whiskies are rich and robust (but equally as confusing in the way the category is named). Not to be mistaken with whiskies that are distilled one time in a copper pot still, this category is exclusive to Ireland and possesses a unique set of regulations. Pot still whiskies must be made from nonpeated malted barley as well as unmalted barley.

The mash must contain at least 30% malted barley, 30% unmalted barley but may also possess up to 5% of other cereal grains. This use of unmalted barley contributes a spicy and mouth-coating texture to the whiskey which is balanced with the biscuity/malty

notes from the malted barley.

Irish Distillers, which owns Midleton Distillery, has been the leading producer of pot still whiskies for decades. In 2021, their prestige portfolio experienced 33% volume growth with all brands in double or tripledigit growth led by Redbreast (31%) and Spot range (38%), Midleton Very Rare (19%) and Method and Madness (126%).

Needless to say, pot still style whiskies are driving the growth of the Irish Whiskey industry currently and are a must-try.

Two in particular that are a stark contrast from each other and demonstrate the complexity and dynamism of this category are Redbreast Lustau and Teeling Single Post Still.

Redbreast Lustau which is triple distilled and finished in Bodegas Lustau oloroso sherry casks, showcases the ultimate sherried style of single pot still whiskey. The casks are a main flavor profile contributor bringing notes of dark fruits, prunes, figs, licorice, marzipan and aromatic spices to this whiskey.

Teeling Single Pot Still, which is made from a mashbill of 50% malt and 50% unmalted barley, is triple distilled and aged in a combination of virgin white oak, ex-bourbon and sherry casks. This whiskey demonstrates an interesting balance between cask and grain with florals, red licorice, grapefruit and toffee on the nose and caramel, white peaches and peppery spice on the palate. Unlike Lustau, the sherry notes are subtle allowing the flavour notes from the malted and unmalted barley to shine through. From Ireland's smooth yet flavourful malt whiskeys, to the light and approachable grain whiskeys or rich and robust pot still whiskeys, there are an enormous selection of new and exciting expressions beyond the blend.

St. Patrick's Day may be an annual reminder for us to grab a bottle of Irish Whiskey to enjoy, but with the growth and premiumization of these spirits, there's no reason why Irish Whiskey shouldn't be enjoyed year round. •

Introduced in 2017, this single malt is aged for a minimum of four years in former sherry butts, giving it rich dried fruits and nutty notes beyond its years.

While the concept of single malt whiskies may be familiar to many, a greater confusion lies in what grain whiskies and pot still whiskies are (and aren't). For example, many assume that a 'single grain whiskey' is made from one type of grain that's not malted barley. In reality, this type of whiskey is made at a single distillery from a variety of grains including malted barley. In Ireland, grain whiskies must be made from malted barley (not exceeding 30% percent of the mash bill) combined with other unmalted cereal grains and column distilled. This lighter, cleaner style of spirit has historically been used as a cheaper, more efficient component in blended whiskies.

However, a number of Irish brands such as Method and Madness, Hyde and Fercullen have all released single grain expressions that are chock full of vanilla, citrus and spice. In particular, Glendalough Double Barrel is an excellent example of an Irish single grain.



WHEN IT COMES TO

SMOOTHNESS WE DOUBLED DOWN



MAKE IT COUNT











Distilleries for the unwilling

By Julie Trevisan-Hunter

ummer holidays 2021 were spent travelling around Scotland rather than further afield, with family camping trips and a thinly disguised plan to visit some new distilleries, even new regions and islands that, I'm ashamed to say, I had yet to visit. My companions' patience was stretched with three distilleries in one day, but you have to push the boundaries, don't you?

It got me thinking about all the aspects involved in a distillery visit, beyond the intricacies of the production process, that make each and every distillery truly unique. These historical, cultural and aesthetic hooks are the ones to cast, if you want to reel in family and friends and get those distillery visits firmly set in the holiday plans! From nature and garden lovers, to foodies and history buffs, here are a few pointers on how to keep everyone happy.

Looking for a great distillery visit that gardeners and nature lovers will adore? The best-known distillery garden is in Speyside at Glen Grant, created following the travels of the Victorian owner, Major Grant, with its own waterfall and whisky safe hewn into the rocks of the gorge. Glenkinchie, a stone's throw from Edinburgh, in the undulating East Lothian countryside, has recently planted a new ecogarden inspired by the local wild flowers and grasses. The gardens are also home to beehives, bat boxes and bug houses, with plantings for insects and birds. The estate of Macallan Distillery covers no less than 485 acres and is home to seven European protected species. Discover their new distillery, which disappears into the landscape beneath its turf roof and then wander down to the banks of the river Spey, to see if you can pot one of the famous wild salmon.

It's not difficult to find a distillery in the shadow of one of the Scottish Highlands' majestic mountains, but there are a few that can't be missed if you're a Munro bagger or mountaineer. Ben Nevis Distillery, at the foot of the UK's eponymous highest peak, is well worth a visit while participating in summer or winter sports around Lochaber. The Highland cows at the distillery make the perfect souvenir snap. Talisker, on the wild west of the Isle of Skye, nestles in the sheltered bay of a sea loch. It's beneath the Cuillins, one of Scotland's most challenging areas for mountaineering, but the alternative of a family stroll to the "Fairy Pools" nearby means there's something for everyone. Schiehallion, "the fairy mountain" continues in this mythical vein, as perhaps the best known and most approachable of Scotland's Munros, and of course it's only a short hop from a distillery, in this case Aberfeldy, home to the well-loved Dewar's White Label.



There's an easy sell to food lovers when visiting Scotland, every region has its own delicacies and drams to match. A visit to the Isle of Mull will give a cheese lover all they desire. In the sheltered bay of Tobermory, the distillery produces unpeated Tobermory single malt and peated Ledaig. The spent barley grains, or draff, are taken up the hill to Sgriob-ruadh dairy farm to feed the cows, producing Isle of Mull cheddar and Hebridean Blue. Visit the farm's beautiful vine-clad greenhouse café for cheese platters and local produce. Take the road a little further round the bend and stock up at the Island Bakery's honesty box with organic biscuits and oatcakes.

On the edge of Speyside you'll find Cullen, home to Cullen Skink, a unique, filling and incredibly tasty fish soup, and there's no better place to sample it than in the village itself. Every year the cafes, restaurants and hotels vie for the best version of the dish. A beautiful shore walk to Sandend Bay takes you to Glenglassaugh Distillery: not one of the best-known single malts, and not always open for tours, it's nevertheless one worth the effort to discover.

It is often a huge surprise to learn that two of Scotland's best-known non-whisky brands have their production nestled in rural Speyside. Pick up something unusual or a bargain at the factory shops and visitor centres at Baxters in Fochabers and Walkers shortbread. Walkers is right next to Aberlour Distillery, ensuring a tempting whisky and shortbread match during your visit.

If a longer walk or bike ride is what ticks the holiday boxes, there are some perfect routes that take in brilliant distilleries. The Speyside Way has almost too many choices to consider, but based on rave reviews, I have to recommend Glenfarclas to rest your feet or wheels and enjoy a tour and a dram.

For a coastal wander, Fife's coastal trail lets you take in the renaissance of Fife distilling at Lindores Abbey or Kingsbarns distilleries, and the Hebridean Trail takes you from Barra to Harris and Lewis, with three distilleries to be visited on the way.

Perhaps cruising without the cruise ship is your thing? The perfectly named HopScotch routes with Scotland's CalMac ferries, will help you take in as many as 20 island distilleries from Skye and Raasay, to the outer Hebrides, Mull, Jura, Islay and Arran. Spotting seals, dolphins and whales is a regular occurrence, making the travelling as much part of the trip as the destination.

Amateur archaeologists may enjoy searching out the ruins of Scotland's old distillery sites, and for a bit of urban detective work, try Campbeltown or Edinburgh's port of Leith. The stones tell the stories of the previous distillery, blending and bottling buildings, which were in extraordinary abundance in the 1800's. Now part of new developments, with a good guide or just some real patience, you can pick out the sites of some fascinating Scotch history.

Historians can pick out their favourite period. Some ancient places have been used as sacred sites through history, from the time of the Picts and the Celts, right through to today. Discover the distilleries located close to revered ancient sites with enigmatic standing stones and carvings.



GlenAllachie, meaning "the valley of the rocks", is home to intriguing Pictish and Celtic stones, and Tain, home to Glenmorangie Distillery, has local ancient stones and carvings. Viking enthusiasts can't miss Orkney's Highland Park and the Isle of Lewis' Abhain Dearg Distillery, within sight of where the famous medieval Lewis chess pieces were found.

For a Georgian or Victorian treat, you'll be spoilt for choice. Aberfeldy Distillery has recreated an homage to the great John Dewar and his travels around the world, including a glimpse into the very first filmed advertisement (think of a Victorian version of "Mad Men"). Discover the distilling women of extraordinary acumen at Cardhu Distillery who, through the 1800's, worked at turning their distillery into one of the most successful in Scotland. The boom period of the 1800s left the Highlands of Scotland and our distilleries with a rich history and plenty of tales to tell.

I think I've now persuaded my family that it's always worth including a distillery or two in our vacation plans, as a gateway into the surrounding area. Whatever your family's interests, I hope I've inspired you too. create the perfect blend for your own holiday. •







Can the influence of a single person be so significant that it changes the face of a multi-billion-dollar global industry?

If that industry happens to be Canadian whisky and the person in question is Samuel Bronfman, the answer is a resounding yes. Through a combination of astute marketing, an obsession with high quality, and most of all, foresight and patience, the diminutive Bronfman made Canadian whisky what it is today. That is no exaggeration.

While others rushed to jump on the latest trend, Mr. Sam, as he was affectionately known, took no shortcuts, waiting until he had sufficient high-quality whisky to move into new markets. In the case of his proudest creation, Crown Royal, that meant 25 years building up enough mature stocks before entering the U.S. market. In the process, he revolutionized how Canadian distillers make whisky and transformed blending practices for whisky, rum and other brown spirits globally.

Teach A Man To Fish

The kid who once sold frozen fish door-to-door to help his family survive, almost single-handedly controlled Seagram Company Limited. At its peak, Bronfman knew Seagram's operations in intimate detail and was purported to be its most gifted blender. Under his guidance, Seagram grew into the largest spirits company in the world.

The notoriously foul-mouthed Mr. Sam was well-positioned to influence whisky-making practices in Canada and abroad. Seagram ran 41 liquor businesses in Canada, including eight operating distilleries. Its 100+liquor businesses in Asia, South America, the U.S. and the Caribbean included more distilleries on four continents.

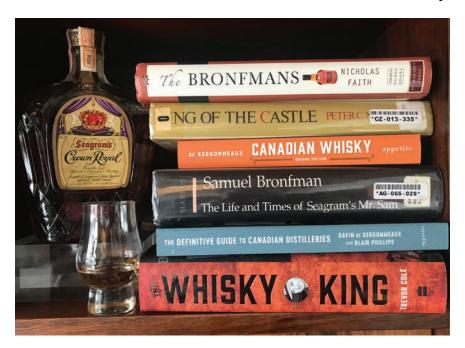
Mr. Sam's fascination with Scottishness led him to purchase half a dozen in Scotland alone. Glenlivet was his, as were Benriach, Caperdonich, Glen Grant, Longmorn and Strathisla. And he was not a caretaker. He listened to their people, then told them how he wanted them to make whisky. He also operated several prominent Scottish blending houses, maturing warehouses and ancillary businesses and built Allt-á-Bhainne, Braeval and Glen Keith distilleries from scratch. The jewel in his Scottish Crown was Chivas Brothers, from which he launched the powerhouse premium blend, Chivas Regal, to stratospheric heights.

As the popularity of whisky soared post-prohibition, Seagram created or reformulated four of the most successful blends of all time – Seagram's V.O., Seagram's 7 Star, Crown Royal, and of course Chivas Regal. These brands were so solid that when whisky declined in the 1970s, their sales continued to climb.

Mr. Sam's Legacy

All but V.O. remain among the most popular whisky brands today. Crown Royal, the number two selling whisky of any kind in North America is still the most popular Canadian whisky ever, outselling the next six bestselling Canadians put together.

But how did all this all come to be? It boils down to Mr. Sam's dedication to innovation and his insistence on releasing only top-notch whisky. Perhaps he was driven by sniping gossip that much of his early success and wealth came from selling Canadian-made liquor to



It boils down to Mr. Sam's dedication to innovation and his insistence on releasing only top-notch whisky.

American bootleggers during prohibition. Once prohibition ended, he indeed went out of his way to distance himself from bootlegging and make sure that Seagram's whisky bore no resemblance to prohibition hooch.

He began by looking for ways to make his whisky taste even better. He knew, for example, that the yeast used for fermentation influenced the flavour of whisky. What if Seagram's improved its yeasts? So, he hired scientists to collect yeasts for his brewers and distillers to test for flavour. The resulting collection of alternative yeasts included 200 potential new strains. Some of these still contribute flavour to Canadian and American brands Seagram once owned. With its proprietary yeast varieties, no one could match Seagram's whiskies.

But his search into flavour did not stop there. While other distillers focused on increased alcohol yields, Seagram contracted scientists at the University of Saskatchewan to develop more flavourful grain varieties. One result was a newly created triticale – a wheat-rye hybrid – that would thrive in Canada's climate. In addition, he worked with unmalted barley, buckwheat and all manner of other grains, all in pursuit of better and unique flavours.

One day, Mr. Sam walked into his blending lab and loudly announced that he wanted Seagram whiskies to have consistent flavour from one batch to the next, no matter what. He challenged his blending staff to figure out a way to ensure that though growing seasons changed the grain, those changes would not affect the flavour of the whisky.

It was a tall order, but the blenders came back to him with a solution. Use many different component whiskies and compensate by adjusting the proportions of other components when one of them changes.

REPUTED. SON W. REE





LIVE FAST, DRINK RESPONSIBLY® 291COLORADOWHISKEY.COM

@DISTILLERY291



With Bronfman's go-ahead, they distilled corn and rye separately, along with several different mixed mashes to create distinct spirit streams. They matured these individually, bringing them together as mature spirits. The result was a sea change in the whisky-making process. Seagram soon adapted it for its American brands as well. Before long, other Canadian whisky makers and brown spirits producers worldwide were embracing the concept. What some blenders in the U.S. today call the Canadian approach to blending whisky, began as the Seagram approach. Some retired U.S. blenders still recall with nostalgia the days when they made American whisky the "Canadian" way.

Using this approach, Seagram made V.O., Chivas Regal, Seagram's 7 and Crown Royal almost invincible to the onslaught of white spirits, and they continue to dominate the market today, two decades after Seagram Company Ltd. ceased to be.

...From Little Acorns Mighty Whiskies Grow

Mr. Sam's approach to making whiskycontinues to lead the way for Canadian whisky, five decades after his death. For example, from a Crown Royal Winter broad field of entries, Crown Wheat was recently named 2022's Canadian Whisky of the Year in blind tastings for the Canadian Whisky Awards. Three other Crown Royal whiskies, including the sublime Crown Royal Extra Rare 18-year-old, Crown Royal XO and Crown Royal 16-year-old Rye took home gold medals. The judges awarded Mr. Sam's Crown Royal Fine Deluxe a silver medal. It is common for whisky snobs to sneer

at Crown Royal, often without tasting some of its iterations. Unfortunately, this is usually a matter of label effect. Presented to consumers at whisky shows, Crown Royal Northern Harvest Rye consistently drew higher praise when tasted blind than when consumers knew what they were tasting.

As the pandemic comes under control, whisky shows will likely return. Why not take the opportunity to see Seagram's blending approach in action. First, taste Crown Royal Deluxe, then try some of its high-end variants, beginning with the 18-year-old Extra Rare, Crown Royal XO and Crown Royal 16-year-old Rye.

Winter Wheat might be a little more difficult to find. Since being named Whisky of the Year, it has pretty much disappeared from liquor store shelves. And because more and more people enjoy cocktails, we've included a couple specifically tailored to bring out the best in your chosen Crown Royal whisky. •

Crown Royal Aged 18 Years Old Fashioned

- 1 oz. Crown Royal Aged 18 Years Old Fashioned

Bold Method:

- Glassware: rocks glass
- glass with ice and stir until chilled
- Strain into a rocks glass over fresh ice and garnish with orange twist

Crowned Cranberry Buck

- 1.5 oz Crown Royal Deluxe

- Fresh cranberries & rosemary sprig for garnish

Method:

Combine ingredients in cocktail shaker (except ginger beer) add ice and shake. Strain over ice and top with ginger beer. Garnish with







Not Your Father's Bitters

By Angela Rolbe

"Time travel in a bottle"

is how Bennett Bitters describe their culinary cocktail bitters. Out of Queens, New York, Joseph Bennett and Yana Crow are a husband and wife duo blending organic spirit with the finest unique and exotic botanicals to recreate their favourite memories through taste and smell. Ask them how they come up with their flavours, and the answer you get sounds like a lovesick poem to a time and place. The bitters are born from inspiration and crafted to inspire.

The Wild Hunt Bitters are inspired by their mutual love of the Pacific Northwest, where Joseph grew up. Made with untamable botanicals from deep in the wilderness, to evoke the experience of a walk through the woods on a hot summer's day. This inimitable bitter carries layers of taste and smell that create a sensory synergy of woodland, herbaceous, and floral flavours.

Inspired by Yana's longing for the relaxing power of beaches, Bermuda Bitters combine fruit from orchids with tropical blossoms to transport the drinker to a tropical beach at sunset. It strikes the perfect

balance between rich tiki spice, ephemeral florals, and juicy red fruits.

These culinary fantasy flavour experiences are emblematic of the Bennett Bitters line, which are redefining what this mysterious and ancient cocktail ingredient can do in the modern world. But before we journey any further into Mr. Bennett and Mrs. Crow's apothecary of botanical mysteries, we should first answer the most basic question: what are bitters?

In terms of common cocktail practice; bitters is a catch all term for a concentrated, flavourful extraction of botanical ingredients used in small doses, usually dashes or drops, to augment flavours in beverages.

Why are they called bitters?

Before modern medicine, those little amber bottles with a bitter tasting liquid were taken as a means of delivering the bitter compounds found in certain herbs to the bitter flavour receptors on the tongue. When you taste something bitter, your body activates chemicals that aid digestion. Our ancestors knew this well and consumed bitter plant compounds with their associated bitter flavour for eons. So popular were these bitter herbs, that traces of them have been discovered in the teeth of mummies.

However, most people don't enjoy chewing on bitter herbs commonly used in bitters such as wormwood and gentian. It is much easier to take your "bitters" if they have been tinctured. Tincturing is the process of macerating, or soaking, your plants in alcohol for a period of days to months to extract, intensify, and preserve their potency.



One dropper full of bitters down the hatch is fast, and thus less of an endurance challenge than forcing yourself to chug a cup of bitter herbal tea. As the most practical way of consuming helpful bitter compounds, this strongly flavoured alcohol, full of aromatic terpenes, became known as bitters.

How did bitters become part of drinking?

Being culinary creatures seeking to make things more palatable; our ancestors naturally began to experiment with bitters, spirit, and sugar. They added bitter herbs to wine and beer (think hops). They made spirits and infused them with bitter herbs, adding sugar or honey. Here is the origin of the aperitifs, the digestifs, the vermouths, the amari (literally "bitter," in Italian).

When Jerry Thomas (1830-1885), the godfather of modern cocktails, was beginning the mixology tradition, bitters and cocktails went hand in hand. At that time the line between medicine and food was blurrier than it is today. Famous apothecaries (pharmacists from the days of yore) like Antoine Peychaud (d. 1883) invented cocktails like the Sazerac to feature his bitters and their touted medicinal benefits.

At the beginning of the 19th century, the word cocktail specifically meant "a stimulating liquor composed of spirits of any kind - sugar, water, and bitters" (Columbian Repository May 13th 1806). Back then, if you waltzed up to a bar and asked the bartender to make you a "cocktail", he would combine those and only those four basic elements together.

Then, little by little, drinking preferences developed into something more flamboyant, with colourful juices and tasty cordials. So that by the end of the 19th century, if you wanted a cocktail made simply with spirit, bitters, sugar and water (hopefully from ice), you had to ask for a cocktail in the "old-fashioned style".

Thus the Old Fashioned Cocktail was born into an era when shelves were full of hundreds



if not thousands of options for bitters. What type of bitters, then, would we add to make a true cocktail in the old-fashioned style today?

It was with this question in mind that Yana Crow and Joseph Bennett of Bennett Bitters crafted their organic Cocktail Bitters. Inspired by traditional pre-prohibition bitters, this blend features classic aromatics like cinnamon, nutmeg, cardamom, and orange peel to coax out the most ancient and precious flavours of your favourite mixing whiskey.

The makers noticed that those two or three bottles of bitters common to drinking establishments and your grandpa's bar are loaded with baking spices. It reminded them

of holidays, celebrations, and spiced cake. But since these are not your father's bitters, Bennett Bitters use organic carrots in their Cocktail Bitters to give them a mellow sweetness reminiscent of carrot cake. Tasting an old fashioned made with Cocktail Bitters, you could swear the ghost of Jerry Thomas took hold of your stirring hand while making it. (If this is the case, read further for a sure fire way to exorcise the ghost of Jerry Thomas from your stirring hand).

How do I use bitters? And why?

Sometimes called the salt and pepper of cocktails, or a bartender's spice rack; bitters are used to balance, integrate, and enhance flavours in drinks or food. The most common way to use bitters is to add drops or dashes when "building", that's mixology for putting together, a cocktail in your shaker or glass mixing pitcher.

Even a small amount of bitters will alter the flavour of a drink by adding both balance and complexity. Bitters tie flavours together. A few dashes of bitters added to an old fashioned, for example, will intensify those nutty vanilla notes while harmonizing the whiskey and sugar into a smoother, bolder cocktail of alchemical beauty. Alternatively, spritzing the top of the finished cocktail, with bitters from an atomizer, is an excellent way to harness the power of the bitters' aromatics. When visiting a shop that sells a variety of bitters you will surely see a few flavours come up over and over. There are many options on the market if you are looking for an orange bitters, celery bitters, or lavender bitters. More often than not, these bitters flavours consist of one or two notes.

The Bennett Bitters team finds themselves more drawn to unusual and complex blends of richness and subtle nuance, creating symphonies of flavour. Each Bennett Bitters blend contains ingredients radically unique for bitters as they push the limits of flavour. You are more likely to see rare and obscure ingredients in their line such as Icelandic moss, devil's club, and even real scorpions.



The inspiration for the Exorcism Bitters started while Joseph was reading about a Franciscan priest who used herbs and botanicals to help ward away malevolent spirits. What did those incense and poultices smell like? What was it is about those plants that made them a good choice to cure demonic possession? These were the questions Joseph was asking as he researched and tested the herbs before blending them into the flavour we now know as Exorcism Bitters. (Add a dash of these to your old fashioned to exorcise the ghost of Jerry Thomas from your stirring hand.)

For Bennett Bitters, inspiration comes as a flash of lightning from memory, feeling, or place and begins the process of flavour formulation. In order to create a finished product, Joseph and Yana work together to do deep research and perform hundreds of tests on the ingredients that go into their bitters blends. It can sometimes take years of research and development to release a flavour because they must align the formula perfectly with the intention and concept behind the bitter.

The alchemists at Bennett Bitters honour their creation by only using the best organic and wild harvested herbs and botanicals, from sources that practice both sustainable growing and harvesting practices. They use organic cane spirit exclusively from Organic Alcohol Company, in Ashland, Oregon, because cane spirit has a natural sweetness, a smooth quality, and is also gluten free. Historically crafted and alchemically inspired, these small batch, hand-crafted bitters are lovingly made to bestow the same joy, excitement, and passion that led to their creation.





The Macallan's Harmony Collection – Rich Cacao By Blair Phillips



World-famous pastry chefs Jordi Roca and Damian Allsop have teamed up with The Macallan for the first release in a yearly limited-edition series called The Macallan Harmony Collection. This first expression, called Rich Cacao, is inspired by the chocolate-making process and explores the relationship between whisky and chocolate flavours and how they intersect. There is a similarity between making whisky and chocolate, but pairing the two mediums is challenging.

Jordi Roca has already earned a reputation in the culinary world of being a pastry magician. Instead of waving a magic wand, hoping for the best, Roca draws inspiration from his ingredients, particularly chocolate, by blending colour, aromas, textures, and flavours to achieve what others see as impossible.

For Rich Cacao, Whisky Maker Polly Logan, looked for a specific chocolate note in whisky matured in seasoned European oak casks. She blended this malt with whisky aged in sherry-seasoned American oak. This whisky contained a sweet vanilla note that balanced the chocolate's bitterness. The whiskies were aged for an unspecified amount of time, then bottled and packaged in a box made from recycled cocoa husks and pods.

Creating harmony in any setting can be complex or simple, depending on the effect you are trying to achieve. For this whisky, it's a straight-up power chord of sherry notes. Dried fruit cake, raisins and candied citrus peel all complimented with cocoa and a dusting of spices. The nose suggests an immense palate, but all these flavours settle down into a straightforward sherrydriven whisky with a pleasing late bitterness comparable to what you find in dark chocolate, then adding light tobacco to the sherried finish. Decent on its own, but what a thrill it would be to taste this whisky next to one of Roca's creations to give their team-up some proper justice.

The Macallan A Night on Earth in Scotland

This Macallan release is another first in an annual limited-edition series. A Night on Earth in Scotland was created to mark the Scotlish New Year's Eve celebration, Hogmanay. The beautiful multilayered box by acclaimed Japanese-French illustrator Erica Dorn depicts the act of "first footing"

and New Year's fire rituals. It's a work of art only matched by the whisky inside. Tradition says that the first person who walks into your home on New Year's Day bearing gifts brings luck and good fortune for the coming year. If that luck is in the form of this whisky, then it's going to be a good year.

A Night on Earth in Scotland has spent an unspecified time in American ex-bourbon barrels and ex-Sherry casks. The Macallan's lead whisky maker, Sarah Burgess, created



this whisky based on her memories of Hogmanay, citing the vanilla sweetness of the whisky as representing the rich Scottish shortbread traditionally gifted at New Year.

This Macallan has captured the explosive pageantry of New Year's fireworks in this whisky and let those flavours soar into a spectacle. It's bursting with warmth and flavour with bright citrus peel, toasted nuts, clove, and vanilla. But, it's the interaction of the orange with the dried fruits, vanilla and spices on the buttery palate that radiates with pure deliciousness. Burgess has set the bar for this series incredibly high. Hopefully, that will become an annual tradition for this series. And if you do come across a bottle that hasn't been snapped up by a collector, rescue it and make it part of your celebration by opening it and enjoying it the way a whisky like this should be. •



No Longer a Pipe Dream



ad you swung a wooden shillelagh in any late 1800 tavern, you'd have hit a bottle of Irish Whiskey. The beloved Irish dew was everywhere. About 70% of the whiskey sold around the globe was made in Ireland. And they weren't blowing smoke when they told of its quality and value. The same holds with Peterson Pipes of Dublin, Ireland. In 1890, Charles Peterson patented "a certain new and useful improvement in Tobacco-Pipes," based on a revolutionary system that wicked moisture away from smoke, delivering richer tobacco flavours. Like Irish Whiskey, Peterson built his reputation on value, standards and tradition.

However, Irish Whiskey fell from grace by the mid-20th Century long after a shillelagh was an appropriate tavern accessory. Pipes followed and by the mid-1990s, the cigar boom all but snuffed them out. But Irish Whiskey has since made a comeback and once again, distilleries are springing up along the rolling green hills of Northern Ireland. And as they recapture genuine Irish spirit, they are also reviving traditions andrestoring uisce beatha, the Irish water of life. Not surprisingly, tobacco pipes, too, are rising from the ashes. Makers such as Peterson never gave up. Now they are gaining new fans as people discover the value and tradition of pipes for the first time. It's time they came together. Let's pair the finesse of Northern Irish Whiskey with the master craft of a Peterson's pipe.



The Sexton Single Malt with Peterson's Dracula Smooth 03 Fishtail

The Sexton's Alex Thomas pours her soul into her whiskey. She created this one for those who enjoy whiskey and those who are not quite sure. To achieve her vision, she filled sherry casks from the Antonio Páez Lobato cooperage in Jerez, Spain, with spirit made from malted barley grown on the southeast coast of Ireland.

A top hat-clad skull on the label evokes a story that circles back to the whiskey inside the black hexagon-shaped bottle. The church sexton's role included maintaining the graveyard back in the day. This made sextons caretakers of precious things.

Thomas sees herself as the sexton of the distillery's laid to rest whiskey barrels and she passes her role onto you as her artistry comes to light in your glass. Oloroso sherry casks lend the Sexton whiskey a dark vibrant hue with a deep rich nose of honey malt, stone fruits and chocolate almonds carrying over to the palate where it joins dried fruits such as figs. Citrus zest and spices linger through the finish.

Peterson's Dracula Pipe series shares this narrative. The pipe's story is not dark but celebratory, commemorating Irish author Abraham "Bram" Stoker, who famously penned Dracula in 1897. The Smooth 03 pipe from the series captures Peterson's house style with a polished jet-black finish. A nickel band and swirling red-black acrylic fishtail stem complement the attention to detail in the Sexton's flavours.



The Quiet Man and Peterson's Rosslare Classic Smooth B10 Fishtail

Ciaran Mulgrew drew inspiration for The Quiet Man from his late father. John Mulgrew owned and worked behind his Belfast bar for 50 years. He earned a reputation as a quiet man, a proper bartender who listened discretely to his customer's woes. The whiskey blends a high ratio of single malt to grain whisky, first aged in ex-bourbon casks, then re-casked for secondary ageing in first-fill bourbon barrels.

Derry in over a century, with a sunshine straw tint matching the stunning yellow-orange amber acrylic stem of Peterson's Rosslare pipe. The Quiet Man and Rosslare are recent additions to the Irish landscape and just as captivating. The pipe's two-toned smooth finish and silver mount pair aesthetically with the whiskey's primary tones: cereal grain and pleasing honey sweetness. If he had had The Quiet Man on his bar, the conversation among its delicate flavours of berry fruits, oak, vanilla and brown sugar might have tempted even John Mulgrew to shout about it. Here's hoping he does that now with the angel's share.

Photos taken at Toronto's Brigham & More, where Peterson Pipes are availble in store. www.brighamandmore.com



ADVENTURES RUN ON TENNESSEE WHISKEY

Discover timeless craft secrets, immerse yourself in the local culture, learn more about Tennessee's storied history and traditions, meet some iconic distillers, and taste where legendary spirits came from on the **Tennessee Whiskey Trail.**

TNWHISKEYTRAIL.COM

@TNWHISKEYTRAIL



Dunville's 1808 Blended and the Peterson System Pipe 314 Sandblast

Nestled along northeast
Ireland's Ards Peninsula,
the Echlinville Distillery
has done something
extraordinary – they
have revived the Dunville
brand made famous
over a century ago by
Royal Irish Distilleries.
Going back generations,
when Charles Peterson
carved his first pipe,
the name "Dunville"
was synonymous with
Northern Irish whiskey

Going back generations, when Charles Peterson carved his first pipe, the name "Dunville" was synonymous with Northern Irish whiskey.

But Royal Irish's rise to fame ended with tragedy in 1931 when Robert Lambart Dunville died at 38. World War I took his

brother, and the last surviving sibling had no interest in distilling. Without the brothers, the distillery lost its way and shut its doors for good in 1936, becoming a footnote in history.

Shane Braniff came from a farming background and wanted a feed-to-glass distillery using barley grown on his Ards Peninsula farm. Inspired by Dunville's legacy, Braniff set out in 2012 to restore

Dunville's former glory. In doing so, his Echlinville Distillery became the first new distillery in Northern Ireland in more than 125 years. While its whiskey ages, Dunville's 1808 blends 4 to 6-year-old malted barley and grain whiskey top-dressed with the distillery's pot still whiskey aged in ex-bourbon oak casks.

The rugged whiskey has a grain-blasted flavour matching the sandblasted Peterson System Pipe 314. Along with lemon and sweet vanilla, the whiskey's classic pot-still white-pepper spice fires up your mouth without biting your tongue. Echlinville describes the whiskey as strong and uncompromised, bold and confident, charming and honest, pairing beautifully with this visually appealing pipe and its matching history.

The System Standard pipe has been a staple in Peterson's catalogue since 1898. This model's bent Billiard-shaped pipe has a classic muscular charm and a sturdy nickel military mount that easily lets you dismantle it for cleaning. Under the hood, the design of the pipe's chambers cools and dries the smoke to the stem. The stem curves like a swan-necked still to its trademark P-Lip tip that draws smoke upward, so that it won't bite the tongue. Like Dunville's, this pipe sparked tradition and innovation that uphold today.



The Hinch 5-year-Old Double Wood and Peterson's Speciality Rusticated Nickel Mounted Barrel P-Lip

The Hinch 5-Year-Old puts a contemporary twist on a traditional bold and spicy Irish whiskey. Hinch is fashionably aged for a year in virgin oak after blending single malt and single grain whiskey aged for four years in ex-bourbon casks. It's just like the streamlined Peterson's Specialty Rusticated Nickel Mounted Barrel P-Lip pipe with its rugged old-world texture. This pipe's chic nickel fitment and jet-black stem give it a Hinch-worthy and stylish finish. The pipe's rugged textures pair effortlessly with the whiskey's bold new oak influence. Hinch charges the palate with expected oak-drenched vanilla and spices, then adds a creaminess as it transitions late-palate into sleek, fresh fruits with cereal-forward biscuits and chocolate. Its elegant consistency behind the boldfacing layers is a character shared with the pipe. This is where a Peterson pipe and Irish Whiskey intersect: accessible, without sacrificing standards. •

 $Photos\ taken\ at\ Toronto's\ Brigham\ \&\ More,\ where\ Peterson\ Pipes\ are\ availble\ in\ store.\ www.brigham\ and\ more.com\ Pipes\ are\ availble\ in\ store\ www.brigham\ and\ more.com\ Pipes\ are\ availble\ pip$





A field guide to growing

Canadian whisky in Ontario

By Dana Dickerson, Grain Farmers of Ontario

he concept of provenance is not new to whisky enthusiasts, many of whom obsess over the origins of their spirits, maintaining encyclopedic knowledge of the regions and distilleries that their favorite dram hails from. For Canadian whisky, our distillation heritage, techniques, and masters are well documented. But true whisky provenance starts beyond the distillery, in the farmer's field and for much of Canadian whisky, that journey starts in Ontario. The following is a guide to some of the grains grown in the province that are integral to Canadian whisky's unique identity.

A Diverse Grain Bill

Really unique to Ontario's grain farming story is the diversity of field crops that our farmers grow, which means that distillers have a great deal of choice in sourcing locally. There are 28,000 grain farmers in Ontario growing barley, corn, oats, soybeans, wheat, rye and more. The crops they grow cover over 6 million acres of farmland across the province, generate over \$4.1 billion in production value, result in over \$18 billion in economic output and are responsible for over 75,000 jobs in the province. Most farmers grow a rotation of crops, switching up what they plant

each season based on signals from the marketplace and the needs of their individual farm.

Canadian corn

Making up a significant proportion of the mash bill for most ryes, Ontario corn is the cornerstone of Canadian whisky. Ontario leads the nation in production, producing over 60% of Canada's grain corn. 2021 was a record year with 9.4 million metric tons produced. Canadian distillers use about 320.000 metric tons of corn annually and they represent the fourth largest buyer for Ontario corn farmers. Yellow dent corn is the dominant type grown and local production serves the needs of major local distilleries like Hiram Walker in Windsor, Canadian Mist in Collingwood and Forty Creek in the Niagara region. But there are niche varieties grown as well, and in recent years distillers have been experimenting with white corn,



blue corn and even sprouted corn. The utility and value of the grain doesn't stop at distillation - dried distiller's grains, the byproduct of alcohol production, are typically sold to livestock farmers as feed rations, supporting a circular economy and reducing food waste in the province. Ontario corn is as prized by livestock feeders as it is by local distiller with the Ontario Corn Fed Beef program crediting the corn plant for its contributions to local Ontario beef's rich, full flavour and ample marbling. Beyond food and feed uses, Ontario corn also goes into industrial applications, like ethanol to fuel vehicles and for use in hand sanitizer.

Winter Wheat

When the average Canadian thinks of wheat farming, their thoughts inevitably travel to the prairie provinces where the majority of Canada's total wheat production occurs. But there are a diversity of wheat crops grown across the country, differentiated by planting season, class and variety. In Ontario, the majority of the wheat grown is winter wheat, which is planted in the autumn and harvested from mid-summer to early autumn. This year in particular, the term "winter wheat" might trigger associations with Manitoba, where the Canadian Whisky of the Year, Crown Royal's Noble Collection Winter Wheat is distilled. But it's Ontario that leads the nation in winter wheat production, growing over three quarters of Canada's winter wheat crop on average. In 2021, the province produced 2.5 million metric tons of winter wheat, 89% of which was soft red winter wheat.





Barley and Rye

Barley and Rye production is relatively limited in the province compared to corn and wheat. In many cases, Canadian whisky featuring those grains ends up being a marriage of Ontario grains with those sourced from other provinces. While distillers big and small do source barley and rye from Ontario growers, production volumes aren't typically at a level for them to do so exclusively. Due to their more niche nature in the province, the premium associated with Ontario malt barley and rye might not always be economical for distillers.

There are a number of reasons for Ontario's leadership in winter wheat, but mostly it comes down to the suitability of soils and climate, agronomic benefits of growing winter wheat and the strength of the local demand. Ontario is home to prime agricultural land with high capability soils for agriculture, which are naturally rainfed with almost no reliance on artificial irrigation. Unlike wheat that is planted in the spring and grows over the summer, winter wheat is planted in the autumn, where it begins to germinate and then must survive the winter. In the spring, it resumes growing and reaches full maturity around July. Ontario's temperate climate is generally well suited for this compared to other regions. Keeping wheat in the soil over the winter rather than leaving the field bare provides a number of environmental benefits for the farmer's field. It can reduce soil erosion, improve soil health, builds resistance against drought and help reduce the need for nitrogen fertilizer. Importantly for the farmer's bottom line, it can help increase yields in other crops within their field's rotation, such as corn and soybeans. This makes it a sustainable grain choice both for the whiskymaker who values



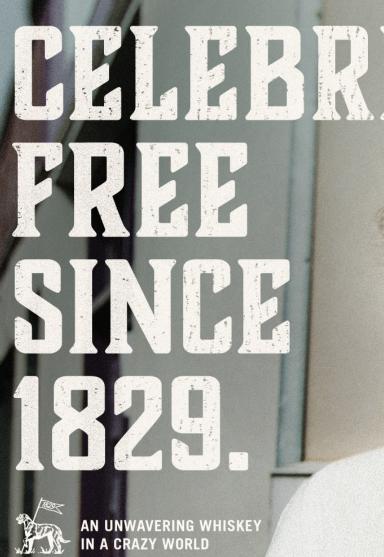
So those whiskies that feature 100% locally sourced statements are an extra special treat for Ontario whisky enthusiasts.

The Ontario grain farming story unique, diverse and intrinsic to that of Canadian whisky.

sustainable sourcing and for the farmer. Finally, Ontario farmers grow winter wheat to meet the local demand across a range of products. Distillers value Ontario red winter wheat for the sweet. mellow character it imparts into spirits, which has a strength of character that can hold up in a barrel over time. But there are a number of other products that drive demand for the grain in the province and Ontario winter wheat is used in breakfast cereals, cakes, cookies. crackers and more. Grains that don't meet quality requirements for food uses go into livestock feed and pet food.

Ontario grain farmers are passionate about their contribution and the industry embracing local sourcing. Next time you have the chance to visit a distillery or speak with a whisky master, ask them about where the grain is coming from - it's likely they'll be just as passionate.

Dana Dickerson is the Manager of Market Development at Grain Farmers of Ontario, the province's largest commodity organization representing 28,000 barley, corn, oat, soybean and wheat farmers. For more information on Ontario grains, visit www.goodineverygrain.ca. ♦







Tullamore

The Legendary
IRISH WHISKEY



TULLAMORE EL D.E.W.:.., IRISH WHISKEY

102

DE William

GLASSES UP TO RESPONSIBLE DRINKING. TULLAMORE D.E.W. IRISH Whiskey, 40% Alc./Vol. (80 Proof) ©2021 Imported by William Grant & Sons, Inc., New York, NY

First Canadian Distillery

to be Craft Malt Certified

By Gary James



Hamill Farms is a grain farm founded in 1929 in the heart of North America's primary barley growing region. John Hamill, the 4th generation owner of Hamill Farms, discusses parallels of farming and distilling, "It's a great feeling getting to see where the grains that I put my heart and soul into end up. It's interesting to see how some of what makes great barley is the same as what allows distillers like Jacques and Daniel to make great whisky: close monitoring throughout the process and responding to the unique needs of each crop / batch. We need to harvest at the right time to maximize germination power and consistent kernel size. Similarly, Jacques & Daniel need to do certain things at the right time to maximize certain flavours and minimize other flavours."

In December 2021, Bridgeland Distillery became the first Canadian distillery to be Craft Malt Certified from the Craft Maltsters Guild. For them, it is an important recognition that is aligned with the distillery's founders' vision; meticulous attention to detail in selecting ingredients. Their primary grain supplier and sole source for malt is Red Shed Malting in Penhold, Alberta, just 100 km north of the distillery.

In whisky, there are very few levers that can be pulled to improve and differentiate a product. In Single Malt Whisky, more so than any other spirit, malt barley reigns supreme. Both the quality and the story are paramount in the mind of the connoisseur. Being a Craft Malt Certified distillery sourcing barley from Hamill Farms that is malted by Red Shed Malting helps provide assurance of both.

Malting is the process of transforming barley, and other grains like wheat, oats and rye, into a usable ingredient for brewers and distillers. Joe Hamill, Maltster for Red Shed Malting explains, "Being the missing link between the farmer and the distiller puts us in the unique position to more intimately link the finished product to the land where it comes from and the farmers who nurtured the grain. The team at Red Shed prides itself on being able to help create that connection back to the farm for distilleries like Bridgeland and their customers."

Red Shed Malting is a member of the Craft Maltsters Guild. Their mission is simple: craft products deserve craft ingredients. The Craft Maltsters Guild is an industry association giving a voice to small batch, independent craft maltsters. By working together they are helping bring heart, diversity, relocalization and excitement to the marketplace.

The Craft Malt Certified Seal helps provide customers the assurance that their values are a good match with the product, the producer, and their suppliers. The best quality ingredients, created by small, independent maltsters delivered with information on the provenance of the grains.

For Jacques Tremblay and Daniel Plenzik, owners of Bridgeland Distillery, using hand crafted quality ingredients is one of the three main factors why they are making award winning Premium Craft Spirits. Jacques explains: "We are Craft distillers because of the passion we bring, how we do things, and what quality raw ingredients we choose to use."

The malted barley they use is a foundational piece of the overall flavour profile and terroir of the resulting whisky. Daniel explains: "With whisky, the main flavour contributors would be the grain, the water, the yeast and the barrels you use. We want to make the best possible choice for each of these components."

Jacques concludes: "It is interesting when we are sampling this whisky-in-progress to connect some of the notes coming from the barley that we detected when we first toured Hamill Farms and Red Shed Malting 4 years ago and tried some of the latest barley varieties."

Bridgeland Distillery single malt whisky will be released this coming July after a 3 years maturation cycle in new american oak casks and ex-bourbon casks. The owners are confident that the hand crafted malted & roasted grain from Red Shed Malting will be front and centre in the overall flavour of the resulting product. •



Test Your Whisky Wisdom

Gillian Murphy
Tullamore DEW
Ambassador, East Region,
William Grant & Sons Inc.

Q-A. While Tullamore DEW is both a triple cask matured and a triple distilled Irish whiskey, it is most famous for it's iconic triple blend. What are the three spirits used in Tullamore DEW's iconic blend?

Q-B. The 'D.E.W.' in
Tullamore D.E.W. stand
for the initials of a man
who was instrumental to
the success of the Tullamore
Distillery back in 1829. He
joined the distillery at the
age of 15, living upstairs in the
malting barns and became
distillery manager by the age
of 25. What was his full name?

James Neil Brand Ambassador, Beam Suntory

Q-A. Kilbeggan was Established in 1757. It is the oldest distillery in Ireland and the world. On every neck of our bottles we have an image of two people shaking hands. What does this represent?

Q-B. What is Kilbeggan's difference when it comes to distillation?

Derek King, Powers Global Brand Ambassador

Q-A. The POWERS brand was established in 1791. The brand and family alike steeped in heritage and history with some of the most amazing Irish whiskey stories coming from inside the walls of the Old John's Lane Distillery. The iconic Diamond P became one of the first registered trademarks in Ireland in 1877. POWERS were known innovators also, what year did POWERS become the very first company to bottle a miniature spirit, or as we call it, the "baby POWERS"?

Q-B. The POWERS brand has recently gone through a label and bottle change. Gold label carrying the iconic red Diamond P, three swallow wearing teal blue and John's Lane in striking metallic silver. The bottle is inspired by the silhouette of our famous pot stills, but do you know where the inspiration comes from for all or any of these colours?

Sarah Kennedy McConnell's Irish Whisky Brand Ambassador

Q-A. Signature cocktails and serves are a great way to celebrate your whisky. It is important that the ingredients in the serve work well with the notes in the whisky. Also, as McConnell's has a story to tell, we have named our signature serve after a significant event in our history. What's the name of the cocktail serve and why?

Q-B. McConnell's relaunched their brand in March 2020, their first release was an Irish blend of grain and malt whiskey, aged in select bourbon barrels at 42% ABV. In Ireland, whiskey must be aged for at least 3 years before it is can legally be called an Irish Whiskey. What is the age statement on McConnell's first release? •

Whish ky









he journey I have been on since my first days fresh out of college to now owning a brick and mortar, boutique whiskey shop has been an ironic one. With Amazon and the other e-commerce goliaths in the world, brick and mortar has been dying a slow death for well over a decade now. My career before whiskey was designing and manufacturing luxury retail store environments for a Swiss watch and jewelry company. After a few years of jetting around the world building storefronts I could see the writing on the wall, retail was not the future. On the flipside, I also noticed how fast online marketplaces in our industry were growing. With this sort of quick growth though, it can leave windows of opportunity for those consumers that want the personal touch and engagement, a community to be a part of.

While working in retail store design, I observed that whisky was the drink of choice while out to dinner with clients. I quickly found whisky to be my drink of choice as well, particularly peated Scotch. I loved savouring the aromas and unpacking the bold taste. My new interest in whisky quickly developed into a hobby as I found myself drinking everything from Speyside whiskies to Bourbons and Ryes.

Reinventing Retail One Bottle at a Time

By Holly Seidewand - Co-Owner of First Fill Spirits



One evening in Oakland California, as my roommate and I were sipping Lagavulin 16, we began chatting about careers and next steps in our lives and I realized I had to make a change. I did not want to witness the decline of retail firsthand. My roommate and I, now but a few drams deep, decided I should work in whisky. My friends always turned to me to pick out their next pour or tell them what rye should go in their Manhattan. I stopped in the bookstore the next day and picked up my first, and still my favourite, whiskey book: "Whiskey" by Michael Jackson.

After marking it up and re-reading it multiple times, I knew I was ready to level up in the whiskey world. I got on the internet and started researching whiskey education programs. Mind you, this was back in 2015 and if you weren't in Kentucky near the Bourbon Trail, it was difficult to find anything of substance. Educational opportunities within spirits and whiskey in particular have exploded in recent years, but I was a bit too early. I kept returning to the Wine and Spirits Education Trust (WSET) because at least it had spirits in the name. After a few phone calls I was registered for the next set of classes at UC Davis. After just a few weekends of study and classes, I should have known that a program like this in California wine country would be focused on alcohol produced from grapes and I wasn't there to learn about wine.

Frustrated, I leaned upon advice from my father: "if you just show up, you've already beat out most people". Taking the first step towards something gets you closer to your goal than you think. I decided I needed to pack my bags and go to these whisky distilleries to absorb everything I could. I wanted to meet these people, and learn their processes to truly get my foot in the door and see where I wanted to be within the industry. I pulled out a sheet of paper and started planning a worldwide tour to experience as many distilleries as possible. It would become a syllabus of sorts for what I would call my



"whiskey master's program". Off I went diving in the whisky world with a backpack and empty notebooks.

Scotland would be the first stop on my tour de whisky since it was my first true love. Next was Ireland, Japan, Tasmania and then wrapping up back home in the United States - mainly Kentucky and Tennessee. With my life packed into my 70-liter hiking backpack, I was ready to go. I stayed at Airbnb's where I could rent out a single room (more privacy than a hostel) but still would have the opportunity to meet locals who could potentially ease the loneliness of solo travel. There was also the chance that my hosts may be connected to the whiskey world themselves, especially in rural parts of Scotland and Ireland.

Throughout my travels I was able to visit and document well over 100 distilleries, and even intern at two of them! The capstone of my travels was earning my Certificate in Distillation from the Institute of Brewing and Distilling through Midleton Distillery in Ireland. Because of this program I connected with and formed many friendships, both within and beyond the whiskey industry. Everyone from distillers, to marketing managers all the way through to grain merchants. Anyone who would talk to me, I was there ready with my notebook in hand

and questions to match. I documented all of this through a blog and Instagram account, "Her Whisky Love". I didn't realize it at the time but eventually people would ask if I was retracing the steps of the beloved Alfred Barnard book from the late 1800's called "The Whisky Distilleries of the United Kingdom". It was not my original plan to impersonate this man on horse and buggy from the 1800's, traveling around Scotland meeting excise men and telling distillery tales, but our journeys did have a lot in common.

I was fortunate to secure a job for when I returned from my travels - thanks to my passion for whisky and the following I had built on social media. I moved to Boston upon my return and worked as the whiskey specialist for a small, family chain of liquor stores in Massachusetts. From there I was asked to join the Bacardi team to re-launch and shine light on their single malt brands. The single malts that I was responsible for within North American included Aberfeldy. Craigellachie, Aultmore, Royal Brackla and The Deveron. Both of these roles were fantastic and taught me an invaluable amount about the struggles that exist for any small brand trying to make it here in the United States. The major hurdles being the three-tier system and the fact that every state enforces their own liquor laws.

Why weren't all of the small brands I saw during my travels even trying to be represented here in the United States? Or if they did make their way here, they were underrepresented and left to fade away on a shelf where they didn't belong.

Between independent bottlers, small craft producers in The United States and New World Whisky, I had seen and tasted so many different styles of whiskey on my travels that I knew there had to be a better way to market these small brands. Then it hit me - the best way to go about telling the stories of these mostly unheard-of distilleries was by channelling my old ways, a true hand-sell, at a brick-and-mortar store. I feel there is something emotional about whiskey, a fiery passion that wants to be fed and if there is someone there to guide you then you have something truly magical. First Fill Spirits is where our passion is met with quality products and education. This is how my business and store came to be. In an interesting way, I felt as if First Fill Spirits was a reincarnation of some of my favourite brands and independent bottlers from Scotland that started as small shops and merchants. Those seemed to work out okay, giving us fantastic whiskey brands such as Gordon & MacPhail along with others we love to explore even today. My good friend Charles (who I met at a distillery in Kentucky!) and I both share a passion for underrated, underrepresented brands that deserve more attention. We keep our focus away from the mainstream whiskey scene, and rather on whiskey that we feel is fantastic but not getting the recognition it deserves on a random liquor store shelf. We feel there is no such thing as a bad whiskey and I absolutely enjoy a mainstream pour every once and a while, but these larger brands can afford to play with the big chain stores and execute massive marketing campaigns, while not every emerging brand can.

At our shop, First Fill Spirits in downtown Saratoga Springs, New York, you will find different sections that take you on a quick trip around the globe. We start

with an area for Scotch Whisky lovers, lined with independent bottlers, blended malts, alternative blended Scotch and many of the newer Scotch Whisky distilleries such as Ardnamurchan and Wolfburn. Next, we have the North American Whiskey section which is sprawling with Bourbon from all over the country, not to mention Rye, American Single Malt, Canadian Whiskey and even light whiskey. Pick one to sample, take a seat on our Terra Cotta orange couch, and open one of our educational books to learn something new. As we continue on your quick whiskey trip through time, we also have choice selections from Ireland, Japan, Canada and beyond. Finally, we have our new world section!



This section is a labour of love for me; we have fantastic whisky coming from all over the world including Germany, Poland, Denmark, India and more. I love seeing the shock and awe on people's faces when they look at where all of these bottles come from. For some added flare we also have all of our personally chosen shop exclusive single barrels which are a true reflection of Charles and my palates; we love sharing our experiences with our customers and this is a great way to do that.

With all of this, you'd think it would be difficult to service a large number of customers. It can be daunting but we are passionate about providing the education

and guidance that people crave, but don't have time to find in piecemeal articles or unreliable online stores. We want to help our customers become that person who will go on to guide their own group of friends and bring them into our community of alternative whisky, recruiting people who are looking to challenge their palates and push the boundaries of the industry one bottle at a time. I have not forgotten about the demise of retail within many industries from my past life; we have invested a lot of time and energy into our e-commerce platform. Charles and I have spent many hours and weeks developing and fine tuning our website, truly making it an extension of the store, a reflection of us complete with our tasting notes, personal opinions on why we stock that bottle, and all of the details you could ever think to ask about a particular whisky.

We strive to be the launch pad for brands that have spent decades working to perfect their craft and create their vision of a perfect whiskey. I hope they now know their whiskey is safe with us and we intend to show them to the world. It won't just gather dust on a shelf because no one at the store knows how to talk about it or they didn't have the marketing budget for a brand ambassador. We are their home; their mini brand ambassadors. We have it on our shelves because we believe in it - let us show the world how great these whiskies are! •









Made up of nine sites, across seven towns, the Trail is one of Moray Speyside's must do activities.

Beginning at the heart of our trail, we have the only distillery started by a woman, Cardhu, which stands out with its unique history, whilst also being home to the world-famous Johnnie Walker blend. Visitors can take part in Cardhu's 'Flavour Journey' tour, a full-sensory, field to glass experience which ends with a tutored tasting and cocktails.

Visitors looking for a premium dram, can head to neighbouring distillery Glenfiddich, where they can see firsthand how the world's most awarded whisky is made as a part of its guided exhibition and highlights tour, before sampling 12 year old, 15 year old, 18 year old and 21 year old Glenfiddich for themselves.

For those keen to see the traditional methods that bring casks to life, The Speyside Cooperage's five star exhibition will take you through the lifecycle of the cask and see the coopers hard at work. If opting for the VIP tour, visitors will experience the sights, sounds and aromas of the working cooperage whilst witnessing the Coopers repair and fire casks at lightning speed - providing fantastic

photo opportunities. After that, it'll be time to relax in the coffee shop with a single malt in hand.

Whilst still inland, Glen Grant Distillery is definitely worth a visit for those seeking a picturesque afternoon nestled in the historic distillery gardens, followed by an expert-guided tour and a dram in the newly renovated tasting room.

As a whisky enthusiast, or a newcomer, time spent at Strathisla will be a sensory experience, both memorable and informative. The distillery with the largest tour selection, Strathisla allows you to spend some time in expert, yet informal company, discovering the array of flavours, and the rare skills needed for blending them.

Heading North, you'll find Glen Moray, Benromach and Dallas Dhu. Glen Moray has been distilling on the banks of the River Lossie since 1897. Nowadays, visitors can learn about the classic Speyside malt from the experts through guided tours before returning to their cafe, where you'll find a range of tasting flights and the best of Scottish produce.

A boutique distillery, with a dram not to be underestimated. Benromach lies in the historic town of Forres, where three

distillers orchestrate every second of the distillation process by sight, sound, touch and smell. A method unlike any other on The Malt Whisky Trail which can be experienced via virtual tour.

Dallas Dhu distillery may not produce whisky anymore, but the site remains a fascinating place to learn about the history of Scotch malt whisky. Step back in time to see how whisky was made in the 1900s. Get up close to the old machinery and processes which helped make Speyside whisky a global brand through an audio-guided tour and sample a dram for yourself.



Last but certainly not least, sitting in a wild and remote Glen, with history laced with drama and intrigue, lies The Glenlivet Distillery. Here, you can experience the rare conditions of our remote location and learn how our founder, George Smith, established the first licensed distillery in the parish of Glenlivet, and defended it from smugglers. To this day, the distillery continues George Smith's vision to break traditions, set new standards and move things forward; selecting exceptional unique casks, finishes and liquids and delivering unique serves and cocktails to open up the world of single malt to all. Glenlivet offers three immersive tours with something to suit everyone.



Whilst a trip to Speyside wouldn't be complete without a visit to a distillery and learning about our native drink, we hope everyone, whether you're staying a for a long weekend, a week, as a part of a group or individually, takes the time to explore the rest of what Malt Whisky Country has to offer.

Here in Moray Speyside we're blessed with whisky heritage going back centuries, but that's not all we have for the history buffs. Learn about The Picts at Sueno's Stone and Burghead Wall before visiting the ruins of Elgin Cathedral which still contains some of the finest surviving 13th century architecture in Scotland. For those staying a little longer, head out past Forres and visit the beautiful grounds of Brodie Castle, also home to the National Daffodil Collection.

make The Malt Whisky Trail a fantastic place to get outdoors and get active.
From The Moray Coastal Cycle Path and National Cycle Network Route One to The Glenlivet Mountain Biking Trails working their way through the stunning Glenlivet estate, these trails are an ideal way to experience local wildlife as part of a thrilling ride.

For those looking for an adventure along the coast, towards the north of the trail lie Lossiemouth and Findhorn, seaside towns packed with character and offering a range of yachting and water sports for all ages and abilities including windsurfing, power boating, and dinghy sailing.

Foodies planning a trip to Moray Speyside will not fall short of delicious menus from independent cafés, seasonal meals in a relaxed atmosphere. If you're in the mood for a dram, you're in luck, simply head upstairs to the hotel's Quaich Bar where you'll get to choose from over 700 single malts and learn from the talented bar staff.

Of course, many of our partner sites also have fantastic places to eat and drink. The visitor centre at The Glenlivet boasts a bright and bustling cafe. In Dufftown, the specially converted Malt Barn at Glenfiddich serves fine local food throughout the day, while in Elgin, the Glen Moray distillery is a very popular lunch destination.

When it comes to accommodation, The Malt Whisky Trail is home to an array of wonderful places to stay while you explore the Moray Speyside region. From campsites to luxury hotels and everything in between, The Trail can accommodate groups of all shapes and sizes. Where you choose to base yourself is up to you, and what kind of thing you enjoy doing. You might prefer to stay within a walking distance to your favourite distillery or whisky bar, and not have to worry about driving. Or you could choose between a coastal stay on the Moray Firth, or the forests and mountains of the Cairngorms further south. None of our sites are more than 50 minutes' drive from each other, so wherever you choose to stay you will be able to enjoy the best of the trail.

As you start planning your next getaway, weekend break or staycation, we hope The Malt Whisky Trail makes it onto your list. To find our full list of itineraries, with links to accommodation and activities please visit our website which also has more information on the individual sites.

Our whisky feels at home in Scotland, we hope you do too. •



Travelling the length of The Malt
Whisky Trail, you can't help but
have your breath taken away by the
sweeping landscapes. To the north,
you'll find award winning beaches and
charming seaside towns. To the south,
you'll discover tall forests, dramatic
mountains, and the mighty River Spey.
This unique landscape – encompassing
the best of Scotland – is more than just
a pretty feature. It's the backdrop for
a whole host of outdoor pursuits that

restaurants, food trucks and larders. Those going down the self-catering route will no doubt find themselves exploring The Speyside Larder located in Aberlour, or heading to specialist butcher, John Davidson's, for locally sourced meats and freshly baked goods. If you're looking to dine in style after a day of discovery, head to The Dowans Hotel for local game, fish and other Speyside delights or The Craigellachie Hotel's Copper Dog Pub which serves







he Fairmont Empress Hotel, Canada's Castle on the Coast, sits proudly at the centre of culture and history in Victoria, British Columbia, Canada. This is the best of all worlds - where contrast meets distinction, opulence blends harmoniously with the understated and fabled history meshes with memorable affairs. Like a great cocktail, this award-winning Victoria hotel and National Historic Site is an alluring blend of classic and sophisticated, vintage and cutting-edge: Where Modern meets Iconic.

Steeped in History

Fairmont Empress is a destination hotel known for its historical importance as part of the original CP Hotels. The Empress Hotel opened on January 20, 1908, and since that day the property has been the social hub of the city, playing host to its share of royalty including King George VI and The Queen Mother, as well as Queen Elizabeth II, Will and Kate, Prince Charles and Lady Diana. Hollywood's elite of yesteryear and today have also graced the grand Empress including Rita Heyworth, Bob Hope, Bing Crosby, John Wayne, Harrison Ford and Tori Spelling to name but a few.

Recognized as one of the 21 most iconic hotels in the world by National Geographic Traveler, the Empress Hotel completed a remarkable \$60+ Million restoration in late 2017 that celebrates its proud history while moving the hotel into a new era of modern luxury; transforming this iconic property into an elegant must-visit destination for the world's discerning travellers.

The Empress offers 464 elegantly appointed guest rooms and suites, Willow Stream Spa with signature West Coast experiences, Q at the Empress Restaurant featuring Pacific Northwest cuisine and award-winning wine list and Q Bar's regionally focused cocktail culture. Time is precious, especially when travelling; Fairmont Gold at the Empress is a privileged hotel-within-a-hotel experience, offering a highly-personalized, luxurious experience. Carefully curated by the hotel's culinary team, the Fairmont Gold Lounge offers an abundance of unique



and flavourful choices to delight even the most discerning guest. Offerings include complimentary hot breakfast, afternoon snacks, cocktail canapés and sweet treats, as well as a self-serve honour bar.

Steeped in tradition, Fairmont Empress has been home to Victoria's grandest ritual of afternoon tea since January 1908 and during the summer months serves Afternoon Tea to more guests than most hotels in London, England. The experience takes place in the elegant Lobby Lounge, an airy space that channels

turn-of-the-century elegance with modern refinement. Guests sip exquisite teas that are ethically sourced from the top tea producers in the world, surrounded by history and a view of Victoria's picturesque water views. Afternoon Tea at the Empress includes a creative array of flaky scones with housemade jam, fluffy pastries, honey from the hotel hives and finger sandwiches presented with a flourish on royal china, a gift from her Majesty in 1939. For special occasions and events, guests can elevate the experience with a glass of Veuve Clicquot.

Catch the Last Train to Paris at Q Bar at Fairmont Empress

Q Bar is the bold royal sibling of Q Restaurant at the Empress - a social hub in good taste that is more than a little mischievous. The only bar on Vancouver Island to make the 2020 list of Canada's 50 Best Bars by Canada's 100 Best, Q Bar Q Bar at the Empress last November and not your average cocktail,

the Last Train to Paris is a luxurious and modern take on the classic sidecar invented in the 1920s in Paris. Delicately made with the coveted Hennessy Paradis, known for its voluptuous and harmonious aroma, with blends of eau de vie dating back as far as the 1880s, Champagne, Grand Marnier, and finished with Armagnac spritz.





Q-1908 Recipe

Ingredients:
2 Oz Empress 1908 Gin
3/4 Oz Lemon Juice
3/4 Oz Simple Syrup (equal parts white sugar to boiling water, stir well and let cool)
3/4 Oz Egg White

Garnish: Purple Pea Flower Method: Shaken and double strained

Service: Chilled coupe glass

How to:

- Add all ingredients to a cocktail shaker and shake without ice for 15 seconds.
- •Add enough ice to fill half the shaker and shake again for 15 seconds.
- •Double strain into a coupe cocktail glass
- Top with a pea blossom flower •

is home to inspired cocktails, artisan beers, locally crafted Empress 1908 Gin and the best BC Martini on the coast.

Locals and travellers alike can discover one of Q's creative cocktail concoctions, take a seat at the bar, or settle into a plush couch and relax in one of British Columbia's most storied rooms. On weekends, live music sets the tone in the background while guests enjoy snacks and shareable menu items featuring the best of the Pacific Northwest cuisine based on fresh regional ingredients and partnerships with local farmers and artisans and sustainably sourced seafood.

For the most discerning guests, Julian Dobko, well-travelled Bar Manager at Fairmont Empress has created what is arguably our most opulent cocktail inspired by his passion for travel and love for the world of spirits, truly embodying That Fairmont Feeling. Launched at







Hinch 18 Year Old Whiskey & Chateau De La Ligne Grande Reserve 2018

By Aaron Flaherty

inch distillery, located in County Down,
Northern Ireland, has released this special edition presentation box that will be available in Alberta soon.
Limited to just 650 bottles worldwide, this expression is a marriage of Hinch founder Dr. Terry Cross's two great passions – Hinch Irish Whiskey and Chateau De La Ligne in Bordeaux, France.

Casks containing the Chateau's first ever vintage of Grande Reserve, both Cabernet Sauvignon & Merlot, were emptied and refilled with fine Irish Single Malt whiskey that has spent 18 years maturing in Kentucky bourbon barrels. The addition of a further six-month finishing period in the Grande Reserve wine casks has delivered this majestic whiskey for you to enjoy.

To complete this unique set, it includes a bottle of the Chateau de la Ligne Grande Reserve that has played such an important role in this 18-Year-Old Single Malt.

Hinch 18 Year Old Whiskey

ABV: 46%

Colour: Deep & luscious ruby red **Nose:** Red summer berries, plum, and apple
in abundance. Bright, fresh fruit aromas,
with a delicate touch of confectioner's red
liquorice.

Palate: Toffee, caramel and dark cocoa are accentuated by sweet vanillins and freshly toasted oak. Nuanced touches of red apple, plum and summer berries clearly represent the influences of the wine finish. This whiskey delivers a multitude of differing layers of flavour all of which are individually both

sumptuous and extremely moreish. The 18 years of initial ageing adds huge depth to the overall flavour profile. The chorus of influences brought to bear from its finishing in Chateau de la Ligne Grande Reserve casks elevates the superb into the absolutely sublime.

Château De La Ligne Grande Reserve 2018

Appellation: AOC Bordeaux Supérieur Tasting Notes: With a deep and sustained red colour, the Grande Reserve develops aromas of fleshy red fruits with exotic notes of vanilla and sweet spices. The attack on the palate is frank and full with coated tannins which reveal notes of tobacco. It is a very balanced wine where the notes of fruit and spices harmonize and leave nothing to be desired on the long and intense finish.

Age of vines: 18 years

Aging & ABV: 12 months in oak barrels & 14.5% ◆











You hear many stories about career paths that eventually lead to distilling. But going from photography to distilling is not a traditional path. How did a fashion photographer become a distiller?

I received my first camera at 15, a gift fr<mark>om my mother. From that point on,</mark> it was a permanent fixture, shooting daily life - from farm animals to high school sports, summers in Malibu cloudscapes, the ocean and the California desert. I only ever wanted to be a photographer and was accepted into the Savannah College of Art and Design in 1983. I graduated with a BFA in Photography and set out to make my mark in the photography world.

"9/11 changed my life."

I lived with my family in New York City, a few blocks from the World Trade Center, shooting fashion and beauty photos for all the top brands and magazines - Allure, Forbes, Tiffany & Co., Estee Lauder etc. On the morning of September 11, I was walking my two boys to school when the first plane impacted the side of the World Trade Center's North Tower. We were unable to return to our apartment that first night and soon decided to relocate to my parents-in-law's home in Colorado Springs, Colorado. I continued to work in NYC by commuting weekly between the two cities.

After years of commuting, there came a time when I knew I needed to choose photography or family. I searched for something to pour my creative energy and passion into. Flying back from a Vanity Fair shoot, I read a New York Times article about Stephen Goss, who created Hendricks Gin and Sailor Jerry Rum. I thought, "I could do that." I could start a liquor brand. But I grew up in the South. I wouldn't make rum or gin; I'd make whiskey. Craft beer was everywhere in Colorado, but Craft distilling was very young. The idea to create a big, bold western whiskey was born.

Your distillery is named after the 291-art gallery. Did you name the distillery as a tribute, or does the connection run deeper than that?

291 is meaningful for a few reasons. Growing up, I only ever wanted to be a photographer. I majored in Fine Art Photography and Art History at The Savannah College of Art and Design.

In my first year in Savannah, I learned about the first gallery to represent photography as "high art." It was named 291 or Gallery 291. It was founded by Alfred Stieglitz. The exhibitions helped bring art photography to the same stature in America as painting and sculpture.

The school was growing (my class doubled in population), and they were buying up old motels and office buildings for housing and classrooms. By some twist of numerical fate, the dorm room I was living in when I learned about the gallery was room 291. I believe that everything happens for a reason. It was a sign that I was in the right place at the right time and ready to make my dreams of a photography career a reality.

When I built the distillery, I taught myself the distillation process (which reminds me of time spent in the darkroom) and made my still out of photogravure plates. I knew there was only one name for my whiskey... 291.

Do you connect your own art with whiskey making? For example, have you made a whiskey that you feel matches the same level of expression that is in your best work as a photographer? Or are the two completely separate?

I think they are fairly separate, but the still is built on the photogravure plates – the images that those plates made definitely reflect the whiskey that I make.

Editor's note: Photogravure is a French style of photography where you chemically etch images into thin copper plates. The process was invented in the early 19th Century

Could you tell us about how you came up with that idea to incorporate copper photogravure plates in your first still?



291 Colorado Whiskey was bootstrapped from the very beginning. After I taught myself how to make whiskey, secured my DSP and created my recipes, it was time to distill my first run. I reached out to Vendome, the "Cadillac" of still manufacturers. They quoted me \$50,000 to build a 50-gallon pot still. I was completely new to whiskey; I had never made a beer, wine or whiskey. I didn't have consultants and engineers helping me build 291. Ordering that still would have been a huge risk. I didn't even know if I was

"good at it."

Based on what I learned about whiskey making, I knew that I wanted a copper pot still. And going back to my past life in photography, I had copper. Specifically, copper plates that I used to create photographic "prints" are called photogravures. The plates were stored in NYC so, I had them shipped out to Colorado. I designed and helped build our original 45-gallon pot still with a friend that happened to be an amazing tig welder. The still was finished the first week of September in 2011. It was so close to the anniversary that I decided I wanted to honour my past and celebrate a new beginning, so on September 11, 2011, I pulled my first whiskey off of that still, and we've been running it ever since.

Do you see any connections between working with these plates in a traditional sense and using them to make whiskey?

There isn't necessarily a connection between the plates and the whiskey specifically. But creating photographs with the photogravure plates – a highly detailed, hand-crafted process directly relates to how we make 291 Colorado Whiskey. From day one, crafting the spirit by hand, with purpose and passion for creating the art of 291 Colorado Whiskey.

How do you use that still today?

Since that first run, every single drop of 291 Colorado Whiskey has passed through that original still, which now acts as a thump keg or "doubler," the third and final step of our refined distillation process.

What are the images on those plates and do they have a special meaning to 291?

Yes. The images from those plates all are of a particular time in my life, and each one means very different things and represents very personal moments of my life. They are etched with western landscape images of Jackson, WY and the California desert, as well as Saguaro cactus, cloudscapes and more. Inside the still's cone is an image of the Chrysler Building in NYC.

What is your primary still today?

300-gallon plate copper pot still that is a replica of our original still. It was engineered in Colorado Springs by Department of Defense contractors that manufacture parts for nuclear submarines using the plans I drew up in 2011.

You pride your whiskey on being "Handmade the Colorado way." Besides using Colorado grain and water to make your whiskey, is there a style developing that exemplifies what "Handmade the Colorado Way" really means?

Since the beginning, 291 Colorado whiskey has been made with blood, sweat and tears in the same way Colorado was built. 291 Colorado Whiskey is – triple distilled, from grain, to barrel, to bottle, by hand, from scratch – distinctive Colorado whiskey. Everything matters. Our whiskey, our way. Our stills, our recipes.

Q BAR

AT FAIRMONT EMPRESS

Home to inspired cocktails, artisan beers, locally crafted Empress 1908 Gin and the best BC Martini on the coast. Q Bar is the place to see and be seen in Victoria.





Are there particular flavours or characters in your whiskey that you feel have contributed to establishing a Colorado-style whiskey?

291 Colorado Whiskey is an iconic Western whiskey. To me, what defines 291 Colorado Whiskey is its spirit. Passion permeates every sip. I wanted to create a rugged and rebellious whiskey, yet refined with the utmost craftsmanship. 291 Colorado whiskey is big and has a heavy mouthfeel with a bold character and flavour, making it an unapologetic whiskey! It embodies the traditions of the past married with the boldness of the future.

What does the Colorado Springs climate bring to your whiskey?

I've always said, "We lose water faster than we lose proof." In the alpine high desert of Colorado, we get water evaporation faster than alcohol, so our proof rises, and the character and flavour of the whiskey intensify. Most people picture Colorado like a snowy Coors ad, but in Colorado Springs, we get very little rain or snow. Our altitude and proximity to the mountains provide a year-round, mild climate with abundant sunshine and low humidity. Perfect for aging our unapologetic Colorado Whiskey.

What are some innovative techniques that either excite you or you've discovered to make your whiskey?

I didn't rely on consultants or engineers when I started out. I built my equipment and created my recipes without regard to what you're "supposed to do." All 291 equipment is designed by me, and a large percentage of it is built in Colorado Springs. I believe this equipment creates different characteristics to the Whiskey. I think the yeast, unique grain selection and mash bill also add very different characteristics. And the Aspen stave finish. which brings notes of Colorado campfire to the whiskey.

As a craft distiller making whiskey for over 10 years, is there something that you hold onto as key for making good whiskey?

As an artist, you are taught before you can break the "rules," you need to know the rules. I believe that my whiskey is special because although we respect the tradition of American whiskey, through experimentation and creating my whiskey "my way," we can create a spirit that stands out from

traditional Kentucky Bourbons, Tennessee whiskeys and Colorado brands.

I believe attention to detail, taking your time, using the best grains, and "one of a kind" pieces of equipment make exceptional whiskey. We make decisions based on the "291 way" and not outside expectations.

291 is proud of its humble roots and excited about its new frontiers. People want a great whiskey that isn't like every other whiskey. 291 Colorado Whiskey from grain to barrel to bottle exceptional Western Whiskey unlike any other. •





CRAFTED CAREFULLY. DRINK RESPONSIBLY.

DISCOVERING TERR-WHOA

OF IRISH WHISKEY & CRAFT CHOCOLATE

By Shay Pal

rish whiskey and craft bean to bar chocolates have exploded this century not just for the epicure but for everyone. The common characteristic is our understanding of TERROIR, a word that had been widely associated with wine in the past but has become an integral part of the flavor lexicon of craft chocolate and whiskey. Terroir in whiskey and chocolate has not only fueled the craft movement individually, but together these two amazing things have the potential to become the next big thing in the gastronome world.

As we move from dingy and cold winter to spring and summer, we find ourselves switching from dark and heavy whiskies to light and floral ones. From Clonakilty and Waterford to Jameson and everything in between' satiates this change of seasonal palette perfectly. Chocolate made with "fine flavour cacao" with notes of bright floral and fresh fruits goes perfectly well with these whiskies. The general convention in setting up a pairing of Irish whiskey and craft

chocolate is to start with similar flavours, in clusters yet separately distinguishable and then explore further.

The family-owned Clonakilty distillery in the far reaches of Ireland's south is known for its maritime-influenced whiskies. The whiskey is made with heritage barley grown on their farm and aged in barrels carefully aged in a coastal warehouse licked by sea-salted winds.

The boutique distillery of Waterford has set itself an arduous goal, to produce the world's most unique, complex and pro found whiskey. They are all about the WATERFORD

WISH SINGLE MALT WHILL

SINGLE FARM ORIGINA

ARTECOOL

CONTROL OF MALT WHILL

SINGLE FARM ORIGIN

ARTECOOL

CACAOSUYO

To Make year waste

CHUMCHO-CUZCO

WHILL

WATER FORD

TO WATER

CHUMCHO-CUZCO

terroir-driven approach and feature 'single origin' barley from a select few Irish farms.



With both the whiskies a single origin peruvian chocolate bar made with chuncho cacao beans provides the best harmony. The complimentary notes provide an easy basecamp to climb up into the flavour world of chocolate and whiskey. Grown deep in the deep jungles of Chunchada, chuncho beans are some of the finest Peruvian cacao boasting an initial blast of fresh fruit and lingering herbal finish. With just the addition of a little bit of sugar, the true taste and terroir of this rare cacao shines through.



Built on a loyal following, Redbreast is the largest selling Single Pot Still Irish Whiskey in the world, and is considered as the definitive expression of the traditional Irish spirit. The 12-year-old, like all Redbreast expressions, is a combination of malted and unmalted barley. This concoction is created by the master distiller by carefully blending together whiskey that has been aged in bourbon-infused American oak barrels and sherry-tinged Spanish oak casks. The 15-year-old trumps its younger sibling by adding extra maturation by leaving the whisky in the barrels for an additional three years. These whiskies present a delicate and composed juggling act, with the malted barley giving sweetness and fruity character, whereas the unmalted barley provides the spiciness and the unique buttery mouthfeel.

To take this "balancing act" to another level, add another single origin bar from the Piura region in Peru. The chocolate is made with nearly extinct and ultra-rare Piura Porcelana white cacao that originated in the dry desert valleys in Piura.

The porcelana chocolate has mouth watering notes of raspberries, dried prunes and passionfruit that beautifully and smoothly merge into a cascading juggle with

the redbreast 12 year and 15 year, each with its distinct distinguishable flavor yet in a flowing in a mesmerizing rhythm. For a more delightful complexity, try the Lustau edition with the Porcelana chocolate, where the oloroso sherry note provides a prominent yet lingering taste in the mouth, while holding on to the lighter notes little bit longer to make it into a deeper yet satisfying dive into the ocean of chocolate and whiskey pairing.



Kilbeggan Small Batch Irish Rye Whiskey is a limited edition whiskey from Kilbeggan distillery, based in County Westmeath, Ireland. First launched in 2018, this happens to be their fully on-site production's first release. It's made from a mash bill of malted and unmalted barley and approximately 30% of rye. Irish whiskies generally speaking are easy to approach while many rye whiskies have this "boom' in your face profile. In this dram, Kilbeggan has created a delightful hybrid of both of those worlds, where the light spice notes perfectly balances the screams of tropical fruits, but the spice notes from the rye does not go rampant. The mouthfeel is ultra-smooth, almost silky with notes of vanilla and a malty sweetness that is reminiscent of a bowl of cantaloupe and honeydew melons. Another single origin, single estate two ingredient Peruvian chocolate from the San Martin region greatly oomph up the flavour blast. The cacao beans for this chocolate come from a single plantation, in Bellavista, belonging to Don Máximo. On the nose you get exactly what the bar's packaging says -Palo Santo, which translated means "Holy Wood". This wood from a tree native to South America, which has been used by the Incas for centuries in their ceremonies add a mesmerizing and serene smell that transfers you

> to a different world. On the palate, the notes are a combination of marzipan and wood ear mushroom. This, paired with the rye whiskey creates a wonderfully complex and blissful sensory experience. Since this is a hard to find bar, any Peruvian high percent chocolate bar made with cacao from this region, which has slight savoury notes will work as well.



A quintessential Irish whiskey cocktail

Also known as the Irish coffee, as Washington DC's Evening Star writer I. William Hill wrote in his 1945 "Irish or Gaelic coffee - a delectable combination"... drinking one would make you "as good-natured as any Irishman."

Taking a cue from chocolate beet cake, where chocolate and beets share a sweet earthiness that is lightened by frosting goodness, this Irish "wake me up" is a white chocolate bar with gluten free oat crumbs and beet aptly named:

"U MK MY HRT BT"

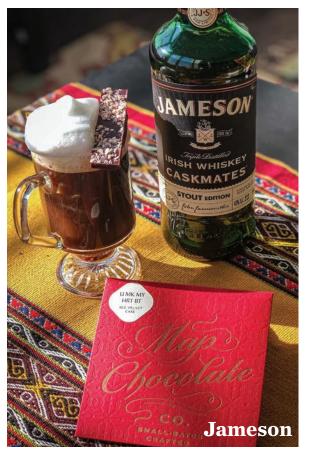
Start by piping your favourite brewed hot coffee into warmed glass until it is about 1/2 full. Blend in an oz of Jameson caskmates tout edition whiskey. Add a healthy

> portion of the bar into the drink instead of brown sugar and top it off with milk or cream foam. Extend the deliciousness with another hefty slice of the bar. Serve hot.

> The floral light Irish whiskey provides the bathing spring sunshine feeling while the malty, dark chocolate notes from the Irish stout keeps it grounded. The fresh brewed coffee is an eye opener whereas the beet and oats in white chocolate adds the perfect sugary stimulant that's rounded off by freshly whipped foam. This ought to be the new breakfast of champions, at least for mornings after those fashionable evening whiskey parties. •

The whiskey is completely different from the previous ones in which its unique flavour is influenced by unconventional cask maturation techniques. Hand-selected casks of grain and malt whiskey are initially fully aged in Ex-Bourbon barrels, then married together in Central American Rum casks for up to 12 months. What comes out of the cask is a dram that has a spiced, rich palate of rose petal jelly and lemon curd that leads to hints of dried herbs, lots of nutmeg and cinnamon.

To pair a chocolate with this, let's travel to Costa Esmeraldas, a single estate cacao farm owned by the Salarzar family located on the Northwest coast of Ecuador. The steep 100-hectare site is planted with Nacional-Venezolano amarillo cacao trees. The tasting notes for this chocolate comprises a potpourri of lemon, bread, cherries, balsamic vinegar, brownies and green bananas. Going back to the initial "like cluster" concept, with the fresh citrus fruit meets bread and brownie, this whiskey and chocolate provides a taste of bread and jam.





St.Patrick's Day Féasta

By Patrick McMurrey

The Full Irish & Oysters

The full Irish is a breakfast designed for hardworking folks. It's a meal with lots of meats, a little bit of veg, toast & some eggs to provide power and set you on your way. There's many arguments whether beans are included or not, but however way you choose, I like to showcase my full Irish including beans...and oysters! Bacon - technically rashers style, think peameal and streaky (together at last - generally not smoked), but your favourite bacon will work, like double smoked, hand cut, crispy fried. Sausage - pork, breakfast, browned (not deep fried, for healthier reasons). Black & White Pudding - (not pudding as North Americans know it) pudding means sausage. Black = Blood (it's a good thing! Tip to Tail!) White = no Blood. Both have great seasoning and traditionally flavoured have oats included. Mushrooms - sautéed.

Eggs - sunny side up - or however you like it.

Grilled Tomato - a must!

Beans - it's a 50/50 call on beans or not, but the flavour of the Heinz British makes the plate. Cottage made toast & butter (store bought bread is great as well).

Oyster option - sauté fresh oysters with the mushrooms! Or pan fry crispy! Protein & Zinc!

Of Irish & Oysters

A note on Irish and oysters. I started bringing Irish oysters into Canada way back in the Starfish Days - early 2000s. I found it interesting when many customers would ask "there's oysters in Ireland?" to which I replied - whisperingly, "Ireland is an island... surrounded by ocean... of course there are oysters there! And a rich culture in devouring shellfish." The Galway Oyster Festival & World Championships for Oyster Opening is in Ireland along the wild Atlantic way!

Oystery Recipes

Oysters on the Half Shell

Fresh Oysters from your local Fishmonger or call @ ShuckerPaddy for shopping help Toppings - if you must, @TheOysterCompanion

Ceili Cottage -Apple & Onion mignonette

- Five whole shallots minced or One whole onion minced (vellow or white)
- One whole apple (empire or gala) cored and minced, skin on for
- 250 ml of hard cider your choice (drink the other half)
- 1 teaspoon fresh cracked pepper to taste
- 250 ml apple cider vinegar

Notes:

This is a lazy Shucker style, you can use a bowl to mix and then place in Mason jars. This is a dense mignonette, feel free to send it out with more vinegar if the in-laws are coming over for supper. In a 500 ml mason jar or other container: mince onion fine and put in container (it should take 2/3 of the space). Mince the apple and add to the container (it should end up taking most of the space now).

Toss cracked pepper over top. Add enough hard cider to fill half the jar. Top the jar off with apple cider vinegar. Place lid on jar and shake to mix. Use right away or store in the fridge, for a few months. Delightful mignonette can be used as a salad dressing as well, just emulsify it with lovely olive oil over a mixed greens salad, perhaps with some smoked oysters, but that's another story... Variations - Granny Smith apple - and red onion would create a more tart finish. No hard cider? No problem, use apple cider with club soda for bubbles.



Oysters

Galway natives and Rock Oysters - a short conversation of the difference and seasons.

Galway Native Oyster - Kelly Oysters - Ostera edulis, bold ocean sea salt, butter, driftwood,

Seaweed Wet stone and dry "Tannic" finish.

Season- September 1 to May 1

Clarenbridge "Rock" Oyster - Crassostrea

Clarenbridge "Rock" Oyster - Crassostrea gigas - ocean sea salt, sweet cream, melon and cucumber.

Season - all year - for details and info: @ShuckerPaddy

Of Oysters + Whisky

How to Shuck & Tipple

- 1. Oyster first slide the oyster in past your lips leave a little Oyster liquor behind in the shell.
- Two bite chew & aerate Draw a breath through the mouth, (like in tasting Whisky) to allow the palate to understand what it is tasting.
- Tipple a wee dram of Whisky into the Empty Oyster Shell, allow the Whisky to meet the Liquor
- ${\bf 4.\,Sip\,Oyster\text{-}kissed\,Whisky\,from\,the\,shell,}$ note the flavours.
- 5. Shuck and repeat as necessary

The Irish Coffee

Historically invented in Shannon, designed for weary pilots on the long flight across the Atlantic. Irish Coffee has become an iconic beverage and something to look forward to in the cooler months. Here's how I would put together a great Irish coffee.

(In an Irish Coffee Fluted glass)

Fresh, Hot Coffee 3/4 full, add 1 teaspoon demerara cane sugar & stir to dissolve. Pour in 1.5oz Irish Whiskey (Bushmills Black - or Tullamore Dew, as in SanFancisco, the #1 Irish Coffee City).

To finish and MOST important - the Heavy cream - 35%, whipped to *just* before stiff, pour over the back of a spoon, and float on top of the coffee. Option - pinch of nutmeg, freshly grated only.



Paddy's Fancy Coffee...

I was fortunate to have an espresso machine at Starfish back in the day and decided to go above and beyond just the normal Irish coffee and created Paddy's Fancy... Steamed Whiskey'd milk, Baileys, and an espresso pour through creating an effective Guinness Lake cascade and layering upon settling.

Pint Glass - 1 oz Baileys in the bottom

Steamed Whisky Milk - 1 oz Bushmills into COLD 3.25% milk - steam to frothy as usual

Steamed Whisky Milk - 1 oz Bushmills into COLD 3.25% milk - steam to frothy as usual Pour the WhiskeyMilk over the Baileys - fill to the top.

Press a Double (or triple) espresso - into a shot glass.

When ready, pour the espresso through the foamed Milk - and watch the cascade...serve (coffee will layer out after the cascade).

The Ploughman's Lunch. Cheese, Chutney,
Bread- and variations

One of my first memories of food experiences while travelling is lunch on trips to Ireland and the UK with my parents in the 1970s.

I thoroughly enjoyed a "traditional Pub Lunch". A combination of fresh bread, sharp, old cheese, pickled chutneys and jams and all of it's simplicity.

For lunch, I believe bread and cheese is all we need. With a variation or two this is what I would do for a Ploughman's lunch sometimes called *Oyster-Man's Lunch*, for obvious reasons.

Brown bread, fresh butter, sharp cheddar (Kerry's Dubliner), chutney, pickled veg, fresh radish & good butter (it's a French Thaing - for another story), three Oysters - Clarenbridge Bay, and (Ceili) Cottage Hotsmoked Salmon.

A Note on Smoked Salmon

There are different styles of smoke.

Cold Smoke - Smoked at low temperatures, this is a salmon that resembles cured-raw or gravlax texture.

Hot Smoke - "poaches" the fish, is a warmer smoke. Although smoked Hot, the fish is served cold.

And - SMOKE has a flavour - choose your smoky ingredients

At Ceili Cottage we Hot Smoked our Sustainably sourced Salmon after a short (overnight) sugar/salt dry cure. Smoking to texture (depending on thickness of the fish) over turf.

Turf is "Slane-Cut" Connemara PeatBog, dried and Traditionally used for fuel heating, drying malt for Whiskey (open door drying ovens - Smokey whiskies) and cooking in Thatched-roof cottages of The West of Ireland along the Great Atlantic Way. Turf - has a distinctive scent and palate. To me, Turf "speaks of Ireland", reminds me of my travels there in the West. Turf Smoked Salmon - a true taste of Ireland If you ask nice, @ShuckerPaddy might "know a guy" who can get you some turf to smoke your fish with, or purchase at Fishermans' Market - Halifax, Nova Scotia. Uncle Willie Krauch's Hot Smoked Salmon. OvenHead Cold Smoked Salmon - New Brunswick (just buy a whole side, you will thank me later).

And if in a pinch - Loblaws, PC Peat-Smoked Salmon.

Enjoy with a true Irish Smoked Whiskey.



Garlic Oysters

I first enjoyed garlic oysters sitting in "my window seat" at the front door of Moran's of the Weir Clarenbridge, Ireland - on the weekend of the Galway Oyster festival September 1996. It was a Shuckers luncheon on the Friday before the contest. We were advised by the Galway Grey Jackets (the festival organizational committee & lead judges) that "everyone was having lunch at Moran's on Friday".

Everyone, meant all of the Shuckers in the Competition on Saturday. When I arrived, we all met up outside. Pints and Blades! "Show me yours and I'll show you mine" type of camaraderie and banter. When it was time to nosh, I liked this little 2 person table (really just 2 chairs at a window sill) on the inside, just beyond the red door. I sat there and

proceeded to order as such, for the two of us: 2 Pints (in Ireland a "Pint" refers to Guinness, period. If you would like something else, please advise the server/bartender as they cannot read minds).

A plate of Galway Oysters 1/2 shell (12 - nothing less please)

One order of Garlic Oysters, and a seafood platter.

Pints will come first, and then the half shell Oysters. By the time you're 3/4 of the way done the first Pint, the second is being "constructed" and the Garlic Oysters will join the table along with the seafood platter.

The combination of hot, bubbling garlic butter poaches the oysters, crispy broiled crumbs from the brown bread baked that day is something I always remember and highly recommend. This is my simplified version of the Garlic Oysters.

DIRECTIONS FOR IRISH GARLIC OYSTERS

INGREDIENTS:

12 - 24 fresh oysters (Kellys' Galway Native Oysters is tradition, but anything your fishmonger recommends or @ShuckerPaddy recommends is fine) 1/2 lb unsalted butter 1 cup panko bread crumbs

- 4 cloves fresh garlic, minced DIRECTIONS:
- Add minced garlic and panko
 breadcrumbs to butter and stir until a
 good ball is formed.
- 2. Shuck oysters and leave on the half shell.
- Tip out part of oyster liquor. Cover oysters with garlic butter.
- Broil in toaster oven for 3-5 minutes until bubbling and golden brown.
- 5. Serve hot.

Ceili Cottage Oyster Chowder

2015 OceanWise winning recipe. In 2015 I wanted to create an oyster chowder that would taste like it was cooked over an open hearth in a white washed thatch-roof cottage of Oceanside Ireland, way back 150 years ago. That meant using Irish turf to smoke the oysters and create that noticeable delicious flavour of warmth, and cozy (if there is such a flavour).

Smoked, whole, and fried Oysters, this is a chowder that showcases the Oyster three ways. Turf-Smoked adds that flavour of a thatched roof Connemara cottage, you just can't find anywhere else but in the West of Ireland. Whenever I read recipes for Oysters the *Oyster used* is rarely considered. As an ingredient Oysters can be as diverse as potatoes, tomatoes, or onions. Which one you use can change the outcome of the recipe.



In the following, I'm using Kelly's Native (Galway Flats) and Rock (Gigas), as those are the ones I can get in Canada, and would best reflect the thoughts of what a Cottage Chowder would tasty like 150 years ago, cooked on an open, turf fired hearth. (www.kellysoysters.com)

- 3 large potatoes, diced, skin on, but you could also remove
- 2 tbsp + 1tsp unsalted butter (35ml)
- 6 stalks celery, finely chopped
- 4 shallots, minced
- 1/4 cup dried Irish Moss seaweed
- 1 tsp Dulse seaweed powder
- 5 cups whole milk (1.25L)
- 2 slices extra thick smoked bacon, cut into lardons
- 12 + 24 Kelly's Rock (Crassostrea Gigas) shucked, liquor reserved
- 12 panko crusted Kelly's Native Oysters (Ostrea edulis), pan fried for garnish, turf for smoking
- Salt & Pepper to taste

In a smoker, turf-smoke 24 shucked RockOysters' meat, until ruffled. Set aside when ready, about 15 minutes. Meanwhile, in a large saucepan, boil potatoes in salted water until fork tender. Set aside.

In another large sauce pot on medium heat, melt 2 tbsp butter. Add chopped

celery, shallots, and sauté until soft, and translucent, about 10 minutes.

Place 12 shucked Rock Oysters and oyster liquor onto the celery mixture, and poach the oysters until ruffled.

Reduce the heat to low, add the milk and 1 cup of the cooked potatoes, and heat through, being careful not to boil.

Once warmed through, use an immersion blender to purée the soup until smooth.

Add the rest of the diced potatoes, and Irish Moss. Keep low to warm through, stirring occasionally so as not to scald the milk. The moss will dissolve into the soup, naturally thickening it.

Heat a heavy frying pan on medium, add the bacon lardons and fry until crisp, 5 minutes. Transfer the bacon out of the pan, and fry the Panko-crusted Kellys Galway Oysters in the bacon pan. Fry until golden, remove and rest on paper to drain excess bacon drippings.

To serve, divide the bacon, and smoked Oysters evenly, among 6 warmed bowls. Ladle the warm chowder into the bowls. Garnish by floating 2 panfried oysters and a dollop of unsalted butter on top, and a sprinkle of the Dulse seaweed powder.

Serve with fresh brown bread and butter, a couple more Oysters on the 1/2 shell and perhaps an Oyster Stout.

The Ubiquitous Irish Stew

At Ceili Cottage I was not showing foods that most people would expect to see in an Irish Pub Menu, this side of the pond.

It was on a rare occasion that I would actually put out an Irish stew. But it is delicious and seasonally appropriate, nonetheless.

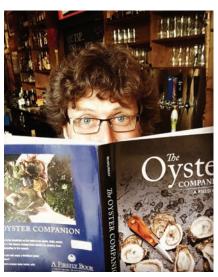
Designed for slow brazing with inexpensive joints of beef or lamb My version of Irish Stew can be embellished, (depending on the company you keep) with seafood, oysters or mussels to create wonderful flavours and showcase a true farmhouse menu.

Ceili Beef Stew (lamb option substitute beef for 4 lamb shanks)

- 3 tablespoons vegetable oil, divided
- 3 pounds stew beef, cut into 1-inch pieces (best to use chuck, or bonein shank for flavour) *OR* 4 whole lamb shanks (uncut meat will fall off the bone later)
- 2 medium onions, chopped
- 2 stalks celery, chopped
- 3 tablespoons all-purpose flour
- 7 tablespoons minced garlic
- 1 can tomato paste
- 2 teaspoons chopped fresh thyme
- 11/2 teaspoons salt
- 1/2 teaspoon black pepper
- 1 500 ml can (about 15 ounces) Guinness
- 1500 ml can Hard Cider (Magner's)
- 1 cup (homemade) beef broth
- 3 carrots, cut into 1-inch pieces
- 4 small turnips, peeled and cut into 1-inch pieces
- 4 medium waxy (or any)
 potatoes, cut into 1-inch pieces
 (peel if you must, but skin on for
 the nutrient win!)



- 1. Preheat oven to 350°F. Heat 2 tablespoons oil in Dutch oven over medium-high heat until almost smoking. Cook beef about 10 minutes or until browned on all sides. Remove to plate.
- 2. Add a knob of butter. Add onions and celery. Cook about 10 minutes or until softened and onions are translucent, stirring occasionally.
- 3. Add flour, garlic, tomato paste, thyme, salt and pepper. Cook and stir 1 minute. Stir in Guinness and Cider scraping up browned bits from bottom of Dutch oven. Return beef to Dutch oven, add in the potatoes, turnips and carrots. Stir in broth.
- 4. Cover and bake 1 hour. Stir in carrots, turnips and potatoes, cover and bake about 1.5 hours or until beef and vegetables are tender. (3 hours later the broth will be reduced to a gravy, don't worry about time). Makes 6ish servings.



THE STP: Sticky Toffee Pudding

On of our more popular desserts at Starfish and Ceili Cottage. Chef Kyle Deming put this delicious concoction together and has won many awards for its flavour and consistency. This is the recipe with a little bit of a whiskey kiss in the Toffee sauce.

- · 4c chopped dates, 5c water
- 1c unsalted butter, 3c sugar
- 4c all purpose flour, 4 tsp baking soda
- 4 tsp baking powder, 4 eggs
- 4 tsp vanilla





Boil dates in the water and purée - set aside Cream butter and sugar. Add eggs one at a time. Add vanilla. Add date purée. Add flour, baking soda, and baking powder. Mix well into a batter. Pour batter into a buttered baking tin, 9" square, half-filled as the cake will rise. Bake at 350°F until skewer comes out clean. Poke holes in the finished cake with the skewer. Pour toffee sauce all over the warm cake, allow to soak in, then add more sauce. Serve with extra sauce, and heavy cream.

Toffee Sauce

• 1L heavy cream

• 2c brown sugar

• 1/2 cup Whiskey (Bushmills)

• 1lb unsalted butter

Boil all of the ingredients together. Reduce to desired consistency. Put crispy, "burnt bits" of STP into a 125ml mason jar. Top off with
Toffee Sauce and secure the lid. Place in the fridge. Serve cold on a hot day, and warm on a cold day. Slainte! Shuckingly Yours, Paddy •

Test Your Whisky Wisdom

Answers from page 42

Gillian Murphy, Tullamore DEW Ambassador, East Region, William Grant & Sons Inc.

Answer- Grain whiskey, Malt whiskey & Pot Still whiskey

Answer- Daniel Edmond Williams

James Neil, Luxury Brand Ambassador, Beam Suntory

Answer- John Locke took ownership of the distillery in 1843. John was beloved by the community for a multitude of reasons. He truly made the distillery become a centerpiece of the town of Kilbeggan in 1843 which has bonded this community together for the next 175+ years. John Locke believed in his employees and often went above and beyond for each person. Whether it was support in housing, supplying coal for the cold winter days, or supporting staff with livestock, he ensured they were treated well.

He was so beloved by the town folk of Kilbeggan that after the distillery's boiler had malfunctioned in 1866, knowing John could not afford the cost of a replacement, they had come together to raise funds and present Mr. Locke with a replacement boiler to ensure the distillery could continue forward. In 1878 a fire broke out at the distillery and local town folk ran to the rescue rolling barrels of whiskey into the streets to ensure the inventory was not damaged in the fire.

This community passion and love continued on throughout the years. In 1953 the Excise Tax increased by 28% in Ireland and made it simply unaffordable to continue to distill our great whiskey. That wouldn't stop the Kilbeggan

town folk from continually paying for the license of the business however to ensure we could once again get back to doing what we do best at Kilbeggan. In 1982 the people of Kilbeggan formed The Kilbeggan Preservation and Development Association and by 1983 had restored the facility and was able to have the landmark waterwheel turning again for the first time in 30 years. Proudly, in 2007 Kilbeggan was back operating as a distillery and in 2010 was able to produce whiskey from grain to cask, the entire distillation and maturation process.

So in short, the shaking hands represent the town of Kilbeggan and the distillery of Kilbeggan coming together, working together, and simply an appreciation for one another.

Answer-Many Irish whiskies are triple distilled. Kilbeggan double distills our whiskey in the world's oldest working whiskey pot still and matures our liquid for 4 years minimum. This allows a full flavour to really impart itself during the maturation process as our grains maintain their bold flavours.

Our oldest working pot still was installed in 2007 during the refurbishment of the distillery and is over 180 years old.

Derek King , Powers Global Brand Ambassador

Answer- The red diamond P celebrates the ambition of the POWERS family and everything they achieved, did business by and essentially their code of ethics. Also a bar call for POWERS whiskey at a time when adult literacy was minimal in Dublin. Teal blue from our three swallows, the colour that the swallow bird takes in flight when in sunlight during the Irish summer before the long migration to Africa.

Answer- Metallic silver, a colour to celebrate the industrious ambition and achievements celebrated by the POWERS family during their distilling days in John's Lane Distillery.

Sarah Kennedy, McConnell's Irish Whisky Brand Ambassador

Answer- In 1909 J&J McConnell's suffered a large fire at their bonded warehouse in Dunbar Street, Belfast. The fire resulted in the loss of 500,000 gallons of Irish Whiskey. The company showed great resilience at this time and even made several statements in the press ensuring this event would not affect the business. We named our signature serve the 'Dunbar Street Sour' as a celebration of the courage and resilience the company displayed.

Answer- McConnell's first release was our 5-year-old blend of Irish Grain and Irish Malt Whiskey. •





THE © CENCAIRN GLASS

Be There.

The Glencairn Glass and your favourite dram, together, transporting a whisky lover to magical places.

WWW.WH SKYGLASS.COM









WHISKY



5 YEAR OLD®





ORING THE LEGEND &

THE HARP OF ERIN





BELFAST BORN™ 1776





info@belfastdistillery.com O mcconnellsirishwhisky_irl