



## The Scotch Single Malt Circle

Bill & Maggie Miller • Auf der Hofreith 35 • 40489 Düsseldorf

Spring 2010

Dear Member,

*After a long, finally original winter, everyone receives the rebirth of nature with open arms. Although the roads still could be slippery or white, the first messengers of spring are on their way already. We welcome the first warming sunbeams, which already attract the crocus to leave the ground. We haven't been dormant at all and thought about something new. We don't want to put you to the recks too long but you'll understand that the highlight belongs to the end!*

*Of all the ingredients combining to make a Single Malt without doubt the wooden cask is of paramount importance! The main ingredients number five; each playing a positive role in the end product. If we identify attributes by percentage then the wooden cask is the overriding factor. The 5 contributing materials are Barley, Water, Yeast, Peat, and Wood. The influence played by wood is a variable, several pundits maintain that as high as 80% of the flavour comes from the wood in which it is matured. Casks are made of oak ... but which oak? Old or young, virgin or a re-fill, American or European, sherry or wine, or whatsoever; has it been coopered to perfection? The advantage of a pure, unadulterated, colour-free, non-filtered Single Malt is that there are no additions therefore no fusel!*

*Hangovers are expensive in more ways than one! Whisky appreciation and enjoying is on a par with the Italian philosophy, "Un modo di vivere", put simply a way of life. This refers basically to the Italians love, reverence and addiction to Café. Without Café Italy succumbs, Italy is devastated! A milder allusion could be the "Pastis" of the Mediterranean lands, naturally in diverse forms. My first encounter with imbibing for pleasure as compared to the gulping habits of the proletariat (have pity on them) was at 5 o'clock in the morning in Les Halles, market for wholesalers in Paris. I was ushered politely to an overcrowded table where the musical concerto was loudness laughter, repartee, derision, banter, etc. but all in a friendly atmosphere. I had decided on ordering café au lait but I could not see any waiters whereupon my neighbour, noticing my predicament, planted a litre bottle of red vin de table in front of me. How could I rebuff this "Entente Cordiale"? Baguette, Salami, Paté, Rillettes, Anchovies etc. what a breakfast!!!!!! What a life! From that day on I became a FRANCOPHILE and still am. However, given equal status i.e. vintage, vol. alc., time, maturing in original casks whether American or European etc. etc. I still maintain that the SINGLE MALT is superlative and praiseworthy. The advertising industry plays havoc with the household names such as Napoleon or Rabbie Burns --- discard these fairytales; the AD-men don't know the difference between butter & margarine!*

*Whisky appreciation has become an art, a culture and should be considered as such. The origin of Usquebaugh, the Gaelic for whisky, meaning "Water of Life" is lost in the mists of history. Was it first distilled in the heartland of Asia? What we do know is that it was eventually refined in Scotland to make the most palatable & potable alcoholic beverage to conquer the World!*

*We do not condemn, condone or criticise the progress made by modern medicine --- I enjoyed being present at a sherry party in honour of Prof. Alexander Fleming (he didn't recognise me); it is indisputable that one Scotsman with Penicillin saved many lives but we have a preventative remedy which I am sure Sir Alec would approve of ... its name is "Toddy", patented in the international court in Den Haag: One large wine glass containing 2 tbl wild honey ,5 cl Single Malt, 5 cl still water all heated together in the micro-wave. The overture to drinking your Toddy is your immersion in your bath-tub in very hot water in which 6tbs spoonful of dried (powder) Mustard have been dissolved, then immediately in bed! Do not shorten the journey between bath & bed. In the morning you will feel like a new man or woman --- or you have died in your sleep!*

*Earlier we pointed out that of all the factors contributing to the making of Single Malt, the wooden cask was the determinant influence. Now it is opportune to consider the 5 senses, again asking ourselves which is the dictator? Let us digress! Do you like your nose? Would you contemplate pouring money into the coffers of a voracious medical predator who will flatter your vanity with quackery and guile? Beware of Greeks bearing Gifts!"*

*Check it out--- it is philosophy! Within the Celtic-Gaelic languages there are innuendoes; just a wee deaoch & doris (farewell drink) a wee wifie waitin --- awa' in the heilands there stands a wee hoose! These are poetical allusions to the philosophical psyche of the antecedents of the Celtic / Gaelic tribes. The ancient Picts & Gaels were renowned as painted people; this is recorded in the Roman annals as primitive - savage folk! Whereby the basis for the "Emperor Hadrian's" wall; to keep out the barbarians! But these savage primitive people were not nearly as barbaric as the numerous invaders who tried to subdue the indigenou:*

*Two, perhaps more, waves of Celts were intent on annihilating the ancient dwellers, the Picts; then came the Angle-Saxons from Schleswig, the Norsemen (Vikings) and finally the French, all of whom left their genetic imprints. These incursions cannot be described as colonisation as the then Politic was feudalism which never dethroned the CLAN system which was infinitely more democratic, the reason being that the SERF was a bondsman whereas the Clansman did not regard himself other than a loyal equal; of course the clan chief was head of a large family! Usquebaugh, as whisky was called then was the creation of the monks i.e.100% barley malt not a blend. It was a social drink but also highly regarded medicinally! It could never be classed as the epitome of subtlety being as it was a rough, raw spirit which combated the raw harsh climate. Came the dissolution of the monasteries, came the insipid beverage created by anglicization, the Blend!*

*But we are turning the clock back! When I was younger, I used to smile wryly on hearing the older generation proclaim, "In the old days" etc. ... Let's put it to the bank balance test i.e. credit and debit. Our mothers didn't have a washing machine so Mondays were a drudge but that's now a positive factor. Then came T.V. and people stopped reading and talking! With the advent of TV., indoctrination, aggressive marketing and advertising emerged which brain-washes you into buying something you don't need nor can afford. Here at the SSMC we supply you with authentic, factual details of the contents of the bottle i.e. age, % alcohol, geographical origin and type of cask. Is it an aperitif or digestive, sweetish or peaty? All this should be made public, instead of tainting your creativity with pictures from a box, fantasize your own artwork with a "Single Malt" stimulus. In contemplating a re-appraisal of your partner you will find yourself admitting "You know, darling, this Bill Miller is right, this Single Malt really does something for you. ... You look stunning! Order another bottle darling!*

*There are several variations but basically one theme regards the following:*

*ADAGE, IDIOM, SAYING, PROVERB. Sometimes it is difficult to adjust to a real translation i.e. to hit the target! However they are usually interchangeable and intertwineable in the major European languages!*

*Our maxims are self-explanatory:*

*Kauf keine Katze im Sack; Don't buy a pig in a poke; n'achetez jamais un chat en poche; acquista mai una scatola chiusa!*

We have long considered an extension to our Palette hence the importance of the above philosophy ... we are entering the "Probesphere" in the cushioned comfort of own lounge and sink into oblivion! Our new program is intended to encompass those members who are enticed by our idea of "LOOK BEFORE YOU LEAP".

The plan comprises 4 of our own gravured whisky glasses, a pipette (to make sure you don't drown your dram) & 4 miniatures cask strength >12 y old Scotch or Irish, non-filtered, naturally coloured whisky. The price is enticing 28,00 €: to conduct a realistic Tasting!

A first-class Single Malt should be considered prophylactic, it is medicine! It is Utopia in an oak cask, the big restorer which regenerates your organic batteries. Need we remind our members, new and old, just how important the wooden cask is ..... also remembering that whisky only matures in the cask, never in the bottle!

Now that we have alluded to the mundane and medicinal, let us concentrate on the ecstatic and inspirational intrinsic goodness in a Dram of Single Malt.

## Neuigkeiten / New Circle Bottlings

Cask	Distillery	Age	Cask details	alc. by vol.	Price			per l
					700ml	200ml	20ml	
16364	Tomatin Highlands	<b>19</b>	24.09.1990 / 19.02.2010 Goldfarben, nach 19 jährigem Schlummer in Bourbon Fass ein Schwergewicht, schöne Citrus- und Gras-Noten, Vanille, Honig, Datteln, Physalis. Der Tomatin 1990 ist so, wie man sich einen Tomatin wünscht: Zitronig, buttrig, eichig-würzig und hell fruchtig, das ganze schön lang am Gaumen.	57.3%	<b>98,00 €</b>	29,90 €	3,30 €	140,00 €
29	Tomatin Highlands	<b>28</b>	12.01.1982 / 23.02.2010 Gereift in einem Re-fill Sherryfass. In der Nase Rosinen, Holzpolitur, viel Toffee, Trockenpflaume, gebrannte Mandeln, Marzipan, Lebkuchen, aber auch irgendwie beerig. Der Geschmack erinnert an Amarena Kirschen, Milchreis mit Zucker und Zimt, etwas Lakritz und Gewürzbrot. Mit etwas Wasser erscheint eine Ledernote, als ob man auf rosa Pfefferkörnern beißt, mit viel Wasser wird er süß wie Karamalz.	55.3%	<b>132,00 €</b>	37,00 €	4,40 €	185,71 €
3886	Glen Grant Speyside	<b>37</b>	Mai 1972 / Februar 2010 Gereift in einem Re-fill Sherryfass. Dieser Glen Grant 1972 ist wie zu erwarten über jeden Zweifel erhaben: Wunderbare Farbe, extrem würzig, kaum unangenehmes Holz, dafür viel roter Apfel, Zimt, ein wenig scharfer Pfeffer. Explodiert auf der Zunge und legt sich wunderbar würzig über den Gaumen. Andrea findet: „Wie frischer Rotweinkorken, getrocknete Aprikose, weiße Schokolade, malzige Süße, Popcorn mit zerlassener Butter.“	48.3 %	<b>149,00 €</b>	44,00 €	5,00 €	212,86 €
2534	Glenlossie Speyside	<b>25</b>	4.10.1984 / 24.02.2010 <b>Bis Ende Mai 108,00 €, dann 113,00 €</b> Etwas säuerlich-fruchtig, vorne Johannis- und Stachelbeeren und ganz hinten dunklere Trockenfrüchte, leicht geschwefelt. Im Mund erstaunlich süß und cremig und sehr fruchtig und hintenraus dann wieder würziger und sehr schön rund. Wird zum Ende hin immer besser und verträgt nur wenig Wasser, weil sonst die schönen säuerlichen Noten weg sind. Ein tolles Fass, das den Spirit nicht erschlagen, sondern perfekt ergänzt hat.	60.0 %	<b>108,00 €</b>	33,00 €	4,00 €	<b>154,29 €</b>
TS	Tasting Set		4 SSMC Gläser, eine Pipette und 4 Circle Bottling Miniaturen nach Wahl					<b>28,00 €</b>
CG1	Whisky Glas		mit goldenem SSMC Logo					<b>3,00 €</b>
CG1	Whisky Glas		Typ M. Jackson Whisky Connaissanceur Glas, mit rostrotem SSMC Logo					<b>4,50 €</b>

## Tastings

24. + 25.4. Whisky 2010 Festival in Limburg [www.whiskyfair.com](http://www.whiskyfair.com)

15. + 16.5. in Kiel [www.kieler-whiskymesse.de](http://www.kieler-whiskymesse.de)

Our member Gerold has a tip for you:

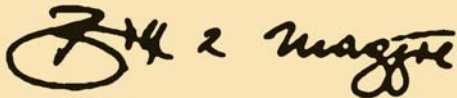
Some days ago I have been in Herrenberg, a small place about 30 km in the Southwest of Stuttgart. There I ran across a restaurant in hotel Hasen ([www.hasen.de](http://www.hasen.de)). There they have – as I think – a well-assorted bar with an excellent list of Single Malts (several Highlands, Lowlands and Islays). The barkeepers are fit as well and know their jobs. Factually my accompaniment wanted to order a Highland with ice in it! This request was strictly refused (quotation of the barkeeper: „Something of that kind I deny!“). Instead of that he offered an extra glass of ice water.

In the basement of the restaurant there's a cute, extremely comfortable lounge for smokers incl. humidor and a display cabinet of Single Malt: I could imagine to live there!

Please advise above mentioned web address where you can have a look at the hotel from outside and inside incl. lounge.

Thought for today: The best way to appreciate your Malt is to imagine yourself without one

Lang may yer lum reek! Aye thine,



Bill & Maggie

PS.: We should like you to keep in touch, not only because you are simpatico, good looking, intelligent ... but we need the money!

♥Gib 8!

♥ gib 8

In Anbetr 8  
nimmermüder

♥ensj 8

Jedes ♥ ist  
Süße Fr 8  
schütze es  
vor Niedertr 8

Gib dein ♥  
Erst halb und s 8  
Bis die andre  
Hälfte l 8

Teilst du dich  
So mit Bed 8  
Bleibt dein ♥ heil  
Tag und N 8

*Für unsere Mitglieder Roswitha und Jürgen Wilhelmi suchen wir eine Hausbetreuung in Roquefort des Corbières*

*Für unsere Tiere und unser Haus, Grundstück ca. 3.000 qm, suchen wir jemand (jemand können auch 2 Personen, evtl. mehrere Personen sein) für folgende Aufgabe:*

#### *Situation*

*Wir leben einen wesentlichen Teil des Jahres in Südfrankreich, ca. 10 km vom Mittelmeer, hinter uns die Corbières (z. B. Wandern ohne Ende), zwischen Narbonne und Perpignan. Wir reisen gern, weit und auch schon mal längere Zeit. Wir haben ein großes Einfamilienhaus und auf dem Grundstück befindet sich separat ein hübsches, vollständig eingerichtetes, freistehendes Gartenhaus für den Betreuer. Im Dorf ist die tägliche Versorgung gesichert. Das Klima ist ausgesprochen gut.*

*Im Garten befindet sich ein Teich, mit Fischen und einer Wasserschildkröte. Zum Haushalt gehören ein lieber Hund, mehrere Katzen und zwei Landschildkröten.*

#### *Gesucht wird*

*Jemand mit Freizeit, der/die parallel zu uns hier wohnt und/oder uns in unserer Abwesenheit vertritt. Vertreten heißt; die Tier zuverlässig, liebevoll versorgen, um das Haus herum nach dem Rechten sehen und je nach Eignung und Spaß daran den Garten zu betreuen.*

*Der-/diejenige sollte jeweils 1 - 3 Monate hier leben; länger ist grds. möglich. Französisch und/oder ein Führerschein sind nicht erforderlich. Handwerkliche oder gärtnerische Begabungen wären von Vorteil.*

#### *Wir bieten:*

*Wir bezahlen die Reisekosten (Flughäfen Montpellier, Perpignan, Gerona o. a.) und der-/diejenige wohnt hier kostenfrei, incl. Strom, Gas etc. Normal bezahlen wir keinen Lohn. Je nach Eignung und Fleiß ist eine angemessene Entlohnung möglich.*

*Gern stellen wir Bilder und weitere Informationen zur Verfügung. Der-/diejenige darf gerne ca. 1 Monat „zur Probe“ kommen. Kontakt Roswitha WILHELMI [roswithawilhelmi@orange.fr]*

*Roswitha & Jürgen Wilhelmi*

*5 rue de labedalle*

*11540 Roquefort -des Corbieres „In warmem Golde fließen“ – „Ernte“ - da sind Assoziationen zu den Farben unserer favorites nicht weit entfernt.*