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THE INTERNATIONAL CONVENTION

All we can say about the International Convention in Atlanta, Georgia is WOW! We had an absolutely amazing time meeting so many wonderful Rotarians from around the world that share a passion for whiskey! This was our first Convention and we encourage everyone to attend at least once in your lifetime. The sense of belonging to something so much larger than yourself and learning of all the great projects and service to others gives hope for mankind. We truly are part of the greatest civic organization in the world!

NEWS ABOUT THE FELLOWSHIP

We are in the process of revamping the Whiskey DRAM website to make it easier to use. In a few weeks, you will be able to complete the Membership Application on-line and submit it with a click of a button. We are also adding a page that details what Countries, States, Clubs and Districts we have members in so that we can begin connecting members. And finally, we have added a page on 'Starting a Chapter' as there seems to be quite a bit of interest from many who we met at the Convention.

We signed up more than 200 new members in Atlanta and our membership now totals 351! That's quite an accomplishment for just a year's time. We now have members in 29 countries and are on our way to creating a global whiskey handshake!

COCKTAIL TIME THE CLASSIC WHISKEY SOUR

I have been drinking whiskey sours long before I started drinking whiskey neat. It is a pretty simple drink and on those hot summer evenings, a good Whiskey Sour takes the stress away. I do have a couple of words about the construction of this drink.



The choice of Whiskey? I have found I am not really particular as to what Bourbon, Rye or Blended Whiskey I use, just using what I have on hand. Whatever, as long as it's inexpensive, as in most Whiskey drinks, you don't want to use your best top shelf bottle. I like the Rye Whiskey, the tanginess ensures that it will mix well without losing its identity but Bourbon works just fine. So does Irish or Canadian Whiskey. I have even heard of Scotch Sours, although never actually witnessing one passing the lips of a living human being. The other thing is that I never make them the same way twice. I then started to review recipes. Here is a listing of ingredients I have found using all types of Whiskies.

- a. 1.5 ounces Crown Royal Deluxe Whisky, .5 ounce lemon juice, 0.75 ounce simple syrup, an egg white
- b. 1.5 ounces Bourbon, $\frac{3}{4}$ ounce fresh lemon juice, $\frac{3}{4}$ ounce simple syrup (1 part water, 1 part sugar), 1 cherry, lime wedge
- c. 2 ounces Bourbon, $\frac{3}{4}$ ounce fresh lemon juice, $\frac{3}{4}$ ounce . simple syrup, $\frac{1}{2}$ orange slice, Maraschino cherry
- d. $\frac{3}{4}$ cup Jack Daniel's Tennessee Whiskey, $\frac{1}{2}$ cup freshly squeezed lemon juice (3 lemons), $\frac{1}{2}$ cup freshly squeezed lime juice (4 limes), $\frac{2}{3}$ cup sugar syrup, Maraschino cherries
- e. 2 ounces Scotch Whisky, 2 ounces lemon juice, 1 ounce simple syrup, 1 egg white (optional), Amarena cherries, orange slice.

You get the idea here. The key is to use equal amounts of simple syrup (sugar water) and lemon juice. The egg white allows the drink to have a little frothiness but who has time to grab an egg, separate the yoke and white, not me! Don't have any simple syrup on hand? Try just lemonade with a couple of oranges slices squeezed into the drink, sweeten with a little sugar.

Contributed by Terry Moore

Rotary Club of Summerville Evening, District 7770, USA

Do you have a Whiskey Sour recipe that you would like to share? Send it to us or post it on our Facebook Page.

CHERRIES - AMARENA VS. MARASCHINO



The versatility of Amarena cherries is second to none, making a welcomed replacement for those old jars of Amarena cherries have long been adored by Italians and foodies everywhere for their intense cherry flavor, sweetness and versatility. The word Amarena refers to a specific variety of dark wild cherry from the Bologna and Modena regions of Italy. The name of the variety is derived from the Italian word for bitter, amara, and although these cherries are slightly bitter when compared to other varieties, they are most frequently sold preserved in a sweet, luxurious syrup that completely rids the cherries of any hint of bitterness. The cherries often come in beautiful little reusable amphorette bottles, an artful display for a delicious gourmet treat. Maraschino cherries found in pantries everywhere. When compared to American Maraschino cherries there really is no contest, Amarena cherries win hands down for every single application. They add a touch of fruity sweetness to anything you might use Maraschino cherries for, and more. Most frequently used in ice cream and atop other desserts like pastries, cakes and cookies,

they can also be used to bake with and are especially good in tarts, pies and cupcakes. Not only that, they make an even better substitute in cocktails, adding a lovely flavor to alcoholic drinks. The syrup that Amarena cherries are preserved in is incredibly delicious, imparting an aromatic, cherry infused essence when poured into drinks or on desserts and ice cream. In addition to their superior flavor, Amarena cherries are full of nutritional benefits. They are high in antioxidants, Vitamin C, Potassium, Magnesium and Iron, as well as free of fat and sodium. So why else should you replace those so called Maraschino cherries sitting in your cabinet or refrigerator? First off we should distinguish them from the real and original version of Maraschino cherries, which are pretty delicious and certainly hold their own in the gourmet pantry. Produced in Italy, the original Maraschino cherries are made with sour cherries soaked in Maraschino liqueur, a liqueur made with a variety of cherry called marasca. True Maraschino cherries are actually nothing like the Maraschino cherries that most of us are familiar with in the US.

RECIPE FOR DRUNKEN MARASCHINO CHERRIES

I've never tasted an Amarena cherry, but after my research, you can bet I've ordered some in their beautiful amphorette bottle! Maraschino cherries do have a bad reputation, with the artificial red

dyes used, but I have a super easy recipe that completely transforms them. Drain the liquid from the cherries and replace with one of your favorite Whiskies. (I like to put them in a Mason jar). Refrigerate for two weeks for the Whiskey flavor to infuse the cherries. They transform a Whiskey Sour and I like to add a splash of the cherry-flavored Whiskey to my cocktail.

Contributed by Jaime Moore

Rotary Club of Summerville Evening, District 7770 USA

CASK AND STILL MAGAZINE

Greetings fellow members from the birthplace of whisky from the Scot who is allergic to it. The Cask And Still Magazine is an annual magazine and is available free of charge on line and will keep you up to date with the rapid development of the industry. My contribution is in Version 3.

The brand I am focusing on is Tomatin Distillery, which is producing a large range of whiskies and I can usually find one to suit my customers when giving them tasters. A word of advice - when tasting a whisky take a gentle sip and hold on to it until the flavour reaches your taste buds then let it slide down, then repeat this after you have stirred two drops of spring water into the sample. Do not use ice while doing this.

Hoping to see you in Canada!

Contributed by Bob Philip

Rotary Club of Sutton Coldfield, District 1066, England



WHAT ARE WE SIPPIN'? SULLIVANS COVE FRENCH OAK

In 1992 a distillery license was granted by the Government of Tasmania, 150 years after the last distillery was closed on the island. A license was granted to Bill Lark (Larks Distillery). Since that time another five distilleries have opened around the state.

Tasmania is the island state of Australia and its latitude, climate and soil are similar to Scotland and make it ideal for single malt whisky production.

Sullivan's Cove was started in 1996 as Tasmania Distillery and the name Sullivan's Cove was derived from the site of the first distillery opened in Tasmania in 1804.

The French Oak expression was voted the World's Best Single Malt Whisky at the 2014 World Whisky

Awards – the first time a whisky from somewhere other than Scotland or Japan has been awarded this honor.

I am lucky enough to have a couple of bottles of this outstanding whisky. Below are the tasting notes from the company website however the one standout for me is the complexity of tastes that you discover from the first sip. Of interest to me is what I would call a beautiful citric after taste that just lasts and says give me more. It is a magnificent example of an after-dinner whisky that is just sipped and really enjoyed. I often enjoy some dark chocolate with this whisky and that really adds to the taste bud delight.

TASTING NOTES

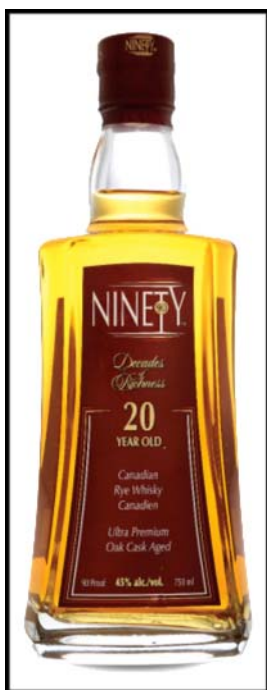
NOSE: Full rich dark chocolate with cinnamon, orange peel, hazelnut and licorice mint

PALATE: Rich and sweet front palate with flavors of chocolate, pepper, toffee and fruit cake

FINISH: Long lingering finish of dried dark fruit and dark chocolate.

Contributed by Mark Anderson

Rotary Club of Beecroft, District 9685, Australia



WHAT ARE WE SIPPIN'? NINETY 20 YEAR CANADIAN WHISKY

Ninety 20 Year Whisky is the second oldest whisky in Highwood's current portfolio. The distillery and the nearby town of High River was hit by a devastating flood in 2013. All their bottled stock had to be destroyed due to possible contamination. Luckily, the barrel room was spared with minimal damage and this whisky got the chance to see the light of day. This Canadian whisky is aged for 20 Years in charred oak barrels but gets its name from the liquid's proof and the ABV is 45. Note: This is not currently available in the U.S. Distilled in Alberta, Canada and aged in barrels for at least three years; often (but not always) Canadian whiskies are blends of corn, barley, and rye whiskies which are distilled and matured separately in charred oak casts. Traditional, Canadian whiskey is called "Rye", although no minimum percentage of Rye grain whiskey is required in a blend.

TASTING NOTES

"Picture an orchard filled with trees covered in fruit and blossoms. Now drench them in spiced chocolate. This would infuriate a farmer but it makes one hell of a whisky nose. The sweet fruitiness dries off in the mouth in a masterful stroke of complex composed flavors with creamy corn oil, vanilla, and a blend of oak spices. Pipe tobacco and a hit of peppered corn fade forever."

Contributed by Blair Phillips of Distiller App



Mark Twain once said...

"Too much of anything is bad, but too much whiskey is barely enough."

STARTING A CHAPTER

As interest in the Whiskey DRAM Fellowship grows, members have contacted us about starting their own Chapter. We hope you find this information to be helpful. And, as always, feel free to email the Fellowship with any questions.

The Whiskey DRAM Fellowship, sanctioned by Rotary International, is the governing body over all Chapters. Anyone that wishes to join a Chapter must first join the Fellowship and submit dues as follows: \$35 Annually, \$100 for a Lifetime Member, \$125 for a Lifetime Member plus Spouse/Partner.

This entitles the member of the Fellowship to a Whiskey DRAM lapel pin, the quarterly newsletter, invitations to events and socials, opportunities to net(work) at the Whiskey DRAM House of Fellowship at the annual Rotary International Convention, an invitation to our Board Meeting, and an invitation to off-site events/socials held in conjunction with the Rotary International Convention.

Below is the list of suggestions and to-do's to successfully start a Chapter:

1. Notify the Whiskey DRAM President of your intentions.
2. Decide on an appropriate name for the local Chapter, typically covering one Rotary District.
3. Contact all the known Whiskey DRAM members in your designated area. This list can be obtained from the Whiskey DRAM Secretary - Jaime Moore can be reached at jaime_moore@bellsouth.net.
4. Hold a whiskey event, perhaps a tasting or dinner paired with whiskies. (It has been our experience that there are many restaurants willing to help you with such an endeavor.) Invite all the Whiskey DRAM members and every whiskey loving Rotarian you can contact from all the Clubs in

your area to attend. Have an interesting format or program that will appeal to most of the attendees. Have fun with this!

5. Ask all the attendees to become members of the Whiskey DRAM Fellowship and at the same time, the local Chapter. Local Chapters can charge their own dues but from polling other Rotary Fellowships, Chapters typically do not assess an additional fee. However, any event held by the local Chapter are paid by the attendees directly to the Chapter. NOTE: All local Chapter members must be Whiskey DRAM members.

6. Encourage prospective members to become a Lifetime Member (\$100 USD) or Lifetime Member plus spouse/partner (\$125 USD). As a Lifetime Member, there is no annual billing, which means less administrative work and more commitment from the new member.

7. Plan at least four whiskey events during the Rotary year and promote the event to ensure good attendance and to sign up more members. Local events can be publicized in the Whiskey DRAM newsletter and on the Whiskey DRAM website. Use our Facebook Page to advertise your event; we encourage postings and photographs! You should also advertise in your District's newsletter and calendar of events. Send before and after event information to Terry Moore at tr_moore@bellsouth.net.

8. Arrange to have one or more whiskey event fund raisers so you can do a Rotary service project.

9. Name a charity of choice. Consider donating your Chapter's excess funds at the end of the fiscal year to a Rotary cause. For example, Whiskey DRAM's charity of choice is Rotary International sanctioned clean water initiatives.

10. Have a booth at all Club and District functions advertising Whiskey DRAM and your local Chapter.

11. Inform your District Fellowships Chairperson about Whiskey DRAM and your local Chapter members and ask for help in promoting the Fellowship.

12. Inform the District Governor about Whiskey DRAM and your local Chapter and ask for his/her help in promoting the Fellowship. Suggest offering a whiskey reception at the District Conference hosted by the local Whiskey DRAM Chapter.

13. When you have a decent number of members in your Chapter, hold an election of officers, elect a Board of Directors and adopt a set of By-Laws patterned after the Rotary Fellowship Standard By-Laws (recommended). The Whiskey DRAM By-Laws are on our website and are an excellent guideline.

14. Include a provision in your By-Laws to indemnify (hold harmless) the Whiskey DRAM Fellowship (Drinking Rotarians And Members) and Rotary International for the actions of the Chapter. Do a risk analysis of your Chapter's liability and obtain event insurance coverage, etc. as needed.

15. If you plan to collect money to fund your Chapter's activities (socials/events), you will need to set up a bank account once you have procured the proper tax identification number (if necessary). It is recommended that two Board Members be listed on the bank account.

16. Encourage your members to attend the Rotary International Conventions and participate in Whiskey DRAM activities and events.

DISTILLER APP

We have found the "Distiller" App a great source of Whiskey information and tasting notes. The review on the Canadian Whisky came from this source. Once joined, you can become friends with reviewers, look for Terry under Tr Moore. The Distiller app is available on Apple iTunes and Google Play.

SHARE YOUR WHISKEY ADVENTURES WITH US

This is YOUR newsletter! The COCKTAIL TIME, WHAT ARE WE SIPPIN' and RECIPE sections are included for you to share your whiskey adventures. Members are encouraged to contribute to the newsletter by sending us tasting notes, mixology, food pairings, fellowship photos, as well as recipes using selected whiskeys. Please send these to jaime_moore@bellsouth.net.

Terry and Jaime Moore

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