



Whiskey DRAM Fellowship

Whiskey Drinking Rotarians And Members

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HAPPY HOLIDAYS, HAPPY NEW YEAR AND HAPPY SIPPING OVER THE HOLIDAYS!

We hope you enjoy the inaugural edition of the Whiskey D.R.A.M. Fellowship newsletter. Our objective is to learn more about all the whiskies of the world including bourbon, scotch, rye, sour mash and moonshine. The newsletter will provide content regarding whiskey food pairings and recipes, whiskey cocktails, and other topics related to the enjoyment of whiskey. The goal is to enhance our appreciation of brown liquor and make new friends along the way. We accomplish that by sharing our knowledge and experiences and by learning from the many whiskey experts and knowledgeable Rotarians throughout the world. We encourage you to become actively involved in our Fellowship and share your ideas, opinions and whiskey experiences.

FINAL COUNT FOR "CHARTER MEMBER" STATUS

The opportunity to become a Charter Member of the Fellowship will be closing on December 31, 2016. The custom glassware to commemorate this event has been ordered for those Rotarians who have submitted an application and paid their dues by the deadline. The DRAM lapel pins have also been ordered and will be included with the glassware shipment. We will begin shipping the glassware and lapel pins in late January. Please be patient, as we have more than 70 orders to ship.

ARE YOU COMING TO ATLANTA?

The Fellowship was able to secure a booth at Rotary International's Annual Convention in Atlanta, Georgia, USA slated for June 10-14 in 2017. A map of our location site is shown on the next page. We will be located in Booth 2635. We hope you visit us so we can meet our fellow DRAM's personally. Better yet, can you spare a few hours to join us at the booth? We expect to be well received - this Fellowship has generated a lot of excitement! Please email our Treasurer/Secretary, Jaime Moore, at jaime_moore@bellsouth.net if you can give of your time.

We are also planning to host an off-site event for the Fellowship during the convention and are hard at work on the details. We hope you will join us for a whiskey tasting party with food pairings. More information will follow in regard to this event in the new year.



FUNDRAISER FOR THE FELLOWSHIP

As with other Rotary Fellowships, we will also support the charitable arm of Rotary with monetary giving. The Whiskey D.R.A.M. Fellowship has chosen clean water initiatives as our charity of choice. A portion of the net proceeds of our Fellowship will be given, on an annual basis, to a Rotary-sanctioned campaign focused on safe drinking water.

With that in mind, the Board of Director's has discussed designing a custom etched "on-the-rocks" glass that we can sell at the Conference and on-line to those that wish to support our efforts. We think this is a great way to promote our Fellowship and build our coffers at the same time!

COCKTAIL TIME

This iconic New Orleans cocktail dates to the 1850's, when it was served at the Sazerac Coffee House. American Whiskey eventually replaced the Brandy of the original. Rinsing the glass with Absinthe gives the cocktail the right touch of herbal perfume without upsetting the balance - you can always substitute Pernod if you don't happen to have a bottle of Absinthe.



THE SAZERAC COCKTAIL

Ingredients:

1 Sugar Cube
Water
1 1/2 Ounces Rye Whiskey
2 Dashes Peychaud's Bitters
1 Dash Angostura Bitters
Ice
1 Bar spoon Absinthe (or Pernod)
Lemon Peel

What to buy: Peychaud's Bitters were created in New Orleans around 1830 by the Haitian Apothecary, Antoine Amédée Peychaud. It's lighter, sweeter, and has a more floral aroma than Angostura. You can find them at well-stocked liquor stores. We used Jack Daniels Single Barrel Rye Whiskey.

Directions: 1. Put the sugar cube in a mixing glass with just enough water to moisten it. Use the back of a bar spoon to crush the cube. 2. Add the Rye Whiskey, both Bitters and ice. Stir until chilled, about 30 seconds. 3. Add the Absinthe to a chilled Old Fashioned glass. Turn the glass to coat the sides with the Absinthe, then pour out the excess. 4. Strain the rye mixture into the Absinthe-coated glass. 5. Twist and squeeze the lemon peel over the glass. Rub the rim of the glass with the lemon peel, drop it into the cocktail, and serve.

WHAT ARE WE SIPPIN'?

We have a whiskey shelf which I call the remnant shelf. After I consume about three-fourths of the bottle, the bottle is relocated to the remnant shelf. This is where I keep tasting samples of bottles to share with guests who had never tried such and such whiskey. The other day we grabbed a bottle to share with



some friends. It was "Rittenhouse, a straight Rye Whisky, Bottled in Bond, 100 proof". Bottled in Bond refers to American made spirits which have been aged and bottled in accordance with US Government standards of the Bottled in Bond Act of 1897. In order to be labeled as "Bottled in Bond" or Bonded, the spirit must be the product of one distillation season, by one distiller at one specific distillery. It must be bottled and stored in federally bonded warehouses for no less than four years.

This bottle is one of the best values on the shelf averaging \$28 to \$35 a bottle. The color is a beautiful soft amber with a taste of vanilla, toasted marshmallows, brown sugar and caramel. It has a rich, bold flavor and not the least bit harsh. This is good to drink neat or on the rocks and mixes well in cocktails. (5 stars)

We found Tatoosh Bourbon, Rye and Scotch brands on a Holland American Cruise from Vancouver to Alaska and fell in love with them. Tatoosh Distillery: Trying the Bourbon, 80 proof, first which has very subtle flavors of corn & oak, sweet dark cherries and vanilla. It has a soft and smooth warm light finish. The Rye, 86 proof, the mix is 70% rye and 30% corn! which cuts the rye flavor. Still having a very pronounced rye taste. This will become a staple in our bar. The scotch, 80 proof, we are not scotch drinkers but this seems to have a taste demanding of a scotch, but much less harsh. As luck would have it, I met one of the owners on board the ship, conducting a little training with the ships bartenders. The distillery is located in Seattle, Washington, USA. But the product is not currently available in our home state of South Carolina, with Georgia being the closest. Please give this a try when you find it.



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 jaimemoore@bellsouth.net.

Wishing you and your family a healthy, happy and prosperous New Year!

Terry and Jaime Moore

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