



## Object of the Newsletter

*To promote the appreciation of fine Scotch Whisky, the area from which it comes, the people that inhabit the land and it's history. By the way, I do not profess to be an expert, I am merely expressing an opinion on the whiskies I am tasting.*

In this issue; I look at the “Famous Grouse” blended scotch whisky, which was first produced by Matthew Gloag & Son in 1896, and is currently produced and owned by The Edrington Group. The single malt whiskies used in The Famous Grouse blend include the Edrington owned Highland Park and The Macallan (two top notch single malts).

It has been the best selling whisky in Scotland since 1980, some people put that down to it's inexpensive price of around 15 pounds. It has to be more than that, as it's rivals Teachers, Grants, Bells etc are all good blended whiskies, but can't rival it's sales. It is in fact a nice flavorsome whisky. Give it a try!

You can buy Famous Grouse Whisky for around \$25.00 a bottle.

### Tasting Notes;

**Nose** - Citrus, oak & Sherry

**Palate** - Fruit & malt

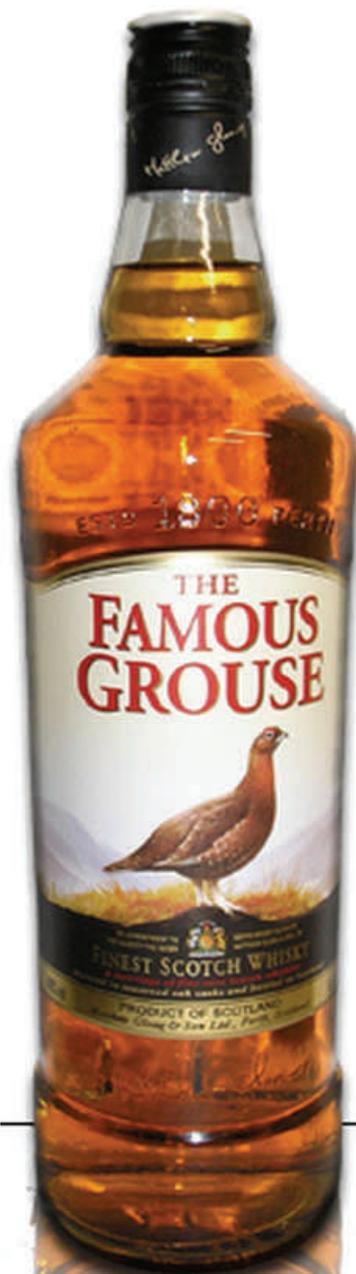
**Finish** - Medium, Famous Grouse a little dry

*If you have a personal favorite and you would like it to feature in future “Slange” newsletters, please let me know.*

*I can be contacted at my website [www.scot-talks.com](http://www.scot-talks.com)*

*“Slainte Mhath”*

*Paul Bissett*





## 25 Things Everyone Must Eat In Scotland

### **Fish and chips at Anstruther Fish Bar, Fife.**

This multi-award-winning chip shop in the ludicrously pretty fishing village of Anstruther counts Prince William among its customers. If you want to eat like royalty you should definitely try their freshly caught haddock and chips.

### **2. A traditional Scotch egg at The Auld Smiddy Inn, Pitlochry, Perth and Kinross.**

These days this 100-year-old former blacksmith's forge sells locally sourced, wholesome, and tasty Scottish grub instead of horseshoes, as well as fantastic real ales from the nearby Inveralmond Brewery in Perth.

### **3. A blueberry and coconut scone at Kitschenbake, Newport-on-Tay, Fife.**

This seafront bakery and cafe is a relatively new addition to the pretty Fife town of Newport-on-Tay, near Dundee. It's not unheard of for dolphins to pop by and put on a show while customers enjoy a scone or goat's cheese tart.

### **4. Haggis, neeps, and tatties at The Clachaig Inn, Glencoe, Argyll.**

If you're a keen munro bagger, you're probably already familiar with this rustic pub in the shadow of Bidean nam Bian. If not, then you should definitely stick it on your bucket list. It's a great place to enjoy some traditional food, music, and local beer.

### **5. A full Scottish breakfast at The Green Welly Stop, Tyndrum, Stirling.**

The Green Welly Stop has been welcoming walkers, cyclists, and the slightly lost for over 48 years. What was once the local post office has evolved into a shop and restaurant serving hearty grub to people walking the West Highland Way.

### **6. Cheese-topped fish pie at The Witchery, Edinburgh.**

If you're looking for a atmospheric restaurant then you could do a lot worse than The Witchery. It's housed in a beautiful medieval building a stone's throw from Edinburgh Castle, and serves up luxurious dishes like this indulgent fish pie.

### **7. Luxury hot chocolate with cream at the Machrie Bay Tearoom, Isle of Arran.**

This lovely, friendly little tearoom sits right beside the sea. If you don't have a particularly sweet tooth, try the Taste of Arran platter instead: a fantastic selection of Arran cheese, oatcakes, Creelers smoked salmon, and crusty bread.



Below is a simple guide to help you choose your single malt Whisky, and the flavor notes you should expect from it. Being Scottish I recommend you find a likely candidate and try it in a bar before buying the whole bottle. With each issue of the newsletter I will add in another Whisky to the flavor map. This Issue; The Famous Grouse. For more information go to <http://www.thefamousgrouse.com>





**8. Bacon and maple syrup pancakes at Bruach Bar and Restaurant, Broughty Ferry, Dundee.**

This laidback, sofa-filled pub not far from the Dundee waterfront is the perfect place to grab a relaxed, bacony brunch. Vegetarians can opt for eggs florentine with buttery hollandaise and wilted spinach.

**9. Oysters at Cafe Fish, Tobermory, Isle of Mull.**

This seafood nirvana in the pretty harbour town of Tobermory prides itself on its relaxed atmosphere and fresh ingredients – the menus say “the only thing frozen are our fishermen”. It’s clearly quite cold on Mull.

**10. A Scottish cheeseboard at Hotel Eilean Iarmain, Isle of Skye.**

Passers-by are welcome to pop into this traditional Skye hotel to enjoy a pint, a large quantity of cheese – including Scottish brie, crowdie, and Strathdon Blue – and spectacular views across the Sound of Sleat to the Knoydart Hills.

**11. Udon noodles with Thai spices and home-smoked tofu at David Bann Vegetarian Restaurant, Edinburgh.**

David Bann is a stylish restaurant that refuses to succumb to the usual veggie stereotypes of rubbery quiche and bland lentils. Instead, its striking menu includes a chilli pancake with chocolate sauce and these luscious spicy noodles.

**12. A BLT with sweet potato, carrot, and parsnip crisps at The Fat Cyclist Cafe, Stirling.**

This fun, friendly cafe – presumably run by a fat cyclist – is a great place to grab lunch or relax with a coffee on a Sunday morning. One thing’s for sure: You’ll have to cycle pretty far to burn off the calories in their indulgent red velvet cake.

**13. Banana parfait at the Moonfish Cafe, Aberdeen.**

This beautiful restaurant sits on a cobbled street in Aberdeen’s medieval quarter. Food highlights include their cod with pancetta and delicious desserts that would definitely make professional pudding-botherer Gregg Wallace cry tears of joy.



**14. Confit pork belly with leek mash and a cider jus at The Harbour Cafe, Loch Venachar, Perthshire.**

This beautiful lochside restaurant is so close to the water that it's practically in it. Huge windows make the most of the setting, while the food – like this Ayrshire pork belly with Stornoway black pudding – makes the most of local ingredients.

**15. Coconut bread and butter pudding with passionfruit ice cream at Stravaigin, Glasgow.**

Stravaigin is a creative West End restaurant that experiments with wild ingredients like hedgerow herbs, rook, and grey squirrel. Even its desserts are unusual: As well as this exotic bread pudding, diners can also sample curry-leaf ice cream.

**16. Fillet steak topped with caramelised onions and haggis at The Foveran, Kirkwall, Orkney.**

The Foveran offers its guests sweeping views of Scapa Flow as well as fresh Orkney beef, lamb, and seafood. They also bake fresh bannock bread every day using stoneground bere meal flour from the nearby Barony Mill.

**17. “Roks and Moss” at Restaurant Mark Greenaway, Edinburgh.**

TV chef Mark Greenaway opened his New Town restaurant two years ago and it's been gathering good reviews ever since. This unusual pud is actually a delicious combination of pistachio sponge, chocolate mint mousse, and coffee macaroons.

**18. Risotto cake topped with a poached egg at Pillars of Hercules Cafe, Cupar, Fife.**

This vegetarian farm shop, campsite, and cafe is as beautiful as it is quirky. All the food is organic and customers can opt to eat their healthy lunch on a rustic, *Lord of the Rings*-style outdoor terrace supported by live trees.

**19. Steak pie at the Waterfront Bar, Inverness.**

The Waterfront is an airy, historical gastropub on the banks of the River Ness. Their steak pie is a particular favourite with visitors and locals, but if you fancy something a bit different you should definitely sample the haggis pakora.

**20. Meringues at Mhor 84 Motel, Balquhidder, Stirling.**

This airy B&B is a sister business to the nearby Monachyle Mhor hotel, run by award-winning chef Tom Lewis. Their seafood dishes are great, but don't leave until you've tried their vast, pillowy raspberry meringues with chantilly cream.



**21. Vegan chocolate orange and cardamom cake with soya ice cream at The 78, Glasgow.**

The 78 is about as chilled as a city-centre cafe bar can get. Its open fire, sofas, and rustic wooden tables make it feel like a home from home, and the vegan menu is filled with unexpected delights like this indulgent chocolate cake.

**22. Sesame chicken with hot pepper and mango at Shri Bheema's Indian Restaurant, Aberdeen.**

Shri Bheema's is an Aberdeen institution, and rightly so. The friendly restaurant serves a wide range of authentic South Indian street food, including stuffed dosas, fresh parotta, and these spicy strips of marinated deep-fried sesame chicken.

**23. Cranachan at The Old School Restaurant, Dunvegan, Isle of Skye.**

If you've never had cranachan, you're missing out. It's a devilishly delicious blend of oats, cream, whisky, and raspberries, and where better to try it than at this gorgeous restaurant in a historic schoolhouse on the shores of Loch Dunvegan?

**24. Salmon cannelloni at Bridgeview Station Restaurant, Dundee.**

Bridgeview is a gorgeous waterfront brasserie housed in an old Victorian railway building. The food is rustic and largely unpretentious, although this colourful salmon starter looks like it escaped from a Michelin-starred restaurant.

**25. A deep-fried Mars Bar at the Royal Mile Tavern, Edinburgh.**

Don't lie: You've always wanted to try a deep-fried Mars Bar. If you buy one from this historical pub instead of the local chippy you can at least pretend you're eating a swanky dessert. After all, it does come on a triangular plate.

To read the full article and see the photos, go to;

<http://www.buzzfeed.com/hilarywardle/amazing-scottish-scran-aplm#.mnb1BDQxp>