



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. "Slainte."

In this issue I look at the Glenmorangie Original (10 years old). Every time I see this whisky I am transported back to July of 2007 and hiking the West Highland Way in Scotland. We were in the bar of the Rowardennan Hotel and when David McDonald asked for a Glenfiddich, the bartender told him (short version) "he'd be better with a Glenmorangie", David liked it so much, that he had me train him (for the next few days while hiking) to pronounce it correctly (full hike story on my website www.scot-talks.com/West-Highland-Way.html). This is a good inexpensive single malt, which more often than not has a spot in my drinks cabinet and I have no reservations in recommending it. While it may not be as tasty as some of it's older, more expensive and exotically named siblings, you can't go wrong with a glass of the Glenmorangie "Original."

Tasting Notes;

Nose - Butterscotch, apples & almonds

Palate - Buttery toffee, slight citrus, cloves & almond

Finish - Caramel & hint of Ginger

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

"Slainte Mhath"
Paul Bissett





A wee bit of History (for information on the distillery see issue #22)

The local clan

The MacCulloch clan, were established in Easter Ross by the 14th century, where they are first noted as followers of the earl Ross (Alexander of Islay or Alexander MacDonald), de jure 'lord of the isles' and rose to the rank of Earl of Ross (1437–49), on whose forfeiture in 1493 the MacCulloch aligned themselves with the Munros - in whose cause they almost suffered oblivion at the battle of 'Druim~a~chait' (the Cat's Back).

The family had considerable tenure of lands around Tain, of which town they held an almost hereditary post of Provost. Their principal designation 'of Plaidis' was held until John MacCulloch, Provost of Tain, acquired the lands of Kindeace from Munro of Culnald in 1612, where after they became 'of Kindeace'. Other lands held by the MacCulloch in Easter Ross included Piltoun, Mulderg and Easter Drumm, the latter coming into their possession in 1649.

There are three differing origins that can be traced for the MacCulloch name in Scotland, of whom the earliest lineage is found in Galloway in the 13th century swearing an oath of fealty to Edward I of England c.1296.

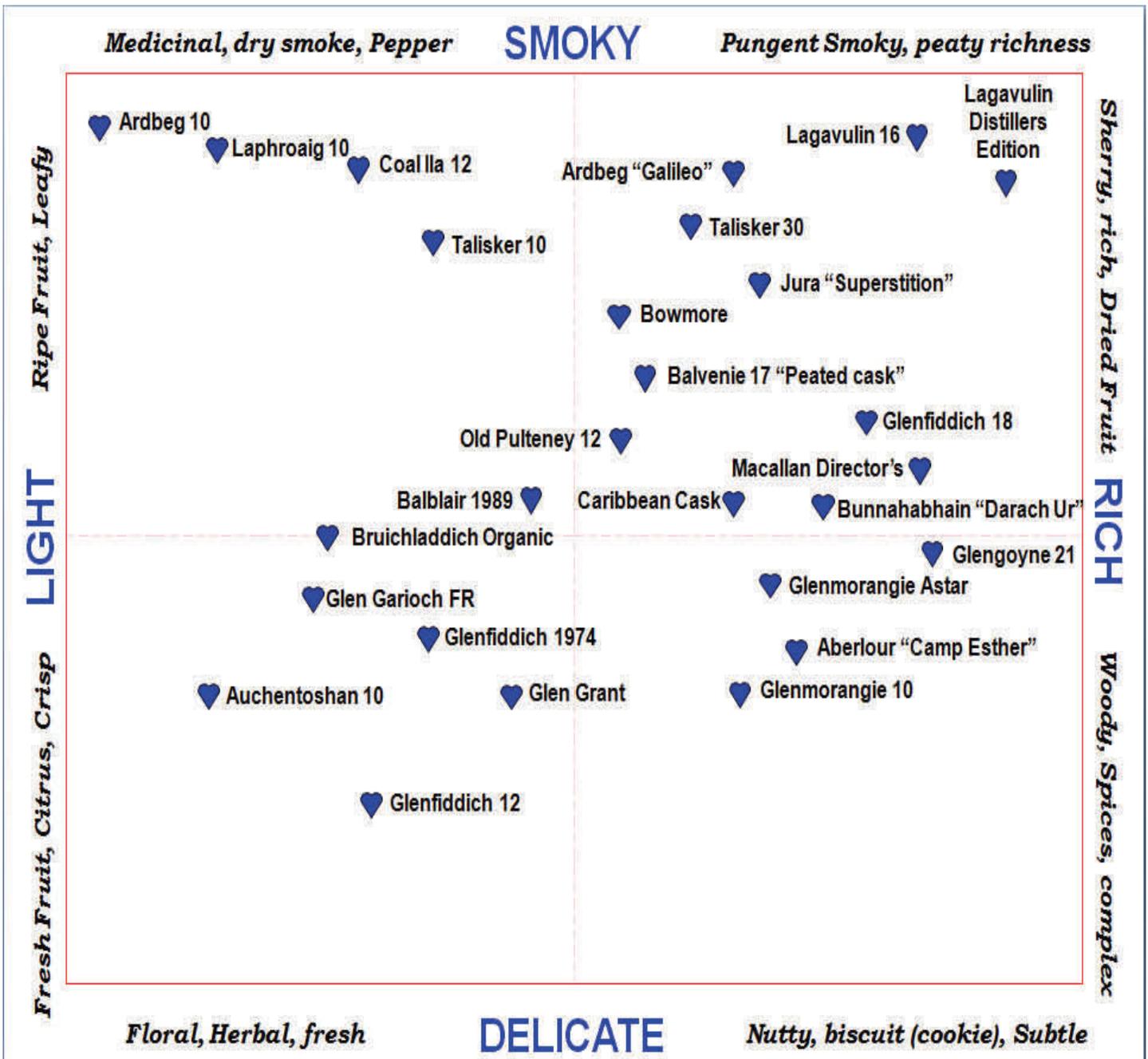
A third 'clan' of MacCullochs inhabited lands in the vicinity of Oban, and the island of Kerrara, on the West coast of Argyll, where MacCulloch of Colgin was long recognized as representer of his line who were said to be descended from a race of MacLulichs who had inhabited Benderloch under the patronage of the MacDougals. That various MacCullochs allied themselves with other clans is undoubted but, given their individual land holdings, they no doubt held themselves to be the equal of any. No chief is presently recognized for the name and those so inclined may align themselves with their former allies the Flosses, Munros or MacDougals, depending on their ancestry.

Those of independent mind should wear either Galloway tartan, or adopt a universal sett, such as the hunting Stewart or Black Watch.





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; Glenmorangie 10 year old For more information go to <http://www.glenmorangie.com>





Toasting Robert Burns

by [Charles MacLean](#)

The very first Robert Burns Supper was held on the fifth anniversary of the poet's death, in 1801, and it took place in the cottage where he was born. (By that time, the house had been turned conveniently into a pub.) Nine gentlemen sat down to a simple repast of haggis and sheep's head; Burns' Address to the Haggis was read, several toasts were drunk—probably Bordeaux wine—and a commemorative ode was delivered. They resolved to meet again the following year, on Burns' birthday, January 25.

The original group of nine now numbers in the millions, and they faithfully continue this annual tradition of honoring Scotland's national bard, who wrote, among other things, *Auld Lang Syne*. The Robert Burns World Federation has around 500 affiliated clubs across the globe.

The pattern established at the inaugural Burns Supper has changed little, although Scotch whisky is today's drink of choice. The meal also offers a great opportunity to pair dishes with different single malts.

Here's my suggested menu. *Slàinte!*

FIRST COURSE:

Cock-a-leekie soup (a chicken-and-leek broth) goes well with a rich Speyside malt like The Glenrothes or Cragganmore. Sometimes Scottish smoked salmon is served instead, in which case try Old Pulteney or Highland Park.

SECOND COURSE:

Haggis, with neeps and tatties (mashed rutabaga and potato), is a must. Spicy Talisker is the perfect accompaniment; remember to pour a little of the spirit over the meat before eating.

THIRD COURSE (OPTIONAL):

Roast sirloin of Aberdeen Angus beef. I would drink a good Bordeaux with this, but a complex well aged Speyside like Glenfarclas or The Macallan also matches well.



CONT.

THIRD COURSE (OPTIONAL):

Roast sirloin of Aberdeen Angus beef. I would drink a good Bordeaux with this, but a complex well-aged Speyside like Glenfarclas or The Macallan also matches well.

FOURTH COURSE:

A Scottish dessert, like trifle, crannachan or cloutie dumpling. Enjoy a frozen whisky in chilled glasses—Dalwhinnie or Glenmorangie is excellent.

FIFTH COURSE:

Oatcakes and Scottish cheeses. If you have bold-flavored cheeses, have a smoky malt like Ardbeg, Laphroaig, Lagavulin, Caol Ila or Bowmore.

SIXTH COURSE:

Coffee. Now is the time for toasts, so glasses must be kept charged with any of the malts suggested above.

Charles MacLean, Master of the Quaich and James Beard Award winner, is the author of ten books on Scotch, including the Whiskypedia.

For more whisky related articles go to www.liquor.com



Robert Burns (25 January 1759 – 21 July 1796)