



## Object of the Newsletter

*To promote the appreciation of fine 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.*

Well, it's that time of year again, time to get your "Irish on" and that is what this newsletter is going to be all about, and to that, end I'm featuring the Tullimore D.E.W. "Phoenix".

This whiskey is a blend of all three types of Irish whiskey: Grain, Malt and Pure Pot Still (batch distillation, along the same lines as Scotch whisky stills, but as with most Irish whiskies distilled three times).

The "Phoenix" is non-chill filtered and rich in flavors from finishing in Oloroso Sherry casks.

The "Phoenix" is not classed as cask strength, but at 55% ABV it could be.

Tullimore D.E.W. make some nice whiskies and this is one of their best, it has typical Irish smoothness to it, but it also comes with some lovely complex flavors.

If you want an Irish whiskey that is a cut above the normal, give this one a try, you won't regret it. Please don't put it in your Irish coffee, there are alternatives that will work just fine, including less expensive Tullimore D.E.Ws.

You can buy Tullimore D.E.W. "Phoenix" for around \$55.00 a bottle.

### Tasting Notes;

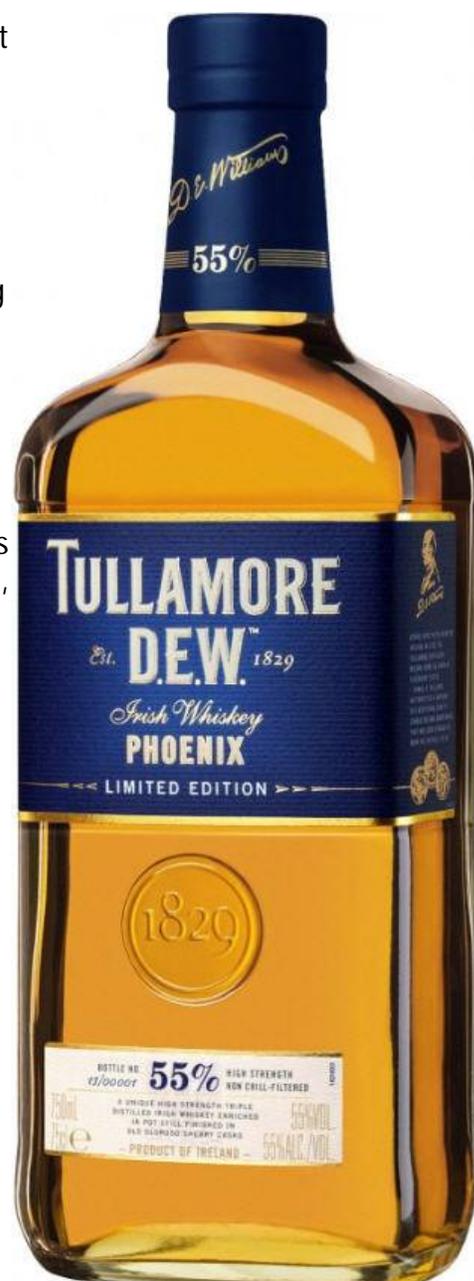
**Nose** - Christmas cake & toffee

**Palate** - Raisin, apple & toffee

**Finish** - Warm, spice, toffee & fruit

*"Slainte Mhath"*

*Paul Bissett*





## *Historical overview of Tullamore*

Tullamore was part of the first English plantation of Offaly in the 1570s. In 1785 the town was seriously damaged when the crash of a hot air balloon resulted in a fire that burned down about 100 houses giving the town the unusual distinction of being home to the world's first aviation disaster.

To this day, the town shield depicts a phoenix rising from the ashes. The Grand Canal linked Tullamore to Dublin in 1798. Tullamore became county town of County Offaly in 1835, replacing Daingean.

Tullamore (Tulach Mhór in Irish) is a town in County Offaly, Ireland, located in the midlands of the island of Ireland, with approximately 15,000 inhabitants in the district. It is the county town (main administrative town) of County Offaly. Tullamore is a major commercial and industrial centre in the region. Major international employers in the town include 'Tyco Healthcare' and 'Boston Scientific'.

In 2004, Tullamore Retail Park was formed. It includes outlets such as a Tesco Extra hypermarket, DID electrical, Argos Extra and Atlantic Homecare. Tullamore is the home of the 'Midland Regional Hospital' and 'Midland Health Board' {HSE} which employ over 1,000 people. A new state of the art hospital is currently under a phased opening process.

Tullamore was designated a 'gateway' town in late 2003 by the Irish Government, making it eligible for increased infrastructural investment. The town and its community received a bronze medal in the Governments National Tidy Towns Competition in 2004 and also played host to the 'World Sheep Dog Trials' in 2005 which attracted huge international interest in the region. The Tullamore Show is held in Charleville, Tullamore every year.

The town's most famous export is Tullamore Dew - an Irish whiskey previously distilled by Tullamore Distillery - that can be traced back to 1829. The distillery closed in the 1950s but its traces are still visible in the town. Tullamore Dew is now produced by Irish Distillers Ltd. in Middleton, County Cork, and marketed by Cantrell & Cochrane.

For more information on the town of Tullamore, go to; <http://www.discovertullamore.com>





Below is a simple guide to help you choose your 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. This Issue; [Tullimore D.E.W. "Phoenix"](#). For more information on Tullimore whiskies go to [www.tullimoredeu.com](http://www.tullimoredeu.com)





## The Secrets Behind The Perfect Irish Coffee by Amanda Marsteller



100 bottles of Irish whiskey and 2,000 **Irish Coffees**? That's a normal day's yield at San Francisco's time-honored **Buena Vista Cafe**. Batched along the bar in a neat line of 28 glass goblets, the cafe pours more Irish whiskey than anyone in the world thanks to its renowned recipe.

Invented by Irishman Joseph Sheridan in 1942, the original Irish Coffee was developed to soothe and revive the spirit. The recipe made its debut at the Buena Vista in 1952, when owner Jack Koepler and international travel writer Stanton Delaplane set out to recreate the warming brew after Delaplane enjoyed a glass at Ireland's Shannon Airport. Decades later, that same recipe graces the bar each day by the thousands.

Paul Nolan has been with Buena Vista for 37 years and estimates that he's poured an astounding three or four million **Irish Coffees**. Jack McGarry of New York City's **The Dead Rabbit** developed the bar's historically-based drinks program (which boasts the largest Irish whiskey selection in New York) and has mastered **his own Irish Coffee recipe**. Who better to divulge the secrets behind this deceptively simple drink than these highly-trained experts? With their help, you'll soon learn that a perfect Irish Coffee is very much the sum of its parts.

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## THE GLASS



The goblet of choice at Buena Vista? A **dainty 6-ounce, stemmed glass** that's shaped to show off a snowcap of whipped cream. The tulip shape prevents an over-sized pour of coffee and keeps the balance of ingredients intact. Equally important is what happens before any coffee even hits the bottom. Always pre-heat your glass by filling it with hot water and letting it sit until warm. This keeps the coveted cocktail steaming hot from the get-go.

## THE SUGAR



Cubes or syrup? This is the question that will determine which type of sugar you use in your Irish Coffee. Buena Vista has always relied on **C&H lumped cane sugar** in its recipe. According to Nolan, the compact cubes ensure precise measurement and the cane sugar dissolves quickly and efficiently.

Jack McGarry takes a liquid approach with  **$\frac{3}{4}$  ounce of Demerara syrup** instead. He prefers Demerara syrup to sugar cubes for its consistency and rich flavor that "acts as a beautiful binder" between his French press coffee and choice of whiskey.

The verdict? Choose the sweetener that fits your palate. Honor the time-tested recipe with old-fashioned cubes, or, if you fancy the caramelly depth of Demerara sugar, cook up a batch of syrup for swirling into your coffee. Both will soothe in equal measure.



## THE COFFEE



Cold cream and room temperature whiskey can cause this hot drink's temperature to plunge. To counteract that steep drop, Buena Vista keeps its coffee on the hotter side, while making sure that it stays fresh and doesn't sit around stewing on the burner. Nolan uses an organic medium roast Colombian coffee blend, which he finds is a solid middle ground—even for those who claim to hate coffee. Nolan warns against using exotic blends or strong roasts. "The coffee complements the drink but should never stand out," he says. It's all about the balance of flavors.

McGarry also avoids espresso-style coffee, which can result in an overly bitter drink that upends that delicate balance. At The Dead Rabbit, French press 100% Sumatra is king, and lends familiar bitterness backed by earthy chocolate notes.

## THE WHISKEY

**Tullamore D.E.W. Irish Whiskey** has been the dram of choice since the dawn of Irish Coffee. The original recipe called specifically for this smooth whiskey and deemed 1 ½ ounces the perfect amount. Buena Vista follows these recommendations to this day. McGarry uses two whiskeys: one in The Dead Rabbit's Taproom and a different one in the upstairs Parlor. The sweetness of Jameson Original marks the introductory version of Irish Coffee served in the Taproom, while the Parlor opts for Powers Signature Release, a single pot still Irish whiskey with a creamier, spicier edge that tempers the sweetness of the sugar.

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## THE CREAM



Time for the big finale: The crisp white collar of whipped cream that floats above each glass of Irish Coffee is the most difficult ingredient to perfect. Buena Vista employs heavy whipping cream that's lightly whipped in an upright blender. According to Nolan, this method ensures "aeration and a slower thickening of the cream," plus the perfect frothy texture. (If you don't have a blender, McGarry suggests a protein shaker like athletes use.) Finding the sweet spot of your whipped cream takes practice. Under or over-whipping can cause the cream to drop through the coffee when you attempt to float it. The cream should be pourable, but not too thin or too thick.

But there's hope for first-timers. Buena Vista discovered that cream aged for a few days floats better than fresh-from-the-dairy cream. So let your cream languish for a day or two before whipping. McGarry counters that "the crucial part of the cream is the fat content." Cream that's more than 36% fat makes for appropriately buoyant whipped cream that floats like a dream. Once you've got the right consistency, pour your cream over the back of a warm teaspoon held just above the coffee. Raise the spoon slowly as you pour and watch the perfect Irish Coffee roar to life.

## THE BUENA VISTA CAFE'S IRISH COFFEE by Paul Nolan

### INGREDIENTS:

- 2 C&H Sugar cubes
  - 4-6 ounces Brewed coffee
  - 1 ½ ounces **Tullamore D.E.W. Irish Whiskey**
- Heavy cream, lightly whipped

### PREPARATION:

Pre-heat a 6-ounce, heatproof glass by filling with hot water. Once warm, empty the glass. Add two sugar cubes to the glass, then pour over coffee until the glass is  $\frac{3}{4}$  full. Stir thoroughly until the sugar is dissolved. Add 1 ½ ounces of whiskey to the coffee. Float a layer of whipped cream over the top of the coffee by pouring gently over a spoon.