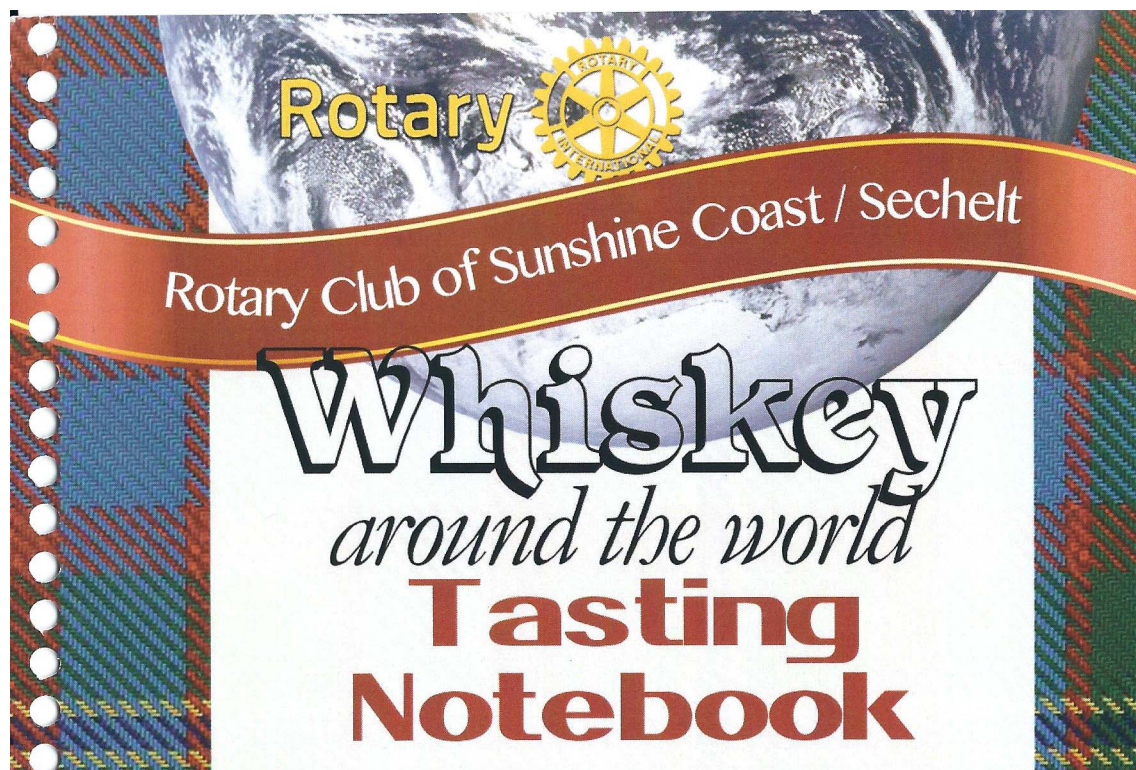




Each year the Sunshine Coast Rotary Club hosts a Whiskey Tasting event. Whiskeys from around the world were paired with incredible food dishes at the Blue Ocean Golf Course in Sechelt Oct 14, 2016. Chef, Gordon Glendenning and Whiskey expert, Andrew Starritt entertained the crowd of 90+ patrons.

In addition to the whiskey tasting, a 50/50 draw netted \$800 and the sale of donated whiskeys netted up to \$1300 for one special bottle. The Sunshine Coast Rotary wants to thank all those Gold sponsors, the Blue Ocean Golf Course, Andrew Starritt, Chef Glendenning, the Coast Reporter, Sunshine Coast Limousine, Alan Stewart - auctioneer, Guy Dawkins - whiskey pourer, and all those patrons who bought tickets.

Rotary thanks these Gold Sponsors for their support

ADVANTAGE DENTAL	LAM NYGUEN
AJ PUMPS AND WATER MANAGEMENT	LEHIGH NORTHWEST MATERIALS
BLUE OCEAN GOLF CLUB	PUBLIC SAFETY RESEARCH
CLARK HAMILTON ENTERPRISES	SAM SIMPSON NOTARY PUBLIC
COAST BUILDERS RONA SECHELT	SECHELT FIREPLACE
MADEIRA PARK COAST REPORTER	SECHELT INSURANCE AGENCY
COAST SIGN AND PRINT	SSC PROPERTIES
CUSTOM CARPETS AND INTERIORS	STEVE AND TRACY KOSS
DOUG AND DARCY LONG	SUNSHINE COAST AIR
FOUR WINDS BEACHHOUSE AND SPA	SUNSHINE COAST CREDIT UNION
FRAN MILLER-REMAX TOP PERFORMERS	SUNSHINE COAST LIMOUSINE, SHUTTLE AND TAXI
GIBSONS BUILDING SUPPLIES	TCG CHARTERED PROFESSIONAL ACCOUNTS LLP
HIBALLER TRANSPORTATION	UNIVERSITY SPRINKLERS
INVESTORS GROUP	WESTCOAST MINING

Here are the Whiskeys that were tasted this year:

Barterhouse 20yo American Whiskey

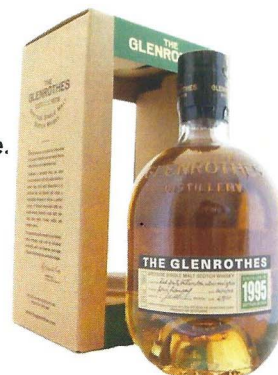
Barterhouse marks a departure for its parent company Diageo (you know, the Johnnie Walker people)! It is their first foray into the premium Bourbon market, which has exploded in recent years. They have a massive warehouse full of ageing barrels from current and closed distilleries.

To say exactly what distillery goes into Barter House would be a guess at best. What we do know is that after 20 years in the barrel, the whiskey is sublime, not too oaky, and a sipping masterpiece.



Glenrothes 1995 Single Malt (Scotland)

You still just don't see Glenrothes at your typical whisky shop. If you do it is likely their respectable, yet mellow Select Reserve. This 1995 vintage is certainly anything but. It is a beautiful marriage of seasoned American oak, refill and first-fill casks. At 19 years of age, the whisky displays why the Glenrothes has been held in such high regard since 1879.



Suntory Hibiki - Japanese Harmony Blended (Japan)

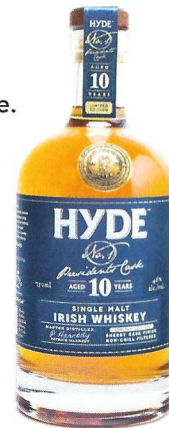
As the name states, this is a marriage of both malt and grain whiskies from Suntory's various distilleries. The whiskies from Yamazaki, Hakushu and Chita offer up a light and elegant dram. American Oak, sherry oak and the very rare Mizunara (Japanese oak) are used to mature these whiskies. The aim was to pay homage to the harmony in nature..



Hyde 10yo Single Malt (Ireland)

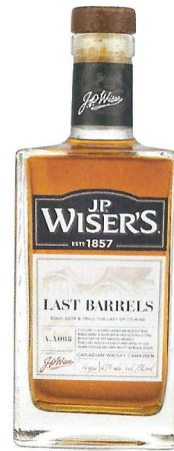
The Hyde Distillery company is a newcomer to the Whiskey game. Like many others they are building their brand name while sourcing their whiskey from the established Cooley distillery. It will be another 5 years before we see a standard bottling from the distillery which bears the name "Hyde".

For now we can enjoy this 10 year old single malt Irish whiskey. Matured in ex-Bourbon barrels then finished in sherry casks to mellow the whiskey a step further. Limited to 5000 bottles.



Wisers - Last Barrels (Canadian)

A very special offering from the hood folks at Wisers!
The LCBO (Liquor Control Board of Ontario) was looking for something special to offer whiskey drinkers for Father's Day. They were offered the barrels laid down on the last distillation by their former Master Distiller. A rarity in the Canadian whiskey world is this sour mash,14 year old.
With the entire allotment of 2000 cases being sold at the LCBO.



In addition, although not documented, a "Dow's" 10 year old tawny port finished the night.

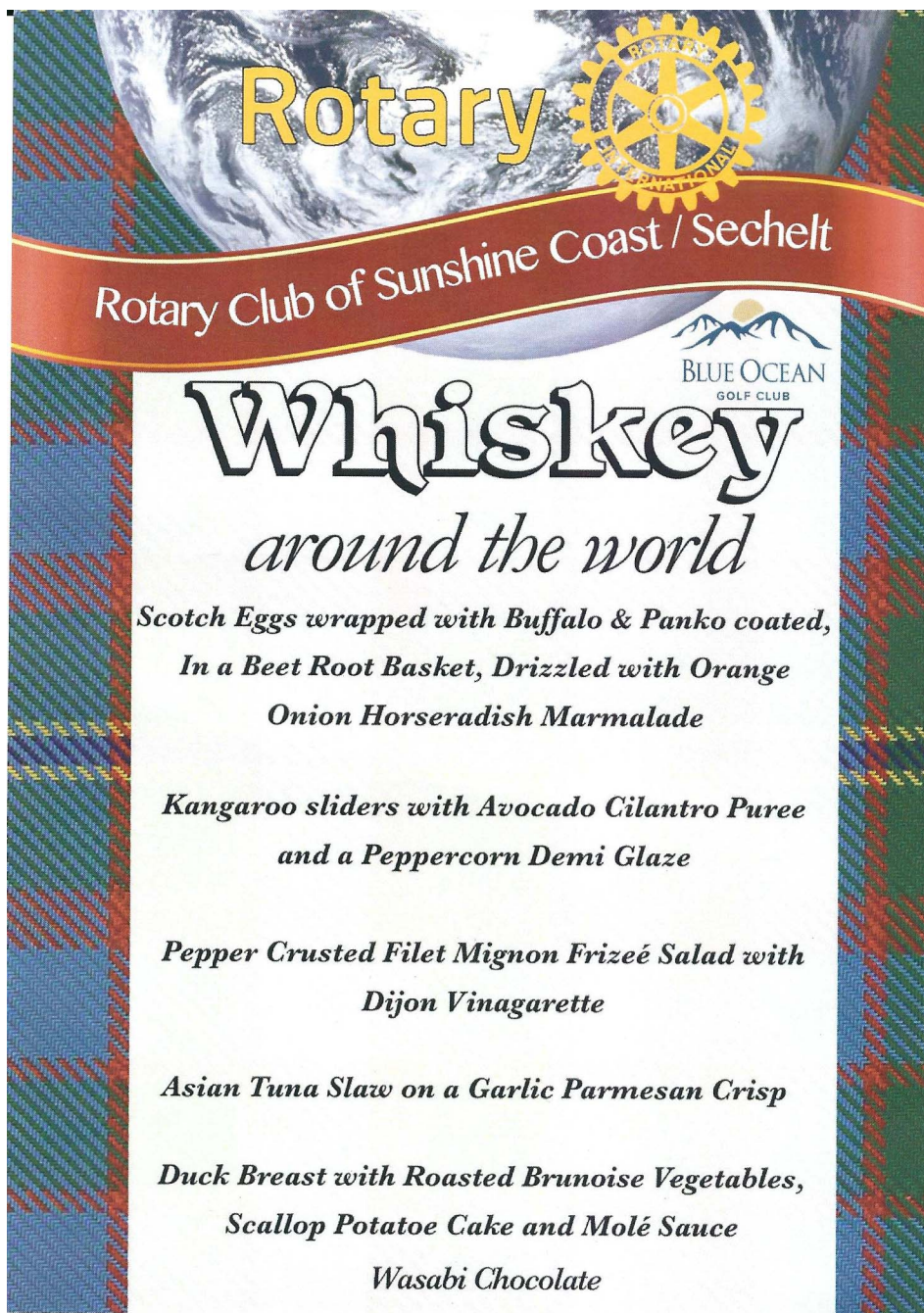
The food was spectacular.



Scotch Eggs wrapped with Buffalo & Panko coated, in a beet root basket, drizzled with Orange Onion Horseradish Marmalade started the evening.



The night ended with Wasabi Chocolate and Port



The Menu



Andrew Starritt and Guy Dawkins discuss the pouring of the Whiskey



Some of the volunteer whiskey servers



Rotarian Gerry Webb paying chef Gordon Glendenning (with a good scotch)



Our Receptionists finally get a break, in time for a wine from the bar.





