



THE SCOTCH MALT  
WHISKY SOCIETY

# OUTTURN

August 2025  
SMWS Switzerland

START  
OF SALES:  
SATURDAY  
9 AUGUST



WHISKY WITH  
A MAP IN HAND

[WWW.SMWS.CH](http://WWW.SMWS.CH)



MVS  
VAULT TO SCOTCH

**THE SNAKING COIL**

SOCIETY CASK NO: 36.228 / OUTFURN: 1 of 222

THE SCOTCH MALT WHISKY SOCIETY

**28** THE CREATORS COLLECTION  
*Tales of the Worm Tub: Celebrating the bold, the rich and the robust*

SINGLE MALT SCOTCH WHISKY 47.3% VOL. 750ml e

MVS  
VAULT TO SCOTCH

**BEHOLD THE BEAST**

SOCIETY CASK NO: 76.157 / OUTFURN: 1 of 534

THE SCOTCH MALT WHISKY SOCIETY

**18** THE CREATORS COLLECTION  
*Tales of the Worm Tub: Celebrating the bold, the rich and the robust*

SINGLE MALT SCOTCH WHISKY 54.2% VOL. 750ml e

MVS  
VAULT TO SCOTCH

**UNLEASH THE BEAST**

SOCIETY CASK NO: 44.190

THE SCOTCH MALT WHISKY SOCIETY

**21** THE CREATORS COLLECTION  
*Tales of the Worm Tub: Celebrating the bold, the rich and the robust*

SINGLE MALT SCOTCH WHISKY 54.2% VOL. 750ml e



Curtains up – the latest edition of the Creators Collection puts the spotlight on Worm Tubs. These endangered condensers consist of a copper coil immersed in a tank of cold water. The result is rich, robust flavours that contribute significantly to the final taste of the whisky.

In addition to the influence of worm tubs, I am convinced that one or two members have experience with the OBE effect – no, not the Order of the British Empire, which recognises achievements in the fields of art and science, work for charitable institutions and welfare organisations, and public service to the British Empire. We are talking about the “old bottle effect”. We have tried to get to the bottom of this topic.

The story continues with Jerry Thomas and the Blue Blazer. A fiery affair and the author of a book on drinks that is still in print today: “How to Mix Drinks, or The Bon Vivant’s Companion”. Drinking culture for over 160 years.

Don’t worry, in addition to all this, there are of course a few great new bottlings to discover.

With this in mind, enjoy reading.

Patric Lutz

# THE SOCIETY'S NEW CREATORS COLLECTION

# TALES OF THE WORM TUB

*Worm tubs are very much an anomaly in the whisky world nowadays, harking back to a bygone era before the more efficient shell and tube condenser came to dominate Scotland's distilleries from the 1960s onwards.*



There is beauty in the worm tub's simplicity. The vapours from distillation sneak over the neck of the still and run into a copper coil – curled like an extended worm or snake – which is submerged in a tank of cold water.

Worm tubs generally condense the spirit more quickly, meaning there is less copper contact than in a shell and tube condenser. Copper is the magical conductor that can both reduce sulphur compounds, as well as enhance the esters that contribute to a fruitier style of spirit. Reducing the time that spirit has contact with copper can create a heavier or even slightly more meaty or sulphury character in the new-make spirit.

Our “Tales of the Worm Tub” Collection celebrates this old-school approach to whisky making and the bold, rich and robust flavours that this ancient form of condenser contributes to the final flavour of these drams.

## THE SNAKING COIL

DEEP, RICH & DRIED FRUITS

CASK NO. 36.228

CHF 265.–



## EUAN CAMPBELL, HEAD OF WHISKY CREATION:

“This trio provides a fascinating glimpse into the world of worm tub condensers. Here we have three whiskies from the same region, in the same flavour profile, yet each with their unique take on this old style of condenser. In each case, the maturation journey has imbued the whiskies with autumnal fruits, think bruised apples with brown sugar. These weightier spirits stand up well to such cask types, with their oily, nutty spirit character shining through. For me, the worm tubs add a deep and robust bass line, upon which the complex elements of each dram can be built.”

<b>REGION</b>	<i>Speyside</i>
<b>INITIAL CASK</b>	<i>Ex-Bourbon Hogshead</i>
<b>FINAL CASK</b>	<i>1st Fill American Oak Ex-PX Hogshead</i>
<b>AGE</b>	<i>28 years</i>
<b>DISTILLED</b>	<i>12 March 1996</i>
<b>OUTTURN</b>	<i>222 bottles</i>
<b>ABV</b>	<i>47.0 %</i>

Divine aromas of marzipan, dark chocolate and apple shisha tobacco combined to form a golden halo above rose petals dipped in allspice and sherry. Then on a throne of leather and polished mahogany sat an apparition of plums, bananas and fudge, sipping sticky dessert wine from a golden grail. A little water beckoned figs and apricots to fall from the heavenly oak tree. Now, raindrops of ginger wine, manuka honey and whisky liqueur splashed on to the pages of antique library books. The everlasting finish was full of splendour; a fusion of quince, coconut and cherry sweets rolled in fragrant hibiscus flowers. After spending 26 years in an ex-bourbon hogshead, this was transferred to a first fill American oak PX hogshead for the remainder of its maturation.

## BEHOLD THE BEAST

DEEP, RICH & DRIED FRUITS

CASK NO. 76.157

CHF 189.-



REGION	<i>Speyside</i>
CASK	<i>1st Fill Ex-Oloroso Butt</i>
AGE	<i>18 years</i>
DISTILLED	<i>7 December 2006</i>
OUTTURN	<i>534 bottles</i>
ABV	<i>54.3 %</i>

Bruised apples landed with a splash into vats of brandy, treacle and funky rum, causing droplets to spray on to dried figs and banana bread dipped in soft brown sugar. A spicy warmth washed over the fruit, cascading ginger, chillies and white pepper into apple chutney, sultanas and coal tar blended with orange bitters. Water encouraged the emergence of strawberry daiquiri and French martini cocktails, garnished with tinned peaches and sticky fresh pine wood. With its fruity spirit character taking centre stage, rich sherry notes stood their ground towards the end – where nutmeg, ginger beer and dried fruits combined with chocolate orange biscuits.

## UNLEASH THE SERPENT

DEEP, RICH & DRIED FRUITS

CASK NO. 44.190

CHF 199.-



REGION	<i>Speyside</i>
INITIAL CASK	<i>Ex-Bourbon Hogshead</i>
FINAL CASK	<i>1st Fill #4 Char Hogshead</i>
AGE	<i>21 years</i>
DISTILLED	<i>27 June 2003</i>
OUTTURN	<i>202 bottles</i>
ABV	<i>56.7 %</i>

Big aromas caused a deluge of bramley apples, plum jam and assam tea to crash through the chocolate soil and leaf mulch on a forest floor. Beetroot brownies, treacle tarts and chestnuts became caught in the waves as they cascaded between oak trees and sappy pines. Adding water delivered sticky cough syrup packed with orange oil, lavender and cooling camphor before heavy black forest gateaux landed alongside prunes, cherries and sultanas soaked in armagnac. The sweet and thick syrup remained through to the finish, where it was joined by earthy clay flowerpots, split logs and the cooling sensation of mint chocolates. After spending 18 years in an ex-bourbon hogshead this was transferred to a first fill hogshead for the remainder of its maturation.



# THE KNOWLEDGE: OLD BOTTLE EFFECT STASHED IN THE ATTIC



**OBE**, or “old bottle effect” lest anyone confuse it with the Queen’s birthday honours, is something of an enigma. It clearly exists in the world of fine wine, but what of whisky? Tom Bruce-Gardyne investigates.



Is the character of a whisky completely locked in at the moment of bottling, never to change – or might it evolve in some way after decades in glass?

Some are convinced it can happen, others are rather more sceptical. Justine Hazelhurst, co-founder of the Fife Whisky Festival and leader of numerous whisky tours around Edinburgh and Fife, is in the former camp. Her tours often feature a “then and now” tasting, comparing a bottle of modern-day Teacher’s Highland Cream for example, with one from the 1960s bought at auction.

Aside from any changes to the blend that may have occurred over time, she feels something does happen in those older bottles, at least sometimes. Although she cheerfully admits that there’s nothing scientific about her feelings, and says: “It’s a bit like God, I suppose. You might believe, but you can’t prove the existence.”

## HOW TO COMPARE?

On the issue of OBE, who better to ask than whisky writer Charlie MacLean MBE, who has nosed and tasted more rare bottles than most of us put together. “Many con-

noisseurs believe in OBE, but it is impossible to measure, since we do not know what the whisky’s flavour profile was when it was bottled – no comparisons can be made,” he says. “There is no doubt that whiskies made in 1960s and earlier were different owing to the changes in production mainly in the 1970s.”

“For what it’s worth,” he adds, “Robert Hicks [Ballantine’s former master blender] once told me that they had a rule that any bottles of Ballantine’s unsold for five years must be returned to their HQ in Dumbarton/Alexandria for disgorging and re-bottling, which implies they believed the liquid changed. However, this had never been done – no distributor worth the name would have stock unsold for five years.”

## VOLATILES AND VIBRANCY

Dr Andy Forrester, the Society’s spirits educator, wonders if that rule at Ballantine’s had more to do with changes in packaging than the actual whisky. As a self-declared sceptic on OBE, he gives a basic intro into oxidation in whisky.

“Ethanol goes to acid and then ultimately to esters, which can be fruity, floral com-

pounds. That, very simplistically, is the oxidative pathway in maturing Scotch whisky,” he says. It clearly happens in the cask, but the question is to what extent it happens, if at all, in the bottle in the interaction between the liquid and the small headspace of air beneath the stopper. You can increase the interaction by simply drinking half the whisky. Given that most flavour compounds are volatile to some extent, some would eventually be lost to the headspace.

“It’s the same with an imperfect seal,” says Andy. “The loss of volatiles would explain the flattening and dulling effect on the vibrancy of the spirit.” But if you take an unopened bottle that is securely sealed, the amount of air is tiny, and if anything’s going on it takes a long time to show itself.

In 2011 Richard Paterson, then master blender at Whyte & Mackay, lowered his famous proboscis into a glass of Mackinlay’s Rare Old Highland malt from a bottle that the explorer Sir Ernest Shackleton had left in the Antarctic a century earlier.

“The only thing that had affected the whisky was a little seeding of the cork, and apart from that it was in mint condition,” he says. So, no evidence of OBE on that occasion, but the bottles were properly corked, wrapped in straw and above all buried deep in the ice. That permafrost would have slowed down any chemical reactions in the bottle. If Shackleton had explored the Congo as well and had dumped some Mackinlay’s in the steamy heat of the jungle, you could do a fascinating comparative tasting. Sadly, he didn’t.

## ENVIRONMENTAL IMPACT

There are wines made for long-ageing that take years to develop those earthy, forest floor aromas in old Burgundy, or petroleum jelly in old Riesling, whose fans have been dubbed petrolheads as a result. These wines will climb to a peak and then decline and die, while whisky soldiers on forever,

supposedly, thanks to being well over treble the strength. Even Madeira at 17 – 22 % abv seems almost indestructible compared to an unfortified wine.

Yet whisky is not immune from the effects of its environment. Scotch stashed in the attic for decades, heating up and cooling down with the seasons, will age quicker, and some bottles might lose their airtight seal, allowing those volatile aromas to escape. Direct light can make a whisky paler though “natural colour tends not to fade in sunlight, unlike caramel colour,” says Dr Andy. “And gantry lights on a half-open bottle in a bar will take a lot of the body and character out of it,” adds Richard Paterson. “With old bottles that have been kept for many years, you can get a dumbness or shell-shock from all that time in glass,” he continues. “So, you need to swirl it around and let it breathe.”

Justine Hazelhurst has noticed a similar effect with her old bottles, that on first opening can be unspectacular. “But I’ll come back three or four weeks later and something will have changed, like it’s woken up,” she says. “But then it’s so subjective, because I might be in a different mood.”

One old blend she opened stood out for all the wrong reasons. “It was a bottle of Mackinlay’s Legacy with an aroma of liquefied mushrooms, with a hint of balsamic,” she recalls. “It was undrinkable!”

She wonders if it has been stored somewhere warm, but Dr Andy suspects foul play. Fake whisky churns through the auction houses, like the bottle claiming to be Laphroaig 1902 he once tried. “I nosed it and it smelt of rotten drains,” he recalls.

If you ever get something that bad wafting from a dram poured from an old bottle you have bought or been given, one thing’s for certain – we’re not talking OBE.



# SAVE THE DATE

OCTOBER 24 & 25 2025

## The Swiss **WHISKY** Festival

**THE SOCIETY AND OLAF MEIER ARE  
LOOKING FORWARD TO YOUR VISIT.**

FURTHER INFORMATION: [WWW.WHISKY-FESTIVAL.CH](http://WWW.WHISKY-FESTIVAL.CH)



## THE OTHER TYPE OF GLASGOW KISS

SPICY & DRY

CASK NO. 156.4

CHF 114.–



<b>REGION</b>	<i>Lowland</i>
<b>CASK</b>	<i>1st Fill Ex-Bourbon Barrel</i>
<b>AGE</b>	<i>9 years</i>
<b>DISTILLED</b>	<i>19 June 2015</i>
<b>OUTTURN</b>	<i>208 bottles</i>
<b>ABV</b>	<i>61.9 %</i>

A playful and very intriguing nose was dominated initially by buttery popcorn, sandalwood, green banana and party rings. We also noted lemon bonbons, chalk dust, pineapple tarts and battenberg cake. Water brought out pressed flowers, oatcakes, cereals and Turkish delight. The neat palate was full of rich cereal notes, linseed oil, touches of caraway and hints of candied hazelnuts and limoncello liqueur, plus some lovely lemon and lime citrus vibes. Reduction brought an oiliness to the texture and some more complex herbal qualities such as verbena and bay leaf. We also noted sunflower and pumpkin seeds, pistachio cake and jelly babies.

## AN AUTUMN VINEYARD WALK

SWEET, FRUITY & MELLOW

CASK NO. 108.71

CHF 119.–



<b>REGION</b>	<i>Speyside</i>
<b>INITIAL CASK</b>	<i>Ex-Bourbon Hogshead</i>
<b>FINAL CASK</b>	<i>Refill Cosecha Wine Barrique</i>
<b>AGE</b>	<i>15 years</i>
<b>DISTILLED</b>	<i>13 August 2008</i>
<b>OUTTURN</b>	<i>300 bottles</i>
<b>ABV</b>	<i>61.5 %</i>

A fruity, interesting nose; first we imagined walking through autumn vineyards, then we found toffee apples, sugared plums, fruit cake and boozy trifle. The palate had both creamy (yoghurt bar) and tart elements (pineapple jelly, dried strawberries, apricot jam and citrus), before finishing with cinnamon, fig and damson stones. The reduced nose included honey and spun sugar, grape must and orange zest, polished shoes and perfumed candles. The palate offered unripe pear, lime, apricot and monstera, while a hint of soap made the finish dry, clean and perfumed. After 12 years in ex-bourbon wood, this enjoyed further time in a second fill cosecha PX barrique.

## FULL SCOTTISH DESAYUNO

DEEP, RICH & DRIED FRUITS

CASK NO. 46.160

CHF 89.-



<b>REGION</b>	<i>Speyside</i>
<b>INITIAL CASK</b>	<i>Ex-Bourbon Hogshead</i>
<b>FINAL CASK</b>	<i>1st Fill Ex-Bodega Px Barrique</i>
<b>AGE</b>	<i>11 years</i>
<b>DISTILLED</b>	<i>4 April 2014</i>
<b>OUTTURN</b>	<i>295 bottles</i>
<b>ABV</b>	<i>58.7 %</i>

The sweet-scented nose delivered figs, dates, sultanas and chocolate raisins, toffee fudge ice cream, maple syrup and coffee liqueur. The palate was a rather delicious melange of pastel de nata, jam sponge and fig rolls, with spicy hits of sugar-coated fennel seeds, crystallised ginger and nutmeg. The reduced nose suggested breakfast – honey and marmalade, orange juice and sugary espresso dregs. The palate, even tastier than before, gave us treacle scones and iced gingerbread, brown sugar and stewed plums, with gentle spices warming the finish – cardamom, aniseed, black pepper, cinnamon and clove. After eight years in ex-bourbon wood, we transferred this whisky into a first fill ex-bodega PX barrique.

## FLAMENCO DANCER MEETS A BALLERINA

DEEP, RICH & DRIED FRUITS

CASK NO. 35.408

CHF 83.-



<b>REGION</b>	<i>Speyside</i>
<b>INITIAL CASK</b>	<i>Ex-Bourbon Hogshead</i>
<b>FINAL CASK</b>	<i>1st Fill Ex-Oloroso Hogshead</i>
<b>AGE</b>	<i>10 years</i>
<b>DISTILLED</b>	<i>11 August 2014</i>
<b>OUTTURN</b>	<i>158 bottles</i>
<b>ABV</b>	<i>60.9 %</i>

We took a road trip in a new car, eating nuts and dried fruits; our journey's end being an Andalucían bar, with flamenco dancers, boots, cheroots and pata negra dangling from the rafters. The palate found raisins and sultanas; walnut whip, roasted chestnuts and peshwari naan, complicated by red laces, sangria and spiced plums, then espresso and dark chocolate. The reduced nose was warmly inviting – vanilla, honey, mince pies, rolling tobacco, tea chests and orange boxes. The palate's ballerina-like balance matched brown sugar, toffee popcorn and Danish marzipan chocolates with cardamom, cinnamon, pink peppercorns and toasted oak. After five years in ex-bourbon wood, we transferred this whisky into a first fill Spanish oak oloroso hogshead.

# MAHOGANY MARQUETRY

DEEP, RICH & DRIED FRUITS

CASK NO. 85.102

CHF 108.-



<b>REGION</b>	<i>Speyside</i>
<b>INITIAL CASK</b>	<i>Ex-Bourbon Hogshead</i>
<b>FINAL CASKS</b>	<i>1st Fill Spanish Oak Oloroso Hogshead 1st Fill American Oak Oloroso Hogshead</i>
<b>AGE</b>	<i>13 years</i>
<b>DISTILLED</b>	<i>26 April 2011</i>
<b>OUTTURN</b>	<i>543 bottles</i>
<b>ABV</b>	<i>58.2 %</i>

We followed our noses to the polished mahogany dresser, mixed fennel seeds with plum liqueur, then added a pinch of wet moss, sliced apricot and pine foliage soaked in apple brandy. The palate was a direct flight to Spain, with sherry alongside orange, almonds and apple empanadas. Water introduced chocolate, sugar-dusted ensaimada drizzled with crème de cassis, and chamomile on the nose. We finished by chewing on red liquorice, supping on a red wine jus, and nibbling set custard with a glass of orange liqueur, sitting by the mahogany dresser. The starting point for this small batch was two bourbon hogsheads of single malt Scotch whisky. They were each transferred to new casks at nine years old. One cask was a first-fill American oak oloroso hogshead, while the other was a first-fill Spanish oak oloroso hogshead. The casks were then married together before bottling.

# COUNTRY HOUSE COMPLEXITY

JUICY, OAK & VANILLA

CASK NO. 36.230

CHF 129.-



<b>REGION</b>	<i>Speyside</i>
<b>INITIAL CASK</b>	<i>Ex-Bourbon Hogshead</i>
<b>FINAL CASKS</b>	<i>New American Oak Htmc Hogshead 1st Fill American Oak Oloroso Hogshead</i>
<b>AGE</b>	<i>17 years</i>
<b>DISTILLED</b>	<i>28 September 2007</i>
<b>OUTTURN</b>	<i>513 bottles</i>
<b>ABV</b>	<i>52.6 %</i>

The starting point for this small batch was two bourbon hogsheads of single malt Scotch whisky. After 13 years one was transferred into a first-fill American oak oloroso hogshead, while the other went into a new American oak hogshead with a heavy toast and a medium char. These casks were then married together for bottling. The result produced heady aromas of snuff and sailing ship-branded aftershave in country houses, clove-studded ham, liquorice-flavoured lozenges and gorse; plus some added zing, which involved potpourri, bergamot and magnolia, vanilla syrup and crisp riesling. The mouthcoating, beautifully textured palate tasted of chocolate sauce on ice cream, desiccated coconut, caramel-flavoured chocolate, Spanish brandy and multiple tropical fruits.

# BISCUIT-DUNKING DELIGHT

SPICY & SWEET

CASK NO. 138.21

CHF 150.-



<b>REGION</b>	<i>Taiwan</i>
<b>CASK</b>	<i>1st Fill Ex-Bourbon Barrel</i>
<b>AGE</b>	<i>7 years</i>
<b>DISTILLED</b>	<i>6 August 2015</i>
<b>OUTTURN</b>	<i>191 bottles</i>
<b>ABV</b>	<i>53.6 %</i>

Sweet aromas of caramel, toffee and cream soda danced with malty notes of cereals and biscuits, while a fresh tingle of menthol combined with green grass. The palate was equally biscuit-based but now with crushed hazelnuts, nutmeg, cinnamon and ginger. Once we added water, intensely floral notes took us for a stroll through a flower show eating a lemon peel-topped vanilla cheesecake. Flavours were now fresher and juicier, as crunchy green apples mixed with pineapple cube sweets, and a light dusting of icing sugar coated a finish that combined chalky textures with malted biscuits and sea salt.

# KATSU AMID THE MAPLE

SPICY & SWEET

CASK NO. 155.2

CHF 103.-



<b>REGION</b>	<i>Israel</i>
<b>CASK</b>	<i>1st Fill STR Barrique</i>
<b>AGE</b>	<i>4 years</i>
<b>DISTILLED</b>	<i>19 July 2018</i>
<b>OUTTURN</b>	<i>270 bottles</i>
<b>ABV</b>	<i>65.9 %</i>

A burning mincemeat pie was being extinguished with simple syrup, brandy and a blend of treacle and golden syrup. On the palate we found katsu breadcrumbs, roast chicken, black pepper, smoked cherries and strawberry tarts. Water introduced orange soda to the nose, complementing rum and raisin ice cream and resinous pine needles. The palate was now buttery, with raisins, maple syrup and coal dust atop panna cotta. This cask was filled with 50 % unpeated and 50 % peated new make.

# WHISKY HISTORY: COCKTAILS



## JERRY THOMAS AND THE BLUE BLAZER



***When Tom Cruise took to “flair bartending”, juggling bottles, glasses and shakers during the 1988 film Cocktail, he was actually following in a long tradition of cocktail bar showmanship. One of the originators was Jeremiah “Jerry” P Thomas, who is also credited with writing the first American drinks book How to Mix Drinks, or The Bon Vivant’s Companion, published in New York in 1862.***

Jerry Thomas is a fascinating figure, a pioneering bartender, adventurer, businessman and author, who lived a colourful life during a notably colourful period of American history.

He was born during 1830 or 1832 in Sackets Harbour, upstate New York, and began his bar room career in New Haven, Connecticut, before heading to California the year after the great “gold rush” started there in 1848. He worked bars, may have prospected for gold and managed a minstrel show, before returning to his native east coast during 1851.

In New York City, Thomas established a saloon in the same premises as Barnum’s American Museum, on the corner of Broadway, Park Row, and Ann Street in Manhattan, but was soon on his travels again, working in hotels and bars in in St Louis, Chicago, San Francisco, Charleston and New Orleans.

During this time, he honed his flamboyant bartending act, creating a public persona which included wearing diamond rings and cufflinks and kid gloves, while he was known to collect art as well as enjoying bare-knuckle boxing bouts.

Invited to tour Europe, he arrived there with a set of solid-silver bar tools!

## LIQUID FIRE

Central to Thomas’s theatrical approach to mixing drinks was his signature cocktail the Blue Blazer, which he developed at the El Dorado gambling saloon in San Francisco. The Blue Blazer is made by lighting whisky

in one cocktail jigger and pouring it into a second jigger containing boiling water.

The liquid is then transferred rapidly between the two jiggers several times until mixed, at which point sugar and lemon are added. Thomas liked to use cask strength Scotch whisky to create his Blue Blazer, and as he later wrote: “If well done this will have the appearance of a continued stream of liquid fire.”

Thomas was largely responsible for elevating the art of bartender to the status of a respected professional, earning the nickname “The Professor”. While working as head barman at the Occidental Hotel in Chicago, he was reputedly earning \$100 per week; rather more than the vice-president of the United States. Never a notably modest man, Thomas described himself as “Jupiter Olympus of the Bar”.

## A BLESSING TO MANKIND

His lasting contribution to drinks culture was his 1862 tome, which carried the impressively all-encompassing title of *How to Mix Drinks: Or, The Bon-vivant's Companion, Containing Clear and Reliable Directions for Mixing All the Beverages Used in the United States, Together With the Most Popular British, French, German, Italian, Russian, and Spanish Recipes, Embracing Punches, Juleps, Cobblers, Etc., Etc., Etc., in Endless Variety*.

This was the first attempt to collect cocktail recipes, write them down and publish them in book form, and it contained many which had previously only enjoyed oral transmission as well as some of Thomas's own creation. He went on to update the title several times during his lifetime, adding new discoveries and inventions.

In the preface to his *Companion*, Thomas wrote that: “It struck us that a list of all the social drinks – the composite beverages, if we may call them so – of America, would really be one of the curiosities of jovial literature; and that if it was combined with a catalogue of the mixtures common to

other nations, and made practically useful by the addition of a concise description of the various processes for brewing each, it would be a blessing to mankind.”

The book remains in print to this day, and includes what is often considered to be the “first” cocktail, the whiskey sour, with Thomas providing its earliest written attestation:

Put 5cl of Cask Strength Scotch Whisky and 3cl of hot water in a stainless steel beaker.

Inflame the contents (tilt the cup to avoid any burns).

Take a second cup and transfer the flaming contents from one cup to the other 4 to 5 times.

Pour into a short tumbler glass.

Add a teaspoon of powdered sugar and lemon zest to the glass.

## THE GREATEST BARTENDER IN AMERICAN HISTORY

Back in New York City once again, Thomas served as head bartender at the Metropolitan Hotel, before opening his own bar at Broadway and 22nd Street, which, according to Herbert Asbury in a December 1927 article for *H L Mencken's American Mercury*, “... became one of the most celebrated saloons in the history of the city”.

After seven years there, Thomas sold the property and moved to 1239 Broadway, where he presided for a further eight years, before making his final move downtown in 1875, establishing Thomas's Exchange at No.3 Barclay Street.

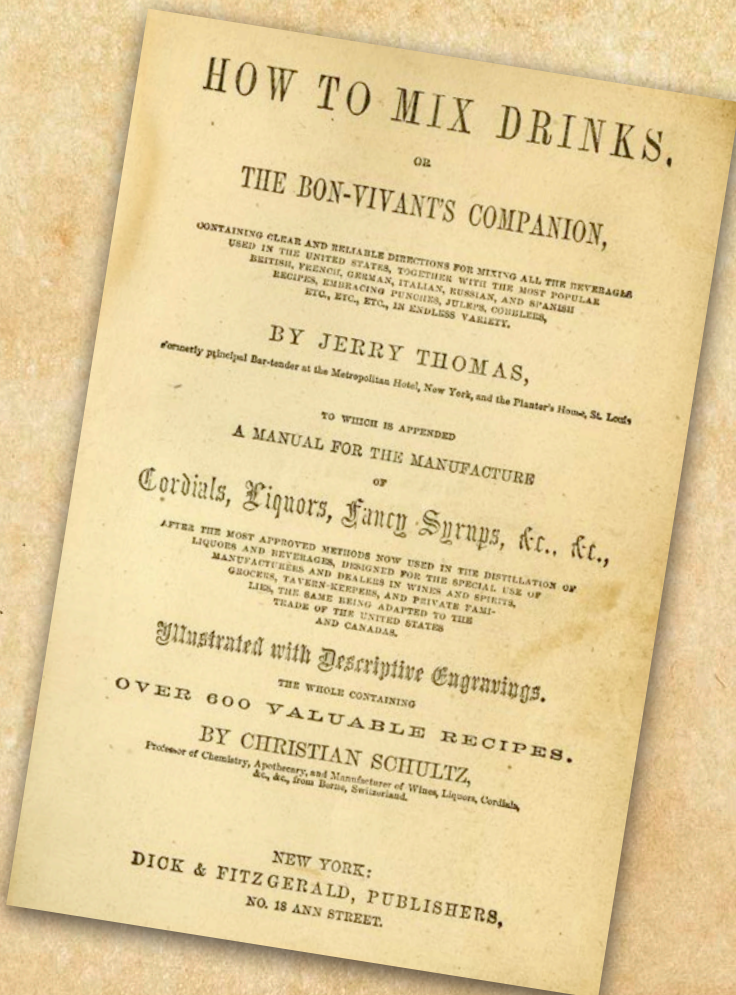
Thomas died of a stroke on December 15, 1885, having lost a great deal of money in Wall Street investments. Such was his fame by this time that newspapers all over the US carried obituaries, including the *New York Times*, which noted that he

was "...at one time better known to club men and men about town than any other bartender in this city, and he was very popular among all classes". He was buried at Woodlawn Cemetery in the Bronx, New York.

Herbert Asbury described Jerry Thomas as "the greatest bartender in American history" and painted a memorable portrait of him, writing that: "He was indeed an imposing and lordly figure of a man... portly, sleek and jovial, and yet possessed of immense dignity. A jacket of pure and spotless white encased his great bulk, and

a huge and handsome moustache, neatly trimmed in the arresting style called walrus, adorned his lip and lay caressingly athwart his plump and rosy cheeks.

He presented an inspiring spectacle as he leaned upon the polished mahogany of his bar, amid the gleam of polished silver and cut glass, and impressively pronounced the immemorial greeting, "What will it be, gentlemen?"



# BURN A SPRIG OF ROSEMARY

PEATED

CASK NO. 53.484  
CHF 135.–



<b>REGION</b>	<i>Islay</i>
<b>CASK</b>	<i>Refill Ex-Bourbon Hogshead</i>
<b>AGE</b>	<i>14 years</i>
<b>DISTILLED</b>	<i>24 January 2011</i>
<b>OUTTURN</b>	<i>171 bottles</i>
<b>ABV</b>	<i>56.8 %</i>

The aroma transported us to the seaside with a salty breeze carrying smoked bacon, charcoal, smoked limes, rock salt and crisp fried chilli and lime whitebait. On the palate we were however transported from the coast of Islay to Bamberg in Germany as we drank a smoked lager – earthy, peaty, dry and very delicious. Following reduction, we tucked into a dish of pan-roasted cod with blistered tomatoes, lemon and thyme, plus bacon cured with black pepper and juniper. To taste it was velvety smooth like a stout, subtly complex, while, in the finish, came the scent of a burning sprig of rosemary – a touch of sweet smoke, piney and with a spicy, camphor-like edge.

# TRUE BREATH OF THE HEBRIDES

PEATED

CASK NO. 53.460  
CHF 112.–



<b>REGION</b>	<i>Islay</i>
<b>CASK</b>	<i>1st Fill Ex-Bourbon Hogshead</i>
<b>AGE</b>	<i>11 years</i>
<b>DISTILLED</b>	<i>7 March 2012</i>
<b>OUTTURN</b>	<i>284 bottles</i>
<b>ABV</b>	<i>60.0 %</i>

The nose combined sweet peat, smoked haddock, yum-yums, acacia honey and vanilla with a slightly grubby note (beach bonfires, tarry driftwood and Z-boats approaching an oil rig). The palate was everywhere – peat smoke, cinnamon swirls and maple pecan pastries; mature cheddar and onion chutney on burnt toast; then finishing with liquorice, menthol and roofing tar. The reduced nose was an Islay clifftop – sea breezes, machair (grass, wild flowers) and fishing boats down below; lemon squeezed over scallops and pear. The palate now – a scallop burger with pinot grigio – was sweet, oceanic and tingly, with a dry finish: a true breath of the Hebrides.

# UNAPOLOGETICALLY WILD

HEAVILY PEATED

CASK NO. 122.79  
CHF 89.-



<b>REGION</b>	<i>Highland</i>
<b>INITIAL CASK</b>	<i>Ex-Bourbon Hogshead</i>
<b>FINAL CASK</b>	<i>2nd Fill Ex-Px Hogshead</i>
<b>AGE</b>	<i>9 years</i>
<b>DISTILLED</b>	<i>29 March 2016</i>
<b>OUTTURN</b>	<i>318 bottles</i>
<b>ABV</b>	<i>59.3 %</i>

A heady nose evoked Hebridean blue cheese, cowhide and smoke-flavoured crisps enjoyed in a milking chair by a peat fire, while the chair legs slowly sank into the boggy field. Hay-smoked haggis and pheasant jerky ventured on to a palate of campfire smoke, espresso, treacle and sage, followed by burning brambles and tar liqueur. Water intensified the smokiness, unveiling farmyards and beech-smoked cheese. The palate then became a pure phenolic symphony of pine smoke, eucalyptus, menthol and earthy venison salami. After spending six years in an ex-bourbon hogshead this was transferred to a second fill American oak Pedro Ximénez hogshead for the remainder of its maturation.

## THE FINE PRINT

### ORDERS

We are happy to accept orders by telephone, fax, email or via our online shop. Phone calls in the course of commercial transactions may be recorded.

### DELIVERY

Deliveries will be carried out via Swiss Post's parcel service. The mailing costs are CHF 8.- for Economy (standard), CHF 10.- for Priority and CHF 20.- for Swiss-Express "Moon". No mailing costs will be charged on orders over CHF 400.- (mailing by Economy).

### COMPLAINTS

Damaged goods must be returned to the post office immediately, or no later than within 7 days, and the appropriate damage report must be filled in at the post office.

### EXCHANGES/RETURNS

Your order is binding. As a rule, ordered goods can neither be exchanged nor returned with the exception of goods that have sustained damage in transit, or incorrect deliveries.

### PRICES

Unless otherwise stated, the prices specified by us (by telephone, in price lists, by email or in the online shop) should always be understood as being in Swiss francs including statutory VAT (VAT No. CHE-249.623.143 TVA). Price information should always be understood as referring to the specified package (in most cases, per bottle). We explicitly reserve the right to change our prices and offers, as well as delivery options.

***Under the title “Share your Story”, we have called on our members to share their own personal whisky story.***

## **SHARE YOUR STORY**

***Daniel Zumbuehl  
Member since 2006***



In midsummer 2019 I took part of a professional photo shooting session for a kids town map of my hometown Sursee in its beautiful Ehret Park. It was to become a huge hidden object picture with as many people and objects as possible. I sat there with my cousin Fabian at a crate and we cracked open a SMWS bottle of **7.135 “Fruity, juicy and exotic”**. The weather was hot as hell, but the golden nectar cooled us down. So we managed to stay on post until the end of the session. Half a year later, just at the beginning of the Corona crisis, the kids town map illustrated with this picture among others was published. Now, have a look and go for a search of us two enjoying a delicious Society dram!





## TASTINGS 2025

**TIMES  
TASTINGS  
19:00 TO 22:00**

At our tastings 5 whiskies will be presented. Some of them might have appeared in the Outturn, some might be surprises. We will also serve you bread and

cheese. You will then have the opportunity to buy drams of other whiskies from the currently available range and purchase bottles.

Price per person CHF 65.-.

DATE	CITY	LOCATION
Thursday, 11 September	<b>Zurich</b>	Zentrum Karl der Grosse, Kirchgasse 14
Friday, 12 September	<b>Bern</b>	Gesellschaft zum Distelzwang, Gerechtigkeitsgasse 79
Thursday, 18 September	<b>Basel</b>	Zunftsaal im Schmiedenhof, Rümelinsplatz
Friday, 19 September	<b>Lucerne</b>	Hotel Schweizerhof, Schweizerhofquai
Thursday, 25 September	<b>Bern</b>	Gesellschaft zum Distelzwang, Gerechtigkeitsgasse 79
Wednesday, 29 October	<b>Zurich</b>	Zentrum Karl der Grosse, Kirchgasse 14
Thursday, 30 October	<b>Bern</b>	Gesellschaft zum Distelzwang, Gerechtigkeitsgasse 79
Friday, 7 November	<b>Basel</b>	Zunftsaal im Schmiedenhof, Rümelinsplatz
Friday, 14 November	<b>St. Gallen</b>	Hofkeller, Klosterhof 3
Wednesday, 3 December	<b>Bern</b>	Gesellschaft zum Distelzwang, Gerechtigkeitsgasse 79
Thursday, 4 December	<b>Basel</b>	Zunftsaal im Schmiedenhof, Rümelinsplatz
Friday, 5 December	<b>Zurich</b>	Zentrum Karl der Grosse, Kirchgasse 14
Wednesday, 10 December	<b>Lucerne</b>	Hotel Schweizerhof, Schweizerhofquai
Thursday, 11 December	<b>Bern</b>	Gesellschaft zum Distelzwang, Gerechtigkeitsgasse 79
Friday, 12 December	<b>Lausanne</b>	Tibits (1st floor), Place de la Gare 11

**RESERVATIONS  
ARE REQUIRED  
FOR ALL EVENTS**

Please buy your ticket online, by phone or email. Places are guaranteed only when paid. We cannot accept cancellations; however, if there is a waiting list, we will try to find another

member to take your place. We reserve the right to cancel an event if participation is insufficient. Participants at tastings must be at least 18 years of age. Members can buy tickets for and bring guests along.




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