

Hey everyone! I hope everyone enjoyed the last meet up. Those that didn't make it were missed, next time my friends!

The newest Whisk(e)y society shirts are out. Come in and grab one if you are able. They are \$20 for members only. This is what the shirt cost to make, so we are selling it to you at cost.



Save the date time!!!! Friday August 8th from 7-9pm, Ardbeg will be here. They are touring the country for their Masters of Smoke Tour.

#### [Ardbeg Masters of Smoke Tour](#)

They will have their famous trailer with them where you can step inside their trailer and meet their ambassadors, taste latest releases, join the Ardbeg committee, check out their sensory pop up and discover your own unique smoke profile.

We are the only "non-Liquor store" they are hitting in lane county. This is open to the public but wanted you all to be the first to know.

This month we are featuring: Chicken Cock Whiskey 🐔 🇺🇸 We like the name too 🤖

We are excited to introduce this brand to you, and what is awesome is one of our bartenders, Jake is a rep for this company, so come down and see him and ask him all the questions you have about this wonderful whiskey.

Chicken Cock was started by James A. Miller in Paris, Kentucky 1856. After Miller passed away it was left to his trusted distillery clerk, George G. White who renamed it from “Millers Old Bourbon” to “JA Miller’s Chicken Cock Whiskey.” Ha! That must be a story to tell : <https://chickencockwhiskey.com/>

At some point it was purchased by a larger company and moved the Paris, Kentucky distillery to a larger plant in Kentucky. They continued to make whiskey throughout prohibition, even smuggling it into Canada. Eventually it went out of business in the 1950’s but then was re born in 2011 by an entrepreneur named Matti Anttila.

If you haven’t ever tried a whiskey aged in Mizunara Japanese Oak, you should try this one. Mizunara Oak trees take 200 years to fully develop. This is some of the highest sought-after wood in Japan. These barrels run between \$4,000-\$8,000 apiece and wood is so porous, it gives off a lot more flavor. We are very lucky to have this bottle, there are not many of them in the stores yet, but I was told this should change soon.

Pictured are the four bottles we have at the Pub. Chicken Cock Straight Bourbon Whiskey- \$14 Chicken Cock Straight Rye Whiskey

\$15 Chicken Cock Double Oak-

\$18 Chicken Cock Mizunara Japanese Oak- \$28 (a must try)

All of these are \$4 off a dram for society members

