

CHEMICAL INSTITUTE OF CANADA, EDMONTON SECTION
AND THE KING'S UNIVERSITY
PRESENT

CAFÉ CIC

A WEE DRAM OF CHEMISTRY, CULTURE, AND SCOTCH

THE KING'S UNIVERSITY
9125 50TH STREET
KNOPPERS HALL
SATURDAY, JANUARY 23, 2016 7:00 P.M.

To savour a dram of uisge beatha (Gaelic for “the water of life”) is to drink in the damp fragrance of an Islay peat bog, to feel the wind rustling through a ripening barley field, to hear the haunting current of a piper’s drones drifting down the River Spey.

To examine a dram with the eyes and nose of a chemist, is to unlock some of the mysteries of the complex chemical fingerprints of single malts produced with different stills, malts, and casks by the traditional artisans of Scotland and newer producing regions around the world.

To celebrate a dram with the pipes of a musician is to voice the stormy history of the rugged highlands and wind-swept isles that makes each of us human.

Join us for an evening with a singular blend of music, molecules, and malt. Chemists Dietmar Kennepohl (Athabasca University) and Peter Mahaffy (The King’s University) will give you a taste of the complex chemistry of Scotch. Musicians Joachim Segger, Charles Stolte, Wendy Vanderwel, and Elizabeth Raycroft (all from The King’s University), and Dave Trew (Pipe Major of Edmonton and District Pipe Band) will dampen your cheeks and touch your soul. And since Chemistry is an experimental science, Keeper of the Quaich David Gordon, working with Jonathan Bray from Secret Spirits in Calgary, will guide you through whisky-producing regions with a tasting of familiar and less familiar single malts from Scotland and beyond (5 – ½ oz samples). And of course no Scottish evening would be complete without addressing the haggis and sampling oat cakes.



Admission fees

\$30 - CIC members &
students
\$35 - non-members

Seating is limited for this event.
Please reserve your place as soon
as possible by sending a message to
Dr. Lucio Gelmini at
<gelminil@macewan.ca>