



BOLS Master Battle 2008

Rules Speed

All competitors should read the rules thoroughly.

For questions please contact robin@barflair.org

Any violation of any of said rules or guidelines may result in expulsion from competition.

Music is being aired by the organizers. It will be high-energy up-tempo music.

Appropriate attire is required. Dress codes in event venue will be enforced during the finals.

Competitors will not be allowed to wear the logos of any companies or brands.

2 competitors start "head to head". MC announces 3-2-1-GO, then you are requested to produce the 5 drinks according to the recipe list.

You may do them in any order you wish and also making more than one drink at a time is fine.

Time will stop as soon as you step back and raise arms, all adjustments thereafter will not be counted for your advantage.

Competitors have 3 minutes for preparation and inspection of the bar-setup. Setup will be equal for all competitors. You may not move, remove or turn any items.

Competitors are fully responsible for the correct setup of the bar.

Competitors will have barbacks that help during setup and after your round. They may not assist you, they only may pick up fallen items and place them back to the edge of the bar or Backbar. You may also bring your own Barbacks. Competitors may not be supported or being helped during their round.



Competitors will make 5 drinks

Bottles will be $\frac{1}{2}$ to $\frac{3}{4}$ full with original Spill-Stop #285-50 pour-spouts, flagged to left. Competitors may use their own scoop and tins, if they are unmodified standard products (no Quickstrain shakers allowed).

Shake

Judges accept a hard shake where liquid and ice within the Boston shaker cross the shaker lengthwise. It should be clear to hear the cubes hitting roof and bottom. Stirred drinks must be stirred 3 rotations with ice cubes.

Muddling needs to be done 5 times with a visible result.

Strain can be done with strainer, second tin, shakerglass.

Organizers reserve the right to update rules on short notice.

Competitors act on their own risk during the whole competition.

Any liability of the organisers for damage to goods or persons is excluded.

Competitors confirm that they have a valid health insurance during the competition.

Judging

Unadjusted time in seconds

Deductions:

+3 sec.:

- Spills
- Drops
- Over under pour

+10 sec.:

- Break
- each missing ingredient
- Drink not on bartop

+30 sec.:

- Missing drink (2 or more ingredients missing)
- Unservable drink (e.g. making drink without ice)

Disqualification

- Bartender does not produce a drink

result:

unadjusted time + penalties = adjusted time

BONUS:

- -10 sec. no mistakes



recipes

Side Car

5 cl Remy Martin Cognac VS Grand Cru
2 cl BOLS Triple Sec Curaçao
2 cl Lemon Juice

Shake and strain in prechilled martini-glass
Glass: Martini-glass
Garnish: Lemon zest

Perfect John

5 cl Wodka
2 cl BOLS Triple Sec Curaçao
12 cl Orange Juice

Build in guest glass on ice cubes
Glass: Highball
Garnish: Orange-Flag

After Eight Shot

1,5 cl BOLS Creme de Cacao white
1,5 cl BOLS Peppermint
1,5 cl Vodka

Shake with ice cubes and strain into guest glass

Glass: Shooter

Apple & Ginger Mule

2 cl Plymouth Gin
2 cl Bols Sour Apple
2 cl Lemon Juice
Ginger-lemonade

Build all ingredients with crushed ice in guest glass.

Glass: Highball
Garnish: mint sprig

Tea-Quila Fashioned

6 cl Sauza Hornitos 100% Agave
2 cl Bols Green Tea
2 dash Peychaud Bitters

Stir all ingredients in stirring glass and strain into guest glass.

Glass: Martini-glass
Garnish: Lemon zest