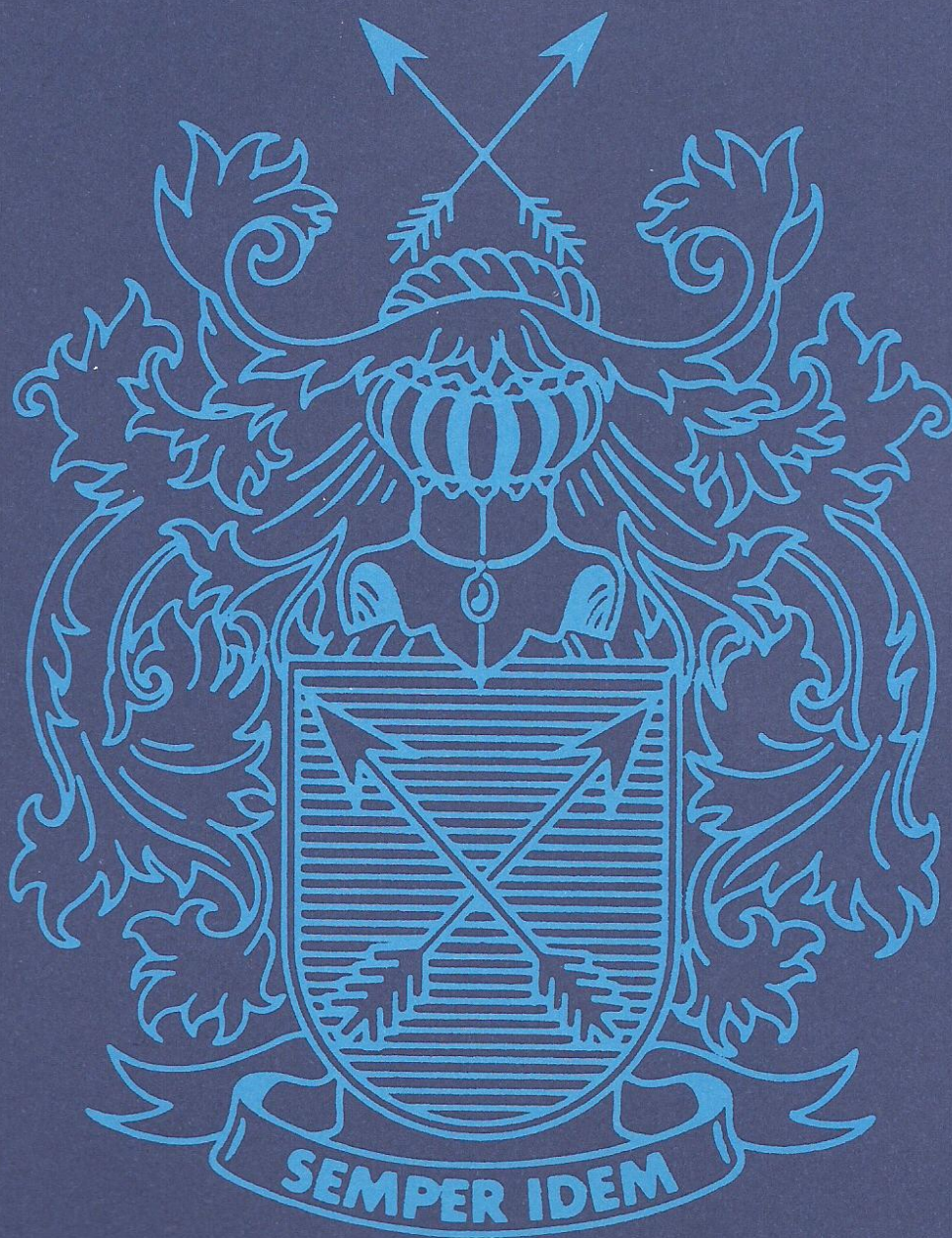


THE BOLS BOOK OF COCKTAILS

*Forty years of winning recipes
from the IBA*





THE BOLS BOOK OF COCKTAILS



The Bols Book of Cocktails

FORTY YEARS OF WINNING RECIPES FROM THE IBA

Jan G. Van Hagen



The Bols Book of Cocktails
by Jan G. van Hagen
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are also found on the company flag in yellow on a blue
background. *Semper Idem*, Latin for 'Always the Same',
symbolizes Bols' dedication to a consistently high quality
for all its products.



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Foreword



I SHOULD LIKE to take this opportunity to congratulate all members of the International Bartenders Association on the celebration of the 40th anniversary of their organization. Particularly, I should like to thank the IBA president, Umberto Caselli, for the opportunity given to us to publish this book. At the same time I must also mention Jan van Hagen, IBA vice-president for Europe: without his knowledge and enthusiasm we should never have been able to publish this book.

From almost the very beginning, in 1951, there has been a close, fruitful relationship between the IBA and this distillery - a relationship developed at pace with the continuing increase of the IBA.

Bartenders are often - rightly - compared with ambassadors, for they are the representatives of their employers and are the people with the most direct and personal contact with the consumer. The bartender's opinions are valued as much as his professional expertise, a reflection of which is collected in this book.

In publishing this book we should like to pay tribute to all the bartenders of the IBA who, over the past forty years, have used our products as a vital ingredient in their numerous creations. It allows us also to remind our readers of the consistent quality of our products - a balanced combination of heritage from 1575 and enjoyment today. It is my sincere hope that the launch of this Bols Book of IBA Cocktails will further strengthen the worldwide friendship that exists between the members of the IBA and this company.

A large, stylized handwritten signature in blue ink, appearing to read 'R. Schipper'.

Robert Schipper
Chairman of the Board of Management
Bols Royal Distilleries



Introduction



FORTY YEARS of associative activity are certainly no minor thing. Indeed, I would go so far as to say that the IBA has now reached maturity, having acquired for itself internationally both interest and prestige.

No one can predict the future, but I am certain that already the association has achieved a really enviable level of structural and organizational potential, acquiring along the way interest and esteem from the world of international distillers. Proof of that is this book, edited by Bols Royal Distilleries in The Netherlands, published on the occasion of the fortieth anniversary of the IBA foundation.

The first part of the book contains an historical overview, edited by vice-president Jan van Hagen, of the activities of the association from the very beginning to the present day. Famous personalities are remembered and it also features recipes for drinks which were presented at the various competitions that the IBA has organized these forty years.

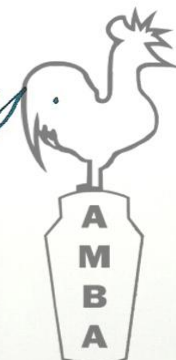
I believe they will be interesting for those who remember them and useful for those who are meeting them for the first time, so that they can propose them to their clientele.

This book, then, is evidence of the mutual respect and cooperation between Bols, as an IBA Associate Member, and our association.

Which makes a very suitable toast for our fortieth anniversary.

Umberto Caselli

Umberto Caselli
President
International Bartenders Association



A Celebration



IN MID-1991, at a meeting with the management of Bols Royal Distilleries in Nieuw-Vennep, the question arose as to how the company could participate in the celebrations for the fortieth anniversary of the International Bartenders Association (IBA). Bols wanted to express in some special way its very close ties with the IBA over that period - to offer a tribute to the confidence which thousands of bartenders throughout the world have placed in Bols products.

So the idea arose of publishing a book which would include both a short history of the IBA and all the cocktail recipes containing one or more Bols products and which have won a competition during the last forty years. Eventually it was decided to extend the recipes to cover those which have reached the final three places in either a national or international competition.

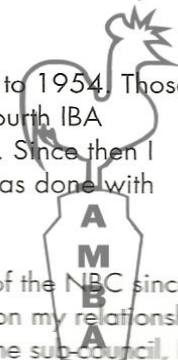
Bols asked me to compile the book. The material would come from my own personal library - that of the IBA. The result of that meeting - and of my research - is now in your hands.

It appears that considerable trust has been placed in Bols products over the years, for my research turned up some eight hundred recipes that fitted our criterion for inclusion. And of course the actual number of recipes containing Bols products which have been entered for competitions over the years is many times greater.

The writing of this book also gave me an excellent opportunity to place on permanent record my knowledge of IBA matters, which covers virtually the entire forty years.

My first contact with the IBA goes back to 1954. Those were the years in which the third and fourth IBA meetings were held in The Netherlands. Since then I have followed everything that the IBA has done with more than average interest.

The fact that I have been on the board of the NBC since 1957 has had a considerable bearing on my relationship with the IBA. After an initial period on the sub-council, I was elected secretary of the NBC in 1960. In January



1971 I was asked to exchange the pen for the hammer, and remained President until 1988. And when, after so many years, I decided to resign this office, I was elected honorary President of the IBA for life.

I first attended an IBA meeting in 1967 in Palma de Majorca, and since then I have not missed a single one. After serving on a large number of committees, I was elected Vice-President for Europe during the 36th IBA meeting, held in 1987 in Rome. I was re-elected for a further period in 1990.

And so, in the light of all these activities over the past thirty-five years, and of the posts that it has been my pleasure to hold, I feel I can write about the IBA with confidence.

I thought it would be appropriate to start with a short history of the bar and the mixed drink, as well as something about the pioneers who have been so important for the present-day barman and the trade he carries out.

I have included an account of the events which led to the founding of the IBA, a review of the early years and a summary of some of the highlights of the years 1951-91.

But the heart of the book consists of the winning recipes made with Bols products. I have discovered no fewer than 800! To these I have added the other winning ICC cocktails.

Undoubtedly there will be some omissions, simply because those recipes have not been made available to me. This sad state of affairs is largely the fault of the various guilds who have failed to send their fellow guilds details of the results of competitions they have organized. Even in the club magazine - surely the perfect medium for communicating results - the recipes are frequently incomplete or not given at all.

It is also a pity that brand names are not mentioned when winning recipes are published. And that is why some winners who have made use of Bols products in their cocktails will not find their creations included here. Perhaps this book will encourage more efficient registration and publication of the results of IBA mixed drink competitions in the future.

A word of explanation is needed about the measures used in this book - a problem which the IBA should address very quickly.

I have chosen to use cl (centilitres), simply because this is the one measure which remains the same throughout the world. This is in contrast to ounces - there are differences between, for example, American and British ounces. In addition, ounces are used in virtually no other country apart from these two. I have also rejected the use of

fractions in the recipes, for measures expressed as fractions are very inexact: $1/4$ or $2/5$ of what?

Nevertheless, to satisfy those people who still use either of the above systems, there is a conversion table on page 156 showing the cl equivalent in fractions and ounces.

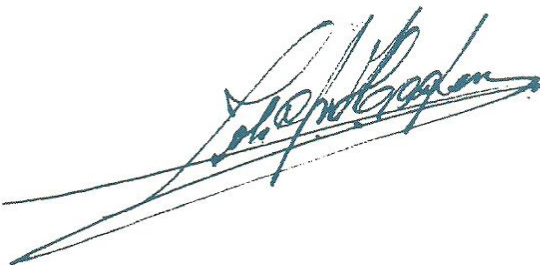
This book includes winning recipes from the regional competitions held by the larger guilds. Many of the large organizations hold competitions throughout the various regions, and the winners go on to compete in the national finals.

I know from personal experience that many of these regional competitions have more entries than the national finals of other, smaller, guilds. And I think this justifies including here first, second and third prizewinners in the regional competitions.

After many months delving in hundreds of club and other magazines I have uncovered a wealth of IBA historical data. We would have liked to include more of this kind of information - if only to ensure that it was not lost to posterity - but this is not the book for that. An old Dutch proverb says: 'If it's in the barrel, it won't go sour.' In other words, all those other IBA facts and anecdotes will one day find their way into a book.

By the way - anybody who would like to see their winning recipes (re)published in such a book knows what has to be done. In ten short years we shall be celebrating the IBA's golden jubilee!

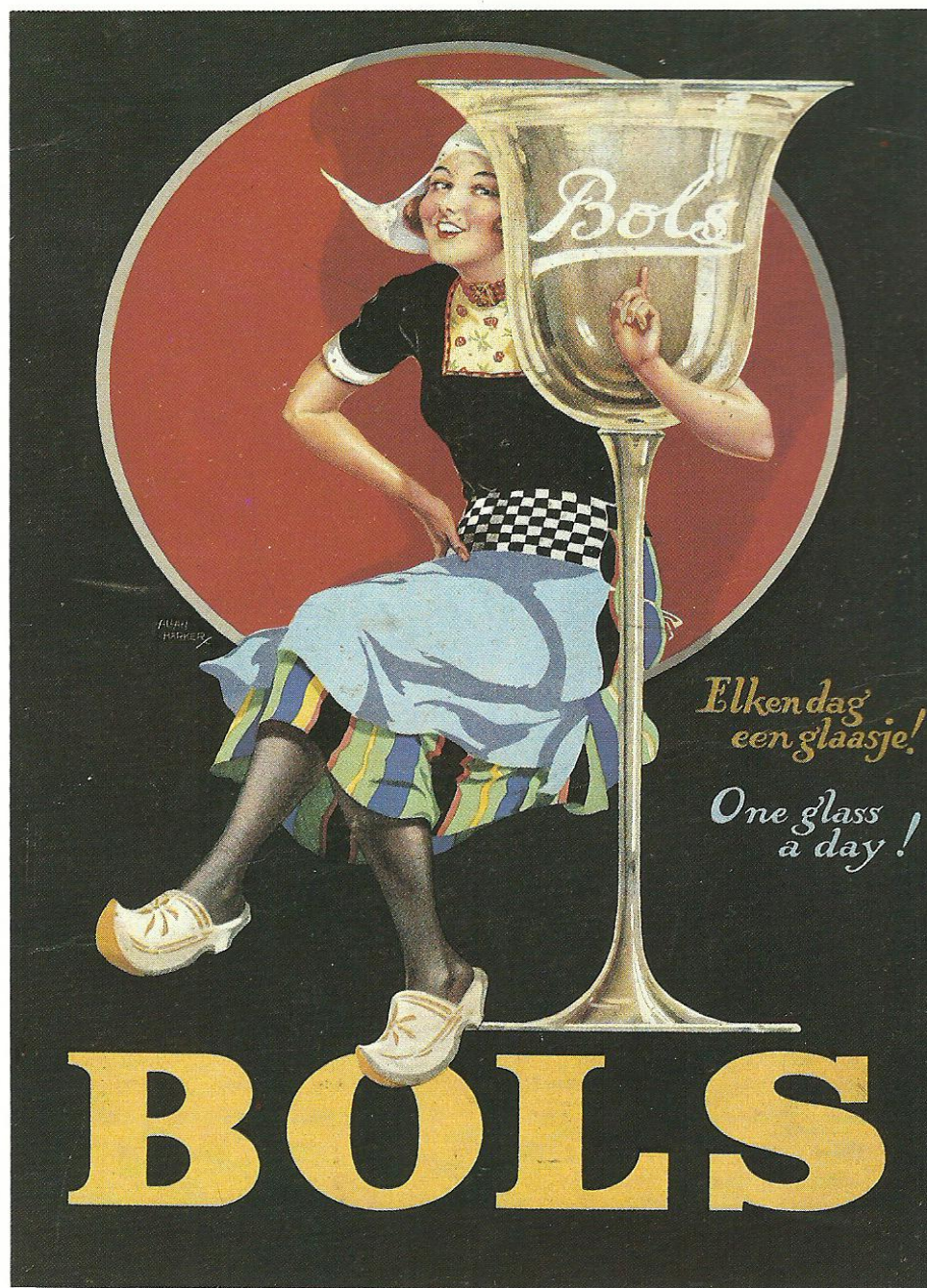
Finally, I should like to offer my sincere thanks to Bols Royal Distilleries, who asked me to write this book. And I must offer my congratulations to the IBA.



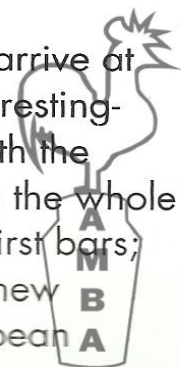
Jan G. van Hagen
Honorary President NBC
IBA Vice-President Europe



The Bar Story



ANYONE trying to trace the origins of the present-day bar will quickly arrive at the saloons and taverns of the American West. It was these unique 'resting-places' which during the eighteenth and nineteenth centuries kept pace with the march of the pioneers and spread from the East Coast, gradually covering the whole country. Naturally it was the pioneers themselves who set up and ran the first bars; and for obvious reasons they would have been similar to those which the new immigrants were familiar with in the 'old country'. But where did the European predecessors of the bar come from?





The traveller

For their first mention we have to go back not hundreds but thousands of years. The present-day traveller who is used to enjoying the hospitality of a comfortable hotel and to being served in style in a restaurant would do well to remember that until just a century ago travelling was filled with discomfort and even danger. And there was even a time when a traveller would make his will before setting out on a long journey.

The history of the hotel and catering trade goes hand in hand with that of the history of transport. In primitive times people would often not dare to set foot outside their encampments, and there were no other means of transport than those which people made for themselves. They would construct a path and would always be on their guard against wild animals and man's greatest enemy - man himself. People would have to take along their own sustenance, and would only find shelter thanks to the hospitality of friendly tribes.

Water and transport

Most people preferred where possible to travel by water, which was quicker and more comfortable than the equivalent journey on a poor or non-existent road. The great rivers of the ancient civilizations, such as the Euphrates, Tigris and Nile in Mesopotamia and Egypt, and, the Ganges and the Yangtze-kiang of India and China, were busy thoroughfares, and on their banks arose large cities. In empires with a powerful centralized government, such as Babylon, Assyria, Egypt and Rome, the state constructed roads for military purposes and to promote trade.

In Ancient Egypt, the government built 'day stations' every twenty-five miles along the Kings Way. The Greek historian, Herodotus, (c.484-424 BC) talks about this famous road from Susa, the Persian capital, to Ephesus, a Greek colony. It was not, however, the road itself which so appealed to Herodotus but the beautiful inns which marked it at regular intervals. Here the travelling officials and couriers could find shelter and food. There were even doctors, blacksmiths and carters in attendance. Run by the state, these inns were in many ways the predecessors of the modern paradores and pousadas, state-run hotels in Spain and Portugal.

People would travel on horses, camels, or asses, or on foot. Only women, children, the sick and the old used carts, which would also carry the mail. Regular and extensive postal services were an early invention.

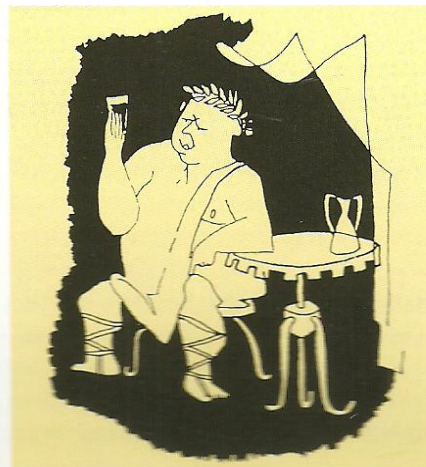
Ancient Greece also had hotels at its Holy Places such

as Delphi, where people would gather to consult the famous Oracle. These places would offer free shelter to pilgrims. The Olympic Games would attract many thousands of visitors who were put up in state hotels, temples or monasteries. Special officials were in charge of the arrangements - forerunners of our modern concept of tourist offices.

The Roman Empire had an official Department for Transport, Road Construction and Hotels, the *Cursus Publicus*. The Emperor Nero had the so-called *Praetoria* built for travelling state officials, with separate stables and good wells.

After the fall of the Roman Empire, in the fifth century AD there was a long period of general unrest and violence known as the Dark Ages, which greatly hindered travel; as a result the 'hotel trade' fell into disrepair. The innumerable tolls - often as frequent as every 500 metres - and the appalling state of the roads proved powerful obstacles to travel. But Charlemagne, who became Holy Roman Emperor in the eighth century as a kind of successor to the fallen Roman Empire, brought about considerable improvements. The inhabitants of monasteries and convents would maintain these roads. During the Dark Ages the monasteries were the only place where a traveller could find shelter.

So it was the Ancient Greeks and Romans who were the first to provide lodgings for the night. In the Middle East, too, especially at the time of the Crusades, which began in the eleventh century, there could be found forerunners of the present-day businessman and globetrotter, as well as the modern tourist.



The Greeks were the first people in the world to open inns.

As already noted, the visitors at that time were mainly royal officials on business and couriers. Private individuals could also make use of the facilities of these inns but, unlike the officials and couriers, were required to pay for the privilege. One of the most famous and beautiful stories telling how these facilities were fully booked - indeed overbooked - dates from the year 0, and tells of a young couple, the woman pregnant, who called in vain at the inns and guest houses in and around Bethlehem. They found, after a long search, room in a public stable.

From taberna to hotel

The countries around the Mediterranean Sea had a considerable influence on the development of night lodging places and inns. The word 'hotel' dates from this period. The country people who lived at a distance from the Kings Way were particularly suspicious and not in the least hospitable to travellers, because of the large numbers of robbers and looters who roamed the countryside. The Latin word *hostis* - meaning an enemy - sums up how they felt about such people. From this word there eventually developed the French *hôte* and *hôtel*.

That these early inns and tabernas were well built is demonstrated by the fact that remains of such buildings can still be found in France, England, and Morocco. And remains of early hotels can also be admired in the Levant.

Trade caravans plying the long route from the East to Europe made use of vast buildings called caravanserais which, in order to offer protection against roving bandits, were constructed like forts. A number of these caravan houses are still in use today by the native population, travellers and tradesmen. The caravanserais were - and frequently still are - supervised by religious orders; the Koran promises Paradise to those 'who feed the love of God to pilgrims, drifters and slaves'.

Regulars

Simple standard meals were prepared for travellers at these ancient inns, and were almost always served with beer or wine. The circle of clients also changed as time went by. The inns were visited not only by travellers but also, increasingly, by people who lived nearby. And it wasn't long before visitors were less interested in finding food and shelter and more concerned with quenching their thirst in the company of their friends. This led to a wider variety of drinks becoming available and the serving of liquid refreshment became the most important thing for those inns and taverns.

And then, of course, it would seem but a short step to the bar. Indeed there were countless establishments in Europe which, in assortment and location, amply deserved the title. After all, they had virtually everything a customer could request. And yet, to discover the true cradle of the bar - in both name and decoration - we have to turn to the United States of America. There, and nowhere else, can we trace the first attempts at creating a unique design and those unique and specific bar drinks.

The protective rail

It goes without saying that there is a great difference between the original saloon and tavern in the USA and the American bar of today. The layout of the first taverns in the time of the pioneers was relatively simple and encouraged visitors to keep their stay short and sweet.

In the sober dining room there was a long buffet or counter at which the owner or members of his family would serve drinks. A rail was attached either to the front of the buffet or right round it: its sole function was to keep the customers at a safe distance. And in those turbulent times, when everybody carried a firearm, this was no luxury; a few yards between the innkeeper and his boisterous clientele gave him just enough time and space to protect himself. What's more, this rail also helped keep customers at a proper distance from the bottles. A second rail was attached to the buffet at between 15 and 25 cm from the ground, and on this the guests could rest a foot. They would lean against the upper rail which, because it was round, couldn't be used for supporting glasses or other things. And so a customer would generally keep his glass in his hand, lean against the rail and hold a conversation with his neighbour.

And so this protective rail - known by the English word 'bar' - gave the American saloon its definitive name. Incidentally, the fact that the bar serves even today as a barrier can be seen in so-called bar-buffets, where it has become an arm-rest.

The use of the word 'Bar' also extended over the years. Initially it referred just to the round rail at the top and bottom of the counter which was used to rest arms and feet on. Later it became the name for the whole working area - the beer taps and buffet - and finally the name for the whole place, lock, stock, and barrel. People used to arrange to meet *at* the bar; now they meet *in* the bar.

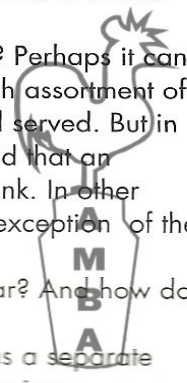
The American bar

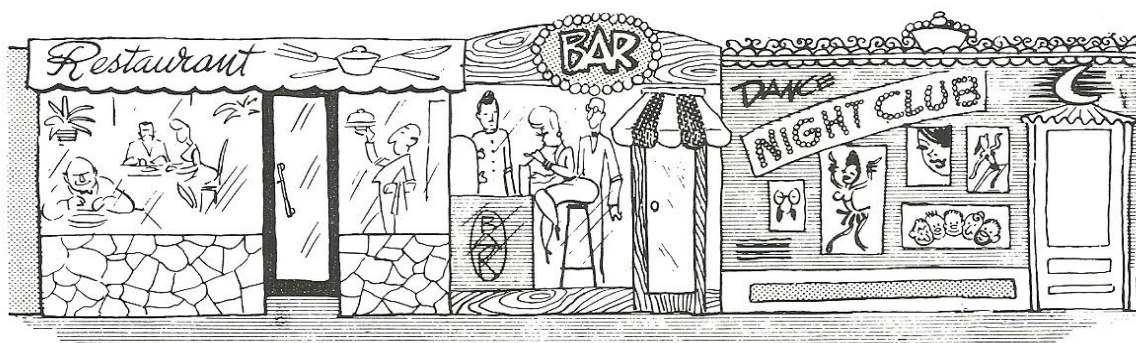
The American bar has spread to many other places. The first bar in fashionable Paris was opened in 1886 by an Englishman, and others quickly followed in many parts of Europe. The First World War in particular was responsible for the growing popularity of the American bar on the opposite side of the Atlantic. American soldiers posted to the Western Front wanted to be entertained in bars and to be served the kind of drinks they could get in bars back home.

But what exactly is an 'American bar'? Perhaps it can best be described as a place where a rich assortment of specific American drinks is prepared and served. But in combination with this we also have to add that an American bar is essentially a place to drink. In other words, it is not a place to eat - with the exception of the odd bar snack.

So where can we find an American bar? And how do we recognize it?

The American bar today is exploited as a separate entity or as part of a larger hotel and catering





The restaurant, bar and nightclub - such a feature of the world of entertainment today.

establishment. It is generally decorated in a fairly luxurious manner, and sometimes a pianist will provide the right sort of background music.

Bar layout

The bar generally consists of a buffet, with bar stools in front of it or around it. Depending on the character of the bar, these stools can also take the form of luxurious armchairs. In addition, there could also be a smaller or larger area where guests can sit at low tables in comfortable chairs or sofas, and so the barman in an American bar serves his guests not only at the counter but also at the tables. Depending on the size of the establishment, the head barman can have one or more assistants.

Like so many other things in everyday life, the bar is the result of evolution, gradual changes, continuous adaptations and innovations. But whatever its current style and appearance it derives without a shadow of doubt from those American taverns which were specifically intended for serving drinks.

The ship's bar

As mentioned above, the American bar can be an independent affair or part of a larger hotel and catering establishment. In addition, there are several other types of bars: the hotel bar; the aperitif/restaurant bar; the cabaret/nightclub/dancing/discotheque bar; the day/bistro/espresso bar; the wine/beer/milk/ice-cream/snack bar; and the beach/pool bar.

Another type of bar which should not be forgotten is the ship's bar, the American bar found on board liners and cruise ships. In the first half of the twentieth century on-board bars set the example for those on land. These luxurious floating hotels had an enormous influence on the development and expertise of bar staff. A number of years serving on board a liner was a guarantee of knowledge and ability. A great many mixed drinks - cocktails and long drinks - were served on board ship, which meant that such well-travelled bartenders coupled an extensive knowledge of international recipes with a genuine ability to mix them to perfection.

The American bar on liners and cruise vessels was for many years a tremendous stimulus for popularizing both that type of bar and the sort of drinks served in it. For the barkeepers were not alone in bringing their experience ashore; when they returned home passengers would request the same delicious and

interesting drinks which they had enjoyed during their travels.

The American bar, as defined here, will generally only be found in hotel bars, restaurant bars, day bars, and nightclub and discotheque bars. Let us take a look at their special characteristics.

The hotel bar

As the name indicates, this is part of a hotel and offers a much larger range of drinks than other types of bar. In addition to American drinks, hotel bars will also stock a wide range of aperitifs, liqueurs, spirits, wines and so on. The location of the bar will vary from one hotel to another, but it is generally found between the hall and the lounge and is primarily intended for guests staying at the hotel and for people eating in the hotel's restaurants.

Large cities, airports and so on accommodate hotel guests from many countries, and this makes heavy demands on the bar staff. Hotel barmen are often multilingual and need a detailed knowledge of international fashions in drinks and their recipes. They also need to be fully acquainted with the so-called classics.

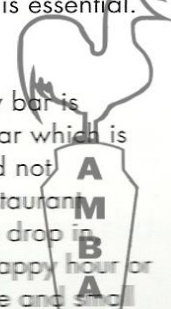
The last few decades have seen a boom in hotels to match the expansion of tourism. The majority - if not all - boast one or more bars, which has resulted in an enormous demand for experienced bartenders.

The aperitif/restaurant bar

The restaurant bar is largely intended for serving an aperitif before a meal and to a lesser degree a digestive afterward. When a restaurant table is not immediately available, the bar acts as a comfortable waiting room. Since the emphasis is on aperitifs and digestives, such bars generally boast a good assortment of these drinks. Orders for before- and after-dinner cocktails will certainly be made, and a knowledge of such drinks is essential.

The day/public bar

After the hotel and restaurant bars, the day bar is undoubtedly the most widespread. It is a bar which is open morning, afternoon and evening, and not connected directly to any other hotel or restaurant premises. It is the sort of bar where people drop in, perhaps meet an old friend and spend a happy hour or so. They can be found everywhere: in large and small cities, in shopping centres and in residential areas.



The ambience is frequently adapted to the immediate surroundings, and can range from simple and popular to extravagant and highly luxurious. The drinks served are not in any way inferior to those served in other bars, although there is a greater emphasis on national and local preferences. Coffee and tea are served as well as a large selection of beers, both draught and bottled, a variety of soft drinks and mineral waters, plus a wide choice of aperitifs, wines and spirits. Depending on the size and style of the day bar, the assortment will also include the most popular mixed drinks (both cocktails and long drinks).

Bartenders in a day bar need to have a wide knowledge of national and international drinks and how to prepare and serve them. An intimate knowledge of the ins and outs of local affairs is indispensable both for themselves and for the companies they work for.

The cabaret/nightclub/ dancing/discotheque bar

Cabaret or nightclub bars are generally only open in the evenings and at night. Since the early eighties the first two - if only for economic reasons - have had to make way for the dancing and discotheque bar. The main purpose of a discotheque is to provide amusement, but the bar is still an important part of the experience. The drinks will range from soft drinks through beers and wines to champagne and the most complex mixed drinks. These are largely long drinks.

Discotheque customers tend to be fairly young, so a wide knowledge of mixed drinks with little or no alcohol is vital. The bar staff have to operate quickly and efficiently, since the turnover has to be achieved in just a few hours. The possibilities for the bartender to entertain his guests are, compared with those of his colleagues in hotel, restaurant and day bars, considerably limited.

The wine bar

The rise in popularity of wine has led to a huge expansion in the number of wine bars. Popular and not too expensive wines are usually sold here, often by the glass as well as by the bottle. Wine bars offer an assortment of drinks from all the main wine-producing countries, frequently served with a selection of native and foreign cheeses or with other simple food.

The bar staff need a detailed knowledge of wine in general and of those served on the premises in particular. Knowledge of the possibilities for mixing wine is also important. In fact, the barman in a wine bar is almost a combination of sommelier and bar-mixer.

The beer bar

At the moment the beer bar is enjoying considerable growth in popularity. It can be defined as a place where a large range of beers is available, both on draught and bottled; nowadays establishments with more than a hundred different beers from home and abroad are, certainly in large cities, no longer an exception.



An early bartender - with a wide variety of drinks.

Beer in all its variety makes special demands on bar staff. Specialized knowledge is required of a wide range of matters such as how beer should be served, the various temperatures for certain beers, the special glasses for particular types of beer, and how each beer should be poured. And since such bars not only serve a wide range of beers but also the normal assortment of spirits, the bartender will need to know about those too.

The beach/pool bar

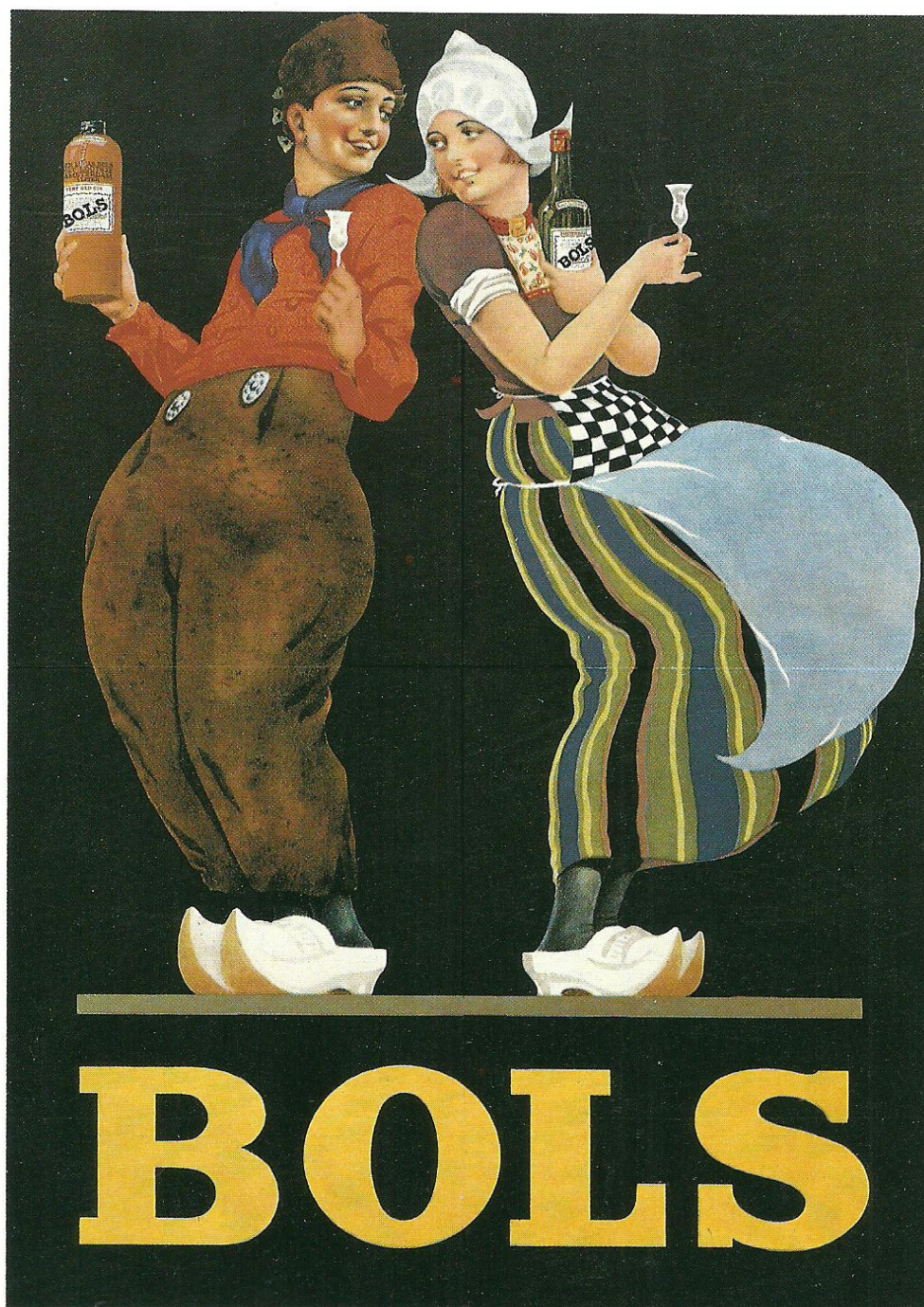
The beach bar is almost unique to southern (in other words sunny) countries. Sometimes they are permanent affairs, sometimes temporary 'outside bars'. The larger, luxury hotels located on the beach often have such bars as an extra service for their guests. Generally they are open from before lunch to after sunset. Outdoor parties are usually catered from these bars.

Mainly mixed drinks are served, and usually long drinks. So-called 'exotic' drinks, served in coconut shells or hollowed-out pineapples, are particularly in demand at these bars.

The staff in outside bars need a good knowledge of mixed drinks and of the classic cocktails. Generally they belong to the main hotel bar staff and work the outside bar in shifts.

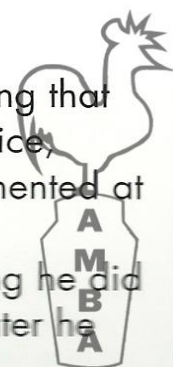
The pool bar is often only found in the more exclusive hotels or spas. It is usually situated right next to the indoor swimming pool. The drinks served here are essentially different from those served at a beach bar. Cocktails are rare; generally cool long drinks, whether mixed or straight, are the most popular. Such bars are open for most of the day, although they close relatively early. The bar staff are often young and just starting out on their careers. The pool bar is considered more a service to the guests than an important source of turnover.

Mixed Drinks

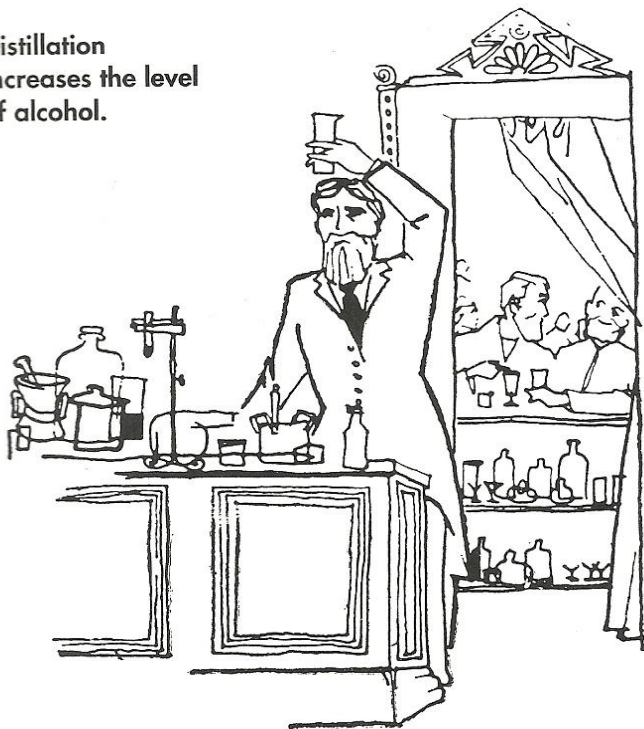


RIGHT from the start of civilization, people have fermented almost anything that was available. Grain, honey, pomegranates, berries, peppers, palms, rice, dates, sugar cane, milk, grapes, apples, sesame seeds - all have been fermented at one time or another.

When Noah left his wooden ark after his watery adventures, the first thing he did when he found dry ground was to plant a vineyard so that several years later he would be able, as the Bible says, to 'drink of the wine and become drunk'.



**Distillation
increases the level
of alcohol.**



And so we can safely conclude that, from the time man learned to record his history there have been alcoholic beverages in one form or another. They were, however, drinks which we would now define as 'low alcohol' - such as beer, wine or other fermented juices.

Hospitality as described in the previous chapter may have a long history, and serving drinks for payment is something which is immortalized in the earliest stories of civilization. Clay tablets have been found dating from the time of King Hammurabi of Ancient Babylon which mention 'high-priced water-beer'. And an Ancient Egyptian papyrus scroll contains the following warning: 'Beware of becoming drunk in the "tabernas", for the danger is great that people will relate your words even though you may no longer remember ever having spoken them.'

Fermented drinks

Greek and Roman cities had taverns where food and drink were served. Excavations in the city of Pompeii, which was destroyed by the volcano Vesuvius and which had, at the time it was showered with ashes, some twenty thousand inhabitants, have uncovered no fewer than 118 bars.

Another historical fact is that, in Greek as well as Roman taverns, guests enjoyed gambling and other forms of entertainment. Fermented drinks were essential elements in their enjoyment of an evening out.

But the history of fermented drinks goes back even further. It is thought that between eight and ten thousand years ago people found out that fermented fruit, grain, rice or milk tasted good and induced a pleasurable feeling.

There is a story which tells of a young woman expelled from the harem of a Persian king. In despair, she drank deeply of the contents of a barrel on which the word 'poison' had been written. It turned out to be

fermented grape juice. She felt so happy and refreshed after drinking it that she immediately took a goblet of the liquid to her king and master. He too was delighted - so much so that he called it his 'delicious poison' and reinstated the girl to his harem.

In ancient times wine, beer and other alcoholic drinks were considered gifts from the gods, and were in turn offered back to the gods as gifts. The Israelites made such gifts to Jehovah, as recorded in the Old Testament. The Greeks honoured Dionysus and the Romans Bacchus as the God of Wine. In Egypt that deity was Osiris, and the Hindus honoured Varuna for the same reason. Christians use wine in their Sacraments. And primitive tribes throughout the world still make offerings of alcoholic drinks during their religious ceremonies.

As long as alcohol has existed it has played an important part in the most diverse contexts: at victories, weddings, and other solemn or joyful occasions. In many civilizations, there was a strong belief that alcohol increased both intelligence and wisdom. The Greek historian Herodotus tells in his account of the Persian Wars how the Ancient Persians always discussed important matters twice: once when sober, and once after they had had a good drink. In England, before the Saxon nobles started an important meeting they would first pass round a large stone goblet filled with beer. The Ancient Greeks would hold their Symposia - philosophical debates - in the hours following a hearty meal; and even then the discussions would be accompanied by appropriate refreshments. Indeed, the word 'symposium' literally means 'drinking together'. And it was the Roman writer Pliny who penned the famous saying '*In vino veritas*' (the truth is in the wine).

For as long as man can remember, fermented beverages have been mixed with herbs and other additions and drunk as medicines. Less than a century ago doctors would still prescribe alcohol mixed with herbs for daily use.

The extensive consumption of beer and wine since the Middle Ages is largely due to their being served with food. Bread and beer or bread and wine, depending on the country he lived in, formed the staple diet of the average man. In fact, beer and wine proved invaluable



The art of distilling in early days; the Dutch House of Bols was founded by Lucas Bols in 1575.

in providing the necessary calories for labourers who were frequently expected to do hard physical work for seven days a week.

In addition, alcoholic beverages were for a long time the only liquids which were safe to drink. Water, in particular, was frequently of such bad quality that its consumption could lead to catastrophic epidemics. Milk, too, was a dangerous product in those days, since it could cause tuberculosis. Beer, wine and ale were free of disease and other dangers, generally tasted good and quenched the thirst - important to people who had to wash down food which was generally too salty and too high in fibre and carbohydrates.

Alcohol

For many thousands of years alcohol has been drunk in all parts of the world. That is irrefutable. What is it exactly? Basically it is an organic compound - but that is a facile and unsatisfactory answer. What 'organic compound' are we talking about?

In simple terms, alcohol in its most basic form is obtained by the action of yeast on sugar - a process called fermentation. The sugar in question can be naturally present in apples or grapes, or it can be produced by malting grain. Yeast, which is the catalyst which sets the whole process in motion, can be present under the skin of apples and grapes; alternatively it can be so-called wild yeast, which is present in the air; or it can be cultivated yeast, such as that used by bakers and brewers.

Incidentally, it wasn't until the nineteenth century that yeast was discovered in vineyards and under the skin of grapes. It was the French scientist Louis Pasteur (1822-95) - the man who gave us pasteurized milk - who solved this age-old puzzle.

The alcohol percentage is limited by the fermentation process, the yeast is automatically destroyed if the temperature rises above 15 degrees C. If we wish to increase the alcohol level we have to turn to distillation - a story in itself.

Distillation

The source of distillation is veiled in mystery. But if we take into account written (and unwritten) stories, then we can assume that spirits also have a long history.

By 2300 BC the Phoenicians - a nation of seafaring merchants based in what is now Lebanon - had found a method of causing seawater to evaporate and catching the steam in a sponge, which they would then squeeze dry - the basic principle of distillation. They profited from this process during their long sea journeys. The Greek philosopher Aristotle (384-322 BC) also distilled seawater. Incidentally, he was also convinced that wine deserved a stronger 'spirit'. But whether he did in fact distil wine is something we shall never know.

Around 1000 BC an official warning was issued in China against any unbridled use of alcohol. It is probable that at about this time alcohol was first produced from rice - again in the Far East.

It is generally accepted that alcohol was brought to Europe by the Arabs, who in turn had learned its secrets from the Egyptians. What is certain is that the word 'alcohol' has its roots in Arabic, although alcohol as such is much older than its present name.

For a long time the Arabs were credited with discovering alcohol, but most probably this was restricted to flavouring scented waters, ointments and oils. Nowhere in their writings, not even in a treatise on wine culture, production and use dating from 1167, is there any mention of distilling alcohol from wine. The supposition that the Arabian Moslems were the inventors of alcohol and were responsible for making it known throughout the civilized world directly contradicts the Prophet's explicit edict against its use.

Understandably, therefore, people now place more credit on the belief that China must be seen as the cradle of alcohol. Be that as it may, it is indisputable that both its names - alembic (originally the vessel used for distillation, and subsequently, by extension, the product also) and alcohol - are derived from Arabic.

Originally alcohol meant a very fine powder which was obtained by distillation with the alembic and which was used by Arabian women as eye make-up. The Moors, who invaded the Iberian peninsula from North Africa and occupied it for nearly eight centuries, brought the word to Europe, where it came to mean a very fine powder. Until the sixteenth century, a very fine iron powder was called 'ferrum alcoholisatum'.

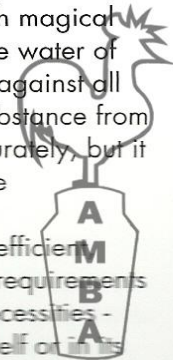
It was the Swiss alchemist Paracelsus (1493-1541) who first used the word 'alcohol' to describe the as yet unnamed and only suspected finer particles in the 'spiritus vini', the wine spirit. The two words - alcohol and spiritus vini - became synonymous, and gradually the latter disappeared from the vocabulary.

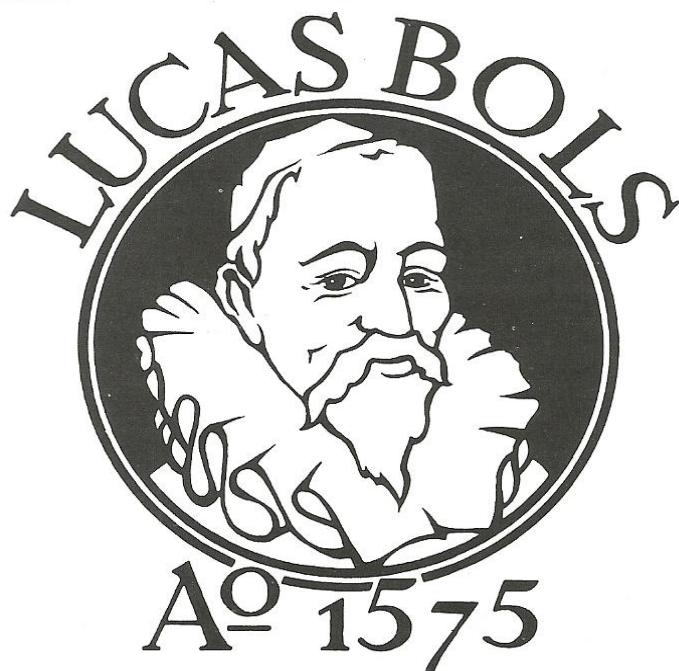
The introduction of distillation in Europe, together with the introduction of the very fine powder (*Al-koh'l*), is attributed to the Spaniards. They are reputed to have obtained this knowledge during the Crusades, which took place between the eleventh and thirteenth centuries, and to have brought it back with them to Spain. The Arabs, who had visited Spain for many centuries, are likely to have contributed to this exchange of knowledge.

Monks' work

It is obvious that this 'burning water' which left no trace whatsoever should have been attributed with magical powers. It became known as 'aqua vita', the water of life, and so was at first used as a medicine against all sorts of ailments. The development of the substance from medicine to stimulant cannot be traced accurately, but it is apparent that this took place mainly in the monasteries.

At that time the monasteries were highly efficient, completely self-supporting societies. All the requirements for living - clothing, tools and other daily necessities - were grown and made by the monastery itself or in its immediate surroundings.





Lucas Bols, founder of the Dutch house of Bols.

The inmates of the monasteries were, apart from the nobles, the only people who could read and write. So they were able to study the notes about the separation and purifying of alcohol from the hand of Magister Salernus (died 1167). Very soon distilling was being enthusiastically undertaken in many monasteries and convents, and the herbs grown in the gardens were used to mix and flavour these concoctions.

In the mid-fourteenth century a Franciscan monk, Johannes de Rupecissa, was the first to describe the distillation of alcohol from carrots, fruits and herbs. Other 'scholars', such as physicians, chemists and clergy, also got involved in the production of alcohol. We know, for example, that the famous philosopher and Bishop of Regensburg, Albertus Magnus (1193-1280), discovered a way of improving the distillation technique. And in France, in 1311, appeared an essay about the distillation process written by the Catalan physician Arnold de Villeneuve.

That such documents were considered of great importance and value at the time is shown by the fact that the essay was printed in Venice in 1478 by the pioneer printer Aldus Manutius. This means that the treatise can claim to be among the very first printed books. Shortly afterwards, more publications appeared dealing with the same subject - such as the book published in 1519 by Hieronymus Brunschweig, entitled *Das Buch der rechten Kunst zu destillieren die einzigen Ding*.

Sweet nectar

Naturally enough, these initial attempts at distillation were not particularly palatable and everything possible was done to improve the flavour. This was achieved partly by adding one or more herbs, and partly by adding sweet ingredients such as mead, honey and so on. It is not hard to imagine that from such sweet additions arose the first liqueurs. As early as 1332,

'liquori' were being exported from Italy and medicine became a stimulant, albeit initially only for the rich. Nevertheless, these 'liquori' were still largely sought after because of their medicinal properties.

The influence of the monasteries and the monks is important even today, for a number of well-known liqueurs are still manufactured under the strict supervision of monks. Perhaps the most famous of all monastery liqueurs, Bénédictine DOM from Fécamp in Normandy, was, according to legend, first developed by Benedictine monks around 1510 and has been produced to the original recipe in Fécamp since 1865 - although no longer by the reverend fathers themselves.

Just as famous, and still produced and sold by the Carthusian order, is Chartreuse. The recipe for this wondrous liqueur came into the possession of the Carthusian monastery in 1605. There are a number of conflicting stories about the origins of this, the oldest monastery liqueur.

One story has it that it was a marshal of Henry IV of France who gave the recipe to the monastery. Another, cited with great detail, holds that it was presented to the monks by Annibal-François d'Entrées, a remarkable figure who was also a member of King Henry IV's court. D'Entrées had been made a bishop by the time he was twenty-one, and his passport to the court had been provided by his sister, who was the King's great love.

The truth probably lies somewhere in between. The Bishop is said to have given the recipe, developed some time earlier by an alchemist, to the Carthusians in 1605 in Paris. Since the Bishop had also spent some part of his career as marshal, we can safely assume that we are dealing with one and the same person.

The original recipe was probably not too clearly formulated, or else several of the ingredients were unobtainable, for it was not until 150 years later that the first usable brown liqueur was actually produced. Brother Jérôme Maubec was the first person who was able, after many years of experimentation, to decipher the recipe and turn it into a strong and particularly potent elixir.

It was monks again, this time from the Burgundy district, who were the spiritual fathers of the Eau de Vie de Cassis. And it was the Abbey Kir in Dijon which made this Cassis famous throughout the world through the drinks named after him: Kir and Kir Royal.

La Vieille Cure was developed in the Abbey of Cenon. And, again in France, the Cistercians were active in the field of liqueurs. The Liqueur Aiguebelle is the creation of Cistercians from the Abbey of Notre Dame-d'Aiguebelle, and the monastery liqueur called La Senancole is a creation of their brothers from the Abbey of Sénanque.

The Trappist Order has been very active in this field over the centuries. They make the liqueur known as Trappistine in the Abbey of Grâce Dieu in the Doubs region of France, while their brothers in the Dutch town of Tegelen also produce a liqueur with the same name. In addition, the Trappists distil Grignan liqueur on Mont



Ventoux. And, of course, the Trappists are well known in various countries for their expertise in brewing beer.

In Spain, the Carmelites were responsible for the *licor* known as Carmelitano, and in Venezuela Spanish monks settled in the Chouao valley and kept themselves busy by producing a cocoa liqueur.

Germany too has its so-called *Abteilikören*. The Ettaler-Klosterlikör has been made since 1330 to a recipe obtained from a Benedictine monk!

In Belgium, too, monks have been responsible for a whole range of liqueurs, such as Elixir de Spa, Capucijners (1643), La Capucine, Père Blanc and Abay de Leffe - names which speak for themselves. In Italy, the monk San Silvestro created both the Mentuccia and Centerbe liqueurs.

The spread of alcoholic drinks

It was not, of course, exclusively the religious orders who occupied themselves with researching and manufacturing liqueurs and other alcoholic drinks. Many people from all walks of life have dedicated themselves to finding a 'winning' recipe. Their initial aim was usually to improve the taste, although the search for remedies for this ache and that pain was their starting-point. Sometimes a good production was achieved almost by accident; at other times it was the result of a ready-made recipe which was passed on. Examples include the well-known Anisette of Marie Brizard (1714), the Drambuie of Bonnie Prince Charlie, Amaretto di Saronno and so on.

Others, including many of today's well-known liqueurs, were specifically developed to make use of newly discovered ingredients and raw materials. Examples include Grand Marnier (1828), Cointreau (1865), Bols Kummel, Curaçao Triple Sec and Apricot Brandy Liqueur (1575), and Rocher liqueurs (1705).

The first and certainly the most influential propagandist of the consumption of alcoholic beverages in Europe was none other than Catherine de Medici, who went to France from Italy in 1533 to marry Henry II. Her very large court included a number of famous Tuscan chefs. She also took with her to the French court hitherto unknown vegetables, fruits and sweetmeats, and several special Italian liqueurs. Her influence on the lifestyle and particularly on the culinary culture of France was unmistakable, and can still be felt even today. The habit of ending a meal by taking a digestive in the form of a liqueur is directly attributable to this remarkable woman.

But time did not stand still, and it was not long before alcoholic beverages were beginning to be produced in an ever greater variety of colour and taste. The 'monks' work' was taken over by private individuals, industries and, not least, by governments. The ill-tasting medicine was turning out to be a true gift of God - both for the manufacturer and for the consumer.

Despite all the objections and reservations which nowadays are made about it, the fact remains that the invention - or, rather, the discovery - of fermented alcohol, together with the later, stronger version, has

proved a positive enrichment of the everyday existence of countless millions in all parts of the globe. We cannot ignore past and present misuse of alcohol, but this cannot alter the fact that life today for most people would be unthinkable without alcoholic beverages in whatever form or strength.

No intelligent person would think of denying that the invention of the wheel is one of the most formidable and revolutionary events in world history. But up to now nobody, even in this age of protest, has ever proposed banning the wheel from this earth - even though during the course of history it has been responsible for considerable suffering and death.

Nevertheless it took many centuries before alcoholic beverages found a permanent place in daily life. But eventually commercial interests perceived the enormous potential of 'strong liquor'. Southern and western Europe then soon put on the market a wide variety of drinks, ranging from liqueurs, bitters and various 'Aquae vitae' to gins, whiskies, cognacs and other fortified wines.

Specialities

With the industrialization of the product arose the need to specialize. Some companies concentrated on producing aperitifs, others on distilling wines and genevers (gin), still others on liqueurs, while yet more, generally because of the climate in which they lived and the kind of crops grown in the region, turned to the production of whisk(e)y, rum, vodka, aquavit, and so on.

During the sixteenth century an enormous number of distilleries sprang up, particularly in Europe. A number of these pioneers are still active today and continue to supply consumers throughout the world. The oldest of them is Bols Royal Distilleries, a company which has produced its justly world-famous liqueurs since 1575 in virtually the same way as the original master distillers all those centuries ago.

Perhaps it was to be expected that, with the growth in the number of different alcoholic beverages, the tendency would arise to mix them together. The aim on the one hand was to reduce the bitter taste, and on the other hand to remove the hard acidity on the tongue. During the mixing process certain things were discovered which were noted down. And obviously, when this was done by private companies, the secrets of these recipes remained closely guarded.

Nevertheless some of these 'inventors' shared their knowledge with family, friends and colleagues - perhaps even in the local drinking house, for word of mouth could help the popularity (and profitability) of the drink. This stimulated local demand, and many bartenders would write down the combinations of the drinks which the customers requested.

The first cocktails

It has proved virtually impossible to place an exact date on any of the landmarks in the history of alcoholic drinks described so far. And the same is true of mixed drinks - cocktails and long drinks.



It is worth mentioning that wine used to be mixed with mead (fermented honey and water) - but that is not what we mean today by a mix. It is pushing things too far to claim that such age-old combinations are the ancestors of today's mixes.

Nevertheless, it is only right to give some idea of the time when mixes came into being. And as a criterion we shall take the first written record of a true mix as the time of its birth. In 1806 the American magazine *The Balance* described a cocktail as 'a fortifying drink, composed of several different strong liquors, sugar, water and bitters'. For this reason around 1800 seems a justifiable date for the birth of the mix.

The first cocktail book was written by Jerry Thomas and published in 1862. *The Bon Vivant's Guide or How to Mix Drinks* was mainly concerned with collecting as many existing recipes as possible. The book includes a number by Jerry himself, but the majority are not of his invention. This Californian bar patriarch, who made his name as bartender at the Metropolitan Hotel in New York, spent several months travelling in Europe with a priceless solid silver bar set. During this trip he noted down all the local recipes, and these were included in the second edition of his book, which appeared in 1887.

It is, however, common knowledge that a number of mixed drinks have a much longer history. In 1670 mention was made of punches, and in 1740 a grog was defined as a mixture of rum and hot or cold water. And another drink still popular today - the sling - was first prepared in England in 1825, just as a cobbler was also something you could order at that time. The julep (first without, then with, mint leaves) was dubbed by Jerry Thomas around 1850 an 'old-fashioned drink' - an indication of its respectable age. None of these drinks is a cocktail, but rather a type of mixed drink.

Something which is equally difficult to trace with any certainty is the origin of the word 'cocktail'. Since the word first appeared in the 1806 description in *The Balance*, it must predate this article.

There are a number of traditions about its origins, but most are fairly unbelievable. But some of them are worth mentioning here - readers can then decide for themselves which they prefer to think of as the true cocktail story. All these anecdotes date from the end of the eighteenth century and the beginning of the nineteenth, the period which we believe saw the origin of both the drink and its name.

Revenge

The first legend, dating from 1780, takes us to a popular tavern in a nameless place in the USA. The owner, a beefy but attractive woman in her mid-thirties, enjoyed considerable popularity and widespread fame for the delicious mixes she would regularly prepare for her clientele. There was, however, one area in which she was less successful, and that was in attracting the attentions of a young farmer in her neighbourhood. She had had an eye on him for quite some time. But no matter how she hinted and made advances, the young man simply did not notice her. His attention, it seemed, was constantly fixed on his fighting cocks. He had several champions and was well known far outside the district.

The barkeeper, naturally enough, thought all this a complete waste of time. She felt herself passed over in favour of a bunch of feathered fighters - and this turned her jealous mind to thoughts of revenge. And so it happened that one night all the young farmer's fighting cocks disappeared. A general search was organized, but it revealed nothing. Not a single cock was found.



Jerry Thomas, preparing his famous 'Blue Blazer' cocktail.

A week later, a number of the regulars were surprised to be invited to dinner. The guests included the ex-owner of champion fighting cocks. It was a fine evening, and the main course (you might have guessed) was chicken. At the end of the meal the owner, much to the joy of her guests, brought in several bottles of her famous mixes. The contents were poured into a bowl and decorated with feathers which had once been the pride and joy of the fighting cocks. The unsuspecting farmer helped himself to both the chicken and the drink.

The story doesn't tell whether it was he or one of the other guests who shouted: 'Let's have another of those cock-tails.' Later, people who had been at the party would visit the tavern and order a 'cock-tail' when they meant a mix. And this, according to legend, is one of the possible origins of the word. History does not record whether anything ever transpired between the barkeeper and her farmer.

Mexican tact

Another curious little story is set on the US-Mexican border around 1800. The main characters were the Mexican King Axolotl VIII and an American general whose name has disappeared in the annals of time.

The two met to discuss ways of ending the skirmishes which regularly occurred along the border and cost the lives of many soldiers. Seated in the King's special conference tent, both gentlemen soon agreed that before getting down to more serious matters some liquid refreshment was called for. The King ordered drinks to be brought. Several minutes later a beautiful young woman appeared at the opening of the tent carrying an equally beautiful cup between her hands. The contents, she said, were a mix, specially prepared for the occasion, of several Mexican and American drinks. The two gentlemen nodded their approval and agreed to try her recipe. But it was then discovered, to everybody's embarrassment, that there were no glasses. The solution seemed to be to drink straight from the beautiful cup.

But this posed a new problem: who should be the first to put his lips to the cup, and by doing so perhaps - unintentionally of course - offend the other? The whole peace conference was threatened - even perhaps doomed to failure. It was a particularly painful situation. But the solution, both simple and brilliant, came from a totally unexpected quarter: the beautiful young girl walked up to the two men, made a deep curtsy, placed the cup to her own lips and drained its contents. After a second, equally graceful, curtsy she turned and left the tent, leaving the two men full of admiration. The situation had been saved, the conference was an enormous success, and the peace treaty was signed.

Before leaving, the general asked the King who the beautiful young woman was who had shown such tact. The King admitted, without hesitation, that she was his favourite daughter Xoctl. In truth, however, the King had never seen the maiden before. 'I shall ensure,' said the general, 'that her name is honoured throughout my army.' Exactly how the general told the story to his

troops is not known, but the name Xoctl was associated with mixed drinks, and bastardized into coktel. And from there it is but a short step to cocktail.

A cavalry officer

The third tale is of a village innkeeper somewhere in the American West. As is so often the case in such stories, he had a very beautiful daughter. She had fallen deeply in love with a young cavalry officer. Much to her delight, her feelings were returned in equal measure. But life is not a bed of roses and - alas for these two young lovers - the master of the house did not approve of this relationship which, he felt, had come far too early in his young daughter's life. He asked her to pay less attention to the young officer, and when this did not work he told the officer to seek his pleasure elsewhere.

What has not yet been mentioned is that the innkeeper was the proud owner of - you might have known! - a fighting cock. As a good patriot he had named the cock Washington after the first President. The inevitable happened: one morning the cock disappeared. Its loss caused despair all round - not least in the innkeeper, who was very attached to the bird. Everybody joined in the search, and the grief-stricken innkeeper went so far as to promise the hand of his daughter to the person who returned his prize cock. That this greatly increased the enthusiasm for the search goes without saying. And yet there was still no sign of the missing Washington.

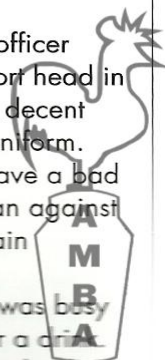
Then one morning the young officer rode up to the front of the tavern, dismounted and presented the innkeeper with his lost bird. It was a joyful reunion and a spontaneous feast was prepared. The beautiful daughter, who had sworn with her hand on her heart that she knew nothing whatsoever about the affair, prepared drinks for the guests, mixing together whisky and vermouth. Her father, delighted that his cockerel's pride and joy, the proudly feathered tail, had survived the adventure without loss, made a toast to that very 'cock's tail'. The drink which the daughter had mixed was an instant success, and the guests made toast after toast to the cock's tail. And this, so the story goes, is the origin of the 'cocktail'.

Perversity

The following story actually gives us some names. Once more there is a beautiful young girl, this time by the name of Betsy Flanagan, a barmaid by profession, working in a tavern in Yorktown, Virginia.

One of Betsy's regular guests was a young officer named McGregor who seemed to be just a short head in front of his rivals for Betsy's favours. He was a decent chap, always well dressed in his impeccable uniform. And perhaps this was why Betsy, who could have a bad temper at times, would rail less against him than against his friends and colleagues. That is, until a certain evening. For then things took an unusual turn.

It was nearing the end of the day and Betsy was busy clearing things up. Suddenly Mac asked her for a drink. Visibly worn out from the day's labour, Betsy said to him:



'Listen to me, boy! I'm truly sorry, but I'm in no mood to get everything out again just to give you a drink. Come back tomorrow. I'm off home.' But the young officer insisted, and continued demanding 'one for the road'.

Finally, exasperated by his insistence, Betsy said: 'Very well. One drink. But I'll make you one which will be enough for a long time.' And to Mac's astonishment, Betsy took the biggest glass she had and proceeded to pour in a large measure from every bottle still on the bar. She then stirred it all together and placed it in front of the officer.

He looked at the glass, then at her, and said: 'That's fine, that is. I believe it has all the colours of a cock's tail.' Then, not wishing to cause the girl any more trouble, he picked up the glass and, closing his eyes in dreaded anticipation, drained the glass in one go. To his - and her - amazement, it actually tasted good. So good that the officer asked Betsy for 'another with all the colours of a cock's tail'.

Betsy Flanagan thought this so amusing that her ill temper evaporated. Laughing, she made another drink and said that in future she would call it a cocktail. So perhaps the origins of the cocktail lie in Yorktown.

A cockerel's drink

No less unlikely is the idea that the name of this intriguing drink recalls an age-old custom relating to cock fighting. During their training, fighting cocks in the eighteenth century were given a special drink containing alcohol and other fortifying ingredients. People used to call this mixture 'Cock-ale'. It was also the tradition to toast the owner of the winning cock with a mixture which was as colourful as a cock's tail. The corruption of the word and the connection seem very logical.

A swizzle root

And here is another story from Spanish-speaking Mexico around 1800. The events took place in a town called Campeche on the Gulf of Mexico. According to the tales of British seamen, certain punches made in Mexico were mixed with a wooden spoon. But one very popular local barkeeper decided to be different, and stirred his punch with a strangely shaped root in which many people saw the form of a *cola de gallo*. Translated into English, it means a 'cock's tail'.

An eggcup

This next story takes us to French-influenced New Orleans. A hospitable physicist there adopted the habit of serving his guests mixed drinks in old two-stemmed French eggcups, known as *coquetiers*. When they had grown used to this strange method of serving drinks, they started asking for them by name: cocktiers, cocktels, and finally cocktails.

A wine mix

This story stems from Bordeaux in France. It tells of a special wine mix from the region which long ago was called *Coquetel*. Nobody less than the famous French

general Lafayette is supposed to have taken the recipe with him when he went to America in 1777 to fight for the colonists against the British. Perhaps one or more of the many thousands of volunteers who accompanied Lafayette on his trip to the New World was responsible for passing on both the recipe and the name. That *Coquetel* should in time be changed to cocktel and then cocktail is certainly not impossible.

The chicken breast

This last story takes us to the Mississippi River during a trip on one of its famous paddle steamers. A beautiful day was drawing to a close, and with it a magnificent meal. Most of the guests had gone up on deck or had retired to their cabins. Others, wanting to make the evening last, had gone to one of the luxury bars on board where the mood was jolly and lively.

One of the guests was a middle-aged man, later described by some as a wealthy gambler. He went to the bar and asked the bartenders to give everybody in the bar a drink and put it on his bill. But the drink would have to be special. So saying, he walked over to a large glass bowl in which a number of magnums of champagne were cooling. 'Fill this with all the bottles in the bar,' he said, 'add some ice, and serve it in those glasses.' He then pointed to a number of special glasses shaped like the puffed-up breast of a cockerel.

The stirrers which were served with the drink looked like feathers. What the drink tasted like is not mentioned. This spontaneously concocted drink, plus the associations with the glasses and the stirrers, was apparently the reason to call the drink a cocktail.

Cock fights

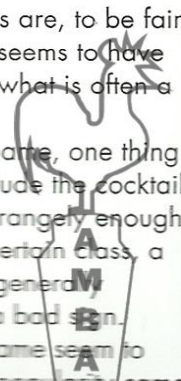
It is difficult to take any of the stories retold here seriously. Probably this one, perhaps the simplest of all, is nearest the truth.

For many years, and in some places still today, cock fighting was a regular affair. The habit developed of toasting the winner at the end of the fight. The owner of the conquering cock had the right to demand the tail feathers of the defeated bird, and the coloured tail was generally wet with the 'victory' drink. The toast which was uttered at that moment was 'Let's have a drink on the cock's tail.' As time passed the drink enjoyed at the end of a fight became known as a 'cocktail'.

As already stated, most of these stories are, to be fair, far-fetched - although the cockerel's tail seems to have been responsible for giving the name to what is often a very colourful drink.

But whatever the background to the name, one thing is certain - it would be impossible to exclude the cocktail from the range of international drinks. Strangely enough, right from the start this drink has had a certain class, a certain distinction about it. A cocktail is generally considered a chic drink - and that's not a bad thing.

We have seen that the drink and its name seem to have arisen around 1800. Its fame and popularity came a lot later.





Hans Schönfeldt



John Leybold

Stimulants

Every book about cocktails states that the period between 1919 and 1934 in the USA, better known as Prohibition, was largely responsible for the popularity of cocktails and other mixed drinks. And in that period Americans were indeed forced to disguise what was being poured and drunk. But outside the USA there was no restriction on drinking alcohol. During this time, cocktails and other mixed drinks were very much in fashion in the larger European cities such as London, Paris, Berlin, Rome and Vienna. And mixed drinks also enjoyed an enormous popularity outside Europe. In the luxury hotels in Cairo and Singapore, Sydney and Bombay, Havana and Johannesburg, a wide range of mixed drinks passed over the bar.

Between 1920 and the mid-1930s the mixed drink was a worldwide best-seller, and this period is sometimes referred to as the Cocktail Age. Yet we shouldn't fix our attention exclusively on the drinks, for the name also refers to the period itself, during which a cosmopolitan society emerged. It was the time just after the First World War, and people were trying to forget what they had been through.

So it is hardly surprising that in that period a large number of cocktail recipes were devised which even today belong in the bartender's vocabulary. Strangely enough, there is hardly a single American recipe which dates from the time of Prohibition. The majority of the drinks which are still popular today, the so-called 'classics', all predate Prohibition.

The First World War, with its influx into Europe of thousands of Canadian and American servicemen, is also regarded as an impetus to the development of the bar in Europe. But the first bar in Paris, named the Eureka, had been opened back in 1886. It was a Londoner, Henry Ridgeway, who started up this 'American bar' in the City of Lights exactly three years before the Paris World Exhibition. That the World Exhibition gave Paris not only the Eiffel Tower but also a large number of bars can still be seen today. And while we're talking about monuments, for true bar addicts the

expressive name of 'Harry's New York Bar in the Sank Roo Doe Noo' is almost as celebrated as the construction of Monsieur Eiffel!

Since the first specific cocktail book written by Jerry Thomas, many more have appeared with increasing regularity. - But cocktails have also been mentioned in literature of all kinds.

In England we first read about a mixed drink in *Tom Brown's Schooldays*, and Dickens wrote in 1842 in *Martin Chuzzlewit*: '... and in those days spoke with greater boredom, chewed more tobacco, drank more rum grog, absinthe, gin grog, and cocktails than any of his acquaintances'. Thackeray mentions the cocktail in passing in *The Newcomers*, and John Galsworthy lets Monty Darti Fitzgerald drink a cocktail in *The Forsyte Saga*.

Writers such as Hemingway and Scott Fitzgerald have had a great influence on the popularity of the cocktail, although in their case this could more honestly be attributed not to their writing but to their own tasting experiences. The first time a cocktail was served in the theatre was in 1925 in Frederick Lonsdale's *Spring Cleaning*. He was immediately followed by Noël Coward in his controversial (for that time) *The Vortex*, in which no fewer than four cocktails were drunk, in addition to ten glasses of champagne. It will come as little surprise that in T.S. Eliot's *The Cocktail Party* various mixed drinks should be featured.

Many a cocktail owed its popularity to its appearance on the silver screen; it would have seemed even more attractive once colour reached our cinemas. And 007's regular order for a martini 'shaken not stirred' did not go unnoticed, and left behind a trail of advertisements which also made their mark in professional circles.

Club forming

By now the bar was no longer just a unique feature of major cities in America and Europe; it had also spread to other places. Every luxury hotel found a place for an American bar. With the increasing popularity of tourism and travel, the need for new hotels grew too. And there



Harry Johnson's style of mixing and straining drinks for a party of six.



HARRY JOHNSON'S STYLE OF MIXING DRINKS TO A PARTY OF SIX
Copyrighted, 1888.



HARRY JOHNSON'S STYLE OF STRAINING MIXED DRINKS
TO A PARTY OF SIX.

was also a large increase in individual, independent bars - those which were not a part of a hotel or restaurant.

As the number of bars increased, so too did the number of people employed in them. And very soon these employees felt the need to meet and discuss professional matters. These discussions developed into regular meetings, and as early as 1909 a number of bartenders decided to form an association. In Europe the die was cast in the shadow of the cathedral in Cologne. Five energetic and especially enthusiastic men came together and founded the IBU - the International Barkeeper Union.

These five European pioneers were Hans Schönfeldt, Emil Beltz, R. Toeska, John Leybold and Fred Wood-Bilton. It was no coincidence that it should be these five particular men who decided to found the association -



Mixing a Manhattan.

the last two were American bartenders who worked in Germany, while the first three were Germans who had worked in the United States. All had come into contact with a similar barkeepers' association in New York, and the IBU was modelled on it.

The IBU's founders soon started to publish their own weekly magazine, called the *American Bar Journal*. It was distributed internationally.

The mixed-drink literature

The first European cocktail book, *Lexicon der Getränke*, appeared in 1913, the result of cooperation between Hans Schönfeldt and John Leybold. Jerry Thomas's recipe book of 1862 was followed twenty years later by another, compiled by the equally eminent American barman Harry Johnson. He called his book *The New and Improved Illustrated Bartenders' Manual or How To Mix Drinks of the Present Style*. Johnson had become champion of the United States at the very first cocktail mixing competition ever held, in 1869 in New Orleans.

Johnson, like Thomas, was originally from California, and learned his trade in San Francisco before leaving for Chicago to open his own bar. According to Johnson, it was 'the largest and finest of its type in the whole country'. Unfortunately the bar was burned down in the catastrophic Chicago fire of 1871. Johnson moved on to Boston, where he worked in a bar for a short time. He then left for New York, where he worked in the bar of a very respected hotel before once again opening a place of his own.

It is a pity that little more is known of Johnson and Thomas - two important figures in the development of the bar and the trade of bartender. Their ages and where and when they died are not known. Using details from Johnson's last book, dating from 1882, we can, however, make an educated guess about his date of birth. He mentions that the book is the result of forty years' experience behind the bar. If we assume that he wrote that passage in 1880-81, and that he started work at the San Francisco bar when he was fifteen, this

means he was born somewhere between 1824 and 1827. But despite all the uncertainty, both these patriarch bartenders will always be given a special place in the annals of the International Bartenders.

An interesting detail is that Harry Johnson, according to his own words, published his first book before he left California in 1868. It was entitled *Bartender's Manual* and all ten thousand copies were sold within several months. If a copy of that book ever surfaces, then Jerry Thomas's 'first' may just become the 'second'.

Another American bartender, George J. Kappeler, wrote a fine cocktail book in 1895 entitled *Modern American Drinks*. This is the first book to mention the 'Martini Sweet' in the form in which it is still prepared today. And that rather undermines the story about the Dry Martini being invented by Mr Martini di Arma di Taggia in 1910 at the New York Knickerbocker Hotel. Eventually, it took more than 15 years before people thought of making a dry version of the Martini Sweet, using dry vermouth. But the claim of some people that it was none other than John D. Rockefeller who tasted the first Dry Martini and is said to have exclaimed: 'In future we'll call this drink a Dry Martini' is pushing things a little too far.

It is just like all those other stories involving kings, princes, generals and other notables who are said to have devised or invented the recipes for certain drinks. They give away the recipe at a suitable time to their servants or followers as an expression of their thanks for services performed. And these people, in turn, lose the recipes - only to have them rediscovered some hundred years later. The probable solution to the Dry Martini puzzle is much simpler and more believable.

It is a proven fact that the Manhattan was known for at least fifty years before 1910. In his book of 1882 Harry Johnson writes: 'The Manhattan has grown in popularity over the last few years and at the moment [around 1880-82] is much in demand'; and later, '...at the moment the Manhattan is the most popular drink in America'.

In the 1890s a dry form of the Manhattan was also known, and Jerry Thomas had started substituting dry gin for the whiskey in the Manhattan. Others must have tried the same trick, and discovered that the same combination with dry gin instead of whiskey was equally good.

By the way, it is equally remarkable that in the books by Jerry Thomas and Harry Johnson, and in Harry Craddock's *Savoy Cocktail Book* the Martinez, Martinis and Manhattan cocktails were all 'shaken'. Do you think James Bond had read the old books?

These first books set the standards for quite some time in both professional and amateur mixing circles. It wasn't until the first decades of the twentieth century that new publications gradually started to appear. In 1913 the *Lexicon der Getränke*, already mentioned, saw the light of day in Germany, and around 1910-12, a *Bols Pocket Guide* was published in Holland. It contained some seventy drinks, including the Manhattan and Martini cocktails - both stirred! In 1919 a small but very important book appeared from the pen of the Scotsman



Pedro Chicote

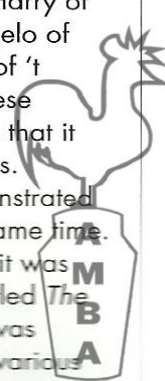
Harry MacElhone, the man who, in 1923, gave his name to the bar in Paris already mentioned.

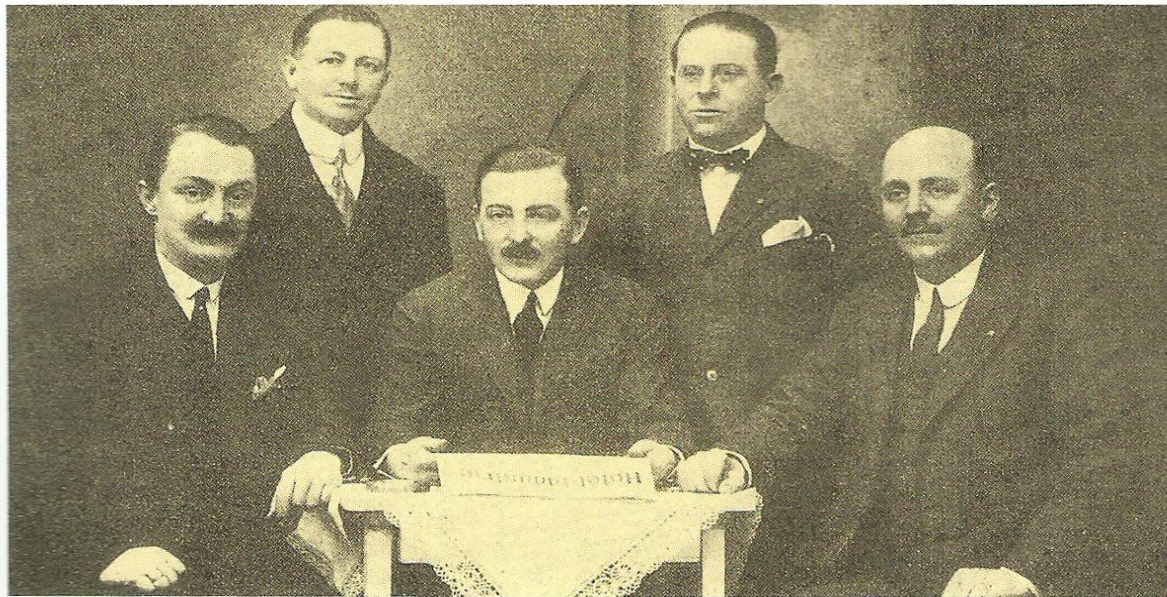
After these pioneers a whole range of recipe books came out in many countries. Many were little more than a flash in the pan; a few, however, became famous. In 1931 appeared a book written by the Swiss barman and teacher Harry Schraemli, entitled *Das grosse Lehrbuch der Bar*. A remarkably instructional work, it set the standards for many years.

A year earlier, in 1930, a book had been published which proved of lasting importance. It was, in all aspects, a special publication: the contemporary illustrations and decorations have made it a collector's item. The *Savoy Cocktail Book* was written by that other famous barman Harry Craddock, joint founder and first chairman of the UKBG. (Incidentally, there is an unusually large number of Harrys in the list of bar celebrities!)

This Harry had for many years wielded the shaker in the bar of the famous London hotel which lent its name to the book. With him began the habit of coupling the barman's first name to the place where he worked. He was, for example, known to all and sundry as Harry of the Savoy, just like Constant of El Floridita, Angelo of Principe e Savoia, Stefano of Villa d'Este, Frits of 't American, Rudolph of George V and so on. These couplings became so accepted and well known that it was not necessary to add the names of the cities.

Less staying power, unfortunately, was demonstrated by another book which appeared around the same time. Written by the American bartender O. Blunier, it was called *The Barkeeper's Golden Book* and sub-titled *The Exquisite Book of American Drinks*. In 1935 it was published in English, French and German. The various mixed drinks were divided into twenty-four categories,





The founders of ÖBU in 1926.



The founders of SBU in 1927.

just as in the Harry Johnson book, plus a number of additions including the 'High Ball'. It contains a charmingly quaint remark: 'Certainly, a bartender who serves "the world and his wife" in a faithful and modest manner, acquires a lofty and well-balanced conception of life.'

In 1933 a book was published in Madrid entitled *Mis 500 Cocktails*, written by Pedro Chicote. He was another illustrious figure who meant a lot to the developing profession and the image of the barkeeper - and not just in his native Spain. Chicote would later achieve worldwide fame with his unique Drink Museum.

And so the growing interest in the cocktail in particular and the bar in general was matched by the publication of appropriate literature. Most of the books simply contained recipes which had been copied from other books, and therefore they are of little interest. The titles mentioned here, however, are of historical value and have become much sought after collectors' items.

From the point of view of the barkeeper, there are only a few truly good books. Here is a recommended

selection: *Practical Bar Management* by Eddie Clarke, published in 1954; *Nos Meilleurs Boissons* by Marcel Page, 1954; *Bartenders Guide* by Trade Vic, 1947; and *The Fine Art of Mixing Drinks* by David A. Embury, 1953, one of the best books ever published. Of course, there are a large number which can also be considered good professional books - too many to be mentioned here. Certainly these would include the *International Guide to Drinks*, published by the UKBG since 1953, and the first volume of the impressive drink trilogy which appeared in 1985 under the auspices of the ÖBU and entitled *Handlexicon der Getränke*.

Organizations and competitions

What happened to the five founders of the ÖBU? The organization which they had founded so enthusiastically soon enjoyed a widespread reputation among their bartending colleagues. Unfortunately this was to be short-lived, for the First World War intervened.



But soon after 1918 the members renewed their contacts and, under the leadership of their chairman, A.T. Neirath, the IBU quickly became a society which functioned efficiently.

In 1920 the decision was taken to join the IGV (International Genver Verband), the International Union for Employees in the Hotel Trade. Other European national hotel unions were also members of the IGV, but most of them did not have a separate bartenders' chapter.

Naturally this initiative on the part of German bartenders reached the ears of their foreign colleagues, and it wasn't long before other bartenders' clubs were founded. In Austria this took place in January 1926 and in Bern, Switzerland on 23 May 1927. Although, because of their affiliation with the IGV, they were not independent, these three societies, now known as the DBU, the ÖBU and the SBU, can be regarded as the oldest European bartenders' guilds. The first two could operate openly until 1936/38, after which this was made impossible for them. And they were forced to wait a long time before they could once again unite; the DBU managed this in 1948, but the ÖBU did not succeed until 1953. At first they were once again part of the IGV. The DBU became independent in 1953, and the ÖBU left the ranks of the IGV in 1975 to become an independent bartenders' guild. The SBU had gained its independence from the IGV in 1933.

In 1933 the first steps were taken towards forming a bartenders' guild in Great Britain, and the following year the UKBG was founded. In 1938 Frank Muir, who worked at the Ritz in Paris, took the initiative of forming a French bartenders' guild under the name of Amicale des Barmen de France. Both clubs were destined to have only a short time to develop their activities; the outbreak of war interrupted them for more than five years.

In 1947 the dormant ABF was revived and, under the leadership of its president, Rudolf Slavik, the new GABF became, just like the Austrian and Swiss associations, part of La Genevoise. In 1966 the GABF merged with its sister organization, L'Etoile and formed the AMIH (Association Mutualiste de l'Industrie Hôtelière). The official name was also altered from Amicale des Barmen de France to Association des Barmen de France. In 1983 the ABF left the merger it had formed with the AMIH and became independent.

The cocktail competitions

It has already been mentioned that the first cocktail competition took place in 1869 in New Orleans. That other such competitions must have taken place in the homeland of the cocktail is evident, but details are lacking. We know, however, that the Bartenders' Club of New York was particularly active in this field, but little or nothing has been published about it.

Information is less deficient about cocktail competitions in Europe. Obviously most of the results of the various mix competitions held by different IBA guilds since 1951 are known, although a number of countries

have been somewhat indifferent about filing and publishing the results. That this is a pity is demonstrated by blank spots in this book.

Since the main part of this book contains about eight hundred recipes which have won (mainly) national cocktail and long drink competitions, it seems appropriate to take a look at the 'pre-war' international cocktail competitions.

The honour of hosting the first such competition fell to Vienna. As far as can be ascertained, it took place in March 1927 in the Reiszbar at No. 1 Dorotheergasse. The competitors came from England, France, Holland, Switzerland, Czechoslovakia, Poland, Germany and Austria. A total of 130 recipes was entered and the IBU cocktail of Jonnie Hensen from Germany won first prize. The winning recipe has been included in this book under its later name of Valencia Cocktail (p.71). The change of name is due to the fact that Jonnie worked for some time in the Valencia Bar.

Apparently this first competition proved addictive, for in October of the same year a second one was organized in Prague. Once again, various countries were represented.

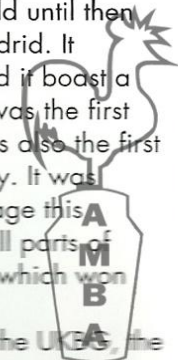
It should be mentioned here that most countries in Europe did not have a bartenders' club. Participation in the various mix competitions was restricted exclusively to members of the IGV. In fact, most competitions did not concentrate exclusively on cocktails, but were rather a part of a larger culinary and hotel exhibition or show.

Not long after the Prague meeting, a third competition was arranged in the chic resort of Juan-les-Pins on the French Riviera. The competitors met there in January 1928. That many of them eagerly grasped this chance to spend a few winter days in the sunny Mediterranean is obvious - and is perhaps best demonstrated by the Austrian delegation, which included no fewer than thirty-one competitors.

Unfortunately little more is known about this competition than the fact that it took place; and the same is true of the Prague competition. As far as the results are concerned, we remain - as for those which followed shortly afterwards - in the dark. In 1929 barmen met to compete in Cologne and Duisburg in Germany, and in 1931 a contest was held in Berlin.

Then there is a period of silence in the area of competitions; there is no further mention of bartenders taking up the shaker in competition until the summer of 1933. Then the largest competition ever held until then took place in - of all places in summer - Madrid. It proved an historic occasion, for not only did it boast a record entry of eight hundred recipes and was the first such competition to be held in Spain - it was also the first competition sponsored by a drinks company. It was Martini & Rossi who took the initiative to stage this gigantic event. Thirty-five bartenders from all parts of Europe were invited to Madrid. The recipe which won first prize is given on p. 52.

In 1934, one year after the founding of the UKBG, the first official British Empire Cocktail Competition was held





The inaugural meeting of the IBA held at Torquay in 1951.



Members and guests attending the dinner after the inaugural meeting at Torquay in 1951.

in London. The British bartenders repeated this in 1935 and 1936 at the Grosvenor House Hotel, with great success. In 1937 another international competition was held in London, at Olympia - once again with great success. Although the organizers could not have suspected it at the time, this competition more or less marked the official end of the international bartenders' meetings. The Second World War broke out in 1939, and from then until around 1947-48 there is no account of any activity organized by any of the barkeepers' guilds.

The IBA

After 1948 there was a definite revival in the fortunes of national and international hotel companies. Certainly the international businessman, who quickly resumed his travels, played an important role in restoring contacts between bartenders throughout the world.

Representatives of the drinks industry were responsible for much pioneer work in this field. They told people about the renewed activities of barkeepers in other countries and offered help in setting up local associations. And this is why, in 1949, no fewer than five European bartenders' guilds were founded. These were, in chronological order: AIBES in Italy; DBI in Denmark; NBC in Holland; NBF in Norway; and SBC in Sweden.

Urged on by these friends from the 'supply companies', the first personal meetings took place between the various committee members of the new and existing clubs. After considerable writing and flying back and forth, an initiative was taken in London, via the UKBG, for the organization of a meeting somewhere in England. The British hosts made use of the excellent facilities offered by the Gastronomic Festival at Torquay 1951. Between 21 and 24 February, the seaside resort



**Billy Tarling, first
IBA President.**

was planning to hold a Culinary Exhibition and Competition and a European Cocktail Competition. All the bartenders' guilds were invited to send a delegation to Torquay so that, in addition to participating in the European Cocktail Competition, they could discuss the foundation of an international body for bartenders.

This meeting was held on 24 February in the ballroom of the Grand Hotel, and had far-reaching consequences. In a friendly and enthusiastic atmosphere the schedule, rules and further expansion of the association were proposed, discussed and passed.

Officially seven countries were present at this founding meeting, and a total of twenty people attended.

The seven countries were Great Britain, Denmark, France, Holland, Italy, Sweden and Switzerland. The seven voting members (in the same order) were W.J. Tarling, L. Londahl, A. Combettes, T. Rijken, A. Zola, P. Melin and G. Sievi. Also present as observers were H.W. Roberts, J.P. Finney, C. Chiswell, Cox, Krakeel, B. Paul, J. O'Farrell, L. Miller and J.C. Manuel, all from the UKBG; L. Parenti and R. Benedetti from AIBES; and V. Christensen and K. Sørensen from DBL. In fact we should really talk of eight countries at this inaugural meeting, for J. O'Farrell represented Ireland. He did this in his capacity of Irish Branch representative of the UKBG, and was therefore considered part of the UKBG delegation.

Steady Growth

The UKBG chairman, Billy Tarling, was elected first IBA president, and H.W. Roberts, UKBG secretary, was elected to the same office with the new IBA. J.P. Finney of UKBG was appointed treasurer.

The aims and principles of the organization can best be illustrated by the rules drawn up on that occasion. They included the following objectives:

- To promote and maintain international relations among the various Member Guilds.
- To make available the opportunity for the exchange of news, views and ideas between Member Guilds for the benefit of the profession.



The IBA group at the Eiffel Tower in Paris in 1953.



One of the many pleasant parties at Bols during the IBA annual meeting in Amsterdam in 1955.

- To promote generally the interests of the trade in which the Member Guilds are engaged by encouraging a higher standard of competence and conduct.
- To maintain customer service and encourage knowledge of the various countries' drinking habits and customs.
- To encourage the standardization of mixed drinks.
- To provide educational facilities for the Apprentice Bartenders of the organization.
- To organize International Cocktail Competitions.

It is remarkable that all these points have remained virtually unchanged and can be found in the present IBA rules. More than forty years on, these objectives still do service as a guide to all the daily activities of the IBA. Better proof of the competence and progressive vision of the IBA founders and compilers of these rules would be hard to find.

At the request of one of the countries represented at Torquay the next IBA meeting was set to take place three years later, in 1954. But most of the people involved saw each other later that year, during an invitation European cocktail competition in Turin. They agreed to meet again rather earlier - in 1952 in London. This projected second IBA meeting, however, never took place, since each of the participating countries had to cancel for a variety of reasons.

At the cocktail competition in 1951, which was set up by the Italian vermouth company Martini & Rossi, participants were also present from countries which at that time had no bartenders' organization. These included representatives from Spain, Belgium, Ireland and the USA. The organizers sent personal invitations to

barkeepers whom they knew, so that they could meet their international colleagues.

In May 1953 a large number of international barmen were once again invited, this time by the Italian vermouth house Cinzano, to participate in the Concours International de Paris. Naturally enough these meetings with colleagues proved a stimulus, and often the first steps towards the foundation of a new organization were taken at such times.

In addition to competitors from the four countries just mentioned, the field also included representatives from the OBC in Norway and the DBU in Germany. These two organizations quickly realized the importance of the IBA, and became members in 1952 and 1953 respectively. But things went rather differently for the bartenders from the USA and Ireland.

As already seen, the UKBG had been founded in 1934 and, after a period of forced inactivity between 1939 and 1945, had recovered remarkably quickly in the post-war years. The Guild became in a matter of years the largest in the world. It did so by founding so-called 'branches' - overseas chapters - particularly in countries which at that time were part of the British Empire or which shared a common language. In the course of a few years the following branches were set up: Australia, Ireland, South Africa, Atlantic, Bermuda, Canada, America (East Coast) and America (West Coast). These clubs were members of the UKBG and paid a fee as a contribution to its funds. In addition the UKBG also offered overseas membership - an individual membership for any barkeeper anywhere in the world.

At home, the UKBG was divided into nine areas: East Scotland, North Scotland, West Scotland, North-West

England, North-East England, Midlands, South England, South-West England and the Channel Islands. All these areas had their own committee, with a chairman, vice-chairman, secretary, treasurer and several councillors. Also flourishing was associate membership, divided into associate members in Britain and overseas associates. All this meant that in the sixties the UKBG had thousands of members.

Nevertheless, this unbridled expansion was responsible for quite a degree of commotion in the other guilds. Most guilds laid down for prospective members a number of basic conditions concerning professional and personal conduct. It frequently occurred, however, that a candidate for membership of a local guild was, for whatever reason, rejected, while the same person could relatively easily become a member of the UKBG. All that was required was that they pay their contribution.

During the second IBA meeting, in October 1953 in Venice, this practice was, through a motion proposed by the president of the NBC, made subject to various restrictions. In future, the local guilds would be informed of anybody from their country who applied for membership of the UKBG and only if they gave a favourable reference could that person be accepted. And so one of the first problems in the infant IBA was solved harmoniously.

But the affiliation of the various branches and areas to the UKBG meant that they were not recognized as independent national guilds. In consequence they could not become separate members of the IBA nor could they enter a team at an ICC (International Cocktail Competition). One of the IBA's rules states that only one guild per country can be a member of the international organization.

This otherwise excellent rule has been responsible for several disputes over the years, sometimes as a result of there being two or more bartenders' clubs in a single country, sometimes because of the application for membership of the IBA by branches or sub-divisions of existing clubs - such as, in this case, the UKBG.

For example, M. Rowell, representative of the joint Scottish areas of the UKBG, has fought for many years for the independent recognition and acceptance of the Scottish Bartenders as a separate member of the IBA. For obvious reasons he has not succeeded - and neither has any other area.

It was a different matter for the branches. In step with the gradual dissolution of the British Empire after the Second World War, the UKBG branches in those former Empire countries have also become independent. The first of the branches to do this, however, was the Californian Bartenders. The West Coast Branch separated itself from the UKBG and was admitted to the IBA as an independent guild in 1961 under the name of the Californian Bartenders' Guild - CBG. The name was changed in 1970 to USBG (United States Bartenders Guild) and again in 1984 to USBA. (United States Bartenders Association).

In 1966 Australia followed the example of America, in 1968 Canada and in 1972 Ireland. Strangely enough, nothing more has been heard of the East Coast (USA), Atlantic and Bermuda branches of the UKBG.

The first two non-European bartenders' associations which applied for membership of the IBA were South American: in 1956 the AMBA from Argentina and the AUDEB from Uruguay were welcomed into the IBA. Both these guilds owe their IBA membership to the persuasive powers of one man, Santiago Policastro. He actively supported their application at consecutive IBA meetings, as can be seen in the minutes. He would later do the same for the Venezuelan bartenders.

Unfortunately, AUDEB's membership of the IBA lasted only four years. No representative of the AUDEB ever attended any of the IBA meetings or other activities. Contact between the IBA and the Uruguay bartenders was purely in writing.

South America was the second continent to have members in the IBA; with the joining of Japan in 1959, Asia made it three, and in 1966 Australia became the fourth.

Only Africa is not represented in the IBA, but that will change fairly soon. Discussions with several African bartenders' clubs are at an advanced stage, and so the fifth continent will soon be joining the IBA. The acceptance of the ANBA was initially complicated, and resulted in the process taking longer than had been foreseen. One obstacle was the existence of two bartenders' clubs in Japan - the ANBA and the JBA. This dilemma was solved by accepting the first application.

Another ANBA matter which was fiercely discussed was the large number of female members. A decision was finally reached that the ANBA could keep its lady members, but could not participate as competitors in the international cocktail competitions.

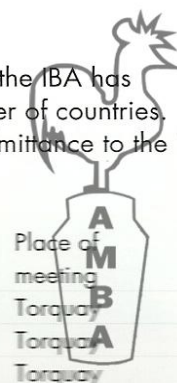
Even bartenders could not escape the fact that they were children of their time, with all their little prejudices. But they have made up for that since.

Not only have they welcomed women into the ranks of the International Bartenders' Association with open arms; they have also given them ample opportunity to show that they are every bit their male colleagues' equals in professional knowledge and ability. The results of the cocktail and long drink competitions in recent years prove this point.

The members

At the time of writing (September 1991), the IBA has thirty-three members from the same number of countries. This is the chronological order of their admittance to the IBA.

Year	Guild	Country	Place of meeting
1951	AIBES	Italy	Torquay
1951	DBL	Denmark	Torquay
1951	GABF	France	Torquay



1951	NBC	Holland	Torquay
1951	SBG	Sweden	Torquay
1951	SBU	Switzerland	Torquay
1951	UKBG	Great Britain	Torquay
1952	OBC	Norway	London
1953	DBU	Germany	Venice
1954	LBU	Luxembourg	Amsterdam
1954	FBSK	Finland	Amsterdam
1956	AMBA	Argentina	London
1956	AUDEB	Uruguay	London
1957	BLBU	Belgium/Luxembourg	Milan
1957	ÖBU	Austria	Milan
1959	AVB	Venezuela	Copenhagen
1959	ANBA	Japan	Copenhagen
1961	UBB	Belgium	Gausdal
1961	CBG	California/USA	Gausdal
1963	BCI	Iceland	St Vincent
1964	ABE	Spain	Edinburgh
1966	ABG	Australia	Geneva
1967	SBY	Yugoslavia	Majorca
1968	BAC	Canada	Paris
1971	AMB	Mexico	Tokyo
1971	CBP	Portugal	Tokyo
1972	BAI	Ireland	Stockholm
1972	ABB	Brazil	Stockholm
1974	KBA	Korea	Copenhagen
1975	MBG	Malta	St Vincent
1979	SBH	Hungary	Opatija
1985	ALB	Luxembourg	Amsterdam
1987	HKBA	Hong Kong	Rome
1987	ABS	Singapore	Rome
1989	APB	Peru	Helsinki
1990	CBA	Czechoslovakia	Mexico

A word of clarification:

In 1954, the LBU Luxembourgish Bartenders' Association became a member of the IBA. In 1957 a group of Belgian barkeepers joined the LBU and the name was changed to BLBU (Belgium/Luxembourg Bartenders' Union). In 1961 the two departments separated into the UBB (Union Barmen de Belgique) and the former LBU. Both remained individual members of the IBA. In 1977 the LBU was disbanded. In 1985 a new Luxembourg bartenders' club was founded and admitted to the IBA under the name of Association Luxembourgish des Barmen, (ALB).

A number of guilds have changed their name since joining the IBA. The GABF became the ABF in 1965; OCB became NBF; ANBA became NBA in 1987; CBG became USBG in 1970, USBA in 1984, and in 1991 USBG once more; SBY is now DBS; CPB became ABP in 1975. There has been no change of initials, but nevertheless a change of name for the MBG. Initially the 'M' stood for Maltese, in 1976 it meant Mutual, and since 1991 it once again stands for Maltese.

In line with the UKBG in Great Britain, guilds in Italy, Japan, France and Germany were, for practical reasons, forced to divide themselves into a number of regions. In 1955 the AIBES included fifteen zones and four foreign agencies. All these departments had their own offices, which created a complicated situation. The same is true for the Japanese bartenders, since Japan consists of a large number of islands. France has, in addition to Paris, twelve regions, which implies thirteen presidents! The German DBU which, because of the recent unification of East and West Germany, has seen a dramatic increase in members, has not fallen behind its French colleague: it





IBA delegates at a meeting in Paris in 1975.

has, at the moment, thirteen sections - and therefore fourteen presidents.

The sizes of, and distances within, the various IBA member countries have made such divisions necessary. But this causes far-flung guilds considerable difficulties and demands great organizational talent. The annual cocktail competitions alone require a great deal of travel, and detailed arrangements have to be made.

Competitions

All IBA guilds organize an annual national cocktail and/or long drink competition. In the course of time, however, a number of semi-international competitions have come into being, some of which are held regularly. One of these is the Danube Cup, a competition for all IBA countries along the Danube. The competition is held in each of the countries in turn. Regular competitors in this competition are: the ÖBU (Austria), DBU (Germany), DBS (Yugoslavia), SBH (Hungary), SBU (Switzerland) and CBA (Czechoslovakia).

The Scandinavian countries have their Nordic Cocktail Competition, which is held between FBSK (Finland), SBG (Sweden), NBF (Norway), DBL (Denmark) and BCI (Iceland); it is organized in turn by the countries

involved. In France the Rhône Competition is held, to which the Swiss SBU and the Luxembourg ALB are invited. DBS divisions in Yugoslavia also hold annual events with an international character. Many guilds, particularly European ones, are invited to take part in competitions such as the Svety Stefan Cocktail Competition and the Dubrovnik Mixed Drink Competition. Spain and Portugal have their Festival Hispano Luso, a regular meeting with, as its highlight, a cocktail competition. And there is also a Benelux Cocktail Competition, in which UBB from Belgium, ALB from Luxembourg and NBC from Holland participate.

The South American guilds have their own Latin America Competition; the guilds competing are AMBA from Argentina, AVB from Venezuela, ABB from Brazil, AMB from Mexico, and recently APB from Peru. In the Far East, the Asia Pacific Bartender Competition has been held for several years. It is a combined competition, with entries from Japan (NBA), Korea (KBA), Hong Kong (HKBA), Singapore (ABS) and Australia (ABG).

The larger guilds, such as AIBES, DBU and ABF, hold regional competitions throughout the year, which culminate in national finals. So-called company competitions are frequently held in the majority of IBA



Participants at the 25th International Bartenders Anniversary IBA meeting in Italy in 1976.

countries - these are mixed drink competitions which are organized by wine and spirit companies who use such events to promote their products with local bartenders.

The ICC

All IBA guilds follow the principle of sending their national champions to the ICC. The International Cocktail Competition has given rise to extensive discussions at many IBA meetings. The ICC rules have been regularly adapted and updated: new ones have been added, while old ones have disappeared.

Mention has already been made of international cocktail competitions which took place long before the foundation of the IBA. Those competitions were organized by existing bartenders' clubs, such as DBU and UKBG, and sometimes by the drinks industry. There were also frequently national competitions, in which individual foreign bartenders were invited to participate, so that these occasions had an international flavour about them. The last two 'unofficial' international competitions took place almost at the same time - at the end of May 1954 in London and at the beginning of June in the same year in Bern. Both saw a large number of 'foreign' competitors from other guilds, some already affiliated to the IBA, some not. The London competition, in the Monico restaurant, was held on the occasion of the World Cocktail Competition and Trade Exhibition. No fewer than 416 recipes from 23 countries were entered.

In the Swiss capital, the competition was held for HOSPES. Here too there was a whole lot of shaking and stirring, and cocktail demonstrations and shows were given by all the participating national teams. Such performances by various IBA teams have come to be considered an exhibition of true craftsmanship.

Undoubtedly these early mixed drink competitions contributed considerably to the knowledge of and understanding between barkeepers, and were instrumental in the later foundation of the IBA. And because the competitors came from so many different places it is justifiable to call these events international competitions.

Nevertheless, when we talk today about an ICC we mean a competition organized under the auspices of the IBA and held according to its regulations. For this reason, the International Cocktail Competition held in Amsterdam in 1955 is considered the first official ICC. In the thirty-five years since that first competition, the rules of the ICCs have been constantly scrutinized. Time and again they have been revised and/or expanded. It is a difficult business, for the ICCs have to respond to changing tastes, fashions and social customs.

Here is a pertinent example. In the beginning it was a custom, if not a sacred law, that every cocktail should have a basis. This basis was one of the so-called straight liquors: dry gin, vodka, tequila, whisk(e)y, etc. If this were not the case, then the concoction had no right to be called a cocktail. What remains of that rule is best demonstrated by looking at the Champion Recipes in this book.

Changing trends

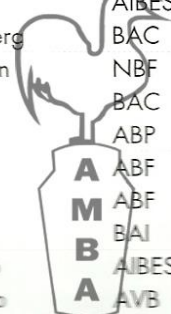
It was a long-held rule that only one drink could be entered at each ICC - that is, each competitor (three per guild) could enter one cocktail. What that cocktail comprised was not important. The result was that very soon all the cocktails entered ranged from sweet to very sweet. Sweet seemed to be the winning formula at virtually every cocktail competition. Knowing this, competitors were tempted to follow the path of least resistance.

From 1973, a solution was found by having three categories at ICCs: dry, sweet and long drink. So it was now certain that at every competition at least one third of all drinks were dry, belonging to the aperitif category. Obviously the introduction of a long drink category was another must, since the long drink in all its guises had enjoyed growing worldwide popularity since the 1970s.

But change and innovation too are temporary; nothing is permanent. Hardly is one idea born before an improved version is in the pipeline. And so, from 1994 onwards it is intended to organize an event with just one drink per competitor. But the difference is that each year a different category will be featured. The first year it might be a dry (pre-dinner) cocktail, the next a sweet one (after dinner), and in the third a long drink. Only one competitor from each IBA country will be allowed to enter.

In the last forty years, twenty ICCs have been held. The number, year and place in which these were held, together with the winners of the first prizes and their respective guilds, are listed here.

ICC	Year	Place	Winner(s)	Guild
1st	1955	Amsterdam	G. Neri	AIBES
2nd	1956	London	J. Ahvenainen	FBSK
3rd	1958	Brussels	G. de Kuypers	UBB
4th	1959	Copenhagen	D. Waidman	DBU
5th	1960	San Remo	J. Soepnel	NBC
6th	1961	Oslo	E. Moum	NBF
7th	1962	Hamburg	H. Durr	SBU
8th	1963	St Vincent	P. Cuccoli	AIBES
9th	1964	Edinburgh	E. Antonetti	AMBA
10th	1965	Buenos Aires	R. Echenique	AMBA
11th	1967	Majorca	E. Bastante	ABE
12th	1969	St Vincent	E. Cattaneo	AIBES
13th	1971	Tokyo	A. Chirici	AIBES
14th	1973	Los Angeles	B. Eriksen	NBF
15th	1976	St Vincent	G. Guida	AIBES
			A. Ferrier	AIBES
			F. Falckenberg	BAC
16th	1979	Opatija	S. Jonsbraten	NBF
			M. Wood	BAC
			A. de Gesu	ABP
17th	1982	Albufeira	A. Nevers	ABF
			D. Pion	ABF
			J. Johnston	BAI
18th	1984	Hamburg	R. di Franco	AIBES
			P.T. Monaco	AVB
			P. Roth	SBU



19th 1987	Rome	F. Dermott	BAC
		A.J. Abrue	ABP
		H. Matti	FBSK
20th 1990	Mexico	Y. Mori	NBA
		J.M. de Sousa-Jardim	ABP
		M.E. del Priore	AIBES

The International Cocktail Competition is without doubt the most attractive and at the same time the most debated IBA event. It is obvious why. For the competing barman, each competition is a challenge: he must mix a new creation.

Of course, getting to know new products and investigating their mixing possibilities is an important matter for both barman and manufacturer. A competition provides an excellent opportunity for them to respond to changing social circumstances and drinking habits. For example, in the last few years many recipes have been created using products with a low or non-existent alcoholic content.

It goes without saying that the constantly changing membership of the IBA, often caused simply by the passage of time, is justification in itself for the frequency of the various competitions. Every new group and/or generation likes to measure itself against its national and international colleagues.

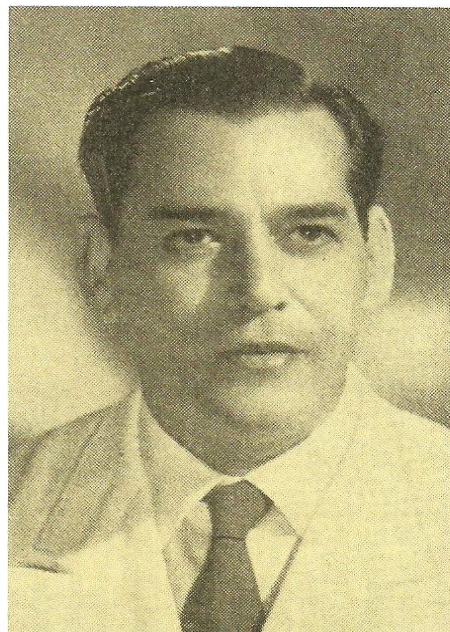
But, putting aside the competitive element for a moment, a cocktail competition is above all an educative activity, a stimulus for the participant to involve and immerse himself in a very special calling.

The elections

When the IBA was set up, one of its founding principles was that a guild, not an individual, would be elected for the presidency. The same rule applied to the vice-presidency. Although it is not officially laid down in the statutes and regulations, from the very start the sitting President of the elected guild became the President of the IBA. The person concerned was introduced to the IBA



George Baker



Giuseppe Neri

delegates before the election; nevertheless it was still officially the chosen guild which was ultimately responsible for the office.

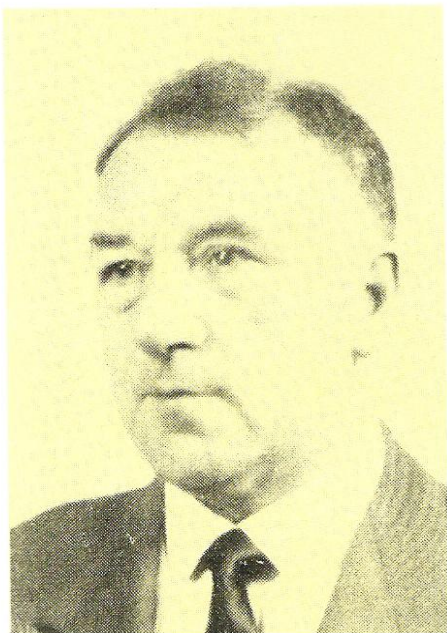
Yet in some cases a person was re-elected because of his proven leadership and organizational qualities. This was certainly the case with the Italian Angelo Zola, a charismatic figure who for many years led the IBA in an exemplary manner. In 1972, at the twenty-first meeting, he was re-elected for the third time. This happened despite the advice and wishes of his own guild, the AIBES. The Italian guild's objection revolved around the many additional costs it had to bear.

The Presidents

The first President, elected during the inaugural meeting in 1951, was W. 'Billy' Tarling, at that time the President of the UKBG. France was chosen as Vice-President, and it put forward the GABF Chairman, Rudolf Slavik, who was not present in Torquay.

Billy Tarling was IBA President for only a short time, because a serious illness forced him to resign his office. It then became clear that it was not the Vice-President who should take over the vacant position, but somebody from the elected guild - in this case the UKBG. Obviously this is the only practical way to fill this post, which over the years has become increasingly demanding. The rule is, however, that the vacant position is filled only until the next IBA meeting. If this should happen in a year when no elections are planned - normally these are held every three years - then a by-election must be held to fill the vacancy.

It was George Baker of the UKBG who took over the presidency until the next IBA meeting. Although this had been set for 1954, it soon became apparent that the date was too far in the future. Because of the change of presidency, a meeting was called for 1952. For the variety of reasons already mentioned this meeting could not take place, and it was not until 1953 that a meeting of the IBA countries could be held in Venice.



Georg Sievi



Jacques
Plattescore

Nine representatives were present: P. Grandi, AIBES; A. Norman, OBC; L. Larini, SBU; V. Christensen, DBL; H. Jansson, SBG; J. v.d. Horst, NBC; F. Friede, DBU; A. McElhone, GABF; and F. Roberts, UKBG. In addition there were two observers, G. Tops from Luxembourg and P. Spruyt from Belgium.

Unforeseen circumstances prevented IBA President G. Baker from attending the meeting, and so Pietro Grandi, Chairman of the AIBES, chaired the meeting. Four years later he would receive the President's hammer in the elections of 1957, and so initiate a period of Italian leadership of the IBA which would, with only one short break (1960-3), last for more than twenty-one years.

First, however, the leadership of the IBA was entrusted to the Swiss Georg Sievi. This energetic Chairman of the SBU did much, in both word and deed, to nurture the spirit of solidarity so crucial for the infant IBA. He was able, from the start, to weld this essentially hybrid creation into a single entity, with a common bond. During

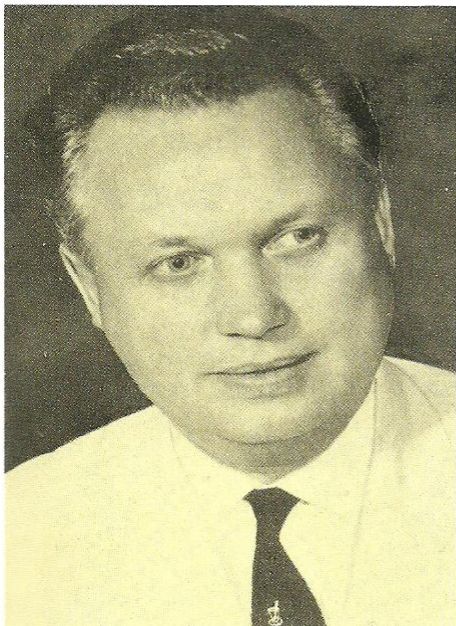
his period as President, people started thinking of the IBA as a firm family of friends. He was ably supported by his Vice-President, Jacques Plattescore of the NBC, who had been elected at the same time. It is fascinating to read all the suggestions, reports and comments in the IBA correspondence and the news bulletins, produced by Jacques Plattescore during these important years at the very start of the IBA. It was a tragic blow for the IBA that these two pioneers should die within a few months of each other - George Sievi on 15 December 1959 and Jacques Plattescore on 24 March 1960.

During the sixth IBA meeting, in Milan in 1957, the AIBES Chairman, Pietro Grandi, was elected President. During his term of office firm links were forged with the business world. An excellent advocate, he was able to convince the national drinks industry of the importance of good relations with the IBA. In so doing he paved the way for cooperative ventures of mutual benefit. Unfortunately, ill health forced Pietro Grandi to relinquish

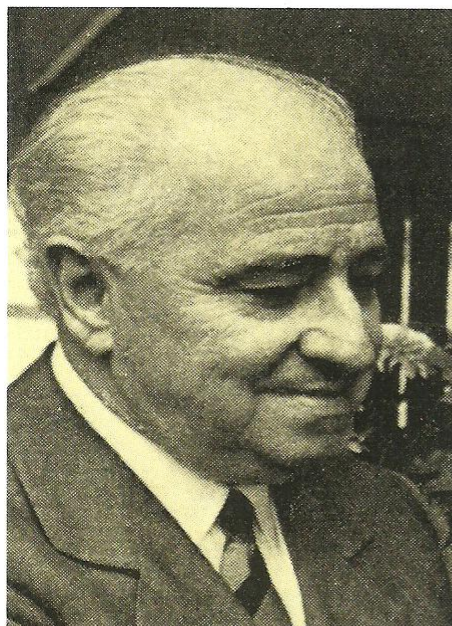


Pietro Grandi





Kurt Sörensen



Angelo Zola

his position in mid-term; Angelo Zola agreed to assume the presidency until the following IBA meeting.

During that 1957 meeting the Argentine AMBA was represented by the Spaniard Pedro Chicote. What is so remarkable is that it took another six years before a bartenders' guild was founded in Spain ... by Pedro Chicote.

Another event which, in retrospect, was to have far-reaching consequences for the IBA was the election of Roger Lebet as Treasurer. It was a position he was to hold from 20 October 1957 to mid-1982 - a period of twenty-five years. Without wishing in any way to belittle the remarkable capabilities of Monsieur Lebet, or to detract from the sterling work he did, it has to be said that this long period of service had something to do with the strength of the Swiss franc. What better place could there be to bank your funds than Switzerland?

In 1960 the IBA was the guest of Paris for the first time. Danish Chairman Kurt Sörensen was elected President. He carried out his task exceptionally well - especially when one considers the ever-growing number of members. Three years later he passed on the office to Angelo Zola.

This changeover marked another important moment in the history of the IBA. For in Angelo Zola the organization elected a man whose influence can still be felt today. Of course, that is partly due to the length of his term of office. He was elected three times to this highest position in the IBA and, including the period 1959-60, was President for a total of fifteen years.

Angelo Zola was, in addition to being a highly intelligent man, also very likeable; he possessed the admirable ability to explain his feelings and ideas about issues and problems without neglecting other people's opinions or offending anybody. It was always a pleasure to see him chair a meeting of the IBA. With his impressive powers of persuasion he was able to bring almost every situation to a satisfactory conclusion. Should there be a difference of opinion about a certain

matter, then he would, often right then and there, suggest a compromise which would meet with everybody's approval. He was greatly admired by the members of the IBA, as he was throughout the international drinks industry. It was not for nothing that he was known as the 'Godfather of the IBA' - a title he accepted with pride.

A sad year

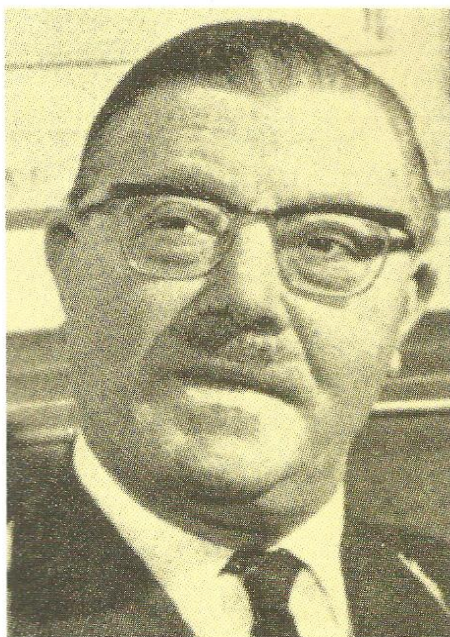
Angelo Zola died in office on 27 July 1977. He left behind a deeply saddened, but very healthy IBA. That the strength of the organization at this time was largely due to his dedication is something which nobody would ever dispute. His death marked the end of the string of presidents who had all been present at that inaugural meeting in Torquay.

The sitting AIBES Chairman, Stefano Preti, had the unenviable task of substituting for the deeply mourned Angelo Zola until the next meeting. And to make matters worse Charles Tuck of the UKBG, who had been Zola's Vice-President for fourteen years, passed away a few months later.

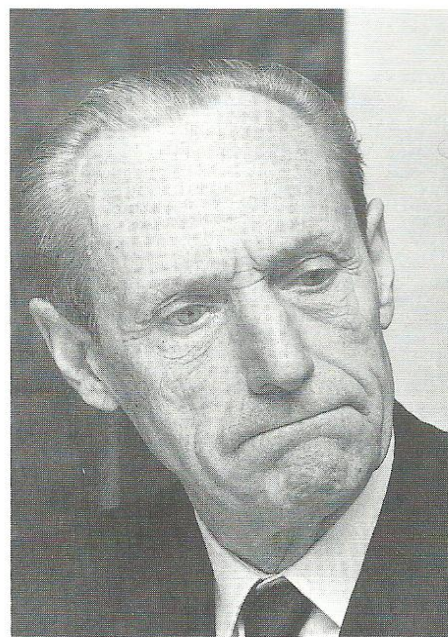
Undoubtedly, 1977 will go down in IBA history as one of its blackest years. Because of the sudden loss of these two board members, the meeting in Rio de Janeiro was of vital importance, since two by-elections were called for. But the congress came to a premature end after a catastrophic fire at the National Hotel, where the 250 delegates were staying and holding their discussions. Fifty young people, members of a ballet company, tragically lost their lives. Many of the IBA possessions, including the official flag, were destroyed.

Just before the end of the year, on 24 December, the ABE and the IBA lost one of their most illustrious figures the unforgettable Pedro Chicote. He had served the bartenders' world with enormous energy, and he belongs in that list of notables which includes Jerry Thomas, Harry Johnson, Harry Craddock, Angelo Zola, Rudolf Slavik, Stefano Petri, Theo Kaak and many others who,

AMBA



Charles Tuck



Stefano Preti

thanks to their attitudes, knowledge and ability, did much to enrich the profession of international barman.

It would, however, be wrong and indeed unfair to suggest that the image of the present barman has only been created by these great names. For, just as in football or any other team sport, you need both stars and workers. And workers is the right word, for without them the stars just wouldn't be able to shine.

Here, then, is the full list of all IBA board members who have held office during the last forty years.

The board elected on 24 February 1951

President	W. 'Billy' J. Tarling,	UKBG
Vice-President	R. Slavik,	GABF
Secretary	H.W. Roberts,	UKBG
Treasurer	J.P. Finney,	UKBG

In 1952, G.A. Baker took over the presidency from Billy Tarling.

The board elected in October 1954

President	George Sievi,	SBU
Vice-President	Jacques Platteschoore,	NBC
Secretary	Ernest Plüss,	SBU
Treasurer	J.P. Finney,	UKBG

The board elected in October 1957

President	Pietro Grandi,	AIBES
Vice-President	V. Christensen,	DBL
Secretary	Angelo Zola,	AIBES
Treasurer	Roger Lebet,	SBU

In 1959, Angelo Zola took over the presidency from Pietro Grandi and Mrs M. Colombo became the Secretary.

The board elected in November 1960

President	Kurt Sörensen,	DBL
Vice-President	Felix Cotto,	GABF
Secretary	Kurt Sörensen,	DBL
Treasurer	Roger Lebet,	SBU

The board elected in November 1963

President	Angelo Zola,	AIBES
Vice-President	Charles Tuck,	UKBG
Secretary	Mrs Sylvia Foglino,	AIBES
Treasurer	Roger Lebet,	SBU

The same board was re-elected in 1966 and 1969.

The board elected in 1972

Since this date three Vice-Presidents have also been elected for the regions of Europe, the Americas and the Far East.

President	Angelo Zola,	AIBES
Vice-President	Charles Tuck, Europe,	UKBG
Vice-President	Leonard Casteel, Americas,	USBG
Vice-President	Kotaro Kishigami, Far East,	ANBA
Secretary	Mrs. Sylvia Foglino,	AIBES
Treasurer	Roger Lebet,	SBU

In 1974, Charles Chop took over the vice-presidency for the Americas.

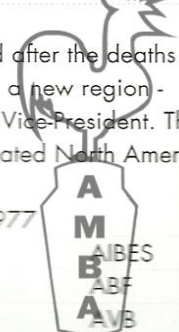
The board elected in November 1975

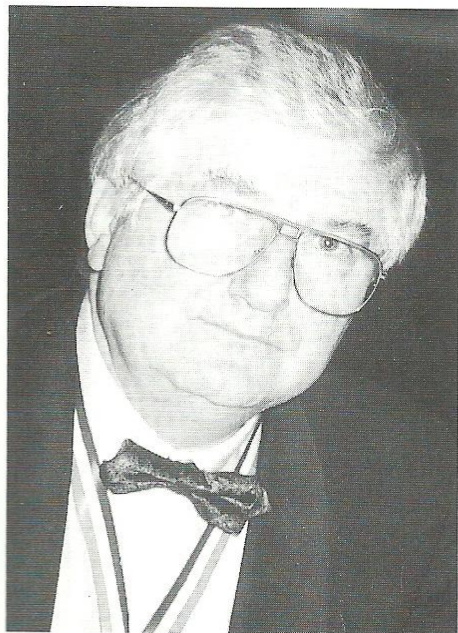
President	Angelo Zola,	AIBES
Vice-President	Charles Tuck, Europe,	UKBG
Vice-President	Charles Chop, Americas,	USBG
Vice-President	Kotaro Kishigami, Far East,	ANBA
Secretary	Mrs. Sylvia Foglino,	AIBES
Treasurer	Roger Lebet,	SBU

In November 1977, by-elections were held after the deaths of Angelo Zola and Charles Tuck. In addition a new region - South America - was created, with its own Vice-President. The former Americas region was now redesignated North America.

The new members elected in November 1977

President	Stefano Preti,	AIBES
Vice-President	Michel Bigot, Europe,	ABF
Vice-President	Gianfranco Calore,	AVB
	South America,	





Michel Bigot

The newly elected President and Vice-Presidents, and the existing Secretary, would have a term of office of four years.

The new members elected in December 1978

Vice-President	Kotaro Kishigami, Far East,	ANBA
Vice-President	A. Ciacco, North America,	USBG
Treasurer	Roger Lebet,	SBU

In 1979, Yoshiaki Sawai took over the vice-presidency for the Far East.

The board elected in October 1981

President	Michel Bigot,	ABF
Vice-President	Jürgen Falcke, Europe,	DBU
Vice-President	Charles Chop, North and South America,	USBG
Vice-President	Yoshiaki Sawai, Far East,	ANBA
Secretary	Alain Leunenberger,	ABF
Treasurer	Roger Lebet,	SBU

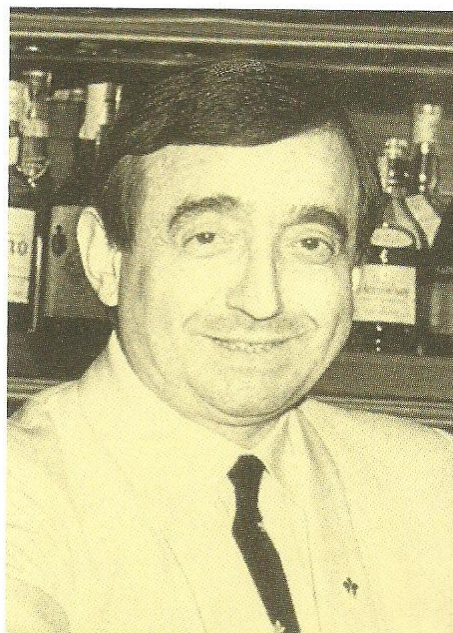
During 1982, Gilbert Gaille took over the treasurership and Gianfranco Galore the vice-presidency for South America.

In October 1984, the sitting board was re-elected.

The board elected in November 1987

President	Umberto Caselli,	AIBES
Vice-President	Jan G. van Hagen, Europe,	NBC
Vice-President	Yoshiaki Sawai, Far East,	NBA
Vice-President	Gianfranco Calore, South America,	AVB
Vice-President	José Ruiseco, North America,	USBA
Secretary	Oscar Cavallera,	AIBES
Treasurer	Gilbert Gaille,	SBU

During 1988, Charles Chop took over the vice-presidency for North America.



Umberto Caselli

The board elected in November 1990

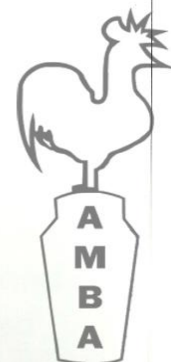
President	Umberto Caselli,	AIBES
Vice-President	Jan G. van Hagen, Europe,	NBC
Vice-President	Charles Chop, North America,	USBA
Vice-President	Yoshiaki Sawai, Far East,	NBA
Vice-President	Gianfranco Calore, South America,	AVB
Secretary	Gianmario Artosi,	AIBES
Treasurer	Gilbert Gaille,	SBU

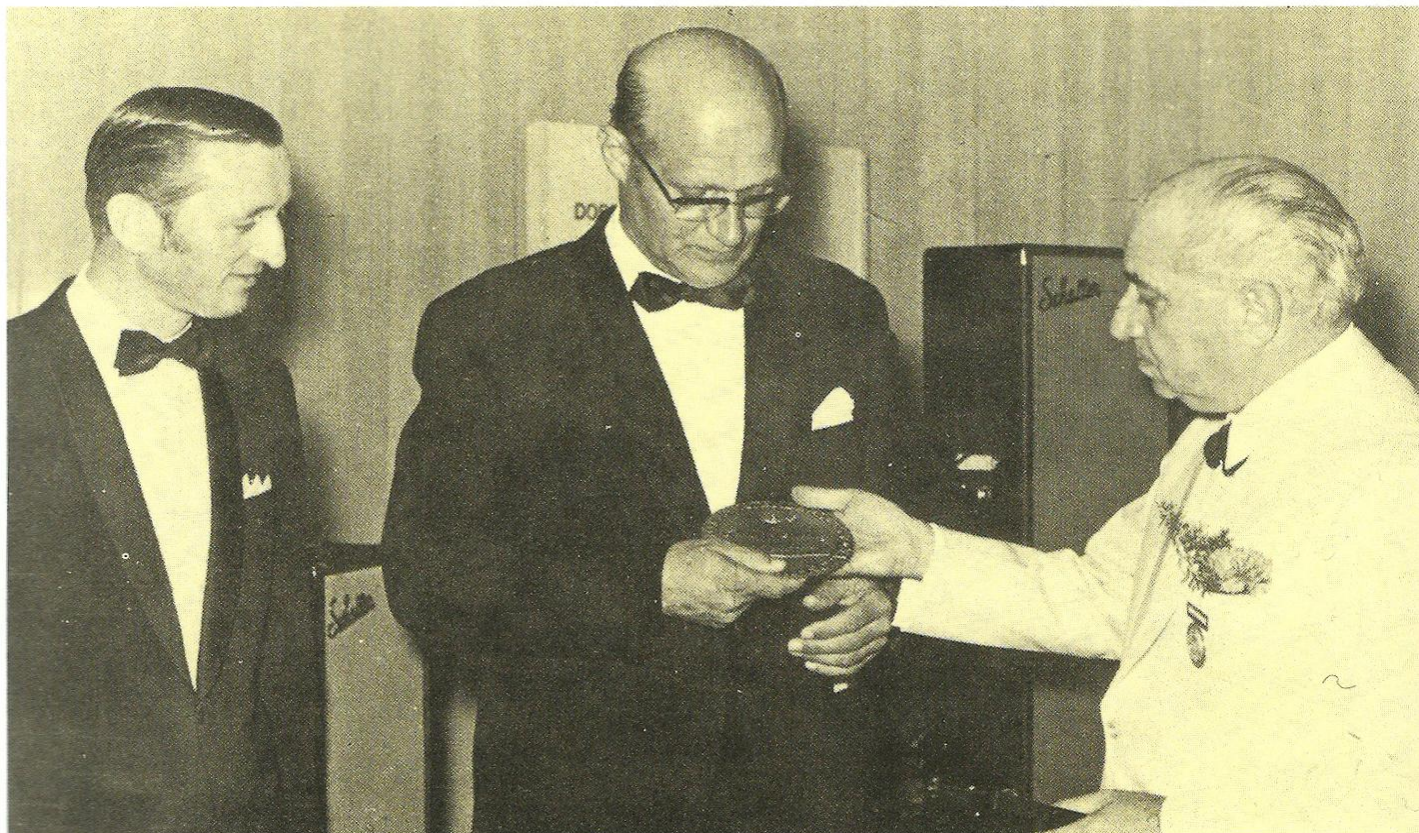
The year 1981 saw the end of the long period during which the IBA presidency was held by a member of the AIBES. During the thirtieth IBA Congress, in Geneva, ABF Chairman Michel Bigot, was elected as Stefano Preti's successor. As a result the IBA office moved to Paris, where it was to stay for the next six years.

Those six years had a consolidating effect on the many IBA activities. In particular the standardization of the seventy IBA cocktail recipes, the IBA Training Centre,



Leslie Hammerton





Angelo Zola handing the medal of IBA Honorary Membership of Bols.

the Grand Prix Martini and the contacts with hotel trade schools were given special attention. Assisted by an enthusiastic ABF team, during his two terms of office, President Bigot has represented the interests of the IBA with great verve and dedication.

Support and recognition

In 1987 the AIBES was once again elected to provide the candidate for the IBA presidency, implying that once again an Italian would fill the position. It was to be Umberto Caselli.

This preference for the AIBES and therefore an Italian President cannot be seen in isolation from the vast moral and material support which the IBA has received, since its foundation in 1951, from the Italian drinks industry. Throughout the years the Groupe Vermouth di Torino has given enormous help and encouragement to both the AIBES and to the IBA. Without that assistance it would have been impossible to have made all the achievements of the last forty years. A number of other drinks companies, too, both from Italy and from many other countries, have been invaluable to the efficient functioning of the IBA.

These strong contacts with the trade are the direct expression of point (c.) of the IBA rules and aims (p. 29). Needless to say, this close cooperation has had a positive effect on the international consumer's knowledge of, and liking for, the vast range of products marketed by these sponsors.

Over the years a close bond has grown, based on mutual interests.

One result of this relationship was the introduction in

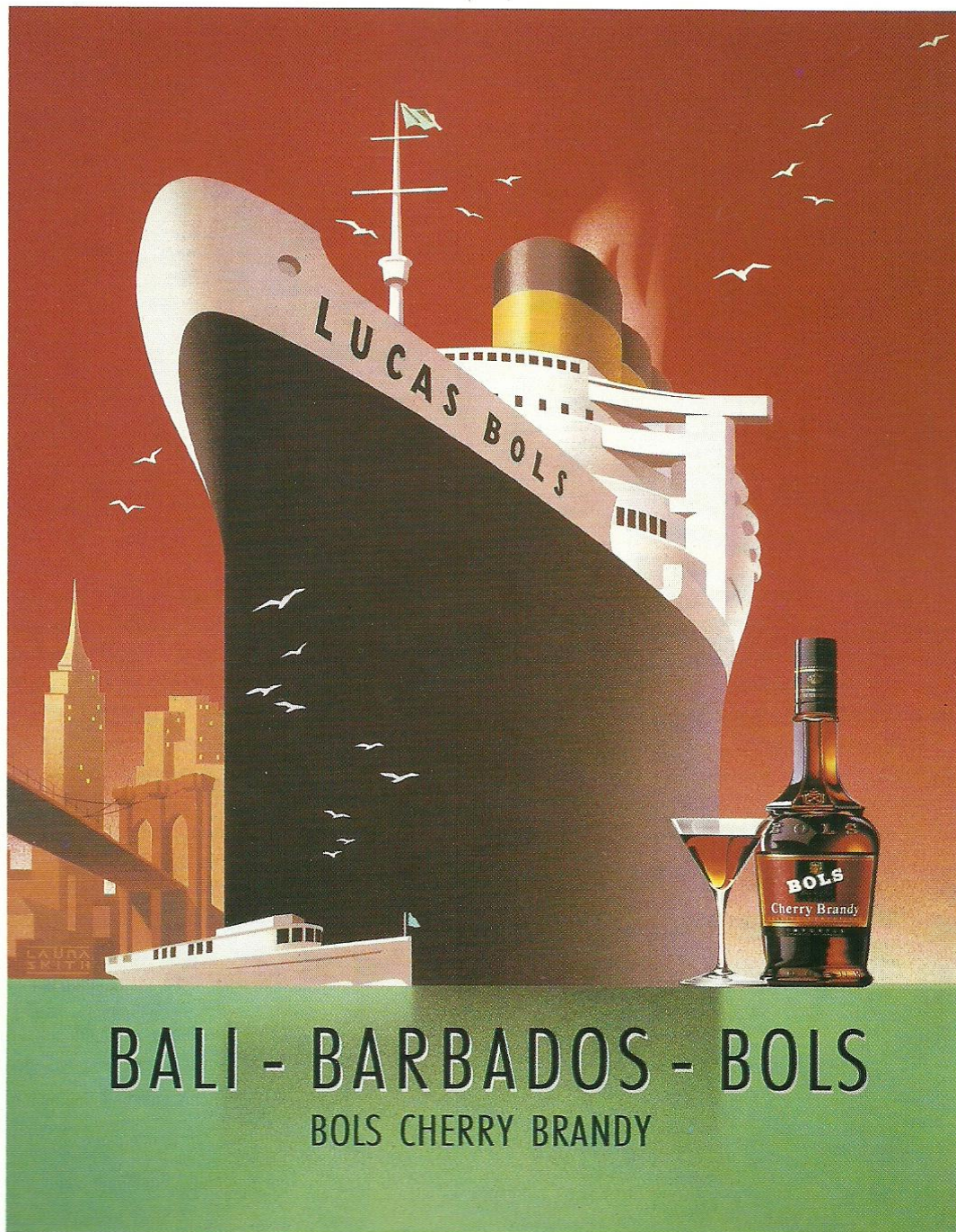
1965 of IBA honorary membership. The following individuals and companies have been recipients:

- 1966 Leslie Hammerton
- 1967 Peter Heering
- 1968 H.H. Asbach
Campari
Cinzano
Dubonnet
Martini & Rossi
- 1969 Bols Royal Distilleries
- 1970 Martell
- 1971 Suntory
- 1978 Cointreau
Marnier-Lapostolle
- 1979 Tanqueray/Gordon
- 1984 Camus
- 1987 Ballantine's

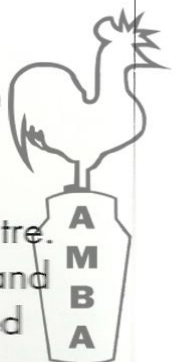
At the 1978 IBA meeting in Paris, two special awards were conferred upon two former national Presidents who had retired from office after serving with great distinction for many years. They were Felix Cotto (ABF) of France, and Bruno Winter (DBU) of Germany.



IBA Activities



ONE of the most important aims in the IBA rules (pages 31-32), deals with education. From the very start, the training of young barmen has been recognized as essential. After many preparatory discussions, a decision was reached during the 1965 meeting in St Vincent to set up the IBA Training Centre. While speakers and lecturers were to be recruited from the ranks of the IBA, and instruction would be given by experienced bartenders, the trade, too, provided considerable support from the outset.

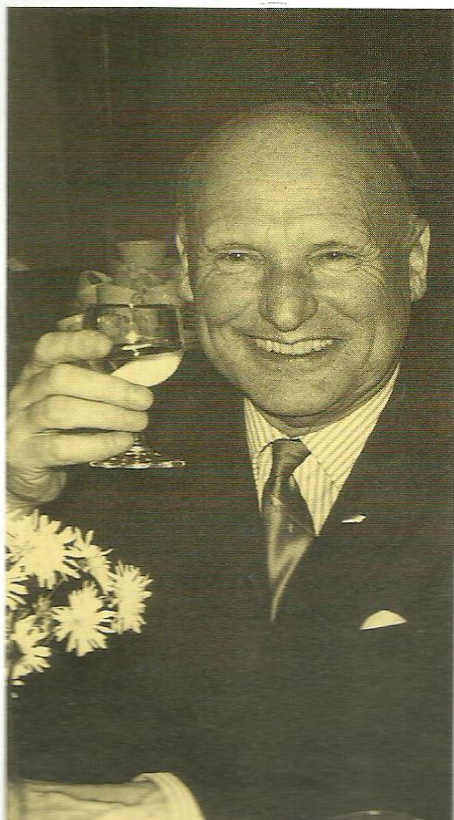




The first ICC training group, in Diekirch in 1966.

Taking into account the complexity of the IBA in 1965 - twenty-one members spread over four continents - it was no easy matter to find suitable facilities. The idea was to provide a fourteen-day residential course, which meant that full board and lodging would have to be provided for the participants.

The first course took place in 1966 in the hotel and catering School in Diekirch, Luxembourg. It was led by the LBU chairman for that year, Jean Schambourg.



John Whyte

One of the teachers in those early years was Jouke Eekma, a barman *par excellence* and honorary member of the NBC. He had a very special talent for being able to pass on his thorough knowledge and wide experience to his enthusiastic young audience. After many years as a barman he went to work for Bols Royal Distilleries. As a representative of the company, he gave several lectures each year at the annual IBA training course. He died very suddenly in October of that black year for the IBA - 1977.

Since that first course in 1966, many hundreds of IBA apprentices have taken it. During IBA meetings it is decided which guild will house the Training Centre and organize courses for the following four years.

After the pioneer years from 1966 to 1973 in Diekirch, under the direction of the small LBU, the Training Centre moved to Blackpool under the supervision of the much larger UKBG. The next four British years were of considerable importance. The facilities at the Hotel and Catering Department of the Blackpool College of Technology and Art were superb, and the course manager and instructor, John Whyte, was of the same exceptional quality. Under the leadership of this former barman and excellent teacher, the course reached a considerably higher standard. Sadly John Whyte died very suddenly on his way to the 1976 IBA Congress in St Vincent.

In memory of him as a person, and in recognition of his enormous devotion to the cause of education, it was decided to link his name permanently to the course. Since then it has been known as the John Whyte Course.

With his death, the course moved to Italy. From 1977 it was given at the Hotel Workers' Training School in Stresa by two senior barmen, both with an exceptional record: Luigi Parenti and G. (Nino) Cedrini.



Luigi Parenti

From 1982, responsibility for organizing the course fell to the Portuguese colleagues of the ABP. The team organizing the John Whyte Course now numbered no fewer than twenty regular lecturers and other assistants. The first part of the course was held in Lisbon, the second in Portimão in the Algarve. The course manager was J.J. Poejo Mendes, and to him goes the distinction of having published the very first *Training Centre Magazine*.

From 1988 the course returned to Italy, to the magnificently situated town of Gardone. The organization was once more entrusted to the capable hands of Luigi Parenti, this time assisted by the AIBES Chairman, G. (Dino) Diani. (Incidentally, Luigi Parenti is at the time of writing (late 1991) the Grand Old Man of the IBA. His name was among the twenty who attended that inaugural meeting in 1951 in Torquay.)

During the IBA Congress in Mexico, the organization of the John Whyte Course was entrusted from 1992 onwards to the Norwegian Bartenders. This was at the request of NBF Chairman Steinar Giil.

The resounding success of the twenty-six-year-old course more than justifies its existence. On average twenty-eight students from all countries participate in each year's course. Some seven hundred bartenders in training have by now acquired a wealth of knowledge about their trade thanks to this training programme. They will have been made privy to information which will stand them in good stead throughout their careers; in addition, they will have been given the opportunity of enjoying for fourteen days the company of like-minded contemporaries from all parts of the world - a unique chance to forge bonds of friendship. That the forging of such links really happens is proved by the recent founding of the John Whyte Club, which aims to keep up

contacts, stimulate the exchange of experiences, ideas and other matters of mutual interest. And the course also creates a sort of 'IBA-mindedness' - several ex-students have already scaled the heights and reached the presidency of their own guild.

IBA youth competition

An annual event which is eagerly looked forward to by young bartenders under the age of twenty-eight is the Martini Grand Prix. This competition was set up in 1966, originally for members of the AIBES, and was intended to test the knowledge of the apprentice barman. It was then called the Pensiero Paissa Prize, after an employee of Martini & Rossi.

In 1980 the competition was turned into an international event and opened to all young IBA members. Local preliminary heats are held in all IBA countries, and the winners participate in the International Finals in the Italian Pessione. The competition consists of two parts - a cultural test and a practical test. The young barmen placed first to fourth make a trip along all the so-called Martini-terrazze in Europe. In addition, the winner visits the IBA Annual Congress that year.

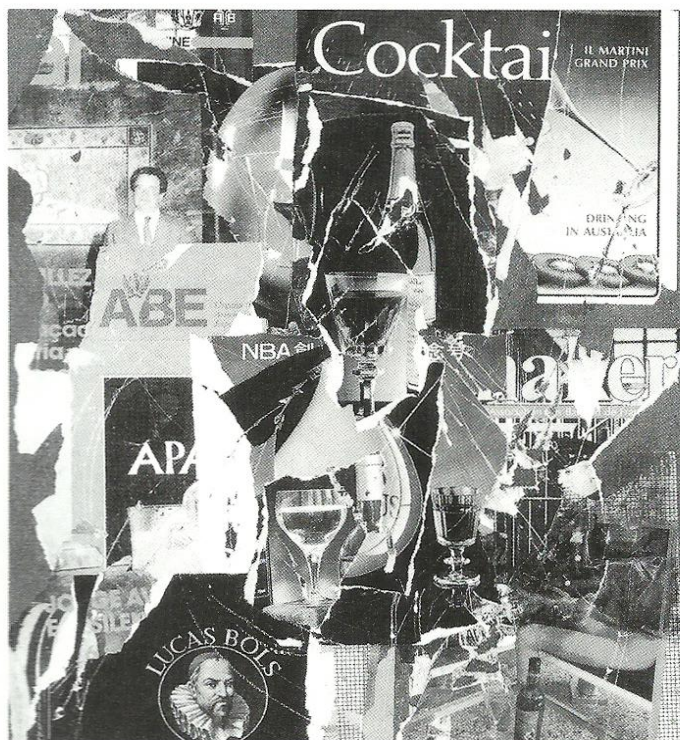
The competition organizers' habit of inviting non-IBA members to take part has often lead to new bartenders' associations being founded - and, eventually, to new IBA members.

The IBA meetings

The IBA meeting held in 1991 in Lisbon was the fortieth to take place. If the 1992 in Toronto is included, twenty-one countries in three continents will have played host to the International Bartenders. Several countries have done so more than once - with Italy's nine times the absolute record. France is a good second with five visits, and the UK and Holland equal third with three meetings.

The complete list of all official IBA meetings since 1951 is as follows:

1st	Torquay	England	UKBG	Feb 1951
2nd	Venice	Italy	AIBES	Oct 1953
3rd	Laren	Holland	NBC	Oct 1954
4th	Amsterdam	Holland	NBC	Oct 1955
5th	London	England	UKBG	Nov 1956
6th	Milan	Italy	AIBES	Oct 1957
7th	Brussels	Belgium	BLBU	Oct 1958
8th	Copenhagen	Denmark	DBL	Oct 1959
9th	Paris	France	GABF	Nov 1960
10th	Gausdal	Norway	NBF	Sep 1961
11th	Hamburg	Germany	DBU	Oct 1962
12th	St Vincent	Italy	AIBES	Nov 1963
13th	Edinburgh	Scotland	UKBG	Nov 1964
14th (a)	Luxembourg	Luxembourg	LBU	Jun 1965
14th (b)	Buenos Aires	Argentina	AMBA	Nov 1965
14th (c)	St. Vincent	Italy	AIBES	Nov 1965
15th	Geneva	Switzerland	SBU	Nov 1966
16th	Majorca	Spain	ABE	Nov 1967
17th	Paris	France	ABF	Dec 1968
18th	St Vincent	Italy	AIBES	Nov 1969



IBA Press Prize, 1990.

19th	Bled	Yugoslavia	SBY	Oct 1970
20th	Tokyo	Japan	ANBA	Nov 1971
21st	Stockholm	Sweden	SBG	Sep 1972
22nd	Los Angeles	USA	USBG	Nov 1973
23rd	Copenhagen	Denmark	DBL	Nov 1974
24th	St Vincent	Italy	AIBES	Nov 1975
25th	St Vincent	Italy	AIBES	Nov 1976
26th	Rio De Janeiro	Brazil	ABB	Nov 1977
27th	Paris	France	ABF	Dec 1978
28th	Opatija	Yugoslavia	DBS	Nov 1979
29th	Venice	Italy	AIBES	Oct 1980
30th	Geneva	Switzerland	SBU	Oct 1981
31st	Albufeira	Portugal	ABP	Oct 1982
32nd	Los Angeles	USA	USBA	Nov 1983
33rd	Hamburg	Germany	DBU	Oct 1984
34th	Amsterdam	Holland	NBC	Nov 1985

35th	Deauville	France	ABF	Nov 1986
36th	Rome	Italy	AIBES	Nov 1987
37th	Paris	France	ABF	Dec 1988
38th	Helsinki	Finland	FBSK	Aug 1989
39th	Mexico City	Mexico	ABM	Nov 1990
40th	Lisbon	Portugal	ABP	Nov 1991
41st	Toronto	Canada	BAC	Oct 1992

Education Department

In 1987, during the IBA meeting in Rome, an Education Development Committee was set up. The aim was to devise a worldwide training programme for young IBA members, based on a written course consisting of three sections – Induction, Intermediate and Advanced. The last part will be an integral part of the John Whyte Course. Conversely, the John Whyte Course will eventually become simply the final segment of the training programme.

The International Education Course is undoubtedly the most prestigious task which the IBA has undertaken since its foundation. Its writing and compilation of the course will certainly take a number of years.

An EDC committee consisting of Brian Page (UKBG), Chairman, Buchanan Aitken (UKBG), Secretary, Gareth Jones (BAI), Jorge Moniz Pereira (ABP) and Luigi Parenti has accepted responsibility for this complex task.

Standardization

The standardizing of mixed drinks has been a major concern of the IBA for many years. The aim is to ensure that every cocktail – and certainly the classics – is prepared and served in the same way everywhere in the world.

Nevertheless, everybody in the IBA is equally aware that even the most tried and tested recipes need to be reviewed from time to time to ensure that they still satisfy current fashions and tastes. Agreements and standardization are good and sometimes necessary, but a stubborn or inflexible attitude towards the consumer (our guest) is far from desirable. The main aim of the IBA standardization is to ensure that when a guest orders



The first Angelo Zola prize is awarded to Yoshiaki Sawai in 1978.



The 1986 reunion.

one of the registered IBA drinks anywhere in the world it will be to all intents and purposes the same – at least if ordered from an IBA member.

Undoubtedly, in the spirit of constant evolution and innovation which is so typical of the IBA, recipes which are at the moment considered almost sacred will need to be revised and adapted as time passes.

IBA Press Prize

A remarkable initiative was taken by the IBA in 1989 when they instituted the IBA Press Prize, an annual award to an international journalist or writer. The sponsor is Bols Royal Distilleries. All thirty-three IBA member countries can submit articles dealing with the bar and the world around it. The prize is presented at the annual IBA meeting.

This first award was presented in 1990 in Mexico, during the 39th Congress, to the Mexican writer Emma Garcia Rojas for her article in *Gastrotur de Mexico* entitled 'The Bar ... a place full of life, the barman ... a friend'. The prize is a collage by the Italian artist Mimmo Rotella entitled *Bar Life*.

The Angelo Zola Prize

Without doubt the most prestigious award in the bartenders' world is the Angelo Zola Prize, given by the family of the past IBA President in his memory. It is presented each year to the bartender who has contributed most to the honour of his profession. The winners of this coveted award have been:

1978	Yoshiaki Sawai	Japan
1979	Roger Lebet	Switzerland
1980	Federico Marcello	Italy
1981	Stefano Preti	Italy
1982	Felix Cotto	France
1983	Peter Brennan	United Kingdom
1984	Gianfranco Calore	Venezuela
1985	George Broucke	Belgium
1986	Jan van Hagen	Holland

1987	Charles Chop	USA
1988	Luigi Parenti	Italy
1989	Per Valet	Denmark
1990	Santiago Policastro	USA
1991	Michel Bigot	France

Confidence

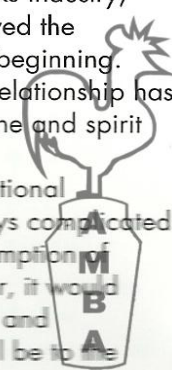
Over the last forty years, as can be seen, considerable attention has been paid by successive IBA boards to educating their members. The various activities and other projects mentioned above are an indication of the alertness that the Association shows to changing situations, both within the IBA itself and within the profession as a whole.

The original seven guilds have almost quintupled in the four decades since the IBA was founded, and the total membership worldwide is now around thirty thousand – a figure which is at the same time gratifying and remarkable. All the signs are that the number of countries within the IBA will increase by at least ten in the near future.

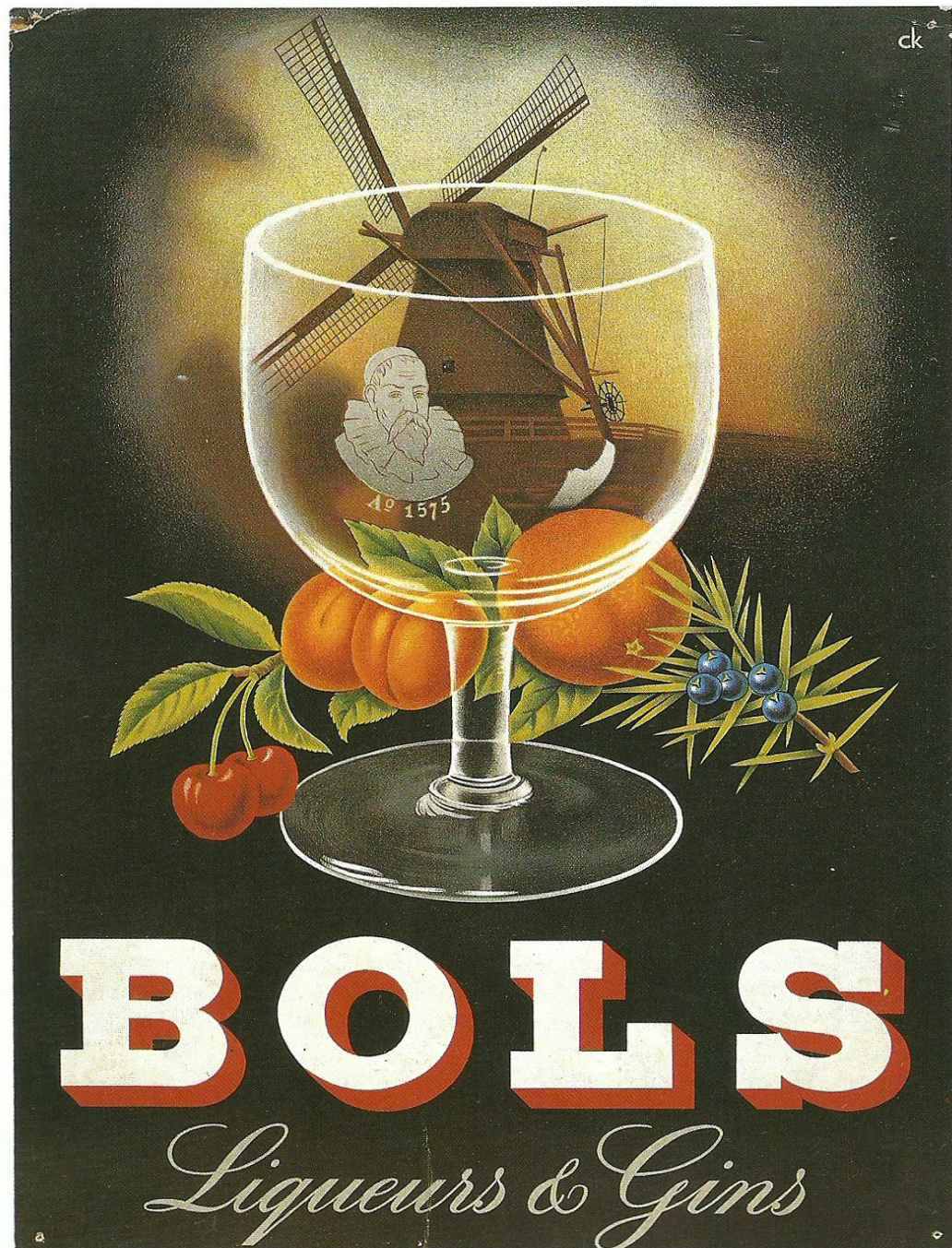
The IBA can rightly claim a unique position within the international hotel and catering business. No other group of employees within this field boasts such close international links. Membership of the IBA is an indication of the dedication and commitment with which the profession is carried out.

A number of companies within the drinks industry, such as Bols Royal Distilleries, have followed the progress of the Association from the very beginning. Over the past forty years an exceptional relationship has been built up between the IBA and the wine and spirit and kindred trades.

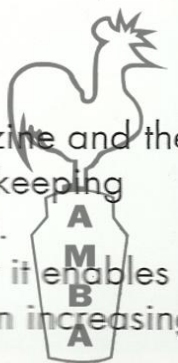
When one thinks of the present international circumstances – sometimes chaotic, always complicated – that surround the production and consumption of alcohol in general and spirits in particular, it would seem logical that this mutual cooperation and understanding should be increased. It will be to the benefit of all.



The IBA & guild magazines



AN important task has been fulfilled over the years by the IBA magazine and the large number of bartender magazines. There is no better way of keeping abreast of each other's activities than by sending each other magazines. The importance of a club's own magazine is, perhaps, even greater, for it enables educational articles to be published, which can play an important role in increasing members' knowledge.



These magazines are also, of course, an excellent way for the wine and spirit and allied industries to keep in close touch with the international bartender. And so a general review of the various club magazines is certainly in place here.

IBA publications

In the early years, the IBA news was reported in the UKBG magazine, *The Bartender*. But very soon, in 1952, the Association started publishing its own *IBA News Bulletin* which was distributed to all IBA member countries. It was superseded by the *IBA Gazette*, which was printed in Italy along with the AIBES magazine *Tutti al Bar*. The latter subsequently changed its name to *Mixer - il Barman*.

The present *IBA Gazette* appears between twice and four times a year. It has a circulation of twenty thousand copies and is distributed to all IBA guilds worldwide.

ABB

In Brazil a magazine entitled *Abb em Revista* was published between 1977 and 1978. This was then superseded by *Bem Beber*.

ABE

Originally started as *ABE* in 1964, then renamed *El Coctel* in 1969, the present *Revista ABE* has been published by the Spanish bartenders since 1973. A total of eighty-one numbers have been issued.

ABF

For many years the French bartenders, first of GABF and then of ABF, have had several pages devoted to them in *Amphitryon* because of their links with AMHI. In 1983 they started their own magazine, *Shaker*, which appears every other month.

AIBES

Italy has always been an important source of publications about the bar and the bartender. As already mentioned, the AIBES has taken care of publication of the IBA magazine since 1957. This has largely taken place in conjunction with the magazine for the AIBES members. That they have been so active for the IBA is, of course, partly due to the lengthy period during which Italy provided the President of the IBA.

In 1952 the AIBES started publishing *Il Cocktail*, a thick magazine which included colour illustrations right from the start. It contains, in addition to AIBES news, columns for employees in other areas of the hotel and catering industry.

In 1962 the AIBES went independent, as far as their magazine was concerned, and called their new monthly publication *Shaker Club*. In 1976 they changed printer, and the name of their magazine once again. It is now called *Il Barman*.

AMBA

The Argentinian bartenders' club was certainly the first in Latin America to publish a magazine exclusively for its members. The first issue of *El Barman* came out in 1938, some time before the foundation of the AMBA. It ceased to appear after the 464th edition.

ABP

In Portugal the first number of *Bar* appeared in November 1970. It was published twelve times a year. The magazine changed fundamentally at no. 100 and became a much more substantial publication. It now appears every two months.

AVE

The Venezuelan bartenders have been able to boast their own magazine, called *AVE*, since 1959. Since then it has appeared without a break every two months.

BAC

As far as we have been able to ascertain, the Canadian bartenders have not yet produced their own magazine. They do, however, have several pages in a number of Canadian/American hotel and catering magazines.

BAI

The Irish bartenders have published a magazine since 1972. Named *BASIL*, it appears twice a year.

BCI

Although not the largest club, the Iceland guild had its own magazine, *Felagstindindi*, since 1962. Once a year it was sent to all the Scandinavian clubs and other IBA countries. The last edition we have been able to find is dated 1970.

CBA

The Czech bartenders have their own magazine called *Barman*. It was first published in 1989.

DBL

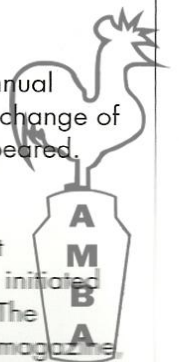
The Danish bartenders published a magazine very early in their history – the first *Bartenderen* appeared in 1949. It now appears on average eight times a year, and the Danes are unusual in remaining loyal to the original title.

DBS/SBY

The Yugoslavian bartenders published their annual *Almanah* between 1968 and 1977. After the change of name to DBS, one final issue of *Almanah* appeared.

DBU

As mentioned earlier in this book, the very first publication of a magazine for bartenders was initiated by a number of members of the IBU in 1914. The German Guild has published its own monthly magazine, *DBU*, since 1952. In mid-1977 *DBU* became smaller.



Then, in January 1985, it was superseded by a completely new magazine called *Drinks*. This is an extremely professional magazine, and without doubt one of the best in the IBA. It appears bi-monthly.

FBSK

A magazine called *Shaker*, for Finnish bartenders, appears twice a year.

NBA

The Japanese have published a magazine since 1960. The original ANBA magazine was called *Bartender*, but after amalgamation with the other large Japanese club, the JBA, the name was changed to *NBA Bartender*. It appears monthly.

NBC

The Dutch bartenders started publishing a magazine soon after their foundation in 1949, and the first edition of *Bartender* came out on 1 January, 1951. It was only to appear for one year under that name; from 1952 to 1957 it became the larger *De Nederlandse Bartender*. In 1957 printer, format and name were changed – the latter became *Cocktail*.

NBF

Twice a year, a magazine appears entitled *NB*. In addition, a book is published once a year containing the names of all the members of the Norwegian Bartenders Forening.

ÖBU

Probably the oldest association in Europe, the Austrian Bartenders' Union, has found an outlet for its news since the sixties in the IGV magazine *Hotel und Gastronom Journal*; this continued until 1977. In 1976, on the club's fiftieth anniversary, a special celebration edition was published. A similar edition appeared in 1987.

SBG

The Swedish SBG has had its own column in the general hotel and catering magazine. For the first twenty-six years, the column appeared in *Aperitif – med Bar Nytt*. In 1988 it changed to *Traktoren*, where SBG members can now read all the latest news.

SBU

The Swiss bartenders have one of the oldest European bartender clubs. From 1950 they published the bi-monthly *SBU*. In 1984 it began to appear in colour as a quarterly, and the name was changed to *Cocktail Bar*. Since 1991 a remarkable change has taken place within the SBU, and they have announced a new magazine to be called *Cheers*.

UBB

Bartenders UBB was the name given to the first club magazine published in Belgium. It originally appeared six times a year – the first issue in 1961. At the moment it appears quarterly under the name *Revue Bartenders*.

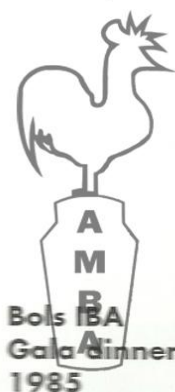
UKBG

The *Bartender* is undoubtedly one of the oldest club magazines within the IBA. The first number appeared in 1934. The original title was retained until 1982 when it was changed to *Bartender International*. The UKBG magazine ceased publication in 1986.

Since 1963 the Scottish Area of the UKBG has published an annual book concentrating on Scottish members. It is called *Follow the Pennant*.

USBA

The American Bartenders' Association has published a magazine since 1967. It appears once a year, generally on the occasion of the annual cocktail and/or long drink competition. In addition, the USBA sends out a monthly newsletter.



Cocktail Recipes from Around The World





ARGENTINA

Asociacion Mutual de Barmen y Afines. AMBA
Avenida Garay 1927
1256 Buenos Aires

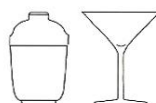
The Flying Dutchman

Santiago Policastro: 1st Zurich 1954
3.0 cl Four Roses Whiskey
0.5 cl Bols Curaçao Triple Sec
1.5 cl Dry Vermouth
1.5 cl Red Vermouth
Lemon peel



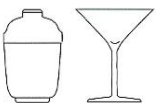
Amba 1965

Raoul Echenique: 1st ICC 1965
2.4 cl Whisky
0.6 cl Bols Apricot Brandy Liqueur
1.8 cl Pampero Rum
1.2 cl Cinzano Red Vermouth



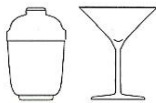
Red Tulip

Santiago Policastro: 2nd Zurich 1954
2.0 cl Bols Silver Top Dry Gin
1.0 cl Bols Curaçao Triple Sec
0.5 cl Bols Apricot Brandy Liqueur
1.5 cl Red Vermouth
1.5 cl Dry Vermouth
Lemon peel; strawberry



Ciclope

Oscar Bergonce: 1st NCC 1971
2.4 cl King Archer Whisky
0.6 cl Bols Dry Orange Curaçao
1.2 cl Bols Prunelle
0.6 cl Ron Rico
1.2 cl Cinzano Dry Vermouth
1 dash Lemon juice
Cherry



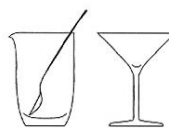
Marcellino

Antonio Arrieta: 1st NCC 1974 Rosario
2.4 cl Premium Whiskey
0.6 cl Bols Apricot Brandy Liqueur
1.8 cl Red Vermouth
0.6 cl Grand Marnier
1.2 cl Rojo Popul Henzi
1 dash Orange juice
Cherry



Llorens

Eduardo Ruiz: 3rd NCC 1974 Rosario
3 cl Robert's Brown Port
1.5 cl Bols Curaçao Triple Sec
1 dash Bols Kummel
1 dash Cusenier Marasquino
Cherry



Nucha

Carlos Conti: 3rd NCC 1974 Rosario
1.8 cl Old Smuggler Whiskey
0.6 cl Bols Curaçao Triple Sec
1.8 cl Hispania Cognac
1.0 cl Grand Marnier
0.6 cl Ron Alzola
Cherry



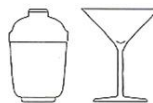
Pamperito

David Miranda: 1st NLC 1975
1.5 cl Walker's Dry Gin
0.75 cl Bols Dry Orange Curaçao
2.25 cl Pineapple juice
2 dashes Lemon juice
Fill up with Champagne
Cherry



Arlequin

Osvaldo Carlos Muñoz: 3rd ICC 1978
America Sd
1.5 cl Royal Command Whisky
0.75 cl Bols Mandarine
1.5 cl Americano Gancia
1.5 cl Cognac
0.75 cl Campari Bitter
Cherry



Adol-Mari

Adolfo Gallo: 1st NLC 1978/
1st ILC Am.Sd 1978
1.2 cl Alzola Rum
0.6 cl Bols Apricot Brandy Liqueur
1.2 cl Hiram Walker Vodka
1.8 cl Pineapple juice
0.6 cl Campari
Fill up with Champagne

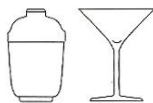


AUSTRALIA

Australian Bartenders Guild. ABG
66 - 68 Parkers Road
Parkdale
Victoria 3195
Australia

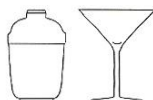
Concordia

H. Look: 1st NCC 1963
0.75 cl Tequila
1.5 cl Bols Crème de Cacao
1.5 cl Egg yolk
Grated chocolate



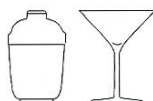
Island Kiss

John Johnston: 2nd NCC 1963
3.0 cl Bacardi Rum
0.75 cl Bols Curaçao Triple Sec
1.5 cl Bols Mandarine
0.75 cl Lemon juice



Boomerang

John Muller: 3rd NCC 1963
3.0 cl Vodka
1.5 cl Bols Apricot Brandy Liqueur
1.5 cl Orange juice



French Connection

Peter Zorbas: 1st NCC 1970
2.0 cl Gordon's Dry Gin
1.0 cl Bols Crème de Noyaux
2.0 cl Noilly Prat Dry Vermouth
1.0 cl Parfait Amour
3 dashes Galliano



Blue Haze

Nick Zongas: 1st NCC 1972
2.4 cl Bacardi Rum
1.2 cl Bols Parfait Amour
4 dashes Bols Blue Curaçao
1.2 cl Martini Dry Vermouth
1.2 cl Cointreau



The Blue Curaçao on top drink

Galaxie

Bill Schober: 1st NCC 1974
2.0 cl Bacardi Rum
2.0 cl Bols Crème de Cacao White
2 dashes Bols Blue Curaçao
1.5 cl Martini Dry Vermouth
2 dashes Lemon juice



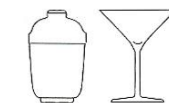
Blue Negligée

Frank Clarke: 1st NCC 1975
2.0 cl Ouzo
2.0 cl Bols Parfait Amour
2.0 cl Chartreuse Green
Cherry



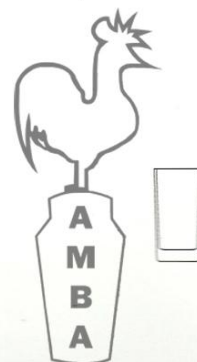
Jaffa Frost

Jacqueline Stevenson: 2nd NCC 1975
2.0 cl Smirnoff Vodka
2.0 cl Bols Crème de Cacao
2.0 cl Bols Curaçao Triple Sec
Orange peel



Monkey Dance

Joost Wamsteeker: 1st NLC 1976
2.0 cl Bundaberg Rum
1.0 cl Bols Crème de Cacao
1.0 cl Bols Crème de Bananes
2 dashes Cream
Fill up with Coca Cola



South Pacific

Gary Revell: 3rd ILC 1979

2.0 cl Gordon's Dry Gin

1.0 cl Bols Blue Curaçao

1.0 cl Galliano

Fill up with Schweppes bitter lemon

Cherry; mint



Olé

Franck McDermott: 1st ICC 1987

3.0 cl Tequila

3.0 cl Bols Crème de Bananes

1 dash Bols Blue Curaçao

Melon slice; lemon peel



AUSTRIA

Österreichische Barkeeper Union. OBU

Tigergasse 6/2

1080 Wien

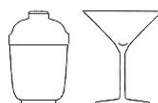
Austria

Lady's Favorit

W. Hammel: 2nd NCC 1926 Vienna

3.0 cl Bols Apricot Brandy Liqueur

3.0 cl Cream



Grand Hotel Vienna

Leo Schwabl: 3rd ICC 1933 Madrid

2.0 cl Bols Apricot Brandy Liqueur

2.0 cl Martini Dry Vermouth

2 dashes Orange bitter

Fill up with cold Champagne

Lemon slice



Vienna Girl

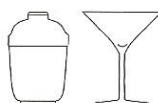
Leo Schwabl: 2nd NCC 1952

1.0 cl Oller Dry Gin

2.0 cl Bols Dry Orange Curaçao

2.0 cl Cinzano Dry Vermouth

1.0 cl Cream



Cinzano Favorit

Gus Krecke: 3rd NCC 1952

3.0 cl Cinzano Red Vermouth

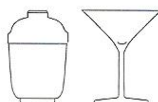
1.5 cl Bols Curaçao Triple Sec

1.5 cl Bols Maraschino

2 dashes Orange Bitter

1 dash Angostura

Orange peel



Bristol

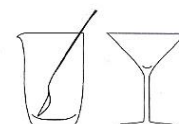
T. Stadelbacher: 1st NCC 1959

1.2 cl Bolsrood

2.4 cl Martini White Vermouth

1.2 cl Ballantine's Whisky

1.2 cl Lemon juice



Cato

T. Stadelbacher: 1st ICC Team 1963

1.5 cl Bolskaya Vodka

1.5 cl Cinzano White Vermouth

1.5 cl Schwarzer Kater

1.5 cl Lemon juice

Cherry



Roswitha

Heinr. Schoninkle: 1st NCC 1963

1.4 cl Bacardi Rum

0.75 cl Bols Dry Orange Curaçao

1.5 cl Cinzano Red Vermouth

0.75 cl Campari Cordial

1.5 cl Lemon juice

Cherry



Goldenes Dacher

Karl Pernthaler: 2nd NCC 1964

2.4 cl Canadian Club Whisky

1.2 cl Bols Blue Curaçao

1.2 cl Bols Silver Top Dry Gin

1.2 cl Punt e Mes Vermouth

Cherry



Running

Norbert Karba: 1st NCC 1966 Tirol

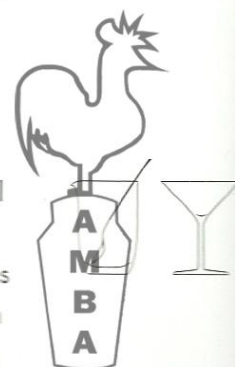
1.2 cl William Brandy

1.2 cl Bols Crème de Bananes

1.2 cl Cinzano Red Vermouth

2.4 cl Cinzano Dry Vermouth

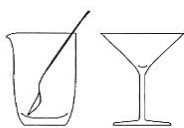
Banana slice



Feuerball

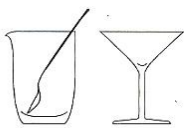
Manfred Bauer: 2nd NCC 1966 Tirol

3.0 cl Wyborowa Vodka
 3.0 cl Bols Cherry Brandy Liqueur
 1 dash Kaiserbirn
 Cherry

**Elisabeth**

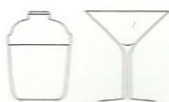
Johnny Griesser: 3rd NCC 1966 Tirol

2.00 cl Grant's Whisky
 1.0 cl Bols Apricot Brandy Liqueur
 3.0 cl Amaro 18
 Squeeze orange peel; cherry

**Emilia**

Hans Schinhan: 3rd ICF 1968 Tokyo

2.0 cl Bocardí Rum
 1.0 cl Bols Apricot Brandy Liqueur
 1.0 cl Grand Marnier
 1 dash Orange bitter
 Cherry

**Bison**

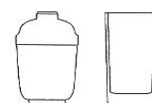
H. Berger: 1st ICC Team 1969

3.0 cl Bison Vodka
 1.0 cl Bols Dry Orange Curaçao
 1.0 cl Campari Bitter
 1.0 cl Cinzano Red Vermouth
 Orange slice; cherry

**Austrian Airlines**

N. Karba: 1st ILC Team 1969

2.0 cl Wyborowa Vodka
 2.0 cl Bols Apricot Brandy Liqueur
 1 barspoon Bols Maraschino
 1 barspoon Lemon juice
 Fill up with Champagne
 Cherry

**Regatta**

Josef Rheinberger: 1st NCC 1972

2.0 cl Bols Curaçao Triple Sec
 2.0 cl Galliano
 2.0 cl Lemon juice
 1 dash Smirnoff Vodka
 Float Sekt on top

**Alpengluhen**

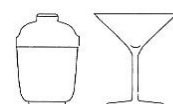
Toni Schasche: 2nd NCC 1972

2.0 cl Bolsberry
 2.0 cl Galliano
 2.0 cl Orange juice
 1 dash Cream

**Concorde**

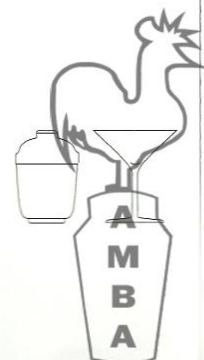
Anton Nenhala: 1st NCC 1976 Sr

2.0 cl Bols Apricot Brandy Liqueur
 2.0 cl Jim Beam Whiskey
 1.5 cl Lemon juice
 2 dashes Grenadine
 Cherry

**Victory**

Karl Lux: 1st NCC 1976

2.0 cl Schladerer Himbeergeist
 1.0 cl Bols Curaçao Triple Sec
 1.0 cl Bols Blue Curaçao
 2.0 cl Pineapple juice
 2 dashes Frothee
 Cherry; orange peel

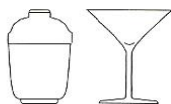


Dream of Tahiti

Harald Martinek: 2nd NCC 1976 (e.eq)

- 1.5 cl Bols Curaçao Triple Sec
- 1.5 cl Guillot Mandarine
- 1.5 cl Lemon juice
- 1.5 cl Hennessy Cognac

Orange slice; sugar rind

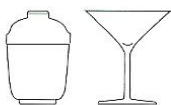


Primo Amore

Karl Antonelli: 2nd NCC 1976

- 2.0 cl Martell Cognac
- 2.0 cl Bols Apricot Brandy Liqueur
- 1.0 cl Lemon juice
- 1.0 cl Orange juice
- 1 dash Grenadine

Orange slice; cherry; sugar rind



Steamboat Queen

Roman Rus: 3rd NCC 1976

- 2.5 cl Beefeater Dry Gin
- 1.0 cl Bols Apricot Brandy Liqueur
- 2.5 cl Southern Comfort
- 1 dash Peach bitter
- 1 dash Lemon juice

Orange slice; cherry

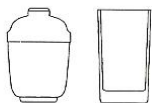


Doña Frederica

Fritz Schaller: 1st NLC 1978

- 2.4 cl Bacardi Rum
- 1.2 cl Bols Grenadine
- 1.2 cl Galliano
- 1.2 cl Marillen Liqueur
- 1 dash Frothee

Pineapple slice, cherry



Mayflower

Heinrich Strasser: 2nd ICC 1979

- 3.0 cl Schladerer Himbeergeist
- 2.0 cl Bols Curaçao Triple Sec
- 1.0 cl Lemon juice

Cherry



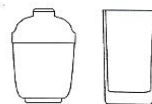
Don Frederico

Fritz Schaller: 2nd ILC 1979

- 3.0 cl Bacardi Rum
- 2 dashes Bols Apricot Brandy Liqueur
- 1.5 cl Galliano
- 1.5 cl Bardinet Grenadine

Fill up with orange juice

Orange peel

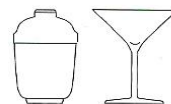


Nordlight 02

Hans Stallinger: 3rd NCC 1979

- 3.0 cl Tanqueray Dry Gin
- 1.0 cl Bols Johannisbeere Dry
- 1.0 cl Napoléon Triple Sec
- 1.0 cl Lemon juice
- 1 dash Frothee

Cherry



Mandola

Josef Rheinberger: 3rd Bled Cup 1981

- 2.0 cl Remy Martin Cognac
- 2.0 cl Bols Curaçao Triple Sec
- 2.0 cl Martini Red Vermouth
- 1 dash Amaretto di Saronno

Cherry

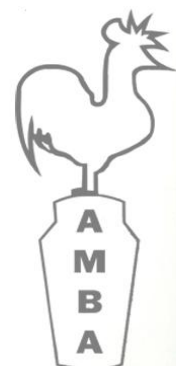
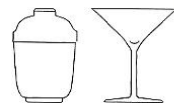


Anita

Peter Weissnegger: 2nd Bled Cup 1982

- 1.2 cl Bols Apricot Brandy Liqueur
- 1.2 cl Campari Bitter
- 1.2 cl Maraska Maraschino
- 1.2 cl Cream
- 1.2 cl Grenadine

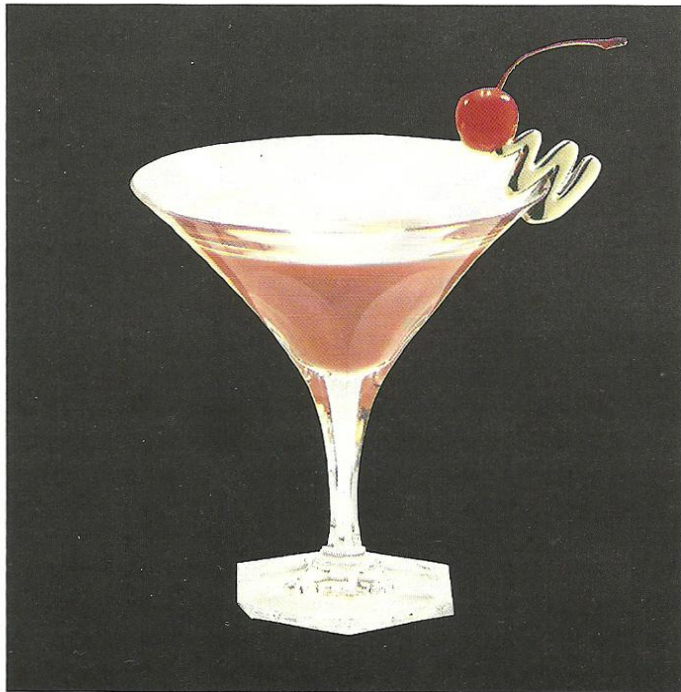
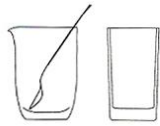
Cherry



Gagarin

Fritz Schaller: 2nd NLC 1982

3.0 cl Stolichnaya Vodka
1.5 cl Bols Cherry Brandy Liqueur
1.5 cl Crème de Cassis
3 dashes Lime juice
Fill up with Babycham
Cherry



Pedi Cocktail

Bruno Travaglia: 1st NCC 1983

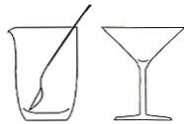
3.0 cl Bolskaya Vodka
1.0 cl Bols Curaçao Triple Sec
2.0 cl Campari
Cherry; lemon slice



Tu & Tu

Bruno Travaglia: 1st NCC 1984

4.0 cl Moskovskaya Vodka
2 dashes Bols Apricot Brandy Liqueur
2.0 cl Noilly Prat Vermouth
Cherry



Silver Star

Erwin Neumayer: 2nd NCC 1984

1.5 cl Bols Crème de Cacao White
1.5 cl Batida de Coco
1.5 cl Maracuja syrup
1.5 cl Pineapple juice
Pineapple slice; cherry



N.T. Amour

Johann Pritz: 3rd NCC 1984

1.5 cl Beefeater Dry Gin
1.5 cl Bols Parfait Amour
1.5 cl Lemon juice
3 dashes Bols Grenadine
1.5 cl Brut Champagne
Strawberry; sugar rim



Green Peace

Alois Spandl: 1st NLC 1984

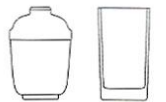
1.7 cl Stolichnaya Vodka
0.85 cl Bols Apricot Brandy Liqueur
1.7 cl Martini Dry Vermouth
1.7 cl Pisang Ambon
Fill up with pineapple juice
Cherry; crushed ice



Dallas

Necati Cevik: 2nd NLC 1984

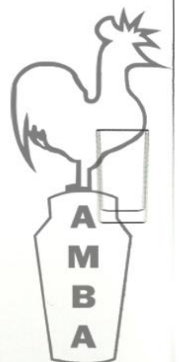
2.0 cl Bols Crème de Bananes
2.0 cl Bols Blue Curaçao
2.0 cl Batida de Coco
Fill up with pineapple juice
Strawberry; mint; sugar rind



Sex Rouge

Henry Strasser: 3rd NLC 1984

3.0 cl Gordon's Dry Gin
1 dash Bols Grenadine
3.0 cl Benedictine
Fill up with half orange juice and half
Ginger ale
Lime slice; cherry



Green Cat

Erich Steiner: 3rd Bled Cup 1985

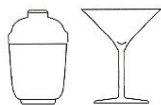
4.0 cl Bols Kiwi Liqueur

2.0 cl White Cat Ron

2 dashes Lemon juice

1 dash Frothee

Cherry



Euro-Cup

Necati Cevik: 2nd Bled Cup 1986

2.5 cl Galliano

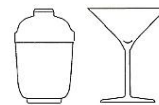
0.6 cl Bols Blue Curaçao

1.2 cl Bols Curaçao Triple Sec

0.6 cl Lemon juice

1.5 cl Cream

Cherry



Wiener Bonbon

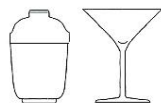
Heinz Lenger: 2nd ICF 1985

4.0 cl Bols Young Genever

2.0 cl Bols Crème de Bananes

1.0 cl Lemon juice

1 dash Grenadine



BELGIUM

Union des Barmen de Belgique. UBB

Waterhoenlaan 4

1860 Meise

Belgium

Zazie

Joseph Houdtmont: 2nd ICC 1960

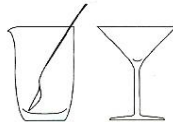
2.0 cl Gordon's Dry Gin

2.0 cl Bols Dry Orange Curaçao

2.0 cl Stock Aperitif

1 dash Orange juice

Cherry



Tamara

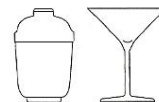
Raymond Vogels: 2nd NCC 1968

2.0 cl Squires Dry Gin

2.0 cl Bols Crème de Bananes

2.0 cl Bols Dry Orange Curaçao

1 dash Lemon juice



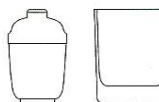
Exotic

R. Munters: 3rd NCC 1968

3.0 cl Squires Dry Gin

1.5 cl Bols Crème de Cacao

1.5 cl Bols Crème de Bananes



Loop

Raymond Vogels: 3rd NCC 1964

2.0 cl Gordon's Dry Gin

2.0 cl Bols Apricot Brandy Liqueur

2.0 cl Stock Red Vermouth

1 dash Jim Beam Whiskey

Cherry



Yankee Dutch

Georges Broucke: 1st NCC 1969

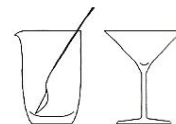
1.5 cl Old Forester Whiskey

1.5 cl Bols Cherry Brandy Liqueur

1.5 cl Bols Curaçao Triple Sec

1.5 cl Bolskaya Vodka

Orange peel



Krinski

Robert Blancpain: 1st NCC 1968

3.0 cl Bolskaya Vodka

1.5 cl Bols Crème de Bananes

1.5 cl Bols Apricot Brandy Liqueur

Orange peel



Claudina

Raymond Vogels: 1st NCC 1970

2.0 cl Gordon's Dry Gin

2.0 cl Bols Apricot Brandy Liqueur

1 dash Bols Curaçao Triple Sec

2.0 cl Martini Red Vermouth

Orange spiral



Tojo

Robert Detry: 1st NCC 1971

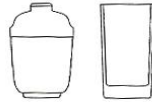
- 2.0 cl Squire's Dry Gin
- 2.0 cl Bols Apricot Brandy Liqueur
- 2.0 cl Bols Curaçao Triple Sec
- 1 dash Lemon juice



Stroumf

Roland Rochat: 1st NLC 1971

- 2.4 cl Dry Gin
- 2.4 cl Bols Apricot Brandy Liqueur
- 1.2 cl Amaretto di Saronno
- 1 dash Lemon juice
- Fill up with orange juice



Johnnie Red

Jose Ramos: 1st NLC 1982

- 3.0 cl Bols Young Genever
- 1.5 cl Bols Parfait Amour
- 1.5 cl Bols Crème de Bananes
- 1 dash Grenadine

Fill up with orange juice
Orange peel



New Key

Maurice Coffin: 1st NCC 1982

- 4.8 cl Frapin Cognac
- 1.2 cl Bols Apricot Brandy Liqueur
- Orange peel; cherry; orange slice



Dolce Sorriso

Giuseppe Sergenti: 1st NCC 1984

- 3.6 cl Wyborowa Vodka
- 1.2 cl Bols Crème de Bananes
- 1.2 cl Cream
- 1 dash Rose syrup
- Cherry; orange peel



Vintage 84

Luciano Vattani: 1st NCC 1984

- 2.0 cl Clement White Rum
- 1.0 cl Bols Apricot Brandy Liqueur
- 1.5 cl Orange juice
- 1.5 cl Pineapple juice
- 1 dash Grenadine
- Fresh fruit

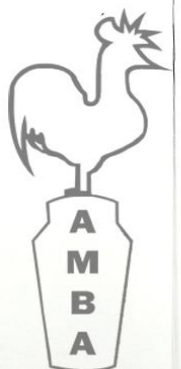


Rosette Merola

Umberto Graci: 1st NLC 1985

- 1.5 cl Bols Silver Top Dry Gin
- 1.5 cl Gold Digger Liqueur
- 1.5 cl Bols Kiwi Liqueur
- 1.5 cl Aperol

Fill up with orange juice
Cherry; orange peel



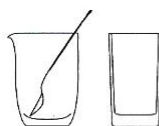


Gold Digger

A. Craci: 1st NLC 1986

- 1.5 cl Bols Silver Top Dry Gin
- 1.5 cl Bols Kiwi Liqueur
- 1.5 cl Melon Liqueur
- 1.5 cl Aperol

Fill up with orange juice



Sweet Mary

L. Molinari: 2nd NLC 1986

- 1.5 cl Gordon's Dry Gin
- 4.5 cl Bols Crème de Bananes
- 1 dash Crème de Cassis

Fill up with Seven-Up
Cherry

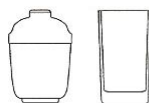


Azzuro

Sergio Pezzoli: 1st NLC 1987

- 2.0 cl Pisang Ambon
- 2.0 cl Bols Blue Curaçao
- 2.0 cl Safari
- 4.0 cl Passion fruit juice
- 4.0 cl Pineapple juice
- 1 dash Frothee

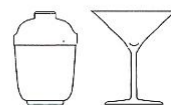
Fresh fruit



Sweet Murielle

Gino Sciuscio: 2nd NCC 1988

- 2.0 cl Bols Curaçao Triple Sec
 - 2.0 cl Bols Crème de Cacao
 - 2.0 cl Cream
- Chocolate powder

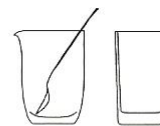


Dash Madney

Luciano Vattami: 2nd NLC 1990

- 3.0 cl Bols Young Genever
- 1.5 cl Bols Maraschino
- 1.5 cl Bols Crème de Bananes

Fill up with bitter lemon
Cherry

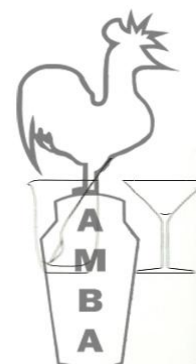


Milena

Riccardo Rozzi: 2nd NCC 1990

- 3.6 cl Bols Kiwi Liqueur
- 1.8 cl Coquerel Calvados
- 0.6 cl Jägermeister

Cherry; orange peel

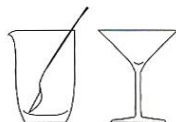


BRAZIL

Associação Brasileira de Barmen. ABB
Rua Miragaia 474
05511 Sao Paulo SP
Brazil

Amour Marie

Alvaro C. Rodrigues: 3rd NCC 1978
3.0 cl Booth's Dry Gin
1.5 cl Bols Parfait Amour
1.5 cl Martini Dry Vermouth
Cherry



Smirnoff Cocktail

Alexander Vilalba: 1st NCC 1979
2.4 cl Smirnoff Vodka
1.2 cl Bols Crème de Cacao White
1.2 cl Bols Teardrop Crème de
Menthe Green
1.2 cl Cream



Amuleto

Mario M. Messina: 1st NCC 1981
2.4 cl Dry Gin
1.2 cl Bols Maraschino
2.4 cl St. Raphaël
3 dashes Sandeman Dry Sherry
Cherry; lemon peel



Crista Solar

Ezo Da Silva Santos: 2nd NCC 1982
3.0 cl Smirnoff Vodka
1.0 cl Bols Curaçao Triple Sec
1.0 cl Sandeman Dry Port
1.0 cl Martini Dry Vermouth
2 dashes Angostura
Silver-onion; orange peel



Camurai

Jose Ramon Oliviera: 1st NLC 1982
3.0 cl Smirnoff Vodka
1.5 cl Bols Blue Curaçao
1.5 cl Crème de Coco
Fill up with soda water
Cherry; orange peel; lemon peel



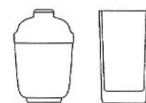
Bartender III

Akira Saiti: 1st NCC 1983
2.0 cl Burnett's Dry Gin
2.0 cl Bols Maracuja
2.0 cl Gold wein
Cherry



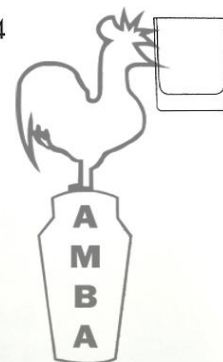
Serrera

Nelson Dias Filho 1st NLC
1982
3.0 cl Smirnoff Vodka
2.0 cl Bols Blue Curaçao
1.0 cl Lemon juice
Fill up with soda water
Pineapple slice; orange peel; cherry



Plaza

J. Ramos de Oliviera: 1st NCC 1984
4.0 cl Borondin Vodka
2.0 cl Bols Maracuja
2.0 cl Crème de Coco
Fill up with soda water
Cherry; orange slice



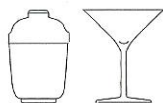
CANADA

Bartenders Association of Canada. BAC
P O Box 1135
Adelaide Street E
Toronto
Ontario M5C2K5
Canada

Galway Sunrise

Fred Collinge: 1st NCC 1970

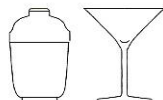
1.5 cl Vodka
0.75 cl Bols Curaçao Triple Sec
3.0 cl Irish Mist
2.25 cl Orange juice
1 dash Frothee



Misty Marie

Ruddy Hussar: 3rd NCC 1970

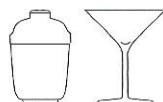
2.25 cl Irish Mist
0.75 cl Bols Anisette
1.5 cl Cream



Yellow Sea

Hing Kwok Seto: 1st NCC 1971

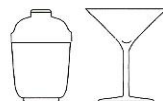
2.25 cl McGuinness Vodka
0.75 cl Bols Maraschino
1.5 cl Bacardi Rum
1.5 cl Galliano
1.0 cl Lime juice
1 teaspoon Gumsyrup



Golden Volcano

Max Davies: 3rd ICC 1973

1.5 cl Sauza Tequila
0.5 cl Bols Curaçao Triple Sec
1.5 cl Galliano
1.0 cl Cream
1.0 cl Roses Lime juice
1.0 cl Orange juice
Cherry



Shades of Bhok

Colum McAuley: 1st NCC 1974

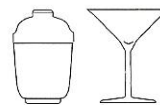
1.7 cl Tullamore Irish Mist
1.7 cl Bols Apricot Brandy Liqueur
0.85 cl Bols Parfait Amour
1.7 cl Lemon juice
Lemon peel



Fluffy F

Douglas Brunton: 1st NCC 1989

2.0 cl Bols Crème de Bananes
2.0 cl Bols Crème de Cacao White
2.0 cl Frangelico
2.5 cl Cream
Cherry



Blue Aegean

Yannis Karamaras: 2nd NLC 1989

2.0 cl Vodka
2.0 cl Bols Blue Curaçao
2.0 cl Grand Marnier
Fill up with half pineapple juice and half lemon juice
Pineapple slice; cherry ;mint



Turkey on Fire

Charles Rendes: 1st NCC 1990

2.0 cl Wild Turkey Whiskey
2.0 cl Bols Blue Curaçao
2.0 cl Kahlua
1.0 cl Cointreau
Flame



Blue Grass

Gerd Truebanach: 1st NLC 1990

3.0 cl Wild Turkey Whiskey

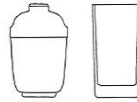
1.5 cl Bols Blue Curaçao

1.5 cl Southern Comfort

3.0 cl Lemon juice

2.0 cl Lime juice

Lime peel; cherry

**Royal Turkey**

Fredda Oliver: 3rd NLC 1990

2.0 cl Wild Turkey Whiskey

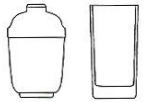
2.0 cl Bols Apricot Brandy Liqueur

2.0 cl Bols Sloe Gin

4.0 cl Pineapple juice

Fill up with Seven-Up

Cherry

**CZECHOSLOVAKIA**

Czechoslovak Bartenders Association. CBA-SC

Sudomerska 44

130 00 Praha 3 - Zizkov

CSSR

Lambada

Karl Mayer: 3rd NLC 1990 Gastroprag

2.0 cl Bols Blue Curaçao

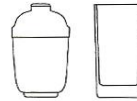
1.0 cl Bols Peach Liqueur

2.0 cl Malibu

2.0 cl KV 14

1.0 cl Pineapple juice

Cherry

**CD**

Karl Mayer: 3rd NCC 1991

3.0 cl Martini Dry Vermouth

1.0 cl Bols Apricot Brandy Liqueur

1.0 cl KV 14

1.0 cl Lemon juice

Lemon peel

**DENMARK**

Dansk Bartender Laug. DBL

Postbox 230

DK 1502 Copenhagen

Denmark

Royal Twist

Jorgen Iversen: 2nd NCC 1963

1.5 cl Courvoisier Cognac

1.5 cl Bols Dry Orange Curaçao

1.5 cl Bols Apricot Brandy Liqueur

1.5 cl Lemon juice

**Bananzas**

Kai Rössel: 2nd NCC 1968

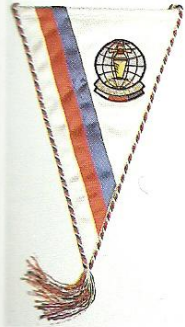
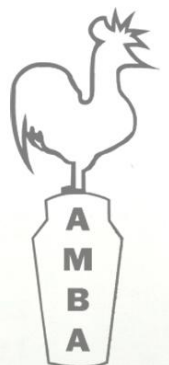
2.4 cl Gordon's Dry Gin

1.2 cl Bols Crème de Bananes

1.2 cl Drambuie

1.2 cl Grapefruit juice

Cherry



Nicky

Borge Rittig: 2nd NLC 1970

3.0 cl Seagers Dry Gin
3.0 cl Bols Apricot Brandy Liqueur

1 dash Jamaica Rum

3 dashes Lemon juice

Fill up with soda water

Orange slice; cherry



Alcudia

Kai Rössel: 1st NCC 1972

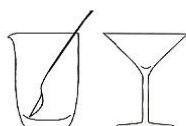
2.4 cl Beefeater Dry Gin

1.2 cl Bols Crème de Bananes

1.2 cl Galliano

1.2 cl Grapefruit juice

Cherry; orange slice



Green Apple

Kurt Jeppesen: 3rd ILC 1979

2.0 cl Boulard Calvados

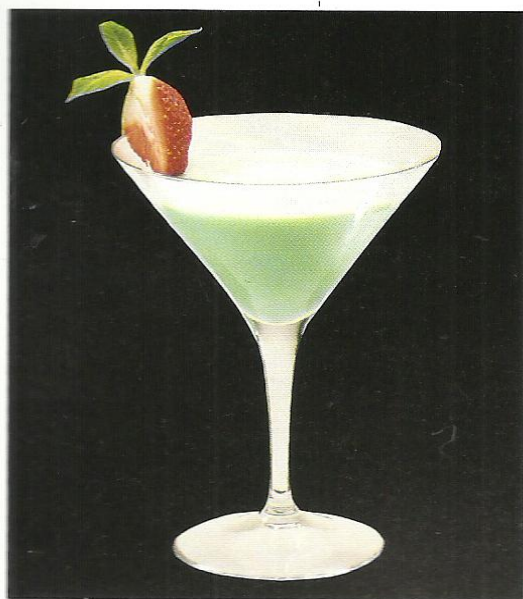
0.5 cl Bols Curaçao Green

1.0 cl Seve Fournier Liqueur

2.5 cl Roses Lime juice

Fill up with soda water

Apple peel spiral; cherry; lemon slice



Bodil

Thorvald Dueholm: 2nd ICC 1980

2.0 cl Bols Parfait Amour

1.0 cl Marie Brizard Cacao

2.0 cl Bols Teardrop Crème de Menthe

1.0 cl Cream

Nutmeg on top



Triple Sun

Erik Jensen: 1st NCC 1987

1.5 cl Finlandia Vodka

1.5 cl Bols Crème de Bananes

1.5 cl Martini White Vermouth

1.5 cl Martini Dry Vermouth

2 dashes Grenadine

Cherry



Blue Velvet

Bent Landgreen: 2nd NCC 1987

2.5 cl Tanqueray Dry Gin

1.7 cl Bols Blue Curaçao

1.3 cl Martini Dry Vermouth

Carambole slice



Eastern Night

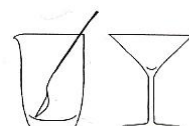
Bent Landgreen: 2nd NCC 1987

3.0 cl Gordon's Dry Gin

2.0 cl Bols Crème de Bananes

2.0 cl Bols Parfait Amour

Lemon slice



Maricold

Calle Kjoller: 3rd NCC 1987

1.0 cl Beefeater Dry Gin

2.0 cl Bols Crème de Bananes

1.0 cl Heering White

2.0 cl Croft Cream Sherry

Cherry



Seven Sea

Kai Rössel: 1st NLC 1987

2.0 cl Tanqueray Dry Gin

1 dash Bols Crème de Bananes

4.0 cl Pisang Ambon

Fill up with tonic water

Cherry



Peppermint Screw

Tommy Hansen: 2nd NLC 1987

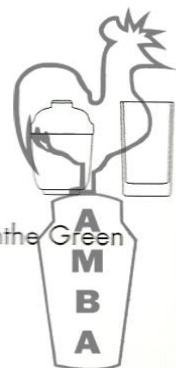
3.0 cl Seagers Dry Gin

2.0 cl Pisang Ambon

1.0 cl Bols Teardrop Crème de Menthe Green

1.2 cl Lemon sour

Cherry



Neptuns Perle

Per Valet: 3rd NLC 1987

- 2.0 cl Bacardi Rum
 1.0 cl Bols Crème de Bananes
 2.0 cl Pisang Ambon
 1.0 cl Malibu

Fill up with Deinhard Sekt

Cherry

**Duce Hope**

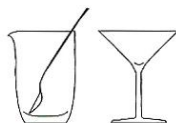
Marianne Kjøller: 1st NCC 1989

- 2.0 cl Bols Teardrop Crème de
 Menthe Green
 2.0 cl Amaretto
 2.0 cl Grand Marnier Crème

**Ki-Ki**

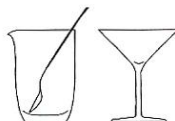
Helle Bracker: 1st NCC 1989

- 2.0 cl Beefeater Dry Gin
 1.5 cl Pisang Ambon
 2.0 cl Heering Solbarron
 2 cherries

**Grand Midori**

Tommy Hansen: 3rd NCC 1989

- 2.0 cl Grand Marnier Cognac
 1.0 cl Bols Crème de Bananes
 1.0 cl Midori Melon Liqueur
 1.0 cl Noilly Prat Dry Vermouth

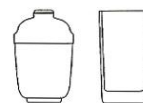


Cherry

Nicole

J. Flemming Hansen: 3rd ILC 1990

- 1.5 cl Beefeater Dry Gin
 1.5 cl Pisang Ambon
 3.0 cl Pineapple juice
 2 dashes Grenadine
 Fresh fruit

**Pacific Blue**

Calle Tranberg: 3rd NCC 1990

- 1.0 cl Smirnoff Vodka
 2.0 cl Bols Crème de Bananes
 2.0 cl Bols Blue Curaçao
 1.0 cl Marie Brizard Coconut
 Cherry
 Sugar rim glass

**Juliet**

John Fl. Hansen: 1st NCC 1991

- 2.0 cl Tequila Gold
 2.0 cl Pisang Ambon
 3.0 cl Pineapple juice
 1 dash Grenadine
 Carambole slice; cherry

**FINLAND**

Finland Bartender och Supporter Klubb. FBSK

P O Box 150
 00131 Helsinki
 Finland

Marionette

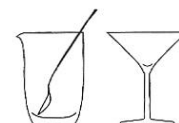
D. Leinson: 1st NCC 1961

- 2.4 cl Bacardi Rum
 1.2 cl Bols Apricot Brandy Liqueur
 1.2 cl Dry Sack Sherry
 1.2 cl Cherry Heering

**Finn Roses**

G. Brandtberg: 3rd ICC 1962

- 3.0 cl Four Roses Whiskey
 1.0 cl Bols Apricot Brandy Liqueur
 2.0 cl Cinzano Dry Vermouth

**Show**

S. Stenhammer: 1st NCC 1963

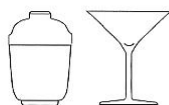
- 3.0 cl Bacardi Rum
 2.4 cl Bols Apricot Brandy Liqueur
 0.6 cl Chartreuse Green
 1 dash Grenadine
 1 dash Lemon juice



Scandal

Hans Grane: 2nd NCC 1965

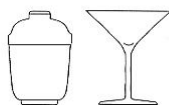
- 2.4 cl Stolichnaya Vodka
- 2.4 cl Bols Curaçao Triple Sec
- 1.2 cl Kahlua
- 1 dash Lemon juice



Garillia

Leo Lehtinen: 1st NCC 1973

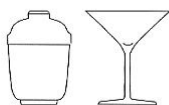
- 1.0 cl Bacardi Rum
- 1.0 cl Bols Crème de Bananes
- 2.0 cl Cherry Heering
- 1.0 cl Lemon juice
- Cherry



Sininen Rakkaus

Rauha Tikkala: 1st NCC 1973

- 2.0 cl Vodka
- 1.0 cl Bols Parfait Amour
- 2.0 cl Bols Crème de Bananes
- 1.0 cl Lemon juice
- Cherry



Odessa

Paul Forsstrom: 2nd NCC 1973

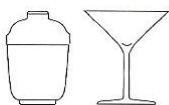
- 2.0 cl Stolichnaya Vodka
- 2.0 cl Bols Crème de Bananes
- 2.0 cl Dubonnet
- Cherry



Amigo

Teo Leinson: 3rd NCC 1973

- 2.0 cl Bacardi Rum
- 1.5 cl Bols Crème de Bananes
- 0.5 cl Bols Apricot Brandy Liqueur
- 3.0 cl Pear nectar
- 1 dash Grenadine
- Cherry



Snow White

Carita Lonnfors: 3rd NCC 1973

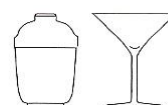
- 3.0 cl Bols Crème de Bananes
- 1.0 cl Cointreau
- 1.5 cl Pineapple juice
- 1.0 cl Grapefruit juice
- Cherry



Bingolo

Martti Hamalainen: 1st NCC 1974

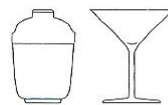
- 1.5 cl Finlandia Vodka
- 1.5 cl Bols Crème de Bananes
- 1.5 cl Lakka Liqueur
- 1.5 cl Lemon juice
- 3 dashes Grenadine
- Cherry



Carilia

Leo Lethinen: 1st NCC 1974

- 1.2 cl Bacardi Rum
- 1.2 cl Bols Crème de Bananes
- 1.2 cl Cherry Heering
- 1.2 cl Lemon juice
- Cherry



Tina

Kari Pertti: 1st NCC 1975

- 2.0 cl Seagram's VO Whisky
- 1.5 cl Bols Crème de Bananes
- 0.5 cl Strega
- 2.0 cl Pineapple juice
- Avocado slice



Dream

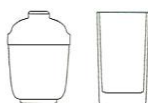
Juhani Juuri-Oja: 1st NCC 1976

2.0 cl Bacardi Rum
 2.0 cl Bols Crème de Bananes
 1.0 cl Pineapple juice
 1.0 cl Cream
 1 dash Grenadine

**Picnic**

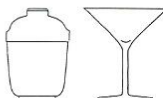
Pertti Kunnasvirta: 3rd NLC 1976

1.0 cl Seagram's Whiskey
 1.0 cl Bols Mandarine
 4.0 cl Pineapple juice
 Fill up with ginger ale
 Fresh fruit

**Fancy**

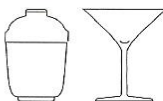
M. Rosvall: 2nd NCC 1981

2.0 cl Finlandia Vodka
 0.5 cl Bols Crème de Bananes
 1.5 cl Lapponia Liqueur
 1.0 cl Lemon juice
 Cherry

**Lolli-Pop**

Curt Reuterwing: 2nd NCC 1984

2.0 cl Bols Apricot Brandy Liqueur
 2.0 cl Lapponia Liqueur
 2.0 cl Cream

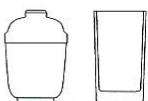
**Kliffa**

Matti Makinen: 1st NLC 1984

2.0 cl Koskenkorva Vodka
 2.0 cl Bols Crème de Bananes
 2 dashes Lakka
 2.0 cl Pineapple juice
 1.0 cl Lemon juice
 1 dash Grenadine

Fill up with Sprite

Orange peel; lemon slice; cherry

**Botnia 84**

Risto Tuomainen: 2nd NLC 1984

1.5 cl Bacardi Rum
 1.0 cl Bols Apricot Brandy Liqueur
 1.5 cl Grand Marnier
 4.0 cl Orange juice

Fill up with ginger ale

Cherry; orange peel

**Anu**

Pekka Candelin: 3rd NLC 1984

3.0 cl Bols Apricot Brandy Liqueur
 1.0 cl Cointreau
 2.0 cl Vermouth Extra Dry
 2.0 cl Lemon juice
 Fill up with Seven-Up
 Cherry; lemon slice

**Colt Cruiser**

Matti Makinen: 1st NLC 1985

2.0 cl Bacardi Rum
 1.0 cl Bols Crème de Bananes
 1.0 cl Amaretto di Saronno
 2.0 cl Lemon juice

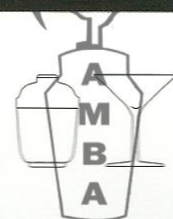
Fill up with Sprite

Orange peel; cherry

**Soft Love**

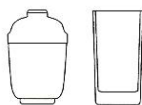
Martti Hamalainen: 1st NCC 1987

2.0 cl Bols Crème de Bananes
 2.0 cl Cherry Liqueur
 0.5 cl Grenadine
 2.0 cl Cream



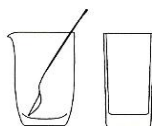
Violetta

Harju Matti: 1st ILC 1987
 1.5 cl Bols Parfait Amour
 1.5 cl Bols Anisette
 3.0 cl Pineapple juice
 2 dashes Grenadine
 Fill up with soda water
 Orange slice; mint; cherry



Cameleont

Antti Kuisma: 1st NLC 1988
 2.0 cl Dry Gin
 2.0 cl Bols Blue Curaçao
 2.0 cl Orange juice
 Fill up with pineapple juice
 Pineapple slice



Kamelens Oas

Timo Kakko: 2nd NLC 1988
 2.0 cl Bacardi Rum
 1.0 cl Bols Blue Curaçao
 1.0 cl Pernod
 Fill up with Fanta
 Fresh fruit



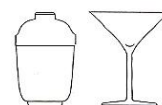
Okennatt

Aki Jaakkola: 3rd NLC 1988
 2.0 cl Bols Blue Curaçao
 2.0 cl Bols Parfait Amour
 Fill up with two-thirds bitter lemon,
 One-third soda water
 Lemon slice; cherry



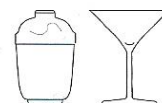
Green Oases

Matti Karvinen: 1st NCC 1990
 2.0 cl Pisang Ambon
 2.0 cl Anis Liqueur
 2.0 cl Mandarine syrup
 2 dashes Lemon juice
 Mandarine slice



Julia

Hannele Engblom: 2nd NCC 1990
 2.0 cl Bacardi Rum
 1.0 cl Bols Blue Curaçao
 1.0 cl Bols Parfait Amour
 1 dash Gumsyrup
 3.0 cl Pineapple juice
 Cherry

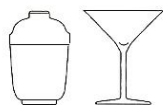


FRANCE

Association des Barmen de France. ABF
 4 Rue Villebois-Mareuil
 75017 Paris
 France

Olimpy 1964

Claude Gondon: 2nd NCC 1964
 1.5 cl P. Magloire Calvados
 1.5 cl Bols Red Curaçao
 1.5 cl Cusenier Ambassadeur
 1.5 cl Dolfi Mirabelle
 1 dash Orange juice
 1 dash Grenadine and Angostura



Ile de France

M. Bocard-Schuster: 1st NCC 1974
 3.0 cl White Rum
 3.0 cl Bols Blue Curaçao
 1 dash Lemon juice
 Lemon peel



Rheingold

Patrick Peter: 2nd NCC 1974

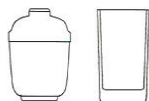
- 1.8 cl Gordon's Dry Gin
 1.8 cl Bols Apricot Brandy Liqueur
 2.4 cl Martini Dry Vermouth

**Legerrissimo**

Mr Boccard-Schuster: 1st NLC 1974

- 2.0 cl White Rum
 1.0 cl Bols Blue Curaçao
 3.0 cl Pineapple juice
 3.0 cl Plessis

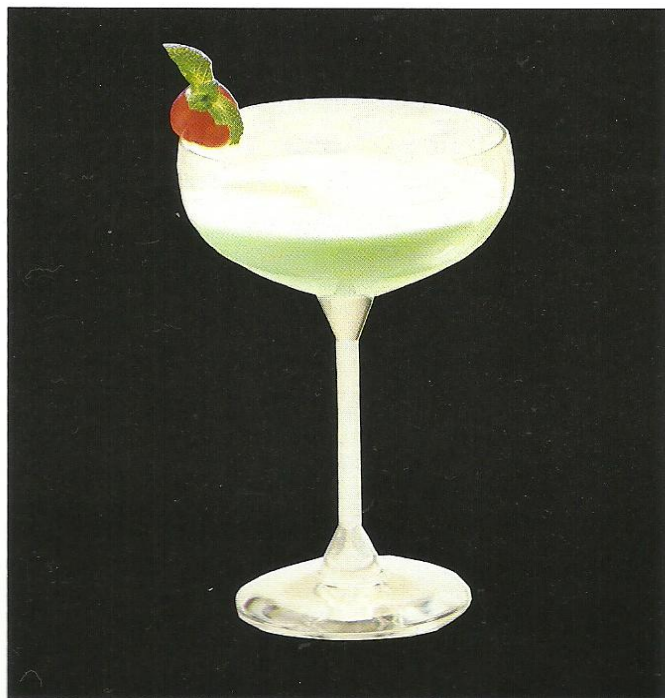
Lemon peel

**Blue Meridien II**

Yves Bazi: 3rd European CC 1975

- 3.0 cl Stolichnaya Vodka
 1.2 cl Bols Blue Curaçao
 1.8 cl Pineapple juice

Cherry; orange spiral

**Valerie**M. Boccard-Schuster: 1st NCC/
Ile de France 1975

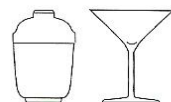
- 1.8 cl Badel Dry Gin
 1.2 cl Bols Blue Curaçao
 1.8 cl Maraskino Maraska
 1.2 cl Grenadine
 1 dash Lemon juice

Cherry

**Point Blue**

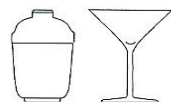
Bob Littardi: 1st NCC 1976

- 1.2 cl Bols Blue Curaçao
 1.8 cl Marie Brizard Apry
 3.0 cl Lemon juice
 Cherry; orange peel; lemon peel

**Bols Kiss**

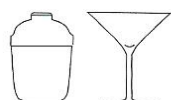
F. Divuoli: 1st NCC/Champadis 1977

- 4.0 cl Bols Dry Orange Curaçao
 2.0 cl Tia Maria
 1 barspoon Cream
 Cacao-powder

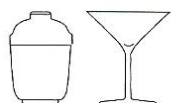
**Polska**

Daniel Willems: 2nd NCC 1977

- 2.0 cl Wyborowa Vodka
 1.0 cl Bols Crème de Bananes
 3.0 cl Grapefruit juice
 Orange peel

**Green Leaves**D. Chaumentain: 2nd NCC/
Champadis 1977

- 4.8 cl Bolskaya Vodka
 1.2 cl Bols Apricot Brandy Liqueur
 1 dash Lemon juice
 Mint

**Emeraude**

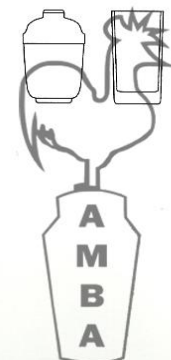
B. Larrey: 3rd NCC/Champadis 1977

- 3.0 cl Bolskaya Vodka
 1.0 cl Bols Blue Curaçao
 2.0 cl Orange juice
 1 dash Gumsyrup
 Orange peel

**Nikko**

Jean-Noel Roget: 3rd NLC 1978

- 3.6 cl Rakus Vodka
 1.2 cl Bols Blue Curaçao
 0.6 cl Lemon juice
 0.6 cl Pineapple juice
 Fill up with orange-juice; mint



Star Legend

M. Boccard-Schuster: 3rd ICF 1978

- 2.4 cl Moskovskaya Vodka
- 0.6 cl Bols Apricot Brandy Liqueur
- 1 dash Bols Blue Curaçao
- 0.6 cl Marie Brizard Framboise
- 0.6 cl Campari Bitter
- 1.8 cl Orange juice/Grapefruit juice
- Orange slice; lemon slice; mint



Ademar

M. Boccard-Schuster: 2nd ICC 1979

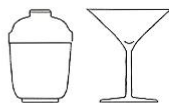
- 1.8 cl La Mauny Rum
- 0.6 cl Bols Blue Curaçao
- 1.2 cl Cointreau
- 1.8 cl Noilly Prat Vermouth
- 0.6 cl Dolfi Fraise des Bois
- Cherry



Meridien

Patrick Pannier: 2nd NCC/Rhône 1979

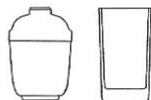
- 1.2 cl Gordon's Dry Gin
- 1.2 cl Bols Apricot Brandy Liqueur
- 1.2 cl Cherry Heering
- 1.2 cl Orange juice
- 1.2 cl Pineapple juice
- Cherry



Starmania

M. Boccard-Schuster: 1st ILC/
Madeira 1979

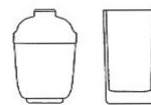
- 1.8 cl Gordon's Dry Gin
- 1.2 cl Bols Apricot Brandy Liqueur
- 0.6 cl Campari Bitter
- 1.2 cl Maracuja juice
- 1 dash Bols Green Curaçao
- Fill up with ginger ale
- Fresh fruit



Opaline

Daniel Debove: 1st NLC/Nice 1980

- 2.4 cl Beefeater Dry Gin
- 0.6 cl Bols Blue Curaçao
- 0.6 cl Marie Brizard Poire Liqueur
- 0.6 cl Pear nectar
- Fresh fruit



Grace of Monaco

Damien Leroy: 1st NCC 1982

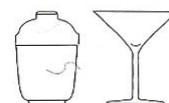
- 1.8 cl Tequila
- 1.8 cl Bols Apricot Brandy Liqueur
- 2.4 cl Mandarine Napoléon
- Lemon peel



Le Blue Dream

Jean-Luc Cauvin: 1st NCC/Rhône 1982

- 2.4 cl Dry Gin
- 1.8 cl Bols Blue Curaçao
- 0.6 cl Bols Crème de Bananes
- 1.2 cl Pineapple juice
- Cherry



Champenois

Gerard Lebailly: 1st NLC 1982

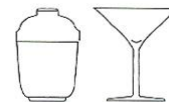
- 0.6 cl Bols Apricot Brandy Liqueur
- 1 dash Bar. Braux Framboise
- 1 dash Angostura
- Fill up with Champagne
- Orange slice; cherry; raisin



Bon Bon

Nando Di Vuolo: 1st NCC/
Strasbourg 1984

- 1.8 cl Benedictine
- 0.6 cl Bols Apricot Brandy Liqueur
- 1.2 cl Tia Maria
- 1.2 cl Marie Brizard Pêche
- 1.2 cl Cream
- Coffee-powder



Overdose

Lucien Dulac: 1st NCC/
Côte d'Azur 1986

3.6 cl Beefeater Dry Gin
0.6 cl Bols Crème de Bananes
0.6 cl Bols Kiwi Liqueur
0.6 cl Mexicana Framboise
0.6 cl Campari Bitter
Cherry

**Aurelia**

Christian Simon: 3rd NCC 1986

2.4 cl Batida do Coco
1.8 cl Bols Blue Curaçao
1.8 cl Berger Grenadine
Cherry

**Verdi**

Phillippe Galas: 2nd NCC 1986

2.4 cl Gordon's Dry Gin
1 dash Bols Blue Curaçao
0.6 cl Benedictine
1.8 cl Pêcher Mignon
1.2 cl Martini Dry Vermouth
Peach; mint

**Baby Doc**

Georges Enriette: 2nd NLC/
Côte d'Azur 1986

1.8 cl Tanqueray Dry Gin
1.8 cl Bols Kiwi Liqueur
1.8 cl Pineapple juice
0.6 cl Marie Brizard Peppermint
Fill up with Schweppes tonic water
Orange peel

**Nord Sud**

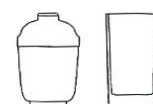
Jean-Jac Sacau: 2nd NLC 1986

1.8 cl Seagers Dry Gin
0.6 cl Bols Blue Curaçao
1.2 cl Bols Kiwi Liqueur
2.4 cl Pineapple juice
1 dash Orgeat syrup
Pineapple; kiwi; cherry; mint

**China Blue**

Michel Pinon: 1st NLC/Paris 1988

0.6 cl Bols Blue Curaçao
1.8 cl Krakusko Vodka
1.2 cl Grapefruit juice
1.2 cl Peach syrup
1.2 cl Coconut milk
Orange slice; lemon slice; cherry; mint

**Residence**

M. Chandouineau: 1st NCC 1988

1.8 cl Finlandia Vodka
2 dash Bols Blue Curaçao
2.4 cl Cointreau
1.8 cl Grapefruit juice
Orange peel; grapefruit slice
Float Blue Curaçao on top

**Butterfly**

Ph. Lacarriere: 1st NCC 1989

2.4 cl Beefeater Dry Gin
0.6 cl Bols Blue Curaçao
1.8 cl Martini Dry Vermouth
1.2 cl Poire William liqueur



Saphara

Xavier Laigle: 1st NCC/L'Archange 1989

1.8 cl Saint Raphaël ambre
0.6 cl Bols Blue Curaçao
0.6 cl Safari
1.2 cl St. Gilles White Rum
1.8 cl Pineapple juice
Cherry



Voleur D'Amour

Eric Joyeux: 1st NLC 1989

1.8 cl Gordon's Dry Gin
0.6 cl Bols Crème de Bananes
3.6 cl Granini Pineapple juice
1 dash Grenadine
Fill up with Gini
Cherry; orange slice



Grimaldi

Guisepe Novena: 1st NCC/
Monaco 1989

1.8 cl Safari
0.6 cl Bols Blue Curaçao
1.8 cl Pêcher Mignon
1.8 cl Mexicana Pineapple juice
Cherry



Oscar

Dominique Cinneri: 3rd NLC 1989

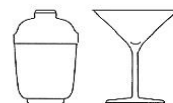
1.8 cl Gordon's Dry Gin
0.6 cl Bols Blue Curaçao
0.6 cl Galliano
1.2 cl Granini Orange juice
Fill up with tonic water
Fresh fruit



Albatros

Fiorella Bergamo: 1st NCC/
Côte d'Azur 1990

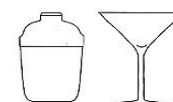
2.4 cl Orendain Tequila
1 2 cl Bols Crème de Bananes
1.2 cl Mexicana Pineapple juice
0.6 cl Cream
0.6 cl Lemon Juice



Saphara II

Xavier Laigle: 2nd NCC/
Ile de France 1990

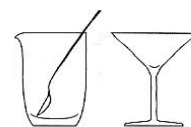
1.8 cl Martell Cognac
0.6 cl Bols Blue Curaçao
2.4 cl Royal Pineapple juice
1.2 cl Safari
Cherry



Betty Live

Philippe Trai: 1st NCC/CSA 1990

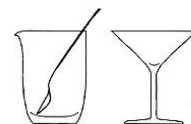
3.0 cl Tequila Cuervo
1.8 cl Bols Curaçao Triple Sec
1.2 cl Bols Parfait Amour
Cherry; mint



C'est L'Amour

Daniel Nemeth: 2nd NCC/CSA 1990

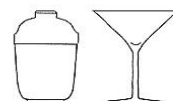
4.2 cl Tequila Cuervo
1.8 cl Bols Parfait Amour
Violette in sugar



Olympe's Bar

Daniel Pesnon: 3rd NCC/CSA 1990

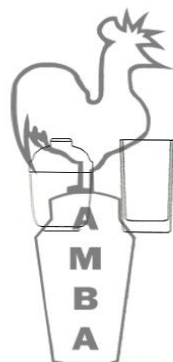
1.2 cl Absolut Vodka
0.6 cl Bols Kiwi Liqueur
1.8 cl Safari
1.8 cl Granini Banane nectar
0.6 cl Fraise syrup
Banana; mint; cherry



Pink Panther's

Raphael Bellod: 1st NLC/Seagram 1990

2.4 cl Seagram's VO Whisky
1.2 cl Bols Crème de Bananes
1.2 cl Amandes Liqueur
1.2 cl Mandarine juice
1 dash Fraise syrup
Cherry; crushed ice

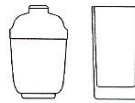


Eden Tropical

Jean-p. Contault: 3rd NLC/Seagram 1990

- 2.4 cl Seagrams VO Whisky
- 0.6 cl Bols Crème de Bananes
- 2.4 cl Pineapple juice
- 0.6 cl Lemon juice
- 1 dash Grenadine

Cherry; crushed ice

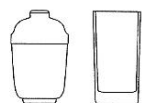


Caresse d'Été

Jacques Gridaine: 2nd NLC/CSA 1990

- 1.8 cl Tanqueray Dry Gin
- 0.6 cl Bols Blue Curaçao
- 1.2 cl Pisang Ambon
- 1.8 cl Granini Pineapple juice
- 0.6 cl Orgeat syrup

Pineapple slice; cherry

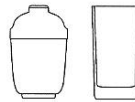


Crème D'Amour

Staphano Di Luisa: 1st NLC/CSA 1990

- 1.8 cl Absolut Vodka
- 1.2 Bols Crème de Bananes
- 0.6 cl Bols Cherry Brandy Liqueur
- 1.8 cl Granini Pineapple juice
- 0.6 cl Cream

Pineapple slice; cherry; mint



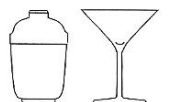
Thalassa

Pascal Cardella: 3rd NCC/

Côte d'Azur 1991

- 1.2 cl 3 Rivières White Rum
- 0.6 cl Bols Blue Curaçao
- 1.2 cl Malibu
- 3.0 cl Pineapple juice

Cherry



GERMANY

Deutsche Barkeeper Union. DBU

Kottwitzstrasse 11

2000 Hamburg - 20

Germany

Valencia

W. Johnny Hensen: 1st Euro CC 1927

Vienna

- 2.0 cl Bols Apricot Brandy Liqueur
- 2.0 cl Orange juice

Fill up with cold Champagne

Cherry

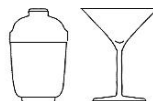


Ballgeflüster

Friedrich W. Lender: 2nd NCC 1952

- 1.0 cl Siegerts G.L. Rum
- 1.0 cl Bols Curaçao Green
- 1.0 cl Bols Apricot Brandy Liqueur
- 1.0 cl Lemon juice
- 1.0 cl Cointreau
- 1.0 cl Cusenier Orange Curaçao
- 2 dashes Bols Peach Bitter

Sugar rim



B.B.C.

Hans Schwenkel: 1st NCC 1964

- 2.4 cl Ballantine's Whisky
- 2 dashes Bols Maraschino
- 1.2 cl Bols Apricot Brandy Liqueur
- 2.4 cl Cinzano Vermouth Amaro
- 1 dash Angostura

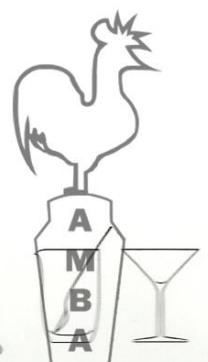
Cherry; orange peel twist



Pathetic

Rhld Kleinhubert: 3rd ICC 1965

- 1.2 cl Campari Bitter
- 2.4 cl Bols Dry Orange Curaçao
- 2.4 cl Cinzano Dry Vermouth

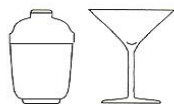




Sunrise

Hans G. Zellman: 1st NCC 1966

2.0 cl Booth's Dry Gin
1.0 cl Bols Grenadine
1.0 cl Martini Red Vermouth
2.0 cl Orange juice
Orange peel



Silver Top

H. Dohrenkamp: 1st NLC 1967

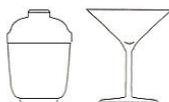
4.0 cl Bols Silver Top Dry Gin
2.0 cl Bols Curaçao Triple Sec
2 dashes Lemon juice
2 dashes Gumsyrup
Fill up with tonic water
Lemon slice



Château Sarre

Fred Friede: 1st CCP 1968 Aibes

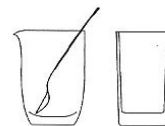
3.6 cl Stock Royal Brandy
1.2 cl Bols Crème de Bananes
1.2 cl Stock Maraschino
Cherry



Lara

Jozef Schubert: 1st NLC 1968

3.0 cl Gorbatshev Vodka
1.0 cl Bols Blue Curaçao
2.0 cl Lemon juice
1 dash Grenadine
Fill up with ginger ale
2 cherries; orange slice



Kirschblüte

Ferry Vogl: 3rd NLC 1971

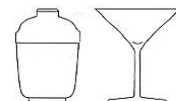
2.0 cl J&B Whisky
2.0 cl Bols Dry Orange Curaçao
2.0 cl Lemon juice
1 dash Bols Grenadine
Fill up with Champagne
Cherry; sugar rind glass



White Cap

Helmut Balla: 1st NCC 1974

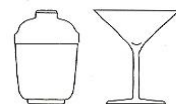
3.0 cl Keglevich Vodka
1.0 cl Bols Mocca Liqueur
1.0 cl Gilbert Porto
1.0 cl Cream
Cream on top mix (float)



5 M

Horst Jaeger: 3rd NCC 1974

1.8 cl Bacardi Rum
1.2 cl Bols Mandarine
0.6 cl Bols Crème de Bananes
0.6 cl Galliano
1 dash Grenadine
1.8 cl Cream
Vanilla sugar; Cream float on top



Baltic

Jürgen Falcke: 2nd NLC 1974

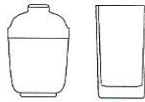
3.6 cl Finlandia Vodka
0.6 cl Bols Blue Curaçao
1.2 cl Passion fruit juice
0.6 cl Lemon juice
Fill up with orange juice
Orange slice; cherry



Pigas

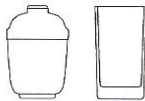
Sigi Zeitrager: 2nd NLC 1975

- 1.2 cl Bacardi Rum
 0.6 cl Bols Crème de Cacao White
 0.6 cl Amaretto di Saronno
 3.6 cl Orange juice
 1 dash Cream
 1 dash Captain Morgan Dark Rum
 Cube of sugar; orange slice

**Springtime**

Bob Haag: 3rd NLC 1976

- 2.0 cl Bacardi Rum
 3.0 cl Bols Johannisbeere Dry
 1.0 cl Grand Marnier
 3 dashes Lemon juice
 1 barspoon Grenadine
 Fill up with Schweppes tonic water
 Lemon slice; cherry

**Happy Birthday**

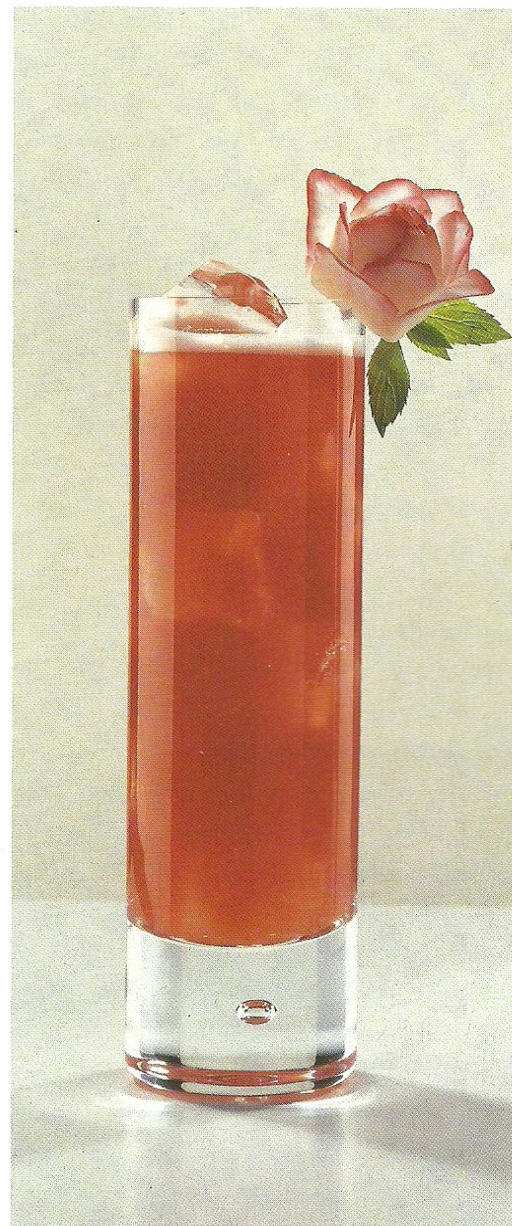
Reinhard Skrabal: 1st NLC 1977

- 4.0 cl Bols Bessenjenever
 1.5 cl Bols Dry Orange Curaçao
 1.5 cl Bacardi white rum
 1.5 cl Peach juice
 1.5 cl Pineapple juice
 Fill up with Champagne
 Cherry; lemon slice

**Herby**

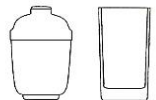
Peter Lebbe: 2nd NLC 1977

- 2.0 cl Bols Bessenjenever
 1.0 cl Bols Silver Top Dry Gin
 1.0 cl Bols Curaçao Triple Sec
 Fill up with Schweppes tonic water
 Half orange slice

**Butterfly**

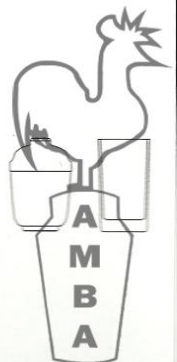
Erich Bauernfeind: 3rd NLC 1977

- 2.0 cl Bols Bessenjenever
 1.0 cl Bolskaya Vodka
 1.0 cl Bols Crème de Bananes
 2.0 cl Pineapple juice
 1 dash Frothee
 Strawberry

**Liebestraum**

Sigi Muciek: 1st NLC 1988

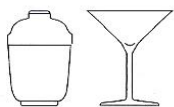
- 3.0 cl Peachtree
 3.0 cl Bols Blue Curaçao
 2.0 cl Malibu
 1.0 cl Lemon juice
 8.0 cl Pineapple juice
 Melon slice; cherry; orchid



Coronado

Norbert Noever: 1st NCC 1989

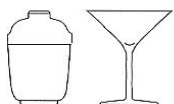
- 1.0 cl Bols Alter Weinbrand
- 1.5 cl Bols Crème de Bananes
- 1.5 cl Peachtree
- 2.0 cl Cream
- Chocolate powder



Bambino

Sam El-Sayegh: 2nd NCC 1989

- 1.0 cl Bols Alter Weinbrand
- 2.0 cl Bols Mandarine
- 1.0 cl Galliano
- 2.0 cl Cream

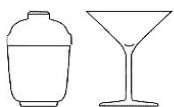


Susette

Josef Schubert: 3rd NCC 1989

- 1.0 cl Bols Blue Curaçao
- 2.0 cl Galliano
- 2.0 cl Orange juice
- 1.0 cl Cream

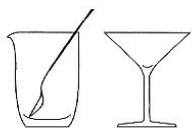
Carambole slice; cherry
Sugar rim glass



Sweet Caroline

K. Dahlmeier: 1st IBMF 1990

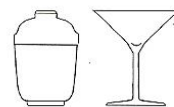
- 1.0 cl Dry Gin
- 0.5 cl Bols Red Orange Liqueur
- 2.5 cl Pêcher Mignon
- 1.0 cl Malibu
- Cherry



Yellow Kiss

Katrin Stuber: 3rd NCC 1990

- 1.0 cl Tullamore Dew Whiskey
- 2.0 cl Bols Crème de Bananes
- 1.0 cl Apricot syrup
- 2.0 cl Orange juice
- 2 cherries



Manbols

Marion Breitkopf: 1st NLC 1990

- 2.0 cl Bolskaya Vodka
- 4.0 cl Bols Mandarine
- 2.0 cl Lemon juice
- 1.0 cl Bols Grenadine

Fill up with tonic water

Mandarine slice; cherry; lemon slice

All garnish on stick over glass

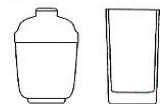


Transmission

Stefan Turchetti: 2nd NLC 1990

- 3.0 cl Bols Apricot Brandy Liqueur
- 2.0 cl Bols Red Orange Liqueur
- 8.0 cl Maracuja juice
- 6.0 cl Orange juice
- 1.0 cl Lemon juice

Carambole; cherry



Viva

Luis de Gouveia: 3rd NLC 1990

- 4.0 cl Tequila Silla
- 2.0 cl Bols Red Orange Liqueur
- 6.0 cl Maracuja juice
- 6.0 cl Orange juice
- 1.0 cl Lime juice

All ingredients together

Strawberry; carambole slice



GREAT BRITAIN

United Kingdom Bartenders Guild. UKBG
91 - 93 Gordon Road
Harborne
Birmingham B17 9HA
Great Britain

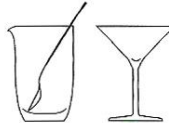
Sonny Boy

F. Strobl: 1st NCLC 1930 London
3.0 cl Bols Peach Liqueur
3.0 cl Crème de Orange
2 dash Angostura
Fill up with Champagne



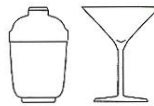
Chocolate Soldier

P.J. Cook: 1st EUCC 1949 Torquay
2.0 cl Martell Cognac
2.0 cl Bols Crème de Cacao
2.0 cl Noilly Prat Dry Vermouth
2 dashes Orange bitter



L'Aperitif

R.J.B. Thompson: 2nd ICC 1958
3.0 cl Beefeater Dry Gin
1.5 cl Bols Crème de Noyaux
1.5 cl Lemon juice
3 dashes Grenadine



Green Garter

William Maver: 1st NCC 1963
1.5 cl Gordon's Dry Gin
1.5 cl Bols Green Curaçao
1.5 cl Martini Dry Vermouth
1.5 cl Schweppes Lemon squash
2 dashes Frothee
Cherry



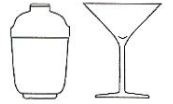
Dawn Kiss

Eddie Thurlow: 3rd NCC 1967
2.0 cl Bols Silver Top Dry Gin
2.0 cl Punt e Mes
2.0 cl Strega
1 dash Roses Lime juice
Orange twist



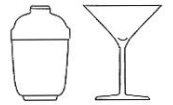
Ross Royal

Brian Ruddy: 2nd NCC 1969
2.0 cl Courvoisier Cognac
2.0 cl Bols Crème de Bananes
2.0 cl Royal Mint Chocolate



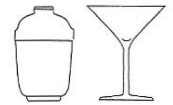
Everton Blue

Roger Metcalf: 1st NCC 1973
1.5 cl Gilbey's Dry Gin
1.5 cl Bols Blue Curaçao
1.5 cl Bols Crème de Bananes
1.5 cl Cream
On top: 1 dash Grenadine; grated chocolate
1 dash lemon juice



Ginny

Liam Bell: 3rd ICC 1984
2.0 cl Beefeater Dry Gin
1.0 cl Bols Apricot Brandy Liqueur
1.0 cl Martini Dry Vermouth
2.0 cl Lemon juice
1 dash Frothee
Lemon peel



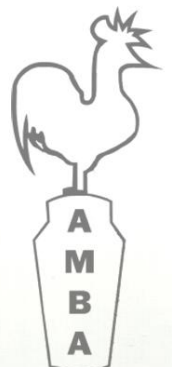
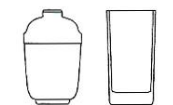
White Heather

Rodney Brock: 3rd ICC 1984
1.2 cl Famous Grouse Whisky
1.2 cl Bols Crème de Bananes
1.2 cl Bols Crème de Cacao
2.4 cl Cream
Nutmeg



Lamoone

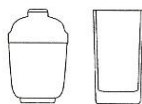
Mario Castiglione: 1st NLC 1984
2.0 cl Famous Grouse Whisky
2.0 cl Bols Crème de Bananes
2.0 cl Noilly Prat Dry Vermouth
1 dash Lime juice
Fill up with soda water
Lime slice
Green sugar-rim glass



Yeoman's Passion

Brian Page: 2nd ILF 1986

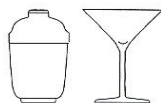
- 1.2 cl Beefeater Dry Gin
- 1.2 cl Pisang Ambon
- 0.6 cl Martini Dry Vermouth
- 3.0 cl Passion fruit juice
- Lemon slice; banana; crushed ice



Glavya Gleam

Peter Driscoll: 1st NCC 1987

- 2.4 cl Glavya Liqueur
- 1.2 cl Bols Dry Orange Curaçao
- 2.4 cl Lemon juice
- Orange slice



Napoleon's Nightcap

Buchanan Aitken: 1st NCC 1987

- 1.8 cl Courvoisier Cognac
- 1.8 cl Bols Crème de Cacao
- 1.2 cl Bols Crème de Bananes
- 0.6 cl Bols Teardrop Crème de Menthe
- 0.6 cl Cream



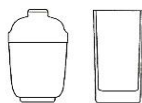
Grated chocolate

Shake menthe and cream, and float on top of drink

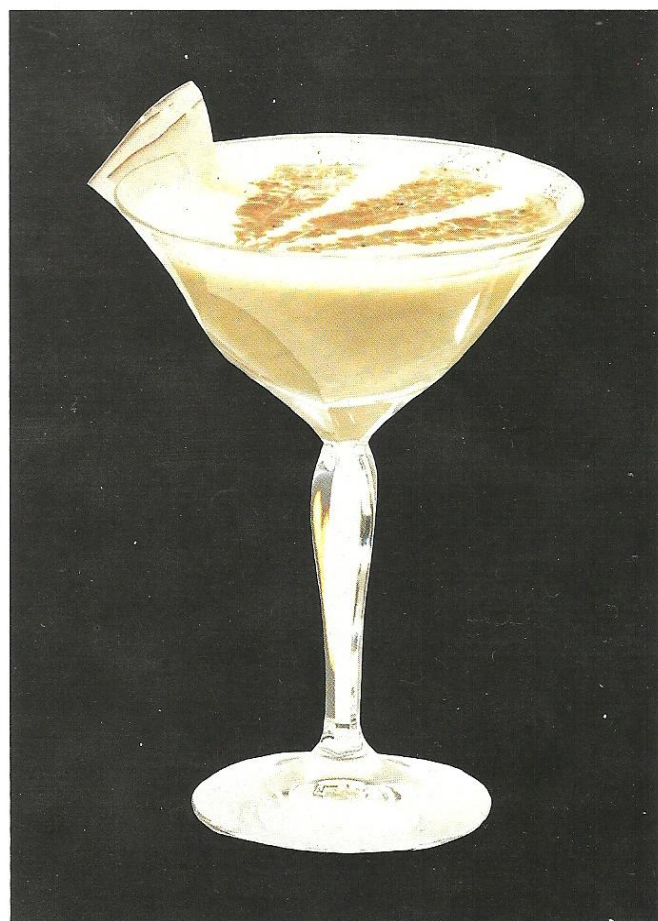
Glavyapri

Stuart Mackenzie: 1st NLC 1987

- 0.85 cl Glavya Liqueur
- 0.85 cl Bols Apricot Brandy Liqueur
- 4.25 cl Orange juice
- 1 dash Phillips Grenadine
- 1 dash Frothee



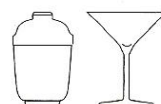
Orange spiral; orange slice; cherry



White Orbit

George Liddle: 3rd ICC 1990

- 1.8 cl Glavya Liqueur
- 1.2 cl Bols Crème de Cacao White
- 1.2 cl Midori
- 1.8 cl Cream



Cherry; orange peel; lime slice

HOLLAND

Nederlandse Bartenders Club. NBC

Jan Schriverstraat 1

1135 HW Edam

Holland

Top Hat

Theo Rijken: 3rd EUCC 1948 Torquay

- 4.0 cl Booth's Orange Gin
- 2.0 cl Bols Apricot Brandy Liqueur
- 2 dashes Grenadine
- 1 dash Lemon juice

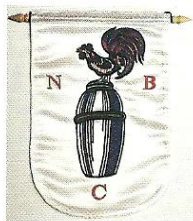


Cherry

Nanja Manis

Chr. Voskuilen: 3rd ICC 1951

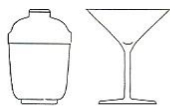
- 1.8 cl Bols Silver Top Dry Gin
- 1.8 cl Vieille Cure
- 1.8 cl Cointreau
- 0.6 cl Cream



Wonder Night

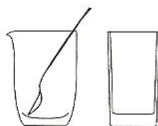
Johnnie Bax: 1st NCC 1951

- 2.0 cl Dry Gin
 2.0 cl Bols Curaçao Triple Sec
 2.0 cl Bols Mandarine
 1 dash Bols Green Curaçao

**Don Quichotte**

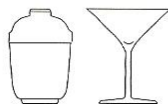
Dick van 't Oever: 1st Rijn CC 1952

- 2.0 cl Bols Silver Top Dry Gin
 2.0 cl Bernardine
 1.0 cl Grenadine
 1.0 cl Bols Cherry Brandy Liqueur
 Fill up with Champagne

**Bazooka NR.2**

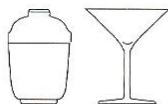
A. Bouten: 2nd Rijn CC 1952

- 1.5 cl Bols Silver Top Dry Gin
 1.5 cl Cherry Heering
 1.5 cl Vieille Cure
 1.5 cl Orange juice
 Pineapple slice

**Close Your Eyes**

Jimmy Henze: 1st NCC 1952

- 2.0 cl Bols Silver Top Dry Gin
 2.0 cl Prunelle Green
 1.0 cl Vieille Cure
 1.0 cl Hesp Egg-nog
 Cherry

**Green Velvet**

R.R. Henze: 2nd NCC 1952

- 1.5 cl Bols Silver Top Dry Gin
 1.5 cl Bols Forbidden Fruit
 3.0 cl Bols Prunelle

**Sun Beam**

Chr. Voskuilen: 3rd NCC 1952

- 2.4 cl Bols Silver Top Dry Gin
 3.0 cl Cusenier Orange
 1 dash Bols Grenadine
 1 dash Lime juice
 Cherry

**Long Joe**

J. van der Horst: 3rd NLC 1952

- 1.0 cl Bols Silver Top Dry Gin
 3.0 cl Bols Apricot Brandy Liqueur
 1.0 cl Cinzano Red Vermouth
 Fill up with ginger ale

**L'Ambassadeur**

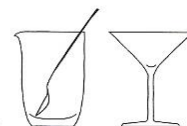
Rudy Sanders: 2nd ICC 1953

- 3.0 cl Gordon's Orange Gin
 1.5 cl Bols Crème de Bananes
 1.5 cl Cinzano White Vermouth
 1 dash Lemon juice
 Pineapple

**Bon Fire**

Eddy Peterse: 1st NCC 1953

- 1.0 cl Gordon's Orange gin
 2.0 cl Bols Apricot Brandy Liqueur
 1.0 cl Cinzano Red Vermouth
 1.0 cl Benedictine
 Cherry

**Cascade Special**

Eddy van Baren: 3rd NCC 1953

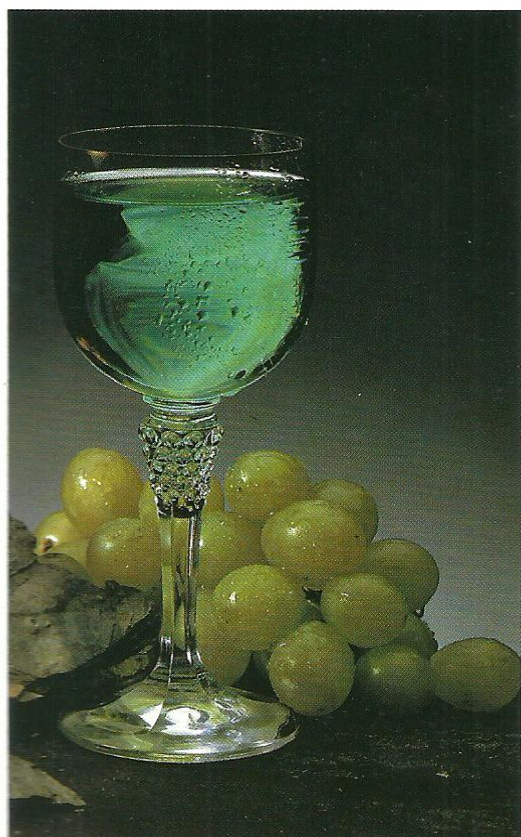
- 2.0 cl Henkes Dry Gin
 1.5 cl Bols Curaçao Triple Sec
 2.0 cl Hero Pineapple syrup
 0.5 cl Cinzano White Vermouth
 Pineapple

**Rose D'Amour**

Jan Mensonides: 2nd Hospes 1954

- 1.5 cl Bols Curaçao Triple Sec
 1.5 cl Bols Blue Curaçao
 1.5 cl Cherry Heering
 1.5 cl Lemon juice
 Cherry

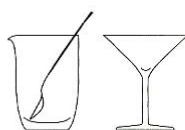




Zephyr

Jouke Eekma: 3rd Hospes 1954

- 2.5 cl Bolskaya Vodka
- 2.0 cl Bols Blue Curaçao
- 1.5 cl Bols Parfait Amour
- 1 dash Lemon juice
- Cherry



Clairon Special

Karel Slop: 1st NLC 1954

- 3.0 cl Seagram VO Whisky
- 1.5 cl Bols Dry Orange Curaçao
- 1.5 cl Cordial Médoc

Fill up with ginger ale

Orange slice

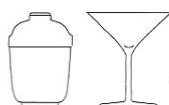


Casino D'Amsterdam

Jac. Plattescore: 1st Prix de Nation 1954 Bern

- 1.5 cl Bols Silver Top Dry Gin
- 1.5 cl Bols Curaçao Triple Sec
- 1.5 cl Cinzano White Vermouth
- 0.8 cl Kirsch
- 0.7 cl Pineapple syrup

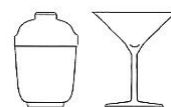
Pineapple



Quarter To Five

Karel Slop: 1st ICC Team 1955

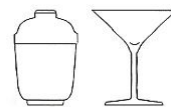
- 3.0 cl Bols Silver Top Dry Gin
- 2.0 cl Bols Kwartier voor Vijven
- 0.5 cl Bols Grenadine
- 0.5 cl Cream



Red Mouse

Fr. van der Goes: 1st ICC Team 1955

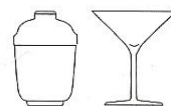
- 1.5 cl Calvados Busnel
- 1.5 cl Bols Bernardine
- 1.5 cl Martini White Vermouth
- 1.5 cl Frambozen Liqueur



Sun Pearl

L. Bootsman: 1st ICC Team 1955

- 1.5 cl Bols Silver Top Dry Gin
- 1.5 cl Bols Prunelle
- 1.5 cl Bols Dry Orange Curaçao
- 1.5 cl Pineapple juice



Friendship

G. Laanen: 1st NCC 1956

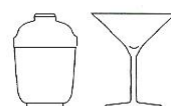
- 1.5 cl Bols Silver Top Dry Gin
- 3.0 cl Bols Dry Orange Curaçao
- 1.5 cl Lemon squash



Eicha

P.J. de Visser: 2nd NCC 1956

- 1.8 cl Bolskaya Vodka
- 0.6 cl Bols Maraschino
- 1.2 cl Bols Peach Liqueur
- 1.8 cl Lemon squash



Butterfly

A. de Visser: 3rd NCC 1956

- 2.0 cl Bolskaya Vodka
- 2.0 cl Bols Curaçao Triple Sec
- 1.0 cl Bols Blue Curaçao
- 1.0 cl Squash



Saskia

M. Klijndijk: 1st SAS-CC 1956

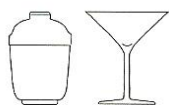
- 2.0 cl Bolskaya Vodka
- 2.0 cl Drambuie
- 1.5 cl Cointreau
- 1.5 cl Cherry Heering



Philishake II

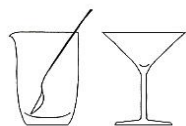
H. Brinkman: 2nd SAS-CC 1956

- 2.0 cl Bols Sloe Gin
 2.0 cl Bols Curaçao Triple Sec
 1.0 cl Hero Strawberry
 1.0 cl Cherry Heering

**Green Door**

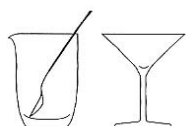
J. van Berkel: 3rd NCC 1957

- 2.0 cl Curtis Dry Gin
 2.0 cl Bols Green Curaçao
 1.0 cl Bols Curaçao Triple Sec
 0.5 cl Lemon juice
 Cherry

**Laura's Touch**

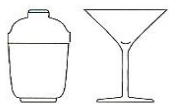
John Soepnel: 2nd NCC 1959

- 2.0 cl St. James Rum
 1.0 cl Bols Apricot Brandy Liqueur
 2.0 cl Carpano Vermouth
 1.0 cl Hiram Walker Whiskey

**Als't Effe Kan**

Chr. Voskuilen: 3rd NCC 1962

- 3.0 cl Pushkin Vodka
 1.5 cl Bols Crème de Bananes
 1.5 cl Bols Apricot Brandy Liqueur
 1 dash Pineapple juice

**Bon Bon**

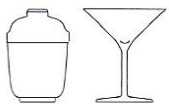
A. Smits: 1st NCC 1963

- 2.0 cl Rynbende Rum
 2.0 cl Bols Crème de Cacao
 2.0 cl Rynbende Vieux

**Pablo**

L. Monsanto: 3rd NCC 1963

- 2.0 cl Old Grand-Dad Whiskey
 2.0 cl Bols Maraschino
 2.0 cl Bols Apricot Brandy Liqueur
 1 dash Remy Martin Cognac
 1 dash Bols Persico
 1 dash Roses Lime juice
 1 dash Pommeranz red

**Pizzicato**

Fr. Vile: 1st NLC 1963

- 4.5 cl Bolskaya Vodka
 0.5 cl Bols Teardrop Crème de Menthe
 0.5 cl Roses Lime juice
 0.5 cl Lemon juice

Fill up with Fanta

Orange slice; lemon slice



Europa Cup

G. Mudde: 2nd NLC 1963

- 2.0 cl Bols Silver Top Dry Gin
- 2.0 cl Bols Crème de Bananes
- 2.0 cl Bols Bernardine

Fill up with Fanta

Fresh fruit



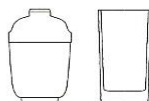
Hooge Vuursche

G. van der Kuinder: 3rd NLC 1963

- 4.0 cl Bols Silver Top Dry Gin
- 2.0 cl Bols Crème de Cacao
- 3 dashes Bols Dry Orange Curaçao

Egg

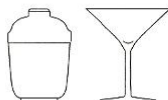
Cream; nutmeg



Dolfino

Dolf Meijeren: 2nd NCC 1964

- 3.0 cl Asbach Uralt
- 1.0 cl Bols Crème de Cacao
- 0.5 cl Campari Bitter
- 1.5 cl Martini White Vermouth
- 1 dash Pommeranz



Mermaid's Dream

Fr. Kieckens: 2nd NCC 1965

- 1.5 cl Old Grand-Dad Whiskey
- 3.0 cl Bols Oragnac
- 1.5 cl Martell Cognac
- 1 dash Martini Dry Vermouth

Orange peel



Hij Zij

Luc Monsanto: 1st NLC 1965

- 2.0 cl Bolskaya Vodka
- 2.0 cl Bols Crème de Cacao
- 2.0 cl Sky Cream

1 dash Lime juice

Fill up with Victoria water

Lemon slice; orange slice



Sans Souci

G. Rietveld: 2nd NLC 1965

- 4.0 cl Bols Dry Orange Curaçao
- 1 dash Lime juice
- 1 dash Bolskaya Vodka

Fill up with Seven-Up



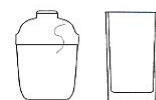
Sunrise Sling

J.H. Paanakker: 3rd NLC 1965

- 2.0 cl Bols Silver Top Dry Gin
- 2.0 cl Bols Apricot Brandy Liqueur
- 2.0 cl Bols Sky Cream

Fill up with Seven-Up

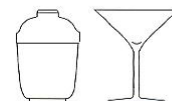
Cherry; orange slice



Derby

A.J. Bregten: 1st NCC 1966

- 4.5 cl Martell Cognac
- 0.75 cl Bols Crème de Cacao White
- 0.75 cl Grand Marnier



Concha

J.G. van Hagen: 8th ICC 1967

- 2.0 cl Ballantine's Whisky
- 3.0 cl Bols Blue Curaçao
- 1.0 cl Cinzano White Vermouth

Lemon peel; squeeze lemon peel

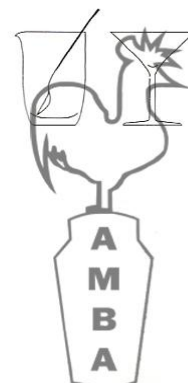


Sammy

Luc Monsanto: 3rd NCC 1967

- 3.0 cl Martell Cognac
- 3.0 cl Bols Crème de Cacao
- 1 dash Roses Lime juice
- 1 dash Captain Morgan Rum

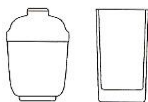
Cherry



Bolzora

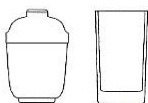
D. Meijeren: 1st NLC 1967

1.5 cl Bolskaya Vodka
 1.5 cl Bols Crème de Cacao
 1.0 cl Bols Bernardine
 2 dashes Lime juice
 Fill up with Spa water

**Gorilla**

Chr. Voskuilen: 2nd NLC 1967

2.0 cl Bols Silver Top Dry Gin
 1.0 cl Bols Apricot Brandy Liqueur
 0.5 cl Borrica Rum
 1 dash Lime juice
 2.0 cl Orange juice
 Fill up with Seven-Up

**Tell It To The Navy**

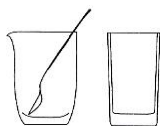
Dick van Dijk: 3rd NLC 1967

2.0 cl Forester Whiskey
 2.0 cl Bols Apricot Brandy Liqueur
 2.0 cl Bols Crème de Mocca
 1 dash Appleton's White Rum
 Fill up with Sprite
 Cherry

**Golden Skyway**

J.A. Kokken: 2nd NLC 1968

1.0 cl Beefeater Dry Gin
 2.0 cl Bols Apricot Brandy Liqueur
 1.5 cl Bols Dry Orange Curaçao
 0.5 cl Cinzano Bitter
 1.0 cl Lemon juice
 1 dash Frothee
 Fill up with Sprite
 Cherry; orange slice

**Calypso**

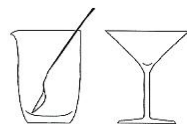
Dick Sr Zeegers: 1st NCC 1969

2.0 cl Booth's Dry Gin
 2.0 cl Bols Dry Orange Curaçao
 2.0 cl De Kuyper Curaçao White
 1 dash Lemon juice
 3 drops of grenadine in the glass

**Gold Carp**

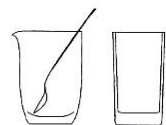
Fr. Kieckens: 2nd NCC 1969

1.5 cl Sauza Tequila
 1.5 cl Bols Apricot Brandy Liqueur
 1.5 cl Old Grand-Dad Whiskey
 1.5 cl Martini White Vermouth

**Stranger**

Jan Mensonides: 1st NLC 1969

2.0 cl Squires Dry Gin
 2.0 cl Bols Crème de Cacao
 2.0 cl Tia Maria
 Fill up with Schweppes ginger ale

**Diekirch '69**

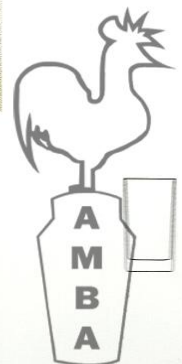
J. van der Heyden: 2nd NLC 1969

1.5 cl Bolskaya Vodka
 3.0 cl Bols Sky Cream
 1.5 cl Ballantine's Whisky
 Fill up with Schweppes ginger ale
 Orange slice

**Blinkert**

B. Faber: 3rd NLC 1969

2.0 cl Bols Sloe Gin
 3.0 cl Bols Cherry Brandy Liqueur
 1.5 cl Ballantine's Whisky
 Fill up with Seven-Up
 Orange slice



Good-Bye

Jimmy Henze: 1st NLC 1970

3.0 cl Black & White Whisky

1.5 cl Bols Half & Half

1.5 cl Duff Gordon Dry Sherry

Fill up with Sprite

Cherry; mandarine slice



Nana

J. de Jong: 2nd NLC 1970

2.0 cl Gilbey's Dry Gin

2.0 cl Bols Crème de Cacao

2.0 cl Cinzano Red Vermouth

1 dash Asbach Uralt

Fill up with Seven-Up



Old Car

W. Ubing: 2nd NCC 1971

2.0 cl Rynbende Vodka

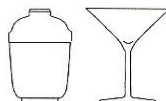
1.5 cl Bols Apricot Brandy Liqueur

1.0 cl Bols Curaçao Triple Sec

0.75 cl Lemon juice

0.75 cl Grapefruit juice

Fresh fruit



Two Seater

W. Ubing: 2nd NBCC 1971

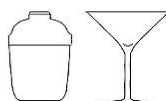
2.0 cl Rynbende Vodka

1.5 cl Bols Apricot Brandy Liqueur

1.0 cl Bols Curaçao Triple Sec

0.5 cl Orange juice

0.5 cl Grapefruit juice



Jumbols

J. van der Zeijst: 1st NLC 1971

2.0 cl Forester Whiskey

2.0 cl Bols Curaçao Triple Sec

2.0 cl Bols Apricot Brandy Liqueur

Fill up with Schweppes ginger ale

Orange slice



Mizzi

W.K. Bartos: 2nd NLC 1971

3.0 cl Bols Advokaat

1.5 cl Bols Blue Curaçao

1.5 cl Tia Maria

Fill up with Sinas

Cherry



Nieuw Vennep Special

A.J. van Vugt: 3rd NLC 1971

3.0 cl Bols Sloe Gin

3.0 cl Tia Maria

3 dash Bols Crème de Bananes

Fill up with dry ginger ale

Lemon peel; cherry



Twenny

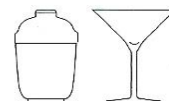
Karel Remmerswaal: 1st NCC 1972

2.0 cl Cossack Vodka

1 dash Bols Apricot Brandy Liqueur

2.0 cl Kahlua

2.0 cl Cointreau



Cousin

George Neef: 1st NLC 1973

2.0 cl Bols Silver Top Dry Gin

2.0 cl Bols Apricot Brandy Liqueur

2.0 cl Bols Maraschino

Fill up with Schweppes ginger ale

Orange slice



Golden Beauty

Jan Mensonides: 1st NCC 1975

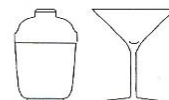
1.0 cl Martell Cognac

2.0 cl Bols Apricot Brandy Liqueur

2.0 cl Bols Persico

1.0 cl Pineapple juice

Cherry



Duke II

Karel Ruiter: 2nd NCC 1977

1.5 cl Beefeater Dry Gin

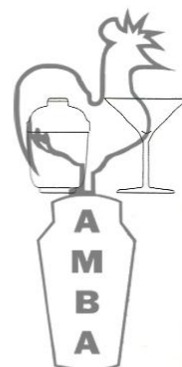
1.5 cl Bols Apricot Brandy Liqueur

1.5 cl Galliano

1.5 cl Pineapple juice

1 dash Grenadine

Cherry



Misty-Italian

Th. Klink: 3rd NCC 1977

1.5 cl Bols Crème de Cacao
3.0 cl Galliano
1.5 cl Cream



Stupid Cupid

Ron Busman: 1st NLC 1979

3.0 cl Borzoi Vodka
2.0 cl Bols Parfait Amour
1.0 cl Bols Mandarine
3 dashes Lime juice

Fill up with Dittmeyer's orange juice
Mandarine

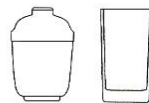


You Never Can Tell

J.C. Schilpp: 3rd NLC 1979

3.5 cl Don Q Rum
1.0 cl Bols Crème de Bananes
1.5 cl Galliano

Fill up with orange juice
Cherry

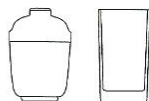


Jungle juice

Ron Busman: 2nd ILC 1980

1.5 cl Beefeater Dry Gin
1.0 cl Bols Mandarine
3.0 cl Pisang Ambon
3 dashes Lemon juice
6.0 cl Orange juice

Pineapple slice; cherry



Misja

John Engelsman: 3rd ICC 1980

2.0 cl Bols Silver Top Dry Gin
2.0 cl Smirnoff Vodka
2.0 cl Tio Pepe Sherry
2 dashes Lime juice



Golden Delicious

S.A. Constantine: 3rd NLC 1980

2.5 cl H. Bannister Whisky
3.0 cl Bols Apricot Brandy Liqueur
0.5 cl Lemon juice

Fill up with B3 apple juice
Apple slice; lemon peel

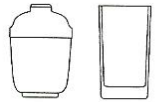


Banana Split

Willem Schlagwein: 1st NBLC 1981

2.0 cl Appleton White Rum
2.0 cl Bols Crème de Bananes
1.0 cl Bols Maraschino
1 dash Frothee

Fill up with orange juice
Cherry; cucumber

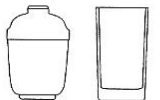


Bolster

Nico Uitenbroek: 2nd NBLC 1981

2.0 cl Sake Fukusume
2.0 cl Bols Cherry Brandy Liqueur
1.5 cl Bols Persico
1 dash Frothee

Fill up with orange juice
Orange slice; lychee

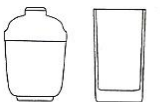


Apricot Dandy

Ron Busman: 3rd NBLC 1981

2.0 cl Bootz White Rum
2.0 cl Bols Apricot Brandy Liqueur
2.0 cl Bols Crème de Bananes
1 dash Grenadine

Fill up with apricot nectar
Fresh fruit

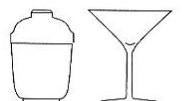


Milord

Emiliano Thodé: 1st NCC 1981

1.0 cl Eristoff Vodka
1.5 cl Bols Crème de Cacao White
2.0 cl Dolfi Fraise des Bois
1.5 cl Lemon juice
1 dash Frothee

Cherry

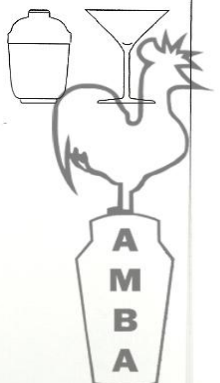


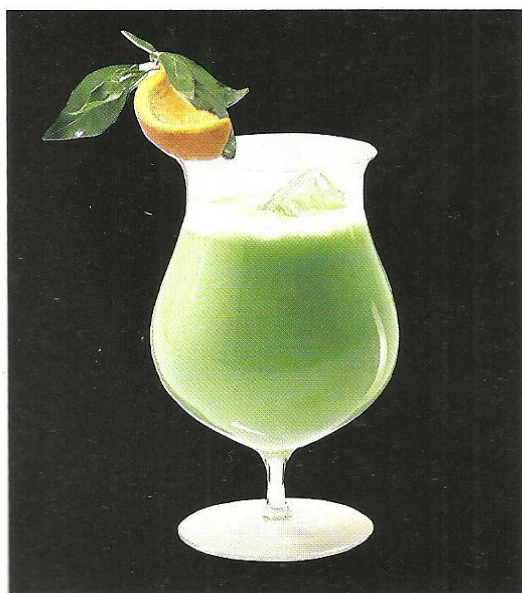
Little Miss Emotion

Ron Busman: 2nd NCC 1981

1.0 cl Bols Frambozenbrandewijn
3.0 cl Campari Cordial
3 dashes Bols Parfait Amour
2.0 cl Guava juice
1 dash Lemon juice

Cherry

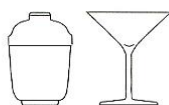




Pistache

Ron Busman: 2nd NCC 1982

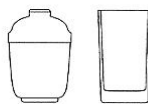
- 2.0 cl Bols Persico
- 2.0 cl Pisang Ambon
- 2.0 cl Cream
- Cherry; orange peel



Rose Sip Cooler

Emiliano Thodé: 2nd NLC 1984

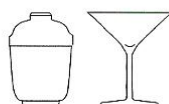
- 1.0 cl Bols Frambozenbrandewijn
- 3.0 cl Henkes Rose Sip
- 2.0 cl Maracuja juice
- 5 dashes Frangelico
- 1 dash Frothee
- Fill up with Spa lemon
- Pineapple; strawberry



Dome

J.G. van Hagen: 2nd ICF 1985

- 1.5 cl Bols Crème de Cacao White
- 1.5 cl Dolfi Fraise des Bois
- 1.5 cl Roses Lime juice
- 1.5 cl Cream
- Strawberry



Leche de Pantera

J.A. Kortlevers: 1st NCC 1985

- 1.5 cl Gordon's Dry Gin
- 1.0 cl Bols Crème de Bananes
- 1.5 cl Lajay Lagout Cassis
- 0.5 cl Cream
- 0.5 cl Mango juice
- Cherry



Kika

H. van der Sluis: 3rd NCC 1985

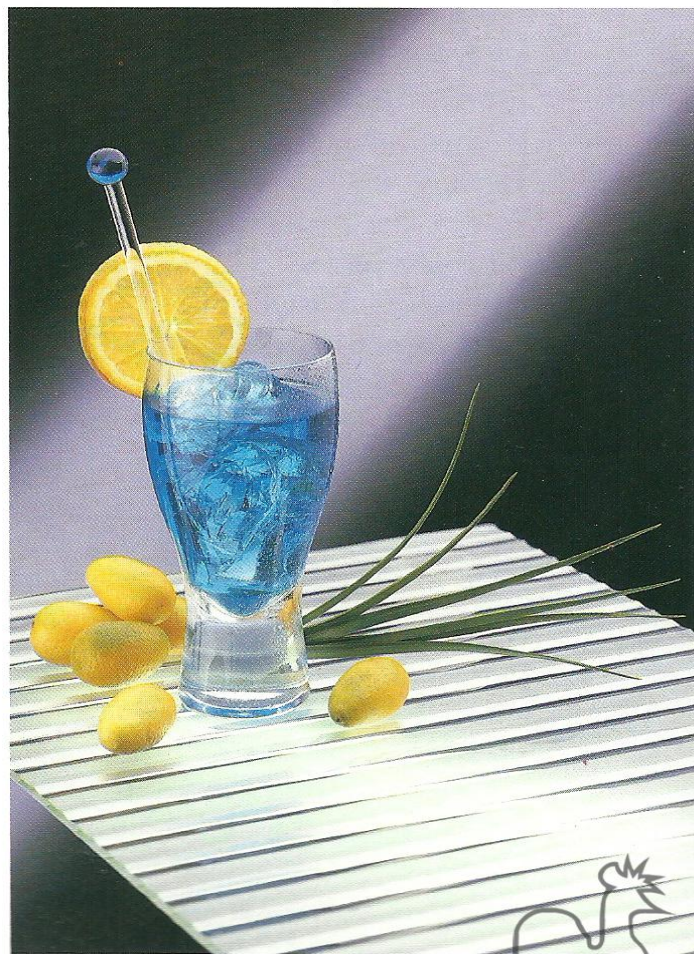
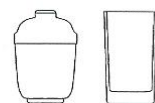
- 1.0 cl Pisang Ambon
- 1.0 cl Bols Persico
- 2.0 cl Grand Marnier
- 2.0 cl Cream
- Orange peel; kiwi; cherry



Bodega Blues

H. van der Sluis: 2nd NLC 1985

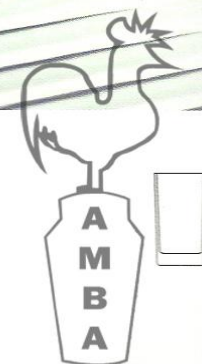
- 1.0 cl Bolskaya Vodka
- 1.0 cl Bols Persico
- 2.0 cl Midori Liqueur
- 2 dashes Passion fruit juice
- Fill up with Minute Maid orange juice
- Melon; kiwi; cherry



Côte Fleurie

J.G. van Hagen: 3rd ILF 1986

- 4.8 cl Saint James Rum
- 1.2 cl Bols Blue Curaçao
- 1 dash Pisang Ambon
- Fill up with bitter lemon
- Orange slice; 2 cherries



Mandarito

H. van Olffen: 1st NCC 1986

- 1.0 cl Bols Mandarine
 3.0 cl Mata Hari Passion
 1.0 cl Orange juice
 1 dash Passion fruit juice
 1 dash Mango juice

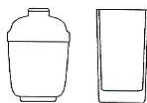
**Peachy Keen**

Brigit Geraci: 1st NLC 1986

- 1.5 cl Bols Frambozenbrandewijn
 0.5 cl Bols Crème de Bananes
 2.0 cl Malibu
 2.0 cl Peach nectar
 1 dash Passion fruit juice

Fill up with soda water

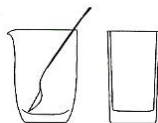
Cherry

**Banana Special**

A. Beenen: 2nd NLC 1986

- 1.0 cl Cognac Joseph Guy
 2.0 cl Bols Advocaat
 3.0 cl Bootz Banaan Green

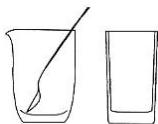
Fill up with orange juice

**Favola**

W. Schlagwein: 3rd NLC 1986

- 2.5 cl Santiago White Rum
 1.5 cl Bols Blue Curaçao
 1.5 cl Marimba
 1 dash Frothee

Fill up with orange juice

**Double Trouble**

J. Kortlevers: 3rd NCC 1987

- 2.5 cl Bols Frambozenbrandewijn
 1.5 cl Appleton's White Rum
 1.0 cl Passion fruit juice
 1.0 cl Pineapple juice

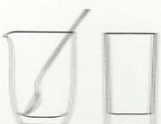
Orange slice; raspberry

**Irish Blossom**

A. van Vugt: 1st NILC 1987

- 3.0 cl John Jameson Whiskey
 3.0 cl Bols Dry Orange Curaçao
 1 dash Mango syrup

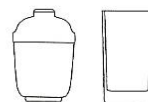
Fill up with bitter orange

**Betsy**

P.L. Jansen: 2nd NILC 1987

- 2.0 cl John Jameson Whiskey
 2.0 cl Bols Dry Orange Curaçao
 1.5 cl Bols Crème de Bananes
 1 dash Cocos syrup

Fill up with passion fruit juice

**Labyrinth**

J. Opperman: 3rd NILC 1987

- 2.0 cl John Jameson Whiskey
 2.0 cl Bols Advocaat
 2.0 cl Bols Kiwi Liqueur

Fill up with Seven-Up

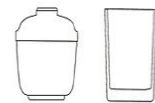
**Salim**

A. Lamrani: 1st NLC 1988

- 3.0 cl Tanqueray Dry Gin
 1.0 cl Bols Crème de Bananes
 1.0 cl Southern Comfort
 1.5 cl Pineapple juice

Fill up with orange juice

Mint; cherry; orange slice

**Ruffles Design**

H. van Olffen: 3rd NLC 1988

- 3.0 cl Bootz Vodka
 2.0 cl Bols Kiwi Liqueur
 1.0 cl Pisang Ambon
 5 dashes Passion fruit juice

Fill up with Spa orange

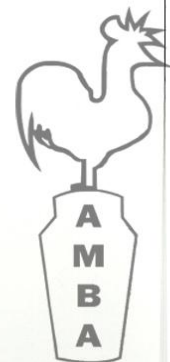
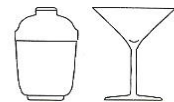
Melon; cucumber; orange slice

**Simpatico**

Emiliano Thodé: 3rd NCC 1989

- 1.8 cl Bols Frambozenbrandewijn
 1.2 cl Bols Crème de Bananes
 1.8 cl Copacabana Passion
 1.2 cl Maracuja nectar
 1 dash Peach nectar

Lime; cherry; mint



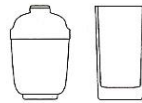
Booooloo

Brigit Geraci: 3rd NLC 1989

- 2.0 cl Absolut Vodka
- 1.0 cl Bols Frambozenbrandewijn
- 1.0 cl Malibu
- 2.0 cl Mango juice
- 1.0 cl Tropicax syrup

Fill up with Cassis Royal Club

Cherry



Zagoskin

P.L. Jansen: 1st NCC 1991

- 1.5 cl Bols Sloe Gin
- 2.0 cl Bols Peach Liqueur
- 2.0 cl Pineapple juice
- 1.0 cl Guava juice
- 0.5 cl Lychee syrup

Lychee; cherry, pineapple leaves

Orange peel



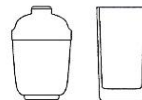
Picke Rose

P.J. Warmerdam: 2nd NLC 1991

- 2.5 cl Bols Crème de Bananes
- 2.0 cl Bols Apricot Brandy Liqueur
- 1.5 cl Monin Orgeat Syrup
- 1 dash Frothee

Fill up with Fanta Cassis

Lychee; pineapple slice

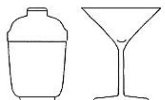


Boca Chica

N. Homeijer: 2nd NCC 1991

- 1.0 cl Pisang Ambon
- 1.0 cl Malibu
- 1.5 cl Coysky Vodka
- 3.0 cl Guava nectar
- 0.5 cl Passion fruit syrup

Cherry; mint



HUNGARY

Section of the Barmen of Hungary. SBH

c/o Hungarhotels

Petőfi Sándor u. 14

1052 Budapest

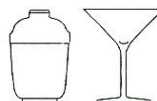
Hungary

Saturnus

Atilla Kotai: 1st NCC 1972

- 0.75 cl Dry Gin
- 1.5 cl Bols Crème de Bananes
- 0.75 cl Cinzano White Vermouth
- 3.0 cl Orange juice

Cherry

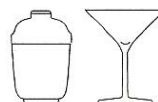


Golden Oriole

Karoly Bodis: 1st NCC 1982

- 1.5 cl Bacardi Rum
- 1.5 cl Bols Advokaat
- 1.5 cl Amaretto di Saronno
- 1.5 cl Cream

Almonds



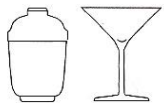
Lights of Albufeira

Atilla Kotai: 2nd NCC 1982

- 2.0 cl Johnnie Walker Whisky
- 2.0 cl Bols Crème de Bananes
- 2.0 cl Batida de Coco

1 barspoon Grenadine

Orange slice; cherry



SECTION
OF THE BARMEN
OF HUNGARY

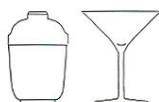


ICELAND

Bartenders Club of Iceland. BCI
P O Box 7114
127 Reykjavik
Iceland

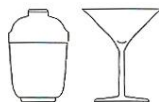
Astra Special

Robert Kristjonsson: 1st NCC 1964
3.0 cl Wyborowa Vodka
1.0 cl Bols Crème de Bananes
2.0 cl Grand Marnier
1 dash Lemon juice
Cherry



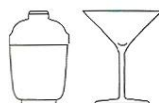
Aurora

Simon Sigurjonsson: 2nd NCC 1964
3.0 cl Wyborowa Vodka
3.0 cl Bols Parfait Amour
2 dashes Orange juice
Cherry



Northern Lights

Jonas Runolfsson: 3rd NCC 1964
3.0 cl Angelica Roots Sp.
2.0 cl Bols Teardrop Crème
de Menthe
1.0 cl Lemon juice



Arlis Cocktail

G.B. Gudmundsson: 3rd NCC 1965
1.0 cl Wyborowa Vodka
1.0 cl Bols Prunelle
2.0 cl Naranje Liqueur
2.0 cl Orange juice



Mimi

Palmi Bergman: 1st NCC 1966
2.0 cl Bacardi Rum
2.0 cl Bols Crème de Bananes
2.0 cl Cherry Heering



Saga Special

Dan Stefansson: 2nd NCC 1966
2.0 cl Vodka
1 dash Bols Crème de Bananes
2.0 cl Cointreau
2.0 cl Kahlua
1 dash Lemon juice



Comfortable

Daniel Stefansson: 1st NCC 1967
2.0 cl Bols Crème de Cacao
2.0 cl Southern Comfort
2.0 cl Lemon juice
Cherry



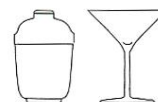
Bahamas Special

Bjarni Gudjonsson: 2nd NCC 1968
3.0 cl Bacardi Rum
1.0 cl Bols Crème de Bananes
2.0 cl Southern Comfort
1 dash Lemon juice
Cherry



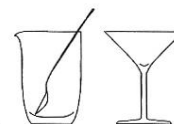
Romantica

Jor Tor Olafsson: 2nd NCC 1969
2.0 cl Stolichnaya Vodka
1.0 cl Bols Crème de Bananes
1.0 cl Cointreau
2.0 cl Cinzano Dry Vermouth



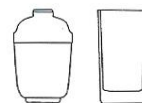
Red Russian

G. Kristjansson: 3rd NCC 1969
3.0 cl Stolichnaya Vodka
1.5 cl Bols Apricot Brandy Liqueur
1.5 cl Cherry Heering



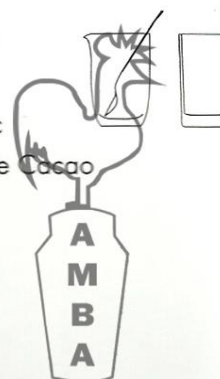
Apollo 13

Jonas Tordarsson: 1st NLC 1970
3.0 cl Bacardi Rum
2.0 cl Bols Parfait Amour
1.0 cl Bols Crème de Bananes
3 dashes Lemon juice
Fill up with Seven-Up
Cherry; lemon slice



Jorundur

Haraldur Tomasson: 2nd NLC 1970
3.0 cl Gordon's Dry Gin
1.0 cl Bols Curaçao Triple Sec
2.0 cl Marie Brizard Crème de Cacao
2 dashes Lemon juice
Fill up with Seven-Up
Cherry; lemon slice



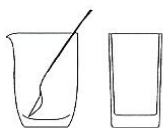
Frosty Rain

Daniel Stefansson: 3rd NLC 1970

- 2.0 cl Stolichnaya Vodka
- 2.0 cl Bols Parfait Amour
- 1 dash Bols Crème de Bananes
- 2.0 cl Cointreau
- 2 dashes Lemon juice

Fill up with Seven-Up

Cherry; lemon peel



Menace

Axelsson Gudmundur: 1st NCC 1971

- 2.25 cl Bacardi Rum
- 1.5 cl Bols Crème de Cacao
- 0.75 cl Bols Crème de Bananes
- 1.5 cl Cointreau



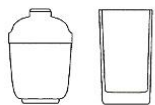
Othello

Daniel Stefansson: 1st NLC 1972

- 3.0 cl Southern Comfort
- 2.0 cl Bols Parfait Amour
- 1.0 cl Bols Crème de Bananes
- 1 dash Grand Marnier
- 1 dash Lemon juice
- 1 dash Pineapple juice

Fill up with Seven-Up

Cherry



Valdemosa

Bjarni Gudjonsson: 2nd NLC 1972

- 2.0 cl Bols Crème de Bananes
- 2.0 cl Cointreau
- 2.0 cl Marie Brizard Apry
- 1 dash Roses Lime juice

Fill up with soda water

Cherry



Polar Bahamas

Pertti Kari: 1st NLC 1974

- 2.0 cl Ron Carioca
- 0.5 cl Bols Crème de Bananes
- 1.5 cl Polar Liqueur
- 4.0 cl Pineapple juice
- 1 dash Roses Lime juice

Fill up with tonic water

Cherry; pineapple slice



Dancin

Daniel Stefansson: 2nd NCC 1979

- 3.0 cl Smirnoff Vodka
- 1 dash Bols Curaçao Triple Sec
- 1.0 cl Seagram's VO Whisky
- 2.0 cl Martini Dry Vermouth
- 1 dash Kirsberry

Lemon peel

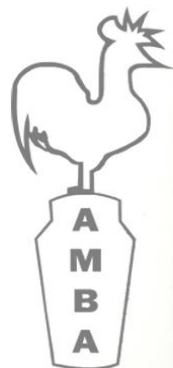
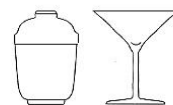


Moonlight

Ragnar Petursson: 1st NCC 1987

- 2.0 cl Finlandia Vodka
- 1.5 cl Bols Blue Curaçao
- 1.0 cl Cointreau
- 1.0 cl Martini Dry Vermouth
- 1 dash Lemon juice

Pineapple slice



IRELAND

Bartenders Association of Ireland. BVAI
Naul Hill
Naul
Co. Dublin
Ireland

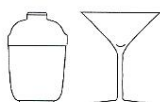
Mil-Vea

Arthur Gordon: 1st NCC 1951
3.0 cl CDC Dry Gin
1.5 cl Bols Crème de Bananes
1.5 cl St. Raphaël
1 dash Cream
Cherry



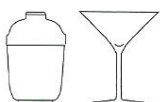
Aer Rianta

J. Kelly: 2nd NCC 1951
1.5 cl CDC Dry Gin
1.5 cl Bols Crème de Bananes
1.5 cl Martini Red Vermouth
1.5 cl Roses Lemon squash
Cherry



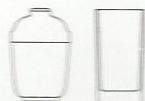
Be Careful

J. Keegan: 3rd NCC 1951
3.0 cl Gordon's Dry Gin
1.5 cl Bols Crème de Cacao
0.8 cl Bols Crème de Bananes
0.8 cl Orange juice



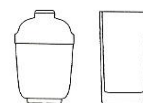
Green Isle

J. Kelly: 1st NLC 1951
3.0 cl CDC Dry Gin
3.0 cl Bols Cherry Brandy Liqueur
1 dash Bols Crème de Menthe
1 dash Frootie
Fill up with orange juice; lemon squash
Lemon slice; orange slice



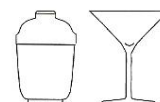
Lilac Cooler

S. Keating: 3rd NLC 1951
1.5 cl Martell Cognac
1.5 cl Bols Curaçao Triple Sec
1.5 cl Martini Red Vermouth
1.5 cl Lemon juice
Fill up with ginger ale
Lemon slice



Fixer

J. O'Farrell: 1st NCC 1955
3.0 cl Cognac
1.5 cl Bols Crème de Noyaux
0.75 cl Bols Prunelle
0.75 cl Cream



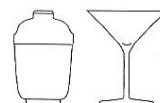
Holiday

S. Sparling: 2nd NCC 1955
2.0 cl CDC Dry Gin
3.0 cl Bols Peach Liqueur
1.0 cl St. Raphaël
Fill up with lemonade
Fresh fruit; mint



Grainne

J. Lee: 3rd NCC 1955
1.5 cl Vodka
1.5 cl Maraschino
1.5 cl Bols Crème de Bananes
1.5 cl Half lemon juice + half orange juice



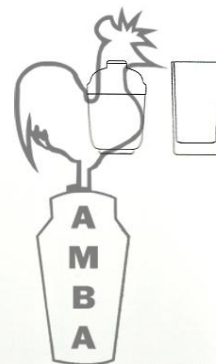
Ancient Mariner

J. Carvill: 1st NLC 1955
2.0 cl Bols Crème de Bananes
2.0 cl Irish Mist
Fill up with lemonade
Cherry



Final Edition

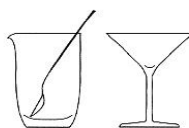
A. Gordon: 3rd NLC 1955
1.5 cl CDC Dry Gin
1.5 cl Bols Crème de Noyaux
1.5 cl Bols Crème de Bananes
1 dash Orange squash
1 dash Roses Lemon juice
1 dash Bols Grenadine
Fill up with soda water
Orange slice; cherry



Irish Ash

P. Madden: 2nd NCC 1956

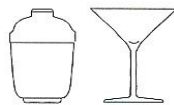
- 1.5 cl Bols Silver Top Dry Gin
- 3.0 cl Bols Apricot Brandy Liqueur
- 1.5 cl Lillet
- 1 dash Bols Crème de Noyaux



Royal Flamingo

A. Gordon: 3rd NCC 1956

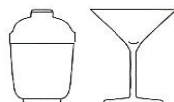
- 2.0 cl Dry Gin
- 2.0 cl Bols Crème de Bananes
- 2.0 cl Dubonnet
- 1 dash Pineapple juice
- 1 dash Lemon juice



Lucky Dip

D.J. McLaughlin: 1st NCC 1959

- 3.0 cl Wolfschmidt Vodka
- 1.5 cl Bols Crème de Bananes
- 1.5 cl Roses lemon squash
- 1 dash Frothee



Special

C. Hogan: 1st NLC 1959

- 2.0 cl Remy Martin Cognac
- 2.0 cl Bols Apricot Brandy Liqueur
- 2.0 cl Tia Maria

Fill up with ginger ale

Orange slice



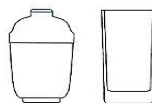
Royal Cooler

A. Gordon: 2nd NLC 1959

- 1.5 cl CDC Dry Gin
- 1.5 cl Bols Crème de Bananes
- 1.5 cl Prune Wine
- 1.5 cl Roses Lemon Squash
- 1 dash Grenadine
- 1 dash Frothee

Fill up with tonic water

Fresh fruit



Miz Miz

W. Flood: 3rd NLC 1959

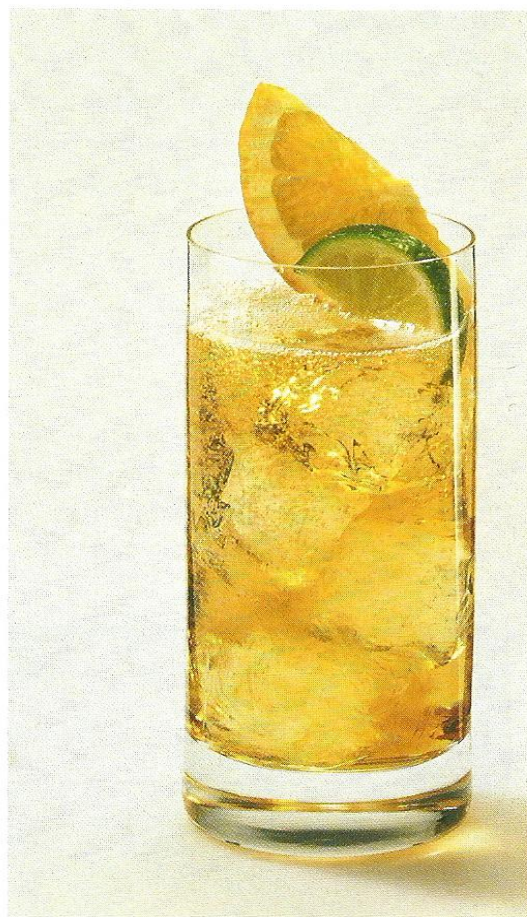
- 3.0 cl Salignac Cognac
- 3.0 cl Bols Parfait Amour
- 1 dash Frothee
- Fill up with Babycham
- Orange slice



Queen's Blossom

T. Lynch: 1st NCC 1962

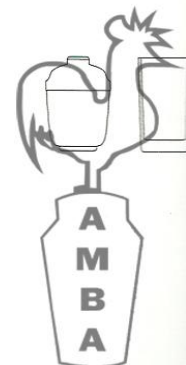
- 4.0 cl Dry Gin
- 2.0 cl Bols Crème de Bananes
- Fill up with lemonade
- Fresh fruit



No. 375

Th. Blake: 3rd NLC 1963

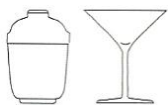
- 4.0 cl Bols Advokaat
- 2.0 cl Benedictine
- 1 dash Frothee
- Fill up with lemonade



Paddy's Special

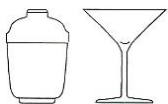
Paddy Kelly: 1st NCC 1965

3.0 cl Bisquit Cognac
 0.75 cl Bols Crème de Bananes
 1.5 cl Roses Lime juice
 1 dash Bols Dry Orange Curaçao
 1 dash Frothee
 Cherry

**Arkle**

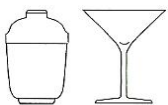
I. Williams: 3rd NCC 1965

2.0 cl Bacardi Rum
 2.0 cl Bols Crème de Bananes
 2.0 cl Grand Marnier
 1 dash Frothee
 Banana slice

**Crème de Rhum**

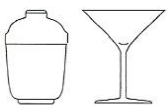
Joe Tyndall: 1st NCC 1967

2.0 cl Bacardi
 2.0 cl Bols Crème de Bananes
 2.0 cl Orange squash
 2 dashes Cream
 Cream float on top

**M.J. Special**

M. Allen: 2nd NCC 1967

1.5 cl Hine Cognac
 1.5 cl Bols Apricot Brandy Liqueur
 1.5 cl Dubonnet
 1.5 cl Orange squash
 1 dash Bols Grenadine
 1 dash Frothee

**Flying Devil**

Danny McLaughlin: 3rd NCC 1967

3.0 cl Vodka
 1 dash Bols Apricot Brandy Liqueur
 1.5 cl Lemon squash
 1 dash Orange bitters

**Golden Tang**

Chr. O'Connor: 1st NCC 1969

3.0 cl Vodka
 1.5 cl Bols Crème de Bananes
 1.5 cl Strega
 0.5 cl Orange squash

**Billy Hamilton**

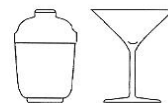
L. McDonnell: 2nd NCC 1969

2.0 cl Cognac
 2.0 cl Bols Dry Orange Curaçao
 2.0 cl Bols Crème de Cacao

**Pink Hest**

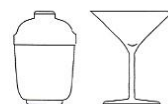
J. Doyle: 3rd NCC 1969

2.0 cl Vodka
 2.0 cl Bols Apricot Brandy Liqueur
 2.0 cl Cointreau
 1 dash Orange squash
 1 dash Cream

**Kis-Kesay**

J. Tyndall: 1st NCC 1972

3.0 cl White Rum
 1.5 cl Bols Crème de Cacao
 0.75 cl Lime juice
 0.75 cl Blackcurrant juice
 Cream on top of drink
 Orange peel

**Garryowen**

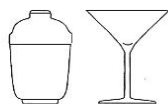
Garry Benson: 1st NCC 1973

3.0 cl John Jameson Whiskey
 1 dash Bols Crème de Bananes
 1.5 cl Galliano
 1.5 cl Roses Lime juice
 1 dash Frothee

**Sweet Paradise**

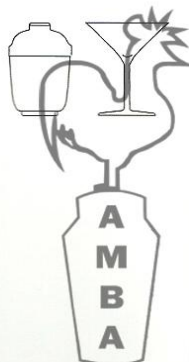
Paul McNally: 2nd NCC 1973

2.0 cl Cork Dry Gin
 2.0 cl Bols Crème de Bananes
 2.0 cl Roses Lemon Squash

**Eve**

Paddy Kelly: 3rd NCC 1973

3.0 cl Kiskade White Rum
 1.0 cl Bols Crème de Bananes
 1.0 cl Galliano
 1.0 cl Orange juice
 1 dash Frothee
 Cherry

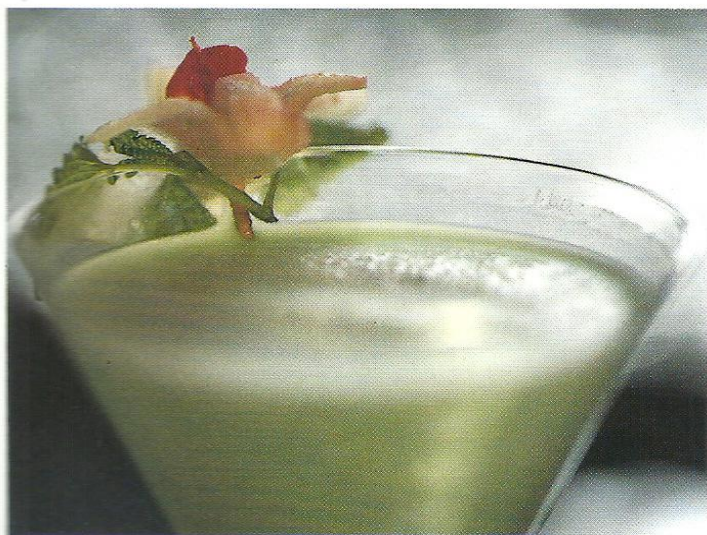
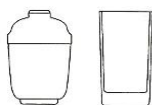


Morning Dew

Mr McLoughlin: 3rd NLC 1975

- 1.8 cl Irish Whiskey
- 1.2 cl Bols Crème de Bananes
- 0.6 cl Bols Blue Curaçao
- 2.4 cl Grapefruit juice
- 1 dash Frothee

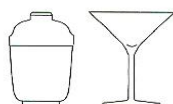
Orange slice; 2 cherries



Hineque

Peter Owens: 2nd NCC 1976

- 4.0 cl Hine Cognac
- 1 dash Bols Crème de Bananes
- 2.0 cl Lemon squash
- 1 dash Frothee



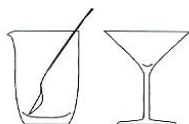
Galway Grey

Billy Connaughton: 1st NCC 1980

- 2.0 cl Vodka
- 1.0 cl Bols Crème de Cacao
- 1.0 cl Cointreau
- 2.0 cl Lime juice

Float cream on top

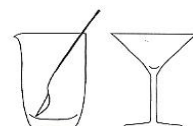
Orange peel



Rose Bird

Frank O'Reilly: 1st NCC 1980

- 3.0 cl Courvoisier Cognac
- 1.5 cl Bols Apricot Brandy Liqueur
- 1.5 cl Bols Crème de Bananes
- Dash of orange



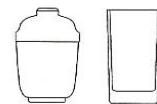
Irish Kiss

Billy Roche: 1st ILF 1981

- 1.8 cl Kiskadee White Rum
- 1.2 cl Bols Crème de Bananes
- 3.0 cl Grapefruit juice
- 1 dash Frothee
- 1 dash Grenadine

Crushed ice

Orange slice; cherry



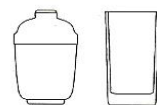
Blue Moon

Johnny Johnston: 1st ILC 1982

- 2.4 cl Dry Gin
- 1.2 cl Bols Blue Curaçao
- 1.2 cl Cointreau
- 1.2 cl Pineapple juice

Fill up with Schweppes tonic water

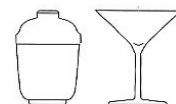
Cherry; pineapple slice



Lucky Thirteen

Ivor Williams: 1st NCC 1982

- 3.0 cl Kiskadee White Rum
- 1.5 cl Bols Crème de Bananes
- 1.5 cl Bols Crème de Noyaux
- 2 dashes Bols Apricot Brandy Liqueur
- Cream flavoured with the Apricot Liqueur
- Float cream on top



Scarlet Lady

J. Mahon: 1st NCC 1983

- 4.5 cl Huzzar Vodka
- 0.75 cl Bols Cherry Brandy Liqueur
- 0.75 cl Tia Maria

Float fresh cream on top



ITALY

Associazione Italiana Barmen e Sostenitori. AIBES
Via Baldissera 2
20129 Milano
Italy

Black and White

O. Luminari: 1st ICC 1951
2.0 cl Hennesy Cognac
2.0 cl Bols Curaçao Triple Sec
2.0 cl Cream



Blue Bell

Orlando Luminari: 3rd ICC 1953
3.6 cl Vodka
0.6 cl Bols Parfait Amour
1.8 cl Cointreau



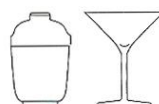
Conca D'Or

Guiseppe Neri: 1st ICC 1955
3.0 cl Gordon's Dry Gin
0.75 cl Bols Curaçao Triple Sec
0.75 cl Bols Maraschino
0.75 cl De Kuyper Cherry Liqueur
0.75 cl Cinzano White Vermouth
Squeeze orange peel



Concilium

Nino Pariente: 2nd NCC 1962
4.2 cl Bacardi Rum
0.6 cl Bols Blue Curaçao
1.2 cl Noilly Prat Vermouth
1 dash Orange
Cherry



Bagno di Poppea

Mauro Lotti: 3rd NCC 1962
3.0 cl Smirnoff Vodka
1.0 cl Bols Crème de Bananes
1.0 cl Cointreau
1.0 cl Cream



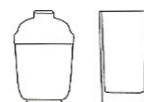
Roberta

Pietro Cuccoli: 1st ICC 1963
2.0 cl Smirnoff Vodka
2 dashes Bols Crème de Bananes
2.0 cl Cinzano Dry Vermouth
2.0 cl Cherry Heering
2 dashes Campari Bitter
Squeeze orange peel



Luisita

Amato Dido: 1st NLC 1966
4.5 cl Bols Blue Curaçao
1.5 cl Cream
1 dash Lemon juice
Fill up with soda water



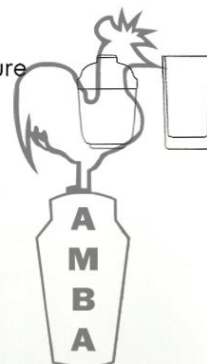
Carmen

Giovanni Barisone: 1st NCC 1967 Ligure
2.0 cl Gilbey's Dry Gin
1.0 cl Bols Apricot Brandy Liqueur
2.0 cl Martini Dry Vermouth
1.0 cl Cointreau
Cherry



Susanna

Renato Montanari: 1st NLC 1967 Ligure
3.6 cl Captain Morgan Rum
1.2 cl Bols Blue Curaçao
1.2 cl Gallicino
1 dash Frothee
Fill up with soda water
Mint, cherry



Sweet Flower

Gianni Grasso: 1st NLC 1967

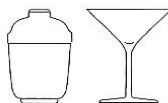
- 2.4 cl Caney Rum
- 1 dash Bols Crème de Bananes
- 1.2 cl Isolabella Amaro 18
- 2.4 cl Grapefruit juice
- Fill up with Seven-Up
- Banana slice; cherry



Pink Tears

Rino Zacco: 2nd NCC 1968 Ligure

- 4.0 cl Tanqueray Dry Gin
- 1.0 cl Bols Peach Liqueur
- 1.0 cl Palo Viejo White Rum
- Cherry



Hippy Sun

Romano Lacqua: 1st NLC 1968 Ligure

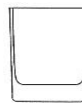
- 2.0 cl Jim Beam Whiskey
- 2.0 cl Bols Apricot Brandy Liqueur
- 2.0 cl Cointreau
- 1 barspoon Lemon juice
- Fill up with tonic water
- Fresh fruit



Titano

Cesare Zacco: 1st NLC 1968

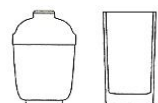
- 4.5 cl Squires Dry Gin
- 3 dashes Bols Blue Curaçao
- 1.5 cl Cointreau
- Fill up with grapefruit juice
- Mint; lemon peel, orange slice



Baia Rosa

Athos Paganini: 2nd NLC 1970

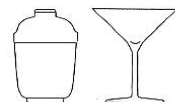
- 1.2 cl Squires Dry Gin
- 2.4 cl Bols Apricot Brandy Liqueur
- 1.2 cl Pineapple juice
- 1.2 cl Orange juice
- 2 dashes Bols Dry Orange Curaçao
- 2 dashes Gumsyrup
- Orange peel



Clipper

Giorgio Manara: 2nd NCC 1971

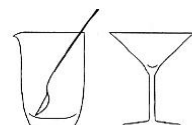
- 2.4 cl Bourbon Whiskey
- 1.2 cl Bols Apricot Brandy Liqueur
- 2 dashes Campari Bitter
- 1.2 cl Lemon juice
- 1.5 cl Gumsyrup
- Orange peel



Pietra Lunare

Giovanni Martini: 3rd NCC 1971

- 4.8 cl Keglevich Vodka
- 2 dashes Bols Parfait Amour
- 1.2 cl Martini Dry Vermouth
- 2 dashes Bianco Sarti
- Sugar rind



San Remo '72

T. Palazzi: 1st European LC 1972

- 3.0 cl Grapefruit juice
- 1.5 cl Bols Curaçao Triple Sec
- 1.5 cl Isolabella Mandarinetto
- Fill up with Brut Champagne
- grapefruit slice; mandarine slice



Sea Story

G. Diani: 3rd European LC 1972
 2.0 cl Bols Blue Curaçao
 2.0 cl Stock Triple Sec
 Fill up with Schweppes tonic water
 Lemon slice

**Isola Verde**

Armando Millauri: 1st NLC 1972 Napoli
 1.8 cl Stolichnaya Vodka
 1.8 cl Bols Apricot Brandy Liqueur
 1.5 cl Martini Dry Vermouth
 0.4 cl Sciarade Sorgente
 2 dashes Orange juice
 Fresh fruit; crushed ice

**Primavera**

Lorenzo Baraldo: 1st NLC 1972 Vicenza
 1.2 cl Bols Blue Curaçao
 1.2 cl Bols Dry Orange Curaçao
 1.8 cl Filippi Dry Gin
 1.8 cl Grapefruit juice
 Crushed ice

**Stephanie**

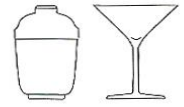
Paul Assall: 1st NLC 1972 Sanremo
 2.0 cl Bols Curaçao Triple Sec
 2.0 cl Bacardi Rum
 1.0 cl Grapefruit juice
 1.0 cl Isolabella Grenadine
 Fill up with Spumante
 Cherry; orange slice

**Marianne**

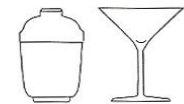
Franco Pisu: 3rd NCC 1973
 2.0 cl Bols Apricot Brandy Liqueur
 2.0 cl Gancia Americano
 1.0 cl Cocos syrup
 2 dashes Soda water
 Cherry; crushed ice

**Bibe '77**

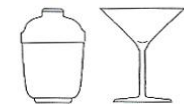
Enio Manera: 1st NCC 1977
 2.6 cl Huzzar Vodka
 1.6 cl Bols Apricot Brandy Liqueur
 2.6 cl Gancia Dry Vermouth
 21.6 cl Martini Red Vermouth
 3 dashes Amaretto di Saronno
 2 dashes Grenadine
 Cherry

**Spitfire**

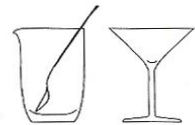
Marino Marini: 1st NCC 1977 Centro
 2.4 cl Wyborowa Vodka
 1.0 cl Bols Blue Curaçao
 1.2 cl Martini Dry Vermouth
 1.0 cl Amaretto di Saronno
 0.6 cl Stock Brandy 84
 Cherry

**Czarina**

Lucio Serappo: 1st NCC 1977 Napoli
 3.0 cl Bolskaya Vodka
 1.5 cl Bols Apricot Brandy
 1.5 cl Martini Dry Vermouth
 1 dash Angostura
 Cherry

**Sambario**

de Art Marchi: 1st NCC 1977
 3.0 cl Bolskaya Vodka
 1.5 cl Bols Apricot Brandy Liqueur
 1.5 cl Carpano White Vermouth

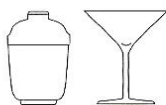




Tony

Ant. Salvioli: 1st NCC 1977

3.0 cl Bolskaya Vodka
3.0 cl Carpano White Vermouth
2 dashes Bols Green Curaçao
3 dashes Spumante
Cherry



Marina

Giorgio Pezzini: 3rd NCC
1977 Toscane

4.0 cl Bombay Dry Gin
2 dashes Bols Parfait Amour
2.0 cl Martini Dry Vermouth
1 dash Lemon juice
Cherry



Anastasia

Gianni Seidita: 1st NLC 1977

3.0 cl Wyborowa Vodka
3.0 cl Bols Dry Orange Liqueur
2 dashes Bols Blue Curaçao
2 dashes Gumsyrup
Fill up with sparkling Cinzano



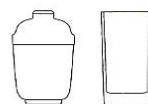
Filippo

Lino Cairoli: 1st NLC 1977

2.4 cl Bolskaya Vodka
1.2 cl Carpano Vermouth White
1.2 cl Pineapple juice
1.2 cl Lemon juice

Fill up with soda water

Cherry; mint



Sunny '77

Luciano Garetti: 1st NLC 1977 Genova

2.0 cl Eristov Vodka
2.0 cl Bols Green Curaçao
2.0 cl Cointreau
1 dash Lemon juice

Cherry



Mare Matto

Umberto Vesponi: 1st NLC 1977 Toscane

1.8 cl Bols Crème de Bananes

1.8 cl Bacardi Rum

1.2 cl Galliano

1 dash Bols Blue Curaçao

0.6 cl Stock Triple Sec

0.6 cl Eristov Vodka

Lemon-juice (sweetish)

**Orzowei**

Luciano Benedetti: 3rd NLC 1977

2.4 cl Wyborowa Vodka

0.6 cl Bols Blue Curaçao

1.8 cl Bacardi Rum

1.2 cl Stock Triple Sec

Fill up with bitter lemon

Grapefruit slice; mint

**Green Valley**

Aldo Ferrer: 1st NCC 1978 Piemonte

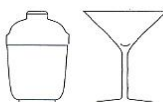
2.4 cl Martini Dry Vermouth

0.3 cl Bols Green Curaçao

2.0 cl Drambuie

1.2 cl Lemon juice

Cherry

**Mila**

Loris de Sutti: 3rd NCC 1978 Piemonte

2.0 cl Bosford Dry Gin

2 dashes Bols Green Curaçao

1.0 cl Lemon juice

1.0 cl Coconut cream

**Ghibli**

Michele Basile: 1st NLC 1978

1.8 cl Romanoff Vodka

1.2 cl Bols Apricot Brandy Liqueur

1.2 cl Avena Solado

1.8 cl Orange juice

Fill up with Champagne

Orange slice; lemon slice

**Shompy**

Giovanni Da Rienzo: 1st NCC 1979 Bibe

3.6 cl Sauza Tequila

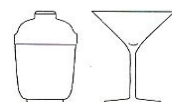
1.5 cl Bols Orange Bitter

1.0 cl Bols Apricot Brandy Liqueur

1 dash Angostura

1 dash Campari Bitter

Cherry

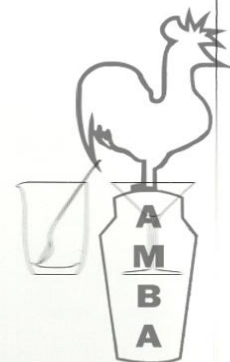
**Luca**Amieto Cordiglieri: 1st NCC
1979 Genova

3.0 cl Ballantine's Whisky

1.5 cl Bols Curaçao Triple Sec

1.5 cl Amaretto di Saronno

Cherry



Cinzia

Francesco Arcini: 1st NCC 1979 Lugano

- 2.0 cl Wyborowa Vodka
- 1.0 cl Bols Curaçao Triple Sec
- 2.0 cl Campari Bitter
- 1.0 cl Galliano

Fill up with Schweppes tonic water

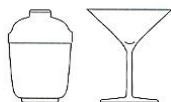
Orange slice; lemon peel; mint



Paggio di Luna

Antonio Mattia: 1st NCC 1979 Lugano

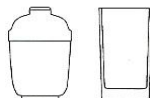
- 3.0 cl Southern Comfort
- 2.0 cl Bols Blue Curaçao
- 1.0 cl Lemon juice
- 2 cherries



Disco Time

Jean P. Callegari: 3rd NLC 1979 Lugano

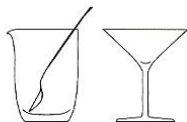
- 2.0 cl Bols Apricot Brandy Liqueur
- 3.0 cl Orange juice
- 3.0 cl Pineapple juice
- 3.0 cl Lemon juice
- 3.0 cl Grapefruit juice
- 3 dashes Grenadine



Harmony

Umberto Caselli: 1st NCC 1981 Cannes

- 3.6 cl Vodka
- 1.2 cl Martini White Vermouth
- 1.2 cl Bols Blue Curaçao
- Cherry



Neftis

Amato Dido: 1st NCC 1981 Piemonte

- 2.0 cl Romanoff Vodka Or.
- 2.0 cl Bols Apricot Brandy Liqueur
- 2.0 cl Martini Dry Vermouth
- 1 dash Campari Bitter

Orange twist



Torino '81

Enzo Zuliani: 1st NCC 1981 Torino

- 2.4 cl Gilbey's Dry Gin
- 1.0 cl Bols Apricot Brandy Liqueur
- 2.4 cl Martini Dry Vermouth
- 0.5 cl Bols Curaçao Triple Sec
- Cherry



Costa Smeralda

Erasmus Ianello: 3rd NLC 1981

- 1.5 cl Bacardi Rum
- 0.75 cl Bols Apricot Brandy Liqueur
- 0.75 cl Bols Blue Curaçao
- 3.0 cl Pineapple juice
- 2 dashes Angostura



Equipe

Adriano Ferranti: 1st NLC 1982 Venetia

- 3.5 cl Grapefruit juice
 - 1.5 cl Wyborowa Vodka
 - 1.0 cl Bols Apricot Brandy Liqueur
- Fill up with Schweppes tonic water

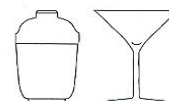


Ariete

Alberto Benedetto: 1st NCC

1983 Bologna

- 2.4 cl Wyborowa Vodka
- 3 dashes Bols Blue Curaçao
- 1.8 cl Cinzano Dry Vermouth
- 1.3 cl Tio Pepe Sherry
- 0.6 cl Boero Pesca Liqueur
- Cherry



Fantastico

Giuseppe Sergenti: 1st NCC 1983 Laziale

- 2.0 cl Wyborowa Vodka
- 2 dashes Bols Blue Curaçao
- 2.0 cl Cointreau
- 1.0 cl Bacardi Rum
- 1.0 cl Isolabella Mandarinetto
- Lemon peel



Sogno d'Autunno

Giuseppe Sergenti: 1st NCC 1983

- 3.6 cl Wyborowa Vodka
- 1 dash Bols Blue Curaçao
- 1.2 cl Aurum
- 1.2 cl De Kuyper Crème de Bananes
- 1 dash Boero Rose Syrup

Orange peel; cherry



White Mink

B. Zecchinelli: 2nd NCC 1983 Laziale

3.0 cl Vodka

1.2 cl Bols Curaçao Triple Sec

0.6 cl Bols Crème de Bananes

1.2 cl Cocos Cream

Cherry

**Cantagallo**

Alberto Benedetto: 3rd NCC 1983

3.0 cl Christie's Dry Gin

0.6 cl Bols Blue Curaçao

1.2 cl Tio Pepe Sherry

0.6 cl Amaretto di Saronno

0.6 cl Boero Papaya juice

Lemon slice

**Azzurra**Giuseppe Mangravitti: 3rd NCC
1983 Riviera

5.0 cl White Rum

0.5 cl Bols Blue Curaçao

0.5 cl Stock White Crème de Cacao

Cherry

**Palmasera**

Renato Caredda: 1st NLC 1983 Sardinia

2.4 cl Plim Dry Gin

0.6 cl Bols Blue Curaçao

5 dashes Campari Bitter

1.5 cl Grapefruit juice

1.5 cl Pineapple juice

Cherry

**Danea**

Domenico Vignali: 3rd NLC 1983 Laziale

2.4 cl Wyborowa Vodka

0.6 cl Bols Crème de Bananes

1.2 cl Campari Bitter

1.8 cl Grapefruit juice

Fill up with tonic Water

Banana piece; cherry

**Rambo**

Emilio Parisi: 2nd NLC 1983 Laziale

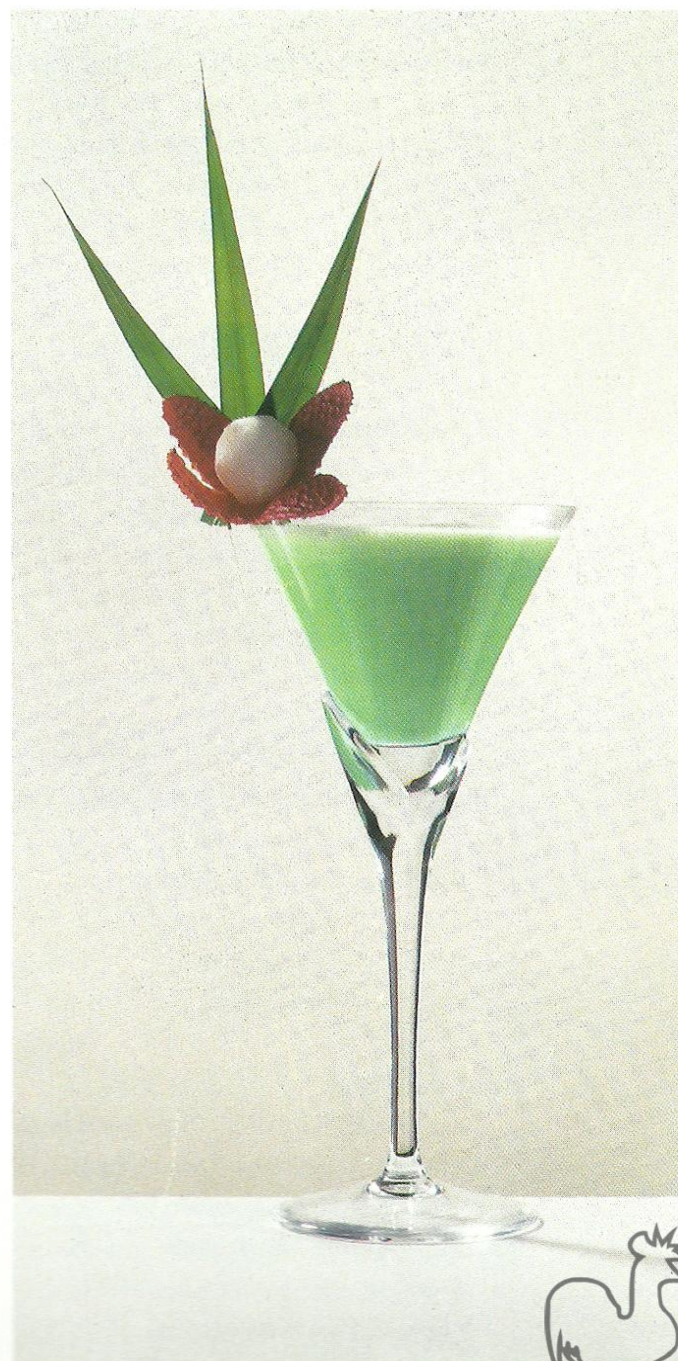
4.8 cl Wyborowa Vodka

0.6 cl Bols Curaçao Triple Sec

0.6 cl Bols Blue Curaçao

Fill up with Spumante

Kiwi slice; cherry; mint

**Moirá**

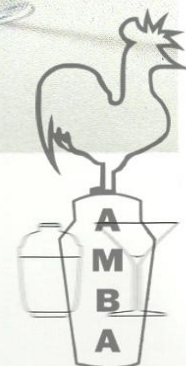
Enzio Fontanot: 1st NCC 1984 Trieste

2.4 cl Captain Morgan Rum

1.2 cl Bols Blue Curaçao

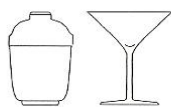
1.2 cl Galliano

1.2 cl Cream



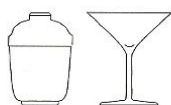
Veronica

Aldo Perolini: 1st NCC 1984 Lugano
 2.0 cl Gordon's Dry Gin
 1.0 cl Bols Cherry Brandy Liqueur
 2.0 cl Campari Bitter
 0.5 cl Bols Crème de Bananes
 Orange peel



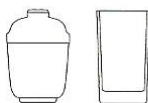
Unione Sarda

Benito Autiero: 1st NCC 1984 Sardo
 1.8 cl Burnett's Dry Gin
 0.6 cl Bols Crème de Bananes
 0.6 cl Villacidro
 2.4 cl Natis Banana juice
 0.6 cl Mirto Bianco
 2 dashes Kiwi juice
 2 dashes Amaretto di Saronno



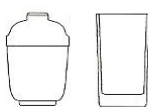
Désir D'Amour

Antonio Soldarini: 1st NLC 1984 Lugano
 3.0 cl Jim Beam Whiskey
 1.0 cl Bols Crème de Bananes
 2.0 cl Cinzano Red Vermouth
 Fill up with tonic water
 Cherry; mint



Azurra 2

Domenico Brandano: 1st NLC 1984 Sardo
 2.4 cl Eristov Vodka
 0.6 cl Bols Blue Curaçao
 0.6 cl Cocos
 2.4 cl Lemon juice
 Cherry; mint; orange peel



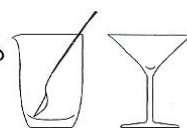
Acquarium

Giorgio Tria: 1st NLC 1984 Trieste
 2.4 cl Captain Morgan Rum
 1.2 cl Bols Blue Curaçao
 1.2 cl Solado
 1.2 cl Grapefruit juice
 Fill up with Kinley tonic water



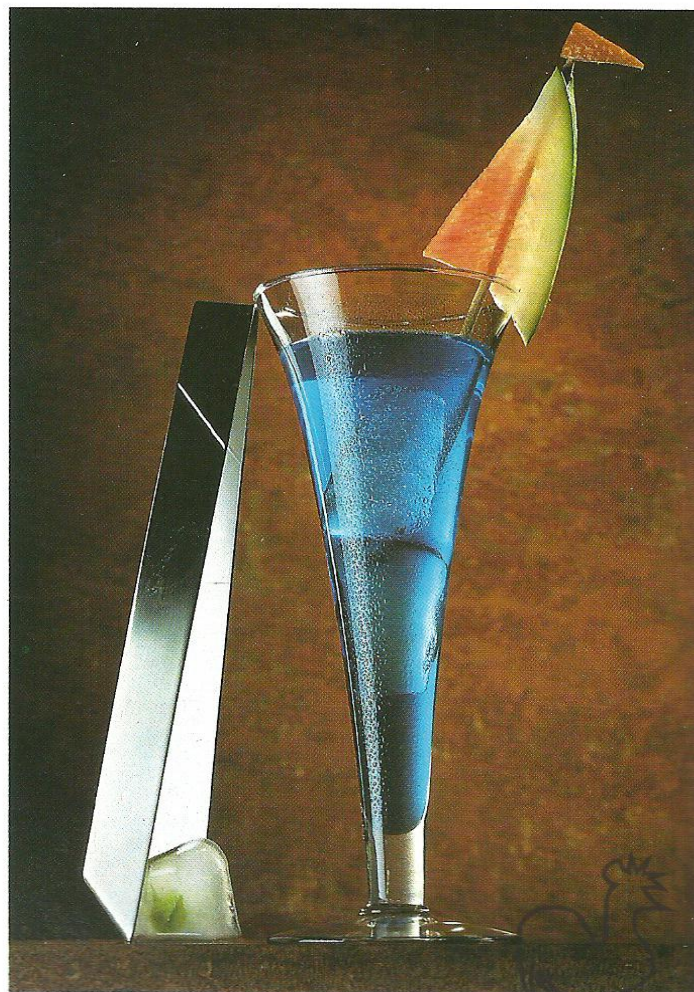
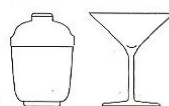
Sunrise

Luciano Danese: 1st NCC 1985 Abruzzo
 2.0 cl Smirnoff Vodka
 1.0 cl Bols Orange Bitter
 1.0 cl Campari Cordial
 2.0 cl Martini Dry Vermouth
 1 dash Boero Rose syrup
 Lemon slice



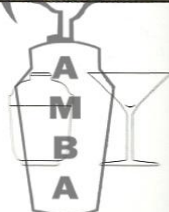
Armon

Daniele Deriu: 1st NCC 1985
 3.0 cl Wyborowa Vodka
 2 dashes Bols Blue Curaçao
 1.8 cl Tia Maria
 1.2 cl Sacco Menta White
 Cherry



Notte a Mosca

Antonio Misticheli: 1st NCC 1985 Bolgna
 4.2 cl Wyborowa Vodka
 0.6 cl Bols Blue Curaçao
 1.2 cl Campari Cordial
 Lemon slice

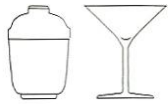


Pizzichino

Dulio Brodolino: 1st NCC 1985 Romano

- 1.8 cl R. Briand Brandy
 1.2 cl Bols Apricot Brandy Liqueur
 1.8 cl Stock Triple Sec
 1.2 cl Lemon juice

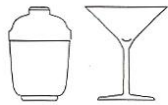
Orange peel

**Broadway**

Sergio Mancini: 2nd NCC 1985 Lugano

- 1.5 cl Moskovskaya Vodka
 1.5 cl Bols Apricot Brandy Liqueur
 3.0 cl Mango juice

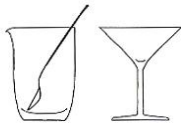
Melon slice; strawberry

**Mix Appeal**

Ilario Bonetti: 2nd NCC 1985 Lugano

- 4.0 cl Gordon's Dry Gin
 1.0 cl Bols Blue Curaçao
 1.6 cl Pernod

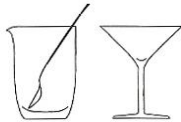
Cherry

**Flay Fire**

Aldo Bianconi: 2nd NCC 1985 Romano

- 2.0 cl Dettling Kirsch
 2.0 cl Bols Peach Liqueur
 2.0 cl Cointreau

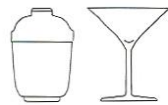
Orange peel

**Cuzumel**

Giuseppe Carolini: 2nd NCC 1985 Toscane

- 3.0 cl Wyborowa Vodka
 2.0 cl Bols Orange Bitter
 1.0 cl Cocos crème

Orange peel; cherry

**Blue Moon**

Antonio Lentino: 3rd NCC 1985

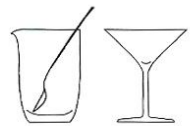
- 0.6 cl Bols Blue Curaçao
 1.8 cl Cream
 1.2 cl Orange juice
 1.2 cl Clement White Rum
 1.2 cl Marie Brizard Anisette

Cherry

**Acapulca**

Giordano Zerboni: 3rd NCC 1985 Lugano

- 3.0 cl Cuervo Tequila
 1.5 cl Bols Apricot Brandy Liqueur
 1.5 cl Orange juice
 Cherry; mint

**Tropical Sun**

Daniele Marchiori: 2nd NLC 1985 Torino

- 3.0 cl Nettare Tropicale
 2.0 cl Beefeater Dry Gin
 1.0 cl Bols Apricot Brandy Liqueur
 1.0 cl Aurum

Fill up with tonic water

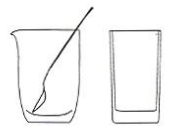
Cherry

**Crazy Horse**

Onorino Causero: 3rd NLC 1985 Torino

- 3.0 cl Zuegg Nettare Trop
 1.2 cl Bols Apricot Brandy Liqueur
 1.4 cl Carpano White Vermouth
 1.2 cl Papaya juice
 1.2 cl Camel Esotic Liqueur

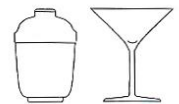
Cherry; orange slice

**Free Fly**

Ettore Russo: 1st NCC 1986 Campani

- 3.6 cl Wyborowa Vodka
 1.2 cl Bols Parfait Amour
 0.6 cl Martini White Vermouth
 0.6 cl Cointreau
 1 dash Kiwi juice

Cherry

**Sayonara**

Ludovico Necchi: 1st NCC 1986

- 3.6 cl Smirnoff Vodka
 0.6 cl Bols Apricot Brandy Liqueur
 1.2 cl Cinzano White Vermouth
 0.6 cl Cointreau
 1 dash Fabbri Papaya juice

Orange spiral



Sabrina

Paolo Pipito: 1st NCC 1986 Sicilia

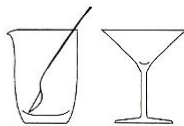
2.0 cl Beefeater Dry Gin

1 barspoon Bols Blue Curaçao

1.0 cl Cointreau

1 barspoon Lemon juice

Orange peel; mint



Smeraldo '86

Ant. Terravecchia: 2nd NCC 1986 Sicilia

3.0 cl Tequila Sauza

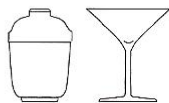
2 barspoon Bols Blue Curaçao

1.5 cl Martini White Vermouth

1.5 cl Cointreau

1 dash Lemon juice

Cherry



Children

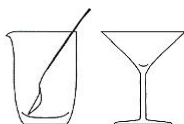
Rodolfo Reja: 3rd NCC 1986 Piemonte

3.6 cl Wyborowa Vodka

0.6 cl Bols Parfait Amour

1.8 cl De Kuyper Crème de Bananes

Orange peel



Galapagos

Eugenio Bonucci: 2nd NLC 1986 Romano

3.6 cl Wyborowa Vodka

0.6 cl Bols Green Curaçao

1.2 cl Galliano

0.6 cl Orange juice

Fill up with Spumante

Fresh fruit



Templar

Claudio Bianconi: 1st NCC 1987 Roma

3.0 cl Stolichnaya Vodka

1.5 cl Bols Kiwi Liqueur

0.6 cl Martini Dry Vermouth

1.5 cl Cointreau

0.6 cl Orange juice

Cherry



Dafne

Domenico Vihgnale: 2nd NCC

1987 Sicilie

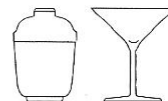
2.4 cl Stolichnaya Vodka

1.2 cl Bols Kiwi Liqueur

1.2 cl De Kuyper Crème de Bananes

1.2 cl Cream

Kiwi slice; cherry



Paolo

Achile Torrisi: 2nd NCC 1987 Sicilie

2.4 cl Bolskaya Vodka

0.6 cl Bols Apricot Brandy Liqueur

0.6 cl Bols Crème de Bananes

1.2 cl Aperol

1.2 cl Orange juice

Lemon spiral



Tre Golfi

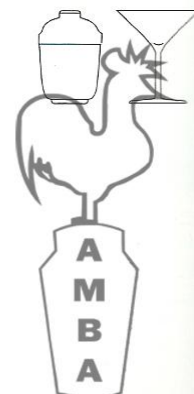
Pino di Fiore: 2nd NCC 1987 Sicilie

3.0 cl Wyborowa Vodka

1.5 cl Bols Kiwi Liqueur

1.5 cl Marsala Seco

Cherry



**Magic Trace**

Luciano Danese: 1st NLC 1987

Marche e Abruzzo

- 1.8 cl Tanqueray Dry Gin
 0.6 cl Bols Curaçao Triple Sec
 1.2 cl Lemon syrup
 0.6 cl Strawberry juice

Fill up with Schweppes tonic water

Mint; kiwi slice

**Green Island**

Luciano Benedetti: 1st NLC 1987 Trieste

- 3.6 cl Bols Silver Top Dry Gin
 1.2 cl Campari Cordial
 1.2 cl Lemonkiwi syrup

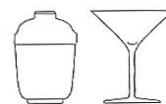
Fill up with Schweppes Dry Orange

Orange spiral; cherry; mint

**Dolce Vita**

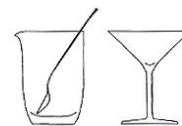
Giuseppe Gobbo: 1st NCC 1988 Lugano

- 2.4 cl Jim Beam Whiskey
 1.2 cl Bols Apricot Brandy Liqueur
 2.4 cl Cinzano Red Vermouth
 Mint

**Tigre**

Amadio Carlini: 3rd NCC 1988

- 2.0 cl Finlandia Vodka
 1.0 cl Bols Amaretto
 1.0 cl Aurum
 2.0 cl Drambuie
 Cherry

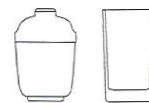
**Raffy**

Francesco Arcini: 2nd NLC 1988 Lugano

- 2.4 cl Eristoff Vodka
 1.8 cl Bols Crème de Bananes
 1.8 cl Bols Kiwi Liqueur
 1 dash Campari Bitter

Fill up with Schweppes tonic water

Banana slice; kiwi slice; cherry

**Misty**

Luciano Danese: 3rd NLC 1988

- 1.8 cl Gordon's Dry Gin
 1.2 cl Bols Curaçao Triple Sec
 0.6 cl Lemon juice

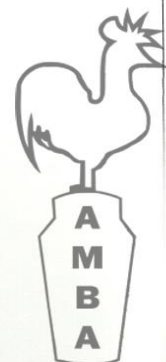
Fill up with Kinley tonic water

Mint; cherry

**Veruska**

Silv. Conforto: 2nd NCC 1990

- 3.0 cl Wyborowa Vodka
 0.6 cl Bols Crème de Bananes
 1.2 cl Galliano
 1.2 cl Campari Cordial
 5 dashes Boero Rose Syrup
 Cherry; mint; orange peel

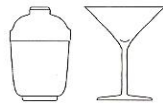


JAPAN

Nippon Bartenders Association. NBA
c/o Masuya Bld 2-3-6
Yuraku-cho, Chiyoda-Ku
Tokyo 100
Japan

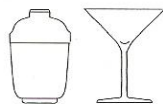
Gladness

Kiyosshi Hasegawa: 2nd NCC 1970
4.0 cl Nicolai Vodka
1.0 cl Bols Curaçao Triple Sec
1.6 cl Chartreuse Green



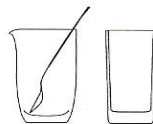
White Castle

Rikie Kawagami: 2nd NCC 1971
2.0 cl Suntory Dry Gin
2.0 cl Bols Curaçao Triple Sec
2.0 cl Gancia Dry Vermouth
1 teaspoon Roses Lime juice



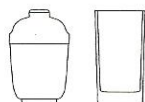
Violet Symphony

Katsumi Yoshida: 1st NLC 1972
3.0 cl Bols Parfait Amour
2.0 cl Bols Grenadine
Fill up with soda water
Lemon slice; crushed ice



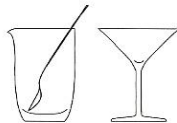
Shall Fizz

Yoshiharu Takahashi: 2nd NLC 1972
3.0 cl Suntory Brandy
1 teaspoon Bols Grenadine
3.0 cl Orange juice
1 teaspoon Lemon juice
Fill up with ginger ale



The Breeze and I

Kiyoshi Hasegawa: 1st NCC 1973
4.0 cl Vodka
1.0 cl Bols Parfait Amour
1.0 cl Martini Dry Vermouth
Cherry



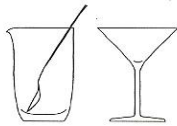
Bouquet de Paris

Mikio Takahashi: 3rd NCC 1973
3.0 cl Nikka Brandy
0.75 cl Bols Grenadine
1.5 cl Cusenier Apricot Liqueur
0.75 cl Lemon juice



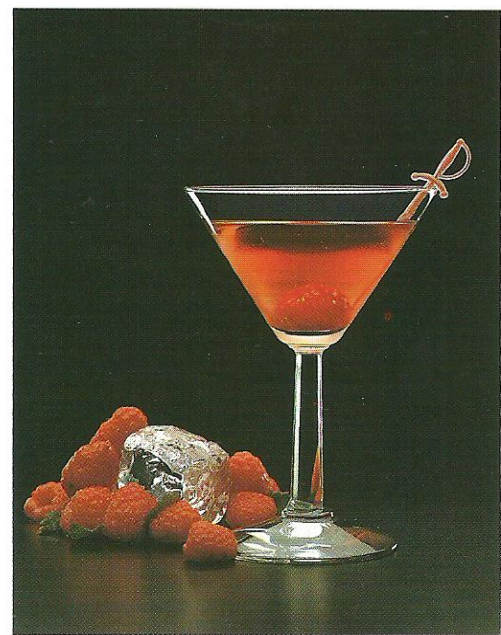
Golden Dream

Yoshimoto Tamaki: 1st NCC 1975
2.0 cl White Rum
2.0 cl Bols Curaçao Triple Sec
1.0 cl Brandy
1.0 cl Martini Dry Vermouth
Cherry



Casablanca Collins

Tetsuji Fujimoto: 1st NCC 1976
2.5 cl Stolichnaya Vodka
2.0 cl Bols Advokaat
0.5 cl Galliano
0.5 cl Orange juice
1.0 cl Lemon juice
Cherry
Over crushed ice



Scarlet Lady

Yasuo Kuboki: 1st NCC 1976
1.5 cl Bacardi Rum
1.5 cl Bols Mandarin
2 teaspoons Bols Maraschino
1.5 cl Campari Bitter
1.5 cl Lemon juice
Orange peel



Pearl of Lake

Hiroshi Hasimoto: 2nd NCC 1976

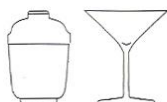
- 2.0 cl Whisky
- 2.0 cl Bols Gold Liqueur
- 2.0 cl Lime juice



Love Story

Tomika Noda: 1st NCC 1978

- 3.0 cl Whisky
- 1.0 cl Bols Melon Liqueur
- 1.0 cl Cointreau
- 1.0 cl Lime juice



Sunny Side

Hiroshi Kobayashi: 1st NLC 1980

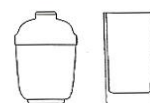
- 3.6 cl Finlandia Vodka
- 1.2 cl Bols Grenadine
- 1.2 cl Cartron Framboise
- Fill up with Pommery Champagne
- Lemon slice; cherry; strawberry



New Madonna

Takeshi Nagataki: 1st NLC 1981

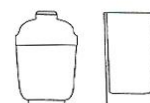
- 3.0 cl Bols Sloe gin
- 3.0 cl Bols Cherry Brandy Liqueur
- 2.0 cl Drambuie
- 1.0 cl Lemon juice
- Fill up with lemon drink



Kinjirareta Koi No Shima

Akiharu Kimura: 2nd NCC 1982

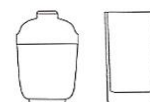
- 4.5 cl Dry Gin
- 2 teaspoons Bols Blue Curaçao
- 2.0 cl Banana Liqueur
- 1.5 cl Peppermint White
- 1.0 cl Lemon juice
- 4.0 cl Passion-grapefruit juice
- Grapefruit



City Coral

Kazuo Ueda: 1st NLC 1982

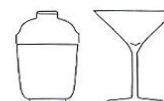
- 1.8 cl Beefeater Dry Gin
- 0.6 cl Bols Blue Curaçao
- 1.8 cl Midori
- 1.8 cl Grapefruit juice
- Fill up with tonic water
- Crushed ice in the Curaçao



Nagisa No Serenade

Haruo Kusano: 1st NCC 1983

- 3.0 cl Dry Gin
- 1.5 cl Bols Blue Curaçao
- 1.5 cl Lime juice
- 1 dash Pernod



Sky Blue

Mikio Tanaka: 2nd NCC 1984

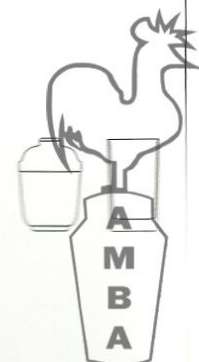
- 4.5 cl Jun (shochu)
- 1.0 cl Bols Blue Curaçao
- 2 dashes Lemon juice



Lady Peetle

Koichi Tanaka: 1st NLC 1984

- 4.5 cl Aquavit
- 1.5 cl Bols Cherry Brandy Liqueur
- 1.0 cl Grenadine
- 1.5 cl Lime juice
- Fill up with ginger ale

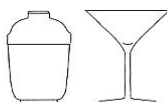




Twilight Zone

Takao Mori: 2nd NLC 1984

- 3.0 cl Rum White
- 1.4 cl Bols Apricot Brandy Liqueur
- 1.5 cl Grapefruit juice
- 1 teaspoon Crème de Cassis

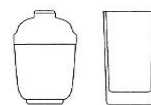


Chamorita

Kenji Nakanishi: 1st NLC 1986

- 2.0 cl Vodka
- 1.0 cl Bols Apricot Brandy Liqueur
- 1.0 cl Bols Dry Orange Curaçao
- 1.0 cl Passion fruit juice
- 1.0 cl Orange juice

Fill up with soda water



Cosmic Fantasy

Kazunori Wada: 2nd NLC 1987

- 1.5 cl Bols Melon Liqueur
- 0.75 cl Bols Teardrop Crème de Menthe Green
- 1.8 cl Gancia Dry Vermouth
- 0.75 cl Cusenier Maraschino
- 0.75 cl Lemon juice

Fill up with Seven-Up

Cherry; mint; melon slice

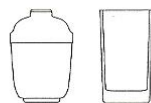


Little Cat

Akira Tajima: 1st NLC 1989

- 3.0 cl Aquavit
- 2.0 cl Bols Sloe Gin
- 2.0 cl Galliano
- 2.0 cl Lime juice

Fill up with tonic water

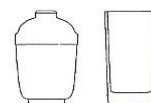


Misty You

Eiichi Inoue: 1st NLC 1991

- 3.0 cl White Rum
- 0.5 cl Bols Blue Curaçao
- 1.5 cl Peach Liqueur
- 1 teaspoon Yoghourt
- 0.5 cl Sugar syrup

Fill up with soda water



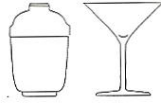
KOREA

Korean Bartenders Association. KBA
398-1 Jungnung, Dong, Sungbuk-Ku
Seoul
Korea

Arirang Cocktail

Bong Hung Gun: 1st NCC 1985

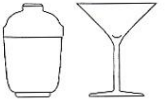
1.2 cl Smirnoff Vodka
1.8 cl Bols Grenadine
1.8 cl Mae Chui
1.2 cl Pineapple juice
Cherry



Toad Cocktail

Won Ho Kim: 1st NCC 1988

2.4 cl Ginseng Ju
1.2 cl Bols Curaçao Triple Sec
2.4 cl Lemon juice
Lemon slice



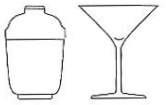
LUXEMBOURG

Association Luxembourgeoise des Barmen. ALB
BP 2247-Luxembourg-Gare
Luxembourg

Satin Doll

Herman V.D. Keer: 1st NCC 75

3.0 cl Martell Cognac
1.5 cl Bols Dry Orange Curaçao
1.5 cl Pineapple juice
Cherry



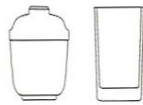
MALTA

Maltese Bartenders Guild. MBG
P O Box 36
Valletta
Malta

El Cerro

Alex Caruana: 1st NLC 1977

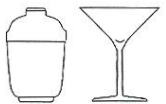
2.0 cl White Rum
1.0 cl Bols Dry Orange Curaçao
2.0 cl Rum dark
1.0 cl Galliano
1 dash Grenadine
4.0 cl Pineapple juice
Pineapple slice; strawberry



Dragon

Gaetano Psaila: 1st NCC 1985

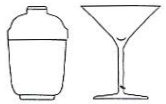
3.0 cl Asbach Uralt
2 dashes Bols Peach Liqueur
1.5 cl Amaretto di Saronno
1.5 cl Carpano Punt e Mes
Cherry; orange slice



Kzar Favourite

Joseph Farrugia: 1st NCC 1985

2.0 cl Bolskaya Vodka
2.0 cl Bols Coconut Liqueur
2.0 cl Cream
1 dash Bols Grenadine
1 dash Bols Gold Liqueur
Chocolate powder on rim of glass



Bols Royal

Alfred Williams: 1st NCC 1983

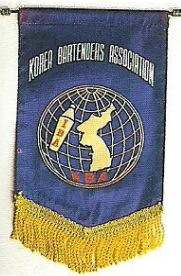
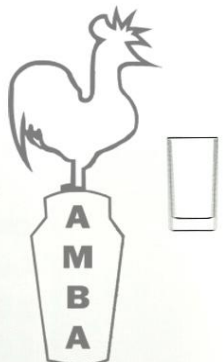
1.5 cl Bolskaya Vodka
1.5 cl Bols Crème de Bananes
1.5 cl Bols Blue Curaçao
1.5 cl Lemon juice
Banana; cherry



Between Two Lovers

Mark Bezzina: 1st NFLC 1985

2.0 cl Gancia White Vermouth
2.0 cl Bols Grenadine
2.0 cl Gelewza Wine
1 dash Orange squash
Fill up with Schweppes lemonade
Cherry; orange slice



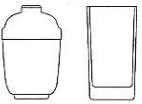


Kinnie Breeze

Alfred Gauci: 1st NLC 1985

- 1.2 cl Booth's Dry Gin
- 0.6 cl Bols Mandarin
- 0.6 cl Gancia White Vermouth
- 1.2 cl Blackcurrant
- 2.4 cl Pineapple juice

Fill up with Kinnie
Pineapple slice; mint



Slaber

Stanley Caruana: 1st NLC 1986

- 1.8 cl Bols Kiwi Liqueur
- 1.8 cl Bols Blue Curaçao
- 1.2 cl Marie Brizard Crème de Bananes
- 0.6 cl Lemon juice
- 0.6 cl Orange juice

Fill up with Perrier
Kiwi slice; apple slice

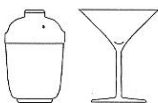


Sapphire's Heaven

Raymond Grima: 2nd ICC 1987

- 2.4 cl Gordon's Dry Gin
- 1.2 cl Bols Blue Curaçao
- 1.8 cl Cointreau
- 0.6 cl Lemon juice

Lemon peel; cherry



MEXICO

Associación Mexicana de Barmen. ABM

Donceles 28, 8 piso

Mexico 1 D F

Mexico

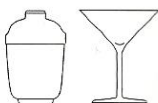


Blue Margarita

Alexandro Esparza: 1st NCC 1978

- 2.4 cl Tequila
- 1.2 cl Bols Blue Curaçao
- 2.4 cl Lime juice

Salt-rimmed glass



NORWAY

Norsk Bartender Forening. NBF

Postboks 2554 - Solli

0203 Oslo 3

Norway

Cruise

Kare Iyso: 1st ICC 1951 London

- 2.0 cl Dry Gin
- 1.0 cl Bols Peach Liqueur
- 2.0 cl Martini Dry Vermouth

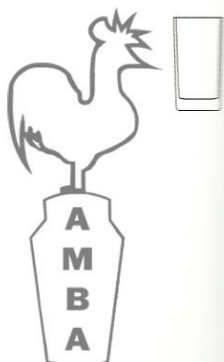


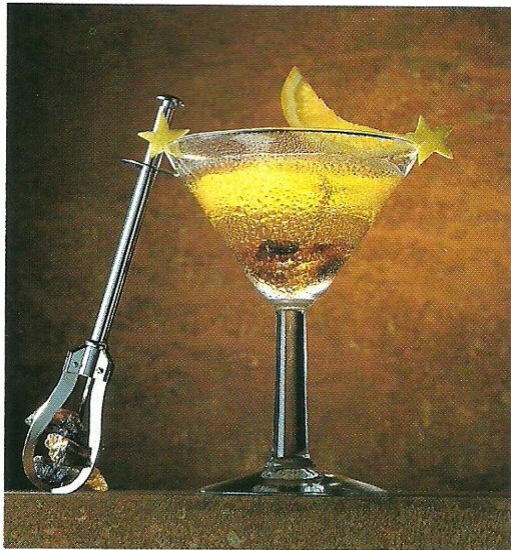
Repeat

Olav Hagen: 1st NLC 1975

- 3.0 cl Smirnoff Vodka
- 2.0 cl Bols Green Curaçao
- 1.0 cl Cointreau
- 1 dash Lime juice

Fill up with soda water

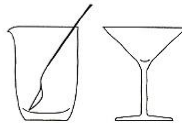




Princesse

Oyvind Olavsen: 1st NCC 1977

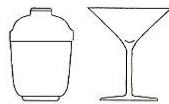
- 2.0 cl Bacardi Rum
- 2.0 cl Bols Crème de Bananes
- 2.0 cl Lemon juice
- 1 dash Grenadine
- Cherry



Norwegian Summer

Tor Frostmo: 3rd NCC 1977

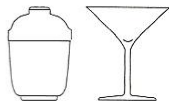
- 2.0 cl Bacardi Rum
- 2.0 cl Marie Brizard Apry
- 2.0 cl Martini White Vermouth
- 1 dash Bols Teardrop Crème de Menthe
- 1 dash Roses Lime juice
- Cherry; orange slice



Green Hope

Sven A. Jonsbraten: 1st ICC 1979

- 3.0 cl Cossack Vodka
- 1.5 cl Bols Green Curaçao
- 0.75 cl Bols Crème de Bananes
- 0.75 cl Grapefruit juice
- Cherry



Princess

Oyvind Olavsen: 3rd ICC 1980

- 2.0 cl Bacardi Rum
- 2.0 cl Bols Crème de Bananes
- 2.0 cl Lemon juice

Green cherry

Green cherry on top drink; sugar ring glass



Flying High

Petter L. Andersen: 1st NLC 1981

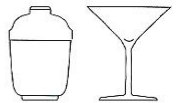
- 2.25 cl Koskenkorva Vodka
- 1.5 cl Bols Crème de Bananes
- 2.25 cl Roses Lime juice
- Fill up with Sinaslemonade
- Cherry



Pink Panther

Sven-A. Jonsbraten: 1st NCC 1982

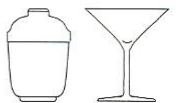
- 2.5 cl Bacardi Rum
- 0.5 cl Bols Crème de Bananes
- 1.0 cl Martini bitter
- 0.5 cl Grapefruit juice
- 1.5 cl Lemon juice
- Orange slice; cherry



Opal

Knut Kalsas: 1st NCC 1984

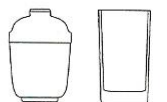
- 4.5 cl Sermeq Vodka
- 1.0 cl Bols Crème de Bananes
- 0.5 cl Campari
- 1 dash Grenadine
- 2 dashes Lemon juice
- Lemon peel; cherry



Dynekillen

Lars Hansen: 1st NLC 1984

- 3.0 cl Smirnoff Vodka
- 1.5 cl Bols Crème de Bananes
- 1 dash Bols Green Curaçao
- 1.5 cl Marie Brizard Apry
- 3.0 cl Pineapple juice
- 2.0 cl Lemon juice
- Cherry; orange slice

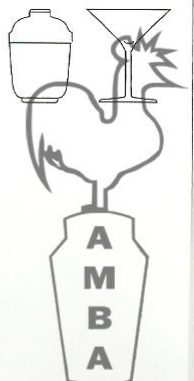


Admiralens Life

Petter Lollik Andersen: 1st NCC 1985

- 1.5 cl Bacardi Rum
- 1.0 cl Bols Crème de Bananes
- 1.5 cl Marie Brizard Apry
- 1.0 cl Lemon juice
- 1.0 cl Apple juice
- 1 dash Grenadine

Mandarine slice



Tropic Star

Mer K. Gundegjerde: 1st NLC 1985
 3.0 cl Cognac
 1.5 cl Bols Crème de Bananes
 1.5 cl Marie Brizard Apry
 3 dashes Pernod
 Fill up with lemonade
 Cherry



Trang Tricot

Egil Samuelsen: 3rd NLC 1985
 3.0 cl Smirnoff Vodka
 1.0 cl Bols Crème de Bananes
 2.0 cl Pineapple juice
 Fill up with Schweppes grapesoda
 Pineapple slice; cherry



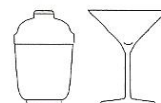
Tropic Moon

Roar Baardsen: 2nd NLC 1985
 2.4 cl Gordon's Dry Gin
 1.5 cl Bols Crème de Bananes
 1.0 cl Marie Brizard Apry
 1 dash Grenadine
 Fill up with tropical juice
 Orange slice; lemon slice; cherry



Snoopy

Sven-A. Jonsbraten: 1st NCC 1987
 3.5 cl Absolut Vodka
 0.5 cl Bols Crème de Bananes
 0.5 cl Amaretto di Saronno
 1.5 cl Grenadine
 Cherry



PERU

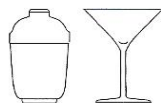
Associación Peruana de Barmen. APB
 Esq Avenida la Paz y Diez
 Conseco - Miraflores
 Lima 18
 Peru

PORTUGAL

Associação Barmen de Portugal. ABP
 Trav. da Fabrica dos Pentes 27 - 1
 Lisboa 1
 Portugal

Vilamoura Marina

Tony Fernandes: 2nd NCC 1976
 3.0 cl Smirnoff Vodka
 1.2 cl Bols Blue Curaçao
 0.6 cl Galliano
 1.2 cl Chartreuse Green
 2 dashes Lemon juice
 Cherry



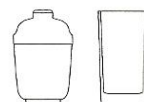
Michael

Manuel J. Rodrigues: 3rd NCC 1976
 3.6 cl Mackinlay's Whisky
 1.2 cl Bols Anisette
 1.2 cl Orange juice
 Cherry



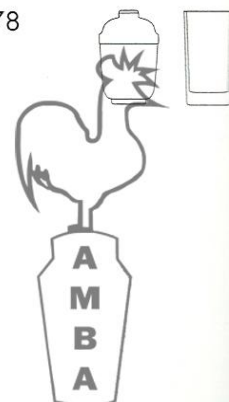
Madeira

V. Sousa Encarnacao: 1st NLC 1978
 1.5 cl Lord Nelson White Rum
 1.5 cl Bols Green Curaçao
 1.5 cl Beirao Liqueur
 1.5 cl Maracuja juice
 Fill up with Schweppes bitter orange
 Orange peel; cherry



Tropical

Manuel J. Mendonça: 2nd NLC 1978
 1.0 cl Burton's Dry Gin
 1.5 cl Bols Green Curaçao
 1.5 cl Lemon juice
 1 dash Frothee
 Fill up with Schweppes tonic water
 Orange peel; cherry



Lovers

J.M. Teixeira de Melim: 3rd NLC 1978

4.0 cl Burton's Dry Gin

2.0 cl Bols Crème de Bananes

3 dashes Lemon juice

1 dash Bols Blue Curaçao

Fill up with Schweppes tonic water

Orange peel; cherry

**Madere**

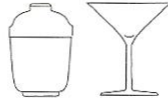
P.J. Diniz Martens: 1st NCF Madeira 79

1.5 cl Vodka

1.5 cl Bols Crème de Bananes

1.5 cl Kahlua

1.5 cl Pineapple juice

**Aleluia**

Ant. Teixeira de Jesus: 1st ILC 1979

2.4 cl Mariachi Tequila

1.2 cl Bols Blue Curaçao

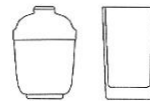
1.2 cl Bols Maraschino

1.2 cl Lemon juice

1 dash Frothee

Fill up with Schweppes bitter lemon

Lemon slice; orange peel; mint; 2 cherries

**Lisbonne**

A. Teixeira de Jesus: 1st NLC

Madeira 1979

2.4 cl Mariachi Tequila

1.2 cl Bols Blue Curaçao

1.2 cl Bols Maraschino

1.2 cl Lemon juice

Fill up with Schweppes tonic water

Cherry

**Bailarica**

Jose J. Poejo Mendes: 2nd ILF 1981

3.6 cl Ron Rico White Rum

0.6 cl Bols Blue Curaçao

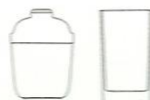
0.6 cl Bols Crème de Bananes

0.6 cl Lemon juice

0.6 cl Frothee

Fill up with Schweppes tonic water

Lemon slice; cherry; mint

**Buraco**

Manuel Tome Inacio: 3rd NLC 1981

4.8 cl Amer Picon

0.6 cl Bols Green Curaçao

0.6 cl Green Ancora

Fill up with Schweppes tonic water

Cherry

**Beefeater Sun-Rise**

Jose A. Cristino: 3rd ILC 1982

1.8 cl Beefeater Dry Gin

1.2 cl Bols Crème de Bananes

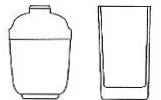
1.2 cl Bols Red Curaçao

1.2 cl Lemon juice

0.6 cl Frothee

Fill up with Schweppes tonic water

Lemon peel; cherry

**Sol Nascente**

Jose A. Cristino: 1st NLC 1982

2.4 cl Beefeater Dry Gin

0.6 cl Bols Green Curaçao

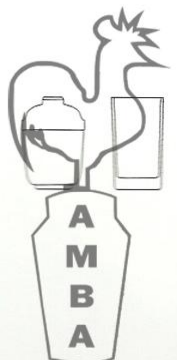
1.2 cl Bols Crème de Bananes

1.2 cl Lemon juice

2 dashes Frothee

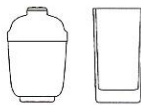
Fill up with Schweppes tonic water

Orange slice; cherry



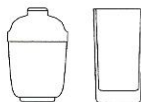
Spring Rose

M.J. Abrue Oliviera: 1st NLC 1982
 2.4 cl Vodka
 1.2 cl Bols Crème de Bananes
 1.2 cl Campari Bitter
 1.2 cl Cream
 1 dash Ricard
 Fill up with Schweppes tonic water
 Cherry



Amarante

Miguel Alb. Ribeiro: 1st NLC 1983 Porto
 2.4 cl Jim Beam Whiskey
 2.4 cl Bols Parfait Amour
 1.2 cl Cream
 Crushed ice; cherry



Gabriela

V. Gois de Sousa: 2nd ICC 1984
 3.0 cl Smirnoff Vodka
 1.5 cl Bols Blue Curaçao
 1.5 cl Cocoribe liqueur
 1 dash Pernod
 Fill up with Schweppes bitter lemon
 Orange slice; lemon slice; mint; cherry



Magic Star

Anacleto J. Abreu: 1st ICC 1987
 1.8 cl Pisang Ambon
 1.2 cl Bols Kiwi Liqueur
 1.8 cl Bols Crème de Cacao
 1.2 cl Cream
 2 dashes Grenadine
 Carambole; chocolate powder



Raquel

J.M. de Sousa Jardim: 1st ICC 1990
 1.8 cl Koskenkorva Vodka
 1.2 cl Bols Parfait Amour
 1.2 cl Bols Blue Curaçao
 1.2 cl Cherry Heering
 0.6 cl Cream
 Cherry; chocolate powder



SINGAPORE

Association Bartenders Singapore. ABS
 c/o Shatec 24
 Nassim Hill (S1025)
 Singapore

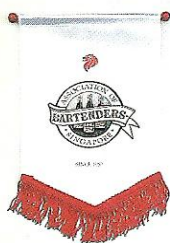
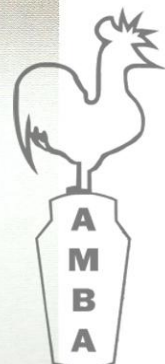
Emerald Eunuch

Sunny Koh: 1st NLC 1990
 1.0 cl Bols Blue Curaçao
 1.0 cl Galliano
 Fill up with Champagne
 Lime slice; cherry; lemon peel



Peppermint Peace

Asmah Haij Saman: 2nd NLC 1990
 1.0 cl Bols Crème de Cacao White
 0.5 cl Crème de Menthe White
 Fill up with Champagne
 Mint; orchid



SPAIN

Asociación Barmen Españoles. ABE
c/o Modesto Lafuente 63-7, izda
Madrid
Spain

Mallorca

Enr. Bastante: 1st ICC 1967
3.0 cl Pampero Rum
1.0 cl Bols Crème de Bananes
1.0 cl Drambuie
1.0 cl Cinzano Dry Vermouth



Savoy 2000

Antonio Jimenez: 1st NCC 1968
3.0 cl Vat 69 Whisky
1.0 cl Bols Apricot Brandy Liqueur
1.0 cl Cointreau
1.0 cl Campari Bitter
Orange peel



Margaret Spring

Armando Zarzalejo: 1st NCC 1970
3.0 cl Old Forester Whiskey
1.5 cl Bols Peach Liqueur
1.5 cl Stock Red Vermouth
Orange peel



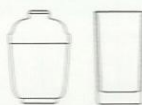
Winston

Leoncio Padilla: 1st NCC 1976
2.0 cl Bols Apricot Brandy Liqueur
2.0 cl Cobana liqueur
1.0 cl Pineapple juice
1.0 cl Peach juice
Crushed ice
Cherry



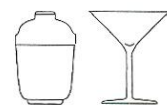
Bijoux

Fort Perez: 3rd NLC 1976
2.0 cl Stolichnaya Vodka
2.0 cl Bols Melon Liqueur
1.0 cl Cointreau
0.5 cl Lemon Juice
0.5 cl Pineapple Juice
Crushed ice
Cherry; orange peel



Pink Pincx

Epifanio Vallejo: 2nd NCC 1977
3.0 cl Burnett's Dry Gin
1.5 cl Bols Mandarine
1.5 cl Campari Bitter
2 dashes Lemon Juice
Cherry



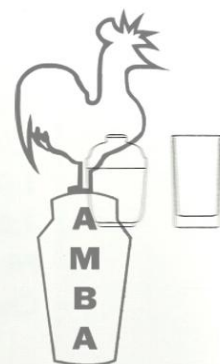
Kirios

Jose A. Oviedo: 3rd NCC 1977
3.0 cl Don Q Ron
2.0 cl Bols Blue Curaçao
1.0 cl Bols Maraschino
Cherry



Thais

Manuel G. Medina: 1st NLC 1990
3.0 cl Bocardí Rum
1.0 cl Bols Crème de Bananes
1.0 cl Pineapple juice
1.0 cl Frangelico liqueur
Crushed ice
Orange peel

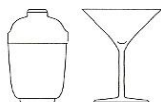


SWEDEN

Sveriges Bartenders Gille. SBG
Asa Gasapigas väg 13
653 46 Karlstad
Sweden

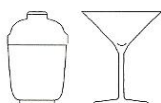
Kitty

Eddy Jones: 2nd NCC 1962
1.5 cl Queen Anne Whisky
1.5 cl Bols Crème de Bananes
1.5 cl Cointreau
1.5 cl Lemon juice



Helen

Olle Ferm: 1st NCC 1971
2.0 cl Gordon's Dry Gin
2.0 cl Bols Crème de Bananes
2.0 cl Grapefruit juice
Cherry



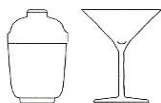
Flower of Nippon

Em. Lenzlinger: 2nd NCC 1971
3.0 cl Bacardi Rum
1.5 cl Bols Crème de Bananes
1.5 cl Cointreau
2 dashes Lime juice
2 dashes Grenadine
Cherry



Drink 31

Sven-Erik Winhult: 1st NCC 1973
2.0 cl Old Grand-Dad Whiskey
2.0 cl Bols Apricot Brandy Liqueur
2.0 cl Cinzano Dry Vermouth
4 dashes Fernet Branca
Cherry



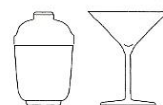
Nordlight Cocktail

Fritz Schaller: 3rd NCC 1973
2.0 cl Wyborowa Vodka
1.0 cl Bols Apricot Brandy Liqueur
1.0 cl Strega Liqueur
1.0 cl Martini Dry Vermouth
1.0 cl Roses Lime juice
Fill up with tonic water
Cherry



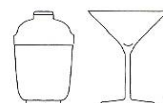
Slieve Bloom

Torbjorn Borelius: 2nd NCC 1975
2.0 cl John Jameson Whiskey
1.0 cl Tequila
1.0 cl Bols Crème de Bananes
2.0 cl Lemon juice
Cherry



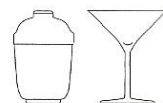
Golden Apple

Horst Bauch: 3rd NCC 1975
3.0 cl Bacardi Rum
1.0 cl Bols Apricot Brandy Liqueur
1.0 cl Calvados
1.0 cl Martini White Vermouth
1 dash Carpano Punt e Mes
Cherry



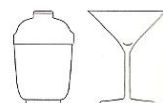
Rosmary

Jose Duarte: 3rd NCC 1975
2.0 cl John Jameson Whiskey
2.0 cl Bols Apricot Brandy Liqueur
1.0 cl Bols Crème de Bananes
1.0 cl Lemon juice
Cherry



La Manga

Kurt Reuterwing: 2nd ICC 1976
1.2 cl Moskovskaya Vodka
1.2 cl Bols Apricot Brandy Liqueur
1.2 cl Licor 43
2.4 cl Lemon juice
3 dashes Grenadine
Lime-slice; cherry



St. Vincent

Kurt Reuterwing: 2nd NCC 1976
1.2 cl Moskovskaya Vodka
1.2 cl Bols Apricot Brandy Liqueur
1.2 cl Liqueur 43
2.4 cl Lemon juice
1 dash Grenadine
Cherry



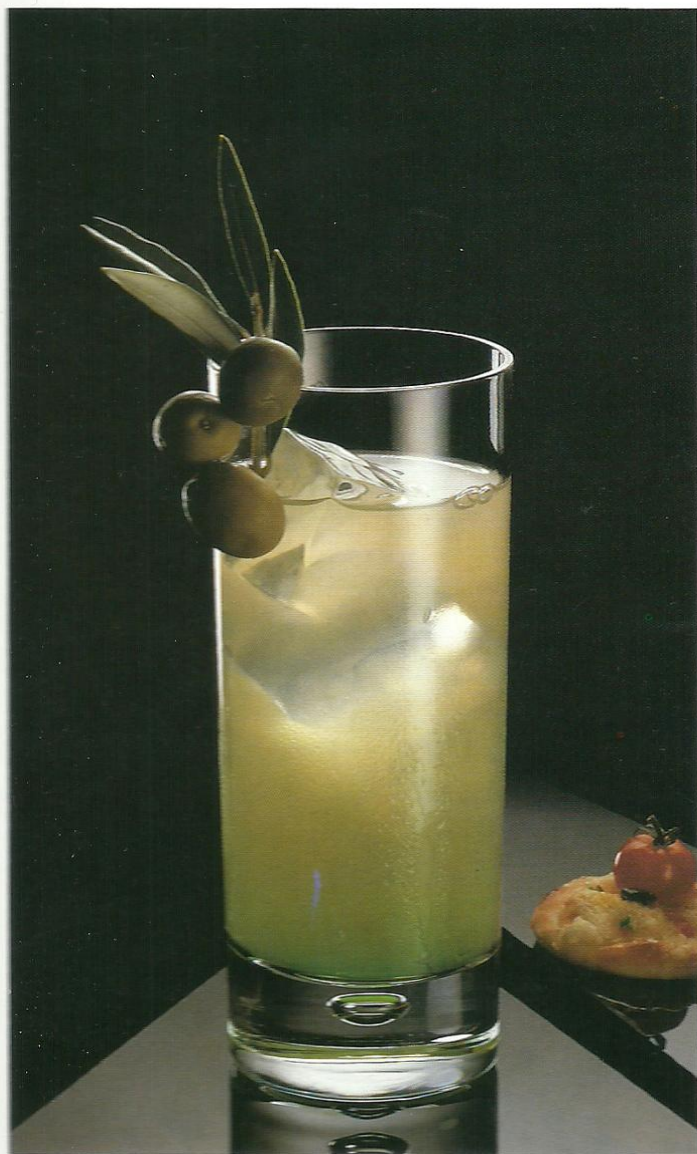
Forest Fox

Peter Fuchs: 1st NLC 1976

- 2.0 cl Bacardi Rum
 1.0 cl Bols Green Curaçao
 0.5 cl Bols Teardrop Crème de Menthe White
 0.5 cl Bols Crème de Bananes
 2.0 cl Roses Lime juice

Fill up with soda water

Orange peel; cherry

**Icebreaker**

Einar Luther: 2nd NLC 1976

- 1.5 cl Koskenkorva Vodka
 0.75 cl Bols Crème de Bananes
 0.75 cl Bols Green Curaçao
 1.5 cl Lemon juice
 0.5 cl Roses Lime juice

Fill up with tonic water

Cherry

**Santa Fe**

Lars O. Eriksson: 3rd NLC 1977

- 2.0 cl Moskovskaya Vodka
 1.0 cl Bols Crème de Bananes
 3.0 cl Cusenier Orange
 1 dash Grenadine

Fill up with orange juice

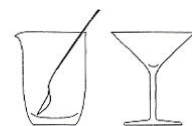
Orange peel; cherry

**Carneval**

Ottar Ringen: 3rd NCC 1978

- 2.0 cl Koskenkorva Vodka
 1.0 cl Bols Crème de Bananes
 1.0 cl Campari Bitter
 2.0 cl Lemon juice

Lemon slice; cherry

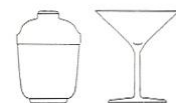
**Moonlight**

Horst Pehmuller: 3rd ICC 1980

- 2.0 cl Courvoisier Cognac
 2.0 cl Bols Chocolate Mint
 2.0 cl Cream

Mandarine piece; chocolate

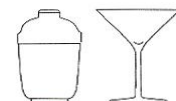
Mandarine Napoléon on top of drink

**Violetta Comfort**

Walter Lundgren: 2nd NCC 1982

- 2.0 cl Koskenkorva Vodka
 2.0 cl Bols Parfait Amour
 2.0 cl Southern Comfort
 2 dashes Lime juice

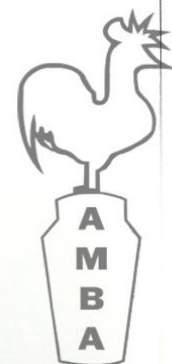
Cherry

**Fox Poison**

Peter Fuchs: 3rd NCC 1982

- 1.5 cl Bacardi Rum
 1.5 cl Bols Green Curaçao
 1.5 cl Noilly Prat Vermouth
 1.5 cl Lime juice

Cherry; orange peel

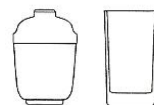




Swedish Blue

Kolle Weiseth: 2nd NLC 1985

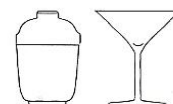
4.8 cl Absolut Vodka
1.2 cl Bols Blue Curaçao
1 dash Roses Lime juice
Fill up with pineapple juice
Pineapple slice; cherry



Irish Lady

Horst Pehmuller: 1st NCC 1987

3.0 cl John Jameson Whiskey
1.0 cl Bols Green Curaçao
2.0 cl Lemon juice
1 dash Frothee
Cherry; lemon-peel



Arctic Summer

Monica Backman: 1st NLC 1988

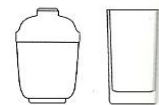
4.0 cl Dry Gin
2.0 cl Bols Apricot Brandy Liqueur
1 dash Grenadine
Fill up with Schweppes bitter lemon
Lemon slice; cherry



Pink Ida

Kai Hansen: 1st NLC 1989

3.0 cl Bacardi Rum
1.0 cl Bols Crème de Bananes
4.0 cl Pineapple juice
6.0 cl Lemon juice
1 dash Grenadine
Cherry; lemon peel



SWITZERLAND

Schweizer Barkeeper Union. SBU
Via della Posta 14
6600 Locarno
Switzerland

Danilo

U. Marino: 3rd ICC 1951
2.0 cl Gordon's Dry Gin
2.0 cl Bols Apricot Brandy Liqueur
2.0 cl White Label Whisky
2 dashes Grenadine
1 dash Cerise
Orange peel on top



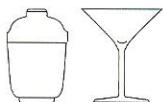
Musegg

F. Zehnder: 1st NLC 1961
1.5 cl Bols Apricot Brandy Liqueur
1.5 cl Grand Marnier
1.5 cl Orange juice
12.0 cl Beer



Champion

H. Durr: 1st ICC 1962
1.8 cl White Label Whisky
1.2 cl Bols Curaçao Triple Sec
1.8 cl Cinzano Dry Vermouth
1.2 cl Benedictine



Caprice

Al Ostertag: 2nd NCC 1963
3.0 cl Gordon's Dry Gin
1.5 cl Bols Apricot Brandy Liqueur
0.5 cl Martini Dry Vermouth
2 dashes Orange bitter
Cherry



Morning Champagne

L. Balmelli: 2nd NLC 1963
2.5 cl Bols Apricot Brandy Liqueur
Fill up with Champagne
Orange slice



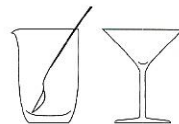
Sardona

Silvio Hitz: 1st NCC 1964
2.0 cl Larsen Cognac
1.0 cl Bols Curaçao Triple Sec
1.0 cl Grand Marnier
1.0 cl Martini Dry Vermouth
Cherry



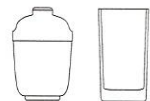
Ilona

Alain Ostertag: 2nd ICC 1965
3.0 cl Gordon's Dry Gin
1.5 cl Bols Peach Liqueur
1.5 cl Martini Dry Vermouth
1 dash Orange bitter
Cherry



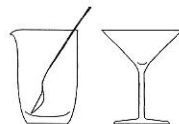
Anastavia

Jean Schwizer: 2nd NLC 1966
2.0 cl Stolichnaya Vodka
1.0 cl Bols Curaçao Triple Sec
1.0 cl Grenadine Marie Brizard
3.0 cl Orange juice
3.0 cl Lemon juice
Orange slice; lemon slice; cherry



Blood Shot

Orlando Frei: 2nd NCC 1968
2.0 cl Old Grand-Dad Whiskey
1.0 cl Bols Apricot Brandy Liqueur
1.0 cl Krepkaya Vodka
1.0 cl Cinzano Red Vermouth
2 dashes Angostura
Cherry



Shake

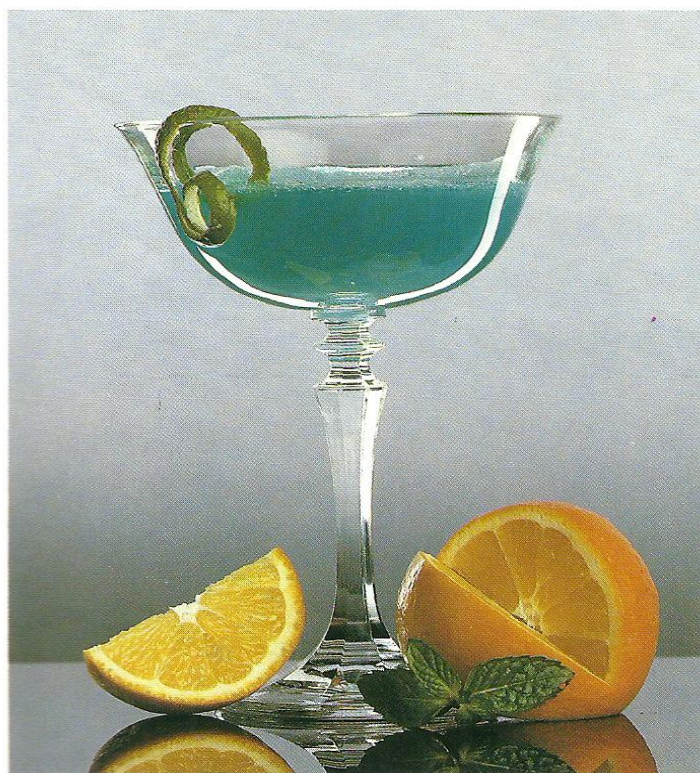
Luigi Balmelli: 3rd NLC 1968
2.0 cl Bols Apricot Brandy Liqueur
1.0 cl Dettling Kirsch
Fill up with Champagne
Cherry



Lady Lyssna

Jean-Cl. Schweizer: 1st NCC 1971
4.0 cl Dry Gin
1.0 cl Bols Apricot Brandy Liqueur
1.0 cl Cointreau
1.0 cl Orange juice
Cherry

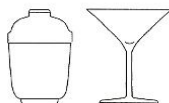




Myriam Special

Luisito Clericetti: 2nd NCC 1971

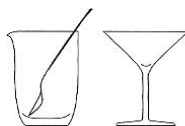
- 2.0 cl Wyborowa Vodka
- 1.5 cl Bols Blue Curaçao
- 1.0 cl Martini White Vermouth
- Cherry



Gallina

Jordi Giner: 2nd NCC 1973

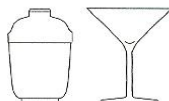
- 2.0 cl Gordon's Dry Gin
- 1.0 cl Bols Blue Curaçao
- 1.0 cl Marie Brizard Apry
- 1.0 cl Martini Dry Vermouth
- Cherry



Lara

Jean-P. Callegari: 3rd NCC 1973

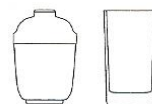
- 2.0 cl Vodka
- 2.0 cl Bols Apricot Brandy Liqueur
- 1.0 cl Orange juice
- Sugar rim



Wyborowina

Klaus Wieser: 1st NLC 1973

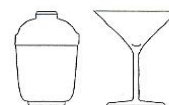
- 4.0 cl Wyborowa Vodka
- 1.0 cl Bols Peach Liqueur
- 3.0 cl Grapefruit juice
- Fill up with bitter lemon
- Gherkin



Sexy

Paul Nuesch: 3rd NLC 1973

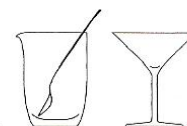
- 2.0 cl Burnett's Dry Gin
- 2.0 cl Bols Apricot Brandy Liqueur
- 2.0 cl Cointreau
- 1 dash Lemon juice
- 1 dash Grapefruit juice



Bottom Rose

Giuseppe Bianchi: 1st NCC 1975

- 3.0 cl Bols Young Genever
- 1.0 cl Bols Apricot Brandy Liqueur
- 1.0 cl Rossi Bitter



Natalie

Arnold Ruegg: 2nd NLC 1978

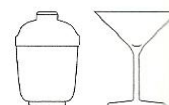
- 0.6 cl Bols Danziger Goldwasser
- 0.6 cl Gordon's Dry Gin
- Fill up with Champagne Brut
- Orange slice; cherry; lemon peel



Raggio di Luna

Antonio Mattia: 1st NCC 1979

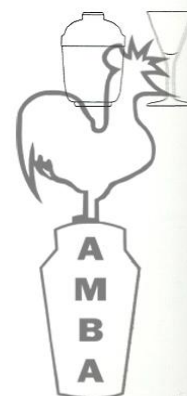
- 3.0 cl Southern Comfort
- 2.0 cl Bols Blue Curaçao
- 1.0 cl Lemon juice
- 2 cherries



Passat

Peter Roth: 1st NLC 1979

- 2.0 cl Marie Brizard Apry
- 2.0 cl Bols Curaçao Triple Sec
- 4.0 cl Passion fruit juice
- 2 dashes Orange juice
- Fill up with Champagne
- Lemon slice; cherry



Pink Floyd

Ferretti Dante: 1st NCC 1980

- 3.0 cl Beefeater Dry Gin
 1.0 cl Bols Apricot Brandy Liqueur
 0.5 cl Campari Bitter
 0.5 cl Lemon juice
 2 dashes Grenadine
 Cherry; mint

**Disco**

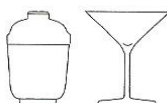
Arnold Ruegg: 2nd NLC 1981

- 2.0 cl Bacardi White Rum
 2.0 cl Bols Blue Curaçao
 2.0 cl Martini White Vermouth
 Fill up with Schweppes tonic water
 Orange slice; lemon slice

**Titan**

Alain Nicolias: 2nd NCC 1981

- 1.2 cl Bacardi White Rum
 1.8 cl Bols Crème de Cacao
 1.8 cl Amaretto di Saronno
 1.2 cl Cream
 Chocolate powder

**Violet**

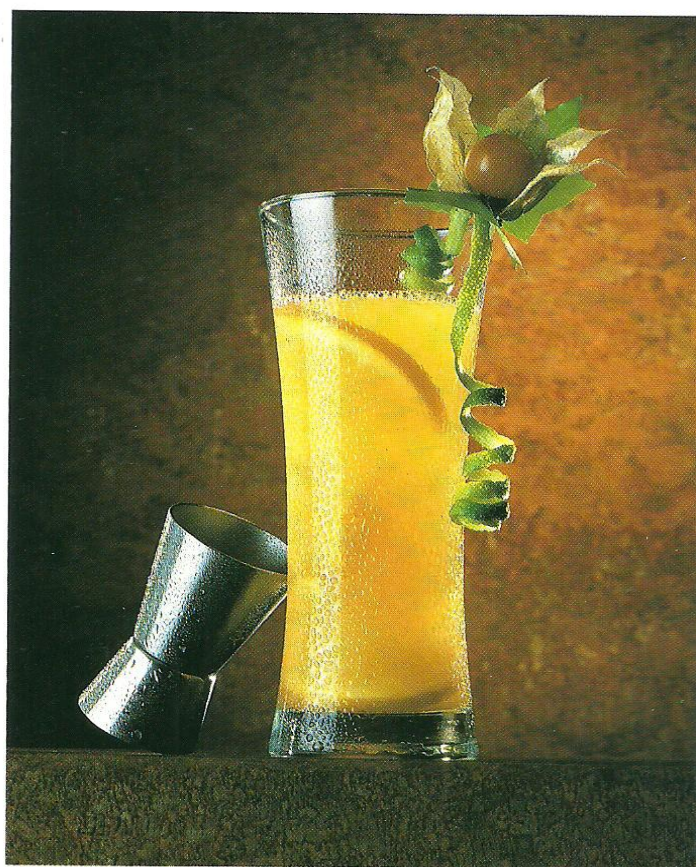
Aris Balmelli: 3rd NLC 1981

- 2.4 cl Wyborowa Vodka
 3.6 cl Bols Parfait Amour
 Fill up with Schweppes tonic water
 Kiwi; mint; lemon peel

**Ascona 82**

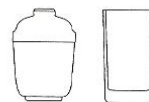
Orlando Frye: 3rd NCC 1982

- 3.0 cl Gordon's Dry Gin
 0.6 cl Bols Blue Curaçao
 1.2 cl Marie Brizard Apy
 0.6 cl Cointreau
 0.6 cl Noilly Prat Vermouth
 Cherry

**High Moon**

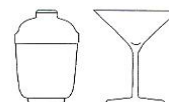
Gianp Bibbia: 2nd NLC 1982

- 1.8 cl Sauvage Framboise
 1.2 cl Bols Apricot Brandy Liqueur
 0.6 cl Courvoisier Cognac
 1 dash Grenadine
 Fill up with bitter lemon
 Cherry; mint

**Royal Daiquiri**

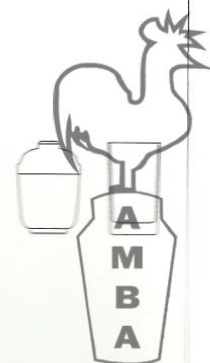
Olando Frey: 1st NCC 1983

- 1.2 cl Négrita White Rum
 2.4 cl Bols Crème de Bananes
 0.6 cl Cuervo Tequila
 1.8 cl Lemon juice
 1 barspoon Gumsyrup
 Mint; cherry

**Lady Killer**

Peter Roth: 1st ILC 1984

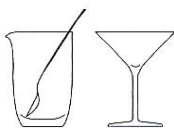
- 2.0 cl Burnett's Dry Gin
 1.0 cl Bols Apricot Brandy Liqueur
 1.0 cl Cointreau
 3.0 cl Passion fruit juice
 3.0 cl Pineapple juice
 Orange spiral; mint



Thrilling

Ed Castelletti: 1st NCC 1987

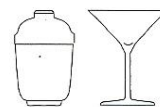
3.0 cl Gordon's Dry Gin
0.6 cl Bols Crème de Bananes
2.4 cl Cinzano Red Vermouth
Cherry



Blue Eyes

Ch. Moebius: 1st IBMF 1990

2.0 cl Vodka
1.0 cl Bols Blue Curaçao
1.0 cl Grand Marnier
2.0 cl Roses Lime juice
Strawberry; mint



U S A

United States Bartenders Association. USBA

1 Silkleaf

Irvine

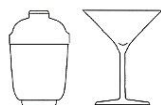
Cal 92714

U S A

Luxury

Walter Simpson: 1st NCC 1951

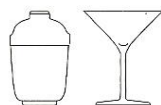
2.0 cl Dry Gin
1.0 cl Bols Crème de Bananes
1.0 cl Red Vermouth
1.0 cl Pimms No. 1
1.0 cl Roses Lime juice
1 dash Angostura



Bolsnig

Comer Cuskelly: 2nd NCC 1951

2.4 cl Bols Silver Top Dry Gin
1.2 cl Bols Green Curaçao
1.2 cl Bols Crème de Cacao
1.2 cl Lemon juice
Cherry



Flying Horse

Max Stone: 3rd NCC 1951

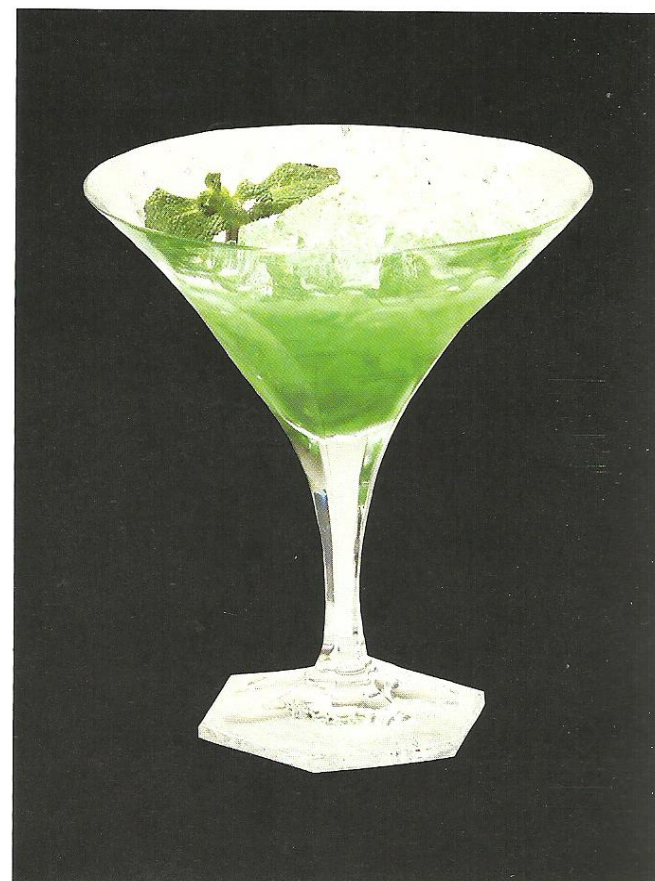
3.0 cl Vodka
1.5 cl Bols Cherry Brandy Liqueur
1 dash Bols Maraschino
1.5 cl Cream



Frosty Dawn

Al Carillo: 2nd ICC 1954

1.5 cl Ron Rico Light
1.5 cl Bols Maraschino
1.5 cl Falernum
1.5 cl Orange juice



The Gander

Fred Pieroni: 2nd ICC Team 1955

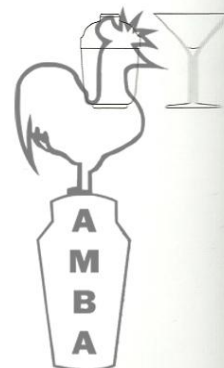
2.0 cl Martin Whisky
2.0 cl Bols Crème de Cacao
2.0 cl Bols Teardrop Crème de Menthe



Blue Gardenia

Popo Galsini: 2nd ICC Team 1955

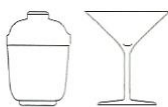
3.0 cl Martell Cognac
1.5 cl Bols Blue Curaçao
0.75 cl Bols Maraschino
1 dash Cream



Ed's Baby

Edward Nordsiek: 2nd ICC Team 1955

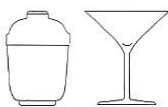
- 3.0 cl Ron Rico Rum
- 0.6 cl Bols Crème de Bananes
- 1.2 cl Cherry Heering
- 1.2 cl Cusenier Curaçao
- 3 dashes Lemon juice



Golden Comet

Pete Zamuto: 1st NCC 1955

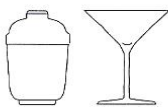
- 3.0 cl Seagram's Gin
- 1.5 cl Bols Dry Orange Curaçao
- 1.5 cl Roses Lime juice



Mistletoe

N.N.: 2nd NCC 1955

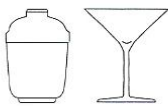
- 1.5 cl Smirnoff Vodka
- 1.5 cl Bols Crème de Cacao White
- 1.5 cl Cranberry juice
- 1.5 cl Cream



Key Cocktail

N.N.: 3rd NCC 1955

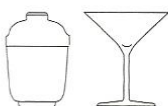
- 2.0 cl Bols Crème de Bananes
- 2.0 cl Cointreau
- 2.0 cl Cream



Red Velvet

N.N.: 4th NCC 1955

- 3.0 cl Smirnoff Vodka
- 1.5 cl Bols Crème de Cacao
- 1.5 cl Kijafa Cherry



Merry Kay

Tom Stenger: 1st NCC 1956

- 4.0 cl Hill & Hill Whiskey
- 2.0 cl Bols Dry Orange Curaçao
- Twist lemon peel



Tangerine Cocktail

P. Cornuke: 2nd NCC 1956

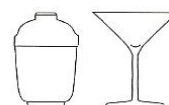
- 2.0 cl Bols Mandarine
- 2.0 cl Galliano Liqueur
- 2.0 cl Cream
- 1 dash Bols Grenadine



Bon Bon

R. Wolfe: 3rd NCC 1958

- 3.0 cl Apple Jack
- 1.5 cl Bols Crème de Noyaux
- 1.5 cl Amer Picon
- 2 dashes Lemon juice
- 1 dash Grenadine



Burlesque

G. Reidinger: 1st USA-CC 1958

- 3.0 cl Early Times Whiskey
- 1.5 cl Bols Curaçao Triple Sec
- 1.5 cl Bols Parfait Amour
- 0.5 cl Lemon juice



Chatellite

P.L. Acevedo: 1st USA-CC 1958

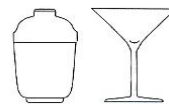
- 2.0 cl Early Times Whiskey
- 2.0 cl Bols Anisette
- 2.0 cl Strega
- Orange peel



Cheerio

J.A. Rivera: 2nd USA-CC 1958

- 3.0 cl Early Times Whiskey
- 1.5 cl Bols Cherry Brandy Liqueur
- 0.5 cl Bols Grenadine
- 1.5 cl Lemon juice
- Cherry



Louisville Cocktail

J. MacDuffee: 2nd USA-CC 1958

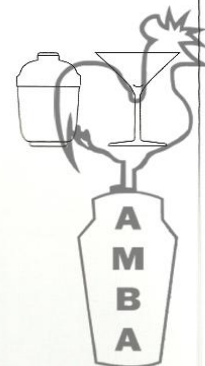
- 4.0 cl Early Times Whiskey
- 1.5 cl Bols Dry Orange Curaçao
- 1.5 cl Dry Sherry
- 2 dashed Orange Bitter
- Lemon peel



Lovely

C.S. Brenner: 3rd USA-CC 1958

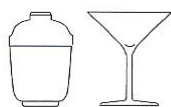
- 3.0 cl Early Times Whiskey
- 1.5 cl Bols Cherry Brandy Liqueur
- 1.5 cl Bols Apricot Brandy Liqueur
- 1.5 cl Cream



Tennessee Belle

W.C. Wilson: 3rd USA-CC 1958

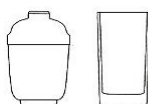
- 3.0 cl Early Times Whiskey
- 1.5 cl Bols Blue Curaçao
- 1.5 cl Falernum
- 3 dashes Lemon juice



Coconut Grove

Tom Stenger: 1st USA-LC 1958

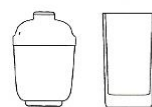
- 4.5 cl Early Times Whiskey
- 1.5 cl Bols Blue Curaçao
- 1.5 cl Bols Grenadine
- 3.0 cl Lemon juice
- 1.5 cl Orange juice
- Fresh fruit
- 2 dashes Jamaica rum on top



Exotic

J. Lapetina: 2nd USA-LC 1958

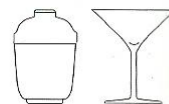
- 6.0 cl Early Times Whiskey
- 1.5 cl Bols Curaçao Triple Sec
- 0.75 cl Bols Crème de Cacao
- 6.0 cl Unsweetened Pineapple juice
- 3.0 cl Apricot Nectar
- Crushed ice



Kim

John Durlesser: 1st NCC 1964

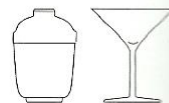
- 1.8 cl P. Masson Brandy
- 1.2 cl Bols Curaçao Triple Sec
- 1.2 cl Galliano
- 1.8 cl Gumsyrup
- 3 dashes Lemon juice
- Cherry



Twichlite

Nick Beehler: 2nd NCC 1964

- 1.7 cl SIS Brandy
- 0.85 cl Bols Apricot Brandy Liqueur
- 0.85 cl Cointreau
- 0.85 cl Pineapple juice
- 0.85 cl Roses Lime juice
- 0.85 cl Gumsyrup
- Cherry



Molly Brown

Alan D. Spaer: 1st NCC 1965

- 3.0 cl Aalborg Akvavit
- 1.5 cl Bols Dry Orange Curaçao
- 1.5 cl Lime juice
- Cherry



Pink Poodle

Harry Bernard: 1st NCC 1965

- 3.0 cl Seagram's Dry Gin
- 0.6 cl Bols Teardrop Crème de Menthe White
- 1.2 cl Orange juice
- 1.2 cl Lemon juice
- 1 dash Grenadine



A Lulu

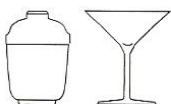
Bill Brown: 2nd NCC 1965

2.0 cl Puerto R. Merito Rum
 1.0 cl Bols Crème de Noyaux
 1.0 cl Galliano
 1.0 cl Passion fruit nectar
 2.0 cl Orange juice
 Orange peel

**Satin Doll**

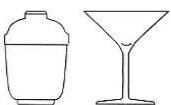
John Chop: 3rd NCC 1965

3.0 cl Gilbey's Vodka
 1.5 cl Bols Curaçao Triple Sec
 1.5 cl Bols Crème de Bananes
 1.5 cl Lemon juice
 Cherry

**Tuacian**

P. Zamuto: 3rd NCC 1965

3.0 cl Tuaca Brandy
 1.8 cl Bols Dry Orange Curaçao
 1.2 cl Galliano
 1 dash Lime juice

**Satin Glow**

Nick Kotsonas: 1st NCC 1968

3.75 cl White Satin Dry Gin
 0.75 cl Bols Crème de Bananes
 2.0 cl Orange juice
 0.5 cl Pineapple juice

**Moonglow Cocktail**

John Chop: 2nd NCC 1968

3.0 cl Gilbey's Vodka
 1.5 cl Bols Curaçao Triple Sec
 1.5 cl Galliano
 1.5 cl Roses Lime juice

**Mysty**

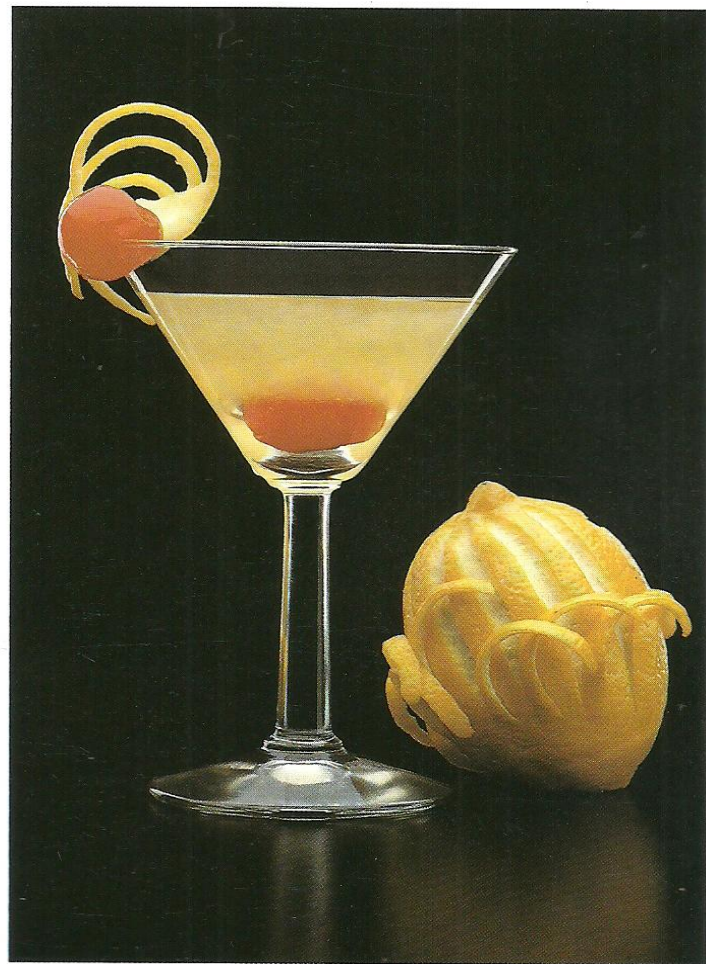
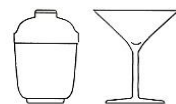
Leonard Casteel: 1st NCC 1969

3.0 cl Beefeater Dry Gin
 1.5 cl Bols Curaçao Triple Sec
 1.5 cl Galliano
 1.5 cl Roses Lime juice
 Cherry

**Apollo**

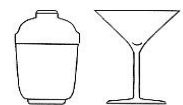
William Messmer: 2nd NCC 1969

3.0 cl Hildick Apple Jack
 1.0 cl Bols Crème de Bananes
 1.0 cl Trader Vics Grenadine
 3.0 cl Lime juice
 Cherry

**Orange Glow**

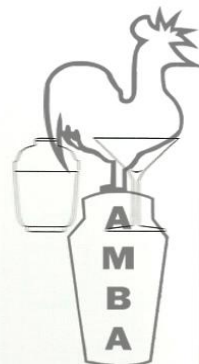
Alfredo Fontana: 3rd NCC 1969

3.0 cl Martell Cognac
 1.5 cl Bols Dry Orange Curaçao
 1.5 cl Bols Curaçao Triple Sec
 3.0 cl Orange juice
 Cherry

**Executive Gimlet**

Carl Osterhoff: 1st Mixed Drink Derby USA 1970

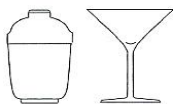
4.5 cl Early Times Whiskey
 3.0 cl Bols Curaçao Triple Sec
 1.5 cl Lemon juice
 1.5 cl Lime juice
 Crushed ice; lemon peel



Teardrop

John Chop: 2nd Mixed Drink Derby
USA 1970

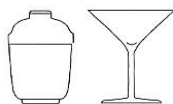
3.0 cl Early Times Whiskey
1.5 cl Bols Crème de Bananes
1.5 cl Bols Curaçao Triple Sec
1.5 cl Sweet sour Lemon juice
Banana slice



Banana's Breeze

Jose Ruiseco: 1st NCC 1970

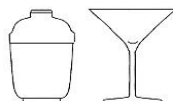
1.5 cl Chrst Bros Brandy
0.4 cl Bols Apricot Brandy Liqueur
1.0 cl Bols Crème de Bananes
2.2 cl Orange juice
0.75 cl Lemon Sweet/Sour
3 dashes Frothee



Gemini 13

Jess Magro: 3rd NCC 1970

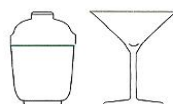
3.0 cl Bacardi Rum
2.0 cl Bols Crème de Noyaux
1.5 cl Dole Pineapple juice
1.5 cl Orange juice
3 dashes Frothee
2 dashes Pernod



Cracklin Rosie

Virgil H. Jones: 1st NCC 1971

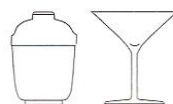
3.0 cl Bacardi White Rum
1.0 cl Bols Crème de Bananes
1.5 cl Passion fruit nectar
1.0 cl Pineapple juice
1.0 cl Lime juice
Cherry



Cool Banana

Al Repetty: 1st NCC 1972

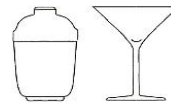
3.0 cl Bols Curaçao Triple Sec
1.0 cl Bols Crème de Bananes
1.0 cl Cream
0.5 cl Grenadine
1 dash Frothee



Irish Mix

Jose Ancona: 1st NCC 1972

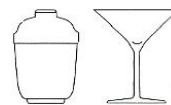
2.0 cl John Power's Whiskey
2.0 cl Bols Crème de Bananes
2.0 cl Half/Half Crème
1 dash Grenadine



Cognac Perino

Tony Cordero: 1st NCC 1973

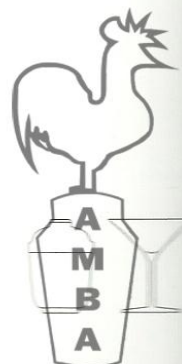
3.0 cl Monnet Cognac
1.5 cl Bols Crème de Bananes
1.5 cl Passion fruit syrup
0.75 cl Falernum
0.75 cl Orange juice



Spanish Kiss

Bud Ewalt: 3rd NCC 1973

3.0 cl Paul Masson Brandy
1.5 cl Bols Crème de Bananes
1.5 cl Kahlua
2.0 cl Cream



Velvet Kiss

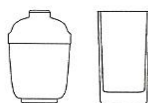
Al Repetty: 1st NCC 1974

2.0 cl	Gordon's Dry Gin
1.0 cl	Bols Crème de Bananes
1.0 cl	Dole Pineapple juice
2.0 cl	Cream
1 dash	Grenadine

**Best Year**

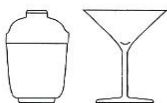
Valerio Bobby Butago: 1st NLC 1975

3.0 cl	Schenley Vodka
1.5 cl	Bols Blue Curaçao
1.5 cl	Licor 43
3.5 cl	Pineapple juice
1.5 cl	Roses Lime juice

**Chop-Nut**

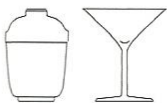
John W. Chop: 1st NCC 1977

2.25 cl	Schenley Vodka
1.0 cl	Bols Crème de Bananes
1.0 cl	Coconut Liqueur
1.75 cl	Orange juice
1 dash	Frothee

**One O'Yours**

David Stocker: 2nd NCC 1977

2.0 cl	Ron Rico Rum
2.0 cl	Bols Crème de Noyaux
2.0 cl	Coconut Cream
1 dash	Frothee

**Honey Bear**

Wells Westcott: 1st NCC 1979

3.75 cl	Finlandia Vodka
2.25 cl	Bols Crème de Bananes
1.5 cl	Kahlua

**Eclipse**

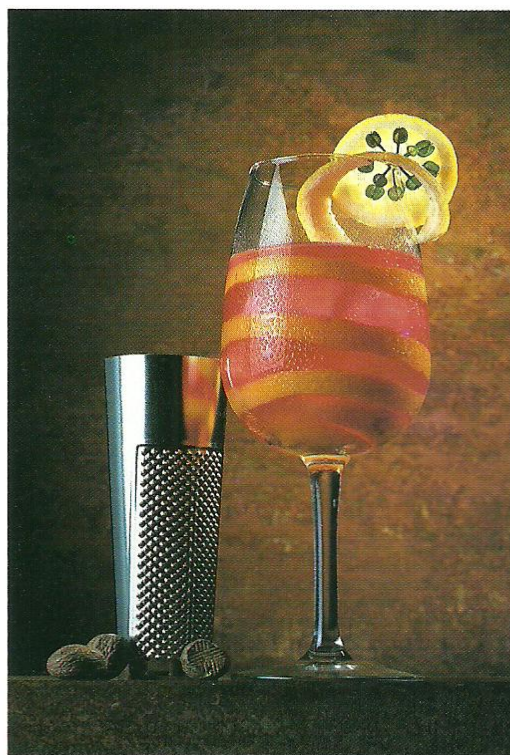
John Lammers: 3rd NCC 1979

2.5 cl	Stolichnaya Vodka
0.5 cl	Bols Crème de Cacao White
0.5 cl	Walkers Strawberry Liqueur
2.5 cl	Half and Half
	Cherry

**Blue Bird**

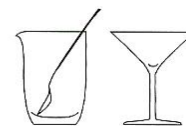
Carmen Ferrer: 2nd NCC 1981

3.6 cl	Pampero Rum
1 dash	Bols Blue Curaçao
1.2 cl	Licor 43
1.2 cl	Sweet and Sour

**Po-Ron Pampero**

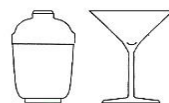
Jaime Bajo: 3rd NCC 1981

3.0 cl	Pampero Rum
2.0 cl	Bols Crème de Noyaux
1.0 cl	Lime juice
1 dash	Orange juice
1 dash	Carbonated water

**Memories**

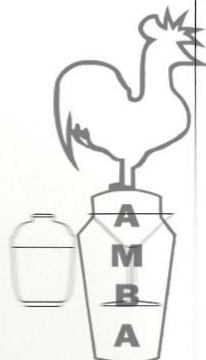
Bobby Mutago: 1st NCC 1982

3.0 cl	Amaretto di Saronno
1.0 cl	Bols Blue Curaçao
2.0 cl	Irish Cream
1 dash	Lemon juice
2 dashes	Frothee

**Oscar's Flame**

Albert de los Reyes: 2nd NCC 1982

4.0 cl	Amaretto di Saronno
1.5 cl	Bols Crème de Bananes
0.5 cl	Dolli Strawberry
	Strawberry



VENEZUELA

Associaciòn Venezolana de Barmen. AVB
Edif. Nuevo Centro, piso 11B
Avenida del Libertador
Chacao
Caracas 1060
Venezuela

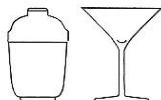
Oriente

Joan Vasquez: 2nd NCC 1962
1.5 cl Pampero Ron
1.5 cl Bols Apricot Brandy Liqueur
1.5 cl Pineapple juice
0.75 cl Orange juice
0.75 cl Gumsyrup



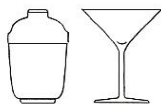
Stictip

Joaquin Grau: 1st NCC 1963
3.0 cl Gordon's Dry Gin
1.0 cl Bols Maraschino
2.0 cl Kahlua



Buen Viaje

Pedro P. Salazar: 1st NCC 1963
3.0 cl Pampero Dry Gin
1.2 cl Bols Crème de Vanille
2.4 cl Pampero Toronja
1 dash Grenadine
Cherry



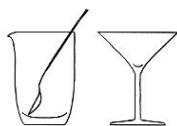
Zorba

G. Di Stefano: 1st NCC 1966
3.0 cl Queen Anne Whisky
3.0 cl Cinzano White Vermouth
4 dashes Bols Curaçao Triple Sec
Lemon peel



Dick

Mario Spicciati: 3rd NCC 1966
2.4 cl Santa Teresa Rum
1.2 cl Bols Maraschino
2.4 cl Cinzano Dry Vermouth
2 dashes Angostura
Cherry



King Petronio

Peppino Natale: 1st NCC 1968
3.6 cl Bell's Whisky
1.2 cl Bols Crème de Bananes
1.2 cl Campari Bitter
Squeeze lemon peel



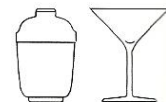
Verano

Paolo Tafuri: 3rd NCC 1968
3.0 cl Bolskaya Vodka
2.0 cl Bols Curaçao Triple Sec
1.0 cl Bols Mandarine
Cherry



Chatty

Pablo M. Manzo: 3rd NCC 1969
3.0 cl Estalar Ron
1.5 cl Bols Crème de Bananes
1.5 barspoon Honey
Egg (whole)
Cherry



Ponche Orinoco

Franco Lagusch: 1st NCC 1970
3.0 cl Venezolano Ron
0.75 cl Bolskaya Vodka
1.5 cl Regnier Apricot
0.75 cl Orange juice
1 dash Angostura
1 dash Grenadine
1 dash Lemon juice
Orange slice; cherry



Caniana

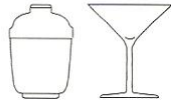
Edmundo Perez: 3rd NCC 1970

- 3.0 cl Venezolano Ron
 0.75 cl Bols Curaçao Triple Sec
 0.75 cl Smirnoff Vodka
 0.75 cl Gumsyrup
 0.75 cl Lemon juice
 Orange slice; pineapple slice; cherry

**Canaima**

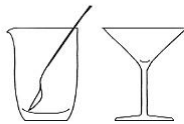
Edmundo Perez: 3rd NCC 1971

- 3.0 cl Pampero Rum
 0.75 cl Bols Curaçao Triple Sec
 0.75 cl Smirnoff Vodka
 0.75 cl Orange juice
 0.75 Gumsyrup

**Kurukuru-Paa**

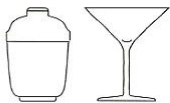
Paolo T. Monaco: 2nd NCC 1971

- 3.0 cl St. Teresa Ron
 1.5 cl Bols Crème de Bananes
 1.5 cl Tio Pepe Sherry
 2 dashes Angostura
 Lemon peel

**Exotic**

Costanzo Ruocco: 1st NCC 1972

- 3.0 cl Black & White Whisky
 1.5 cl Bols Crème de Vanille
 1.5 cl Pampero Ron Estelar
 2 dashes Pineapple juice
 Cherry

**Mi Jaca**

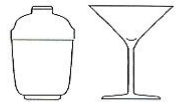
Oscar Vidal: 1st NCC 1973

- 3.0 cl Pampero Ron añejo
 1 dash Bols Crème de Bananes
 1.5 cl Benedictine
 1.5 cl Cinzano Dry Vermouth
 Cherry

**Daisy**

J del Carmen Loaizia: 3rd NCC 1973

- 3.0 cl Cacique Ron añejo
 1.5 cl Bols Crème de Vanille
 1.5 cl Orange juice
 1.5 cl Gordons dry gin
 Cherry

**Girasol**

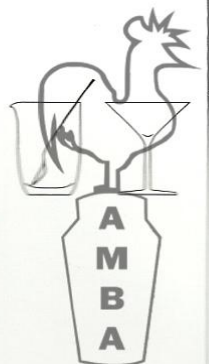
Gustavo Galiano: 2nd NCC 1973

- 3.6 cl Cacique Ron
 1.8 cl Bols Mandarine
 0.6 cl Sangria Ole
 Cherry

**Koy**

Edmundo Perez: 1st NCC 1974

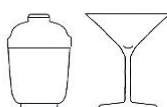
- 3.0 cl Gilbey's Dry Gin
 1.0 cl Bols Crème de Bananes
 1.0 cl Grand Marnier
 1.0 cl Cherry Heering
 Cherry



Refinado

M. Pestana Abreu: 3rd NCC 1974

3.0 cl Royal Star Ron
1.5 cl Bols Crème de Bananes
1.5 cl Kahlua
2 dashes Sangria Ole
Cherry



Ponche Tropical

Jose Briceno: 1st NLC 1975

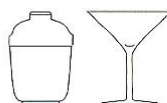
3.0 cl Cacique Ron añejo
1.0 cl Bols Cherry Brandy Liqueur
1.0 cl Bols Apricot Brandy Liqueur
1.0 cl Bols Dry Orange Curaçao
1 dash Grenadine
Fill up with orange juice
Orange slice; cherry



Guatapuri

Wilson Salas: 2nd NCC 1975

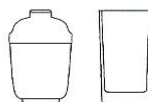
3.0 cl Emperador Brandy
3 dashes Bols Crème de Vanille
1.5 cl Pampero Dry Gin
1.5 cl Cream
Grape



Fantastico

Nicasio Arismendi: 2nd NLC 1975

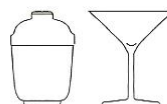
2.4 cl Cacique Ron
1.2 cl Bols Apricot Brandy Liqueur
1.2 cl Bols Dry Orange Curaçao
1.2 cl Bols Curaçao Triple Sec
1 dash Pineapple juice
1 dash Orange juice
Cherry



Villa

Franco Di Lello: 1st NCC 1975

3.0 cl Colonial Ron
1.5 cl Bols Crème de Bananes
1.4 cl Cinzano Dry Vermouth
Cherry



Uyapar Ponche

Chevel A. Orozco: 1st NLC 1975

3.0 cl Cacique Ron añejo
1.5 cl Bols Mandarine
0.75 cl Cherry Heering
0.75 cl Gordon's Dry Gin
4 dashes Lemon juice
Crushed ice
Cherry



Majoba

M.J. Baez Millan: 1st NCC 1976

3.0 cl Cacique Ron añejo
0.75 cl Bols Crème de Bananes
0.75 cl Bols Crème de Cacao
1.5 cl Grand Marnier
3 dashes Pineapple juice
Cherry



Catuche

Juan Merente: 2nd NLC 1976

3.0 cl Cacique Ron añejo
 1.5 cl Bols Curaçao Triple Sec
 1.5 cl Gordon's Dry Gin

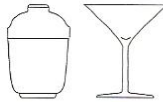
Fill up with orange juice

Cherry

**Guapasipati**

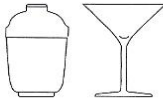
Marcos Seijas: 2nd NCC 1978

3.75 cl Nicolai Vodka
 0.75 cl Bols Crème de Bananes
 1.5 cl Cinzano Dry Vermouth
 1 dash Grenadine
 1 dash Orange juice

**Petronius**

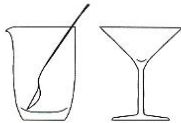
Franco di Lello: 1st NCC 1978

3.75 cl Chequers Whisky
 1.5 cl Bols Crème de Vanille
 0.75 cl Get Menthe Green
 Cherry

**Shorthorn**

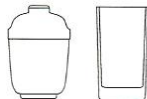
Fermin Hernandez: 3rd NCC 1978/
 1st ICC 1978 Amerc.Sd

3.0 cl Chequers Whisky
 1.5 cl Bols Dry Orange Curaçao
 1.5 cl Martini White Vermouth
 Lemon peel

**Roselin**

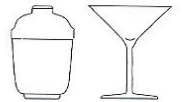
Luis Gonzales Ramos: 3rd NLC 1978

4.5 cl Carta Roja Ron añejo
 0.75 cl Bols Mandarine
 0.75 cl Leroux Curaçao
 1 dash Grenadine
 4 dashes Pineapple juice
 3 dashes Angostura
 Cherry

**Country Club**

Argenis Ferrer: 1st NCC 1980 Zulia

3.0 cl Grant's Whisky
 1.5 cl Bols Apricot Brandy Liqueur
 1.5 cl Grand Marnier
 1 dash Cream
 1 dash Grenadine
 Cherry

**Sierra Nevada**

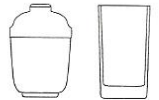
Pastor R. Vasques: 1st NLC 1980 Zulia

3.0 cl Carta Roja Ron añejo
 1.5 cl Bols Dry Orange Curaçao
 1.5 cl Bols Apricot Brandy Liqueur
 2 dashes Grenadine
 Fill up with pineapple juice
 Pineapple slice; cherry

**Diana**

Felix Edmundo Lozano: 1st NLC 1980 Zulia Jr

3.0 cl Bacardi Rum
 1.0 cl Bols Mandarine
 1.0 cl Nicolai Vodka
 1.0 cl Orange juice
 Crushed ice
 Cherry

**El Gury**

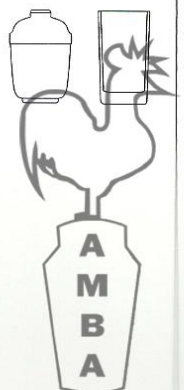
E. Magallanes Freites: 1st NCC 1980 Bolivar

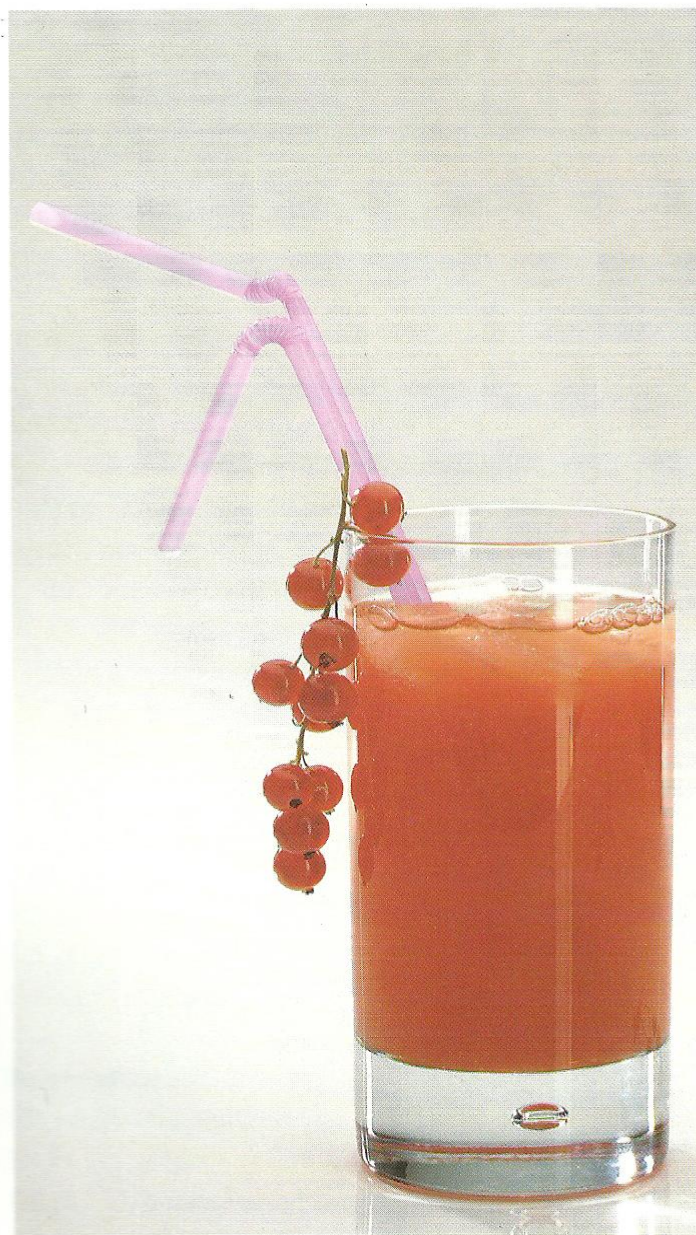
4.0 cl Old Parr Whisky
 1.0 cl Bols Maraschino
 1.0 cl Kahlua
 Cherry

**Damelis**

Juan Potentini: 1st NIC 1980 Bolivar Jr

3.0 cl Pampero Ron añejo
 1.0 cl Bols Apricot Brandy Liqueur
 1.0 cl Benedictine
 1.0 cl Orange juice
 Cherry



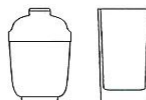


El Yoraco

P. La Rosa Vargas: 1st NLC 1980 Bolivar

- 3.0 cl Colonial Ron añejo
- 0.75 cl Bols Crème de Bananes
- 0.75 cl Cinzano Red Vermouth
- 0.75 cl Grenadine
- 0.75 cl Pineapple juice

Cherry; orange peel



Don Blas

Ruben Santiago: 1st NLC 1980 N. Esparta

- 4.5 cl Colonial Ron añejo
- 1.5 cl Bols Apricot Brandy Liqueur
- 1 dash Lemon juice

Fill up with orange juice

Orange slice



Baja Mar

Baltimore Perez: 1st NLC 1980 N.Esparta Jr

- 4.5 cl Pampero Ron añejo
- 0.75 cl Bols Crème de Bananes
- 0.75 cl Nicolai Vodka
- 1 dash Grenadine

Fill up with orange juice

Orange slice



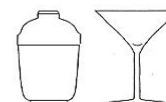
Calipso

Tirso R. Tauche: 1st NCC 1980

Anzoategui/2nd NCC 1980

- 1.5 cl Hennessy Cognac
- 1.5 cl Bols Crème de Bananes
- 1.5 cl De Kuyper Mandarine
- 1.5 cl Peach juice

Orange peel



La Musa

Juan Aguilera: 1st NLC 1980 Anzoategui

- 2.4 cl Cacique Ron añejo
- 1.2 cl Bols Crème de Bananes
- 1.2 cl Cinzano Red Vermouth
- 1.2 cl Garlin Grenadine

Fill up with orange juice

Pineapple slice; orange peel



Fascinacion Punch

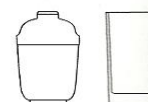
J. del Valle Fernandez: 1st NLC

1980 Anzoategui Jr

- 2.25 cl Pampero Ron añejo
- 1.5 cl Bols Crème de Bananes
- 1.5 cl Grand Marnier
- 0.75 cl Coco Lopez

Fill up with orange juice

Pineapple slice; cherry



Jiya

Jose N. Rojas: 1st NCC 1980 Aragua/

1st NCC 1980

- 1.5 cl Polignac Cognac
- 1.5 cl Bols Mandarine
- 2 dashes Angostura
- 3.0 cl Champagne Brut

Cherry



Barbisonia

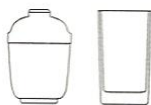
Leonardo Matusalen: 1st NLC

1980 Aragua

3.0 cl Bacardi Rum
 1.5 cl Bols Cherry Brandy Liqueur
 1.5 cl Ponche Crème
 1 dash Grenadine

Fill up with orange juice

Cinnamon powder

**Hereford**

Guill. Rodriguez: 1st NCC

1980 Caracas

3.0 cl Johnnie Walker Whisky
 1.5 cl Bols Crème de Bananes
 1.5 cl Bols Teardrop Crème de Menthe Green
 Cherry

**Golondrina**

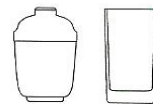
Fr. Manzanilla: 1st NLC

1980 Caracas Jr: 3rd NLC 1980

3.0 cl Pampero Ron añejo
 1.0 cl Bols Crème de Bananes
 1.0 cl Cointreau
 1.0 cl Coco Lopez
 1 dash Garlin Grenadine

Crushed ice

Cherry; lemon slice; orange slice

**Anamer**

Cornelio Perez: 3rd NLC 1980

3.0 cl Pampero Ron añejo
 1.5 cl Bols Curaçao Triple Sec
 1.5 cl Bols Apricot Brandy Liqueur

Fill up with pineapple juice

Orange slice

**Algo Especial**

Rafael Rodriguez: 1st NLC 1982 Aragua Jr

3.6 cl Pampero Ron añejo
 1.2 cl Bols Crème de Cacao
 1.2 cl Gordon's Dry Gin
 1 dash Garlin Grenadine

Fill up with Schweppes tonic water

Orange slice; pineapple slice

**Bahia de Plata**

Raul Enrique Maiz: 2nd NLC 1982 N.Esparta

3.0 cl Pampero Ron añejo
 1.0 cl Bols Dry Orange Curaçao
 2.0 cl Nicolai Vodka
 1 dash Garlin Grenadine

Fill up with pineapple juice

Pineapple slice

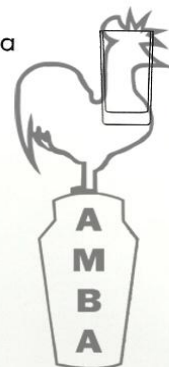
**El Infinito**

Leonardo Matusalen: 2nd NLC 1982 Aragua

3.6 cl Cacique Ron
 1.2 cl Bols Dry Orange Curaçao
 2 dashes Angostura
 2 dashes Lemon juice
 1.2 cl Polar beer

Crushed ice

Lemon peel; cherry

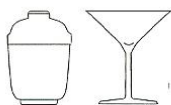


Campeador

T. Luis H. Villamizar: 3rd NCC

1982 N.Esparta

3.0 cl Bols Curaçao Triple Sec
1.0 cl Bols Dry Orange Curaçao
1.0 cl Martini Dry Vermouth
1.0 cl Amaretto di Saronno
Cherry

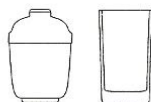


Melina

Alexis Camacaro: 2nd NLC

1982 Aragua Jr

2.4 cl Cacique Ron añejo
1.2 cl Bols Dry Orange Curaçao
1.2 cl Cinzano White Vermouth
1.2 cl Coco Lopez
1 dash Horchata juice
Crushed ice
Orange slice; lemon slice; cherry

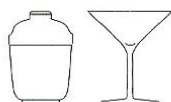


Yuruary

Eduardo Magallanes: 2nd NCC

1982 Bolivar

4.0 cl Terry Brandy
1.0 cl Bols Crème de Bananes
1.0 cl Bols Dry Orange Curaçao
Cherry



Caroni Ponche

Ysael Albornoz: 3rd NLC 1982 Bolivar

2.4 cl Cacique Ron añejo
1.2 cl Bols Crème de Bananes
1.2 cl Gordon's Dry Gin
1.2 cl Coco Lopez

Fill up with pineapple juice

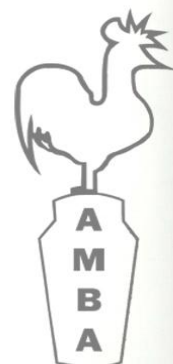
Pineapple slice; cherry



Garono Punch

Diego Yanez: 2nd NLC 1982 Bolivar Jr

3.0 cl Colonial Ron añejo
0.75 cl Bols Dry Orange Curaçao
1.5 cl Gordon's Dry Gin
0.75 cl Pineapple juice
2 dashes Grenadine
Crushed ice
Orange slice; cherry



Valle Rojo

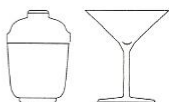
Manuel J. Fuentes: 1st NCC
1982 N.Esparta

3.0 cl Johnnie Walker Whisky
1.0 cl Bols Curaçao Triple Sec
2.0 cl Gordon's Dry Gin
2 dashes Grenadine
2 dashes Orange juice
Cherry

**Night Stars**

Jesus R. Mercado: 2nd NCC
1982 N.Esparta

3.0 cl Terry Brandy
3 dashes Bols Crème de Bananes
1.0 cl Buchanan Whisky
1.0 cl Cointreau
31 dash Apple juice
Cherry

**Fantastico**

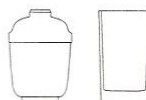
Ruben Santiago: 2nd NLC N. Esparta

3.6 cl Cacique Ron añejo
1.2 cl Bols Crème de Bananes
1.2 cl Benedictine
2 dashes Lemon juice
Fill up with pineapple juice
Pineapple slice

**Guatacarazo**

Rafael Mendez: 1st NLC
1982 Anzoategui

3.0 cl Pampero Ron añejo
0.75 cl Bols Crème de Bananes
1.5 cl Zar Vodka
0.75 cl Pineapple juice
3 dashes Lemon juice
Crushed ice; fresh fruit

**Katty Gin**

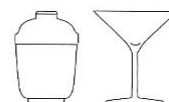
Roberto Flores: 1st NCC
1982 Anzoategui

3.0 cl Calver Dry Gin
1.0 cl Bols Dry Orange Curaçao
12 cl Garlin Grenadine
1.0 cl Orange juice
Cherry

**Casa Vieja**

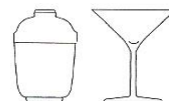
Juan Arreaza: 2nd NCC
1982 Anzoategui

2.0 cl Gordon's Dry Gin
1.0 cl Bols Apricot Brandy Liqueur
2.0 cl Apricot juice
1.0 cl Garlin Grenadine
Cherry

**Brisas de Paraiso**

Rafael Mendez: 3rd NCC 1982
Anzoategui

2.0 cl Zar Vodka
2.0 cl Bols Parfait Amour
2.0 cl Gordon's Dry Gin
2 dashes Lemon juice
1 dash Frothee
Cherry

**Esclava**

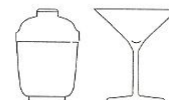
Humberto Agustin: 2nd NLC
1982 Anzoategui Jr

4.0 cl Cacique Ron añejo
1.0 cl Bols Dry Orange Curaçao
1.0 cl Coco Lopez
1 dash Garlin Grenadine
Fill up with pineapple juice
Pineapple slice; cherry

**Conquistador**

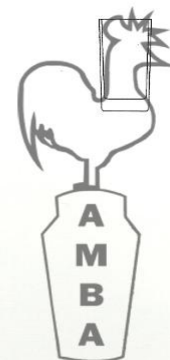
Argenis Ferrer: 3rd NCC 1982 Zulia

3.0 cl Martell Cognac
1.5 cl Bols Crème de Cacao
1.5 cl Grand Marnier
1 dash Cream
1 dash strawberry syrup

**Coquivacoa**

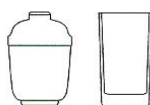
Betulio Sanchez: 2nd NLC 1982 Zulia

3.0 cl Carta Roja Ron
1.5 cl Bols Crème de Bananes
1.5 cl Grand Marnier
2 dashes Lemon juice
Fill up with pineapple juice
Cherry; orange peel



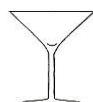
Breto's

Jose L. Mendoza: 3rd NLC 1982 Zulia
 2.0 cl Cacique Ron añejo
 1.0 cl Bols Cherry Brandy Liqueur
 1.0 cl Grand Marnier
 1.0 cl Strawberry syrup
 1.0 cl Pineapple juice
 Crushed ice
 Pineapple slice; cherry



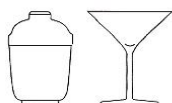
Soctiliolio

Jose Guacaran: 1st NCC 1982 Central
 1.5 cl Tio Pepe Sherry
 1.5 cl Bols Parfait Amour
 3.0 cl Moët et Chandon Champagne Brut
 Orange peel



Bellas Noches de Mai

Hugo Salcedo: 2nd NCC 1982 Central
 3.0 cl Smirnoff Vodka
 1.5 cl Bols Parfait Amour
 1.5 cl Bols Maraschino
 Cherry



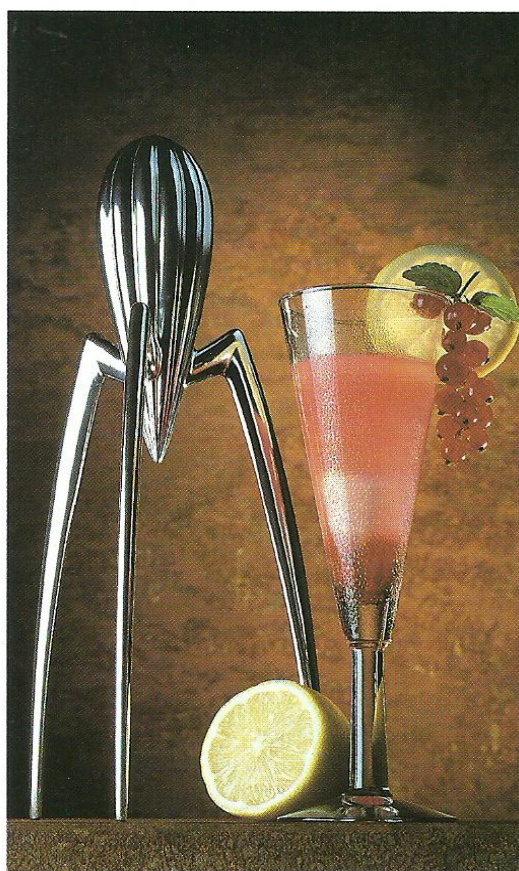
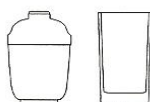
Orquidea

Rodolfo Espinoza: 3rd NLC 1982 Caracas
 3.6 cl Cacique Ron añejo
 2.4 cl Bols Gold Liqueur
 1 dash Lemon juice
 1 dash Strawberry juice
 Strawberry



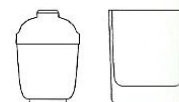
Don Myky

Juan R. Aguilera: 3rd NLC 1982
 Azoategui
 2.55 cl Colonial Ron
 0.85 cl Bols Crème de Bananes
 0.85 cl Smirnoff Vodka
 0.85 cl Orange juice
 0.85 cl Garlin Grenadine
 Crushed ice
 Orange peel; cherry



Izcaragua

E. Chavez: 1st NLC 1982 Zulia Jr
 3.0 cl Pampero Ron añejo
 1.5 cl Bols Crème de Bananes
 1.5 cl Martini White Vermouth
 Fill up with orange juice
 Cherry; mint



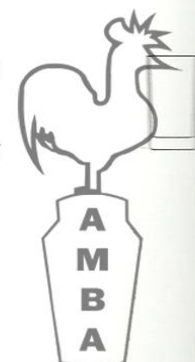
Rio Blanco

Ol. R. Fernandez: 3rd NLC 1982 Caracas Jr
 3.0 cl Pampero Ron añejo
 1.5 cl Bols Crème de Cacao
 1.5 cl Grand Marnier
 Fill up with lime juice
 Orange peel; pineapple slice; cherry



Caballo Viejo

Javier Rodriguez: 1st NLC 1982 Aragua
 3.0 cl Pampero Ron añejo
 2.0 cl Bols Apricot Brandy Liqueur
 1.0 cl Gordon's Dry Gin
 Fill up with pineapple juice
 Pineapple slice; cherry



Ruben's

Ruben Santiago: 2nd NCC

1984 N.Esparta

4.0 cl Black Horse Whisky
2.0 cl Bols Apricot Brandy Liqueur
1 dash Lemon juice
1 barspoon Gumsyrup

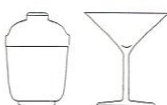


Debsybe

Manuel J. Fuentes: 3rd NCC

1984 N.Esparta

3.6 cl Zar Vodka
1.2 cl Bols Crème de Bananes
1.2 cl Martini Dry Vermouth
1 dash Garlin Grenadine
Lemon peel

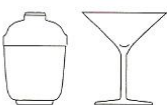


Primavera

Ruben Santiago: 1st NCC

1984 N.Esparta

1.0 cl Nicolai Vodka
1.0 cl Bols Crème de Bananes
1.0 cl Bols Cacao Crème
2.0 cl Cream
1 dash Galvin Grenadine

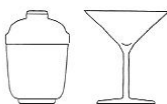


Azulejo

Manuel J. Fuentes: 3rd NCC 1984

N.Esparta

3.6 cl Zar Vodka
1.2 cl Bols Parfait Amour
1.2 cl Bols Curaçao Triple Sec
1 dash Pineapple juice
2 dashes Angostura
Orange peel



Wayamata

Ruben Santiago: 1st NLC .1984 N Esparta

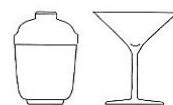
3.0 cl Cacique Ron
0.60 cl Bols Curaçao Triple Sec
1.2 cl Strawberry juice
1.2 cl Champagne Demi-Sec
Strawberry



Isla Tropical

R. Narvaez: 2nd NLC 1984 N. Esparta

3.6 cl Pampero Ron
0.6 cl Bols Crème de Bananes
1.2 cl Gilbey's Dry Gin
0.6 cl Pineapple juice
1 dash Grenadine
Cherry

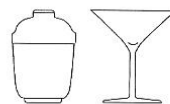


Diablo Rojo

Manuel J. Fuentes: 3rd NLC 1984

N.Esparta

3.6 cl Pampero Ron
0.6 cl Bols Crème de Bananes
1.2 cl Zar Vodka
0.6 cl Garlin Grenadine
Orange slice; cherry

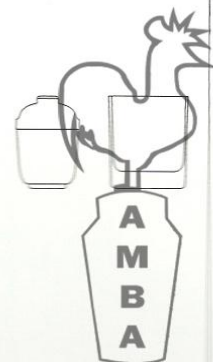


El Molino

Hector Mata: 3rd NLC 1984

N.Esparta Jr

3.0 cl Gran Reserva Ron
0.6 cl Bols Crème de Bananes
1.2 cl Smirnoff Vodka
1.2 cl Pineapple juice
1 dash Garlin Grenadine
Fresh fruit



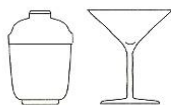
Caribbean

Omar E. Machado: 1st NCC 1984 Central
 3.0 cl Smirnoff Vodka
 1.5 cl Bols Cherry Brandy Liqueur
 1.5 cl Martini Red Vermouth
 Cherry



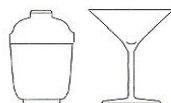
Democracia

Gonzalo Zamora: 1st NCC
 1984 Central
 2.0 cl Grey Whisky
 2.0 cl Bols Crème de Bananes
 1 dash Bols Teardrop Crème de Menthe Green
 2.0 cl Cream
 Cinnamon powder



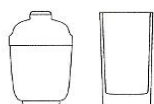
Osiwil

Omar E. Machado: 2nd NCC
 1984 Central
 2.0 cl Gordon's Dry Gin
 2.0 cl Bols Parfait Amour
 2.0 cl Cointreau



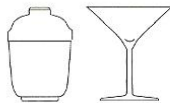
Nig Tiafrapi

Antonio J. Valderama: 3rd NLC
 1984 Central
 2.4 cl Pampero Ron
 1.2 cl Bols Parfait Amour
 1.2 cl Bols Curaçao Triple Sec
 1 dash Frothee
 1.2 cl Pineapple juice
 Crushed ice



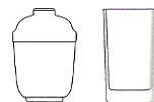
Estrella Dorada

Carlos Enr. Bravo: 1st NCC
 1984 Aragua
 3.0 cl Gordon's Dry Gin
 1.0 cl Bols Cherry Brandy Liqueur
 1.0 cl Campari Bitter
 1.0 cl Cinzano Dry Vermouth
 2 dashes Lemon juice
 Lemon slice



Kaipara

Vicente A. Leon: 3rd NLC 1984 Aragua
 3.0 cl Cacique Ron
 0.75 Bols Crème de Bananes
 0.75 cl Smirnoff Vodka
 0.75 cl Grand Marnier
 0.75 cl Orange juice
 Crushed ice
 Orange peel; cherry



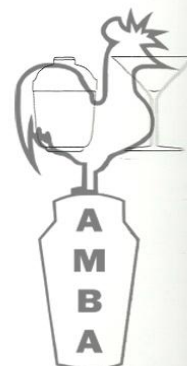
Flor de Mayo

Jose N. Mayor: 2nd NCC
 1984 Caracas
 1.5 cl Bacardi Rum
 3.0 cl Bols Crème de Bananes
 1.5 cl Cinzano Dry Vermouth
 Lemon slice



Suspiro

Tulio B. Adorno: 3rd NCC
 1984 Caracas
 2.0 cl Bols Crème de Bananes
 2.0 cl Bols Cherry Brandy Liqueur
 2.0 cl Bols Curaçao Triple Sec



Rosa Mary

Guillermo Rodriguez: 1st NLC
1984 Caracas

3.0 cl Cacique Ron
1.5 cl Bols Crème de Bananes
1.5 cl Bols Curaçao Triple Sec
1 dash Garlin Grenadine

Fill up with pineapple juice
Orange slice; cherry



Poppin's

Massimo Celentano: 1st NLC
1984 Caracas Jr

3.0 cl Pampero Ron añejo
1.0 cl Bols Curaçao Triple Sec
1.0 cl Orange juice
1.0 cl Pineapple juice
1 dash Angostura

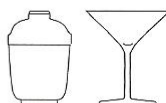
Crushed ice
Pineapple slice; cherry



Contry

Nelson Uscategui: 1st NCC
1984 N.Esparta

3.0 cl Buchanan Whisky
1.5 cl Bols Apricot Brandy Liqueur
1.5 cl Orange juice
Lemon slice



Bariloche

Leonardo Matusalén: 3rd NCC
1984 Aragua

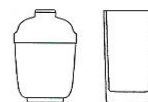
1.5 cl Tanqueray Dry Gin
1.5 cl Bols Dry Orange Curaçao
3.0 cl Il Grigio Brut
2 dashes Angostura
Orange slice



Izcaragua

Paolo T. Monaco: 1st ICC 1984
1984 Caracas

1.5 cl Buchanan Whisky
1.5 cl Bols Crème de Bananes
1.5 cl Cinzano Dry Vermouth
1.5 cl Amaretto di Saronno
Lemon peel



Amore Mio

Vittorio Villanova: 3rd NLC
1984 Caracas

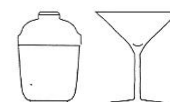
4.0 cl Pampero Ron
2.0 cl Bols Maraschino
1 dash Grenadine
2 dashes Lemon juice
Fill up with orange juice
Orange slice; cherry



Wall Street

Gali N. Abraham: 1st NCC 1986

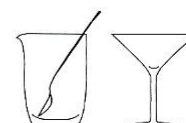
2.0 cl Bell's Whisky
2.0 cl Bols Crème de Cacao
2.0 cl Cinzano White Vermouth
1 dash Cinzano Dry Vermouth
2 dashes Angostura
Cherry



El Barbarazo

Leonardo Matusalén: 2nd NCC 1986

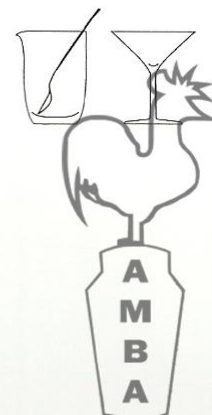
2.4 cl Bell's Whisky
1.2 cl Bols Curaçao Triple Sec
1.2 cl Cinzano Red Vermouth
1.2 cl Cinzano Dry Vermouth
Lemon peel

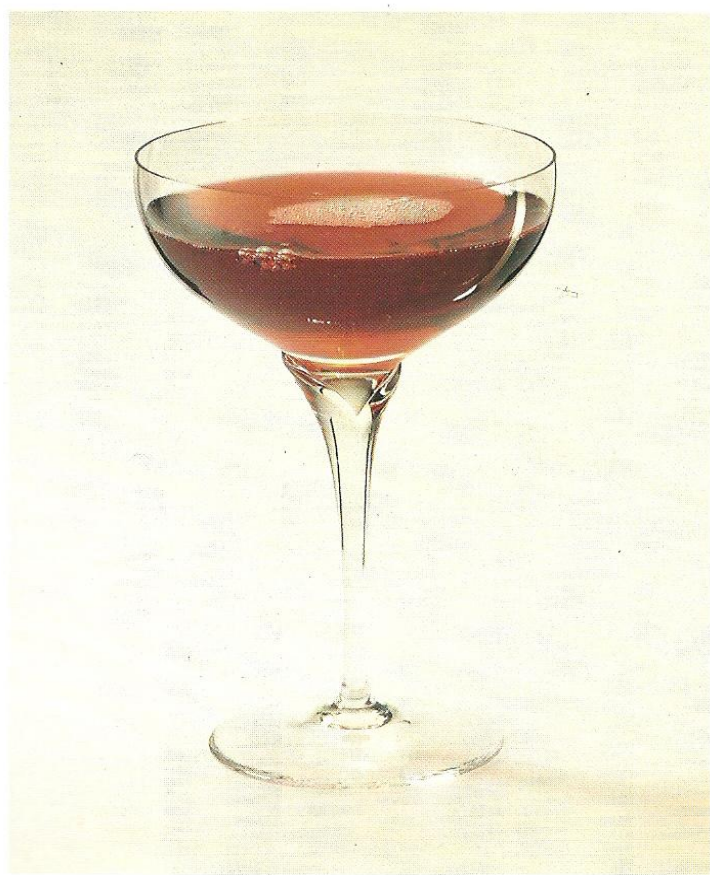


Baby Scotch

Carlos Castillo: 3rd NCC 1986

3.0 cl Bell's Whisky
1.0 cl Bols Gold Liqueur
1.0 cl Cinzano White Vermouth
1.0 cl Cinzano Dry Vermouth
2 dashes Angostura
Orange peel

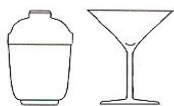




Cristal Blue

Oscar la Rosa: 2nd NCC 1987 Central

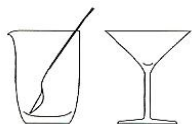
4.0 cl Alexei Vodka
1.0 cl Bols Parfait Amour
1.0 cl Tio Pepe Sherry
2 dashes Angostura
Lemon peel



Snoc Dry

Jaime Angulo: 1st NCC 1987 Aragua

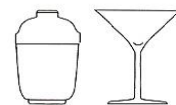
4.0 cl Bolskaya Vodka
2.0 cl Tio Pepe Sherry
2 dashes Lemon juice
Cherry



Thriller

Carlos Bravo: 2nd NCC 1987 Aragua

3.6 cl Smirnoff Vodka
1.2 cl Bols Curaçao Triple Sec
1.2 cl Campari Bitter
2 dashes Lemon juice



Colonia Tovar

Miguel A. Moreno: 1st NCC
1987 Aragua; 2nd NCC 1987

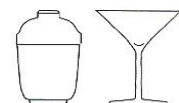
3.0 cl Cacique Ron
1.5 cl Bols Cherry Brandy Liqueur
1.5 cl Monistrol Champagne
2 dashes Grenadine
Strawberry



Fantasias Unidas

Moises Briceno: 2nd NCC
1987 Aragua

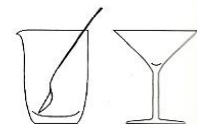
3.0 cl Cacique Ron
1.0 cl Bols Crème de Bananes
1.0 cl Bols Cherry Brandy Liqueur
1.0 cl Raspberry juice
Cherry



Biglower

Nelson Contreras: 3rd NCC
1987 Aragua

3.6 cl Cacique Ron
1.2 cl Bols Crème de Cacao
1.2 cl Amaretto Florida
Cherry



Gilbol

Luis Alberto: 2nd NCC 1987 Caracas

3.0 cl Gilbey's Dry Gin
1.0 cl Bols Cherry Brandy Liqueur
1.0 cl Cinzano Red Vermouth
Lemon peel



Alma Rosa

Francisco Rivas: 1st NCC 1987

Caracas / 3rd NCC 1987

3.0 cl Pampero Ron

0.75 cl Bols Crème de Bananes

0.75 cl Cazanova Triple Sec

1.5 cl Vanilla ice cream

2 dashes Lemon juice

Cherry

**Kos Kos Ponch**

Juan B. Rodriguez: 2nd NLC

1987 Caracas

3.0 cl Cacique Ron

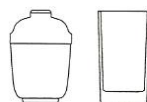
0.75 cl Bols Crème de Bananes

0.75 cl Nina Crème de Coco

1.5 cl Pineapple juice

2 dashes Angostura

Pineapple slice; cherry; mint

**Snoc-Extra Dry**

Jaime Angulo: 1st NCC 1987

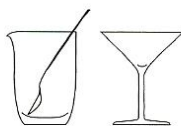
4.0 cl Bolskaya Vodka

2.0 cl Tio Pepe Sherry

2 dashes Angostura

2 dashes Lemon juice

Cherry

**Bamby**

Nelson Contreras: 1st NLC 1987

Aragua/1st NLC 1987

3.0 cl Cacique Ron

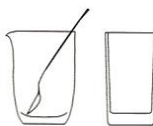
1.0 cl Bolskaya Vodka

1.0 cl Bols Crème de Bananes

1.0 cl Bols Teardrop Crème de Menthe Green

Fill up with pineapple juice

Cherry

**H. Center**

Luis H. Perez: 3rd NLC 1987 Aragua

3.6 cl Pampero Ron

1.2 cl Bols Parfait Amour

1.2 cl Cinzano Red Vermouth

1 dash Grenadine

Fill up with pineapple juice

Pineapple slice; orange peel

**Belinda**

Ramon Boscan: 2nd NCC 1987 Zulia

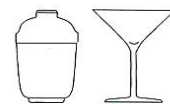
3.0 cl Gran Reserva Ron

0.75 cl Bols Crème de Bananes

1.5 cl Martini White Vermouth

0.75 cl Florio Amaretto

Cherry; sugar rind

**Dorothy**

Ramon Boscan: 3rd NLC 1987 Zulia

3.0 cl Carta Roja Ron

1.5 cl Bols Crème de Bananes

1.5 cl Florio Amaretto

3 dashes Nina Crème de Coco

Fill up with pineapple juice

Pineapple slice; cherry

**Gran Casino**

William Rivas: 2nd NCC 1990 Central

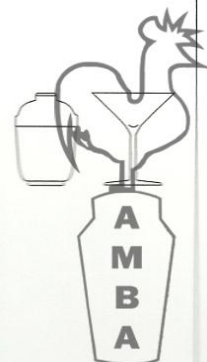
2.0 cl Peachtree

1.0 cl Bols Blue Curaçao

2.0 cl Martini Dry Vermouth

1.0 cl Barbero Crème de Cacao

Cherry



Colonia Tovar

Eduardo Merentes: 1st NCC

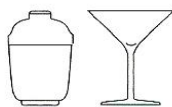
1990 Central

3.0 cl Veluta Peach Liqueur

1.5 cl Bols Blue Curaçao

1.5 cl Ponche Crème

Cherry



Mint Punch

Omar Machado: 1st NLC 1990 Central

3.0 cl Cacique Ron

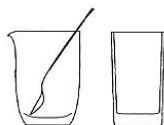
1.5 cl Bols Crème de Bananes

1.5 cl Cinzano White Vermouth

1 barspoon Menthe syrup

1 barspoon Pineapple juice

Fresh fruit; mint



Tornero

Ed Ballesteros: 3rd NCC 1990 Zulia

3.0 cl Britannia Dry Gin

1.0 cl Bols Blue Curaçao

1.0 cl Cinzano Dry Vermouth

1.0 cl Lemon juice

Lemon peel



Primavera

Jesus E. Belandria: 2nd NCC

1990 Zulia

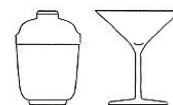
2.0 cl Bols Parfait Amour

4.0 cl Ponche Crème

2 dashes Grenadine

2 dashes Vanilla

Cherry



Zaparazo

Ed Ballesteros: 3rd NCC 1990

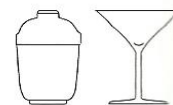
2.0 cl Gold Member Whisky

1.0 cl Bols Cherry Brandy Liqueur

1.0 cl Bols Maraschino

2.0 cl Guayaba juice

Cherry





Esplendor Tropical

Vincente Garcia: 1st NLC 1990 Zulia

2.55 cl Gran Reserva Ron
0.85 cl Bols Blue Curaçao
0.85 cl Cointreau
0.85 cl Parchita juice
Orange peel; 3 cherries



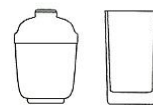
Sexy Word

Ed Ballesteros: 2nd NLC 1990 Zulia

3.0 cl Pampero Ron añejo
1.0 cl Bols Crème de Bananes
1.0 cl Bols Teardrop Crème de Menthe Green
2.0 cl Maracuja syrup

Crushed ice

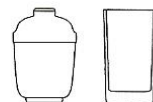
Cherry; mint



Rosana

Henry Pirela: 3rd NLC 1990 Zulia

1.5 cl Real Carupano Ron
0.75 cl Bols Crème de Bananes
1.5 cl Parchita juice
0.75 cl Angostura
0.75 cl Grenadine
Cherry



Neptuno

Miguel A. Morales: 1st NCC

1990 Aragua

3.0 cl Gold Member Whisky
3.0 cl Bols Cherry Brandy Liqueur
3 dashes Lime juice
Lime peel

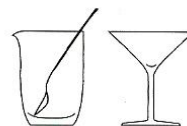


Cielo Nublado

Juan Adolfo Penida: 1st NCC

1990 Aragua

3.0 cl Piccadilly Dry Gin
1.5 cl Bols Blue Curaçao
1.5 cl Bols Parfait Amour
Lemon peel; cherry

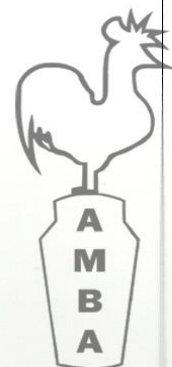
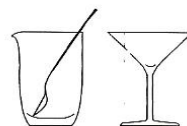


Noche de Amor

Miguel A. Morales: 2nd NCC

1990 Aragua

3.0 cl Felipe II Brandy
1.5 cl Bols Crème de Bananes
1.5 cl Bols Blue Curaçao
Cherry





Amor Mio II

Noemi Vel Triana: 2nd NLC
1990 Aragua

3.6 cl Sante Teresa Ron
1.2 cl Bols Parfait Amour
1.2 cl Gordon's Dry Gin
2 dashes Lemon juice
1 dash Grenadine
Fill up with soda water
Orange slice; cherry



Saiki

Juan B. Rodriguez: 1st NCC 1990
Caracas: 1st NCC 1990
0.6 cl Bols Crème de Bananes
0.6 cl Lemon juice
0.6 cl Frangelico
1.2 cl Orange juice
3.0 cl Monistrol Champagne
Cherry



Manzanillo

Cecilia L. Cueto: 3rd NLC 1990 Caracas
2.4 cl Carupano Ron Oro
1.2 cl Bols Crème de Bananes
1.2 cl Bols Cherry Brandy Liqueur
1.2 cl Licor 43
Fill up with Ponch juice
Lemon-slice; pineapple slice; cherry



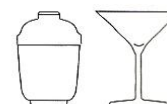
Chilly

Miguel Angel Vera: 3rd NLC 1990 Aragua
3.0 cl El Muco Ron
1.5 cl Bols Crème de Bananes
1.5 cl Frangelico
Fill up with fruit juice
Orange slice; cherry



Bacio Tropical

Jose Bernardino: 2nd NCC
1990 Caracas
1.5 cl Smirnoff Vodka
1.5 cl Bols Crème de Bananes
1.5 cl Barbero Cacao White
1.5 cl Ponche Crème
2 dashes Garlin Grenadine
Cinnamon powder



YUGOSLAVIA

Drustvo Barmanov Slovenije. DBS

c/o Hotel Lev, Vosnjakova 1

61000 Ljubljana

Yugoslavia

Olympic

Emil Jankovic: 1st NCC 1967

1.5 cl Bols Apricot Brandy Liqueur

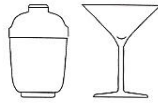
1.5 cl Bols Dry Orange Curaçao

3.0 cl Couvee reservee

1 dash Angostura

2 dashes Lemon juice

Cherry



Dunja

Emil Jankovic: 3rd ICF 1972

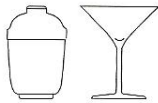
2.0 cl Wyborowa Vodka

2.0 cl Bols Blue Curaçao

2.0 cl Dalm Wine Prosek

1 dash Lemon juice

Cherry



Bajadera

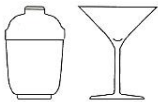
Dorde Kukolj: 3rd NCC 1973

2.0 cl Tequila Mariachi

2.0 cl Bols Blue Curaçao

2.0 cl Maraschino

Cherry



Magnolyja

Milan Jerkovic: 1st NLC 1973

3.0 cl Bacardi Rum

3.0 cl Bols Curaçao Triple Sec

1 dash Bols Blue Curaçao

1.0 cl Grenadine

Fill up with Champagne

Cherry



Volosko

Josip Bursic: 1st NCC 1974

3.0 cl Talis Talvador

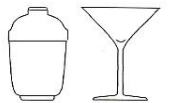
1.0 cl Bols Blue Curaçao

1.0 cl Talis Advokaat

1.0 cl Cream

2 dashes Grenadine

Chocolate powder



Jadranka

Dorde Kukolj: 2nd NLC 1975

2.0 cl Beefeater Dry Gin

2.0 cl Bols Blue Curaçao

2.0 cl Badel Maraschino

Fill up with Istravino Champagne

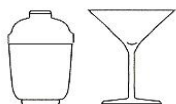
Mint



Drava

Dusan Vrtovec: 1st NCC 1976

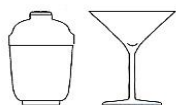
2.4 cl Old Boys Dry Gin
1 dash Bols Blue Curaçao
2.4 cl Martini Dry Vermouth
1.2 cl Talis Enzian
Cherry



Ljiljana

Jani Kamcikas: 1st NCC 1976 Zagreb

3.0 cl Dzingis Dry Gin
1.5 cl Bols Parfait Amour
0.75 cl Cream
0.75 cl Grenadine
Cherry



Bledsko Jezero

Blaz Stolnik: 2nd NCC 1976

2.0 cl Badel Kazacok Vodka
1 dash Bols Blue Curaçao
2.0 cl Badel Maraskino
2.0 cl Badel Red Vermouth
Cherry



Green Star

Giorgio Tria: 3rd NLC 1981

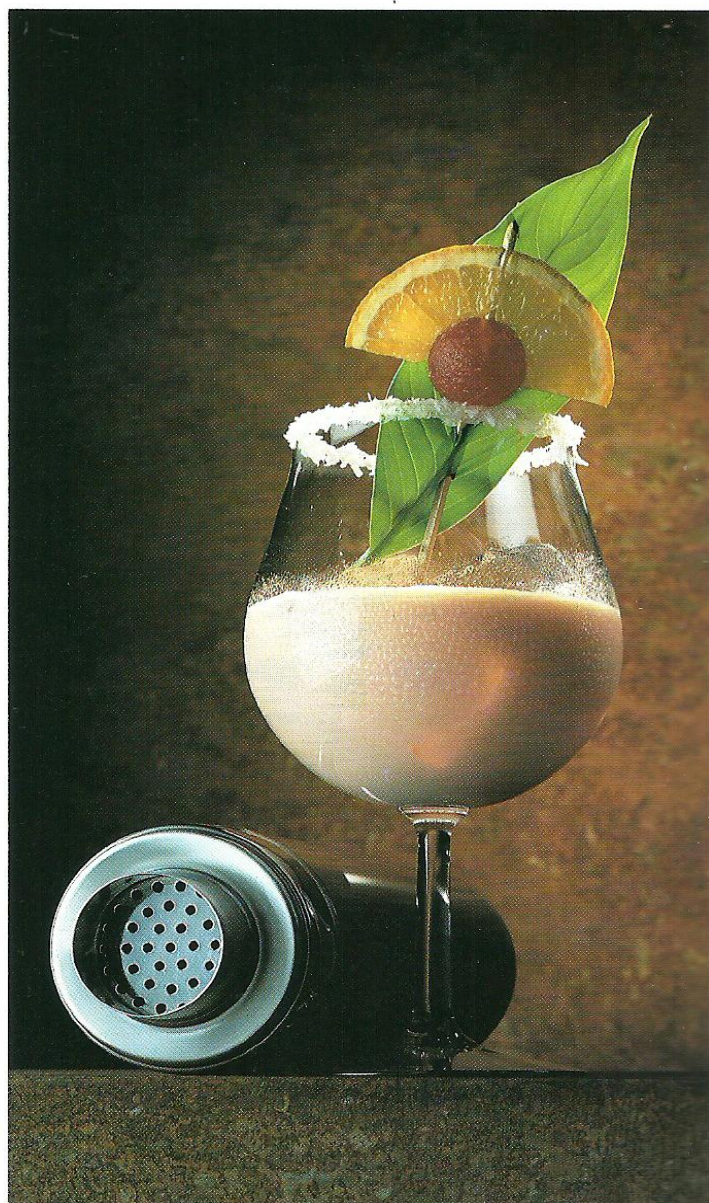
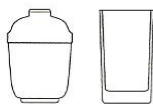
1.8 cl Havana Club Rum
0.6 cl Bols Blue Curaçao
0.6 cl Isolabella Mandarinetto
1.8 cl Pineapple juice
0.6 cl Grapefruit juice
Fill up with tonic water



De Magalhaes

Urban Jan Bernd: 1st NLC 82

1.5 cl Wyborowa Vodka
1.5 cl Bols Blue Curaçao
15 cl Galliano
1.5 cl Lemon juice
Fill up with Swing lemonade
Cherry



Altona

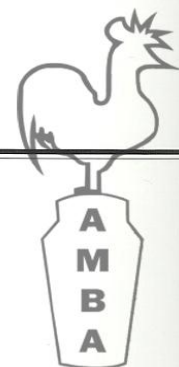
Dusan Vrtovec: 1st NCC 1985

1.2 cl Havana Club Rum
1.2 cl Bols Green Curaçao
2.4 cl Martini Dry Vermouth
1.2 cl Galliano
Kumquat

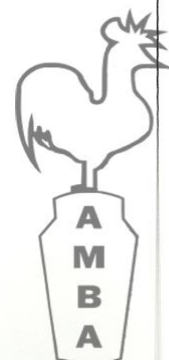
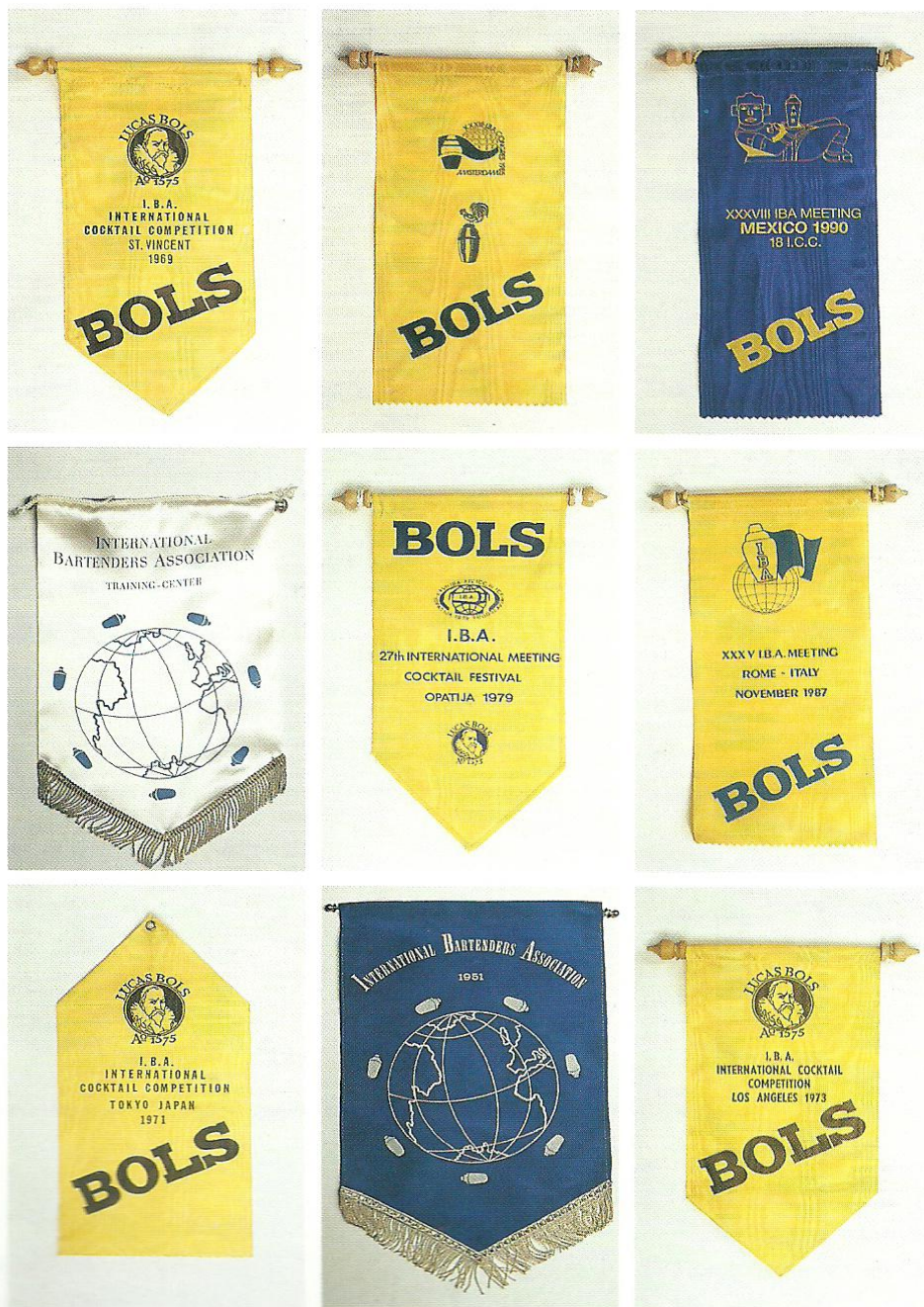


HONG KONG

Hong Kong Bartenders Association. HKBA
Shangri-La Hotel
Salisbury Road
Kowloon, Hong Kong



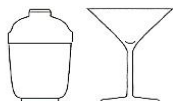
Prize-Winning Recipes from the ICC



ARGENTINA AMBA

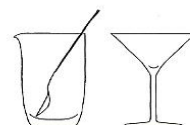
Mar del Plata

Enzo Antonetti: Edinburg 1964
 3.0 cl Hiram Walker Gin Dry
 0.75 cl Benedictine
 2.25 cl Martini Dry Vermouth
 2 drops Grand Marnier
 Squeeze lemon peel



A.M.B.A. 1965

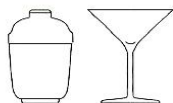
Raoul Echenique: Buenos Aires 1965
 2.4 cl Old Smuggler Whiskey
 1.8 cl Pampero Ron Estelar
 1.2 cl Cinzano Red Vermouth
 Cherry



BELGIUM UBB

Carin

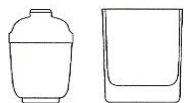
George de Kuypers: Bruxelles 1958
 3.0 cl Gordon's Dry Gin
 1.5 cl Dubonnet
 1.5 cl Mandarine Napoléon
 Squeeze lemon peel



CANADA BAC

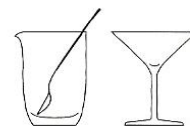
Ramcooler

Fred Falkenberg: St. Vincent 1976
 3.75 cl Bacardi rum
 1.5 cl Galliano
 0.75 cl Lime juice
 Crushed Ice
 Cherry; lime slice



Sunny Dream

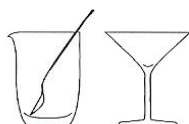
Mark Wood: Opatija 1979
 1.8 cl Henkes Apricot Brandy
 1.2 cl Orange juice
 0.6 cl Cointreau
 2.4 cl Ice cream
 Orange slice



FINLAND FBSK

Cardicas

Jari Ahvenainen: London 1956
 3.0 cl Bacardi rum
 1.5 cl Cointreau
 1.5 cl Port White



FRANCE ABF

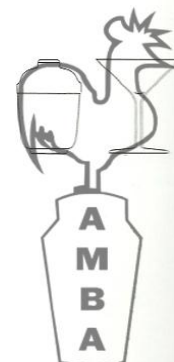
Ines

Alain Nevers: Albufeira 1982
 1.8 cl Gordon's Dry Gin
 1.8 cl Martini Dry Vermouth
 1.8 cl Martini Rosé Vermouth
 0.6 cl Amaretto di Saronno
 Olive



Moonlight

Daniel Pion: Albufeira 1982
 0.6 cl Cognac
 1.2 cl Mandarine Napoléon
 1.2 cl Cream
 2.4 cl Cold coffee
 0.6 cl Sugar syrup
 Orange slice



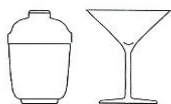
GERMANY DBU**Petite Fleur**

G. Waidman: Copenhagen 1959

3.0 cl Bacardi rum

1.5 cl Cointreau

1.5 cl Grapefruit juice

**ITALY** AIBES**Conca D'Oro**

Giuseppe di Neri: Amsterdam 1955

3.75 cl Dry Gin

0.75 cl Cherry Brandy

0.75 cl Triple Sec

0.75 cl Maraschino

Squeeze orange peel

**Tuttosi**

Elio Cattaneo: St. Vincent 1969

2.4 cl Canadian Club Whisky

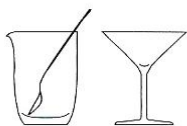
1.2 cl Stock Royal Brandy

1.2 cl Martini Red Vermouth

0.6 cl Galliano

0.6 cl Isolabella Mandarinetto

Squeeze orange peel

**Lena**

Alberto Chirici: Tokyo 1971

3.0 cl Old GrandDad Whiskey

1.2 cl Martini Red Vermouth

0.6 cl Gancia Dry Vermouth

0.6 cl Campari bitter

0.6 cl Galliano

Cherry

**Elisa**

Aldo Ferrier: St. Vincent 1976

3.0 cl Havana Club Rum

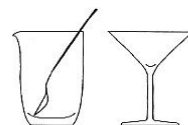
0.75 cl Amaro Averna

0.75 cl SIS Apricot Brandy

0.75 cl Torino Vermouth

0.75 cl Gancia Spumante

Orange peel; cherry

**Gloria**

Giorgio Guida: St. Vincent 1976

1.5 cl Old Crown Whiskey

1.5 cl Campari bitter

1.5 cl Stock Royal Brandy

0.75 cl Carpano White Vermouth

0.75 cl Amaretto di Saronno

Lemon peel; cherry

**Rheingold**

Rocco di Franco: Hamburg 1984

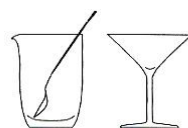
3.0 cl Gordon's Dry Gin

1.8 cl Cointreau

0.6 cl Martini Dry Vermouth

0.6 cl Campari Bitter

Orange peel

**Messicano**

Eros del Priore: Mexico 1990

1.8 cl Beefeater Dry Gin

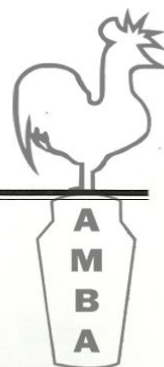
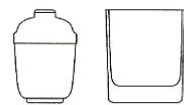
2.4 cl Galliano Peach White

0.6 cl Amaretto di Saronno

0.6 cl Boero Gragola

2.4 cl Orange juice

Orange slice; cherry; mint



JAPAN NBA

Debutante

Yasushige Mori: Mexico 1990

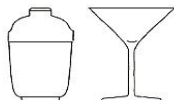
3.0 cl J. Cuervo Tequila

2.4 cl Peachtree

0.6 cl Cusenier Freezomint

1 tsp Lemon-juice

Cherry



NORWAY NBF

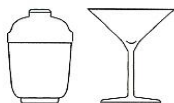
Sweet Memories

Egie Moum: Gausdall 1961

2.0 cl Bacardi rum

2.0 cl Noilly Pratt Dry Vermouth

2.0 cl Cusenier Curaçao



Festrus

Bjarne Eriksen: Los Angeles 1973

2.0 cl Smirnoff Vodka

2.0 cl Grand Marnier

2.0 cl Cinzano Bitter

Orange peel



HOLLAND NBC

Olympia

John Soepnel: San Remo 1960

1.5 cl Canadian Club Whisky

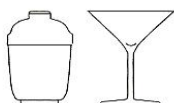
1.5 cl Martini Dry Vermouth

1.0 cl Chartreuse Green

1.0 cl Escorial

1.0 cl Syrup reine claude

Blue grape



In addition to the recipes above, you will also find the following ICC first prize-winners on their respective pages.

Below find a list of terms used in this book.

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1962	Champion	SBU	117
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1987	Olé	ABG	112
1987	Violetta	FBSK	66
1990	Raquel	ABP	112

ICC	International Cocktail Competition
ILC	International Longdrink Competition
ILF	International Longdrink Festival
ICF	International (Presidents) Cocktail Festival
IBMF	International Barmaid Festival
NCC	National Cocktail Competition
NLC	National Longdrink Competition
NCLC	National Cocktail/Longdrink Competition
EULC	European Longdrink Competition
EUCC	European Cocktail Competition

1st	First Prize Winner
2nd	Second Prize Winner
3rd	Third Prize Winner



Bols Liqueurs



IN this chapter you will see a complete review of all the liqueurs offered by Bols Royo Distilleries — products with customer appeal and proven profit potential.

Bols Traditionals

Amaretto

Colour: A warm brown.

Aroma: Chiefly of almonds.

Flavour: A harmonious mixture of nuts and caramel.

Description: Such is the popularity of Amaretto that most distillers have introduced an Amaretto liqueur.

A distillation of carefully selected almonds is the basic ingredient for this exquisite liqueur.

Use: Pure or in cocktails.

Anisette

Colour: Clear. Mixed with ice, water or soda water, it becomes opalescent.

Aroma: Aromatic aniseed.

Flavour: Full and rich. The aftertaste is clearly of aniseed.

Description: Anisette is one of the oldest liqueurs in the world. It is distilled from the finest aniseed and a number of other herbs to add depth to the flavour, it requires great blending skill to soften the potential harshness of aniseed.

Use: Pure or in cocktails.

Apricot Brandy Liqueur

Colour: Amber.

Aroma: Mild aroma of juicy apricots.

Flavour: Clearly apricot with a hint of cognac.

Description: Bols Apricot Brandy Liqueur is an amber coloured liqueur, produced from ripe apricots and blended with selected cognacs.

Various herbs are added and later enriched with a hint of almonds to produce Bols Apricot Brandy Liqueur.

Use: Pure, on ice or in a cocktail.

Bitter Orange

Colour: Clear orange.

Aroma: Oranges.

Flavour: A delicious, refreshing liqueur with a slightly bitter after-taste.

Description: Bols Bitter Orange is made from a harmonious combination of a distillate of orange peels and a macerate of bitter herbs.

Use: Pure, on the rocks, in a cocktail or as a long drink with tonic water.

Blackberry Liqueur

Colour: Dark red with a hint of blue.

Aroma: Blackberry.

Flavour: Intense and fruity.

Description: High quality aromatic fruit juices in combination with various first class aromas are the base of this velvety, rich liqueur and give it its unique flavour.

Use: Pure, on the rocks, over ice cream or in cocktails.

Cherry Brandy Liqueur

Colour: Deep cherry red.

Aroma: Of cherries with a hint of kernel.

Flavour: A full cherry flavour with a slight taste of almonds.

Description: Bols Cherry Brandy Liqueur is a rich, full liqueur made from the juice of ripe dark-red Marasca cherries. While pressing the cherries to obtain the juice, some of the cherry stones also get crushed. The taste of the kernel adds to the character of the Bols Cherry Brandy Liqueur.

Use: Pure, after dinner for a touch of luxury, but increasingly as the basis for a range of innovative mixed drinks.

Chocolate Mint

Colour: Chocolate brown.

Aroma: One can clearly recognize the chocolate and the mint.

Flavour: Chocolate with a fresh, minty flavour.

Description: Bols Chocolate Mint derives its appealing "dual" flavour from a harmonious combination of percolated cocoa beans and peppermint.

Use: Is best enjoyed "straight" in a brandy glass or as a frappé with cracked ice.

Coffee Liqueur

Colour: Dark, rich brown coffee colour.

Aroma: Rich aromatic coffee.

Flavour: Fresh roasted coffee. Mildly sweet, it has a delicate and long lasting finish.

Description: Bols Coffee Liqueur is prepared from a percolation of fine quality coffee beans, mainly from Colombia. The result is an elegant after dinner liqueur, which may be served with thin cream floating on top.

Use: After dinner; pure or on the rocks. Long drinks and cocktails.

Crème de Bananes

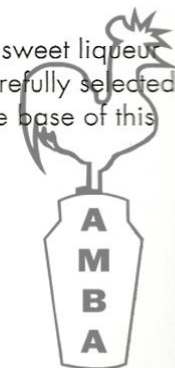
Colour: Bright, clear yellow.

Aroma: A strong bouquet of ripe bananas.

Flavour: Sweet and identical to the "nose" of ripe bananas.

Description: Bols Crème de Bananes is a sweet liqueur with a pleasant banana taste. Various carefully selected aromas combined with soft vanilla are the base of this well-known liqueur.

Use: On ice, in cocktails or long drinks.





Crème de Cacao Brown

Colour: Dark, rich, brown chocolate colour.

Aroma: Aromatic cocoa.

Flavour: Sweet, full cocoa flavour with a long lasting finish in which the other ingredients are subtly balanced.

Description: Finest roasted cocoa beans are used in the preparation of Bols Crème de Cacao Brown. The cocoa seeds are first broken open and then percolated. Various herbs are added to give Bols Crème de Cacao its special flavour.

Use: Pure, on the rocks, in cocktails or long drinks.

Crème de Cacao White

Colour: Colourless.

Aroma: A lighter aroma than Crème de Cacao Brown.

Flavour: A subtle cocoa flavour.

Description: Quite a number of recipes require Crème de Cacao but without the chocolate brown colour. For this purpose the cocoa beans are not percolated but merely distilled, giving the white version of Crème de Cacao a lighter flavour and clear colour.

Use: In cocktails or long drinks.

Crème de Cassis

Colour: Deep red when held against the light with a tendency towards a slightly darker colour.

Aroma: Blackcurrants, but not very pronounced.

Flavour: A sweet, rich and fruity blackcurrant (cassis) flavour with a long lasting finish.

Description: Bols Crème de Cassis is a liqueur made from blackcurrants which grow in the region of Dijon, France, and an extract of blackcurrant blossoms.

Use: Most widely used as a mix with white wine, champagne or dry vermouth.

Curaçao Dry Orange

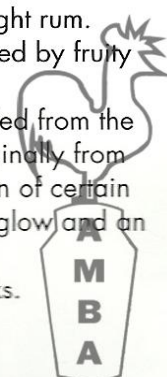
Colour: The colour suggests a bright full-bodied liqueur, rich and full of flavour.

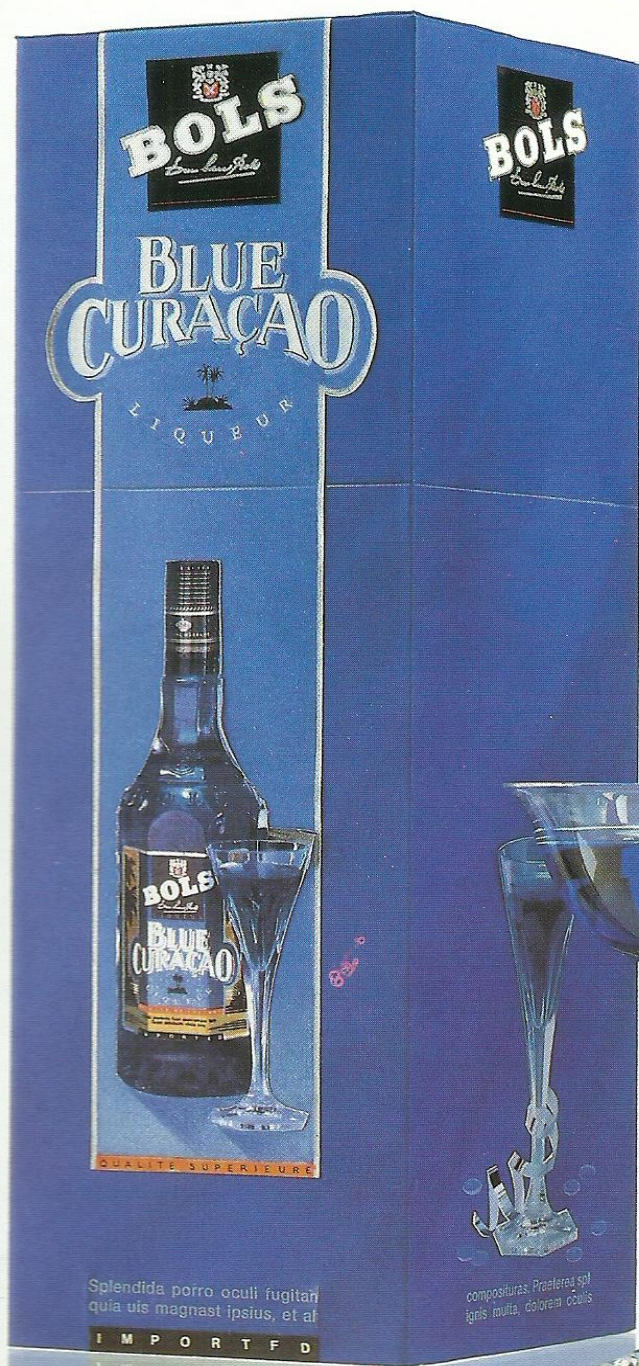
Aroma: A full citrus flavour with a hint of light rum.

Flavour: A fine citrus on the palate, balanced by fruity sweetness for a dry and firm finish.

Description: This Old Dutch liqueur is distilled from the dried peel of sweet and bitter oranges originally from the Island of Curaçao. Through the addition of certain bitters this liqueur acquires a dark orange glow and an inimitable flavour.

Use: Pure, on ice, in cocktails or long drinks.





Curaçao Triple Sec

Colour: Crystal clear. Poured over ice it becomes cloudy.

Aroma: Fragrant and slightly bitter sweet.

Flavour: A complex blend of citrus fruits.

Description: Curaçao Triple Sec is also called White Curaçao. Like all Curaçaos, it was originally made in the West Indies from the small, bitter, but highly flavoured oranges from the Island of Curaçao and is a liqueur of Dutch origin, despite its French-sounding name.

Use: Pure, on ice, in cocktails and mixed drinks. Well-known for its use in the margarita cocktail

Gold Liqueur

Colour: Clear, but with gold flakes floating in the liqueur.

Aroma: A sweet, complex aroma.

Flavour: A pleasant, distinctive taste. It contains many herbs, but only a few, such as cinnamon, can be identified by the palate.

Description: Gold Liqueur, also called Gold Wasser de Danzig, is a liqueur dating back to the time of Louis XIV. It is made from a variety of seeds and roots. The main ingredient, however, is the Curaçao peel, which binds all the components together. The flocculent pieces of genuine gold leaf floating in the liqueur are part of its ancient tradition and are harmless when consumed.

Gold Liqueur is sometimes called Bride-tears, which are symbolised by the small gold leaves.

Use: Pure, usually after dinner, or at wedding receptions.

Kirsch Liqueur

Colour: Crystal Clear.

Aroma: Kirsch.

Flavour: Full Kirsch flavour.

Description: Bols Kirsch liqueur is made from Marasca cherry which is fermented and then distilled. Alcohol and a little sugar are then added.

Use: Excellent in confectionary, not only in cakes but also salads, fruit desserts and cheese fondue. Bols Kirsch liqueur can be used as a digestive, or as an aperative; neat or on ice. Above all it is a useful ingredient for the creation of cocktails.

Kummel

Colour: Clear

Aroma: Sharp aniseed-like aroma.

Flavour: The flavour is pronounced and with an interesting note in the after-taste.

Description: Lucas Bols was the first distiller to produce a cumin liqueur from Dutch caraway seeds. It soon gained wide popularity and we are justified in saying that Bols "Kummel" is one of the world's best-known cumin. It is believed that Kummel has strong digestive properties.

Use: Pure or in cocktails and long drinks.

Mandarine

Colour: A clear warm orange.

Aroma: A fragrant bouquet of tangerines.

Flavour: Unmistakably mandarine with a light, sweet finish.

Description: A liqueur of the citrus family, requiring the finest sun-ripened tangerines from Seville, Spain.

Properly balanced, it has a full tangy flavour.

Use: Over ice cream or fruit salads. Drink it pure, on the rocks, or use it as an ingredient in a cocktail or long drink.

Maraschino

Colour: Colourless.

Aroma: Fresh with a light hue of kirsch distillate.

Flavour: Intense and complex flavour with Kirsch binding all the components together.

Description: The name Maraschino is derived from the Marasca cherry, grown in cherry orchards in Yugoslavia. The traditional taste of Maraschino is derived from a blend of fermented and distilled cherries and a selection of herbs and spices.

Use: As a flavouring adding element in desserts, in long drinks and cocktails, pure or on the rocks.

Parfait Amour

Colour: Violet.

Aroma: A fragrant scent of roses amidst other blossom varieties.

Flavour: The flavour is delicate, soft and a gentle combination of rose petals and orange. A subtle taste of vanilla.

Description: This liqueur was created by Bols many centuries ago and there are many stories of lovers' quarrels which turned to smiles under the influence of this liqueur. Translated into English the name means "Perfect Love". The aromas and flavours are obtained by the use of Curaçao orange peel, vanilla and rose petals.

Use: Pure, on ice, in cocktails or long drinks.

Bols Exotics**Apple Liqueur**

Colour: Yellow-brown.

Aroma: Sun ripened apples.

Flavour: Fruity apple.

Description: Bols Apple Liqueur is a warm, yellow-brown coloured liqueur which preferably should be served chilled to retain its fresh taste.

Use: Pure, on ice or in a cocktail.



Coconut Liqueur

Colour: Crystal clear

Aroma: Distinctly coconut.

Flavour: The bouquet is repeated on the palate but pleasantly toned down by the harmonious combination with rum.

Description: The mild flavour of the coconut combined with a dash of rum to make a harmonious liqueur with an exotic character.

Use: Pure, on the rocks, and also ideal for mixing.

Kiwi Liqueur

Colour: Emerald green.

Aroma: Kiwi.

Flavour: Lightly sweet, fresh and delicious.

Description: Kiwi liqueur has the pleasant taste of the exotic kiwi fruit. It is a mild, light and refreshing liqueur.

Use: It can be consumed neat or on the rocks and is an excellent mixer.

Melon Liqueur

Colour: Light green.

Aroma: A fresh, mild aroma of the honeydew melon.

Flavour: Smooth and delicate melon taste.

Description: Bols Melon Liqueur is a light, green liqueur which, preferably, should be served chilled to retain its fresh taste.

Use: Excellent in cocktails and other mixed drinks.

Delicious on vanilla ice cream.

Peach Liqueur

Colour: Crystal clear.

Aroma: A full peach aroma.

Flavour: Peach flavour with a pleasant refreshing taste.

Description: The mild taste of this delicate liqueur is enhanced by the smooth flavour of peach.

Use: Pure, on ice, an excellent mixer.

Red Orange Liqueur

Colour: A sparkling, bright red.

Aroma: A fresh but mysterious blend of citrus and tropical fruits.

Flavour: Exotic fruit taste.

Description: A distillate of citrus fruits, enhanced with tropical fruits such as passionfruit and peach. The product creates a small foam layer when shaking cocktails.

Use: Excellent mix liqueur. Use in cocktails and long drinks.

Bols Individuals

Blue Curaçao

Colour: Sparkling blue

Aroma: Full of citrus fruit.

Flavour: A refreshing citrus taste.

Description: Like all Curaçaos, this liqueur is distilled from the dried peel of bitter Curaçao oranges and a small amount of peel from sweet oranges. Bols Blue Curaçao has been developed principally as a cocktail additive which will impart not only a citrus flavour but also a magnificent blue tone.

Use: Mostly in cocktails and long drinks, sometimes pure on ice.

Teardrop - Crème de Menthe green or white

Colour: Teardrop green has a deep green colour,

Teardrop white is colourless.

Aroma: Aromatic pure mint. A fresh pleasant fragrance.

Flavour: Unmistakably mint with a long lasting after-taste.

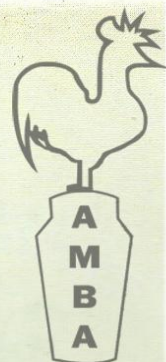
Very refreshing.

Description: Bols Teardrop Crème de Menthe is an aromatic liqueur which is believed to have digestive properties. Varieties of oil of mint-leaves from countries such as England, the USA and Morocco are carefully redistilled, resulting in a clean, well-defined bouquet with a definite mint finish. Available in green and white. The Teardrop white is produced for the numerous cocktails recipes without causing any colour change.

The name Teardrop is used because of the unique shape of the bottle.

Use: Pure, on ice, in cocktails or long drinks.





FRACTIONS	CENTILITRES	OUNCES
1/3	2.0	2/3
2/3	4.0	1 1/3
3/3	6.0	2

1/4	1.5	1/2
1/2	3.0	1
3/4	4.5	1 1/2
4/4	6.0	2

1/5	1.2	1/3
2/5	2.4	3/4
3/5	3.6	1 1/3
4/5	4.8	1 2/3
5/5	6.0	2

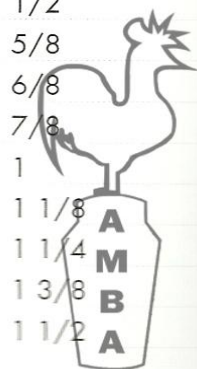
1/6	1.0	1/3
2/6	2.0	2/3
1/2	3.0	1
4/6	4.0	1 1/3
5/6	5.0	1 2/3
6/6	6.0	2

1/7	0.85	1/3
2/7	1.7	2/3
3/7	2.55	3/4
4/7	3.4	1 1/4
5/7	4.25	1 1/2
6/7	5.10	1 3/4
7/7	6.0	2

1/8	0.75	1/4
2/8	1.5	1/2
3/8	2.25	3/4
4/8	3.0	1
5/8	3.75	1 1/4
6/8	4.5	1 1/2
7/8	5.25	1 3/4
8/8	6.0	2

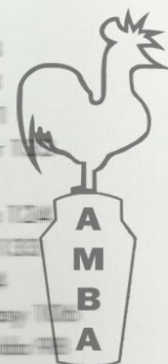
CENTILITRES	FRACTIONS	OUNCES
0.25	$1/24$	$1/12$
0.50	$1/12$	$1/6$
0.75	$1/8$	$1/4$
1.0	$1/6$	$1/3$
1.5	$1/4$	$1/2$
2.0	$1/3$	$2/3$
2.5	$5/12$	$3/4$
3.0	$1/2$	1
3.5	$7/12$	$1 \frac{1}{6}$
4.0	$2/3$	$1 \frac{1}{3}$
4.5	$3/4$	$1 \frac{1}{2}$
5.0	$5/6$	$1 \frac{2}{3}$
5.5	$11/12$	$1 \frac{3}{4}$
6.0	1	2
6.5	$1 \frac{1}{2}$	$2 \frac{1}{6}$
7.0	$1 \frac{1}{6}$	$2 \frac{1}{3}$
7.5	$1 \frac{1}{4}$	$2 \frac{1}{2}$
8.0	$1 \frac{1}{3}$	$2 \frac{2}{3}$
8.5	$1 \frac{5}{12}$	$2 \frac{3}{4}$
9.0	$1 \frac{1}{2}$	3

OUNCES	CENTILITRES	FRACTIONS
1/4	0.75	1/8
1/2	1.5	1/4
3/4	2.25	3/8
1	3.0	1/2
1 1/4	3.75	5/8
1 1/2	4.5	6/8
1 3/4	5.25	7/8
2	6.0	1
2 1/4	6.75	1 1/8
2 1/2	7.5	1 1/4
2 3/4	8.25	1 3/8
3	9.0	1 1/2



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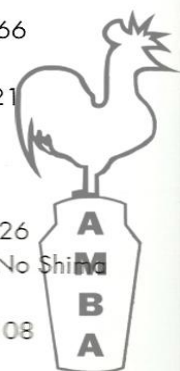
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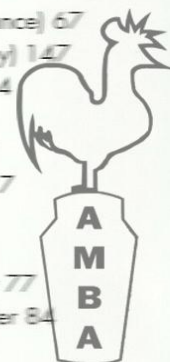
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