WINNING COCKTAILS SHORT DRINKS Stir and strain in cocktail glass — twist

Stir gently and strain into a cocktail glass. Decorate with a sweet cocktail onion.

SERPENT'S STING

Prize-winner created by Peter Zorbas Half fill cocktail shaker with cracked ice

34 oz. Bacardi

34 oz. Galliano liqueur

34 oz. Creme de Noyaux or Almond liqueur

34 oz. fresh Orange juice

34 oz. fresh Cream

Shake and strain into 5 oz. champagne glass. Place slit maraschino cherry on lip of glass.

SWEET LOVEBITE

Created by Bill Schober

34 oz. Bacardi Rum

34 oz. Cheri-Suisse liqueur

34 oz. Cream

1 dash Sweet Almond syrup 1 dash Grenadine liqueur

Decorate with cherry and sprinkle cinnamon on top. Shake well, strain into cocktail glass.

TWILIGHT ZONE

Prize-winner created by Arthur Doll. Half fill cocktail shaker with cracked ice

2 oz. Bacardi

1 oz. Bols Creme de Menthe liqueur

½ oz. Bols Parfait Amour

½ oz. Lime cordial

½ oz. fresh Cream

Shake and strain into 5 oz. champagne glass. Garnish with a maraschino cherry.

Tequila Based

MEXICAN FIESTA

Created by G. Walzer

2/3 oz. Tequila

1/6 oz. Glayva

1/6 oz. Apricot Brandy

lemon.

PANCHO'S PUNCH

Created by Joan Gandy 1¼ oz. Tequila 1 dash Lemon juice 1 oz. Apricot Brandy Shake and strain. Serve with twist of lemon.

SUNRISE

Prize-winner created by R.A. Clancy. Half fill cocktail shaker with cracked ice 1½ oz. Tequila ½ oz. Galliano liqueur ½ oz. Creme de Banane liqueur 1 oz. fresh Cream Dash pure Lemon juice Shake and strain into 5 oz. champagne glass. Garnish with a maraschino cherry.

Vodka Based

FLYING START

Created by A. Verbunt 2/3 oz. Vodka 2/3 oz. Apricot Brandy 2/3 oz. Orange juice Shake and strain into cocktail glass. Decorate with orange peel and cherry.

GRETEL

Prize-winner created by John Burgess 2 parts Vodka 1 part Bols White Creme de Menthe Dash Bols Blue Curação Shake and strain.

HORANGI - CLOUD PIERCER

Prize-winner created by Barry Emerson. Half fill cocktail shaker with cracked ice 1½ oz. Vodka 1 oz. Bols Advokaat 1 oz. Passionfruit juice Dash Grenadine Shake and strain into 5 oz. champagne glass.