AWARD WINNING COCKTAILS

LONG DRINKS

Gin Based

DAME PENNY

Prize-winner created by James Roumeliotis, Half fill cocktail shaker with cracked ice

1½ oz. Dry Gin

1 oz. Martini & Rossi Dry Vermouth

1 oz. pure lemon juice

1 oz. sugar syrup (Gomme)

Dash of egg white

Shake and strain into 10 oz. highball glass. Top up gently with soda water. Garnish with ½ slice of lemon. Add drinking straw and swizzle stick.

FLAMINGO

Prize-winner created by John Burgess. 1½ oz. Gin 11/2 oz. Cream ½ oz. Grenadine Top with Ginger Beer.

GAY ABANDON

Prize-winner created by T. Honan. 2 oz. Gin 1 oz. Chicola 1 dash Grenadine 1 dash Bols White Curacao 4 oz. Grapefruit Juice Shake with ice and pour into large glass and top up with dry ginger ale. Garnish with orange and cherry.

GET GOING

Prize-winner created by Laurence Moulding. Half fill 10 oz. highball glass with cracked ice Add 1½ oz. Dry Gin 1 oz. Cola tonic 1 oz. pure lemon juice Dash sugar syrup Dash Grenadine

Top up with lemonade. Garnish with a sprig of mint and a maraschino cherry.

GIN TROPICAL

Prize-winner created by Joan Gandy. 1 oz. Gordon's Gin 1 oz. Passionfruit syrup ½ oz. Bols Blue Curacao Shake well and strain into a glass and top with soda. Serve with straws and cherry and slice of orange.

SWEET OBLIVION

Prize-winner created by T. Honan 1 part Gin 1 part Cream ½ part Bols White Creme de Cacao ½ part Cherry Brandy Shake and top up with ginger ale.

SPRING

Prize-winner created by Peter Sarantos. Half fill 10 oz. highball glass with cracked ice Add 11/2 oz. Dry Gin 1 oz. pure femon juice ½ oz. sugar syrup ¼ oz. Martini & Rossi Dry Vermouth Dash Bols Blue Curacao Liqueur Top up with lemonade Place slit maraschino cherry on lip of glass. Add drinking straw and swizzle stick.

TUTTI FRUTTI

Prize-winner created by Arthur Verbunt 1 oz. Gin 1 oz. Bols Creme de Menthe 3 ozs. Pineapple juice 3 ozs. Orange Juice Decorate with fruit and sprig of mint.