Bartenders and Cocktails of Ireland 1989-1993: Extracts from ‘Bartenders Association of Ireland: a History Extended Version’

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The East of Ireland Smirnoff Cocktail Competition was held in Dublin Airport on Wednesday, 1st February, 1989. The Cocktail Committee members and sponsors started to arrive at 9.30a.m. and after hours of preparation the competition got under way at 2.00p.m.

There were fifty competitors taking part and the first round ended at 5.30. There were seventeen competitors in the semi-final. After the results of the semi-final we had four competitors going through for the final.

For the final there were six judges: Mrs. May Blake, John Murphy, President B.A.I., Frank Fenn, Smirnoff-Gilbeys, Mr. & Mrs. Madsen, Dublin Airport Restaurants, Mr. Thomas Cullen, Aer Rianta.

Scoreboard markers and adjudicators were Jill Murray of Gilbeys and Peter Rowan of Kulana Juices.

The final results were:

4th Place: David Cunningham, Dublin Airport
3rd Place: Don Lawlor, Dublin Airport
2nd Place: James Murphy, Bowes of Fleet Street.

And the winner Frank O’Reilly, Sachs Hotel.

Congratulations to all four, but especially to Frank who has now left us and gone to Australia. Best of luck Frank, Esther and family and many thanks for all your hard work on the Cocktail Committee.

I would like to say a heartfelt thank you to Smirnoff for sponsoring the competition, to the management and staff of Dublin Airport for all their help and kindness to us on the day. To all the Bartenders who helped and supported us and a special thank you to Leo Clayton and Tom O’Toole of Jury’s Hotel who worked so hard for us on the day.

Joe Connolly, Cocktail Committee Chairman.
Bartenders and Cocktails of Ireland 1989-1993

[Extracts from 'Bartenders Association of Ireland - A History Extended Version]

Past Irish Cocktail Competitions, Bartending Activity, Famous Drinks, Bartenders and Famous Establishments.

Prepared by: James Murphy, Assistant Head School of Culinary Arts and Food Technology, TU Dublin.
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Bartenders and Cocktails of Ireland 1989-1993

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B.A.I. Golfing Society

Gilbeys of Ireland Tournament

Our golfing Society enjoyed truly gorgeous weather for our Gilbeys of Ireland sponsored outing to the Curragh in April. Being the captain’s drive-in, an enthusiastic group assembled to watch whilst captain Danny attempted to drive 300 yards from the first tee. The photo will prove what a miserly captain we have, because, instead of wasting a tee, he borrowed a bottle of Smirnoff to tee up his ball.

Watching this unique attempt to open a bottle were, from left to right: Pat Byrne, Bloom’s Hotel; Tommy Comerford, Jury’s Hotel; Damien Ecock, J.D.L.; P. J. Daly, Grey Door; Willie Manning, Westbury Hotel; George Duffy, Shelbourne Hotel; Trusk Walsh, Heritage Golf Club; Barry Wyse, Grey Door; John McCarthy, Stockton G.C.; Paul Davis, Jury’s Hotel; John Murphy, Gresham Hotel; Frank O’Neill, The Lantern; Niall Bourke, Dublin Airport. Unseen by virtue of taking the photo was Danny McLoughlin Junior.

Winners were:

Overall Tommy Comerford 38 points

Class One
1st Noel Benson 38 points
2nd Barry Wyse 36 points
3rd Willie Manning 35 points

Class Two
1st Fred Carroll 38 points
2nd Paul Davis 37 points
3rd Damien Ecock 36 points

Sponsor’s Prize: Chris Stewart.

Heineken Golf Outing

The Society’s Annual Heineken sponsored Golf Outing took place at the very picturesque Slade Valley Golf Club. The weather was ideal and the course in great shape, greens a La Augusta. Competition among the members was so keen that three ended up with the fine score of 39 points, Sean Keating, Ollie Stafford and our photographer Eddie de Barra. It would appear that local knowledge saw Eddie emerge winner.

The Dinner and presentation took place in Beech Park Golf Club as the new clubhouse in Slade Valley was not ready. Heineken was represented by Declan McGrath, Dave Creevy, Mark Skelton, Paddy Meagher and John Treacy.

We wish to thank Heineken for their generous sponsorship.

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LIST OF OUTINGS

Date 26-6-89 Club Beach Park G.C. Tee Time 12.00 - 2.00 Sponsor Beamish & Crawford

10-7-89 Athlone G.C. 12.30 - 2.30 Grants
28-8-89 Balbriggan G.C. 12.30 - 2.00 Coca Cola
25-9-89 Stackstown G.C. 11.30 - 1.00 Guinness
Captain’s Prize 2.00 - 3.00 Group Sales
23-10-89 Stackstown G.C. 11.30 - 1.00 Ed. Dillon
27-11-89 Rush G.C. 10.00 - 12.30 B.A.I.
18-12-89 Island G.C. 10.30 - 12.00 Irish Distillers

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1989 MARTINI GRAND PRIX

At a reception in Jury’s Hotel, Dublin, following the Martini Grand Prix, 1989 Competition are joint winners: Robert Dooley, (left), Jury’s Hotel, Cork and James Murphy, ‘Bowes’, Fleet Street, Dublin.

SOUTHERN COMFORT

Southern Comfort dates back to the last century to New Orleans to where the Mississippi river flows out of the heart of America. A young man named M.W. Heron, was full of bright ideas for improving the drinking habits of his time. He created a smooth and delicate full-bodied liquor with a touch of sweetness, pleasing aroma and a rich amber colour. He called it Southern Comfort and by keeping his recipe secret it gained respect all along the lower Mississippi valley.

By 1889 Heron had moved to Memphis, within a year he had opened his own bar near Beale Street. Southern Comfort was growing so popular that by the late 1890s he was bottling it to meet demands. According to an original label a fifth of Southern Comfort sold for £2.50 — quite a lot of money for these days.

Soon after the 1900s Heron moved to St. Louis and opened what was to become one of the cities most appreciated drinking establishments. A sign on the wall of Heron’s bar reads: “St. Louis Cocktail, made with Southern Comfort, cranberry juice and lime, popularity for the product grew, so that during the next few decades the liquor became known around the globe, acquiring a large following of consumers in major world markets.

JAMES MURPHY, Bowes Pub, Fleet Street.

B.A.I. Committees 1989/90

President: Denis Fitzpatrick
Vice-President: Joe Connolly
Secretary: Cormac Rose
Treasurer: Willie Manning
Committee:

Southern Area
Chairperson: David Strahan
Secretary: Stephen Beausang
Treasurer: Frank Molloy

Northern Area
Chairperson: Johnny Johnston
Secretary: Eamon McCusker
Treasurer: Pat McAnerney

Appointees
Mr. Des Heather Hon. Trustee
Mr. Phil Smyth Hon. Trustee
Mr. Ben O’Beire Hon. Auditor
Mr. Daire Walsh Hon. Solicitor

I went to the doctor the other day seeking relief for insomnia. He told me the best cure was a good night’s sleep!
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CORK DRY GIN
1989 All-Ireland Cocktail Competition

Eastern Regional Qualifiers

Name: Niall Burke
Outlet: Skyview Bar, Dublin Airport

Name: Kevin Campbell
Outlet: Burlington Hotel

Name: David Cunningham
Outlet: Cocktail Bar, Dublin Airport

Name: Paul Davis
Outlet: Jury’s Hotel

Name: Alan Doran
Outlet: Gresham Hotel

Name: George Duffy
Outlet: Shelbourne Hotel

Name: Brian Figgins
Outlet: Cassidy’s Hotel, Camden Street

Name: Eamonn Lawlor
Outlet: Jury’s Hotel

Name: Michael Lynch
Outlet: Jack McLaughlin

Name: John Maher
Outlet: Ashton’s, Clonskeagh

Name: James Murphy
Outlet: Bowes Lounge, Fleet Street

Name: John Murphy
Outlet: Gresham Hotel

Name: David Oglesby (Sub)
Outlet: Champsers

Name: Cronan O’Lochlainn
Outlet: Spawell

Name: Thomas O’Toole
Outlet: Jury’s Hotel

Name: Cormac Rose
Outlet: Skyline Hotel

Name: Danny Tolan
Outlet: Dublin Airport Restaurant

Name: Ivor Williams
Outlet: Gibneys, Mahonville

Name: Derek Meaney (Sub)
Outlet: Colosseum, Walkinstown

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Gilbeys of Ireland Sales Limited

COMPANY PROFILE

GILBEYS OF IRELAND GROUP LTD. Gilbeys of Ireland Group is a tightly focused, consumer driven, premium brand led business specialising in marketing high added value, but competitive, wine and spirit brands in order to ensure on-going profit growth.

The Company’s mission is to continue to build on the established success of its existing brands in both national and international markets. Additional growth will be generated by developing new brands and acquiring agencies for brands which are complimentary to the core business.

COMPANY POLICIES AND OPERATING PHILOSOPHY

People
The Company believes in recruiting and motivating a high calibre of staff at every level in the operation and in the training of its personnel in order to match the changing nature of the market place.

BRANDS:
Consumer Satisfaction
The company recognises and responds to the identified consumer demand through marketing a range of strongly branded added value products.

Market Position
The Company differentiated defensible market positions which create a unique consumer proposition for each brand.

Market Knowledge
The Company believes in knowing the market at first hand through detailed personal involvement by its management at every level of distribution from manufacturer to consumer, which enables the Company to respond rapidly to changing market conditions.

Quality
The Company believes in satisfying consumer demand by ensuring that its brands are of the highest quality and by maintaining vigorous standards of quality in everything that it does.

Brand Support
The Company backs its successful brands with optimum levels of support (advertising, promotion and selling) in order to realise their full potential.

Customer Service
Recognising the importance of the customer and providing an efficient, reliable and prompt back-up customer service is a vital element in developing long term success for our brands.

MANAGEMENT STRUCTURE
Gilbeys of Ireland Group Board and Senior Management

David L. Dand, Chairman and Chief Executive Gilbeys of Ireland Group
R. Stanley Browning, Director and Company Secretary Gilbeys of Ireland Group
Gerald P. Dempsey, Non-Executive
Thomas O. Keavey, Managing Director.
Gilbeys of Ireland Sales Limited
Deputy Chairman, Gilbeys of Ireland Group
A.G.P. Keith McCarthy Morrough, Deputy Chairman,
R & A Bailey & Co. Ltd.
Gary Quinn, Finance
Thomas M. Murray, Production
David Parkinson, Personnel
Edmund F. Sullivan, Managing Director, R & A Bailey & Co. Ltd.
Bernard Dunlop, Distribution
Fergus McDermott, Marketing
Peter Nevin, Finance
Frank O’Connor, Sales Manager

GILBEYS OF IRELAND SALES LTD
Number of employees:- 350

Management
Thomas G. Keavey, Managing Director
Fergus McDermott, Marketing
Bernard Dunlop, Distribution
Peter Nevin, Finance
Frank O’Connor, Sales

Sales Force: 19
Ireland is divided into three sales regions:-
Greater Dublin Region
Southern Region
Central and North West Region

* Each region is managed by a Regional Sales Manager to whom the salesmen report.
* Merchandising support is given to major customers.
* A Specialist Wine Division concentrates on hotels and restaurants.
* An Off-licence Division in the Dublin area, provides individual attention for ‘Specialist Wine Shops’.

Distribution
Gilbeys distribute throughout Ireland to all major accounts, including multiples, chains, major hotels and bars. Gilbeys work closely with Cash and Carry, and Wholesalers to ensure the availability of their brands in the widest possible range of retail outlets. The main Bond and Dublin/Leinster distribution warehouse is located in purpose-built "cellars" 4 miles from the centre of Dublin. A further depot is located at Little Island near Cork. Delivery is carried out by Gilbeys own fleet of trucks. Specialist distributors service Gilbeys customers both in the North West and South East areas.

BRANDS:
Smirnoff: Smirnoff has consistently for more than 25 years spearheaded the development of Ireland’s vodka market with the result that vodka is now one quarter of total spirits. Amongst female spirit drinkers Smirnoff is their first choice.

The Famous Grouse: One of the world’s fastest growing brands of Scotch Whisky. The Famous Grouse has been handled in Ireland by Gilbeys since 1986. It has rapidly established a reputation among the most discerning consumers as the brand of “Quality in an Age of Change”.

Martell: Major agency acquired by Gilbeys in 1987, showing strong growth potential.

Baileys: The Original Irish Cream. A major brand of liqueur in its home market and by far Ireland’s largest liqueur brand. Baileys accounts for better than 1 in 3 of all liqueurs drunk in Ireland. It is delicious blend of Irish Cream with spirits and Irish Whiskey, which has created a new category in the drinks industry.

Malibu: An exciting coconut-flavoured, spirit brand which has established a very successful position in the rapidly expanding market for specialty drinks.

Le Plat D’Or: An outstanding success which has become the Number One selling brand. Not only of French wine, but of any wine in Ireland.

Black Tower: Ireland’s leading brand of German wine, Liebfraumilch
Gilbeys also distribute a full range of international brands of which the best known are:-
Benedictine, Campari, Cinzano Vermouth, Cointreau, Croft Original Sherry, Croft Port.

Gilbeys are Ireland’s leading wine merchants.
They handle a number of most prestigious names in the world’s wine industry on an exclusive basis for the Irish market and have a particularly strong presence in the up-market restaurant/hotel sector.

Pat Pere et Fils; Louis Latour; Paul Jaboulet Aine; Baron de Ladoucette; Marquis de Goulaine; La Cour Pavillon; Chateau Loudenne; Chateau de Pez; Chateau Giscours; Veuve Clicquot Ponsardin Champagne; Joseph Drouhin; Taittinger Champagne.

In the take home sector among the leading wines handled by Gilbeys are:-
Lamberti ; Faustino Rioja; Pedrotti.

Prepared by: James Murphy, Assistant Head School of Culinary Arts and Food Technology, TU Dublin.
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Tuesday to Sunday. Dinner (optional) served from 7.15 pm, Cabaret 8.10 pm.

**RESERVATIONS**: Telephone 605000 to reserve a table exclusively for your party, and enjoy a night to remember.

**JURYS HOTEL • BALLSBIDGE • DUBLIN 4**

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WINNERS ANNOUNCED

Overall joint winners of this year’s Irish section of the Martini Grand Prix Awards were James Murphy of Bowes, Fleet Street, Dublin and Robert Dooley of Jury’s, Cork.

The winners, each of whom received a magnificent replica of the Ardagh Chalice, were announced at a reception following the National Competition in Jury’s Hotel, Dublin on Monday, May 15th. They will go forward to represent Ireland in the International finals to be held in Fecamp, France in July of this year competing against 80 top young bartenders from all over the world for this highly acclaimed title.

Sponsored by Grants of Ireland (Sales) Ltd., as Irish distributors for Martini, Ireland’s leading vermouth brand, and organised in conjunction with the Bartenders Association of Ireland, the competition is designed to encourage greater levels of expertise and knowledge among the country’s young bar staff.

A large number of enthusiastic and aspiring young bartenders arrived in Jury’s early in the morning to put their minds and dexterous hands to a rigorous day of cocktail and bartending tests.

The day began with a written test followed by a practical session in the afternoon during which each competitor was asked to ‘shake-up’ a Martini based cocktail chosen “from the hat”.

A panel of judges carried out an assessment of each bartender’s proficiency based on presentation of cocktails with points also allocated for personality.

“We are delighted to be involved with the Martini Grand Prix competition which focuses on the professional skills of the younger members of the profession” commented Liam Mathews, Product Group Manager.

“We hope it provides an incentive to improve techniques and instill a pride in the important job they do” he adds.

The Martini Grand Prix Competition has established itself as a major event on the licensed trade’s calendar since its inception. Among the invited guests in attendance at the reception was the Italian Ambassador, Dr. Francesco Carlo Gentile.

As a reception in Jury’s Hotel, Dublin to announce the joint winners of the Martini Grand Prix, 1989 Competition were from left to right: James Murphy (winner), Bowes, Fleet Street, Dublin; Liam Meaney, Sales Director, Grants of Ireland (Sales) Ltd; Dr. Francesco Carlo Gentile, Italian Ambassador; Robert Dooley (winner), Jury’s Hotel, Cork; and Peter Malone, General Manager, Jury’s Hotel, Dublin.
Southern Branch News

PADDY FLAHIVE R.I.P.

It was with regret that we heard of the death of our friend and colleague Paddy Flahive.

Paddy was always an excellent Guild Member, particularly in his former years as Chairman of the Irish Branch of the U.K.B.G.

It brings me down memory lane, reflecting on such members as Christy O’Connor, Jack Lee, Tom Blake, Mr. Education himself, Garry Benson. Such members are sadly missed by the association.

As a young bartender up from the country I regarded Paddy as a little god. He was very much U.K.B.G. orientated. This resulted in a very hard struggle to break the link and form the B.A.I., but nevertheless Paddy at the end was equally proud of the B.A.I., as he was of the U.K.B.G.

A hard dedicated and committed worker, who motivated some members of whom later became Presidents of the B.A.I.


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An Appreciation

May I, on behalf of the Southern Branch of the B.A.I., sincerely thank Sheila Nugent Hackett for her excellent contribution to the B.A.I. and for her personal advice and attention she gave to the Southern Branch.

John Pearson.

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Wedding Bells

Denis Murray and Vera Tanner of the Imperial Hotel intend to tie the knot this summer. This wedding has been billed as Wedding of the Year in the South. It’s been a long time coming, but we wish them both many years of wedded bliss.

CORK DRY GIN
Munster Regional Qualifying Cocktail Competition

Pictured at the Munster Regional Qualifying Competition for the Cork Dry Gin All-Ireland Cocktail Competition were from left to right: Dermot O’Leary, Area Sales Manager, Irish Distillers; John Pearson, B.A.I. Committee; David Strahan, Chairman, Munster B.A.I.; Stephen Bracken, Committee; Joe Connelly, Chairman, Cocktail Committee; Ken Manning, P.R. Manager, Irish Distillers.

When in Cork visit Theresa & Michael Spillane (Members B.A.I.) at the
Pier Head Inn
Blackrock ● Tel: 021-357805.
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An exclusive opportunity for Bartenders of the Doyle Group Hotels was provided to invent a new cocktail featuring Irish Mist. A finalist from each of the seven Dublin Doyle Hotels gathered in the Bailey in Duke Street, (now managed by ex. B.A.I. President, John FitzPatrick) to produce concoctions of their own devising.

The finalists were:
Kevin Campbell, Burlington. "Mespil Mist"
Gerard White, Westbury. "Hit and Mist"
Manfred Brannigan, Green Isle. "Gorilla in the Mist"
Michael Burke, Tara Tower. "Tara Libre"
Cormac Rose, Skylyn. "Skyliner"
Barney Coughlan, Berkeley Court. "Oisin"
Ken Jackson, Montrose. "Emerald Mist"

The competition was adjudicated by Joe Connolly, Vice-President, B.A.I.; Frances O'Loughlin, Brand Manager, Grants of Ireland Sales Ltd.; and Paul Glynn, Group Marketing Manager, Doyle Hotel Group.

The eventual winners were:
First: Manfred Brannigan, Green Isle.
Second: Cormac Rose, Skylyn.
Third: Kevin Campbell, Burlington.

The winner received a limited edition hand-blown Tipperary Crystal Decanter designed exclusively for Irish Mist. In addition, there were cash prizes for 1st, 2nd and 3rd.

Des Drum, Managing Director, Grants of Ireland Sales Ltd., welcomed Irish Mist's association with the Doyle Hotel Group which, he said "strengthened an already intensive marketing programme in the domestic market, featuring many tourist promotions. Irish Mist's exceptional sales growth last year (40%) is set to continue in 1989, reflecting the increased boom of the tourism industry as a whole" (Quote taken from Press Release).
Letter from Robert Dooley, Jury’s Hotel, Cork, having, with James Murphy, represented the B.A.I. at the Martini Grand Prix, this year.

I am writing a few lines about my most wonderful trip to Fécamp in Northern France.

To me it was a trip of a lifetime.

The competition was very competitive indeed. I was quite happy to finish in the top twenty-five, but unfortunately I was at a disadvantage without an extra language.

But I was not too disappointed because it was a great experience for me: To compete with the creme de la creme.

I would like to pay a special tribute to a few people who helped me achieve my goal in the international and national competition.

Firstly, James Murphy, who was most helpful to me. He will always be a dear friend to me. Also my Chairman of the Southern Branch, David Strahan, who did everything for me. He surely is the Steve Davis of our Branch. To John Pearson words could not describe what John has done for me. He is surely the greatest motivator I have ever come to know. To all the Members of the B.A.I. and, my employers Jury’s Hotel, Cork, I thank you from the bottom of my heart.

Yours thankfully,

Robert Dooley.
Bartenders and Cocktails of Ireland 1989-1993

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Once again, Ireland was most ably represented at this most prestigious of International Competitions for young bartenders, "The Martini Grand Prix" 1989.

This annual event, undoubtedly of enormous benefit and satisfaction to participants, is open to Members of the B.A.I. who are between the ages of eighteen and twenty-eight.

The event was held this year in Fécamp, Normandy, the home of Benedictine, and representing Ireland were James Murphy, of Bowses Pub, Fleet Street, and Robert Dooley, of Jury's Hotel, Cork. Both had emerged as winners of our national competition. (See below for a most comprehensive report from James).

The value of taking part in the competition, let alone the tremendous benefit to be had by winning, can be assessed by the confidence gained by participants.

The B.A.I. would like to add out thanks to those of James to Martini, for their continued provision of this invaluable contribution towards the training and improvement of young bartenders throughout the world. Also to Grants of Ireland, distributors of Martini in Ireland, who devote so much time and effort to ensuring a successful competition.

For the benefit of new Members, we list a selection of the type of question for which the answers would be required.

Selection of questions from the 1989 Martini Grand Prix Competition, General and B.A.I. Knowledge:

- Who is the leader of the P.D.S.?
- Who won the National Football League Final 1989?
- Who won the 1989 FAI Cup?
- Who is the Manager of the Irish Soccer Team?
- Who won the American Open?
- Who is the current Lord Mayor of Dublin?
- Who was guest of honour at the B.A.I. Dress Dance?
- Who won the Smirnoff Long Drinks Competition 1989?
- Who won the 21st C.D.C. All-Ireland Cocktail Competition?
- Who is the President of Ireland?
- Who was the Irish Entry for Eurovision 1989?
- Who was the last Irish Winner of Eurovision?
- Name the Hon. Trustees of the B.A.I.?
- Which is the oldest licensed Distillery in the World?
- Name the President of the B.A.I.?
- What year was the B.A.I. formed?
- Who was the President of B.A.I. in 1988-1989?
- Who are the Martini Agents in Ireland?
- How many B.A.A. Guild Members are there?
- What are the initials B.A.A. stand for?
- How many people are there on the Executive Committee?
- Who represented Ireland in the John Whiney course 1989?
- Who is the Southern Branch Chairman?
- Who is the Northern Branch Chairman?
- What are the ingredients of a B.A.B.?
- Who represented Ireland in the 88 Martini Final?
- How many times a year is the B.A.S.I. Published?
- What is the cost of a full page ad (black & white) in the B.A.S.I.?
- Where will the final of the Martini Competition 1989 be held?
- Who is the current B.A.I. for a year?
- Who has voting rights in the B.A.I.?
- Who is the current Treasurer of the B.A.I.?

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As noted in this issue’s editorial, a significant addition to the “eating-out” possibilities in Dublin has been the arrival of Toby Restaurants.

Justifiably famous in the U.K. for their efforts to provide good food, extremely well prepared and presented, and at very reasonable cost, Toby Restaurants Ireland officially opened its first outlet at the Step Inn, Stepaside. (They have also acquired two other well-known establishments, the Mount Merrion House, and the Coachman’s Inn).

General Manager of Toby Restaurants Ireland is Tony Greenan who has been with Toby since its formation in 1983. (The fact that they now have more than two hundred and fifty outlets would seem to reflect the success of their marketing strategy, “good, tasty meals at affordable prices”).

The Toby Carving Room menu comprises a choice of prime roasted joints served with a wide selection of fresh vegetables and a choice of desserts for an all-inclusive value-for-money price of £7.50 per head. A range of starters is also on offer, together with a full wine list.

Vivacious and friendly, manageress Georgina Higgins has many years experience in the Irish Catering Industry, and will be familiar to clients of the Lamb Doyles, Henry Grattans, and of course, Sachs Hotel.

The decor of the refurbished Step Inn is (to my admittedly undiscerning eye) very restful. “Traditional” is the word which immediately sprang to mind, without being overly-so.

It was a pleasant surprise to find our old (young) colleague Hugh Brennan dispensing champagne on our arrival.

T.V. personality Derek Davis who in his own words is not quite so large-as-life as heretofore, performed the official opening ceremony. Much amusement was generated amongst the assemblage when Derek remarked that no more appropriate person could have been chosen to officiate than himself because “I have shifted more beef than Larry Goodman”.

Among the many notable Trade figures encountered on the day were: Senator Eddie Bohan, Gerry Neville of G.G.S., Tony Hadden of Tennents, Christ Stewart of Gilbeys, and Colm O’Brennan and Kevin Behan of Dillons.

(Founder).
22nd CORK DRY GIN
All-Ireland Cocktail Competition

SECOND TIME WIN FOR DAVID STRAHAN, CORK, AT THE CORK DRY
GIN ALL-IRELAND COCKTAIL COMPETITION

David Strahan of Jury’s Hotel, Cork, won the 22nd Cork Dry Gin All-Ireland Cocktail Competition for the second time at the Stormont Hotel, Belfast, on Wednesday, 8th November, 1989. David has previously won the title when the competition was held in Cork during the “Cork 800” in 1985.

The competition was open to all members of the Bartenders Association of Ireland and regional competitions took place in Dublin, Cork, and Belfast during the year to reduce the total entry down to 40 cocktail bartenders taking part in the final in the Stormont Hotel.

Johnny Johnston, Chairman of the Northern Branch of the B.A.I. welcomed all competitors to Belfast on this special occasion. Johnny, who himself is a former World Cocktail Competition winner, was also chairman of the I.K.B.G. Northern Branch on the last occasion that the competition was held in Belfast in 1969.

Judges were drawn from a wide number of personalities, members of the licensed trade, and the general public during the various heats, and the cocktails were marked on flavour and presentation.

The winner of the 22nd All-Ireland Cocktail Competition was presented with a perpetual trophy and a specially engraved silver cocktail shaker, plus a cheque for £200. The presentation was made by Michael Murphy, Director of Irish Distillers Sales Company and Dillon Wines & Spirits, (distributors of Cork Dry Gin in Northern Ireland) and Denis Fitzpatrick, President of the Bartenders Association of Ireland.

From the determined participation of individual Members; from the organisation necessary to ensure a successful and visible national competition; from the selfless and onerous task of the organising Committee; from the receptive Members of the media; from the general public who form the greatest portion of our judging system; and last but not least, from the sponsors of the competition since its inception in 1948, Irish Distillers. All these are deserving of our thanks.

Besides our own Members’ input, we would like to extend particular gratitude to Deirdre Farrell and Ken Manning, indefatigable in their pursuit of excellence.

Editor’s Note: -
The stark and clinical facts as presented above are necessary for the dissemination of news with regard to this most prestigious competition but the event surely merits (under editorial licence) a much more lyrical and self-congratulatory approach from and about our Members.
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There’s a right way and a wrong way to brew non-alcoholic beer.

Buckler is brewed the right way.

Some non-alcoholic beers are brewed first, then have the alcohol removed. This artificial process results in an artificial taste.

Only Buckler is brewed so that the brewing process takes its course naturally, resulting in a superior taste and no more than 0.5% alcohol.

But then you can always rely on Heineken to know what’s best when it comes to beer, can’t you?
Bartenders and Cocktails of Ireland 1989-1993

[Extracts from 'Bartenders Association of Ireland - A History - Extended Version]
Past Irish Cocktail Competitions, Bartending Activity, Famous Drinks, Bartenders and Famous Establishments.

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CORK PUB IS “PUB OF THE YEAR”

The Wine Vaults of Lancaster Quay, Cork City, has won the 1989 Black & White Scotch Whisky “Pub of the Year” Award. The Wine Vaults, owned and run by the Reiley family, is just two years old, but the use of original period furniture and fittings gives the premises an atmospheric and authentic old-world feel.

The award was made to the Wine Vaults at a reception in the Oval Room, in the Rotunda Hospital, Dublin, by Ceais Van Ruissen, Regional Director, United Distillers and Peter Wallis, Managing Director, Edward Dillon & Co. Ltd., distributors of Black & White in Ireland. Reiley’s receive a special “Pub of the Year” hanging sign for outside the premises, a week’s holiday for two in the Scottish Highlands (including a visit to Speyside Distillery) as well as a case of Black & White Whisky and a cash prize for distribution among the staff.

Each of the regional and category winners receive an attractive mirror for display in their bar.

The “Pub of the Year” competition, now in its 13th year, is sponsored by Black & White with the support of the Vintners Federation of Ireland and the Licensed Vintners Association. Open to all public houses in the Republic of Ireland, the criteria by which the winning pubs are selected are: inviting exterior, clean and tidy, good atmosphere, friendly and efficient staff, serves a good pint, range of drinks served.

Mr. & Mrs. Eamonn Langton, of Langtons, John Street, Kilkenny, were presented with a special gift to mark their unique achievement in winning the national award for three successive years from 1986 to 1988. The Langtons abstained from entering the competition in 1989.

The purpose of the Pub of the Year Awards is to reward and encourage proprietors who invest in running prestigious pubs throughout the country.

Editor’s note: And more power to their elbow!

PELICAN GUIDE

Speaking of Pubs, recently launched in the Whiskey Corner of Irish Distillers was “The Pelican Guide to Dublin’s Pubs” by Eamonn Casey.

If you wish to know the history of these famous establishments, you could not find a better source.

It is a veritable mine of information, historical and compendious, and encompasses local practices with traditional background. Now on sale, it was highly prized as a gift by anyone with the slightest interest in this fascinating subject. Having read it from cover to cover, I swear it has greatly increased my appreciation and enjoyment of drink and drinking. Easily assimilated, it can be referred to the time and time again. It was great to see our own Nicky O’Hara, of the “Cat & Cage” at the launch (indeed earning special mention). Altogether, a tremendous treasure trove and worthy of placement on your “continuously-read” shelf.” — Editor.

Golf “News Flash”

Golfer of the Year - Noel Benson.
Runner-up - Kevin Campbell
Golf Committee for next year: Niall Burke, Captain;
Damien Ecock, Vice-Captain, Gay Nolan, Secretary,
George Duffy, Treasurer, Des Heather, Handicap Secretary
(by popular demand).
Winner of President’s prize: Tommy Conner.
1988 Selection Midleton Very Rare Introduced at The Irish Whiskey Corner, Dublin.

Richard Burrows, Chief Executive of Irish Distillers Group, welcomed Mr. Michael O’Kennedy, T.D., Minister for Agriculture, to the Irish Whiskey Corner for the annual ceremony of tasting the first glass of the 1988 selection of Midleton Very Rare: the best whiskey ever distilled.

Michael Murphy, Home Trade Director, Irish Distillers Sales Co., broke the seal on bottle number 100 and presented the first glass to the Minister.

Richard Burrows presented bottle number 50 to the Minister who signed the hand bound Midleton Very Rare registration book. This book records the name of the owner of each bottle of Midleton Very Rare and is kept in a locked cabinet in the Irish Whiskey Corner, Bow Street, Dublin.

The 1988 selection is the fifth time that this very exclusive whiskey has been produced. Like the four previous Midleton Very Rare Blends, the 1988 selection is distilled and blended under the watchful eye of Master Distiller, Barry Crockett, and Chief Blender, Dr. Barry Walsh.

Midleton Very Rare is presently exported to the United States of America, Australia, Germany, and the United Kingdom where it can be purchased in Harrods, Selfridges, and Fortnum and Mason among other outlets.

Richard Burrows stated at the reception, “The introduction of the 1988 Midleton Very Rare can be regarded as Irish Distillers affirmation of our continued dedication to pursuing the highest standards of distilling, maturing, and packaging of Irish Whiskey.

Over the last year, Irish Distillers has integrated with its new partner and shareholder, the Pernod Ricard Group, and business at home and abroad has shown significant progress. Our commitment to the development of the Irish Whiskey industry is solid and our resources greatly strengthened by being part of the largest wine and spirit company in Europe.”

BEFORE YOU CAN CREATE DUBLIN'S FINEST BUSINESS HOTEL
YOU HAVE TO MAKE CERTAIN IT'S DUBLIN'S FINEST HOTEL.
There was a major ‘shake-up’ in Jury Hotel, Dublin, on Wednesday February 7th, 1990 when students from Bar and Catering Colleges throughout Ireland took part in the finals of the prestigious 7UP All-Ireland Colleges Cocktail Competition.

The 7UP Competition, now in its fifth year, is organised under the auspices of the College of Marketing and Design, Dublin, by Mr Andrew O’Gorman, head of the College’s Licensed Trade Department.

The criteria for judging the cocktails include appearance, standards of hygiene, efficiency, value for money and, of course, taste!

Speaking at the finals today Mr Tom O’Beirne, Director of marketing and External Affairs for Seven-Up said, “The competition provides a forum to help further develop the skills of Bar and Catering trainees, and the fact that over 500 students from colleges all over Ireland have competed in the preliminary heats is an indication of the high esteem in which this competition is held. Standards of Cocktail making have risen dramatically in the past few years and indeed the overall standards of professionalism and ambience in Irish Bars and Licensed premises is now excellent”.

The winner of last year’s 7UP Competition, Declan Towey, has won a Gold Medal and Gold Award Certificate at the World Catering Olympics at Hotelympia, held recently in London. Among the cocktails which he presented in the international competition was ‘Green Lagoon’ the cocktail which won the 7UP All-Ireland Competition in 1989. Mr Towey was presented with an engraved silver cocktail shaker by Seven-Up to mark the occasion.

Today’s finalists represented the Regional Technical Colleges in Galway, Athlone and Cork; the Colleges of Catering in Cathal Brugha Street, Dublin and Newry, CERT Training Centres in Rosslare Harbour and Killarney; the College of Business Studies in Belfast; Killybegs Catering College; Co Donegal in addition to the College of Marketing and Design Dublin.

The judging panel, at the final round comprised Austin Currie T.D., Mr Ailbe Brennan, Killiney Court Hotel, Mr Paul McNally, Bellamy’s, Ballsbridge, Mr Billy Roche, Woodhouse, Kilmore Quay, Wexford, Ms Margaret Corbett and Ms Louise Martin, Seven-Up.

Austin Currie T.D., commended the students for the professional presentation and the variety of cocktails on offer and paid particular tribute to the staff of the College of Marketing and Design and to Seven-Up for their work in developing the competition to such a high standard.

Editor: I was fortunate enough to be able to attend the Seven-Up Competition in Jury’s Hotel, and must confess to a certain amount of envy. Not all the very professional and all-round organisation (one would expect nothing less from Andy) but at the enthusiasm displayed by the young competitors. A most refreshing experience.

Overall winner was Noel O’Rourke, College of Marketing and Design, with "Noel's Special", an elegant fusion of Galliano, Advocaat, Brandy, Cream and Seven-up. In second place was Diane Kirkland, Regional Technical College, Galway. Third place (and winner in the non-alcoholic section) was Derek Kavanagh, In forth place was Patricia Fallon, Regional Technical College, Athlone. Bravo!

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GRANTS OF IRELAND
CELEBRATE CENTENARY

This being Grants of Ireland’s Centenary Year, we in the B.A.I. wish to extend our sincerest congratulations and felicitations on what must be a most satisfactory milestone in the (corporate) life of any company.

We take great pleasure in reproducing below a brief outline of the history of Grants, commencing, as in the case of most businesses, with fairly modest circumstances and yet achieving its eminent position of the moment.

Mention of certain brands most certainly evoke memories for many of us. Cairn’s Ale immediately springs to mind.

In recent years particularly, Grants and ourselves have had an easy-going affinity typified principally by the Martini International Competition for young bartenders.

It bears reiteration that the interest and involvement of Grants is of tremendous benefit to us.

We wish you every success in the coming hundred.

EDITOR.

Grants of Ireland (Sales) Ltd. is so renowned as a successful marketing company for wines and spirits, it comes as a surprise to learn that it had its origins in a brewery established 100 years ago.

In celebrating its centenary this year, the company has been researching back into the long and fascinating history of its evolution from a local beer producer in Drogheda to one of the most successful distributors of wines and spirits nationwide.

It is marking the centenary year with a series of events of which the biggest will be a wine fair for 1,000 trade guests in the cellars at the Royal Hospital Kilmainham on 25th April, the actual date of the company’s incorporation one hundred years ago.

Grants of Ireland has evolved from the Castlebellingham and Drogheda Breweries Limited which was officially incorporated on 25th April, 1893. The company was founded by Mr. Thomas Plunkett Cairnes, a Director of the Bank of Ireland who lived in Drogheda, and represented the amalgamation of two well known local breweries.

From an early date the company had a wine and spirit division. Preston Brothers, primarily known for its Preston 10 year old whiskey.

On 22nd December, 1933, the Castlebellingham and Drogheda Breweries changed its name to Cairnes Limited after its best known product Cairnes Ale. In August 1959 the brewery was bought by Guinness who were in the process of purchasing many small breweries throughout the country, Guinness bought the brewery and not the wine and spirit subsidiary, Preston Brothers, which continued its operations and the Certificate of Incorporation notes the change of name from Cairnes to Preston Brothers in 1960.

Preston Brothers and Company Limited continued until it became Grants of Ireland Limited in 1964. Grants of Ireland was formed with the amalgamation of a number of smaller companies at that time: William Hogg (Tea, Cordials, Wines and Spirits, based in Chapelizod), Earl Brothers Limited, T. W. Begge (a major wholesaling company), M. D. Daly and Sons Limited (Cork wines and spirits), Geo Atkins and Company Limited (retail store in Cork), Thompson D’Olier and Company Limited (wine and spirit merchant), Smyths of the Green (retail outlet owned by Thompson D’Olier), Drogheda Maltings Limited, Mary Carew Limited (retail outlet in Tipperary Town), Preston Brothers moved its base from Drogheda to Dublin, where it operated as a distinct entity within Grants for several years. It operated from Mountjoy Square, but Grants also had offices and stores in Chapelizod and Middle Abbey Street.

In 1970 the C&C Group purchased the share capital of Grants and the company moved to Croom whilst maintaining the Chapelizod premises as a distribution depot. However, in 1983 the main operations offices were transferred to Chapelizod with the formation of Grants of Ireland (Sales) Ltd. which has spearheaded the company’s rapid marketing development in the years since.

The wines and spirits brands in the company’s portfolio today include some of the most internationally distinguished and best known in their sector. Among them are: Courvoisier, Teacher’s, Beefeater, Finlandia, Canadian Club, Tia Maria, Carolans, Harveys, Martini and Cockburn’s and great wines like those of Antinori, Louis Jadot, J. Moreau et Fils, P. E. Hugel, J. Calvet, Chapoutier, Lagenbach, Marques de Caceres, Nicholas, Goldener Oktober, Rosemount, Raimat, Masià Buch and in sparkling wines, Mumm and Codorniu.

Says Managing Director Des Drummond: “The move back to Dublin sparked a period of growth for us that is far from over. We have a strong team and an aggressive approach to building market share have helped to shape an excellent portfolio — the best in terms of depth of any wine and spirit company in Ireland. I am glad to say that we are facing into our second hundred years in excellent shape”.

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There's nothing we enjoy more than people enjoying our beer.
“Go to it, Sean, and the best of Irish (Powers) luck to you on your forthcoming trip to Milan”.

We know you will represent us and Ireland as excellently as you can. We have every confidence that you’ll certainly be in the leading group.

We look forward to hearing from you on your return with an in-depth report.

EDITOR.

Sean Flynn of O’Neill’s, Thomas Street, Dublin, has been awarded the Garry Benson Memorial Scholarship sponsored by Powers Gold Label and will be this year’s representative of the Bartenders Association of Ireland at an international training course in Milan, Italy.

The sponsor, each year, commemorates the late Garry Benson, founder member of the B.A.I. As their first international delegate he was large responsible for have the Irish Association admitted to membership of the International Bartenders Association which brings with it the right to send a participant to this annual training course.

Our Associate Members’ Cocktail Competition took place again this year in Bloom’s Hotel. Our thanks to those members who took part both in person and by proxy.

After intense competition the final shake-out produced winners: in first place was Ken Johnston of Beamish & Crawford. Second was Kevin Behan of Edward Dillon. Third was Aussie Kinsella, again of Beamish & Crawford. Fourth, by proxy, was Des Heather of Ashfield Promotions.

Simply reporting does not do justice to the night. The attendance of our associates, we like to feel, reflects the interest of the Trade in general in our organisation.

Our appreciation is deep and heartfelt.

Mind you, the success of the Beamish & Crawford lads makes one wonder if secret practising is not taking place. Could it be that more than Sales Conferences are going down in Fitzwilliam Place? Care to come clean, Frank?

I think we can promise you more competition next year. We look forward to it.

Editor.

Special mention of the Daisy Chain Florist of the Westbury Mall, off Grafton Street. We had arranged that flowers for the ladies be provided at our Annual Dance and expected just such.

To our pleasant surprise, the finished product was perfectly packaged and meticulously presented and our lady guests were certainly impressed and congratulatory. We would have no hesitation in recommending anyone requiring the services of a Florist to look no further.

Particular thanks to Linda for her kind attention and indeed hard work on the day.

Editor.

TO ALL READERS

Fancy owning shares in Licensed Premises? Any reader who might be interested please contact Willie at 427654 (most evenings). There is no commitment. Many of you will already be aware of the project.
“Smirnoff” The Inaugural All-Ireland Long Drink Cocktail Competition. Does it not have an almost musical timbre? To an aficionado of words, “inaugural” leaps immediately to eye. Why? Because it connotes more to come. Which is music to the ears of any Committee. Time and forthcoming events will tell!

Held in the R.D.S. at the Vintra Exhibition on Monday, February 19th, it was a day of interest and incident. Impossible to completely describe, one can only try to recount the high spots. As the press-release (see below) sets out the fact, it behoves me to convey some impressions.

What was a rather dowdy room when seen on the previous day had been festooned with colour (predominantly red and white of course) and eventually crammed with contestants and spectators.

The tremendous response from the working Committee on the day had to be seen to be believed. A very long day produced such an input from Joe Connolly and the literally dozens of willing (young and not so young) helpers. Everyone pitched in.

The different expressions displayed by the contestants, ranging from relaxed to tense, to deadly serious, and the general relaxation of tension when the final result was announced.

The generous response of those who came close when they found they had not quite reached the pinnacle. And so on!

One other point which merits mention, and I’m sure Cocktail Committee Chairman Joe will be referring to this, was the the trojan amount of pre-competition work which was undertaken most especially by Gill Murray and Ciaran Plunkett. And on the day, And now the news...

For the Smirnoff Inaugural All Ireland Long Drink Cocktail Competition 1990 there was a strong entry of 94 barmen and women from all over the land.

This is the first year that the Smirnoff Long Drink Cocktail competition has been opened up to the whole of the Green Isle. For the past nine years it has been known as the Smirnoff East of Ireland Competition and in 1988, there was a Smirnoff South of Ireland competition, with P. J. Conroy from the Imperial Hotel, Cork emerging as the outright winner, who participated today. Two past winners of the Smirnoff East of Ireland Competition participated also — Mr. John Murphy, winner in 1985 and Mr. Cormac Rose, winner in 1987.

Cocktails varied from John Barry’s “Lissard Galbally” consisting of Smirnoff, Grenadine, Archers Peach Schnapps and White Lemonade to Raymond Sheehan’s “Gold Rush” consisting of Smirnoff, Malibu, Cointreau and Orange Juice.

After a close fought contest, David Strahan from Jury’s Hotel, Cork emerged the overall winner with his cocktail “Kathy’s Delight” consisting of Smirnoff, creme de banana, pineapple juice, cream of coconut, cream (dress with strawberry, cherry, pineapple leaves, coconut flake).

In second place was John McLoughlin of Stackstown gold club, with his cocktail “African Sunset”.

Third and fourth places were won by Lena Deasy, Cork and Derek Meaney, Dublin respectively with their cocktails “Doughcholine” and “Armaggeddon”.

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Best Waiter of the Year for French Wines and Spirits is Announced

In the Shelbourne Hotel on Tuesday, April 24th the final of the “Best Waiter of the Year for French Wines and Spirits” competition took place. Organised by the Irish Commanderie of the Association Internationale des Maîtres-Conseils en Gastronomie Francaise (the Association which fosters and promotes knowledge of French gastronomy) in conjunction with Food From France, (the marketing and promotional arm of the French Embassy), the overall winner Julie Martin, Wine Waiter in the Half Door Restaurant in Dingle will now go forward as the Irish representative in an international competition held every two years seeking the most talented wine waiter. Second prize was presented to John Doyle, proprietor, Doyle’s Seafood Bar in Dingle and 3rd prize to Michael Farrell, Restaurant Manager in the Aisling Hotel, Dublin.

The winner of the competition, “The Best Waiter of the Year for French Wines and Spirits”, took home a prize of: a week for two in France, in a French wine producing region; was welcomed into the Association Francaise at the rank of Commandeur, and will travel to Paris in November 1990 to represent Ireland at the world finals of the competition. There, representatives from Belgium, Canada, Denmark, France, Great Britain, Italy, Japan, Netherlands, Norway, Sweden, USA and West Germany will do battle for a grand prize of an educational trip to a world wine growing region. Second prize of a weekend trip to Paris for two and third prize of a book on French wine along with acceptance (for both runners-up) as a Chevalier of the Association Internationale des Maîtres-Conseils en Gastronomie Francaise were also presented.

The panel of judges was chaired by Ms. Maggie McNee, Master of Wine and comprised 24 people including representatives from Food From France and the competition’s sponsors: Air France, Pernod & Co. Ltd.; Gilbeys of Ireland Ltd; Les Maîtres Gourmets; Martell Cognac and Paul Jaboulet Aine.

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Seven Nights

64 William Street South, Dublin 2.
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B.A.I. Annual General Meeting

1990

*Pictorial proof that our A.G.M.’s are not all hard work. “Bhaal cead again dal achar” would appear to be a popular request. (Read by Lt. Herrick.)

* "Signing on" has its own meaning in the B.A.I. (Photo by Lt. Herrick.)

Patient: “Doctor, I’m suffering from hallucinations”
Doctor: “Don’t worry, it’s only your imagination.”

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Bartenders and Cocktails of Ireland 1989-1993
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1990 Martini Grand Prix Winners Announced

Brian Jones, Georgia Brown, Cork and Sean Flynn, O’Neill, Thomas Street Dublin were announced as winners of the Irish section of the Martini Grand Prix International competition for young bartenders at a reception following the national final in Jury’s Hotel, Dublin on Monday 14th May.

The winners, each of whom received a replica of the Ardagh Chalice, will go forward to represent Ireland in the Martini Grand Prix International final in Portugal on July 5th where they will compete against top young bartenders from all over the world.

The competition, which is organised in this country by Grants of Ireland (Sales) Ltd., Irish distributors of Martini and the Bartenders Association of Ireland, is designed to encourage greater levels of expertise and knowledge among the country’s young bar staff.

A large group of enthusiastic and aspiring young bartenders converged on Jury’s early in the morning to put their skills to a rigorous day of cocktail making tests. All had to undertake both oral and written examinations in bartending proficiency, and were also judged on hygiene, personality and the art of mixing cocktails.

Announcing the winners at the reception, Mr. Liam Meaney, Sales Director, Grants of Ireland (Sales) Ltd., commented that they were particularly pleased to be involved with the Martini Grand Prix competition the aim of which is to promote increased professionalism among the younger members of the trade — “an aim we at Grants applaud”.

The Martini Grand Prix competition has established itself as a major event on the licensed trades calendar since its inception over 25 years ago.

The above press release concisely details the facts of the competition, but careful reading reveals some fascinating phrases and intriguing ideas, such as —

National Final: Replica of the Ardagh Chalice (beautiful); International Final in Portugal; Designed to encourage greater levels of expertise and knowledge among the country’s young bar staff; Increased professionalism; Major event: Representing Ireland etc. etc. etc.

We in the B.A.I. are currently experiencing an ever-increasing interest in, and expansion of, our Association, thanks in no small part to the Trade Companies such as Grants of Ireland (Sales) Ltd., who support us so generously in our efforts. The Committee would like to take this opportunity to congratulate the winners and all those who took part. We would also like to express our thanks to Grants and Martini.

(Note: Enquiries regarding our Association should be directed to: Cormac Rose, National Secretary, 50 Skylon Hotel, Drumcondra, Dublin 9. Or to the Editor. (Address on Page 3).)

Proverb for miser: “A friend in need is a friend to avoid.”
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Letter from Niall Burke.
Captain, B.A.I. Golfing Society.

On the 28th of June, the B.A.I. Golf Classic was held in Stackstown Golf Club at the foot of the Dublin mountains. On my arrival the sight that greeted me was spectacular. The early morning sun shone brightly. The last of the morning dew just leaving the grass. A lone deer was grazing as I drove further up the drive to the clubhouse. A small fox peered from behind a bush. The thought that ran through my mind were; this beats work anytime.

John McLoughlin greeted me at the clubhouse and informed me everything was ready. As the last team left to tee off we counted 17 teams taking part and with the array of prizes with a total value of just over £1,300 there was a lot to play for.

One of the great pleasures of the day was the arrival of Eamon McCusker and his team from the Northern Branch. This team made the return trip the same day. We are very grateful for their support.

It was late in the evening when the last of the teams finished so it was time for the presentation of the prizes. Our honoured guest, Denis FitzPatrick, President of the B.A.I. was there to preside over the prize-giving.

The winning team was:
P. Mellia, J. Garivan, O. Maybury, V. Farrell
Third: Terry Noone, Tom Noone, Dermot Leahy, Brendan Bracken.

It was then my great pleasure on behalf of the B.A.I.G.S. Committee and Members to present to Denis a cheque for £1,000 towards the Mexico Fund. On a personal note I would like to thank the Committee; Gay Nolan, Des Heather, John Murphy, Danny Toland and John McLoughlin who worked extremely hard to make the event so successful. Also Stackstown, G.C. for the uses of their facilities, and all the sponsors for their kind generosity and support.

Aer Rianta; Aer Lingus; A.I.B.; Bank of Ireland, Parc; Dublin Airport Restaurants; Bellamys; Ballygowan; Coca-Cola; Beamish & Crawford; Irish Distillers; Guinness Group Sales; Ed. Dillon; Heineken; Conaty’s; P & K Ryan; C&C; Savage Smyth; Professional Hygiene Services.
Special thanks to Ed de Barra (Photos)

Congratulations to all the winners and hope there will be other classics in the future. On behalf of myself and the committee, I wish the Irish (B.A.I.) team the very best of luck in Mexico.
Past Irish Cocktail Competitions, Bartending Activity, Famous Drinks, Bartenders and Famous Establishments.

Prepared by: James Murphy, Assistant Head School of Culinary Arts and Food Technology, TU Dublin.
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Extract from GUINNESS “Technical Excellence” Course

Instalment number five, and still lots to learn and appreciate. This serialisation has aroused a great interest amongst our readers and hopefully will prove to be a real stimulus to members (and employers) to maintain and improve the general service of beer to Ireland.

Common Technical Problems and Causes

Dispensing Problems

Problem 1
You find it difficult to get Guinness to pour from a tap. This is NOT a cold room installation. What are the possible causes of your problem?

Possible Causes:
(a) Tap flow control turned to off position.
(b) Faulty keg closure, or empty keg.
(c) Gas cylinder not connected or empty cylinders connected.
(d) Gas shut off “T” piece value turned to off position.
(e) Jetting holes in tap restrictor blocked.
(f) Kinked beer line.
(g) Obstruction in beer line.
(h) Tapping head fault.
(i) Faulty reducing valve. (Call technical representative).
(j) Frozen cooler coils.

Problem 2
One of your Smithwicks taps is pouring very high, resulting in 1/2 pint wastage in very pint served. What are the possible causes?

Possible Causes:
(a) Check beer temperature in glass, also storage temperature of kegs.
(b) Check cooler is switched on and product thermostats are not turned off.
(c) Faulty Keg. Replace keg but remember to draw off remaining beer.
(d) Tap flow control opened up too much.
(e) Tap spout blocked or partially obstructed.
(f) Kink in beer line.
(g) Obstruction on the beer line.
(h) Faulty tapping head.
(i) Requires service.
(j) Faulty reducing valve (do not touch).

Problem 3
One Harp tap is pouring flat. What are the possible causes?

Possible causes:
(a) Check beer temperature, possibly beer is too cold.
(b) Check storage of kegs, possibly too cold.
(c) Keog valve
(d) Gas bottle not connected or empty.
(e) Reducing valve faulty (DO NOT TOUCH).
(f) Kink in gas line.
(g) Pouring speed is too slow.
(h) Excessive detergent or rinse aid in glasses.

Common Cold Room Faults
Refer to Refrigeration Contractor

1. Room Temperature Too High
   (a) Check compressor unit is switched on and running.
   (b) Check thermostat is set to correct temperature (i.e. 5°C or 1°C).
   (c) Check the fan unit in the cold room is running.
   (d) Ask is the cold room has been left open for a period of time.
   (e) Check the fan unit in the room for over-icing.

GUIDE TO FAULT FIND NG/MINOR REPAIRS

Beer Pouring

High/Flat:
1. Check cooling (see Cooling).
2. Check gas cylinders are not empty and that they are connected.
3. Ensure that “T” valves on gas ring main are open.
4. Check beer lines for deposits.
5. Clean jetting holes in spout.
   (Guinness tap only).

Beers can be made to pour “higher” or “flatter” by adjusting the flow control knobs on the taps. Faster flow rates will give ‘higher’ beer and slower flow rates will give “flatter” beer.

Beer Not Flowing:
1. Check that kegs/gas cylinders are not empty and that they are connected.
2. Ensure that “T” valves on gas ring main are open.
3. Check float release lever of Fob detector.

Gas Leak:
1. Tighten nuts or clips at joints.
2. If gas line is broken at tapping head:
   (a) Turn off gas.
   (b) Loosen clip nearest broken gas line.
   (c) Cut out broken piece of tubing and remake.

Tapping Head Stiff:
1. Soak tapping head in water.
2. Put a very slight smear of grease (vaseline) on the bottom “O” ring.

Slow Pour:
1. Check that gas cylinders are not empty and that they are connected.
2. Check for gas leak.
3. DO NOT INTERFERE with reducing valve.
4. Clean jetting holes in spout (Guinness tap only).

Dripping Tap:
1. Check that the top cap is fully screwed down.

Uneven Pour/Bubbly Head:
1. Check that the assembly of the Tap Spout components are in the correct order. (Guinness Tap Only).

Not Enough Cooling:
1. Make sure the cooler is plugged in.
2. Remove all papers, drip mats etc. around the cooler.
3. Brush the back of the grill.
4. Turn the thermostat knob on the front of the cooler clockwise.
5. Store kegs in a cool area about 8°-10°C.
6. Check fuse in the cooler plug.
7. Check that the socket is live by testing another appliance, e.g. hair dryer.

We hope that the above suggested remedies will be helpful to you, but if they do not work, contact your local Technical Representative. To be as specific as you can when ringing in your difficulty.

Prepared by: James Murphy, Assistant Head School of Culinary Arts and Food Technology, TU Dublin.
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Guinness Group Sales (Ireland) held a reception at their St. James’s Gate premises to mark the end of their training courses for 1990. I had the pleasure of representing the B.A.I. at the function which was extremely well attended by the relevant Associations and dignitaries.

As one would expect, the Irish Hotels Federation, the Licensed Vintners’ Association and the Vintners’ Federation of Ireland were there in strength. Reproduced below is the Press release issued on the day which co-incides remarkably closely (leaving aside the half million pounds) with what we ourselves have been advocating for years. Namely, that investment in training is vital to the industry as a whole, and that all sections of the Trade should examine how best they can introduce or support improvement.

“For the third year in succession the Guinness Group Sale Licensed Trade Training programme has been oversubscribed as people in the industry strive to increase the standards of professionalism of their business” said Pat Healy, Sales Director, GGS (I) at a reception in St. James’s Gate today (Tuesday, November 20). Thirty participants in the initial Financial Course of the year along with members of LVA and VFI attended the event.

Guinness Group Sales (Ireland) are now the major training agency at grassroots level in the Licensed Trade, providing courses in Financial, Marketing, Staff Training and Technical aspects of the pub business. Over 70 courses were run in 1990 and to-date the company has been directly involved in the training of over 4,500 people from all over the country.

“We are very proud of this involvement with the trade, which is unique in the industry at the moment, in financial terms we have invested over half a million pounds producing training videos, designing, planning and running courses. This co-operation between a major brewing company and the people who sell our products (with the ultimate aim of improving standards for the customer) is one which we believe could be applied equally successfully to other areas of manufacturing/service industry. We believe it augers well for the future of the industry as a whole, when so many people now realise that increased business can be directly connected to increased standards of customer care, hygiene, surroundings and marketing” said Mr. Healy.

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For further information contact:
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October 31st was the day our intrepid team of Bartenders left for Mexico to compete in the triennial International Cocktail Competition run for member-countries by the International Bartenders Association (I.B.A.). Details of the forthcoming event and trip were announced to the media at a reception which was held in the Irish Whiskey Corner courtesy of Irish Distillers Sales Co. Our thanks to Irish Distillers for their repeated hosting of this reception as it provides us with a valuable “line”, as it were, to the press and other news outlets.

Whilst all the excitement would appear to be confined to the last couple of weeks, and certainly we have had many urgent situations to resolve, I think it worth mentioning that preparatory work had commenced at least two years ago. (An instance of urgency ... with only two weeks left, the airline with whom we had booked informed us that, as they had decided to “overfly” Shannon, we would have to make other arrangements). Well, we did. But at some cost.

The following Press Release tells some of the background:

**Irish Bartenders to compete in World Cocktail Competition**

The Bartenders Association of Ireland announced details of the team which will represent Ireland at the forthcoming International Cocktail Competition in Mexico at a reception in the Irish Whiskey Corner on Wednesday, 10th October.

The World Cocktail Competition takes place every three years and this year will be held in Mexico City from 1st—4th November. Teams from over 30 countries will participate with each country entering three cocktails: a Pre-Dinner Drink, a Long Drink and an After-Dinner Drink. The emphasis during the competition will not only be on the cocktails but also on the bartending skills.

Denis Fitzpatrick, President of the Bartenders Association of Ireland, thanked all the companies and individuals who had so generously contributed towards defraying the costs to enable the very experienced team to participate. He said: “The cost of mounting this expedition was fairly substantial but with the help of our friends in the trade we have reached departure point with a strong team who we hope, at the very least, will emulate those who have represented us in the past”.

The B.A.I. first entered the World Cocktail Competition in 1973 when they won a bronze medal. They repeated this achievement in 1979. In 1982 the competition was held in Portugal and the B.A.I. achieved their greatest success when Belfast bartender Johnny Johnston’s cocktail “Blue Moon” achieved a gold medal in the Long Drink category.

The team travelling to the World Cocktail Competition in Mexico City will be:

- Denis Fitzpatrick, President, B.A.I.
- Campbell Catering
- Joseph Connolly, Vice-President, B.A.I.
- Jury’s Hotel, Ballsbridge.
- Eamon McCusker (Pre-Dinner Competitor)/Stringfellows, Belfast
- John Sheridan (Long Drink Competitor)
- Dunloe Castle, Killarney
- Cormac Rose (After-Dinner Competitor)
- Skylon Hotel, Dublin
- Eamon Lawlor (International Judge)
- Jury’s Hotel, Ballsbridge.
- George Duffy (Press Officer)
- Shelbourne Hotel, Dublin

Denis Fitzpatrick paid special thanks to Coca Cola Bottling Co. who sponsored the uniforms and also Irish Distillers who apart from financial assistance have once again hosted the reception in the Irish Whiskey Corner.

The Bartenders Association of Ireland was formed in 1972 and joined the international body, the I.B.A., the same year. Their main aim is the improvement of bartending standards in Ireland through education and competition, providing bartenders with the opportunity to broaden their experience.

\* Michael Taylor, Sales Manager Tennents Ireland, dangles a donation towards teh tips mid way between President Denis and Vice-President Joe.
Bartenders and Cocktails of Ireland 1989-1993

[Extracts from ‘Bartenders Association of Ireland - A History Extended Version]
Past Irish Cocktail Competitions, Bartending Activity, Famous Drinks, Bartenders and Famous Establishments.

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MEXICO '90

A special report by our travelling correspondent, George Duffy

“Memories of Mexico ‘90 will stay with me for a long time to come. From the moment of our departure (a total party of 16 travelled) until we returned, a veritable kaleidoscope of events and sensations assailed us. At time of writing this, one sensation is still with me. Montezuma’s revenge.”

The journey was long and I’d have to say, tiring, but the fact of being with a group ensured that tedious was not a factor. As with all adventures, it’s nice going, but it can be even nicer coming back.

My first impressions of Mexico City itself were ‘big and bustling’. With a population of twenty-two million it couldn’t be anything else.

There is a tremendous ‘hustle’ for business, be it from shoe-shine boys or taxi-drivers etc. to a walk down the street is never boring. Indeed it can be quite stimulating. Just make sure that when crossing the road you remember that traffic goes the “other” way. I think Eamonn Lawlor saved my life as I confidently stepped out under a bus while looking right when I should have been looking left. Or was it vice-versa? In the immortal words of President Denis... “Mexico City drivers take no prisoners.”

With the Conference work completed, interest turned to the Cocktail Competitions.

First the bad news. We didn’t win! But I must say our team acquitted themselves honourably. There were several extenuating circumstances. Not least being the quality of cream available.

The standards of cocktail-making were extremely high indeed. One point which struck me very forcibly was the utter confidence displayed by the bartenders from the traditionally ‘strong’ countries such as Japan, Italy, France, Portugal etc. I think I could best explain by saying “we hoped to win. They expected to win.” A subtle difference maybe, but perhaps we should work just a little harder to bridge this gap.

Two things very much in our favour however. The turn-out of our group and our standing in the I.B.A. If sartorial excellence were part of the competition then certainly we would not be bettered. The Irish Night was a revelation to me and it struck me that the promotion of Ireland and Irish products which results certainly merits the efforts which the entire party put into making it a success. The group on the night spared no effort to put “Irishness” to the forefront.

As an observer I’m now more convinced of the value of the international aspect of competition and schooling for our bartenders.

I am also more appreciative of the support and sponsorship of the I.B.A. by such “international” products as Bacardi, Martini, Amaretto and others.

The medals in the categories were won by:

Pre-dinner:
- Gold — Japan
- Silver — Austria
- Bronze — Yugoslavia

After-dinner:
- Gold — Portugal
- Silver — Sweden
- Bronze — United Kingdom (George Little)

Long-Drink:
- Gold — Italy
- Silver — Peru
- Bronze — Denmark

Peru entrants for the first time won the “Team” Award. A marvellous achievement. Our congratulations to all concerned.”

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Jury’s Hotel, February 6th, 1991. I arrived at the admirably appointed Elm and Oak Room at approximately 1.20p.m. and just could not squeeze in the door. The room was jam-packed (at least the part I could see was) so unfortunately I could only hear snatches of applause and of speeches. But I could certainly feel the tension in the air as the final deliberations were made by the judges and the winners announced. The loss was mine as I quite looked forward to hearing our genial Minister for Labour, Bertie Ahern, T.D. in full flow.

Having offered apologies for my tardiness to Andy O’Gorman I joined most of the assemblage at lunch. (Jury’s roast beef. Need I say more?)

The occasion was, of course, the 7UP All-Ireland Colleges Cocktail Competition run each year under the auspices of the College of Marketing & Design. After last year’s competition I complimented all the young entrants on their keen sense of participation and their so-evident determination. This was also a feature this year, but may I further compliment the organisers and 7UP for their presentation. The information folder could well grace many an international conference and the (at least to the public eye) smoothness of operation paid full tribute to a hard-working and experienced committee.

Sponsorship of events such as this can play a vital role in improving standards throughout the Licensed Trade, as has been recognised by 7UP and other companies, and it behoves us all to acknowledge this.

We in the B.A.I. would like to congratulate all concerned and shall certainly do our utmost to “spread the gospel”.

Disclaimer
Many of you will have received recently a new magazine called “The Irish Bartender”. The Committee of the B.A.I. would like to state that this magazine has no connection with our Association. This disclaimer is in reply to several enquiries from members and others as to whether or not there was a connection.
February 25th was the date and Bloom’s Hotel the venue for the above, and whilst it wasn’t our biggest turn-out, the quality was as good as ever. As the photos show, a merry time was had by all, but particularly by the Beamish & Crawford contingent who capped last year’s 1st and 3rd result with 1st and 2nd this time.

Ken Johnston won for the second year running (or perhaps I should say-second year shaking). We have our suspicions as to where he is practising. (Did he miss any sales conferences recently?)

Joe Lawlor took second beating Des Heather into third place. Perhaps because Des was represented (proxy) by a “professional” shaker he only made 3rd. Who knows!

At the finish only two points separated 1st and 3rd. Indeed there were shake-offs and shake-ups before the results emerged.

Winning recipes:

1st “The Patriot” -
Crema de Banane; Cointreau; Pineapple, Lemon.

2nd “The Upside-Downer” -
Cointreau; Brandy, Cr. De Cacao; Cream.

3rd “Midland Kiss” -
Kirschwasser; Cr. De Banane; Orange Juice; Egg White; Dash Pernod.

We would like to thank Pat Byrne and Bloom’s Management and staff for their facilities and help, our supporting members who could make it on the evening, but particularly our associate members who certainly enter the spirit of the event with such gusto and bonhomie!

Irish Team Members being presented with Tipperary Mineral Water sweaters before leaving for Mexico to compete in the International Cocktail Competition during the Autumn of Maria County.

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Ballcarn, Airport Road, Cork. Tel: (021) 963700.

Paul McNally

Tremendously supportive ex-President Paul McNally and wife Brenda have departed from the banks of the Dodder, (Not the Dodder Banks!).

Paul informs us that he certainly enjoyed his sojourn in Bellamy’s of Ballsbridge (which he incidentally turned into a first-class establishment during his proprietorship) and looks forward to re-locating in the near future. Where? Not yet revealed, but may I take this opportunity to remind Paul of his quote during a past article. When asked what were the three most important considerations in purchasing licensed premises, Paul replied: “Location, location, and location”. Very succinct and typical Paul. We wish them all the best.
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Below is an article received from Andrew O’Gorman which we reproduce in full. Andy does not state precisely at whom the “message” is aimed, but reading it should prompt a few thoughts particularly in retail managers.

Andy’s commitment to improvement of standards through education is well recognised and indeed forms the basic aim of our Association.

Andy, for those who may not be aware, is a Life Honorary Associate Member of the B.A.I. and continues to have an active interest in our Operations.

TRAINING FOR THE LICENSED TRADE

by

ANDREW O'GORMAN B.A. (Econ), H.D.E., M.M.L.I.
Head of Licensed Trade Department
College of Marketing & Design
Dublin 1.

Management writers have analysed the job of management under the following headings:

Motivation
Planning
Controlling
Organising
Co-ordinating

Motivation is probably the most important of the above headings because it underlies all the other activities. A good manager is one who gets his staff to do what he wants them to do because they themselves want to do it. The essence of management is motivation. Motivation, though, is an aspect of management “in which special techniques are not available but in which the human skills of the manager and supervisor are called into play”, according to Bretch in the Principles and Practice of Management. He also goes on to say “it (motivation) is an element in their responsibility of which managers and supervisors have hitherto too frequently been ignorant and negligent.

Any contribution which has given through to this question, place considerable emphasis on the contribution to good relationships, increased morale and enthusiasm which comes from improved training of all grades in the Licensed Trade and which is brought about by the improved communication between all categories of staff. This is so because training is much more than showing a bartender how to pull a pint of stout, rotation of stock etc. Training is a continuous, sustained, organised effort to accomplish improvement in:

Knowledge
Outlook
Method
Performance
Job Satisfaction

In relation to apprenticeship training the responsibility of management fall into four categories:

1.0 Knowing what courses are available which may be of use.
2.0 Encouraging apprentices to take advantage of these. This is most important because the influence and encouragement of the manager is most important in the development of apprentices.
3.0 Taking an interest in the work done in College and relating it to the premises.
4.0 Seeing that the initiative and efforts of apprentices are recognised where possible.

The Licensed Trade Department of the College of Marketing & Design, in Dublin provides special courses for apprentices employed in the Licensed Trade. The subjects studied are: - Commodities, Hygiene, Cocktails, Accounting, Licensing Law, Business Methods, Business Calculations, Communications. By covering these subjects the apprentice gets an insight into the background and philosophy of retail distribution and so can better understand where his job fits. These classes are held at 40 Mountjoy Square on Monday, Wednesday and Thursday 9.30 - 13.30 hours. The majority of apprentices attending class do so on their day off. For real benefit to be gained from these courses, it is very important that proprietors or managers should be in close contact with the College so that the progress of apprentices can be watched and help and encouragement give where necessary.

At the end of each year the apprentice sits for a part of the Licensed Vintners’ Association Diploma examination. Also at the end of the Second year they sit for the examination in the Principles and Practices of Food Hygiene which is awarded by the Vintners’ Federation of Ireland.

The apprentice who follows the above course during his early years in the trade cannot but be a good and useful employee and those who come through successfully certainly merit some consideration for future development.

The College of Marketing & Design, Dublin also run a 2 year whole time Certificate in Business Studies - Bar Management Course. A course in the Principles of Bar Management is taken by those who successfully complete their Licensed Vintners’ Association Diploma Course. This is also run over a 2 year period. In conclusion it can be stated that money or time spent on education and training is an investment for the future.

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Danny's Report

We were scared in the air over Gatwick. Hurricane reports had been forecast from the night before. Jock Gallagher, a first-time flyer, who had been praying since we left the ground, was our white as a sheet. In fact, looking around me, as the plane was being tossed by turbulence, all faces had taken on a patrician green pallor. "Don’t worry, John," said I, "these pilot guys know what they’re doing." I was scared stiff and trying not to show it for his sake. On the runway approach the plane suddenly wheeled, then wrenched from side-to-side. There was an audible gasp from everybody as tight grips tightened even more. We literally bounced down the runway and eventually came to rest at the terminal building. "Well, that wasn’t too bad," said John. I looked at him incredulously. I couldn’t believe my ears. "It was the worst landing I've ever experienced," I informed him. (It was too).

However, we did all the flights was it couldn’t dampen our spirits, for we were off to Forecard to take part in the 13th Intercontinental Golf Tournament which is organised each year by the A.B.P. The Bartenders Association.

The Irish representatives this year were Tommy Conderford, Jock Gallagher, Albert Maguire, John Murphy and myself.

The flight from Gatwick to Faro was a bit smoother, which probably had something to do with Tommy organising a non-stop flight of champagne for the duration of the flight (which continued even on the bus which ferried us from the plane to the terminal building), that set the tone for a very enjoyable week ahead.

Our programme for the week ran as follows:

Saturday 8th
09.30 p.m. arrival at Faro Airport
Accommodation at Don Pedro Portobelo
7.30 p.m. Dinner at Restaurante Cacaurol (Almarris)

Sunday 9th
09.00 a.m. Practice day, 9 holes at Quinta de Lago
07.30 p.m. Cocktail Party at Don Pedro Portobelo (Welcome party)
08.30 p.m. Dinner at Il Pescatore Don Pedro Portobelo Almarris Wines

Monday 10th
Grant’s Competition (Guinness Trophy)
08.00 a.m. Bus from Don Pedro Portobelo going Palmers Golf Course
11.00 a.m. Tee off at Palmers Golf Course
08.30 p.m. Dinner at Il Pescatore Don Pedro Portobelo Almarris Wines

Tuesday 11th
07.30 a.m. Grant’s Competition/Don Pedro at Quinta do Lago Golf Course
07.30 p.m. Farewell Cocktail Party with prize giving, and Dinner at Don Pedro Portobelo

Wines and Liqueurs (Caves Almarris)

Wednesday 12th
Free Day 19 holes at Quinta do Lago Dinner after at Olympia

Thursday 13th
12.00 p.m. Lunch at Restaurante Olympia II (Almarris)
13.30 Departure

Hole in One - Ford Fiesta - Sponsored by Restaurant “O Poeta” Albufeira

In addition to the golf outing on the programme we played golf with the compliments of one of the golf courses on the Sunday afternoon. And again on Wednesday morning, poor Tommy unfortunately hurt his back and couldn’t play from the Wednesday.

Every evening after playing we would retire to the hotel bar (for a few mineral waters) before dinner. Once Albert and I actually splashed out and had a beer! Then after a splendid meal we would retire early to bed!!

It was a tremendous week, the golfing was good, the weather was great and the Portuguese hospitality was second-to-none.

I would like to thank all our sponsors and hosts on behalf of the Irish contingent for a most memorable week. Special thanks goes to Fagor for his enthusiastic drive, Mie for his daily jokes and fabulous food in Olympia I and II and Jose Glez. the Portuguese Captain, who always waited on us in the mornings at the hotel and in the evenings at the Golf Courses. And last but not least, Brian Street, the British Captain for all his advice on public speaking (and the pens). Unfortunately we didn’t bring home any prizes, not even the wooden spoon! But sure there’s always next year.
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Northern Area News

Report on the Canadian Club Open Cocktail Competition

Winner on the day was Billy McIlroy from the Quarry Inn, Belfast, with his cocktail “Summer Night’s Dream.”

Thanks go to Hollywood and Donnelly for again sponsoring another great competition. And to Alison Turner who looked after us so well. A big thank you to Eamon McCasker and Alan Hughes for a great lunch in “Springfellows”.

Finalists were:
1st Billy McIlroy, Quarry Inn.
2nd Michael Callaghan, Sports Bar, Lisburn.
3rd Martin Comiskey, Man’s Bar, Ballinasloe.
4th Ian Ferguson, Newcastle.

Winning cocktail contents:
Canadian Club Whisky; Melon Liqueur; Banana Liqueur; Snowball, Dash Lime Cordial.

Pictured below are Eamon McCasker (back left) and staunch support group who accompanied him to Mexico for the recent International Cocktail Competition. Just observe the turn-out for impeccable style. Said their correspondent: “We would like to thank Trevor Mcintyre, Managing Director of Gilbey’s for inviting us to Gilbey House.”

The event was arranged as a “send-off” for Eamon (had he committed a foul?) We would also like to extend our thanks to Robin Smith and kitchen staff for looking after us.”

Thank you May

A good night was had by all in Eamon McCasker’s “Springfellows” Restaurant in Belfast.

We had gathered to draw our fundraising ballot to help send our team to Mexico for the I.C.C.

We would like to thank our friends for supporting us on the night and for those who bought ballots at other times.

A thank you must be given to Belfast’s one-and-only May McFetridge, outstanding as usual, especially with help from our own Josephine McQuaid.

From the Northern Branch to Eamon McCasker and Alan Hughes, thanks for a great evening in “Springfellows” Restaurant, Belfast.

The party night was to welcome the lads back from the I.C.C. in Mexico.

Congratulations to Martin Comiskey and good lady Anne Marie on their new addition to the family, baby Shaun.

We wish Paddy McAneney all the very best in his new venture as owner of the Stirrups Bar, Irish Street, Downpatrick.

Congratulations to Paul Quinn, this year’s winner of the De Kayper Grouse Inn Cocktail Competition. Our thanks to to Irish Bonding with Frank McGreevey and Ciara McGreevey looking after as well, also a big thank you for the donation for Mexico I.C.C. To the staff also for making our organising of the competition easier. Restaurant manageress Liz McAvey and head chef Archie Stewart deserve a note of thanks.

Results were:
1st Paul Quinn, Wellington Park Hotel
2nd Peter McKenna, Centra Park, Newcastle
3rd Billy McIlroy, Quarry Inn, Dunonald
4th Paddy Gawley, Warrenpoint Golf Club

Our day would not be complete without thanking our great friend and owner of the Grouse Inn, Ballymena, “the quiet man” Eugene McKenna.

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Past Irish Cocktail Competitions, Bartending Activity, Famous Drinks, Bartenders and Famous Establishments.

At just £28.95 per person per night, sharing, our special weekends are rapidly becoming a star attraction. Hardly surprising when you consider that the price, which is based on two persons sharing for a minimum of two nights, includes both service charge and full breakfast.
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1991 Martini Grand Prix

Southern Branch members Joanna Murphy (21) of the Metropole Hotel, Cork and John Olden (26) of the Snug Cocktail Bar, Counihan’s, Pembroke St., Cork, were the worthy winners of the Irish section of the (International) Martini Grand Prix Competition for young bartenders who are members of their national association.

For any readers not familiar with the competition, it is organised in Ireland by Martini distributors Grants of Ireland (Sales) Ltd., in conjunction with with Bartenders’ Association of Ireland.

Members who are under 29 years-of-age may enter and the winning two go forward to represent the B.A.I. and Ireland in the ensuing international event: which could be in one of many countries but this year takes place in Aberdeen, Scotland. If lucky (or good) enough to win there, then the rewards are substantial.

Besides the trip to Aberdeen, Joanna and John were presented with the now familiar but none-the-less magnificent pewter replica of the Ardagh Chalice. (See photo). Of even greater importance is the educational experience gained through participation in the competition, which is designed to encourage greater levels of knowledge and expertise amongst our younger members.

To allay the oftimes natural misgivings or nervousness experienced by young persons not familiar with the format, we would like to reiterate that each intending participant is issued in advance with a “folder” of information and the examination/competition questions are based mainly on that Account is also taken of hygiene, deportment and personality. In short, no one should feel nervous, as each Area shall be providing informal “run-throughs” before competitions.

Quote from Mr. Liam Mathews, Senior Product Group Manager, Grants of Ireland (Sales) Ltd., and organiser-in-chief: “We are delighted to be involved with the Martini Grand Prix, which aims to promote increased professionalism amongst younger members of the bartending trade”.

In reply, National President of the B.A.I., Denis FitzPatrick, thanked Liam and Grants and Martini for providing the competition and commented that it “makes a substantial contribution to our own educational objectives, which after all is our reason for being”.

Denis further commented on the importance of conversational ability of bartenders (but not necessarily during busy periods) and their familiarity with current affairs and local or touristic knowledge. He added that proficiency in a foreign language is a “points-earner” internationally.

Points to ponder for younger and newer members: Joanna is still in her first year of membership.

The competition took place in the admirably suitable Elm and Oak rooms of Jury’s Hotel, Dublin, whilst the awards reception was upstairs in the Martello Room.

Editor’s note: Our apologies to Dr. Cesare Costantini, Director of the Italian Trading, Institute who unfortunately “missed” us on the day.

- “Winning Smiles” John and Joanna in jubilant spirits after being proclaimed winners for 1991 and having been presented with their Ardagh Chalice replicas.
Fine Italian Wine Tasting at the Westbury Hotel

The Kildare and Wicklow suites of the Westbury Hotel were filled to capacity recently with luminaries of the wine trade in Ireland.

The occasion was the introduction, at a special Wine Tasting, of around one hundred superior quality Italian Wines, many of which were unfamiliar here either to the trade or the consumer.

The event was hosted by the Italian Trade Centre and organised in conjunction with the Wine Development Board of Ireland.

Opened by the Italian Ambassador to Ireland, H.E. Marcello Salimei, the Tasting was attended by the principals of 21 of Italy’s top wine producers who personally presented their best wines to a guest list which included the Minister for Agriculture Michael O’Kennedy, T.D., the commercial attaches from embassies of other wine-producing countries, as well as representatives from other organisations connected with the wine trade. And, of course, representatives of potential purchasers and of the Press.

Funded by the Italian Ministry of Agriculture and Forestry, the wine tasting represented the start of a major European promotional campaign for the more prestigious Italian Wines which will continue until Spring 1991.

Speaking at the launch, Dr. Cesare Costantini, Director of the Italian Trade Centre, stated: “Our campaign is aimed at promoting a superb range of wines which will further advance the reputation that Italian wines have already earned around the world. These are prestige wines whose top quality will certainly attract the discerning customer”.

After the general tasting many guests were invited to a banquet in the marvellously caparisoned Grafton Suite at which they were served the wines of their choice to accompany and complement the lavish menu which was presented for their delectation.

***Flash***

Trade Promotions Officer of Guinness Group Sales, Mary O’Reilly, has confirmed for us that another Technical Excellence Course will be made available to us in the Autumn. We very much look forward to this most educational of events and thank Mary in advance. More details will be communicated at our monthly meetings.
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All members will be aware by now that we have applied to Martini & Rossi requesting that the 1993 Martini Grand Prix International take place in Ireland. (To coincide with our 21st birthday). Members who have attended recent meetings will have seen a sample of our application/proposal. In putting forward this proposal we have had tremendous assistance from several sources, e.g. Mr. Tom Giblin, Chairman, Convention Bureau of Ireland, Mr. Pat McCann, General Manager, Jury's Hotel, Dublin, and of course Bord Faile.

Reproduced below is a copy of a covering letter from President, Denis FitzPatrick, to Count Ricardo Riccardi of Martini & Rossi. Also reproduced is a copy of a letter to us from Mr. Giblin, both of which form the basis of the "dossier".

At the invitation of Martini, Denis has been invited to attend this year’s International Grand Prix Competition in Aberdeen, where we should learn whether or not our application has been successful. So fingers crossed. But one thing is quite clear. If we are granted the opportunity, then all B.A.I. members will be called upon to fly the flag and show what we can do.
Southern Branch News

On behalf of the Southern Branch I would like to thank all those who were involved in the organising of the National (Eastern) Dinner Dance. A great night was had by all. “Black and White theme…Nice one, lads!”

I would also like to extend our esteem to Beamish and Crawford who entertained us at their hospitality room for lunch. Also to Guinness who laid on a lovely buffet for us on the following day. Special thanks to the staff and management of Jury’s Hotel, Dublin, who received us with a warm welcome.

Brian Jones.

At our last meeting many new ideas and views were discussed. Amongst those was the appointment of a new social committee whose first task was to set up and run a snooker tournament sponsored by Carlsberg.

This they did with great speed and enthusiasm. So with the heats getting underway there is a lot of speculation as to who will be our first reigning snooker champion. Will we see young (or old) budding Jimmy White’s, I wonder?

Who knows, maybe we can turn this into an inter-branch event. Any takers?

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Finally, congratulations to John Olden and Joanna Murphy on joint-winning the 1991 Martini Grand Prix. Congratulations also to our runners-up Jerry Healy and John Flynn. Not forgetting the runners-up and competitors from the other branches.

Special thanks to Tom Kent, our local education officer, who spent endless hours preparing the competitors.

Finally, thanks to John Pearson and the National Education Committee for their hard work in organising the competition.

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“Your cocktail is served, Madam”

John and Joanna enjoying the fruits of their labours at the award reception in Jury’s Hotel, Dublin.

A.G.M. REPORT FROM OUTGOING CHAIRPERSON, DAVID STRAHAN:

I would like to thank you for the support you have given me over the past three years as Chairman of the Southern Branch. I would like to say a special thank you to my close friends who have always been asked of them in the best interest of the Branch.

It was indeed a very successful year for the Southern Branch. We started the year with Lena Doody winning a silver medal in the lady’s cocktail competition in Stuttgart. Also winning a bronze medal for the Eastern Branch we had Eileen Lynch who has always been a good friend of ours.

In May we had Brian Jones joint winner of the Martini Grand Prix Irish Section. Brian’s win was the third year in a row the Southern Branch had a winner in the competition.

I would like to say a very sincere thanks to Grants of Ireland for their continued sponsorship of this competition as it gives a great opportunity to the young members of the Association.

In June we had our non-alcoholic Cocktail Competition sponsored by Cantrell & Cochrane. The winner was John Sheridan. John was also a member of the B.A.I. team which competed in the World Cocktail Championships in Mexico last November. While the team did not win any medals they kept up the usual high standards we have come to expect from our members.

In November we had our Associates Cocktail Competition which was held in Beamish & Crawford. The winner was Brendan Coughlan of Beamish & Crawford.

We had a very successful Dinner-Dance in Jury’s. Two Novelty Auctions, one in Murphy’s and one in Beamish & Crawford. And lastly a children’s Christmas party in the Imperial Hotel.

I would like to wish the incoming Chairman and his Committee every success in the coming year and that you will all give him the same support you gave me.

I wish to express a very special thanks to the following for their continued support throughout the past three years; Mr. Dermot O’Leary, Irish Distillers; Mr. Richard Bourke, Jury’s Hotel and Mr. Dermot Kelly, Imperial Hotel.

Finally, many thanks to all members of the Trade for their support.
Most of Dublin’s trendy and fashionable pubs are renovated premises converted to look modern or quite often to look old.

Few centre city bars are created where no pub previous existed - then along came ‘Bennigans’ on the Green’ and broke all the traditions.

Undoubtedly one of the most luxurious premises of its kind, the high standards of excellence have been maintained since the doors first opened in December last year.

Located as part of the St. Stephen’s Green Centre in South King Street, ‘Bennigans on the Green’ was planned to be very different - and it is the blend of marble, pastel shades, magnificent lighting and sound and a layout which ensures an atmosphere with privacy, all go to making it a new experience in wining and dining.

Under the supervision of Executive Manager Paul Hickey, who returned from the States to take up his appointment, the cocktails at Bennigans are the talk of the town.

Christy Leonard of Dublin and Ruth Cagney of Cork, prepare a range of drinks from the simple to the exotic. Bennigans were first to name one after the new

**HENNESSY GLASSES OFFER**

For just £2.95 plus the foil cap from a bottle, you can enjoy the taste of fine Hennessy Cognac in an elegant, long-stemmed balloon glass embossed with the distinctive Hennessy logo. This promotion runs until the end of October.

Details available on bottle or ring Dillons at 364399.

Ireland is Hennessy’s third largest market and benefits from substantial sports and arts sponsorship from the company. Maurice Hennessy visits Ireland several times a year.

**MEMBERS’ CATEGOGY CORK**

Members Ruth Cagney of Cork and Christy Leonard of Dublin behind the splendid festooned cocktail bar. Note: This is the normal array of preparatory garnishes which are essential to the operation of a top cocktail environment. (Christy takes part in the final of the Cork Dry Gin Cocktail Competition in Jury’s Hotel on October 1st. Will he win? Why not come and see!)
Bartenders and Cocktails of Ireland 1989-1993
[Extracts from ‘Bartenders Association of Ireland - A History Extended Version]
Past Irish Cocktail Competitions, Bartending Activity, Famous Drinks, Bartenders and Famous Establishments.

CORK DRY GIN
ALL IRELAND
COCKTAIL
COMPETITION

You all know by now that the final of the above will take place in Jury’s Hotel on Tuesday, October 1st.

All regional qualifiers have been notified and no doubt are even now practising their various shakes and shuffles. I also imagine that great care is being taken to ensure that the decorations and garnishes are solidly put together.

As usual, Irish Distillers have spared no effort to ensure a successful event and both Ken Manning and Deirdre Farrell have again been totally involved for many months.

During this year’s competition, marks will be allocated for efficiency as well as the established marks for flavour and presentation. The efficiency marks incorporate such areas as: presentation of ingredients, hygiene and efficiency in preparation and competition area.

For all aspiring mixologists (as the Americans say) the winner of this, the 23rd. Cork Dry Gin All Ireland will be presented with the Cork Dry Gin Perpetual Trophy, a specially engraved silver cocktail shaker and a cheque for £200. There will, of course, be other prizes.

The “Eastern” Area, with 19 qualifiers, is the largest group. (Qualifying places are on a pro-rata basis).

Willie Manning & Pat Byrne
Yours truly falling by the wayside. Side by side with another casualty, Pat Byrne. So you see, we do have the, hugh, as well as the smooth.

NINETEEN GO THROUGH TO THE FINAL:

- Kevin Campbell 39
- Eamonn Lawlor 39
- John Gallagher 39
- Christopher Leonard 38
- Michael Lynch 40
- Derek Meaney 38
- Damien Ecock 37
- Gerard McLaughlin 39
- Joseph Connolly 42
- John McLaughlin 39
- John Mather 39
- James Murphy 46
- Cormac Rose 38
- Denis Fitzpatrick 37
- Martin Stafford 41
- Danny Toland 40
- Eileen Lynch 37
- Tony Steers 37
- Alan Campbell 37

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GERMAN WINE IN IRELAND

As a wine-lover (white wine) I was pleasantly surprised recently to receive an invitation to attend a tasting of German Wines held at the Royal College of Physicians in Kildare Street on July 4th.

Dagmar McGunnness, of the German Wine Information Service, welcomed over 300 guests, amongst whom were the Irish Minister for Food, Mr. Joe Walsh; the new Director of the Wine & Spirit Information Services, Mr. David Dillon and the Executive Director of the German-Irish Chamber of Industry & Commerce, Dr. Dieter Tscherning. The tasting was officially opened by the German Ambassador to Ireland H.E. Dr. Martin Elsasser.

Ten top Irish importers presented their wares, best known to me being: Dillon’s, Febvre, Findlater, Gilmores, Mitcheil & Grants. Others being, Bergmann, Callaghan, Karwig and Long Lake.

The range presented was most impressive, covering six of the eleven wine-producing areas of Germany.

Although for many years I had passed within (wine) spitting distance, I had never before had occasion to enter the College, and of course I was quite impressed immediately. (On reflection, I think the more imposing and grandiose the setting, the better the wine tastes).

It was also pleasant to see several B.A.I. members earnestly sampling and seeking information.

Having “done the rounds” and tasted several varieties, trying in my own way to learn and match the wines with the information contained on the labels and to recognise the different categories, I eventually gravitated to Mitchell’s “stall”. Perhaps I should say “re-gravitated” as I had already tried a particular wine and returned for a rather more liberal sampling. The wine in question was a Deinhard Johannishaeberg Riesling 1988. Actually what piqued my curiosity was it’s noticeable dryness in comparison to others. Jonathan Mitchell explained that the word “heritage” indicated a growing trend of German wine producers towards a “back to roots” policy which includes producing wine with a lower residual sugar level. It would appear that this move is spearheaded by Deinhard. The aim would appear to have a wine which can more readily accompany food dishes.

Deviating slightly from the tasting, might I remind our older members (and inform our younger) that Mitchells of Kildare Street have always supported the B.A.I. and have had continuous membership since we began.

With regard to continuity, Mitchells have been dealing with Deinhard for around fifty years and have been sole agents for the last ten. Their Bernkasteler Green Label has been many a persons introduction to wine in Ireland.

Finally, in my never-ending quest for easy assimilated wine lore for myself and members, Dagmar will be providing for each member a most informative booklet, “A Short Guide to German Wines”. Many thanks!

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Bartenders and Cocktails of Ireland 1989-1993

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Past Irish Cocktail Competitions, Bartending Activity, Famous Drinks, Bartenders and Famous Establishments.

June 24th was our Lucan outing which was kindly sponsored by Grants/Showings. Representing the sponsor was our old friend Jerry Murphy who, besides his golf prowess, is also known to wield a handy cue. On the smoker-table, of course.

Jerry did the honors as one would expect, with a great deal of panache, and certainly "held his audience".

Our Captain Pat Byrne replied on our behalf with his usual previty of verbosity. Indeed with Pat, if you blink you might miss his speeches altogether.

Aside from the golf for a moment, yet with a connection all the same, Grants issue an information booklet called "The Wine Press". Of which more another time. However, in their July issue, they feature the Court Hotel in Kilshane and particularly arguably our best golfer, Albie Brennan. They extensively quote Albie, and rightly so, because he is both a man of sense and integrity. However there is one statement with which I would have to take issue. The writer says of Albie, "a man with twinkling eyes and a pleasant, easy-going manner". The authorously dies not say happen to see Albie playing his round at Lucan. "Twinkling eyes" indeed. More steeley determination than twinkle, I reply. And just ask any of his golf pals if he has a "pleasing, easy-going manner". When Albie hits them, they stay hit.

Now back to Lucan! There was no better man to win first prize than Frank O’Neill. Now there’s and easy-going guy. We were all doubly thrilled for Frank (and wife Nancy) because they had just become grandparents on the previous day. (Any man can become a Daddy, but it takes experience to become a grand-daddy.

Full results

| Overall Winner:     | Frank O’Neill                  | 45 points |
| Runner-up:          | Michael O’Donoghue             | 43 points |
| Class 1 - 1st:      | Sean Keating                   | 43 points |
| Class 1 - 2nd:      | John Murphy                    | 37 points |
| Class 2 - 1st:      | Ed de Barra                    | 39 points |
| Class 2 - 2nd:      | Damien Ecock                   | 39 points |

Jerry flanked by John Murphy (L) again and Damien Ecock (R). Question for Pat. Isn’t Marylph appearing very frequently these days?

Is it winners time?

Our Classic took place on July 22nd. The venue was Cill Dara G.C. The weather was typical Captain Pat. For the late starters the rain tissed down without stop. From the comfort of the lounge, us early birds watched a procession of bedraggled competitors float back to the clubhouse where at least a hot meal was available on demand. Not to say hot toddies and hot showers.

The Committee would like to thank all those teams who took part and to congratulate the winners.

Second.
Team of Barra
Photographers (l-r) O. Kelly, Captain Pat, Ed de Barra, D. Porro.

First.
Team Darragh
Photographers (l-r) P. Geoghegan, C. O’Riordan, E. Sullivan, Pat Murphy, Pat Tobin, C. Foley, John Murphy.

The winners.
Team Coca-Cola, Captain Pat, he with no lamp, with (l-r) C. Cullen, J. Fitzpatrick, and P.J. Conroy.

Leonard.
Third.

Photos by Ed de Barra

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VINTAGES

For those of you who are interested in fine wines or wish to impress regarding knowledge of the better Medoc vintages of the last 60 years, listed below are the years of exceptional production as assessed by the Académie du Vin de Bordeaux and the Syndicat des Crus Classées du Médoc.

You may often come across this information on wine charts given out by various wine distributors, but personally I find that you need the eyes of an eagle to be able to read these. So here, in normal size print, are the very best years. Remember that many other years are quite good also.

1989: Exceptional year due to the very early harvest which began the first week in September (similar to 1983). Powerful wine rich in very mature tannins.

1988: Excellent year, full colour and rich in tannins, the wines are well balanced and are ideal for keeping.

1986: Excellent year, powerful wines, rich in colour and tannins. A real classic.

1985: Excellent year, powerful and tannic wines which combine style and elegance.

1983: Very good year, powerful, well-structured and perfectly balanced wines, with mature tannins.

1978: Very good year, powerful, very well-structured and perfectly balanced wines, with mature tannins.

1978: Very good year, wines with a good colour, rich and vigorous, pleasantly solid.

1975: Excellent year, very powerful wines, very well balanced.

1971: Very good year, elegant, fine wines with very strong aroma.

1961: Excellent year, powerful, fleshy wines, well-balanced and full of aroma.

1947: Very great year, vigorous, powerful wines with perfect balance and a wonderful bouquet.

1945: Excellent year, powerful, rich, well-balanced wines, with a strong bouquet.

1943: Very good year, well-balanced, supple wines, full of aroma and very pleasant.

1929: Wonderful year, elegant, supple, perfectly balanced wines with a strong bouquet.

1928: Excellent year, balanced, powerful wines, well-structured with a full aroma.

Years to avoid, classed as bad or mediocre: - 1951; 1956; 1963; 1965.
Cork Dry Gin 23rd
All-Ireland Cocktail Competition

The C.D.C., as it’s affectionately called by all our members, continues to improve with age. This, the 23rd, proved the point.

Artistically, competitors have year in, year out, produced concoctions to titillate the taste-buds and pander to the palate, yet this year, their technical ability also counted in their attempts to emerge with the winning cocktail.

Hygiene and efficiency were the two “hidden” ingredients which, besides the taste and presentation, served to select the eventual winner.

Taste and presentation are the prerogatives of our judges, whilst hygiene and efficiency marks were allocated by four “professionals”. These being:

John Pearson, Regional Technical College, Cork
Andy O’Gorman, College of Marketing and Design, Dublin
Tom Kent Regional Technical College, Cork
Michael Dougall, Belfast

Judges were drawn from a wide variety of guests during the various heats and we were honoured to have the Lord Mayor of Dublin, Cllr. Sean Kenny and RTE’s Thelma Mansfield included as judges in the final round.

Following our Regional Heats, in Belfast, Cork and Dublin, 40 finalists gathered in the Elm and Oak rooms in Jury’s Hotel and competition commenced.

Several hours later, the winners were announced.
As you all know by now, the winner was David Strahan of Jury’s Hotel, Cork and is the first and so far, only, three-times winner. Given the fierce competition, this is a remarkable feat and underlines the preparation and care with which David approaches the task. Besides this year, David won in ‘85 and ‘89 and absolutely deserves the accolade of “champion”.

Dave was presented with the magnificent Cork Dry Gin Perpetual Trophy and an engraved Cocktail Shaker. The presentation was made by Mr. Michael Murphy, Home Trade Director, Irish Distillers and, our President, Denis Flanagan.

For the interest of anyone unaware, the Bartender’s Association of Ireland (B.A.I.) was formed in 1972. Our main aim is the improvement of bartending standards in Ireland through education and competition, providing bartenders with the opportunity to broaden their experience.

(Actually, we would be delighted to provide full details to any bartenders who may be interested in becoming members).

Below is a list of finalists and details of the winners and winning cocktails.

A special word regarding the Efficiency prize: A perpetual trophy has been donated by Eileen and Michael Lynch in memory of Eileen’s late Dad, Tom Blake. This prize shall go to the person who, at National Competitions, and at the discretion of the “efficiency” judges, scores best in that section. Alan Campbell, the first recipient of the trophy was indeed a worthy winner. Besides his efficiency and hygiene capabilities, Alan is never less than impeccable in appearance and demeanour and in addition is a tireless contributor to our background cocktail competition committee.

Our Committee have so many people to thank for the continued success of the C.D.C. Firstly, of course, our thanks must go to Irish Distillers for sponsoring the competition in the first place and the many individuals concerned who work and worked with us so closely over the years. A considerable amount of expense and effort has evolved into a well-run and nationally noted competition.

Our various cocktail committees currently under the direction of Vice-President Joe Connolly.

The general public and celebrity guests who provide the source of our judges. The management and staffs of the premises wherein the various heats are held.

And not least, the media, whose expressed interest through reports and articles contribute in no small way towards the continuation of the competitions.

Congratulations once again to the winners and we look forward to the 24th All-Ireland in 1993.

Flourishing the magnificent Cork Dry Gin All-Ireland Cocktail Competition trophy, 3 times winner Dave Strahan of Jury’s Hotel, Cork, appears ready to sample all before him.
With sparkling smiles to match the sparkling trophies, the four finalists await the judges decision (from left): Martina Sweeney, The Joker Bar, Belfast (4th); Eileen Lynch, Mitchells, Dublin (3rd); Maura Boyd, The Joker Bar, Belfast (2nd); David Strahan, Jury's Hotel, Cork (winner).

WINNERS AND COCKTAIL DETAILS

Winner: David Strahan

Name of Cocktail: “Morning Light”

Ingredients: 3/10 Malibu, 2/10 Rose of Tralee Irish Fruit Liqueur, 1/10 Cork Dry Gin, 3/10 Pineapple Juice, 1/10 Float Fresh Cream; Strawberry, Frish Mint, Cherries, Lemon

Runner-Up: Maura Boyd

Name of Cocktail: Joker’s Joy

Ingredients: 3/10 Kiskadee Rum, 1/10 Coconut Liqueur, 1/10 Chocolate Mint Liqueur, 4/10 Pineapple Juice, Cream; Grapes, Orange, Mint Leaves.

Third Place: Eileen Lynch

Name of Cocktail: “Orange Blush”

Ingredients: 3/10 Huzzar Vodka, 2/10 Malibu, 3/10 Orange Juice, 1/10 Grenadine, 1/10 Cream; Lime Wedge, Lime Kind, Cherries.

Fourth Place: Martin Sweeney

Name of Cocktail: “Joker Bar”

Ingredients: 3/10 Huzzar Vodka, 3/10 Creme De Bananas, 3/10 Pineapple Juice, 1/10 Cream; Sugar, Cherry, Mint Leaves.

Efficiency Prize: Alan Campbell
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Dinner Dance

We would like to thank our many friends who made our Dance such a memorable occasion.
A special thanks goes to Commercial Refrigeration for helping us with our draw by presenting us with a household fridge.
Listed below are people and companies who helped make such a great night happen: - The Wholesalers’ Association; Cartrell & Cochrane; Hollywood & Donnelly; Thos. McLoughlin & Sons, Rehill & McKeown; United Wine Merchants; James E. McCabe and the U.K.B.G.
We would like to thank our sponsors for looking after our visiting guest.

“LADY OF THE LAKE”
Cocktail Competition

Once again, this year’s “Lady of the Lake” was a huge success!
We would like to thank Irish Bonding -Cossack Vodka for sponsoring a great event.

Congratulations to our secretary Eamon McCasker, winner on the day.
It was gratifying to see a good display from our young membership. The winner of the young bartender trophy sponsored by our good friend Peter Brady, was Michael Doyle from the Stormont Hotel, Belfast.
A special thanks to Jane Rehill for presenting us with a trophy in memory of her father, Brian, who was a very good friend to us. The award was presented to Eamon, as Competition winner.
To Mrs. Mahon, family and staff from Mahon’s Hotel, Irvinstown, our thanks for putting up with us again for another year.

C.D.C. All Ireland Cocktail Competition

Congratulations to David Strahan on retaining the C.D.C. All Ireland Cocktail Competition.

With the introduction of the new procedure on hygiene and efficiency, it proved a very good education point and a pointer to the membership of what is required if fortunately selected for international competitions.

Congratulations to Eileen Lynch for third place.

On our own note, the Northern Branch would like to congratulate Moira Boyd, 2nd place, and Martin Sweeney, 4th, for both reaching such a standard of achievement and also to those members who reached the finals in Dublin.

Best Wishes

We wish Michael Callaghan the very best of luck in this new venture as Managing Director of the new nightclub in Lisburn called “Tootsy”.

To those members taking part in the first education programme of the I.B.A., we wish you the best of luck. William and Elizabeth McIlroy would like to thank those members and guests who supported the B.A.I. garden party at their residence and a special thanks to Rehill & McKeown for supplying a keg of Fosters, wine and pumps.

Bartender of the Year

I would like to thank Andy Montgomery of James E. McCabe and Max Niven from Drumhurie for presenting me with the Drumhurie Bartender of the Year salver and cheque.

On a personal note, I would like to thank Gareth Jones for introducing me to the B.A.I. and for encouraging me to achieve such a prestigious award.

Max Niven from Drumhurie and William McIlroy from the Quarry Inn, Belfast, with the Drumhurie Salver.
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Testimonial to Ronnie

The Burlington Hotel was the venue for Ronnie Whelan’s Testimonial Dinner on Saturday, October 12th.

Sponsored by Foster’s Lager, the dinner was attended by members of Ronnie’s family and a liberal sprinkling of Liverpool players (past and present) and many of the Ireland squad.

Mr. Eddie Duggan, Deputy Managing Director of Beamish & Crawford, generously invited two of our members along. Accompanied by Paul FitzPatrick of the Skylyn, yours truly duly arrived reasonably on time for the kick-off. From the pre-dinner reception to the final whistle, the evening was entertainment “non pareil”.

In the Munster and Ulster Rooms we had the opportunity to meet the man-of-the-match himself and many of his colleagues along with, of course, our friends and Associate Members from Beamish & Crawford (see photo).

After several drinks I was feeling very confident and contemplated challenging John Barnes to a “dribbling” contest around the room. I think the fact that he was on crutches helped influence my consideration. But good sense prevailed and I settled instead for some more elbow-bending.

Approximately 900 guests sat down to a delightful meal in the Burlington’s recently “redone” conference/dining facility. A tremendous facility it is. A special word here for the service which certainly matched the surroundings and the event. There were many murmurs of approval when the “Roast Prime Rib of Beef Burlington” appeared. The wonder of the waiters with the Baked Alaska also drew crowd approval.

Referee for the evening was Jimmy McGee who conducted proceedings effortlessly. Liverpool comedian Stan Boardman and impersonator Kevin Connolly (as Jack Charlton) were very well received, not least by Jack himself who provided the entertainment with a variety of entertainment but the star was undoubtedly guest speaker Tommy Docherty. Tommy’s jokes and anecdotes, many “against himself”, enthralled the crowd. For instance when he told Matt Busby that he’d “half a mind to be a football manager” Matt replied “That’s all you need”.

Or Vinny Jones’ crime prevention contribution...“He stays at home!”

One further point I didn’t catch the originator...“When I want your opinion I’ll give it to you!”

Limerick/Shannon

Since our last issue, the Executive have travelled to Limerick to meet several persons who have stated their interest in the formation of a branch in the area. During the visit we called at the main potential premises and are confident that there is the basis of a very strong area there. Given some initial direction and an enthusiastic input from those “initiators”. With all our other current developments, we appear to be heading for a most exciting and challenging period for our Association.

Foster’s New Lager Bottle

In the fourth and final phase of Foster’s Lager re-launch programme, Beamish & Crawford have launched a new 330ml non-returnable bottle for off-licenses, supermarkets and pubs.

The new bottles, as with all packaged Foster’s, contains international strength lager (5% alcohol by volume) and also features the new goal-post logo.

The new take-home 3 pack is the first of its kind on the Irish market.

John O’Callaghan, Brand Manager for Foster’s stated: “The recent improved sales performance for Foster’s is most encouraging and clearly shows that the re-launch programme of the striking new counter-mount and goal-post logo has been very well received by the consumer.”

Our photo shows from left:- Joe Lawlor, B & C: Michael Berry, B & C; Paul FitzPatrick, B.A.I; Ronnie Whelan, Liverpool and Ireland; Willie Manning, B.A.I. and Joe Moore, B & C.
The 1991 Tia Maria Cocktail Competition was held in “Pips International”, Belfast, and was won by Paula McCaffrey on her debut competition. So on behalf of the Northern Branch, congratulations to Paula.

Our thanks go to Mr. Alan McGuinness and Mr. David Neil from Holywood and Donnelly who again were our sponsors for a very successful competition.

Our thanks also to the management and staff of “Pips International” for every help given to us on the day. And to Mr. Diver for his excellent Christmas fare.

Results: —
1st  Paul McCaffrey, Dickens Bar, Holywood
2nd  Paddy Gawley, Warrenpoint Golf Club
3rd  Samuel Callaghan, Sports Bar, Lisburn
4th  David Ritchie, The Jockey Bars, Belfast

We would like to congratulate those Members who took part in the first part of the I.B.A. — E.D.C. Education Course.

On a personal note I found it a very informative course and would recommend it to everyone.

W. McIlroy

Our photo shows Chairman Johnny Johnston wishing those members the best of luck. From left to right — Paul Quinn, William McIlroy, David Ritchie and Martin Sweeney.

Tastings

Our recent monthly meetings were enlivened by some product tastings. We would like to thank Dylan’s (hot-port) (Dec.), Bailey’s (Jan.), and Fitzgerald (Jacob’s Creek Wine) (Feb.) for allowing our Members to refresh their palettes and their memories.

We hope to be able to go a little more “in depth” with future tastings, i.e. background, production etc. We feel this information will help impress each product on the Members’ minds. Perhaps each issue of our magazine can enlarge on each item.

Black and White Gold Cup Steeplechase

For the sixth year, Black & White Scotch Whisky sponsored the prestigious £50,000 Gold Cup Steeplechase at Leopardstown Race Course during the post-Christmas weekend. This year’s line-up had the highest quality of entries ever. The winner, Fisdon’s Law, trained by Victor Bowens, edged out Ferroda in an exciting finish.

Picture shows (L to R) Peter Wallis, Managing Director, Edward Dillon & Co. Ltd.; Victor Bowens, Trainer and Kathleen Quinn, owner of Fisdon’s Law.

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The following information has been supplied to us by Leenie Brennan, Communications Manager of Guinness Ireland Limited.

The amount involved, especially when other Brewery losses are added, is staggering. (No pun intended).

As an Association whose members earn their living from the Trade, it behoves us all to be aware of what is happening around us and to give due consideration to the seriousness of the problem confronting the Breweries.

“Guinness Ireland has lost over 57,000 beer kegs in the first nine months of 1991 alone. The company says there are clear indications that there are organised criminal gangs stealing kegs on a regular basis — particularly in the Dublin area. At a replacement cost of €50 each the annual loss to Guinness is considerable. The company is again seeking the co-operation of the licensed trade to try and eliminate the problem.

Guinness is, primarily, stepping up its security procedures. All authorised drivers carry identification and publications should they see it.

A recent newspaper report made a distinction between the theft of beer kegs and the theft of oysters from Dublin’s O’Connell Street. In the former instance, the losses are substantial; in the latter, they are negligible.

Guinness has also asked that anyone approached by unauthorised individuals to collect empty beer kegs should notify the Gardaí. The legal responsibility for the safe storage of kegs, until collected by the brewery, rests with the publican and empty kegs should be kept in a secure area or chained.

For its part, Guinness will conduct a second national census in November. A controller is also being appointed to liaise with owners and delivery crews in high-risk areas — in order to minimise potential disagreements. All keg movements will be recorded on a monthly basis and an appropriate charge will be applied to any shortages.

Speaking about the problem, Pat Healy, Sales Director, Guinness Group Sales said: “The vast majority of publicans are extremely helpful and appreciate our need to control such valuable assets. A few whose negligence — or worse — lead to keg losses are well aware that we have an identifiable “Top Offenders” list. From January 1992 all statements will show a record of keg and cylinder movements for the previous month.” He continued: “We are also using the information generated by our computer system to better plan our collections system and this has proved very effective. Putting an end to this major crime requires teamwork and we are committed to reducing the number of uncollected empties in customers’ premises. We also have a special keg recovery team working with law enforcement agencies and in response to reports received on our Keoghs Telephone: 01-877 2000.

Guinness Ireland, in conjunction with the Irish Brewers’ Association, first highlighted the alarmingly high beer keg theft figures at the end of 1990. At that time, in an effort to address the problem, a national census was undertaken, a new computerised keg tracking system was installed in all the breweries in Ireland and staff were put in place to monitor keg movements. To date losses have been stabilised. However, with everyone’s co-operation we are confident we can eliminate the problem,” said Mr. Healy.

The number of the “Keoghs Telephone” mentioned above is 01-877 2000.

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Guinness Technical Excellence Course

On November 25th last, a group of our members attended the “Technical Excellence Course” in St. James’s Gate.

This was the second year that Guinness kindly provided spaces for our members and reactions to the day were predictably enthusiastic. Having had the pleasure of “doing” the course myself a couple of years back (through my employer) I was not at all surprised at the glowing reports of the event which were forthcoming at our December meeting. “Fascinating”, “marvellous” and even “fun” were adjectives used by those who attended. “A great day” was the general consensus.

As our main aim is the improvement of standards in Bartending through education and competitions, this (and other) courses are of extreme value to us and we would again like to express our appreciation to all concerned. Particularly to Mary O’Reilly and Rosin Boyd.

I think the fact that we recently serialised the course in B.A.S.I. highlights the importance which we attach to it and the value of such educational ventures.

For anyone reading this who has not had the pleasure before, we can seriously recommend that you explore the possibility of undertaking the course when you can.
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Power’s Whiskey

Garry Benson Scholarship

Every year I.D.L./Power’s Gold Label fund the Garry Benson Scholarship which enables a young Irish Bartender to attend the International Training School of the I.B.A., This encompasses at least two weeks abroad where the recipient will benefit from a first-class course and where he or she will meet young bartenders from many countries. This is a tremendous opportunity as all past qualifiers will testify. See the accompanying photo for this year’s lucky person.

JAMESON

Heritage Centre

A day trip to look forward to in the near future will be a visit by members to I.D.L.’s magnificent new Jameson Heritage Centre. Situated in Midleton, it promises to be a most rewarding (culturally) and entertaining event.

The Heritage Centre, which is scheduled for official opening in May, will bring historical traditions to the forefront and should prove fascinating to anyone with an interest in the origins of distilling in Midleton.

This centre will certainly prove to be both of national and international importance, given the prominence and popularity of the Irish Whiskey Corner in Smithfield. We can confidently predict a procession of touring coaches to Midleton very soon.

FitzGerald’s Wines

FitzGerald and Co. are making giant strides in the wine sector these days. They recently held a tasting called “New World Wines from France”. I thought it was rather perplexing or geographically impossible, but the message of course was that the particular wines we are “varietals”, Stated Managing Director Peter Beazlish - “The French have been watching New World producers for many years and they have noted the consumers’ response to varietals... the French are seriously embracing varietals for the first time.”

Their French wines range are considered great value-for-money and are beautifully packaged in very distinctive bottles which provide instant brand recognition.

Personally, I feel that varietals (mention the grape on the label) are a tremendous help when shopping through the supermarket. Seeing the well-known varieties can be a great help when choosing. I just wonder how would demand, for say Côtes de Beaune wines be affected if the word Chardonnay were included on the label.
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Steve Lends
A Hand

Steve Davis, gentleman snooker-player and six times World Champion, recently visited Beamish & Crawford as part of their bicentenary celebrations. He was accompanied by sixty top Beamish stockists from the U.K.

The highlight of Steve’s visit was a “best-of-three frames” match against the leading Irish amateur (fittingly from Cork) Paul O’Donoghue. Steve won! Quoted Paul, “It’s not every day you get a chance to play against the best in the world, and I know now what lies ahead of me if I decide to turn professional!”

The game was played in front of 100 local publicans who, along with their U.K. counterparts, packed the conference centre in the Silver Springs Hotel. It was preceded by a dinner where Steve and Richard Beamish jointly cut a giant birthday cake in honour of the occasion.

See photo!

(Editor’s Note: To B.A.I. Sports Committee — “Speaking of snooker, is it not time that a members’ competition (how about inter-area) be organised. It’s a long time since our last one, and perhaps our influx of newer and younger members might generate enough enthusiasm for a very successful event. The ‘balls’ are in your court, if you’ll forgive the mixed metaphor!”)

The distinctive and aesthetically pleasing Kronenbourg 1664 countermount is now to be seen in 1,000 outlets in Ireland.

Introduced last November, Kronenbourg 1664 is a premium continental lager and it “has made remarkable progress through the winter”, said John Tuite, Beamish & Crawford’s Marketing and Public Relations Director.
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Jury’s Cabaret

“Come to the Cabaret,” said Mr. Pat McCann, General Manager of Jury’s Hotel in Dublin, and President Joe was nearly killed in the rush.

The occasion was the visit of the B.A.I. Committee and spouses to the world-renowned Cabaret. In Jury’s Hotel. Mr. McCann expressed the hope that we would enjoy ourselves. We did!

From our gathering in the Dubliner Bar until we had our farewell “nights out” at the function but it was entertainment and camaraderie all the way.

The meal, as always, was excellent and was accompanied by Le Piat, D’Or Rouge and Tsingtao ’88 (Chinese Riesling). Capped by Irish Coffees, we were in fine fettle and settled to enjoy the show.

And what a show it was! Lively and yet with a certain touch of nostalgia, dancing, singing and, of course, the comedy.

The audience were totally engrossed throughout and there was a touch of “Just will fit it” when a couple of the visitors were invited onto the stage to partake in some set dancing. They were rewarded with medals. I guess for their bravery rather than for their expertise.

Another very well-received part of the dance was the short “national” representations featuring Scotland, Spain, Austria, France and others.

The Austrian in particular had tremendous appeal with its knee-slapping, thigh-smacking, dervy one say masculine, exuberance.

The singing, particularly by the principals, was better than ever. One detected a tear in one’s eye at that rendition of Danny Boy, and would return again and again just to hear “All I Ask of You” and “Music of the Night”.

Have you heard of Glocoma? Well, if you hear it like it was sung in Jury’s you’ll just treasure it.

And of course the jokes. Hal may have left, but there is still a certain style. There are still Irishmen called Murphy and Casey (and it’s only incidentally that two past presidents of B.A.I. were so named). And they are still up to every trick to bypass St. Peter.

Our entire party really had a ball and it gives me great pleasure on behalf of us all to express our thanks to Mr. McCann and Jury’s.

Southern Branch

Congratulations to Cathal O’Dowda on the recent purchase of the Gateway Bar and Restaurant in Bandon, Co. Cork. We wish him the best of luck.

Ah! Greetings from the Costa del Cork down here in the sunny (haha) South. I am happy to say that the Southern Branch is alive and kicking.

In March we held a “bring and buy” sponsored by Murphy’s Brewery. Due to their hospitality room being recently refurbished, the event was held in Jury’s Hotel, Cork, with Murphy’s providing refreshments.

A good night – at least until I was nominated M.C. for the evening. I set about emptying a few pockets through embarrassing people rather than relying on their good nature to buy an item or two, or, in some cases, kerry-loads. Anyway, it was a good night.

The one great advantage of these functions is that you always know which house to visit the following weekend as you just memorise who bought what and when they’re least expecting you – show up at the front door begging for a hot whiskey (“remember the Power’s you bought”) on a cold night. Then after the first one, start talking about old times, the match, weather? Actually, you can talk about just anything at all as long as the hot whiskies keep flowing.

The only other event that was held since my last correspondence was the Martini Grand Prix.

Congratulations to Paul Heffernan and I am looking forward to our trip. (Brian was joint winner. Editor) P.S. Don’t listen to any of those stories that fellow Flynn will tell you.

The Martini is certainly growing, which is good to see not only from the sponsor’s point of view, but from an educational point of view. The participation is what is the Martini because even though you might not go home with any of the prizes, you go home with a wealth of experience and knowledge of your products.

Already the places on the education are filled, which shows the level of interest in education. Hats off to our local education officers who I know put so much into the Martini preparation as it showed in the results.

The organisation of the competition is going from strength to strength as is Jury’s hospitality. A sincere thanks to all involved in welcoming us (Southern Branch) and looking after transport etc. for us.
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30th SEASON

JURYS
CABARET
& DINNER

"By far the best Jurys Cabaret I have seen in 18 years...a slick, brilliantly lit and costumed international programme..."
Trevor Danker,
Sunday Independent.

"This is the brand leader in the cabaret stakes."
Peter Howick,
Evening Herald.

"...a revelation...completely revamped...sophisticated..."
Myles McWeeny,
Irish Independent.

Reservations: 605000

JURYS
HOTEL GROUP
BALLSBRIDGE • DUBLIN 4

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Martini Grand Prix 1992

Much, much more than a cocktail competition for young bartenders, the Martini Grand Prix is a competition of tremendous depth and opportunity for our younger members (up to 35 years of age).

At the risk of repeating ourselves ... no, we’ll rephrase that, definitely repeating ourselves because it bears repeating, arguably the best thing about the “Martini” is the residue of knowledge and experience gained and hopefully retained by all the competitors in the course of their studies for the exam.

From theory to practical and written to oral, the “Martini” encompasses all those subjects which form the basis of good and professional bartending. General knowledge and awareness of our own Association and of our affiliation to the International Bartenders’ Association also form part of the questions set.

There are three main ingredients in the “cocktail” that is the Martini Grand Prix. Take Martini International, Grants of Ireland (Salem) Ltd. and ourselves, the B.A.I. Pour all three ingredients into a shaker and shake vigorously. Strain into Jury’s Hotel and decorate with prizes such as a trip to Cognac in France to take part in an international competition for the top two plus two magnificent replicas of the Ardagh Chalice in pewter. Further garnish would be some consolation sparkling wine. Main prize winners and runners-up also receive certificates.

This year Paul Hefferman, Kiely’s of Donnybrook, and Brian Jones, Rallyvoleane, Cork, emerged as joint winners.

Both will represent the B.A.I. and Ireland in Cognac in June in the International Martini Grand Prix where, of course, we wish them every success.

Announcing the winners, Mr. Des Drumm, Managing Director of Grants, said, “... our affiliation with the Martini Grand Prix has undoubtedly had a profound effect on both the volume and standard of bartenders serving cocktails throughout the country - and as the distributors of Martini, we are delighted to be associated with this event.”

Competition runners-up were Fergus Farrell, The K Club, Straffan, Co. Kildare; Kieran Mc Dermott, Clancy’s Bar, Princes St., Cork; Rory O’Neill, also of Clancy’s and Paul Quinn, Wellington Park Hotel, Belfast.

The Committee would like to take this opportunity to again thank Martini and Grants of Ireland for their continued sponsorship of this (ever-increasingly) prestigious event. Particular thanks to Liam Mathews, Senior Group Product Manager, for his time and effort.

The Committee would also like to congratulate all concerned who both helped and took part on the day.

24 Hour Delivery Service (088) 575282

Christian Roman - floral decorator
Powerscourt, Dublin 2, Ireland
Telephone & Facsimile (01) 579 4119

Artistically elegant, ingeniously creative and unerringly eye-catching might all serve to describe the work of the “Flowerman”. His displays in the Westbury’s Terrace (and elsewhere) are a joy to behold, and well worth a visit for their own sake.
Northern News

THE FIRST BALLYGOWAN SPRING WATER INTERNATIONAL COCKTAIL COMPETITION TEAM EVENT

Teams B.A.I. Northern Branch vs U.K.B.G. North East Branch

We wish Paddy Golley health and happiness in his retirement from the trade. We still look forward to working together for the B.A.I.

Congratulations to all the Members from both Guilds who took part in the competition and for displaying such a high standard of cocktails on the day.

We must thank Ballygowan Spring Water for having the foresight in seeing what a great competition is would make and we look forward hopefully to having a long and helpful relationship with them in the future. Our special thanks to John Cochrane.

To the U.K.B.G. our thanks for a great evening at their Dinner Dance and for looking after us in Blackpool.

Although we were the winners, the real winner was the friendship which has arisen between our two Guilds, so we look forward to the return meeting.

Listed below are a few friends who made our stay in Blackpool such a memorable one.

Gabriel Quinn, U.K.B.G. National President.
Frank Bell, Northwest Chairman, U.K.B.G.,
Jim and Valerie Slavin (Jim outgoing President) U.K.B.G.,
Malcolm Greanlan, Secretary, Northwest U.K.B.G.,
Mrs. John White

last but not least Dot and Maureen from the U.K.B.G. Scotland, who worked very hard at the competition.

W. McIroy

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“Guess who?” she said. “I give up,” I said. “Ellen, you fool, who else?”
“I think you’ve got the wrong person,” I said. “I don’t know any Ellens.”
“Just checking,” she said.

On a clear day you can see forever
The “Smirnoff” this year was an unqualified success. In the firm belief that a picture is worth a thousand words, then your editor believes that this page rivals War & Peace. Let the pictures speak!

Frank O'Connor, Sales Director, Gilbeys of Ireland Sales; John McDonnell, FitzPatrick’s Killarney Castle Hotel (Winner) and Joe Connolly, President, B.A.I.

Robin Smith, Sales Manager, Gilbeys Northern Ireland; Eamon Murdock, The Jester, Belfast; Maara Boyd, The Jester and John FitzPatrick, past president, B.A.I.

The four finalists, L-R: Michael Healy, Robert Dooley, John McDonnell and Paul Heffernan.

Frank O’Connor presenting Derek Meany, The Irish House, with The Tony Blake Trophy as Most Efficient Bartender. On right is President Joe Connolly.

Peter Creaney, Operations Manager; Frank O’Connor, Sales Director; Joe Connolly, B.A.I President and Pat McCarthy, Regional Manager, Cork.

The Committee would like to earnestly thank anyone who helped organised and run this increasingly prestigious and valuable competition, not forgetting congratulations to the winners.
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6
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President's Letter

Dear Member,

Our 21st Birthday Dinner Dance, held in Jury’s Hotel in March, was an outstanding success. I would like to thank all who attended and all our sponsors in the Trade.

Sincerely thanks to Beamish & Crawford for the pre-dance lunch and also to Guinness for the lunch the following day.

In April we held the final of the Martini Grand Prix. I would like to congratulate all who took part—and to our winners, Martin Meade and Kieran McCormack, we all say “Well done”. Special thanks to Liam Matthews, Senior Brand Manager, Grants of Ireland Sales, for all his help.

James Murphy, our Vice-President, travelled to Oslo in April to take part in the John Whyte Course (the Power’s Whiskey Scholarship). Thirty-four countries sent delegates to this fabulous training course and what an achievement for James, who emerged as overall best. This is very meritorious as the John Whyte Course attracts the top-notch bartenders from all the I.B.A. countries. I know you will all join with me in congratulating James on his great victory.

On May 11th a Table Quiz on behalf of the B.A.I. was held in the Irish House. It was a most enjoyable evening. Sincere thanks to the management and staff and also to our Quiz Master Seamus and Scrivener Declan.

Looking forward to seeing you all at our next meeting in September.

Have a very enjoyable Summer.

Joe Connolly

Late Flash: My heartfelt congratulations to James, Martin and Kieran on a truly magnificent Martini showing. Full report inside.

Coming of Age

Twenty-one years in existence is recognised as a momentous milestone in human society. (Although why it should have any more significance than say twenty or twenty-two is beyond the comprehension of this writer.)

Perhaps the answer lies in the mists of antiquity when twenty-one might have been regarded as a venerable age indeed, combined with being a multiplicant of the mysterious number seven. Or, as is more likely, it is just one of more recent “fashionable” inventions of “civilisation”.

Whatever its origin, being “twenty-one today” is certainly the basis for celebration and “wassail”. And so we should make the most of it.

It is not normally the practice of this column to be gratuitously self-congratulatory, but on this special occasion we’ll say that the B.A.I. has, in its twenty-one years to date, earned and received an enviable reputation both nationally and internationally.

Now that we have reached our majority, it is vitally important that this reputation be maintained and so, for the first or last time, we exhort all members to rally round and promote our Association and its aims and aspirations.

However, a cautionary note: we must not become complacent. We must constantly seek ways to improve. We must consider all relevant trade trends and devise the best methods of harnessing all that is good and overcoming all that might be anti-productive.

Given the constant infusion of youthful enthusiasm, the continuity of experience and the vital scrutiny of our Trustees (the B.A.I. in essence) plus the ongoing Trade support, our prospects for the future remain very bright indeed.

Martini Magnificence

Magnificent is the only adjective one can apply to our “team” in Budapest. As a pun-lover, “Budapest” and “Hungary” for success immediately sprang to mind.

James, Martin and Kieran did themselves (and us) proud. Extra special mention must of course go to James, whose attendance at the competition was a result of his recent first place at the John Whyte Course (Power’s Gold Label Scholarship) in Oslo. They should all be a source of inspiration to all young Bartenders.

Conrad

Congratulations

To Kay and John Gallagher and family on the recent death of Kay’s father.

Vienna: World Cocktail Competition

Any enquiries regarding this trip should be made to President Joe or Vice-President James. It will be the Vienna waltz instead of the Vienna waltz.

For any information on the Bartenders’ Association of Ireland, please contact:

Mr. Eamon McGuirk,
Jaxx Bars, Belfast.
Phone: 2483988.
With special reference to Northern Branch.

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THE POWER’S GOLD LABEL GARRY BENSON SCHOLARSHIP to the I.B.A. Training Centre (John Whyte Course)

“Uppa-Daisy” . . . Norwegian and 30 other languages for “Well done, James!”

The king on his throne.

Editor’s note: We have so much information on this subject that we continue on page 23 and still only scratch the surface. Perhaps later issues or editors might carry fuller details, for they are all fascinating and certainly deserve to be broadcast.

They say, “ask and you shall receive”. Well, we asked and received and received and received and

Having received such comprehensive, meticulously detailed and interesting material, we could not at all be surprised at James’ outstanding performance. (Both in this subject and the Martini. See centre pages.)

Letter from James:

Dear Colleague,

I would like to take this opportunity to thank all the members of the Bartenders’ Association of Ireland (B.A.I.) for giving me the (chance) to represent them on the Garry Benson Memorial Scholarship to the John Whyte Course to be held in the Grand Hotel, Oslo, Norway, this year. 1993.

I would also like to sincerely thank Power’s Gold Label I.D.L. for their annual sponsorship of this scholarship named after our famous founder of the B.A.I., Garry Benson.

I hope you the reader will find the information enclosed beneficial for future recipients of this award and as a point of reference to all members of the B.A.I.

Editor again. And this was before James won. We subsequently received the following report:

“The John Whyte Course began for me upon arrival at Fornebu Airport, Oslo, where we were greeted by Norwegian Bartenders Association members who had also arranged transport to the Grand Hotel which would also be the venue for the Course.

That evening we were presented with our detailed schedule day by day as listed” (See programme page 23).

“The last evening had arrived and we sat down to the Gala Dinner.

I had made a lot of friends in the two weeks and I still receive regular correspondence from them.

After the dinner Mr. Steiner Gill, President, N.B.F. and Mr. J. van Hagen, I.B.A. Vice-President, Europe, announced the winner - Mr. James Murphy, B.A.I., Ireland, who will also represent the I.B.A. Training School at the Martini Finals in Hungary. It felt fantastic. I wished the whole B.A.I. could have been there. The feeling towards our win was unbelievable.

I thanked our teachers for their time and knowledge they shared with us, and the N.B.F. for its excellent organisation of the Course.

I would now like to thank the B.A.I. for selecting me, also Distillers Ltd. for their kind annual sponsorship and Deirdre Farrell (I.D.L.) for her valued help and assistance during my preparations for Norway. I hope the information about the Course distributed to our National and Local Education Officers will be of benefit to all B.A.I. members in the future.

Acknowledgements....

My wife Jacinta
Powers Gold Label (I.D.L.) (Sponsors of Garry Benson Memorial Scholarship)
Deirdre Farrell (P.R. Executive I.D.L.)
Paul Quinn and Sean Flynn B.A.I.
Andrew O’Gorman (Head of Licensed Trade Department, Marketing and Design, D.I.T.
John Pearson (National Education Officer B.A.I. & R.T.C. Cork)

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Another international competition for young bartenders and yet another outstanding success for the B.A.I. and Ireland.

This time, Budapest was the venue and the Irish representatives were Martin Meade and Kieran McDermott, both of whom qualified as winners of the B.A.I. national competition, plus James Murphy, who qualified for entry by reason of his emergence as top pupil at the John Whyte Course in Oslo.

We had high hopes of doing well with Martin and Kieran, and our “team” was certainly strengthened by the arrival of James.

The eventual outcome of: First Place, James Murphy, Bowls Lounge, Fleet St. Dublin; Second Place, Martin Meade, Bon Appetit Restaurant, Malahide, Dublin and Tenth Place, Kieran McDermott, Clancy’s Bar, Cork, was much greater even than our highest expectations. Especially when one takes into account the quality of the young bartenders who are nominated by the various countries.

Henceforth, this column has mainly been concerned with trying to interest young bartenders throughout the country in the values espoused by the B.A.I. This result certainly vindicates our efforts and makes our constant repetition totally worthwhile.

Since the formation of the B.A.I. our main aim, with very generous help from the Trade, has been to increase the standards of bartending in Ireland. As indeed is the aim of the International Bartenders’ Association (I.B.A.) to whom we are affiliated. With a membership of over thirty countries it is without doubt a most valuable relationship. There are very few other organisations with such a strength of international fellowship and friendship.

A few words on the national scene re: the Martini. It is, of course, sponsored by Martini, through their Irish agents, Grants of Ireland Sales Ltd.

It is open to all B.A.I. members under the age of twenty-eight and therefore provides a great opportunity for those younger bartenders.

A national competition is held annually with the top two bartenders going forward to represent the B.A.I. (and Ireland) in the annual international event - which is generally held in different continental locations each year.

There are marvellous prizes to be won, but surely the longest lasting will be the experience picked up along the way. And remember, everybody who takes part will benefit from the experience - and there is absolutely no cost involved.

We in the B.A.I. would again like to thank all Involved. Martini International, the I.B.A., Grants of Ireland (special thanks to Liam Mathews), and particularly to all the competitors.

A final thought: Martini, and indeed all other sponsors who feel it worthwhile to help in our efforts to improve standards, deserve not just our expressed thanks, but consideration of their input. A typical question to all bartenders - What “niece” would you feel Martini (vermouth) holds in the Irish market?

Is it equitably priced and properly served in your establishment?
**Bartenders and Cocktails of Ireland 1989-1993**

[Extracts from 'Bartenders Association of Ireland - A History' Extended Version]

Past Irish Cocktail Competitions, Bartending Activity, Famous Drinks, Bartenders and Famous Establishments.

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### Coming Events

**Some events to look forward to are:**

- **4th October 1993:** Northern Area Dinner Dance
- **8th November 1993:** Southern Area Dinner Dance
- **7 March 1994:** "Eastern" Area Dinner Dance

**Note:** Date and venue of our Southeastern Area Dance unknown at going to press.

V.I.P.: The C.D.C. All Ireland Cocktail Competition will be held in Jury's Hotel, Dublin on October 12th, 1993, commencing 2 pm. These finals are a must for any member who might wish to observe the highest standards of cocktail-making in a competition environment.

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### Tastings

Our thanks to the many companies who have provided our monthly meetings with "tastings" of some of their products. They provide us with a unique opportunity to sample for ourselves the various beverages and at the same time allow for discussion and, dare one say, comments.

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### Coming Meetings

Besides our next meeting, on September 12th, our following ones are:

- **Sunday, October 3rd.**
- **Sunday, November 14th.** (Note: Second Sunday of the month)
- **Sunday, December 5th.**

**Venue and times as usual: Clarence Hotel, Noon.**

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### Dublin Airport's Top Bartender

Dublin Airport Restaurants, responsible for the catering facilities at Dublin Airport, recently inaugurated a competition amongst its bar staff in Dublin.

Quoted their press release, "The bars at Dublin Airport are very often the first opportunity for people to savour their first or last drink depending on whether they are arriving or departing Ireland.

"It is vitally important for us to serve good drinks in a professional manner at all times."

The object of the competition was "to create awareness and raise standards in bartending skills at Dublin Airport" and to improve and enhance the image of the bar staff at Dublin Airport."

**The prizes were:**

- The most professional & friendly barperson: £1,000
- The best apprentice: £250

**Eligibility:** All permanent and casual bar staff at Dublin Airport, including supervisors and apprentices.

Criteria: Greeting, Quality of Service, Friendly Attitude, Professionalism, Product Knowledge, Local Information and Personal Appearance.

The competition period ran from Nov. 1992 to March 1993 and the judging panel consisted of: Airport and airline personnel, representatives from the travel trade and mystery shoppers.

Four candidates successfully came through to the final stage: Colm Ralph, David Nethaway, Niall Bourke and Don Lawlor. All four were then interviewed by Joe Duffy of RTE.

The eventual winner (and a proud and long-time B.A.I. member) was Don Lawlor. Don is a supervisor in the Gateock Bar (Departures).

The best apprentice award went to David Nethaway from the Skyview Bar.

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Our picture shows, from left to right:

- Pat McConnell, Don (the winner) Lawlor
- Steve Vilth, M.D., Dublin Airport Restaurants, Joe McQuine and Joe Duffy, RTE.
Our annual cocktail competition for our Associate members took place as usual in Bloom’s Hotel under the watchful eye of Pat Byrne.
Pat reports that the rivalry was fierce altogether and that he’d rather play three rounds of golf at Stackstown than compete with these guys in competitive mode.

However tough the route, first to reach the terminus was Syl Kavanagh of United Beverages, who just pipped Ken Johnston and Michael Dooley of Beamish and Crawford.

Speaking of Beamish & Crawford, we are informed that they produced and sold more beer in 1992 than in any other year of its history. This performance was particularly gratifying because it was achieved in its 200th year of operation.

The Committee would like to congratulate Beamish & Crawford and also to thank them again for the luncheon which was provided for us on the day of our Annual Dance in March. It’s always much looked-forward to on what is quite an onerous day for us. Our other-branch members were most impressed indeed. Especially as an excess of visitors arrived. Joe Moore and his usual crew coped admirably.

Mr. Joe Connolly,
President,
The Bartenders’ Association of Ireland,
c/o Jury’s Hotel,
Dublin 4.

Paris, February 22, 1993

Dear Mr. Connolly,

On behalf of Cointreau, please receive our congratulations for the 21st anniversary of the Bartenders’ Association of Ireland.
Cointreau is proud to be one of the key towns of Irish bars and is looking forward to extending our collaboration in the near future.

REMY IRELAND, our distributing company, and COINTREAU wish you again a happy 21st anniversary.

Warmest regards,

Patrick CHARPENTIER
Marketing Vice President

Mr. Joe Connolly,
President,
The Bartenders’ Association of Ireland,
c/o Jury’s Hotel,
Dublin 4.
Ireland.

Paris, February 22, 1993

Dear Mr. Connolly,

Many congratulations to you and your Association on the occasion of your 21st anniversary.

On behalf of my family and our company, we send our best wishes and thank you for all your support and interest in Remy Martin over the last twenty-one years.

Despite the difficulties being experienced by our industry at the moment, we are confident that the market will return and that Remy Martin will play a very strong part in this renaissance through its strong association with the members of the B.A.I. and their interest in our cognacs.

Wishing you a most enjoyable evening on the 1st March.

Yours sincerely,

Dominique Hériand Duval

Prepared by: James Murphy, Assistant Head School of Culinary Arts and Food Technology, TU Dublin.
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Journal Entry:

James’ Report...

MARTINI INTERNATIONAL GRAND PRIX FINALS:
BUDAPEST, HUNGARY 1ST JULY 1993

IRISH TEAM:
Mr. James Murphy,
Bowes Lounge, Fleet Street, Dublin
Mr. Martin Meade,
Ron Appetit Restaurant, Malahide, Dublin
Mr. Kieran McDermott,
Clancy’s Bar, Cork

Rosso, presented the diplomas. The thirty competitors trying for eleventh place were announced first. It was now obvious to the three of us that we were in the top ten. Kieran McDermott was awarded tenth place, fantastic. The tension was now electric as the remaining nine places were announced. Martin Meade was awarded the second place, unbelievable. He received the Diploma D’Argent. It is hard to explain how I felt as Mr. Cassell presented me with the Diploma D’Or for 1993. I was handed the microphone and asked to make a speech. I noted that this is the 21st year of the BAI’s history and that these awards are very special to us. We finished by singing the IBA’s song, “the more we are together”.

On arrival home on Friday afternoon to Dublin Airport we were greeted by Mr. Joe Connolly, President BAI, Niall Burke, Committee BAI, and BAI members and Mr. Liam Mathews, Grants of Ireland, who organised the Press for photographs. On behalf of the team, I would like to take this opportunity to thank Grants of Ireland, sponsors and agents for Martini & Rosso, Martini International Club and BAI for giving us the opportunity to take part in the competition. The performance of the team in coming 1st, 2nd and 10th we hope will give encouragement to all Irish Bartenders in the future. The event was videotaped by Martin Meade so we can always look back on this achievement with great pride.

James Murphy
Vice President
Bartenders Association of Ireland
Ireland
July 1993

James and Trophy
Maurice Hennessy

Cormac Rose and Paul Heffernan recently had lunch with Maurice Hennessy (of Cognac fame) and Kevin Behan of Edward Dillon, distributors of Hennessy in Ireland.

Paul reports that a most enjoyable time was had by Cormac and himself, as I’m sure had Maurice and Kevin.

Paul was delighted to learn that Maurice is the eighth generation since the foundation of the company by his forebear, Richard. Also that Maurice showed such interest in the B.A.I. – especially our education course. Indeed he is considering the possibility of setting up a correspondence course on Hennessy. We can also expect an in-depth tasting in the near future.

The lads presented him with a pin and a pen as a momento with the stipulation that he display it in his offices.

Maurice replied that we can check it out when the B.A.I. visits Cognac!!!

Paul also feels that Maurice was quite impressed with standard of some recent issues of B.A.S.I.L.

In the league of large-selling countries of Hennessy. Did you know that Ireland ranks 6th behind the U.S.A., Hong Kong and Japan? Now there’s a fact to ponder!

THE NEW TENNENT’S LAGER COUNTERMOUNT

- the result of over £3 million invested in research and development for the brand in Ireland.

Our old friend Liam Mooney tells us that a major nationwide conversion programme is currently underway to convert all existing Tennent’s Lager outlets throughout the country.

Radically different from it’s ‘ice black’ predecessor, it features an innovative one of brazen and perspex, achieving high visibility and impact on the bar top with its distinctive new premium design.

New Finlandia International Competition (contd.)

Early risers in Saarikka (was this before sun-up, or had the sun been up all night anyway?) on the morning of Friday, March 19th saw the international bartenders producing an amazing variety of assorted products from their luggage - items ranging all the way from their own special brands of cream to their favourite cocktail shakers. It wasn’t that the competitors didn’t trust their hosts; they just felt that little bit safer using products with which they were familiar.

The morning was fully taken up with preparations. The competition proper began at 13:00 with aperitifs. Each competitor made four identical drinks according to his own special competition recipe. Each panel of four judges was headed by a representative of the Finnish Bartenders Association, ably assisted by representatives of Alko Ltd./Exports and local hotel management.

Aperitifs were followed by long drinks and these in turn by after-dinner drinks.

Evening brought the announcement of the competition results and a grand sampling session at which everybody was able to put the winning drinks to the test.

First prize in the Aperitif was Gilmar Beza, de Araujo of Brazil. First in the dessert drink was Ryoichi Shibeshi of Japan and first in the Long Drink was our old friend but terrible singer from Norway, Ole Skjeldal of Norway.

Saturday was the day for a snow safari in the exotic Lappish wilderness. Few of the bartenders had handled a snowmobile before and the 50 kilometre drive was an experience never to be forgotten - full of surprise and wonder.

Lunch was taken at a reindeer farm and it was here that the three competition winners received an extra bonus - they each became a godfather to the reindeer!

The evening was reserved for food and a typical Finnish sauna - the cool of the deep virgin snow was sampled by many hot bodies trying out a unique type of swimming.

Sunday was the day for farewells, for leaving beautiful sunny Lapland and for making of many promises to meet again.

And thus ended the first Finlandia Vodka International Cocktail Competition open to all members of the I.B.A.
Finches Finance Festivities

Our ‘Spring’ issue carries a picture of our children’s Christmas Party, which, as ever, is sponsored by Finches — in the tradition of Savage Smyth.

Whatever else may change in the B.A.I., children pressure remains a very potent force in the days preceding Christmas. Arguably the ‘securest’ position within the B.A.I. activities is that of our perennial Santa, Eamonn.

Seen here submerged by the happy throng, Santa cut at last look forward to a respite. The refreshments are about to be served. Providing the backdrop are John McKernan of Finches, who must by now seem to the children to be almost synonymous with Christmas cheer itself, and President Joe Connelly, Santa’s helper-in-chief. I have been trying lately to work out just who Joe reminds me of resemblance-wise. I’m not going to say, but did anyone see the recent TV documentary on a certain General who ruled the larger of the two countries on the Iberian peninsula for many years?

But back to seriousness. We are again indebted to Finches and John and Phil Smith who have so consistently supported us over the years. We wish them all the best.

Seven-Up Colleges Cocktail Competition

February 1st saw chapter eight of the Seven-Up Saga take place in the Burlington Hotel.

Twenty-five finalists from third level colleges around Ireland qualified from (I believe) six hundred early aspirants. They are all trainee bartenders and catering students and believe you me, they take this competition very seriously indeed.

Commented perennial organiser Andy O’Gorman, “The criteria for the winning cocktail include appearance, standards of hygiene, value for money, efficiency on the part of the cocktail maker and, most important of all, taste. It’s a prestigious competition, requiring real skill and a lot of creativity. Previous winners are working in high profile jobs in hotels and pubs at home and abroad”.

Jim Butler, Public Relations Manager of Seven-Up, commended the organisers for putting emphasis on non-alcoholic cocktails as well as the more traditional variety. “Competitions like this raise standards and encourage professionalism among bar and catering staff and that to be good for customers”, he said. “Increasingly, we demand higher standards in pubs and restaurants. These students are showing they can compete with the best and they are to be congratulated for the high standards they have achieved today”.

There was a marvellous array of prizes on display and whatever about the skills and enthusiasm of the competitors (always so very obvious) one must again pay tribute to Seven-Up for their involvement and encouragement of these young students through this competition. It is so important that the trade continues to recognise that training and standard-raising has a vital role to play.

One further word of commendation must go to the mentors of these students. We do not personally know them all but persons like Andy himself, John Pearson, Bartley Reaney, Tom Kent, James Murphy, Nicholas Hughes, Brian Ledwidge, Ailbe Brennan, etc., are all guaranteed that the best advice and preparation is available to all concerned.

Our photo shows Diane Campbell of RTÉ, who judged in the final round, with winner Peter Carolan of Cork CERT, second place went to Sara Kelly of D.I.T. College of Marketing and Design whilst third was Joanne O’Mahony of Cork R.T.C., who also had the best non-alcoholic entry.

Inter-Area Cocktail Competition

Below is the first picture of our first inter-area (at least in modern times) cocktail competition.

Held in Jury’s Hotel, Waterford, this promises to be a popular event in the future. It is contemplated that it take place next year in the Southern Area, because of the winner this time!

From left to right, seated: G. McLaughlin; Liam Wall and S. Murphy. Standing: Jerry Healy, L. Heaphy, K.C. McDermott (winner), Joe Connolly (President) and Cormac Rose (Vice-President).
Bar Trainer of the Year

Well, actually of last year. It was in November last that the six finalists in the Guinness “Bar Trainer of the Year” Award scheme gathered at the St. James’s Gate Brewery to prove their ability in undertaking training courses for their staff and their commitment to maintaining high standards of service and customer care in their premises. (Is that a lot of “‘theirs’ in one sentence?)

This was the second year of the competition which draws its entrants from amongst the participants on the Guinness Group Sales (Ireland) two day course on Management and Training Skills. The course, which was attended by over three hundred people in 1992, is designed to help publicans identify their training needs and to develop the communication skills necessary to undertake such training.

The event marked the end of 1992’s G.G.S.I. Licensed Trade Training Programme. Throughout the year, over seventy days of training attracted participation by 1,500 people working in the industry. The subjects covered were: Technical Excellence, Finance and Stocktaking, Marketing for Publicans and Management and Training Skills.

The courses were devised by Guinness and are the main training at grassroots level in the licensed trade.

The eventual winner and runners-up were selected from the six finalists, who were:
Anne Bacon, Dempsey’s Bar, Mountmellick, Co.Laois.
Elizabeth Fox, Great Southern Hotel, Galway.
George O’Donohue, The Mountainsview Inn, Clonmel, Dublin.
Claire Cullinane, Silver Springs Hotel, Cork.
John Seymour, The Darby Arms, Ballincolig, Cork.
Ken Sheoirins, Molly Darcy’s Traditional Irish Pub, Killarney.

As well as their trophies, the winners were presented with cheques to mark their achievements — Claire receiving £1,000, Elizabeth £750 and Ken £500. Each of the other finalists were presented with cheques for £200.

The Grand Café

Our own Ed. de Barr recently returned from a visit to a U.S.A. and heeding our constant pleas for material, Ed. decided to recount his visit to a restaurant in New Jersey. These are his words:

“On my recent visit to the U.S.A., a friend of mine brought myself and Margaret to dinner. It was a very up-market affair in as much that the restaurant, “The Grand Café” in Morristown, N.J. is, in a word, “Grand.” It is classically elegant in typical European-style décor. The food is Nouvelle Cuisine cooked with American creativity and well portioned by American chef Michial Gresselfeld and his team. The waiters were immaculate and the service excellent.

“On hearing we were Irish, one of the owners, Dessie Lloyd, a charming man, introduced himself. Apparently, he served his time at the Russell Hotel in St. Stephen’s Green before joining the Cumard Line working on the Queen Mary and Queen Elizabeth. He opened his restaurant in 1981 and now has one of the finest establishments in the state of New Jersey.

“Should you ever be in New Jersey, it would be well worth the expense to visit the Grand Café in Morristown.

“Dining at the Grand Café is not expensive by Irish standards, with the average price for two about £100, which includes wine. As for food, I had a fish and vegetable terrine and salmon bass and spinach laid in puff pastry. A lovely saffron and garlic scented fish soup. Dover sole, monkfish and red snapper in three different sauces. Dessert was a chocolate souffle served with creme Anglaise.

As Darina Allan says: ‘It was simply delicious.’”

Two questions to Ed., from the Ed.

One: Why no photo, Ed?

And two: Could this Dessie Lloyd be my old acquaintance Dessie Lloyd who was brother to Johnny and Brian Lloyd and operated in Dublin in the late fifties and early sixties? If so, Ed., and you send him a copy of this article, please give him my regards and ask him if he ever did anything with his tenner I loaned him before he left!

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JOHN WHYTE SCHOLARSHIP

Bowe’s Lounge, Fleet Street, Dublin 2.

Dear Editor,

I would like to sincerely thank the President, Executives and all members of the B.A.I. for the honour of being selected to represent the Guild in Norway at the John Whyte Course.

I will strive to build on the great success the B.A.I. have achieved at this prestigious course.

My sincere thanks also to Irish Distillers for their annual sponsorship of this course.

Yours sincerely,

James Murphy.

Editor’s note: Whilst not wishing to add any undue pressure, we think it bears mention that we can think of no one better qualified to represent the B.A.I. in Oslo. James’s technical knowledge and enthusiasm since becoming involved has been second to none.

We wish him every success and look forward to his report in our next issue.

Southern Area Associate Members’ Cocktail Competition

Southern Area Chairman, John O’Dowd, presenting winner George Frost, Beamish & Crawford, with the Associate Members’ Cocktail Competition Perpetual Trophy.

Mr. All Smiddy, Beamish & Crawford, presenting a 200th anniversary momento (perhaps “momento” would be a more apt description) to President Joe.

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Expert Vending Machines Open Cocktail Competition

The first competition in Squires Night Club, Derry, got off to a great start with twenty-five of the Northern Branch members mixing, building and shaking their personal best creations, applauded by a large crowd who helped to make it a very memorable visit to Derry.

We thank our sponsor, Expert Vending Machines, with our very good friends and former B.A.I member Peter Brady and his good lady wife Barbara for looking after us so well. Their hospitality was superb, what with supplying us with a lovely meal and wines. We take this opportunity to wish you both and Expert Vending the best of good fortune for the future.

Our congratulations go to Martin McHugh from the “Joker 2” Bar, Brunswick Street, Belfast, who reached first place. He was followed by a strong team from Derry which pleased the home crowd. Congratulations all!!!

The results were:
1st Martin McHugh
2nd William Kerr
3rd John Bell
4th Danny Moore

Last but not least we must thank Mr. Garvin O’Doherty, Tony McLaughlin and staff of Squires Night Club, Derry for all the hard work and sleepless nights they put in on our behalf.

TIA MARIA LONG DRINK COCKTAIL COMPETITION

Congratulations to Angela McFaul on winning the Tia Maria Competition. This has been our second such competition which has been won by one of our lady members, so here’s looking for maybe a hat trick next time round.

We must thank Hollywood and Donnelly for once again sponsoring such a successful competition and for the Tia Maria night which was well received by our many guests.

We would take this opportunity to thank Mr. David O’Neill, Sales Manager with Hollywood and Donnelly, and his staff for all their enterprising hard work.

To the management and staff of the Europa Hotel, Belfast we would like to extend our thanks for enabling us to function more easily by having everything we needed at the ready for us.

Our thanks also to Treasurer Alan Hughes for all his hard work leading up to the competition; it was good to see him picking up an award in the final.

The results were:
1st Angela McFaul, Jukes Hotel, Belfast.
2nd John Bell, Derry.
3rd Eamonn O’Doherty, Derry.
4th Alan Hughes, The Joker Bar, Belfast.

And Angela’s winning formula? Tia Maria, Cherry Brandy, Cognac, Ginger Ale and Cream.

Dear Editor,

I would like to take this opportunity to extend my sincere thanks to all concerned with the Smirnoff High-Ireland Long Drink Cocktail Competition — the finals of which were recently held in Jury’s Hotel, Dublin.

There were so many people involved that I can only offer a general thank you, but I must especially thank Frank O’Connor and his colleagues from Gilbey’s for their tremendous input and continued sponsorship of this prestigious competition.

I would also like to express my gratitude to the B.A.I. Committee, the Cocktail Committee and all competitors for their work and help throughout the event.

The experience which I acquired since the beginning of the competition will never be forgotten, let alone the excitement and other benefits which followed.

I would strongly recommend to all members, particularly younger members, that they enter this competition next time round. The experience to be gained alone would make it most worthwhile.

Again, my sincere thanks.
John McDonnell, Killiney Castle Hotel.
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C.D.C. ALL-IRELAND COCKTAIL COMPETITION
Heats for this most prestigious event will take place in all areas during May and June. Dates to be announced later. So, members, time to commence using your imagination again.

Pins for Presidents
Murphy Brewery Ireland recently marked the 20th anniversary of our Association by the presentation of the B.A.I. Presidential Gold Pin.

The pin was presented to the ten Presidents of the B.A.I. who have held office since the B.A.I. was founded in 1972.

At the presentation, Mr. Charles Blythe, Commercial Director, Murphy Brewery Ireland said: “This pin is in recognition of the achievements of each president who has held office in the B.A.I. Murphy Brewery has close ties with the B.A.I., many of our employees are Associate Members. We hope to continue a good working and social relationship with all members and to continue to support the activities of the Association including our sponsorship of the Annual Golf Outing.”

Presidents who could not attend were Frank O’Reilly, Pat Boles and Frank O’Keeffe. The B.A.I are signally honoured to have received this recognition of our efforts to improve standards within the trade which after all is our main aim. Our sincere thanks to Murphy Brewery and all concerned.

Our photo shows a happy group of presidents, past and present, interspersed with Murphy Brewery personnel. From left, front row: Joe Casey; Charles Blythe, Commercial Director; Joe Connolly, current President; Gerry FitzPatrick, founder President; Peter Kelly, Area Sales Manager. Back row: Paul McNally; Denis FitzPatrick; John FitzPatrick; Bill Browne; John Murphy and Noel Quigley, Sponsorship Manager.

German Course
We are proud to announce our ‘Practical German for the Bar Trade’ course for our members. We reproduce below our circular to members advising them of this exciting advance in our continuing quest for improvements on our part. All concerned are to be congratulated on the Trojan work which went into the inception and preparation of the course(s).

The Course Location:
The Pan Alley,
The Harp,
D’Olier Street,
Dublin 2.

Duration:
10 weeks.

Date of Commencement:
8th February, 1993.

Time:
Mondays — 3.00-4.00 p.m.

Fee:
IRE20.00 (limited to 20 places)

For information please contact:
Sean Flynn (Local Education Officer)
Telephone: 943582 (home), 542070 (work).

Content:
The course is designed to meet the needs of the Irish Bartender dealing with German customers, whether it is in Bar/Hotel/Catering in Ireland or in one of the ever-growing number of Irish Pubs/Bistros in Germany/Europe.

The course will deal with practical, everyday situations.

Topics:
(i) Meeting, greeting and dealing with customers’ needs.
(ii) Taking orders.
(iii) Handling food/drink or alternatives.
(iv) Supplying information, telling time, giving directions, tourist information, public transport details, etc.
(v) Payment of bills, counting/money, etc.
(vi) Hospitality skills.

For people intending to work in Germany, information will be given on the country, its people, transport and medical care etc.

There will be comprehensive hand-outs with every lecture.

Tutors:
Martin Meade, Practical working experience in Germany.

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Beamish & Crawford Bi-Centenary Celebrations

Last year, 1992, was the bi-centenary of Beamish & Crawford, and they certainly celebrated with enthusiasm and style. What with new launches and market expansion, particularly overseas, one wonders how they managed to fit so much fun and frolic.

Surely their Steve Davis exhibition excursion was received with unbridled and indeed passionate fervour.

Besides his Corkonian exploits earlier in the year, Steve returned to Ireland to again enthral packed audiences in Dublin’s Shelbourne Hotel.

As certain members of the attendance were invited to “play” against Steve (they were drawn by lot) everybody’s elbow was twitching in anticipation. Alack and alas, at least on the night President Joe and yours truly attended, the draw seemed to attract (no pun intended) players who, to put it politely, would obviously only come second despite Steve’s offering of a twenty-one start.

Member Paul FitzPatrick, of the Skylyn, and no mean player indeed, was practically reduced to tears each time a name was
called and cues were metaphorically crossed in the arena. Whatever, every shot by whoever was greeted with unreserved delight if successful and with groans and moans when missed. Which was most of the time. How Steve kept his concentration is still a mystery. If indeed he did keep it. What was most striking of all to this viewer, however, was Steve’s exhibition of gentlemanliness and politeness, fast-vanishing virtues these days. Our photo shows Steve greeting a B.A.I. trio of yours truly, President Joe, and our old friend, B.A.S.I.L.

A particularly pleasing picture received from Beamish & Crawford was the switching-on of the three new Beamish fountains at The Lough, Cork by the Lord Mayor of Cork, Alderman Michael Martin. Included from left are Mr. Dan Wallace, T.D., Minister of State for Environment; Chief Inspector Edward O’Connor, C.S.P.C.A., and Mr. Clayton Love, Chairman, Beamish & Crawford. The floodlit fountains were officially switched on with the Lough Crib and were an instant success with the local swans.

Congratulations

The Committee of the B.A.I. would like to extend their congratulations to Beamish & Crawford on arriving at their bi-centenary year and wish them every success in the future. We would particularly like to extend our thanks for the recent trip provided to us to the Brewery.

Coinciding as it did with our Southern Area Dinner Dance, it was a double-barrelled enjoyment. I suppose one could say it was a bi-success.

24 Hour Delivery Service (088) 575282
Christian Roman - floral decorator
Powerscourt, Dublin 2, Ireland
Telephone & Facsimile (01) 679 4119

Artistically elegant, ingeniously creative and unerringly eye-catching might all serve to describe the work of the “Flowerman”. His displays in the Westbury’s Terrace (and elsewhere) are a joy to behold, and well worth a visit for their own sake.