1994


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

**Report — ICC Vienna, 1993**

The International Cocktail Competition (ICC) had moved on from Mexico in 1990 to Vienna, capital of Austria. On arrival the Irish team were greeted by members of the Austrian Bartenders Association (OBA). At the hotel we were given the itinerary of events listed below:

- **Wednesday 17th Nov.** Welcome Gala Dinner and Show programme “Absolute” Fancy and Non-alcohol competition at the Gastronomy school
- **Thursday 18th Nov.** 1st IBA Meeting
- **Friday 19th Nov.** 2nd IBA Meeting in morning, ICC Pre-dinner section
- **Saturday 19th Nov.** ICC After-dinner section (morning), ICC Long drink section (afternoon), Gala farewell dinner and prize giving ceremony in the evening.

During our time together in Vienna the team learned a lot from each other. Assistance to everyone in the form of support and advice was given. Ireland’s place amongst the leaders in education was officially recognised when the IBA instructed the EDC Council to replace B.A.I’s place on the International Education Development Committee during the IBA meetings.

B.A.I. members please take note that the IBA (International Bartenders Association) have formulated new rules for the ICC and the IBA constitution, make yourselves aware of these new rules for the future. Copies of these rules have been circulated to all B.A.I. areas and to our National Education Officer, Mr John Fennan. I look forward to being a member of the Irish Team, although the medals didn’t come our way on this occasion, members, sponsors and supporters of the B.A.I. can feel proud of the team’s dedication and efforts in Vienna 1993.

*James Murphy, Vice-President, B.A.I.*

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Pre-Dinner Winner I.C.C. 1993
1st — Ireland — Barbur
Gulduagsson
Gulduagsson
Golden Tear
4/6 Absolut Citron Vodka
1/6 Bols Liqueur Gold
1/6 Vermouth Dry Martini
1 Squeezed Kumquat on top
Stir
Garnish: Kumquat, Lemon Peel, Orange Peel
2nd — Great Britain — Gavin Coll
Beefalo Delight
6/10 Beefalo Gin
2/10 Apevol
1/10 Lemon Cello
1/10 Safari
Shake
Garnish: Orange Zest, Orange Spiral, Gooseberry
3rd — Norway — Hans Toffe
Harmony
3/6 Beefalo Gin
6/10 Grand Marnier
1/6 Passionfruit Syrup Monin
1/6 Fresh Lemon Juice, Dash Prosecco
Shake
Garnish: Fresh Fig, Mint Leaves

After Dinner Section
1st — Great Britain — George Liddle
Royal Temptation
4/10 Ameretto de Sorano
3/10 Kahlua
2/10 Malon
1/10 Fresh Double Cream
Stir and Shake
Garnish: Orange Zest, Chocolate, Spring of Mint
2nd — Denmark — Klaus
Christensen
Assie 25
3/9 Pisco Ambo
2/9 Galliano
2/9 White Cacao Marie Brizard
1/9 Cream
1/9 Orange Juice
Shake
Garnish: Cherry, Mint Leaves
3rd — U.S.A. — Jose F. Amonea
Flamingo

Long Drink Winner
1st — Norway — John Nestor
Red Hope
5/28 Beefalo Gin
1/14 Creme de Brana
1/28 Apricot Brizard
10/14 Lemon Squash
Dash Strawberry Syrup, Minion
Blanc
Garnish: Lime, Strawberry, Sugar
Mint
2nd — Sweden — Baltzar Attilquest
Peachtree Blossom
6/40 Peachtree
6/40 Mandarine Napoleon
1/40 Grenadine
27/40 Frest Mandarine Juice
Fill up with Whipped Egg Shake
Garnish: Mandarine Cherry, Melisse
3rd — Portugal — Eduardo Mondes
Aloes Amaro
Hot Summer Night
3/6 Vodka
1/6 Salat Liqueur
1/6 Strawberry Syrup
1/6 Fresh Cream
Fill up with 7Up
Shake
Garnish: Orange, Cucumber, Cherry, Mint Leaves
Team Winner: Norway 184 Points

The President and Committee of the Bartenders Association of Ireland would like to thank the following people and companies who kindly sponsored the B.A.I. Without their support it would not have been possible to send a team to participate in the World Cocktail Competition in Vienna. We are extremely grateful for all their help and continued support.

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It takes more oranges to make less Finches.

MORE THAN FIZZICAL ATTRACTION.

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Derry Do
The Double

Cork Dry Gin 24th All-Ireland Cocktail Competition

Billy Kerr of the Everglades Hotel, Derry, won the 24th Cork Dry Gin All-Ireland Cocktail Competition held in Jury’s Hotel, Dublin on Monday 18th October.

Forty-eight members of the Bartenders Association of Ireland qualified to compete in the final from regional competitions which took place earlier in the year in Dublin, Cork, Waterford and Belfast.

RTE’s Thelma Mansfield was one of the many judges who marked the cocktails on flavour and presentation.

Marks were also given for efficiency in the presentation of ingredients, hygiene and efficiency in the preparation and competitions areas. The efficiency judges were:

Andy O’Gorman, College of Marketing and Design, Dublin
Tom Kent, Regional Technical College, Cork
Gareth Jones, College of Business Studies, Belfast

Billy Kerr was presented with the Cork Dry Gin Perpetual Trophy, an engraved silver cocktail shaker and a cheque for £300. The presentation was made by Michael O’Connor, Regional Sales Manager, Irish Distillers Limited, and Joe Connolly, President of the Bartenders Association of Ireland.

The Bartenders Association of Ireland was formed in 1972. Their main aim is the improvement of bartending standards in Ireland through education and competition, providing bartenders with the opportunity to broaden their experience. The Cork Dry Gin All-Ireland Cocktail Competition first took place in 1948 when it was run under the auspices of the Irish Branch of the U.K.B.G..

Winner: Billy Kerr, The Everglades Hotel, Derry.
Name of Cocktail: “Tuxedo Junction”
Ingredients:
- 4/10 Jameson Whiskey
- 3/10 Chocolate Mint Liqueur
- 2/10 Tia Maria
- 1/10 Cream (floated)
Decoration: Strawberry, Chocolate Flake

Runner Up: Don Lawlor, Dublin Airport
Name of Cocktail: “Ding Dong”
Ingredients:
- 5/10 Hazzaar Vodka
- 2/10 Creme de Banane Liqueur
- 3/10 Orange Juice
- 1/10 Blackcurrant Cordial
- 1/10 Whipped Cream
Decoration: Green and Red Cherries, Orange and Lemon Slices

Third Place: Gerry Brady, Metro Bar, Derry
Name of Cocktail: “Metro Special”
Ingredients:
- 3/10 Cork Dry Gin
- 2/10 Parfait Amor
- 2/10 Sweet Martini
- 2/10 Pineapple Juice
- Floating Cream
Decoration: Strawberry, Mint Leaf

Fourth Place: Anthony Steers, Dubliner Bar, Jury’s Hotel, Dublin
Name of Cocktail: “Tony’s Dream”
Ingredients:
- 3/10 Kiskadee Rum
- 2/10 Safari
- 2/10 Orange Juice
- 1/10 Lemon Squash
- 2/10 Cream (Float cream, flavoured with lemon squash)
Decoration: 1/2 Red Cherry, Chocolate Flake

Jury’s Hotel, Dublin Monday, 18th October 1993

Brady, Gerry (Metro Bar, Derry)
Hefterman, Paul (Kerry’s, Dublin)
Hurley, John (Jury’s Hotel, Cork)
Kerr, Billy (Everglades Hotel, Derry)
Lawlor, Don (Dublin Airport)
Steers, Anthony (Jury’s Hotel, Dublin)

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Bartenders' Association of Ireland

Application for Membership

I, .................................................................................................................................

....................................................... of ..................................................................

................................................................................... Phone: .................................

wish to apply for ................................................................ Membership of the B.A.I.

Business Address ........................................................................................................

................................................................................... Phone: .................................

I enclose IRE ................................................................. in payment of my Subscription
(Payable to the B.A.I.).

I agree to abide by the Rules of the Association, and am prepared to encourage and foster the
ideals and objectives of the Association to the best of my ability.

Date of Birth: ......................................................... Age: ..............................................

Signature: ....................................................................................................................... Date: ....................................................

Please give details of last five year's work/school experience:

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Note: Correspondence will be to Business Address unless indicated otherwise. By placing “x” in box

Applicant proposed by ............................................................... (full member),

seconded by ...................................................................................(full member).

Approved by the Committee

and admitted as a ....................................................... Member Date.................................

Area Chairperson .................................................................. Area ........................................ Date.................................

Received and recorded by .................................................... National Treasurer Date.................................

Affiliated to the I.B.A. - The International Bartenders' Association

I.B.A. MEMBERS

A.B.B. Brazil; A.B.F. France; A.B.E. Spain; A.B.G. Australia; A.B.M. Mexico; A.B.S. Singapore; A.I.B.S. Italy; A.L.B.
Luxembourg; A.M.B.A. Argentina; A.B.P. Portugal; A.P.B. Peru; A.V.B. Venezuela; B.A.C. Canada; B.A.I. Ireland; B.C.J.
Iceland; B.B.L. Denmark; D.B.S. Yugoslavia; D.B.U. Germany; F.B.S.K. Finland; H.K.B.A. Hong Kong; K.B.A. Korea; N.B.A.
Japan; M.B.G. Malta; N.B.C. Holland; N.B.F. Norway; O.B.U. Austria; S.B.G. Sweden; S.B.H. Hungary; S.B.U. Switzerland;
U.B.B. Belgium; U.K.B.G. Great Britain; U.S.B.A. U.S.A.

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Bols Liqueur Perpetual Trophy

This annual matchplay competition for the B.A.I. golfing society once again proved very popular. Sponsored by Fitzgerald & Co. Limited distributors of Bols Liqueur in Ireland, it attracted an entry of 31 members this year. All matches up to the finals were played at a course nominated by the player listed on the top of the draw. This proviso means that many players have games over courses on which they would seldom, if ever, play.

The format for the finals, two semi-finals in the morning with a third place play-off and the final in the afternoon were arranged for St. Margaret's (same venue as last year) on Thursday 9th October. However, 3 days continuous rain made the course unplayable. Ciaran Smith, sales director with Fitzgeralds, turned a potential disaster into an outstanding day. After breakfast at St. Margaret's, he transferred play to Portmarnock where the semi-finals started only 90 minutes behind schedule and a quick return to play after a snack lunch enabled the afternoon matches to be completed in daylight.

In the first semi-final, Fergus Farrell played outstanding golf (6 pars and a birdie) to beat John Murphy (last year’s winner) by 6 and 5. The second match between Sean Keating and Willie Manning was a very close encounter. Sean took an early lead of two holes. Willie levelled and then went one up. They came to the last hole all square: both were on the green in three shots. Sean, who had to put first, narrowly missed leaving him a safe 5. Willie went for the match, passed the hole by four feet and missed the return putt. (That’s Matchplay.)

The afternoon matches commenced in heavy rain, which made the first and sixth holes very difficult. Steady play by Willie built up a lead on John and when the weather improved so did his golf until he was dormie five. John fought back with a few good pars but it was too little too late and Willie won on the 17th hole. In the final, Fergus continued his outstanding form, three pars in the first four holes in the worst of the rain saw him 3 up. Sean played very well, but pars only halved most holes and when Fergus holed from 14 feet to match Sean’s par at the 14th, it was all over.

RESULTS:
Semi Finals:
Fergus Farrell (13) beat John Murphy (14) 6 and 5
Sean Keating (13) beat Willie Manning (17) 1 Hole
3rd Place:
Manning beat Murphy 2 and 1
Final:
Farrell beat Keating 5 and 4

Ciaran Smith of Fitzgeralds was on hand from start to finish and his representatives, Pat Farrell, Brian Egan and Julian Keown, gave support to the competitors at various times during the day. Peter Beamish, managing director of Fitzgeralds, hosted a dinner in the clubhouse for all competitors and caddies after which he presented the Bols Perpetual Trophy and the other prizes.

Bols Liqueur Matchplay Finals at Portmarnock L to r: Ciaran Smith, Fitzgerald & Co., John Murphy (4th), Sean Keating (Runner-Up), Peter Beamish, managing director, Fitzgerald & Co., Fergus Farrell (runner-up), Willie Manning (3rd) and Gay Nolan, captain BAIGS.

Dear Editor,
I would like to take this opportunity to thank Coca-Cola for their sponsorship of our Golfing Association’s August outing to Ballsbridge. Particular thanks to Ray and Sean for their attention and care on the day. The fact that it was “overall” a bonus - certainly surprising me but nonetheless welcome, given that the array of prizes - 1st particularly - was so attractive and commendable.

Prices aside, however, for me personally the relative success/enjoyment of any outing, given reasonable playing conditions, group banter and reasonable play, comes down to our sponsor’s representatives of the day. Suffice to say, even had I not been fortunate enough to win, I would have rated the day and most enjoyable.

This year, for me certainly, the Coca-Cola outing was “the real thing”.

Yours sincerely,

Willie Manning

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Eastern Branch

B.A.I. Outing to the Murphy Brewery, Cork

On the 28th September a party of members and their partners travelled to the Murphy Brewery in Cork. Accompanying us on the trip were Michael O’Brien, Seamus Cassells and who did an excellent job of looking after us.

On arrival in Cork, we were greeted by Philip Foran, Brian Jones and Keran McDermott of the Southern Branch B.A.I. From there we were taken to the brewery for lunch and drinks in the Hospitality Bar which was tended by David Strahan.

After lunch under the guidance of Mr. Risa Archer we were taken on a very interesting tour of the brewery. We discovered that the brewery uses six tonnes of malt in each brew. On average six brews are made each day, amounting to 70,000 pints of product each day. Murphys and Heineken. The brewery is also very proud of its Quality Control ISO 9001 award. The rest of the afternoon was spent in the delightful surroundings of The Blarney Woolen Mills. Before leaving Cork we were each presented with a lovely memento of our trip. It was nice to see John Pearson among the Southern Branch members to see us off at the station. We enjoyed a beautiful dinner and drinks on the train journey home.

On behalf of all who travelled, the B.A.I. would like to thank most sincerely Mr. Charles Byth, Mr. Pat Maher, Mr. Peter Kelly, Mr. Vincent Gitman and Mr. Jack Sheehy for making this splendid day possible and we look forward to meeting you all again soon.

James Murphy, Vice-President, B.A.I.

Presentation

Event: To mark the achievements of James Murphy in World Bartending events 1993. (D.I.T. - Dublin Institute of Technology)

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All-Ireland Colleges 7-UP Cocktail Competition Final

Big 7 UP Shake-Up Cocktail Competition

Tuesday 8th February 1994:
Adrian Boyle from Tourism College, Killybegs is the winner of the 7 UP All Ireland Colleges Cocktail Competition for 1994 with his cocktail “Fido’s Favourite”. Twenty-six third level bar and catering students from third level colleges around the country reached the 1994 Finals and competed for the overall title. Over 500 trainee bartenders and catering students from CERT colleges, RTCs and the Catering Colleges in Dublin, Killybegs and Newry took part in the competition, now in its ninth year.

The winning cocktail, “Fido’s Favourite”, contains Pisang Ambon, kiwi, midori, Crean de Menthe, cream and 7 UP. Pearse Fahy from Cathal Brugha Street won second prize with his cocktail “Merry Go” and third prize went to Stephen Hughes, Tourism College Killybegs for his cocktail “Tropical Mystery”. Pat O’Donnell from the College of Marketing and Design won the special prize for best non-alcoholic cocktail for his “Morning Surprise”.

According to competition organiser Andy O’Gorman, D.ET. College of Marketing and Design, all those taking part have already won preliminary competitions in their own colleges, so the standard is expected to be very high.

Andy explained that apart from taste, the winning criteria includes what the cocktail looks like, value for money, how efficient the cocktail maker is and overall standards of hygiene.

Jim Butler, Public Relations Manager, Seven-Up Bottlers, commended the organisers for including a special prize for the best non-alcoholic cocktail. He confirmed that previous winners of the competition, now in its ninth year, have gone on to high profile jobs in top hotels and pubs at home and abroad.

“If competitions like this help to raise standards and encourage innovation and professionalism among bar and catering staff, it has to be good for customers. Tourists and Irish people alike are consistently demanding higher standards from pub and restaurant staff. These students have shown they can compete with the best and they are to be congratulated on their professionalism.”

7 UP All Ireland Colleges Cocktail Competition

COMPETITORS
CERT, Cork: Mark Collins, Caroline Knog
CERT, Killarney: Eileen Frenderville, Steve Donovan
CERT, Limerick: Tomas Lees, Noel Keating
CERT, Lisdoonvarna: Colette Hunt, Keith Farr
CERT, Portlaoise: Olive Hoolihan, Sinead McCarthy
CERT, Rossle: Danny Gilbert, Karen Lasin
DIT, Cathal Brugha Street: Arthur McGinn, Pearse Fahy
DIT Marketing & Design: Sara Kelly, Patrick O’Donnell
Killybegs Tourism College: Adrian Boyle, Stephen Hughes
RTC, Athlone: Frank Devine, Declan Reddington
RTC, Cork: Caroline Fitzgerald, Alan McDwyer
RTC, Galway: Martin Creagh, Anne Maria Faherty
RTC, Waterford: Tracy Leahy, Laura Carroll

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All-Ireland Long Drink Finalists

3rd Smirnoff of Ireland Cocktail Competition Heats

Sponsored by Gilbeys of Ireland under the auspices of the B.A.I., the qualifying rounds and heats for the 3rd Smirnoff All-Ireland took place regionally during the month of May. It was nice to see some new competition mixing with the experienced campaigners during the heats. Forty-eight bartenders will contest the finals later on this year on Tuesday, October 11th, 1994.

The following is the list of qualifiers who will contest these finals.

**South Eastern Region**

- Tracey Leathy (Heat Winner and Rest U25)
- Robert Higgins
- Mary Higgins
- Damien Connolly
- Barry O'Leary
- Martin Stafford

South Eastern Region

- Seashore Tavern, Trimore
- Jurys Hotel, Waterford
- Seashore Tavern, Trimore
- Jurys Hotel, Waterford
- Jurys Hotel, Waterford
- The Showboat, Waterford

**Southern Region**

- Cathal O'Reilly
- Mark Dorney (U25)
- Brian McCarthy
- Joseph P. McMahon
- Dave Strahan
- (Heat Winner)
- John Hurley
- Alan Carroll
- Mick O'Shea
- Philip Foran
- Joe Leahy
- Mary Clare Ballman
- Richard Moloney
- Leana Reasy
- Barry O'Callaghan

Southern Region

- Clancy's Bar & Bistro, Cork
- Westerners Bar, Sullivan's Quay, Cork
- Doughcloghe Inn, Cork
- The Oyster Tavern, Cork
- Jurys Hotel, Cork
- Jurys Hotel, Cork
- Westerners Bar, Sullivan's Quay, Cork
- The Maltings Bar, Cork
- Imperial Hotel, Cork
- Clancy's Bar & Bistro, Cork
- Westerners Bar, Sullivan's Quay, Cork
- Dorothy Inn
- Clancy's Bar & Bistro, Cork

**Northern Region**

- Alan Hughes
- Jean McMillan
- Billy McIlroy (Heat Winner)
- David Craig
- David McDowell
- Pat Gawley
- Paddy McAneney
- Johnny Johnson
- Stephen McNally (Best U25)

Northern Region

- Joxer 2, Belfast
- Browns, Chichester Street
- BBC Club, Belfast
- Shorts Sports Club
- Sports Bar, Lisburn
- Archways Lounge, Kilkeel, Co. Down
- Europa Hotel, Belfast
- Whiteabbey Masonic Centre, N'abbey
- Joxer 2, Belfast
- Mahon's Hotel, Irvinestown
- Wellington Park Hotel

by James Murphy, Cocktail Chairman, B.A.I.
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Stirring it up at the 26th Bacardi-Martini Grand Prix

Two Irish bartenders were chosen on Tuesday 19th April to represent Ireland at one of the world's most keenly contested cocktail competitions — the Bacardi-Martini International Grand Prix.

In a wide-ranging test of bartending skills and expertise which included written, oral and practical examinations, Trevor Fowler and Barry O'Leary, both of Jury’s Hotel Waterford, both came out tops in the Irish section of the competition and will now go forward to the International Finals in Pescione, Turin, Italy.

At a reception in Dublin's Jury’s Hotel, the two winners each received a pewter replica of the Ardagh Chalice while the six runner-up received Certificates of Merit. They were: Martin McHugh of the Joker Bar, Brunswick Street, Belfast; John Curran of The Lansdowne Court Hotel, Belfast; William Coughlan of Christy's Hotel, Blaney, Co. Cork; Rory O'Neill of Clancy's Bar & Bistro, Princes Street, Cork; Declan Byrne of The Regent Bridge Club, Waterloo Road, Balsbridge and James O'Donoghue of the Castle Inn, Christ Church, Dublin.

The competition is organised in this country by Grants of Ireland (Sales) Ltd. — distributors of Martini, in conjunction with the Bartenders’ Association of Ireland and is designed to encourage better levels of knowledge and expertise amongst young bar staff.

Announcing the winners, Mr. Liam Mathews, Marketing Manager, Grants of Ireland (Sales) Ltd., said: "Irish finalists of the Grand Prix have enjoyed extraordinary success in this competition at the international level with two Dubliners taking first and second place in Budapest last year. This highlights the professionalism and expertise observed here at home in the Irish bar trade. It also provides tremendous encouragement to Trevor and Barry, who will represent us in Pescione in Italy this year."

He also commented on the need to continually improve standards and further education for all bar staff in the licensed trade.

Pictured at the Bacardi-Martini Grand Prix (Irish final) were (L-R): Mr. Barry O'Leary (winner), Mr. Liam Mathews, Marketing Manager, Grants of Ireland (Sales) Ltd., Mr. Trevor Fowler (winner) and Mr. Joe Connolly, President, B.A.I. Barry and Trevor work at Jury’s Hotel, Waterford.

Bacardi-Martini Grand Prix

The annual Bacardi-Martini Grand Prix took place recently in Jury’s Dublin. This competition is for bartenders who are under 28 years of age and are members of the Bartenders Association of Ireland. Eight members from Dublin, Cork, Waterford and Belfast competed against each other to decide who would represent Ireland in the international finals to be held later this year in Turin, Italy.

The competition is divided into three stages: oral, practical and written examinations. After a close competition, the two winners were announced. First place was Trevor Fowler and close behind was Barry O'Leary, both of whom work in the bar in Jury’s Waterford. It is the first time in the history of the B.A.I. that two people have qualified from the same branch and that made it more unusual is that the two people work in the same bar.

Celebrations started immediately in the Dubliner Bar, Liam Wall, the head barman in Jury’s Waterford, was taxi driver for the day and he made a few stops on the way back to Waterford — some of them unusual but we were all delivered safely back to the Crystal City Bar, where the two cups were filled and the celebrations continued long after closing time.

Trevor Fowler
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Working in Italy
by Sean Flynn

I went to work in Como Province which is in the North of Italy near the Alps and Swiss Border. It was organised by the Irish Pub Project. Irish Pubs are populating all over Europe from Latvia to Italy and from France to Moscow. Irish Pubs are increasingly phenomenally on the continent and there is still plenty of room for expansion (just imagine how many cities the size of Cork there are on the continent with no Irish Pubs, Ireland is famous for its Pubs and its drinks and more so with increased travel. So people when they want to go for a drink go to an Irish Pub for the atmosphere and fun in a high quality setting. These Pubs are not like Irish Bars you would encounter in a Spanish Holiday Resort, there would be a few faked posters of Ireland on the smoke-stained wall and the majority of the customers would be Irish or fellow tourists.

No, Irish Pubs are expected to have a high standard of decor and hygiene and Irish Pubs can be few and far between — I only served one person from Ireland when I was in Italy — a girl from Derry. Does everyone know Billy Kerr in Derry? The Kilkenney Pub in Berlin or the James Joyce in Paris put Irish Pubs to shame. Irish staff are an important part of the success of any Irish Pub, just as you go to a Chinese restaurant you expect to be served by Chinese people. When you go to an Irish Pub and you are served by Irish bar staff it makes the experience more authentic.

I went to work in the Up and Down Irish Pub in Missaglia, a small town inComo Province. The “Up” was the Irish Pub and the “Down” was the Disco beneath. Como is the richest part of Italy, between Milano and the Swiss Border. They thought £1 a pint (700 lira) was cheap. During the day the Pub was dead; if there were eight customers together there was a crisis. (But there always seems to be a crisis in Italy. They will win any World Panic Competition — Hardly Up.) It was an Irish Pub in the foothills of the Alps in a small town in the middle of nowhere, but at night it was the busiest pub I ever worked in. People would come from miles around to drink in an Irish Pub.

So what makes an Irish Pub in the middle of nowhere work? It comes down to decor, staff, products and music.

Decor:
The pub itself was very nice and well laid out. It would do well in Ireland — tiled floor, dark wood, brass fittings, mirrors and stained glass. Though the storeroom/cellar was too small and deliveries came in twice a week since the cellar couldn’t hold a week’s supply. But this article is not about Pub design, so what was it like to work there?

Staff:
At the start, things don’t seem so different. You are selling pints in an Irish Pub which happens to be in Italy. What about the language, you say? Well, you start learning quick. Anyone who has travelled will tell you how English is the international language, so usually there is always someone around you to help and once you get a few phrases, you are alright.

Italian bars have a cashier system where customers either:
1. Pay the cashier and hand the receipt to the Barman or
2. Hand the money to the Barman who hands the money to the person on the till — usually the owner or partner.

All this means is there are little tips in Italy, but usually free food accommodation with your job. There is also considerable under-cutting on the till. The tax laws in Italy are so strict that you have to keep your till rolls (for tax authorities) and hand out a receipt with every purchase. In a Roundup you will see the books and one in the pocket. In Cafe/Bars it is the same, with the Box on the till under-cutting to avoid tax. So at the end of the night there is no worry about the cash being right or float reconciliation, etc.

General, you work six nights a week with the days to yourself with maybe some scooping up to do. Since over 120,000 Italians visit Ireland every year, I presume most Bartenders have served some of them. They like their service, will spend a couple of minutes reading the menu/making their mind up, order, have only one or two drinks whereas a group of Irish will have five to six drinks in a similar time period and pay as they are leaving, like most continentals.

The Italians have a different style of drinking to the Irish. They will have a drop of “Grappa” in the coffee at breakfast, a couple of glasses of wine with their lunch and dinner, then a few drinks at night. Very rarely does anybody get drunk, they just stay constantly “mercy”. There is no age limit in Italy. Some of the customers would bring in their homework to me, but they never get drunk or rowdy.

Italy is a very bureaucratic country. You don’t need a licence for a Cafe/Bar, you need five from different Authorities — Health, Tax, etc. I thought with Italy in the E.E.C and freedom of movement of labour there would be no hassle with permits — but this is Italy. You need a Certificate from the Italian Consul plus letters from your Employer’s Legal Representatives to apply for your Permessos Soggiono (Residency Permit) and your Libretto di Lavoro (Work Permit), and it takes a few weeks to come through.

Whereas if an Irish comes to work here, he just has to register with the Aliens Office three months after.

Products:
One of the first questions I ask about Italy is “What was the worst drink?”, “Answer: it was good. Export Guinness is made in James’ Street Dublin at 519 vol. We used to sell about 50 odd kegs of Guiness a week, so there was a good “pull” on the pint. It is a real crowd pleaser. We also had Harp and Kilkenny (Smithwicks known on the continent) on draught. We also had Harp Strong and Kilkenny Strong.

This was extra strong beer (4.5% vol) and they were double malted (double malts) which gave them a beautiful texture and flavour. If they were released on the Irish Market it would wipe out all other beers, but then again after a few pints of “strong” you would be wiped out as well.

The best selling bottled beer was “Ceres”, A Danish Strong Ale (9% vol). To give you some idea of the mark up in Italian bars, you could buy Ceres for 1,600 lire (70p) in the supermarket and sell it for 7,000 lire (£3.60 C)

When I got to Como they had 15 Scoches and only two Irish Whiskies. You would never know that Guiness own half of Scotch Whisky now. I changed all that and got all the Irish Whiskies — Jameson, Bush, etc. I would like to thank Deidre Farrell and Ronan Gillespie in O.F.C. for sending optics over to me. They made a big impression in Italy.

Music:
Most Irish Pubs on the continent have music of some form of entertainment. This gives the image of “a happening”, lively place — somewhere you want to go to for a night out. This image, combined with the decor, Irish bar staff and products, make Irish Pubs a successful, profitable enterprise.

If you want to register to work on the continent you can do so at:

Action Recruitment, 69 Exchequer Street, Dublin 2.
You have to be over 23 and have 3 years full time bar experience. They are not interested in 17 year olds who want to leave their Minnies.

New tips:
1. Bring an E111 from your Health board, which entitles you to free Health Care in the E.E.C.
2. Write to the Embassy of the country you are going to for maps etc.
3. If you get a chance, do a T.E.I.E. (Teach English as a Foreign Language) course before you go, so you work in the Pub at night and teach English during the day.

So why am I back in Ireland?
Well, I got the American Visa and I’ll be working in New York during the World Cup.
And that’s where my next report will come from.

Chao, Sean Flynn
Bacardi Martini Grand Prix

Our competition was born in 1966 as “Pensiero Passa”; it became “International Paissa Prize” in 1970 and “Martini Grand Prix” in 1982. Now it is called “Bacardi Martini Grand Prix” and — after 5 years abroad — is back to Pessione where it all began 29 years ago.

38 competitors, arriving from 26 countries, have bravely done battle with mixing glass and shaker.

After checking the marks of the written, oral and practical examinations, the Jury has awarded the 1994 pole position to:

Patrick Schreven from Holland

who receives the vermeil cup, the gold diploma and will be invited to this year’s I.B.A. Meeting (Abano, Italy, November 21st/24th).

In second position are:
Antonio della Croce from Italy. Paulo Carlos Araujo from Portugal. Zbynek Kozelsky from Czech Republic who receive a silver cup and a silver diploma.

Each competitor had to create a cocktail; herewith enclosed the booklet containing their recipes. The best cocktail, as judged by the tasting jury, was Red Navy by Nathaline Martin from France who gets a silver cup as well.

Photographs may be requested from Mrs. Renata Farina, Martini & Rossi, Corso Vitt. Emanuele 42, I-10123 Turin, phone 39.11.81.08.213, telefax 39.11.81.08.400.

Last but not least, Bacardi Martinis wants to warmly thank I.B.A., all bartenders’ associations, Mr. Cavellera and Col. Zecca.

Bacardi Martini Grand Prix Winners

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<tr>
<th>Year</th>
<th>Christian Name</th>
<th>Surname</th>
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<td>Marion</td>
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<td>1972</td>
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<td>Aubusson</td>
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<tr>
<td>1973</td>
<td>Louis</td>
<td>Bauer</td>
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<tr>
<td>1974</td>
<td>José Nobrega</td>
<td>Freitas</td>
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<tr>
<td>1994</td>
<td>Patrick</td>
<td>Schreven</td>
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Bartenders and Cocktails of Ireland 1994-1998

[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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East Branch

Coca-Cola Annual Family Day

Date: Sunday, June 12th 1994
Venue: Mosney Holiday Centre

Once again full marks to Coca-Cola Distributors for their continued sponsorship of our Annual family “day out”, particularly to Donal Williamson and Jim Whelan.

This event so far has always been blessed with good weather and this year was no exception, which made our swim in the outdoor pool very pleasant and cool. For the young ones and the not so young, the indoor pool — called “Funtopica” — offered the Coca-Cola slide and other daring water adventures.

I think it fair to say that all fifty-five adults and children enjoyed the beautiful food served to us in the Alpine Restaurant.

After lunch, adults and children in the group competed together in races and 7-a-side football. Prizes were supplied by Coca-Cola and awarded by Sean Whelan. Later on, the timid amongst us basked in the glorious sunshine whilst those with stronger stomachs opted to sample some of the hair-raising amusements. It has to be said that an excellent day was had by all.

The B.A.I. would like to take this opportunity to thank Sean Whelan, Coca-Cola representative on the day, and his family, also to Paddy Harmon and Mona of Mooney for their assistance and hospitality and we look forward to next year to what is now established as one of the highlights of our social calendar.

James Murphy Vice President, B.A.I.

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Galway Bartenders Meeting

Date of Meeting: June 12th 1994
Venue: Guinness Reception Centre, Galway

Galway Bartenders Present:
- Barry Spellman, Ian McKay and Peter Cooke Junior from Cookes, Thatch Bar
- Oliver Naughton from Triggerr Martinis Bar
- Peter Moloney and Michael White from The Chestnut Bar, Eyre Square
- Mike Kelly from Galway Tennis Club, Salthill
- Tony King from Murphy’s Bar
- Kevin Bracken from Ardlawn House Hotel
- Apologies from Ulrick O’Halloran, Peter Cooke Snr.

Present from B.A.I.:
- President, Joe Connolly
- Vice President, James Murphy
- National Secretary, Derek Mooney

The President Joe Connolly chaired the meeting. He thanked Barry Spellman for his initial correspondence and interest in setting up the Western Branch once again. Discussion developed amongst all present. The enthusiasm of the Galway bartenders was tremendous. The Western Branch had given the B.A.I. in the past some great bartenders who performed at the highest levels with distinction. The Galway bartenders would set up a meeting soon where democratic elections would be held and new members accepted.

As I write this report, it is hoped our next visit to Galway will be the official re-opening of the Western Branch.

Joe Connolly thanked Aidan Malone from Guinness for the use of the reception centre and the refreshments during this historic meeting.

James Murphy Vice President, B.A.I.

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Juhani Karttunen (F.B.S.K.) Visit to Dublin August 13th-27th

I had the pleasure of meeting Juhani Karttunen and his wife Margetta on their recent visit to Dublin. Juhani is an active member of the Finnish Bartenders Association (F.B.S.K.), having held executive and committee positions on its board. He also represented the F.B.S.K. on the John Whyte course in Portugal 1984.

Juhani tells me that until 1970 the pub or pub culture did not exist in Finland and that from 1973 he held the position of head bartender in “St. Ursus Pub”, only the third pub ever to open in Finland and named after the ex-President of the F.B.S.K. for 20 years, Mr. Urho Kekkonen.

For the last 10 years, Juhani has been teaching Bartending in his home town Hameenlinna at the Hotel Cattering School. The purpose of his visit to Dublin was to study English at St. Bridgetes English Language School.

Finland hopes to join the European Union next year and its state monopoly must cease creating on open market system. Therefore, Juhani will have to teach his students in English also. During our conversations, which were videotaped, Juhani praised the B.A.I.’s education system and the Irish pub culture and tradition which have given so much to international bartending.

On behalf of the B.A.I. we wish Juhani and his wife Margreta future success and a safe journey home with our best regards to the F.B.S.K.

James Murphy Vice President B.A.I.

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Grants Declares Its Spirit

To coincide with the major re-launch of Tullamore Dew, Grants of Ireland (Sales) Ltd. has just introduced its most dramatic advertising campaign ever for a spirit brand.

The heavyweight advertising campaign, part of a £11.2 million promotional spend, features over 150 sites around the country with a strong Dublin bias. It presents Tullamore Dew as an accessible and enjoyable drink for the modern Irish individual.

The first treatment, which features a man in an antique bath tub actually almost 200 years old, carries the headline “Tullamore Dew and Water”, while the second promotes “Tullamore Dew and Ice” and features an “Ice- man” generated from photography and the latest state-of-the-art computer technology.

The campaign strap line, “Declare your Spirit”, will remain common throughout all consumer communication, providing a strong link between treatments and appealing to the consumer’s individuality whilst inviting participation in the Tullamore Dew “experience”.

Strong Tullamore Dew branding is achieved via the headline and product shots. The initial campaign will run for six weeks followed by a further burst at the end of the summer.

The campaign, created by Campbell & Associates Advertising, is supported by intensive on and off trade activity, which reflects Grants’ commitment to the success of the brand. Commenting on the launch of the campaign, Mr. Liam Mathews, Grants’ Marketing Manager for Whiskies, said: “This is our most exciting advertising campaign and we are confident that it will help Tullamore Dew in achieving our aim of becoming once again a real force in the whiskey market. The innovative and humorous approach adopted enlivens and revitalises the brand’s image. It also highlights Tullamore Dew’s suitability as a drink for those who wish to express their individuality and dare to be different.”

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# Efficiency Section Criteria for B.A.I. Cocktail Competitions Approved January 1994. All-Ireland Competition

* One sheet should be adequate for each heat

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<td>Check Glasses &amp; Equipment</td>
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<tr>
<td>Chill Glasses &amp; Equipment</td>
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<tr>
<td>Strain Shaker &amp; Mixing Glass</td>
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<td>Presentation of Ingredients</td>
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<td>Cheaper Ingredients First</td>
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<td>Correct Measure in Shaker</td>
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<td>Glass Correctly Filled</td>
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<tr>
<td>Correct Handling of Glass</td>
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<tr>
<td>Correct Handling of Garnish</td>
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<td>Overall Performance on Stage.</td>
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<td>(Hygiene, Tech Skills, Time, Clean Up, etc.)</td>
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</tr>
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| TOTAL                                  | 14    |

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

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B.A.I. (Eastern Branch) Trip to Northern Dress Dance and Tennents Brewery, October 3rd 1994

A party of 22 BAI members, their wives and girls-friends travelled to the Northern Dress Dance recently held in the New Belfast Europa Hotel, which has been extensively renovated by the Hastings Hotel Group. We enjoyed a splendid evening, fine food and dancing until the early hours. Next morning we were taken to the Ulster Brewery (Bass/Tennent’s Ireland). On arrival we were greeted by Phil Maher and Donal Gammon representing Tennents.

Pre-lunch drinks and a video of the history of the Brewery were enjoyed in the Triangle Hospitality Bar in the Brewery. The Brewery’s bottling lines can handle 36,000 bottles of different products each hour along with the fine beers they brew, which were sampled by all present after lunch. Joe Connolly, President B.A.I., made a presentation to Tennents Ireland thanking them for their kind support. During our stay in Belfast a presentation was also made to Hollywood & Donnelly for their continued active support. We were made very welcome by all our northern colleagues, especially Johnnie Johnson, Eamon McCusker, Billy McIvor, Alan Hughes and Paddy Cashman. Thanks lads.

On behalf of all who travelled a special thank you to Liam Meaney (Tennent’s IRL) for making the trip possible and we look forward to next year.

James Murphy, Vice-President, B.A.I.

U.K.B.G.
(Irish Branch 1948-1972)

Dear B.A.I. Members and Friends,

The B.A.I. executive committee are trying to compile all old editions of “The Bartender”, which is the official journal of the U.K.B.G., from the years 1948 up to 1972. After 1972, the B.A.I. was formed and we started to print our own official journal, “B.A.S.I.L.”.

These issues contain vital parts of the Irish Bartenders “History — Cocktails — Members — and Company Supporters”.

If you can help, summited issues will be treated with the best care.

Many thanks,

James Murphy, Vice-President, B.A.I.

Annual Trip

The annual trip to Cork for the Southern Branch dance started on Sunday 20th November at 1.00 p.m. in Heasain Station. To start the weekend off, John McLoughlin arrived with the new jumbies, which were distributed and received with great enthusiasm. The trip on the train, courtesy of Beamish & Crawford, was absolutely brilliant. We were entertained from time to time by the rugby players of Cork Constitution, what with card games, an excellent meal and Fosters Ice it was a fitting start to what was to become an excellent weekend. Many thanks to Beamish & Crawford for their generous sponsorship of this trip.

Michael Taylor & Stephen Lynel & Niall Burke

Eamon & Kathleen McCusker, proprietors of The Joker in Belfast, recently invited a host of guests to help them celebrate their 25th wedding anniversary.
Smirnoff 3rd All Ireland Cocktail Competition

On Tuesday 11th October 1994, the 3rd Smirnoff All Ireland Long Drink Cocktail Competition will take place at Jury’s Hotel, Ballsbridge commencing at 1.00pm. This competition is generously sponsored by Gilbey’s of Ireland and is run and organised by the Bartenders Association of Ireland and their cocktail committee.

Initially, 197 bartenders from all over Ireland entered the competition. This figure had to be narrowed down to 48 (44 and 4 under 25 years of age) competitors for the final, so area heats were organised in Dublin, Cork, Waterford and Belfast. Representation was in proportion to size of entry in each area. As a result:

- 15 qualified from the Eastern Area (Dublin) with James O’Donahue, Castle Inn, the heat winner (12th May 94)
- 6 qualified from the South Eastern Areas (Waterford) with Tracey Leahy the heat winner (19th May 94)
- 14 qualified from the Southern Area (Cork) with David Strahan, Jury’s Hotel, the heat winner (26th May 94)
- 13 qualified from the Northern Area (Belfast) with Billy McHenry, B.B.C. Club, the heat winner (31st May 94)

The final on October 11th will consist of twelve heats of four with sixteen qualifying for the semi-finals (which consists of 4 heats of 4) with four qualifying for the grand final. The grand final will take place around 5.00pm and will be judged by a panel of special guests and celebrities until the eventual winner and runners up are chosen.

The winner will become the 3rd Smirnoff All Ireland Long Drink Cocktail Champion.
Winning Cocktail
John Hurley, Jury’s Hotel, Cork “Bambi”
2/10 Smirnoff Vodka
1/10 Creme de Bananes Bols
1/10 Madori
1/10 Bols Grenadine
5/10 Club Orange
Garnish: Strawberries, Mint Leaves, Pink Sugar (on top of glass)

Second Place
Richard Moloney, Jury’s Hotel, Cork “Kathleen’s Dream”
2/10 Smirnoff Vodka
2/10 Malibu
2/10 Archers Peach Schnapps
1/10 Bols Creme de Bananes
1/10 Britviki Pineapple Juice
Garnish: Strawberry, Mint Leaves, Slice of Orange, Red Cherries

Third Place
Pat Cowley, Archways Lounge, Kilkenny, Co. Down. “Yellow Rose”
5/10 Smirnoff Vodka
2/10 Bols Creme de Bananes
1/10 Southern Comfort
2/10 Squezze Pineapple Juice
3/10 Ocean Spray Cranberry
Garnish: Lemon, Orange, Cherries

Fourth Place
Michael McCarthy, Metropole Hotel, Cork “Out of the Blue”
2/10 Smirnoff Vodka
3/10 Archers Peach Schnapps
1/10 Bols Blue Curaco
4/10 Britviki Pineapple Juice
Float Cream

Sponsor’s Message
Smirnoff All Ireland Long Drink Cocktail Competition
It gives me great pleasure, on behalf of Gilbeys of Ireland Limited, to welcome the Bartenders’ Association of Ireland Committee, the many competitors who have travelled from all over the country, and visitors to the 3rd Smirnoff All Ireland Long Drinks Cocktail Competition here at Jury’s Hotel, Dublin.

A special word of thanks to the Jurys Hotel Group for their assistance in staging the Regional heats and, of course, today’s final.

We are very pleased that the Bartenders’ Association of Ireland Committee have chosen Smirnoff Vodka for this the All Ireland Long Drink Cocktail Competition and which allows the cream of Ireland’s cocktail bartenders display their very significant talents to the widest possible audience.

I would like to thank also the Organising Committee of the Bartenders’ Association of Ireland for their continued professionalism and support and to wish you, the competitors and spectators, a most enjoyable day.

Frank O’Connor
Sales and Trade
Marketing Director
Gilbeys of Ireland Limited

Message From The President of the Bartenders’ Association of Ireland
It gives me great pleasure as President of the Bartenders Association of Ireland to welcome you to this the 3rd All Ireland Smirnoff Cocktail Competition.

It is an embodiment of the support given to us (The Bartenders’ Association of Ireland) by Gilbeys of Ireland Limited who are the proprietors of Smirnoff.

We invite you to put your name forward to judge these delightful cocktails. Just give your name to one of the judge marshals and you will be called to judge in turn.

The Bartenders you see on the stage in the various heats are some of the finest mixologists in the thirty-two counties.

I hope you enjoy your visit to this competition.

Joe Connolly
President, B.A.I.
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President's Letter

Dear Members,

It is with great pleasure that I write my first letter as your 11th president of the B.A.I. I would like to thank my fellow members and friends for their active support. I wish to assure you all that I will endeavour to fulfill the faith that you place in me.

Many Past Presidents/Chairpersons and executives have done a great amount of work for our association especially my predecessor Joe Connolly. Since taking office I have held my first meeting with our executives and formed several sub-committees, namely education, Cocktails, Fundraising and social events and B.A.S.I.L. and I am happy to report that progress is already being made. To all members, I would (as always) like to seek your active support in helping all our areas of the B.A.I. to achieve our goals together. B.A.S.I.L. (B.A.I.’s official journal) seeks (as always) material input for future issues from ALL our members and friends.

My aim, and that of my Vice-President Derek Mooney, and the committee is to attract new members and spread our name with pride. Please find enclosed in this issue's report on:

1. Our National Dance Day;
2. Beannach & Crawford Luncheon;
3. Guinness Post-Mortem Luncheon;
4. Bacardi Martinis (Heats) Competition;
5. Associates Cocktail Competition;

I would like to thank all individuals who made these events possible.

My best wishes to Brian Jones (Westminters Bar & Restaurante, Cork) who will represent the B.A.I. at the John Whyte School in Norway (April 18-30th) sponsored by Irish Distillers in the name of the late Gary Benson (B.A.I.).

Hoping you all have a good Easter. I’m looking forward to meeting you all at the monthly meetings/cocktail heats and social events.

Be always actively interested!

Your President,

James Murphy.

Congratulations

To Joe and Kay Connolly on their 25th wedding anniversary.

Executive Committee March 1995

President: James Murphy, Tel: 454 2185 (H); 671 4038 (W); Bowes, Fleet Street, & D.I.T. Marketing & Design (College).

Vice President: Derek Mooney, Tel: 497 0031 (H); 497 1387 (W); The Irish House, 80 Grove Road, Harold's Cross, Dublin 6.

Treasurer: George Duffy, Tel: 820 4932 (H); 676 6471 (W); The Horseshoe Bar, Shellbourne Hotel, St Stephen’s Green.

Secretary: Paul Heffernan, Tel: 840 8626 (H); 872 1610 (W); Law Courts Bar, Four Courts, Dublin 7.

New Postal Address:
Paul Heffernan, Secretary B.A.I., 21 Ormond Grove, Swords, Co. Dublin.

Committee Members (Eastern Area)
John McLoughlin, Tel: 452 3902 (H); 494 2338 (W);
Eamonn Lawlor, Tel: 836 8296; 660 5000 (W);
Harry McQuaid, Tel: 451 9498 (H); 677 6178 (W);
Tony Meers, Tel: 453 4994 (H); 660 5000 (W);
Eileen Lynch, Tel: 298 4077 (H); 766 0766 (W);
Denis Fitzpatrick, Tel: 841 3200; 804 505 (W) Bar.

Bacardi Martin Grand Prix 1995

(Sponsored by Grants and Dillons)

Local heats to be held in each area during March (see L.E.O. for details).
All-Ireland final to be held in Jury’s Hotel, Ballsbridge, Dublin, on April 11th, 1995.
World final to be held in Hamburg, Germany, from June 29th-July 2nd, 1995.
The two winners from the national final will travel to Hamburg.

C.D.C. 25th All-Ireland Cocktail Competition

(Sponsored by Irish Distillers Ltd.)

Local Heats
East May 9th I.D.I. Smithfield
North May 16th Wellington Park Hotel, Belfast
South May 23rd Jury’s Hotel, Cork
South-East May 30th Jury’s Hotel, Waterford.

All-Ireland final to be held in Jury’s Hotel, Ballsbridge, Dublin, in October, 1995 (date to be confirmed).

Future Monthly Meetings:

Coca-Cola Children’s Sports Day

Venue: Butlin’s Mooneys.


The Executives and members of the B.A.I. would like to congratulate Brian Jones from Cork for being selected for the Gary Benson Scholarship sponsored by Irish Distillers Limited. Brian will travel to Oslo, Norway for the John Whyte Course from 18th-30th April. We wish him all the best and know he will do us proud.

Thank You to all members and companies who attended and supported the recent National Dinner Dance in July’s. A great night was had by all.

I.B.A. Convention — September, 1995:

Details and prices available from James Murphy.

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

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Bartenders and Cocktails of Ireland 1994-1998
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Prepared by: James Murphy, Assistant Head School of Culinary Arts and Food Technology, TU Dublin.
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Big Shake Up at 7UP Cocktail Competition

Tuesday 7th February 1995. Bar and catering students from third level colleges around the country will today compete in Dublin for the title of winner of the 7UP All Ireland Colleges Cocktail Competition. Over 500 students competed at regional level, from the 850 entries submitted to the competition. The final, coming from various colleges, including CER colleges, RTCs and the DIT College in Dublin and Killybegs. The grand final is taking place in the Burlington Hotel Dublin and Ms. Richard Bruton T.D., Minister for Enterprise and Employment, is one of the judges who will decide on who should receive the title.

According to competition organiser Andy O’Gorman, Head of Applied Retail Management Studies, Dublin Institute of Technology, all those taking part have already created original cocktails and won preliminary competitions in their own colleges, so the standard as in other years is expected to be extremely high.

The winning criteria includes taste, what the cocktail looks like, value for money, how efficient the cocktail maker is and overall standards of hygiene.

Jim Butler, Public Relations Manager, Seven-Up Bottlers, commended the organisers for including a special prize for the best non-alcoholic cocktail. “It is especially appropriate, considering the new laws on drink-driving,” he said.

Jim confirms that previous winners of the competition, now in its tenth year, have gone on to high profile jobs in top hotels and pubs at home and abroad.

“Competitions like this help raise standards and encourage innovation and professionalism among bar and catering staff, and this can only be of benefit in the long run to customers. Tourists and Irish people alike are constantly demanding higher standards from pub and restaurant staff. These students have shown they can compete with the best and they are to be congratulated on their professionalism.”

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32nd B.A.I. Associates Cocktail Competition

The 32nd Associates Cocktail Competition took place on February 21st in the newly renovated Cafe Leopold in Biono Hotel. This competition, run by the B.A.I. is open to our associate members who are mainly drawn from the licensed trade companies, to whom we are always grateful. Notable past winners include in 1935 - N. Nugent, 1975 - Pat Smyth (our current trustee); 1981 - Sheila Nugent.

This year’s competition was again a great success and a good social evening for all this concerned.

Results:
First place: Chris Jim, Beamish & Crawford. Cocktail name: The Blue Movie. Ingredients: Vodka, Bols Blue, Caramia orange juice, white lemonade.
2nd Place: Michael Lynch, Cocktail name: The Green Bombshell. Ingredients: Bols Creme de Cacao (white), Creme de Menthe (green), vodka, cream, chocolate base.
3rd Place: Phil Smyth (United Beverages, Cocktail name: Tipperary Glory. Ingredients: Greenlabel, Creme de Banana, vodka, cream.

Our congratulations to all who took part and to the winners. Thanks to Peter Nolan, Brian Talton (Connors Wholesale) for the Orange Boon lager tasting. Thanks also to Pat Byrne and the bar staff and management at Biono Hotel for their kind help and assistance, and finally to all B.A.I. members and friends who supported and helped run this evening.

James Murphy, B.A.I.


Venue: Spa Hotel, Lucan, Co. Dublin.
Sunday, 11th December was the day all the children of the B.A.I. members and friends look forward to. The party was again held at the Spa Hotel, Lucan, as the children waited for Santa Claus’ arrival they tucked into a huge amount of sweets, crisps, washed down with Finches orange. James McLoughlin, (D.J. Mac) kept the music and games buzzing for the children. The highlight of the evening was the arrival of Santa Claus in the portly shape of Eamon Preston who promptly set about the happy task of distributing the presents to all concerned. It was a marvellous sight to see the happiness in the children’s eyes as they each in turn showed off their presents. Santa Claus also joined the children in their games and dancing.
Unfortunately, all good things come to an end but B.A.I. members and children knew Santa had other pressing engagements.

On behalf of the B.A.I. members, their children and friends, we would sincerely like to thank Mr. John McKernan (Sales Director, United Beverages) our sponsor; Eamon Preston and the B.A.I. committee; Gerry McLoughlin and the staff of the Spa Hotel, Lucan and Eddie de Barra – our party photographer.

Well done all, looking forward to next year.

James Murphy, Vice-President, B.A.I.

Guinness Post-Mortem Luncheon 1995

Venue: Guinness Reception Centre, St. James’s Gate. Date: 7th March, 1995

The Guinness post-mortem luncheon was hosted at St. James’s Gate brewery. It was heavy and hearty. It was all over before we filled our reception bar prior to lunch. Denis Markey and Peter Kelly (Guinness) led the B.A.I. Group and V.I.P. guests into lunch. After lunch, Mr. Markey formally welcomed the B.A.I. Group and special guests, he also complimented Joe Connolly (President, B.A.I.) for his hard work done in his term of office and presented with a silver tanker marking his presidency. Mr. Markey also presented Joe’s wife, Kathleen Connolly, with flowers for her active support during Joe’s presidency. Denis finished by wishing the B.A.I. success with our education course complimented John Pearse (N.E.O., B.A.I.) and Andy O’Gorman (DIT COMAD) for their input to the education of bartenders. Joe Connolly (President, B.A.I.) thanked Guiness for hosting this now traditional luncheon and presented Jamie Murphy (in-coming President, B.A.I.) with the B.A.I. chain of office.

James acknowledged the hard work done by previous committees/presidents especially Joe Connolly. He hopes to continue to keep the B.A.I. in its rightful place amongst the world’s best bartenders. James finished by wishing travelling guests and B.A.I. members a safe journey home.

John McLoughlin.

Eastern Branch Trip to B.A.I. South Eastern Branch Dinner Dance 1995

Date: 6th February, 1995
Venue: Jury’s Hotel, Waterford.

A party of 20 members and wives from Dublin travelled recently to the B.A.I. South Eastern Area Dinner Dance which was held in Jury’s Hotel, Waterford.

We enjoyed an excellent meal, dancing and complimentary drinks until late, during the evening speeches were made by John Rockette and Joe Connolly. John complimented the success of the area, and his hard working committee during the year. The inter-area cup was won by Liam Healy and John made a presentation to Joe Connolly (outgoing president) for his years of service to the B.A.I.

The next morning the group were taken to the Cherry Brewery (makers of Hoffman’s lager and Phoenix ale) for pre-lunch drinks after which we enjoyed a lovely lunch in Croker’s Restaurant in the Bridge Hotel compliments of the Cherry Brewery. Our thanks to Ken O’Dea and Willie Murphy from the brewery.

After lunch we sampled some of Waterford’s water holes until it was time to depart. On behalf of all the group we would like to thank John Rockette, Martin Stafford, Billy Murphy, Liam Wall, Trevor flower and our members and friends from Waterford for their hospitality during our stay. Looking forward to next year.

James Murphy.

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Kahlua Cocktail Championship 1994

Venue: The Joxer, Brunswick Street, Belfast.

This year’s competition was once again an event not to be missed, with thirty of the Northern Branch gathered to demonstrate their skills in creating new cocktails.

We congratulate David Craig from Shorts Sports Club, Belfast on winning first prize with his cocktail called Shorts Flyer. Ingredients: Kahlua, Creme de Menthe, Carolan’s Cream, pineapple juice and fresh cream, all shaken. David has been a very good member of the B.A.I and is always supportive of its activities. He has represented us in cocktail competition against C.I.B.G. at home, in Scotland and in England and has also represented us at the I.C.C. which was held in Austria, taking part in the fun drink section. He also holds the pride of place as being our first winner of the Northern Branch Bartender of the Year award.

So once again congratulations on winning the Kahlua Cocktail Competition.

We would like to thank our sponsors Hollywood & Donnelly for once again supporting us in such a worthwhile event. Hollywood & Donnelly who are the Northern Ireland distributors for Kahlua have been sponsoring competitions for the Northern Branch for eighteen years and are one of our main sponsors at our annual dinner dance. So once again we thank them for their help and continual support.

Our special thanks to Mr. David Neill, Mr. Norman Trotter and Ms. Elizabeth Curlett, all from Hollywood & Donnelly, who looked after us so well.

Results:

First: David Craig, Shorts Sports Club, Belfast.
Second: Maura Boyd, Joxer Bar, Belfast.
Third: Simon Forthergill, Stormont Hotel, Belfast.
Fourth: Ian Ferguson, Joxer Bar, Belfast.

Kahlua Coffee Liqueur

At the heart of many of the greatest cocktails are liqueurs and Kahlua which is one of them was introduced in Northern Ireland by Hollywood & Donnelly. Its delicious blend of coffee and cane spirit and intriguing taste has made it a very popular liqueur. All Kahlua sold in the U.S.A. is imported from Mexico but in Europe it is made under licence by The Peter Herring Company of Denmark.

W. McIlroy.

The Northern Branch of the Bartenders Association of Ireland would like to thank Bass Ireland for once again inviting us back to our second home at the Ulster Brewery, Belfast. We have been guests of Bass Ireland for a few years now and look forward each year to their splendid hospitality, so once again thank you all a special thanks to Mr. John Dolan.

W. McIlroy.

On behalf of the B.A.I. congratulations to Michael and Teresa Dougal on the birth of their son, Stephen.
Southern Branch AGM

On the 13th of February we held our Annual General Meeting once again in Irish Distillers.

With thirty-two members present, quite a lively afternoon was had with input from many members on the various subjects on our agenda. Cathal O'Dowda thanked his committee and members for their support during his term as Chairman. On behalf of the Southern Branch, Cathal also thanked our trustee Mr. Dermot O'Leary and Mr. Matt Lyons, both of Irish Distillers, who provided the venue and refreshments during the afternoon.

Committee for 1995/1996

Chairman
Phillip Foran
Imperial Hotel, Cork

Secretary
Michael Spillane
Sundays Well Boating and Tennis Club, Cork

Treasurer
Margaret Hayes
Christy's Hotel, Blarney

P.R.O.
Roxy O'Neill
Clancy's Bar & Bistro, Cork

P.S. The members and committee of the Southern Branch wish Brian Jones the best of luck on his John Whyte Course in Norway in April.

Southern Branch Visit to the Guinness Brewery

On Tuesday 26th February, a group of 34 members travelled by first class train to Dublin to pay a visit to the Guinness Brewery.

On arrival in Heuston Station, after a pleasant journey and a hearty breakfast, we were greeted by Bernard Rooney of the Eastern Branch B.A.I. From there we were taken to the Guinness Reception Centre where Mary O'Reilly and Noel Howell, Trade Development Director G.G.S., welcomed us. After an excellent lunch, which Guinness must be commended for, we made the short journey to the Guinness Hopstore. At the Hopstore we were shown the history of Guinness from the beginning to the present day.

The rest of the afternoon was spent in The Brazen Head traditional pub, where members relaxed for awhile with a couple of "pints of plain" before returning to Heuston Station to catch the 5.30 train back to Cork.

On our journey home we enjoyed a beautiful dinner accompanied by a "drink or two" after which money was won and lost during many games of cards.

On behalf of everyone, the Southern Branch would like to sincerely thank Mr. John Eershaw, Regional Sales Manager G.G.S., along with his colleagues Mr. Jim Kienz, Mr. Don O'Donoghue and Mr. John Murphy, who did an excellent job of looking after us on a day which members will remember for a long time.

The Southern Branch B.A.I. wish to express:

Condolences to Michael and Theresa Spillane on the death of Teresa's mother.

Congratulations to William Coughlan and Mary O'Sullivan of Christy's Hotel on their recent engagement.

May I on behalf of Southern Branch B.A.I. thank Mr. Tommy Dooley for a great day out in Deasy's Bottle Plant in Clonakilty. A great day was had by all. We started very early, finished very late on vodka and Deasy's orange juice.

Philip Foran

Bring and Buy

On the 7th of February, we held a Bring and Buy Sale in Beamish & Crawford's hospitality room. With John Pearson appointed "Auctioneer" for the evening, he encouraged everyone present to dig deep in their pockets and avail of the various items on offer at "pre-budget" prices. A very enjoyable evening was had by everyone.

Many thanks to Mr. Michael Barrett of Beamish & Crawford along with his colleagues Mr. Eddie Bridgeman and Mr. Kevin Whyte who made us very welcome on the night.

Power's Gold Label sponsored Garry Benson Memorial Scholarship

The 1995 recipient of the Garry Benson Memorial Scholarship, sponsored by Power's Gold Label Whiskey, is Brian Jones of Elroys at Westmeen, Cork. This scholarship enables a young Irish Bartenders to participate in the John Whyte Training Course in Oslo, Norway, organised by the International Bartenders' Association of Ireland. Over thirty countries are expected to participate.

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The Perfect Mix

Two Irish bartenders have been selected to represent Ireland at one of the world’s most keenly contested cocktail competitions — The 27th Bacardi Martini International Grand Prix. They are Paul Heffernan, of the Law Courts Bar, in the Four Courts and Martin McHugh, McHugh’s Bar, Queen’s Square, Belfast.

In a wide-ranging test of bartending skills and expertise which included written, oral and practical examinations, both Paul and Martin came out tops in the Irish section of the competition and will now go forward to the International Final in Hambag at the end of June.

At a reception in Dublin’s Jury’s Hotel, the two winners each received a pewter replica of the Ardagh Chalice while the six runners-up received Certificates of Merit. The runners-up were: Keith Joy, Beechpark Golf Club, Co. Dublin; Paul Curran, Jockey 2 Bar, Belfast; Kieran McDermott, Clancy’s Bar, Cork; William Coughlan, Christy’s Bar, Ranelly; Liam Wall, Jury’s Hotel, Waterford and Damien Connolly, Jury’s Hotel, Waterford.

The competition is organised in this country by Grants of Ireland (Sales) Ltd., distributors of Martini, in conjunction with the B.A.I. and is designed to encourage better levels of knowledge and expertise among bar staff.

Announcing the winners, Mr. Jim Farrell, Brand Manager, Grants of Ireland (Sales) Ltd. said: “Irish finalists of the Grand Prix have enjoyed extraordinary success in this competition at International level with two Dubliners taking first and second place in Budapest in 1993. This highlights the professionalism and expertise here at home in the Irish bar trade”.

He also commented on the need to continually improve standards and further education for all bar staff in the licensed trade.

The Winning Mix

Two Irish bartenders have been selected to represent Ireland at one of the world’s most keenly contested cocktail competitions. The 27th Bacardi-Martini International Grand Prix. Picture shows Jim Farrell, Brand Manager, Martini, joint winner of the Irish section of the competition, Martin McHugh of McHugh’s Bar, Queen’s Square, Belfast with James Murphy, President, B.A.I.

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Northern Area

Smirnoff Vodka Cocktail Competition, Belfast
Harland and Wolff Staff Club

Congratulations to Josephine McCuaide from The Dunadry Inn, Templepatrick on winning first prize. Josephine is not a stranger when it comes to winning awards with her crowning title of the Northern Branch Bartender of the Year 1993, so once again congratulations.

The Northern Branch, B.A.I., would like to thank the Harland and Wolff staff Club Committee for inviting us to their premises. This was our first competition to be held in a private members club and it was a very enjoyable one. We must congratulate the committee for having a very well set out building with five separate bars, a large cabaret dance room, separate games rooms and a television room that many an hotel would be pleased to have.

We would like to thank Mr. Robin Smith and his team from Gilbey’s N.I. for helping to organise the event and also our thanks to Mr. Jim McFerrern, staff club, general manager.

Cocktail Finalists
1st: Josephine McCuaide, Dunadry Inn, Templepatrick
2nd: Michael Doyle, Belfast
3rd: Michael Callaghan, Mahon’s Hotel, Irvinestown.
4th: Joe Mahon, Mahon’s Hotel, Irvinestown.

Winning Ingredients: Smirnoff Vodka, Peach Schnapps, Blue Curacao, SS orange. Shake vodka and schnapps, pour in SS and stir. The pour Curacao down side of glass.

William McIlroy.

Cork Dry Gin All-Ireland Cocktail Competition
Northern Branch Heat
The Wellington Park Hotel, Belfast

The Northern Branch would like to thank Dillon-Bass for once again sponsoring such a worthwhile event. Around 33 members came from all over Northern Ireland to once again compete for the All-Ireland final. Each Area has a regional heat winner and the Northern Branch winner was one of our new members Simon Forthbergill from The Stormont Hotel, Belfast. On behalf of the Northern Branch congratulations to Simon.

Our thanks to our very own and well-respected member Paul Quinn from the Wellington Park Hotel for his tireless work which enabled the competition to get started on the day. The best of luck to everyone in the final.

William McIlroy.

Trevor Mc Clintock’s Retirement

At a special luncheon to Shanks Restaurant to mark the retirement of Trevor Mc Clintock from Gilbey’s of Northern Ireland were from left to right: searead: Eamonn McCasky, Jason Bar; Pat Lavery; Conan Kelly, Licensed & Catering News; Trevor Mc Clintock; Malcolm Lynch, Managing Director; Stewarts Supermarkets; Pat Burns, Wineflax (near) John Gilmore, Gilbey’s of Northern Ireland; James C. O’Neill, United Wine Merchants; Eddie Russell, Scrane Town, Holywood; Chris McKay, Stewarts Wine Barrell; Barry Morrison, H.J. Hules; Denis Martin, Comber; Paul Hunt, James E. McCabe Ltd and Barry Sheenwood.

Richard Guerra of George Milda presenting Eamonn McCasky, of the Jason Bar, Belfast, with a gold medal for his services to Morris Liqueurs during the NIFBA exhibition. Richard was showing 55 flavours of Morris non-alcoholic liqueurs which received three gold medals at the recent world cocktail Championships in Vienna.

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Set your spirit free.
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Jury's Cabaret Night

A party of B.A.I. members, friends and their wives were kindly invited recently to the famous Jury's Cabaret. The evening began with pre-dinner drinks in the Dubliner Bar until it was time to go in for dinner, a very fine dinner I might add, finished off with some Irish coffees in the comfortable surround of the newly refurbished ballroom.

The cabaret was excellently produced and presented along with the singing talents of Tony Kenny and the wit and humour of Joe Cuddy, the team of Irish dancers carried off an excellent tribute to Bill Whelan's "Riverdance", amongst other modern and traditional sets and the whole cast finished off with Phil Coulter's beautiful song for the Irish Rugby team who were to compete in the World Cup in South Africa this summer.

We ended the evening as we started with drinks in the Dubliner Bar. On behalf of the B.A.I. we would like to thank Jury's management for their kind invitation, Jury's staff and their excellent service and welcome, to Jim Farelly, Grants of Ireland (Sales) Limited, for sponsoring the wine for the evening. We are looking forward to next year.

James Murphy,
President, B.A.I.

Cork Dry Gin Eastern Region Cocktail Competition

Thirteen members of the Bartenders Association of Ireland participated in the Cork Dry Gin Eastern Region Cocktail Competition in Irish Distillers Limited, Smithfield, Dublin, on Tuesday, 6th June, 1995. Ken Manning, PR & Sponsorship Manager, Irish Distillers Limited, and James Murphy, President of the Bartenders Association of Ireland, welcomed the competitors to the Eastern Qualifying Competition and wished all competitors every success.

The cocktails were judged on flavour and presentation and marks were allocated for the efficiency of the bartenders. Efficiency judges marked on such areas as presentation of ingredients, hygiene and efficiency in the preparation and competition areas.

Qualifying rounds have taken place in Belfast, Cork and Waterford and the total entry of 120 will be reduced down to 44 for the final, which will take place in October in Jury's Hotel, Dublin.

The biennial All-Ireland title is presently held by Billy Kerr of the Everglades Hotel, Derry. David Stahan of Jury's Hotel, Cork, however, is the only "triple" winner of the title, having won it in 1985, 1989 and 1991.

The Bartenders Association of Ireland was formed in 1972, their main aim being the improvement of bartending standards in Ireland through education and competitions, providing bartenders with the opportunity to broaden their experience. The Cork Dry Gin All-Ireland Cocktail Competition first took place in 1948, under the auspices of the Irish Branch of the UKBG.

Cointreau Presentation and Tasting

Wladimir Hagondokoff, the international spokesperson for Cointreau, recently conducted presentations and tastings of Cointreau for members of the B.A.I and the Trade. Those attending were put to work making Cointreau Caliprintho's (Cointreau, crushed ice, fresh lime) and watched as Wladimir demonstrated how to make a burning Cointreau Inferno. Cointreau is distributed by Kenny Ireland, who is currently running a series of Cointreau Caliprintho tastings in bars throughout Dublin.

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Seat on BF or Cert Urged to Encourage Bartenders

The BAI Committee would also gladly welcome the country’s publicans into the Guild. A seat at the top level of Bord Fáilte for the country’s publicans has been urged by the Fianna Fáil Junior Spokesman on tourism, Tom Killeen T.D.

Besides giving publicans a say in tourism policy, Deputy Killeen also pressed the Minister for Tourism and Trade, Eilish Heeney, on the extension of pub opening hours and on funding support to publicans for overseas marketing because of the central role which pubs play in tourism.

Half-Way Through Harp’s ‘Fortunes’ Tour

Harp Lager’s ‘Wheels of Fortune’ promotion is now nearly half way through its six month run. It’s the biggest promotion ever undertaken by the brand and hopes to cover more than 3,000 pubs along the way.

The intentions is to ensure that Harp Celebration Brew is tasted by the widest possible cross-section of drinkers and represents a €400,000 investment. Twenty dedicated promotional staff, a fleet of 10 branded Nissan Terranos and 17 local radio stations carrying details and advertising regarding the promotion, complete the package.

A particular area is highlighted for a fortnight or four-week period during which the “Celebration Crew” visit all the local pubs in the area and the local radio station promotes the Crew and gives away prizes.

For the duration of the promotion, anyone purchasing a pint, bottle or glass of Harp is entitled to be entered in a draw with a top prize of £5,000 for each individual area. As well as the customer prize, there is also a £1,000 prize for a member of the bar staff from the participating pubs in the area.

Each promotion culminates in a final party when the draw to find the overall winners takes place.

New LVA Chairman

The new chairman of the LVA is Edwin Finnegan of the Bottle Tower in Churchtown, Dublin. He succeeds outgoing chairman Frank Towey of the Fox Hunter in Lucan.

C&C Establishes Major National Wholesale Company

C&C Group has established C&C (Wholesale) Ltd., Ireland’s first national wholesale company, to offer comprehensive and effective nationwide distribution and quality service to the licensed trade in Ireland.

Details of the new company were announced at a reception at Jury’s Hotel, Ballsbridge in March this year with guest of honour Bertie Ahern T.D., the leader of Fianna Fáil.

Colin Gordon has been appointed Managing Director of the new company which combines the licensed businesses of C&C Dublin and C&C Munster with TDIans, Allied Bottlers (Dublin), Lennons (Athlone) and O’Sullivans (Waterford). He was previously Marketing Director with Showerings (Ireland) Ltd.

Dynamic and customer-directed, C&C (Wholesale) Ltd. will offer a broad range of products from a single source and is designed to give flexible, high quality sales and distribution service.

“This is the first national wholesale company for the licensed trade in Ireland”, said Colin Gordon. “However, it shall maintain a strong local presence through its extensive sales force and 13 distribution points nationwide”.

The headquarters of C&C (Wholesale) Ltd. are in Thurles, Co. Tipperary and the company will initially employ more than 150 people.

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

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Bartenders and Cocktails of Ireland 1994-1998
[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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Dear Members,

As we return from our summer recess I would like to recall the many events that took place during the summer months. Our Annual Family Sports day took place in Movraie (report enclosed) and a thank you to Donal Williamson of Coca-Cola, our sponsors on the day.

The 30th Bacardi Martini Grand Prix international finals took place in Hamburg. This unique youth competition again was a great success (my report enclosed). The winner was Franco Mo from Italy, closely followed (1.5 points to be exact) by our team of Brian Jones, Paul Heffernan and Martin McHugh, who placed 2nd, 5th and 7th respectively. Well done lads for a great team performance. My thanks to Michael Simpson (Dillon), Jim Farley (Grants), David Rutherford and Samantha Goggin (Westway Distributors) for all their help.

On July 10th the annual B.A.I.G.S. Golf Classic took place in Lucan Golf Club. After a successful day Niall Burke (captain B.A.I.G.S.) and John McLoughlin (Secretary B.A.I.G.S. and organiser) presented a cheque to the B.A.I. Well done and thanks to Tony McEntry (Lucan G.C.) and all the companies and individuals who supported the event.

Our I.B.A. active president Mr. Jan Von Hagen has been busy with new proposals/ideas (report enclosed). Final preparations for the 29th C.D.C. Gin All-Ireland competition are in order and I look forward to seeing finalists on October 24th in Jury’s Hotel.

My thanks to Gordon Hardie (I.D.L.) who presented the B.A.I. with a cheque for £800 to defer our costs for Canada 1995. On September 5th the first Havana Club White Rum competition was held in the Harcourt Hotel, congratulations to all finalists, the winner was ????????????????, who will travel to Cuba in November.

My thanks to Camilla Dwan, Deirdre Farrell and Colette Leggett (I.D.L.) for their tremendous work in this new Rum competition.

As our association is going from strength to strength, at home and abroad, please remember members communication, active interest and professionalism in all our dealings will keep the B.A.I. in its rightful position. Remember its our association, looking forward to meeting you at our next meeting/social events.

Be always actively interested.

Your President,
James Murphy

---

**Future Events**

**Oct 24th-25th**
CDC Final, Jury’s Hotel

**Nov 5th**
Next B.A.I. Eastern Area Meeting.
Plus Members Mass 11pm

**Nov 6th**
Southern Area Bar Dance.
Venue: Imperial Hotel, Cork

**Dec 3rd**
Next B.A.I. Eastern Area Meeting

**Dec 10th**
Xmas Children’s Party.
Venue: Spa Hotel, Lucan

Sponsors: “Finches-United Beverages”

**Mar 4th**
B.A.I. National Dance.
Venue: Jury’s Hotel, Ballsbridge, Dublin

---

**Annual Subscription Renewal Form**

<table>
<thead>
<tr>
<th>Name</th>
<th>Address (home)</th>
<th>Phone (if any)</th>
<th>Address (work)</th>
<th>Phone (if any)</th>
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<td>Student/Provisional</td>
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<td>Oversea</td>
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<td>Student/Prov.</td>
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</table>

**Payment Received By:**

Committee Member

**Notes:**

(a) “Address” details need to be included only if different from previous year.

(b) Renewal forms plus subscriptions to be forwarded to National Treasurer by agreed date (usually June Area Chair meetings).

(c) This “Renewal” form to be used ONLY for “Renewals”. Separate “Joining” Application Forms to be used for “New” Members.

(d) Care should be taken to ensure correct “Classification”. For this year only, it would be most helpful to include all address details.

---

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Before you play it, putt it, paint it, plant it, smash it, eat it, cook it, sail it, or just take it easy...

...make sure you read it.


For your free brochure, call Louisa on (01) 66 71 333.

Prepared by: James Murphy, Assistant Head School of Culinary Arts and Food Technology, TU Dublin.
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### 1995 Bacardi Martini Grand Prix

**International Final**

**Hamburg, Germany organised with DBO (German Bartenders Association)**

**Date:** Saturday, 1st July 1995

It was a great honour for me to be invited to travel with the Irish team to Hamburg for the International Bacardi Martini Grand Prix 1995. During the preparations for the team we discussed how we could tackle this competition, calling in the experience of myself, Paul Heffernan and Brian Jones in previous finals. My strongest words for the lads just before the competition began was to remember a lot of bartenders back home would have to be in their position now and to stay professional, concentrating on attention to detail in each section of the competition. As I watched Martin McHugh, Paul Heffernan and Brian Jones compete, I could see that my words didn’t fall on deaf ears.

The written section consisted of 40 questions on IBA and analytical situations in the practical section, competitors had to make 2 classic cocktails and 2 fancy drink cocktails. Efficiency and taste (judges were present, finishing off with the oral section, which consisted of 8 two-points questions, 7 one-point questions, a product, speech and testing of foreign language knowledge.

The competition finished and we discussed the performances over some refreshments.

That evening, the competitors, IBA, presidents and executives assembled for the prize-giving.

Brian Jones, Paul Heffernan and Martin McHugh had scooped 2nd, 5th and 17th respectively—a fantastic result and one that made me very proud of the B.A. bartenders and our education process.

The overall winner was Franco Mo (Italy) and the fancy cocktail winner was Mireika Calia (Hungary).

IBA President, Mr. Jan Van Hagen, in his speech noted the unique importance of this competition worldwide. Since its inception, 100,000 bartenders have competed. Some of them have found success bars and have gone on to represent their associations at board level. Mr. Van Hagen congratulated all competitors and stated that he hopes the experience and knowledge that competitors have gained in Hamburg 1995 will be used to help their fellow colleagues back home for the future of their associations. He finished off by saying that the World Final next year will be held in Malaga, Spain.

So, come on at you bartenders and start your preparations early.

My thanks to Jim Farley (Grants), Michael Simpson (Dillons), Samantha Goggins and David Rutherford (Westbay Distributors, Southampton) for their help and assistance during our preparations. Well done all.

**James Murphy**

President B.A.I.

### Bacardi Martini Grand Prix International Young Bartenders Competition

**Hamburg, July 1st, 1995**

Today wonderful Hamburg has beautifully entertained the 30th edition of Bacardi Martini Grand Prix. Everything went nicely smooth thanks to IBA, to every Bartenders’ Association, and to the excellent organisation of Bacardi GMBH Hamburg. We are greatly indebted to everyone, but we should like to outline our gratitude to Mr. Jan van Gagen, to Mr. Jurgen E. Falke and his efficient D.B.U. team, to all the Presidents who have formed the juries, to Mr. Fritz Gruenfeld and to Mrs. Antie Louvier; last but not least, to Mrs. Renata Fatina who has taken care of the competition since the very beginning.

This edition counts 40 competitors arriving from 30 countries and the 1995 winner is Franco Mo, who gets the vermeil cup and the gold diploma; further he will be invited by us to this year’s IBA meeting in Toronto (September 21-26th).

In second position we have Brian Jones, Eric Kern and Nathalie Martin, who receive a silver cup and a silver diploma.

The Best Fancy Cocktail is “Night” created by Mireika Calia, who gets a silver cup as well.

---

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

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Le Verre De Vin, The Complete Wine Preservation System
1st at Jury’s Hotel Dublin

The first Le Verre de Vin unit in Ireland offering a range of wines by the glass was installed in Jury’s Hotel Dublin on the 21st September 1995.

Richard Bourke, General Manager of Jury’s said ‘Jury’s Hotel Dublin is pleased to be the first establishment in Ireland to offer this unique service to our customers. We fully expect to considerably increase our wine sales as a result of this new customer service’.

Le Verre De Vin is a fully integrated unit which is wall mounted and, through the introduction of a vacuum for still wines and carbon dioxide injection for sparkling wines, preserves both for a minimum of 21 days. This is the first commercially viable, cost effective means of preserving wine sold by the glass.

Jury’s Hotel Dublin is offering 15 different sparkling and still wines by the glass. Among those offered are Piper-Heidsieck Cuvée Brut Champagne at £5.95, Château Cos d’Estournel at £6.95 and Tyrrell’s Chardonnay/Semillon for £2.25 per glass.

Jacinta Delahaye, wine writer and consultant, was on hand to give her full approval of Le Verre De Vin. Jacinta is delighted that a wider range of top quality wines will now be available to buy by the glass.

Becks Taste of Temple Bar Awards
Winners Announced by Loyd Grossman

Loyd Grossman, the familiar presenter of MasterChef and other BBC and ITV programmes, presented the inaugural Becks Taste of Temple Bar Awards last night, Wednesday 20th September in the Temple Bar Gallery and Studios.

The Chameleon Restaurant, the Indonesian Restaurant on Fownes Street, was the Overall Winner of the Becks Taste of Temple Bar Award. They were judged the best restaurant in Temple Bar.

There were four Category winners also presented. The Best Ethnic Food Award was presented to Sinners, the Lebanese restaurant on Parliament Street. The Best Ambience Award was presented to Thomas Read’s Coffee House and Bar on Parliament Street. NICO’s, the Italian restaurant on Dame Street, won the Best Service Award and Les Frere Jacques were the winners of The Best Wine Award.

Philip Smith, Marketing Director, United Beverages comments: “Congratulations to all the winners of the Becks Taste of Temple Bar Awards. We at BECKS are delighted to be associated firstly with Temple Bar Properties, but also with the restaurants of the Temple Bar area. Becks is a quality product and we feel that our sponsorship of these Awards will emphasise our commitment to maintaining our standards of quality and excellence. We are delighted with the enthusiasm, excitement and interest that has been generated and would like to thank Loyd Grossman for his endorsement of this Awards scheme. A particular thank you must be given to Deirdre Rogers, the artist who created the spectacular stained glasses Becks Awards.”

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Havana Club Launched

Havana Club Cuban white rum was launched onto the Irish market at a reception in Dublin’s Break for the Border recently. According to Michael Murphy, home trade director at Irish Distillers, “In 1993, Pernod Ricard entered into an agreement with the Cuban authorities and secured the worldwide distribution and marketing rights for Havana Club.

The brand’s global development began in 1993 and the product is now available in France, the UK, Spain and Holland. Michael Murphy added, “The intention of Pernod Ricard is to recreate the prominence of Cuban rum to what it was prior to the revolution.”

It is the only international rum authentically Cuban. Originally known as “sugar wine”, the drink only came to be known as rum in 1698 with the brand “Havana Club” being born in 1878.

How will the new product measure up to the dominant player on the market — Bacardi?

“Havana Club is the only authentic Cuban white rum on the market,” answered Maura McCabe of Irish Distillers. “Before the revolution it had a very dominant position which we are confident it will achieve again now that it is freely available on the market.”

A strong promotional programme is in place in pubs around the country, and coupled with the tasting programme, she believes that “the consumer will appreciate the authentic white rum taste of Havana Club”.

Havana Club Cocktail Competition

The inaugural Havana Club All-Ireland Cocktail Competition took place in the Harcourt Hotel on Tuesday, 5th September.

The competition was open to members of the Bartenders Association of Ireland. Four regional qualifiers participated in the final:

**Eastern Region:**
Niall Burke, Howth Lodge Hotel

**Southern Region:**
Kieran McDermott, Clancy’s Bar & Bistro, Cork

**South Eastern Region:**
Liam Wall, Jury’s Hotel, Waterford

**Northern Region:**
Eamon McCusker, Jockey 2 Bar, Belfast

The cocktails were marked on appearance, aroma and taste. Marks were also given for efficiency, which incorporated areas such as presentation of ingredients, hygiene and efficiency in the preparation and competition areas.

The winner of the Havana Club Cocktail Competition will travel to Cuba at the end of November for a two week holiday entertained by Havana Club International. Each of the finalists were also presented with a piece of cut glass crystal.

The presentation was made by Camillus Dwane, Marketing Manager, Irish Distillers Ltd., and James Murphy, President of the Bartenders Association of Ireland.

Thanks also to Cyril Brennan, Bar Manager, Harcourt Hotel, for his cooperation.

Havana Club is the only international rum that is authentically Cuban. It was the Cubans who invented “Ron Superior”. Havana Club offers a unique taste, a light and delicate bouquet from the birthplace of rum, reflecting four centuries of tradition.

Havana Club Cocktail Competition

**Cocktail Recipes**

**Name:** Niall Burke, Howth Lodge Hotel, Howth, Co. Dublin

**Cocktail:** Cuban Limbo (Runner-Up)

**Ingredients:**
2/10 Havana Club
2/10 Bob’s Coconut Liqueur
1/10 Morin Peach
3/10 Pineapple Juice
2/10 Orange Juice

**Name:** Kieran McDermott, Clancy’s Bar & Bistro, Princes St., Cork

**Cocktail:** Havana Supreme (Winner)

**Ingredients:**
3/10 Havana Club
2/10 Pisco Ambar
1/10 Bob’s Crema de Banane
2/10 Pineapple Juice
2/10 Orange Juice

**Decoration:** Starfruit, Stem Cherries, Lemon Twist

**Name:** Liam Wall, Jury’s Hotel, Waterford

**Cocktail:** Liam’s Delight (Runner-Up)

**Ingredients:**
1/10 Havana Club
1/10 Bob Grenadine
2/10 Pineapple Juice
1/10 Orange Juice
2/10 Cream

**Decoration:** Wedge of Pineapple, Slice of Orange, Cherry

**Name:** Eamon McCusker, Jockey 2 Bar, Brunswick Street, Belfast

**Cocktail:** Havana Breezer (Runner-Up)

**Ingredients:**
2/10 Havana Club
2/10 Bob’s Blue Curacao
1/10 Strawberry Liqueur
5/10 Club Soda Water

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I.B.A. News

Competitors – Mixing Panels
4. In the First Round, all competitors will prepare Five (5) drinks. Of these, Four (4) drinks will be for Judging. The Fifth drink will be put on display on an appropriate table for viewing.
5. In the Second Round (Semi-Final), all competitors will prepare Five (5) drinks. All of these will be for Judging.
6. In the Third Round (finals), Seven (7) drinks will be mixed by each competitor. All of these for Judging.
7. Lots will be drawn for the sequence that the Second and Third Round competitors will mix.

Competition Bar Committee (3 prs.)
Three persons will be utilised. Two to monitor Competitors while mixing. One to collect Technical Jury Ballots and deliver to the Scoring Committee.

Recipe & Garnish Committee (2 prs.)
Two persons to oversee that proper Ingredients and Garnish are in accordance to recipes before going on stage.

Judges Selection Committee (2 prs.)
Two persons utilized to select Judges for the Competition.

Judges Steward Committee (2 prs.)
Two persons to brief and monitor Judges and control Ballots

Scoring Committee (5 prs.)
Five persons utilised. Two for tallying Competition Ballots. Two to tally the Technical Jury Ballots. One person to finalise and recheck all Ballots.

Scoring – Scoring Committee
The Cocktail Competition scoring shall be tabulated as follows:

<table>
<thead>
<tr>
<th>Appearance</th>
<th>8 points</th>
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<tr>
<td>Excellent</td>
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</tr>
<tr>
<td>Very Good</td>
<td>5 points</td>
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<tr>
<td>Good</td>
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<table>
<thead>
<tr>
<th>Aroma</th>
<th>6 points</th>
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</thead>
<tbody>
<tr>
<td>Excellent</td>
<td></td>
</tr>
<tr>
<td>Very Good</td>
<td>4 points</td>
</tr>
<tr>
<td>Good</td>
<td>2 points</td>
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<table>
<thead>
<tr>
<th>Taste</th>
<th>15 points</th>
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</thead>
<tbody>
<tr>
<td>Excellent</td>
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</tr>
<tr>
<td>Very Good</td>
<td>10 points</td>
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<tr>
<td>Good</td>
<td>7 points</td>
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</table>

Overall Impression of Drink

<table>
<thead>
<tr>
<th>Excellent</th>
<th>4 points</th>
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<tbody>
<tr>
<td>Very Good</td>
<td>3 points</td>
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<tr>
<td>Good</td>
<td>2 points</td>
</tr>
<tr>
<td>Fair</td>
<td>1 point</td>
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</tbody>
</table>

Overall Impression of Drink will be counted ONLY in case of a tie. They will not be counted only until such a time that a possible tie may exist.

Sample of Judges Ballot
These Ballots are to be made up by the Host Country of the I.C.C.

International Cocktail Competition
(Number I.C.C.
Name of Location Guild Host Country)
Cocktail No. ___

<table>
<thead>
<tr>
<th>Appearance</th>
<th>Aroma</th>
<th>Taste</th>
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</thead>
<tbody>
<tr>
<td>Excellent</td>
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<td></td>
</tr>
<tr>
<td>Very Good</td>
<td>Very Good</td>
<td>Very Good</td>
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<tr>
<td>Good</td>
<td>Good</td>
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</table>

Overall Impression of Drink

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<th>Very Good</th>
<th>Good</th>
<th>Fair</th>
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<tbody>
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<td></td>
<td></td>
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</tr>
</tbody>
</table>

Judge Signature:........................................................................................................

Total Score:

International Cocktail Competition
Technical Jury / Efficiency
(Number I.C.C.
Name of Location Guild Host Country)
Cocktail No. ___

1. Presentation of Bottles
Consider that Bottles are facing Audience 1-2

2. Emptying Excess Water
Consider emptying excess water from mixing Glass and Shaker after chilling 2

3. Spillage
Consider spillage of ingredients 3

4. Over Short of Recipe
Consider Over or Short of Ingredients to fill Glass 1-3

5. Garnish Neatness
Consider neatness and care in preparing Garnish 1-3

6. Overall Neatness
Consider overall neatness of preparing Drink 1-3

7. Handling of Glasses
Consider general Handling of Glasses 3

8. Overall Efficiency
Consider Self-Assurance & neatness in making Drink 1-4

9. Time Limit
Consider Time limit of 7 minutes to make Drink 5

Judge Signature:........................................................................................................
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Dear Members,

As we approach the Christmas, I would like to recall the many events which took place during the autumn period.

Sept. 18th — B.A.I.G.S. (Captain’s Night) was held in Stackstown Golf Club. My thanks to Niall Burke (B.A.I.G.S. Captain) for the hospitality shown to my wife and myself and congratulations to Noel O’Donoghue (winner on the day).

Oct. 2nd — A party of 20 bartenders and their wives travelled to the B.A.I. Northern Area Dance held in the Balmoral Hotel, Belfast (report enclosed). My thanks to Liam Meaney and Pat McGrath (On-Trade Manager Tennants Ireland) for sponsoring our trip and lunch in the Ulster Brewery, Belfast and to Johnnie Johnson, Eamon McCusker and Alan Hughes (B.A.I.) for the hospitality shown to our group.

Oct. 18th — B.A.I. South Eastern Area elected a new executive, as this area has given me concern this year. I’m glad to welcome back Liam Heafey (new Chairman), phone (B) 651-74355. I urge all our South Eastern members to pull together to re-energise this area.

Oct. 24th — 25th C.D.C. All-Ireland Cocktail Competition Finals sponsored by Irish Distillers Limited. My congratulations to ex-President Joe Connolly (winner), Philip Foran (runner-up), Liam Wall (3rd place and Efficiency award winner), Trevor Flower (4th place) and Ken Horgan (Best Under-25 Bartender), also to Deirdre Farrell, Ken Manning, Dermot O’Leary (I.D.L.I.) and Niall Burke (B.A.I. Cocktail Chairman) for their active support and direction during the heats and finals of the 25th C.D.C.

Nov. 6th — A party of 28 bartenders and wives travelled to the B.A.I. Southern Area Dinner Dance held in the Imperial Hotel (report enclosed). My thanks to Seamus Leydon and Mark Fennelly (Regional Sales Manager), both of Cartrrell and Cochrane, for sponsoring our trip and to Philip Foron, Margaret Hayes, Mick Spillane and Rory O’Neill (B.A.I.) for the hospitality shown to our group.

Dec. 10th — B.A.I. Finches Children’s Christmas Party (Eastern Area). My thanks to John McKernan, Regional Sales Manager United Beverages, for sponsoring this event completely, which was held in the Spa Hotel in Lucan.

As I end my first year as your President, I feel 1995 has been a great year for our association. We have seen growth in membership, a sound financial position, new faces challenging for the major honours, new competitions and multiple international awards for our members. I salute you. I’m very proud of you all.

Your President,

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

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News

Eastern Area

B.A.I. Trip to Ulster Brewery & Northern Dinner Dance

Sponsored by Tennents Ireland

On October 2nd, a party of B.A.I. members travelled by train (First Class, I might add) to Belfast where we were met by Eamonn McCusker. We travelled by coach to the Joser 2 Bar where we enjoyed a beautiful lunch sponsored by Hollywood & Donnelly. Thanks to Michael Duggal, top on the day. After drinks, we transferred to the newly refurbished Balmoral Hotel. This was also the venue for the dinner dance. The evening started with a champagne reception followed by a very fine meal. After dinner speeches were given by Mr. Jim O’Neill, M D United Wine Merchants, Mr. Johnny Johnson, Chairman Northern Area B.A.I., and James Murphy, President B.A.I. The rest of the night was filled with dancing, a lot of fun and the usual sing song into the early hours.

Next morning, our party, including Cork and Belfast representatives, were treated to a beautiful lunch and drinks in the Ulster Brewery. As the brewery is under major construction due to the outstanding success of Caffrey’s Ale — they are putting in a new brew house — we could not take in a tour of the brewery. However, Patricia Burke showed us a detailed video commissioned by Bass plc and presented by Derek Davis of R.T.L., which included very interesting facts about how Thomas Caffrey started brewing in 1897, all about the Bass triangle was the first world registered symbol, that Bass operate a total quality control programme which is in place and checked at every stage of the brewing process. We heard also how the Bass yeast tradition began in 1770, and how micro analysis plays an important role in the development and production of quality products. In 1982 a new bottling line plant was installed. This machinery allows for the bottling of 35,000 bottles per hour, of which include juices, beers, lager and cider. 100 million pints are sold yearly. The draught products have a shelf life of about 6 weeks while the bottled products would last for 12 to 18 months, however, they are usually consumed much quicker than that. The video ended with the fact that Bass plc own 9 pubs which include the Crown Bar, which was presented to the National Trust. (It’s worth a visit.) As we left the brewery and ventured towards Belfast watering holes, the ladies went shopping in the city centre. It must be said that the trip wasn’t only a social but very educational trip as well.

Our sincere thanks to Johnny Johnson, Eamonn McCusker, Alan Hughes and Billy McElroy and all the lads who made us feel very welcome.

Thanks to Brian Houston, Patricia Burke and Michael Lee from the Ulster Brewery and to Liam Meaney M.D. and Pat McGrath, On Trade Manager, Tennents Ire., for sponsoring our trip. We look forward to next year.

James Murphy
President B.A.I.

Cantrell and Cochrane Trip to B.A.I. Southern Area Dance, Cork 1995

A party of 28 B.A.I. members, wives and friends travelled recently to the B.A.I. Southern Area Dance which was held in the Imperial Hotel, Cork. Our group arrived at 2.00pm and after the checking-in was organised we decided to sample some of Cork’s watering holes until tea time. Later on that evening, we tucked into a fine meal and complimentary drought drinks. After dinner speeches were made by Guest of Honour Mr. John Kersliah (Regional Sales Manager G.G.S.I.) and James Murphy (President B.A.I.) who praised the area’s achievements in 1995 and finished by making a presentation to Brian Jones of Westeners Bar, marking his achievements in World Bartending competitions in 1995. Final speeches were made by Mr Philip Foron (Chairman, B.A.I. Southern Area). The “Inaugural John Sheridan Memorial Trophy” was won by Colette Tynan. Dancing and festivities carried on until the early hours.

Next morning after breakfast, our group travelled to Christy’s Bar within the Blarney Woolen Mills — a shopper’s paradise. At 6.00 pm it was time to leave Cork. On behalf of all who travelled, we would like to thank the following:

• Seanus Leyden and Mark Fennelly (Cantrell and Cochrane) who sponsored our coach and refreshments for our journey.
• John McLoughlin (B.A.I.) for his tremendous work not only in securing this sponsorship at a late date but in seeing his responsibilities through professionally.
• Ollie Stafford (B.A.I.) our bus driver. Philip Foron, Margaret Hayes, Mick Spillane and Rory O’Neill (B.A.I.) for their hospitality and kindness.

We all look forward to next year’s dance.

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Bartenders and Cocktails of Ireland 1994-1998

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I.B.A. News

Kilkenny Irish Beer Launched

Guinness Ireland has launched draught Kilkenny Irish Beer onto the Irish market in a phased rollout across the country, beginning with Dublin, Galway and Kilkenny. The red beer has been installed in 30 pubs in Kilkenny, 50 in Galway and 57 in Dublin. It is proposed to increase the Dublin figure to 70 in the near future. “Following the launch we will review the situation after six weeks,” said George Good, managing director at the St. Francis Abbey Brewery in Kilkenny, where he spoke to Licensing World, The St. Francis Abbey Brewery, where Kilkenny Irish Beer is brewed, is the oldest brewery in Ireland.

The ale was first launched onto the German market eight years ago and was extended the following year into Italy, France, The Benelux countries and Switzerland. According to George Good, sales of Kilkenny Irish Beer in Europe have, on average, doubled every two years with a 30 per cent increase last year.

The beer requires 140 seconds pouring time and it is hoped that the launch of Kilkenny Irish Beer will help stimulate a flagging Irish ale market. It is the first draught red beer that Guiness has launched onto the Irish market in over 25 years.

According to George Good, “Premium ales and red beers seem to be coming to the fore elsewhere. Younger people, looking for something other than lagers, are taking an interest in them. In the US, red beers are coming to the fore. We believe that this is going to roll into Ireland.” The red beer sector is set to grow here, he believes.

Kilkenny Irish Beer is the number one imported beer in Canada and is Guinness Ireland’s second most successful export after Guinness itself.

Worldwide Award for Sheridan’s

Sheridan’s Perfect Pour has received the MONDE Award, the most prestigious award within the international drinks and spirits industry. The MONDE award can be given in gold, silver or bronze. Sheridan’s, the double Irish liqueur produced by R & A Bailey, has been given the gold. Twenty years ago, its sister product Bailey’s Irish Cream was awarded the same accolade, 12 months after it was first marketed in 1975.

Launched in 1993, Sheridan’s Perfect Pour has enjoyed excellent export performance and from this October the product is being launched internationally.

I would like to take this opportunity to extend my heartfelt thanks to the sales team of Fitzgerald and Company and in particular Ciaran Smith, General Sales Manager, for a most memorable day in my short golfing career. The Bols Perpetual Cup, run in a professional and efficient manner by Ciaran, from the early start to the conclusion that evening was of the highest standard. He conducted the background affairs and let the golfers get on with playing the game. I must thank my colleagues Pat, Fergus and Noel for the sporting spirit in which the games were played, making my victory all the more enjoyable.

Our sponsor really makes a huge effort to make the Bols matchplay a success and I hope in return the members will reciprocate.

Already I’m looking forward to defending my title next year.

Eddie de Barra

Bols Match Play

The Bols Liqueurs Matchplay finals for the BAI society were held at Luttrellstown Castle Golf & Country Club. This championship course at Clonsilla Co. Dublin is a great test of golf set in wooded parkland, multitudes of pheasants from the nearby castle added to the beautiful autumnal colouring of the mature trees made this a memorable day for all present.

Ciaran Smith, General Sales Manager with Fitzgeralds (distributors of Bols Liqueurs in Ireland) welcomed the players, their caddies and the society officers to a full Irish breakfast in the clubhouse before play. The semi-finals were played in the morning with a third place play-off and the final in the afternoon. In the first semi-final the long hitting Fergus Farrell (holder of the Bols Perpetual Cup for the last two years) lost to the in form Noel Doherty, who never left the fairway. In the second, Eddie de Barra won a very close match by one up when he beat Pat Byrne by winning the last hole. In the afternoon, Fergus found his best form to win comfortably and take the third place award. In the final “Steady Eddie” was just that. Receiving 8 shots from Noel, he struck a blow for all 20 handicappers when he won the Bols Trophy by taking a crucial four foot putt on the last green to win by one hole.

In the evening Colin Sullivan, Peter Corr and Julian Keown of Fitzgeralds joined Ciaran Smith to host an excellent presentation dinner in the clubhouse to conclude a most enjoyable day for all concerned.

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Famous Bars

Harry's Bar, Venice, Italy

When Harry met Giuseppe

Back in 1929, when Giuseppe Cipriani was working as a barman in the Europa hotel, a down-on-his-luck American called Harry Pickering needed $5,000 to get home. Humble barman Giuseppe obliged and thought no more about it. Two years later, Harry returned to Venice, to Giuseppe, with not just the money borrowed but an extra $40,000. "We'll open our own place and call it Harry's Bar," he said. The rest is history.

Orson Welles, Humphrey Bogart, Lauren Bacall, Ernest Hemingway, you name them, they were regulars, and to walk into this anonymous corner bar in Venice — comfortable, easy, but certainly not glamorous — you can see why; You slip into Harry's Bar like a favourite jacket. It's bespoke, but never pretentiously so. Only the best of ingredients, of style, of service are tolerated. No fuss, no side, no posing.

Harry's Bar is now run by Giuseppe's son, also called Harry, or Arrigo as it is in Italian, and the place is as lively as ever it was. The facts that would have had Toulouse-Lautrec reaching for his pencil, the bustle and hum of confidence, the sipping of the second Bellini all indicate a mood and a frame of mind. Harry's Bar provides the best cabaret in Venice. It and the city are irresistible.

SIP A BELLINI

A harassed business traveller who has little time for art can pick up an instant appreciation of both Bellini and Carpaccio without having to go near a museum. Sip a combination of white peaches and champagne and you suddenly understand what a Bellini is all about. Try paper-thin slices of tender raw beef, topped with a magic dressing, and you've sampled Carpaccio, Cipriani style.

Congratulations

Congratulations to Peter and Edith Brennan — 50 Golden Years on August the 12th. Peter is past U.K.B.G. President and a good friend of B.A.I. 90 guests assembled at the Clacton-on-Sea Golf Club to help Peter and Edith Brennan celebrate their Golden Wedding day. Guild members and their wives travelled hundreds of miles for the occasion.

Last Call Please

A number of appeals were launched since 1993 to help us create a truly representative "History Book of 50 Years of Irish Bartending, being the U.K.B.G. Irish Branch 1948-72 and B.A.I. 1972-Present Day". I am happy to announce we stand at an advanced stage in our research on this project. To all members, friends and supporters, I now ask you one more time to dig deep for any pictures or articles which still might be of use. All will be treated with the best care.

Remember, be proud; it's our history.

James Murphy, President, B.A.I.

Smirnoff ... A Long Way From Russia

Smirnoff is an authentic, high quality product with a true Russian Heritage — the first Smirnoff distillery was established in Moscow in 1818, hence 1818 on every bottle. Smirnoff was the first vodka to be introduced into Britain in 1953 and is still produced to its original Russian recipe, which dates back to 1818 and the days of the Russian Czars. Smirnoff is made from 100% top-quality grain spirit, distilled twice before being filtered through 30 columns of hardwood charcoal — a process which removes impurities and is the key to the brand's outstanding purity and clarity.

The crest on the Smirnoff label, which is dated 1886, marks the appointment of Piotr Andreyich Smirnoff as purveyor to the imperial Russian Court. During this period, the Smirnoff family became renowned as one of the wealthiest families in Russia, and in 1897, PA Smirnoff was appointed official purveyor to his majesty King Oscar II of Sweden.

In 1910, on his father's death, PA Smirnoff's son Vladimir took over the business, but just seven years later the distillery fell into rebel government hands during the Russian Revolution. Vladimir escaped to Livov in Poland where he established Piotr Smirnoff & Sons. The company moved to Bulgaria in 1924 and subsequently to Paris in 1925, where Vladimir established "Ste Pierre Smirnoff Fils" — which is still used on bottles today.

Vladimir moved to Nice and in 1933 an American — Eustett — acquired the rights to Smirnoff and, following Vladimir's death, Heublein (a subsequently DYN owned company) acquired the rights to Smirnoff.

The brand has, since that day, grown from strength to strength to become the world's number one vodka.
Past Irish Cocktail Competitions, Bartending Activity, Famous Drinks, Bartenders and Famous Establishments.

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John Sheridan Memorial Cocktail Competition

On the 26th September, the inaugural John Sheridan Memorial Cocktail Competition was held at Westminster Bar. With 16 of our new members competing, it turned out to be a very enjoyable night with the help of Gilbeys of Ireland who sponsored the competition.

The standard was very high during the heats, with excellent cocktails mixed by all concerned. The four finalists on the night were:

Colette Tyman, Westminster Bar
Dawn Spoonley, Westminster Bar
Peter Carolan, Blarney Park Hotel
Liam Coonin, Westminster Bar

Each finalist was presented with an engraved cocktail shaker on the night until the winner was announced at our Annual Dinner Dance in the person of Colette Tyman, who was presented with the John Sheridan perpetual trophy by Mr. Pat McCarthy of Gilbeys. Congratulations Colette!

Thanks to the staff of Westminster for their help on the night, with special thanks to Mr. Pat McCarthy of Gilbeys along with his colleague Mr. Michael Behan who sponsored the event.

Social Night at Beamish & Crawford

We recently held a social night in Beamish & Crawford’s Hospitality Room where 50 people attended.

On the night there were a number of prizes raffled with the main prize of a weekend for two in the Talbot Hotel in Wexford won by the wife of our Chairman, Mary Foran.

We were pleased to have Mr. Al Smiddy, General Manager of Beamish & Crawford join us for a drink on the night. Thanks to Mr. Cyril Keane and Mr. Pat Bourke who looked after us on the night and also to Mr. George Frost who could not be with us due to prior commitment.

Rory O’Neill

Southern Branch In Brief

The committee of the Southern Branch would like to sincerely thank the Northern Branch committee for the hospitality shown to us during our recent visit for the Northern Area Dress Dance at the Balmoreal Hotel.

Special thanks to Mr. George Frost of Beamish & Crawford who helped us with our travelling expenses for the trip.

On the 6th November, we held our Annual Dinner Dance at the Imperial Hotel where 244 members, friends and trade representatives enjoyed the night.

This night would not be a success without the help of our sponsors. Thanks to all concerned.

Special thanks to Mr. David Barney and Mr. Padraig Long of the Imperial Hotel for their help on the night.

On the 10th of December we held our annual children’s Christmas party, sponsored by Coca Cola, at the Imperial Hotel where “Santa” as usual distributed gifts to all members’ children.

Thanks to Mr. Barry Moran of Coca Cola for his help with this event.

Cork Dry Gin 25th All Ireland Cocktail Competition

Congratulations to past president Joe Connolly on this victory in the 25th CDC Cocktail Competition. Joe was closely followed by our committed chairman Philip Foran who was followed by Liam Wall and Trevor Fowler.

The Best Under 25 was won by Southern Branch member Ken Horgan. Congratulations Ken.

The Southern Branch committee would like to sincerely thank Deirdre Farrell and her colleagues for their hospitality during our stay. Thanks also to the Eastern Area committee for the excellent organisation of the competition and also to our vice president Derek Meeney, who organised for our admission to “Club M” once again.

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President's Letter

Dear Members,

At the end of my first year in office, I would like to thank the following for their hard work, dedication and support throughout 1995: National Executives, Area Vice Presidents and executives, our P.R. Education, B.A.S.I.L., cocktail, social and fund-raising committees and all members and friends who attended our various functions and meetings throughout 1995.

I have held my first meeting with our 1996 officers and re-formed several sub-committees to tackle our work in 1996. I’m happy to report that progress is already being made. To all members, I would (as always) like to seek your active support in helping all our areas of the B.A.I. to achieve our goals together.

B.A.S.I.L. (B.A.I.’s official Journal) seeks (as always) material input for future issues from all members and friends. Please find enclosed in this issue reports on:


My congratulations to winner and new member James Hogan - Coman’s Bar, Rathgar and many thanks to John Mc Loughlin (B.A.I.) and Patrick J. Bigney (Sheridan’s) who both made this competition a reality.

5. Our 24th National Dance Dance.

1996 will be a big year for our association with the Bacardi-Martini World Finals in Malaga, Spain, the International Cocktail Competition (I.C.C.) in Japan which I would like now to announce our team which will be William Coughlan of Christy’s Hotel, Blarney, Co.Cork in the Pre-dinner section, Michael Callaghan of The Hibernian Club, Lismore in the after Dinner section, Paul Heffernan of The Law Courts, Inns Quay, Dublin in the Long Drink section and Margaret Hayes of Christy’s Hotel, Blarney, Co.Cork in the Ladies Short-Drink section, all together aiming for gold medals. As the B.A.I.’s entry for Japan will be £5000, I urge all companies / individuals to help us through donations and I would like to thank Irish Distillers - Jameson Irish Whiskey (Eily Kilgannon), Coca-Cola (Dermot Hopkins), United Beverages (John McKenna) and Remy Ireland / Absolute Vodka (Mick McDonagh) for their special financial support already.

To all B.A.I. members, I urge you to renew your efforts, attend meetings, remember your sponsors in your bars and please help attract new members and spread our name with pride in 1996.

I would like to take this opportunity to thank George Duffy, our outgoing Treasurer for his hard work and to welcome our new Treasurer Harry Mc Quaid (Gresham Hotel) to the board.

Hoppy you all have a good Easter. I’m looking forward to meeting you all at the monthly meetings / cocktail heats and social events.

Your President
James Murphy.

List of B.A.I. Upcoming Events

B.A.I. (Eastern Area) Meetings

Venue: Gresham Hotel, Time 12 Noon
March 31st - April Meeting (Because of Easter) plus Woody’s Tasting.
May 5th - May Meeting plus Bud Light Tasting.
June 2nd - June Meeting.

I.C.C. Tokyo - Japan 1996:

- Registration Forms deadline April 1st to Japan.
- I.C.C. Recipes Forms deadline May 1st to Holland.
- Any Extra Delegates Money deadline 1st July to Japan. 4th Simonoff All-Ireland Cocktail Competition sponsored by Gilbeys.
- Extra entry forms C/O Area Chairmen B.A.I.
- March 31st closing date for recipe forms return.
- Heats: Southern Heat - Jury’s Hotel, Cork - 7th May 2p.m.
- Northern Heat - The Garrick Bar, Belfast - 26th May 1 p.m.
- South East & Eastern Heat - Jury’s Hotel, Dublin - 4th June 2 p.m.

Bacardi - Martini Grand Prix:
Sponsored by Grants / Dillon's

National Final - April 16th Jury’s Hotel, Dublin 10 AM start sharp.

Absolute Akademi Morning
C/O Remy Ireland / Matt Persson.

For all B.A.I. members: April 23rd 10 a.m. - D.I.T. Marketing & Design, Mountjoy Square, Dublin.

Area Chair Meeting:
May 14th - Jury’s Hotel - 10 a.m.

B.A.I. Coca-Cola Family Day:
June 23rd - Mosney Centre 12 Noon

1996 B.A.I. Fees for all members are now due
Full / Pro Full / Associate £22.00
Student £10.00

Baileys Liqueur Summer Raffle:
Holiday Voucher & Cash Prizes Tickets £1 each.

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Northern Branch Report

with well known firm, Lyle & Kinahan. However, following the acquisition of the Old Bushmills Distillery Company in 1964, (which was later sold) the Company's name changed to Bass Charrington Ireland Limited. In 1974, the current Company name, Bass Ireland, and the title of Ulster Brewery was established.

Today, the Ulster Brewery is the only major brewery in N.Ireland and it produces and packages such well known brands as Bass Ale, Tennent's Lager, Tuborg and Caffrey's Irish Ale.

Bass launched Caffrey's Irish Ale in 1994 and since then it has enjoyed phenomenal growth to such an extent that during 1996, nearly 600,000 barrels of Caffrey's will be produced (put in perspective, that is more than all the draught beer sold in N.Ireland). Caffrey's is available in over 14,000 outlets in Great Britain and firmly established as the biggest imported Irish beer. It currently enjoys sales valued at £3m per week at the retail point and has been voted by the readers of Publican magazine as the ale that their readers would most like to stock. It has also been described by the same magazine as the most successful new product launch in over 20 years.

In N.Ireland Caffrey's is available in over 700 outlets and growing and has been introduced into over 250 outlets in the Dublin area with plans to further expand the distribution there as well. Bass have just completed a new £3.1m brewhouse at the Ulster Brewery as part of a £7m investment project that will significantly increase the capacity and efficiency of their operations, specifically involving Caffrey's. The new brewhouse, which commenced test brewing on 29th February, on schedule, will shortly be producing beer for packaging to the trade.

Bass Ireland are the only drinks company in Ireland to hold ISO 9002 Accreditation, Company-wide and to have published a Customer Commitment, which clearly sets out the service standards that their customers can expect when dealing with N.Ireland's biggest brewers.

Heineken publicity tops

A series of Irish outdoor advertising posters for Heineken lager have carried off the top award in the alcoholic drinks section of Europe's prestigious EPICA awards.

Created by DDFH&S Advertising for Murphy Brewery Ireland, the posters played on the words Ken, In and Eke which appear in the Heineken name. The series was produced by copywriter, Mr. Denis Goodbody and art director, Ms Deirdre McMahon.

EPICA are Europe's premier awards for television and print advertising, and the judging panel received almost 4,000 entries for the 31 categories in the latest competition.
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Southern Area

Chairman’s Report - Southern Branch.

1995 was another great year for the Southern Branch. We have our usual cocktail competition for which we are eternally grateful to our sponsors.

We had members travel to all regions and they were all courteously welcomed, and for this we thank their respected hosts.

On the financial end of things the Southern Branch is looking very healthy.

We are happy with our intake of members and hope to increase membership again this year.

Guinness Trip
In February Guinness Group Sales brought 37 members to Dublin. A great day was had by all, many thanks to John Kershaw, Dan O’Donoghue, John Murphy and Jim Kiernan.

In September, Kieran McDermot was selected to represent the Southern Branch in the first ever Havana Club Cocktail Competition held in the Harcourt hotel also sponsored by Irish Distillers.

Also in September, we had the first ever John Sheridan Cocktail Competition, sponsored by Gilbeys of Ireland. Our thanks to Pat McCarthy for the beautiful perpetual trophy and runners up prizes.

November the 6th saw our Annual Dinner Dance in which 244 people attended the night. Many thanks to all people who travelled.

My best wishes to Joe Connolly on taking the trophy back to the Eastern area.

I would like to take this opportunity to wish James and his team all the best in the future. Special thanks to George for his outstanding work as National Treasurer.

Over the last five years, the Bartenders Association of Ireland is on an International Level, thanks to the efforts of Joe Connolly, James Murphy, Paul Heffernan, Brian Jones, Kieran McDermot. We are respected and feared in International Competition. Now it is time to concentrate on National issues, i.e. Membership, Education and Communication.

Thank you all for your time.

Philip Foran,
Chairman,
B.A.I. - Southern Branch.

Associates Cocktail Competition

On the 26th March, the Associate Members Cocktail Competition was held in the Imperial Hotel, sponsored by Murphy’s Brewery.

With 15 competitors taking part, the eventual winner was Mr. Donal Healy of Showergings who received the coveted trophy after 15 years trying.

In second place was Mr. Robert Fox of Savana Peanut Co., followed in third by Mr. Tom Cregan of Blarney Spring Water Co.

Thanks very much to all our competitors who made this a very enjoyable and fun night.

The Winning Cocktail:
Vodka
Midori
Liqueur de Fraise de Bois
BRITVIC orange Juice
Decoration: Slice of orange and a cherry.

Southern Branch AGM
The Southern Branch AGM was held in Irish Distillers on January 29th. In his recent report Philip Foran pointed out how successful the previous year had been, both on a national and international level for our members and encouraged a more active interest for the coming year. In conclusion Philip thanked our trustee Mr. Dermot O’Leary and Mr. Matt Lyons for once again hosting this event.

Committee - 1996 - 1997
Chairman: Philip Foran, Imperial Hotel, South Mall, Cork.

Secretary: Michael Spillane, Sundays Well Boating and Tennis Club, Cork.

Treasurer: Margaret Hayes, Christy’s Hotel, Blarney, Co.Cork.

P.R.O. Rory O’Neill, Clancy’s Bar and Bistro, Prince’s Street, Cork.

Forthcoming Events
April 23rd. Visit to Coca Cola in Dublin.
May 7th. Smirnoff All Ireland Southern Area Heats
May 13th. Meeting in Murphy’s Brewery.

Southern Branch in Brief.
Congratulations to Michael O’Shea on receiving Honorary Life Membership of the BAI. Best Wishes to Margaret Hayes and William Coughlan who will represent the BAI at the ICC in Tokyo in October.

Many congratulations for Mr. and Mrs. Pat Woods on the recent birth of their child.
“HERE’S TO A GENUINE SUCCESS STORY”

We’ve a way of doing things here at Beamish & Crawford that dates back over two hundred years. It’s about going the extra yard, taking pride in what we do. This genuine commitment to producing perfect Beamish has got us to where we are today - the fastest growing stout in Ireland.

That’s the Beamish way

JIM DARCY
HEAD BREWER, BEAMISH & CRAWFORD.

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**“Beamish & Crawford luncheon”**

Venue: Richard Beamish House (Reception Centre), Fitzwilliam Place.
Date: 4th March 1996.

Beamish & Crawford (B & C) annually host a luncheon on the day of the B.A.I. Dress Dance. For the hard working committee and helpers, it’s a welcome break to greet our area executives and members and V.I.P.s who have travelled to Dublin.

This year as always, we enjoyed a delicious lunch and beverages. Mr. Paul Demery (Beamish & Crawford) formally welcomed all and gratefully acknowledged the special relationship between the B.A.I. and Beamish & Crawford. James Murphy, President B.A.I. thanked Paul for hosting the Luncheon, noting that with “Scottish & Newcastle” takeover of B & C during the year, he hoped it would bring fruitful times for the company and the B.A.I. Our special thanks to Paul Demery and Michael Taylor for their assistance and help in organising this event and their kind hospitality shown to all.

James Murphy, President B.A.I.

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**“Guinness Post-Mortem Luncheon 1996.”**

Venue: Guinness Reception Centre, St. James’ Gate.
Date: 6th March 1996.

The Guinness post mortem luncheon was hosted at St James’ Gate brewery. This lunch is annually organized, traditionally to welcome the B.A.I. committee and area executives and members to the new B.A.I. year, which starts in March. It was with heavy heads and heavy bodies after the National Dance the evening before that we filed into the reception bar prior to lunch. Denis Markey, Tom Farrelly and Greg Cunningham from Guinness led the B.A.I. Group into lunch. After lunch, Mr. Markey formally welcomed all and presented James Murphy, President B.A.I. with a £1000 cheque towards our Education Fund marking the third year of this sponsorship. James gratefully accepted the cheque and acknowledged Guinness consistent work in the education field for Bartenders. James finished by wishing travelling guests and B.A.I. members a safe journey home.

Our special thanks to Denis Markey for hosting this event and the kind hospitality shown to us all.

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**“B.A.I. South Eastern Area Dance, Jury’s Hotel, Waterford February 5th 1995.”**

Executives, members and friends travelled recently to the “4th South Eastern Area Dance” held in Jury’s Hotel, Waterford. The evening’s proceedings started with the annual inter Area Cocktail Competition, which was won by James Rice of Jury’s Hotel, Dublin (Eastern Area). The competition over, the bell rang for dinner, (a fine meal, I might add). After dinner speeches were made by Mayor of Waterford, Maurice Cummins, Garda Superintendent Sean Caron, Guest of Honour Joe Connolly, President B.A.I., James Murphy and South East Vice Chairman B.A.I. Tony McGarrath. Entertainment and dancing continued into the early hours.

Next morning we enjoyed pre-lunch drinks at the Cherry Brewery. Our thanks to Ken O’Dea of Guinness. Lunch sponsored by our South Eastern B.A.I. colleagues was served in “The Olde Stand” in Michael Street. This beautiful Victorian Pub, which specialises in steak and seafood, boasts tea time, dinner and a la carte menus. I think it’s fair to say on behalf of all who travelled, our thanks especially to Tony McGarrath, Jimmy Fortune, Paul Brennan, Geraldine Phelan and Ruth Brennan for a job well done.

James Murphy, President B.A.I.

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Northern Branch Report

Once again the Northern Branch has had a busy and successful year. We have had five local competitions, all Ireland heats and the final; and on that note, our congratulations to Joe Connolly on winning the C.D.C. This gives our older members renewed hope. Michael Doyle now at Belfast’s Europa won our prestigious Bartender Of The Year award and Simon Forthegill won the Young Bartender Of The Year award. Well done to both.

The winners of all the competitions have the committee’s congratulations and to all the sponsors of the competitions a very big thank you from all our members. The dance once again was a big success and Frank Ward of the Balmoral Hotel pulled out all the stops to make it a thoroughly enjoyable evening.

We would like to take this opportunity to congratulate everyone who successfully completed the introductory and intermediate courses and a word of thanks to our own Billy McIlroy who has put a lot of time and effort on the education front. Keep up the good work Billy.

We would like to wish everyone going to Japan every success and hopefully you will bring back the goods.

The only low point in our year was the illness of our long time member and good friend Mr. Pat Gawley. We all wish Pat a speedy recovery and our thoughts are with him.

On the financial front, we are quite happy and have a few fund-raising events coming up which should hopefully boost the kitty somewhat. We ask all members to support their local branches.

I will conclude by wishing all the area’s members health and success in 1996.

Johnny Johnston, Chairman, N Ireland Branch.

North
Chair - Johnnie Johnston,
Ph (w) 0801 232 365059

Bartenders and Cocktails of Ireland 1994-1998

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

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

Northern Area

Kahluá Cocktail Championships 1995

This year’s competition was once again an event not to be missed. We congratulate Simon Forthegill from the Stormont Hotel, Belfast, on winning first prize. This is the second year in a row that Simon has made it to the final, coming 3rd last year.

We must also congratulate Ian Ferguson from the Jockey Bars Belfast who like Simon, was also in the final last year and took 3rd place this year. Their consistency can only be applauded.

Some twenty four members from pubs, hotels and clubs throughout Northern Ireland displayed their cocktail skills in the Jockey Bars supported by a large crowd who appreciated their professional skills.

We would like to take this opportunity to thank all the staff from the Jockey Bars for all the hard work on our behalf, which helped the competition run so smoothly.

This has been the nineteenth year that Hollywood & Donnelly have been sponsoring the B.A.I. with Cocktail Competitions and also support with our Annual Dinner Dance.

We would like to take this opportunity of wishing everyone at Hollywood & Donnelly success for the future. With winning brands like Kahula Coffee Liqueur, they are already on a winning path. A special thanks to Deirdre McClatchie, Kahlua Brand Manager and also Alison Gowdy, Marketing Manager.

1st Simon Forthegill, Stormont Hotel.
2nd Pati Gawley, The Arches Lounge, Kilkeel.
3rd Ian Ferguson, Jockey Bars, Belfast.
4th David McDowell, Mahon’s Hotel, Irvinestown.

Winning Cocktail (Long Drink)

Kahlua Liqueur
Teaers Whiskey
Blue Curaco

Sparkling Apple Juice
Cream. Called “Green with envy”

Paddy Gwaley’s Cocktail
Kahlua Rose
Kahlua Liqueur
Finlandia Vodka
7 Up
Orange Squash
Cream. William McIlroy R.E.O.

Bass Ireland - Ulster Brewery Belfast

The Northern Branch of the B.A.I. would like to thank Bass Ireland for once again a very enjoyable evening we had at Ulster brewery. Our special thanks to Mr. John Devlin for once again inviting us and also to his hospitality team, Patricia Burke, Margaret McDonald and Michael Lee.

Anyone seeking information on the Bartenders Association of Ireland, please contact me at the B.B.C. Club, Broadcasting House, Belfast. Ph 338946. William McIlroy.

Bass Ireland Ulster Brewery

It was Thomas R. Caffrey, a Dublin man, who founded the Ulster Brewery at the Glen Road in Belfast in 1897.

Caffrey had moved north in the late 1800’s and joined the Clontiberty Dobbin Brewery which was situated in the Smithfield area of the city. Following his marriage to Dobbin’s youngest daughter and the death of her father, he took over the business.

Thomas R. continued his involvement with the Company until his death in 1937. The family continued to successfully run the business until 1950, when it was bought over by a consortium of Ulster Licensed Vintners, who ran the brewery until 1960, producing ale brands such as Nut Brown, Sunset Brown, High Life and Amber.

In 1960 the Company was taken over by Charrington United Breweries, who 4 years later merged.
Sheridan Cocktail Competition Eastern Area

Stage and backdrop of the Sheridan's Cocktail Competition.

1st Sheridan's East of Ireland Cocktail Competition
Monday February 26th

Sheridan's Liqueur Co. very generously sponsored the B.A.I. East of Ireland Area Cocktail Competition, in the Simonscourt Centre in Ballsbridge.

The competition was held on the first day of the Ventura Trade Exhibition. This building of aircraft hanger proportions was the unique setting for the East's big day.

Our President James Murphy was amazed at how eleven Sheridan's display people designed the stage. The central backdrop featured a huge Pyramid of Sheridan's Liqueurs with a revolving top bottle. The Egyptians would have been proud. From early morning the perpetual motion John Mc Laughlin led the Cocktail Committee in preparation for the shake out.

At the appointed time everything was ready and the top thirty six B.A.I. professionals from the East were shaking and mixing for the first heat of the competition. Hon. Member Andy O’Gorman, judged competitions on efficiency and hygiene and our panel of judges judged the cocktails for flavour, taste, after taste and presentation.

About two hundred spectators praised the efforts and admired the skills of the competitors. Beautiful cocktails were created and everyone wondered at how the judges separated them. But Gaye Foran at the admin table kept the score cards tooted up very efficiently and into the last four were John Mc Laughlin, Eamon Lawlor, James Hogan and James Rice.

At the final shake out, the above four immaculately dressed and totally concentrated made their final cocktails and they were presented to the distinguished Panel of Judges. After a short time the winner and runners up were announced to rapturous applause from a huge and appreciative audience.

Winner James Hogan, Coman's Bar, Rathgar
Second Eamon Lawlor, Jury's Hotel, Ballsbridge
Third James Rice The Barge Pub
Fourth John McLaughlin, Stackstown Golf Club

James Murphy, President B.A.I. thanked Sheridan Liqueur Co. for their sponsorship and Pat Rigney for making the presentation, also to John McLaughlin for a great job in organising the event. He thanked Andy O’Gorman, Gaye Foran, Christine McCann, the Cocktail Committee for a job well done.

Replying, Pat Rigney, International Brand Manager, Sheridans, said his company were delighted to be involved with B.A.I. and the Cocktail Competition was a great success, and he thanked all who worked hard to make it so professionally run.

James Rice 3rd.

A Mark Delight.
4/10 Sheridans
4/10 Apricot Brandy
1/10 Malibu
1/10 Cream
Decoration orange & chocolate

John McCaughlin 4th

John’s Dream
4/10 Sheridans
2/10 Smirnoff Black Vodka
1/10 Baileys
1/10 Cointreau
1/10 Cream
Decoration strawberry, mint leaf, chocolate flake and twist of orange.

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Vintra ‘96 Follows Record Tourism Numbers

1996 saw record levels of tourism in Ireland. Those with an investment in this future, regard it as vital to keep up to date with the changing trends in the hospitality market. Over the years Vintra, the Pubs Restaurants and Hotels Exhibition, has come to be known as the ideal exhibition to visit for anyone just wanting to see the latest ideas in hospitality. Over 5,000 people are expected to visit the Simmonscourt Pavilion in the RDS between 26th and 28th February to see what’s on offer. The exhibition promises real opportunities for proprietors and managers in the hospitality industry to improve sales and profitability in their operations. Apart from the Vintra Food Village which includes cookery demonstrations by the Chefs Association of Ireland, a series of seminars will provide the trade with the latest information on Profitable Catering, Complying with Hygiene Laws, Staff Training and investing in Irish Pubs Abroad.

Shake A Sheridan’s

The Bartenders Association of Ireland are holding the Sheridan’s Sponsored East of Ireland Cocktail Competition on the first day of Vintra ‘96. This started off as a Quick Pour competition at the last Vintra a couple of years ago. Sheridan’s can be used in anything, as those participating in the very first of Sheridan’s Cocktail Competition will demonstrate.

Polo Press Release

Polo
It isn’t where you’ve been.
It’s where you’ve gone.

Polo, the new taste sensation for today’s changing drinks scene, was launched by Irish Distillers at a reception in the Virgin Cineworld, on Monday, 15th April, 1996.

Polo is an exotic blend of refreshing spirit, tropical fruits and botanicals, a totally new drink experience. It will be the first full media-led launch of a mixed spirit drink in Ireland, North and South.

Polo goes on national distribution from today, 15th April, and will shortly be appearing in pubs, clubs, and offlicences. From early in May an extensive advertising campaign will commence starting with national outdoor posters and urban cinemas, with two different commercials on RTE, UTV and Channel 4 television followed by print media campaign.

Guests at the reception were shown a preview of the television and cinema commercials which were created by one of the most sought after Irish Directors, Enda McCullion, now based in Paris (details attached).

The commercial features a breath-taking journey back to the future in search of the mysterious drink they call Polo.

Award winning Creative Director of Bolล Advertising, Marty Wright, said “working with Enda on the Polo Project was probably the most exciting TV work I’ve ever done in my whole career.”

Speaking at the launch Richard Burchard, Chairman & Chief Executive, Irish Distillers Limited, said “We think it’s time someone offered young adults a truly innovative alternative to traditional drinks. With the help of Irish creative talent, we believe we have that product in Polo, presented in a way which is relevant and interesting but never patronising.”

Polo is available in cases of 24 x 250ml bottles and will be priced competitively at between £1.75 and £2.00 in the off-trade. Distribution will be through Irish Distillers normal distribution channels.

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Southern Area

Mr. Tom Farrelly of Guinness presenting Aidan O’Donovan with the BAI Induction Programme Best Student Award.

Mr. Donal Healy of Showetings, winner of the Associate Members Cocktail Competition.

Pictured at the Associates Cocktail Competition, left to right, Former VFI President, Mr. Barry Buttimer, Mr. Alan Blest GM Imperial Hotel and Mr. Michael O’Shea B.A.I.

Pictured recently at Beannish and Crawford, Left to right, Mr. Cyril Keane, Mr. Alf Smiddy, Mr. Philip Foran and Mr. Pat Bourke.

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

The national final of the Bacardi Martini Grand Prix 1996 took place in April. The standard again was excellent and the winners were William Coughlan - Christy’s Hotel, Blarney, Cork and Declan Byrne - Regent Bridge Club, Ballbridge, Dublin, who will represent the B.A.I. in Malaga, Spain in June. I pay thanks to Jim Farley and Des Drummer (Grant’s of Ireland) and Peter Wallis and Michael Simpson (Diillons), joint sponsors of the competition.

After securing sponsorship from Irish Distillers, for the B.A.I. representative to travel to the I.B.A. training centre, the organisers were informed that this year’s course was cancelled. I sincerely hope the training centre will operate in 1997.

I would like to thank Mr. Burke of Jury’s Hotel, Ballsbridge, for his kind invitation to the Jury’s Cabinet in May.

The President’s Golfing day was held in Citywest Golf Club. An excellent course and a fine meal and drinks were enjoyed by all. The Traditional President’s Pen was presented to me at this event. My heartfelt thanks to Charles Blythe and John Tracey of Murphy / Heineken, sponsors of the event. Danny Toland was the winner on the day.

In May and June, the area heats of the 4th Smirnoff All Ireland took place. My congratulations to area heat winners Paddy McCormoy - Northern Area, David Goodwin - Southern Area, George Duffy - South East and Eastern Area, along with 40 other qualifiers who will contest the National Final in September in Jury’s Hotel, Dublin.

The B.A.I.’s preparations for the 48th IBA meeting and World Cocktail Competition are in full swing. Our registration forms and cocktail forms are submitted, flights are booked, uniforms measured and training in place. I urge the team throughout the summer to Practice, Practice, Practice and be definite about the I.C.C. rules. I also urge our national companies to please help us through donations to our travel fund. I would like to thank I.D.L., Jameson Berrry Ireland, Absolut, Coca-Cola, United Beverages, Diillons Wines & Spirits, Grants of Ireland, Bailey’s, Theod Recruitment and B.A.I. Northern Area for their special financial support already.

My thanks to Siobhan Lucie of Bailey’s Cream Liqueur for sponsoring our summer raffle. As we break for our summer recess, I again would like to enlist your help with the following:
1. Encouraging new members.
2. Reports from all members / areas for B.A.I. magazine. No matter how small or big, remember, its OUR association.
3. Offering your area executives your help and guidance in all matters / events.

I wish to offer my sincere congratulations to Danny Toland and Michael O’Shea on receiving Honorary Life Membership of B.A.I. at our Annual General meeting recently.

Enjoy your Summer break. Be always actively interested.

Your President - James Murphy

List of B.A.I. Upcoming Events

Eastern Area B.A.I. Meetings:
Venue: Gresham Hotel 12 Noon.
September 8th: - September meeting
October 6th: - October meeting
November 3rd: – November meeting plus 11 a.m.
Deceased Members Mass.

December 1st: - December meeting

June 21 - 23rd:
Bacardi - Martini Grand Prix World Finals, Spain.

June 23rd (Sunday):
B.A.I. Coca-Cola Family Day - All Welcome
Venue: Mosney Family Centre.
Time: 12 Noon at main gate.

July 8th (Monday):
B.A.I. Golf Classic
Sponsors: Coca-Cola Bottlers Ltd., Ireland.
Venue: Levan Golf Club
Details: John McLoughlin 4942338.

July 1st (Monday):
Poker Classic in aid of in aid of the O’Mara family
Venue: Bowes Lounge, Fleet Street, Dublin 2.
Entry: £5
Time: 8 p.m. sharp.

July 23rd (Tuesday):
B.A.I. Area Chair Meeting
Venue: Jury’s Hotel
Time: 10 a.m.

September 4th (Wednesday):
International Cocktail Competition, I.C.C. Press Reception, for the B.A.I. team to travel to Tokyo.
Time: 5 p.m. sharp
Venue: Irish Whiskey Corner, Bow Street, Dublin,
compliments of Irish Distillers Limited.

September 10th (Tuesday):
4th Smirnoff All Ireland Cocktail Competition Finals.
Venue: Jury’s Hotel, Ballsbridge.
Time: 1:30 start.
Sponsors: Gilbey’s of Ireland.

September 30th (Monday):
B.A.I. Northern Area Dress Dance.
Venue: Balmoral Hotel, Belfast.
Further details: Eamon McCusker, Ph. 0801 232 43133.

November 4th (Monday):
B.A.I. Southern Area Dinner Dance.
Venue: To be confirmed.
Further details: Phillip Foran, Ph. 021 307214

All members are finally reminded that your fees are now overdue. If you still are unpaid, please pay remittance immediately.
Full / Pro Full / Associate £ 22
Student £ 10

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“Matt’s Bar”

The Northern Branch B.A.I. would like to wish Martin Comiskey every success with his new book and increased premises that take up pride of place in Dromore Street, Ballynahinch.

Martin’s hard work and good support from his ever increasing patrons has enabled him to increase the capacity of now having a public bar, a games room, an off sales shop and a 140 seat lounge with an adjoining kitchen.

His opening night was attended by a number of his fellow association members and I can honestly say the champagne flowed that night.

Martin has been able to give the local town employment with taking on full time staff and some part-time staff as well as employing Mr. Philip Whyte, manager for this impressive off sales shop.

We wish everyone success for the future.

William McIlroy, R.E.O.

We would like to wish Eamon and his good lady wife Kathleen, the very best with their plans for adding on to their premises “The Suffolk Inn”. Eamon has sold the Foxer Bars in Belfast and is at this time of writing involved in a brand new bar/night spot to be opened shortly in Belfast. More information will follow in my next report.

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Congratulations to Paddy McAneney, Assistant Bars Manager from the Europa Hotel, Belfast on taking first place at this year’s Northern Heat of the Smirnoff All Ireland Cocktail Competition, which was held in the Garrick Bar in Belfast. We wish everyone who will be representing the Northern Branch, the best of luck in the final being held at Jury’s Hotel, later in the year.

William McIlroy, R.E.O.
Southern Area Visit to Murphy Brewery Ireland

On the 13th of May, the Southern Area were guests of Murphy Brewery Ireland in the Klin Bar at the Ladywell Brewery. The day began at 11.00 a.m. with a Southern Area meeting with 32 members in attendance. Following this, there were pre-lunch drinks after which everyone settled down to a beautiful lunch courtesy of Murphy Brewery.

After lunch members availed of a tour of the plant, under the guidance of Mr. Rex Archer, after which our host Mr. Kieran O’Sullivan introduced us to Mr. Leo Spillane, Regional Technical Manager, who gave us a very interesting talk on beer storage, the principles of dispensing beer etc. Mr. Spillane also answered various questions concerning problems which people experience in this area of the trade.

On our departure from the Brewery, each member was presented with a beautiful watch, bearing the “Murphy’s Irish Stout” logo. We would like to sincerely thank Mr. Kieran O’Sullivan, Trade Marketing Executive, Murphy Brewery together with his colleagues Mr. Johnny Crowley and Mr. Michael O’Leary who also joined us during the day.

Southern Area Visit to Coca-Cola Bottlers

On the invitation of Coca-Cola Bottlers, 27 members of the Southern Area boarded a bus to visit the Coca-Cola manufacturing plant in Dublin. Following a brief stop in Ullaghan, our first stop in Dublin was the Red Cow Inn where we enjoyed an excellent lunch courtesy of Coca-Cola. From there we proceeded to the Coca-Cola plant where our party was greeted by Mr. Donal Williamson of Coca-Cola, who explained to us how the plant operates. Mr. Michael Traynor, Managing Director of Coca-Cola Bottlers also addressed our group, giving us a brief history of the company and its plans for the future.

Our party was divided into three separate groups and given a guided tour of the plant by members of the production team where we learned that the plant has two bottling lines; one for glass and another for plastic bottles.

The general show by most members was of how clean and well maintained every part of the plant was, which is a credit to all concerned.

Following our tour, Mr. Donal Williamson gave us a very informative talk on the sales and marketing of the various Coca-Cola products along with the stringent guidelines laid down by the Coca-Cola Company with regard to logos and advertising of Coca-Cola products. One notable point was that Coca-Cola are the largest sponsor in the history of the Olympic Games. This year they have the honour of sponsoring the Olympic Flame in Atlanta.

On our departure each member of the group was presented with a beautiful Coca-Cola garment. Before we made our return journey, we stopped briefly again at the Red Cow Inn to sample some “refreshments” and again in Drumon, arriving in Cork just before midnight.

The Members and Committee of the Southern Area would like to sincerely thank Mr. Bernard Murphy, Area Sales Manager, Coca-Cola, the ever popular Mr. Billy Downey and Mr. Tadhg O’Sullivan for the hospitality shown to us on the day.
The Qualifiers for the Smirnoff All-Ireland Cocktail Competition Final (a date in September still has to be set) are as follows:

**EAST OF IRELAND AND SOUTH EAST**

George Duffy (Heat Winner)
Derek Meaney
James Rice
John McDonnell
Eamonn Lawlor
James Hogan
Jerry Fitzpatrick
James O’Donoghue
John McLoughlin
Rachel Owens
Dave O’Reilly
Helen Doyle
Declan Byrne
Eamon Conlon (1st Sub)
Darren Dowling (2nd Sub)

**SOUTH**

David Reardon (Heat Winner)
Philip Foran
Shauna Geraghty
John Bennett
Phillip Curtin
Mick O’Shea
Kearlín McDermott
Mervyn Hogan
Peter Carolan
John McCarthy
William Gavin
Rory O’Neill
Collette Tynan
Brian Jones
Denis Fanning (1st Sub)
Mick McCarthy (2nd Sub)

Best Under 25:
Vincent Bradley
14 places and 1 under 25

**NORTH**

Paddy McInerney (Heat Winner)
L. Robinson
A. Hughes
Patsy Carlin

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Two Irish bartenders have been selected (Tuesday 16th April 1996) to represent Ireland at one of the world’s most prestigious cocktail competitions - The Bacardi-Martini International Grand Prix. They are Declan Byrne of the Regent Bridge Club, Ballsbridge, and William Coughlan, Christy’s Hotel, Blarney, Co. Cork.

Following a wide-ranging test of bartending skills and expertise which included written, oral and practical examinations, Declan and William were declared the winners of the Irish section of the Grand Prix, and they will now go forward to represent Ireland at the International Final in Malaga at the end of June.

At a reception in Dublin’s Jury’s hotel, the two winners each received a pewter replica of the Ardagh Chalice while each of the six runners-up received Certificates of Merit. They were: James Langan, Bialto House, Bialto, John Flemming, Jury’s Hotel, Ferrybank Waterford, Conor Ryan, Waterford Castle Hotel, Aidan O’Donovan, Fehribill House Hotel, Cionakilty, Cork, Simon Fothergill, Stormont Hotel, Belfast and Genevieve McCrorry, The Morning Star Bar, Belfast.

The Irish final of the Bacardi-Martini Grand Prix is organised in this country by Grants of Ireland (Sales) Ltd. and Edward Dillon & Co. in association with the Bartenders’ Association of Ireland and is designed to encourage expertise and improved standards among young Irish bartenders.

Announcing the winners, Mr. Des Dunn, Managing Director, Grants of Ireland (Sales) Ltd. said, “Irish finalists of the Bacardi-Martini Grand Prix have enjoyed extraordinary success at International level in this competition. This highlights the professionalism and expertise we see here at home in the Irish bar trade. It also provides tremendous encouragement to William and Declan who will represent us in Malaga this year.”

He was joined in congratulating the two finalists by Mr. Peter Wallis, Managing Director, Edward Dillon & Co. who indicated that through the stewardship of Bacardi-Martini, the Grand Prix has developed into an extremely important educational event for international bartenders.

The Bacardi-Martini Grand Prix started in 1966 and was at first called “The Pensiero Paisa Prize”. It was instituted by Martini & Rossi in memory of Mr. Pierluigi Paisa, a member of the staff who died at an early age but was always interested in the welfare and progress of young bartenders. In 1970 Martini & Rossi decided to extend the contest to young bartenders world-wide.

In 1973 the Bartenders Association of Ireland sent our first competitor to the finals. This represented a landmark for young Irish bartenders to be given an international stage, to display our talents to the World and learn from fellow international bartenders. One company made this possible – Grants of Ireland and over the last 24 years Grants have been sole sponsor of our National final up to 1994 when the Bacardi company bought over Martini & Rossi. From 1994 to 1996, Grants of Ireland and Edward Dillon have jointly sponsored our National final and in 1997 Edward Dillon will solely support this prestigious event.

To all the Grants of Ireland Management down through the years namely Dighey Welsh, Mayor George Semple (R.I.P.), Des Drumm, Liam Mathews, Liam Meaney and Jim Farrelly; we the B.A.I. and the thousands of bartenders who have benefited professionally from this competition, thank you all sincerely.

In these 26 years Ireland has produced numerous top ten positions, three silver medals and two gold medals in the Grand Prix World finals and we look forward to a fruitful relationship with Edward Dillon in 1997.

James Murphy
President B.A.I.
Dear Members,

I have secured sponsorship for this year’s ‘Jim Beam’ competition (3rd), which I intend to hold earlier this year, possibly October. Our thanks to David Berrie of Barry & Fitzwilliam. Myself and Declan Byrne are in the process of securing our annual visits to the Guinness Hop Store and the Whiskey Corner at Irish Distillers. (Depending on available dates, possibly in September). I hope to include a visit to the New Porterhouse in Temple Bar, hopefully to taste some of their in-house products.

Derek Meaney, Vice President B.A.I.

33rd B.A.I. ASSOCIATES COCKTAIL COMPETITION

The 33rd Associates Cocktail Competition took place on February 20th in the newly renovated Cafe Leopold in Bloom’s Hotel, Dublin. This competition, run and sponsored by the B.A.I., is open to our associate members who are mainly drawn from the Licensed trade companies to whom we are always grateful. Notable past winners include N. Nugent in 1955, D. Dowd (Gilbeys) in 1962, T. Feely (Guinness) in 1969. This year’s competition was again a great success and a good social evening for all concerned.

Results:

First Place: Nigel Hanna - United Beverages.
Cocktail Name: ‘Wood’s Midnight Sun’
Ingredients: Strawberry Wine’s
Snuff Vodka
Birch Cream de Banane
Pineapple Juice
Finche’s Orange Juice

2nd Place: Austin Kinloch - Beamish & Crawford
Cocktail Name: ‘Red Sonja’
Ingredients: Malibu Rum
Bols Cointreau
Brandy Orange Juice
Fitcher Vodka
Cream

3rd Place: Syl Kavanagh - United Beverages
Cocktail Name: ‘Finch’s Caribbean Dawn’
Ingredients: Absolut Vodka
Pineapple Juice
Madera Almond Liqueur
Finche’s Orange Juice
Cream

Our congratulations to all who took part and to the winners. Thanks also to Pat Byrne and the bar staff and management at Bloom’s hotel for their kind help and assistance and finally to all B.A.I. members and friends who supported and helped run this evening. Well done.

James Murphy, President B.A.I.

Coca-Cola Children’s Sports Day (Rosney)

Dear Coca-Cola, thank you for a great time at Butlins. I enjoyed it especially the swimming pool. The dragon slide was great fun. I enjoyed the game of football and the sports.

I am looking forward to going again next year.

Signed Jessica Meaney.

Bartenders Association of Ireland Summer Draw

1st Prize: Baileys Irish Cream Holiday Voucher £300
2nd Prize: £150 • 3rd Prize: £50 & Baileys Jumper

Summer Draw Results

1st Prize - Jerry Fitzpatrick, sold by Jerry Fitzpatrick
2nd Prize - Glenn Hickey, sold by Rachel Owens
3rd Prize - John McDonnell, sold by John McDonnell

The B.A.I. wish to thank Siddhan Lucie of Baileys Irish Cream Liqueur for sponsoring this summer draw and thank everyone who bought and sold tickets.

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Hennessy Invitational Golf Returns To Ulster

The Hennessy Cognac Invitational tournament is the most comprehensive outing in licensed trade golfing circles throughout all Ireland. Michael Simpson of E. Dillon & Co. Ltd. (distributors of Hennessy Cognac in Ireland) returned to an Ulster venue for the 14th. running of this event which attracted entries from 24 societies all of whose members can contribute to the continuing popularity of Hennessy Cognac in Ireland where it dominates the brandy market.

Michael, as tournament director is very demanding in his choice of venue each year and it says much for the outstanding quality of the Slieve Russell Golf & Country Club and the hotel that Michael returned with the Hennessy Cognac Invitational having been there as recently as 1991, his guidelines to the societies as to their selection of representatives suggest that current Captains, Golfers of the Year or winners of Hennessy sponsored events should if available have priority. This seems to produce the perfect balance of first timers and old hands to create a most enjoyable atmosphere throughout the day and overnight stay.

Maurice Hennessy, P.R. Director with Jas. Hennessy & Co. once again flew over to Ireland to greet all the competitors, encourage them in their efforts on the course and present the prizes after dinner in the evening. During the day and night he was ably assisted by Brian O’Reilly and Tom Clavin representatives with E. Dillon & Co. Ltd. and also Colbert O’Leary general manager for Hennessy Cognac in Ireland.

All the competitors were loud in their praise for this magnificent course which is hosting the Irish Professional Championship as we go to press. The Hennessy Cognac Invitational was played from the medal tees, the course measured 6580 yards with a par and standard scratch score of 72. A high wind made scoring very difficult and with water being a feature on six holes only the overall winner from a field of over 50 was able to match par.

In the history of the Hennessy Cognac Invitational only one golfer has won the overall prize on two occasions; John Palmer of Killarney (surely one of the most competitive golfers in the licensed trade in Ireland). He won in 1994 and 1995 and this year he was within 4 points of a unique hat trick. The Ulster air seemed to inspire the golfers from Northern Ireland as for out of six appeared in the winning enclosure. The increasing popularity of this event year by year is due to the attention to every detail by the tournament director and this year he made up the number to complete the 14th team, he was a most popular winner when they won the team prize.

1996 Hennessy Cognac Invitational Golf at Slieve Russell Golf & Country Club

| Overall Winner | Joe Crangle (2) Belfast Bartenders |
| Runner up | John Palmer (11) Kerry |
| CLASS 1 | Liam Creaney (10) | Michael Delahunty (10) |
| 1st | 2nd | 3rd |
| 31 | 30 | 26 |
| CLASS 2 | Gerry McKeefer (15) Ulster I.V. | Leo Power (14) N.I. Hotels/Rest. |
| 1st | 2nd | 3rd |
| 33 | 32 | 28 |
| Ladies | May Johnston (27) N.I. Hotels/Rest. | B.A. Fergus Farrell & Danny Toland |
| | | |
| | | 59 |
| Team | W.T. O’Dwyer, George Moore, Tom Clavin & Michael Simpson |

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On behalf of all the members, supporters and friends of the Bartenders Association of Ireland, we wish the Irish Team B.A.I. the very best of luck for Tokyo. Listed below are the bartenders and their cocktails which will be going for gold.


PRE-DINNER SECTION:
William Matthew Coughlan, Christy’s Hotel, Blarney, Co.Cork.

Cocktail Name:
“Absolut Beginning”

Cocktail Ingredients:
2cl Absolut Vodka
3cl Foreseca White Port
2cl Suntory Melon Liqueur
Method: Mixing Glass

AFTER-DINNER SECTION:
Michael Luke Callaghan,
The Sport’s Bar, 21 Chapel Hill,
Lisburn, N.Ireland.

Cocktail Name:
“Glenmor”

Cocktail Ingredients:
3cl Courvoiser Cognac
2cl Royais Chocolate Mint Liqueur
2cl Kahlua Liqueur
1cl Fresh Cream
Method: Mixing Glass

LONG DRINK SECTION:
Paul Heffernan
The Law Courts Bar,
The Four Courts, Dublin 7.

Cocktail Name:
“Jameson’s Jewel”

Cocktail Ingredients:
6cl Bitter Pineapple Juice
4cl Archers Peach Schnapps

2cl Jameson Irish Whiskey (Top Up) 10cl Finches Bitter Lemon 1cl Bols Blue Curacao
Method: Cocktail Shaker

BAR LADIES SECTION:
Margaret Hayes,
Christy’s Hotel, Blarney, Co.Cork.

Cocktail Name:
Jamie’s Delight

Cocktail Ingredients:
2cl Jameson Irish Whiskey
2cl Grand Mariner Liqueur
1cl Comber Fraise Liqueur
1/2cl Bols Grenadine
(Top Up) 1/2cl Club Soda
Method: Cocktail Shaker

To all our members, friends, supporters and special sponsors, we thank you and please order these cocktails for your pleasure soon.

James Murphy, President B.A.I.

Prepared by: James Murphy, Assistant Head School of Culinary Arts and Food Technology, TU Dublin.
E: james.p.murphy@tudublin.ie  T: 35314024453
Southern Area

Smirnoff All-Ireland Cocktail Competition

The Southern Area heat of the Smirnoff All-Ireland Cocktail Competition was held in Jury’s Hotel Cork on the 7th May. With 32 competitors taking part the area heat winner emerged in the person of David Riordan of the Blarney Park Hotel. The Committee of the Southern Branch would like to thank Mr. Pat McCarthy and Mr. Michael Behan of Gilbeys for their help on the day and also to the staff of Jury’s hotel for their hospitality on the day.

The Committee of the Southern Branch wish to express congratulations to:
William and Mary Coughlan, Liam and Ciodhaí Wall on their recent “tying of the knot”.

The Committee of the Southern Branch would like to extend best wishes to the following on their recent retirement:
Mr. Dick O’Dell, Area Sales Representative, Irish Distillers
Mr. Howard Durnan, South Western Regional Sales Manager, Guinness Group Sales
Mr. Noel Howell, Trade Development Director, Guinness Group Sales
(We wish Noel Howell the best of luck with the “Top of the Hill” public house which he has recently taken over).

Beamish & Crawford New Export Product

At the Beamish brewery in Cork, Beamish & Crawford plc today (Wednesday, 8th May 1996) launched a new product - Beamish Red Irish Ale for export to the UK market. The potential for Beamish Red in the UK market is enormous, for the UK beer market at 38 million barrels is more than 15 times the size of the Irish beer market.

Beamish & Crawford is no stranger to the UK market - it is already the company’s largest market for Beamish Red’s sister brand Beamish Stout, the only Irish stout brewed only in Ireland.

Beamish Red, which has been developed over recent months at the brewery in Cork is a genuine Irish Ale. The brand will be brewed exclusively in Cork and exported to its parent company Scottish & Newcastle plc, now the largest beer company in the UK. Beamish Red will be distributed and marketed initially in 2,500 outlets throughout Britain and subsequently launched in other international markets.

“We have been working on the production of the Beamish Red brand and its launch plan for a number of months now,” said Alf Somich, Managing Director, Beamish & Crawford plc, “and I am delighted to be officially launching the brand on behalf of the company and Scottish & Newcastle here in Cork today. Given that 39% of all beer consumption in the UK is ale (15 million barrels) on open market awaits Beamish Red. Like Beamish Stout, Beamish Red will be exclusively brewed in Ireland, at the Cork Brewery for one universal, consistent quality and taste”.

“Investment to year one for Beamish Red will be in the order of £1.5 million, and this level of marketing spend will be repeated in subsequent years. Based on prudent initial projections the revenue accruing to Beamish & Crawford from the brand over the first three years will be in excess of £20 million”.

Beamish Red Irish Ale will be targeted at males and females at student level and in their 20’s and early 30’s. For this group the brand will represent relaxed Irish hospitality and sociability - smooth, mellow and easy drinking. Beamish Red is a product with a dark rich red hue which is achieved through the use of black malt and crystal malt. The kegging of Beamish Red Irish Ale is especially geared to produce kegs of slow settling creamy praise when carefully poured and allowed to settle for three minutes. With an ABV (alcohol by volume) of 4.5%, Beamish Red is a satisfying pint and one that can be enjoyed all night long.

“The timing of the launch of Beamish Red in the UK is optimal. The Irish Ale sector is a relatively new one but it is highly fashionable and rapidly expanding,” said David Harvey, new product development director, Scottish & Newcastle. “A full programme of marketing support for Beamish Red Irish Ale in the UK is being implemented with immediate effect including in-pub promotions and product sampling. Among the prizes being offered to British consumers are weekend trips to Cork. Cork itself will play an important part of our strategy in the UK. We expect to capitalise on the popularity and traditions in the UK of things Irish. In addition we have the happy coincidence of Cork’s red “red” sporting colours”.

Present at Beamish & Crawford plc for the launch of Beamish Red were Mr. Joe O’Gara, the Lord Mayor of Cork; Mr. Paul O’Grady, on his first visit to the brewery as the National President of the Vintners’ Federation of Ireland; Mr. Niall Murphy, Chairman, Cork City VFI; and Mr. Bob Healy, Chairman, Cork County VFI.

Bacardi Martini Grand Prix

The Southern Area heat of the Bacardi Martini Grand Prix was held recently in the CERT Training Centre, where competitors went through their paces under the scrutiny of John Pearson and Tom Kent.

After the written, oral and practical examinations, the competitors chosen to represent the Southern Area were William Coughlan of Christy’s Hotel, Blarney and Alan O’Donovan of the Killarney Towers Hotel.

At the Bacardi Martini Grand Prix National Final on April 16th, our own William Coughlan along with our good friend Declan Byrne of the Eastern Area were selected to represent the BAI at the International final in Spain on the 22nd June. Congratulations to all concerned.

Prepared by: James Murphy, Assistant Head School of Culinary Arts and Food Technology, TU Dublin.
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Bartenders and Cocktails of Ireland 1994-1998

[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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Bartenders and Cocktails of Ireland 1994-1998

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

Dear Members and Supporters,

The B.A.I. is happy to announce the results of its annual cocktail competition, held on the 1st of November in Dublin, Ireland. The annual competition is open to all members of the B.A.I., and it is held in order to promote and encourage the art of bartending.

The winners of this year’s competition were: 1st place went to Brian O’Hara from The Grand Central, 2nd place went to Paul Hynes from The Balmoral, and 3rd place went to John McDonald from The Richmond.

The judges for this year’s competition were: Harry J. Boudreau from B.D.I., Germany, William Coughlan and Declan Byrne from the B.A.I., and myself. The winners were presented with certificates and a cheque for €500, which will be donated to the B.A.I. Scholarship Fund.

The B.A.I. also held a cocktail reception in the Balmoral Hotel, where members of the B.A.I. had the opportunity to network and socialize.

Looking forward to next year’s competition, we hope to see many of you there.

Yours sincerely,

James Murphy,
President, B.A.I.
Irish Bartenders to compete in International Cocktail Competition

The Bartenders Association of Ireland announced details of the team which will represent Ireland at the forthcoming International Cocktail Competition in Tokyo at a reception in the Irish Whiskey Corner on Wednesday, 4th September.

The International Cocktail Competition takes place every three years and this year it will be held in Tokyo from 9th-13th October. Teams from over 40 countries will participate with each country entering four cocktails: a Pre-Dinner Drink, an After Dinner Drink, a Long Drink and this year sees the introduction of a Bar Ladies Section.

The emphasis during the competition will not only be on the cocktails but on the bartending skills.

James Murphy, President of the BAI, thanked all the companies and individuals who had so generously contributed towards defraying the costs to enable the very experienced teams 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 BAI first entered the International 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 BAI 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 International Cocktail Competition will be:

Officers
James Murphy, President, BAI
Bowie Lounge, Fleet Street
Derek Meaney, Vice-President, BAI
The Bridge House, Chapelizod

Competitors
Margaret Hayes, Christy’s Hotel, Blarney, Co. Cork
Bar Ladies Section

Paul Heffernan,
The Law Courts Bar, Dublin
Long Drink Section

William Coughlan,
Christy’s Hotel, Blarney, Co. Cork
Pre Dinner Section

Michael Callaghan,
The Sports Bar, Lisburn, Co. Antrim
After Dinner Section

Pictured at the reception were Margaret Hayes and William Coughlan, both from Christy’s Hotel, Blarney, Co. Cork.

Pictured from left are Paul Heffernan, Margaret Hayes, William Coughlan, and Michael Callaghan.
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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Smirnoff Cocktail Competition

The Smirnoff cocktail competition was shaping up to be as big a success as other years amongst the Southern Branch members. All members of the team travelling to Dublin assembled in Cork North Mall for a final run through. Hopes were high and everybody was anxious to get to Dublin and to compete with a bit of luck come home with “The Trophy”. Alas David Craig from the North took the coveted prize with George Duffy in second and John O’Donnell third. The best we could do was with Brian Jones, an elated fourth.

The competition on the day was very well run and a very good and important training ground for many of our young but keen bartenders who went to Dublin that day.

We had fifteen finalists on the day with only five or so “seasoned” campaigners amongst them so when we had five members in the second round we were very pleased with that. Many thanks to Gilbeys for their continuing support and we look forward to next year’s competition.

Congratulations again to David Craig on his fine performance.

The Southern Branch Committee would like to thank Brian Jones and Dawn Spoonley of Wetherspoons Bar for holding a fund raiser night on Wetherspoons to raise funds for our team travelling to the I.C.C.

There was lost of goodies to give away on the night thanks to our local breweries, mineral waters and spirit distributors which are too many to name. The night was attended well and some funds were raised also, a good night it all.

The Southern Branch would like to wish Margaret Hayes and William Coughlan and the I.C.C. team as a whole and the best of luck in Tokyo.

Forthcoming Events

Southern Branch dinner dance
This year once again our dinner dance will be held in the Imperial Hotel. Our guest of honour this year is Brendan Murphy of Coca-Cola.

Children’s Christmas Party
Our annual children’s party is sponsored by Coca-Cola every year. We are very lucky and appreciative of this sponsorship and hope that it may continue.

Kilkenny Irish Beer, won the bronze medal in the International Brewery Condimented Ale Competition for draught beer. To date over 600 million pints of Kilkenny Irish Beer have been consumed worldwide and it is the Group’s second biggest export after Guinness Stout. To meet the present demand, St. Francis Abbey Brewery is currently working seven days a week. At the prize-giving ceremony with the bronze medal in Burton-on-Trent are Dr. Tony Joyce, head brewer, and Jim Craddock, brewing manager, both of St. Francis Abbey Brewery, Kilkenny.

Charles Blythe, commercial director at Murphy Brewery Ireland, is to become managing director of Nash’s Mineral Water, the company taken over by Murphy Brewery Ireland recently. Replacing him as commercial director will be Padraig Linton, currently finance director at MBIL.
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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1994 - 1998

[Bartenders Association of Ireland - A History Extended Version]

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

1st David Craig
Shorts Rec. Club Belfast

Blue Gooon
1/4 Smirnoff
2/10 Malibu
2/10 Cream De Banana Bols
3/10 Pineapple Juice
Lime and red cherries.

2nd George Duffy
Shelbourne Hotel, Dublin, winner of the Tom Blake Trophy 1996

Pink Dream
2/10 Smirnoff
2/10 Cream de Banana Bols
4/10 Pineapple Juice
1/10 Cream
1/10 Grenadine
Lime and red cherries

3rd. John McDonnell
Brazen Head, Bridge Street, Dublin.

Sweet Suzi
4/10 Orange Juice
1/10 Pineapple Syrup
2/10 Smirnoff
2/10 Kiwi Liqueur
1/10 Cream de Banana
Strawberry, cherries and orange

4th Brian Jones
Westamers Bar, Cork.

Best Under 25, Simon Fothergill
Stormont Hotel, Belfast

Prepared by: James Murphy, Assistant Head School of Culinary Arts and Food Technology, TU Dublin.
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Bartenders and Cocktails of Ireland 1994-1998
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Competition, Tokyo

The Presidents and Committee of the Bartenders Association of Ireland would like to thank the following people and companies who kindly sponsored the BAI. Without their support it would not have been possible to send a team to participate in the World Cocktail Competition in Tokyo. We are extremely grateful for all their help and continued support.

Jameson Irish Whiskey
Irish Distillers Limited
Edward Dillon & Company Limited
Grants of Ireland Sales Limited
R. & A. Bailey & Company Limited
Remy Ireland Limited/Absolut Vodka
Noel Recruitment Limited
SIPTU
United Beverages
Campbell/Bewley Group
Coca Cola Bottlers Ireland Limited
Hollywood & Donnelly (Northern Ireland)
Bartenders Association of Ireland Golfing Society
Bartenders Association of Ireland members and supporters
Van den Bergh Foods Limited

Pictured at the reception were Margaret Hayes, Christy’s Hotel, Blarney; William Coughlan also from Christy’s; Derek Mounsey, Vice-President of the BAI; James Murphy, President of the BAI; Paul Heffernan, the Law Courts Bar and Michael Callaghan, the Sports Bar, Lismore.

The BAI announced details of the team travelling to the World Cocktail Competition in Tokyo in October at a reception held in the Irish Whiskey Corner on September 4th. Pictured serving Camillus Dwane, Marketing Manager, Irish Distillers Limited are competitors in the competition, Michael Callaghan with “Glenroe”, William Coughlan with “Absolut Begineer”, Paul Heffernan with “Jameson’s Jewel” and Margaret Hayes with “Jimmie’s Delight”. Jameson Irish Whiskey is sponsoring both Paul and Margaret in the forthcoming competition.
1996 Bacardi-Martini Grand Prix

INTERNATIONAL FINAL, Malaga, Spain organised with A.E. (Spanish Bartenders Association)

DATE: Saturday, 22nd June, 1996.

It was a great honour again for me to travel with the Irish team to Malaga for the International Bacardi-Martini Grand Prix 1996.

Again, during the preparations for the team we discussed how we could tackle this competition calling to us international experiences in previous finals. I again told the lads a lot of Irish bar tenders back home would like to be in their position now and to stay focused on each section of the competition.

As I watched William Coughlan and Declan Byrne compete I could see my words again didn’t fall on deaf ears. I was called to be a judge in the written section which consisted of two papers, one paper on IBA affairs, international geography, history, current events and general knowledge and questions from the study pack. Paper two consisted of analytical situations which a bartender faces every day to be answered in order of preference 1, 2 or 3 in the Cocktail Section competitors made two Bacardi Daiquiris for the Classic Cocktail and two fancy cocktails of their own invention using Bacardi Martini products only. The oral section came last where competitors answered questions on product technical knowledge and their mastery of foreign languages. The competition finished and it was time to relax and watch a cocktail exhibition show. That evening the competitors, IBA Presidents and BAGP executives gathered at the gala dinner and prize giving.

William Coughlan and Declan Byrne have scooped fifth and twelfth places respectively, a fantastic result and one again that made me very proud of the BAI’s and our education standards.

The overall winner was Hans-J. Boschner (Germany).

Since the inception of Pensiero Piassa Priore, now the Bacardi-Martini Grand Prix, over 100,000 bartenders worldwide have benefited from the unique scholarship, and I know the Irish team this year will take home great memories to savour from Malaga 1996.

The complete competition and exhibition was videotaped by the BAI for our members and friends.

So, come on all you bartenders and start your preparations early for BAGP 1997. My thanks to Des Drum (Grants), Michael Simpson, Edward Dillons, Samantha Goggins and Giles Bartlett (Westbay Distributors, Southwark) and Jacinetti Calvados Bergara (Bacardi Martini International) for their help and assistance towards the team. Well done all.

James Murphy, President, BAI.

WESTBAY DISTRIBUTING LIMITED

James Murphy Esq.,
21 Herberton Road,
Crumlin,
Dublin 12.
Ireland.

Dear James,

I do hope that you enjoyed your visit to Malaga and that you arrived home safely. Your team in the Bacardi-Martini Grand Prix competition did extremely well and were a great credit to your profession. Many thanks for all your support and I look forward to seeing you again soon.

With kind regards,

Yours sincerely,

Giles Bartlett
External Affairs Manager.

INTERNATIONAL FINAL PLACINGS 1996

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BAI Bacardi Fancy Drink Cocktails 1996

Bartender: William Coughlan,
Christy’s Hotel, Barrow, Cork.
Cocktail: The Six Ball
5cl Bacardi Rum Carta Blanca
5cl Calvados
8cl Pineapple Juice
12cl Ato Spumante
Decor: apple, strawberry.

Bartender: Declan Byrne
Regent Bridge Club, Dublin
Cocktail: Sierra Nevada
9cl Pineapple Juice
8cl Bitter Lemon (to top up)
6cl Baracchi Rum
6cl Southern Comfort
Decor: lemon, cherry.
Bartenders and Cocktails of Ireland 1994-1998

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

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Trade News

Remy Ireland Adds Saint Brendan’s To Their Portfolio

Remy Ireland have recently added Saint Brendan’s, the Superior Irish Cream liqueur, to their drinks portfolio.

Launched in 1983, Saint Brendan’s is produced in the North West of Ireland at Leckpatrick, one of Ireland’s oldest dairies. Now part of the Golden Vale Group, Saint Brendan’s benefits from the technical expertise and financial resources of an internationally renowned dairy company with an annual turnover in excess of £400 million.

The brand is supported by substantial marketing and promotional activity in all markets. Its natural quality and unique flavour is the result of skilful, careful blending of genuine aged Irish whiskey from the world’s oldest distillery and fresh dairy cream, bringing together two of Ireland’s traditional industries to form the perfect partnership.

Saint Brendan’s is presented in an attractive Armagnac style bottle with a unique satinated finish. Its rich, smooth, creamy taste makes it ideal for drinking chilled over ice or as the perfect complement to hot drinks and many cocktails.

Another recent addition to Remy Ireland’s wine brands is Santiago, a Spanish wine available in both red and white.

Coca-Cola £4 Million Investment Brings Additional Employment

Ireland’s biggest soft drinks supplier, Coca-Cola Bottlers, has completed an investment of £4 million in a new 65,000 sq. ft. warehouse facility at its Western Industrial estate premises in Dublin. The investment was undertaken by the company to accommodate Coca-Cola’s substantial growth over the last number of years and to ensure greater stockholding and a more efficient warehousing and distribution system to customers. The company holds 47% of the carbonated soft drinks market in Ireland, making them the market leader. Company brands include Coca-Cola, Diet Coke, Fanta, Lilt, 7UP, River Rock mineral water and Fruice juices.

Despite a disappointingly cool and wet summer, Coca-Cola Bottlers achieved significant growth with the company brands growing by 23% this year to date.

The chairman, Mr. Inial Finan, said that the investment reflected the real growth in soft drinks and that despite increased competition the company continued to grow at a faster rate than the rest of the market.

“...The state of the art warehouse is about providing a more efficient service to customers and reflects our confidence in the Irish market. We are now the biggest employers in the soft drink industry with 1200 employees working in the Coca-Cola system, with 40 new jobs created this year to date.”

In addition to the warehouse investment, Mr. Finan highlighted the total commitment of the company to Ireland with over 95% of all raw materials sourced in this country and a further £10 million invested in the plant over the last five years.

Pictured at the new facility are Mr. Michael Tracey, left, managing director, Coca-Cola Bottlers and Mr. Inial Finan, chairman.
Bartenders and Cocktails of Ireland 1994-1998

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President’s Letter

Dear Members,

As we approach the Christmas, I would like to recall the many events which took place during the autumn and winter periods.

September 30th: B.A.I. Northern Area Dance Dress (Report Enclosed).

My sincere thanks to Pat McGrath and Liam Meaney (Tennent’s Ireland) for sponsoring the Eastern area travel expenses and lunch bar all areas in the Ulster Brewery Belfast.

October 9th - 14th: 21st World cocktail competition and 45th International Bartenders meeting Tokyo, Japan (Reports Enclosed). I would sincerely urge all members to read these special reports as they effect you one way or another.

A big thanks to all our I.C.C. Sponsors again.

October 22nd: B.A.I. (East) students Trip to the Halk Stone, whiskey corner and Porterhouse Micro-brewery and Bar a great day for all involved.


My thanks to Paul Dimery (Beamish & Crawford) for sponsoring lunch for all areas in the Grand Circle Bar, Cork. It was at this prestigious event I learned of the death of Carmel Benson first typesetter of Basil magazine and wife of the late Gary Benson - B.A.I.

I was at the Solihull Ayton’s Club one day and a member of the B.A.I. Martin judge also passed away with our thoughts may he be at rest in peace.

November 19th: 3rd Jim Beam cocktail competition sponsored by Barry & Fitzwilliam - David Berne and held in the Porterhouse Bar, Dublin the overall winner was David Kinella from the Mount Merrion Inn.

December 8th: B.A.I. Finchc’s children’s Christmas Party (Eastern Area). My thanks to John McKernan regional sales manager united beverages for completely sponsoring this event which was held in the Spa Hotel in Lucan South East Area. It was at this great regret that on B.A.I.

The instruction of South Eastern Area chairman Mr Tony McGrath and in agreement with B.A.I. national executives it was decided to close the area and affiliate members to the East or South area. It is hoped that with the re-surfing interest some day this area will grow again.

International Bartender Level 3 Course: The venue will be the Poppy Hotel in Kaslov Vary, Czech Republic from 6th - 12th January 1997. All members eligible please contact John Pearson (PH: 021-326403) as soon as possible.

The Gary Benson scholarship sponsored annually by Irish Distillers Powers Whiskey will be awarded to the highest level 2 examiners since its inception, therefore the 1997 winner is Martin Moyle will be.

Special Mention 25th B.A.I. Dress Dance 1997:
Venue: Jurys Hotel, Ballsbridge, Dublin
Date: March 3rd 1997
Price: £25 (inc Free Pre Drink Reception, 5 course meal)

As this will be our 25th anniversary there will be special presentations and events taking place during the night. So book early and bring many people. Booking forms c/o Paul Heffernan (PH: 8408626).

As I end my second year as your President, I feel 1996 has been a great year for our association. We have seen growth in membership, new Executives, a sound financial position new faces challenging for the major honours, I wish you all Happy Christmas and New Year to all our members and sponsors. Be always actively interested.

Your President
James Murphy

List of B.A.I. Upcoming Events

Eastern Area Meetings
Venue Gresham Hotel Time: 12 noon.
January meeting - 5th January
February meeting - 2nd February
March meeting - Not held
April meeting - 6th April
May meeting - 4th May

Annual General Meeting A.G.M - B.A.I.
February 16th
Venue: Gresham Hotel Time 2 P.M.
All members are urged to attend our A.G.M.

Area - Chairman’s Meeting:
Same day as A.G.M
Venue: Gresham Hotel Time 10 A.M.

25th B.A.I. National Dress Dance 1997:

March 3rd 1997
Venue: Jury’s Hotel, Ballsbridge, Dublin
Tickets £25 (incl. Pre dinner drink, 5 course meal) Dancing till late
Booking forms c/o Paul Heffernan
PH: 8408626
Please return bookings and monies as soon as possible for a great night.

March 20th
Bacardi Martini Eastern Area Heats Details c/o Declan Byrne PH: 6884194 sponsored by Ed Dillon
Venue: D.I.T. College of Marketing & Design Mountjoy Square. * Cointreau Competition to select the B.A.I. member to compete in the world championship 1997 sponsored by Jemmy Ireland.
Venue: To be confirmed soon.

A circular to all members will be sent soon with further events for the new year 1997.
Prepared by: James Murphy, Assistant Head School of Culinary Arts and Food Technology, TU Dublin.
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Bartenders and Cocktails of Ireland 1994-1998
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21st International Cocktail Competition (I.C.C.) & Meetings
Tokyo Japan 1996

Presidents words:

Our team of 7 arrived in Tokyo on October 9th after flying 6,000 miles from Ireland. Next was a bus transfer of 66km to the base of the competition and I.B.A. meetings. "The New Takasawa Prince Hotel". That evening we enjoyed the Welcome Gala Dinner sponsored by Suntory. Next day, Thursday, myself and Derek attended the I.B.A. meetings (report enclosed) while the rest of our team enjoyed sight seeing in Asakusa and Akihabara. That evening was commemoarated to the N.B.A and sponsored by Bols liquor, which consisted of a massive ethnic selection of meals and drinks. On Friday morning while I attended more I.B.A. meetings, William Coughlan and Margaret Hayes prepared themselves for their competitions. At 2.45pm Margaret took the stage and put up a fine show followed closely by William's "Absolut beginning" cocktail. After the competitions we enjoyed a fine meal and fashion show sponsored by Absolut Vodka. At 11pm the B.A.I. prepared the Period Record Suites along with Donagh McHenry for the traditional Irish night, where Irish songs and Irish dance were enjoyed. Next day, Saturday, started in the afternoon when Michael Callaghan and Paul Heffeman took the stage for the main dinner and long drink competitions and performed strongly. Later that day we enjoyed a fabulous Japanese banquet sponsored by Sake G Grap. Asahi Beer O'Liwawa. Ken Sake and Bureau. All day Sunday was taken up with sight seeing of the ancient temples of worship (Shinto and Buddhal). Later that evening we enjoyed a fine Gala Sayonara Farewell Dinner where the I.C.C. prizes were awarded. Japan won the after dinner, long drink team cocktail award and team efficiency award and also won a bronze medal for the pre dinner section.

Turkey won the ladies competition and Czech Republic won the pre dinner competition. While on this occasion the B.A.I. recorded no medals there were some notable performances which I am sure will yield medals in the future. I wish to thank my fellow team members Margaret Hayes, William Coughlan, Michal Callaghan, Paul Heffeman, Derek Meany and Jacinta Murphy for their work in promoting the B.A.I. in Japan to the world. I also wish to thank all our sponsors who helped defray the huge cost of sending a strong team. Lastly my thanks to Donagh McHenry and Eily Kilgannon of Irish Distillers for helping the Irish night to take place and their help throughout our preparations. B.A.I. members, start your work with your continent pre dinner cocktails soon and you could be our next competitors for the 1997 I.C.C. in the Czech Republic.

James Murphy
President B.A.I.

45th International Bartenders Association Meeting
Tokyo 1996

Report 2:

1st meeting: October 10th (Thursday) Time: 9am-12pm
2nd meeting: October 11th (Friday) Time: 8am-11am

Listed below is the agenda points and decisions.

I.B.A. MEETING.

Point 1: Welcome by Hirose Kobayase N.B.A. President.
Verbal welcome which was also expressed in sign language.

Point 2: To appoint chairman for the meeting. Mr Jan Van Hagen presided the meeting as chairman.

Point 3: To approve the minutes of the last I.B.A. meeting.
Approved in full with no problems.

Point 4: To adopt the Presidents report. Mr Van Hagen gave a chronological enumeration of his travelling duties during the year, noting the 150th birthday of Garcia. Two new I.B.A. associate members joined the L.B.A. family, Moe & Chang and Grand Marnier. He finished off thanking all I.B.A. presidents for their letters, Guild magazines etc during the year.

Point 5: Vice President reports I.B.A. The vice president of the Far East Derek Lee gave a most detailed and hard working report. It looks like new associations in Malaysia, Thailand, Vietnam, Sri Lanka and Indonesia are forming and hope to join the L.B.A. family soon. Mr Van Hagen expressed his disappointment on the absence of the Vice President for North America and his lack of interest.

Point 6: L.B.A. financial report by Jurgen J. Fakke. Eight member countries still have to pay their 1996 L.B.A. fee. The B.A.I. requested before the financial report was approved, that all eight countries with outstanding fees participating in the I.C.C. should pay their dues. The B.A.I. paid our 1997 fee 10000 M. I.B.A. runs for sale ($ reduced rate), I.B.A. card 100 M. Jurgen also pointed out that the only expenses the I.B.A. vice president receives is $1000 towards their travel expenses to the I.B.A. meetings.

Point 7: To consider any and all committee reports. J.W.C. Singapore: This is the 4th year of this course, 29 students from Singapore, Hong Kong, Taiwan, Japan, Vietnam, Sri Lanka, Seychelles and Italy. Best student trophy sponsored by Yosikate Sawai was won by Mr Kanai Anuki, Japan.

E.D.C. report: Disappointment was expressed for the loss of 1995 course in Portugal. Two new countries have joined the E.D.C.: UK and New Zealand. Allied Domecq will no longer under-write the expenses of the E.D.C. programme. The E.D.C. have repaid E £5000 of the £10,000 it initially borrowed. An I.B.A. education fund will be set up to reduce tution fees for Level 3, old price 8000 M. new price 3000 M. The venue for 1997 Level 3 will be Czech Republic-Karlovy Vary Puff Hotel kindly sponsored by Peter Vasey. Date: 6th-7th January 1997. All B.A.I. students with Levels 1 & 2 are eligible.

Bacardi Martini Grand Prize:
Congratulations to Hans J. Schröder, Germany 1996 winner. The 1997 competition will have slightly different format i.e. special judging sections.

Prepared by: James Murphy, Assistant Head School of Culinary Arts and Food Technology, TU Dublin.
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Bartenders and Cocktails of Ireland 1994-1998  
[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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Pre dinner category (winner)

Name: Jaroslav Krátký
Guild: C.B.A. - Czech Republic Bartenders Association

Cocktail Name: Lady Scarlett
Ingredients: 2d Dry Gin; Gilbeys
2d Cointreau
1d Vermouth dry - Cinzano
1d Lime juice - monin
1d Bitter sans alcohol

Garnish: Cherry, lemon peel.
Preparation: Shaker.

Long drink category (winner)

Name: Hlsadai Kishi
Guild: N.B.A. - Japanese Association

Cocktail name: Milky Way
Ingredients: 8d Dry Gin - Beefeater.
8d Di Saronno amaretto.
3d Strawberry liqueuer - greizter
3d Strawberry syrup - monin
8d Fresh pineapple juice

Garnish: Cut apple, lemon, pineapple leaves.
Preparation: Shaker.

After - dinner category (winner)

Name: Kazuhiro Takagai
Guild: N.B.A. - Japanese Association

Cocktail name: Sweetheart
Ingredients: 2d Parfait D'Amour - Bolis
1.5d Di Saronno Amaretto
1.5d Vanilla syrup - monin
1.5d Fresh cream
0.5d Red curacao - Marie Brisaro

Garnish: Cinnamon-powder, cherry, mint, lemon peel.
Preparation: Shaker.

Bar Ladies category (winner)

Name: Ayse Ozdem Ekmen
Guild: T.B.A. - Turkish Association

Cocktail name: Midnight Motion
Ingredients: 2d Dry - Gin
2d Safari liqueuer
2d Orange juice
1d Lemon juice

Garnish: Orange peel, mint, strawberry.
Preparation: Shaker.

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Trade News

Campari

Origin: Milan, Italy
Strength: 25% Alcohol by Volume
Sizes: 70 cl

Positioning:
A versatile yet classic Aperitif that plays a role in the quality drinking repertoire of all generations.

Serving Suggestions: Aperitif
Traditionally served in a highball glass on ice with soda, garnished with a slice of orange. Also popular in Italy served primarily in restaurants and hotels.

Long Drink: Refreshing served on ice with Orange Juice or a variety of other fruit juices. (Eg. Grapefruit or Passion Fruit). Served in bars or pubs.

Cocktails: Classic Cocktails are Negroni and Americano but, because of its colour, Campari is a popular “young” cocktail ingredient served in theme bars.

How Campari is made: 68 different herbs, spices, pears and barks are macerated in finest neutral alcohol for 28 days. The flavoured spirit is then “reduced” to 25% abv and sweetened with sugar. Campari is a totally natural product.

Campari's History: Campari was created in 1862 in a cafe bar in Milan, by a “maître icicpotiste” called Gaspare Campari. He retailed Campari through his bar in the Galleria Vittorio Emanuele, which became the local point of Milanese Society.

World Wide Position: Campari is the 8th largest selling spirit brand in the World and the 2nd largest selling spirit in Europe. Within Europe it has particular strength in Italy, Germany, Scandinavia, and Austria.

Key Selling Points:
- Truly a Unique Brand
- Loyal User Profile
- A Versatile Product
- A Modern Brand with Substantial Heritage
- Worldwide Popularity
- A Light Alcohol Level
- Recognisably Red
- Advertised Internationally (Including Formula 1).

Dublin Brewing
Company Launches Beckett’s

Dublin has got its first independent brewery with the advent of the Dublin Brewing Company, a new ‘specialist craft brewery’ which has taken out a 20-year lease on 141-146 North King Street, adjacent to Smithfield Market.

Beer giants merge in £200 million deal
The recent merger between Bass, Allied Domecq and Carlsberg-Tetley puts more than a third of Britain’s brewing industry into the hands of a single company and increasing Bass’ share of Britain’s production to 35 per cent.

Welcome To

Marion Rogan who has joined Edward Dillon & Co as brand manager for Bacardi and Martini. She joins the company from Irish Biscuits and her responsibilities will include Bacardi, Bacardi Breezer and Martini.

St. Brendan’s

This Christmas, the brand is being supported by a great on-pack promotion, offering consumers two St Brendan’s branded glasses, perfect for enjoying the rich, smooth taste of St Brendan’s ‘on the rocks’. It is retailling for £10.99 for 70cl bottles.

For further information please contact
- Deborah Martin/Pat Dunne
- The Communications Partnership (01) 6601388

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News
Eastern Area

“Tennents Eastern Area Trip to the B.A.I. Northern Area Dress Dance”

Date: Monday 30th September 1996
Venue: The Balmoral Hotel, Blacks Road, Belfast.

A party of 20 travelled (first class I might add) to the B.A.I. Northern Area Dress Dance. On arrival in Belfast we were greeted by Alan Hughes (area Treasurer B.A.I.), our party was then transferred to the New Pittsburg Bar and Restaurant managed by Martin Sweeney (B.A.I. member) and we enjoyed a fine lunch and drinks kindly sponsored by Hollywood & Donnelly. After lunch we were transferred to our hotel in preparation for the Dance.

Pre dinner drinks gave everybody an opportunity to mix and greet our colleagues & friends from all the B.A.I. areas. At 8.30 pm the bell rung for dinner, a very fine one too. After dinner speeches were made by Mr Paddy Doody, General Manager Quinns/Rechill McKeown Group, Guest of Honour, James Murphy President B.A.I. and Johnnie Johnson Chairman B.A.I. Northern Area. The band then took the stage for a great night’s dancing just after Harry McQuaid had cleaned up (won a B.A.S.I.L. Hoover) in the raffle.

Next morning after breakfast our party, joined by the Cork and Belfast members, travelled to the Ulster Brewery (Home of Tennents) and we were greeted by Patricia Burke our hostess who treated us all to a lovely lunch and drinks, John Limahan (aka May McPetteridge) treated us to his unique joke telling and comedy talents which was enjoyed by all. At tea-time it was time to head home after another memorable event. On behalf of all our Party who travelled I wish to thank sincerely Mr Pat McGrath (Tennents Ireland) who paid our travel costs and for hosting lunch and travel in Belfast.

Thanks also to all the B.A.I. Northern executives Johnnie Johnson, Eamon Mc Cusker, Alan Hughes for their hospitality and kindness, looking forward to next year’s dance.

James Murphy
President B.A.I.

The Irish Brewing Company is reviving traditional hand-crafted brewing, by producing a distinctive fresh and wholly natural pilsner using only water, hops, yeast and malt.

Five people work in the brewery,
Paul Tyrant: Manager of the Porterhouse, 5% Vol.
* serve cold out of the fridge.
Completely Natural Beer - no Additives

Taste
Because we do not pasteurise our beer you get the real pilser character unaltered by chemicals.

Natural
We use absolutely no additives or stabilisers as many other lagers do.

Quality
Brew No. 1 is produced to our unique recipe and to the 1516 German purity standard Reinheitsgebot. We use hops from Washington State, yeast from Bavaria, only hand turned malt and pure water from Co. Wicklow.

Tasting at B.A.I. October meeting 1996

Congratulations
to Paul McLoughlin who was recently appointed Catering Manager of Grey Door catering in the National Concert Hall

Prepared by: James Murphy, Assistant Head School of Culinary Arts and Food Technology, TU Dublin.
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“Eastern Area Trip to the B.A.I. Southern Area Dance”

Date: Monday 4th November 1996.
Venue: The Imperial Hotel, Cork.

A party of 23 travelled to the B.A.I. Southern area Dinner Dance. On arrival in Cork we were greeted by Rory O’Neill (Area Chairman B.A.I.) as our party settled in preparation for the night’s activities. National Executives gathered for the area chairman’s meeting. Pre dinner drinks were enjoyed in the hotel bar. At 9pm the bell rung for a very fine dinner. After dinner speeches were made by Guest of Honour Mr Brendan Murphy from Coca-Cola, Rory O’Neill (Southern Area Chairman) and James Murphy (President B.A.I.). John Peason, Master of Ceremonies, kept the proceedings moving humorously and steadily as always. “The Circles” band then took the stage followed by the resident D.J. for a great night’s dancing. Next morning after breakfast and some fresh air our party was joined by Southern area executives and Pat Burke (Rec) for lunch and drinks sponsored by Beamish and Crawford which was served in Liam Feely’s “The Grand Circle Bar”.

Later in the afternoon some of our party were joined by Paul Demery, Micheal Taylor, John Tuite from Beamish & Crawford for drinks. Our sincere thanks to all and we also wish to thank Rory O’Neill, William Coughlan, David Riordan for their hospitality shown to all.

James Murphy
President B.A.I.

High Class

From Danny McLaughlin

Irish Daniel McLaughlin, one of the most famous pros in this city, known as Danny to many, has started working with Casino Cosmos as food and beverage director. The recent appointment was made in connection with the planned huge entertainment centre.

Many of our readers have certainly seen the inside of Shamrock Bar at the Irish Trading House on Aibhne many times and frequented the Karo complex on the Fishermans Square. Both owed Danny their popularity and top service.

Daniel McLaughlin left Karo where he has set up the entire catering complex for Casino Cosmos. Within Cosmos they are going to set up an entertainment centre with all the services on the top level, bars and restaurants included. The restaurant will serve European, Russian and Oriental cuisine. Both the restaurant and the bars of Casino Cosmos are open for all gamblers and for those who just appreciate good food and excellent service.

On September the 10th we attended a memorial Mass in Ely House, Ely Place, Dublin 2 for the late Jim O’Shea; may his soul rest in peace. As well as being a good friend and a very active member of the Guild, Jim was also a past Grand Knight of St Columbus Eastbourne and past President Elect of Cathentians Eastbourne District. The celebrant of the mass was Rev Fr Leo McCayce C.S.S.P.

It was a lovely mass and it gave us a chance to meet with Jim’s charming wife Phyllis and his son Conleth and have a friendly chat. After the mass we were taken to one of the large rooms for tea & refreshments and all the goodies.

On behalf of the barmen and their wives who attended I would like to record our deep appreciation and sincere thanks to Mr Murt Leonard and all the O’Shea family for inviting us to this memorable evening.

Danny McLaughlin
Bartenders and Cocktails of Ireland 1994-1998

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President's Letter

Dear Members,

Congratulations from the President, Chairman and Members of B.A.I., to Paul Heffernan on winning the Bacardi Martini Grand Prix.

Firstly, please let me clear up this year’s situation with regard to our B.A.S.I.L. magazine. We intend to publish 2 issues (Summer and Winter), plus our first B.A.I.

Historical Book to commemorate not only our 25th Anniversary but also almost 50 years of association bartending activity in Ireland.

I have held meetings with our 1997 officers and reformed several sub-committees to tackle our work in 1997. Please find enclosed in this issue, reports on:


2. Beamish and Crawford Luncheon.


5. B.A.I. History Book launched on 9th June 1997, by the Right Honourable Lord Mayor of Dublin, Councillor Brendan Lynch, P.C.

6. Cork Dry Gin All Ireland Cocktail competition area heats. My congratulations to heat winners, Northern Area - Eamon McCusker, southern area - Joe McMahon and Eastern area - Darren Dowling and to the other 40 qualifiers who will join them in the All Ireland final.

7. B.A.I. Education Course Level 3 cancellation.

As you know under our new selection system for the World Cocktail Competition in 1997, it was the Eastern area’s turn and Contreau S.A. with Remy Ireland kindly sponsored our Irish Eliminator which was held in the Herbert Park Hotel, Ballsbridge, Dublin and was won by Derek Meany who will represent the B.A.I. in the pre-dinner I.C.C. to be held in the Czech Republic in November. My sincere thanks to Mick McDonagh, Marketing Director Remy Ireland and Mr. Wladimir Hagendorf - International Spokesman for Cointreau S.A.

My thanks to Mr. Dermot J. Hopkins - National On Trade Manager Coca-Cola Bottlers Ireland for once again sponsoring 2 uniforms towards the B.A.I. team to compete in the forthcoming World Championship.

In May a party of B.A.I. members and friends were invited to the famous Jury’s cabaret. My thanks to Mr. Richard Burke, General Manager Jury’s Hotel Ballsbridge, for the kind invitation.

The President’s Golling day was held in Luttrellstown Golf Club. An excellent course and a fine meal and drinks were enjoyed by all. My heartfelt thanks to Mark Skelton and John Tracey of Heineken/Murphy’s, sponsors of this event.

I wish to thank Mr. Desmond Heather B.A.I. Trustee from 1972 up to February 1997. Des has always been a true supporter and friend to the B.A.I. and we wish him well.

My welcome to the New B.A.I. officers for the Southern area Chairman: Joe O’Shea - Clover Hill House Cork, (Ph: 021 295225 (W) and 021 894026 (H). Secretary: Pat Woods - Westimers Bar and Restaurant, Treasurer: Mervyn Horgan - Middleton Park Hotel, Cork. Welcome also to B.A.I. New National Trustee Mr. Sean O’Neill, Irish Distillers Limited.

Freestyle Bartending: It is the B.A.I.’s intention to introduce this element to accompany the event order on our Cocktail competitions. Equipment and advice regarding this discipline is easily accessible and please remember 1 international competition, The Bacardi Martini Grand Prix, have Freestyle Bartending as an integral part of the World Finals.

B.A.I. Membership Fees:

Please members, to help the professional operations of all areas, could you return your fees as soon as possible to your local treasurer.

In this our Silver Jubilee year, a time to reflect, remember and renew hopefully all our efforts to:

1. Encourage new members.
2. Reports from all members / areas for our magazine B.A.S.I.L.
3. Offering our area executives your help and guidance in all matters / events. Remember they too have full time jobs to manage, just like you.

Enjoy your summer break. Be always actively interested.

Your President
James Murphy

Bartenders’ Association of Ireland
National Education Committee


Mr. Vincent Gillinian (R.I.P.)
Former P.R.O. Executive for Murphy’s Brewery Ltd.

Vince was always a great friend and supporter to the Bartenders’ Association of Ireland, both locally and nationally. A sad loss to our trade.

May I, on behalf of the Bartenders’ Association of Ireland, extend to Ann and Family our sincere condolences.

Beamach dé lea Iona Anam.

John Pearson
National Education Officer.

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The Bartenders’ Association of Ireland’s special 25th Anniversary Dress Dance took place recently in Jury’s Hotel, Ballsbridge. It became evident from an early stage before the big night that we could expect a big turnout due to the early return of our booking forms. The evening’s festivities began with the complimentary drinks reception bar, compliments of our sponsors at 7.30 p.m. Conversation and greetings between old and new friends and members, past Presidents and new company personnel continued until the bell was rung for dinner at 8.45 p.m. A very fine dinner as usual. After dinner, our excellent Master of Ceremonies, Jerry Fitzpatrick opened the speeches as foundation B.A.I. President from 1972 recalling the many achievements of the association, he then called on our Principal Guest of Honour, Mr. Richard Burrows, Chief Executive of Irish Distillers Limited to say a few words. Mr. Burrows reminded everyone about the birth of the B.A.I. and praised the association on continually seeking to educate and raise standards amongst Irish Bartenders.

James Murphy, President B.A.I. responded to Mr. Richard Burrows’s words and formally welcomed everyone. He thanked all the companies who have supported the Association over the 25 years, James finished off by making some special presentations to the B.A.I. Honorary life members, noting the special contributions to the success of the B.A.I. He thanked Desmond Heasler for 25 years of loyal service as B.A.I. Trustee and welcomed Sean O’Neill of Irish Distillers Limited as the new B.A.I. Trustee.

The big raffle was a great success with a TV/Video as the star prize, sponsored by our guest of honour, Richard Burrows. The Jury’s band “Hunter” led the dancing enjoyed by all until the early hours, a memorable evening. The Bartenders’ Association of Ireland would sincerely like to thank all companies (listed below) who contributed prizes and products towards our 25th Anniversary Dress Dance.

Irish Distillers Ltd
Michael Kavanagh, Golf Pro, Stackstown
Tom Keogh, Bever Ireland
J & R Byrne, Cash & Carry
Gilbeys of Ireland Sales Ltd
Jury’s Gift Shop
Rialto House
The Orchid Restaurant, Ballsbridge
Murphy Brewery of Ireland
Showings of Ireland

Guinness Group Sales Ireland
C & C Wholesale Ltd
Grants Ireland (Sales) Ltd
United Beverages (Sales) Ltd
Mitchells Wine Merchants
Northern Area B.A.I.
Southern Area B.A.I.
Jury’s Hotel, Ballsbridge
Bartenders & Caterers
Sheridan’s Liquor
Fitzgerald & Co. Ltd
Tobacco Distributors Ltd
Coca Cola Bottlers Ireland
Henry Ireland
Joe Kelly Wine Cellar
Edward Dillon Ltd
Tennants Ireland
Bacchus Wine Ltd
Sheenmore Hotel
Spa Hotel, Lucan
D.I.A. Publications Ltd., Blackrock
Ken Ryan Printers, Capel Stree

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News

Bacardi Martini Grand Prix

International Final Pacings 1997 Classic Section

<table>
<thead>
<tr>
<th>Rank</th>
<th>Name</th>
<th>Country</th>
<th>Points</th>
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<tbody>
<tr>
<td>1</td>
<td>Paul Heffernan</td>
<td>Ireland</td>
<td>113</td>
</tr>
<tr>
<td>2</td>
<td>Nathalie Martin</td>
<td>France</td>
<td>112</td>
</tr>
<tr>
<td>3</td>
<td>Miechel Loebler</td>
<td>Switzerland</td>
<td>109</td>
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<tr>
<td>4</td>
<td>Mauro Mahjoub</td>
<td>Italy</td>
<td>109</td>
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<tr>
<td>5</td>
<td>Stephanie Cazard</td>
<td>France</td>
<td>108</td>
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<tr>
<td>19th</td>
<td>Rachel Owens</td>
<td>Ireland</td>
<td>82</td>
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International Final Pacings 1997 Disco Section

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<th>Name</th>
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<tr>
<td>1</td>
<td>Alvere Eddy</td>
<td>Spain</td>
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</tr>
<tr>
<td>2</td>
<td>Ivanovic Sasca</td>
<td>Italy</td>
<td>63</td>
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<tr>
<td>3</td>
<td>Gomes Andre H</td>
<td>Italy</td>
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</tr>
<tr>
<td>4</td>
<td>Vilanova Antonio</td>
<td>Spain</td>
<td>53</td>
</tr>
</tbody>
</table>

B.A.I. Bacardi Fancy Drink Cocktails 1997

Bartender: Paul Heffernan
The Law Courts Bar, Dublin
Cocktail: Laurens Laughter
10cl Orange Juice
5cl Bitter Lemon
2cl Martini Bitter
4cl Southern Comfort
4cl Bacardi Rum
Garnish: lemon, lime, orange, cherry.

Bartender: Rachel Owens
Jury's Hotel, Ballsbridge, Dublin
Cocktail: Celtic Cooler
4cl Bacardi Rum
4cl Southern Comfort
7cl Pineapple Juice
7cl Orange Juice
2cl Martini Rosso
Garnish: Pineapple, Blue Cherry, Clove, Coconut.

* Paul Heffernan's cocktail won the Fancy Drink Prize, but as he is overall winner, the prize went to Ciro Pelor from Cucurri.

BMPG World Final, Pessione

<table>
<thead>
<tr>
<th>Oral Section Sample Questions</th>
<th>Written Section Sample Questions</th>
</tr>
</thead>
<tbody>
<tr>
<td>Which are the 4 areas of the champagne district?</td>
<td>Name 8 types of bars</td>
</tr>
<tr>
<td>From where come the white wines to prepare the Italian Vermouth?</td>
<td>What are the 4 compositions of a cocktail?</td>
</tr>
<tr>
<td>What is the Angel's Shore?</td>
<td>Who created the Peach Melba?</td>
</tr>
<tr>
<td>What is the edulcoration during the production process of liqueurs?</td>
<td>Which solar system is nearest to the Milky Way?</td>
</tr>
<tr>
<td>Which countries produce Light Bodied Rum?</td>
<td>In which county was Mother Teresa born?</td>
</tr>
</tbody>
</table>

Programme

Friday, July 4th
Arrivals of all guests and competitors.
(Hotel Turin Palace)
19.45 Get together cocktail party
(Hotel Turin Palace)
20.30 Welcome dinner
(Hotel Turin Palace)

Saturday, July 5th
07.30 Departure of bus with all. (President, Jury and Bacardi-Martini Grand Prix and competitors for Pessione.
08.30 Beginning of competition - written test
09.30 Departure of bus with guests and journalists
10.00 Start of oral and practical examination
13.30-
14.00 Buffet Lunch
16.00 Departure of bus from Pessione to Turin Palace Hotel
19.00 Departure of bus from Hotel Turin Palace to Villa Sassi
19.30 Cocktail Party and proclamation of winners
20.30 Gala Dinner
22.30 Departure of bus from Villa Sassi to Turin Palace Hotel

Prepared by: James Murphy, Assistant Head School of Culinary Arts and Food Technology, TU Dublin.
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International Martini Grand Prix Scholarship - Irish National Final.

Sponsored by Edward Dillon Wine and Spirits.
Date: April 15th 1997.
Venue: Martello Room, Jury's Hotel, Ballsbridge, Dublin.

The Irish National Final of this prestigious scholarship competition took place recently. National finalists had already won through area heats held in Cork, Belfast and Dublin in March, B.A.I. National Education Officer, Mr. John Pearson set out the practical, written and oral exams most professionally and delegated the B.A.I. area officers to test our candidates and after some excellent performances the competition co-ordinators had finally arrived with the result of the joint winners.

Mr. Peter Wallis, Managing Director Edward Dillon Wines & Spirits, presented the special 2 Ardag Chalices, 2 cheques for £100.00 each towards their B.A.I. uniforms and most importantly, the opportunity to compete in the World Finals of the Bacardi Martini Grand Prix to be held in the Martini Museums and in Pessonne, Italy, in July to Paul Heffernan, who works in The Barristers' Refreshment Room, Law Courts, Dublin and Rachel Owens who works in Jury's Hotel, Ballsbridge, Dublin. Special runner up certificates and a bottle of Asti Spumante was presented to Alan Fone and Martin McHugh, B.A.I. Northern Area and Aidan O'Donovan and Rory O'Neill, B.A.I. Southern Area. Mr. Peter Wallis went on to explain the company's pleasure to be involved with this scholarship enabling young bartenders to compete and display their unique talents as bartenders. James Murphy, President B.A.I. thanked Mr. Wallis for his kind words and sincerely thanked sponsors Edward Dillon Wines and Spirits for hosting the Irish eliminator and taking a very active interest throughout the whole competition.

Thanks were also given to John Pearson, Tom Kent, Billy McNulty, Martin Sweeney, James Langan, and all Bar members. He also noted the professional handling of the finer details of setting up the final and running thanks must go to Triona McHale of Slattery's Public Relations - competitor co-ordinator. Finally best wishes were given to Paul Heffernan and Rachel Owens for the World Final and a very well done to all national finalists.

Looking forward to next year's Bacardi Martini Grand Prix finals, so starting preparing soon.

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1997 Bacardi Martini Grand Prix - B.M.G.P.
International Final, Pessonne, Italy.

Date: Saturday 5th July 1997.

It was again a great honour for me to travel with the Irish team to Pessonne for the International Bacardi Martini Grand Prix 1997.

The level of active interest in training and preparation for this year's international final by Paul Heffernan and Rachel Owens amazed even me. Upon arrival in Turin airport along with the U.K.B.G. team of Malcolm Greenall President U.K.G., Davide Guisti and Janeh Mistry UK competitors and Mr. Giles Bartlett, External Affairs Manager of Westbay Distributor, our travel sponsors, everyone was transferred to the Turin Palace Hotel.

At dinner later, it was a great opportunity to meet and greet fellow B.A.I. executives, Bacardi Martini executives and all the competitors.

Next morning, Saturday, was an early start. Everyone left the hotel at 7.30 am for the bus trip to the Martini Museums and plant in Pessonne, venue for the competition. Upon arrival, as competitors gathered to undertake the written test, Mr. Jan Von Hagen, President B.A.I. assigned delegation for the oral and practical tests. I was selected along with Umberto Casselli, A.I.B.E.S President and Bruno Huchler, Swiss President to judge the oral tests. All examinations finished, we relaxed over lunch in the Martini Museum. After lunch, the Disco Bartenders' competition began where the flair freestyle bartenders excelled.

All competitions finished, that evening the competitors B.A.I. Presidents and B.M.G.P. executives gathered at the Villa Sassi for the Gala Dinner and Prize giving.

Rachel Owens of Jury's Hotel, Ballsbridge, had scooped 19th place and the lonely countdown began up to 1st place. It's hard to explain all my exact feelings when Paul Heffernan of the Four Courts Barristers' Refreshment Rooms was announced as the 1997 World Champion. Pride, elation and great emotion, what is it to see a B.A.I. member and Irish Bartender attain the Diploma D'Or which was presented by Ascoloni Calvi di Bergolo Bacardi Martini International.

As the world press and well wishes gathered to express their delight, Paul took time out to thank Edward Dillon's Ireland and Mr. Peter Wallis for sponsoring the Irish final; Westbay Distributors Limited, U.K. and Mr. Giles Bartlett for sponsoring the B.A.I.'s travel expenses and Ascoloni Calvi di Bergolo Bacardi Martini International sponsors of the World Final.

The Disco Bartenders' competition was won by Eddy Alvarez from Spain. On this occasion the B.A.I. did not enter this competition, but next year we hope to be ready for entry.

I know this Irish team will take home great memories to savour from Pessonne 1997. So, come on all you bartenders and start your preparations early for B.M.G.P. 1998.

Results like these come of the back of hard work by our sponsors, B.A.I. Area Chairpersons Joe O'Shea, Johnny Johnston and National Education Officer John Pearson.

Well done all.

James Murphy, President, B.A.I.
Northern Area

Baileys Irish Cream Visit

We would like to thank Gilbeys N. Ireland and Gilbeys Ireland, for inviting us to Dublin to see how their world famous Bailey’s Irish Cream is produced. Also for a great time at Beasauftown House where not only did we have the opportunity of taking part in some clay pigeon shooting and archery practice, we also saw where some of the rich Irish milk which is a very important component of Bailey’s Irish Cream comes from.

We would like to thank the Hayes family who looked after us so well at their farm.

William McIlroy, R.E.O.

Cointreau S.A. International Pre-Dinner Cocktail Competition Irish Final.

Organised by the Bartenders’ Association of Ireland, this competition was sponsored by Cointreau S.A. and Remy Ireland. The venue for the competition was the new Herbert Park Hotel, Ballsbridge, Dublin, on March 25th 1997. The competition was run along the International Cocktail Competition I.C.C. guidelines using I.C.C. Cocktail Taste and Technical Jury efficiency sheets officiated over by Andy O’Gorman, Dublin Institute of Technology, The Irish Guild of Sommeliers and John Pearson - Regional Technical College Cork, after a well organised competition. The finalists were Derek Meaney, The Meeting Place, Dublin, John McLoughlin, Stackstown Golf Club, Dublin and Paul Heffernan, Barristers’ Refreshment Rooms, Law Courts, Dublin.

Many thanks were made to Mr. Vladimir Hagendorff, International Spokesperson, P.R. for Cointreau S.A., Mick McDonagh, Marketing Director Remy Ireland and Chris Stewart Sales Manager Remy Ireland who all made this competition a reality.

The B.A.I. team for the I.C.C. in the Czech Republic 1997, was officially announced. Travelling are James Murphy, President of the B.A.I. and a delegate, John McLoughlin, International Judge and Derek Meaney, International competitor and delegate.

Shaking All Over at the Cointreau International Cocktail Competition!!!!!!

The winner of the 1997 Cointreau International Cocktail competition (Irish final) was Mr. Derek Meaney, national vice-president of the Bartenders Association of Ireland. The competition took place recently (Tuesday, March 25th) in the Herbert Park Hotel, Ballsbridge. Pictured above are Mick McDonagh, Managing Director of Remy Ireland, and James Murphy, President of the Bartenders Association of Ireland, who attended the event.

Judges of the competition were looking for a drink with an interesting but complementary composition and an attractive presentation. They were also looking for efficiency and technical mastery from the bartender. Derek Meaney hit winning form with his cocktail named “Grapes of Wrath”. The drink contained 2cl of Cointreau, 1cl of Bombay Sapphire, 2cl or Dry Orange Curacao and 2cl or Grape Juice and was decorated with Kumquats peeled into flowers, with a spiral of Lime.

Aside from competing for the title, entrants were also competing to represent Ireland in the World Championships, to be held in the Czech Republic later this year. Derek will have his flights and accommodation at the event paid for by Cointreau as part of his prize.

Pictured left: Mick McDonagh, Managing Director of Remy Ireland, and James Murphy, President of the Bartenders Association of Ireland.
Ashfield Communications
23 Brookvale, Rathfarnham, Dublin 14.
Telephone / Fax: 01-490 6304. E-mail: ashcom@iol.ie

Mr. James Murphy,
President, B.A.I.,
Boves Lounge,
31 Fleet Street,
Dublin 2.

4th March 1997

Dear James,

I would like to thank you personally and the executive of the BAI for your kind words and the very thoughtful presentation of the beautiful clock at the annual dinner dance. June was very pleased with same and has given it pride of place in our front hall.

I thought that the function itself was one of the best that I have attended over the 25 year history of the B.A.I., or indeed any of the old UKBG dinners prior to our formation. Please convey my sincere congratulations to your dance committee, with special mention to Gerry Fitzpatrick who controlled the formal speeches and presentations in a most professional manner.

I was very sorry that June was laid up on this very special night but, by being on my own, I was able to spend more time with members of the association and representatives of the drinks industry with whom I had developed friendships over the years. I do hope that Johnny Johnston’s “Gold Medal” will receive special recognition in our book covering the history of the first 25 years of the association for on reflection, it would have been an appropriate item to mention on the night.

As you are aware I am continuing my consultancy arrangement with Jemma Publications (licensing World, Hotel & Catering Review and Off Licence are their three magazines for the licensing trade) if at any time that you feel that I could be of use to the association in their columns please give me a call.

Again many thanks for the beautiful clock,

Yours Sincerely,

G.D. Heather

Bartenders’ Association of Ireland
35 Greenhills Estate, South Douglas Road, Cork.
Tel: 021-891026

James Murphy,
21 Herberton Road,
Crumlin,
Dublin 12.

March 11, 1997

James and Committee,

Just a few lines to thank you and your hard working Committee for an excellent night out at the Annual National Dinner Dance.

I think I can safely say on behalf of myself and all the travelling party that the enjoyment derived was commensurate with the trojan work put in.

Again we thank your for the privilege of the invitations received and the hospitality and courtesy shown to us by you and your members.

We look forward to at least matching your efforts at the Cork Dance in November.

Yours Sincerely,

Joe O’Shea
Chairman

The Northern Branch B.A.I. would like to congratulate our National President James Murphy and everyone who gave time and hard work, to put together our great history into print form with the first published book on the B.A.I. We hope when reading the book our members can not only see where we came from but where we are going and how well respected we are by bartenders abroad due to our international awards.

To all those members past and present, who have given us this book, we thank you all and hope to carry on your work on behalf of the B.A.I.

Willaim McIroy, R.E.O.
Bartenders and Cocktails of Ireland 1994-1998
[Extracts from ‘Bartenders Association of Ireland - A History Extended Version]
Past Irish Cocktail Competitions, Bartending Activity, Famous Drinks, Bartenders and Famous Establishments.

Meetings:
B.A.I. Easter Area Meetings: New Members Welcome.
September 7th - September Meeting to be held in the Dublin Brewery Company (off Smithfield, 141-145 North King Street, Dublin 7.
Meeting and Tasting c/o Claron Finnerney
*All area members welcome.

* Eastern Area Meetings
Gresham Hotel at 12 noon unless stated.

October 5th - October Meeting
November 2nd - November Meeting
12 noon, plus Deceased Members’ Mass 11 a.m.

December 7th - December meeting.

September 15th
B.A.I. Golf Society Captain’s Day
Venue: Stackstown Golf Club, Rathfarnham.
Sponsors: Guinness Group Sales, Visitor welcome.
Further details c/o John Gallagher, Ph. 847 0665

September 29th (Monday)
B.A.I. Northern Area Dress Dance.
Venue: Balmoral Hotel, Belfast.
Further details & bookings: Eamon McCusker, Ph. 0801 232 6147

October 29th Jurys Hotel, Ballsbridge, Dublin
C.D.C. All Ireland Cocktail Competition Final.
Date/venue and heat lists to be posted to all National Qualifiers. It is advised that qualifiers with any unusual liqueurs/fruits/juices to provide them themselves.

November
B.A.I. Southern Area Dinner Dance.
Venue: Further details and bookings c/o Joe O’Shea, Ph. 021 295225 or 021 894026.

November 22nd-27th
46th International Bartenders Meeting and 23rd World Cocktail Competition.
Venue: Grand Hotel Pupp, Karlovy Vary, Czech Republic.
Further details c/o James Murphy, Ph. 01 454 2185.

1997 Bartenders Association of Ireland
25th Anniversary

B.A.I. Officers 1997
President: James Murphy.
Vice-President: Derek Meaney.
Honorary Secretary: Paul Heffernan.
Honorary Treasurer: Harry McQuaid.
Honorary Trustee: Phil Smith
(United Beverages),
Sean O’Neill (Irish Distillers).
Honorary Auditor: Kay Fitzsimons (Irish Distillers).
Honorary Solicitor: Daire Walsh.
B.A.S.I.L. Editor: John McLoughlin

B.A.I. Southern Area
Chairman: Joe O’Shea.
Area Secretary: Pat Woods.
Area Treasurer: Mervyn Hogan.
R.E.O. Tom Kent.
Area Trustee: Dermot O’Leary (Irish Distillers).

B.A.I. Northern Area
Chairman: Johnny Johnston.
Area Secretary: Eamon McCusker.
Area Treasurer: Alan Hughes.
R.E.O.: Billy McCloy.
Area Trustee: Micheal Dougal (Bulgarian Vintners).

Inaugural Officers B.A.I. Eastern Area.
Chairman: James Murphy.
Area Secretary: Paul Heffernan.
Area Treasurer: Harry McQuaid.
Area Trustee: Phil Smith and Sean O’Neill.

*All other officers remain unchanged for 1997.
*Area Chairpersons are De Facto Vice Presidents.

All members are urgently reminded that your membership fees are now overdue. If you still are unpaid, please pay remittance immediately.

Full/Pro Full/Associate Member £22
Student Member £10

Prepared by: James Murphy, Assistant Head School of Culinary Arts and Food Technology, TU Dublin.
E: james.p.murphy@tudublin.ie T: 35314024453
Freestyling at the Cointreau Competition

March 25th was the date and the Herbert Park Hotel was the venue. The Cointreau Cocktail competition took place here and saw a very good turnout by members, associates and guests. To break some of the tension of a cocktail competition, our President, Mr. James Murphy decided to recruit a few volunteers to try their luck at ‘freestyling’, or in the working man’s terms, ‘Tom Cruisin’.

So our President, Joe Carey from the Bridge Bar, Bewleys and myself gave our best attempts at this crowd pleasing exercise. James Murphy stole the show by doing two things. He wore his stylish Absolut Vodka braces which blinded half his audience and he tried his best to drown the Hotel Manager in orange juice. The event was purely a fun occasion with a chance for all bartenders to give it a shot.

My thanks to our President and Joe Carey for the ****, to take part. My extended thanks go to Derek Beglan from Liam Collins and Co., for supplying cocktail equipment on the day along with cocktail pourers. I would encourage all bartenders, especially our younger members to invest in the proper equipment for these competitions. These are your tools of the trade and we all should have them. It was a very nice gesture from Vladimir (Cointreau) to supply a shaker and glasses to each competitor. There is a message in his kindness.

Anyone wishing for information regarding cocktail equipment or if there are any more volunteers for freestyling, please contact James Murphy, President B.A.I., Bowes Ph. 671 4038
James O’Donoghue (J.J.) Ph. 671 4038.

Keep on Shaking!!!

Beamish and Crawford Luncheon

Venue: Richard Beamish House (Reception Centre), Fitzwilliam Place, Dublin.

Date: 3rd March 1997.

Beamish and Crawford (B & C) annually host a luncheon on the day of the B.A.I. Dress Dance. For the hard working dance committee and helpers, its a welcome break to greet our area executives and members and V.I.P.’s who had travelled to Dublin for our Silver Jubilee Dress Dance most notable Sean Flynn who flew in from New York and Pat Bowles, Past President B.A.I.

This year as always we enjoyed a delicious lunch and were privileged to be the first group to taste Miller Genuine Draught Beer on its launch into Ireland. Mr. Paul Demery (B & C) formally welcomed all and gratefully acknowledged the special relationship between the B.A.I. and B & C, noting his hopes of our support towards Miller Draught as it comes on line. James Murphy, President B.A.I. thanked Paul Demery and his team at B & C for their assistance in organising this event and their kind hospitality shown to all. James finished off by making some presentations to the B.A.I. honorary members who were unable to attend the Silver Jubilee Dance later on.

Guinness Post Mortem Luncheon 1997

Venue: Guinness Reception Centre, St. James’s Gate, Dublin.

Date: 4th March 1997.

The Guinness Post Mortem Luncheon was hosted at St. James’s Gate brewery. This lunch is annually organised traditionally to welcome the B.A.I. committee and area executives and members to the new B.A.I. year which starts in March. It was with heavy heads and weary bodies after the 25th Anniversary National Dress Dance, the evening before, that we filed into the reception bar prior to lunch. Brendan Cody from Guinness led the B.A.I. Group into lunch with apologies from Denis Markey who couldn’t attend due to illness.

After lunch, Mr. Cody formally welcomed all to Guinness Brewery noting the fine work the B.A.I. has done in raising standards amongst Irish Bartenders. James Murphy, President B.A.I. thanked Mr. Cody for his kind words and for hosting this event. James finished by wishing Denis Markey, Guinness, a speedy recovery from illness and he wished all B.A.I. members and friends a safe journey home.

James Murphy.
De Kuyper Liqueur Long Drink Cocktail Competition.
Venue: Bob Cratchet’s Night Club, Belfast.

This year’s competition was once again a very good event which was supported by a large crowd who were able to see Northern Ireland’s finest cocktail makers do their stuff, shaking and stirring creations, using the world famous De Kuyper range of liqueurs.

We would like to thank David Buss, Sales Manager, Clive Patten Marketing Manager and Ciara Lynch from Guinness Group Sales who organised the competition.

Paul’s Winning Cocktail:
- Vodka
- Midori Melon Liqueur
- Coconut Liqueur
- Pineapple
- Fresh Cream

De Kuyper Winners
1st. Paul Nicel, Townsman, Squires Bar Night Club, Derry.
2nd. Michael Doyle, Europa Hotel, Belfast.
4th. David McDowell, Mahon’s Hotel, Irvinestown.

W. McIroy, R.E.O.

Kahlua Liqueur Long Drink Cocktail Competition
Venue: Europa Hotel, Belfast.

We would like to thank Hollywood and Donnelly for once again supporting a very successful competition.

We have been associated with Hollywood and Donnelly for quite a number of years with sponsorships of competitions home and abroad. They are also one of our main supporters at our dinner dance, when they look after our travelling guests with a lunch.

This year’s competition was won by William McIroy from the B.R.C. Club, Belfast.

We would like to thank the Europa Hotel Management and staff for all their help, which enabled everyone in attendance to enjoy a great event. Special thanks to Mr. Norman Trotter, Sales and Marketing Manager from Hollywood and Donnelly.

Winning Cocktail:
- Kahlua Liqueur
- Melon Liqueur
- Gin
- Pineapple Juice
- Fresh Cream

Kahlua Cocktail Winners
1st. William McIroy, B.R.C. Club, Belfast.
2nd. Paul Quinn, Crawfordsburn Inn.
3rd. Genevieve McCorry, Morning Star Bar, Belfast.
4th. Christine Tully, Europa Hotel, Belfast.

William McIroy, R.E.O.

B.A.I. Northwest Smirnoff Long Drink Cocktail Competition.
Venue: Squire’s Nightclub, Derry City.

This year’s competition was once again a memorable and worthwhile event. We would like to take this opportunity to thank Gilbeys’ Northern Ireland for sponsoring the competition with their famous brand, Smirnoff Vodka. Also our thanks to the management and staff of Davinci’s bar and restaurant for a lovely meal.

This year’s north west champion was Gerry Brady from the Metro Bar in Derry which of course pleased the home crowd supporting the competition.

Gerry has been in the B.A.I. for a number of years and with his fellow members from the maiden city, they are a well respected and important group within the Northern Branch, supporting events with competitions and meetings.

On behalf of the B.A.I., congratulations to Gerry on a very popular win. We would also like to thank our fellow members from Derry who helped to arrange the prep room and main stage which enabled the competition to be a successful evening. Our special thanks to fellow members and manager of Squire’s Night Club, Paul Nicel for all his help with the smooth running of the competition.

Cocktail Winners
1st. Gerry Brady, Metro Bar, Derry.
2nd. David Craig, Short’s Sports Bar, Belfast.
4th. Paul Quinn, The Old Inn, Crawfordsburn.

Winning Cocktail
- Smirnoff Vodka
- Cinnamon Schnapps
- Pure Orange
- Grenadine

Special thanks to Mr. Robin Smith, Mr. Seamus Bonner, Mr. Keith Monteath and all from Gilbeys.

William McIroy, R.E.O.
New Members Welcome!

The Executives and members of the B.A.I. Eastern area would like to welcome new members listed below to the association.

<table>
<thead>
<tr>
<th>Name</th>
<th>Workplace</th>
<th>Membership</th>
</tr>
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<tbody>
<tr>
<td>Joe Carey</td>
<td>Bewleys Bridge Bar, Westmoreland St. D2</td>
<td>Student</td>
</tr>
<tr>
<td>Darren Doyle</td>
<td>U.S.I.T. U.S.I. Club Bar, 1-2 Aston Place, Temple Bar, D2.</td>
<td>Student</td>
</tr>
<tr>
<td>Catherine Simon</td>
<td>Hynes Bar, Rathmines, Rathgar Rd D6</td>
<td>Student</td>
</tr>
<tr>
<td>Pat Reilly</td>
<td>Jury’s Hotel, Ballbridges, Dublin</td>
<td>Student</td>
</tr>
<tr>
<td>Kineta Moghant</td>
<td>Jury’s Hotel, Ballbridges, Dublin</td>
<td>Student</td>
</tr>
<tr>
<td>Mike Gallagher</td>
<td>Speithan’s Bar, Ballaghaderreen, Co. Mayo.</td>
<td>Student</td>
</tr>
<tr>
<td>Murrough McDonagh</td>
<td>Carribbean Cruise, c/o Virgin Islands</td>
<td>Student</td>
</tr>
<tr>
<td>Kevin Creed</td>
<td>Carribbean Cruise, c/o Virgin Islands</td>
<td>Student</td>
</tr>
<tr>
<td>Ophelia McCabe</td>
<td>Judge Roy Beatt’s, Nassau Street, Dublin</td>
<td>Student</td>
</tr>
<tr>
<td>Anthony Morrissey</td>
<td>Royal Hotel, Main Street, Bray</td>
<td>Student</td>
</tr>
<tr>
<td>John Connelly</td>
<td>The Loft Bar, Pearse St., Ballina, Co. Mayo.</td>
<td>Student</td>
</tr>
<tr>
<td>John Diver</td>
<td>Shunty Bar, Cavanagh’s, Greencastle, Co. Donegal</td>
<td>Student</td>
</tr>
<tr>
<td>Tara Fallon</td>
<td>Chimes Bar, The Parade, Jersey</td>
<td>Student</td>
</tr>
<tr>
<td>Pauline Cline</td>
<td>The Old England Bar, Jersey, Sinnott’s Bar</td>
<td>Student</td>
</tr>
<tr>
<td>Ciara O’Donoghue</td>
<td>South King St., Dublin 2</td>
<td>Student</td>
</tr>
<tr>
<td>Georgina McCarthy</td>
<td>Michael Hedigan’s Bar, Glasnevin, Dublin</td>
<td>Student</td>
</tr>
<tr>
<td>Paul Fagan</td>
<td>Brazon Head, 20 Lwr Bridge Street, Dublin 8</td>
<td>Student</td>
</tr>
<tr>
<td>Patrick J. Kavanagh</td>
<td>Kavanagh’s (The Wren’s Nest), 28 Main Street, Portoboe, Co. Laois</td>
<td>Student</td>
</tr>
<tr>
<td>Mark O’Shea</td>
<td>SonyB’s Bar, Fairview, Dublin.</td>
<td>Student</td>
</tr>
<tr>
<td>Anthony Hendrick Jnr</td>
<td>Bidalle House, S.C.R., Dublin</td>
<td>Student</td>
</tr>
<tr>
<td>Ian Byrne</td>
<td>Corduff Inn, Corduff Shopping Centre, Blanchardstown</td>
<td>Student</td>
</tr>
<tr>
<td>Martin Dolan</td>
<td>The Swiss Cottage, Santry, Dublin 9</td>
<td>Student</td>
</tr>
<tr>
<td>Roberto Idili</td>
<td>Le Caprice Restaurant, Pro/Full</td>
<td></td>
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<tr>
<td>Alessandro Dicillo</td>
<td>Pasta Fresca, Pro/Full</td>
<td></td>
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<tr>
<td>Garry Monahan</td>
<td>The Four Seasons, Bar, Bolton Street, Dublin.</td>
<td>Full</td>
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<tr>
<td>Lorrayne Thomas</td>
<td>Green Isle Hotel, Full</td>
<td></td>
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<tr>
<td>Jonathan Tilly</td>
<td>Naas Road, Clondalkin, Dublin 22, Green Isle Hotel, Naas Road, Clondalkin, Dublin 22</td>
<td>Student</td>
</tr>
<tr>
<td>Dave Galvin</td>
<td>Skyview Bar, Dublin Airport.</td>
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<tr>
<td>Paul Patrick King</td>
<td>Gatelock Bar, Dublin Airport.</td>
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Bartenders’ Association of Ireland Launch History Book!

At a reception held on Monday 9th June 1997, in Mitchell’s Wine Cellars, 21 Kildare St., Dublin, the Bartenders Association of Ireland (B.A.I.) launch their first history book written by James Murphy (President B.A.I.

“The Bartenders’ Association of Ireland - A History” was launched officially by the Right Honourable Lord Mayor of Dublin, Councillor Brendan Lynch P.C. who complimented the important role Irish bartenders have played at home and abroad in promoting excellence and standards of service over many years.

The 164 page guide costs £7.99 (excluding p&p).
Contents include chapters on:
3. All-Ireland Cocktail Competition winners and recipes.
4. The Bacardi-Martini Grand Prix for young bartenders.
5. The Garry Benson Scholarship to the I.B.A. training centre.
8. The story of the Irish Coffee.
Along with historical facts, the book contains many photographs.

Author James Murphy noted that 1997 celebrates not only the 25th Anniversary of the B.A.I. but also nearly 50 years of Bartending Association activity in Ireland, which without doubt has helped raise standards, professionalism and pride in the profession of bartending. He went on to point out that the B.A.I. has always been in the forefront to promote the professional status of Irish bartenders, through its close ties with Irish National Training colleges, National Drinks companies and regular bartending competitions activity.

Lord Mayor Brendan Lynch with James Murphy, President B.A.I.

Further information: Orders and enquiries should be directed to: James Murphy, President B.A.I., 21 Herberton Road, Crumlin, Dublin 12. Tel: (01) 454 2185.
Bartenders and Cocktails of Ireland 1994-1998
[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.
E: james.p.murphy@tudublin.ie   T: 35314024453
President’s Letter

As we approach the Christmas, I feel 1997 has been a great year for our association. We have seen growth in membership, new area executives, a sound financial position and new faces challenging for the major honours. I salute you, and I’m very proud of you all.

Please find enclosed in this issue, a number of reports relating to the many events the B.A.I. have been involved with since our summer issue.

Let me clear up this year’s situation again with regard to our B.A.S.I.L. magazine. We published two issues - Summer and Winter this year, plus our first B.A.I. Historical Book to commemorate not only our 25th anniversary year, but also almost 50 years of association bartending activity in Ireland, stretching back to 1948. Members who have not received their copy plus any members seeking copies for sale, contact me or you local chairman.

I would like to thank our B.A.I. Golf society for their donation towards our World Cocktail Competition team expenses this year. Well done guys.

The Christmas period also always brings the opening of nominations for the B.A.I. National Executive positions and after five years serving you all, three of which as your National President, I have decided to step down. My period on the B.A.I. board has brought me difficult times, good times and great memories of the many events around Ireland and worldwide, representing you (the members). A lot of the goals I set myself for the B.A.I. have been achieved and it’s time to breathe new input to our board.

I wish to thank the many individuals, companies, B.A.I. members and friends who collectively have supported me with distinction and have shown great courtesy to my wife, Jacinta.

I sincerely hope that for the future of the B.A.I., we continue to actively promote opportunities through competitions, scholarships and education locally, nationally and internationally, constantly giving Irish bartenders a stage to display their unique talents.

A big part of me will miss the intense activity of managing the association but I wish our new board the very best success in keeping our association’s objectives with pride and professionalism.

To our friends in the International Bartenders Association, I will miss you all. Keep the good work up for the family of bartenders worldwide.

Happy Christmas and New Year to you all. Be always actively interested.

Your President

James Murphy, General Manager, Bowes Lounge, Fleet Street, Dublin.

Merry Christmas


Prepared by: James Murphy, Assistant Head School of Culinary Arts and Food Technology, TU Dublin.
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Bartenders and Cocktails of Ireland 1994-1998

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

Southern Branch Dinner Dance

The Southern Branch Dinner Dance was held on Monday 10th November this year and for the first time at the splendid Rochestown Park Hotel. This was a fabulous venue, having been newly renovated and I am sure all those who attended will agree. Many thanks to the staff there for a memorable night and to the band “The West End Boys” who kept the crowd on their feet all night, and also to John Pearson who acted as M.C. in his own inimitable style.

Our guest of honour this year was Barry Moran from Showersing in Clonmel. He gave an interesting and informative speech on the Showersing portfolio and the trade in general.

Two of our dear friends were honoured with lifetime membership of the B.A.I. namely Mick O’Shea and Jim Barry. Both well deserving for their hard work over the years for the guild. Congratulations to you both.

Dennis Fanning of the Rendezvous Bar was presented with the award for best student in Level 1 of the B.A.I. education course, Paul Heffernan was presented with an award for his fantastic win in the Bacardi Martini Grand Prix and Derek Meaney for representing Ireland at the I.C.C. Well done to you all.

Associates Cocktail Competition

The Southern Branch Associates Cocktail Competition was held on the 9th September at Westmeers Bar on Sullivan’s Quay. There was as usual great support from the trade and a good number of entries. Our thanks to the staff of Westmeers for the work they put into the night and the members who helped out as well. A great night was had by all and congratulations to a very popular winner.

Cheers to U2

U2 fans set a new world record for the quickest ever sales at their recent Botanic Gardens concert where 50,000 pints of beer were sold in five hours.

The previous best was 50,000 in 11 hours at the New York Fleisch. Joanne Taylor, Guinness N Ireland manager explained how the operation was arranged with a military-like precision: “One of the problems when pumping this number of pints along eight miles of lines is that it can become difficult to keep the temperature down.”

“We consulted our colleagues in Spain and on their advice two 45 foot chilled containers were brought over to maintain the drink at optimum temperature with a trouble shooting back up lorry stationed at our Boucher Road depot.”

To deliver the pints to thirty rock fans a bar was manned by 150 staff and six multi-clins and 65 taps were installed.

“At 90 foot this was the biggest outdoor bar that Guinness have ever set up”, added Joanne. “However we were confident that with the level of experience and technical support we had on hand nothing could go wrong”.

Belfast Dinner Dance

On the 29th of September, Pat Wood, Maryn Horgan and his friend Olive Ann travelled to Belfast for the Northern Branch Dinner Dance.

They had a mighty time and were treated as VIPs by our friends in the North. There was some mention of the proceedings on Sunday night when they were treated to the “Paddy Cashman Experience”! Anyone with further information about this, please contact me.

Almost a Guinness 1, 2, 3!

Claire’s Cocktail entitled “Dizzy Christy” consisted of Huzzar Vodka, Midori, Creme de Bananas, pineapple juice and cream with lemon and sugar to garnish. Well done Claire.

The Premier Cru of Irish Wine

Books is Launched


The handbook is launched at a time of unprecedented growth in the Irish wine market. Five years ago only 28% of adults drank wine. Today the percentage is 40% and is expected that 70% of the population will regularly enjoy wine in years to come.

Commenting at the launch, Jacinta Delahaye said, “Irish consumers are spending more per bottle and consume more wine per head of population than those of our nearest neighbours. With this in mind, and the massive influx of wines from all over the wine globe, I wrote this handbook to help the Irish consumer make a more informed choice. I hope this handbook will be both informative and entertaining and a must for every Irish person who has a love of wine.”

The annual features several articles from a panel of contributors which reads like a who’s who of Irish food and Drink covering every aspect of wine from which glass to use to the best vintages, to matching cheese and the right wine. Also included is a reference guide to the grape varieties of the world with tasting notes on a selection of wines at all price levels. Price £5.99

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

Irish bartenders to compete in 46th International Bartenders meeting and cocktail competition.

The Bartenders Association of Ireland at the forthcoming International Bartenders Meeting and Cocktail Competition in the Czech Republic at a reception in Bowes Lounge, Fleet Street, Dublin, on Wednesday 12th November.

The International Bartenders Meeting and Cocktail Competition takes place every year, and this year it will be held in the Czech Republic from 22nd to 27th November. Teams from over 40 countries will participate in a Pre-dinner Competition. The emphasis during the competition will not only be on the cocktails but on the bartenders skills.

James Murphy, 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 team to participate. He said that he hoped at the very least, to emulate those who have represented us in the past.


Competitor:
Derek Meaney, Pre-Dinner Drink Competition

Cocktail: Grapes of Wrath

Ingredients:
2cl Cointreau
2cl Dry Orange Curacao - Bols
1cl Dry Gin - Bombay
Sapphire
2cl Grape Juice - White

Method:
Mixing glass, stir.

The Bartenders Association of Ireland was formed in 1972 and joined the International body, the B.A.I. 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.

The President and Committee of the Bartenders Association of Ireland would like to acknowledge the companies who kindly sponsored the team travelling to the Czech Republic.

Remy Ireland Limited
Cointreau S.A.
Coca Cola Bottlers Ireland.

Further Information:
James Murphy
President, B.A.I.
Phoria (01) 671 4038,
454 2185

The Bartenders Association Offer Congratulations to:

Michael Murphy (IDL)
who has been co-opted to the Irish Distillers Group plc board. Michael joined Irish Distillers as Home Trade Director in 1986. In addition to his role as Home Trade Director he is also chairman of Fitzgerald and Co. and of the Drinks Industry Group, which represents the national interest of the drinks industry in Ireland.

Ciaran Smith (Fitzgerald and Co.)
Who has been appointed as the new on Trade area Sales Manager, West of Ireland.

Michael Lawlor (Tennent's Ireland)
who has been appointed as the new On Trade Manager for Tennent's Ireland.

Paul Fitzpatrick (Skyhon Hotel, Drumcondra, Dublin)
who has been elected as the New Bartenders Association of Ireland Golf Society Captain for 1998.
Prepared by: James Murphy, Assistant Head School of Culinary Arts and Food Technology, TU Dublin.
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United Beverages New World Wines win Gold and Silver Awards for Best Value

United Beverages secured a gold award for their Argentinean 1996 Trapiche Oaked Chardonnay in the Cardonnay/Chardonnay Blends category and a silver award for their Australian 1994 Peter Lehmann's Collar Reserve Cabernet. The Wine Development Board of Ireland's first challenge was to find the best value wines, announced yesterday Thursday, October 9th 1997.

A relative newcomer to the wine-trading market United Beverages, in little over two years, has increased sales by a phenomenal fourteen fold. Competing with the most renowned and established wine traders in Ireland, United Beverages has quickly come to the fore. A professional panel of judges chaired by Jacinta Delahaye, awarded United Beverages a gold and silver award further to tasting 260 wines, submitted by twenty eight wine importing companies.

Conal Cassidy, Wine Sales Manager United Beverages commented, "The wine market is growing on average by 6-10% year on year, people are becoming more educated about wines and are demanding good quality, good value wines. We are constantly bringing in new tastes and expanding our portfolio. Our winning wines retail at under £5.99 for the Argentinean Trapiche and £9.99 for the Australian Peter Lehmann, representing excellent quality and superb value for consumers."

A diverse portfolio of new and old world wines from Argentina, Australia, Chile, South Africa, France and Spain, plus the recent addition of a new Washington State wine for Christmas 1997, has led to this dramatic increase in wine sales. Growth has been concentrated in the Dublin area, however, activity is increasing through United Beverages' regional depots at Portraits, New Ross, Dundalk and Ennis.

United Beverages promotional activity in support of the growth in wine sales includes in-store tastings, wine club tastings, appearances at the Kinsale Gourmet Festival plus the International Food & Wine Fair, which takes place at the RDS October 10th - 13th 1997.

The 17th Licensed Trade Cocktail Competition was recently held at the Dublin Institute of Technology, Mountjoy Square.

The competition was run on international rules and regulations. The competitions worked throughout the day to a very high standard. There was also a very high level of sponsorship from the drinks companies.

Thanks to the following who supported the competition:

The Bartenders Association and the Dublin Institute of Technology for sponsoring the prizes.
To the following companies who provided the product for the competitions:


I would also like to pay a special thanks to all who helped out on the day to make this one of the best competitions the Licensed Trade section of the Institute has held.

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

B.A.I. Trip to the Ulster Brewery and Northern Dinner Dance

Sponsored by
Tennents Ireland

On September 29th a party of B.A.I. members travelled by train to Belfast where we were greeted by Alan Hughes - B.A.I. Northern Secretary. We travelled by coach to the 'joint 2 Bar' in which we enjoyed a beautiful lunch sponsored by Hollywood and Donnelly. After drinks and shopping for the ladies we transferred to the Balmoral Hotel venue for an evenings festivities. The evening started with an apple snaps reception followed by a fine meal. After dinner speeches were given by Drambuie area B.A.I. and James Murphy, B.A.I. President. Drambuie Northern area senior and junior bartenders of the year were presented to Billy McGrogy and Alan Fone respectively. The remainder of the night was filled with dancing, a lot of fun and the big raffle with some wonderful prizes. After breakfast the following morning, our party, including Cork and Belfast members were treated to a beautiful lunch and drinks in the Ulster Brewery where presentations were made to our hosts. Later on we left the brewery and ventured towards Belfast’s watering holes until our train arrived.

Our sincere thanks to Johnny Johnston, Eamonn McCusker, Alan Hughes and Paddy Cashman, all B.A.I. who made us feel welcome. Thanks also to our sponsors Michael Lavello, National on Trade Manager and Liam Meaney, Managing Director of Tennents Ireland, well done to all. As always, please remember our sponsors products in your bar. We look forward to next year.

James Murphy
President B.A.I.

B.A.I. History Book Launch

B.A.I. History Book Launch earlier in the year
Left to Right: Paul Harvey - Gilbey Ireland, John McIntyre - United Distillers, James Murphy - President B.A.I. and author, John Tinsley - Murphy Brewery Ireland, Cork Sommers - Bushmills Ireland, Sean O’Neill - Irish Distillers Limited.

Eastern Members trip to the B.A.I. Southern area Dance, Cork 1997

A party of twenty two members wives and friends travelled recently to the B.A.I. Southern Area Dinner Dance which was held in the Rochestown Park Hotel, Cork. Later on that evening we tucked into a fine meal and complimentary bottled drinks. After dinner speeches were made by Guest of Honour, Mr. Barry Moran Regional Sales Manager of Showerings, Joe O’Shea Chairman B.A.I. Southern area and James Murphy President B.A.I. who praised the areas achievements down through the years on this our 25th anniversary. James finished by presenting certificates to the B.A.I. Southern area Honorary life-members Mr. John Pearson, Mr. Michale O’Shea and Mr. James Barry in recognition of their unique work in promoting the B.A.I. in the South of Ireland.

Next morning after breakfast our group enjoyed the Hotel’s leisure centre services- swimming pool, sauna and jacuzzi, excellent I might add.

On behalf of everybody who travelled we would like to thank the following Mr. Joe O’Shea, Pat Woods, Mervyn Horgan and all B.A.I. area executives who made us feel welcome.

Well done to the Rochestown Park Hotel management and staff. Looking forward to next year.
## European Charter on Alcohol

(Adopted at the European Conference on Health, Society and Alcohol)

Paris, 12-14 December 1995

### Ethical Principles and Goals

In furtherance of the European Alcohol Action Plan, the Paris Conference calls on all Member States to draw up comprehensive alcohol policies and implement programmes that give expression, as appropriate to their differing cultures and social, legal and economic environments, to the following ethical principles and goals, on the understanding that this document does not confer legal rights.

1. All people have the right to a family, community and working life protected from accidents, violence and other negative consequences of alcohol consumption.
2. All people have the right to a valid impartial information and education, starting early in life, on the consequences of alcohol consumption on health, the family and society.
3. All children and adolescents have the right to grow up in an environment protected from the negative consequences of alcohol consumption and, to the extent possible, from the promotion of alcoholic beverages.
4. All people with hazardous or harmful alcohol consumption and members of their families have the right to accessible treatment and care.
5. All people who do not wish to consume alcohol, or who cannot do so for health or other reasons, have the right to be safeguarded from pressures to drink and be supported in their non-drinking behaviour.

### Ten Strategies for Alcohol Action

Research and successful examples in countries demonstrate that significant health and economic benefits for the European Region may be achieved if the following ten health promotion strategies for action on alcohol are implemented to give effect to the ethical principles and goals listed above, in accordance with the differing cultures and social, legal and economic environments in each Member State:

1. Inform people of the consequences of alcohol consumption on health, family and society and of the effective measures that can be taken to prevent or minimise harm, building broad educational programmes beginning in early childhood.
2. Promote public, private and working environments protected from accidents and violence and other negative consequences of alcohol consumption.
3. Establish and enforce laws that effectively discourage drunk-driving.
4. Promote health by controlling the availability for example for young people, and influencing the price of alcoholic beverages, for instance by taxation.
5. Implement strict controls, recognising existing limitations or bans in some countries, on direct and indirect advertising of alcoholic beverages and ensure that no form of advertising is specifically addressed to young people, for instance, through the linking of alcohol to sports.
6. Ensure the accessibility of effective treatment and rehabilitation services, with trained personnel, for people with hazardous or harmful alcohol consumption and members of their families.
7. Foster awareness of ethical and legal responsibility among those involved in the marketing or serving of alcoholic beverages, ensure strict control of product safety and implement appropriate measures against illicit production and sale.
8. Enhance the capacity of society to deal with alcohol through the training of professionals in different sectors, such as health, social welfare, education and the judiciary, along with the strengthening of community development and leadership.
9. Support non-governmental organisations and self-help movements that promote healthy lifestyle, specifically those aiming to prevent or reduce alcohol-related harm.
10. Formulate broad-based programmes in Member States, taking account of the present European Charter on Alcohol; specify clear targets for and indicators of outcome; monitor progress, and ensure periodic updating of programmes based on evaluation.

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Welcome Comments

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Northern Area

Smirnoff Long Drink Cocktail Competition, Trinity Hotel, Derry.

Once again we would like to take this opportunity to thank Gilbeys, Northern Ireland, for sponsoring the North-West Cocktail Championship.

On a very wet and windy night in the Maiden City, it was good to see our friends who have been supporting the competition down through the years. This was our first visit to the Trinity Hotel and we hope not the last. It is a credit to our dear friend, Mr. Gavin O’Donoher, the hotel’s owner. We would also like to thank the hotel staff, who worked extremely hard before, during and after the competition.

On behalf of the Northern Branch we thank our fellow members from Derry, who put in a lot of hard work for our benefit which enabled the event to be a success. A special thanks to Mr. Seamus Bommer and Mr. Raymond Monteleth, both from Gilbeys, Northern Ireland. This years competition was won by William McIlroy.

Smirnoff Long Drink Finalists, Derry
1st William McIlroy BBC Club, Belfast.
2nd Liam Sweeney The Townshman, Derry City.
3rd Samuel Callaghan The Sports Bar, Lisburn.
4th Michael Cunningham Mahon’s Hotel, Irvinestown.

Zabelot’s Choice
Smirnoff Vodka
Melon Liqueur, Midori
Blue Curacao, Bols
Pineapple Juice
Fresh Cream.

Congratulations to Liam Sweeney on his First Cocktail Competition taking 2nd place, one to watch in the future.
Signed W. McIlroy, REO

Dilllon - Bass Powers Gold Label Irish Whiskey Cocktail Competition
Venue Mahon’s Hotel, Irvinestown.
As before the competition was an elaborate event, supported by a fair turnout from both the Northern Branch B.A.I. and town folk. We would like to thank our sponsor Dilllon Bass once more for supporting such a worth while event. We can only raise standards within the trade with the help of sponsorship so once again our thanks to Dilllon Bass.
The competition winner was William McIlroy, B.B.C. Club, Belfast.
1st William McIlroy B.B.C. Club, Belfast.
2nd Eamon McCusker Suffolk Inn, Belfast.
3rd Joe Mahon Mahon’s Hotel, Irvinestown.
4th Michael Callagan Sports Bar, Lisburn

Drambuie Bartender of the Year
The Northern Branch B.A.I. would like to thank J.E. McCabe Company and Andrew Montgomery for their continual support in sponsoring the bartender of the year.

The award is presented each year at our dinner dance to the member who has achieved the highest points during our cocktail season.

We would like to congratulate Alan Fone from the Old Priory Inn, Hollywood, Co. Down, who received the award of Drambuie Bartender of the Year junior section. Alan has been in the B.A.I. for a short period but has worked hard at everything we have asked of him.

On behalf of the Northern Branch
Congratulations to Alan.
The senior section Drambuie Bartender of the Year was won by William McIlroy B.B.C. Club, Belfast.
William McIlroy, REO

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12th October:
Northern Dance, Balmoral Hotel, Belfast.

20th October:
Final of the 5th Smirnoff All Ireland Cocktail Competition.
Venue: Auld Dubliner, Fleet Street, Temple Bar, Dublin.
Times: 8 pm. Competitions 30 minutes before they compete.

3rd - 8th November:
Meetings:
Sunday 6th September 12 noon Gresham Hotel.
Sunday 4th October, 12 noon, venue later.

B.A.I. Central Office
68 Mountainview Park
Rathfarnham, Dublin 14
Ph: 2989939
Fax: 2989939
e-mail: goreilly@tinet.ie

Please note that all future correspondence should be made directly through this office.

Dave O'Reilly
68 Mountainview Park
Rathfarnham
Dublin 14

Dear Member,

Due to a change in my career, I can no longer, under constitutional rule, stay on as your National Secretary. I offered to resign the position at our last 2 Eastern meetings, but as yet, no eligible member has come forward for the position. At the request of Derek Meaney (President B.A.I.) and with support from other members at these meetings, I am willing to stay on as “caretaker / secretary” until such times as an eligible member comes forward for the position.

I would like to thank all members for their support and wish the remaining Executives every success in their endeavours to further the aims of the B.A.I.

I have thoroughly enjoyed my role as secretary and I would like to take this opportunity to wish the new secretary every good wish and I hope he/she enjoys it as much as I did.

Dave O'Reilly
Hon. Secretary.

Proposed date:
Sunday 1st November, 12 noon, Gresham Hotel.
C & G Int. Halloween Party  Sunday 6th December, 12 noon, venue later.
(proposed date for Finches Childrens’ Christmas Party, Spa Hotel 3pm)

16th - 20th November:
Havana Club International Grand Prix. The Shelbourne Hotel will represent B.A.A. Dublin.
? Cocktail: “Salsa”
Havana Club, Creme de Banana, Pineapple Juice, Grenadine, Cream.

B.A.I. Future Events

Eastern Executives

<table>
<thead>
<tr>
<th>Name/Address</th>
<th>Name/Address Phone</th>
</tr>
</thead>
<tbody>
<tr>
<td>Derek Meaney - President: 12 Avondale Park, Tallaght, Dublin 24</td>
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<tr>
<td>Eileen Lynch - Treasurer: 16 Sweetmount Drive, Dunraven, Dublin 14</td>
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FOR CENTURIES, MASTER BREWERS
BELIEVED THE STAR REPELLED
EVIL SPIRITS

THESE DAYS,
IT ALSO ATTRACTS CUSTOMERS

You'll find the Master Brewer's star on every Heineken you sell.
You'll also find you'll sell a lot -
Heineken is indisputably Ireland's best selling lager brand.
You'll also find it comes with all the advertising and promotional
support you expect from Murphy Brewery.
So, to make your margins, all you have to do is make sure your
customers can find plenty on your shelves.

Heineken®

Prepared by: James Murphy, Assistant Head School of Culinary Arts and Food Technology, TU Dublin.
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Absolut Vodka Long Drink Competition

Venue: Wellington Park Hotel, Belfast

The Northern Branch B.A.I. would like to thank United Wine Merchants Ltd for sponsoring the first Absolut Vodka Cocktail Competition.

Winner of the competition was Michael Cunnnigham from Mahons Hotel in Lirvinestown, Co. Fermanagh who celebrated in style with champagne flowing on behalf of the Northern Branch. Congratulations to Michael.

Our thanks also to the staff from the Wellington Park Hotel for their help on the evening of the competition. Also our thanks to Mr. James O’Neill, Managing Director of United Wine Merchants, and his staff for all their help.

Mr. William McIroy.

Kahlua Coffee Liqueur Long Drink

Venue: Europa Hotel Belfast

This year’s competition was once again a memorable event in the Europa Hotel. We would like to thank Hollywood Donnelly for supporting the B.A.I. once again with their superb Kahlua Coffee Liqueur.

Winner of this year’s competition was Andrew Schnell from the Fly Bar and Nightclub in Belfast. Andrew is one of our new members. This competition was his debut and what a way to start your B.A.I. career - one to watch for the future.

Congratulations to Andrew.

We would like to thank Norman Trotter, Sales Director of Hollywood and Donnelly for supporting a worthwhile event.

Winning Cocktail
- Kahlua Liqueur
- Tequila
- Midori Melon Liqueur
- Pure Orange
- Fresh Cream

Mr. William McIroy.

De Kuyper Liqueur Long Drink

Venue: Bob Cratchett’s Belfast

Belfast had seen some great events happen with its city and its Bartending circles. Such a night was held in Bob Cratchett’s Night Club, watching one of the B.A.I.’s most popular members winning the De Kuyper Liqueur Championship. Our congratulations to Moira Boyd from Bergman’s Bar in Belfast. Moira has always been a very active member for the B.A.I., taking part in competitions such as All Ireland Finals and has represented us in the B.A.I. UK&G Competitions in Scotland where she was part of a winning team. On behalf of the Northern Branch, congratulations to Moira.

Mr. William McIroy.

Prepared by: James Murphy, Assistant Head School of Culinary Arts and Food Technology, TU Dublin.
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A Tribute To Frank Molloy.

His passing was so sudden
A shock to young and old
Stobhain had to convey the news
Her colleagues must be told.

For Frankie had departed
Which made so many sad
It might give consolation
To know he's joined his dad.

Imperial staff had heard the news
In disbelief and shock
They found it hard to understand
That they had lost "The Doc".

Although he was a Dubliner
His work caused him to roam
And over twenty years ago
He had made Cork his home.

All new and old staff members
Knew they could always bank
On good advice and lots of help
From their beloved Frank.

His timing was a trade-mark
He never would be late
And when it came to football
Then he knew the "Dubhs" were great.

He had many many virtues
Today so hard to find
With honesty and truthfulness
So caring to mankind.

The most important role for him
Was chatting to his God
No doubt St. Peter at the gate
Has given him the nod.

Now Frankie has returned to home
But it is clear to see
That he will never be forgotten
In the city by the Lee.

Anna and Michael
27th April 1998.

Murphy Brewery
Opens
£4 Million Expansion.

Bacardi Martini

Two Competitions

Pat Reilly,
Jury's Hotel,
(classic section),
James O'Donoghue,
Bowes Lounge,
Fleet Street,
(flair - disco section).

Pat Reilly, Jury's Hotel, (classic section), James O'Donoghue, Bowes Lounge, Fleet Street, (flair - disco section).

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B.A.I. News

Havana Club All Ireland Cocktail Competition

'George Duffy of the Shelbourne Hotel, Dublin, won the Havana Club All Ireland Competition which took place in the Harcourt Hotel on Wednesday the 3rd June 1998. The competition was open to all members of the Bartenders’ Association of Ireland.

Six regional qualifiers participated in the 1998 final.

Eastern Region: James Murphy, Bowes Lounge, Dublin.
Eastern Region: George Duffy, Horseshoe Bar, Shelbourne Hotel, Dublin.

Northern Region: Eamon McCluskey, Suffolk Inn, Belfast.
Northern Region: Paddy McAneney, Europa Hotel, Belfast.

Southern Region: Mervyn Horgan, Kingsley Hotel, Co. Cork.

Southern Region: Rory O'Neill, Christies Bar, Blarney, Co. Cork.

The cocktails were marked on appearance, aroma and taste. Marks were also given for efficiency in the preparation and competition areas.

The winner of the Cocktail Competition will travel to Cuba at the end of November for the final of The International Havana Club Cocktail Competition. Each finalist received a specially engraved cocktail shaker.

The presentation was made by Adrian Keogh, Head of Marketing, Irish Distillers Ltd.
Havana Club is the only international rum that is authentically Cuban. It was the Cubans who invented “Ron Superior”. Havana Club offers unique taste: a light and delicate bouquet from the birthplace of rum, reflecting four centuries of tradition.

Shakin’ it up at the Havana Club All Ireland Cocktail Competition

The winner of the Havana Club All Ireland Cocktail Competition is George Duffy from the Horseshoe Bar, Shelbourne Hotel, Dublin 2, his winning cocktail entitled ‘Salsa’ competed against the entries of 5 other regional finalists, all members of the Bartenders’ Association of Ireland.

George will travel to Cuba in November to compete in the International Havana Club Cocktail Competition.

Pictured from left are: Eamon McCusker, Suffolk Inn, Belfast, James Murphy, Bowes Lounge, Fleet Street, Dublin, Paddy McAneney, Europa Hotel, Belfast, Winner of the Havana Club All Ireland Cocktail Competition, George Duffy, Shelbourne Hotel, Mervyn Horgan, Kingsley Hotel, Co. Cork, Rory O’Neill, Christies Bar, Blarney, Co. Cork.

For further information: Deirdre Farrell / Anna Healy Irish Distillers Limited, Bow Street Distillery, Smithfield, Dublin 7. Phone: 01-8725566

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Havana Club Cocktails

Lamon McCusker: Northern regional finalist:
Soffoli Inn, Belfast.
Cocktail: Cubans Delight
Ingredients: Havana Club White Rum
Choc Mint
Creme de Cacao Brown
Coke
Cream
Decoration: Mint leaves, lime, grated orange.

Paddy Mcinerney: Northern Regional finalist:
Europa Hotel, Belfast
Cocktail: Irish Smile
Ingredients: Havana Club White Rum
Creme de Banane
Midori
Lemonade
Cream
Decoration: Orange, cherry, mint leaf, strawberry.

James Murphy: Eastern regional finalist:
Boews Lounge, Fleet Street, Dublin 2.
Cocktail: Amigo
Ingredients: Havana Club White Rum
Melon Liquor
Banana Syrup
Orange Juice
Pineapple
Bols Blue Curacao
Decoration: Pineapple, mint leaf, green cherry.

George Duffy: Eastern regional finalist:
Horseshoe Bar, Shelbourne Hotel, Dublin.
Cocktail: Salsa
Ingredients: Havana Club White Rum
Creme de Banane
Pineapple Juice
Grenadine
Cream
Decoration: Strawberry, mint and lime

Mervyn Horgan: Southern regional finalist:
Kingsley Hotel, Carrigrohane, Co. Cork.
Cocktail: Heights of Havana
Ingredients: Havana Club White Rum
Midori Melon Liquor
Apricot Brandy
Peach Juice
Pineapple
Decoration: Melon Ball & Cherry

Cocktail: Blarney Breaker
Ingredients: Havana Club White Rum
Liquor de Frase
Passoa Liquor
Orange Juice
Soda Water
Decoration: Lime, strawberry, kiwi fruit

Second Sheridan's East of Ireland Cocktail Competition.

Date: 3rd February 1998 (Monday)

The second East of Ireland Sheridan's Liquor Cocktail Competition took place recently at the R.D.S. Simmonscourt during the 1998 Vintra Licensed Trade Exhibition which is organised bi-annually by Sean Lemaas, S.D. L. Exhibitions Ltd.

This year's competition organised by John McLoughlin and members of the B.A.I. was another great success. The final four bartenders provided a deal heat for 1st place between Harry McQuaid and James Murphy which on taste breakdown points gave a final result of 1st place Harry McQuaid, Shebourne Hotel, Dublin, 2nd place James Murphy, Bowes Lounge, Fleet Street, Dublin, 3rd place Derek Meaney, Meeting Pint Bar, Dorset Street, Dublin and 4th place plus Best Junior Bartender duel awards to Patrick O’Kelly, Jury's Hotel, Ballbridge.

* A new cocktail record was set in the competition.
The first total maximum heat score 50 out of 50. Congratulations to James Murphy on this unique achievement. The B.A.I wish to thank the following for their hard work and support throughout this competition - Mr. Andy O’Gorman, Head of the Licensed Trade Department, D.I.T. Mountjoy Square, Mr. Sean Lemaas, S.D. L. Exhibitions Ltd., Mr. Patrick J. Rigney, Gilbeys, Gay Potan, Sheridans, Mr. Frank O’Connor, Sales and Trade Marketing Director, Gilbeys and Avcom Audio Visual Communications for the stereo system.

Well done all.
Bartenders and Cocktails of Ireland 1994-1998

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

Bartenders and Cocktails of Ireland 1994-1998

News

B.A.I. News

Should Pub Hours Be Extended?

By James Murphy, Past President B.A.I.

Intense media interest in the answers to this question plus strategic lobbying at government level has brought pub licensing hours back into the public area.

The Current Proposal: Mr. Pat Upton of the Labour Party proposes under the Private Members Bill that:
(a) Closing time in the summer be extended by one hour and 1 1/2 hours in the winter to 12.30 a.m.
(b) The differences between summer and winter hours be abolished.
(c) That the holy hour on Sundays be abolished and finally.
(d) That Good Friday be treated as a normal trading day.

Effects of Alcohol Consumption.
The last major overhaul of the licensing laws was in 1996 since then the relaxing of licensing hours has brought its problems namely:
(a) Drink driving. In 1997 alone 471 people died on our roads and 60% of these deaths were drink related.
(b) Quality of life. Controlled alcohol consumption has brought many advantages and a willingness to express our many different personalities, thus creating meaningful relationships but unfortunately uncontrolled consumption or alcohol abuse has resulted in family breakdown and various other abuses.
(c) Education. I believe under the Liquor Review Committee report due out soon, a balanced and strategic approach towards alcohol consumption and its effects should be addressed covering all the scientific and marketing information which is now available.

Interested Groups.
Bord Fáilte claim increased pub licensing hours are just not an issue with tourists.
Vinners’ Federation of Ireland want closing until 1 a.m., seven nights a week.
Licensed Vinners’ Association want abolishment of the Sunday holy hours, closing time to be 11.30 p.m. all year round and 12.30 a.m. on Fridays and Saturdays.

Investment.
Many publicans have spent millions of pounds buying and renovating the bars of Ireland creating “Drink Palaces”. Unfortunately with this invested money we have seen crazy property, drink and food prices being sought for in licensed premises. Also a major shortage in quality barstaff. Genuine investment towards training and working conditions and encouragement to promote bartending excellence is drastically needed to maintain high standards and encourage more people to enter the licensed trade full time, not allowing bartending in Ireland to become an odd job supplementing the wages of part timers who have no long term interest in bartending as a profession.

Budget
The majority of licensed trade customers have a nightly or weekly amount allocated to be spent on drink. As many publicans have noticed over many years any bar has a number of S.P.H.s (spending power hours) in the trading week. If the S.P.H.s shift forward to later hours it might and might not help turnover. Proper market research will be needed on the question of customer spending power and what time period it will be spent in.

Bartenders’ View
On the proposed extended licensing hours, I would be glad to work the hours if the two following items are agreed:

Wages. Extra wages for all hours worked in the form of normal pays per hour up until 11 p.m., after 11 p.m. normal pay plus 1/2 per hour worked (unsociable hourly rate).

Work Shifts.
Introduction of straight shifts on all days but especially the late hours are worked, for example:
Shift A: early shift to work 10 a.m. until 8 p.m.
Shift B: late shift to work 6 p.m. until 2 a.m.
* A proportion of the late shift to be released at 1 a.m. if they are working the early shift next day.

Competition Authority Report due out soon.
To halt the monopoly currently enjoyed by publicans, the government should introduce 20 new licenses on a yearly basis over the next 5 years, allowing professional bartenders and individuals in the licensed trade the opportunity to enter the business. I believe this measure if regulated and controlled, could bring the price of drink down, licensed properties down and start to give our customers some real value for their money.

Minister for Justice Mr. John O’Donoghue will host a seminar on licensing reform in April 1998. All interested groups can make submissions to “What’s your view”.

The All Party Committee on liquor licensing laws cleared by Fine Gael T.D. Mr. Charles Flanagan will submit today June 18th a 130 page review of the licensing code containing over 70 recommendations to the Minister for Justice Mr. John O’Donoghue.
Southern Area

Smirnoff All Ireland

East

1 George Duffy  
2 James Murphy  
3 Paul Heffernan  
4 Joe Connolly  
5 Pat Reilly  
6 Aidan Seery  
7 David Kelleher  
8 James Hogan  
9 James O'Donoghue  
10 Brendan Hanrahan  
U/25 Bernard Rooney  
11 Derek Meaney  
No. 1 Sub John McLoughlin  
No. 2 Sub Eileen Lynch  
No. 3 Sub James Langan

South

U/25 Robert Scannell  
1 Shane Gaffey  
2 Shauna Crowley  
3 Dave O'Roirdan  
4 Ann Campbell  
5 Dawn Spooley and Christine Tully  
6 Denis Fanning  
7 Brian O'Driscoll  
8 Tony Deady  
9 Joe McMahon  
10 Merryynn Horgan  
11 Colm O'Connor  
12 Mick McCarthy  
No. 1 Sub Peter Carolan  
No. 2 Sub Brian Jones  
No. 3 Sub Kieran McDermot  
No. 4 Sub Joe O'Shea

North

1 Billy McIlroy  38  
2 Alan Hughes  36  
3 Michael Cunningham  36  
4 Gerry Brady  35  
5 Paul Quinn  35  
6 Paul Nicell  34  
7 Andrew Schnell  34  
8 Pat Gavley  34  
9 David McDowell  33  
10 Liam Robinson  33  
11 Stephen McCrory  30  20  
12 Christine Tully  32  
13 Eamon McCusker  31  
14 Mark Hanna  31  
15 John Bell  30  19  
16 Damien Hanna  30  19  
17 Billy Kerry  32  
No. 1 Sub Michael Callaghan Snr  30  17  
No. 2 Sub Michael Doyle  30  17  
No. 3 Sub Joe Mahon  30  18  
No. 4 Sub Paddy McAnorney  30  17  
* U/25 Joleen O'Neill  28

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