

# SPUTNIK VODKA | UKGB NATIONAL COCKTAIL COMPETITION



**SPUTNIK**  
PURE BRAIN VODKA





SPUTNIK VODKA AND THE UKBG ARE PROUD TO PRESENT THE 2007 SPUTNIK VODKA/UKBG NATIONAL COCKTAIL COMPETITION. WE ARE LOOKING FOR THE BEST UK COCKTAIL THAT SYMBOLIZES THE 'RUSSIAN SPIRIT OF ADVENTURE' USING ONE OF SPUTNIK'S FOUR AMAZING, PURE GRAIN FLAVOURS; BASIL, HORSERADISH, ORIGINAL AND ROSE PETAL, AND WE CHALLENGE YOU, THE UK'S FINEST MIXOLOGISTS, TO STIR, SHAKE AND STRAIN YOUR BEST CREATIONS. THE FOLLOWING PRIZES ARE UP FOR GRABS:

**FIRST PRIZE: £5000**

PLUS THE OPPORTUNITY OF REPRESENTING THE UK IN THE WORLD FINALS IN TAIPEI, TAIWAN IN OCTOBER 2007.

**SECOND PRIZE: £2000**

**THIRD PRIZE: £1000**

THE COMPETITION WILL BE DIVIDED INTO 4 HEATS ACROSS THE UK, WITH THE GRAND FINAL OCCURRING IN LONDON IN SEPTEMBER 2007.

**HEAT 1:** 18<sup>TH</sup> JUNE EDINBURGH (TOP 3 ADVANCE TO GRAND FINAL)

**HEAT 2:** 25<sup>TH</sup> JUNE, MANCHESTER (TOP 3 ADVANCE TO GRAND FINAL)

**HEAT 3:** 2<sup>ND</sup> JULY, LONDON (TOP 6 ADVANCE TO GRAND FINAL)

**HEAT 4:** 16<sup>TH</sup> JULY, BRIGHTON (TOP 3 ADVANCE TO GRAND FINAL)

ALONG WITH THESE 15 FINALISTS, THE NEXT HIGHEST SCORE WILL BE ENTERED IN THE FINAL AS A WILD CARD ENTRY.

**THE GRAND FINAL:** SEPTEMBER 2007 LONDON

(FINAL DATE AND LOCATION WILL BE ANNOUNCED SHORTLY)

A £10 ENTRY FEE WILL BE APPLICABLE FOR NON UKBG MEMBERS

#### **JUDGING**

ALL ENTRANTS WILL BE JUDGED ACCORDING TO EFFICIENCY IN MAKING THEIR COCKTAILS, AS WELL AS TASTE, AROMA AND PRESENTATION OF THE FINAL CREATION. OUR ESTEEMED PANEL OF JUDGES WILL INCLUDE THE FOLLOWING INDUSTRY STANDOUTS:

**SALVATORE CALABRESE:** THE MAESTRO PRESIDENT, UKBG, OWNER & FOUNDER, 'SALVATORE'S'@ FIFTY

**LENNY MUSATOV:** MARKETING DIRECTOR, SPUTNIK VODKA

**FREDRICK OLSSON THOMAS GILLGREN:** CHELSEA ACADEMY OF BARTENDERS

**PETER DORELLI:** THE MAN - THE LEGEND

**SIMON DAVIES:** SALES DIRECTOR RVH

**HOSTING** SCOTT GEMMELL LA BARTENDERS LTD

CONTACT YOUR LOCAL SPUTNIK OR UKBG REPRESENTATIVE TO CONFIRM YOUR PLACE IN THE BIGGEST MIXOLOGY COMP OF THE YEAR SEE PAGE 2 FOR CONTACT DETAILS





## **DATES, VENUE TIMES AND CONTACT INFORMATION FOR EACH REGION**

### **EDINBURGH - Monday - 18th JUNE**

**LULU Bar/club** Edinburgh  
125b George Street  
Edinburgh EH24JN

### **MANCHESTER - Monday -25TH JUNE**

**CIRCLE CLUB**  
13 Barton Arcade,  
Manchester,  
M3 2BB - 0161 288 8118

### **LONDON - Monday - 2ND JULY**

**CARBON**  
Old Quebec St  
London  
W1C 1LZ  
02074795050

### **BRIGHTON - Monday - 16TH JULY**

**ABOVE AUDIO**  
10 Marine Parade  
Brighton  
BN2 1TL  
01273 606906

#### **Scottish Edinburgh Heat:**

[chris.mcgooven@russianvodkahouse.co.uk](mailto:chris.mcgooven@russianvodkahouse.co.uk)  
Mobile: 07738767422

#### **Manchester Heat**

[jim.lowe@russianvodkahouse.co.uk](mailto:jim.lowe@russianvodkahouse.co.uk) Mob: 07816776267

#### **London Heat**

[brian.vermaas@russianvodkahouse.co.uk](mailto:brian.vermaas@russianvodkahouse.co.uk) Mob: 07711929108  
[sam.mokhtari@russianvodkahouse.co.uk](mailto:sam.mokhtari@russianvodkahouse.co.uk) Mob: 07799366900  
[fuad.yusif@russianvodkahouse.co.uk](mailto:fuad.yusif@russianvodkahouse.co.uk) Mob: 07770224996

#### **Brighton Heat**

[greg.allen@russianvodkahouse.co.uk](mailto:greg.allen@russianvodkahouse.co.uk) Mob: 07841825840

### **UKBG CONTACT INFORMATION**

**London & South East:** [straightupluca@mac.com](mailto:straightupluca@mac.com) Mob: 07710151651  
**Thames Valley & South West Area:** [fandb@southlodgehotel.co.uk](mailto:fandb@southlodgehotel.co.uk) Mob: 07886 252192  
**Northern Area:** [dukeofyork.blackpool@thwaitesinns.co.uk](mailto:dukeofyork.blackpool@thwaitesinns.co.uk) Tel: 01253 625218  
**Scotland :** [regis@regiswhiskymad.co.uk](mailto:regis@regiswhiskymad.co.uk) Mob: 07985538282

#### **LA Bartenders Competition Coordinator**

Scott Gemmell: [scott@labartenders.co.uk](mailto:scott@labartenders.co.uk) Mob 07748928446 Office: 01414201425

4-5pm - Bartender Registration  
5.00pm – Bartender LA-TV interviews  
5.15pm – Food refreshments  
5.30pm – Word with the Maestro  
All bartenders Present  
6.00pm – Running order finalized  
6.30pm – final preparations  
7.00pm – Sputnik Hostesses serve round  
of Sputnik vodka  
7.15pm – Competition starts  
10.00pm – Winners announced

LONDON HEAT WILL START 1 HOUR  
BEFORE THESE TIMES IE. 3-4PM  
REGISTRATION INSTEAD OF 4-5PM





## UKBG/SPUTNIK COCKTAIL COMPETITION RULES

### Recipes

1. Recipe will be expressed in milliliters, divided in respectively: (whole number), (1, 3, 5, etc.) and /or 'half numbers', (1/2, 1 1/2, 2 1/2 etc.) and as smallest quantities: dashes and /or drops.
2. Each recipe shall contain must contain at least 2 (two) alcoholic ingredients. The maximum number of alcoholic and non-alcoholic ingredients in the is limited to Five (5) including Dashes and Drops. The cocktail must include a liqueur as a modifier ie Bols De Kuper or Marie Brizzard range or such like.
3. All drinks may be: Hand Stirred, Hand Shaken or Blended in an electric mixer.
4. Competitors **must bring their bar equipment. Martini Glasses will be provided.**
5. The Before Dinner Cocktail shall not contain more than two (2) centilitres of Sweetened products

### Ingredients

#### Aperitif /Before Dinner Cocktail

1. Recipe must contain at least 3.5 centilitres (35ml) of a sputnik vodka including flavours and liqueur as a modifier.
2. Each competitor **must bring their own ingredients** apart from Sputnik Vodka
3. The overall volume of alcohol of the cocktail will not be more than 7 cl (70ml)
4. Each competitor must use in their recipe at least a sweet product and will not use no more than two (2) centilitres (20ml) alone or combined for the Before Dinner Cocktail.
5. The maximum number of alcoholic and non-alcoholic ingredients in the aperitif recipe is five (5), including dashes and drops. Note also that no heated or home made ingredients are allowed. Sputnik vodka cannot be infused.
6. Basic (fresh) fruit juices, fresh egg-white, non alcoholic mixers, carbonated and non carbonated waters -and bitters can be used.
7. The blending of few ingredients to be counted as One ingredient is not allowed.
8. Any substitutions and questionable ingredients in a competitor's original recipe must have the approval of the UKBG Committee before mixing

### Garnishes

1. Garnishes will consist only of edible fruit or vegetable
2. Artificial Arrangements or dyes are not allowed.
3. Garnish decorations will not be arranged so as to display identifiable signs.
4. Condiments, such as: salt, sugar, pepper, nutmeg, cinnamon and others, are allowed
5. Only standard long straw, short straw, picks and stirrers are to be used.
6. Any questionable garnishes must seek the approval of the UKBG Committee.

### Format

1. The sequence of competitors in the competition will be on a draw lot basis.
2. Dress code: smart casual
3. The time limit is seven (7) minutes with a maximum of one (1) minute to introduce the flavour used in the cocktail and the inspiration behind the cocktail's invention. During the
4. 7-minute time limit you will be required to make five (5) glasses of the same cocktail: four (4) glasses will go to the tasting jury for review, and one (1) will be used for photography.
5. Competitor's efficiency judged by the Technical Jury.



6. A competitor that exceeded the time limit will be penalised by the Technical Jury

### Judging

1. Each Judge will mark their scoring sheet with their preference of scoring in each of the three criteria: Excellent, Very Good or Good. The Judges will also mark the "Overall Impression" of the Drink with: Excellent, Very Good, Good or Fair. The Judges Stewards Committee shall explain the Judging Criteria to all the judges prior to judging the drink
2. The Judges Steward Committee will make certain, that the Cocktail Number corresponds with the Number on the scoring sheet and that the scoring sheet are marked correctly and signed after each drink is judged.
3. All scoring sheet will be collected and delivered to the Scoring Committee.
4. Judges Steward Committee must inform judges that each drink is to be judged on its own merit and not against other drinks. The Judges will abstain from talking to each other during judging of the drinks

| APPEARANCE  | AROMA       | TASTE      |
|-------------|-------------|------------|
| EXCELLENT - | EXCELLENT - | EXCELLENT  |
| VERY GOOD - | VERY GOOD - | VERY GOOD- |
| GOOD -      | GOOD-       | GOOD -     |

### Overall Impression of Drink

|                      |                      |                 |                |
|----------------------|----------------------|-----------------|----------------|
| EXCELLENT - 4 Points | VERY GOOD - 3 Points | GOOD - 2 Points | FAIR - 1 Point |
|----------------------|----------------------|-----------------|----------------|

1. Overall Impression of Drink will be used ONLY in case of a tie. They will not be counted only until such a time that there is tie.

### Technical Jury for Efficiency

1. The Technical Jury for Efficiency will be a separate entity and have no bearing on the "Taste-judging" of the drink
2. Each Judge will judge one competitor at a time. The UKBG Committee will make certain that Judges will not judge competitors that they are affiliated with.
3. The points depicted in each criteria can be scored from a scale of 0 to a maximum of 2 or 3. For example: In the -Presentation of Bottles -, a competitor may receive 1 point or 2 points on efficiency. If a competitor failed to present the bottles with label facing the audience, he or she may receive "0" point.
4. Judges are to ensure that the Cocktail Number on the glass corresponds with the number on their scoring sheet.
5. Judges must sign the scoring sheet on the drinks that they judged. All scoring sheets will be delivered to the Scoring Committee. Judges will not know total the scores.



Judge: \_\_\_\_\_ Signature \_\_\_\_\_

Cocktail No: \_\_\_\_\_

|                   | FAIR  |       | GOOD  |       | VERY GOOD |       | EXCELLENT |             |  |
|-------------------|-------|-------|-------|-------|-----------|-------|-----------|-------------|--|
|                   | Point | Score | Point | Score | Point     | Score | Point     | Score       |  |
| <b>APPEARANCE</b> | 2     |       | 4     |       | 6         |       | 10        |             |  |
| <b>AROMA</b>      | 5     |       | 10    |       | 15        |       | 20        |             |  |
| <b>TASTE</b>      | 10    |       | 15    |       | 30        |       | 45        |             |  |
|                   |       |       |       |       |           |       |           | TOTAL _____ |  |

**OVERALL IMPRESSION OF DRINK**

| EXCELLENT - | VERY GOOD | GOOD | FAIR |
|-------------|-----------|------|------|
| 4           | 3         | 2    | 1    |

If you change your mind about the making, please put two lines across the point.

\_\_\_\_\_

Judge: \_\_\_\_\_ Signature \_\_\_\_\_

Cocktail No: \_\_\_\_\_

|                   | FAIR  |       | GOOD  |       | VERY GOOD |       | EXCELLENT |             |  |
|-------------------|-------|-------|-------|-------|-----------|-------|-----------|-------------|--|
|                   | Point | Score | Point | Score | Point     | Score | Point     | Score       |  |
| <b>APPEARANCE</b> | 2     |       | 4     |       | 6         |       | 10        |             |  |
| <b>AROMA</b>      | 5     |       | 10    |       | 15        |       | 20        |             |  |
| <b>TASTE</b>      | 10    |       | 15    |       | 30        |       | 45        |             |  |
|                   |       |       |       |       |           |       |           | TOTAL _____ |  |

**OVERALL IMPRESSION OF DRINK**

| EXCELLENT - | VERY GOOD | GOOD | FAIR |
|-------------|-----------|------|------|
| 4           | 3         | 2    | 1    |

If you change your mind about the making, please put two lines across the point.

\_\_\_\_\_



# Technical Jury Sheet

Judge: \_\_\_\_\_

Signature: \_\_\_\_\_

Contestant: \_\_\_\_\_

Total Technical Points: \_\_\_\_\_

Each competitor starts with 25 points, with points being deducted for the following:

| Mistakes                                                                                                                                                                                                                                                                                                                                     | Maximum Deduction | Deducted Points |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------|-----------------|
| 1. <b>Not Chilling Glassware:</b> you must ensure that glassware is chilled <b>before</b> pouring your cocktails.                                                                                                                                                                                                                            | 2                 |                 |
| 2. <b>Improper handling of equipment and glassware:</b> is your glassware clean, and are you using your tools properly when making the drink.                                                                                                                                                                                                | 2                 |                 |
| 3. <b>Lack of Sputnik Product knowledge:</b> as Sputnik is the primary sponsor, you must use your 1-minute presentation to demonstrate your knowledge of the brand and how the flavour you chose compliments the recipe.                                                                                                                     | 5                 |                 |
| 4. <b>Not using ice scoop or tongs:</b> for hygienic and professional reasons, you must use an ice scoop and tongs when putting ice in your drink and for placing the garnish.                                                                                                                                                               | 1                 |                 |
| 5. <b>Spillage:</b> you must ensure that at <b>all stages</b> of the drink making process that you don't spill anything outside the shaker or the glass.                                                                                                                                                                                     | 2                 |                 |
| 6. <b>Overpouring/Underpouring:</b> you must ensure that your portions are correct when making the 5 drinks and that you are not topping up with ice to cover for short pouring and/or leaving unpoured product in the shaker.                                                                                                               | 3                 |                 |
| 7. <b>Unnecessary handling of fruit and garnishes:</b> handle the garnish when you are finishing off the drink, as to repeatedly handle the garnish looks unsanitary and unprofessional.                                                                                                                                                     | 3                 |                 |
| 8. <b>Social Skills/Overall Presentation:</b> An important part of the technical judging process is how the drink looks at completion, as well as how you look when you make it. The point is to look as relaxed as you can when you are making the drink, and ensure that the drink you present is one you would want to receive.           | 5                 |                 |
| 9. <b>Exceeding Time Limits:</b> you have 7 minutes (1 minute to present your recipe, followed by 6 minutes to mix) to complete 5 Pre dinner Martini using the same recipe. If you exceed this time, you will receive an automatic deduction of 2 points, and after an additional extra minute you will be asked to stop pouring your drink. | 2                 |                 |
| <b>Total Points</b> (Subtract total deductions from 25)                                                                                                                                                                                                                                                                                      | 25                |                 |

SPUTNIK IS AVAILABLE THROUGH ON-TRADE WHOLESALERS ODDBINS, WHISTLESTOP, WINE CELLAR, BOOZE BUSTER, MULBERRY WINES (BRIGHTON), GERRY'S WINE SHOP (LONDON) AND SELECTED STYLE BARS NATIONWIDE.





## SPUTNIK COCKTAIL COMPETITION REGISTRATION FORM

|                    |                               |
|--------------------|-------------------------------|
| <b>NAME:</b> _____ | <b>£10 Reg Fee Paid</b> _____ |
|--------------------|-------------------------------|

|                     |                        |
|---------------------|------------------------|
| <b>Age:</b> _____   | <b>Mobile:</b> _____   |
| <b>Email:</b> _____ | <b>Landline:</b> _____ |

|                                |                             |
|--------------------------------|-----------------------------|
| <b>Representing Bar:</b> _____ | <b>Bars Phone No:</b> _____ |
|--------------------------------|-----------------------------|

|                               |
|-------------------------------|
| <b>Favourite Sport:</b> _____ |
|-------------------------------|

|                             |
|-----------------------------|
| <b>Favourite Bar:</b> _____ |
|-----------------------------|

|                                              |
|----------------------------------------------|
| <b>Favourite Aspect of Bartending:</b> _____ |
|----------------------------------------------|

|                               |
|-------------------------------|
| <b>Favourite Drink:</b> _____ |
|-------------------------------|

|                               |
|-------------------------------|
| <b>Words of Wisdom:</b> _____ |
|-------------------------------|

|                             |
|-----------------------------|
| <b>Life Ambition:</b> _____ |
|-----------------------------|

|                    |
|--------------------|
| <b>Idol:</b> _____ |
|--------------------|

|                             |
|-----------------------------|
| <b>Cocktail Name:</b> _____ |
|-----------------------------|

|                            |
|----------------------------|
| <b>Ingredient 1:</b> _____ |
|----------------------------|

|                            |
|----------------------------|
| <b>Ingredient 2:</b> _____ |
|----------------------------|

|                            |
|----------------------------|
| <b>Ingredient 3:</b> _____ |
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|                            |
|----------------------------|
| <b>Ingredient 4:</b> _____ |
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|                            |
|----------------------------|
| <b>Ingredient 5:</b> _____ |
|----------------------------|

|                       |
|-----------------------|
| <b>Garnish:</b> _____ |
|-----------------------|

|                      |
|----------------------|
| <b>Method:</b> _____ |
|----------------------|

|                       |
|-----------------------|
| <b>Glass: Martini</b> |
|-----------------------|

|                                                                                                                                                                     |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>I agree to still and video footage of the Sputnik cocktail competition</b>  |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------|

|                         |
|-------------------------|
| <b>Signature:</b> _____ |
|-------------------------|

