



WELCOME

Can you flip-off a beer bottle cap like a cowboy with a six shooter and make your house martini faster than anyone else at your bar? You're *good*, but are you *the best*? Prime your shakers and put your skills to the test against Kansas City's finest bartenders at the 2007 Greater Kansas City Bartending Competition.

Finalists will be on-stage at the Uptown Theater on August 12, 2007 where they will prepare their Original Drink Recipes AND three other drinks chosen by the judges. This is a timed competition. Bartenders will be judged on presentation, innovation, creativity, flavor, aroma & balance.

This is not a flair competition. It's about the craft of the cocktail.

THE WINNERS' CIRCLE

First, second and third place winners will have their Original Drink Recipes published nationally in *Cheers Magazine* and locally in *Liquid Inch*. First Place/"Grand Prize" Winner - \$1,000 cash; Second Place - \$500 cash; Third Place - \$250 cash.

RULES & REGULATIONS

1. Must be at least 21-years-of-age with valid Liquor Card.
2. Must be currently employed at a bar or restaurant in the Kansas City area.
3. If selected for the finals, must be present on August 12th to compete.
4. Original drink recipe must be entirely original with measurements of ingredients, glassware, garnish, and name.
5. Entrants may bring one hand-made ingredient to competition.
6. No blended or frozen drinks will be accepted.
7. Finalists will be notified by phone or e-mail by August 1, 2007.

A GOOD MIX

All proceeds will benefit the HALO Foundation, a not-for profit organization committed to enhancing living conditions and providing art therapy for orphans worldwide. HALO provides American youth with opportunities to learn philanthropy and volunteerism by seeing the world through the eyes of the less fortunate.

Orphans supported by HALO are provided food, water, shelter, clothing, education, and art therapy. HALO works with orphanages in Mexico, India, Cambodia, Vietnam, Africa, and Nicaragua. The children in these homes submit their artwork to be auctioned off at our Heart Auction in the U.S. Proceeds go back to the orphans.

THE BACKERS

Our sponsors are: Svedka Vodka, Moët & Hennessy, JP Wine Bar, Nara, the drop, *Cheers Magazine*, *Liquid Inch*.



IT'S JUDGEMENT TIME

Bartenders in this competition will be judged by some of the best in the industry.

Wine Guru **DOUG FROST** ~ Master Sommelier and Master of Wine

Master Mixologist **DALE DEGROFF** ~ "The King of Cocktails" who revolutionized the art of the cocktail

Local Bar Owner **RYAN MAYBEE** ~ Certified Specialist of Wine and mixologist

DOUG FROST is a Kansas City author who writes and lectures about wine, beer and spirits. In 1991 he passed the rigorous Master Sommelier examination and two years later became America's eighth Master of Wine in the American Midwest. He was the second person in history to complete both exams and eight years later he is still one of only three people in the world to have achieved both these remarkable distinctions.

The tests are intensely difficult and many of the brightest minds and palates in the wine industry are unable to complete the programs. And now, according to USA Today, "**Frost likely knows as much as anyone in the world about how to make, market, serve and identify wines.**"

He has written about wine and spirits for many publications including *New York Times Digital*, *the San Francisco Chronicle*, *the Underground Wine Journal*, *Practical Winery & Vineyard* and is a columnist and contributing editor for *Sante Magazine*, as well as the beverage columnist for the *Kansas City Star*.

Frost judges for many wine competitions including the International Spirits Competition, the Sonoma Harvest Fair, the San Francisco Wine Competition, and the San Diego Wine Competition.

He is proud of the past two decades that he has spent educating the public and wine and hospitality professionals in the United States, both in his work and as a personal passion. In 1996, he was honored as a nominee for the James Beard Award as Outstanding Wine and Spirits Professional; past recipients include Robert Mondavi, Marvin Shanken, Andre Tchelistcheff and Randall Graham.

His work history reflects a lifetime in

restaurants, in hotels, managing in-house and off-site caterings and working in all levels of the wine, retail, restaurant and hospitality industries.

America's foremost mixologist, **DALE DEGROFF** developed his extraordinary techniques and talent tending bar at great establishments most notably, New York's famous Rainbow Room, where he was first to pioneer a gourmet approach to recreating the great classic cocktails, inventing hundreds of his own using fresh squeezed juices and exotic ingredients.

Often referred to as the "King of Cocktails", DeGross creates award-winning cocktails and trains some of the best mixologists around today, and has established himself as a leading authority and popular personality in the beverage world. DeGross provides beverage consulting and bar training seminars to spirits manufacturers and leading restaurants and writes monthly columns for *Theme Magazine*, *Beverage Media*, and *Player Magazine*. His popular book, *The Craft of The Cocktail*, won the IACP Julia Child Award and is considered the premier book on drink mixing.

Another project that keeps DeGross at the forefront is Beverage Alcohol Resource (BAR) a partnership of five of the world's leading spirits and cocktails authorities whose mission is to propagate the healthy and responsible use of beverage alcohol products through innovative and comprehensive training programs and seminars.

DeGross is also the founding President of The Museum of the American Cocktail™ a non-profit organization dedicated to pro-

viding education in mixology and preserving the rich history of the American Cocktail.

RYAN MAYBEE was born and raised in the Kansas City area. He began bartending at Pierpont's at Union Station in 1999 where his love for wine and mixology grew.

While at Pierpont's, Maybee won many bartending awards and competitions: Best Presentation & Grand Prize at Martini Gras Bartending Competition (2002); Greater Kansas City Bartender of the Year through the Missouri Restaurant Association (2003); National Semi-Finalist in the Grey Goose Tastemakers Cocktail Competition (2004). His original cocktail, *The French Tickler*, was published in Condé Nast Magazines nationwide.

In 2004, after he passed the first level Court of Master Sommeliers exam, Maybee joined Major Brands as a sales representative in their Cellars Selections Division. During his two years at Major Brands he had the opportunity to meet and be inspired by some of the greatest wine makers in the world.

These experiences set him on a great platform for his next adventure: JP Wine Bar and Coffee House with Keith and Linda Gobel. JP's opened in May 2006 and has captured the attention of the local wine community as well as receiving national acclaim in Wine Spectator, Wine Enthusiast and Food & Wine Magazine.

Maybee has had original drink recipes published in *Bartender Magazine*, *Vogue*, *GQ*, *Vanity Fair*, *The New Yorker*, and the *Food & Wine's "Cocktails 2007."*

This March, Maybee became a Certified Specialist of Wine.



Thank you for entering the Greater Kansas City Bartending Competition. First-round entrants will be judged on the originality and creativity of Original Drink Recipes.

Semi-finalists will make it to the competition round on August 12, 2007 at The Uptown Theater. Please fill out the form below and return to your Glazer's representative, or return by mail or in person to

JP Wine Bar 1526 Walnut | Kansas City, MO | 64108 (Attn: Ryan Maybee)

NO ENTRY FEE. Deadline: July 1, 2007. Additional entry forms may be downloaded on-line at www.jpwinebar.com under "news."

YOUR INFORMATION

Name (First, Last): _____

Address (City, State, Zip): _____

Phone (Home or Mobile): _____

Email Address: _____

Current Place of Employment: _____

Years Experience Bartending: _____

ORIGINAL DRINK RECIPE

Drink Name: _____

Ingredients & Measurements: _____

Glassware & Garnish: _____

Directions: _____
