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THE LEAGUE OF COUNTRY GENTLEMEN

PRESENTS

THE 103RD ANNUAL

COCKTAIL CUP

COMPETITION

APRIL 23, 2016



HISTORY OF THE COCKTAIL CUP

Welcome to the 103rd annual Cocktail Cup Competition.

Aside from 1917, when nearly all members were away in the Great War, this annual competition has taken place somewhere in Rappahannock County, even at the height of prohibition.

Though viewed with reverentially by LCG members, and a mixture of revulsion and disgust by those abhor any celebration of alcohol, the CCC had a very modest and underwhelming beginning. It started innocently enough in 1912 in Thayer Morgan's family's barn on Rudasill Mill Road. Thayer and a few other LCG members were home from university and idly wondering what to do with their summers. Fletcher Thornton proposed that he was going to spend his summer perfecting the perfect cocktail to take back to Princeton in the Fall and dazzle his Northern sophisticate classmates. After some good natured ribbing among the members as to who was the most talented in that department, they agreed that they would each create a recipe for a cocktail and meet again in Thayer's barn at the end of the summer to see who had come up with the winning recipe for Fletcher to take back to school. Unfortunately the results of that contest were never recorded, as the judges were too incapacitated to make the award by the end of the evening, but once recovered, the event was deemed a huge success by all involved and they vowed to repeat it again the next year.

By the 1920s, the competition began to take on many of the rules and procedures we know today. Members of all age groups began to participate in earnest and it proved to be an annual bonding event at the heart of the LCG. It was during this jazz age of serious cocktail craft that the event was shifted to its spring calendar position and it has remained there ever since.

Despite a drop off in participation in the 1960s and 70s, the CCC today remains one of the League's most popular events for members and guests alike.

RULES OF THE COMPETITION

- Each team must consist of at least four persons. There is no upward limit in team members, but at least 2 of the team members must be bona fide members of the LCG in good standing.
- Each team must create and execute an original cocktail recipe in the amount of no less than 50 two ounce pours (excluding ice). Cocktail recipes can be based on classic cocktail varieties, but must have an original recipe unfamiliar to the judges.
- There are no limited on cocktail ingredients, but each cocktail must include alcohol.
- Cocktails will be judged on taste, presentation, and originality.
- The CCC must take place in an outdoor venue between April 1st and May 31st of each year.
- Each team will be provided a scenic location and a folding table and a sufficient number of cocktail glasses. Teams are responsible for providing their own ingredients, table decorations (table clothes, flowers, etc), ice, cocktail napkins, and other extras.
- Although a food offering is not required in the formal competition, providing the judges and participants a small snack paired with your cocktail is strongly encouraged. (note: no previous winner has won the coveted CCC cup without a food offering since 1958).
- There must be a minimum of 4 competing teams and no more than 10 teams. In the event that there are more than ten team entries, teams will be encouraged to merge together prior to the competition. **2**

THE TOUCHSTONES

Members: Alan Zuschlag (LCG), Trevor Potter (LCG), Dana Westring (LCG), Joe Whited (LCG)

Cocktail: Shenandoah Sunset

Overview: Herbal, citrus and a refreshing bite, much like a Spring sunset in the Piedmont

Location: Barn Patio (#6 on Map)

SCORECARD

1= unacceptable - 10 = Perfection

Score (1-10)

Presentation (color, garnishes, ice, etc)	
Taste (does it taste good? Would you want another?)	
Originality (Does this taste new and different than cocktails you've had before?)	
Setting (how does the table and setting enhance the drink?)	
Accompaniment (is there any food offering that compliments the drink?)	
Total Score (add up all the points for total)	

THE WOODSMEN

Members: Andrew Thompson (LCG), Peter Staaf (LCG), Nick Mattson (Guest), David Carrig (Guest)

Cocktail: Plum Perfect

Overview: A delightful twist on Spring, made with homemade plum shrub and a gin base.

Location: Willow Tree (#5 on map)

SCORECARD

1= unacceptable - 10 = Perfection

Score (1-10)

Presentation (color, garnishes, ice, etc)	
Taste (does it taste good? Would you want another?)	
Originality (Does this taste new and different than cocktails you've had before?)	
Setting (how does the table and setting enhance the drink?)	
Accompaniment (is there any food offering that compliments the drink?)	
Total Score (add up all the points for total)	

ADVICE FOR JUDGES

You should make an attempt to critique each cocktail on the taste profile (do the ingredients blend together nicely?), the way it looks in your cup (does it make you want to try it?) and how it leaves your palate once you've finished.

Add to that the food offering, if there is any. Does it complement the cocktail or detract from the cocktail taste?

Finally, take a look at the team's bar. Have they made an attempt to make it look inviting?

Then fill out the score card below each team's name in this booklet based on the above judgements or on the basis of which team's bartenders are the cutest. Either method is acceptable according to the judge's handbook.

MEET THIS YEAR'S TEAMS

This year we have 6 teams competing for the cup. They are scattered about Touchstone Farm in a fairly wide path. Orient yourself at the parking area to follow the directions below and proceed to whichever location you like. There is no "order" to follow, but make sure you visit all team locations.

- 1) **Los Quatros Amigos** are situated on "Hammock Hill" with a view of Mt. Marshall. From the parking area this is short walk to the cut in the trees lining the stream in front of you. Cross the stream at this cut and turn left up the hill.
- 2) The **Alcoholigans** are in the kitchen garden directly below you.
- 3) The **Old Ragged Gang** are below and to the left in the walled Orchard.
- 4) If you turn around and face the pond, you will want to go left along the exit drive and then turn left on the trail heading down to the pond. The **Orlean Moovers** will be on your left.
- 5) Past the Orlean Moovers, continue on the pond trail until you come to a gate. Go through the gate and head left along the shore until you see a large Willow tree with the **Woodsmen** underneath.
- 6) Head up to the large gray barn. Go through the barn and turn left to reach the **Touchstones** on patio outside the barn.

When you have completed the circuit of all 6 teams and have scored all cocktails, you make circulate among the teams at your leisure. At 7 pm please take one last cocktail and head to the **Orchard** for the tallying of votes and announcement of the winner of the 103rd Cocktail Cup.

ORLEAN MOOVERS AND SHAKERS

Members: Brian Noyes (LCG), Dwight McNeill (LCG), Andrew Thomas (LCG), Vince La Fronza (LCG)

Cocktail: Meet Me at the Barn

Overview: Shaken, not stirred, this bright and sassy cocktail will moove you to ask, "What's in this?," but promises a happy ending and a spicy finish.

Location: Sacred Grove (#4 on Map)

SCORECARD

1= unacceptable - 10 = Perfection

Score (1-10)

Presentation (color, garnishes, ice, etc)	
Taste (does it taste good? Would you want another?)	
Originality (Does this taste new and different than cocktails you've had before?)	
Setting (how does the table and setting enhance the drink?)	
Accompaniment (is there any food offering that compliments the drink?)	
Total Score (add up all the points for total)	

THE OLD RAGGED GROUP

Members: Chuck MacDonald (LCG), Doug Constant (Guest), Jim Piper (LCG), Bill Keller (LCG), Robert Holleyman (LCG)

Cocktail: Aqua Hypnosis

Overview: A refreshing springtime vodka-based libation.

Location: Orchard (#3 on the Map)

SCORECARD

1= unacceptable - 10 = Perfection

Score (1-10)

Presentation (color, garnishes, ice, etc)	
Taste (does it taste good? Would you want another?)	
Originality (Does this taste new and different than cocktails you've had before?)	
Setting (how does the table and setting enhance the drink?)	
Accompaniment (is there any food offering that compliments the drink?)	
Total Score (add up all the points for total)	

MAP OF TEAM LOCATIONS



LOS QUATROS AMIGOS

Members: Ken Courtade (LCG), Matt Norris (LCG), John Truran (LCG), Greg Naranjo (LCG)

Cocktail: Mezcal Mule

Overview: A smokey twist on the classic cocktail, paired with fresh Ceviche de Vieiras.

Location: Hammock Hill (#1 on Map)

SCORECARD

1= unacceptable - 10 = Perfection

Score (1-10)

Presentation (color, garnishes, ice, etc)	
Taste (does it taste good? Would you want another?)	
Originality (Does this taste new and different than cocktails you've had before?)	
Setting (how does the table and setting enhance the drink?)	
Accompaniment (is there any food offering that compliments the drink?)	
Total Score (add up all the points for total)	

THE ALCOHOOLIGANS

Members: Jeff Waldbaum (LCG), Scott Dillon (LCG), Bill Fischer (LCG), Drew Mitchell (LCG)

Cocktail: Sunday, I'm in Love

Overview: In 1992, The Cure hit the top of the charts with "Friday I'm in Love." Our cure-for-what-ails-you accents bourbon and applejack with the flavors of a leisurely Sunday morning like maple and everyone's favorite cure, bacon.

Location: Kitchen Garden (#2 on Map)

SCORECARD

1= unacceptable - 10 = Perfection

Score (1-10)

Presentation (color, garnishes, ice, etc)	
Taste (does it taste good? Would you want another?)	
Originality (Does this taste new and different than cocktails you've had before?)	
Setting (how does the table and setting enhance the drink?)	
Accompaniment (is there any food offering that compliments the drink?)	
Total Score (add up all the points for total)	

THE 2015 WINNING COCKTAIL

Last year's winning cocktail was Keith Miller's take on the classic Sidecar. This cool and refreshing drink has a bite, yet a very smooth finish. It's a potent mixture, so use a small cocktail shaker and a small martini glass.

KEITH'S SIDECAR

1.5 oz Remy Martin V.S.O.P. Cognac

1 oz Cointreau

½ oz Freshly squeezed lemon juice

Put all ingredients in a small cocktail shaker, add ice and shake vigorously. Strain over a small martini glass and add a small lemon twist.