



2023 OFFICIAL RULES

ENTRY

1. One bartender entry per member restaurant.
2. Entries submitted must be a long or short drink (not a shot).
3. Entries must be submitted through the Google Form found on A Swizzle Affair page at msra.org ([click here for the direct link](#))
4. A maximum of 10 bartenders will be allowed to compete, and entry will be on a first come, first served basis (pending approval from event organizers).
5. There is a **\$50 registration fee upon approval**.
6. Bartenders must select up to two Cathead Distillery products (Cathead Vodka, Cathead Honeysuckle, Cathead Bitter Orange, Cathead Raspberry, Bristow Gin, Old Soul Bourbon, HooDoo Chicory) to use in their cocktails upon registration.

There will be a limit on each type of Cathead Distillery product to encourage a variety of cocktails at the event (meaning, not every bartender in attendance can use, for example, Bristow Gin). The sooner a competing bartender registers and selects their Cathead Distillery product(s), the more likely they will be able to select the products of their preferred choice.

INGREDIENTS

7. **Competitors will provide their own ingredients** (juice, liqueurs, soda, tonic, etc), aside from the base spirits provided by Cathead Distillery.
8. **Drink recipes must not contain more than seven ingredients total**, including juices, syrups, dashes, drops, sprays. Solid garnishes will not be considered as an ingredient. Contestants may also squeeze a citrus over a cocktail if it is listed as a garnish.
9. If contestants plan to enter drink recipes with hot ingredients, premixed ingredients or “homemade” syrups, written permission must be obtained from event organizers by Tuesday, October 10th, 2023.

10. **The total combined alcohol ingredients must equal no more than 2oz per regular sized cocktail.** Exceptions may be made at the discretion of event organizers, and with adjustments made to the sample size for event guests.
11. During judging, ingredients may be measured using a jigger or other measuring device or freely poured. Judges will be grading technique.

RECIPES

12. Recipe entries must be the original creation of the participating bartender and/or employing establishment. Plagiarized recipes will be disqualified.
13. Recipe ingredients must be represented in ounces. The use of dashes and drops must be limited to bitters, hot sauces, and similar ingredients.

DRINKS & PREPARATION

14. **Sample sizes for guests during the event should not exceed 2oz.**
15. Sample drinks for guests will be batched using all the ingredients excluding base alcohol. Base alcohol and batched ingredients will be combined into sample size portions (2oz. unless otherwise adjusted by event organizers) as guests request cocktails.
16. Drinks may be shaken or stirred.
17. **Competitors must supply their own bartending tools (shakers, bar spoons, jiggers, strainers, batch containers, ice buckets, ice scoops, bar towels, etc.)**
18. During judging, cocktails may be presented in any shape of glass or food safe receptacle. Event organizers will supply sample cups for guests, but **competitors must supply their own glassware/receptacle for judging.** Judges will be awarding points for presentation. No brand names or logos (with the exception of Cathead Distillery brands), other than the mark of the glass or cup manufacturer should be displayed on the glassware.
19. **Organizers will provide cubed ice.** If competitors prefer crushed ice, they must bring their own appropriate ice crushing equipment.
20. Drinks may be served hot (with written approval from event organizers), straight up, or over ice.
21. **Each competitor must present one cocktail in proper glassware for the photographer,** and at least four more sample size cocktails (can be placed in event organizer provided sample cups) for the judges. The judges' samples must be made to the exact specifications to the submitted recipe, and identical to the photographer's cocktail (other than serving size and glassware).
22. **Competitors will be given a maximum of seven minutes total to prepare and serve their photographer's and judges cocktails.** An additional five minutes will be allotted prior to drink preparation for "bar set up" so competitors may organize tools and ingredients. Competitors may use this "bar set up" time to juice fruits, crush ice, and cut and/or peel fruits for garnish. Five points will be deducted from each judge's score sheet for every 30 seconds a competitor goes over the seven minute time limit.

23. Any competitor that demonstrates unsafe or unhygienic methods, or whose drink appears to be inedible will be disqualified, and their drinks disposed of without being sampled.
24. **Fire and/or flames will not be allowed in preparation of any drink.**

GARNISHES

25. Garnishes must be edible. Acceptable garnishes include fruits, herbs, leaves, spices, edible flowers. Garnishes may be put inside the cocktail or on a basic skewer. **Any skewers, sticks, straws, forks, etc must be provided by the competitor.**

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26. By entering competition in A Swizzle Affair, competitors agree to allow event organizers to publish their recipe and drink name in all event related publications, websites and social media.

DRINK NAMES

27. Drink names must not include rude, lurid sexual words, or be associated with narcotics or motor vehicles.

CONDUCT

28. Competitors are encouraged to interact with the judges while preparing their cocktails, as points will be awarded for presentation, methods and personality.
29. A Swizzle Affair may be recorded, broadcast or rebroadcast. Competitors who use swear words or foul language will be disqualified.
30. Competitors should present themselves professionally in manner and appearance. **Bartender uniform or cocktail attire is suggested.**
31. By entering A Swizzle Affair, competitors confirm they do not hold, or have not expressed beliefs in private or public that contradict the stated value of the sponsoring brands, or the Mississippi Hospitality & Restaurant Association.

ADJUDICATION

32. **Judging will begin at 6pm in an order set by the judges' panel, and will end at 8pm.** Winners will be announced at 8:30pm.
33. Event organizers reserve the right to make the final decision on any matter that relates to the judging of the competition.
34. Event organizers will appoint the judges for the competition and reserve the right to replace or appoint new judges before or during the competition.
35. The judges must remain impartial and declare any interest they may have in the competition or competitors. They must judge each competitor on their competition presentation and drink alone.

LIABILITY

36. While every reasonable effort will be made, event organizers cannot guarantee the safe return of glassware, equipment or any product supplied by a competitor. Therefore

competitors are advised to keep their equipment and product in containers that allow them to efficiently gather and keep their tools immediately after the competition.

RESPONSIBILITY

37. Competitors who are considered by event organizers to be practicing or promoting any form of irresponsible drinking, including shots, will be disqualified and asked to leave the event venue.
38. Competitors must conduct themselves in a safe and professional manner at all times. Any action considered by event organizers to be an endangerment to themselves, fellow competitors, guests, restaurant vendors, volunteers or event venue staff will be disqualified immediately and removed from the property.