

ANGOSTURA
aromatic bitters

global cocktail challenge 2011

trinidad and tobago

The Challenge: Create two entirely original, world-beating cocktails both made with Angostura® aromatic bitters, one featuring Angostura Rum, and one Freestyle!

The Competitors: Hundreds of Bartenders and mixologists competed in Europe, North America, South America, the Caribbean, Asia, Australia, Africa, India and Trinidad and Tobago. The Finalists won the opportunity to come to Trinidad, visit the famous bitters museum, the Rum Distillery, blend rum with Angostura's master blender, play 'Mas in Harts, and to attend Panorama and cricketing legend Brian Lara's Fete!

The Finalists: Ten bartenders from around the world: Australia, Europe, Malaysia, South Africa, Nigeria, Argentina, Barbados, the USA, India and Trinidad and Tobago, will compete for the coveted title of Angostura Global Cocktail Challenge Champion.

The Grand Prize: US\$10,000 US and a year-long contract as Angostura's global brand ambassador.

The Finalists will shake, stir, toss, spin and pour... at the World Finals of the Angostura Global Cocktail Challenge, March 6th, 2011!

Meet the Finalists!

Andy Griffiths

is the Angostura Global Cocktail Challenge winner for Australia. He produced two stunning cocktails "Margadle Dram" using Angostura® aromatic bitters and "St Andrew's Flip" using the iconic Angostura® 1824 Rum. Born in the town of Wanganui, New Zealand, Andy now manages Cooke Bar in Melbourne City, Victoria. Originally a chef, Andy developed a taste for all things behind bars and used his knowledge of the kitchen to create perfectly matched drinks.



Just 26 years old and the Angostura Global Cocktail Challenge winner for the Caribbean, **Jamaal Bowen** says "I wouldn't trade my shaker for anything in the world!!!" Jamaal has spent his six-year career as a bartender at the Sandy Lane Hotel in Bridgetown, Barbados. He was Barbados Bartender of the Year in 2006, Silver Medallist at Taste of the Caribbean 2006, Barbados' Angostura Ultimate Bartender 2007, and Barbados' Angostura Mixmaster 2010.



Michael Schaus

36, is the Angostura Global Cocktail Challenge winner for North America. He has worked at the Bellagio Resort in Las Vegas since 2002. "My best friend is a bartender...I noticed how much he enjoyed it so I gave it a shot. Loving it ever since!" Michael was one of the top 100 mixologists to attend the Grand Marnier/Navan Mixology Summit in Vail in 2008. "The best thing about my job? Creating new cocktails and educating people about spirits!"

