



CULTURE DINING ENTERTAINMENT FASHION FITNESS NIGHTLIFE

In the contest each competitor demonstrated his or her mixology skills by crafting an aperitif, long drink, and quick mix cocktail that were scored by a distinguished panel of judges on art, style, and craft. As if being north of the Arctic Circle in February wasn't cold enough, the competition was held inside at an ice bar in the Ice Hotel at the Lainio Snow Village, located near Kittilä in Finland's Lapland. Working in temperatures between -2 and -5 centigrade on an ice bar where bottles slip and slide proved to be a unique challenge. Shaken nerves and chilled fingers lent further obstacles to the mix.

Scottsdale, Arizona bartender Richard Moe was an enthusiastic representative of the U.S. while competing against 27 other countries in the International Finals, but was ultimately outshaken and out-stirred by Hungary's Mihaly Handtuch, Italy's Lucio Carli, and Dubai's Shaun Roesstorff, who respectively seized the top three spots.

Handtuch's aperitif "Pink Pale Sensation" scored the highest of all cocktails in the competition. "It is a very good feeling to win an international competition," said Handtuch. "I prepared for this competition for more than a month."



on ice

Arctic Circle Hosts 10th Annual International Finlandia Vodka Cup

Twenty-eight of the world's best bartenders gathered 150 miles north of the Arctic Circle on February 12, 2008 to compete in the 10th Annual International Finlandia Vodka Cup. This distinguished event challenges bartenders to develop original cocktail recipes based on Finlandia Vodka or one of its flavor fusions: cranberry, lime, mango, wild berries, or grapefruit.

To qualify for the competition, bartenders first won regional competitions in their home countries. Six regional contests were held across the United States. All six of the regional winners were invited to Finland to compete in the U.S. Shake-Off, the winner of which advanced to the International Finals.

As the first place winner, Handtuch received a trophy, an iPod Touch, and a certificate of adoption for a reindeer calf.

Wanna know what best in the world tastes like? Handtuch's winning recipes are as follows:

Pink Pale Sensation

- 2 centiliters Finlandia Grapefruit Fusion
- 2 centiliters Cointreau Citrus
- 1 centiliter Bols Maracuja
- 2 centiliters fresh red grapefruit juice

Shake this aperitif over ice, strain into a glass, and garnish with a litchi fruit cut into a flower.

Strawlandia

- 2 centiliters Finlandia Vodka
- 2 centiliters Bols Peach
- 1 centiliter Grand Marnier
- 2 centiliters Fabri Strawberry Syrup
- orange juice

Shake over ice then strain into a tall glass filled with ice. Add orange juice to fill glass. Garnish with orange slice and mint sprig.

EGI

Pour 4 centiliters Finlandia Grapefruit Fusion into a tall glass filled with ice. Add Sprite to fill glass and top with a splash of fresh grapefruit juice. Garnish with a lime wedge.

By: Hope S. Philbrick