



VICTORSFOOD EXECUTIVE CHEF VICTOR PISAPIA HELPS GOLDFISH'S BEN WALSH PANFRY SOME QUINOA AT THE SYDNEY CLASS

## HERRADURA TURNS UP THE HEAT

SIXTY of Australia's finest bartenders proved their cooking skills were nothing to be laughed at during three special cooking classes in Brisbane, Melbourne and Sydney. Hosted by **Herradura** tequila and run by VictorsFood, the tequila cooking class was a thank-you to its top bartenders. The hands-on workshop featured special recipes developed by VictorsFood executive chef Victor Pisapia to highlight the flavour and versatility of tequila in cooking. Casa Herradura brand manager Tamara Kent said that, with tequila's profile having risen so dramatically over the last 12-24 months, in part due to bartender's passion for the Mexican spirit, it seemed only fitting to reward some of them for their ongoing support. "The guys don't often get a chance to catch up and socialise outside of work and everyone seemed to really enjoy it. While some people had well-developed cooking skills, everyone learned a lot from Victor. It was a fantastic balance of fun and information." The lucky bartenders at the Herradura classes included Jason Chan, Tim Lambden, Ben Walsh and Pierre Fajloun.

*The first single malt whisky made in England for about a century has been produced at **St George's Distillery**, a family-run company in Roudham, South Norfolk. The distillery produced its first run in November 2006 and, having now been in barrels for three years, it can officially be called whisky. St. George's is presently producing an average of 13 casks a week, but the special edition first release was sold-out last year well before Christmas. Australian whisky enthusiasts will have to wait for the next batch, expected to be released later this year.*

## KETEL ONE

**KETEL One** vodka's **Bob Nolet** was in Australia recently, visiting the trade to talk about his family-owned and produced vodka. An eleventh-generation Nolet, Bob continues to ensure the high standards of Ketel One production and distribution throughout the world. His second visit to Australia, he was extremely impressed with the knowledge and enthusiasm of Australian bartenders. "The level of bartending and the knowledge they have, you don't see that everywhere," he said. Testament to the global nature of the profession, Bob was pleasantly surprised to see David Hernandez managing Low302, having known him for many years when he used to work at the Ketel One bar at the distillery in The Netherlands. "It's great to see everyone travelling so much, and sharing all their knowledge. Bartender connection is so important, it's about building relationships."



BOB NOLET TRAVELLED TO AUSTRALIA RECENTLY TO PROMOTE THE TRADITIONS OF KETEL ONE VODKA

LUKE REDINGTON WON INAUGURAL BOLS SHAK TWENTIES COMPETITION



## BOLS SHAK TWENTIES WINNER ANNOUNCED

**HUGOS** Bar Pizza manager **Luke Redington** has been announced as the winner of the Australia and New Zealand heat of the Bols Around the World 'Shaking Twenties' Cocktail Competition. This unique competition challenges bartenders around the world to create an innovative cocktail that would capture the spirit and personality of the 1920s. Judges included Mixxit's Jason Crawley, Hidetsugu Ueno and New York's Dave Wondrich. The final shake-off will take place in Amsterdam in March where Luke will compete against five other finalists.