



### **JWU PROVIDENCE “SUPER BEV” BIGELOW TEA COMPETITION:**

Mission: Now more than ever, the beverage industry must move toward healthy, functional, and nutritious menu options as an important source of bar and alcohol sales. This is the origin of “Super Bev” as a concept. The Bigelow Tea Recipe Competition will demonstrate beverage innovation using multiple Bigelow teas and infusions that include established health benefits.

#### **DATES AND DEADLINES:**

1. Mixology lab open for recipe development and practice: Jan 14 – January 30, 2020 times TBD. Email [lpettine@jwu.edu](mailto:lpettine@jwu.edu) for further information.
2. Recipe submission deadline: Friday, January 31, 2020
3. Competition Teams selected and notified: February 14, 2020
4. Final Competition: March 23, 2020
5. Winners announced: By the end of March
6. Two winning teams will receive an all-expense paid trip to Chicago to present their creations at the National Restaurant Association Show at McCormick Place on May 16 – 19, 2020

#### **Recipes:**

1. Individuals or team of two shall submit no more than (2) recipes. For individuals or teams who are 21+, the recipes can be spirit driven or spirit free. For individuals or teams with members under 21 the recipes must be spirit free.
2. Recipes for the Bigelow Tea Competition must be submitted to [bigelowtearecipecontest@jwu.edu](mailto:bigelowtearecipecontest@jwu.edu) by the end of day, Friday, January 31, 2020.
3. It is the responsibility of the participants to ensure that the recipes submitted adhere to the guidelines and recipe rules as stated.
4. Entries must be sent in the form of a Short Drink or Long Drink, not a Shot, and be a minimum of 3 ounces in content.
5. Recipes submitted are deemed to be original, correct, and no change will be entertained except for error in printing. No changes can be made once the recipe has been submitted.
6. Recipes entered must be the original creation of the competitors. If competitors are thought to have plagiarized a known, existing recipe, they may face disqualification.
7. Recipes submitted must contain Bigelow Tea from the sponsored product list and contain a minimum 1 fluid ounce for alcoholic recipes and 2 fluid ounces for spirit free recipes.
8. The overall content (volume of **alcohol**) of a cocktail’s recipe shall not exceed 3 fluid ounces.
9. The content of the beverage, alcohol or spirit free, must not be less than 3 fluid ounces and not more than 10 fluid ounces.



10. Recipes must be expressed in ounces or partial ounces. Bar spoons, dashes, or drops are the smallest quantities.
11. Maximum ingredients for recipes is (7) including bar spoons, drops, and dashes.
12. Garnishes inside the glass are counted as an ingredient
13. Decorations are used on the side, on the top, on the stem, or on the rim of the glass only. Sugar rims, salt rims, etc. are considered decorations.
14. Decorations and garnishes must be edible.
15. Decorations and garnishes may be prepared prior to the competition routine.

Bigelow Tea Selection Available for Competition Use:

1. Bigelow Lemon Ginger Probiotics, Herbal Tea
2. Bigelow Chamomile Mint, Herbal Tea
3. Bigelow Orange & Spice, Herbal Tea
4. Bigelow Jasmine, Green Tea
5. Bigelow Pomegranate Pizzazz, Herbal Tea
6. Bigelow Ginger Peach with Turmeric, Herbal Tea
7. Bigelow Matcha Green Tea with Turmeric
8. Bigelow Wild Blueberry & Acai Herbal Tea
9. Bigelow Green Tea with Ginger plus Probiotics
10. Bigelow Lavender Chamomile plus Probiotics, Herbal Tea
11. Bigelow Constant Comment, Black Tea

Teas for recipe development can be picked up at the mixology lab in the CCCE building or the Hospitality College. Please contact Professor Linda Pettine at [lpettine@jwu.edu](mailto:lpettine@jwu.edu) to make arrangements to pick up tea at the CCCE. Please contact Professor Brian VanGyzen at [bvangyzen@jwu.edu](mailto:bvangyzen@jwu.edu) for Hospitality College pick up.

For additional information on the teas or the Bigelow Tea company visit:

<https://bigelowtea.com>

**INGREDIENTS:**

1. Strictly no:
  - a. Homemade ingredients
  - b. Heated ingredients, except hot/warm tea
  - c. Artificial
  - d. Colorants
  - e. Ice Cream



#### **GLASSWARE:**

1. Glassware is available through the mixology lab
2. Competitors may provide their own glassware

#### **COMPETITORS, SEQUENCE AND TIMING OF THE COMPETITION:**

1. Competitors will bring prepared garnishes to the stage. The time allotted for the preparation of decorations and garnishes is 10 minutes prior to the start of the competition.
2. Competitors will be given two (2) minutes to set-up for the competition. Competitors may use the two minutes preparation time only to get acquainted with the working station, and initiate activities like polishing glassware, checking bar materials or ice.
3. Bar equipment, including mixing glasses, metal tins, strainers, muddler, bar spoons, jiggers, and tongs will be provided
4. Competitors will prepare four (4) beverages according to recipe within ten (10) minutes.
5. Competitor shall be limited to ten (10) minutes for mixing his/her beverage. Competitor that exceeds the time limit will be penalized.
6. Unexpected accidents or any kind of misfortune while transporting the beverages to the Judging Panel the panel in consultation with the competitor shall seek and propose a satisfactory solution for all parties involved.

Submit applications and recipes to:

[bigelowtearecipecontest@jwu.edu](mailto:bigelowtearecipecontest@jwu.edu)