



News Release

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Join Celebrity Judges as They Choose the Official “Mocktail” of the Portland Timbers

PORTLAND, Ore. – Former Portland Trailblazer Bob Gross and Northwest wine and spirits writer Hoke Harden will judge the three finalist “mock”tail recipes this Saturday, October 25 at a Timbers’ viewing party the Rose and Thistle Pub in Portland when the Timbers play FC Dallas. The match starts at 5:30 p.m.

The Oregon Bartenders Guild submitted twelve mouth-watering non-alcoholic (mocktail) recipes, which KPTV viewers narrowed down to the top three finalists: The Timber Tantrum, The Multnomah Mule, and the Soccer City Raspberry Lemonade.

The Oregon Liquor Control Commission, Portland Timbers, and el Jimador Tequila are sponsoring the mocktail contest in conjunction with KPTV, Fox-12 as a way to provide alternatives to promote drinking in moderation as well as options for those who wish not to drink. A mocktail is a non-alcoholic drink with the party appeal of its cocktail cousin.

The winning mocktail will be featured during 2015 Cascadia home matches as the official mocktail of the Portland Timbers. Finalist recipes and winner will be posted on the agency’s [website](#), [Facebook](#), [Twitter](#) and [Google+](#).

"We're very thankful for our partnership with the Portland Timbers and el Jimador," says OLCC Deputy Director Merle Lindsey. "Dedicating the winning recipe as the official mocktail of the 2015 Timbers season helps promote responsible drinking in a way that all the fans can support."

KPTV viewer, Pat Harle was the Facebook winner of the Timbers prize pack that included four tickets to a Timbers match and an autographed jersey. The Rose and Thistle Pub is located at 2314 NE Broadway St, Portland.

Finalist recipes are below.

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Did you know that in the last two years, the OLCC distributed more than \$416 million to Oregon's General Fund, Cities, Counties, and Drug and Alcohol Abuse Programs? [See the distribution of dollars](#) on OLCC's Website.

The Timber Tantrum

Ryan V. of Clark Lewis

INGREDIENTS

0.5 oz. RAFT Smoked Tea Vanilla Syrup (a locally produced and distributed syrup soda base)
2 oz. lemonade
.25 oz. B.G. Reynolds Hibiscus Grenadine (a locally distributed, natural, small batch syrup)
soda water (approx. 2 oz.)

INSTRUCTIONS

Ingredients, (minus the soda water), can be built in an iced shaking tin, or mixing glass, shaken, then strained into an iced 12oz. collins glass, or similar beverage ware. Finished with soda and garnished with a cherry.

-or-

Ingredients, (minus soda water), can be combined in bulk, stirred, or blended, poured over iced 12oz. glassware, topped with soda and garnished with a cherry. Kegging, or utilization of a soda siphon are both applicable as well.



Multnomah Mule

Chino L. of Departure Restaurant and Lounge

INGREDIENTS

5 oz ginger beer
1 oz lime juice
1 oz blackberry syrup
2 dashes aromatic bitters

INSTRUCTIONS

Combine all ingredients in a serving glass over ice, stir and then serve. Garnish with a lime wedge and/or a blackberry if desired. Cheers!



Soccer City Raspberry Lemonade

Holly A. of The Hidden East

INGREDIENTS

1 oz lemon juice
1 oz simple syrup
6-8 mint leaves
4-6 oz club soda
1 oz raspberry puree

INSTRUCTIONS

Combine lemon juice, simple syrup, and mint in a shaker tin, add ice and shake vigorously. Fill 16 oz cup with ice and strain contents of shaker tin over the ice. Add club soda until the cup is almost full then top with a "float" of raspberry puree. Garnish with lemon and a mint sprig

