

2012

THE GREATER BOSTON BEVERAGE SOCIETY PRESENTS... BOSTON BAR STARS HALL OF FAME

Brought to you by the Greater Boston Beverage Society, the Boston Bar Stars Hall of Fame highlights Boston's own homegrown mixological talent! One of the GBBS's main goals is to preserve and promote Boston's cocktail and hospitality culture and history. What better way is there to do that than by getting up close and personal the city's finest?

In October of 2012 the Greater Boston Beverage Society will hold the first ever Boston Cocktail Summit, a three-day celebration of Greater Boston's cocktail culture designed to highlight the city's fascinating history of mixology, New England's breweries, wineries, and distilleries and raise funds to help local charities. The Boston Cocktail Summit will celebrate the culture of the cocktail with three days of events, parties, educational seminars, and an opening gala with proceeds benefitting the newly established Greater Boston Beverage Society. For more information visit www.bostoncocktailsummit.com.

Meet Patrick Maguire, Manager at JM Curley in Downtown Crossing. Patrick has been a restaurant rat/junkie in Boston for almost 30 years. He's known as an advocate to the restaurant community because of his nationally-recognized blog and forthcoming book, *I'm Your Server, Not Your Servant, A Voice for Service Industry Workers Everywhere*. His blog has been featured in *The Boston Globe*, *The New York Times*, *The Consumerist*, *Chowhound*, *Open Table*, and *Grub Street* and was the winner of best local blog in the 2010 Boston Magazine Readers' Choice Awards.

• Patrick's first bar job in Boston?

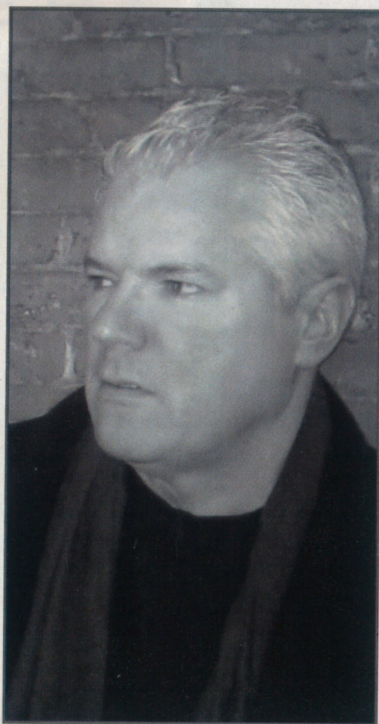
Bartender at The Exchange (now The Vault) on Water Street in the Financial District in the mid-80's.

• What he's drinking:

During my shift it's a Schlitz "Tall Boy," but on pay day I go for a Pappy Van Winkle Manhattan.

• Most exciting up & coming trend in Mixology?

Remembering the importance of hospitality. I respect what all of the "Top Gun" mixologists are doing, but converting guests to ambassadors for your establishment requires authentic engagement. Great hospitality is a mindset, an awareness, and a culture focused on making meaningful and memorable connections with guests.



• What you're most looking forward to about the Boston Cocktail Summit?

Breaking bread with brothers and sisters from the Boston restaurant industry! The camaraderie, spirit and generosity of Boston's restaurant community is awesome! People really care about and support each other. We recently raised over \$60K at an industry benefit for Vinny Sapochetti, a Neptune Oyster server recovering from a terrible car accident. That's stunning.



CHEERS! SEE YOU AT THE SUMMIT!

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