## RULES

1. If playing with one rack, position players 10 to 20 feet away, depending on skill level. If playing with two racks, space racks 10 to 20 feet apart facing each other.
2. If playing with two racks, one team tosses all three balls before the opposing team takes its turn. When teams have tossed all their balls, the round is complete and points are counted.
3. If playing with one rack, teams alternate, tossing one ball at a time. The round is complete and points are counted when both teams have tossed all three balls. If two players sink a ball in the same pipe, only the top ball scores.
4. The winner of each round gets the advantage of going second in the following round.

## H/t/ poinis

- If playing with two racks, count each team's points at the end of each round.
- If playing with one rack and a player from each team tosses a ball in the same pipe, only the top ball earns the designated number of points for that pipe.
- First team to earn exactly $\mathbf{2 1}$ points wins!
- In the event of a tie, each team tosses one ball. The highest scoring ball wins the match. If neither team scores, they continue the elimination round, alternating which team goes first, until one team scores higher than the other on that turn. If one team's ball lands on top of the other, that team wins automatically.
- Toss a ball into the pipe in the first row, earn $\mathbf{5}$ points, second row, earn $\mathbf{3}$ points, third row, earn $\mathbf{2}$ points, back row, earn 1 point.


## SCORE CARD

Cross off one ball for each point scored. The first team to mark off exactly 21 balls wins!


## dRINK PAIRINGS

## Jim Beam Black

 Cherry Manhattan
## Ingredients

Ingredients
2 ounces Jim Beam Black ${ }^{\circledR}$ Bourbon
1 ounce sweet vermouth
Iounce dry vermouth
Splash of grenadine
1 cherry
1 stuffed olive

## Mixing

Combine and stir the Jim Beam Black ${ }^{\circledR}$ Bourbon, the sweet and dry vermouths, and the grenadine with ice. Serve in a rocks glass over ice or strain and pour into a cocktail glass. Garnish with a cherry and an olive.


## Jim Beam Black ${ }^{\circledR}$ Collins

## Ingredients

2 ounces Jim Beam Black® Bourbon
Juice of $1 / 2$ lemon
1 teaspoon granulated sugar
Club soda
Orange and lemon slices
Cherry

## Mixing

Mix Jim Beam Black ${ }^{\circledR}$ Bourbon with emon juice, sugar, and ice in a cocktail shaker. Shake well and strain into a Collins glass. Add ice cubes and fill the glass with club soda. Stir. Garnish with fruit slice and a cherry

