



VINTAGE

VOLUME 2

Libbey for Life



CARATS



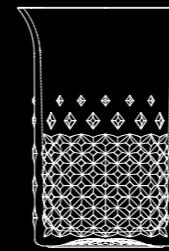
Libbey for Life

GLASSWARE FOR PROFESSIONALS



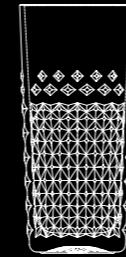
"A great cocktail and it's glass is like a great lady and her wardrobe."

Leroy Soumokil,
Mystique Bar & Dining, Amsterdam



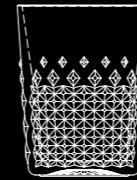
Stiring Glass

75 CL - 25,36 OZ ≈
h 148,5 mm · Ø 95mm ≈
No. 2711VJR75



Beverage

41,4 CL - 14 OZ ≈
h 154 mm · Ø 78 mm ≈
No. 2711VCP41



DOF

35,5 CL - 12 OZ ≈
h 107 mm · Ø 89 mm ≈
No. 2711VCP35

Carats, functional vintage style

The design of Carats is based on the cut glasses Libbey produced between 1876 and 1925; the so called 'Brilliant Period of American Cut Glass'.

The design is classic but with a modern style that fits the Vintage Chic trend. Carats is functional and versatile in use and has the Libby signature, being strong and distinctive. All features to help create a vintage style to various drinks.

Recipe suggestion for the Carats D.O.F.

Ingredients:

50 ml Gin, 50 ml Red vermouth, 2 Dashes Angostura bitter, 10 ml D.O.M.

Benedictine

Method:

You stir the drink in the Carats stiring glass and then poor it through a strainer in the Carats DOF

Garnish:

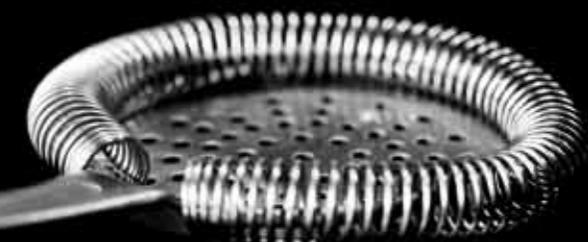
Lemon zest.

Strainer

William Wright invented the now-familiar Strainer adorned by the spring around the edge in 1892. The holes in Mr Wright's strainer form a star in the middle with a double row of holes around the edge. Interestingly, in the patent application the strainer is depicted with the coil facing up, the opposite of how it's generally used today. Wright's 1892 patent, however, was assigned to Dennis P. "Denny" Sullivan of Boston. He ran a popular establishment called the Hawthorne Café, at 24 Avery St. in Boston US.

Source: *The LA Cocktail Community*.

VINTAGE



HOBSTAR



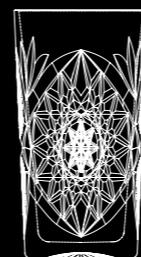
Libbey for Life

GLASSWARE FOR PROFESSIONALS



"If the spirit in a great cocktail is its soul, then the glass is definitely its embodiment."

Thomas Forster,
Bartender Network, Amsterdam



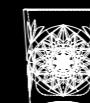
Cooler

47,5 CL - 16 OZ ≈
h 156,3 mm · Ø 84,2 mm ≈
No. 2651VCP47



DOF

35,5 CL - 12 OZ ≈
h 106 mm · Ø 88,9 mm ≈
No. 2651VCP35



Shot

6 CL - 2,02 OZ ≈
h 60,2 mm · Ø 50 mm ≈
No. 2651VCP06

Hobstar, classy, but sturdy.

Hobstar is the name for this specific cut glass design dated back to the early years of the twentieth century. During this period several cut glass crystal items have been produced with this unique design. Although its long history, Libbey's Hobstar is still very popular. Its classy but sturdy look will create added value to any drink.

Recipe suggestion for the Hobstar Cooler

Ingredients:

50 ml Vodka, 15 ml Dry vermouth, 25 ml Lemon juice, 20 ml Cinnamon and vanilla syrup, 1/2 Passion fruit.

Method:

Start with adding all ingredients into a cocktail shaker. Secondly fill the shaker with ice and give it 8 sec shake. Finally pour it into a Libbey Hobstar DOF glass or for the shot size strain into 4 Libbey Hobstar shot glasses.

Garnish:

Mint sprig and half a passionfruit.

Cocktail Shaker

By the late 1800's, the bartender's shaker as we know it today had become a standard tool of the trade. In the 1920's martinis were served from sterling silver shakers by high society while the less affluent made do with glass or nickel-plated drinking vessels. The mixed drink and cocktail shaker were powered by the Prohibition, but the real increase in popularity of cocktail shakers occurred after the repeal of the Prohibition in 1933. From then on they were featured frequently on the silver screen, shakers were part of every movie set.

Source: webtender.com

VINTAGE



SPKSY



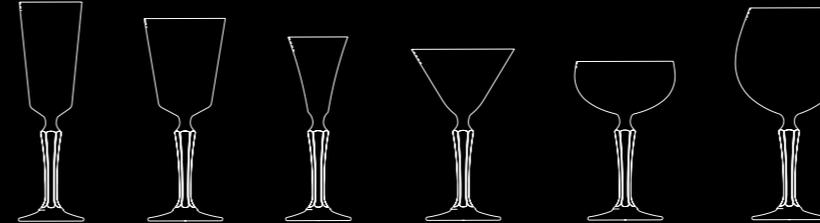
Libbey for Life

GLASSWARE FOR PROFESSIONALS



"Libbey are always hot on the trends and their SPKSY range could not be more perfect for the current desire for great looking cut glass."

Elliot Ball, London.



Flute 17,4 CL ≈ h 210 mm ≈ Ø 63 mm ≈ 17006	Wine 26 CL ≈ h 194 mm ≈ Ø 78 mm ≈ 03006	Absinthe 7,2 CL ≈ h 176 mm ≈ Ø 63 mm ≈ 10006	Martini 19,3 CL ≈ h 164 mm ≈ Ø 99 mm ≈ 14006	Coupe 25,5 CL ≈ h 152 mm ≈ Ø 96,5 mm ≈ 16006	Balloon 58,5 CL ≈ h 203 mm ≈ Ø 103 mm ≈ 02106
---	--	---	---	---	--

SPKSY, glamour of the roaring 20's.

The still immensely popular Vintage trend with the roaring 20's and its classic cocktails as a base, allows us to play with facets. The SPKSY product family totally fits the theme and could have been used in the popular 'speakeasies' during the prohibition years (1919-1933). Share the classic prohibition recipes of the speakeasy bars and show off the glamour of the roaring 20's.

Recipe suggestion for Absinthe

Ingredients:

25ml absinthe, 20ml cold water, a sugar cube

Method:

Pour the absinthe into the SPKSY Absinthe glass, then place a sugar cube on an absinthe spoon. Soak the sugar in absinthe by pouring a little absinthe over it. Light the absinthe-soaked sugar on fire for about one minute, allowing the sugar to caramelize and melt. Dunk the still flaming spoon into the absinthe. Add ice cold water to the absinthe.

Garnish:

Single mint leaf and a blade of cucumber for garnish.

Absinthe Spoon

There's some debate amongst absinthe historians as to when exactly the traditional absinthe ritual originated. Absinthe was drunk with the addition of both water and sugar from at least the 1850's, and probably earlier. 19th Century drinkers liked their alcoholic drinks sweetened with sugar. They were usually served with a long cordial spoon or a kind of swizzle stick, to help dissolve the sugar. The use of a perforated absinthe spoon specifically for absinthe was a later development. From the 1890's onwards, almost all absinthes in bars and cafés were served with a perforated spoon.

Source: absinth Spoon.com

VINTAGE

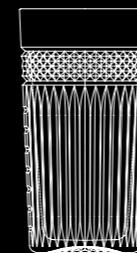


RADIANT



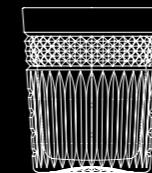
Libbey for Life

GLASSWARE FOR PROFESSIONALS



Cooler

47 CL · 16 OZ ≈
h 157 mm · Ø 85 mm ≈
No. 2733VCP47



DOF

35 CL · 12 OZ ≈
h 106 mm · Ø 89 mm ≈
No. 2733VCP47

Radiant, vibrant vintage.

The Radiant design shows a brilliantly cut star with a wide silver diamond cut band that frames the pattern. It dates back to the early nineteenth century and was introduced by Libbey in 1920. We re-issued the design although with a few minor changes and the glass still fits the current Vintage trend perfectly. The star pattern radiates the complete range of prismatic colours making the glass much loved in any bar and giving all drinks 'something to talk about'.

Recipe suggestions Garden N' Tonic.

Ingredients:

50 ml London Dry Gin, 10 ml Limoen, 5 ml St. Germain, 1 dash rose water
Top up with fevertree Tonic.

Method:

Start with filling the Radiant Cooler with ice. Secondly add the gin, juice, germain, rose water and tonic. Give it a lite stir and garnish.

Garnish:

1 long slice cucumber, 2 bay leaves, 1 mint top, 1 string of thyme,
1 blackberry, 1 strawberry, 1 raspberry.

Bitters

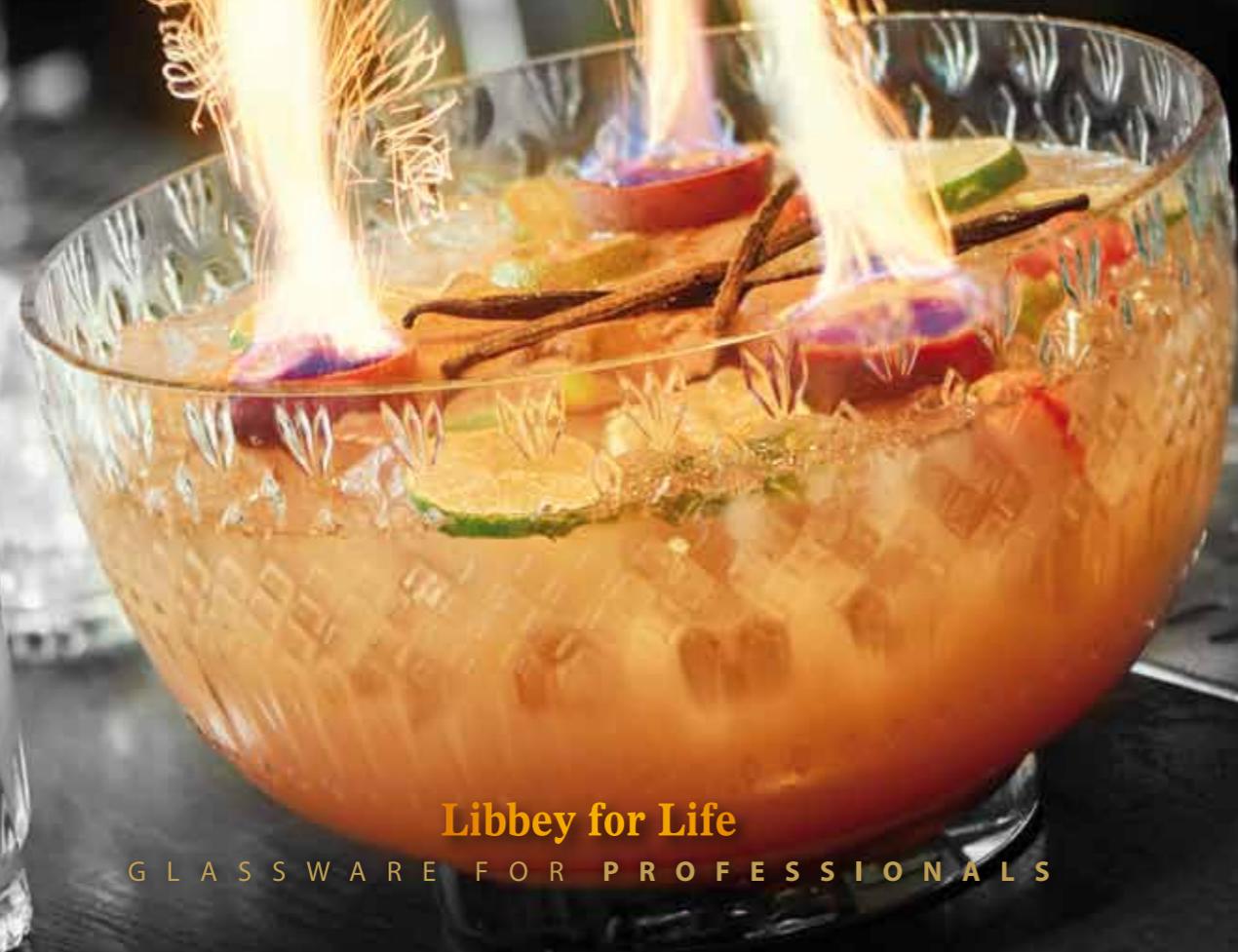
Until the 19th century bitters were mainly used as a medical cure-all, but have developed to being a luxury drink in the western culture. As a result, bitters became an essential part of cocktail making, but then were forgotten about or banned. Until the Pure Food and Drug Act from 1906 and at the time of prohibition from 1919 until 1933, aromatic bitters used to be on the usual inventory list of every bar and restaurant in the US. But this political engagement destroyed the country's bar and restaurant culture and it wasn't until recently that bitters started making their way back into bars and restaurants all over the world.

Source: bitters.com

VINTAGE

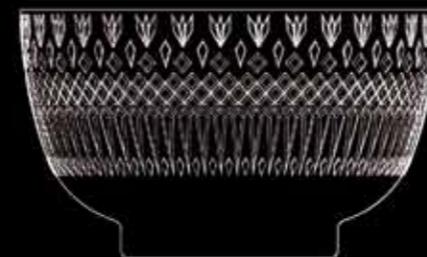


JOSEPHINE



Libbey for Life

GLASSWARE FOR PROFESSIONALS



Josephine

590 Cl - 199,5 OZ ≈
h 157 mm · Ø 85 mm ≈
No. TBD

Josephine, for a punch with style.

The punch bowl remains an enduring design icon and has been around since 18th century. Punch was the first popular mixed drink to incorporate distilled spirits. The design of Josephine fits perfectly in the on-going vintage trend nowadays. Combine this bowl with our Winchester, Everest or Carats glasses for a perfect match. A nice punch cocktail will surprise any of your customers. You could even offer a punch for sharing. A punch will continue to occupy pride of place at your bar, as it remains a beloved component of any party repertoire.

Recipe suggestion for Kingston Harbour punch

Ingredients:

700 ml Appleton Estate V/X, 700 ml Havana club 3yrs, 500 ml Passionfruit puree (le boiron), 400 ml Lime juice, 300 ml Vanilla syrup, 800 ml Applejuice (cloudy), 100 ml Velvet Falernum.

Method:

Add lots of ice and garnish with half strawberries, lime wheels vanilla pods and half passionfruit filled with overproof rum, ignite the passionfruit and dust with cinnamon for fireworks effect.

Punch

The name punch was first recorded in British documents in 1632. In those days sailors were entitled to 10 pints of beer per day. But when the ships reached the warmer waters of the Indian Ocean, the beer held in cargo bays grew rancid and flat, inspiring the sailors to create new drinks out of the local ingredients like rum, citrus and spices. By the Victorian Age punches ruled the day. Queen Victoria disapproved of strong drinks, so alcoholic punches gradually fell out of favour and non-alcoholic versions remained popular until the 1950's. By that time, cocktail culture was in full effect, and it was socially acceptable for women to drink in public.

Source: history.com

VINTAGE

VINTAGE



Libbey for Life

G L A S S W A R E F O R P R O F E S S I O N A L S

LIBBEY EUROPE, The Netherlands
Tel.: +31 (0)345 671611 · Fax.: +31 (0)345 610496
www.libbey.eu · foodservicemktgldm@libbey.com