CHEMISTRY WITH LAB

Libbey for Life
The more the merrier.

Sharing

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“Sharing is caring” it’s a phrase most bartenders know all too well. People like drinking together simply because doing things together brings them joy. Therefore serving a cocktail in a special vessel that encourages sharing between two or more will please most people.

Preparing two or four drinks in one go not only saves time; your guests will be wondering what you are making, adding excitement to that imminent sharing moment.

Nice to know:
Did you know sharing releases a hormonal neurotransmitter in the brain called oxytocin? Oxytocin tends to make people more social and less stressed. So sharing a cocktail is the ideal after work drink.

Sangria Recipe:
Glassware:
Measuring Cylinder 1000ml.
Ingredients:
250 ml Red wine
125 ml Lemon soda
50 ml Peach liqueur
50 ml Orange juice
25 ml Crème de Mûres
2 Dashes of Angostura bitter
Method:
Build over cubed ice and fruit.
Garnish:
3 Orange wheels, 3 Lemon wheels, 4 Strawberries, 3 Cinnamon sticks.

Measuring Cylinder 1000ml. · 33.75 OZ ≈ 460 mm · Ø135 mm ≈ SKU 900002

Measuring Cylinder 500ml. · 33.75 OZ ≈ 360 mm · Ø115 mm ≈ SKU 900019
Nowadays a lot of bars use a lot of concentrated flavours like Absinthe or Islay Whiskey in their cocktails and many also make their own ingredients, such as simple syrups, infusions or complicated bitters. And all ingredients need to be within hands reach. Using small bottles or small flasks from the Libbey LAB line allows bartenders to have more flavours at their disposal without sacrificing too much workspace. The bottles and flasks match the style of the lab/pharmacy style glassware.

Surround yourself with flavour.

Dutch Cookie Liqueur Recipe:

Glass:
Bottle with stop 500 ml

Ingredients:
400 ml Vodka
40 ml Sugar syrup (2:1)
3 Cardamom pods
1/2 Vanilla pod
1 Mace or 1 Gram of ground nutmeg
1 1/2 Cinnamon sticks
2 Cloves

Method: Infusion

Comment:
Infuse for 2 weeks.

Nice to know:
Did you know back in the days of the Prohibition people had to collect their doctor’s prescription at their pharmacy? And most of these pharmacies had a bar called “soda fountain” where they mixed prescriptions into a soda for clients to have inside the pharmacy.
There will always be guests who think they know the art of cocktail making better than the bartender does. Serve them a delicious cocktail with the opportunity to alter the drink or apply the finishing touch themselves. It will make them feel they’re in charge and increase their connection to the drink; the cocktail truly becomes theirs.

Create drinks that get the guests involved.

Bramble Recipe:
Glass: Erlenmeyer wide neck 250ml
Ingredients: 50 ml Gin, 25 ml Lemon juice, 10 ml Sugar syrup (2:1), 10 ml Crème de Mûres (served in pipette)
Method: Shake strain over crushed ice
Garnish: Lemon part and blackberry.

Nice to know: Did you know when people DIY (do-it-yourself) with the help of good instructions, they get curious for more. This is because they’ll understand the different elements of the drink a lot better. If the end result is good, your guests will be at your bar asking for more.

DIY

Libbey for Life

Glassware for Professionals

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Great glass makes a drink stand out, probably even better than a great garnish. With the LAB/Pharmacy glassware theme you give your bar, menu, cocktails or mixers another dimension instantly. Bartenders won’t find it hard to be creative and easily give their drinks the “wow” or “look at that” factor the guests are expecting.

**Strawberry Daiquiri Recipe:**
- **Glass:** Erlenmeyer 100 ml.
- **Ingredients:**
  - 60 ml Rum
  - 30 ml Lime
  - 20 ml Strawberry syrup
- **Method:**
  - Shake and fine strain half in small coupe and half in Erlenmeyer wide neck 100ml
- **Garnish:**
  - Strawberry

**Nice to know:**
Around 1830 the New Orleans, pharmacist Antoine Amédée Peychaud already used specific glassware for his drinks in his pharmacy. He called his signature drink the Sazerac. It was made with Cognac and his own “Peychaud’s bitter” and was served in a drinking vessel called a “coquetier”, French for an eggcup.
All bartenders must have had a guest that said: a shame that drink comes in such a small glass or can I have that drink in a taller glass? While some drinks wouldn’t work in a bigger glass or the bar simply doesn’t stock taller glasses, serving a small bottle that also holds the drink aside the cocktail should do the trick. People can enjoy the cocktail longer and have the benefit of not having to wait for the next one to be made.

Please your guests with a double serve.

Negroni Recipe:
Glass:
Bottle with stop 250ml
Ingredients:
60 ml Gin
60 ml Italian red Vermouth
Method:
Stir and pour in bottle with stop 250ml
Garnish:
Orange zest

Nice to know:
Serving two drinks at once could make your guests drink faster. Therefore supplying them with a glass of water and ensuring plenty of refills isn’t a bad idea. Drinking water not only slows down the alcohol consumption, it also clears the palate. Think of it as an additional service to your guests and a good excuse to check up on them when topping up their empty water glasses.
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GLASSWARE FOR PROFESSIONALS

Special thank you to:
1NUL8 (wine)bar Rotterdam / www.1nul8.nl