VINTAGE

Libbey for Life
For me, Libbey represents the perfect mix between classic, modern and timeless glassware. There will be a Libbey glass available to fit any style of bar, bartender or cocktail.

Andrei Talapanescu, Pulitzer Bar, Amsterdam

Recipe suggestion for the Crux No.2 Cocktail

Ingredients:
40ml VSOP Cognac, 25ml Cointreau, 25ml Del Professore white Vermouth
25ml Lemon juice.

Method:
Pre chill the 1924 coupe with crushed ice. Combine all the ingredients in a shaker, fill with ice cubes and shake for 8 to 10 seconds. Discard the crushed ice from the glass, and fine strain the contents of the shaker, garnish and serve.

Garnish:
Orange zest.

1924. A Vintage Year For Glass Design.

The new 1924 Libbey Vintage stemware range fuses jazz-age flair with exciting new cocktail trends. The design is based on Richard Zijlstra’s ingenious Glassology® food pairing concept, which lets you rest a stylish spoon on the rim of the coupe.

Richard and Libbey have together modernized the original coupe design by legendary Royal Leerdam designer, A.D. Copier, which coincidentally once had pride of place in Richard’s own grandmother’s display cabinet. We’ve also added two new glasses to the range, which consists of the Coupe, a Cocktail/Wine glass and a Gin & Tonic glass. The spoon and the Gin & Tonic glass will be launched later this year.

With their distinctive stem, embossed footplate and original bowl design that gracefully opens out to let your lips rest on the elegant rim, in turn enhancing the taste experience, these glasses epitomize everything that makes cocktails so loved by so many: bygone-age sophistication coupled with an openness to forward-looking trends.

Gin & Tonic
Wine/Cocktail
Coupe

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A great cocktail and its glass is like a great lady and her wardrobe.
Leroy Soumokil, Mystique Bar & Dining, Amsterdam

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 pour it through a strainer in the Carats DOF.

Garnish:
Lemon zest.

Carats. Hard to resist.

Carats is a design based on the cut glasses Libbey produced during the so-called ‘brilliant period of American cut glass’ which covered the last quarter of the 19th and first quarter of the 20th Centuries.

As you would expect from the name, Carats has a diamond pattern that captures, reflects and showcases brilliance in glassware. The design, a precise balance between the traditional and the contemporary, ideally shines in any setting. And thanks to their functional design and famous Libbey toughness, unlike our ancestors you don’t have to save your Carats glasses for special occasions. Their distinctive design can be used to light up the moment every day.

With the introduction of the Carats mixing glass, Libbey has now complet-ed this great set of barware jewels. Strong and irresistible as the diamonds that inspired their design, trying to resist Carats is probably futile. And once you’ve succumbed there’s no going back. Because as we all know, Carats are forever…
Recipe suggestion for Hobstar Coupe

Ingredients:
- 45 ml Bombay Sapphire
- 20 ml Ketel One Vodka
- 20 ml Cocchi Americano

Method:
Shake in cobbler with a solid block of ice.

Garnish:
Strain in the coupe and garnish with a thin slice of lemon peel.

Hobstar, classy, but sturdy.

The Hobstar design is based on the cut glasses that Libbey produced between 1876 and 1925, the so-called ‘brilliant period of American cut glass’ and fits perfectly with the current fashion for Vintage Chic.

The name ‘Hobstar’ refers to a specific cut glass design dating back to the early years of the 20th Century. During this period, several cut glass crystal items were produced employing this unique Libbey design. And because truly great design endures, despite its long history Libbey’s Hobstar remains as popular as ever today.

In recent years, we’ve extended the Hobstar range with new items whose shapes and sizes meet the high demands and exacting preferences of today’s discerning public. Indeed, we have even added new colored items to the range.

All Hobstar glasses are highly functional and versatile, and carry the signature Libbey qualities of strength and distinctive looks. So whether you opt for items that were first produced over a century ago, or more recent additions to the range, the refined but sturdy Hobstar will bring a touch of Vintage timelessness to whatever drink you choose to serve, traditional or modern.
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.

In the world of cocktails the term vintage is closely related to the prohibition days. The story of the prohibition starts in late 1910's when the economy in the USA was not doing well. As a result of this a large part of society resorted to drinking, so much so that in 1922 president Warren G. Harding introduced the prohibition law. This made all consumption of spirits and other booze illegal.

The spirits which were distilled for those Speakeasy's were generally of poor quality with a high alcohol percentage. Therefore people started to mix the spirits with soda's, juices and fresh ingredients to compensate the poor quality of the spirit. These years led out to be a golden age of cocktails and many classic cocktails can be traced to the prohibition era.

Today we are in another golden age of cocktails, cocktails have not been this blooming since after the second world war. We can see this in the demand for old fashioned cocktails and Speakeasy bars popping up in all the big cities. To help strengthen the trend Libbey has reintroduced some of the iconic glassware from the prohibition days, adjusted designs to today's demands and developed new glassware in the roaring 20's style.
Radiant. Cutting a finer figure.

The brilliantly cut star, the wide silver diamond cut band that frames the pattern, the thickness of the glass and its elegant looks: everything about Radiant says Vintage.

The design of the Radiant glasses dates way back to the early 19th Century and was first introduced by Libbey in 1920. Following decades out of production, in 2015 we adapted some details in the design and reintroduced this fine range of glassware to the world. Before you could say ‘ageless elegance can’t be kept out of the limelight forever’, Radiant had found its way back into bars around the globe. Where its dazzling design captures both the room’s light and the customer’s attention.

Coming as both a D.O.F. and a Cooler, Radiant is ideal for a wide variety of beverages. Whether you serve a digestive, a cocktail or a soda, the star pattern radiates the complete range of prismatic colors. Giving your customers not just a drink, but an experience.

Recipe suggestion for Radiant Cooler

**Ingredients:**
- 50 ml London Dry Gin
- 10 ml Limoen
- 5 ml St. Germain
- 1 dash rose water
- Top up with FeverTree Tonic

**Method:**
1. Start with filling the Radiant Cooler with ice.
2. Secondly add the gin, juice, St. Germain, rose water and tonic. Give a little stir and garnish.

**Garnish:**
- 1 long slice cucumber
- 2 bay leaves
- 1 mint top
- 1 string of thyme
- 1 blackberry
- 1 strawberry
- 1 raspberry

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

Thomas Torelli, Bartender Network, Amsterdam

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One of the reasons for the continuing popularity of the Vintage trend is almost certainly the vivid images it evokes in people’s minds. Of the roaring 20s, a time of glamorous black-and-white movie stars but also notorious gangsters who made their fortunes in the illegal liquor trade that the Prohibition era spawned.

Smoke-filled back rooms, gangsters in fedora hats, their ‘molls’ in cocktail dresses, skilled barmen creating legendary cocktails with one eye always on the door on the lookout for an unwanted visit from the local cops…

The SPKSY family of glassware look like they’ve just been lifted from a popular speakeasy in 1920s Chicago or New York: sharp as a chalk stripe suit, stylish as a jazzman’s solo and tough as they come.

Recipe suggestion for Alcazer

Ingredients:
30 ml Woodford reserve rye, 15 ml Fernet Branca, 15 ml Cointreau.

Method:
Stir the drink in a stirring glass and then pour it through a strainer in the glass.

Garnish:
Orange zest.
**Recipe suggestion Brandy Flip**

**Ingredients:**
- 50 ml VS cognac
- 10 ml sugar syrup
- 15 ml cream
- 1 egg

**Method:**
Add all ingredients into a cocktail shaker including the egg. Shake and strain into the glass.

**Garnish:**
Grated nutmeg.

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**Recipe suggestion Espresso Martini**

**Ingredients:**
- 40 ml vodka
- 30 ml espresso coffee
- 15 ml coffee liquor
- 10 ml sugar syrup

**Method:**
Add all ingredients into a cocktail shaker. Shake and strain into the glass.

**Garnish:**
Coffee beans.