



FARM-TO-SHAKER

Libbey for Life



FARMHOUSE

Libbey for Life

GLASSWARE FOR PROFESSIONALS

PASSION FRUIT FIZZ



Juice

26.6 CL · 9 OZ ≈
h105 mm · Ø83 mm ≈
No. 92182



DOF

35.5 CL · 12 OZ ≈
h95 mm · Ø95 mm ≈
No. 92181



Cooler

59.1 CL · 20 OZ ≈
h159 mm · Ø96 mm ≈
No. 92185



Cooler

47.3 CL · 16 OZ ≈
h150 mm · Ø89 mm ≈
No. 92184



Hi-Ball

35.5 CL · 12 OZ ≈
h127 mm · Ø86 mm ≈
No. 92183



"Seasonal ingredients, themes and creations get bartenders to think harder about the use and choice of products as well as presentation"

Raphael Cristini, Bartender Network,
Amsterdam.

The Farm-to-Shaker trend is about using fresh and authentic ingredients which play up the luscious flavors of fruit and which complement the rich warmth of spirits. It is a natural extension of fresh, local and seasonal food trends, which have been turning up all over with fresh ingredient inspired cocktails. Seasonal ingredients, themes and creations get bartenders to think harder about the use and choice of products as well as presentation. I've described a few inspiring ways of preparing Farm-to-Shaker cocktails using Libbey glassware. Starting with the Farmhouse collection.

Recipe suggestion for Farmhouse Beverage

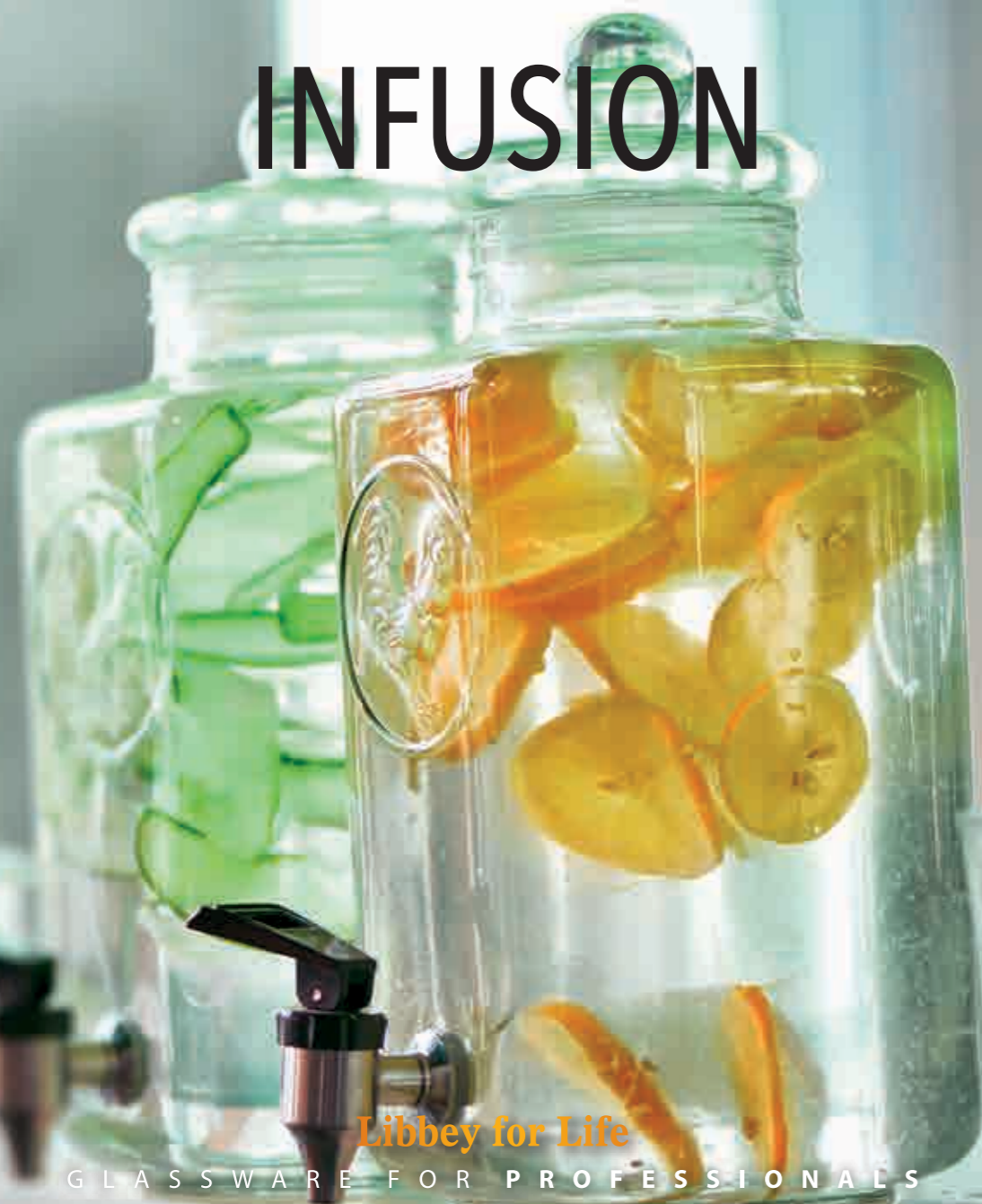
Cocktail: Passion Fruit Fizz

Ingredients: 50ml Gin, 30ml Freshly squeezed lemon juice, 10ml Passion fruit syrup, 1 ripe Passion fruit. Top up with soda water.

Method:

Shake all ingredients with ice cubes, except soda water in the Shaker. Fine strain over ice cubes into the Farmhouse. Top with soda water. Garnish passion fruit slice.

INFUSION



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Beehive Dispenser
1100 CL - 371 OZ ≈
h394 mm · Ø254 mm ≈
No. 92165



Farmhouse Dispenser
700 CL - 236.5 OZ ≈
h375 mm · Ø172 mm ≈
No. 92164



Helio Bottle
119 CL - 40.25 OZ ≈
h251 mm · Ø92 mm ≈
No. 92139



Helio Bottle
85 CL - 28.75 OZ ≈
h194 mm · Ø89 mm ≈
No. 92138

Refreshing Infused Water

Water infusions are popping up in bars and restaurants everywhere and have become a major hospitality trend. They are easy to prepare and along with that they taste and look great. Presentation of the infusions is key and they provide your guests with an instant WOW effect. Buffet or table presentations? The possibilities are endless, just experiment with your combinations, slice them up and add water.

Recipe suggestion for Farmhouse Dispensers

Ingredients: Cucumber, lemon or any other desired fruit.



BOTTLES

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GLASSWARE FOR PROFESSIONALS

KIWI APPLE LIME SMOOTHIE

Small Flat Glass Lid
No. 75099



Hydration Bottle
70.9 CL - 24 OZ ≈
h229 mm · Ø71 mm ≈
No. 726 / 75099



Milk Bottle
99.1 CL - 33.5 OZ ≈
h216 mm · Ø98 mm ≈
No. 92129



Heritage Bottle
22.2 CL - 7.5 OZ ≈
h137 mm · Ø57 mm ≈
No. 70355

Natural - Healthy - Delicious

For hundreds of years Mediterranean and Eastern cultures have served pureed fruit drinks that resemble what we call smoothies. It wasn't until the invention of the blender in the 1900's that thousands of people began experiencing the joy of blended juices the rest of the world and adventurous travelers had known for some time. Smoothies have come a long way over the years. Nowadays café style Smoothie Bars take core super-foods, such as kale and spinach, and then creatively add other foods carefully selected for a balance of nutrition and flavour.

Recipe suggestion for Heritage Bottle

Cocktail: Kiwi Apple Lime Smoothie.

Ingredients: 2 Kiwi's, 1 Sweet apple, ½ a Lime, 5 Grapes, 30ml Yogurt
20ml Agave syrup.

Method:

Peel the fruit and throw in the blender with the rest of the ingredients before pouring into Heritage Bottle. Garnish with slice of apple, kiwi or lime.



DRINKING JARS



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GLASSWARE FOR PROFESSIONALS



Drinking Jar
48.8 CL · 16.5 OZ ≈
h133 mm · Ø107 mm ≈
No. 97085



Drinking Jar
48.8 CL · 16.5 OZ ≈
h133 mm · Ø107 mm ≈
No. 97084



Drinking Jar Mini
14 CL · 4.75 OZ ≈
h78 mm · Ø58 mm ≈
No. 97124



Glass Can
47.3 CL · 16.75 OZ ≈
h133 mm · Ø77 mm ≈
No. 209



Drinking Jar
94.6 CL · 32 OZ ≈
h172 mm · Ø95 mm ≈
No. 92110



Drinking Jar
71 CL · 24 OZ ≈
h156 mm · Ø86 mm ≈
No. 92105



Drinking Jar
48.8 CL · 16.5 OZ ≈
h129 mm · Ø78 mm ≈
No. 92103



Drinking Jar
23.7 CL · 8 OZ ≈
h108 mm · Ø61 mm ≈
No. 92104



Gold Metal Lid
h16 mm · Ø76 mm ≈
No. 92136

Freshly Squeezed

Cocktail: Raspberry Infused Rum Mojito.

Ingredients: 60ml Raspberry infused rum, 30ml Lime juice, 10 Mint leaves, 15ml Sugar syrup. Top up with soda water.

Method:

Gently touch mint springs with your bar spoon and then add to drinking jar along with the rest of the ingredients. Add ice cubes, top up with soda water and stir. Garnish with spring of mint leaves or a raspberry.

Think about how much better cocktails taste using the freshest ingredients possible, incorporating the natural sweetness of fruits & vegetables instead of unnecessary additives and corn syrup. Roll the fruit on the countertop before squeezing. This softens and breaks the cell walls, allowing the fruit to release more juice.



CULINARY JARS



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GLASSWARE FOR PROFESSIONALS

FRESH GARNISHES

Culinary Jars

Culinary Jars are the ideal tool for a bartender to store certain bar garnishes such as raspberries, olives, mint leaves, cherries etc when space is limited. Libbey has designed these jars to be of the right size and of course to be aesthetically pleasing for your guests.

Muddler

Muddling is an art. Perhaps you think that muddling is mashing the herbs or fruits into bits using as much pressure as possible, but this is not the case. There is finesse involved in this action. Rather you use the muddler by turning it gently back and forth against the herb or fruit so that you only release its flavor. That's key!



Culinary Jar
17.7 CL - 6 OZ ≈
h80 mm · Ø67 mm ≈
No. 92150



Jar Lid
No. 92158



Culinary Jar
35.5 CL - 12 OZ ≈
h80 mm · Ø86 mm ≈
No. 92151



Culinary Jar
11.9 CL - 4 OZ ≈
h67 mm · Ø61 mm ≈
No. 92149



Jar Lid
No. 92157



Culinary Jar
7.4 CL - 2.5 OZ ≈
h48 mm · Ø54 mm ≈
No. 92148



Jar Lid
No. 92156



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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

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