



VINTAGE

VOLUME 5

Libbey for Life



1924



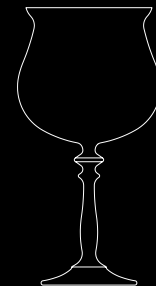
Libbey for Life

GLASSWARE FOR PROFESSIONALS



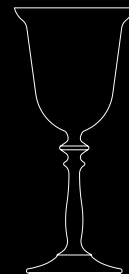
"For me, Libbey represents the perfect mix between classic, modern and timeless glassware. There will be a Libbey glass available to fit any style of bar, bartender or cocktail."

Andrei Talapanescu,
Pulitzer Bar, Amsterdam



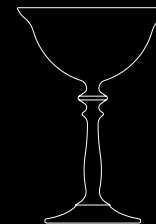
Gin & Tonic

62 CL · 20.8 OZ ≈
h 207 mm · Ø 107 mm ≈
No. 02005
SKU 502008



Wine/Cocktail

26.4 CL · 8.5 OZ ≈
h 198 mm · Ø 90 mm ≈
No. 03005
SKU 503005



Coupe

24.5 CL · 8.3 OZ ≈
h 161 mm · Ø 113 mm ≈
No. 14005
SKU 501407



FOOTPLATE
EMBOSSMENT

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.

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.

VINTAGE

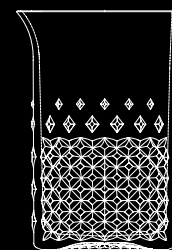
CARATS

Libbey for Life
GLASSWARE FOR PROFESSIONALS



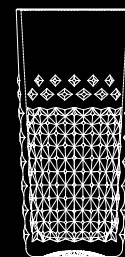
"A great cocktail and it's glass is like a great lady and her wardrobe."

Leroy Soumokil,
Mystique Bar & Dining, Amsterdam



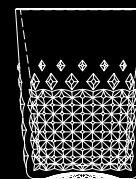
Stiring Glass

75 CL · 25,25 OZ ≈
h 148,5 mm · Ø 95mm ≈
No. 2711VJR75
SKU 926781



Beverage

41,4 CL · 14 OZ ≈
h 154 mm · Ø 78 mm ≈
No. 2711VCP41
SKU 926774



DOF

35,5 CL · 12 OZ ≈
h 107 mm · Ø 89 mm ≈
No. 2711VCP35
SKU 925500

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.

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, literally shines in any setting. And thanks to their functional design and famous Libbey toughness, unlike like 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 completed 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...

VINTAGE

HOBSTAR

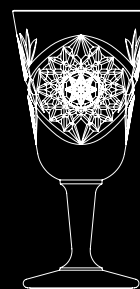
Libbey for Life

GLASSWARE FOR PROFESSIONALS



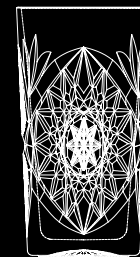
"Libbey provides the glassware that as a bartender you can work with confidently and comfortably while at the same time providing your guest with glassware they envy and wish they can take home."

Wouter Bosch,
Bartender at the Rosalia's Menagerie, Amsterdam



Cocktail

30 CL
10,25 OZ ≈
h 180 mm
Ø 89 mm ≈
No. 2651VCL30
SKU 928549



Cooler

47 CL
16 OZ ≈
h 156 mm
Ø 84 mm ≈
No. 2651VCP47
SKU 926798



DOF

35,5 CL
12 OZ ≈
h 106 mm
Ø 89 mm ≈
No. 2651VCP35
SKU 924152
SKU 929348 (Gold rim)



Shot

6 CL
2 OZ ≈
h 60 mm
Ø 50 mm ≈
No. 2651VCP06
SKU 926835



Coupe

25 CL
8,25 OZ ≈
h 121 mm
Ø 104 mm ≈
No. 2651VCL25
SKU 929799

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.

VINTAGE

HOBSTAR

Libbey for Life

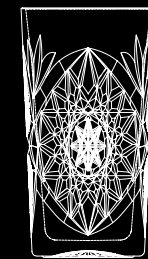
GLASSWARE FOR PROFESSIONALS

Hobstar, colorful vintage.

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 these Speakeasy's were generally off 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.



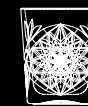
Cooler

47 CL · 16 OZ ≈
h 157 mm · Ø 85 mm ≈
No. 2651VCP47
White SKU 923865
Black SKU 928396
Silver SKU 928426
Copper SKU 928457



DOF

35,5 CL · 12 OZ ≈
h 106 mm · Ø 89 mm ≈
No. 2651VCP35
White SKU 928358
Black SKU 928389
Silver SKU 928419
Copper SKU 928440



Shot

6 CL · 2 OZ ≈
h 60 mm · Ø 50 mm ≈
No. 2651VCP06
White SKU 928341
Black SKU 928372
Silver SKU 928402
Copper SKU 928433

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.

VINTAGE

RADIANT



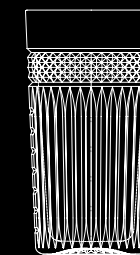
Libbey for Life

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



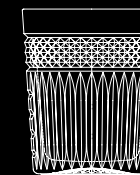
"If the spirit in a great cocktail is its soul, then the glass is definitely its embodiment."

Thomas Forster,
Bartender Network, Amsterdam



Cooler

47 CL · 16 OZ ≈
h 157 mm · Ø 85 mm ≈
No. 2773VCP47
SKU 927535



DOF

35.5 CL · 12 OZ ≈
h 106 mm · Ø 89 mm ≈
No. 2773VCP35
SKU 927542

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:

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.

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.

VINTAGE



SPKSY

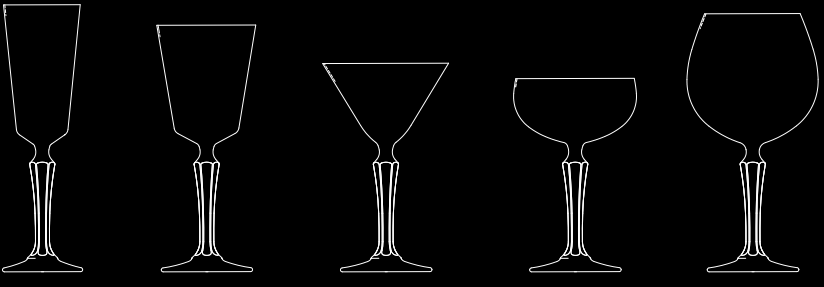
Libbey for Life

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 · 5.75 OZ ≈ h 210 mm · Ø 63 mm No. 17006 SKU 607017	Cocktail 26 CL · 8.5 OZ ≈ h 194 mm · Ø 78 mm No. 03006 SKU 603064	Martini 19 CL · 6.5 OZ ≈ h 164 mm · Ø 99 mm No. 14006 SKU 601404	Coupe 25.5 CL · 8.5 OZ ≈ h 152 mm · Ø 97 mm No. 16006 SKU 601602	Gin&Tonic 58 CL · 19.5 OZ ≈ h 203 mm · Ø 103 mm No. 02106 SKU 602104
--	--	---	---	---

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 poor it through a strainer in the glass.

Garnish:

Orange zest.

SPKSY. Uncompromisingly glamorous as a speakeasy's clientele.

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.

VINTAGE

BLACK

SMOKEY



Libbey for Life

GLASSWARE FOR PROFESSIONALS



Flute	Cocktail	Martini	Coupe	Gin&Tonic
17.4 CL - 5.75 OZ ≈ h 210 mm · Ø 63 mm No. 17006 Black SKU 607024 Smoke SKU 607031	26 CL - 8.5 OZ ≈ h 194 mm · Ø 78 mm No. 03006 Black SKU 603040 Smoke SKU 603224	19 CL - 6.5 OZ ≈ h 164 mm · Ø 99 mm No. 14006 Black SKU 601435 Smoke SKU 601442	25.5 CL - 8.5 OZ ≈ h 152 mm · Ø 97 mm No. 16006 Black SKU 601626 Smoke SKU 601633	58 CL - 19.5 OZ ≈ h 203 mm · Ø 103 mm No. 02106 Black SKU 602272 Smoke SKU 602210

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.

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.

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.foodservice.libbey.eu · foodservice.marketing@libbey.eu

Printed in Portugal, 1st printing May 2017. All product names, configurations, and item numbers are trademarks of Libbey Glass Inc. L-7033