



Rum is undoubtedly the world's most versatile spirit

# RUMS

THE WORD

Rum can be drunk in many different ways and is undoubtedly the world's most versatile spirit.

Rum was manufactured, distilled and made long before any other spirit. Its history is a vast one, filled with stories and fables. It was the first branded spirit made.

Rum is made from distilled sugarcane by products - molasses or sugar cane juice which is fermented and then distilled. The distillate is then typically aged in oak barrels and blended with younger and older samples for balance and complexity. In some cases, this blend is then aged again. Rum can be produced anywhere but the majority of the world production is in Latin America and the Caribbean.

Whilst there is an enormous range of rums they can be classified into three main styles:

**English – dark or navy rum, Captain Morgan, etc**

**Spanish – the majority of what we think of as rum, Bacardi, Havana Club, etc**

**French – rhum Agricole. Cachaca is similar in production methods.**

Typical rum tasting notes are vanilla, spice, caramel and fruit. Rum is hugely versatile and mixable, try a light rum in your Daiquiri for a clean fresh taste or an aged one for depth and complexity. Premium “sipping” rums are on the rise.

Don't miss out, as Rum is rumoured to be the next craft trend with over 150 different brands now in the UK and the number is rising. Rum sales are up 18% year on year and the market is predicted to be worth over £1bn in 2019.



*Tammy Jackson*

mixology majesty  
Instagram alias @forcocktailsake

We asked mixology majesty **Tammy Jackson** Instagram alias @forcocktailsake, to use Artis glassware to create and share with us some of her stunningly beautiful rum cocktails. Tammy whips up daily drinks that are in equal parts colourful, creative and utterly captivating, with a feed of photos so gorgeous you can practically taste every drop on the screen. It's hardly surprising that she's collaborated with just about every spirit brand out there, and has seen her follower

numbers skyrocket into the tens of thousands since launching a little over six months ago. Tammy, a South African born Brit living in a tiny village in the South East of England, is a wife, mother and cocktail creator. She is inspired by bringing people together to celebrate all the moments in life.

We hope you enjoy Tammy's rum cocktails in our collection of Artis glassware.

[www.forcocktailsake.com](http://www.forcocktailsake.com)

Social Media @ForCocktailSake.



Vanilla Cuba Libre



Orange Old Fashioned



Coco Mojito



New Orleans X  
Foxanne Hurricane



Strawberry Pina Colada



Cinnamon  
Zombie



Raspberry  
Jamaican  
Mule



Rum Tasting

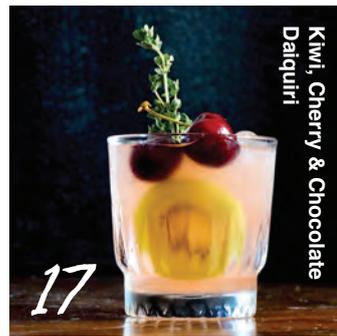


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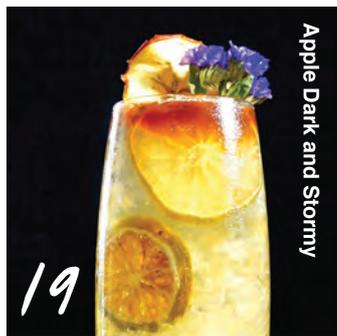
Spicy Mango  
Daiquiri



Kiwi, Cherry & Chocolate  
Daiquiri



Frozen Summer Berry  
Daiquiri



Apple Dark and Stormy



Fire Eater TIKI Collection



Punch Bowl

**VANILLA  
CUBA  
LIBRE**



**CUBA QUIERO BAILAR LA SALSA**



# VANILLA CUBA LIBRE

## Ingredients:

25ml Galliano liqueur

25ml spiced rum (Cut to the Rum)

25ml gold rum (Bacardi Oro)

20ml lime juice

Coke

**Garnish:** lime and daisies

Shake Liqueur, rum, lime juice  
with ice. Strain into The Gats  
High Ball Glass over ice.  
Layer with lime wedges.  
Top with coke.  
Garnish with lime and daisies.

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Vanilla Cuba Libre



**The Gats**



Hi-Ball  
20-21-132  
14.8h x 6.8d cm  
35cl 12¼oz



**Gallery**



**DuraTuff®**  
Hi-Ball  
04-21-133  
15.9h x 7.5d cm  
34cl 12oz



**Tempo**



Long Drink  
19-21-135  
14.4h x 7.9d cm  
39cl 13¾oz



**Kristaliano**



Hi-Ball  
16-21-103  
11.9h x 7.6d cm  
39cl 13¾oz



**Bach**



Hi-Ball  
14-31-192  
15.5h x 6.2d cm  
36cl 12½oz

ORANGE  
• OLD •  
FASHIONED



En dehors de l'Orient, une belle  
poitrine est également fortou  
considérée comme le corollaire  
de la beauté féminine, et toute  
jeune fille qui n'a pas un  
est à la jeune fille au  
stimulant

100% ORIGINAL  
SMALL  
JAMAICAN RUM  
BATCH  
OLD RUM

ESTD 1875  
RUM  
AGED IN OAK



# ORANGE • OLD • FASHIONED

## INGREDIENTS:

50ml spiced rum  
*(Cut to the Rum)*  
 15ml Grade A maple syrup  
 marmalade citrus bitters  
*(Off the Cuffe Bitters)*

## METHOD:

Add all to a mixing glass over ice.  
 Stir to dilute and chill.  
 Strain into a Luigi Bormioli Double  
 Old-Fashioned glass, over large ice.  
 Express orange peel and discard.

*Garnish with orange braid.*



**Charme**

*Luigi Bormioli*  
ITALY

Double Old  
 Fashioned  
**15-41-125**  
 9.6h x 8.3d cm  
 38cl 13¼oz



**Texture**

*Luigi Bormioli*  
ITALY

Double Old  
 Fashioned  
**15-41-127**  
 9.6h x 8.3d cm  
 38cl 13¼oz



**Roma 1960**

*Luigi Bormioli*  
ITALY

Double Old  
 Fashioned  
**15-41-141**  
 9h x 8.5d cm  
 38cl 13¼oz



**Diamante**

*Luigi Bormioli*  
ITALY

Double Old  
 Fashioned  
**15-41-150**  
 9.6h x 8.3d cm  
 38cl 13¼oz



**Flashback**

 LIBBEY

Double Old  
 Fashioned  
**20-28-131**  
 10.5h x 8.7d cm  
 35.5cl 12½oz

# COCO MOJITO



Ernest Hemingway  
with Fidel Castro

"My mojito in La Bodeguita,  
My daiquiri in El Floridita"  
Ernest Hemingway

# COCO MOJITO

## Ingredients:

50ml white rum (Bacardi)

20ml coconut syrup

20ml fresh lime juice

mint leaves

soda water

(No.6 London Soda Peter Spanton)

Lightly muddle mint and lime wedges  
in Libbey, Bamboo Cooler.  
Add ice. Add syrup, rum, Lime juice.  
Swizzle. Top with soda.  
Garnish with coconut, lime and bloom.

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Coco Mojito



**Carats**



Cooler  
20-28-104  
15.4h x 7.8d cm  
40cl 14oz



**Bamboo**



Cooler  
03-11-120  
17.1h x 6.8d cm  
47cl 16oz



**Envy**



Cooler  
20-11-150  
16.5h x 6.9d cm  
41cl 14¼oz



**Hobstar**



Cooler  
20-28-101  
15.8h x 8.5d cm  
47cl 16oz



**Flashback**



Cooler  
20-28-130  
16.5h x 7.9d cm  
47cl 16½oz

New Orleans X  
Roxanne Hurricane



Mardi-Gras!

# New Orleans X Roxanne Hurricane

## Ingredients:

25ml white rum (Bacardi)  
25ml tequila blanco (El Jimador)  
50ml dark rum (Kraken Rum)  
10ml passion fruit syrup (Blossom Syrups)  
10ml pomegranate syrup (homemade)  
50ml orange juice  
2 dashes of creole bitters  
2 dashes orange bitters  
(All Bitter Truth Company)

## Method:

Shake all with ice and  
strain into Libbey Squall over ice.

## Garnish:

passion fruit half and mint.

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New Orleans X Roxanne Hurricane



**Hurricane**

 LIBBEY

03-19-112  
17.4h x 7.7d cm  
40cl 14oz



**Squall**

 LIBBEY

03-19-110  
20.8h x 7.8d cm  
41cl 14½oz



**Hurricane**

 LIBBEY

03-19-109  
23.8h x 8.9d cm  
67cl 23½oz

# Strawberry Pina Colada



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Strawberry Pina Colada

## Ingredients:

25ml coconut rum (*Malibu*)

25ml white rum (*Bacardi*)

50ml pineapple juice

6 strawberries

6 chunks of fresh pineapple

50ml coconut cream

## Method:

Add all to a blender with ice. Blend. Pour into Libbey Poco Grande Pina Colada glass. Garnish with pineapple frond, dehydrated pineapple slice and sugar-dipped strawberries.



Z Stem



03-18-111

19.4h x 8.5d cm  
39cl 13½oz



Poco Grande



03-12-142

18h x 9.2d cm  
39cl 13¼oz



# ZOMBIES

## Ingredients:

- 25ml gold rum (Bacardi Oro)
- 25ml white rum (Bacardi)
- ½ juiced orange
- 25ml apricot brandy (Bois)
- 15ml cinnamon liqueur (Tentura)
- 50ml pineapple juice

## Method:

Shake all with ice. Strain into Libbey Squall Glass over lots of fresh ice. Garnish with mint, bloom, apricot and flaming lime.



**Squall**

 LIBBEY

03-19-110  
20.8h x 7.8d cm  
41cl 14½oz



**Hurricane**

 LIBBEY

03-19-109  
23.8h x 8.9d cm  
67cl 23½oz

# Cinnamon Zombie



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Cinnamon Zombie

Raspberry  
Jamaican Mule



# Raspberry Jamaican Mule

## Ingredients:

50ml Jamaican rum  
(Appleton Estate Rare 12 yr old)  
20ml fresh lime juice  
20ml raspberry syrup with maple  
2 dashes of Jerry Thomas' old decanter bitters  
(The Bitter Truth Company)  
ginger beer

## Method:

Shake ingredients with ice (except ginger beer)  
Strain over crushed ice into  
Artis Copper Dented Mug.  
Garnish with mint, raspberries, lime and bloom.



**Solid Copper  
Dented Mug**  
with Nickel Lining

46-85-280  
8.7h x 14d cm  
48cl 17oz



**Antique  
Copper Mug**  
with Nickel Lining

46-85-308  
8.5h x 12.2d cm  
36cl 12¾oz



**Solid Copper  
Dented Mug**  
with Nickel Lining

46-85-284  
9.5h x 14d cm  
48cl 17oz



# Rum Tasting



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Rum Tasting

*Rum lovers, ensure you enjoy your rum the right way. The Artis collection of Tasting glasses have been specially designed to allow you to experience the true colour, aroma and taste.*

*50ml Dark Rum  
(Kraken Rum)*  
*50ml Gold Rum  
(Bacardo Oro)*  
*50ml Smoked Rum  
(Out to the rum)*



**Mixology**

*Luigi Bormioli*  
ITALY

Tasting  
**15-42-139**  
11h x 7.6d cm  
23cl 8oz



**Arome**



Tasting  
**20-11-133**  
10.5h x 7.22d cm  
18cl 6¼oz



**Tentazioni**

*Luigi Bormioli*  
ITALY

Tasting  
**14-92-155**  
11h x 7.7d cm  
23cl 8oz

# Spicy Mango Daiquiri



**Ingredients:**  
 50ml white rum (Bacardi)  
 25ml fresh lime juice  
 25ml mango, honey,  
 marmalade citrus  
 bitters syrup

**Method:**  
 Shake all with ice to chill  
 and dilute.  
 Fine strain into  
 Luigi Bormioli  
 Crystal Coupe.  
 Garnish with mango,  
 chilli and blooms

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Spicy Mango Daiquiri



## Mixology

*Luigi Bormioli*  
ITALY

Coupe  
**15-42-135**  
 14.1h x 9.6d cm  
 22½cl 7¾oz



## Speakeasy

 LIBBEY

Black Stem Coupe  
**12-18-816**  
 15.2h x 9.7d cm  
 23.5cl 8¼oz



## Speakeasy

 LIBBEY

Gold Banded Coupe  
**12-18-716**  
 15.2h x 9.7d cm  
 23.5cl 8¼oz



## Michelangelo

*Luigi Bormioli*  
ITALY

Champagne Saucer  
**14-92-105**  
 14h x 9.5d cm  
 22cl 7¾oz

# Kiwi, Cherry & Chocolate Daiquiri

## Ingredients:

50ml white rum (*Bacardi*)  
 25ml fresh lime juice  
 10ml simple syrup  
 15ml crème de cacao (*Bols*)  
 kiwi fruit  
 cherries



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## Method:

Muddle kiwi and cherries  
 in a shaking tin.  
 Add ice and ingredients.

## Shake!

Strain into Libbey Winchester  
 Rocks glass over ice.  
*garnish* with lime, thyme  
 and kiwi slice.

Kiwi, Cherry and Chocolate Daiquiri



**Winchester**



**DuraTuff®**

Rocks  
**03-21-174**  
 8.5h x 7.5d cm  
 24cl 8oz



**Divergence**



Rocks  
**20-21-140**  
 8.2h x 9.4d cm  
 29cl 10oz



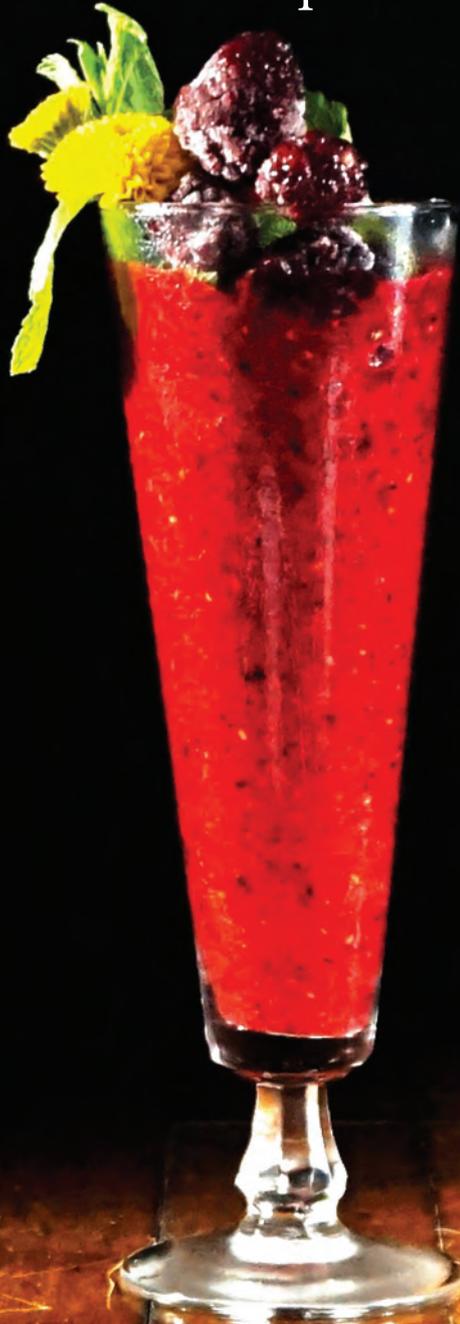
**Envy**



Rocks  
**20-11-155**  
 8.4h x 7.1d cm  
 20cl 7oz

# FROZEN SUMMER BERRY

## Daiquiri



**INGREDIENTS:**  
25ml white rum (BACARDI)  
25ml dark rum (KRAKEN)  
20ml fresh lime juice  
20ml Blueberry syrup  
(BLOSSOM SYRUPS)  
A dash of Angostura  
Aromatic bitters

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Frozen Summer Berry Daiquiri



Catalina Sling

 LIBBEY

04-12-178  
22.9h x 7.6d cm  
34cl 12oz



Speakeasy Sling

 LIBBEY

03-22-101  
21.9h x 7.3d cm  
29cl 10oz

*Apple Dark and Stormy*



# Apple Dark and Stormy

## Ingredients:

50ml dark rum (*Kraken Rum*)  
20ml fresh lime juice  
15ml agave syrup  
50ml apple cider  
ginger beer  
aromatic bitters (*Angostura House*)

## Method:

Shake rum, lime and agave with ice.  
Add ice to a Libbey Endessa High Ball,  
then add 100ml of ginger beer.  
Add cider and top with shaken ingredients.  
Float angostura bitter.  
Garnish with dehydrated bloom, apple and lime.

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Apple Dark and Stormy



**Paneled**



**DuraTuff®**

Black Stem Coupe  
**03-21-190**  
10.3h x 7.5d cm  
25cl 8½oz



**Picadilly**



**DuraTuff®**

Hi-Ball  
**04-21-104**  
13.3h x 7.4d cm  
29cl 10oz



**Endessa**



Hi-Ball  
**20-11-106**  
16.2h x 6.7d cm  
35cl 12¼oz



**Healey**

Hi-Ball  
**45-21-122**  
14h x 7.5d cm  
31cl 11oz

# FIRE EATER

*Tikki Collection*



## INGREDIENTS:

- 50ml Golden rum  
(*Appleton Estate Rare Blend 12 yr*)
- 20ml Curaçao
- 50ml orange juice
- 20ml lime juice
- 15ml Grenadine
- 15ml Orgeat
- Garnish with dehydrated lime wheel and blooms.

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Fire Eater Tikki Collection



# History of TIKI

In 1933, inspired by a trip to the South Pacific, Ernest Gantt opened a Polynesian-themed bar in Hollywood.

The original *"Do the Beachcomber"* soon became famous for serving colourful and potent cocktails, starting a craze that spread across the restaurant industry in the USA.

The first true Mai Tai was created by Trader Vic in the 1940's whilst working at his bar in Los Angeles, when he was visited by a group of friends from Tahiti. Trader Vic combined pineapple juice, liqueur, and light and dark rum to create the ultimate Tiki cocktail.

Although by the '70s this trend had gone from kitschy to tacky, the Tiki culture is back in the cocktail scene, epitomised by rum based drinks.

Most Tiki classic cocktails will work with any of these glasses. See the Artis catalogue or website for the full Tiki Collection.



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History of Tiki



**Tiki '2-Face'**



Tumbler  
20-11-131  
9.9h x 7.3d cm  
47cl 16½oz



**Tiki Coupe**



Gold Stem Coupe  
20-12-750  
14.5h x 10.8d cm  
25cl 8¾oz



**Tiki Mai Tai**



Gold Stem Mai Tai  
20-12-751  
11.3h x 9.6d cm  
20cl 7oz



**Tiki**



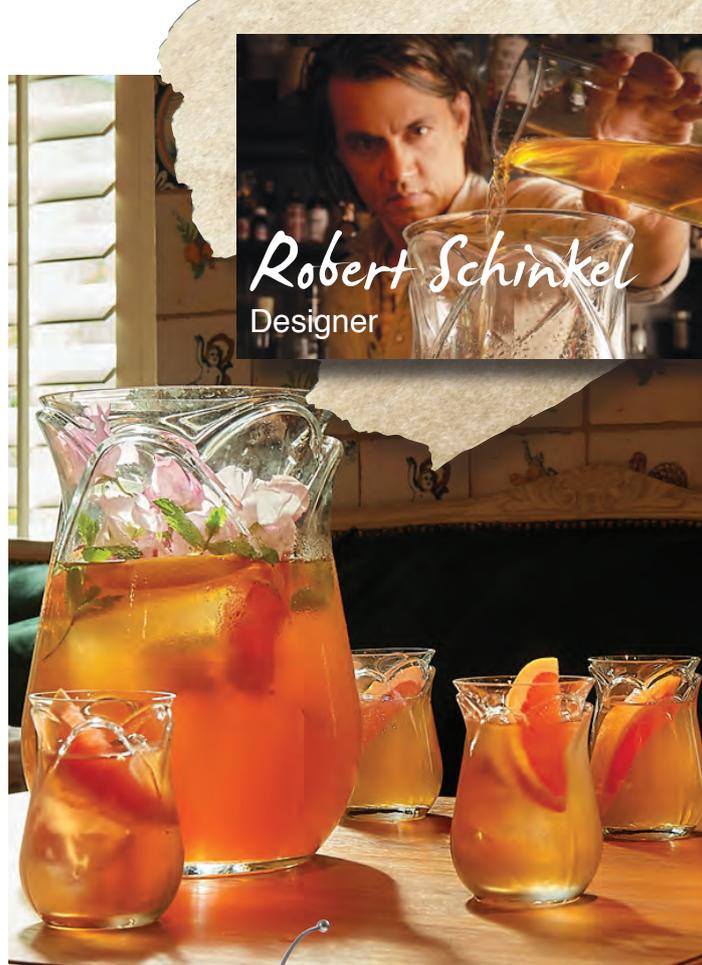
Old Fashioned  
03-18-142  
12h x 6.5d cm  
45cl 16oz



**Tiki Pineapple**



Pineapple  
12-18-188  
14h x 8d cm  
53cl 17oz



*Robert Schinkel*  
Designer

# Punch bowl

*The Tulip Punchbowl, designed by Robert Schinkel and the winner of Libbey's Glassology design competition.*

**Punch** dates back to the 1600's when British sailors travelling to the East and West created their own recipes with local spirits.

Mainly rum and spices they mixed them together in a bowl, known as a Punchbowl.

Robert's competition winning Punchbowl design was inspired by the tulip which was highly prized and very expensive in the 1600's.



**Tulip Punchbowl**



**16-14-101**  
24.4h x 18d cm  
400cl 140½oz



**Tulip Tumbler**



**20-11-130**  
9.9h x 7.3d cm  
25cl 8¾oz



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