



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

Social Media @ForCocktailSake.



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Spicy Mango
Daiquiri

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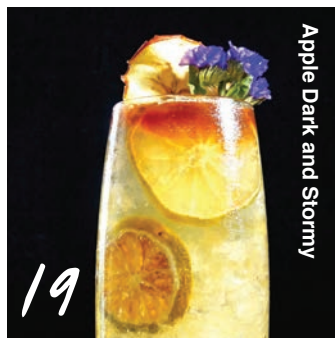
Kiwi, Cherry & Chocolate
Daiquiri

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Frozen Summer Berry
Daiquiri

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Punch Bowl

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Contents

**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



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.

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Orange Old Fashioned



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

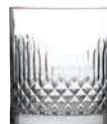
Luigi Bormioli
ITALY

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**

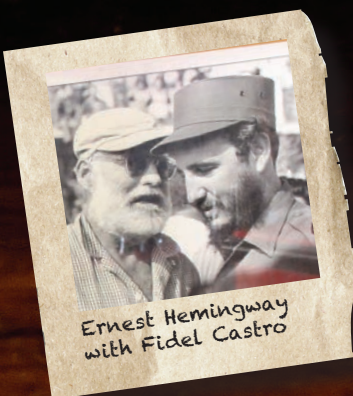
Double Old
Fashioned

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



03-19-112

17.4h x 7.7d cm

40cl 14oz



Squall



03-19-110

20.8h x 7.8d cm

41cl 14½oz



Hurricane



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

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Raspberry Jamaican Mule

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
(Cut 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



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.

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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



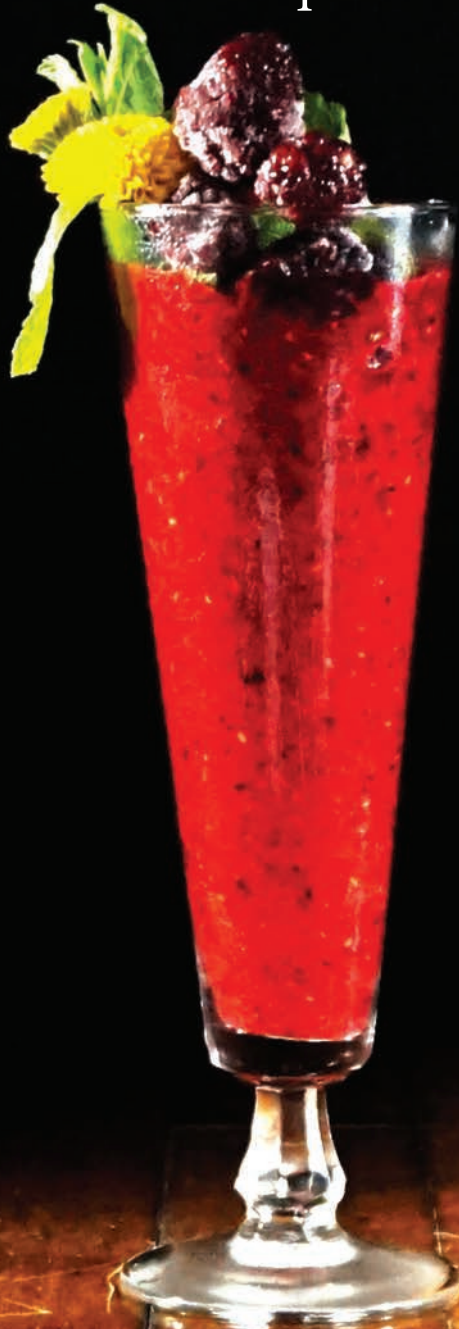
Envy



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



04-12-178

22.9h x 7.6d cm

34cl 12oz



Speakeasy Sling



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



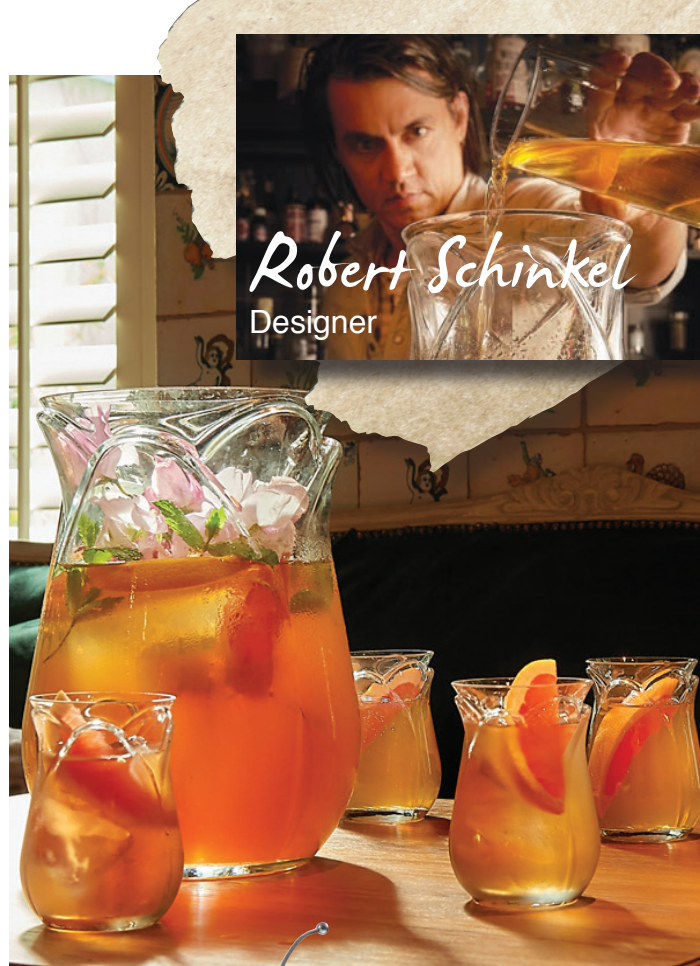
Old Fashioned
03-18-142
12h x 6.5d cm
45cl 16oz



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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