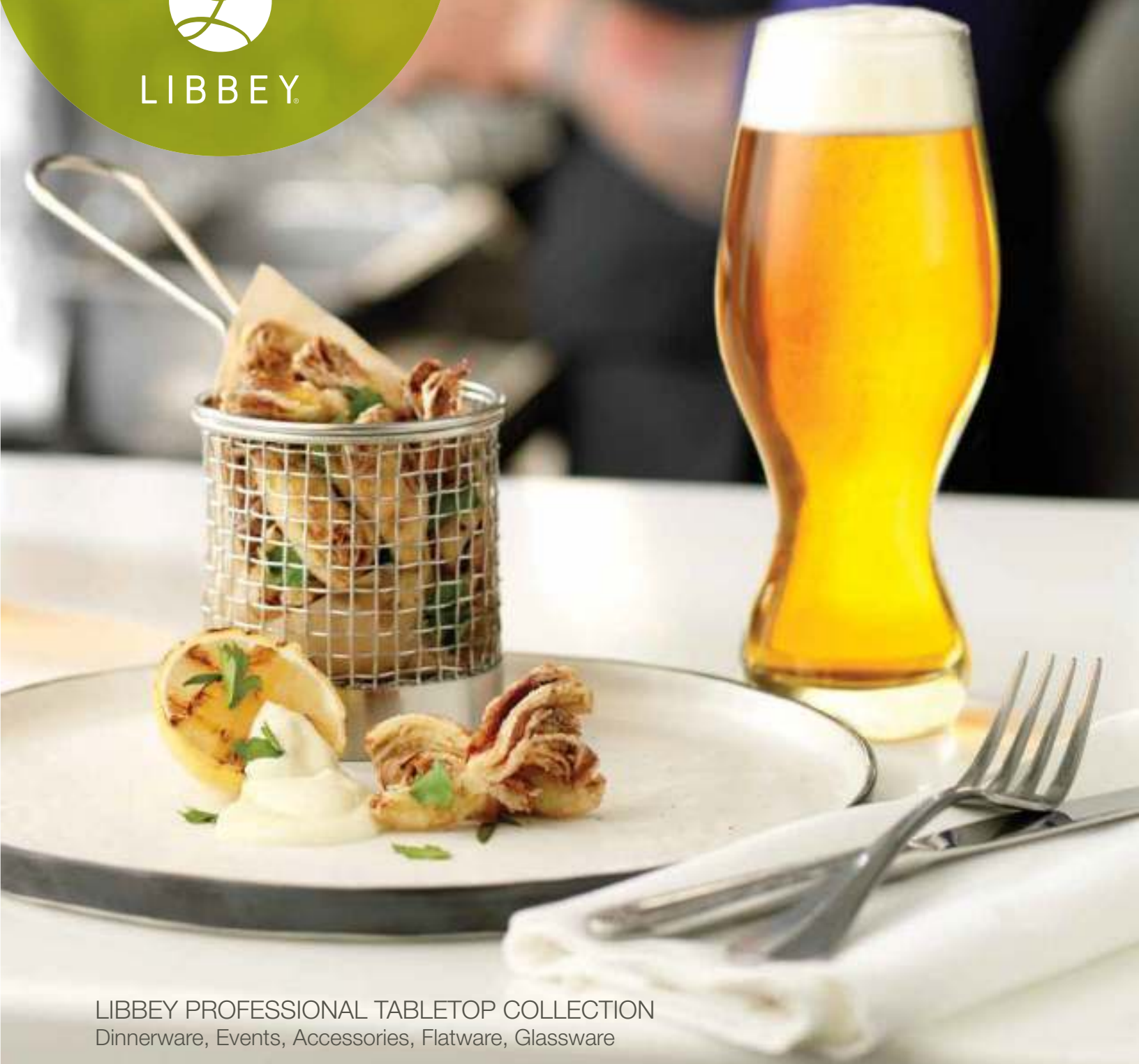


2016  
all set TO TREND  
FORWARD



LIBBEY®



LIBBEY PROFESSIONAL TABLETOP COLLECTION  
Dinnerware, Events, Accessories, Flatware, Glassware

A close-up photograph of a hand holding a silver spoon, carefully placing a dollop of bright red caviar onto a piece of golden-brown seared salmon. The salmon is served on a white plate with a green puree base, garnished with sliced cherry tomatoes and radishes. In the background, a glass of yellow soup and another dish are visible, all set against a soft-focus kitchen or dining area.

TREND  
TOWARD  
EXTRAORDINARY  
SUCCESS

Whether casual or fine dining, or anything in between, Libbey offers a comprehensive selection to highlight your distinctive culinary and beverage presentations.



Front of the house, behind the bar, or back of the house, Libbey's right there with you. We're raising a glass with **full-spectrum, on-trend tabletop** products and expertise that celebrate your insightful trend knowledge and above all support your drive toward...

**Big Profits. Rave Reviews. Full Houses.**

---

All in one place. Libbey® Professional Tabletop Collection. Explore this impressive catalog of products – dinnerware, eventware, ovenware and accessories, beverage presentations, flatware and glassware.



Libbey offers you an enticing variety of shapes and styles; a complete selection of sizes, brightness and colors; and a seamless versatility that enlivens any venue.

Get a continuous celebration of trends, insights and business potential from the tabletop experts you can rely on – Libbey. From concept to guest experience, we can help you trend toward extraordinary success.

Talk to your Libbey sales representative to discover how.



ALL THE  
possibilities  
FOR EVEN  
MORE SUCCESS

Your imagination is the only limit.

We've removed all the boundaries so you can freely explore an array of products in ways that are authentic to you and the guest experiences you're creating. Enjoy mixing and matching pieces or gathering your guests around complete settings. It's all about you and your journey to even greater success. Let Libbey® Professional Tabletop be your guide.

Table, bar or event – go all in with a complete tabletop that, paired with Libbey's insightful expertise, helps get you –

**All Set to Trend Forward**



dinnerware COLLECTION

event COLLECTION

ovenware & ACCESSORIES

beverage PRESENTATION

flatware COLLECTION

glassware COLLECTION

guides & INDEXES



8-106

- Bowls
- Platters
- Plates
- Stylish Serving
- Cups and Saucers

107-119

- Stackables
- Risers
- Bowls and Trays
- Pedestals
- Serving Utensils

120-137

- Crocks and Casseroles
- Cast Iron
- Serveware
- Salt and Pepper
- Candle Holders

138-147

- Pitchers and Bottles
- Coffee Service
- Carafes
- Wine Accessories
- Barware

148-185

- 18/8
- 18/0
- Mini-Size Flatware
- Steak Knives

188-343

- Master's Reserve® Collection
- Premium Stemware
- Beer and Cider Glasses
- Cocktail/ Specialty Glasses
- Tumblers
- After Dinner
- Spiegelau
- Nachtmann

344-361

- Syracuse® At-A-Glance
- World® At-A-Glance
- Item Number Index
- Warranties
- Contact



# what's new

PRODUCTS THAT TREND TOWARD  
THE EXTRAORDINARY

With an eye to what's hot in the culinary and beverage world, we've developed exciting new products for you. Chefs, mixologists, owners and servers have all weighed in to help us create products that keep a pulse on global trends – and what you need to present them. Discover these possibilities to elevate your guest experiences and get set for success.

The right tableware and glassware can help you invigorate your presentations and keep your guests coming back for more.

**Libbey® turns trends into business potential for you. Keep up with what's new. Visit [insights.libbey.com](https://insights.libbey.com)**



## Flights of Fancy

Embrace business and brand opportunities with flights. Soar beyond beer and wine to soup flights, food and spirits pairings, and olive oil tastings that keep guests circling back for more. **See page 238.**

**Olive Flight, page 239**

**Tasting Glasses, page 239**



# Master's RESERVE®

COLLECTION



## Exceptional Experience Has Its Rewards

Master's Reserve® is American-made luxury glassware designed to deliver on your dual desires – exquisite presentation and superior performance. As stunning, enduring and inspired as the drinks imagined by beer, wine and spirit masters. Big Profits. Rave Reviews. Full Houses.

**Rivere, page 194**

**Prism, page 196**

**Renaissance, page 198**

**Symmetry, page 202**

## Renaissance Stemless

Luxury glassware that naturally enhances any celebration.

## Modernist

Glassware that confidently navigates all venues with high-performance durability. Modernist has replaced Super Sham. Contact your Libbey sales representative for full details.

**Renaissance Stemless, page 200**

**Modernist, page 201**

the latest  
additions





## Hobstar Classic

Glamour never goes out of style with these tumblers that have the look of cut glass. Vintage cocktail presentations are reignited and spark opportunities for top-dollar pricing.

**Hobstar, page 263**



## Faux Slate's Authentic Appeal

Gather guests around with passable, shareable platters that make them feel right at home.

**Faux Slate tray, page 128**

**Slenda Practica bowl, page 35**

**Balencia flatware, page 151**



## Sneak Peek! Driftstone and Pebblebrook

Get set for inspiration to strike. These natural beauties offer even more possibilities for you to mix and match for culinary presentations that wow your guests.



## The Look of Local

Expand the bounds of "local" with these down-to-earth products. Add your own mark on glass cans and growlers. Create a sense of place with tabletop presentations that comfort and delight your guests time after time.

**Farmhouse platters, page 90**

**Fry Presentation Basket, page 135**

**Beer Can glasses, page 249**

**Mini Growler, page 243**



Chemistry Bar  
is a formula for  
premium  
pricing

## Chemistry Goes Culinary

Create a formula for flair with culinary chemistry sets that are far from experimental. These preparations set the stage for big reactions. **See pages 258 to 259.**

# TABLEWARE TABLE OF contents

GREATER SUCCESS  
IS ON THE TABLE

We've organized this book so you can find products easily to bring your culinary experiences to life. Our breadth of dinnerware products is arranged by color groupings to encourage mix and match. Eventware is organized as a collection. And, ovenware and accessories are grouped for impact.

To search by brand and color At-A-Glance, see page 344.

## new PRODUCTS 4-7

## Syracuse® | WORLD® CHINA TABLEWARE

## dinnerware COLLECTION 8-106

### WHITES & CREAMS

#### Bone China

Contempra®	12-13
International	14-15

#### Royal Rideau™

Atherton	16-17
Café Royal®	18-19
élan™	20-21
Resonate™	22-23
Silk™	24-27

Slenda®	28-37
Solario®	38-39
Tangular®	40

#### Aluma White™

Chef's Selection™	41
Ocean Shore™	42-43
Reflections™	44-47
Repetition®	48-49

#### Ultra Bright White

Chef's Selection™ II	50-53
----------------------	-------

Cookout™	54-55
Slate	56-58

#### Alpine White

Empire	60-61
--------	-------

#### Bright White

Basics	62-63
Basics Orbis	64-65
Porcelana	66-69

#### Flint

Cascade™	70-71
Dinnerware/Frama	72-73

#### Cream White

Endurance	74-75
-----------	-------

### COLORS/DECORATED

#### Bone China

Baroque™	78-79
----------	-------

Barrymore	80-81
Scarborough	82-83

### Colors

Cantina®	84-85
Coastal Café™	86-87
Farmhouse™	88-90
Hakone™	92-93
Potter's Touch™	94-95
Terracotta™	96-97
Veracruz™	98-99

### Economy

Desert Sand	104
Kingsmen White	102
Princess White	103
Tenacity®	100-101
Viceroy	105

Culinary and Garden Jars	91
Mugs & Accessories	106

## event COLLECTION 107-119

Banquet Stands	111	Pedestals	112
Banquet Tree®	113	Practica Bowls	118
Glass Plates and Bowls	118-119	Serving Pieces	116-117

## ovenware & ACCESSORIES 120-137

Bamboo	128	Fry Presentation	134
Barrels	137	Hurricane Shade	137
Bedrock	125	Los Ranchos Serveware	129
Brushed Metal	132	Miscellaneous	137
Candle Holders & Votives	137	Mixed Metal	133
Cast Iron	122	Pails	131
Casablanca®	124	Pizza Platters	129
Ceramic Serveware	128	Preto Bowls	128
Chef's Selection	126	Slenda®	127
Coos Bay™	123	Smoking Accessories	136
Country Wire	135	Sonoran	130-131
Country Wood	135	Stainless Accessories	134
Faux Slate Trays	128	Tabletop Accessories	136
Faux Wood Slice	129	Vases	137

Front cover: World® accessories, Farmhouse™ flatware with Libbey® Craft Beer glass.

Inside front cover: Syracuse® Slenda Verve dinnerware, World Balencia flatware with Libbey glassware.

Above: Syracuse Practica, World Chef's Selection™ II and World Metal dinnerware.





## beverage PRESENTATION 138-147

Bar Accessories .....	147	Infusion Jars .....	143
Belle Collection .....	146	Julep Cup .....	143
Bottles .....	139	Moscow Mule .....	143
Carafes & Decanters .....	140-141	Pitchers .....	141
Elexa Collection .....	145	Tiki .....	142
French Press & Insulated Server .....	144	Wine Coolers .....	147

## flatware COLLECTION 148-185

<b>World® 18/8 Collection .....</b>	<b>150-159</b>	Solario .....	156
Aegean .....	150	Sonata .....	156
Aspen .....	150	Treasure .....	156
Aspire.....	150	Varese .....	157
Baguette II .....	151	Zephyr .....	157
Balencia .....	151	World® 18/8	
Baroque .....	151	Availability Guide .....	158-159
Briossa™ .....	151	<b>World® 18/0 Collection .....</b>	<b>160-171</b>
Calais .....	151	Alexis .....	160
Chivalry™ .....	151	Amulet® .....	160
Cimarron .....	152	Antique .....	160
Classic Rim II .....	152	Apollo .....	161
Conde™ .....	152	Auberge .....	161
Contempra® .....	152	Baguette .....	161
Esquire® .....	152	Boston Common .....	161
Mini Esquire® .....	152	Bourne .....	161
Geneva .....	153	Cantina® .....	161
Kingdom .....	153	Classic Rim .....	162
Lady Astor II .....	153	Columbus .....	162
Madison .....	154	Coquille .....	162
Neptune .....	154	Courtland .....	162
Norwich .....	154	Deluxe Windsor .....	162
Omega .....	155	Diana .....	162
Perception .....	155	Elexa .....	163
Porto™ .....	155	Fairfield .....	163
Quartet™ .....	155	Farmhouse™ .....	163
Santa Cruz™ .....	155	Gibraltar .....	163
Serenade .....	155	Grand Regency .....	164
Slenda® .....	156	High Society .....	164

Hutton.....	164	Freedom .....	173
Kings .....	164	Harbour .....	173
Lady Astor.....	164	Hvy. Wt. Dominion .....	173
Masterpiece .....	164	Hvy. Wt. Geneva .....	174
Med. Wt. Aspire .....	165	Hvy. Wt. Windsor .....	173
Mendoza .....	165	Huron .....	173
Metropolitan .....	165	Kendra™ .....	174
Minuet .....	165	Linda .....	174
New Charm .....	165	McIntosh® .....	174
Oceanside™ .....	165	Med. Wt. Baguette .....	174
Quantum® .....	166	Med. Wt. Classic Rim .....	174
Reflections .....	166	Med. Wt. Dominion .....	177
Resplendence .....	166	Med. Wt. Windsor .....	177
Slate .....	167	Regency .....	175
Sussex .....	167	Republic .....	175
Venus .....	167	Riva .....	175
Vermont .....	167	Salem .....	176
World® 18/0		Touchstone .....	177
Availability Guide .....	168-171	Wellington .....	176
<b>Brandware® 18/0</b>		Windsor Grandeur .....	176
<b>Collection .....</b>	<b>172-179</b>	Brandware® 18/0	
Cascade™ .....	172	Availability Guide .....	178-179
Colony .....	172	Steak Knives .....	180-182
Cookout™ .....	172		
Coral .....	173		
Ecoware Collection .....	176		

## guides & INDEXES

Table Setting	Flatware Identification Guide .....	184
Requirements.....	Numerical Index .....	346-357
Flatware Custom	Warranties and Libbey	
Stamping Guide .....	Customer Service .....	360
Flatware Made-To-Order		
Silverplating Information .....		183

### DIMENSIONS/CAPACITIES (listed under each item)

"H" = height "T" = top diameter "B" = bottom diameter  
 "D" = maximum diameter "F" = foot diameter "WL" = well diameter

H-T-B dimensions are listed to the nearest 1/8 inch. Listed dimensions should not be construed as specifications. Exact specifications are available from: Libbey, Inc. P.O. Box 10060, 300 Madison Ave., Toledo, Ohio 43699-0060



mix IN  
A WHOLE NEW  
APPROACH

Shown: Syracuse® Reflections and World® Veracruz dinnerware,  
World Cantina flatware with Libbey® Aruba glassware

## dinnerware

### whites & creams

BONE CHINA	
CONTEMPRA®	12-13
INTERNATIONAL	14-15
ROYAL RIDEAU™	
ATHERTON	16-17
CAFÉ ROYAL®	18-19
ÉLAN™	20-21
RESONATE™	22-23
SILK™	24-27
SLEENDA®	28-37
SOLARIO®	38-39
TANGULAR®	40
ALUMA WHITE™	
CHEF'S SELECTION™	41
OCEAN SHORE™	42-43
REFLECTIONS™	44-47
REPETITION®	48-49
ULTRA BRIGHT WHITE	
CHEF'S SELECTION™ II	50-53
COOKOUT™	54-55
SLATE	56-58
ALPINE WHITE	
EMPIRE	60-61
BRIGHT WHITE	
BASICS	62-63
BASICS ORBIS	64-65
PORCELANA	66-69
FLINT	
CASCADE™	70-71
DINNERWARE/FRAMA	72-73
CREAM WHITE	
ENDURANCE	74-75

### colors/decorated

BONE CHINA	
BAROQUE™	78-79
BARRYMORE	80-81
SCARBOROUGH	82-83
COLORS	
CANTINA®	84-85
COASTAL CAFÉ™	86-87
FARMHOUSE™	88-90
HAKONE™	92-93
POTTER'S TOUCH™	94-95
TERRACOTTA™	96-97
VERACRUZ™	98-99

### economy

DESERT SAND	104
KINGSMEN WHITE	102
PRINCESS WHITE	103
TENACITY®	100-101
VICEROY	105
CULINARY AND GARDEN JARS	91
MUGS & ACCESSORIES	106

Dinnerware is boasting a broad palette of white and cream hues as well as statement-making colors for today's tabletop.

Layer on nuanced white-on-whites. Set color, upon color, upon color. The trend is to mix it up to surprise your guests and celebrate a more robust bottom line. Libbey's got the versatile products to help you present guests with extraordinary experiences and achieve greater profitability. **Big Profits. Rave Reviews. Full Houses.**

vegetables are no longer just a side dish – they're an entree now – and the new heroes on the plate.



**Perfectly Healthy Portions** of nutrient-rich foods are replacing proteins and starches. Spiraled vegetables or ancient grains are fit alternatives that are also less expensive and easier on your margins.

Select dinnerware – like small plates and bowls – that naturally lends to protein portion control. Enhance protein alternatives by layering in dimension and color with creative presentations your guests are sure to applaud.

Libbey Professional Insights turns trends into business potential for you. Get more trend insights at [insights.libbey.com](https://insights.libbey.com)

Ask your Libbey® sales representative about how dinnerware gets you  
All Set to Trend Forward.







**6<sup>3</sup>/<sub>8</sub>" Plate**  
No. 911195 011  
H<sup>3</sup>/<sub>4</sub>  
3 doz./22# = .6 cu. ft.

**8" Plate**  
No. 911195 005  
H<sup>7</sup>/<sub>8</sub>  
2 doz./27# = .7 cu. ft.

**10<sup>5</sup>/<sub>8</sub>" Plate**  
No. 911195 002  
H1<sup>1</sup>/<sub>4</sub>  
1 doz./25# = .7 cu. ft.

**12<sup>3</sup>/<sub>8</sub>" Plate**  
No. 911195 001  
H1<sup>1</sup>/<sub>4</sub>  
1 doz./31# = 1.9 cu. ft.



**10<sup>1</sup>/<sub>8</sub>" x 7<sup>3</sup>/<sub>4</sub>" Platter**  
No. 911195 012  
H<sup>7</sup>/<sub>8</sub>  
1 doz./21# = .8 cu. ft.

**14<sup>1</sup>/<sub>8</sub>" x 11<sup>1</sup>/<sub>8</sub>" Platter**  
No. 911195 013  
H1<sup>1</sup>/<sub>8</sub>  
6 pcs./19# = 1 cu. ft.



**10<sup>5</sup>/<sub>8</sub>" Plate w/Well**  
No. 911195 003  
H1<sup>5</sup>/<sub>8</sub>  
1 doz./25# = .7 cu. ft.



**5<sup>1</sup>/<sub>2</sub> oz. Bowl**  
No. 911195 014  
H1<sup>3</sup>/<sub>8</sub> D4<sup>1</sup>/<sub>8</sub>  
3 doz./11# = .4 cu. ft.

**10 oz. Bowl**  
No. 911195 008  
H1<sup>3</sup>/<sub>8</sub> D5<sup>1</sup>/<sub>8</sub>  
2 doz./14# = .4 cu. ft.

**26 oz. Bowl**  
No. 911195 007  
H1<sup>7</sup>/<sub>8</sub> D7<sup>7</sup>/<sub>8</sub>  
2 doz./27# = .8 cu. ft.



**13 oz Soup, Rim Deep**  
No. 911195 004  
H1<sup>5</sup>/<sub>8</sub> D9<sup>1</sup>/<sub>8</sub>  
1 doz./18# = .6 cu. ft.



**64 oz. Pasta Bowl**  
No. 911195 006  
H2<sup>3</sup>/<sub>4</sub> D9<sup>7</sup>/<sub>8</sub>  
6 pcs./18# = .6 cu. ft.



**6<sup>1</sup>/<sub>4</sub>" Tea Saucer**  
No. 911195 010  
H<sup>3</sup>/<sub>4</sub>  
3 doz./22# = .6 cu. ft.



**8<sup>1</sup>/<sub>2</sub> oz. Tea Cup**  
No. 911195 009  
H2<sup>7</sup>/<sub>8</sub> T3<sup>1</sup>/<sub>4</sub> D4<sup>1</sup>/<sub>8</sub>  
3 doz./23# = .9 cu. ft.  
Fits Saucer No. 911195 010



**9<sup>1</sup>/<sub>2</sub> oz. Tea Cup**  
No. 911195 015  
H3<sup>1</sup>/<sub>4</sub> T3<sup>1</sup>/<sub>4</sub> D4<sup>1</sup>/<sub>8</sub>  
3 doz./17# = .9 cu. ft.  
Fits Saucer No. 911195 010



**Sugar Packet Holder**  
No. 911190 029  
H2<sup>3</sup>/<sub>8</sub> L3<sup>1</sup>/<sub>2</sub> W2<sup>7</sup>/<sub>8</sub>  
1 doz./11# = .3 cu. ft.



**10 oz. Sugar Pot with Lid**  
No. 911190 010  
H2<sup>3</sup>/<sub>8</sub> (3<sup>1</sup>/<sub>4</sub> w/lid) T2<sup>7</sup>/<sub>8</sub> D3<sup>7</sup>/<sub>8</sub>  
1 doz./9# = .6 cu. ft.



**3 oz. Creamer**  
No. 911190 077  
H2 T1<sup>1</sup>/<sub>2</sub> D2<sup>3</sup>/<sub>8</sub>  
1 doz./6# = .2 cu. ft.

**6 oz. Creamer**  
No. 911190 030  
H2<sup>5</sup>/<sub>8</sub> T2<sup>3</sup>/<sub>4</sub> D4  
1 doz./7# = .5 cu. ft.



**15 oz. Tea Pot w/Lid**  
No. 911190 040  
H5<sup>5</sup>/<sub>8</sub> T4<sup>1</sup>/<sub>2</sub> 6  
1 doz./16# = 1.0 cu. ft.



**3 oz. Sauce Boat**  
No. 911190 050  
H3<sup>3</sup>/<sub>8</sub> L6<sup>1</sup>/<sub>8</sub> W2  
1 doz./8# = .4 cu. ft.

**6 oz. Sauce Boat**  
No. 911190 034  
H4 L6<sup>1</sup>/<sub>8</sub> W2<sup>1</sup>/<sub>2</sub>  
1 doz./10# = .8 cu. ft.



**14 oz. Sauce Boat**  
No. 911190 022  
H3<sup>1</sup>/<sub>4</sub> L6<sup>3</sup>/<sub>4</sub> W3<sup>5</sup>/<sub>8</sub>  
1 doz./8# = .8 cu. ft.



**Salt Shaker**  
No. 911190 026  
H3<sup>1</sup>/<sub>2</sub> D2<sup>1</sup>/<sub>4</sub>  
3 doz./11# = 1.0 cu. ft.

**Pepper Shaker**  
No. 911190 027  
H3<sup>1</sup>/<sub>2</sub> D2<sup>1</sup>/<sub>4</sub>  
3 doz./11# = 1.0 cu. ft.

## tabletop TIP

Unexpected shapes are an artful way to bring visual interest to event presentations. Let Contempra's square and rectangular designs inspire you to think beyond the ordinary.



INTERNATIONAL







**6 1/2" Dessert Plate**  
No. 911190 003  
H 1/4  
3 doz./20# = .5 cu. ft.

**7 3/4" Side Plate**  
No. 911190 002  
H 3/8  
3 doz./26# = .9 cu. ft.

**9" Plate**  
No. 911190 033  
H 7/8  
2 doz./25# = .7 cu. ft.

**10 1/2" Dinner Plate**  
No. 911190 001  
H 7/8  
1 doz./20# = .6 cu. ft.

**11 3/8" Dinner Plate**  
No. 911190 025  
H 7/8  
1 doz./21# = .9 cu. ft.

**12 1/4" Round Plate**  
No. 911190 020  
H 1  
1 doz./30# = 1.8 cu. ft.



**10 1/4" x 7 1/4" Oval Platter**  
No. 911190 023  
H 7/8  
1 doz./19# = .8 cu. ft.

**14 3/8" x 10 3/8" Oval Platter**  
No. 911190 007  
H 1 1/4  
1 doz./36# = 1.7 cu. ft.



**9 3/4 oz. Bouillon**  
No. 911190 014  
H 2 1/8 D 4 3/8  
3 doz./15# = .5 cu. ft.  
Fits Saucer No. 911190 012



**13 3/4 oz. Grapefruit Bowl**  
No. 911190 006  
H 1 5/8 D 6 3/8  
3 doz./23# = .8 cu. ft.



**13 1/2 oz. Soup Plate**  
No. 911190 004  
H 1 5/8 D 9 1/4  
1 doz./14# = .5 cu. ft.



**28 oz. Pasta Bowl**  
No. 911190 024  
H 1 7/8 D 12 1/4  
6 pcs./15# = 1.4 cu. ft.



**5" Coffee Saucer, AD**  
No. 911190 017  
H 5/8  
3 doz./11# = .3 cu. ft.



**6" Tea Saucer**  
No. 911190 012  
H 3/4  
3 doz./15# = .4 cu. ft.



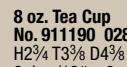
**6 1/8" Tea Saucer, Stacking**  
No. 911190 031  
H 5/8  
3 doz./17# = .4 cu. ft.



**4 oz. Coffee Cup, AD**  
No. 911190 016  
H 2 1/8 T 2 5/8 D 3 1/2  
3 doz./9# = .7 cu. ft.  
Fits Saucer No. 911190 017



**6 oz. Tea Cup**  
No. 911190 011  
H 2 5/8 T 2 7/8 D 3 3/4  
3 doz./11# = .8 cu. ft.  
Fits Saucer No. 911190 017



**8 oz. Tea Cup**  
No. 911190 028  
H 2 3/4 T 3 3/8 D 4 3/8  
3 doz./12# = .9 cu. ft.  
Fits Saucer No. 911190 012



**8 1/2 oz. Tea Cup, Stacking**  
No. 911190 032  
H 2 1/2 T 3 1/2 D 4 1/2  
3 doz./19# = 1.1 cu. ft.  
Fits Saucer No. 911190 031



**9 3/4 oz. Coffee Mug**  
No. 911190 013  
H 3 3/8 T 3 1/8 D 4 3/8  
1 doz./8# = .4 cu. ft.



**3 oz. Creamer**  
No. 911190 077  
H 2 T 1 1/2 D 2 3/8  
1 doz./6# = .2 cu. ft.

**6 oz. Creamer**  
No. 911190 030  
H 2 5/8 T 2 3/4 D 4  
1 doz./7# = .5 cu. ft.



**10 oz. Sugar Pot with Lid**  
No. 911190 010  
H 2 3/8 (3/4 w/lid) T 2 7/8 D 3 7/8  
1 doz./9# = .6 cu. ft.



**Sugar Packet Holder**  
No. 911190 029  
H 2 3/8 L 3 1/2 W 2 1/8  
1 doz./11# = .3 cu. ft.



**15 oz. Tea Pot w/Lid**  
No. 911190 040  
H 5 5/8 T 4 1/2 D 6  
1 doz./16# = 1.0 cu. ft.



**3 oz. Sauce Boat**  
No. 911190 050  
H 3 3/8 L 6 1/8 W 2  
1 doz./8# = .4 cu. ft.

**6 oz. Sauce Boat**  
No. 911190 034  
H 4 L 6 1/8 W 2 1/2  
1 doz./10# = .8 cu. ft.



**14 oz. Sauce Boat**  
No. 911190 022  
H 3 1/4 L 6 3/4 W 3 3/8  
1 doz./8# = .8 cu. ft.



**Salt Shaker**  
No. 911190 026  
H 3 1/2 D 2 1/4  
3 doz./11# = 1 cu. ft.

**Pepper Shaker**  
No. 911190 027  
H 3 1/2 D 2 1/4  
3 doz./11# = 1 cu. ft.

## trend INSIGHT

With social media making it easier than ever to share photos of meals, the solid white body color of International Bone China provides a clean palette to let the food be the star.

ATHERTON





**6 1/2" Plate**  
No. 935550 106  
H3/4  
3 doz./16# • .6 cu. ft.

**8 1/2" Plate**  
No. 935550 105  
H3/4  
1 doz./13# • .4 cu. ft.

**9" Plate**  
No. 935550 104  
H7/8  
1 doz./15# • .4 cu. ft.

**10 1/4" Plate**  
No. 935550 103  
H1 1/8  
1 doz./20# • .6 cu. ft.

**11" Plate**  
No. 935550 102  
H1 1/8  
1 doz./23# • 1.1 cu. ft.

**12" Plate**  
No. 935550 101  
H1 1/4  
1 doz./35# • .9 cu. ft.



**18" x 5 1/2" Long Tray**  
No. 935550 112  
H1  
1 doz./18# • .5 cu. ft.



**9 1/4 x 6 1/4" Oval Platter**  
No. 935550 116  
H1  
1 doz./9# • .3 cu. ft.

**11 3/4 x 7 3/4" Oval Platter**  
No. 935550 115  
H1  
1 doz./13# • .5 cu. ft.

**13 x 8 3/4" Oval Platter**  
No. 935550 114  
H1 1/8  
1 doz./22# • .7 cu. ft.



**4 oz. Bowl**  
No. 935550 111  
4 oz./118 ml.  
H2 1/8 D4 3/4  
3 doz./15# • .7 cu. ft.

**10 oz. Bowl**  
No. 935550 110  
10 oz./296 ml.  
H2 5/8 D6  
3 doz./32# • 1.0 cu. ft.

**15 oz. Bowl**  
No. 935550 109  
15 oz./444 ml.  
H3 D6 7/8  
1 doz./19# • .6 cu. ft.



**10 oz. Stacking Bouillon**  
No. 935550 126  
10 oz./296 ml.  
H2 1/8 T4 1/4 F1 7/8  
3 doz./24# • 1.5 cu. ft.



**3 oz. Creamer**  
No. 935550 123  
3 oz./89 ml.  
H2 1/4 T2 5/8 D3 1/8  
2 doz./22# • .8 cu. ft.

**6 oz. Creamer**  
No. 935550 122  
6 oz./177 ml.  
H3 T3 3/8 F1 3/8 D4 1/8  
2 doz./16# • 1.1 cu. ft.



**1 oz. Amuse Bouche**  
No. 935550 127  
1 oz./26 ml.  
H1 5/8 T2 1/8 D3 3/8  
3 doz./5# • .4 cu. ft.



**15 oz. Teapot w/Lid**  
No. 935550 120  
15 oz./444 ml.  
H4 3/4 T4 3/4 D7 3/8  
1 doz./3# • .2 cu. ft.

**Teapot Replacement Lid**  
No. 935550 888  
1 doz./3# • .2 cu. ft.



**6 1/4" Saucer**  
No. 935550 119  
H7/8 WL1 1/8  
3 doz./18# • .6 cu. ft.



**9 oz. Stacking Cup**  
No. 935550 118  
9 oz./266 ml.  
H3 T3 1/4 F1 1/8 D4 3/8  
3 doz./21# • 2.0 cu. ft.



**12 oz. Stacking Mug**  
No. 935550 117  
12 oz./355 ml.  
H3 3/8 T3 1/8 F1 7/8 D4 3/8  
3 doz./25# • 2.2 cu. ft.



**3 1/2" x 2 1/2" Sugar Packet Holder**  
No. 935550 121  
H1 1/2  
3 doz./10# • .9 cu. ft.

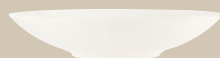


**2" Salt Shaker**  
No. 935550 128  
H1 3/4  
3 doz./5# • .4 cu. ft.

**2" Pepper Shaker**  
No. 935550 129  
H1 3/4  
3 doz./5# • .4 cu. ft.



**16 oz. Pasta Bowl**  
No. 935550 107  
16 oz./473 ml.  
H2 5/8 D11 1/4  
1 doz./33# • .8 cu. ft.



**12 oz. Soup Bowl**  
No. 935550 108  
12 oz./355 ml.  
H2 1/8 D9 1/2  
1 doz./17# • .9 cu. ft.



**13 x 9" Rectangle Platter**  
No. 935550 113  
H1 3/8  
1 doz./26# • .8 cu. ft.

## design DETAIL

Atherton's coupe shape  
enhances presentation flexibility  
with an expansive plating  
surface accented by a  
textured rim embossment.







**5 5/8" Plate, MR**  
No. 950041 544  
H 5/8  
3 doz./22# • .3 cu. ft.

**6 3/8" Plate, MR**  
No. 950041 526  
H 5/8  
3 doz./20# • .3 cu. ft.

**7 3/8" Plate, MR**  
No. 950041 521  
H 5/8  
3 doz./28# • .7 cu. ft.

**9" Plate, MR**  
No. 950041 547  
H 7/8  
1 doz./15# • .4 cu. ft.

**9 3/4" Plate, MR**  
No. 950041 313  
H 7/8  
1 doz./19# • .4 cu. ft.

**10 3/8" Plate, MR**  
No. 950041 519  
H 7/8  
1 doz./20# • .6 cu. ft.

**12" Plate, MR**  
No. 950041 464  
H 1  
1 doz./27# • .8 cu. ft.



**14 oz. Soup, Rim Deep**  
No. 950041 148  
H 1 1/8 D 9  
1 doz./18# • .6 cu. ft.



**16 1/2 oz Pasta Bowl, WR**  
No. 950041 616  
H 1 3/4 D 12 1/8  
1 doz./25# • .8 cu. ft.



**35 oz. Coupe Bowl**  
No. 950041 841  
H 2 D 11  
1 doz./28# • .8 cu. ft.



**6 1/4" Square Plate**  
No. 950041 895  
H 5/8  
3 doz./26# • .5 cu. ft.

**7 1/4" Square Plate**  
No. 950041 896  
H 7/8  
3 doz./28# • .6 cu. ft.

**9" Square Plate**  
No. 950041 897  
H 7/8  
1 doz./18# • .5 cu. ft.

**10 3/8" Square Plate**  
No. 950041 893  
H 1  
1 doz./21# • .6 cu. ft.

CAFÉ ROYAL®  
LOW PROFILE



**9" Oval Platter**  
No. 950041 929  
H 1  
1 doz./13# • .4 cu. ft.

**12" Oval Platter**  
No. 950041 934  
H 1 1/4  
1 doz./17# • .6 cu. ft.



**7 oz. Stacking Bouillon**  
No. 950041 951  
H 2 1/8 F 1 1/8 D 3 3/8  
3 doz./23# • 1.1 cu. ft.  
Fits Saucer No. 950041 436



**10 oz. Stacking Bouillon**  
No. 950041 749  
H 2 1/8 F 2 3/8 D 4 1/4  
3 doz./29# • 1.5 cu. ft.



**6 7/8 oz. Bouillon Unhid**  
No. 950041 080  
H 2 1/4 F 1 1/8 D 3 3/8  
3 doz./16# • 1.1 cu. ft.  
Fits Saucer No. 950041 436



**4 oz. Fruit Bowl**  
No. 950041 892  
H 1 1/8 D 5  
3 doz./14# • .4 cu. ft.



**11 oz. Grapefruit Bowl**  
No. 950041 882  
H 1 1/8 D 6 3/4  
3 doz./28# • .8 cu. ft.



**5 5/8" Tea Saucer**  
No. 950041 436  
H 3/4 WL 2  
3 doz./16# • .4 cu. ft.



**7 oz. Tea Cup Low**  
No. 950041 109  
H 2 1/4 T 3 3/8 F 1 3/4 D 4 1/2  
3 doz./16# • 1.1 cu. ft.  
Fits Saucer No. 950041 436



**7 oz. Stacking Cup**  
No. 950041 113  
H 2 1/4 T 3 3/8 F 1 7/8 D 4 3/8  
3 doz./19# • 1.1 cu. ft.  
Fits Saucer No. 950041 436



**7oz. Tea Cup Tall**  
No. 950041 111  
H 3 3/4 T 3 F 1 3/4 D 4 1/8  
3 doz./17# • 1.1 cu. ft.  
Fits Saucer No. 950041 436



**12 oz. Stacking Mug**  
No. 950041 506  
H 3 3/4 T 3 1/4 D 4 5/8  
3 doz./29# • 1.2 cu. ft.



élan™







**6 3/8" Plate, MR**  
No. 905437 879  
H 5/8  
3 doz./21# • .4 cu. ft.

**9 3/4" Plate, MR**  
No. 905437 876  
H 7/8  
1 doz./18# • .4 cu. ft.

**7 3/8" Plate, MR**  
No. 905437 878  
H 5/8  
3 doz./28# • .7 cu. ft.

**10 1/2" Plate, MR**  
No. 905437 873  
H 7/8  
1 doz./24# • .5 cu. ft.

**8" Plate, MR**  
No. 905437 983  
H 3/4  
1 doz./12# • .4 cu. ft.

**10 1/2" Plate, MR-Footed**  
No. 905437 821  
H 7/8  
1 doz./18# • .5 cu. ft.

**9 1/8" Plate, MR**  
No. 905437 877  
H 3/4  
1 doz./14# • .4 cu. ft.

**12 1/8" Plate, MR**  
No. 905437 874  
H 1  
1 doz./24# • .6 cu. ft.

**9" Plate, MR-Footed**  
No. 905437 820  
H 3/4  
1 doz./14# • .4 cu. ft.



**11 1/2" x 8 3/8" Platter**  
No. 905437 884  
H 7/8  
1 doz./15# • .6 cu. ft.

**13 1/2" x 10 3/8" Platter**  
No. 905437 883  
H 1 1/8  
1 doz./27# • .8 cu. ft.



**8" x 6 3/4" Rectangle Plate**  
No. 905437 961  
H 1 3/16  
1 doz./10# • .3 cu. ft.

**12" x 8 1/8" Rectangle Plate**  
No. 905437 959  
H 7/8  
1 doz./16# • .6 cu. ft.

**10" x 7" Rectangle Plate**  
No. 905437 960  
H 7/8  
1 doz./13# • .4 cu. ft.

**13 1/2" x 9" Rectangle Plate**  
No. 905437 990  
H 1  
1 doz./18# • .7 cu. ft.



**6 1/4" Square Plate**  
No. 905437 895  
H 5/8  
3 doz./23# • .5 cu. ft.

**9" Square Plate**  
No. 905437 897  
H 7/8  
1 doz./14# • .5 cu. ft.

**7 1/4" Square Plate**  
No. 905437 896  
H 3/4  
3 doz./22# • .7 cu. ft.

**10 1/4" Square Plate**  
No. 905437 893  
H 1  
1 doz./27# • .5 cu. ft.



**14 oz. Square Soup, Rim Deep**  
No. 905437 890  
H 1 3/4 D 9  
1 doz./19# • .4 cu. ft.



**6 oz. Rectangle Bowl**  
No. 905437 949  
H 1 1/2 L 8 W 6 1/2  
3 doz./31# • .7 cu. ft.

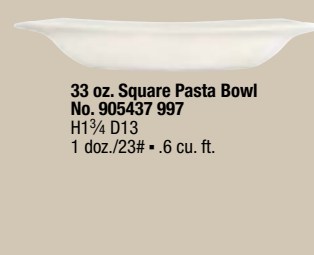
**16 oz. Rectangle Bowl**  
No. 905437 951  
H 1 1/2 L 12 W 8  
1 doz./21# • .7 cu. ft.

**9 1/2 oz. Rectangle Bowl**  
No. 905437 950  
H 1 1/2 L 10 W 7  
1 doz./17# • .54 cu. ft.

**32 oz. Rectangle Bowl**  
No. 905437 952  
H 1 1/2 L 13 1/2 W 9  
1 doz./29# • .9 cu. ft.



**28 oz. Square All Purpose Bowl**  
No. 905437 996  
H 1 1/2 D 13  
1 doz./20# • .5 cu. ft.



**33 oz. Square Pasta Bowl**  
No. 905437 997  
H 1 3/4 D 13  
1 doz./23# • .6 cu. ft.



**5 3/4" Tea Saucer**  
No. 905437 886  
H 5/8 WL 2  
3 doz./18# • .4 cu. ft.



**9 oz. Tea Cup Tall**  
No. 905437 889  
H 3 1/4 T 3 3/8 F 1 7/8 D 4 1/2  
3 doz./27# • 1.1 cu. ft.  
Fits Saucer No. 905437 886



**8 oz. Tea Cup Low**  
No. 905437 888  
H 2 1/2 T 3 3/8 F 2 D 4 3/8  
3 doz./18# • 1.3 cu. ft.  
Fits Saucer No. 905437 886



**8 1/2 oz. Stacking Cup**  
No. 905437 887  
H 2 3/4 T 3 3/8 F 2 D 4 3/8  
3 doz./24# • 1.1 cu. ft.  
Fits Saucer No. 905437 886



**8 1/2 oz. Mug**  
No. 905437 891  
H 3 3/4 T 3 F 2 D 4  
3 doz./25# • 1.1 cu. ft.



**8 1/2 oz. Stacking Bouillon**  
No. 905437 967  
H 2 3/4 F 2 D 3 1/4  
3 doz./23# • 1.1 cu. ft.  
Fits Saucer No. 905437 88



**6 3/8" Plate, WR**  
No. 905437 991  
H 1 1/16  
3 doz./16# • .4 cu. ft.

**9 7/8" Plate, WR**  
No. 905437 993  
H 7/8  
1 doz./17# • .3 cu. ft.

**7 3/8" Plate, WR**  
No. 905437 992  
H 1 3/16  
3 doz./26# • .7 cu. ft.

**10 1/2" Plate, WR**  
No. 905437 984  
H 1  
1 doz./20# • .4 cu. ft.

**9 1/8" Plate, WR**  
No. 905437 986  
H 7/8  
1 doz./14# • .3 cu. ft.

**12 1/4" Plate, WR**  
No. 905437 985  
H 1 1/4  
1 doz./24# • .6 cu. ft.



**3 1/2 oz. Fruit Bowl**  
No. 905437 892  
H 1 1/8 D 5  
3 doz./14# • .5 cu. ft.



**10 1/2 oz. Grapefruit Bowl**  
No. 905437 882  
H 1 7/8 D 6 1/2  
3 doz./26# • .7 cu. ft.



**14 oz. Soup, Rim Deep**  
No. 905437 881  
H 1 3/8 D 9 1/8  
1 doz./14# • .4 cu. ft.



**20 oz. Pasta Bowl**  
No. 905437 885  
H 1 1/8 D 11 1/8  
1 doz./25# • .6 cu. ft.



**41 oz. Entrée/Pasta Bowl**  
No. 905437 899  
H 1 3/4 D 10 3/8  
1 doz./35# • .6 cu. ft.

**58 oz. Entrée/Pasta Bowl**  
No. 905437 898  
H 1 7/8 D 11 7/8  
1 doz./45# • .8 cu. ft.

RESONATE™







**6 1/2" Coupe Plate**  
No. 995679 505  
H1  
3 doz./21# • .6 cu. ft.

**8 1/4" Coupe Plate**  
No. 995679 504  
H7/8  
1 doz./15# • .4 cu. ft.

**9" Coupe Plate**  
No. 995679 503  
H1  
1 doz./17# • .5 cu. ft.

**10 1/4" Coupe Plate**  
No. 995679 502  
H1  
1 doz./22# • .7 cu. ft.

**11 1/4" Coupe Plate**  
No. 995679 501  
H1 1/8  
1 doz./25# • .8 cu. ft.



**12 1/2" x 9" Oval Platter**  
No. 995679 507  
H1 1/8  
1 doz./26# • .8 cu. ft.

**13 3/4" x 10" Oval Platter**  
No. 995679 508  
H2  
1 doz./34# • .9 cu. ft.



**11 3/4" Square Plate**  
No. 995679 506  
H1 1/2  
1 doz./48# • .9 cu. ft.



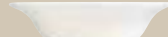
**13 1/8" x 8 3/4" Rectangular Platter**  
No. 995679 509  
H1 1/4  
1 doz./26# • .7 cu. ft.



**15" x 4 1/8" Long Tray**  
No. 995679 510  
H1  
1 doz./18# • .4 cu. ft.



**4 1/4 oz. Fruit Bowl**  
No. 995679 516  
H1 1/4 D5  
3 doz./15# • .5 cu. ft.



**12 oz. Grapefruit Bowl**  
No. 995679 514  
H2 D6 3/4  
3 doz./29# • .9 cu. ft.



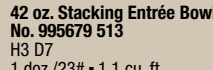
**15 oz. Soup, Rim Deep**  
No. 995679 511  
H1 1/2 D9 1/2  
1 doz./21# • .6 cu. ft.



**10 1/2 oz. Stacking Bouillon**  
No. 995679 515  
H2 1/4 F2 D4 3/8  
3 doz./25# • 1.3 cu. ft.



**24 oz. Stacking Bowl**  
No. 995679 529  
H2 1/2 D5 3/4  
1 doz./14# • .6 cu. ft.



**42 oz. Stacking Entrée Bowl**  
No. 995679 513  
H3 D7  
1 doz./23# • 1.1 cu. ft.



**50 oz. Pasta Bowl**  
No. 995679 512  
H2 D10 1/2  
1 doz./29# • .8 cu. ft.



**20 oz. Coupe Bowl**  
No. 995679 528  
H2 D10 7/8  
1 doz./30# • .7 cu. ft.



**6 1/2" Saucer**  
No. 995679 518  
H1 WL2 1/8  
3 doz./21# • .6 cu. ft.



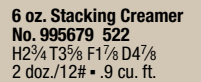
**8 1/4 oz. Stacking Cup**  
No. 995679 517  
H2 3/4 T3 1/4 F2 D4 1/2  
3 doz./22# • 1.3 cu. ft.  
Fits Saucer No. 995679 518



**12 oz. Stacking Mug**  
No. 995679 521  
H3 3/4 T3 1/4 F2 1/8 D4 3/4  
3 doz./27# • 1.8 cu. ft.



**3 3/4 oz. Stacking Creamer**  
No. 995679 519  
H2 1/2 T3 1/8 F1 1/2 D4 1/4  
3 doz./11# • .8 cu. ft.



**6 oz. Stacking Creamer**  
No. 995679 522  
H2 3/4 T3 3/8 F1 1/8 D4 7/8  
2 doz./12# • .9 cu. ft.



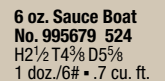
**4" x 2 5/8" Sugar Packet Holder**  
No. 995679 520  
H1 3/4  
3 doz./13# • .7 cu. ft.



**15 oz. Tea Pot w/Lid**  
No. 995679 527  
H4 1/2 T5 1/4 D6 7/8  
1 doz./14# • 1.5 cu. ft.



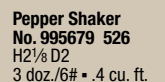
**3 oz. Sauce Boat**  
No. 995679 523  
H2 T3 1/2 D4 1/2  
1 doz./4# • .4 cu. ft.



**6 oz. Sauce Boat**  
No. 995679 524  
H2 1/2 T4 3/8 D5 5/8  
1 doz./6# • .7 cu. ft.



**Salt Shaker**  
No. 995679 525  
H2 1/8 D2  
3 doz./6# • .4 cu. ft.



**Pepper Shaker**  
No. 995679 526  
H2 1/8 D2  
3 doz./6# • .4 cu. ft.





SILK™





**6 1/4" Plate, WR**  
No. 987659 372  
H 7/8  
3 doz./21# • .5 cu. ft.

**7 1/2" Plate, WR**  
No. 987659 371  
H 7/8  
3 doz./28# • .6 cu. ft.

**8 1/4" Plate, WR**  
No. 987659 370  
H 7/8  
1 doz./15# • .4 cu. ft.

**9" Plate, WR**  
No. 987659 389  
H 7/8  
1 doz./16# • .4 cu. ft.



**6 1/2" Coupe Plate**  
No. 987659 305  
H 3/4  
3 doz./23# • .5 cu. ft.

**7 1/8" Coupe Plate**  
No. 987659 304  
H 3/4  
3 doz./26# • .6 cu. ft.

**8 1/4" Coupe Plate**  
No. 987659 303  
H 1 1/8  
1 doz./16# • .4 cu. ft.



**6 1/4" Square Plate**  
No. 987659 435  
H 7/8  
3 doz./23# • .6 cu. ft.

**7 3/4" Square Plate**  
No. 987659 434  
H 7/8  
3 doz./31# • .8 cu. ft.

**8 1/4" Square Plate**  
No. 987659 433  
H 1 1/8  
1 doz./17# • .4 cu. ft.

**10 1/4" Square Plate**  
No. 987659 432  
H 1 1/8  
1 doz./25# • .6 cu. ft.

**11 3/4" Square Plate**  
No. 987659 431  
H 1 1/2  
1 doz./39# • 1.0 cu. ft.



**13" x 9" Rectangular Platter**  
No. 987659 395  
H 1 1/4  
1 doz./31# • .6 cu. ft.



**12 1/2" x 9" Oval Platter**  
No. 987659 315  
H 1 3/4  
1 doz./28# • 1.0 cu. ft.

**13 3/4" x 9 3/4" Oval Platter**  
No. 987659 391  
H 1 7/8  
1 doz./29# • 1.0 cu. ft.

**17 3/4" x 13" Oval Platter**  
No. 987659 313  
H 2 1/2  
6 pcs./30# • .9 cu. ft.

## SILK™ TRACER

Tracer's swirling accent lines provide stunning visual appeal.



**6 1/4" Plate, WR**  
No. 927659 372  
H 7/8  
3 doz./21# • .5 cu. ft.

**8 1/4" Plate, WR**  
No. 927659 370  
H 7/8  
1 doz./15# • .4 cu. ft.



**6 1/4" Square Plate**  
No. 927659 435  
H 7/8  
3 doz./23# • .6 cu. ft.

**11 3/4" Square Plate**  
No. 927659 431  
H 1 1/2  
1 doz./39# • 1.0 cu. ft.



**8 1/2 oz Soup, Rim Deep**  
No. 927659 374  
H 2 D 9/4  
1 doz./22# • .9 cu. ft.



Shown: Syracuse® Silk Long Tray with Amuse Bouche

SILK™  
Royal Rideau™



**18" x 5½" Long Tray**  
No. 987659 317  
H1½  
1 doz./22# • 1.7 cu. ft.



**12 oz. Coupe Bowl**  
No. 987659 357  
H2 D10⅞  
1 doz./30# • .7 cu. ft.



**9½ oz. Oval Bowl**  
No. 987659 324  
H2¾ F2⅞ L5⅞ W4⅞  
2 doz./17# • .6 cu. ft.



**2½ oz. Appetizer Dish**  
No. 987659 327  
H1½ L6½ W4¾  
3 doz./19# • .7 cu. ft.



**8½ oz. Soup, Rim Deep**  
No. 987659 374  
H2 D9¼  
1 doz./22# • .9 cu. ft.



**4 oz. Oval Bowl**  
No. 987659 386  
H1⅞ F2⅞ L5¼ W4¼  
3 doz./36# • .3 cu. ft.



**6¾" x 3¾" Divided Dish**  
½ oz. per side  
No. 987659 358  
H1¼  
3 doz./17# • 1.2 cu. ft.



**16 oz. Pasta Bowl**  
No. 987659 373  
H2½ D11  
1 doz./24# • 1.0 cu. ft.

**10 oz. Oval Bowl**  
No. 987659 323  
H2⅝ L7½ W5¾  
2 doz./19# • .8 cu. ft.



**53½ oz. Stadium Pasta Bowl**  
No. 987659 385  
H2 D11⅞  
1 doz./33# • .9 cu. ft.



**33 oz. Coupe Bowl**  
No. 987659 384  
H2⅞ D8½  
1 doz./20# • .7 cu. ft.



**109 oz. Coupe Serving Bowl**  
No. 987659 310  
H2⅞ D14  
6 pcs./30# • 1.0 cu. ft.







**8 oz. Round Bowl**  
No. 987659 325  
H2¼ F2 D3⅞  
3 doz./19# = 1.2 cu. ft.



**10¼ oz. Bouillon**  
No. 987659 361  
H2½ F1⅞ D4⅞  
3 doz./20# = .8 cu. ft.  
Fits Saucer No. 987659 332



**12½ oz. Stacking Two-Handled Soup Cup**  
No. 987659 326  
H2 F2⅝ D6⅞  
3 doz./23# = .6 cu. ft.  
Fits Saucer No. 987659 333



**6½" Soup Cup Saucer**  
No. 987659 393  
H¾ WL2¾  
3 doz./20# = .6 cu. ft.



**6" Saucer**  
No. 987659 332  
H½ WL1¼  
3 doz./20# = .6 cu. ft.



**8½ oz. Cup**  
No. 987659 330  
H3⅞ F1⅞ D4¼  
3 doz./22# = 1.3 cu. ft.  
Fits Saucer No. 987659 332



**12 oz. Mug**  
No. 987659 341  
H4 F1⅞ D4¾  
3 doz./28# = 1.9 cu. ft.



**8½ oz. Stacking Cup**  
No. 987659 364  
H2⅞ F1⅞ D4⅞  
3 doz./20# = 1.2 cu. ft.  
Fits Saucer No. 987659 332



**12¼ oz. Stacking Mug**  
No. 987659 387  
H3⅝ D4¾  
3 doz./28# = 1.9 cu. ft.



**3¾ oz. Creamer**  
No. 987659 339  
H3 D4¼  
3 doz./15# = 1.1 cu. ft.



**6 oz. Creamer**  
No. 987659 396  
H3½ T4 D5¼  
2 doz./12# = 1.6 cu. ft.



**4" x 2½" Sugar Packet Holder**  
No. 987659 360  
H1¼ L4 W2⅝  
3 doz./14# = .7 cu. ft.



**14½ oz. Tea Pot w/Lid**  
No. 987659 336  
H4⅞ T5½ D7  
1 doz./14# = 1.3 cu. ft.



**Tea Pot Replacement Lid**  
No. 987659 888  
1 doz./2# = .1 cu. ft.  
Fits Tea Pot No. 987659 336



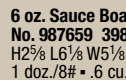
**2½ oz. Dipping Dish**  
No. 987659 349  
H7⅞ D4  
3 doz./10# = .3 cu. ft.



**1 oz. Amuse Bouche**  
No. 987659 353  
H1⅞ L4 W2  
3 doz./8# = .8 cu. ft.



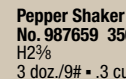
**3 oz. Sauce Boat**  
No. 987659 397  
H2¾ F2½ L5⅞ W4¼  
1 doz./7# = .5 cu. ft.



**6 oz. Sauce Boat**  
No. 987659 398  
H2⅝ L6⅞ W5⅞  
1 doz./8# = .6 cu. ft.



**Salt Shaker**  
No. 987659 355  
H2⅝  
3 doz./9# = .3 cu. ft.



**Pepper Shaker**  
No. 987659 356  
H2⅝  
3 doz./9# = .3 cu. ft.



SLENDA®





**6 1/4" Coupe Plate**  
No. 905356 963  
H 3/4  
3 doz./22# • .4 cu. ft.

**7 3/8" Coupe Plate**  
No. 905356 964  
H 7/8  
3 doz./27# • .7 cu. ft.

**9 1/8" Coupe Plate**  
No. 905356 962  
H 3/4  
1 doz./15# • .3 cu. ft.

**9 7/8" Coupe Plate**  
No. 905356 965  
H 7/8  
1 doz./17# • .3 cu. ft.

**10 5/8" Coupe Plate**  
No. 905356 901  
H1  
1 doz./29# • .6 cu. ft.

**12" Coupe Plate**  
No. 905356 954  
H 7/8  
1 doz./25# • .6 cu. ft.



**5 1/2" Plate, NR-Footed**  
No. 905356 701  
H 5/8  
3 doz./22# • .5 cu. ft.

**6 3/8" Plate, NR-Footed**  
No. 905356 702  
H 3/4  
3 doz./23# • .5 cu. ft.

**7 1/8" Plate, NR-Footed**  
No. 905356 703  
H 7/8  
3 doz./36# • .5 cu. ft.

**8 3/8" Plate, NR-Footed**  
No. 905356 704  
H 7/8  
1 doz./17# • .4 cu. ft.

**9" Plate, NR-Footed**  
No. 905356 705  
H1  
1 doz./20# • .5 cu. ft.

**10 1/4" Plate, NR-Footed**  
No. 905356 706  
H 1 1/8  
1 doz./22# • .6 cu. ft.



**6 3/4" Plate, WR-Footed**  
No. 905356 305  
H 3/4  
3 doz./22# • .5 cu. ft.

**7 3/8" Plate, WR-Footed**  
No. 905356 306  
H 1 1/16  
3 doz./25# • .6 cu. ft.

**8 1/4" Plate, WR-Footed**  
No. 905356 307  
H 3/4  
1 doz./10# • .4 cu. ft.

**9" Plate, WR-Footed**  
No. 905356 308  
H 1 1/16  
1 doz./16# • .5 cu. ft.

**10" Plate, WR-Footed**  
No. 905356 309  
H 7/8  
1 doz./20# • .6 cu. ft.

**12 1/2" Plate, WR-Footed**  
No. 905356 310  
H 3/4  
1 doz./30# • .8 cu. ft.



**6 1/4" Plate, MR**  
No. 905356 832  
H 5/8  
3 doz./21# • .4 cu. ft.

**7 1/4" Plate, MR**  
No. 905356 836  
H 5/8  
3 doz./27# • .7 cu. ft.

**8" Plate, MR**  
No. 905356 900  
H 3/4  
1 doz./12# • .4 cu. ft.

**9" Plate, MR**  
No. 905356 829  
H 3/4  
1 doz./15# • .4 cu. ft.

**9" Plate, MR-Footed**  
No. 905356 820  
H 3/4  
1 doz./14# • .4 cu. ft.

**9 3/4" Plate, MR**  
No. 905356 826  
H 3/4  
1 doz./18# • .4 cu. ft.

**10 1/2" Plate, MR**  
No. 905356 825  
H 7/8  
1 doz./18# • .5 cu. ft.

**10 1/2" Plate, MR-Footed**  
No. 905356 821  
H 7/8  
1 doz./18# • .5 cu. ft.

**12 1/8" Plate, MR**  
No. 905356 830  
H 7/8  
1 doz./27# • .8 cu. ft.



**6 3/8" Plate, WR**  
No. 905356 973  
H 1 1/16  
3 doz./20# • .4 cu. ft.

**7 3/8" Plate, WR**  
No. 905356 968  
H 1 3/16  
3 doz./26# • .7 cu. ft.

**9 1/8" Plate, WR**  
No. 905356 971  
H 7/8  
1 doz./14# • .3 cu. ft.

**9 7/8" Plate, WR**  
No. 905356 969  
H 7/8  
1 doz./17# • .3 cu. ft.

**10 1/2" Plate, WR**  
No. 905356 966  
H1  
1 doz./20# • .4 cu. ft.

**12 1/4" Plate, WR**  
No. 905356 902  
H 1 1/4  
1 doz./28# • .6 cu. ft.



**11 1/8" x 9 3/8" Great Plate**  
No. 905356 953  
H1  
1 doz./21# • .4 cu. ft.

**12 1/8" x 10 1/4" Great Plate**  
No. 905356 955  
H 1 1/8  
1 doz./21# • .6 cu. ft.



**6 1/4" Square Plate**  
No. 905356 978  
H 5/8  
3 doz./22# • .4 cu. ft.

**7 1/4" Square Plate**  
No. 905356 977  
H 3/4  
3 doz./28# • .7 cu. ft.

**9" Square Plate**  
No. 905356 976  
H 7/8  
1 doz./15# • .3 cu. ft.

**10 3/8" Square Plate**  
No. 905356 975  
H1  
1 doz./21# • .4 cu. ft.



**10 1/2" Square Coupe Plate**  
No. 905356 917  
H 1 3/4  
1 doz./34# • 1.1 cu. ft.  
Fits Hanging Bowl No. 905356 918

## design DETAIL

Over 180 items make Slenda  
remarkably versatile.





Shown: Syracuse® Slenda Rectangle Bowl

SLENDA®  
Royal Rideau™



**8" x 6<sup>3</sup>/<sub>4</sub>" Rectangle Plate**  
No. 905356 958  
H1<sup>3</sup>/<sub>16</sub>  
1 doz./10# = .3 cu. ft.



**12" x 8<sup>1</sup>/<sub>8</sub>" Rectangle Plate**  
No. 905356 956  
H7<sup>7</sup>/<sub>8</sub>  
1 doz./16# = .6 cu. ft.



**13<sup>3</sup>/<sub>4</sub>" x 7<sup>1</sup>/<sub>2</sub>" Triform Plate**  
No. 905356 404  
H7<sup>7</sup>/<sub>8</sub>  
1 doz./25# = .7 cu. ft.



**12" x 4<sup>1</sup>/<sub>2</sub>" Long Plate**  
No. 905356 401  
H1<sup>3</sup>/<sub>4</sub>  
1 doz./18# = .6 cu. ft.

**10" x 7" Rectangle Plate**  
No. 905356 957  
H7<sup>7</sup>/<sub>8</sub>  
1 doz./14# = .4 cu. ft.

**13<sup>1</sup>/<sub>2</sub>" x 9" Rectangle Plate**  
No. 905356 987  
H1  
1 doz./18# = .7 cu. ft.

**16" x 9<sup>1</sup>/<sub>4</sub>" Triform Plate**  
No. 905356 405  
H1  
1 doz./38# = .9 cu. ft.

**14" x 5<sup>1</sup>/<sub>2</sub>" Long Plate**  
No. 905356 402  
H2  
1 doz./18# = .8 cu. ft.

**16<sup>3</sup>/<sub>8</sub>" x 6" Long Plate**  
No. 905356 403  
H2<sup>1</sup>/<sub>4</sub>  
1 doz./29# = 1.2 cu. ft.



**6 oz. Rectangle Bowl**  
No. 905356 949  
H1<sup>1</sup>/<sub>2</sub> L8 W6<sup>1</sup>/<sub>2</sub>  
3 doz./31# = .7 cu. ft.



**16 oz. Rectangle Bowl**  
No. 905356 951  
H1<sup>1</sup>/<sub>2</sub> L12 W8  
1 doz./16# = .6 cu. ft.



**28 oz. Square All Purpose Bowl**  
No. 905356 896  
H1<sup>1</sup>/<sub>2</sub> D13  
1 doz./20# = .5 cu. ft.



**9<sup>3</sup>/<sub>4</sub> oz. Super Bowl**  
No. 905356 844  
H2 D11<sup>1</sup>/<sub>4</sub>  
1 doz./26# = .8 cu. ft.

**9<sup>1</sup>/<sub>2</sub> oz. Rectangle Bowl**  
No. 905356 950  
H1<sup>1</sup>/<sub>2</sub> L10 W7  
1 doz./14# = .4 cu. ft.

**32 oz. Rectangle Bowl**  
No. 905356 952  
H1<sup>1</sup>/<sub>2</sub> L13<sup>1</sup>/<sub>2</sub> W9  
1 doz./18# = .7 cu. ft.



**33 oz. Square Pasta Bowl**  
No. 905356 897  
H1<sup>3</sup>/<sub>4</sub> D13  
1 doz./23# = .6 cu. ft.



**11<sup>5</sup>/<sub>8</sub>" Oval Platter-Footed**  
No. 905356 822  
H1<sup>1</sup>/<sub>4</sub>  
1 doz./23# • .4 cu. ft.

**13<sup>3</sup>/<sub>8</sub>" Oval Platter-Footed**  
No. 905356 823  
H1<sup>1</sup>/<sub>2</sub>  
1 doz./34# • .7 cu. ft.



**14" x 8<sup>1</sup>/<sub>4</sub>" Handed  
Oval Platter - Footed**  
No. 905356 552  
H2  
1 doz./26# • .7 cu. ft.



**11<sup>1</sup>/<sub>2</sub>" x 8<sup>3</sup>/<sub>8</sub>" Platter**  
No. 905356 837  
H1  
1 doz./15# • .6 cu. ft.

**13<sup>1</sup>/<sub>2</sub>" x 10<sup>3</sup>/<sub>8</sub>" Platter**  
No. 905356 831  
H1<sup>1</sup>/<sub>4</sub>  
1 doz./27# • .8 cu. ft.



**25<sup>1</sup>/<sub>4</sub>" x 5<sup>1</sup>/<sub>2</sub>" Rectangle Tray**  
No. 905356 990  
H<sup>3</sup>/<sub>4</sub>  
6 pcs./22# • .7 cu. ft.



**22" x 10<sup>3</sup>/<sub>4</sub>" Oval Tray**  
No. 905356 992  
H1<sup>1</sup>/<sub>8</sub>  
6 pcs./29# • 1.5 cu. ft.



**20<sup>1</sup>/<sub>4</sub>" x 12<sup>1</sup>/<sub>8</sub>" Rectangle Tray**  
No. 905356 991  
H1  
4 pcs./29# • 1.4 cu. ft.



**16" Square Tray**  
No. 905356 993  
H1<sup>1</sup>/<sub>8</sub>  
4 pcs./27# • 1.5 cu. ft.

## tabletop TIP

There's no need to sacrifice style for serving capacity. The uncommon shapes and graceful lines of Slenda spark imaginative possibilities to beautify banquet presentations.



**2 1/2 oz. Oval Bowl, XWR**  
No. 905356 930  
H1 1/2 L8 1/2 W7 1/4  
1 doz./30# • .7 cu. ft.

**4 oz. Oval Bowl, XWR**  
No. 905356 931  
H1 3/8 L10 W8 1/2  
1 doz./18# • .7 cu. ft.

**7 oz. Oval Bowl, XWR**  
No. 905356 932  
H1 3/8 L11 1/2 W9 3/4  
1 doz./25# • .9 cu. ft.



**14 oz. Square Soup, Rim Deep**  
No. 905356 890  
H1 3/4 D9  
1 doz./19# • .4 cu. ft.



**20 oz. Coupe Bowl**  
No. 905356 843  
H1 1/2 D9 1/4  
1 doz./18# • .5 cu. ft.

**35 oz. Coupe Bowl**  
No. 905356 841  
H2 D10 7/8  
1 doz./24# • .8 cu. ft.



**41 oz. Entrée/Pasta Bowl**  
No. 905356 899  
H1 3/4 D10 5/8  
1 doz./35# • .6 cu. ft.

**58 oz. Entrée/Pasta Bowl**  
No. 905356 898  
H1 7/8 D11 1/8  
1 doz./45# • .8 cu. ft.



**4 oz. Fruit Bowl**  
No. 905356 894  
H1 1/8 D5  
3 doz./14# • .4 cu. ft.



**11 oz. Grapefruit Bowl**  
No. 905356 835  
H1 7/8 D6 1/2  
3 doz./29# • .7 cu. ft.



**14 oz. Soup, Rim Deep**  
No. 905356 835  
H1 3/8 D9  
1 doz./14# • .5 cu. ft.



**18 1/2 oz. Pasta Bowl**  
No. 905356 842  
H1 5/8 D11 1/2  
1 doz./27# • .6 cu. ft.



**14 1/2" x 3 3/4" Serving Tray**  
2-Well  
No. 905356 913  
H1  
1 doz./16# • .5 cu. ft.



**12 1/4" x 6" Tray**  
3-Well  
No. 905356 915  
H1 1/2 WL2 7/8 x 3 1/2  
1 doz./25# • .5 cu. ft.  
Fits Oval Bowl No. 905356 916



**13 1/2" x 4 3/4" Serving Tray**  
3-Well  
No. 905356 914  
H1  
1 doz./18# • .5 cu. ft.



**9 3/4" x 5 1/2" Serving Tray**  
No. 905356 908  
H3/4  
1 doz./16# • .4 cu. ft.

**12" x 6 3/4" Serving Tray**  
No. 905356 909  
H7/8  
1 doz./21# • .5 cu. ft.



**9 3/4" x 3" Canoe**  
No. 905356 910  
H1 7/8  
1 doz./11# • .4 cu. ft.

**12 1/2" x 3 3/4" Canoe**  
No. 905356 911  
H2 1/4  
1 doz./15# • .6 cu. ft.

**15 3/4" x 5 1/2" Canoe**  
No. 905356 912  
H2 1/2  
1 doz./25# • 1.0 cu. ft.



**9" x 6 1/2" Oval Tray-Footed**  
No. 905356 301  
H3/4  
1 doz./12# • .5 cu. ft.

**13 1/4" x 9 1/2" Oval Tray-Footed**  
No. 905356 302  
H7/8  
1 doz./24# • 1.0 cu. ft.

**15" x 10 3/4" Oval Tray-Footed**  
No. 905356 303  
H1  
1 doz./29# • 1.4 cu. ft.





**5 1/2" Valla Square Plate**  
No. 905356 000  
H 5/8  
3 doz./18# = .5 cu. ft.

**8" Valla Square Plate**  
No. 905356 002  
H 7/8  
1 doz./18# = .4 cu. ft.  
Fits Slenda No. 905356 007  
4" Pedastal

**11" Valla Square Plate**  
No. 905356 005  
H 7/8  
1 doz./34# = .7 cu. ft.  
Fits Slenda No. 905356 008  
6" Pedastal

**12 1/4" Valla Square Plate**  
No. 905356 006  
H 1  
1 doz./45# = 1.0 cu. ft.  
Fits Slenda No. 905356 004  
8" Pedastal



**8 3/4" x 5 1/2" Valla Tray**  
No. 905356 003  
H 3/4  
1 doz./11# = .5 cu. ft.



**11" x 5 1/8" Valla Tray**  
No. 905356 001  
H 3/4  
1 doz./18# = .5 cu. ft.



**8" Valla Plate**  
No. 905356 016  
H 3/4  
1 doz./17# = .4 cu. ft.

**10 3/4" Valla Plate**  
No. 905356 017  
H 3/4  
1 doz./30# = .8 cu. ft.



**9" x 5" Valla Tray**  
No. 905356 018  
H 5/8  
1 doz./9# = .3 cu. ft.

**13" x 8 3/4" Valla Tray**  
No. 905356 019  
H 1  
1 doz./28# = .7 cu. ft.

SLENDA® FLUTED



**12 1/4" x 6 3/4" Fluted Handle Platter**  
No. 905356 424  
H 1  
1 doz./20# = .5 cu. ft.

**15 1/4" x 8 1/2" Fluted Handle Platter**  
No. 905356 425  
H 1 1/8  
1 doz./32# = 1.1 cu. ft.



**14 1/4" x 5 1/4" Fluted Handle Tray**  
No. 905356 426  
H 1  
1 doz./16# = .6 cu. ft.



**7 oz - 5" x 4" Fluted Handle Bowl**  
No. 905356 427  
H 2 1/4 F 2  
1 doz./6# = .3 cu. ft.

SLENDA® PERPETUA



**6 oz. Bowl**  
No. 905356 133  
6 oz./177 ml.  
H 1 3/4 D 4 3/4 T 4  
2 doz./10# = .3 cu. ft.



**16 oz. Bowl**  
No. 905356 134  
16 oz./473 ml.  
H 2 3/8 D 6 5/8 T 5 1/2  
2 doz./19# = .6 cu. ft.

**40 oz. Bowl**  
No. 905356 135  
40 oz./1183 ml.  
H 3 1/4 D 8 3/4 T 7 1/2  
1 doz./18# = .7 cu. ft.

**70 oz. Bowl**  
No. 905356 136  
70 oz./2070 ml.  
H 3 3/4 D 10 1/2 T 9 3/4  
1 doz./29# = 1.6 cu. ft.

tabletop TIP

Look for Slenda Valla pedestals on page 112. Discover ways to heighten presentations, upsell and dazzle at whole new levels.



Shown: Syracuse® Slenda Verve

SLENDA® VERVE  
Royal Rideau™



10¼" Verve  
Square Plate  
No. 905356 420  
H1⅛  
1 doz./27# • .9 cu. ft.



10½" Verve  
Round Plate  
No. 905356 417  
H1¼  
1 doz./26# • 1.0 cu. ft.



9¼" x 3⅞" Verve Tray  
No. 905356 422  
H¾  
1 doz./9# • .3 cu. ft.

15⅞" x 5¼" Verve Tray  
No. 905356 423  
H7⁄8  
1 doz./24# • .8 cu. ft.



9" x 5¼" Verve Tray  
No. 905356 415  
H7⁄8  
1 doz./17# • .3 cu. ft.



17 oz, 6¼" Verve  
Square Bowl  
No. 905356 418  
H2¾  
1 doz./12# • .7 cu. ft.

31 oz, 8" Verve  
Square Bowl  
No. 905356 419  
H2¼  
1 doz./24# • 1.0 cu. ft.



22 oz, 7" Verve  
Round Bowl  
No. 905356 414  
H3¾  
1 doz./18# • .7 cu. ft.

47 oz, 9¼" Verve  
Round Bowl  
No. 905356 416  
H4¼  
1 doz./28# • 1.5 cu. ft.



11¾" x 9" Verve  
Oval Platter  
No. 905356 125  
H1 F1⁄8  
1 doz./24# • .9 cu. ft.



4⅜" x 3"  
Verve Dish  
No. 905356 413  
H¾  
1 doz./7# • .2 cu. ft.



2 oz Verve  
Sauce Bowl  
No. 905356 413  
H2 D3  
1 doz./8# • .2 cu. ft.



**23 oz. Verve Teapot w/Lid**  
**No. 905356 126**  
23 oz./680 ml.  
H6¾ T4¾ D8⅞  
1 doz./22# • 2.5 cu. ft.



**3 oz. Verve Creamer**  
**No. 905356 128**  
3 oz./88 ml.  
H2½ T3½ D2  
1 doz./4# • .2 cu. ft.



**5 oz. Verve Sugar Pot**  
**No. 905356 127**  
5 oz./148 ml.  
H3¼ T3⅝ D2¾  
1 doz./11# • .8 cu. ft.



**4¼" Verve Saucer**  
**No. 905356 124**  
H⅞ WL1½  
3 doz./13# • .4 cu. ft.

**6" Verve Saucer**  
**No. 905356 123**  
H1 WL1⅞  
3 doz./20# • .7 cu. ft.



**3 oz. Verve Espresso Cup**  
**No. 905356 121**  
3 oz./89 ml.  
H1⅞ T2⅝ F1⅝ D3½  
3 doz./10# • .4 cu. ft.  
Fits Saucers No.905356; 119, 120, 123, 124

**7½ oz. Verve Cup**  
**No. 905356 122**  
7½ oz./222 ml.  
H2⅝ T3½ F1¾ D4⅝  
3 doz./17# • .5 cu. ft.  
Fits Saucers No.905356; 119, 123, 590

SLENDA® PRACTICA



**13 oz - 7" x 4¾"**  
**Practica Bowl w/Handles**  
**No. 905356 409**  
H3  
1 doz./15# • .5 cu. ft.

**30 oz - 9¼" x 6¼"**  
**Practica Bowl w/Handles**  
**No. 905356 410**  
H3¾  
1 doz./23# • 1.0 cu. ft.



**8" x 5⅝" Plate**  
**No. 905356 114**  
H1⅞  
1 doz./9# • .3 cu. ft.

**10" x 7¼" Plate**  
**No. 905356 115**  
H1⅞  
1 doz./13# • .3 cu. ft.

**12" x 8½" Plate**  
**No. 905356 116**  
H1¼  
1 doz./18# • .7 cu. ft.

**14" x 10" Plate**  
**No. 905356 117**  
H1½  
1 doz./29# • 1.3 cu. ft.



**13¾" x 5" Tray**  
**No. 905356 118**  
H1⅞  
1 doz./13# • .3 cu. ft.



**15 oz. - 11¾" x 7"**  
**Practica Tray w/Handles**  
**No. 905356 411**  
H2⅝  
1 doz./24# • 1.2 cu. ft.



**11¾" x 7" Practica Tray w/Handles**  
**No. 905356 412**  
H1  
1 doz./23# • .7 cu. ft.



**4 oz. Bowl**  
**No. 905356 020**  
4 oz./118 ml.  
H2⅞ T4 F2 x 1¾ D3⅞  
1 doz./4# • .1 cu. ft.



**4¾" x 4½" Saucer**  
**No. 905356 120**  
H¾ WL1½  
3 doz./10# • .3 cu. ft.

**6" x 5⅝" Saucer**  
**No. 905356 119**  
H⅞ WL2  
3 doz./15# • .6 cu. ft.





**2 1/4 oz. Round Stacking Ramekin**  
No. 905356 011  
H1 1/2 F1 3/8 D2 1/2  
3 doz./10# = .2 cu. ft.



**8 oz. Bouillon**  
No. 950002 483  
H2 1/2 F2 D3 7/8  
3 doz./18# = 1.1 cu. ft.  
Fits Saucer No. 950002 589  
Fits Saucer No. 950002 300



**6 oz. Stacking Fruit**  
No. 950002 523  
H1 1/2 D4 1/8  
3 doz./18# = 1.3 cu. ft.



**4 1/2 oz. Pyramid Bowl**  
No. 905356 112  
H1 7/8 D3 3/8  
1 doz./7# = .3 cu. ft.



**2 oz. Hanging Bowl/Amuse Bouche**  
No. 905356 918  
H1 1/2  
1 doz./6# = .9 cu. ft.  
Fits Square Plate No. 905356917



**10 1/2 oz. Bouillon**  
No. 905356 012  
H2 5/8 F3 D3 7/8  
3 doz./18# = 1.1 cu. ft.  
Fits Racetrack Plate  
No. 905356 013



**7 3/4 oz. Bouillon**  
No. 950033 482  
H2 1/4 F2 1/8 D4 1/8  
3 doz./18# = 1.3 cu. ft.  
Fits Saucer No. 950002 589  
Fits Saucer No. 950002 300  
Fits Saucer No. 950033 588



**10 oz. Stacking Bouillon**  
No. 905356 849  
H2 1/8 D4 3/8  
3 doz./31# = .8 cu. ft.  
Fits Racetrack Plate No. 905356 013



**4" x 3 1/4" - 1 1/2 oz. Stacking Oval Bowl**  
No. 905356 916  
H3 1/4 F3 3/8 x 2 5/8  
1 doz./13# = .4 cu. ft.  
Fits Tray No. 905356 915



**3/4 oz. Spoon Amuse Bouche**  
No. 905356 009  
H1 1/2 L4 1/2 W1 5/8  
3 doz./7# = .2 cu. ft.



**8 oz. Stacking Bouillon**  
No. 905356 848  
H2 3/8 F2 D3 3/8  
3 doz./23# = 1.1 cu. ft.  
Fits Saucer No. 950002 589  
Fits Saucer No. 950033 588



**6 1/2" Soup Cup Saucer**  
No. 905356 430  
H1 WL2 (small) WL3 (large)  
3 doz./27# = 1.5 cu. ft.



**13 oz. Stacking Soup/Cereal Bowl**  
No. 950002 469  
H2 D4 7/8  
2 doz./22# = 1.1 cu. ft.



**2 1/4 oz. Square Stacking Ramekin**  
No. 905356 010  
H1 1/4 D2 1/2  
3 doz./7# = .5 cu. ft.



**1 oz. Single Serve Sake Cup**  
No. 905356 707  
H1 1/8 D1 7/8  
3 doz./5# = .2 cu. ft.



**15 oz. Two-handled Soup Cup**  
No. 905356 431  
H2 1/8 T4 7/8 F3 D5 5/8  
3 doz./27# = .5 cu. ft.  
Fits Saucer No. 950002 430



**10 oz. Square Bowl**  
No. 905356 111  
H2 1/4 F2 D4 1/4  
2 doz./12# = .3 cu. ft.  
Fits Saucer No. 950002 589



**4 oz. Single Serve Sake Bottle**  
No. 905356 708  
H5 5/8 D2 3/8 T1 1/2  
1 doz./5# = .4 cu. ft.



**9 1/2" x 7 1/2" Racetrack Plate**  
No. 905356 013  
H7 8/8 WL2 7/8  
1 doz./27# = .4 cu. ft.  
Fits Bouillon No. 905356 012  
Fits Stacking Bouillon No. 905356 849  
Fits Mug No. 905356 506



**10 1/2 oz. Bouillon**  
No. 905356 012  
H2 5/8 F3 D3 7/8  
3 doz./18# = 1.1 cu. ft.  
Fits Racetrack Plate No. 905356 013



**7 oz. Tea Cup**  
No. 950033 506  
H3 T3 3/8 F2 1/4 D4 3/8  
3 doz./21# = 1.1 cu. ft.  
Fits Saucer No. 950033 588  
Fits Racetrack Plate No. 905356 013



**10 oz. Stacking Bouillon**  
No. 905356 849  
H2 1/8 F2 5/8 D4 3/8  
3 doz./31# = .8 cu. ft.  
Fits Racetrack Plate No. 905356 013

## tabletop TIP

As part of the Royal Rideau collection, Slenda offers unlimited tablescaping options. Mix and match among hundreds of different shapes, patterns and textures in the same body color for seamless coordination.



**5 7/8" Tea Saucer**  
No. 950033 588  
H 7/8 WL 2 1/4  
3 doz./22# = .4 cu. ft.

**6 1/4" Tea Saucer**  
No. 950002 589  
H 7/8 WL 2  
3 doz./22# = .4 cu. ft.

**6 3/8" Stacking Tea Saucer**  
No. 950002 300  
H 3/4 WL 2 (small) WL 2 5/8 (large)  
3 doz./24# = .4 cu. ft.



**5 1/8" Saucer**  
No. 905356 590  
H 1/2 WL 2  
3 doz./12# = .5 cu. ft.



**5 1/4" Double Well Saucer**  
No. 905356 530  
H 5/8 WL 1 1/4 (small) WL 1 5/8 (large)  
3 doz./21# = .5 cu. ft.



**7" Offset Well Saucer**  
No. 905356 531  
H 3/4 WL 2 1/4  
3 doz./33# = .5 cu. ft.



**2 3/4 oz. Espresso Low**  
No. 905356 509  
H 1 3/4 T 2 1/2 F 1 1/8 D 3  
3 doz./9# = .5 cu. ft.  
Fits Saucer No. 905356 590



**2 1/4 oz. Espresso Cup**  
No. 905356 510  
H 2 5/8 T 2 F 1 1/4 D 2 5/8  
3 doz./9# = .4 cu. ft.  
Fits Saucer No. 905356 530



**4 1/2 oz. Espresso Cup**  
No. 905356 511  
H 3 1/4 T 2 3/8 F 1 1/8 D 3 3/8  
3 doz./11# = .8 cu. ft.  
Fits Saucer No. 905356 530



**8 oz. Tea Cup Tall**  
No. 950002 505  
H 3 1/8 T 3 1/2 F 1 1/8 D 4 1/2  
3 doz./23# = 1.1 cu. ft.  
Fits Saucer No. 950002 589



**9 oz. Cup**  
No. 905356 520  
H 3 1/8 T 3 3/8 F 1 1/8 D 4 1/2  
3 doz./25# = 1.0 cu. ft.  
Fits Saucer No. 950002 589  
Also Fits Saucer No. 905356 531

**12 oz. Cup**  
No. 905356 521  
H 3 1/4 T 3 1/2 F 2 D 4 3/4  
1 doz./11# = .6 cu. ft.  
Fits Saucer No. 950002 589  
Also Fits Saucer No. 905356 531



**9 oz. Stacking Tea Cup**  
No. 950002 507  
H 2 3/4 T 3 3/8 F 2 D 4 1/2  
3 doz./24# = 1.1 cu. ft.  
Fits Saucer No. 950002 589



**8 1/2 oz. Mug**  
No. 950002 511  
H 3 3/8 T 3 1/4 F 2 D 3 1/4  
3 doz./27# = 1.1 cu. ft.



**8 oz. Stacking Mug**  
No. 905356 508  
H 3 3/4 T 2 3/4 F 1 1/8 D 4  
3 doz./26# = 1.3 cu. ft.  
Fits Saucer No. 950002 589



**9 oz. Mug**  
No. 905356 512  
H 4 1/4 T 2 1/8 F 2 D 4 1/8  
3 doz./20# = 1.6 cu. ft.  
Fits Saucer No. 905356 531

**12 oz. Mug**  
No. 905356 513  
H 4 1/2 T 3 1/4 F 2 1/8 D 4 1/4  
1 doz./27# = 2.1 cu. ft.  
Fits Saucer No. 905356 531



**12 oz. Stacking Mug**  
No. 905356 506  
H 3 1/4 T 3 1/4 F 3 D 4 3/4  
3 doz./14# = 2.2 cu. ft.  
Fits Saucer No. 905356 013



**Sugar Packet Holder**  
No. 905356 113  
H 1 3/4 L 3 3/4 W 2 1/2  
1 doz./5# = .4 cu. ft.



**5 oz. Creamer**  
No. 911197 034  
H 2 3/4 T 2 7/8 D 4 1/8  
2 doz./11# = .7 cu. ft.



**3 oz. Creamer**  
No. 905356 907  
H 3 1/4 T 2 D 3 1/4  
2 doz./12# = .4 cu. ft.

**6 oz. Creamer**  
No. 905356 906  
H 3 3/4 T 2 1/2 D 3 3/8  
2 doz./15# = .6 cu. ft.



**14 oz. Tea Pot w/Lid**  
No. 905356 903  
H 4 T 2 3/4 D 7  
1 doz./13# = 1.0 cu. ft.



**3 oz. Sauce Boat**  
No. 905356 905  
H 2 L 5 1/2 W 4 1/4  
1 doz./6# = .3 cu. ft.

**6 oz. Sauce Boat**  
No. 905356 904  
H 2 1/2 L 6 1/2 W 5  
1 doz./8# = .4 cu. ft.



**Salt Shaker**  
No. 911197 036  
H 3 1/4 D 1 3/4  
3 doz./11# = .4 cu. ft.

**Pepper Shaker**  
No. 911197 037  
H 3 1/4 D 1 3/4  
3 doz./11# = .4 cu. ft.



SOLARIO®







**6 1/2" Plate**  
No. 909089 706  
H 5/8  
3 doz./21# = .6 cu. ft.

**9" Plate**  
No. 909089 703  
H 1 1/8  
1 doz./18# = .6 cu. ft.

**7 1/4" Plate**  
No. 909089 705  
H 7/8  
3 doz./29# = .8 cu. ft.

**10 5/8" Plate**  
No. 909089 702  
H 1 1/4  
1 doz./24# = .7 cu. ft.

**8 1/4" Plate**  
No. 909089 704  
H 1  
1 doz./14# = .4 cu. ft.

**11 1/2" Plate**  
No. 909089 701  
H 1 1/4  
1 doz./26# = .8 cu. ft.



**10 1/2" x 7 1/4" Racetrack Platter**  
No. 909089 720  
H 1  
1 doz./25# = 1.1 cu. ft.

**12 1/2" x 8 3/4" Racetrack Platter**  
No. 909089 719  
H 1 1/8  
1 doz./26# = 1.1 cu. ft.



**13" x 8 3/4" Rectangular Platter**  
No. 909089 717  
H 1 3/8  
1 doz./29# = .8 cu. ft.



**16" x 5 3/4" Long Tray**  
No. 909089 716  
H 1 3/8  
1 doz./32# = .5 cu. ft.



**12 1/4 oz., 13" x 8" Shallow Bowl**  
No. 909089 722  
H 1 3/8  
1 doz./25# = .8 cu. ft.



**25 oz., 12 1/2" x 9 3/4" Pasta Bowl**  
No. 909089 718  
H 2  
1 doz./33# = 1.2 cu. ft.



**18 oz. Coupe Bowl**  
No. 909089 731  
H 2 D 10 7/8  
1 doz./27# = .7 cu. ft.



**4 1/2 oz. Fruit Bowl**  
No. 909089 710  
H 1 5/8 F 2 3/4 D 6  
3 doz./24# = 1.0 cu. ft.



**13 oz. Grapefruit Bowl**  
No. 909089 709  
H 2 3/8 D 7 1/2  
3 doz./36# = 1.8 cu. ft.



**13 1/2 oz. Soup, Rim Deep**  
No. 909089 707  
H 1 3/4 D 9 1/4  
1 doz./19# = .8 cu. ft.



**39 oz. Entrée Bowl**  
No. 909089 708  
H 3 1/4 D 10 3/4  
1 doz./27# = 1.3 cu. ft.



**10 oz. Bouillon**  
No. 909089 711  
H 1 7/8 F 2 7/8 D 4 1/2  
3 doz./20# = 1.1 cu. ft.



**1 oz. Amuse Bouche**  
No. 909089 721  
H 1 1/4 L 3 1/4 W 2 5/8  
3 doz./8# = .2 cu. ft.



**Sugar Packet Holder/Bowl**  
No. 909089 725  
H 1 1/2 L 5 W 2 5/8  
3 doz./15# = .7 cu. ft.



**3 oz. Sauce Boat**  
No. 909089 729  
H 2 1/4 W 5 3/8 L 4 1/4  
1 doz./4# = .3 cu. ft.

**6 oz. Sauce Boat**  
No. 909089 730  
H 2 3/4 L 6 1/4 W 5 1/4  
1 doz./6# = .5 cu. ft.



**6 1/4" Saucer**  
No. 909089 715  
H 7/8 WL 2 (small) WL 3 (large)  
3 doz./21# = .6 cu. ft.



**8 oz. Cup**  
No. 909089 714  
H 4 7/8 T 2 7/8 F 2 D 3 5/8  
3 doz./22# = 1.3 cu. ft.



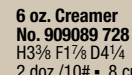
**10 oz. Stacking Cup**  
No. 909089 713  
H 4 3/4 T 2 3/4 F 2 D 3 1/2  
3 doz./22# = 1.3 cu. ft.



**12 1/2 oz. Stacking Mug**  
No. 909089 712  
H 3 1/2 T 3 1/2 F 1 7/8 D 5  
3 doz./32# = 1.6 cu. ft.



**3 oz. Creamer**  
No. 909089 727  
H 2 5/8 F 1 1/2 D 3 1/2  
2 doz./7# = .5 cu. ft.



**6 oz. Creamer**  
No. 909089 728  
H 3 3/8 F 1 7/8 D 4 1/4  
2 doz./10# = .8 cu. ft.



**15 oz. Tea Pot w/Lid**  
No. 909089 726  
H 5 1/2 T 6 1/8 D 8  
1 doz./17# = 1.9 cu. ft.



**Tea Pot Replacement Lid**  
No. 909089 888  
1 doz./2# = .1 cu. ft.  
Fits Tea Pot No. 909089 726



**Salt Shaker**  
No. 909089 723  
H 1 1/2 D 3 1/2  
3 doz./7# = .4 cu. ft.



**Pepper Shaker**  
No. 909089 724  
H 1 1/2 D 3 1/2  
3 doz./7# = .4 cu. ft.

SOLARIO® TRACER



**6 1/2" Plate**  
No. 929089 706  
H 5/8  
3 doz./21# = .6 cu. ft.

**11 1/2" Plate**  
No. 929089 701  
H 1 1/4  
1 doz./26# = .8 cu. ft.



**18 oz. Bowl**  
No. 929089 731  
H 2 D 10 7/8  
1 doz./27# = .7 cu. ft.



Shown: Syracuse® Tangular dinnerware, World® Prague™ flatware, Libbey® Quartet glassware and Briossa® stemware

TANGULAR®  
Royal Rideau™



**6 1/4" Plate**  
No. 905482 906  
H 3/4  
3 doz./21# • .7 cu. ft.



**10 3/4" Plate**  
No. 905482 904  
H 7/8  
1 doz./28# • .5 cu. ft.



**10 1/8" Triangle Plate**  
No. 905482 919  
H 7/8  
1 doz./20# • .5 cu. ft.

**7 1/8" Plate**  
No. 905482 905  
H 3/4  
3 doz./26# • .7 cu. ft.

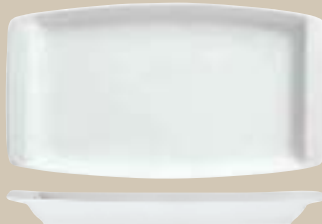


Shown: Syracuse® Chef's Selection Tray with Square Bowls

CHEF'S SELECTION™  
Aluma White™



**14" x 7 1/2" Oval Tray**  
No. 911194 484  
H1 1/8  
1 doz./22# = 1.2 cu. ft.



**13 1/4" x 7 1/2" Handled Tray**  
No. 911194 491  
H1 1/4  
1 doz./27# = 1.3 cu. ft.



**6 1/4" Round Tray**  
No. 911194 487  
H3/8  
3 doz./18# = .4 cu. ft.



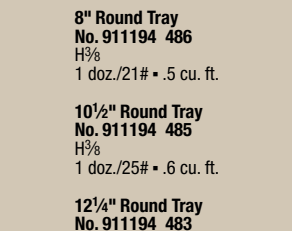
**23 oz. Infinity Bowl**  
No. 911194 603  
H2 1/2 L8 1/4 W5 3/8  
1 doz./12# = .3 cu. ft.



**13" x 6 3/4" Tray**  
No. 911194 481  
H1  
1 doz./26# = 1.0 cu. ft.



**11 1/4" x 9 9/16" Handled Platter**  
No. 911194 490  
H1 1/4  
1 doz./29# = 1.3 cu. ft.



**8" Round Tray**  
No. 911194 486  
H3/8  
1 doz./21# = .5 cu. ft.



**10 1/2" Round Tray**  
No. 911194 485  
H3/8  
1 doz./25# = .6 cu. ft.



**12 1/4" Round Tray**  
No. 911194 483  
H1/2  
1 doz./31# = .7 cu. ft.



**6 1/4" x 4" Tray**  
No. 911194 482  
H7/8  
3 doz./29# = .3 cu. ft.

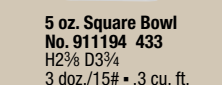


**13 oz. Handled Dish** No. 911194 440  
H1 1/2 L7 W8 1/4  
2 doz./24# = .8 cu. ft.

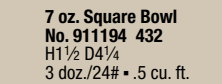
**43 oz. Handled Dish** No. 911194 442  
H2 L12 W10 1/4  
1 doz./29# = 2.0 cu. ft.



**7 oz. Infinity Bowl**  
No. 911194 601  
H2 3/8 L5 1/8 W4 1/2  
3 doz./19# = .4 cu. ft.



**5 oz. Square Bowl**  
No. 911194 433  
H2 3/8 D3 3/4  
3 doz./15# = .3 cu. ft.

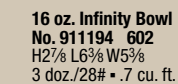


**7 oz. Square Bowl**  
No. 911194 432  
H1 1/2 D4 1/4  
3 doz./24# = .5 cu. ft.

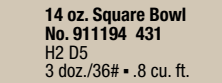


**6 1/4" x 6 1/4" Tray**  
No. 911194 480  
H7/8  
3 doz./36# = .8 cu. ft.

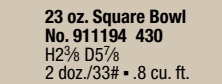
**23 oz. Handled Dish**  
No. 911194 441  
H1 3/8 L10 W8 1/2  
1 doz./19# = .7 cu. ft.



**16 oz. Infinity Bowl**  
No. 911194 602  
H2 7/8 L6 3/8 W5 3/8  
3 doz./28# = .7 cu. ft.



**14 oz. Square Bowl**  
No. 911194 431  
H2 D5  
3 doz./36# = .8 cu. ft.



**23 oz. Square Bowl**  
No. 911194 430  
H2 3/8 D5 1/8  
2 doz./33# = .8 cu. ft.



OCEAN SHORE™





**6<sup>5</sup>/<sub>8</sub>" Plate**  
No. 911892 006  
H<sup>7</sup>/<sub>8</sub>  
3 doz./23# - .6 cu. ft.

**7<sup>3</sup>/<sub>4</sub>" Plate**  
No. 911892 005  
H<sup>7</sup>/<sub>8</sub>  
3 doz./29# - .9 cu. ft.

**9" Plate**  
No. 911892 039  
H1  
1 doz. • 14# - .3 cu. ft.

**9<sup>7</sup>/<sub>8</sub>" Plate**  
No. 911892 003  
H1  
1 doz./20# - .5 cu. ft.

**10<sup>7</sup>/<sub>8</sub>" Plate**  
No. 911892 002  
H1<sup>1</sup>/<sub>8</sub>  
1 doz./21# - .6 cu. ft.

**12<sup>1</sup>/<sub>4</sub>" Plate**  
No. 911892 001  
H1<sup>1</sup>/<sub>8</sub>  
1 doz./30# - .8 cu. ft.



**12<sup>1</sup>/<sub>4</sub>" x 8<sup>3</sup>/<sub>4</sub>" Oval Platter**  
No. 911892 009  
H1  
1 doz./30# - .6 cu. ft.

**14<sup>1</sup>/<sub>2</sub>" x 10<sup>1</sup>/<sub>4</sub>" Oval Platter**  
No. 911892 008  
H1<sup>1</sup>/<sub>8</sub>  
1 doz./27# - 1.2 cu. ft.



**5 oz. Fruit Bowl**  
No. 911892 028  
H1<sup>3</sup>/<sub>8</sub> D4<sup>5</sup>/<sub>8</sub>  
3 doz./16# - .6 cu. ft.

**12 oz. Oatmeal Bowl**  
No. 911892 026  
H1<sup>5</sup>/<sub>8</sub> D5<sup>7</sup>/<sub>8</sub>  
3 doz./29# - 1.3 cu. ft.

**16<sup>1</sup>/<sub>2</sub> oz. Grapefruit Bowl**  
No. 911892 027  
H2 D6<sup>3</sup>/<sub>8</sub>  
3 doz./28# - 2.1 cu. ft.



**12 oz. Rim Soup Bowl**  
No. 911892 007  
H1<sup>1</sup>/<sub>2</sub> D9<sup>1</sup>/<sub>2</sub>  
1 doz./19# - .5 cu. ft.



**23 oz. Pasta Bowl**  
No. 911892 029  
H1<sup>7</sup>/<sub>8</sub> D12<sup>1</sup>/<sub>8</sub>  
1 doz./31# - .3 cu. ft.



**9 oz. Bouillon**  
No. 911892 018  
H2<sup>3</sup>/<sub>8</sub> F2<sup>1</sup>/<sub>8</sub> D4  
3 doz./18# - .6 cu. ft.  
Fits Saucer No. 911892 017



**5<sup>3</sup>/<sub>4</sub>" Saucer**  
No. 911892 021  
H<sup>3</sup>/<sub>4</sub> WL2  
3 doz./18# - .5 cu. ft.

**5<sup>7</sup>/<sub>8</sub>" Saucer**  
No. 911892 017  
H<sup>3</sup>/<sub>4</sub> WL2<sup>1</sup>/<sub>4</sub>  
3 doz./19# - .5 cu. ft.



**8 oz. Cup**  
No. 911892 015  
H2<sup>7</sup>/<sub>8</sub> T3<sup>3</sup>/<sub>8</sub> F2 D4<sup>1</sup>/<sub>2</sub>  
3 doz./26# - .9 cu. ft.  
Fits Saucer No. 911892 017



**8 oz. Stacking Cup**  
No. 911892 016  
H2<sup>5</sup>/<sub>8</sub> T3<sup>1</sup>/<sub>2</sub> F1<sup>7</sup>/<sub>8</sub> D4<sup>1</sup>/<sub>2</sub>  
3 doz./27# - .5 cu. ft.  
Fits Saucer No. 911892 021



**10 oz. Stacking Mug**  
No. 911892 040  
H3<sup>1</sup>/<sub>4</sub> T3<sup>1</sup>/<sub>8</sub> F2<sup>3</sup>/<sub>4</sub> D4<sup>3</sup>/<sub>8</sub>  
2 doz./23# - 1.1 cu. ft.

## design DETAIL

The cresting waves on Ocean Shore's rim evoke the purity of nature for distinctive presentations.









Shown: Syracuse<sup>®</sup> Reflections Square Coupe Plate and Accessories, World<sup>®</sup> Omega flatware and Libbey<sup>®</sup> Omega martini

REFLECTIONS™  
Aluma White™



**6 5/8" Plate, MR**  
No. 911194 006  
H 3/4  
3 doz./22# • .7 cu. ft.

**7 5/8" Plate, MR**  
No. 911194 005  
H 7/8  
3 doz./29# • .9 cu. ft.

**9 1/4" Plate, MR**  
No. 911194 004  
H1  
1 doz./15# • .5 cu. ft.

**9 7/8" Plate, MR**  
No. 911194 003  
H1  
1 doz./19# • .7 cu. ft.



**6 1/4" Coupe Plate**  
No. 911194 411  
H1  
3 doz./19# • .7 cu. ft.

**7 3/8" Coupe Plate**  
No. 911194 412  
H1 1/8  
3 doz./29# • .9 cu. ft.

**8 3/8" Coupe Plate**  
No. 911194 496  
H1  
1 doz./13# • .4 cu. ft.



**8 1/8" Square Coupe Plate**  
No. 911194 420  
H1  
1 doz./20# • .6 cu. ft.

**9" Square Coupe Plate**  
No. 911194 421  
H1 1/4  
1 doz./21# • .7 cu. ft.

**10" Square Coupe Plate**  
No. 911194 422  
H1 1/4  
1 doz./27# • .7 cu. ft.

**12" Square Coupe Plate**  
No. 911194 423  
H1 3/4  
1 doz./36# • 1.0 cu. ft.



**10 1/4" x 7 3/8" Platter**  
No. 911194 010  
H 7/8  
1 doz./20# • .8 cu. ft.

**12 1/8" x 8 3/4" Platter**  
No. 911194 009  
H1 1/8  
1 doz./24# • 1.1 cu. ft.

**14 1/2" x 10 1/4" Platter**  
No. 911194 008  
H1 1/8  
1 doz./30# • 1.5 cu. ft.



**10 1/8" x 7" Coupe Platter**  
No. 911194 407  
H1 7/16  
1 doz./14# • .8 cu. ft.

**12 1/4" x 9" Coupe Platter**  
No. 911194 408  
H 7/8  
1 doz./23# • .7 cu. ft.

**14 1/4" x 10 3/8" Coupe Platter**  
No. 911194 409  
H 7/8  
1 doz./34# • 1.4 cu. ft.



**9 oz. Broad Rim  
Soup Bowl**  
No. 911194 700  
H2¾ D9½  
1 doz./30# • 1.1 cu. ft.



**9 oz. Broad Rim  
Pasta Bowl**  
No. 911194 701  
H2 D12  
1 doz./36# • 1.3 cu. ft.



**13½ oz. Soup, Rim Deep**  
No. 911194 007  
H1½ D9¾  
1 doz./19# • .5 cu. ft.



**25 oz. Pasta Bowl**  
No. 911194 029  
H2 D12  
1 doz./33# • 2.3 cu. ft.



**38 oz. Shallow Bowl**  
No. 911194 498  
H1¾ D9½  
1 doz./20# • .7 cu. ft.



**50 oz. Pasta/Serving Bowl**  
No. 911194 473  
H2½ D10  
1 doz./27# • .9 cu. ft.



**50 oz. Harmony Pasta Bowl**  
No. 911194 050  
H2 D10¼  
1 doz./24# • .8 cu. ft.



**53½ oz. Harmony Pasta Bowl**  
No. 911194 039  
H1¾ D11¾  
1 doz./35# • 2.5 cu. ft.



**9 oz. Bouillon**  
No. 911194 018  
H2¼ F2½ D4  
3 doz./16# • .6 cu. ft.  
Fits Saucer No. 911194 031



**8 oz. Stacking Bouillon**  
No. 911194 038  
H2½ F2 D3½  
3 doz./22# • 1.0 cu. ft.  
Fits Saucer No. 911194 031



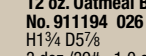
**11 oz. Stacking Bouillon**  
No. 911194 019  
H2¾ T3 F2½ D4½  
3 doz./24# • 1.1 cu. ft.



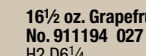
**13 oz. Stacking Bowl**  
No. 911194 011  
H1¾ D5½  
3 doz./39# • 1.0 cu. ft.



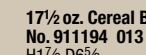
**6 oz. Fruit Bowl**  
No. 911194 028  
H1¾ D4½  
3 doz./21# • .6 cu. ft.



**12 oz. Oatmeal Bowl**  
No. 911194 026  
H1¾ D5½  
3 doz./39# • 1.0 cu. ft.



**16½ oz. Grapefruit Bowl**  
No. 911194 027  
H2 D6¼  
3 doz./29# • .9 cu. ft.



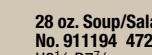
**17½ oz. Cereal Bowl**  
No. 911194 013  
H1¾ D6¾  
3 doz./32# • .9 cu. ft.



**4 oz. Custard Bowl**  
No. 911194 470  
H1½ F1¾ D4  
3 doz./13# • .4 cu. ft.



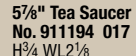
**8 oz. Fruit Bowl**  
No. 911194 471  
H1½ D5½  
3 doz./24# • .7 cu. ft.



**28 oz. Soup/Salad Bowl**  
No. 911194 472  
H2¼ D7¾  
1 doz./15# • .6 cu. ft.



**5½" Tea Saucer Cappuccino**  
No. 911194 021  
H¾ WL1¾  
3 doz./19# • .6 cu. ft.



**5½" Tea Saucer**  
No. 911194 017  
H¾ WL2½  
3 doz./19# • .5 cu. ft.  
*Note: to be used with  
7 oz. and 8 oz. cups.*



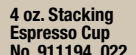
**5½" Tea Saucer Coupe**  
No. 911194 031  
H1 WL2½  
3 doz./24# • .6 cu. ft.



**5" Tea/Espresso Saucer**  
No. 911194 023  
H½ WL1¾  
3 doz./13# • .4 cu. ft.  
*Note: to be used with  
7 oz. and 8 oz. cups*



**6½ oz. Stacking  
Cappuccino Cup**  
No. 911194 020  
H2¼ T3¼ F1¾ D4½  
3 doz./16# • 1.1 cu. ft.  
Fits Saucer No. 911194 021



**4 oz. Stacking  
Espresso Cup**  
No. 911194 022  
H1¾ T2¾ F1¾ D3½  
3 doz./11# • .6 cu. ft.  
Fits Saucer No. 911194 023



**10 oz. Stacking Mug**  
No. 911194 044  
H3¼ T3½ F2¾ D4¾  
2 doz./25# • 1.4 cu. ft.



**12½ oz. Tall Mug**  
No. 911194 024  
H4¼ T3¾ F2 D4¾  
2 doz./22# • 1.2 cu. ft.



**13 oz. Mug**  
No. 911194 025  
H3¾ T3¼ D4¾  
2 doz./20# • 1.3 cu. ft.



# bowl YOUR GUESTS OVER!

Bowls have become more popular than ever and for good reason – they can hold their own when it comes to versatility, highlighting culinary techniques and giving premium flavor cues. Day to night, there's a bowl to accommodate a wide range of cuisine.



**7 oz. Tea Cup Tall**  
No. 911194 030  
H3 $\frac{1}{8}$  T3 F2 D4 $\frac{1}{8}$   
3 doz./20# • 1 cu. ft.  
Fits Saucer No. 911194 017  
Fits Saucer No. 911194 031



**14 oz. Teapot w/Lid**  
No. 911194 505  
H3 $\frac{3}{4}$  D6 $\frac{1}{2}$   
1 doz./13# • 1.2 cu. ft.



**8 oz. Tea Cup**  
No. 911194 015  
H2 $\frac{3}{4}$  T3 $\frac{3}{8}$  F2 $\frac{1}{8}$  D4 $\frac{3}{8}$   
3 doz./20# • 1.2 cu. ft.  
Fits Saucer No. 911194 031



**3 oz. Sauce Boat**  
No. 911194 506  
H2 $\frac{3}{4}$  T4 $\frac{1}{8}$  D5 $\frac{1}{4}$   
1 doz./4# • .2 cu. ft.



**8 oz. Stacking Cup**  
No. 911194 016  
H2 $\frac{1}{2}$  T3 $\frac{1}{2}$  F1 $\frac{7}{8}$  D4 $\frac{1}{2}$   
3 doz./20# • .9 cu. ft.  
Fits Saucer No. 911194 017



**Salt Shaker**  
No. 911194 500  
H3 $\frac{3}{8}$  D2  
3 doz./8# • .6 cu. ft.



**3 oz. Creamer**  
No. 911194 502  
H2 $\frac{1}{2}$  F1 $\frac{3}{8}$  D2 $\frac{3}{4}$   
2 doz./7# • .5 cu. ft.

**Pepper Shaker**  
No. 911194 501  
H3 $\frac{3}{8}$  D2  
3 doz./10# • .2 cu. ft.



**5 $\frac{1}{2}$  oz. Creamer**  
No. 911194 034  
H2 $\frac{3}{4}$  T2 $\frac{7}{8}$  D4 $\frac{1}{4}$   
2 doz./11# • .7 cu. ft.



**Sugar Packet Holder**  
No. 911194 504  
H2 $\frac{3}{4}$  L4 $\frac{1}{2}$  W2 $\frac{5}{8}$   
3 doz./18# • 1.1 cu. ft.





REPETITION®





**6<sup>5</sup>/<sub>8</sub>" Plate, MR**  
No. 911196 006  
H<sup>3</sup>/<sub>4</sub>  
3 doz./26# • .7 cu. ft.

**7<sup>3</sup>/<sub>4</sub>" Plate, MR**  
No. 911196 005  
H<sup>7</sup>/<sub>8</sub>  
3 doz./34# • .9 cu. ft.

**9<sup>1</sup>/<sub>4</sub>" Plate, MR**  
No. 911196 004  
H1  
1 doz./21# • .6 cu. ft.

**9<sup>7</sup>/<sub>8</sub>" Plate, MR**  
No. 911196 003  
H1  
1 doz./21# • .7 cu. ft.

**10<sup>7</sup>/<sub>8</sub>" Plate, MR**  
No. 911196 002  
H1<sup>1</sup>/<sub>8</sub>  
1 doz./26# • .7 cu. ft.

**12<sup>1</sup>/<sub>4</sub>" Plate, MR**  
No. 911196 001  
H1<sup>1</sup>/<sub>8</sub>  
1 doz./38# • 1.3 cu. ft.



**12<sup>1</sup>/<sub>4</sub>" x 8<sup>3</sup>/<sub>4</sub>" Platter**  
No. 911196 009  
H1  
1 doz./25# • 1.1 cu ft

**14<sup>1</sup>/<sub>2</sub>" x 10<sup>1</sup>/<sub>4</sub>" Platter**  
No. 911196 008  
H1<sup>1</sup>/<sub>8</sub>  
1 doz./32# • 1.6 cu ft



**5 oz. Fruit Bowl**  
No. 911196 028  
H1<sup>3</sup>/<sub>8</sub> D4<sup>5</sup>/<sub>8</sub>  
3 doz./20# • .6 cu. ft.

**12 oz. Oatmeal Bowl**  
No. 911196 026  
H1<sup>5</sup>/<sub>8</sub> D5<sup>7</sup>/<sub>8</sub>  
3 doz./39# • 1.0 cu. ft.

**16<sup>1</sup>/<sub>2</sub> oz. Grapefruit Bowl**  
No. 911196 027  
H2 D6<sup>3</sup>/<sub>8</sub>  
3 doz./30# • 1.0 cu. ft.



**13 oz. Soup Rim Deep**  
No. 911196 007  
H1<sup>1</sup>/<sub>2</sub> D9<sup>1</sup>/<sub>2</sub>  
1 doz./19# • .5 cu. ft.



**23 oz. Pasta Bowl**  
No. 911196 029  
H1<sup>7</sup>/<sub>8</sub> D12<sup>1</sup>/<sub>8</sub>  
1 doz./33# • 2.3 cu. ft.



**5<sup>3</sup>/<sub>4</sub>" Tea Saucer**  
No. 911196 021  
H<sup>3</sup>/<sub>4</sub> WL1<sup>7</sup>/<sub>8</sub>  
3 doz./19# • .6 cu. ft.  
*Note: to be used with  
8 oz. stacking cup*

**5<sup>7</sup>/<sub>8</sub>" Stacking Saucer**  
No. 911196 017  
H<sup>3</sup>/<sub>4</sub> WL2<sup>7</sup>/<sub>8</sub>  
3 doz./26# • .5 cu. ft.  
*Note: to be used with  
8 oz. tea cup*



**8 oz. Tea Cup**  
No. 911196 015  
H2<sup>7</sup>/<sub>8</sub> T3<sup>3</sup>/<sub>8</sub> F2 D4<sup>1</sup>/<sub>2</sub>  
3 doz./21# • 1.2 cu. ft.  
Fits Saucer No. 911196 017



**8 oz. Stacking Cup**  
No. 911196 016  
H2<sup>5</sup>/<sub>8</sub> T3<sup>1</sup>/<sub>2</sub> F1<sup>7</sup>/<sub>8</sub> D4<sup>1</sup>/<sub>2</sub>  
3 doz./24# • .9 cu. ft.  
Fits Saucer No. 911196 021



**9 oz. Bouillon**  
No. 911196 018  
H2<sup>3</sup>/<sub>8</sub> F2<sup>1</sup>/<sub>8</sub> D4  
3 doz./22# • .6 cu. ft.  
Fits Saucer No. 911196 017

## design DETAIL

Repetition's distinctive rim gently pulls the eye to the center of the plate and invites creativity.









5 1/2" x 2 1/2" - 8 1/2 oz.  
**Neptune Bowl**  
No. BW-5101  
H2 5/8 F3 3/8 x 1 1/8  
2 doz./17# = .5 cu. ft.

7 1/2" x 4 1/2" - 20 oz.  
**Neptune Bowl**  
No. BW-5102  
H3 3/8  
1 doz./17# = .6 cu. ft.

9 1/2" x 6" - 45 oz.  
**Neptune Bowl**  
No. BW-5103  
H5 5/8  
1 doz./29# = 1.1 cu. ft.



4" - 5 oz.  
**Normandy Bowl**  
No. BW-5106  
H2 F2 1/2  
2 doz./11# = .3 cu. ft.

6" - 16 oz.  
**Normandy Bowl**  
No. BW-5107  
H2 1/8  
1 doz./12# = .5 cu. ft.

8" - 45 oz.  
**Normandy Bowl**  
No. BW-5108  
H4  
1 doz./19# = 1.0 cu. ft.



8" - 7 oz.  
**Sea Bright Bowl**  
No. BW-8100  
H3  
1 doz./20# = .7 cu ft

9 5/8" - 16 oz.  
**Sea Bright Bowl**  
No. BW-8102  
H3 1/2  
1 doz./29# = 1.5 cu ft



7" - 13 oz.  
**Belmar Bowl**  
No. BW-7100  
H1 1/4 x 3 3/8  
1 doz./13# = .7 cu. ft.

8 1/2" - 23 oz.  
**Belmar Bowl**  
No. BW-7101  
H4 1/4 x 2 1/4  
1 doz./22# = 1.2 cu. ft.

10" - 39 oz.  
**Belmar Bowl**  
No. BW-7102  
H5 x 2 1/2  
1 doz./33# = 1.8 cu. ft.



6 5/8" x 4" - 6 1/2 oz.  
**Riviera Bowl**  
No. BW-6706  
H4 x 2 F2  
2 doz./13# = .4 cu. ft.

7" x 4 3/4" - 10 oz.  
**Riviera Bowl**  
No. BW-6707  
H4 5/8 x 2  
1 doz./11# = .6 cu. ft.

10 1/2" x 6 1/2" - 27 oz.  
**Riviera Bowl**  
No. BW-6709  
H2 3/4 x 6 1/4  
1 doz./25# = 1.4 cu. ft.



11" x 8 1/4" **Divided Platter**  
No. DP-11  
H1 1/2  
1 doz./26# = .9 cu. ft.



## trend INSIGHT

Passable plates help groups partake in a common experience while catering to personal tastes with small bowls for sauces and topping.

[insights.libbey.com](http://insights.libbey.com)

# CHEF'S SELECTION™ II



Shown: World® Chef's Selection II 3-Well Tray and World Fry Presentation Bucket

## CHEF'S SELECTION™ II Ultra Bright White



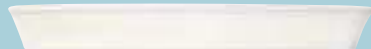
**14" x 4 1/4" Coupe Tray**  
No. BW-6711  
H1 1/4  
1 doz./20# = .5 cu. ft.



**17 1/4" x 4" Canoe Tray**  
No. BW-6716  
H1 3/8  
1 doz./25# = .8 cu. ft.



**12 1/2" x 8 1/4" Rectangle Coupe Platter**  
No. BW-6712  
H1 1/8  
1 doz./31# = .8 cu. ft.



**15 1/4" x 12" Ceramic Pan**  
No. BW-9000  
H1 1/8  
6 pcs./32# = 1.8 cu. ft.



**15 1/4" x 6 1/4" Plate w/3-1 3/4 oz. Wells**  
3-Well Tray  
No. BW-3331  
1 doz./28# = 1.0 cu. ft.



**9" x 7" Plate, Cocktail**  
No. SL-900  
H 7/8  
2 doz./33# = .7 cu. ft.



**13" x 4 5/8", 3-1 oz. Wells**  
3-Well Tray  
No. BW-3333  
WL3  
1 doz./17# = .3 cu. ft.



**10 5/8" x 3 1/4", 4-2 1/4 oz. Wells**  
4-Well Tray  
No. BW-4444  
WL2 1/4 x 2 3/8  
1 doz./20# = .5 cu. ft.



**6 1/2" Square, Escargot**  
7-Well Tray  
No. BW-6717  
H 5/8 WL1 1/2 (small) WL2 7/8 (large)  
1 doz./11# = .2 cu. ft.



**6 1/2" Micro**  
3-Well Tray  
No. BW-6719  
H 5/8 F1 D2 1/2  
2 doz./14# = .2 cu. ft.



**4 1/2" x 2" - 3/4 oz. Spoon**  
No. BW-16  
H 5/8  
3 doz./8# = .2 cu. ft.



**1 oz. Micro-Ramekin**  
No. BW-003  
H 5/8 D 2 1/2  
3 doz./5# = .1 cu. ft.



**3" - 2 oz. Disk Bowl**  
No. BW-9  
H 7/8  
3 doz./9# = .2 cu. ft.

**2 1/2" - 1 3/4 oz. Disk Bowl**  
No. BW-008  
H 1 1/8  
3 doz./8# = .2 cu. ft.



**NEW** **5 1/2 oz. Canne Bowl**  
No. BW-019  
H 2  
3 doz./9# = .6 cu. ft.



**3" - 2 oz. Handled Mini Bowl**  
No. BD-002  
H 1  
3 doz./7# = .2 cu. ft.



**1/2 oz. Tall Amuse Bouche**  
No. BW-6718  
H 2 1/2  
1 doz./6# = .2 cu. ft.



**4" Handled Tile**  
No. BW-8174  
H 7/8  
3 doz./10# = .2 cu. ft.



**2 3/4" Ceramic Table**  
No. BW-8175  
H 1  
3 doz./9# = .3 cu. ft.



**4 1/4" x 2 3/4" - 3 oz. Cradle**  
No. BW-4  
H 1 1/4  
3 doz./13# = .3 cu. ft.



**5 1/4 oz. Oval Bowl**  
No. BW-014  
H 3 D 6  
2 doz./11# = .3 cu. ft.



**6 3/4" Snack Dispenser**  
No. BW-5215  
H 2 1/2 D 2 3/4  
1 doz./10# = .6 cu. ft.



**1 1/2" Personal Salt Shaker**  
No. BW-001  
H 1 1/2  
3 doz./4# = .1 cu. ft.

**1 1/2" Personal Pepper Shaker**  
No. BW-002  
H 1 1/2  
3 doz./4# = .1 cu. ft.



**13" x 11" Monorail Plate**  
No. BW-6713  
1 doz./34# = 1.0 cu. ft.  
Fits Bowl No. BW-6714



**2 1/2 oz. Monorail Bowl**  
No. BW-6714  
H 1 3/8 F 2 1/8 D 2 3/4  
3 doz./12# = .3 cu. ft.  
Fits Plate No. BW-6713



**7" x 3" - 4 hole Skewer Holder**  
No. BW-8170  
1 doz./8# = .2 cu. ft.  
Fits Tray No. SL-22



**10" x 3" - 8 hole Skewer Holder**  
No. BW-8171  
1 doz./10# = .4 cu. ft.  
Fits Tray No. SL-22

## build BUSINESS

Little things transform a dining or bar experience from ordinary to memorable. Chef's Selection II snack dispensers turn a simple serving of snacks into a conversation piece.







**6 1/2" Plate**  
**No. CO-10**  
H 1/2  
3 doz./24# • .6 cu. ft.

**8 1/4" Plate**  
**No. CO-11**  
H 3/4  
2 doz./29# • .9 cu. ft.

**9" Plate**  
**No. CO-12**  
H1  
2 doz./34# • 1.2 cu. ft.

**10 1/2" Plate**  
**No. CO-13**  
H1  
1 doz./6# • .9 cu. ft.



**9 3/4" x 6 3/4" Oval Platter**  
**No. CO-14**  
H 7/8  
2 doz./28# • .7 cu. ft.

**12" x 8 1/4" Oval Platter**  
**No. CO-15**  
H1  
1 doz./22# • .6 cu. ft.



**13 1/2 oz. Soup, Rim Deep**  
**No. CO-19**  
13 1/2 oz./399 ml.  
H1 3/4 D9 1/2  
1 doz./21# • .7 cu. ft.



**6 oz. Fruit Bowl**  
**No. CO-16**  
H1 D4 3/4  
3 doz./17# • .5 cu. ft.



**8 oz. Bouillon**  
**No. CO-17**  
H2 1/8 F1 7/8 D3 7/8  
3 doz./20# • .9 cu. ft.



**13 oz. Mug**  
**No. CO-18**  
H4 1/8 T3 3/8 F2 1/8 D4 7/8  
3 doz./31# • 2.1 cu. ft.

tabletop TIP



Complementary products are essential to fulfill your artistic vision. The playful colors of Cookout flatware perfectly complete a casual vibe (see page 172).



# SLATE COLLECTION



Shown: World® Slate dinnerware, World Slate flatware and Libbey® Super Sham glassware



**4" Square Micro Plate**  
No. SL-114  
H $\frac{1}{2}$   
3 doz./10# • .2 cu. ft.

**6¼" Square Plate**  
No. SL-6  
H $\frac{3}{4}$   
3 doz./29# • .6 cu. ft.

**7¼" Square Plate**  
No. SL-7  
H $\frac{7}{8}$   
2 doz./28# • .6 cu. ft.

**9" Square Plate**  
No. SL-9  
H1  
1 doz./20# • .6 cu. ft.

**10½" Square Plate**  
No. SL-10  
H1 $\frac{1}{8}$   
1 doz./32# • .9 cu. ft.  
Fits Versa-Riser No. VR-3

**12" Square Plate**  
No. SL-40  
H1 $\frac{1}{8}$   
6 pcs./28# • .5 cu. ft.  
Fits Versa-Riser No. VR-3



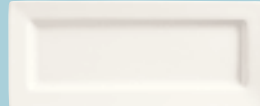
**7½" x 4¼"**  
**Rectangular Plate**  
No. SL-33  
H $\frac{5}{8}$   
3 doz./24# • .5 cu. ft.



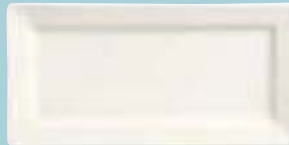
**8" x 5½"**  
**Rectangular Plate**  
No. SL-20  
H1  
2 doz./25# • .6 cu. ft.



**11" x 7"**  
**Rectangular Plate**  
No. SL-27  
H $\frac{7}{8}$   
1 doz./22# • .4 cu. ft.



**10¾" x 4¾"**  
**Rectangular Plate**  
No. SL-24  
H $\frac{3}{4}$   
1 doz./12# • .2 cu. ft.



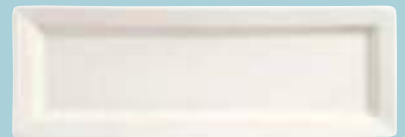
**12" x 6"**  
**Rectangular Plate**  
No. SL-23  
H $\frac{7}{8}$   
1 doz./22# • .4 cu. ft.



**12" x 8"**  
**Rectangular Plate**  
No. SL-26  
H $\frac{7}{8}$   
1 doz./28# • .6 cu. ft.



**11" x 5"**  
**Rectangular Plate**  
No. SL-21  
H $\frac{7}{8}$   
1 doz./15# • .3 cu. ft.



**16" x 5½"**  
**Rectangular Plate**  
No. SL-22  
H1  
1 doz./26# • .6 cu. ft.



**14" x 11"**  
**Rectangular Plate**  
No. SL-25  
H1 $\frac{1}{8}$   
6 pcs./31# • .9 cu. ft.



SLATE COUPE  
Ultra Bright White



**4" Square Plate**  
No. SL-114C  
H1/2  
3 doz./11# • .3 cu. ft.

**6 1/4" Square Plate**  
No. SL-6C  
H3/4  
3 doz./25# • .6 cu. ft.

**7 1/2" Square Plate**  
No. SL-7C  
H7/8  
2 doz./25# • .7 cu. ft.

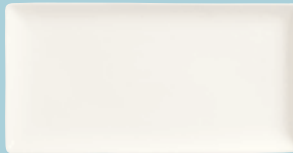
**9 1/4" Square Plate**  
No. SL-9C  
H1  
1 doz./24# • .5 cu. ft.

**10 3/8" Square Plate**  
No. SL-10C  
H1 1/8  
1 doz./35# • .9 cu. ft.

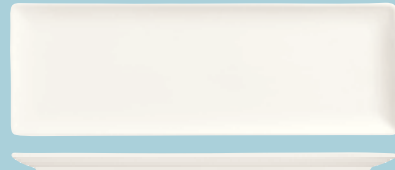
**12" Square Plate**  
No. SL-40C  
H1  
1 doz./25# • .7 cu. ft.



**12 1/4" x 8" Plate**  
No. SL-26C  
H3/4  
1 doz./28# • .7 cu. ft.



**12 3/8" x 6 1/4" Plate**  
No. SL-23C  
H3/4  
1 doz./21# • .5 cu. ft.



**16" x 5 1/2" Plate**  
No. SL-22C  
H3/4  
1 doz./25# • .6 cu. ft.

SLATE SELECT  
Ultra Bright White



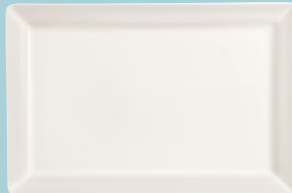
**6 1/4" Square Plate**  
No. SL-6S  
H3/4  
3 doz./30# • .7 cu. ft.

**7 1/4" Square Plate**  
No. SL-7S  
H7/8  
2 doz./31# • .7 cu. ft.

**9" Square Plate**  
No. SL-9S  
H1  
1 doz./25# • .7 cu. ft.

**10 5/8" Square Plate**  
No. SL-10S  
H1 1/8  
1 doz./38# • 1.0 cu. ft.

**12" Square Plate**  
No. SL-40S  
H1 1/8  
6 pcs./29# • .8 cu. ft.

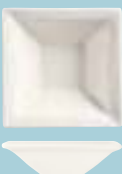


**12" x 8" Rectangular Plate**  
No. SL-26S  
H7/8  
1 doz./30# • .7 cu. ft.

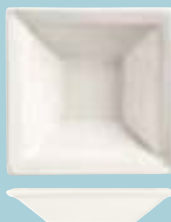


**16" x 5 1/2" Rectangular Plate**  
No. SL-22S  
H1  
1 doz./31# • .6 cu. ft.

SLATE  
Ultra Bright White



**5" - 5 1/2 oz. Square, Fruit**  
No. SL-11  
H1 1/2 F1 3/4  
3 doz./24# • .5 cu ft



**7" - 12 oz. Square, Grapefruit**  
No. SL-12  
H1 1/2  
2 doz./31# • .6 cu ft



**9" - 16 oz. Square, Soup, Rim Deep**  
No. SL-13  
H1 3/8  
1 doz./24# • .6 cu ft



**9 3/8" - 30 oz. Square, Pasta Bowl**  
No. SL-14  
H1 1/2  
1 doz./33# • .8 cu ft



**11" - 80 oz. Banquet Bowl**  
No. SL-80  
H3  
6 pcs./28# • 1.4 cu. ft.

SLATE  
Ultra Bright White



**3 3/8" - 8 oz. Square Bouillon No. SL-8**  
H2 1/8 F2  
3 doz./15# • .3 cu. ft.  
Fits Saucer No. SL-31  
Fits Tray No. SL-29



**4 1/2" - 10 oz. Square Bowl No. SL-111**  
H2 F2  
3 doz./20# • .4 cu. ft.  
Fits Saucer No. SL-31  
Fits Tray No. SL-29



**5 1/2" - 20 oz. Square Bowl No. SL-19**  
H2 5/8  
2 doz./29# • .8 cu. ft.



**8" - 50 oz. Square Bowl No. SL-50**  
H2 1/2  
1 doz./31# • .9 cu. ft.  
Fits Versa-Riser No. VR-3



**9 1/4" - 100 oz. Square Bowl No. SL-99**  
H4 1/8  
6 pcs./26# • 1.0 cu. ft.  
Fits Versa-Riser No. VR-3



**4 1/4" Espresso Saucer No. SL-61**  
H1 1/2 WL 1 7/8  
3 doz. • 12# • .4 cu. ft.



**3 oz. Espresso Cup No. SL-60**  
3 oz./89 ml.  
H2 3/8 T2 1/4 F1 3/8 D3  
3 doz./12# • .5 cu. ft.



**9" x 7" Plate, Cocktail No. SL-900**  
H1 1/8  
2 doz./33# • .7 cu. ft.  
Also shown on p. 52.



**14" x 7 3/4" Soup & Sandwich Tray No. SL-29**  
H 3/4 WL 2 3/8  
1 doz./31# • .7 cu. ft.



**5" Square Saucer w/well ring No. SL-31**  
H1 WL 2 1/4  
3 doz./31# • .4 cu. ft.



**8 oz. Cup, Low No. SL-30**  
H2 3/4 T3 1/8 F2 D4 7/8  
3 doz./24# • 1.3 cu. ft.  
Fits Saucer No. SL-31



**5 3/8" x 1 1/8" Micro Tray No. SL-5**  
H 5/8  
3 doz./9# • .2 cu. ft.



**2" - 2 1/2 oz. Sampler Cube No. SL-52**  
H2 1/4  
3 doz./11# • .2 cu. ft.



**4 1/4" x 2 1/2" - 4 oz. Sauce Bowl No. SL-4**  
H1 1/4  
3 doz./13# • .3 cu. ft.



**3" - 2 3/4 oz. Square Dipping Bowl No. SL-3**  
H1 1/4 F2  
3 doz./11# • .2 cu. ft.



**5 5/8" Square Saucer w/well ring No. SL-2**  
H 5/8 WL 2  
3 doz./23# • .5 cu. ft.



**9 oz. Cup, Tall No. SL-1**  
H3 3/8 T3 1/4 F1 1/8 D4 1/4  
3 doz./33# • 1.4 cu. ft.  
Fits Saucer No. SL-2



**12 oz. Mug No. SL-36**  
H4 1/4 T3 1/2 F2 3/8 D4 7/8  
3 doz./35# • 1.4 cu. ft.

SLATE  
Black



**9" Square Plate, Black No. SL-9-B**  
H1  
1 doz./23# • .6 cu. ft.



**6 1/4" Square Plate, Black No. SL-6-B**  
H 3/4  
3 doz./29# • .6 cu. ft.



**10 1/2" x 4 3/8" Rectangular Plate, Black No. SL-24-B**  
1 doz./12# • .3 cu. ft.



**12 oz. Mug, Black No. CM-12-B**  
1 doz./13# • .5 cu. ft.



**3" - 2 3/4 oz. Square Dipping Bowl, Black No. SL-3-B**  
3 doz./11# • .2 cu. ft.



**3" - 2 3/4 oz. Square Dipping Bowl, Red No. SL-3-R**  
3 doz./11# • .2 cu. ft.

SLATE  
Red



AND  
THAT'S  
NOT **all**

**More Flattering Platters.** You'll find even more platters in Ovenware & Accessories. Discover faux slate and wood, a multitude of colors and metals in Events.

**More Small Plates with Big Impact.** Leave a big impression on your guests with shareable bites and bold condiments presented on small plates. Explore Events and Ovenware & Accessories.

**More Serving Utensils.** Present a polished effect with serving pieces that bring elegance to any event. Find more in Events.

Events, page 107

Ovenware & Accessories, page 120



EMPIRE





**6 1/2" Plate**  
No. 1502-10170  
H 5/8  
3 doz./21# • .6 cu. ft.

**7 1/2" Plate**  
No. 1502-10171  
H 7/8  
3 doz./37# • .9 cu. ft.

**8 1/4" Plate**  
No. 1502-10205  
H 7/8  
3 doz./37# • 1.0 cu. ft.

**9" Plate**  
No. 1502-10235  
H 7/8  
1 doz./16# • .5 cu. ft.

**10 3/4" Plate**  
No. 1502-10270  
H 1 1/8  
1 doz./24# • .7 cu. ft.

**12 1/2" Plate**  
No. 1502-10315  
H 1 1/8  
1 doz./30# • 1.2 cu. ft.



**8 1/2" x 5 1/2" Oval Platter**  
No. 1502-50308  
H 1 L 8 1/2 W 5 1/2  
2 doz./21# • .5 cu. ft.

**10" x 7 1/2" Oval Platter**  
No. 1502-50309  
H 1 1/8 L 10 W 7 1/2  
2 doz./28# • .7 cu. ft.

**12 1/8" x 8 7/8" Oval Platter**  
No. 1502-50310  
H 1 1/4 L 12 1/8 W 8 7/8  
1 doz./25# • 1.3 cu. ft.

**13 1/2" x 9 1/2" Oval Platter**  
No. 1502-50313  
H 1 1/4 L 13 1/2 W 9 1/2  
1 doz./26# • 2.4 cu. ft.



**6 1/2" Coupe Plate**  
No. 1702-10300  
H 5/8  
3 doz./25# • .7 cu. ft.

**7 1/2" Coupe Plate**  
No. 1702-10301  
H 7/8  
3 doz./31# • .8 cu. ft.

**8 1/4" Coupe Plate**  
No. 1702-10302  
H 7/8  
3 doz./38# • 1.0 cu. ft.

**9" Coupe Plate**  
No. 1702-10303  
H 7/8  
1 doz./17# • .5 cu. ft.

**10 1/4" Coupe Plate**  
No. 1702-10304  
H 1 1/8  
1 doz./22# • .6 cu. ft.

**12 1/2" Coupe Plate**  
No. 1702-10305  
H 1 1/8  
1 doz./32# • 1.0 cu. ft.



**22 1/2 oz. Pasta Bowl**  
No. 1502-10310  
H 2 1/8 D 12 1/4  
1 doz./32# • 1.2 cu. ft.



**9 1/4 oz. Bouillon**  
No. 1502-30250  
H 2 1/4 F 2 D 4 1/8  
3 doz./18# • 1.4 cu. ft.  
Fits Saucer No. 1502-10155



**3 1/4 oz. Fruit Bowl**  
No. 1502-20125  
H 1 3/8 D 5 1/8  
3 doz./17# • .7 cu. ft.



**8 oz. Grapefruit Bowl**  
No. 1502-20155  
H 1 3/4 D 6 3/8  
3 doz./21# • .9 cu. ft.



**19 1/2 oz. Oatmeal Bowl**  
No. 1502-20145  
H 2 1/2 D 5 3/4  
3 doz./39# • 1.4 cu. ft.



**11 1/2 oz. Soup Bowl**  
No. 1502-10230  
H 1 3/8 D 9 3/8  
1 doz./15# • .6 cu. ft.



**6 1/8" Saucer**  
No. 1502-10155  
H 7/8 WL 2 (small) WL 3 3/8 (large)  
3 doz./20# • .6 cu. ft.



**8 1/4" oz. Cup**  
No. 1502-30230  
H 2 7/8 T 3 1/2 B 2 D 4 1/2  
3 doz./15# • .6 cu. ft.  
Fits Saucer No. 1502-10155



**8 oz. Stacking Cup**  
No. 1502-30220  
H 2 1/2 T 3 1/2 B 2 D 4 5/8  
3 doz./23# • 1.2 cu. ft.  
Fits Saucer No. 1502-10155



**13 oz. Mug**  
No. 1502-30380  
H 4 3/8 T 3 1/2 F 2 1/8 D 5 3/8  
3 doz./30# • 2.2 cu. ft.











**6 1/4" Plate, MR**  
No. BW-1113  
H5/8  
3 doz./29# • .7 cu. ft.

**7" Plate, MR**  
No. BW-1111  
H3/4  
3 doz./29# • .8 cu. ft.

**8" Plate, MR**  
No. BW-1109  
H7/8  
2 doz./29# • .8 cu. ft.

**9" Plate, MR**  
No. BW-1107  
H1  
2 doz./33# • 1.0 cu. ft.

**10" Plate, MR**  
No. BW-1105  
H1  
1 doz./24# • .5 cu. ft.

**10 5/8" Plate, MR**  
No. BW-1103  
H1 1/8  
1 doz./25# • .7 cu. ft.

**12 1/2" Plate, MR**  
No. BW-1100  
H1 1/8  
1 doz./33# • 1.1 cu. ft.



**11 1/2" x 8 3/4" Platter, MR**  
No. BW-1120  
H1 1/8  
1 doz./26# • .7 cu. ft.

**13 1/4" x 10 1/4" Platter, MR**  
No. BW-1122  
H1 1/8  
1 doz./31# • 1.0 cu. ft.



**11 1/2" x 9" - 18 oz. Oval Bowl**  
No. BW-1118  
1 doz./26# • .9 cu. ft.



**10 1/2" x 7 1/2" Racetrack Plate**  
No. BW-1123  
H1 1/8  
1 doz./21# • .5 cu. ft.

**12" x 8 1/2" Racetrack Plate**  
No. BW-1124  
H1  
1 doz./31# • .7 cu. ft.



**10" x 5 1/2" Racetrack Platter**  
No. BW-1125  
H1  
1 doz./16# • .3 cu. ft.

**12" x 6 5/8" Racetrack Platter**  
No. BW-1126  
H1  
1 doz./24# • .5 cu. ft.

**14" x 7 3/4" Racetrack Platter**  
No. BW-1127  
H1 1/4  
1 doz./32# • .7 cu. ft.



**14" x 6" Long Tray**  
No. BW-1449  
H7/8  
1 doz./26# • .6 cu. ft.



**8" Coupe Plate**  
No. BW-5208  
H1 1/8  
3 doz./32# • 1.0 cu. ft.

**11 1/8" Coupe Plate**  
No. BW-5211  
H1 1/8  
1 doz./33# • 1.1 cu. ft.



**8 oz. Bouillon**  
No. BW-1140  
H2 1/8 F1 7/8 D3 3/8  
3 doz./17# • .6 cu. ft.  
Fits Saucer No. BW-1162



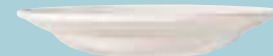
**3 1/2 oz. Fruit Bowl**  
No. BW-1132  
H1 3/8 D5  
3 doz./19# • .6 cu. ft.



**10 oz. Grapefruit Bowl**  
No. BW-1131  
H1 1/8 D6 3/8  
3 doz./27# • .9 cu. ft.



**9 1/4" - 12 oz. Soup, Rim Deep**  
No. BW-1130  
H1 1/8 D9 1/4  
2 doz./40# • 1.3 cu. ft.



**18 oz. Bowl, Entrée/Pasta**  
No. BW-1134  
H1 1/8 D11  
1 doz./32# • .9 cu. ft.



**16 oz. Bowl, Entrée/Pasta**  
No. BW-1135  
H2 3/8 D11 3/4  
1 doz./33# • 1.3 cu. ft.



**4 1/2" Espresso Saucer**  
No. BW-1160  
WL1 1/8  
3 doz./13# • .4 cu. ft.

**5 3/4" Saucer**  
No. BW-1162  
3 doz./22# • .6 cu. ft.



**3 oz. Cup, Espresso**  
No. BW-1154  
H1 3/4 T2 1/2 F1 3/8 D3 3/4  
3 doz./11# • .4 cu. ft.  
Fits Saucer No. BW-1160



**7 1/2 oz. Cup, Low**  
No. BW-1152  
H2 1/2 T3 1/2 F1 3/8 D4 5/8  
3 doz. • 20# • .9 cu. ft.  
Fits Saucer No. BW-1162

**11 1/2 oz. Cup, Low**  
No. BW-1155  
H2 3/4 T4 F2 D5 1/8  
3 doz./27# • .9 cu. ft.  
Fits Saucer No. BW-1162

**15 oz. Cup, Low**  
No. BW-1157  
H3 3/8 T4 1/2 F1 1/8 D5 3/4  
1 doz./13# • .7 cu. ft.  
Fits Saucer No. BW-1162



**8 3/4 oz. Cup, Tall**  
No. BW-1150  
H3 3/8 T3 1/4 F1 3/8 D4 1/8  
3 doz./29# • 1.2 cu. ft.  
Fits Saucer No. BW-1162



**10 oz. Mug**  
No. BW-1110  
H3 3/4 T3 1/2 F2 1/4 D4 3/8  
3 doz./29# • 1.0 cu. ft.



**11 1/2 oz. Stacking Mug**  
No. BW-1114  
H3 3/8 T3 3/8 F2 1/4 D4 3/8  
3 doz./30# • 1.1 cu. ft.





**BASICS ORBIS**  
Bright White



**6 1/4" Plate, MR**  
No. BO-1113  
H 3/4  
3 doz./20# = .5 cu. ft.

**10" Plate, MR**  
No. BO-1105  
H1  
1 doz./21# = .5 cu. ft.

**7" Plate, MR**  
No. BO-1111  
H 3/4  
3 doz./25# = .5 cu. ft.

**10 1/2" Plate, MR**  
No. BO-1103  
H 3/4  
1 doz./26# = .6 cu. ft.

**9" Plate, MR**  
No. BO-1107  
H 3/4  
2 doz./30# = .7 cu. ft.

**12 1/2" Plate, MR**  
No. BO-1100  
H 1 1/4  
1 doz./34# = .8 cu. ft.



**3 oz. Fruit Bowl**  
No. BO-1155  
H 1 1/8 D5  
3 doz./15# = .3 cu. ft.



**10 oz. Grapefruit Bowl**  
No. BO-1131  
H 1 1/8 D 6 1/4  
3 doz./26# = .9 cu. ft.



**9 1/4" - 10 1/4 oz. Soup, Rim Deep**  
No. BO-1130  
H 1 1/8  
2 doz./31# = 1.3 cu. ft.



**3 7/8" - 8 oz. Bouillon**  
No. BO-1140  
H 2 1/8 F 1 1/8  
3 doz./20# = .6 cu. ft.  
Fits Saucer No. BO-1162



**7 1/2 oz. Cup**  
No. BO-1152  
H 2 1/2 T 3 1/2 F 1 1/4 D 4 5/8  
3 doz./20# = .9 cu. ft.  
Fits Saucer No. BO-1162



**5 3/4" Saucer**  
No. BO-1162  
WL 1 1/8  
3 doz./22# = 1.6 cu. ft.



**11 1/2 oz. Stacking Mug**  
No. BO-1114  
H 3 3/8 T 3 3/8 F 2 1/4 D 4 5/8  
3 doz./26# = 1.3 cu. ft.



**11 1/8" x 8 3/4" Oval Platter**  
No. BO-1120  
H 1 1/8  
1 doz./26# = .7 cu. ft.

**13 1/4" x 10 1/4" Oval Platter**  
No. BO-1122  
H 1 1/8  
1 doz./31# = 1.0 cu. ft.



**12" - 20 oz. Pasta Bowl**  
No. BO-1108  
H 1 1/4  
1 doz./29# = .9 cu. ft.



**9" Pellet/Induction Plate**  
No. BO-1145  
H1  
2 doz./33# = .8 cu. ft.





PORCELANA



# PORCELANA COUPE

Bright White

**WORLD**  
TABLEWARE



Shown: World® Porcelana Coupe dinnerware, World Pistol Grip Steak Knife and Libbey® Quadra V glassware

## PORCELANA COUPE

Bright White



**4" Micro Plate**  
No. 840-404C

H $\frac{5}{8}$ "  
3 doz./10# • .2 cu. ft.

**9" Plate**  
No. 840-425C

H1"  
2 doz./33# • 1.0 cu. ft.

**6½" Plate**  
No. 840-410C

H¾"  
3 doz./24# • .7 cu. ft.

**9½" Plate**  
No. 840-435C

H1½"  
2 doz./37# • 1.0 cu. ft.

**7¼" Plate**  
No. 840-420C

H¾"  
3 doz./33# • .9 cu. ft.

**10½" Plate**  
No. 840-438C

H1¼"  
1 doz./29# • .7 cu. ft.

**8¼" Plate**  
No. 840-423C

H1"  
2 doz./29# • .7 cu. ft.

**11¼" Plate**  
No. 840-440C

H1¼"  
1 doz./33# • .9 cu. ft.

**12¼" Plate**  
No. 840-445C

H1¾"  
1 doz./35# • 1.1 cu. ft.



**7¼" Plate**  
No. 840-460S

H¾" x 1"  
3 doz./33# • .9 cu. ft.

**10¼" Plate**  
No. 840-468S

H¾" x 1½"  
1 doz./26# • .7 cu. ft.

**8" Plate**  
No. 840-463S

H¾" x 1"  
2 doz./33# • .8 cu. ft.

**11" Plate**  
No. 840-470S

H1¾" x 1½"  
1 doz./32# • .9 cu. ft.

**8¾" Plate**  
No. 840-465S

H¾" x 1½"  
2 doz./35# • 1.0 cu. ft.

**12" Plate**  
No. 840-475S

H1½" x 1½"  
1 doz./36# • 1.0 cu. ft.



**9" Triangle Plate**  
No. 840-435T

H1½"  
1 doz./21# • .6 cu. ft.

**11" Triangle Plate**  
No. 840-440T

H1"  
1 doz./28# • .9 cu. ft.



**8" x 7" Oblong Plate**  
No. 840-436B

H1"  
2 doz./25# • .6 cu. ft.

**10" x 9" Oblong Plate**  
No. 840-437B

H1½"  
2 doz./37# • .9 cu. ft.

**12" x 10" Oblong Plate**  
No. 840-438B

H1½"  
1 doz./28# • .6 cu. ft.



**9" Pellet/Induction Plate**  
No. 840-439P

H¾"  
2 doz./17# • .8 cu. ft.

PORCELANA ROLLED EDGE

Bright White



**5½" Plate, WR**  
No. 840-405R-22  
H¾  
3 doz./19# • .5 cu. ft.

**6¼" Plate, WR**  
No. 840-410R-23  
H1  
3 doz./25# • .7 cu. ft.

**7⅞" Plate, WR**  
No. 840-420R-24  
H1  
3 doz./33# • .8 cu. ft.

**9" Plate, WR**  
No. 840-425R-25  
H1  
2 doz./33# • .9 cu. ft.

**9¾" Plate, WR**  
No. 840-435R-26  
H1  
2 doz./38# • 1.1 cu. ft.

**10½" Plate, WR**  
No. 840-438R-10  
H1½  
1 doz./28# • .7 cu. ft.

**11" Plate, WR**  
No. 840-440R-11  
H1⅝  
1 doz./29# • .8 cu. ft.

**12" Plate, WR**  
No. 840-445R-12  
H1¼  
1 doz./36# • 1.0 cu. ft.



**9¾" x 7¼" Oval Platter, WR**  
No. 840-520R-10  
H1  
2 doz./31# • .8 cu. ft.

**11¼" x 8½" Oval Platter, WR**  
No. 840-520R-11  
H1¼  
1 doz./24# • .6 cu. ft.

**13¾" x 9⅞" Oval Platter, WR**  
No. 840-520R-13  
H1½  
1 doz./35# • .9 cu. ft.

**15½" x 10½" Oval Platter, WR**  
No. 840-520R-15  
H1¼  
6 pcs./23# • .8 cu. ft.



**8" x 6¼" Oval Platter, Coupe**  
No. 840-520R-8  
H⅞  
3 doz./37# • .9 cu. ft.

**9¾" x 7½" Oval Platter, Coupe**  
No. 840-520R-9  
H1¼  
2 doz./7# • 1.0 cu. ft.

**11¾" x 8" Oval Platter, Coupe**  
No. 840-520R-24  
H1¼  
1 doz./25# • .7 cu. ft.

**13½" x 10" Oval Platter, Coupe**  
No. 840-530R-30  
H1⅝  
1 doz./31# • 1.1 cu. ft.

**15¼" x 11¼" Oval Platter, Coupe**  
No. 840-540R-15  
H1½  
6 ea./29# • 1.0 cu. ft.

INFINITY BOWLS

Bright White



**5" x 4½" - 4 oz. Bowl**  
No. INF-050  
H1 x 1⅝ F2½  
3 doz./15# • .4 cu. ft.



**5⅞" x 4⅜" - 7 oz. Bowl**  
No. INF-100  
H2½ x 2 F2  
3 doz./19# • .7 cu. ft.



**7" x 6¼" - 10 oz. Bowl**  
No. INF-170  
H1⅝ x 1¼  
3 doz./31# • 1.0 cu. ft.



**10" x 9" - 30 oz. Bowl**  
No. INF-250  
H2¼ x 1¼  
1 doz./24# • .8 cu. ft.



**8½" x 5⅜" - 20 oz. Bowl**  
No. INF-200  
2 doz./24# • .8 cu. ft.

**9⅞" x 4⅝" - 16 oz. Bowl**  
No. INF-300  
H2  
2 doz./24# • .7 cu. ft.

**10⅞" x 5½" - 28 oz. Bowl**  
No. INF-350  
1 doz./21# • .4 cu. ft.

PORCELANA NARROW RIM

Bright White



**5½" Plate, NR**  
No. 840-405N-10  
H⅞  
3 doz./18# • .5 cu. ft.

**6½" Plate, NR**  
No. 840-410N-11  
H¾  
3 doz./25# • .7 cu. ft.

**7¼" Plate, NR**  
No. 840-420N-12  
H⅞  
3 doz./30# • .9 cu. ft.

**9" Plate, NR**  
No. 840-425N-13  
H¾  
2 doz./36# • .9 cu. ft.

**9½" Plate, NR**  
No. 840-430N-14  
H½  
2 doz./39# • 1.0 cu. ft.

**10¾" Plate, NR**  
No. 840-440N-15  
H1  
2 doz./48# • 1.1 cu. ft.



**9¾" x 7⅞" Oval Platter, NR**  
No. 840-520N-9  
H1  
2 doz./35# • .9 cu. ft.

**11½" x 9" Oval Platter, NR**  
No. 840-520N-17  
H1¼  
1 doz./26# • .7 cu. ft.

**13⅞" x 10" Oval Platter, NR**  
No. 840-530N-18  
H1¼  
1 doz./40# • 1.1 cu. ft.

tabletop TIP

The versatile bowls and accessories shown on page 69 can mix and match with either Rolled Edge or Narrow Rim plates.



PORCELANA NARROW RIM & ROLLED EDGE  
Bright White Bowls & Accessories



**4 7/8" - 5 1/2 oz. Bowl, Fruit**  
No. 840-310-020  
H1 1/8  
3 doz./16# = .4 cu. ft.



**7 oz. Bouillon**  
No. 840-345-007  
H 5/8 F2  
3 doz./24# = .7 cu. ft.  
Fits Saucers No. 840-205-006



**4 3/4" Saucer, AD**  
No. 840-245-107  
H 1/8 WL 1 1/2  
3 doz./10# = .3 cu. ft.



**3 1/2 oz. Cup, Espresso Tall**  
No. 840-145-006  
H2 1/2 T2 1/8 F1 1/2 D3  
3 doz./12# = .5 cu. ft.  
Fits Saucer No. 840-245-107



**8 1/2 oz. Mug, Kona**  
No. 840-125-002  
H3 3/4 T3 F2 D4 1/8  
3 doz./29# = 1.2 cu. ft.



**6 5/8" - 10 oz. Bowl, Grapefruit**  
No. 840-320-020  
H1 1/8  
3 doz./27# = .7 cu. ft.



**4" - 6 oz. Nestabowl**  
No. 840-330-002  
H1 1/2 F2  
3 doz./15# = .4 cu. ft.



**5 1/2" Saucer, Double Well**  
No. 840-215-005  
WL2 (small) WL2 5/8 (large)  
3 doz./19# = .5 cu. ft.



**2 1/2 oz. Cup, Espresso Short**  
No. 840-150-007  
H2 1/4 T2 F1 1/4 D2 3/4  
3 doz./10# = .4 cu. ft.  
Fits Saucer No. 840-245-107



**12 oz. Mug, Seygo**  
No. SYM-12  
Bright White  
H4 T3 1/2 F2 1/4 D4 7/8  
1 doz./11# = .5 cu. ft.



**5" - 10 oz. Bowl, Oatmeal**  
No. 840-350-035  
H2  
3 doz./26# = .9 cu. ft.



**4" - 10 oz. Nestabowl**  
No. 840-330-005  
H2 1/2 F2  
3 doz./23# = 1.2 cu. ft.  
Fits Saucer No. 840-215-005

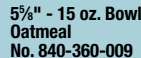
**6" Saucer, Double Well**  
No. 840-205-006  
H1 WL2 1/8 (small) WL2 7/8 (large)  
3 doz./23# = .7 cu. ft.



**7 oz. Cup, Maui, Stack**  
No. 840-116-101  
H3 T3 1/4 F2 D4 1/8  
3 doz./24# = .9 cu. ft.  
Fits Saucers No. 840-205-006



**16 oz. Mug, Stretch**  
No. STM-16  
Bright White  
H5 1/4 T3 1/2 F2 1/2 D5  
1 doz./15# = .7 cu. ft.



**5 5/8" - 15 oz. Bowl, Oatmeal**  
No. 840-360-009  
H2 1/4  
3 doz./39# = 1.4 cu. ft.



**4 1/2" - 10 1/2 oz. Nestabowl**  
No. 840-330-001  
H2 1/8 F2 5/8  
3 doz./29# = 1.3 cu. ft.  
Fits Saucer No. 840-215-005



**7 oz. Cup, Tall**  
No. 840-110-004  
H3 T3 1/4 F2 D4 1/8  
3 doz./24# = 1.0 cu. ft.  
Fits Saucer No. BW-1162



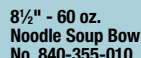
**15 oz. Mug, Flairique**  
No. FM-15  
Bright White  
H4 1/2 T4 F2 1/8 D4 7/8  
1 doz./14# = .7 cu. ft.



**5 1/4" - 19 oz. Noodle Soup Bowl**  
No. 840-355-011  
H3 1/8  
3 doz./35# = 1.2 cu. ft.



**7" - 35 oz. Nestabowl**  
No. 840-330-003  
H2 3/8  
2 doz./38# = 1.7 cu. ft.



**8 1/2" - 60 oz. Noodle Soup Bowl**  
No. 840-355-010  
H3  
1 doz./24# = 1.0 cu. ft.



**9" - 68 oz. Nestabowl**  
No. 840-330-004  
H2 1/8  
1 doz./32# = 1.2 cu. ft.



**9" - 11 oz. Soup, RD**  
No. 840-340-008  
H1 1/4  
3 doz./55# = 1.9 cu. ft.



**11 1/4" - 13 oz. Shallow Bowl**  
No. 840-455R-13  
H1 1/8  
1 doz./29# = 1.0 cu. ft.



**12" - 20 oz. Pasta Bowl**  
No. 840-370-200  
H1 1/8  
1 doz./32# = 1.1 cu. ft.



**9" - 30 oz. Low Bowl**  
No. 840-355-009  
H1 1/2  
2 doz./40# = 1.0 cu. ft.

**11" - 62 oz. Low Bowl**  
No. 840-355-008  
H2  
1 doz./29# = .9 cu. ft.



CASCADE™



CASCADE™  
Flint



**6 1/4" Plate, MR**  
No. 950038 261  
H 5/8  
3 doz./21# • .4 cu. ft.

**7 1/4" Plate, MR**  
No. 950038 285  
H 3/4  
3 doz./33# • .7 cu. ft.

**9" Plate, MR**  
No. 950038 310  
H 7/8  
1 doz./17# • .5 cu. ft.

**9" Pellet Plate, MR**  
No. 950038 245  
H 3/4  
1 doz./17# • .4 cu. ft.

**9 3/4" Plate, MR**  
No. 950038 311  
H 7/8  
1 doz./20# • .4 cu. ft.

**10 5/8" Plate, MR**  
No. 950038 333  
H 7/8  
1 doz./25# • .6 cu. ft.

**12" Plate, MR**  
No. 950038 381  
H 1  
1 doz./32# • .8 cu. ft.



**12 1/8" Plate, WR**  
No. 950038 101  
H 1 1/8  
1 doz./34# • .8 cu. ft.



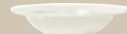
**10 7/8" x 9 7/8" Great Plate Md**  
No. 950038 191  
H 1 1/4  
1 doz./26# • .7 cu. ft.



**7 oz. Bouillon Unhld**  
No. 950038 059  
H 2 1/8 F 2 D 3 7/8  
3 doz. • 15# / 1.1 cu. ft.  
Fits Saucer No. 950038 431



**8 oz. Stacking Bouillon**  
No. 950038 551  
H 2 3/4 F 2 D 3 1/4  
3 doz./16# • 1.1 cu. ft.



**3 oz. Fruit Bowl**  
No. 950038 155  
H 1 1/4 D 5  
3 doz./15# • .4 cu. ft.



**10 oz. Grapefruit Bowl**  
No. 950038 007  
H 1 1/8 D 6 3/8  
3 doz./29# • .6 cu. ft.



**14 oz. Soup Rim Deep**  
No. 950038 387  
H 1 1/2 D 9  
1 doz./20# • .6 cu. ft.



**25 oz. Entrée/Pasta Bowl**  
No. 950038 443  
H 1 1/8 D 11 7/8  
1 doz./34# • .9 cu. ft.



**18 oz. Pasta Bowl, WR**  
No. 950038 568  
H 1 1/8 D 12 1/8  
1 doz./32# • .75 cu. ft.



**10 1/2" x 7 1/2" Platter**  
No. 950038 419  
H 1  
1 doz./19# • .4 cu. ft.

**12" x 8 5/8" Platter**  
No. 950038 425  
H 1 1/8  
1 doz./30# • .6 cu. ft.

**13 1/4" x 9 5/8" Platter**  
No. 950038 423  
H 1 1/4  
1 doz./29# • .8 cu. ft.



**5 3/4" Tea Saucer**  
No. 950038 431  
H 5/8 WL 2  
3 doz./18# • .4 cu. ft.



**7 oz. Tea Cup Low**  
No. 950038 074  
H 2 1/8 T 3 3/4 F 2 D 4 1/2  
3 doz./17# • 1.1 cu. ft.  
Fits Saucer No. 950038 431



**6 oz. Tea Cup Tall**  
No. 950038 127  
H 3 T 3 F 2 D 3 7/8  
3 doz./20# • 1.1 cu. ft.  
Fits Saucer No. 950038 431



**8 1/2 oz. Mug**  
No. 950038 005  
H 3 3/4 T 3 F 2 1/8 D 4  
3 doz./26# • 1.1 cu. ft.



**8 1/2 oz. Savoy Stacking Tea Cup**  
No. 950093 107  
H 2 3/4 T 3 3/8 F 2 D 4 3/8  
3 doz./27# • 1.1 cu. ft.  
Fits Saucer No. 950038 431



**8 1/2 oz. Stacking Cup**  
No. 950038 123  
H 2 3/4 T 3 3/8 F 1 7/8 D 4 3/8  
3 doz./27# • 1.1 cu. ft.  
Fits Saucer No. 950038 431

CASCADE™  
LOW-PROFILE



**6 1/4" Plate**  
No. 950038 866  
H 5/8  
3 doz./16# • .4 cu. ft.

**7 1/4" Plate**  
No. 950038 867  
H 5/8  
3 doz./22# • .7 cu. ft.

**9 1/8" Plate**  
No. 950038 868  
H 3/4  
1 doz./14# • .4 cu. ft.

**9 3/4" Plate**  
No. 950038 870  
H 7/8  
1 doz./16# • .4 cu. ft.

**10 1/2" Plate**  
No. 950038 871  
H 7/8  
1 doz./18# • .5 cu. ft.

**12 1/8" Plate**  
No. 950038 872  
H 7/8  
1 doz./24# • .6 cu. ft.

tabletop TIP



With many kitchens crunched for space, low-profile plates allow you to stack 30% more in the same space as standard profile.



# FLINT DINNERWARE



**6 1/4" Frama Plate**  
No. 951250 261  
H 5/8  
3 doz./24# = .7 cu. ft.

**7 1/4" Frama Plate**  
No. 951250 285  
H 3/4  
3 doz./35# = .9 cu. ft.

**8" Frama Plate**  
No. 951250 288  
H 7/8  
1 doz./12# = .4 cu. ft.

**9" Frama Plate**  
No. 951250 310  
H 7/8  
1 doz./19# = .5 cu. ft.

**10 5/8" Frama Plate**  
No. 951250 333  
H 1  
1 doz./24# = .7 cu. ft.

**12" Frama Plate**  
No. 951250 381  
H 1 1/8  
1 doz./35# = 1.0 cu. ft.



**10" Compartment Plate**  
No. 950093 763  
H 1  
1 doz./29# = 1.0 cu. ft.



**9 1/4" Coupe Plate**  
No. 950086 797  
H 1 7/8  
1 doz./27# = .7 cu. ft.



**10 5/8" Coupe Plate**  
No. 950086 793  
H 1 7/8  
1 doz./22# = .6 cu. ft.



**7 1/2 oz. St. Francis Bouillon**  
No. 951250 062  
H 2 3/8 F 2 1/8 D 3 3/8  
3 doz./22# = 1.1 cu. ft.



**4 oz. Fruit-A, Morwel**  
No. 951250 172  
H 1 3/8 D 4 5/8  
3 doz./16# = .5 cu. ft.

**5 oz. Fruit-B, Morwel**  
No. 951250 176  
H 1 1/2 D 5 1/8  
3 doz./20# = .6 cu. ft.



**9 oz. Grapefruit Bowl, Morwel**  
No. 951250 014  
H 1 3/4 D 6  
3 doz./22# = .8 cu. ft.



**12 oz. Grapefruit Bowl, Studio**  
No. 950093 342  
H 2 1/8 D 7 1/2  
2 doz./29# = 1.2 cu. ft.



**18 3/8 oz. Oatmeal/Nappy Bowl, Rolled Edge**  
No. 951250 250  
H 2 3/8 D 5 7/8  
3 doz./36# = .9 cu. ft.



**41 oz. Shallow Pasta Bowl**  
No. 951250 253  
H 1 7/8 D 9 5/8  
1 doz./26# = .7 cu. ft.



**20 oz. Pasta Bowl WR, A La Carte Bowl**  
No. 950093 644  
H 2 D 12 1/8  
6 pcs./20# = .8 cu. ft.



**25 oz. Pasta Bowl, Studio**  
No. 950093 395  
H 2 3/8 D 10 1/2  
1 doz./33# = 1.1 cu. ft.

## build BUSINESS

Frama's chip-resistant rolled edge and fully glazed foot make it a "must have" to reduce replacement costs in high traffic environments.





**5 1/4" Barista™ Saucer Sm**  
No. 902903 007  
H3/4 WL17/8  
3 doz./19# = .4 cu. ft.  
For 3 oz. and 4 oz. Cups

**6 1/4" Barista™ Saucer Md**  
No. 902903 008  
H3/4 WL2 1/4  
3 doz./28# = .6 cu. ft.  
For 6 oz. and 8 oz.  
Barista Cups and for  
8 oz., 12 oz., 16 oz.,  
and 18 oz. Alatta Cups

**7 7/8" Barista™ Saucer Lg**  
No. 902903 009  
H7/8 WL3  
1 doz./15# = .4 cu. ft.  
For 12 oz. and  
16 oz. Barista Cups



**7 oz. Newport Mug**  
No. 950039 106  
H3 3/4 T3 F2 D4 1/8  
3 doz./31# = 1.1 cu. ft.



**11 oz. Uncarved Mug**  
No. 903042 001  
H4 T3 1/4 D4 1/2  
1 doz./10# = .5 cu. ft.



**12 oz. Cafe Mug**  
No. 951250 277  
H4 3/8 T3 1/2 F2 1/4 D4 5/8  
1 doz./15# = 1.1 cu. ft.



**15 oz. Mug, Studio**  
No. 950093 371  
H4 3/8 T3 5/8 F2 1/4 D4 7/8  
1 doz./15# = 1.1 cu. ft.



**8 oz. Stacking Tea Cup,  
A La Carte**  
No. 950093 114  
H2 3/4 T3 3/8 F1 7/8 D4 3/8  
3 doz./26# = 1.1 cu. ft.  
Fits Saucer No. 902903 008



**3 oz. Barista™  
Stacking Cup, Sm**  
No. 902903 001  
H1 7/8 T2 5/8 F1 3/4 D3 1/2  
3 doz./12# = .7 cu. ft.  
Fits Saucer No. 902903 007

**8 oz. Barista™  
Stacking Cup, Md**  
No. 902903 004  
H2 1/2 T3 1/2 F2 1/4 D4 3/4  
3 doz./22# = 1.1 cu. ft.  
Fits Saucer No. 902903 008

**12 oz. Barista™  
Stacking Cup, Lg**  
No. 902903 005  
H2 7/8 T4 F2 7/8 D5 1/4  
2 doz./24# = 1.3 cu. ft.  
Fits Saucer No. 902903 009



**3 oz. Alatta™ Coffee Cup**  
No. 950093 116  
H1 7/8 T2 7/8 F1 7/8 D3 3/4  
3 doz./14# = .7 cu. ft.  
Fits Saucer No. 902903 007

**8 oz. Alatta™ Coffee Cup**  
No. 950093 118  
H2 3/8 T3 3/4 F2 1/4 D5  
3 doz./22# = 1.3 cu. ft.  
Fits Saucer No. 902903 008

**11 oz. Alatta™ Coffee Cup**  
No. 950093 128  
H2 3/4 T4 1/4 F2 1/4 D5 3/8  
2 doz./20# = 1.3 cu. ft.  
Fits Saucer No. 902903 008

**16 oz. Alatta™ Coffee Cup**  
No. 950093 152  
H3 1/8 T4 1/2 F2 1/4 D5 5/8  
2 doz./20# = 1.3 cu. ft.  
Fits Saucer No. 902903 008

**18 oz. Alatta™ Coffee Cup**  
No. 950093 173  
H3 3/8 T4 7/8 F2 1/8 D6 1/4  
1 doz./14# = .8 cu. ft.  
Fits Saucer No. 902903 008



**5 oz. Creamer**  
No. 911198 034  
H2 3/4 T2 7/8 F1 3/4 D4 1/8  
2 doz./11# = .7 cu. ft.



**3 1/2" x 2 7/8" Condiment Holder**  
No. 911198 014  
H2 3/8  
2 doz./11# = .7 cu. ft.



**Salt Shaker**  
No. 911198 036  
H3 3/8 D1 3/4  
3 doz./11# = .4 cu. ft.

**Pepper Shaker**  
No. 911198 037  
H3 3/8 D1 3/4  
3 doz./11# = .4 cu. ft.



**3 oz Multi-Purpose Dish**  
No. 900020 063  
H1 F1 3/4 D3 1/4  
3 doz./10# = .6 cu. ft.

# ENDURANCE



Shown: World® Endurance dinnerware and World Cascade™ flatware

## ENDURANCE

Cream White



**6 1/4" Plate, MR**  
No. END-6

H3/4  
3 doz./29# • .7 cu. ft.

**7 1/4" Plate, MR**  
No. END-7

H1  
3 doz./30# • .7 cu. ft.

**8 3/8" Plate, MR**  
No. END-8

H1  
2 doz./29# • 1.0 cu. ft.

**9" Plate, MR**  
No. END-9

H7/8  
2 doz./44# • 1.0 cu. ft.

**9 3/4" Plate, MR**  
No. END-934

H1  
2 doz./42# • 1.5 cu. ft.

**10 1/4" Plate, MR**  
No. END-10

H1 1/8  
1 doz./26# • .8 cu. ft.

**11 1/4" Plate, MR**  
No. END-11

H1  
1 doz./33# • 1.0 cu. ft.

**12" Plate, MR**  
No. END-12

H1 1/4  
1 doz./40# • 1.3 cu. ft.



**9 3/4" x 7" Platter, MR**  
No. END-30

H1 1/8  
2 doz./31# • .9 cu. ft.

**11 3/4" x 8 1/2" Platter, MR**  
No. END-32

H1 3/8  
1 doz./22# • .7 cu. ft.

**13 1/2" x 9 1/2" Platter, MR**  
No. END-34

H1 1/2  
1 doz./31# • 1.2 cu. ft.



**9" Pellet/Induction Plate**  
No. END-43

H1  
2 doz. • 33#/.9 cu. ft.



ENDURANCE  
Cream White



**5¾" - 3½ oz. Bowl,  
Fruit**  
No. END-20  
H1⅝  
3 doz./20# • 1.5 cu. ft.



**9" - 13 oz. Soup,  
Rim Deep**  
No. END-24  
H1¾  
3 doz./37# • 2.0 cu. ft.



**5½" Saucer**  
No. END-15  
H7⁄8 WL2 (small) WL2¾ (large)  
3 doz./19# • .6 cu. ft.



**5" - 10 oz. Bowl,  
Oatmeal**  
No. END-23  
H2  
3 doz./28# • 1.1 cu. ft.



**6¾" - 6 oz. Bowl,  
Grapefruit**  
No. END-22  
H1⅝  
3 doz./29# • 1.0 cu. ft.



**12" - 20 oz. Bowl,  
Pasta**  
No. END-26  
H1¾  
1 doz./33# • 1.1 cu. ft.



**7 oz. Cup, Tall**  
No. END-3  
H3 T3¼ F1⅞ D4⅞  
3 doz./21# • .9 cu. ft.  
Fits Saucer No. END-15



**7 oz. Bouillon,  
Stacking**  
No. END-18  
H2¾ T3⅞ F2  
3 doz./20# • 1.1 cu. ft.  
Fits Saucer No. END-15



**8½ oz. Mug**  
No. END-1  
H3¾ T3 F2 D4⅞  
3 doz./25# • 1.0 cu. ft.



**7 oz. Cup, Stacking**  
No. END-4  
H2⅝ T3⅞ F1⅞ D4  
3 doz./23# • .8 cu. ft.  
Fits Saucer No. END-15





1

2

3

4

sneak  
peek



DRIFTSTONE



PEBBLEBROOK



## 1 create it your way

Move past the prim and proper by infusing your own personality into your tea service and more. Select small bowls and trays that indulge and celebrate your guests' experience.



## 2 made in the shades

Mix nuanced neutrals and whites. Set color, upon color, upon color. The trend is to surprise your guests with presentations that are unexpected.



## 3 hot from the oven

From tortilla warmers to egg dishes, we've got specialty ovenware and accessories that reflect authenticity when brought to your integrated tabletop.



## 4 platters for every earthly desire

Essential trays with the look of metal and wood naturally mingle with porcelain on the table to enhance your cuisine's originality.



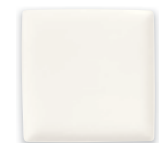
ALUMA WHITE™



HAKONE



CAYENNE



ULTRA BRIGHT WHITE



LIMON



PURPLE



ALPINE WHITE



SAFFRON



CREAM WHITE



BONE CHINA



BLUE HEN



ROYAL RIDEAU™



FERN GREEN



BAROQUE



BRIGHT WHITE



CANTALOUPE



FLINT



GREEN



BUTTER

Keep up with what's new. Visit [insights.libbey.com](https://insights.libbey.com)



BAROQUE™





**6 1/2" Dessert Plate**  
No. 911191 003  
H 1 1/4  
3 doz./20# • .5 cu. ft.

**7 3/4" Side Plate**  
No. 911191 002  
H 3/8  
3 doz./26# • .9 cu. ft.

**9" Plate**  
No. 911191 033  
H 7/8  
2 doz./25# • .7 cu. ft.

**10 1/2" Dinner Plate**  
No. 911191 001  
H 7/8  
1 doz./20# • .6 cu. ft.

**11 3/8" Dinner Plate**  
No. 911191 025  
H 7/8  
1 doz./21# • .9 cu. ft.

**12 1/4" Round Plate**  
No. 911191 020  
H 1  
1 doz./30# • 1.8 cu. ft.



**10 1/4" x 7 1/4" Oval Platter**  
No. 911191 023  
H 7/8  
1 doz./19# • .8 cu. ft.

**14 3/8" x 10 3/8" Oval Platter**  
No. 911191 007  
H 1 1/4  
1 doz./36# • 1.7 cu. ft.



**9 3/4 oz. Bouillon**  
No. 911191 014  
H 2 1/8 D 4 3/8  
3 doz./15# • .5 cu. ft.  
Fits Saucer No. 911190 012



**13 3/4 oz. Grapefruit Bowl**  
No. 911191 006  
H 1 5/8 D 6 3/8  
3 doz./23# • .8 cu. ft.



**13 1/2 oz. Soup Plate**  
No. 911191 004  
H 1 5/8 D 9 1/4  
1 doz./14# • .5 cu. ft.



**28 oz. Pasta Bowl**  
No. 911191 024  
H 1 7/8 D 12 1/4  
6 pcs./15# • 1.4 cu. ft.



**3 oz. Sauce Boat**  
No. 911191 050  
H 3 3/8 L 6 1/8 W 2  
1 doz./8# • .4 cu. ft.

**6 oz. Sauce Boat**  
No. 911191 034  
H 4 L 6 1/8 W 2 1/2  
1 doz./10# • .8 cu. ft.

**14 oz. Sauce Boat**  
No. 911191 022  
H 3 1/4 L 6 3/4 W 3 3/8  
1 doz./8# • .8 cu. ft.



**5" Saucer, AD**  
No. 911191 017  
H 5/8  
3 doz./11# • .3 cu. ft.



**6" Saucer**  
No. 911191 012  
H 3/4  
3 doz./15# • .4 cu. ft.



**6 1/8" Saucer, Stacking**  
No. 911191 031  
H 5/8  
3 doz./17# • .4 cu. ft.



**Salt Shaker**  
No. 911191 026  
H 3 1/2 D 2 1/4  
3 doz./11# • 1 cu. ft.

**Pepper Shaker**  
No. 911191 027  
H 3 1/2 D 2 1/4  
3 doz./11# • 1 cu. ft.



**4 oz. Cup, AD**  
No. 911191 016  
H 2 1/8 T 2 5/8 D 3 1/2  
3 doz./9# • .7 cu. ft.  
Fits Saucer No. 911190 017



**6 oz. Cup**  
No. 911191 011  
H 2 3/8 T 2 3/8 D 3 3/4  
3 doz./11# • .8 cu. ft.  
Fits Saucer No. 911190 012



**8 oz. Cup**  
No. 911191 028  
H 2 3/4 T 3 3/8 D 4 3/8  
3 doz./12# • .9 cu. ft.  
Fits Saucer No. 911190 012



**8 1/2 oz. Cup, Stacking**  
No. 911191 032  
H 2 1/2 T 3 1/2 D 4 1/2  
3 doz./19# • 1.1 cu. ft.  
Fits Saucer No. 911190 031



**9 3/4 oz. Mug**  
No. 911191 013  
H 3 3/8 T 3 1/8 D 4 3/8  
1 doz./8# • .4 cu. ft.



**Sugar Packet Holder**  
No. 911191 029  
H 2 3/8 L 3 1/2 W 2 7/8  
1 doz./11# • .3 cu. ft.



**10 oz. Sugar Pot w/Lid**  
No. 911191 010  
H 2 3/8 (3 1/4 w/lid) T 2 7/8 D 3 7/8  
1 doz./9# • .6 cu. ft.



**3 oz. Creamer**  
No. 911191 077  
H 2 T 1 1/2 D 2 3/8  
1 doz./6# • .2 cu. ft.



**6 oz. Creamer**  
No. 911191 030  
H 2 3/8 T 2 3/4 D 4  
1 doz./7# • .5 cu. ft.



**9 oz. Creamer**  
No. 911191 009  
H 3 3/8 T 3 3/8 D 5  
1 doz./7# • .4 cu. ft.



**15 oz. Tea Pot w/Lid**  
No. 911191 040  
H 5 3/8 T 4 1/2 D 6  
1 doz./16# • 1.0 cu. ft.

Precious metal applications require special care.  
Hand washing with 3M ScotchBrite® pads is  
recommended for metal decorations.

## tabletop TIP

Exquisite table settings command higher price points. The stately precious metal rim decoration of Baroque Bone China elevates the dining experience for high perceived value.



BARRYMORE







**6 1/2" Plate, Accent**  
No. 954321 303  
H 1/4  
3 doz./20# • .5 cu. ft.

**9" Plate, Accent**  
No. 954321 333  
H 7/8  
2 doz./25# • .7 cu. ft.



**6 1/2" Plate**  
No. 954321 003  
H 1/4  
3 doz./20# • .5 cu. ft.

**7 3/4" Plate**  
No. 954321 002  
H 3/8  
3 doz./26# • .9 cu. ft.

**9" Plate**  
No. 954321 033  
H 7/8  
2 doz./25# • .7 cu. ft.

**10 1/2" Plate**  
No. 954321 025  
H 7/8  
1 doz./20# • .6 cu. ft.

**11 3/8" Plate**  
No. 954321 022  
H 7/8  
1 doz./21# • .9 cu. ft.

**12 1/4" Plate**  
No. 954321 020  
H 1  
1 doz./30# • 1.8 cu. ft.



**10 1/4" x 7 1/4" Oval Platter**  
No. 954321 023  
H 7/8  
1 doz./19# • .8 cu. ft.

**14 3/8" x 10 3/8" Oval Platter**  
No. 954321 007  
H 1 1/4  
1 doz./36# • 1.7 cu. ft.



**9 3/4 oz Bouillon**  
No. 954321 014  
H 2 1/8 D 4 3/8  
3 doz./15# • .5 cu. ft.



**13 1/2 oz. Grapefruit Bowl**  
No. 954321 006  
H 1 5/8 D 6 3/8  
3 doz./23# • .8 cu. ft.



**13 1/2 oz. Rim Soup Bowl**  
No. 954321 004  
H 1 5/8 D 9 1/4  
1 doz./14# • .5 cu. ft.



**28 oz. Pasta Bowl**  
No. 954321 024  
H 7/8 D 12 1/4  
6 pcs./15# • 1.4 cu. ft.



**65 oz. Entrée Bowl**  
No. 954321 005  
H 3 1/4 D 8 7/8  
1 doz./24# • 1.4 cu. ft.



**5" Saucer, AD**  
No. 954321 017  
H 5/8  
3 doz./11# • .3 cu. ft.



**6" Saucer**  
No. 954321 012  
H 3/4  
3 doz./15# • .4 cu. ft.



**6 1/8" Saucer, Stacking**  
No. 954321 031  
H 5/8  
3 doz./17# • .4 cu. ft.



**Salt Shaker**  
No. 954321 026  
H 3 1/2 D 2 1/4  
3 doz./11# • 1.0 cu. ft.

**Pepper Shaker**  
No. 954321 027  
H 3 1/2 D 2 1/4  
3 doz./11# • 1.0 cu. ft.



**4 oz. Cup, AD**  
No. 954321 016  
H 2 1/8 T 2 3/8 D 3 1/2  
3 doz./9# • .7 cu. ft.  
Fits Saucer No. 954321 017

**6 oz. Cup**  
No. 954321 011  
H 2 5/8 T 2 5/8 D 3 3/4  
3 doz./11# • .8 cu. ft.  
Fits Saucer No. 954321 017

**8 oz. Cup**  
No. 954321 028  
H 2 3/4 T 3 3/8 D 4 3/8  
3 doz./12# • .9 cu. ft.  
Fits Saucer No. 954321 012



**8 1/2 oz Stacking Cup**  
No. 954321 032  
H 2 1/2 T 3 1/2 D 4 1/2  
3 doz./19# • 1.1 cu. ft.  
Fits Saucer No. 954321 031



**9 3/4 oz. Mug**  
No. 954321 013  
H 3 3/8 T 3 1/8 D 4 3/8  
1 doz./8# • .4 cu. ft.



**Sugar Packet Holder**  
No. 954321 029  
H 2 3/8 L 3 1/2 W 2 7/8  
1 doz./11# • .3 cu. ft.



**3 oz. Creamer**  
No. 954321 077  
H 2 T 1 1/2 D 2 5/8  
1 doz./6# • .2 cu. ft.

**6 oz. Creamer**  
No. 954321 030  
H 2 5/8 T 2 3/4 D 4  
1 doz./7# • .4 cu. ft.



**15 oz. Tea Pot w/Lid**  
No. 954321 040  
H 5 5/8 T 4 1/2 D 6  
1 doz./16# • 1.0 cu. ft.



**3 oz. Sauce Boat**  
No. 954321 050  
H 3 3/8 L 6 1/8 W 2  
1 doz./8# • .4 cu. ft.

**6 oz. Sauce Boat**  
No. 954321 034  
H 4 L 6 1/8 W 2 1/2  
1 doz./10# • .8 cu. ft.

Precious metal applications require special care.  
Hand washing with 3M ScotchBrite® pads is  
recommended for metal decorations.

SCARBOROUGH





**6<sup>5</sup>/<sub>8</sub>" Plate**  
No. 912345 003  
H<sup>1</sup>/<sub>4</sub>  
3 doz./17# • .5 cu. ft.

**7<sup>1</sup>/<sub>8</sub>" Plate**  
No. 912345 002  
H<sup>3</sup>/<sub>8</sub>  
3 doz./19# • .6 cu. ft.

**9" Plate**  
No. 912345 033  
H<sup>3</sup>/<sub>8</sub>  
2 doz./30# • 1.0 cu. ft.

**10<sup>7</sup>/<sub>8</sub>" Plate**  
No. 912345 025  
H<sup>5</sup>/<sub>8</sub>  
1 doz./18# • .5 cu. ft.

**12<sup>1</sup>/<sub>4</sub>" Plate**  
No. 912345 020  
H1  
1 doz./29# • 1.5 cu. ft.



**10<sup>1</sup>/<sub>4</sub>" x 7<sup>1</sup>/<sub>4</sub>" Oval Platter**  
No. 912345 023  
H<sup>3</sup>/<sub>4</sub>  
1 doz./19# • 1.6 cu. ft.

**14<sup>3</sup>/<sub>8</sub>" x 10<sup>3</sup>/<sub>8</sub>" Oval Platter**  
No. 912345 007  
H 1<sup>1</sup>/<sub>4</sub>  
1 doz./36# • 1.7 cu. ft.



**10 oz. Fruit Bowl**  
No. 912345 014  
H1<sup>1</sup>/<sub>2</sub> D5<sup>3</sup>/<sub>8</sub>  
3 doz./12# • .6 cu. ft.



**16 oz. Grapefruit Bowl**  
No. 912345 015  
H1<sup>3</sup>/<sub>4</sub> D6<sup>1</sup>/<sub>4</sub>  
3 doz./23# • .8 cu. ft.



**50 oz. Entrée Bowl**  
No. 912345 005  
H2<sup>3</sup>/<sub>8</sub> D10  
1 doz./14# • 1.5 cu. ft.



**16 oz. Rim Soup Bowl**  
No. 912345 004  
H1<sup>1</sup>/<sub>2</sub> D9  
1 doz./13# • .6 cu. ft.



**20 oz. Pasta Bowl**  
No. 912345 024  
H1<sup>5</sup>/<sub>8</sub> D12<sup>1</sup>/<sub>8</sub>  
1 doz./17# • 1.2 cu. ft.



**5" Saucer**  
No. 912345 017  
H<sup>5</sup>/<sub>8</sub>  
3 doz./16# • .4 cu. ft.

**6" Saucer**  
No. 912345 012  
H<sup>7</sup>/<sub>8</sub>  
3 doz./11# • .4 cu. ft.



**3<sup>3</sup>/<sub>4</sub> oz. AD Cup**  
No. 912345 016  
H2<sup>1</sup>/<sub>4</sub> T2<sup>3</sup>/<sub>4</sub> D3<sup>1</sup>/<sub>2</sub>  
3 doz./18# • 1.6 cu. ft.



**7<sup>1</sup>/<sub>2</sub> oz. Cup**  
No. 912345 011  
H2<sup>1</sup>/<sub>2</sub> T3<sup>1</sup>/<sub>2</sub> D4<sup>1</sup>/<sub>2</sub>  
3 doz./18# • 1.6 cu. ft.



**15 oz. Mug**  
No. 912345 013  
H4 T3<sup>1</sup>/<sub>2</sub> D4<sup>3</sup>/<sub>4</sub>  
1 doz./17# • 1.0 cu. ft.



**Salt Shaker**  
No. 912345 026  
3 doz./6# • .8 cu. ft.

**Pepper Shaker**  
No. 912345 027  
3 doz./6# • .8 cu. ft.



**Sugar Packet Holder**  
No. 912345 029  
H2<sup>3</sup>/<sub>8</sub> L3<sup>1</sup>/<sub>2</sub> W2<sup>7</sup>/<sub>8</sub>  
1 doz./13# • .2 cu. ft.



**3 oz. Creamer**  
No. 912345 077  
H2 T1<sup>1</sup>/<sub>2</sub> D2<sup>3</sup>/<sub>8</sub>  
1 doz./6# • .2 cu. ft.

**6 oz. Creamer**  
No. 912345 030  
H2<sup>5</sup>/<sub>8</sub> T2<sup>3</sup>/<sub>4</sub> D4  
1 doz./7# • .4 cu. ft.



**15 oz. Tea Pot w/Lid**  
No. 912345 040  
H5<sup>5</sup>/<sub>8</sub> T4<sup>1</sup>/<sub>2</sub> D6  
3 doz./16# • 1.0 cu. ft.



**3 oz. Sauce Boat**  
No. 912345 050  
H3<sup>3</sup>/<sub>8</sub> L6<sup>1</sup>/<sub>8</sub> W2  
1 doz./8# • .4 cu. ft.

**6 oz. Sauce Boat**  
No. 912345 034  
H4 L6<sup>1</sup>/<sub>8</sub> W2<sup>1</sup>/<sub>2</sub>  
1 doz./10# • .8 cu. ft.

Precious metal applications require special care.  
Hand washing with 3M ScotchBrite® pads is  
recommended for metal decorations.

## design DETAIL

Meticulous attention to detail is a hallmark of the fine dining experience. Scarborough's pattern, color and precious metal rim decoration flawlessly blend for a truly memorable presentation.



CANTINA®



Shown: Syracuse® Cantina dinnerware and World® Cantina flatware

CANTINA®

Carved



**6¼" Carved, Plate**

Limon No. 923036 009  
 Blueberry No. 903032 009  
 Saffron No. 903033 009  
 Cayenne No. 903034 009  
 Sage No. 903035 009  
 H7/8  
 1 doz./10# = .3 cu. ft.

**7¼" Carved, Plate**

Limon No. 923036 003  
 Blueberry No. 903032 003  
 Saffron No. 903033 003  
 Cayenne No. 903034 003  
 Sage No. 903035 003  
 H7/8  
 1 doz./13# = .3 cu. ft.

**9" Carved, Plate**

Limon No. 923036 010  
 Blueberry No. 903032 010  
 Saffron No. 903033 010  
 Cayenne No. 903034 010  
 Sage No. 903035 010  
 H7/8  
 1 doz./22# = .5 cu. ft.

**10¼" Carved, Plate**

Limon No. 923036 011  
 Blueberry No. 903032 011  
 Saffron No. 903033 011  
 Cayenne No. 903034 011  
 Sage No. 903035 011  
 H7/8  
 1 doz./29# = .8 cu. ft.

**11¼" Carved, Plate**

Limon No. 923036 002  
 Blueberry No. 903032 002  
 Saffron No. 903033 002  
 Cayenne No. 903034 002  
 Sage No. 903035 002  
 H1¼  
 1 doz./33# = .8 cu. ft.

**9½" x 7½" Carved, Platter**

Limon No. 923036 615  
 Blueberry No. 903032 615  
 Saffron No. 903033 615  
 Cayenne No. 903034 615  
 Sage No. 903035 615  
 H1¼  
 1 doz./20# = .6 cu. ft.

**11½" x 9¼" Carved, Platter**

Limon No. 923036 008  
 Blueberry No. 903032 008  
 Saffron No. 903033 008  
 Cayenne No. 903034 008  
 Sage No. 903035 008  
 H1¼  
 1 doz./31# = .8 cu. ft.

**13½" x 10½" Carved, Platter**

Limon No. 923036 001  
 Blueberry No. 903032 001  
 Saffron No. 903033 001  
 Cayenne No. 903034 001  
 Sage No. 903035 001  
 H1¾  
 6 pcs./23# = .7 cu. ft.

**12½" x 10" Carved, Racetrack Platter**

Limon No. 923036 640  
 Blueberry No. 903032 640  
 Saffron No. 903033 640  
 Cayenne No. 903034 640  
 Sage No. 903035 640  
 H1¼  
 1 doz./18# = 1.0 cu. ft.

Carved



**12¾" x 4½" Carved Tray**  
Limon No. 923036 117  
Blueberry No. 903032 117  
Saffron No. 903033 117  
Cayenne No. 903034 117  
Sage No. 903035 117  
H¾  
1 doz./27# = .5 cu. ft.



**8¾" Tortilla Warmer Base**  
Saffron No. 903033 500  
Cayenne No. 903034 500  
H2  
6 pcs./14# = .6 cu. ft.

**7¾" Tortilla Warmer Lid**  
Saffron No. 903033 501  
Cayenne No. 903034 501  
H¾  
6 pcs./7# = .2 cu. ft.



**2 oz. Carved, Stacking Bowl**  
Limon No. 923036 600  
Blueberry No. 903032 600  
Saffron No. 903033 600  
Cayenne No. 903034 600  
Sage No. 903035 600  
H1¾ D2½  
2 doz./7# = .3 cu. ft.



**12 oz. Carved, Grapefruit Bowl**  
Limon No. 923036 019  
Blueberry No. 903032 019  
Saffron No. 903033 019  
Cayenne No. 903034 019  
Sage No. 903035 019  
H2½ D7½  
1 doz./16# = .5 cu. ft.



**6¼" Carved Saucer**  
Limon No. 923036 201  
Blueberry No. 903032 201  
Saffron No. 903033 201  
Cayenne No. 903034 201  
Sage No. 903035 201  
H1 WL2¼  
1 doz./11# = .2 cu. ft.



**11 oz. Carved, Mug**  
Limon No. 923036 004  
Blueberry No. 903032 004  
Saffron No. 903033 004  
Cayenne No. 903034 004  
Sage No. 903035 004  
H4 T3¼ F2 D4½  
1 doz./12# = 1.0 cu. ft.



**12 oz. Carved Stacking, Mug**  
Limon No. 923036 888  
Blueberry No. 903032 888  
Saffron No. 903033 888  
Cayenne No. 903034 888  
Sage No. 903035 888  
H3¾ T3¾ F2¼ D4½  
1 doz./9# = .5 cu. ft.

Available colors:



Limon

Blueberry

Saffron

Cayenne

Sage



Uncarved



**8 oz. Uncarved, Stacking Bouillon**  
Limon No. 923047 370  
Blueberry No. 903043 370  
Saffron No. 903044 370  
Cayenne No. 903045 370  
Sage No. 903046 370  
H2¾ F2½ D3¾  
3 doz./26# = .9 cu. ft.



**8 oz. Uncarved, Bouillon**  
Limon No. 923047 005  
Blueberry No. 903043 005  
Saffron No. 903044 005  
Cayenne No. 903045 005  
Sage No. 903046 005  
H2½ F2 D4  
1 doz./8# = .5 cu. ft.



**5 oz. Uncarved, Salsa**  
Limon No. 923047 002  
Blueberry No. 903043 002  
Saffron No. 903044 002  
Cayenne No. 903045 002  
Sage No. 903046 002  
H1½ F1¾ D4  
1 doz./7# = .4 cu. ft.



**4 oz. Uncarved, Fruit-A**  
Limon No. 923047 172  
Blueberry No. 903043 172  
Saffron No. 903044 172  
Cayenne No. 903045 172  
Sage No. 903046 172  
H1¾ D4½  
3 doz./17# = .5 cu. ft.



**5 oz. Uncarved, Fruit-B**  
Limon No. 923047 012  
Blueberry No. 903043 012  
Saffron No. 903044 014  
Cayenne No. 903045 013  
Sage No. 903046 012  
H1½ D5½  
3 doz./21# = .4 cu. ft.



**18 oz. Uncarved, RE Oatmeal/Nappy Bowl**  
Limon No. 923047 003  
Blueberry No. 903043 003  
Saffron No. 903044 003  
Cayenne No. 903045 003  
Sage No. 903046 003  
H2¾ D5¾  
1 doz./15#/.5 cu. ft.



**21 oz. Uncarved, Pasta Bowl**  
Limon No. 923047 377  
Saffron No. 903044 377  
Cayenne No. 903045 377  
H2 D12  
1 doz./35# = .8 cu. ft.









**6 1/2" Plate, Green w/Blue Rim**  
No. CCG-10170  
H<sup>5</sup>/<sub>8</sub>  
3 doz./23# • .6 cu. ft.

**10 3/4" Plate, Green w/Blue Rim**  
No. CCG-10270  
H<sup>1</sup>/<sub>8</sub>  
1 doz./24# • .7 cu. ft.



**6 1/2" Plate, Blue w/Terra Cotta Rim**  
No. CCB-10170  
H<sup>5</sup>/<sub>8</sub>  
3 doz./23# • .6 cu. ft.

**10 3/4" Plate, Blue w/Terra Cotta Rim**  
No. CCB-10270  
H<sup>1</sup>/<sub>8</sub>  
1 doz./24# • .7 cu. ft.



**6 1/2" Plate, Terra Cotta w/Green Rim**  
No. CCT-10170  
H<sup>5</sup>/<sub>8</sub>  
3 doz./23# • .6 cu. ft.

**10 3/4" Plate, Terra Cotta w/Green Rim**  
No. CCT-10270  
H<sup>1</sup>/<sub>8</sub>  
1 doz./24# • .7 cu. ft.



**12 1/8" x 8 3/4" Platter, Terra Cotta w/Blue Rim**  
No. CCT-50310  
H<sup>1</sup>/<sub>4</sub>  
1 doz./12# • 3.3 cu. ft.

**9" Plate, Green w/Blue Rim**  
No. CCG-10235  
H<sup>7</sup>/<sub>8</sub>  
1 doz./16# • .5 cu. ft.

**12 1/2" Plate, Green w/Blue Rim**  
No. CCG-10315  
H<sup>1</sup>/<sub>8</sub>  
1 doz./12# • 3.3 cu. ft.

**9" Plate, Blue w/Terra Cotta Rim**  
No. CCB-10235  
H<sup>7</sup>/<sub>8</sub>  
1 doz./16# • .5 cu. ft.

**9" Plate, Terra Cotta w/Green Rim**  
No. CCT-10235  
H<sup>7</sup>/<sub>8</sub>  
1 doz./16# • .5 cu. ft.

**12 1/2" Plate, Terra Cotta w/Green Rim**  
No. CCT-10315  
H<sup>1</sup>/<sub>8</sub>  
1 doz./30# • 1.2 cu. ft.



**3 3/4" Fruit Bowl, Terra Cotta w/Green Rim**  
No. CCT-20125  
H<sup>1</sup>/<sub>8</sub> D<sup>5</sup>/<sub>8</sub>  
3 doz./17# • .7 cu. ft.



**NEW** **11 1/2 oz. Pasta Bowl, Green w/Blue Rim**  
No. CCG-10230  
H<sup>1</sup>/<sub>2</sub> D<sup>9</sup>/<sub>8</sub>  
1 doz./20# • .53 cu. ft.

**22 oz. Pasta Bowl, Green w/Blue Rim**  
No. CCG-10310  
H<sup>2</sup>/<sub>8</sub> D<sup>12</sup>/<sub>4</sub>  
1 doz./32# • 1.2 cu. ft.



**NEW** **11 1/2 oz. Pasta Bowl, Blue w/Terra Cotta Rim**  
No. CCB-10230  
H<sup>1</sup>/<sub>2</sub> D<sup>9</sup>/<sub>8</sub>  
1 doz./20# • .53 cu. ft.

**22 oz. Pasta Bowl, Blue w/Terra Cotta Rim**  
No. CCB-10310  
H<sup>2</sup>/<sub>8</sub> D<sup>12</sup>/<sub>4</sub>  
1 doz./32# • 1.2 cu. ft.



**NEW** **11 1/2 oz. Pasta Bowl, Terra Cotta w/Green Rim**  
No. CCT-10230  
H<sup>1</sup>/<sub>2</sub> D<sup>9</sup>/<sub>8</sub>  
1 doz./20# • .53 cu. ft.

**22 oz. Pasta Bowl, Terra Cotta w/Green Rim**  
No. CCT-10310  
H<sup>2</sup>/<sub>8</sub> D<sup>12</sup>/<sub>4</sub>  
1 doz./32# • 1.2 cu. ft.



**8 oz. Grapefruit Bowl, Terra Cotta w/Green Rim**  
No. CCT-20155  
H<sup>1</sup>/<sub>4</sub> D<sup>6</sup>/<sub>8</sub>  
3 doz./21# • .9 cu. ft.



**8 oz. Grapefruit Bowl, Green w/Blue Rim**  
No. CCG-20155  
H<sup>1</sup>/<sub>4</sub> D<sup>6</sup>/<sub>8</sub>  
3 doz./21# • .9 cu. ft.



**9 1/4 oz. Bouillon Green w/Blue Rim**  
No. CCG-30250  
H<sup>2</sup>/<sub>4</sub> D<sup>4</sup>/<sub>8</sub>  
3 doz./25# • 1.4 cu. ft.



**13 1/4 oz. Mug, Green w/Blue Rim**  
No. CCG-30380  
H<sup>4</sup>/<sub>8</sub> T<sup>3</sup>/<sub>2</sub> D<sup>5</sup>/<sub>8</sub>  
3 doz./30# • 2.2 cu. ft.



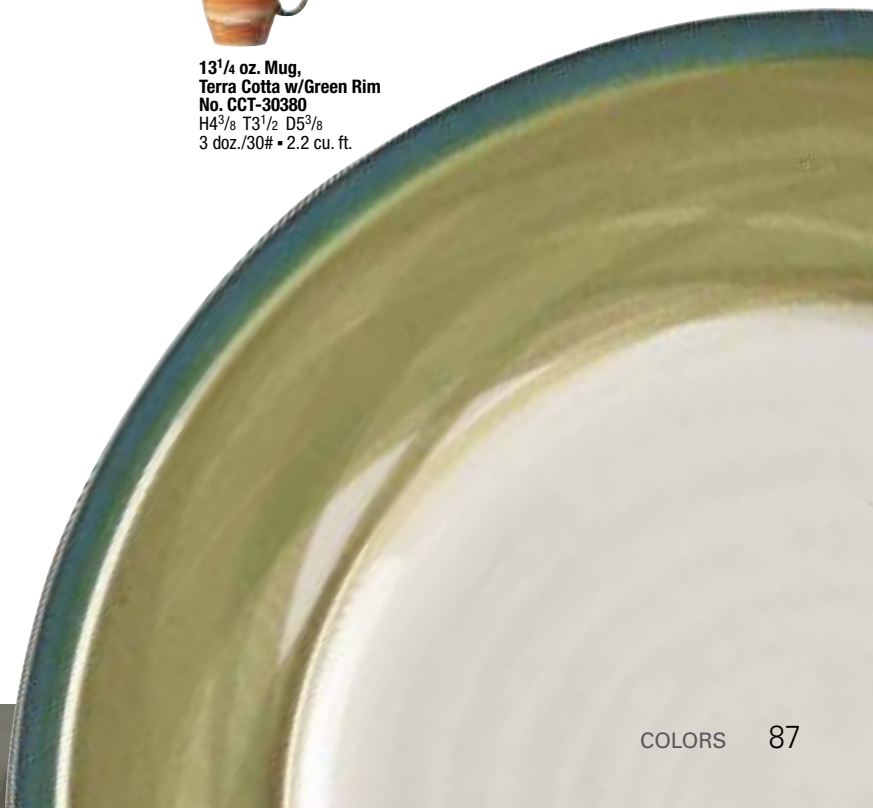
**19 1/2 oz. Oatmeal Bowl, Blue w/Terra Cotta Rim**  
No. CCB-20145  
H<sup>2</sup>/<sub>2</sub> D<sup>5</sup>/<sub>4</sub>  
3 doz./25# • .7 cu. ft.



**13 1/4 oz. Mug, Blue w/Terra Cotta Rim**  
No. CCB-30380  
H<sup>4</sup>/<sub>8</sub> T<sup>3</sup>/<sub>2</sub> D<sup>5</sup>/<sub>8</sub>  
3 doz./30# • 2.2 cu. ft.



**13 1/4 oz. Mug, Terra Cotta w/Green Rim**  
No. CCT-30380  
H<sup>4</sup>/<sub>8</sub> T<sup>3</sup>/<sub>2</sub> D<sup>5</sup>/<sub>8</sub>  
3 doz./30# • 2.2 cu. ft.



FARMHOUSE™







**6 3/8" Plate, MR**  
No. FH-600  
H 5/8  
3 doz./23# • .5 cu. ft.

**7 7/8" Plate, MR**  
No. FH-601  
H 5/8  
3 doz./36# • .8 cu. ft.

**9" Plate, MR**  
No. FH-602  
H 5/8  
1 doz./17# • .5 cu. ft.



**10 1/2" Plate, MR**  
No. FH-603  
H 3/4  
1 doz./28# • .7 cu. ft.

**12" Plate, MR**  
No. FH-604  
H 3/4  
1 doz./31# • .9 cu. ft.

**6 3/8" Plate**  
No. FH-500  
H 5/8  
3 doz./21# • .5 cu. ft.

**8" Plate**  
No. FH-501  
H 5/8  
3 doz./32# • .8 cu. ft.

**9" Plate**  
No. FH-502  
H 5/8  
1 doz./16# • .4 cu. ft.

**10 1/2" Plate**  
No. FH-503  
H 1  
1 doz./23# • .7 cu. ft.

**12" Plate**  
No. FH-504  
H 1  
1 doz./29# • .9 cu. ft.



**6 3/8" Plate, Butter**  
No. FH-500B  
H 5/8  
3 doz./21# • .5 cu. ft.

**12" Plate, Butter**  
No. FH-504B  
H 1  
1 doz./29# • .9 cu. ft.



**6 1/4" Saucer**  
No. FH-519  
H 1 WL 2 7/8  
3 doz./22# • .6 cu. ft.



**9 oz Cup**  
No. FH-518  
H 3 T 3 1/2 F 2 3/4 D 4 1/2  
3 doz./23# • 1.1 cu. ft.



**12 oz Mug**  
No. FH-517  
H 4 T 3 1/2 F 2 3/4 D 4 7/8  
3 doz./32# • 1.4 cu. ft.



**5 oz. Fruit Bowl**  
No. FH-511  
H 1 1/8 F 1 3/4 D 4 7/8  
3 doz./12# • .4 cu. ft.



**12 oz. Grapefruit Bowl**  
No. FH-513  
H 1 1/8 D 6 1/2  
3 doz./21# • .7 cu. ft.



**27 oz. Soup/Salad Bowl**  
No. FH-514  
H 1 1/8 D 9  
1 doz./18# • .7 cu. ft.



**27 oz. Soup/Salad Bowl, Blue Hen**  
No. FH-514H  
H 1 1/8 D 9  
1 doz./18# • .7 cu. ft.



**12 oz. Mug, Blue Hen**  
No. FH-517H  
H 4 T 3 1/2 D 4 7/8  
3 doz./32# • 1.4 cu. ft.



**2 1/2 oz. Sauce Bowl**  
No. FH-530  
2 1/2 oz./74 ml.  
H 1 3/8 F 2 1/4 D 2 3/4  
3 doz./10# • .4 cu. ft.



**8 oz. Bouillon**  
No. FH-512  
H 2 F 3 1/4 D 4  
3 doz./19# • 1.2 cu. ft.



**15 oz. Oatmeal Bowl**  
No. FH-523  
H 2 1/4 D 5  
3 doz./30# • .7 cu. ft.



**Salt Shaker**  
No. FH-520  
H 3 D 2  
3 doz./10# • .4 cu. ft.



**3 oz. Creamer**  
No. FH-522  
H 2 1/2 T 2 1/4 D 3 1/4  
3 doz./12# • .8 cu. ft.

**Pepper Shaker**  
No. FH-521  
H 3 D 2  
3 doz./10# • .4 cu. ft.

**tabletop** TIP



Complement your Farmhouse tabletop with Farmhouse flatware. With no pieces identical and a worn finish, it invokes the appeal of pastoral life. See page 160.





NEW

**11" x 7" Rectangle  
Tray/Platter  
No. FH-711**  
H1  
12 doz./28# • .44 cu. ft.

NEW

**10" x 10" Square  
Tray/Platter  
No. FH-1010**  
H1  
12 doz./30# • .63 cu. ft.

**16" x 5 1/4" Long Tray  
No. FH-529**  
H1  
1 doz./31# • .7 cu. ft.

**30 oz. Serving Bowl  
No. FH-524**  
H2 3/4 D7  
1 doz./16# • .5 cu. ft.

**48 oz. Serving Bowl  
No. FH-526**  
H2 1/2 D8 1/2  
1 doz./26# • 1.2 cu. ft.

**12 1/2" x 9" Oval Platter  
No. FH-508**  
H1  
1 doz./27# • .7 cu. ft.

**13 3/4" x 10" Oval Platter  
No. FH-509**  
H1 1/4  
1 doz./32# • .9 cu. ft.

**30 oz. Pasta Bowl  
No. FH-525**  
H1 3/4  
1 doz./26# • .9 cu. ft.

**13 1/2" Round Platter/  
Pizza Plate  
No. FH-527**  
H1 1/2  
6 pcs./21# • .6 cu. ft.



DESIGN DETAIL



**Double Old Fashioned  
No. 92181**  
12 oz./35.5 cl./355 ml.  
H3¾ T3¼ B2½ D3¼  
1 doz./8# - .43 cu. ft.  
SCC 497864



**Juice  
No. 92182**  
9 oz./26.6 cl./266 ml.  
H4¼ T3¼ B2½ D3¼  
1 doz./8# - .39 cu. ft.  
SCC 497871



**Hi-Ball  
No. 92183**  
12 oz./35.5 cl./355 ml.  
H5 T3½ B2½ D3¾  
1 doz./9# - .50 cu. ft.  
SCC 497888



**Cooler  
No. 92184**  
16 oz./47.3 cl./473 ml.  
H5½ T3½ B2½ D3¾  
1 doz./10# - .59 cu. ft.  
SCC 497901



**Cooler  
No. 92185**  
20 oz./59.1 cl./591 ml.  
H6¼ T3¾ B2½ D3¾  
1 doz./12# - .71 cu. ft.  
SCC 497895



**Heritage Bottle  
No. 70355**  
7½ oz./22.2 cl./222 ml.  
H5½ T2½ B2¼ D2¼  
2 doz./15# - 1.21 cu. ft.  
SCC 464682

Lid Sold Separately



**Lid w/Fitment  
No. 92168**  
H3½ T2¼ B2¼ D2¼  
2 doz./1# - .06 cu. ft.  
SCC 564467  
Fits Item 70355

GARDEN JARS



**Jar w/Clamp Lid  
No. 17207223**  
6¾ oz./20.0 cl./200 ml.  
H3¼ D4½  
6 pcs./6# - .16 cu. ft.  
SCC 08002713011894



**Jar w/Clamp Lid  
No. 17208836**  
17 oz./50.0 cl./500 ml.  
H3¾ D5½  
6 pcs./9# - .28 cu. ft.  
SCC 08002713002137



**Jar w/Clamp Lid  
No. 17209925**  
25¼ oz./75.0 cl./750 ml.  
H5½ D5½  
6 pcs./10# - .37 cu. ft.  
SCC 08002713002144



CULINARY JARS



**Culinary Jar Lid  
No. 92156**  
H¾ T2 B2¼ D2¼  
3 doz./1# - .22 cu. ft.  
SCC 497833  
Fits Item 92148



**Culinary Jar Lid  
No. 92157**  
H½ T2¼ B2½ D2½  
3 doz./1# - .22 cu. ft.  
SCC 497840  
Fits Item 92149



**Culinary Jar Lid  
No. 92158**  
H½ T2½ B2½ D2½  
3 doz./1# - .22 cu. ft.  
SCC 497857  
Fits Item 92150



**Culinary Jar Lid  
No. 92161**  
H¾ T3¼ B3¼ D3¼  
3 doz./4# - .22 cu. ft.  
SCC 530318  
Fits Item 92151



**Culinary Jar  
No. 92148**  
2¼ oz./7.4 cl./74 ml.  
H1½ T2 B2½ D2½  
2 doz./5# - .19 cu. ft.  
SCC 477804



**Culinary Jar  
No. 92149**  
4 oz./11.9 cl./119 ml.  
H2½ T2½ B2¾ D2¾  
2 doz./7# - .29 cu. ft.  
SCC 477811



**Culinary Jar  
No. 92150**  
6 oz./17.7 cl./177 ml.  
H3½ T2½ B2½ D2¾  
1 doz./5# - .21 cu. ft.  
SCC 483652



**Culinary Jar  
No. 92151**  
12 oz./35.5 cl./355 ml.  
H3½ T3 B2½ D3¾  
1 doz./6# - .36 cu. ft.  
SCC 483683

HAKONE™







**9" Square Plate**  
No. BF-8  
H1½  
1 doz./20# • .8 cu. ft.



**11½" x 5" Platter**  
No. BF-11  
H1½  
1 doz./15# • .5 cu. ft.



**3½" Dipping Dish**  
No. BF-1  
H½  
3 doz./10# • .2 cu. ft.



**9 oz. Sake Bottle**  
No. BF-9  
H6½ D2½  
1 doz./9# • .5 cu. ft.



**11 oz. Miyagi Sake Bottle**  
No. RS-9  
H6½ D2½  
1 doz./9# • .5 cu. ft.



**6¼" Square Plate**  
No. BF-6  
H1¼  
3 doz./38# • 1.0 cu. ft.  
**10½" Square Plate**  
No. BF-10  
H1½  
1 doz./30# • .9 cu. ft.



**13½" x 9¼" Hakone  
Rectangle Platter**  
No. BF-13  
H1¾  
1 doz./36# • 1.5 cu. ft.



**17 oz Hakone Bowl**  
No. BF-3  
H2¼ F2¾ D4¼  
1 doz./10# • .4 cu. ft.



**2 oz. Sake Cup**  
No. BF-2  
H1½ D2½  
3 doz./6# • .2 cu. ft.



**2 oz. Miyagi Sake Cup**  
No. RS-2  
H1½ D2½  
3 doz./6# • .2 cu. ft.



**31 oz. Bowl**  
No. BF-31  
H3¾ F3 D6  
1 doz./31# • 1.0 cu. ft.



**14 oz. Mug**  
No. BF-14  
H4¼ T3½ D5  
1 doz./15# • .8 cu. ft.

trend INSIGHT

Reflect bold flavors from around the world with authentic presentations using colorful platters and serving pieces that add visual sizzle of their own.

[insights.libbey.com](http://insights.libbey.com)

POTTER'S TOUCH™







**11" Plate, Blue**  
No. PTB-103  
H<sup>3</sup>/<sub>4</sub>  
1 doz./25# • .7 cu. ft.



**11" Plate, Rust**  
No. PTR-103  
H<sup>3</sup>/<sub>4</sub>  
1 doz./25# • .7 cu. ft.



**8" Plate, Green**  
No. PTG-102  
H<sup>3</sup>/<sub>4</sub>  
1 doz./15# • .4 cu. ft.



**6 1/2" Plate, Purple**  
No. PTP-101  
H<sup>3</sup>/<sub>4</sub>  
1 doz./9# • .3 cu. ft.



**10" Square Plate, Blue**  
No. PTB-202  
H<sup>3</sup>/<sub>4</sub>  
1 doz./23# • 1.0 cu. ft.



**10" Square Plate, Rust**  
No. PTR-202  
H<sup>3</sup>/<sub>4</sub>  
1 doz./23# • 1.0 cu. ft.



**7 1/2" Square Plate, Green**  
No. PTG-201  
H<sup>3</sup>/<sub>4</sub>  
1 doz./12# • .4 cu. ft.



**8" Triangle Server, Purple**  
No. PTP-601  
H<sup>3</sup>/<sub>4</sub>  
1 doz./11# • .7 cu. ft.



**12" x 6" Oval Server, Blue**  
No. PTB-302  
H<sup>3</sup>/<sub>4</sub>  
1 doz./15# • .7 cu. ft.



**12" x 6" Oval Server, Rust**  
No. PTR-302  
H<sup>3</sup>/<sub>4</sub>  
1 doz./15# • .7 cu. ft.



**8" x 4" Oval Server, Green**  
No. PTG-301  
H<sup>3</sup>/<sub>4</sub>  
1 doz./7# • .4 cu. ft.



**4" - 1/2 oz. Bowl, Purple**  
No. PTP-701  
H<sup>3</sup>/<sub>4</sub>  
1 doz./5# • .2 cu. ft.



**12" x 4" Rectangle Server, Green**  
No. PTG-402  
H<sup>3</sup>/<sub>4</sub>  
1 doz./13# • .7 cu. ft.



**4" - 1/2 oz. Bowl, Blue**  
No. PTB-701  
H<sup>3</sup>/<sub>4</sub>  
1 doz./5# • .2 cu. ft.



**12" x 4" Rectangle Server, Rust**  
No. PTR-402  
H<sup>3</sup>/<sub>4</sub>  
1 doz./13# • .7 cu. ft.



**13 1/2 oz. Mug, Green**  
No. PTG-501  
H4 1/4 T3 1/4 D4 1/2  
1 doz./12# • 3.3 cu. ft.



**13 1/2 oz. Mug, Rust**  
No. PTR-501  
H4 1/4 T3 1/4 D4 1/2  
1 doz./12# • 3.3 cu. ft.

Available colors:



PTB=Blue



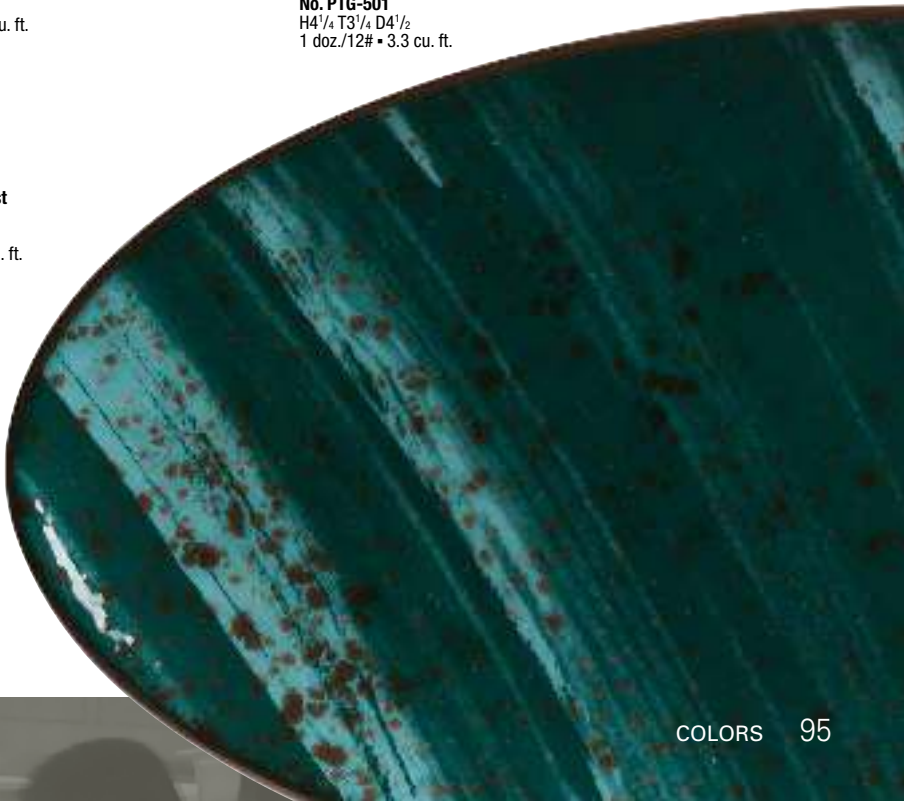
PTR=Rust



PTG=Green



PTP=Purple





TERRACOTTA™



TERRACOTTA™  
Two-tone Terracotta Dinnerware



**12" Plate**  
Pine No. 922222 358  
Fern No. 922224 358  
Mustard Seed No. 922226 358  
H1 1/8  
1 doz./32# = .9 cu. ft.



**10 1/4" Plate**  
Pine No. 922222 352  
Fern No. 922224 352  
Mustard Seed No. 922226 352  
H1  
1 doz./22# = .8 cu. ft.



**9" Plate**  
Pine No. 922222 351  
Fern No. 922224 351  
Mustard Seed No. 922226 351  
H1  
1 doz./15# = .5 cu. ft.



**6 1/2" Plate**  
Pine No. 922222 350  
Fern No. 922224 350  
Mustard Seed No. 922226 350  
H1/2  
1 doz./13# = .4 cu. ft.

Available colors:



Pine Tan



Fern Green



Mustard  
Seed Yellow



**9 1/2 oz. Bouillon**  
Pine No. 922222 356  
Fern No. 922224 356  
Mustard Seed No. 922226 356  
H2 D4 1/2  
3 doz./27# = 1.4 cu. ft.



**14 oz. Mug**  
Pine No. 922222 354  
Fern No. 922224 354  
Mustard Seed No. 922226 354  
H4 1/4 T3 3/8 D4 3/4  
1 doz./11# = .8 cu. ft.



**4 oz. Bowl**  
Pine No. 922222 355  
Fern No. 922224 355  
Mustard Seed No. 922226 355  
H1 1/4 D4 1/8  
3 doz./12# = .6 cu. ft.



**21 oz. Bowl**  
Pine No. 922222 353  
Fern No. 922224 353  
Mustard Seed No. 922226 353  
H2 D7 1/8  
1 doz./13# = .4 cu. ft.



**30 1/2 oz. Pasta Bowl**  
Pine No. 922222 357  
Fern No. 922224 357  
Mustard Seed No. 922226 357  
H2 1/2 D11  
1 doz./24# = 1.0 cu. ft.



TERRACOTTA ACCESSORIES



**4 oz. Cazuela Bowl**  
No. 922229 900  
H1 D4  
2 doz./16# = .4 cu. ft.

**6 oz. Cazuela Bowl**  
No. 922229 901  
H1 D5  
2 doz./17# = .5 cu. ft.

**20 oz. Cazuela Bowl**  
No. 922229 905  
H1 1/8 D6 1/2  
1 doz./18# = 1.0 cu. ft.



**13 1/2" x 9 1/4" Oval Platter, Coupe**  
No. 922229 727  
H1 1/2  
6 pcs./18# = 1.3 cu. ft.



**11" x 8 1/4" Oval Platter**  
No. 922229 701  
H1 1/8  
1 doz./25# = 1.6 cu. ft.

**13" x 10 1/4" Oval Platter**  
No. 922229 700  
H1 1/8  
6 pcs./17# = 1.0 cu. ft.



**11 1/4 oz. Handled Baker**  
No. 922229 800  
H1 1/8 L8 3/4 W7 1/4  
1 doz./15# = .7 cu. ft.

**20 1/2 oz. Handled Baker**  
No. 922229 801  
H1 1/4 L10 1/2 W8 3/4  
6 pcs./14# = .6 cu. ft.



VERACRUZ™







**5 1/2" Plate**  
No. VCC-5  
No. VCG-5  
No. VCO-5  
No. VCM-5

H 3/4  
3 doz./21# • .5 cu. ft.

**9" Plate**  
No. VCC-8  
No. VCG-8  
No. VCO-8  
No. VCM-8

H 7/8  
2 doz./42# • .9 cu. ft.

**6 1/2" Plate**  
No. VCC-6  
No. VCG-6  
No. VCO-6  
No. VCM-6

H 7/8  
3 doz./29# • .7 cu. ft.

**10 1/2" Plate**  
No. VCC-16  
No. VCG-16  
No. VCO-16  
No. VCM-16

H 1  
1 doz./31# • .7 cu. ft.

**8 3/8" Plate**  
No. VCC-22  
No. VCG-22  
No. VCO-22  
No. VCM-22

H 7/8  
3 doz./49# • .9 cu. ft.



**9 3/4" x 7 1/2" Platter, NR**  
No. VCC-12  
No. VCG-12  
No. VCO-12  
No. VCM-12

H 1  
2 doz./32# • 1.0 cu. ft.

**13 3/4" x 10 1/8" Platter, NR**  
No. VCC-14  
No. VCG-14  
No. VCO-14  
No. VCM-14

H 1 1/4  
1 doz. • 34# • 1.1 cu. ft.

**11 1/2" x 9 3/8" Platter, NR**  
No. VCC-13  
No. VCG-13  
No. VCO-13  
No. VCM-13

H 1 1/8  
1 doz./26# • .8 cu. ft.



**15 1/4" Platter**  
No. VCC-155  
No. VCG-155  
No. VCO-155  
No. VCM-155

H 1 1/8  
6 pcs./31# • .1 cu. ft.



**4 oz. Bowl, Fruit, NR**  
No. VCC-11  
No. VCG-11  
No. VCO-11  
No. VCM-11

H 1 1/8 D 4 1/2  
3 doz. 19# • .5 cu. ft.



**13 oz. Bowl, Grapefruit**  
No. VCC-10  
No. VCG-10  
No. VCO-10  
No. VCM-10

H 1 1/8 D 6 5/8  
3 doz./40# • 1.3 cu. ft.



**12 oz. Soup, RD**  
No. VCC-3  
No. VCG-3  
No. VCO-3  
No. VCM-3

H 1/2 D 8 3/4  
2 doz./39# • 1.3 cu. ft.



**20 oz. Pasta Bowl**  
No. VCC-39  
No. VCG-39  
No. VCO-39  
No. VCM-39

H 2 D 10  
1 doz./39# • 1.3 cu. ft.



**7 1/4 oz. Bouillon**  
No. VCC-4  
No. VCG-4  
No. VCO-4  
No. VCM-4

H 2 3/8 F 2 D 4  
3 doz./24# • .7 cu. ft.



**12 oz. Bowl, Oatmeal**  
No. VCC-15  
No. VCG-15  
No. VCO-15  
No. VCM-15

H 2 1/4 D 5 5/8  
3 doz./28# • 1.2 cu. ft.



**8 1/2 oz. Mug, Tiara**  
No. VCC-008  
No. VCG-008  
No. VCO-008  
No. VCM-008

H 4 T 3 1/8 F 2 1/8 D 4 1/4  
3 doz./35# • 1.4 cu. ft.

Available colors:



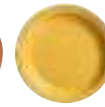
VCC= Cocoa



VCG= Margarita Green



VCO= Cantaloupe



VCM= Marigold



# TENACITY® NARROW RIM



Shown: Brandware™ Tenacity® Narrow Rim Cream White dinnerware, World® Republic flatware and Libbey® Footed glassware

## TENACITY® NARROW RIM



**5½" Plate, NR**  
Bright White No. BNR-5-BW  
Cream White No. BNR-5-CW  
H¾  
3 doz./18# • .4 cu. ft.

**6½" Plate, NR**  
Bright White No. BNR-6-BW  
Cream White No. BNR-6-CW  
H¾  
3 doz./28# • .6 cu. ft.

**7¼" Plate, NR**  
Bright White No. BNR-7-BW  
Cream White No. BNR-7-CW  
H¾  
3 doz./37# • .8 cu. ft.



**9" Plate, NR**  
Bright White No. BNR-8-BW  
Cream White No. BNR-8-CW  
H¾  
2 doz./32# • .7 cu. ft.

**9½" Plate, NR**  
Bright White No. BNR-9-BW  
Cream White No. BNR-9-CW  
H¾  
2 doz./40# • .9 cu. ft.

**10½" Plate, NR**  
Bright White No. BNR-16-BW  
Cream White No. BNR-16-CW  
H1  
1 doz./25# • .6 cu. ft.

**9¾" x 7½" Oval Platter, NR**  
Bright White No. BNR-12-BW  
Cream White No. BNR-12-CW  
H¾  
2 doz./16# • .4 cu. ft.

**11¼" x 9" Oval Platter, NR**  
Bright White No. BNR-13-BW  
Cream White No. BNR-13-CW  
H1  
1 doz./27# • .7 cu. ft.

**13¼" x 10" Oval Platter, NR**  
Bright White No. BNR-14-BW  
Cream White No. BNR-14-CW  
H1½  
1 doz./36# • .9 cu. ft.

All Tenacity® items are available in:



Bright White



Cream White

### tabletop TIP

The durable, economical Libbey products and patterns on pages 100 to 105 provide timeless style and enduring service life that add to your profitability.

# TENACITY® MEDIUM RIM



Shown: Brandware™ Tenacity® Medium Rim Bright White dinnerware, World® Reflections flatware, Libbey® Governor Clinton glassware

## TENACITY® MEDIUM RIM



**6¼" Plate, MR**  
Bright White No. BWR-31-BW  
Cream White No. BWR-31-CW  
H½  
3 doz./25# • .5 cu. ft.

**7½" Plate, MR**  
Bright White No. BWR-7-BW  
Cream White No. BWR-7-CW  
H¾  
3 doz./30# • .8 cu. ft.

**9" Plate, MR**  
Bright White No. BWR-9-BW  
Cream White No. BWR-9-CW  
H1  
2 doz./42# • 1.0 cu. ft.

**10½" Plate, MR**  
Bright White No. BWR-45-BW  
Cream White No. BWR-45-CW  
H1½  
1 doz./27# • .7 cu. ft.

**12" Plate, MR**  
Bright White No. BWR-50-BW  
Cream White No. BWR-50-CW  
H1¾  
1 doz./32# • .9 cu. ft.

## TENACITY® BOWLS & ACCESSORIES



**4½" - 4 oz. Fruit Bowl**  
Bright White No. BWR-11-BW  
Cream White No. BWR-11-CW  
H1¼ D4¼  
3 doz./15# • .4 cu. ft.



**8½ oz. Mug**  
Bright White No. BWR-88-BW  
Cream White No. BWR-88-CW  
H3⅞ T3⅞ F2⅞ D4¼  
3 doz./29# • 1.1 cu. ft.



**8¾" - 12 oz. Soup, Rim Deep**  
Bright White No. BWR-3-BW  
Cream White No. BWR-3-CW  
H1½ D8¾  
2 doz./37# • .9 cu. ft.



**7¼ oz. Bouillon**  
Bright White No. BWR-4-BW  
Cream White No. BWR-4-CW  
H2¾ F2 D3¼  
3 doz./20# • .6 cu. ft.



**12" - 20 oz. Pasta Bowl**  
Bright White No. BWR-39-BW  
Cream White No. BWR-39-CW  
H2 D12  
1 doz./37# • 1.4 cu. ft.



# KINGSMEN WHITE



Shown: World® Kingsman White Narrow Rim dinnerware, World Prague™ flatware and Libbey® Z-Stem glassware

## KINGSMEN WHITE

Narrow Rim Shape • Cream White



**5 1/2" Plate, NR**  
No. NR-5  
H 3/4  
3 doz./21# • .5 cu. ft.



**9" Plate, NR**  
No. NR-8  
H 7/8  
2 doz./45# • 1.1 cu. ft.

**6 1/2" Plate, NR**  
No. NR-6  
H 7/8  
3 doz./29# • .8 cu. ft.

**9 1/2" Plate, NR**  
No. NR-9  
H1  
2 doz./49# • 1.2 cu. ft.

**7 1/4" Plate, NR**  
No. NR-7  
H1  
3 doz./36# • 1.0 cu. ft.

**10 1/2" Plate, NR**  
No. NR-16  
H1  
1 doz./27# • .7 cu. ft.

**8 1/8" Plate, NR**  
No. NR-22  
H 7/8  
3 doz./49# • .9 cu. ft.

**9 3/4" x 7 1/2" Platter, NR**  
No. NR-12  
H1  
2 doz./28# • .7 cu. ft.

**11 1/2" x 9 1/8" Platter, NR**  
No. NR-13  
H1 1/8  
1 doz./31# • .9 cu. ft.

**13 3/4" x 10 1/4" Platter, NR**  
No. NR-14  
H1 1/4  
1 doz./41# • 1.2 cu. ft.

## Bowls



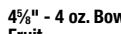
**4 1/4" - 3 oz. Bowl, Fruit**  
No. PWC-32  
H1 1/8 D4 1/4  
3 doz./15# • .4 cu. ft.



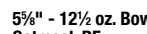
**5 1/4" - 10 oz. Bowl, Oatmeal, RE**  
No. PWC-24  
H1 1/8  
3 doz./31# • 1.1 cu. ft.



**6 5/8" - 13 oz. Bowl, Grapefruit**  
No. PWC-10  
H1 7/8 D6 5/8  
3 doz./40# • 1.2 cu. ft.



**4 5/8" - 4 oz. Bowl, Fruit**  
No. NR-11  
H1 1/8  
3 doz./18# • .6 cu. ft.



**5" - 12 1/2 oz. Bowl, Oatmeal, RE**  
No. PWC-15  
H5 5/8 D2 1/4  
3 doz./35# • 1.0 cu. ft.



**5 7/8" - 16 oz. Bowl, Oatmeal, RE**  
No. PWC-18  
H2 1/4 D6  
3 doz./41# • 1.2 cu. ft.

**8 3/4" - 12 oz. Bowl, Soup, RD**  
No. PWC-3  
H1 1/8 D8 3/4  
2 doz./36# • 1.3 cu. ft.



**11 3/4" - 22 oz. Pasta Bowl**  
No. PWC-40  
H1 3/4  
1 doz./32# • 1.1 cu. ft.



**12" - 20 oz. Pasta Bowl**  
No. PWC-39  
H2 D12  
1 doz./40# • 1.3 cu. ft.

Bowls and accessories shown here can mix and match with either Kingsmen White or Princess White plates.



Shown: World® Princess White Rolled Edge dinnerware and World Slenda® flatware

Accessories



**4 7/8" Saucer, AD**  
No. PWC-36  
H 3/4 WL 1 3/8  
3 doz./17# • .4 cu. ft.

**5 1/2" Saucer**  
No. NR-2  
H 7/8 WL 2 1/4  
3 doz./23# • .6 cu. ft.

**6" Saucer**  
No. PWC-2  
H1 WL 2 1/8  
3 doz./23# • .7 cu. ft.



**3 1/2 oz. Cup, AD**  
No. PWC-35  
H 2 1/4 T 2 3/8 F 1 3/8 D 3 1/2  
3 doz./15# • .6 cu. ft.  
Fits Saucer No. PWC-36



**7 oz. Cup, Low**  
No. NR-1  
H 2 1/2 T 4 3/8 F 2 3/8 D 3 3/8  
3 doz./27# • 1.0 cu. ft.  
Fits Saucers No. PWC-2 and NR-2



**7 oz. Cup, Tall**  
No. PWC-1  
H 3 T 3 1/4 F 2 1/8 D 4 3/8  
3 doz./27# • 1.0 cu. ft.  
Fits Saucers No. PWC-2 and NR-2



**8 1/2 oz. Mug, Tiara**  
No. TM-8-W  
H 4 T 3 3/8 F 2 1/8 D 4 1/4  
3 doz./33# • 1.2 cu. ft.



**7 1/4 oz. Bouillon**  
No. PWC-4  
H 2 3/8 F 2 D 3 3/8  
3 doz./24# • .7 cu. ft.  
Fits Saucer No. PWC-2

PRINCESS WHITE

Rollled Edge Shape • Cream White



**5 1/2" Plate, MR**  
No. PWC-5  
H 3/4  
3 doz./19# • .5 cu. ft.

**6 1/4" Plate, MR**  
No. PWC-31  
H 7/8  
3 doz./25# • .8 cu. ft.

**6 5/8" Plate, MR**  
No. PWC-6  
H 7/8  
3 doz./31# • .8 cu. ft.

**7 1/8" Plate, MR**  
No. PWC-7  
H1  
3 doz./35# • 1.0 cu. ft.

**9" Plate, MR**  
No. PWC-8  
H1  
2 doz./44# • 1.2 cu. ft.

**9 3/4" Plate, MR**  
No. PWC-9  
H 1 1/8  
2 doz./44# • 1.2 cu. ft.

**10 1/4" Plate, MR**  
No. PWC-45  
H1  
1 doz./29# • .7 cu. ft.

**11" Plate, MR**  
No. PWC-37  
H 1 1/4  
1 doz./34# • .9 cu. ft.

**12" Plate, MR**  
No. PWC-50  
H 1 1/2  
1 doz./41# • 1.3 cu. ft.



**7" x 4" Platter, MR**  
No. PWC-33  
H1  
3 doz./26# • .7 cu. ft.

**8 1/8" x 5 1/4" Platter, MR**  
No. PWC-16  
H 1 1/8  
3 doz./34# • .8 cu. ft.

**9 3/8" x 6 1/2" Platter, MR**  
No. PWC-34  
H 1 1/8  
2 doz./31# • .9 cu. ft.

**10 5/8" x 7 3/8" Platter, MR**  
No. PWC-12  
H1  
2 doz./43# • 1.1 cu. ft.

**11 1/8" x 8" Platter, MR**  
No. PWC-13  
H 1 1/4  
1 doz./26# • 1.0 cu. ft.

**12 1/2" x 9" Platter, MR**  
No. PWC-14  
H 1 1/2  
1 doz./35# • 1.2 cu. ft.

**13 1/2" x 9 3/4" Platter, MR**  
No. PWC-60  
H 1 3/8  
1 doz./33# • 1.2 cu. ft.

**15 1/2" x 10 5/8" Platter, MR**  
No. PWC-19  
H 1 1/2  
6 pcs./26# • .8 cu. ft.



# DESERT SAND



Shown: World® Desert Sand Narrow Rim dinnerware and Libbey® Dakota® glassware

## DESERT SAND

Narrow Rim Shape • Cream White



**5 1/2" Plate, NR**  
No. DSD-5  
H 5/8"  
3 doz./20# • .6 cu. ft.



**9 1/2" x 7 1/2" Platter, NR**  
No. DSD-12  
H1  
2 doz./32# • 1.1 cu. ft.



**4 3/4" - 4 oz. Bowl, Fruit**  
No. DSD-11  
H1 1/8" D4 1/2"  
3 doz./19# • .5 cu. ft.



**6" Saucer**  
No. DSD-2  
H1 WL2 1/8"  
3 doz./23# • .6 cu. ft.



**6" - 13 oz. Bowl, Grapefruit**  
No. DSD-10  
H1 1/8" D6 5/8"  
3 doz./40# • 1.3 cu. ft.



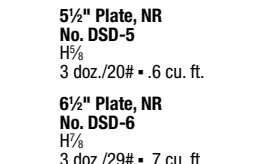
**7 oz. Cup, Tall**  
Fits Saucer No. GG-2  
No. DSD-1  
H3 T3 1/4" F2 D4 1/4"  
3 doz./30# • 1.1 cu. ft.  
Fits Saucer No. DSD-2



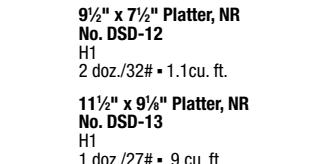
**5" - 12 1/2 oz. Bowl, Oatmeal, RE**  
No. DSD-15  
H2 1/8" D5 5/8"  
3 doz./28# • .9 cu. ft.



**8 1/2 oz. Mug**  
No. DSD-17  
H4 T3 3/4" F2 1/2" D4 3/8"  
3 doz./35# • 1.4 cu. ft.



**6 1/2" Plate, NR**  
No. DSD-6  
H 7/8"  
3 doz./29# • .7 cu. ft.



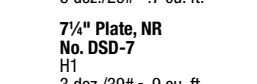
**11 1/2" x 9 1/2" Platter, NR**  
No. DSD-13  
H1  
1 doz./27# • .9 cu. ft.



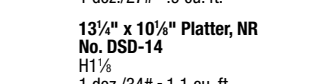
**5 1/2" - 16 oz. Bowl, Oatmeal**  
No. DSD-18  
H2 1/8" D5 7/8"  
3 doz./42# • 1.2 cu. ft.



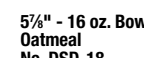
**7 1/4 oz. Bouillon**  
No. DSD-4  
H2 3/8" F2 D3 3/8"  
3 doz./24# • .7 cu. ft.  
Fits Saucer No. DSD-2



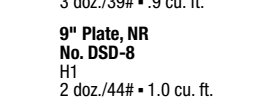
**7 1/4" Plate, NR**  
No. DSD-7  
H1  
3 doz./39# • .9 cu. ft.



**13 1/4" x 10 1/2" Platter, NR**  
No. DSD-14  
H1 1/8"  
1 doz./34# • 1.1 cu. ft.



**5 1/2" - 12 oz. Bowl, Oatmeal**  
No. DSD-15  
H2 1/8" D5 5/8"  
3 doz./28# • .9 cu. ft.



**9" Plate, NR**  
No. DSD-8  
H1  
2 doz./44# • 1.0 cu. ft.



**8 3/4" - 12 oz. Soup, Rim Deep**  
No. DSD-3  
H1 1/2" D8 3/4"  
2 doz./37# • 1.2 cu. ft.



**9 1/2" Plate, NR**  
No. DSD-9  
H1  
2 doz./49# • 1.2 cu. ft.



**10 1/2" Plate, NR**  
No. DSD-16  
H1  
1 doz./30# • .8 cu. ft.





Shown: World® Viceroy dinnerware, World New Charm flatware and Libbey® Gibraltar® glassware

VICEROY

Rollled Edge Shape • Cream White



**5 1/2" Plate**  
No. VIC-5  
3 doz./17# • .5 cu. ft.

**6 1/4" Plate**  
No. VIC-31  
H1 1/2  
3 doz./28# • .8 cu. ft.

**6 5/8" Plate**  
No. VIC-6  
H1  
3 doz./28# • .8 cu. ft.

**7" Plate**  
No. VIC-7  
H1  
3 doz./36# • .9 cu. ft.

**9" Plate**  
No. VIC-8  
H1 1/2  
2 doz./42# • .9 cu. ft.

**9 3/4" Plate**  
No. VIC-9  
H1 1/4  
2 doz./44# • 1.2 cu. ft.

**10 1/4" Plate**  
No. VIC-16  
H1 1/4  
1 doz./28# • .8 cu. ft.

**11" Plate**  
No. VIC-30  
H1 1/2  
1 doz./31# • 1.0 cu. ft.

**12" Plate**  
No. VIC-50  
H1 1/2  
1 doz./41# • 1.2 cu. ft.



**7" x 4" Platter**  
No. VIC-33  
3 doz./27# • .7 cu. ft.

**9 3/4" x 6 3/4" Platter**  
No. VIC-34  
H1 1/2  
2 doz./30# • .9 cu. ft.

**11 1/2" x 8" Platter**  
No. VIC-13  
H1 1/2  
1 doz./29# • 1.0 cu. ft.

**12 1/2" x 8 3/4" Platter**  
No. VIC-14  
H1 1/2  
1 doz./32# • 1.2 cu. ft.

**15 1/2" x 10 5/8" Platter**  
No. VIC-19  
H1 1/2  
6 pcs./26# • .7 cu. ft.



**4 3/4" - 4 3/4 oz. Bowl, Fruit**  
No. VIC-11  
H1 1/4 D4 3/4  
3 doz./15# • .5 cu. ft.



**6" - 13 oz. Bowl, Grapefruit**  
No. VIC-10  
H1 1/2 D6 5/8  
3 doz./37# • 1.1 cu. ft.



**5 5/8" - 12 1/2 oz. Bowl, Oatmeal, RE**  
No. VIC-15  
H2 1/4 D5 5/8  
3 doz./33# • .9 cu. ft.



**8" - 12 oz. Soup, RD**  
No. VIC-3  
H1 5/8 D8 3/4  
2 doz./36# • 1.2 cu. ft.



**12" - 20 oz. Pasta Bowl**  
No. VIC-39  
H2 D12  
1 doz./38# • 1.2 cu. ft.



**4 7/8" Saucer, AD**  
No. VIC-36  
H7/8 WL1 5/8  
3 doz./13# • .4 cu. ft.

**5 1/2" Saucer**  
No. VIC-20  
H7/8 WL4  
3 doz./17# • .6 cu. ft.

**6" Saucer**  
No. VIC-2  
H1  
3 doz./23# • .7 cu. ft.



**7 1/4 oz. Bouillon**  
No. VIC-4  
H2 3/4 D4  
3 doz./24# • .7 cu. ft.  
Fits Saucer No. VIC-2



**3 oz. Cup, AD**  
No. VIC-35  
H2 1/4 T2 5/8 F1 5/8 D3 1/2  
3 doz./13# • .6 cu. ft.  
Fits Saucer No. VIC-36



**7 oz. Cup, Low**  
No. VIC-37  
H2 1/2 T4 3/4 F2 3/4 D4 3/4  
3 doz./28# • 1.1 cu. ft.  
Fits Saucer No. VIC-2



**7 oz. Cup, Tall**  
No. VIC-1  
H3 T3 3/4 D4 1/4  
3 doz./27# • 1.0 cu. ft.  
Fits Saucers No. VIC-20 and VIC-36



**7 1/2 oz. Mug**  
No. VIC-38  
H3 3/8 T3 3/8 F2 3/4 D4 1/4  
3 doz./31# • 1.1 cu. ft.



## ULTIMA®



**12 oz. Mug**  
**No. CM-12**  
Bright White  
H3¾ T3¼ D4¾  
1 doz./13# • .5 cu. ft.



**16 oz. Mug**  
**No. CM-16**  
Bright White  
H4 T3¾ D5½  
1 doz./19# • .7 cu. ft.



**7 oz. Mug, Princess**  
**No. RM-P-WP**  
Cream White  
H3¾ T3¼ F2½ D4½  
3 doz./42# • 1.2 cu. ft.



**8½ oz. Mug**  
**No. DSD-17**  
Desert Sand  
Cream White  
H4 T3¼ D4¾  
3 doz./35# • 1.4 cu. ft.



**7 oz. Mug, Princess**  
**No. RM-P-CP**  
Caramel  
H3¾ T3¼ D4¾  
3 doz./42# • 1.2 cu. ft.



**8½ oz. Mug, Tiara**  
**No. TM-8-W**  
Cream White  
H4 T3¼ D4¾  
3 doz./33# • 1.2 cu. ft.



**7½ oz. Mug, Canton**  
**No. VIC-38**  
Cream White  
H3¾ T3¾ D4¾  
3 doz./31# • 1.1 cu. ft.



**8½ oz. Mug, Tiara**  
**No. TM-8-BL**  
Black  
H4 T3¾ D4¾  
3 doz./35# • 1.4 cu. ft.



**8½ oz. Mug, Canton**  
**No. CA-75**  
Cream White  
H3¾ T3¾ F3 D4¾  
2 doz./29# • .9 cu. ft.



**12 oz. Mug**  
**No. CM-12-B**  
Black  
H3¾ T3¼ D4¾  
1 doz./13# • .5 cu. ft.

## ULTRA BRIGHT WHITE ACCESSORIES



**4½ oz. Creamer**  
**No. PC-4**  
Ultra Bright White  
2 doz./9# • .5 cu. ft.



**Sugar Packet Holder**  
**No. SPH-716-W**  
Ultra Bright White  
H2½ L3⅞ W2½  
4 doz./25# • .9 cu. ft.



**16 oz. Tea Pot w/Lid**  
**No. POT-13**  
Ultra Bright White  
H5¼ (including lid) T4½ D6¼  
1 doz./16# • 1.2 cu. ft.



**13½ oz. Dublin Mug**  
**No. DM-15**  
Ultra Bright White  
H6 T3¼ F2½ D4½  
1 doz./6# • .12 cu. ft.



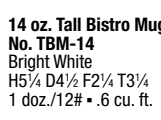
**4 oz. Espresso Cup**  
**No. SYW-4**  
Ultra Bright White  
H2½ T2¾ F1¾ D3¾  
3 doz./13# • .5 cu. ft.



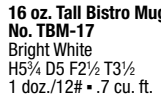
**10 oz. Tall Bistro Mug**  
**No. TBM-11**  
Bright White  
H5 D4¼ F2 T3  
1 doz./12# • .5 cu. ft.



**4¾" Espresso Saucer**  
**No. SYW-5**  
Ultra Bright White  
H½ WL2  
3 doz./11# • .4 cu. ft.



**14 oz. Tall Bistro Mug**  
**No. TBM-14**  
Bright White  
H5¼ D4½ F2¼ T3¼  
1 doz./12# • .6 cu. ft.



**16 oz. Tall Bistro Mug**  
**No. TBM-17**  
Bright White  
H5¾ D5 F2½ T3½  
1 doz./12# • .7 cu. ft.

## PORCELANA



**8½ oz. Mug, Kona**  
**No. 840-125-002**  
Bright White  
H3¾ T3 F2 D4¾  
3 doz./30# • 1.2 cu. ft.



**15 oz. Mug, Flairique**  
**No. FM-15**  
Bright White  
H4½ T4 F2¾ D4¾  
1 doz./14# • .7 cu. ft.



**12 oz. Mug, Seygo**  
**No. SYM-12**  
Bright White  
H4 T3½ F2¼ D4¾  
1 doz./11# • .5 cu. ft.



**16 oz. Mug, Stretch**  
**No. STM-16**  
Bright White  
H5¼ T3½ F2½ D5  
1 doz./15# • .7 cu. ft.

event.  
go vertical FOR  
FULL VERSATILITY




LIBBEY®







# STACK THE DECK FOR SUCCESS



Libbey's inspired selection of highly versatile banquet and buffet products brings aesthetic appeal and fantastic functionality to any occasion. Including stackable, durable products to help you maximize vertical space.

SLENDRA PRACTICA HANDLED PLATTERS  
ENHANCE stunning presentations

---

## A feast for the eyes

Whenever guests gather in groups for a meal – whether a formal banquet, a casual business luncheon or a build-your-own breakfast buffet – you can **create presentations as sumptuous to their eyes as your culinary delights** are to their palates.

In addition to stackable products that make a towering statement and facilitate serving, Libbey offers an array of display systems that heighten featured morsels and dazzle at whole new levels.

Even better, our vast dinnerware, metalware and glassware offerings **bring seamless coordination to the entire room**. Plus, bountiful platters and thoughtful serveware invite groups to make the abundance both shareable and personal. Our smorgasbord of banquet and buffet products help you impress on a large scale – and boost your bottom line.

BEEHIVE DISPENSER MAKES A  
visual splash IN LOBBIES OR  
GATHERING SPACES

WORLD TABLEWARE'S VERACRUZ  
EXTRA-LARGE PLATTER ADDS  
dramatic flair

Tools  
for true  
artisans





# elevate THE EXPERIENCE

Heighten presentations in ways that upsell and showcase layers of tasteful nuance with our beautiful assortment of stands and risers. You also can enhance a guest's ability to partake as you maximize the efficiency of space above the tabletop.



# banquet STANDS

Raise selected offerings to new heights of awareness as you change up your guests' eye levels to add distinction. It's the perfect way to reach new pinnacles of enticement.



**20 oz Banquet Glass Bowl-Round**  
No. BFP-26  
H2 D9  
1 doz./17# • .7 cu. ft.

**Banquet Frame-9-well Round, 3 Tier**  
No. BF-26  
H12 L21½ W17  
1 pc./3# • .7 cu. ft.



**Banquet Glass Platter-Rectangle**  
No. BFP-25  
H1¾ L17 W11½  
2 pcs./6# • .7 cu. ft.

**Banquet Frame-Rectangle, 1-Tier**  
No. BF-25  
H5 L16¾ W9½  
1 pc./2# • .6 cu. ft.



**Banquet Glass Tray-Rectangle**  
No. BFP-15  
H1½ L20½ W8  
6 pcs./13# • 1.0 cu. ft.

**Banquet Frame-Rectangle, 3-Tier**  
No. BF-15  
H13 L22 W17¾  
1 pc./7# • 2.2 cu. ft.



**75 oz Banquet Glass Bowl- Round**  
No. BFP-17  
H2½ D15  
2 pcs./5# • 1.1 cu. ft.

**Banquet Frame-Round, 1-Tier**  
No. BF-17  
H5½ D13½  
1 pc./2# • .7 cu. ft.





**4" Pedestal**  
 No. 905356 007  
 H4  
 4 pcs. • 5#/2 cu ft  
 Fits Slenda No. 905356 002  
 8" Plate

**6" Pedestal**  
 No. 905356 008  
 H6  
 4 pcs. • 8#/5 cu ft  
 Fits Slenda No. 905356 005  
 11" Plate

**8" Pedestal**  
 No. 905356 004  
 H8  
 4 pcs. • 16#/.8 cu ft  
 Fits Slenda No. 905356 006  
 12 1/4" Plate



**8" Valla Square Plate**  
 No. 905356 002  
 H7/8  
 1 doz./18# • .4 cu. ft.  
 Fits Slenda No. 905356 007  
 4" Pedestal

**11" Valla Square Plate**  
 No. 905356 005  
 H7/8  
 1 doz./34# • .7 cu. ft.  
 Fits Slenda No. 905356 008  
 6" Pedestal

**12 1/4" Valla Square Plate**  
 No. 905356 006  
 H1  
 1 doz./45# • 1.0 cu. ft.  
 Fits Slenda No. 905356 004  
 8" Pedestal

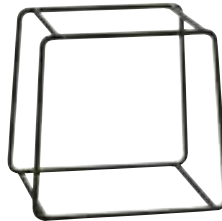
## versatile versa

USE IT UP OR DOWN



**10 5/8" Square Plate**  
 No. SL-10  
 H1 1/8  
 1 doz./32# • .9 cu. ft.  
 Fits Versa-Riser No. VR-3

**12" Square Plate**  
 No. SL-40  
 H1 1/8  
 6 pcs./28# • .5 cu. ft.  
 Fits Versa-Riser No. VR-3



**Versa-Risers 3-Pc. Set**  
 No. VR-3  
 Short Riser: H5 D8 1/2  
 Medium Riser: H9 1/2 D8 1/2 (shown)  
 Tall Riser: H14 D8 1/2  
 1 set/12# • 1.9 cu. ft.  
 Fits Plate No. SL-10  
 Fits Plate No. SL-40  
 Fits Bowl No. SL-50  
 Fits Bowl No. SL-99



**8" - 50 oz.**  
**Square Bowl**  
 No. SL-50  
 H2 1/2  
 1 doz./31# • .9 cu. ft.  
 Fits Versa-Riser No. VR-3



**9 1/4" - 100 oz.**  
**Square Bowl**  
 No. SL-99  
 H4 1/8  
 6 pcs./26# • 1.0 cu. ft.  
 Fits Versa-Riser No. VR-3

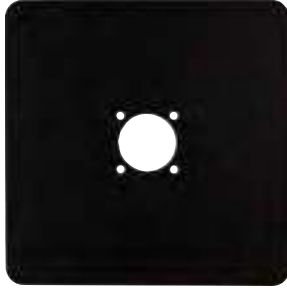


## center of ATTENTION

Our patented **Banquet Tree®** adds eye-popping appeal and unbridled versatility. A selection of squares and elongated plate holders – in your choice of angled or perpendicular connectors – empowers you to design a plethora of configurations for a captivating focal point.



**4" x 4" x 28"**  
**Pillar (required)**  
**No. BT-PILLAR**  
1 pc./17# = .3 cu ft  
Fits Base No. BT-BASE



**16" x 16" Base (required)**  
**No. BT-BASE**  
1 pc./14# = .1 cu ft  
Fits Pillar No. BT-PILLAR



**9" x 9" Crown  
Plate Holder**  
**No. BT-1d**  
1 pc./# = .3 cu ft  
Fits Plate No. SL-10



## rectangular PLATES & HOLDERS



**16" x 5 1/2"**  
**Rectangular Plate**  
**No. SL-22**  
H1  
1 doz./26# = .6 cu ft



**15 3/4" x 5 1/4" Long  
Plate Holder**  
**No. BT-1a**  
4 pc. set/7# = .4 cu ft  
Fits Plate No. SL-22  
Fits Plate No. SL-22S



**15 3/4" x 5 1/4" Long  
Plate Holder-Angled**  
**No. BT-1e**  
4 pc. set/11# = .3 cu ft  
Fits Plate No. SL-22  
Fits Plate No. SL-22S



**15 3/4" x 5 1/4" Wide  
Plate Holder**  
**No. BT-1b**  
4 pc. set/7# = .4 cu ft  
Fits Plate No. SL-22  
Fits Plate No. SL-22S

slate coupe  
See page 57

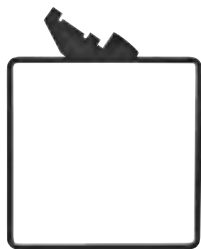
## square PLATES, BOWLS & HOLDERS



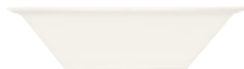
**10 3/4" x 10 3/4" Square  
Plate Holder**  
**No. BT-1c**  
4 pc. set/9# = .4 cu ft  
Fits Plate No. SL-40  
Fits Bowl No. SL-80  
Fits Plate No. SL-40S



**12" Square Plate**  
**No. SL-40**  
H1 1/8  
6 pcs./28# = .5 cu. ft.  
Fits Versa-Riser No. VR-3

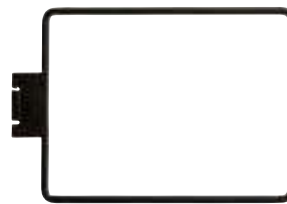


**10 3/4" x 10 3/4" Square  
Plate Holder-Angled**  
**No. BT-1f**  
4 pc. set/11# = .5 cu ft  
Fits Plate No. SL-40  
Fits Bowl No. SL-80  
Fits Plate No. SL-40S



**11" - 80 oz.  
Banquet Bowl**  
**No. SL-80**  
H3  
6 pcs./28# = 1.4 cu. ft.

## rectangular PLATE & HOLDER



**12 1/2" x 9 1/2" Large  
Rectangle Plate  
Holder**  
**No. BT-1g**  
4 pc. set/9# = .4 cu ft  
Fits Plate No. SL-25

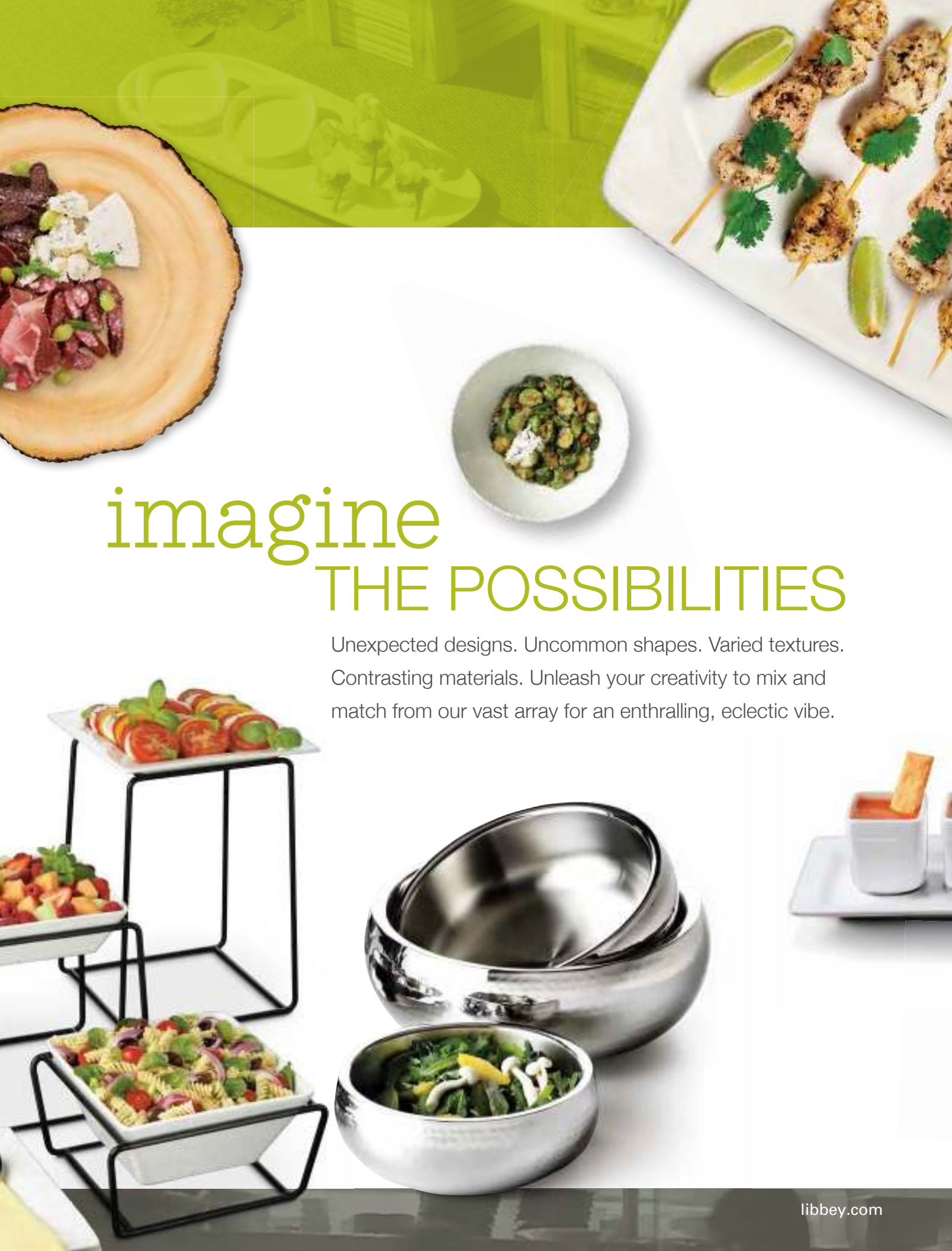


**14" x 11"  
Rectangular Plate**  
**No. SL-25**  
H1 1/8  
6 pcs./31# = .9 cu ft

slate select  
See page 57

slate  
See page 58





# imagine THE POSSIBILITIES

Unexpected designs. Uncommon shapes. Varied textures. Contrasting materials. Unleash your creativity to mix and match from our vast array for an enthralling, eclectic vibe.



## Creative kick-starters

- More than **20 unique colors** allow you to create the palette you desire
- Uncommon shapes like the **Solario™ Long Tray** say “upscale”
- Balance big and small sizes with **175 Slenda items** from 2 to 25 inches
- Go vertical with **Versa Risers and Slenda™ pedestals** to heighten appeal
- Textures, including hammered **Sonoran bowls**, are visually rich
- Diverse materials like **Faux Wood** and **Faux Slate** add contrast
- Shiny objects like our **Infinity and Tri-Tip bowls** grab special attention
- Try unusual uses, such as wine glasses or bowls as bases to add height
- Glisten with the beautiful yet durable **Master's Reserve® Modernist** pattern
- Incorporate a number of stackable items to save space and boost drama





serve IN  
STYLE



## louvre COLLECTION

18/8 STAINLESS STEEL

Refer to page 183 for made-to-order silverplating information.

- |  |  |   |  |   |  |
|--|--|---|--|---|--|
| <p><b>1</b> <b>Slotted Serving Spoon</b><br/>No. 492 017<br/>L9½<br/>1 doz./29# • .7 cu. ft.</p> | <p><b>2</b> <b>Solid Serving Spoon</b><br/>No. 492 015<br/>L9½<br/>1 doz./32# • .7 cu. ft.</p> | <p><b>3</b> <b>Serving Spoon</b><br/>No. 492 012<br/>L10½<br/>1 doz./43# • .8 cu. ft.</p> | <p><b>4</b> <b>Soup Ladle</b><br/>No. 492 011<br/>4 oz./11.8 cl./118 ml.<br/>L11¾<br/>1 doz./32# • 2.3 cu. ft.</p> | <p><b>5</b> <b>Long-Handle Solid Serving Spoon</b><br/>No. 492 125<br/>L13⅝<br/>1 doz./51# • .9 cu. ft.</p> | <p><b>6</b> <b>Long-Handle Slotted Serving Spoon</b><br/>No. 492 126<br/>L13⅝<br/>1 doz./49# • 1.0 cu. ft.</p>   |
| <p><b>7</b> <b>Carving Knife</b><br/>No. 492 414<br/>L11<br/>1 doz./35# • 1.0 cu. ft.</p>        | <p><b>8</b> <b>Meat Fork</b><br/>No. 492 014<br/>L10½<br/>1 doz./32# • .6 cu. ft.</p>          | <p><b>9</b> <b>Fish Fork</b><br/>No. 492 019<br/>L9<br/>1 doz./30# • .8 cu. ft.</p>       | <p><b>10</b> <b>Pastry Server</b><br/>No. 492 022<br/>L9½<br/>1 doz./30# • .7 cu. ft.</p>                          | <p><b>11</b> <b>Square Pastry Server</b><br/>No. 492 022S<br/>L7½<br/>1 doz./28# • .5 cu. ft.</p>           | <p><b>12</b> <b>Sauce Ladle</b><br/>No. 492 018<br/>¾ oz./2.2 cl./22 ml.<br/>L6<br/>1 doz./20# • 1.1 cu. ft.</p> |



## windsor COLLECTION

STAINLESS STEEL

- |  |  |   |  |  |   |
|--|--|---|--|--|---|
| <p><b>1</b> <b>Small Serving Fork</b><br/>No. 002 035<br/>L8½<br/>2 doz./23# • .5 cu. ft.</p>                            | <p><b>2</b> <b>Cake/Pie Server</b><br/>No. 002 087<br/>L10¼<br/>1 doz./35# • .8 cu. ft.</p>      | <p><b>3</b> <b>Wedding Cake Knife</b><br/>No. 002 342<br/>H.H.<br/>L12¾<br/>1 doz./19# • .7 cu. ft.</p> | <p><b>4</b> <b>Large Serving Fork</b><br/>No. 002 141<br/>L11⅞<br/>1 doz./35# • .8 cu. ft.</p>                     | <p><b>5</b> <b>Large Slotted Serving Spoon</b><br/>No. 002 142<br/>Slotted<br/>L11⅞<br/>1 doz./37# • 1.1 cu. ft.</p> | <p><b>6</b> <b>Punch Ladle</b><br/>No. 002 070<br/>4 oz./11.8 cl./118 ml.<br/>L12⅞<br/>1 doz./84# • 3.7 cu. ft.</p> |
| <p><b>7</b> <b>Long-Handle Ladle</b><br/>No. 002 091<br/>1¼ oz./3.7 cl./37 ml.<br/>L11⅞<br/>1 doz./45# • 1.4 cu. ft.</p> | <p><b>8</b> <b>Large Serving Spoon</b><br/>No. 002 140<br/>L11⅞<br/>1 doz./40# • 1.1 cu. ft.</p> | <p><b>9</b> <b>Small Serving Spoon</b><br/>No. 002 019<br/>L8⅞<br/>1 doz./32# • 1.0 cu. ft.</p>         | <p><b>10</b> <b>Tureen Ladle</b><br/>No. 002 090<br/>1¼ oz./3.6 cl./36 ml.<br/>L8<br/>1 doz./39# • 1.2 cu. ft.</p> | <p><b>11</b> <b>Gravy Ladle</b><br/>No. 002 066<br/>L6<br/>1 doz./18# • .6 cu. ft.</p>                               |   |



## windsor APPETIZER UTENSILS



**Appetizer Fork**  
No. 002-025  
H4½  
1 doz./20# • .9 cu. ft.



**Appetizer Spoon**  
No. 002-023  
H4⅝  
1 doz./32# • .9 cu. ft.

## servicing TONGS

18/8 STAINLESS STEEL



**Lobster Cracks**  
No. 002 096  
L6  
1 doz./16# • .3 cu. ft.



**Serving Tongs**  
No. 7253 000  
L8¼  
1 doz./19# • .9 cu. ft.



**Sugar Tongs**  
No. 002 076  
L4½  
1 doz./97# • .4 cu. ft.



**Serving Tongs**  
No. 7225 000  
L7½  
1 doz./13# • .6 cu. ft.



**Ice Tongs**  
No. 7223 000  
L6  
1 doz./16# • 1.8 cu. ft.



**Pastry Tongs**  
No. 002 080  
L8  
1 doz./36# • 2.0 cu. ft.



**Scissor Tongs**  
No. 138 085  
L10¼  
1 doz./13# • 2.1 cu. ft.

## plating TONGS

18/8 STAINLESS STEEL



**8" Offset Tong**  
Tong-1  
1 doz./18 doz. • 25#/22 cu. ft.



**8" Curved Tong**  
Tong-2  
1 doz./18 doz. • 26#/22 cu. ft.



**8" Straight Tong**  
Tong-3  
1 doz./18 doz. • 31#/22 cu. ft.



**Spoon Rest**  
No. SR-100  
L8  
1 doz./24# • .5 cu. ft.



SONORAN BUD VASE  
makes an impact  
WITH SIMPLE TOUCHES

Note: Serving item lengths rounded down to nearest 1/8"

# bowl GUESTS OVER

## practica BOWLS



**Practica Bowl**  
**No. 14065142**  
5 oz./14.8 cl./148 ml.  
H2¼ D5  
3 doz./15# • .66 cu. ft.  
SCC 08002713130397



**Practica Bowl**  
**No. 14065242**  
8½ oz./25.1 cl./251 ml.  
H2½ D5½  
3 doz./22# • .95 cu. ft.  
SCC 08002713130410



**Practica Bowl**  
**No. 14065339**  
12¾ oz./37.7 cl./377 ml.  
H3 D6½  
2 doz./20# • 1.02 cu. ft.  
SCC 08002713130434



**Practica Bowl**  
**No. 14065520**  
29½ oz./87.2 cl./872 ml.  
H3¾ D8½  
6 pcs./9# • .29 cu. ft.  
SCC 08002713130458



With this kind of versatility, **bowls are on more menus than ever** – and for good reason. Day to night, there's a bowl to accommodate a wide range of cuisine, highlighting the culinary technique and giving premium flavor cues.

## harmony

**7½" Salad Plate**  
**No. 15506** +  
H1½ T7½ B5½ D7½  
3 doz./29# • .94 cu. ft.  
SCC 886616



## bouquet

**7½" Salad Plate**  
**No. 15500** +  
H1½ T7½ B5½ D7½  
3 doz./27# • .94 cu. ft.  
SCC 886555



## gibraltar

**7½" Salad/Dessert Plate**  
**No. 15411** +  
H1½ T7½ B5 D7½  
3 doz./25# • .56 cu. ft.  
SCC 139361



**8" Soup/Deep Salad Plate**  
**No. 15412** +  
17¾ oz./52.5 cl./525 ml.  
H1¼ T8 B5 D8  
3 doz./32# • 1.11 cu. ft.  
SCC 139378



See pages 282 to 284 for the complete Gibraltar line.

LIBBEY®  
**+DuraTuff**

## tempo



**4 1/4" Square Bowl**  
**No. 1796599**  
 H2 1/4 T4 1/4 D4 1/4  
 1 doz./8# = .38 cu.ft.  
**SCC 17965993**



**5 1/2" Square Bowl**  
**No. 1794710**  
 H2 1/2 T5 1/2 D5 1/2  
 1 doz./13# = .68 cu.ft.  
**SCC 17947105**



**9" Square Bowl**  
**No. 1796053**  
 H4 T9 D9  
 4 pcs./14# = .90 cu.ft.  
**SCC 17960530**



**Square Mug**  
**No. 5352**  
 14 oz./41.4 cl./414 ml.  
 H4 T3 3/8 B2 1/2 D4 3/4  
 1 doz./10# = .68 cu.ft.  
**SCC 394583**



**6" Square Salad Plate**  
**No. 1797299**  
 H 1/2 T6 D6  
 1 doz./7# = .24 cu.ft.  
**SCC 17972991**



**8" Square Salad Plate**  
**No. 1794709**  
 H 3/8 T8 D8  
 1 doz./12# = .40 cu.ft.  
**SCC 17947098**



**10" Square Dinner Plate**  
**No. 1794708**  
 H 7/8 T10 1/4 D10 1/4  
 1 doz./20# = .73 cu.ft.  
**SCC 17947081**

## moderno



**6" Cereal Bowl**  
**No. 1789268**  
 26 3/4 oz./79 cl./790 ml.  
 H2 3/4 T6 D6  
 1 doz./15# = .84 cu.ft.  
**SCC 17892688**



**6 1/4" Salad/Dessert Plate**  
**No. 5335**  
 H3 1/4 T6 B3 1/8 D6  
 3 doz./20# = .35 cu.ft.  
**SCC 029129**



**7 1/2" Salad/Dessert Plate**  
**No. 1788491**  
 H7 1/8 T7 1/2 D7 1/2  
 1 doz./9# = .36 cu.ft.  
**SCC 17884911**



**8" Salad/Dessert Plate**  
**No. 15427**  
 H 1/2 T8 B3 3/8 D8  
 3 doz./29# = .64 cu.ft.  
**SCC 845194**



**10 1/2" Dinner Plate**  
**No. 1788489**  
 H1 T10 1/2 D10 1/2  
 1 doz./17# = .50 cu.ft.  
**SCC 17884898**





EXTRAORDINARILY  
**enhance**  
YOUR PRESENTATIONS

Shown: World® Coos Bay™ and Porcelana dinnerware,  
World Aspire flatware with Libbey® Stemless Red Wine

Enhance your tablescapes and broaden your presentation palette with trend-forward ovenware and accessories in a multitude of textures and materials. Personalize the plate. Invite sharing around the table.

Make the most of your presentations with our hammered metal trays, bowls and baskets from which guests can share delectable bites.

Discover the authentic look of a Faux Wood slice adorned with house-made charcuterie.

Serve sizzling entrees straight from the oven on casual cast iron skillet.

Pass the plate for greater profits. Don't pass up this **trending** opportunity.



**Unsurpassed Passables** help you capitalize on your guests' desires to share a little and take a little. Passed appetizers on expressive platters with distinctive bowls of side sauces give them the chance to share a common experience while customizing it to their personal palate. **Learn more about Unsurpassed Passables at [insights.libbey.com](https://insights.libbey.com)**

Ask your Libbey® sales representative about how to enhance your bottom line.

## ovenware & accessories

BAMBOO	128
BARRELS	137
BEDROCK	125
BRUSHED METAL	132
CANDLE HOLDERS & VOTIVES	137
CAST IRON	122
CASABLANCA®	124
CERAMIC SERVEWARE	128
CHEF'S SELECTION™	126
COOS BAY™	123
COUNTRY WIRE	135
COUNTRY WOOD	135
FAUX SLATE TRAYS	128
FAUX WOOD SLICE	129
FRY PRESENTATION	134
HURRICANE SHADE	137
LOS RANCHOS SERVEWARE	129
MISCELLANEOUS	137
MIXED METAL	133
PAILS	131
PIZZA PLATTERS	129
PRETO BOWLS	128
SLENDAB®	127
SMOKING ACCESSORIES	136
SONORAN	130-131
STAINLESS ACCESSORIES	134
TABLETOP ACCESSORIES	136
VASES	137

# CAST IRON



## Cast Iron Care and Handling

- Do not heat the cookware prior to filling.
- When using a gas burner stove, do not allow the gas flames to rise up along the side of the cookware.
- Use only silicone, nylon, or wooden utensils.
- Allow your cookware to cool to room temperature before cleaning. Hand wash only then dry thoroughly.

## CAST IRON



**5" Round Skillet w/Handle**  
No. CIS-15  
H1 1/8  
1 doz./19# • .5 cu. ft.



**5 1/2" Square Skillet w/Handle**  
No. CIS-16  
H1 1/4  
1 doz./27# • .7 cu. ft.



**7 1/2" x 6 1/2" Pie Plate w/Handles**  
No. CIS-17  
H1 1/4  
1 doz./25# • .7 cu. ft.



**9 1/2" x 6 1/2" Oval Tray**  
No. CIS-18  
H7/8  
1 doz./30# • .5 cu. ft.



**1 1/4" x 6 1/4" Rectangle Tray- Two Sides (flat and ribbed)**  
No. CIS-19  
H 1/2 WL 1 1/2  
6 pcs./26# • .4 cu. ft.



**11 oz. Miniature Dutch Oven w/Lid, Oval**  
No. CIS-27  
H3 F2 1/2 x F3 7/8 L6 1/4 W3 5/8  
1 doz./28# • .5 cu. ft.



**9 oz. Miniature Dutch Oven w/Lid, Round**  
No. CIS-25  
H3 F3 1/8 L5 1/4 W4  
1 doz./29# • .5 cu. ft.  
Fits Bamboo Tray No. BAM-15



**7 1/2 oz. Miniature Dutch Oven w/Lid, Square**  
No. CIS-26  
H3 1/2 F2 1/2 L4 3/8 W3 3/8  
1 doz./29# • .4 cu. ft.  
Fits Bamboo Tray No. BAM-16

## design DETAIL

- Recommended Cast Iron oven temperatures up to 500°F.
- Before first use, wash in warm water with mild dishwashing soap. Rinse and dry thoroughly.



COOS BAY™



Shown: World® Coos Bay dinnerware

COOS BAY™



4 oz., 7¼" x 4½"  
Oval, Chili  
No. CBC-001  
H7/8  
1 doz./7# • .3 cu. ft.



3½ oz., 5½" x 4"  
Square, Olive  
No. CBO-001  
H7/8  
1 doz./6# • .2 cu. ft.



3 oz., 5½" x 4"  
Round, Pumpkin  
No. CBP-001  
H7/8  
1 doz./5# • .2 cu. ft.



5½ oz., 7½" x 4¾"  
Rectangle, Butter  
No. CBB-001  
H7/8  
1 doz./8# • .3 cu. ft.

11 oz., 10" x 5½"  
Oval, Chili  
No. CBC-002  
H1  
1 doz./12# • .5 cu. ft.

11 oz., 7½" x 6"  
Square, Olive  
No. CBO-002  
H1  
1 doz./13# • .4 cu. ft.

10 oz., 7¾" x 6"  
Round, Pumpkin  
No. CBP-002  
H1  
1 doz./9# • .5 cu. ft.

13 oz., 9¾" x 5¾"  
Rectangle, Butter  
No. CBB-002  
H1  
1 doz./16# • .5 cu. ft.



32 oz., 12" x 6½"  
Oval, Chili  
No. CBC-004  
H1½  
6 pcs./11# • .7 cu. ft.

60 oz., 14" x 8½"  
Oval, Chili  
No. CBC-005  
H2¼  
6 pcs./15# • 1.2 cu. ft.



48 oz., 12½" x 9½"  
Round, Pumpkin  
No. CBP-004  
H1½  
6 pcs./14# • 1.0 cu. ft.

80 oz., 14¼" x 11¾"  
Round, Pumpkin  
No. CBP-005  
H2¼  
6 pcs./20# • 1.5 cu. ft.



Shown: Syracuse® Casablanca Ovenware and World® Prague™ flatware

CASABLANCA® OVENWARE



**5 oz. Small Welsh Rarebit**  
No. 950027 747  
H1¼ L7¾ W4½  
2 doz./16# • .7 cu. ft.

**9 oz. Medium Welsh Rarebit**  
No. 950027 748  
H1½ L8¼ W5  
2 doz./22# • .7 cu. ft.

**15 oz. Large Welsh Rarebit**  
No. 950027 749  
H1½ L9¾ W6  
2 doz./30# • 1.7 cu. ft.

**18 oz. Large Welsh Rarebit**  
No. 950027 750  
H1½ L10¾ W6½  
1 doz./19# • .8 cu. ft.



**12 oz. Medium Shirred Egg**  
No. 950027 745  
H1½ L8¾ W7¾  
2 doz./31# • .8 cu. ft.



**6 oz. Small Deep Casserole, Single Side Handle**  
No. 950027 720  
H2¼ L6¼ W5  
2 doz./19# • 1.0 cu. ft.



**10 oz. Medium Shallow Casserole, Single Side Handle**  
No. 950027 725  
H2½ L7¾ W5¾  
2 doz./26# • 1.7 cu. ft.

**15 oz. Large Casserole, Side Handle**  
No. 950027 722  
H3¼ L7¾ W5¾  
2 doz./28# • 1.7 cu. ft.



**8 oz. Small Casserole, Side Handles**  
No. 950027 733  
H2½ L6½ W5  
2 doz./24# • 1.7 cu. ft.

**16 oz. Medium Casserole, Side Handles**  
No. 950027 734  
H2¾ L7¾ W6½  
2 doz./34# • 1.7 cu. ft.



**6 oz. Small Pot Pie**  
No. 950027 738  
H1½ D4¾  
3 doz./25# • .9 cu. ft.

**8 oz. Medium Pot Pie**  
No. 950027 739  
H2 D4¾  
2 doz./20# • .9 cu. ft.



**11 oz. Small Casserole, Unhld**  
No. 950027 728  
H2½ D5  
3 doz./32# • 1.6 cu. ft.



**13 oz. Large Deep Casserole, Unhld**  
No. 950027 729  
H2¾ D5½  
2 doz./30# • 1.7 cu. ft.



**10 oz. Oval Baker**  
No. 950027 715  
H1¼ L6¾ W4¾  
2 doz./22# • .9 cu. ft.



**2 oz. Small Ramekin**  
No. 950027 741  
H1½ D3  
3 doz./12# • .7 cu. ft.

**5 oz. Medium Ramekin**  
No. 950027 742  
H1¾ D3¾  
3 doz./22# • .8 cu. ft.



**4 oz. Custard, Individual**  
No. 950027 737  
H2¾ D3¼  
2 doz./11# • .7 cu. ft.



**4¼" Cover #1**  
Cover Fits Nos. 720, 728, 733  
No. 950027 751  
H1½  
3 doz./13# • .9 cu. ft.



**5" Cover #2**  
Cover Fits Nos. 722, 725, 734  
No. 950027 752  
H1¾  
3 doz./20# • 1.6 cu. ft.

Recommended oven temperatures up to 350°F.



# BEDROCK OVENWARE



Shown: World<sup>®</sup> Square Soufflé ovenware with World Slate Rectangular Tray

## BEDROCK OVENWARE

 <b>2 oz. Ramekin</b> <b>No. RM-02</b> Ultra Bright White, Fluted H1 1/2 D2 3/4 3 doz./8# • .2 cu. ft.	 <b>4 oz. Oval</b> <b>Crème Brûlée</b> <b>No. CB-004</b> Bright White H1 1/4 D5 1/8 x 3 3/8 2 doz./19# • .6 cu. ft.	 <b>4 oz. Square</b> <b>Soufflé</b> <b>No. SR-004</b> Ultra Bright White H1 1/8 T2 7/8 F2 1/4 3 doz./14# • .4 cu ft	 <b>12 oz. Onion Soup Crock</b> <b>No. OSC-15</b> Caramel/Beige H2 1/2 F3 1/4 D5 1/8 2 doz./31# • 1.0 cu. ft.	 <b>6 oz. Rarebit</b> <b>No. OAG-6-DF</b> Cream White H1 1/4 D8 1/4 3 doz./31# • .8 cu. ft.
 <b>2 1/2 oz. Ramekin</b> <b>No. RAM-25-W</b> Cream White H1 1/8 D2 7/8 2 doz./9# • .3 cu. ft.	 <b>6 oz. Oval</b> <b>Crème Brûlée</b> <b>No. CB-006</b> Bright White H1 1/4 D6 x 4 3/8 2 doz./20# • .7 cu. ft.	 <b>7 oz. Square</b> <b>Soufflé</b> <b>No. SR-007</b> Ultra Bright White H2 1/8 T3 3/8 F2 3/4 2 doz./14# • .4 cu. ft.	 <b>12 oz. Onion Soup Crock</b> <b>No. OSC-12</b> Caramel H2 1/2 D5 1/8 2 doz./31# • 1.0 cu. ft.	 <b>8 oz. Oval Welsh Rarebit</b> <b>No. OAG-8-WW</b> Cream White H1 1/2 D8 5/8 2 doz./24# • .6 cu. ft.
 <b>2 3/4 oz. Ramekin</b> <b>No. RAMF-234-W</b> Bright White, Fluted H1 1/2 D3 2 doz./7# • .4 cu. ft.	 <b>5 oz. Round</b> <b>Crème Brûlée</b> <b>No. CB-050</b> Bright White H1 D4 7/8 2 doz./20# • .6 cu. ft.	 <b>11 oz. Square</b> <b>Soufflé</b> <b>No. SR-011</b> Ultra Bright White H2 3/8 T4 1/4 F3 3/8 2 doz./21# • .6 cu. ft.	 <b>10 oz. Stackable Soup Crock</b> <b>No. SSC-10</b> Cream White H1 3/4 D7 1/8 3 doz./31# • 1.3 cu. ft.	 <b>12 oz. Oval Welsh Rarebit</b> <b>No. OAG-12-WW</b> Cream White H1 1/2 D10 2 doz./33# • .8 cu. ft.
 <b>8 oz. Soufflé</b> <b>No. SOU-8</b> Bright White H2 D3 3/8 2 doz./16# • .7 cu. ft.	 <b>8 oz. Round</b> <b>Crème Brûlée</b> <b>No. CB-080</b> Bright White H1 1/4 D5 2 doz./26# • .7 cu. ft.		 <b>12 oz. Onion Soup Crock w/Handle</b> <b>No. OSC-15-H</b> Caramel/Beige H2 1/4 D7 1/2 2 doz./31# • 1.3 cu. ft.	 <b>12 oz. Handled Skillet</b> <b>No. HS-12</b> Bright White H1 L10 D7 1 doz./14# • .5 cu. ft.
 <b>12 oz. Soufflé</b> <b>No. SOU-12</b> Bright White H2 1/4 F4 1/8 D4 1/2 2 doz./22# • 1.0 cu. ft.	 <b>7 oz. Square</b> <b>Crème Brûlée</b> <b>No. SCB-006</b> Ultra Bright White H1 T4 3/4 F4 1/4 2 doz./18# • .4 cu. ft.	 <b>10 oz. Lion Head Bowl</b> <b>No. LH-12</b> Ultra Bright White H3 T3 3/8 F2 1/4 D4 7/8 1 doz./11# • .5 cu. ft.	 <b>12 oz. Handled Skillet</b> <b>No. HS-18</b> Bright White H1 1/4 L11 D8 3/8 1 doz./19# • .8 cu. ft.	 <b>15 oz. Oval Welsh Rarebit</b> <b>No. OAG-15-WW</b> Cream White H1 1/2 D10 7/8 2 doz./36# • 1.4 cu. ft.



CHEF'S SELECTION™



Shown: Syracuse® Chef's Selection ovenware

CHEF'S SELECTION™ OVENWARE  
Aluma White™



**5 oz. Medium Ramekin**  
No. 911194 807  
H2 D4¼  
2 doz./17# • .7 cu. ft.



**9 oz. Medium Pot Pie**  
No. 911194 806  
H2 D5¼  
2 doz./20# • 1.0 cu. ft.



**11 oz. Small Casserole, Unhandled**  
No. 911194 808  
H2½ D5¼  
2 doz./25# • 1.3 cu. ft.



**15 oz. Large Deep Casserole, Unhandled**  
No. 911194 809  
H2¾ D6  
2 doz./31# • 1.4 cu. ft.



**9 oz. Small Casserole w/Side Handles**  
No. 911194 802  
H2¾ L6¼ W5½  
2 doz./25# • 1.3 cu. ft.



**5 oz. Small Rarebit**  
No. 911194 803  
H1½ L7½ W4½  
2 doz./21# • .8 cu. ft.



**8 oz. Medium Rarebit**  
No. 911194 804  
H1¾ L8¾ W5¼  
2 doz./29# • 1.2 cu. ft.

**11 oz. Large Rarebit**  
No. 911194 805  
H1¾ L9½ W6  
2 doz./34# • 1.6 cu. ft.



**10 oz. Medium Shallow Casserole, Single Side Handle**  
No. 911194 801  
H2 L8¾ W6  
2 doz./32# • 1.4 cu. ft.



**5¼" Cover**  
No. 911194 899  
H2¾ D5¼  
2 doz./19# • .7 cu. ft.  
(fits Deep & Medium Shallow Casserole)

design DETAIL

Recommended oven temperatures  
up to 350°F.



Shown: Syracuse® Slenda® Cocks

SLENDA® CROCKS  
Royal Rideau™



**5 oz. Oval  
Crock Base**  
No. 945356 114  
5 oz./14.8 cl./148 ml.  
L6<sup>5</sup>/<sub>8</sub> W5 H1<sup>3</sup>/<sub>4</sub>  
1 doz./8# • .3 cu. ft.

**8 oz. Oval  
Crock Base**  
No. 945356 115  
8 oz./23.7 cl./237 ml.  
L7<sup>3</sup>/<sub>4</sub> W5<sup>1</sup>/<sub>2</sub> H2  
1 doz./10# • .5 cu. ft.



**Oval Crock Lid**  
No. 935356 114  
L4<sup>3</sup>/<sub>4</sub> W4 H1<sup>3</sup>/<sub>4</sub>  
1 doz./7# • .4 cu. ft.  
Fits Oval Crock Base  
No. 945356 114

**Oval Crock Lid**  
No. 935356 115  
L5<sup>1</sup>/<sub>2</sub> W4<sup>3</sup>/<sub>4</sub> H2  
1 doz./7# • .7 cu. ft.  
Fits Oval Crock Base  
No. 945356 115



**11 oz. Rectangle  
Crock Base**  
No. 945356 116  
11 oz./32.5 cl./325 ml.  
L7 W4<sup>3</sup>/<sub>4</sub> H2  
1 doz./12# • .3 cu. ft.

**16 oz. Rectangle  
Crock Base**  
No. 945356 117  
16 oz./47.3 cl./473 ml.  
L7<sup>3</sup>/<sub>4</sub> W5<sup>1</sup>/<sub>2</sub> H2<sup>1</sup>/<sub>8</sub>  
1 doz./15# • .4 cu. ft.



**Rectangle Crock Lid**  
No. 935356 116  
L5<sup>5</sup>/<sub>8</sub> W4<sup>1</sup>/<sub>4</sub> H1<sup>1</sup>/<sub>8</sub>  
1 doz./8# • .3 cu. ft.  
Fits Rectangle Crock Base  
No. 945356 116

**Rectangle Crock Lid**  
No. 935356 117  
L6<sup>1</sup>/<sub>2</sub> W5 H1<sup>1</sup>/<sub>2</sub>  
1 doz./9# • .3 cu. ft.  
Fits Rectangle Crock Base  
No. 945356 117

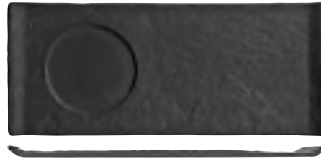


# OVENWARE & ACCESSORIES

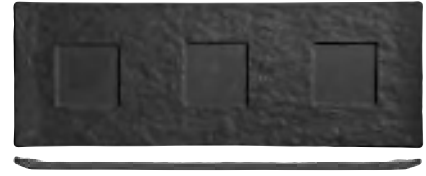
## CERAMIC SERVEWARE



**12 1/2" x 4 1/2" Faux Slate Tray w/no Wells**  
**No. FS-25**  
 H 1/2  
 1 doz./20# • .4 cu. ft.



**13" x 5 1/2" Faux Slate Tray w/1 Round Well**  
**No. FS-26**  
 H 1/2 WL 3 3/8  
 1 doz./21# • .5 cu. ft.



**17" x 6" Faux Slate Tray w/3 Square Wells**  
**No. FS-27**  
 H 3/8 WL 2 1/2  
 1 doz./28# • .7 cu. ft.  
 Fits Glass Bowl No. 1796599



**NEW** **13" x 11" Faux Slate Tray**  
**No. FS-1113**  
 H 1/2  
 6 pcs./24# • .6 cu. ft.

## PRETO BOWLS



**13 1/2 oz., 11" Preto Bowl-Black Bamboo**  
**No. BB-60**  
 H 2 1/8  
 1 doz./31# • 1.2 cu. ft.



**13 1/2 oz., 11" Preto Bowl-Black Flower**  
**No. BB-61**  
 H 2 1/8  
 1 doz./31# • 1.2 cu. ft.



**13 1/2 oz., 11" Preto Bowl-Dotted Line**  
**No. BB-62**  
 H 2 1/8  
 1 doz./31# • 1.2 cu. ft.

## BAMBOO



**18 1/2" x 5 1/2" Two Tone Bamboo Tray w/Round Wells and Side Handles**  
**No. BAM-15**  
 H 5/8 WL 3 3/4  
 6 pcs./10# • .3 cu. ft.



**18 1/2" x 6" Two Tone Bamboo Tray w/Square Wells and Side Handles**  
**No. BAM-16**  
 H 5/8 WL 2 1/8  
 6 pcs./11# • .3 cu. ft.

### Bamboo Care and Handling

- Never place food directly onto servers or risers; always utilize complementary serving accessories.
- Clean with a damp cloth or rinse quickly under running hot water. Dry immediately.
- Never soak in water.
- Never clean in a dishwasher.



## LOS RANCHOS SERVEWARE



**10¾" Los Ranchos Tray-  
White w/Speckles**  
No. STW-10  
H½  
1 doz./23# • .8 cu. ft.



**10¾" Los Ranchos Tray-  
Yellow w/Speckles**  
No. STY-10  
H½  
1 doz./23# • .8 cu. ft.



**10¾" Los Ranchos Tray-  
Brown w/Speckles**  
No. STB-10  
H½  
1 doz./23# • .8 cu. ft.

## CERAMIC SERVEWARE



**8½" Faux Wood Slice**  
No. FWS-15  
H¼  
1 doz./18# • .4 cu. ft.  
**10½" Faux Wood Slice**  
No. FWS-10  
H¼  
1 doz./27# • .8 cu. ft.  
**12¼" Faux Wood Slice**  
No. FWS-12  
H¾  
1 doz./36# • 1.0 cu. ft.

## PIZZA PLATTERS



**11¾" Pizza Platter**  
No. PZ-11  
H7/8  
Cream White  
1 doz./30# • .9 cu. ft.  
**13¾" Pizza Platter**  
No. PZ-13  
H1  
Cream White  
6 pcs./22# • .6 cu. ft.

## design DETAIL

Our Faux Slate and Faux Wood items are designed in ceramic to be food and dishwasher safe, so their striking appearance is foodservice friendly.



# SONORAN

Enhance your tablescape and broaden your presentation palette with these unexpected accents. Distinguish special dishes. Add modern appeal. Use them to bring new interest to items throughout your menu.



**13 3/4" Sonoran Tray  
w/Hammered Rim  
No. BT-6125**  
H1 1/8  
1 doz./26# • 2.1 cu. ft.

**15 3/4" Sonoran Tray  
w/Hammered Rim  
No. BT-6127**  
H1 1/4  
1 doz./51# • 2.6 cu. ft.



**Black Mat  
No. BTM-6125**  
1 doz./49# • 1.3 cu. ft.  
Fits BT-6125 Tray

**Black Mat  
No. BTM-6127**  
1 doz./57# • 1.9 cu. ft.  
Fits BT-6127 Tray



# SONORAN



**12½ oz., 4½" Hammered Double-Walled Bowl No. 6706**  
H2 D4⅞  
1 doz./11# • .6 cu. ft.

**52 oz., 7¾" Hammered Double-Walled Bowl No. 6707**  
H2¾ D8⅜  
6 pcs./25# • .9 cu. ft.

**90 oz., 9½" Hammered Double-Walled Bowl No. 6708**  
H3¾ D9⅞  
6 pcs./18# • 1.8 cu. ft.

**150 oz., 11" Hammered Double-Walled Bowl No. 6709**  
H4½ D11⅝  
6 pcs./23# • 2.8 cu. ft.



**4 oz. Hammered Pot Belly Bowl No. PBB-3**  
H1¾ F2¾ D3¼  
1 doz./9# • .4 cu. ft.

**14 oz. Hammered Pot Belly Bowl No. PBB-5**  
H2½ D5½  
1 doz./12# • .9 cu. ft.



**10 oz Hammered Bowl w/Handles No. 761701**  
H2⅝ T4½ F2⅝ D6¼  
1 doz./6# • .1 cu. ft.



**16 oz Hammered Bowl w/Handles No. 761702**  
H2¾ T5⅝ D7  
1 doz./7# • .4 cu. ft.



**18 oz Hammered Bowl w/Handles No. 761703**  
H2¾ T6 D8⅞  
1 doz./7# • .4 cu. ft.



**32 oz Hammered Bowl w/Handles No. 761704**  
H3½ T6⅞ D8¾  
1 doz./10# • .5 cu. ft.



**5¼" Square Bud Vase No. 6701**  
H1¾  
1 doz./4 doz. • 25#/.7 cu. ft.



**3½" Salt Shaker No. 6702**  
H1¼  
6 pcs./6 doz. • 16#/.5 cu. ft.

**3½" Pepper Shaker No. 6703**  
H1¼  
6 pcs./6 doz. • 16#/.5 cu. ft.



**2¾" Sugar Stick Holder No. 6704**  
H2  
6 pcs./6 doz. • 23#/.7 cu. ft.



**3⅝" x 2¼" Sugar Package Holder No. 6705**  
H1⅝  
6 pcs./6 doz. • 36#/.9 cu. ft.



**4⅝" x 2¾" Condiment Caddy No. 6716**  
H1⅝  
6 pcs./6 doz. • 27#/.6 cu. ft.

# PAILS

# WORLD<sup>®</sup> TABLEWARE



**13 oz. 3⅝" Hammered Pail No. PWH-13**  
H4¼ F3¾  
1 doz./12# • .9 cu. ft.

**15 oz. 4¼" Hammered Pail No. PWH-15**  
H4¾ F3⅞  
1 doz./14# • 1.1 cu. ft.



**14 oz Pail w/Copper Enamel Coating No. PC-15**  
H4⅝ F2⅞ D3¾  
1 doz./7# • .5 cu. ft.

**32 oz Pail w/Copper Enamel Coating No. PC-16**  
H5¼ F2⅞ D5¼  
1 doz./12# • 1.3 cu. ft.



**14 oz Pail w/Red Enamel Coating No. PR-15**  
H4⅝ D3¾  
1 doz./7# • .5 cu. ft.

**32 oz Pail w/Red Enamel Coating No. PR-16**  
H5¼ D5¼  
1 doz./12# • 1.3 cu. ft.

## design DETAIL

Richly textured hammered Sonoran bar accessories are in the Beverage Presentation section on page 147. Raise the bar with their unexpected, striking appeal.



# BRUSHED METAL



**Bread Basket-Oval**  
**No. BM-22177**  
 H4<sup>7</sup>/<sub>8</sub> L14<sup>9</sup>/<sub>8</sub> W6<sup>1</sup>/<sub>2</sub>  
 1 doz./16# • 3.6 cu. ft.



**Bread Basket-Rectangle**  
**BM-22178**  
 H4<sup>3</sup>/<sub>8</sub> L11<sup>7</sup>/<sub>8</sub> W6  
 1 doz./19# • 2.6 cu. ft.



**10<sup>5</sup>/<sub>8</sub>" x 2<sup>5</sup>/<sub>8</sub>"**  
**3-Well Flight**  
**No. FT-3**  
 H2<sup>1</sup>/<sub>2</sub> WL1<sup>1</sup>/<sub>2</sub>  
 1 doz./13# • .8 cu. ft.



**15<sup>1</sup>/<sub>4</sub>" x 2<sup>5</sup>/<sub>8</sub>"**  
**5-Well Flight**  
**No. FT-5**  
 H2<sup>1</sup>/<sub>2</sub> WL1<sup>1</sup>/<sub>2</sub>  
 1 doz./18# • 1.1 cu. ft.



**16 oz, 5<sup>1</sup>/<sub>2</sub>" Tri-Tip Bowl**  
**No. TTB-5**  
 H2<sup>1</sup>/<sub>2</sub>  
 1 doz./5# • .1 cu. ft.

**35 oz, 7<sup>1</sup>/<sub>2</sub>" Tri-Tip Bowl**  
**No. TTB-6**  
 H3<sup>3</sup>/<sub>4</sub>  
 1 doz./8# • .2 cu. ft.

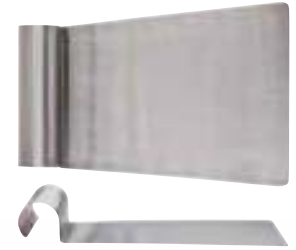
**57 oz, 9<sup>1</sup>/<sub>2</sub>" Tri-Tip Bowl**  
**No. TTB-7**  
 H3<sup>3</sup>/<sub>4</sub>  
 1 doz./12# • .3 cu. ft.



**12" Round Tray**  
**w/Handles**  
**No. HT-12**  
 H2<sup>1</sup>/<sub>4</sub>  
 1 doz./27# • 3.1 cu. ft.



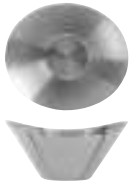
**13<sup>1</sup>/<sub>2</sub>" x 4<sup>1</sup>/<sub>4</sub>" Tray**  
**w/Rolled Handle**  
**No. RHT-13**  
 H1<sup>1</sup>/<sub>8</sub>  
 1 doz./12# • .7 cu. ft.



**11<sup>1</sup>/<sub>4</sub>" x 8" Tray**  
**w/Rolled Handle**  
**No. RRT-5**  
 H1<sup>5</sup>/<sub>8</sub>  
 1 doz./22# • 1.4 cu. ft.



# MIXED METAL



**10 oz. Infinity Bowl  
No. IB-1**  
10 oz./296 ml.  
H3½ D5¼ F2 T4⅝  
1 doz./7# • .2 cu. ft.



**3½ oz. Pyramid Bowl  
No. PB-1**  
3½ oz./104 ml.  
H1¾ D3¾ F2⅝ T3½  
1 doz./4# • .1 cu. ft.



**4" x 3¼" Taco Tray  
w/1 or 2 Compartments  
No. TAT-50**  
H1½  
1 doz./3# • .1 cu. ft.



**6¼" x 3¼" Taco Tray  
w/2 or 3 Compartments  
No. TAT-100**  
H1½  
1 doz./3# • .1 cu. ft.



**11" x 3¼" Taco Tray  
w/4 or 5 Compartments  
No. TAT-200**  
H1½  
1 doz./5# • .1 cu. ft.



**7½ oz. Prospector Bowl  
No. PP-1**  
7½ oz./222 ml.  
H1¼ F2½ D5  
1 doz./4# • .1 cu. ft.



**½ oz. Amuse Bouche  
No. AB-3**  
½ oz./15 ml.  
H⅞ D4 T1¼  
1 doz./3# • .1 cu. ft.



**4½" Micro Dish  
No. MD-1**  
H½  
1 doz./4# • .1 cu. ft.



**Rice Bowl Cover  
No. RBL-2**  
D4  
1 doz./5# • .1 cu. ft.  
(Fits RB-2)



**7 oz. Rice Bowl  
No. RB-1**  
7 oz./207 ml.  
H1⅝ F2½ D3½  
1 doz./4# • .2 cu. ft.



**12 oz. Rice Bowl  
No. RB-2**  
12 oz./355 ml.  
H2 D4¼  
1 doz./5# • .3 cu. ft.



**16 oz. Rice Bowl  
No. RB-3**  
16 oz./473 ml.  
H2⅝ D4¾  
1 doz./7# • .5 cu. ft.



**10 oz. Personal Chafing Dish Set  
No. MCD-5**  
10 oz./296 ml.  
H6⅝ D7⅝ T5¾  
1 doz./18# • 2.2 cu. ft.

**15 oz. Personal Chafing Dish Set  
No. MCD-6**  
15 oz./444 ml.  
H6½ D8½ T5½  
1 doz./21# • 3.3 cu. ft.

**25 oz. Personal Chafing Dish Set  
No. MCD-7**  
25 oz./739 ml.  
H6⅝ D9⅝ T7⅝  
1 doz./24# • 4 cu. ft.

**45 oz. Personal Chafing Dish Set  
No. MCD-8**  
45 oz./1331 ml.  
H6⅝ D9¾ T8¼  
1 doz./26# • 5 cu. ft.



Heating element holder sold separately.



**Personal Chafing Dish  
Heating Element  
Holder w/Peg  
No. HEH-51**  
H1 D1⅝  
1 doz./2# • .1 cu. ft.



# STAINLESS ACCESSORIES

18/8 STAINLESS STEEL

## CASH TRAY



**Cash Tray - Oblong**  
**No. 763802**  
H $\frac{1}{2}$  L8 $\frac{1}{2}$  W4 $\frac{1}{2}$   
1 doz./44# • .6 cu. ft.

## SAUCE CUPS



**Sauce Cup**  
**No. 300 18724**  
2 oz./5.9 cl./59 ml.  
1 doz./26# • .8 cu. ft.



**Sauce Cup**  
**No. 300 18725**  
2 $\frac{1}{2}$  oz./7.4 cl./74 ml.  
1 doz./36# • .8 cu. ft.

## CHEESE SERVER



**NEW**  
**Cheese Server with Lid**  
**No. CHS-400**  
4 oz./11.8 cl./118 ml.  
D4 $\frac{1}{4}$   
1 doz./6# • .4 cu. ft.

**Cheese Server with Lid**  
**No. CHS-600**  
6 oz./17.7 cl./177 ml.  
D4 $\frac{3}{8}$   
1 doz./14# • .5 cu. ft.

**Cheese Server with Lid**  
**No. CHS-100**  
10 oz./29.6 cl./296 ml.  
D4 $\frac{3}{8}$   
1 doz./9# • 1.2 cu. ft.

**Cheese Server Lids**  
**No. CHSL-100**  
1 doz./36# • 1.1 cu. ft.

## CHARGER PLATE AND TRAYS



**Oblong Tray**  
**No. 7421**  
L16 W11 $\frac{1}{2}$   
1 doz./19# • .9 cu. ft.



**Oblong Tray**  
**No. 763906**  
H1 $\frac{5}{16}$  L19 $\frac{3}{4}$  W14 $\frac{3}{4}$   
1 doz./51# • 1.0 cu. ft.

**Oblong Tray**  
**No. 763904**  
H1 $\frac{1}{8}$  L23 $\frac{3}{4}$  W18 $\frac{1}{2}$   
1 doz./40# • 1.0 cu. ft.

**Oblong Tray**  
**No. 763902**  
H1 $\frac{1}{8}$  L30 $\frac{1}{4}$  W19 $\frac{1}{2}$   
1 doz./54# • 1.1 cu. ft.



**Brushed Finish**  
**Charger Plate**  
**No. CPB-13**  
H $\frac{1}{4}$  D13  
1 doz./46# • 1.6 cu. ft.



**Round Tray**  
**No. 764105**  
H $\frac{7}{8}$  D12  
1 doz./55# • 1.6 cu. ft.

**Round Tray**  
**No. 764104**  
H $\frac{7}{8}$  D14  
1 doz./48# • 1.3 cu. ft.

**Round Tray**  
**No. 764103**  
H $\frac{7}{8}$  D16  
1 doz./48# • 1.3 cu. ft.

## FRY PRESENTATION



**Fry Presentation Bucket-Round w/Handle**  
**No. FB-15**  
H5 $\frac{7}{8}$  WL3 $\frac{1}{2}$  L6 $\frac{3}{4}$  (including handle)  
1 doz./7# • .9 cu. ft.



**5" Square Fry Presentation Basket w/Handle**  
**No. FB-17**  
H2 $\frac{3}{4}$   
3 doz./11# • .4 cu. ft.



**Fry Presentation Basket-Rectangle w/Handle**  
**No. FB-16**  
H2 $\frac{1}{2}$  L10 $\frac{1}{8}$  W5 $\frac{1}{8}$   
(L14 including handle)  
1 doz./13# • 1.5 cu. ft.





# ASSORTED ACCESSORIES

## COUNTRY WIRE



**5 1/2" x 4 3/8" Pail  
w/Handles**  
No. CWB-10  
H5 1/4  
1 doz./5# • .6 cu. ft.

**7" x 5 1/8" Pail  
w/Handles**  
No. CWB-11  
H5 1/2  
1 doz./5# • .8 cu. ft.



**11 1/2" x 6 1/4" Bread  
Basket w/Handles**  
No. CWB-15  
H6 1/4  
1 doz./7# • 2.4 cu. ft.

## COUNTRY WOOD

### Country Wood Care and Handling

- Never place food directly onto servers or risers; always utilize complementary serving accessories.
- Clean with a damp cloth or rinse quickly under running hot water. Dry immediately.
- Never soak in water.
- Never clean in a dishwasher.



**5 1/2" x 7 3/4" Country  
Wood Riser-Square**  
No. CRW-15  
H5 1/2  
2 pcs./2# • .5 cu. ft.



**6 1/4" x 10 1/4" x 4 1/4" Country Wood  
Riser-Rectangle w/Handles**  
No. CRW-16  
H4 3/8  
2 pcs./2# • .4 cu. ft.



**8 3/4" x 7 3/4" Country  
Wood Riser-Square**  
No. CRW-14  
H8 3/4  
2 pcs./2# • .8 cu. ft.



# TABLETOP ACCESSORIES



**Black Server Lid**  
No. 96073  
6 doz./5#  
.27 cu.ft.  
SCC 074624



**Server**  
No. 5065  
11½ oz./34.5 cl./345 ml.  
H4¾ T2½ B2¾ D3¼  
2 doz./8# = .94 cu.ft.  
SCC 171866



**Cruet w/Stopper**  
No. 75305  
6 oz./17.7 cl./177 ml.  
H4¾ T1½ B1¾ D2¾  
1 doz./7# = .44 cu.ft.  
SCC 849086



**3-pc. Cruet Set**  
No. 80371  
H7¾ T½ B7 D7  
6 sets/shipper/13# = 1.95 cu.ft.  
SCC 849093



**Ramekin**  
No. 15445  
1½ oz./4.4 cl./44 ml.  
H1½ T2¾ B1¾ D2¾  
3 doz./4# = .34 cu.ft.  
SCC 187003



**Ramekin**  
No. 15446  
3 oz./8.9 cl./89 ml.  
H1½ T3 B2¼ D3  
3 doz./7# = .37 cu.ft.  
SCC 187010



**Oyster Cocktail**  
No. 5160  
2¼ oz./6.6 cl./66 ml.  
H1½ T2½ B1¾ D2½  
12 doz./26# = 1.26 cu.ft.  
SCC 016563



**Supreme Liner**  
No. 5119  
5 oz./14.8 cl./148 ml.  
H1¾ T3¾ B1¾ D3¾  
6 doz./20# = 1.40 cu.ft.  
SCC 015917



**Gibraltar Shaker**  
Stainless Steel Top  
No. 75351  
2½ oz./8.5 cl./85 ml.  
H3½ T1¾ B2½ D2½  
6 doz./19# = .86 cu. ft.  
SCC 086375



**Shaker**  
Stainless Steel Top  
No. 97052  
2 oz./5.7 cl./57 ml.  
H4½ T1½ B1½ D1½  
6 doz./22# = .61 cu. ft.  
SCC 143221



**Replacement Lids:**  
Lid No. 96983  
Pack 12 doz./2#  
.14 cu. ft.  
SCC 847853

**Shaker**  
Aluminum Top  
No. 5045  
2 oz./5.9 cl./59 ml.  
H3½ T1¼ B1½ D1½  
6 doz./13# = .76 cu. ft.  
SCC 334742



**4½" Salt Shaker**  
No. SS-100  
3½ oz./10.4 cl./104 ml.  
1 doz./32# = .79 cu. ft.



**4½" Pepper Grinder**  
No. PG-100  
3½ oz./10.4 cl./104 ml.  
1 doz./40# = .89 cu. ft.



**10" Pepper Mill**  
No. PM-110  
1 doz./20# = .84 cu. ft.

**14" Pepper Mill**  
No. PM-114  
1 doz./23# = 1.27 cu. ft.



**Winchester Shaker**  
Chrome Plated Brass Top  
No. 70022  
1½ oz./4.3 cl./43 ml.  
H4½ T1 B2 D2  
2 doz./7# = .38 cu. ft.  
SCC 134656



**Summit Shaker**  
Chrome Plated Metal Top  
No. 75301  
2¼ oz./6.7 cl./67 ml.  
H5¾ T¾ B1½ D1½  
6 doz./21# = 1.18 cu. ft.  
SCC 868506



**Replacement Lids:**  
Lid No. 96021  
Pack 12 doz./2#  
.19 cu.ft.  
SCC 092963

**Shaker**  
Chrome Plated Plastic Top  
No. 5221  
1¼ oz./3.7 cl./37 ml.  
H3¾ T1½ B1½ D1¾  
2 doz./9# = .25 cu. ft.  
SCC 656738



**Replacement Lids:**  
Lid No. 96021  
Pack 12 doz./2#  
.19 cu.ft.  
SCC 092963

**Shaker**  
Chrome Plated Plastic Top  
No. 5037  
1½ oz./4.4 cl./44 ml.  
H4½ T1½ B1½ D2¼  
2 doz./11# = .30 cu. ft.  
SCC 334643



**3½" Sonoran Salt Shaker**  
No. 6702  
H1¼  
6 pcs./6 doz./16# = .5 cu. ft.

**3½" Sonoran Pepper Shaker**  
No. 6703  
H1¼  
6 pcs./6 doz./16# = .5 cu. ft.



**4¼" Sugar Package Holder**  
No. 5460  
H2½ T4¼ B3¾ D4¼  
2 doz./16# = .47 cu.ft.  
SCC 846368



**3¾" Sugar Package Holder**  
No. 5258  
H2½ T3½ B3¾ D3½  
2 doz./11# = .35 cu.ft.  
SCC 177363



**Sugar Packet Holder**  
No. 762305  
L5¾ W2¾ H1½  
1 doz./37# = 1.79 cu. ft.



**2¾" Sonoran**  
Sugar Stick Holder  
No. 6704  
H2  
6 pcs./6 doz./23# = .7 cu. ft.



**3½" x 2¼" Sonoran**  
Sugar Package Holder  
No. 6705  
H1¾  
6 pcs./6 doz./36# = .9 cu. ft.



**4½" x 2¾" Sonoran**  
Condiment Caddy  
No. 6716  
H1¾  
6 pcs./6 doz./27# = .6 cu. ft.

# SMOKING ACCESSORIES



**Ashtray  
No. 5156**  
4 1/4"  
4 doz./22# = .77 cu. ft.  
SCC 757626



**Nob Hill Ashtray  
No. 5154**  
4"  
3 doz./18# = .61 cu. ft.  
SCC 656684



**Safety Ashtray  
No. 5164**  
5"  
3 doz./22# = .35 cu. ft.  
SCC 603435



**Square Ashtray  
No. 5143**  
3 3/4"  
3 doz./22# = .48 cu. ft.  
SCC 016334



**Cigar Ashtray  
No. 1783682**  
L7 1/4 W4 1/4 H2  
6 pcs./21# = .27 cu. ft.  
SCC 1783682

# CANDLE HOLDERS & VOTIVES



**Votive  
No. 1965** ●  
4 3/4 oz./14.1 cl./141 ml.  
H2 1/2 T2 1/8 B1 3/8 D2 5/8  
3 doz./7# = .47 cu. ft.  
SCC 843210



**Votive  
No. 763** ●  
3 1/4 oz./9.6 cl./96 ml.  
H2 1/2 T2 B2 D2  
3 doz./7# = .33 cu. ft.  
SCC 669998



**Cube Votive  
No. 5474**  
7 1/2 oz./22.4 cl./224 ml.  
H3 1/8 T2 7/8 B2 1/2 D2 7/8  
1 doz./10# = .3 cu. ft.  
SCC 064943



**Cube Votive  
No. 5475**  
14 oz./41.4 cl./414 ml.  
H3 3/8 T3 1/2 B3 1/8 D3 1/2  
1 doz./13# = .4 cu. ft.  
SCC 069764



**Cube Votive  
No. 5476**  
22 oz./65.1 cl./651 ml.  
H4 T4 B3 1/2 D4  
1 doz./18# = .6 cu. ft.  
SCC 068149

# VASES



**Pinch Decanter/Bud Vase  
No. 5058**  
1 1/2 oz./4.4 cl./44 ml.  
H3 1/2 T1 1/8 B1 1/2 D2  
12 doz./24# = 1.45 cu. ft.  
SCC 014309



**Flute/Bud Vase  
No. 3822** ■  
5 1/2 oz./16.3 cl./163 ml.  
H6 1/2 T2 1/8 B2 5/8 D2 5/8  
3 doz./19# = 1.22 cu. ft.  
SCC 182015



**7 1/2" Cylinder Bud Vase  
No. 2824** ●  
6 3/4 oz./20.0 cl./200 ml.  
H7 1/2 T1 7/8 B1 7/8 D1 7/8  
2 doz./13# = .45 cu. ft.  
SCC 881024



**7 1/2" Elite Bud Vase  
No. 2854** ●  
12 oz./35.5 cl./355 ml.  
H7 1/2 T1 3/4 B1 3/8 D2 3/8  
1 doz./9# = .38 cu. ft.  
SCC 278005



**Sabrina 8" Bud Vase  
No. 9860112**  
H8 1/8 T2 1/8 B2 1/8  
8 pcs./6# = .33 cu. ft.  
SCC 17897250



**5 1/4" Square Bud Vase  
No. 6701**  
H1 3/4  
1 doz./4 doz. = 25#./7 cu. ft.

# MISCELLANEOUS



**Vibe Jar w/Lid  
No. 71355** ●  
4 1/2 oz./13.3 cl./133 ml.  
H2 3/4 T2 1/4 B3 D3  
1 doz./5# = .20 cu. ft.  
SCC 281586



**Storage Jar #16  
No. 70996** ●  
22 oz./65.1 cl./651 ml.  
H5 1/2 T3 1/8 B4 D4  
1 doz./10# = .79 cu. ft.  
(height includes lid)  
SCC 181674



**Bell Jar  
No. 55230**  
1/4 Gallon  
H13 3/8 D7 5/8  
2 sets/20# = 1.10 cu. ft.  
(height does not include lid)  
SCC 282408

# BARRELS



**Barrel  
No. 9520003**  
10 Liter  
H15 T5 3/4 B9 D9  
2 pcs./17# = 1.52 cu. ft.  
(height does not include lid)  
SCC 17060629



**Barrel  
No. 9520004**  
20 Liter  
H18 1/2 T6 1/2 B8 1/2 D11 1/2  
1 pc./15# = 1.52 cu. ft.  
(height does not include lid)  
SCC 17061015

# HURRICANE SHADE



**Hurricane Shade  
No. 9860477**  
H14 T5 1/4 B5 1/4 D6  
4 pcs./6# = 1.34 cu. ft.  
SCC 17576608





WELCOME THE  
possibilities  
BEVERAGES PRESENT

Shown: Syracuse® Slenda dinnerware with  
Libbey® Endeavor and Kinetix glassware

## beverage presentation

BAR ACCESSORIES	147
BELLE COLLECTION	146
BOTTLES	139
CARAFES & DECANTERS	140-141
ELEXA COLLECTION	145
FRENCH PRESS	144
INFUSION JARS	143
INSULATED SERVER	144
JULEP CUP	143
MOSCOW MULE	143
PITCHERS	141
TIKI	142
WINE COOLERS	147

When you take every opportunity to **enhance the full experience**, your guests won't be able to keep a lid on their excitement. Extraordinary beverage presentations are indispensable and can be every bit as exciting as your culinary dishes – **prompting greater profits for you.**

Refresh how you present an essential drink. Use the season's edible flower from petal to root – including the lush, the leafy and the stem – and present all the bouquet has to offer in sparkling glass water bottles. You'll be sure to trend toward water service that quenches your guests' desires for the spectacular.

Get more trend insights at [insights.libbey.com](https://insights.libbey.com)

Ask your Libbey® sales representative about the opportunities beverage service presents.

# BOTTLES



**Water Bottle w/Wire Bail Lid  
No. 13151017**  
12 oz./35.5 cl./355 ml.  
H8½ T1¼ B2½ D2½  
1 doz./10# • .56 cu. ft.  
SCC 08002713088308



**Water Bottle  
w/Wire Bail Lid  
No. 13150020**  
33¾ oz./100.0 cl./1000 ml.  
H12½ T1¾ B3¼ D3½  
6 pcs./9# • .63 cu. ft.  
SCC 08002713013669



**Glacier Bottle  
w/Clear Lid  
No. 13150120**  
33¾ oz./100.0 cl./1000 ml.  
H12½ T1¾ B3¼ D3½  
6 pcs./9# • .63 cu. ft.  
SCC 8002713137945



**Kinetix Water Bottle  
w/Metal Lid  
No. 92169**  
22 oz./65.1 cl./651 ml.  
H6¾ T2½ B3 D  
1 doz./10# • .83 cu. ft.  
SCC 567864



**Kinetix Water Bottle  
w/Metal Lid  
No. 92170**  
33 oz./97.6 cl./976 ml.  
H10½ T2½ B3 D  
1 doz./13# • 1.22 cu. ft.  
SCC 567857

Lid Sold Separately



**Lid w/Fitment  
No. 92162**  
H5½ T1¾ B2 D2  
2 doz./1# • .14 cu. ft.  
SCC 556219  
Fits Item 92129

Lid Sold Separately



**Lid w/Fitment  
No. 92168**  
H9½ T2¼ B2¼ D2¼  
2 doz./1# • .06 cu. ft.  
SCC 564467  
Fits Item 70355



**Heritage Bottle  
No. 70355**  
7½ oz./22.2 cl./222 ml.  
H5½ T2½ B2¼ D2¼  
2 doz./15# • 1.21 cu. ft.  
SCC 464682



**Milk Bottle  
No. 92129**  
33½ oz./99.1 cl./991 ml.  
H8½ T1¾ B3¼ D3¾  
2 doz./31# • 1.49 cu. ft.  
SCC 489586



**Helio Water Bottle  
No. 92138**  
28¾ oz./85.0 cl./850 ml.  
H7½ T2¾ B3½ D3½  
1 doz./22# • 1.12 cu. ft.  
SCC 492654



**Helio Water Bottle  
No. 92139**  
40¼ oz./119.0 cl./1190 ml.  
H9½ T2½ B3¾ D3¾  
1 doz./22# • 1.40 cu. ft.  
SCC 493286

Lid Sold Separately



**Glass Lid w/Fitment  
No. 75099**  
H7½ T2¾ B1½ D2¾  
6 doz./13# • .3 cu. ft.  
SCC 062956  
Fits Items 726 and 728



**Hydration Bottle  
No. 726**  
24 oz./71.0 cl./710 ml.  
H9 T2 B2¾ D2¾  
2 doz./16# • 1.33 cu. ft.  
SCC 436337



**Swerve Bottle  
No. 728**  
22 oz./65.1 cl./651 ml.  
H9 T2 B2¾ D2¾  
2 doz./16# • 1.38 cu. ft.  
SCC 436320

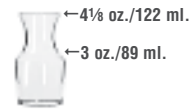


# INDISPENSABLE inspiration

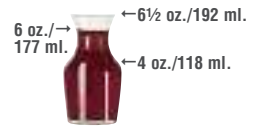
Pass the Bottle – or carafe. Join in the communal vibe and create cocktails and mocktails to share in unexpected ways that range from charming to avant-garde.

An assortment of beverages presented in larger vessels encourages guests to partake in the experience, serve themselves and their friends, and share the fun. These carafes and bottles are sure to inspire your creativity – imagine the profits pouring in!

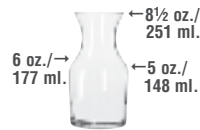
## CARAFES & DECANTERS



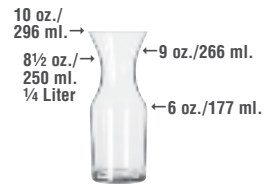
←4½ oz./122 ml.  
←3 oz./89 ml.  
**Carafe No. 718** ●  
4½ oz./12.2 cl./122 ml.  
H3⅞ T1¼ B1⅞ D2⅞  
6 doz./17# = .95 cu. ft.  
SCC 011766



←6½ oz./192 ml.  
6 oz./177 ml.  
←4 oz./118 ml.  
**Carafe No. 735** ●  
6½ oz./19.2 cl./192 ml.  
H4¾ T2 B2⅞ D2½  
3 doz./14# = .83 cu. ft.  
SCC 442529



←8½ oz./251 ml.  
←5 oz./148 ml.  
6 oz./177 ml.  
**Carafe No. 719** ●  
8½ oz./25.1 cl./251 ml.  
H4⅞ T2¼ B2½ D2¾  
3 doz./12# = .98 cu. ft.  
SCC 574971



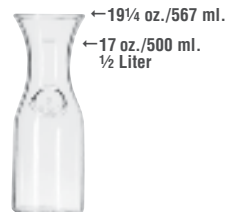
10 oz./296 ml. →  
8½ oz./250 ml. →  
¼ Liter  
←9 oz./266 ml.  
←6 oz./177 ml.  
**Carafe No. 782** ●  
10 oz./29.6 cl./296 ml.  
H6½ T2½ B2¾ D2½  
1 doz./7# = .41 cu. ft.  
SCC 512232



←21½ oz./636 ml.  
←17 oz./500 ml.  
½ Liter  
**Carafe No. 789** ●  
21½ oz./63.6 cl./636 ml.  
H7¾ T3½ B3 D3½  
1 doz./10# = .79 cu. ft.  
SCC 491445



←40 oz./1183 ml.  
←33¾ oz./1000 ml.  
1 Liter  
**Carafe No. 795** ●  
40 oz./118.3 cl./1183 ml.  
H10¾ T3¾ B3¾ D3¾  
1 doz./17# = 1.26 cu. ft.  
SCC 052066



←19¼ oz./567 ml.  
←17 oz./500 ml.  
½ Liter  
**Carafe No. 97001** ●  
19¼ oz./56.7 cl./567 ml.  
H8¾ T3 B3½ D3½  
1 doz./13# = .72 cu. ft.  
SCC 604753



←39¾ oz./1172 ml.  
←33¾ oz./1000 ml.  
1 Liter  
**Carafe No. 97000** ●  
39¾ oz./117.2 cl./1172 ml.  
H10⅞ T3½ B3¾ D3¾  
1 doz./21# = 1.35 cu. ft.  
SCC 598069



# CARAFES & DECANTERS



← 8½ oz./  
251 ml.  
¼ Liter

NEW

**Carafe**  
No. 739  
10¾ oz./31.8 cl./318 ml.  
H7 T2¼ B2 D2½  
1 doz./7# = .42 cu. ft.  
SCC 490124



← 8½ oz./  
251 ml.  
¼ Liter

**Carafe**  
No. 13172621  
H6 T2¾ B2½ D2⅞  
1 doz./10# = .40 cu. ft.  
SCC 08002713097997



Measured  
at fill line  
← 33⅞ oz./  
1000 ml.  
1 Liter

**Carafe**  
No. 13173021  
H11 T3¼ B3½ D3⅞  
1 doz./22# = 1.34 cu. ft.  
SCC 08002713091056



**Vina Decanter**  
No. 96958S1A Θ  
60 oz./1.7 L.  
H10¼ T3½ B5¼ D7⅞  
2 pcs./7# = 1.01 cu. ft.  
SCC 293432



**Vina Tilt Decanter**  
No. 96763 Θ  
63 oz./1.9 L.  
H8¾ T2¾ B3½ D6  
6 pcs./12# = 1.77 cu. ft.  
SCC 478276

## HAND-MADE PITCHERS

These items are hand-made. As such, some small bubbles and other dimensional variations will be present.

These variations are inherent in the art of hand-made glassware and should not be seen as defective.

The capacities are noted as minimum-ounce capacities and could vary upward considerably. They should not be used as a standard of measure.

Please consider this prior to purchasing.

Careful handling and use is required with all fine hand-made pitchers.

Handwashing is recommended for hand-made items.



**Mario Pitcher**  
No. 1783127 Θ  
58 oz./1.7 L.  
H8¾ T4¼ B3½ D7½  
6 pcs./11# = 1.10 cu. ft.  
SCC 17831274



**Aruba Pitcher**  
No. 92317 Θ  
56 oz./1665 cl./1656 ml.  
H8½ T4½ B3⅞ D7  
6 pcs./21# = 1.29 cu. ft.  
SCC 555960



**Aruba Pitcher**  
No. 92317R Θ  
56 oz./1665 cl./1656 ml.  
H8½ T4½ B3⅞ D7  
6 pcs./21# = 1.29 cu. ft.  
SCC 555977



**Atlantis Pitcher**  
No. 1787724 Θ  
73 oz./2.2 L.  
H11½ T5¾ B3½ D7¾  
6 pcs./22# = 1.49 cu. ft.  
SCC 17877241

## PITCHERS



**Pitcher**  
No. 13112221  
50¾ oz./1.5 L.  
H8½ T4½ B5 D6⅞  
6 pcs./12# = .97 cu. ft.  
SCC 08002713123948



**Liter Pitcher**  
No. 1792421  
35½ oz./105.0 cl./1050 ml.  
H7¾ T4⅞ B3½ D6⅞  
6 pcs./15# = .79 cu. ft.  
SCC 17924211



**Pitcher**  
No. 5260  
60 oz./177.4 cl./1774 ml.  
H9¼ T5¾ B4½ D7⅞  
6 pcs./27# = 1.34 cu. ft.  
SCC 574049



**Liter Pitcher**  
No. 5263  
34 oz./99.8 cl./998 ml.  
H8¾ T4 B4 D6¼  
1 doz./38# = 1.61 cu. ft.  
SCC 001408

# NOW *this* IS DIFFERENT



Make sure your glassware is as original as the drink you put in it. If you're serving a specialty drink, it should set an expectation for guests as soon as it's placed on the table.

Take Tiki, for instance. There's any number of wildly imaginative recipes you could conjure. But what makes it truly a Tiki? The glass.

It's the details that embed experiences in their memory, doing more than setting the mood. It sets you apart.

BACK VIEW



**Tiki**  
**No. 92142**  
16 oz./47.3 cl./473 ml.  
H4 1/8 T3 1/4 B2 5/8 D3 1/2  
1 doz./9# • .43 cu. ft.  
**SCC 580405**

See page 312 for custom decorating information.

BACK VIEW



**Tiki**  
**No. 92143**  
20 oz./59.1 cl./591 ml.  
H6 5/8 T2 7/8 B2 1/2 D3 1/2  
1 doz./12# • .65 cu. ft.  
**SCC 580443**

These ceramic Tiki items are World® Tableware and are stocked at our West Chicago distribution center.



**Tiki Tumbler**  
**No. TTB-20**  
20 oz./59.1 cl./591 ml.  
H6 3/4 T2 7/8 B2 1/2 D3 1/2  
1 doz./17# • .9 cu. ft.  
**SCC 10663114358893**

**Tiki Tumbler**  
**No. TTR-20**  
20 oz./59.1 cl./591 ml.  
H6 3/4 T2 7/8 B2 1/2 D3 1/2  
1 doz./17# • .9 cu. ft.  
**SCC 10663114358909**

**Tiki Tumbler**  
**No. TTG-20**  
20 oz./59.1 cl./591 ml.  
H6 3/4 T2 7/8 B2 1/2 D3 1/2  
1 doz./17# • .9 cu. ft.  
**SCC 10663114358916**



**Tiki Mug**  
**No. TMB-16**  
16 oz./47.3 cl./473 ml.  
H4 1/8 T3 3/8 B2 5/8 D5  
1 doz./16# • .7 cu. ft.  
**SCC 10663114358886**

**Tiki Tumbler**  
**No. TMR-16**  
16 oz./47.3 cl./473 ml.  
H4 1/8 T3 3/8 B2 5/8 D5  
1 doz./16# • .7 cu. ft.  
**SCC 10663114358879**

**Tiki Tumbler**  
**No. TMG-16**  
16 oz./47.3 cl./473 ml.  
H4 1/8 T3 3/8 B2 5/8 D5  
1 doz./16# • .7 cu. ft.  
**SCC 10663114358862**

## INFUSION JARS



**Infusion Jar w/Clamp Lid**  
**No. 17214624**  
 143¼ oz./4.2 L.  
 H10¼ T3⅞ B7¼ D7¼  
 6 pcs./24# = 1.48 cu. ft.  
**SCC 08002713121272**



**Farmhouse Dispenser**  
**w/Spigot, Glass Lid**  
**No. 92164**  
 1.85 gal./7 L.  
 H14¾ T4 B6¾ D6¾  
 2 pcs./15# = 1.17 cu. ft.  
 (height with lid)  
**SCC 496966**  
 (Fits Metal Stand No. 92163)

**Replacement Spigot**  
**No. 92167**  
 H3¾ D3  
 1 doz./6# = .2 cu. ft.  
**SCC 544995**  
 (Fits Dispenser No. 92164  
 and Dispenser No. 92165)



**Beehive Dispenser**  
**w/Spigot, Glass Lid**  
**No. 92165**  
 2.9 gal./11 L.  
 H15½ T6½ B7⅞ D10  
 2 pcs./24# = 2.87 cu. ft.  
 (height with lid)  
**SCC 496973**  
 (Fits Metal Stand No. 92163)



**Black Metal Stand**  
**No. 92163**  
 17 oz./50.3 cl./503 ml.  
 H7 T9⅞ B11¼ D11¼  
 2 pcs./5# = .44 cu. ft.  
**SCC 524966**  
 (Fits Dispenser No. 92164  
 and Dispenser No. 92165)

## MOSCOW MULE

These are World® Tableware items and are stocked at our West Chicago distribution center.

Hand wash. Intended for cold drinks only. NOT recommended for decorating.



**Moscow Mule Cup w/Hammered**  
**and Antiqued Copper Finish**  
**No. MM-100**  
 14 oz./41.4 cl./414 ml.  
 H3⅞ T3⅞ D4¼  
 1 doz./7# = .6 cu. ft.  
**SCC 10663114353256**



**Moscow Mule Cup w/Hammered**  
**and Antiqued Copper Finish**  
**No. MM-200**  
 14 oz./41.4 cl./414 ml.  
 H4 T2⅞ D4  
 1 doz./6# = .6 cu. ft.  
**SCC 10663114353249**



**Moscow Mule Mug**  
**w/Copper Finish**  
**No. CMM-100**  
 14 oz./41.4 cl./414 ml.  
 H3⅞ T3⅞ F2¼ D4¼  
 1 doz./7# = .6 cu. ft.  
**SCC 10663114353539**



**Moscow Mule Cup**  
**w/Copper Finish**  
**No. CMM-200**  
 14 oz./41.4 cl./414 ml.  
 H4 T2⅞ F2⅞ D4  
 1 doz./6# = .1 cu. ft.  
**SCC 10663114353546**



**Moscow Mule Shot**  
**w/Copper Finish**  
**No. CMM-101**  
 2 oz./5.9 cl./59.1 ml.  
 H1¼ T1¼ F1⅜ D2½  
 2 doz./3# = .1 cu. ft.  
**SCC 10663114357094**

## JULEP CUP

These are World® Tableware items and are stocked at our West Chicago distribution center.

Intended for cold drinks only. NOT recommended for decorating.



**Julep Cup-Etched**  
**No. JC-26**  
 15 oz./44.4 cl./444 ml.  
 H4¾ T3¼ F3⅞ D3¼  
 1 doz./7# = .5 cu. ft.  
**SCC 10663114357070**



**Julep Cup-Beaded**  
**No. JC-25**  
 15 oz./44.4 cl./444 ml.  
 H4¾ T3⅞ D3¼  
 1 doz./7# = .5 cu. ft.  
**SCC 10663114357063**



# create infusions

## WITH A FRENCH PRESS

Use your French Press to impress your guests by thinking beyond coffee and tea service. It's also the perfect alternative for infusing broths, mocktails and cocktails with aromatic herbs and fruits and presenting them with flair. Elevate your specially crafted infusions by using the French Press in non-traditional, trend forward ways that keep your guests coming back for more.



## FRENCH PRESS



**2-cup French Press**  
**No. 73590**  
17 oz./50.3 cl./503 ml.  
1 pc./1 doz./13# • .9 cu. ft.

**4-cup French Press**  
**No. 73592**  
34 oz./100.5 cl./1005 ml.  
1 pc./1 doz./15# • 1.0 cu. ft.



**2-cup Glass Carafe Replacement**  
**No. 73590G**  
1 doz./9# • 1.0 cu. ft.

**4-cup Glass Carafe Replacement**  
**No. 73592G**  
1 doz./11# • 1.1 cu. ft.

---

## INSULATED SERVER

18/8 STAINLESS STEEL



**Insulated Server**  
**No. IBS-05**  
21 oz./0.6 L.  
1 doz./24# • 1.6 cu. ft.

**Insulated Server**  
**No. IBS-08**  
32 oz./0.9 L.  
1 doz./26# • 1.7 cu. ft.

**Insulated Server**  
**No. IBS-15**  
51 oz./1.5 L.  
1 doz./35# • 2.2 cu. ft.

ELEXA COLLECTION  
18/8 STAINLESS STEEL

WORLD®  
TABLEWARE



**Sugar Bowl w/Lid**  
No. 6713  
1 pc./4 doz./20# • 1.5 cu. ft.



**Creamer**  
No. 6712  
6 oz./ 17.7 cl./177 ml.  
1 pc./4 doz./23# • 1.4 cu. ft.



**Teapot**  
No. 6710  
20 oz./59.1 cl./5981 ml.  
1 pc./1 doz./18# • .8 cu. ft.



**Teapot**  
No. 6711  
32 oz./ 94.6 cl./946 ml.  
1 pc./1 doz./22# • 1.3 cu. ft.



**Water Pitcher**  
No. 6715  
42 oz./124.2 cl./1242 ml.  
1 pc./1 doz./21# • 1.9 cu. ft.



**Beverage Server**  
No. 6714  
42 oz./ 124.2 cl./1242 ml.  
1 pc./1 doz./23# • 2.0 cu. ft.



# BELLE COLLECTION

## 18/8 STAINLESS STEEL

Belle Collection's pieces are fashioned of the finest 18/8 stainless steel. Double-strap handles are filled with black resin for insulation and a contrasting accent.



**Creamer**  
No. BC-100  
3 oz./8.9 cl./89 ml.  
1 doz./17# • 1.6 cu. ft.

**Creamer**  
No. BC-200  
5 oz./14.8 cl./148 ml.  
1 doz./22# • 2.6 cu. ft.



**Sugar Bowl with Lid**  
No. CT-516  
13 oz./38.4 cl./384 ml.  
1 doz./38# • 2.9 cu. ft.



**Cream Pitcher**  
No. CT-511  
5 oz./14.8 cl./148 ml.  
1 doz./34# • 2.9 cu. ft.

**Cream Pitcher**  
No. CT-507  
13 oz./38.4 cl./384 ml.  
1 doz./37# • 3.2 cu. ft.



**Sauce Boat**  
No. CT-211  
8 oz./23.7 cl./237 ml.  
1 doz./32# • 3.4 cu. ft.



**Sauce Boat**  
No. CT-126  
4 oz./11.8 cl./118 ml.  
1 doz./33# • 3.7 cu. ft.

**Sauce Boat**  
No. CT-127  
10 oz./29.6 cl./296 ml.  
1 doz./30# • 3.9 cu. ft.



**Water Pitcher without Ice Guard**  
No. CT-5581  
70 oz./2.1 L.  
1 doz./36# • 3.9 cu. ft.

**Water Pitcher with Ice Guard**  
No. CT-558  
70 oz./2.1 L.  
1 doz./40# • 4.1 cu. ft.



**Coffee Server**  
No. CT-504  
13 oz./38.4 cl./384 ml.  
1 doz./32# • 2.6 cu. ft.

**Coffee Server**  
No. CT-805  
24 oz./70.8 cl./708 ml.  
1 doz./37# • 3.7 cu. ft.

**Coffee Server**  
No. CT-819  
35 oz./1.0 L.  
1 doz./29# • 4.0 cu. ft.

**Coffee Server**  
No. CT-867  
70 oz./2.1 L.  
1 doz./31# • 3.8 cu. ft.



**Pitcher with Ice Guard**  
No. BP-250  
70 oz./2.1 L.  
1 doz./20# • 4.0 cu. ft.

**Pitcher with Ice Guard**  
No. BP-150  
100 oz./3.0 L.  
1 doz./21# • 5.1 cu. ft.

**Pitcher**  
No. BP-100  
100 oz./3.0 L.  
1 doz./1# • 5.1 cu. ft.

**Pitcher**  
No. BP-100SF  
100 oz./3.0 L.  
Satin Finish  
1 doz./28# • 7.3 cu. ft.

**Pitcher**  
No. BP-200  
70 oz./2.1 L.  
1 doz./20# • 5.1 cu. ft.

**Pitcher**  
No. BP-200SF  
70 oz./2.1 L.  
Satin Finish  
1 doz./20# • 5.1 cu. ft.

# BELLE II TEA SERVICE

## 18/8 STAINLESS STEEL



**Cream and Sugar w/Cover and Spoon**  
No. 73317

Cream 5 oz.  
Sugar 5 3/4 oz.  
Tray 6 1/4" x 4 1/2"  
Spoon 4 1/8"  
1 doz./13# • 2.3 cu. ft.



**Tea Pot**  
No. 73060  
8 oz./23.7 cl./237 ml.  
1 doz./31# • 2.6 cu. ft.

**Tea Pot**  
No. 73059  
20 oz./59.1 cl./591 ml.  
1 doz./20# • 2.4 cu. ft.



**Tea Pot**  
No. 73058  
34 oz./1 L.  
1 doz./34# • 3.0 cu. ft.



**Double Wall Milk Pot**  
No. 73457  
17 oz./.5 L.  
1 doz./17# • 2.5 cu. ft.



# BAR ACCESSORIES

## STAINLESS STEEL

**WORLD**  
TABLEWARE



**Can & Bottle Opener**  
No. 75138  
L4  
5 doz./3# • .1 cu. ft.



**Tapered Pourer**  
No. 75285  
Stainless Steel  
1 doz./2# • .1 cu. ft.



**Wing Corkscrew**  
No. KS-100  
18/8 Stainless Steel  
1 doz./5# • .2 cu. ft.

Also ideal for bottled water!



**Wine Bottle Coaster Drop-In**  
No. 763808  
L4¾  
1 doz./35# • 3.3 cu. ft.



**Wine Bottle Coaster Rolled Edge**  
No. 763804  
L4¾  
1 doz./2# • .7 cu. ft.



**Double Wall Wine Cooler**  
No. WC-757  
H7½  
1 doz./45# • 3.3 cu. ft.



**Double Wall Ice Bucket with Dome Cover**  
No. IB-100  
2 qt./1.9 L.  
1 doz./5# • 2.6 cu. ft.



**Table Crumber**  
No. 73151  
Gold Aluminum  
4 doz./20# • .1 cu. ft.



**Barista Long Handle Iced Tea Spoon**  
No. 156 110  
L10  
3 doz./1# • .1 cu. ft.



**Bar Spoon-Red Tip**  
No. 75111  
L11  
2 doz./10# • .1 cu. ft.



**Giant Can Punch**  
No. 75139  
12 pcs./61# • .8 cu. ft.



**7 1/4" Bottle Opener**  
No. CA-3  
1 doz./5# • .1 cu. ft.



**7 1/4" Ice Tongs**  
No. IT-1  
1 doz./4# • .1 cu. ft.



**1 oz. Double Jigger**  
No. DJ-2  
1 oz./2 oz.  
H3 7/8 D1 3/4  
1 doz./3# • .1 cu. ft.



**7 1/4" Two-Prong Bar Strainer**  
No. BS-1  
1 doz./5# • .1 cu. ft.



**3-Piece Cocktail Shaker**  
No. 75134  
8 oz./23.7 cl./414 ml.  
1 doz./30# • 2.6 cu. ft.

**3-Piece Cocktail Shaker**  
No. 75135  
16 oz./47.3 cl./473 ml.  
1 doz./30# • 3.8 cu. ft.

**Shaker Cap Only**  
No. 75135C  
1 doz./9# • .2 cu. ft.

# WINE COOLERS

## 18/8 STAINLESS STEEL



**Wine Cooler**  
No. 774203  
H9 T9 1/2 B7  
Accompanies 773701.  
Holds 2 bottles.  
6 pcs./29# • 3.8 cu. ft.

**Wine Cooler Stand (Large)**  
No. 773701  
H24 1/4 T8 1/2 B11 7/8  
5 pcs./35# • 4.1 cu. ft.



**Wine Cooler**  
No. 774204  
H8  
Holds one bottle.  
Accompanies 773702.  
1 doz./31# • 3.8 cu. ft.

**Wine Cooler Stand (Small)**  
No. 773702  
H24 1/4 T7 3/8 B11 7/8  
1 doz./35# • 4.1 cu. ft.



**4-qt. Bucket**  
No. 520814  
H8 1/4 T7 1/2 B6  
(Bucket Only)  
1 doz./37# • 3.3 cu. ft.

**Stand**  
No. 520824  
H20 1/4 T6 B10  
(Stand Only)  
1 doz./46# • 1.4 cu. ft.



**8-qt. Bucket**  
No. 520818  
H10 T9 B7  
(Bucket Only)  
1 doz./50# • 4.8 cu. ft.

**Stand**  
No. 520828  
H28 3/4 T8 B11  
(Stand Only)  
1 doz./58# • 1.9 cu. ft.

"H" means height, including any handles. "L" means length from left to right, including any handles. "W" means width from front to back. "T" means top diameter. "B" means bottom diameter. "D" means maximum diameter, including any handles.

FLATWARE IS  
THE **jewelry**  
OF THE TABLE



Shown: Syracuse® Slenda® buffetware, World® Calais  
and Santa Cruz flatware and Louvre serveware

No table is completely set without it. The way it shines. The way it feels in the hand. The impression it makes on the dining experience. For the fullest expression of success, never underestimate the impact of flatware on an integrated tabletop experience – and your profitability.

You'll enjoy choosing from one of the industry's largest offerings of stainless steel and made-to-order silverplated flatware. We feature products made from durable chrome and nickel alloys to resist corrosion from cleaning chemicals and acidic foods. Or go without nickel for compatibility with magnetic retrieval systems.

---

Step out with an investment in quality flatware that celebrates your **full** tabletop presentations from casual to fine dining.



Separate yourself from the competition with our high-carbon steel blade steak knives, available in a variety of styles with natural or synthetic handles. Our broad selection lets you choose the precise handle weight and texture you desire, with serrated and non-serrated blades for effortless cutting.

**Ask your Libbey® sales representative about how the right flatware can separate you from your competition.**

## flatware

---

### WORLD 18/8 COLLECTION 150-159

Inspired designs with exceptional durability

Made from 304 stainless steel (also known as 18/8 or 18/10)

### WORLD 18/0 COLLECTION 160-171

An eclectic mix of patterns to complement a wide range of styles

18% chrome with no nickel for compatibility with magnetic retrieval

### BRANDWARE® 18/0 COLLECTION 172-179

Designed for value-conscious establishments

18/0 and Economy collections

### STEAK KNIVES 180-182

### CUSTOM STAMPING GUIDE 183

### MADE-TO-ORDER SILVERPLATING INFORMATION 183



# WORLD® 18/8 COLLECTION



Shown: World® Veracruz™ dinnerware and World Aspire flatware



**Aegean**  
No. 983



**Aspen**  
No. 971



**Aspire**  
No. 994



**Baguette II**  
No. 100



**Balencia**  
No. 829



**Baroque**  
No. 412



**Briossa™**  
No. 930



**Calais**  
No. 407



**Chivalry™**  
No. 931



WORLD® 18/8 COLLECTION

Refer to page 183 for custom stamping and made-to-order silverplating information. For a detailed list of pattern items, see the Availability Guide on pages 158 to 159.



**Cimarron**  
**No. 992**  
Sand Blasted Handles



**Classic Rim II**  
**No. 101**



**Conde™**  
**No. 926**



**Contempra®**  
**No. 982**



**Esquire®**  
**No. 991**



Esquire flatware in compact size.



**Mini Esquire®-child size**  
**No. 991**





Shown: World® Empire dinnerware with World Conde™ flatware



**Geneva**  
No. 774



**Kingdom**  
No. 825



**Lady Astor II**  
No. 117



WORLD® 18/8 COLLECTION

Refer to page 183 for custom stamping and made-to-order silverplating information. For a detailed list of pattern items, see the Availability Guide on pages 158 to 159.



Shown: Syracuse® Silk™ dinnerware with World® Porto™ flatware



**Madison**  
No. 969



**Neptune**  
No. 980



**Norwich**  
No. 979





**Omega**  
No. 932



**Perception**  
No. 990  
Satin Finish, Handle Tip

Design  
Patented



**Porto™**  
No. 924



**Quartet™**  
No. 929



**Santa Cruz™**  
No. 927



**Serenade**  
No. 491



WORLD® 18/8 COLLECTION



**Slenda®**  
**No. 937**  
Satin Finish Handle



**Solario**  
**No. 921**



**Sonata**  
**No. 981**



**Treasure**  
**No. 826**

Shown: World® Empire dinnerware  
with World Treasure flatware





Shown: Syracuse® Ocean Shore™ dinnerware with World® Santa Cruz™ flatware



Varese  
No. 985



Zephyr  
No. 988

# WORLD® 18/8 AVAILABILITY GUIDE

Flatware Abbreviation Key: **F.H.** – Flat Handle, **Fl. Bl.** – Fluted Blade, **S.H.** – Solid Handle, **Ser. Bl.** – Serrated Blade, **Pnc.** – Pinched, **Bol.** – Bolster, **Pl. Bl.** – Plain Blade, **H.H.** – Hollow Handle

Refer to page 183 for custom stamping and made-to-order silverplating information.

\*Cannot stamp Hollow Handled Knives.

\*\*Weighs 60 grams.

\*\*\*Weighs 80 grams.

‡Mini Esquire Number.

\*Knife has vertical blade.

		Stainless Steel																			
		Agean 983	Aspen 971	Aspire™ 994	Baguette II 100	Balencia 829	Baroque 412	Briossa™ 930	Calais 407	Chivalry™ 931	Cimarron 992	Classic Rim II 101	Conde™ 926	Contempra® 982	Esquire® 991	Geneva 774	Kingdom 825	Lady Astor II 117	Madison 969	Neptune 980	
001	006‡ American Teaspoon	4 5/8"	6 1/8	6 1/8	6 1/4	6 1/2	6	6 1/2	6 1/4	6 1/2	6 3/8	5 7/8	7 3/8	6	6 1/8‡	6	6 3/8	5 3/4	6 1/4	6	
002	Dessert Spoon		7 1/8	7	7 1/8	7 5/8	7	7 1/8	7	7 1/4	7 1/2	7 1/4	7 3/4	7 1/4	7	7	7 3/8		7 1/4	7 1/8	
003	Tablespoon			8 5/8		8 1/2		8 1/8		8 1/8		8 1/8		8 3/4		8			8 5/8	8 7/8	
004	Round Round Soup Spoon								7 7/8							6 3/4					
007	Demitasse Spoon		4 3/8		4 3/4	4 1/2	4 3/8	4 3/8	4 3/8	4 3/8	4 1/2	4 1/4	4 3/8	4 1/2		4 3/8	4 3/8		4 3/8		
008	European Teaspoon								5 1/4							5 3/8					
016	Bouillon Spoon		6 1/8	6	6 1/8	6	6 3/4	5 5/8	6 1/8	6 1/8	6 5/8	6 1/4	5 3/4	6 1/8	6	6 1/8	6	6 1/2	5 5/8	6 1/4	5 7/8
021	Iced Tea Spoon		7 5/8		7 3/4		7 1/2		7 7/8		7 3/4	7 3/8		7 5/8	7 7/8	8			7 5/8	7 5/8	
103	European Tablespoon															7 5/8					
027	Dinner Fork		7 7/8	8	7 3/4		8		7 7/8		8 1/8	8	7 3/4	8 7/8	7 7/8	7 7/8		8 1/8	7 7/8	7 7/8	
029	Cocktail Fork		5 7/8	5 5/8	5 7/8	4 3/4	5 3/4	5 3/8	6 1/8	6	6 1/8	5 7/8	5 7/8	6 1/8	5 5/8	5 7/8	6	6		5 3/4	
030	032‡ Utility/Dessert Fork	4 5/8"	7 1/8	7 1/2	7 1/8	7 1/4		7		7 1/8		7 5/8	7 3/8		7 1/8	7 3/8‡	7		7 1/8	7 3/4	7 1/2
036	Fish Fork															7					
038	Salad Fork		6 3/4	6 7/8	6 7/8	6 1/2	6 7/8	6 7/8	7 1/4	7	7 3/8	7 1/8	6 3/8	7 1/4	6 7/8	7	7	6 5/8	6 1/4	7 1/4	6 7/8
039	European Dinner Fork				7 7/8	8 3/8		8 1/8		8 1/4		8				8					
044	Pastry Fork								5 5/8												
053	Butter Spreader, F.H.							6 3/4	6 5/8	6 3/4		6 1/8	6 3/4			6 5/8	6 3/4	6 3/8			
*254	Bread & Butter Knife, H.H.				6 3/4		7 1/4									7					
*452	Fish Knife															7 5/8					
*2691	Dessert Knife, Ser. Bl., H.H.				8 3/8																
*2701	Dinner Knife, Ser. Bl., H.H.				9 3/4	9 5/8										9 3/4	10 1/8				
*2702	Dinner Knife, Fl. Bl., H.H.				9 3/4																
*2762	Steak Knife, Fl. Bl., H.H.					9 1/4	9		8 1/4								10 1/8				
5262	Entree 052‡ Knife, Fl. Bl., S.H.	5"													‡			8 1/4			
5501	Dinner Knife, Ser. Bl., S.H.				9 3/4		9 5/8		10							10					
5502	Dinner Knife, Fl. Bl., S.H.			9 3/4						9	9 5/8				8 5/8						
554	Bread & Butter Knife, Pl. Bl., S.H.		7 1/4	7 1/8	7 5/8	7 1/2	6 3/4	7 1/4	7		7			7 1/4	7	7			7 1/8	7	
5762	Steak Knife, Fl. Bl., S.H.		9 1/8	9 1/2		8 7/8		8 7/8			8 7/8	9		9 1/8		8 1/2			9 1/2	9 1/8	
5921	Dessert Knife Pnc., Bol., Ser. Bl.				8 3/4			9 1/4	9	9			9 1/4			8 7/8					
7502	Dinner Knife Fl. Bl., S.H.		9 1/8	9 1/2										9 1/8					9 1/2	9 1/8	
<b>Order knives using pattern numbers listed to the right (excludes 053 butter spreader):</b>		<b>983</b>	<b>971</b>	<b>994</b>	<b>213</b>	<b>829</b>	<b>412</b>	<b>930</b>	<b>407</b>	<b>931</b>	<b>992</b>	<b>918</b>	<b>926</b>	<b>982</b>	<b>991</b>	<b>774</b>	<b>825</b>	<b>901</b>	<b>969</b>	<b>980</b>	



Refer to page 183 for custom stamping and made-to-order silverplating information.


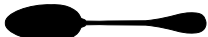



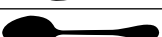

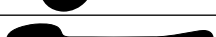
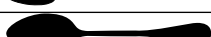
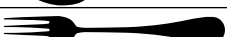
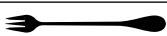

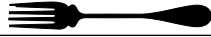

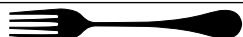







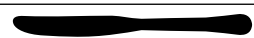






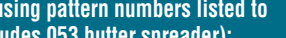
\*Cannot stamp Hollow Handled Knives.

\*\*Weighs 60 grams.

\*\*\*Weighs 80 grams.

‡Mini Esquire Number.

\*Knife has vertical blade.

		Stainless Steel												
		Norwich 979	Omega 932	Perception 990	Porto™ 924	Quartet™ 929	Santa Cruz™ 927	Serenade 491	Slenda 937	Solario 921	Sonata 981	Treasure 826	Varese 985	Zephyr 988
001	006‡ American Teaspoon		6¼	6⅞	6¼	6½	6⅞	6⅞	6½	6½	6¼	6½	6⅞	6¼
002	Dessert Spoon		7¼	7½	7⅞	7⅞	7¼	7⅞	7¾	7¼	7⅞	7¾	7⅞	7¼
003	Tablespoon		8¾		8½			8	6¼					
004	Round Round Soup Spoon													
007	Demitasse Spoon		4½	4¾	4½	4¾	4¾	4½		4¾		4¾		
008	European Teaspoon													
016	Bouillon Spoon		6⅞	6⅞	6⅞	6½	6⅞	6⅞	6½	6¾	6¼	6¼	6½	6⅞
021	Iced Tea Spoon			7¾	7⅞			8⅞			7⅞		7¾	7⅞
103	European Tablespoon													
027	Dinner Fork		7⅞	7⅞	7⅞	7⅞	8⅞	7⅞		8¼	8⅞	7⅞	8	8⅞
029	Cocktail Fork		5⅞			6¾	6⅞	6⅞	6¼	6⅞	6¾	5½	6	6¼
030	032‡ Utility/Dessert Fork		7¾	7	7¾			7⅞			7¾		7¾	7¾
036	Fish Fork													
038	Salad Fork		7⅞		7	7¼	7⅞		7⅞	7¼	7	7	6⅞	6⅞
039	European Dinner Fork							8⅞						
044	Pastry Fork													
053	Butter Spreader, F.H.				6⅞	6¾	6¼	5¾		6⅞		6⅞		
*254	Bread & Butter Knife, H.H.													
452	Fish Knife													
*2691	Dessert Knife, Ser. Bl., H.H.							8¾						
*2701	Dinner Knife, Ser. Bl., H.H.							9¼				8⅞		
*2702	Dinner Knife, Fl. Bl., H.H.													
*2762	Steak Knife, Fl. Bl., H.H.							9¼				8⅞		
5262	052‡ Entree Knife, Fl. Bl., S.H.													
5501	Dinner Knife, Ser. Bl., S.H.			9¾										
5502	Dinner Knife, Fl. Bl., S.H.					9¼				8⅞			9¾	9¾
554	Bread & Butter Knife, Pl. Bl., S.H.		7		7				7¼		7¼	7	7¼	
5762	Steak Knife, Fl. Bl., S.H.		9¾							8¾	9½		9¼	9¾
5921	Dessert Knife Pnc., Bol., S.B.				8⅞	9¾	9¼							
7502	Dinner Knife Fl. Bl., S.H.		9½	9							9½			
Order knives using pattern numbers listed to the right (excludes 053 butter spreader):		979	932	990	924	929	927	491	937	921	981	826	985	988

# WORLD® 18/0 COLLECTION



Dinner Fork  
No. 998 039

Dessert Spoon  
No. 998 002

Soup Spoon  
No. 998 004

Teaspoon  
No. 998 001

Dinner Knife  
No. 998 5502

Dessert Fork  
No. 998 030

Each piece of Farmhouse™ flatware has its own design, available as shown here.

Shown: World® Farmhouse™ dinnerware and flatware



**Alexis**  
No. 968



**Amulet®**  
No. 993



**Antique**  
No. 239





**Apollo**  
No. 768



**Auberge**  
No. 467



**Baguette**  
No. 213



**Boston Common**  
No. 670  
Satin Finish Handles



**Bourne**  
No. 549



**Cantina®**  
No. 973



WORLD® 18/0 COLLECTION

Refer to page 183 for custom stamping and made-to-order silverplating information. For a detailed list of pattern items, see the Availability Guide on pages 168 to 171.



**Classic Rim**  
**No. 918**



**Columbus**  
**No. 965**



**Coquille**  
**No. 685**



**Cortland**  
**No. 256**



**Deluxe Windsor**  
**No. 660**



**Diana**  
**No. 967**



**Elexa**  
No. 963



**Fairfield**  
No. 578



**Farmhouse™**  
No. 998  
See page 160 for complete offering.



**Gibraltar**  
No. 972



Shown: World® Empire  
dinnerware and Elexa flatware





**Grand Regency**  
**No. 880**



**High Society**  
**No. 511**



**Hutton**  
**No. 306**



**Kings**  
**No. 244**



**Lady Astor**  
**No. 901**



**Masterpiece**  
**No. 888**



WORLD® 18/0 COLLECTION

Refer to page 183 for custom stamping and made-to-order silverplating information. For a detailed list of pattern items, see the Availability Guide on pages 168 to 171.



**Med. Wt. Aspire**  
**No. 794**



**Mendoza**  
**No. 941**



**Metropolitan**  
**No. 564**



**Minuet**  
**No. 881**



**New Charm**  
**No. 858**  
Satin Finish Handles



**Oceanside™**  
**No. 962**



Shown: World® Slate dinnerware and flatware



**Quantum®**  
No. 989



**Reflections**  
No. 129



**Resplendence**  
No. 961





**Slate**  
**No. 977**



**Sussex**  
**No. 294**



**Venus**  
**No. 995**



**Vermont**  
**No. 146**



# WORLD® 18/0

## AVAILABILITY GUIDE

**Flatware Abbreviation Key:** **F.H.** – Flat Handle, **Fl. Bl.** – Fluted Blade, **S.H.** – Solid Handle, **Ser. Bl.** – Serrated Blade, **Pnc.** – Pinched, **Bol.** – Bolster, **Pl. Bl.** – Plain Blade, **H.H.** – Hollow Handle

Refer to page 183 for custom stamping and made-to-order silverplating information.

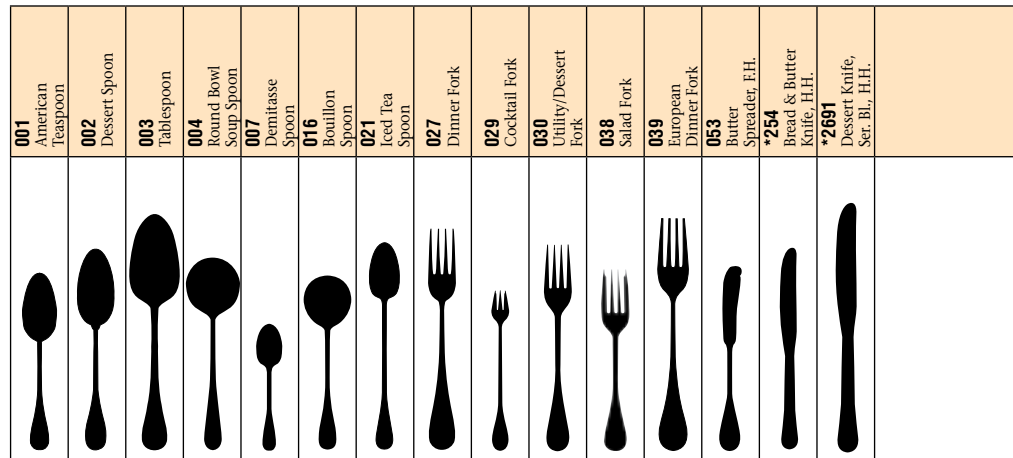
\*Cannot stamp Hollow Handled Knives.

\*\*Weighs 60 grams.

\*\*\*Weighs 80 grams.

‡Square tip handle.

‡Knife has vertical blade.



	001 American Teaspoon	002 Dessert Spoon	003 Tablespoon	004 Round Bowl Soup Spoon	007 Demitasse Spoon	016 Bouillon Spoon	021 Iced-Tea Spoon	027 Dinner Fork	029 Cocktail Fork	030 Utility/Dessert Fork	038 Salad Fork	039 European Dinner Fork	053 Butter Spreader, F.H.	*254 Bread & Butter Knife, H.H.	*2691 Dessert Knife, Ser. Bl., H.H.
<b>Alexis 968</b>	6 1/8	7				6 1/4				7 5/8	7				
<b>Amulet® 993</b> Design Patented	6 1/8	7				6 1/8	7 3/4	7 3/4		7 1/4	6 7/8				
<b>Antique 239</b>	6	7 1/4			4 1/4	5 5/8		7 3/8	5 7/8	7 1/4	6 5/8	8 1/8		6 7/8	
<b>Apollo 768</b>	6 1/8	7 3/8	8		4 1/4	6 5/8	7 3/4	8	6		7 3/8		6 3/8		
<b>Auberge 467</b>	6 1/4	7	7 5/8		4 3/8	6	7 5/8			7	6 3/4	7 3/4			
<b>Baguette 213</b>	6 1/4	7 1/4	8 3/4	7 1/4	4 3/4	6 1/8	7 5/8	8 1/8	4 3/4	7 1/4	6 1/2	8 1/2	6 5/8	6 3/4	8 3/8
<b>Boston Common 670</b>	6 1/4	6 7/8	8 1/4			6 1/8				7 1/2	6 7/8				
<b>Bourne 549</b>	6	7 1/4	8 1/8			5 7/8		7 1/2	5 1/2	7 1/4	6 1/8	8 1/4	6 1/8	6 7/8	
<b>Cantina® 973</b>	6	6 7/8				6			5 1/2	7 3/4	7				
<b>Classic Rim 918</b>	6	7 1/8	8 1/8		4 1/4	5 3/4	7 3/8	7 3/4	5 7/8	7 1/4	6 1/2	8	6 1/8		
<b>Columbus 965</b>	6 3/8	7 1/8				6 1/4	7 5/8			7 1/4	6 1/2				
<b>Coquille 685</b>	6 1/4					6 1/8				7 5/8	7		6 3/4		
<b>Cortland 256</b>	6	7 1/8	8 1/8			5 7/8	7 1/2		5 7/8	7	6	8	5 7/8		
<b>Deluxe Windsor 660</b>	5 7/8	7 3/8	8 5/8		4 1/2	5 7/8	7 5/8			7	6 1/8				
<b>Diana 967</b>	6 1/4					6 1/8				7 1/4	6 1/2				
<b>Elexa 963</b>	6 1/8	8 1/8			4 1/8	7		8 3/8	5 1/4	7			5 1/4		
<b>Fairfield 578</b> Design Patented	6	7 1/4	8 1/4		4 1/4	5 3/4	7 1/2	7 1/2	6	7	6 5/8	8 1/4	5 7/8	6 3/4	
<b>Farmhouse™ 998</b>	6 1/4	7 3/8		7 1/4						7 1/4		8 1/2			
<b>Gibraltar 972</b>	6 3/8	7 1/8				6 1/4	7 3/4	8	5 7/8	7 3/8	7				
<b>Grand Regency 880</b>	5 7/8	7				5 7/8	7 1/4			7 1/4	6 3/4	8 1/8	6 3/4		

Stainless Steel



# WORLD® 18/0 AVAILABILITY GUIDE

**Flatware Abbreviation Key:** **F.H.** – Flat Handle, **Fl. Bl.** – Fluted Blade, **S.H.** – Solid Handle, **Ser. Bl.** – Serrated Blade, **Pnc.** – Pinched, **Bol.** – Bolster, **Pl. Bl.** – Plain Blade, **H.H.** – Hollow Handle

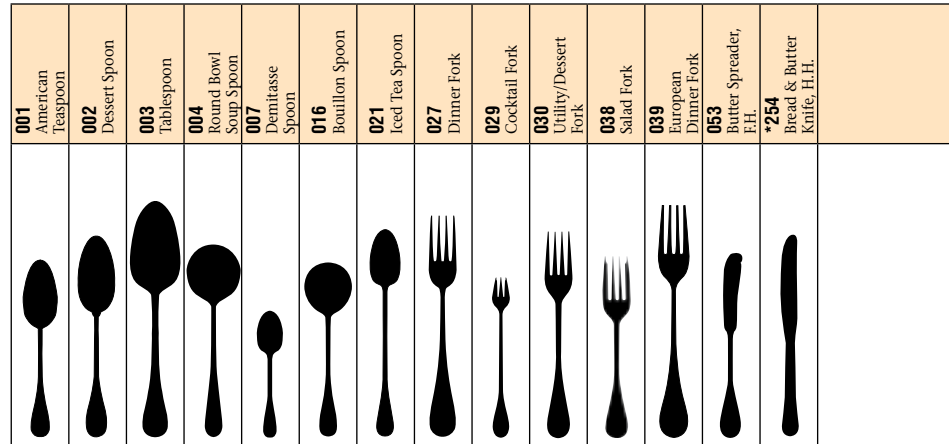
Refer to page 183 for custom stamping and made-to-order silverplating information.

\*Cannot stamp Hollow Handled Knives.

\*\*Weighs 60 grams.

\*\*\*Weighs 80 grams.

‡Square tip handle.



	001 American Teaspoon	002 Dessert Spoon	003 Tablespoon	004 Round Bowl Soup Spoon	007 Demitasse Spoon	016 Bouillon Spoon	021 Iced Tea Spoon	027 Dinner Fork	029 Cocktail Fork	030 Utility/Dessert Fork	038 Salad Fork	039 European Dinner Fork	053 Butter Spreader, F.H.	*254 Bread & Butter Knife, H.H.
<b>High Society 511</b>	6 1/8	7				6	7 7/8	7 1/2		7 1/8	6 7/8	8 1/4	6 1/4	
<b>Hutton 306</b>	6 1/8	7 1/4			4 3/8	6		7 5/8		7 1/8	6 3/4	8 1/4	6	
<b>Kings 244</b>	6	7 1/4	8 3/4		4 1/4	5 3/4			6	7 1/4	7	8 1/8	5 5/8	7 1/4
<b>Lady Astor 901</b>	5 7/8	6 7/8				5 3/4	7 3/8			7 1/4	6 1/4			
<b>Masterpiece 888</b>	5 7/8	7 1/8	8 1/2		4 1/2	5 7/8	7 3/8			7 3/8	6 7/8	8 1/4		
<b>Med. Wt. Aspire 794</b>	6 1/4	7 1/8			4 3/8	6 1/8	7 3/4	7 7/8	5 7/8	7 1/8	6 7/8	7 7/8		
<b>Mendoza 941</b>	6 1/4			8 1/4		6 3/4		8			6 7/8			6 3/4
<b>Metropolitan 564</b>	6 1/8	7 1/4	8 3/8		4 3/8	5 3/4	7 5/8	7 3/4	5 7/8	7 1/8	6 1/2	8 1/8	6	6 3/4
<b>Minuet 881</b>	6 1/8	7				6 1/8	7 1/4		6	7 5/8	7 1/8	8 1/8	6 3/4	
<b>New Charm 858</b>	5 7/8	6 7/8				5 7/8	7 3/8		6 1/8	7 1/2	7		7 1/8	
<b>Oceanside 962</b>	5 7/8	7 1/4			4 3/8	6		8	5 5/8	7 1/8	6		6 1/8	
<b>Quantum® 989</b> Design Patented	6 3/8	7			4 3/8	6 1/4	7 3/4	7 3/4	6	7 1/4	7			
<b>Reflections 129</b>	6 3/8	7 1/2		6 1/4		6 3/8			5 5/8	7 1/4	6 1/2		7 1/8	
<b>Resplendence 961</b>	5 7/8	6 7/8				5 7/8				7 3/8	6 7/8	8	6 7/8	
<b>Slate 977</b>	6 3/8	7 1/8				6 1/4	7 7/8	8 1/8	5 7/8	7 3/8	7 1/8			
<b>Sussex 294</b>	6	7 1/8			4 1/4	5 3/4	7 1/2	7 5/8	5 3/4	7 3/8	6 3/8	8 1/4		6 7/8
<b>Venus 995</b>	6 1/8	6 7/8				6 1/8	7 1/4	7 7/8	5 5/8		6 1/4			
<b>Vermont 146</b>	6 1/8		8 3/4			6 1/8	8 3/4			7 3/8	7 1/4	7 7/8		

Stainless Steel





BRANDWARE® 18/0 COLLECTION



Shown: Syracuse® élan™ dinnerware with World® Windsor Grandeur flatware



**Cascade™**  
No. 165  
Heavy Weight



**Colony**  
No. 136  
Medium Weight, Satin Finish



**Cookout™**  
No. 202/203/204/205

Available handle colors:







**Coral**  
**No. 127**  
Extra Heavy Weight



**Freedom**  
**No. 132**  
Medium Weight, Satin Finish Handle



**Harbour**  
**No. 130**  
Heavy Weight



**Huron**  
**No. 162**  
Extra Heavy Weight



**Hvy. Wt. Dominion**  
**No. 147**  
Medium Weight



**Hvy. Wt. Windsor**  
**No. 141**  
Medium Weight



BRANDWARE® 18/0 COLLECTION

For a detailed list of pattern items, see the Availability Guide on pages 178 to 179.



**Kendra™**  
**No. 149**  
Medium Weight



**Linda**  
**No. 134**  
Medium Weight



**McIntosh®**  
**No. 164**  
Extra Heavy Weight



**Med. Wt. Baguette**  
**No. 154**  
Medium Weight



**Med. Wt. Classic Rim**  
**No. 139**  
Medium Weight



**Hvy. Wt. Geneva**  
**No. 160**  
Heavy Weight





Shown: World® Huron flatware



**Regency**  
**No. 135**  
Medium Weight



**Republic**  
**No. 156**  
Medium Weight



**Riva**  
**No. 148**  
Medium Weight

**BRANDWARE® 18/0 COLLECTION**

For a detailed list of pattern items, see the Availability Guide on pages 178 to 179.



**Salem**  
**No. 138**  
Heavy Weight, Satin Finish Handle



**Wellington**  
**No. 145**  
Extra Heavy Weight



**Windsor Grandeur**  
**No. 143**  
Heavy Weight



ECOWARE COLLECTION



**Knife**  
**No. 697 052**  
6 $\frac{3}{8}$ "

**Fork**  
**No. 697 032**  
6"

**Teaspoon**  
**No. 697 006**  
5 $\frac{3}{8}$ "

**Bouillon Spoon**  
**No. 697 009**  
5 $\frac{3}{8}$ "

Made of 100% recyclable stainless steel. Can be used as an alternative to plastic – reuse or recycle. Slim profile designed for added strength and easy nesting.





**Med. Wt. Dominion**  
**No. 657**  
Economy



**Med. Wt. Windsor**  
**No. 651**  
Economy



**Touchstone**  
**No. 632**  
Economy



Shown: World® Touchstone flatware

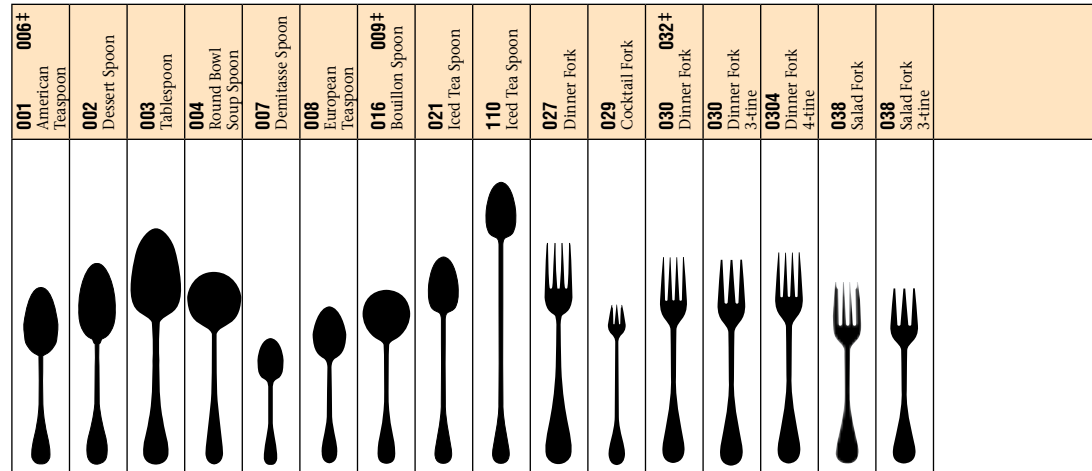
# BRANDWARE® 18/0 AVAILABILITY GUIDE

**Flatware Abbreviation Key:** **F.H.** – Flat Handle, **Fl. Bl.** – Fluted Blade, **S.H.** – Solid Handle, **Ser. Bl.** – Serrated Blade, **Pnc.** – Pinched, **Bol.** – Bolster, **Pl. Bl.** – Plain Blade, **H.H.** – Hollow Handle

Refer to page 183 for custom stamping information.

\*Sold in master case quantities only.

‡EcoWare™ Number



	001 American Teaspoon	002 Dessert Spoon	003 Tablespoon	004 Round Bowl Soup Spoon	007 Demitasse Spoon	008 European Teaspoon	016 Bouillon Spoon	021 Iced Tea Spoon	110 Iced Tea Spoon	027 Dinner Fork	029 Cocktail Fork	030 Dinner Fork	030 Dinner Fork 3-4-tine	0304 Dinner Fork 4-tine	038 Salad Fork	038 Salad Fork 3-tine
<b>Cascade 165</b> Design Patented	6 1/8	7 1/4					6 1/8	7 7/8			5 7/8	7 3/8			6 3/8	
<b>Colony 136</b>	6 1/8	7 1/4					6	8 3/8				7 3/8			6 7/8	
<b>Coral 127</b>	6 1/4	6 7/8	8 3/8				6 1/4	7 1/2			6	7 5/8			7	
<b>Cookout 202/203/204/205</b>	6 5/8	7 1/8								8 1/8			6 5/8			
<b>EcoWare 697</b> Design Patented	5 3/8 ‡						5 1/8 ‡					5 7/8 ‡				
<b>Freedom 132</b>	6	7 1/8					6	7 3/4			5 3/8	7 7/8		7 1/2	6 3/8	
<b>Harbour 130</b>	6 1/4	7 1/4	8 5/8		4 3/4		6 1/8	8 3/8			5 3/4	7 3/8			6 1/2	
<b>Huron 162</b>	6 1/8		8 1/4	6 7/8	4 1/4					7 3/8					6 3/8	
<b>Hvy. Wt. Dominion 147</b>	5 3/4						5 7/8	8			5 1/2	7 1/8				
<b>Hvy. Wt. Windsor 141</b>	5 3/4	6 7/8		6 3/4			5 7/8	8				7 1/8				
<b>Kendra 149</b>	6 3/8						6 3/8	7 3/8				7 3/8				
<b>Linda 134</b>	6	7					5 7/8					7 3/8			6 1/8	
<b>McIntosh 164</b>	6 1/2			7 1/2			5 7/8	7 1/2		7 7/8		7 1/2			7 3/4	
<b>Med. Wt. Baguette 154</b>	6 1/4	6 7/8					6 1/8	7 5/8				7 1/4			6 1/4	
<b>Med. Wt. Classic Rim 139</b>	6	6 7/8		6 5/8			5 5/8	7 7/8			5 1/2	7			6 1/8	
<b>Med. Wt. Dominion* 657</b>	5 3/4	6 7/8	7 5/8				5 7/8	8			5 3/8	7 1/8			6 1/8	
<b>Med. Wt. Geneva 160</b>	6	7	8		4 3/8		6	7 5/8							7	
<b>Med. Wt. Windsor* 651</b>	5 3/4	6 7/8	7 5/8		4 1/4		5 7/8	8			5 3/8	7 1/8			6 1/8	
<b>Regency 135</b>	5 5/8	7 1/8	8 1/2				5 3/4	7 7/8			5 1/2	7 1/2				
<b>Republic 156</b>	6 1/8					5 1/2	5 7/8	7 5/8	10			7 1/4				
<b>Riva 148</b>	6 1/8	7 1/4					6	7 3/4			5 5/8	7 3/8			6 7/8	
<b>Salem 138</b>	6 1/4	6 7/8			4 1/2		6	7 3/8			5 7/8	7 1/2			6 1/2	
<b>Touchstone* 632</b>	5 7/8						5 7/8	8 1/8				7				
<b>Wellington 145</b>	6 3/8	7 1/4	8 1/8		4 3/4	5 3/4	7 5/8	7 1/2			5 7/8	7 1/2			6 1/2	
<b>Windsor Grandeur 143</b>	6	7					6	7 3/8		7 7/8		6 3/8			6	

\*MASTER CASE QUANTITIES ONLY

\*MASTER CASE QUANTITIES ONLY

\*MASTER CASE QUANTITIES ONLY





STEAK KNIVES  
OFFER GUESTS  
A choice  
cut

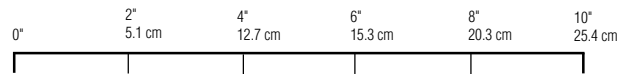
Precisely balanced and weighted in your guests' hands, these steak knives make a bold statement about your brand and directly impact your guests' enjoyment of the meal.

Our broad selection of styles gives you distinct options to select weight, texture, and serrated or non-serrated blades to complement any individual meal or shared plate.



# STEAK KNIVES

Measurements are for overall length.



**Steak Knife**  
No. 200 1482  
Economy, Wood Handle  
L8



**Round Tip Steak Knife**  
No. 200 1682  
Red Pakkawood Handle  
L8½



**Beef Baron Red**  
No. 200 1494  
Red Pakkawood Handle  
L10



**Hollow Ground Steak Knife**  
No. 200 1762  
Wood Handle  
L8½



**Round Tip Steak Knife**  
No. 200 1702  
Wood Handle  
L8½



**Pointed Tip Steak Knife**  
No. 200 1632  
Wood Handle  
L9¼



**Steak Knife**  
No. 201 2705  
Economy Polypropylene Handle  
L8¾



**Round Tip Steak Knife**  
No. 201 2702  
Polypropylene Black Handle  
L8¾



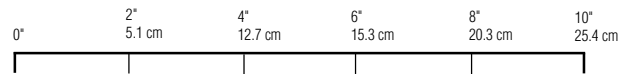
**Pistol Grip Steak Knife**  
No. 201 2762  
Black POM Handle  
L9



**Round Tip Steak Knife**  
No. 201 2642  
Black Bakelite Handle,  
High Polished Blade  
L8¾



**Pointed Tip Steak Knife**  
No. 201 2632  
Black Bakelite Handle  
L9¼



**Steak Knife**  
No. 200 1582  
Bamboo Handle  
L9¼



**Beef Baron II Steak Knife**  
No. 200 1432  
Red Pakka Wood Handle  
Stainless Steel Blade  
L10



**Beef Baron Steak Knife**  
No. 200 1492  
Rosewood Handle  
L10



**Full Tang Steak Knife**  
No. 201 2522  
Yellow POM Handle  
L9



**Jumbo Full Tang Steak Knife**  
No. 200 1522  
Spanish Pakkawood Handle  
L9¾



**Jumbo Full Tang Steak Knife**  
No. 200 1522B  
Brown Handle  
L9¾



**Round Tip Steak Knife**  
No. 201 2682  
Black Bakelite Handle  
L9¼



**Chop House Steak Knife**  
No. 201 2692  
Black Bakelite Handle,  
Pointed-tip  
L9¼



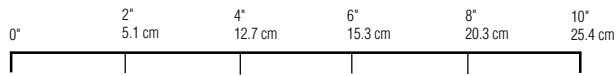
**Beef Baron Steak Knife**  
No. 201 2492  
Polypropylene Black Handle,  
Rounded-tip  
L10



**Deluxe Chop House Steak Knife**  
No. 201 2694  
Metal Tang, Black ABS Handle  
L9¾

(Wooden Display Box, No. WB 100, is available bottom p.182)

# STEAK KNIVES



**Premium Steak Knife**  
No. 201 2695  
Black ABS Forged Plastic Handle  
L8¾



**Stand-Up Steak Knife**  
No. 201 2801  
Black ABS Forged Plastic Handle  
L8¾



**Slim Euro Style Steak Knife**  
No. 201 2882  
Black ABS Plastic Handle, Pointed-tip  
L9½



**Baron Euro Style Steak Knife**  
No. 201 2892  
No. D496.562 S,  
Black ABS Plastic Handle, Pointed-tip  
L9¾

Design  
Patented



**Stockyard Steak Knife**  
No. 201 2693  
HC Stainless, Full Tang  
Blade/Poly Handle  
L9¾



**Shanghai Steak Knife**  
No. 201 2822  
Black ABS Handle  
L8½



**Shanghai Steak Knife**  
No. 201 2822NS  
ABS Handle-Non Serrated Blade  
L8½



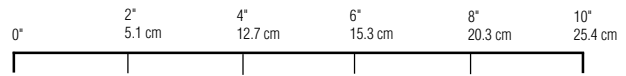
**Deluxe Windsor Steak Knife**  
No. 660 5762  
S.H., Stainless Steel  
L8¾



**Pistol Grip Dinner Knife**  
No. 195 2702  
Stainless Steel Satin Finish, Hollow Handle  
L8¾



**Pistol Grip Steak Knife**  
No. 195 2762  
Stainless Steel Satin Finish, Hollow Handle  
L8¾



**Classic Rim Steak Knife**  
No. 918 5762  
Solid Handle, Stainless Steel  
L9



**Slim Radiant Steak Knife**  
No. 195 2482  
Stainless Steel Satin Finish  
Hollow Handle, Rounded-tip  
L9



**Slim Radiant Steak Knife**  
No. 195 2882  
Stainless Steel Satin Finish  
Hollow Handle, Pointed-tip  
L9



**Steak Knife**  
No. 195 2472  
Stainless Steel Satin Finish, Hollow Handle  
L9¾



**Shanghai Steak Knife**  
No. 195 2462  
Stainless Steel Mirror & Satin Finish,  
Rounded-tip  
L9½



**Shanghai Steak Knife**  
No. 195 2462NS  
Stainless Steel Mirror & Satin Finish – Non-Serrated Blade,  
Rounded-tip  
L9½



**Baron Radiant Steak Knife**  
No. 195 2892  
Stainless Steel Satin Finish  
Hollow Handle, Pointed-tip  
L10



**Baron Radiant Steak Knife**  
No. 195 2492  
Stainless Steel Satin Finish  
Hollow Handle, Rounded-tip  
L10



**Wooden Display Box**  
No. WB-100  
H2 W7 L11¼  
Holds 4 each of 201-2694



## CUSTOM STAMPING GUIDE

### CUSTOM STAMPING/ENGRAVING GUIDE – FLATWARE

All World® Tableware flatware, serving pieces and steak knives can be customized to feature your name and/or logo on either the front or back, as permitted by the pattern design. Choose from many typeface designs or have us create stamps from your logo, crest or other artwork.

Most stamping jobs require at least two dies, and usually three, so that lettering will be in proper proportion to handle sizes.

Up to five different die sizes may be required to stamp an extensive flatware service. Steak knives can be laser-engraved on either blade.

Custom stamping or laser engraving adds approximately 30 days to normal shipping requirements upon receipt of purchase order and approved artwork.

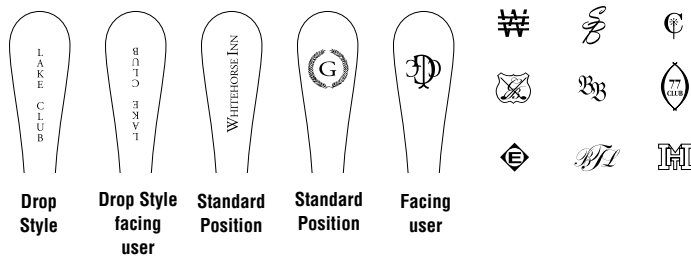
Please contact your World Tableware sales representative for more details on how to make your own unique “statement” by customizing your tabletop flatware.

### CUSTOM ENGRAVING GUIDE – HOLLOWARE

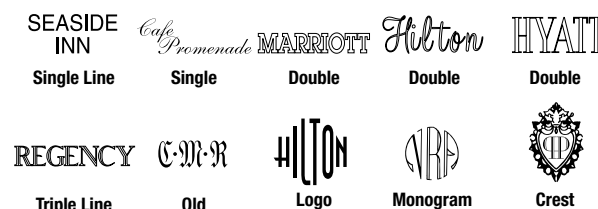
Special monograms, crests or logos for reproduction by machine engraving on holloware require a customized stencil. The cost of engraving a logo, monogram or crest on a piece of holloware will vary depending upon the complexity of the design and will be determined by the engraver upon receipt of the artwork along with location and size instructions. A drawing will be prepared and sent for your approval showing size and position on the item. This drawing must be signed and returned before an engraved order will be processed.



### SUGGESTED STAMPING – FLATWARE



### SUGGESTED STAMPING – HOLLOWARE



All engraving must be on a surface area that lends ample space to complete the lettering. The final location is subject to the engraver’s approval. Stock lettering styles shown above do not require a stencil charge unless the customer requires a larger size than is possible using the stock stencils.

All orders must include style of lettering, size of letters and position of each article where lettering is desired.

Orders for engraving machine lettering add approximately 30 days for normal shipping requirements. Examples of letter engraving for logos and stamping are illustrated above.



## MADE-TO-ORDER (MTO)\* ITEMS–SILVERPLATING

Many of our flatware and holloware items can be silverplated on a Made-to-Order basis and subject to shipment approximately six weeks after receipt of the order at World Tableware, provided there is sufficient stainless steel stock. Customer orders for silverplated merchandise are non-cancelable and non-returnable once an order has been processed.

Please contact your World Tableware sales representative for more details on silverplating items.

\*Made-to-Order, subject to lead times.

# FLATWARE IDENTIFICATION GUIDE



- A. 2702 Dinner Knife, Fluted Blade, Hollow Handle
- 5501 Dinner Knife, Serrated Blade, Solid Handle
- 5502 Dinner Knife, Fluted Blade, Solid Handle
- 7502 Dinner Knife, Fluted Blade, Solid Handle
- B. 2691 Utility/Dessert Knife, Serrated Blade, Hollow Handle
- 5921 Utility/Dessert Knife, Serrated Blade, Solid Handle
- 5922 Utility/Dessert Knife, Fluted Blade, Solid Handle
- 7922 Utility/Dessert Knife, Fluted Blade, Solid Handle
- C. 2762 Steak Knife, Fluted Blade, Hollow Handle
- 5762 Steak Knife, Fluted Blade, Solid Handle
- 7762 Steak Knife, Fluted Blade, Solid Handle

- D. 254 Bread & Butter Knife, Plain Blade, Hollow Handle
- 554 Bread & Butter Knife, Plain Blade, Solid Handle
- 555 Bread & Butter Knife, Plain Blade, Solid Handle, Pinched Bolster
- 754 Bread & Butter Knife, Plain Blade, Solid Handle
- E. 452 Fish Knife, Flat Handle
- F. 053 Butter Spreader, Flat Handle
- G. 039 European Dinner Fork
- H. 027 Dinner Fork
- I. 030 Utility/Dessert Fork
- J. 038 Salad Fork

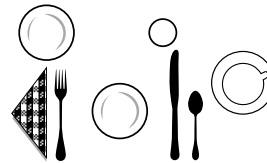
- K. 036 Fish Fork
- L. 029 Cocktail Fork
- M. 021 Iced Tea Spoon
- N. 004 Round Bowl Soup Spoon
- O. 003 Tablespoon
- P. 001 American Teaspoon
- Q. 002 Dessert Spoon
- R. 016 Bouillon Spoon
- S. 008 European Teaspoon
- T. 007 Demitasse Spoon

## FLATWARE TABLE SETTING REQUIREMENTS & TABLE SETTINGS

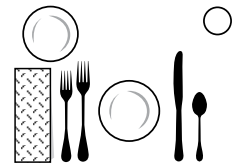
To determine the quantity of each item, multiply the number of seats times the ordering factor shown for each item. Example: A teaspoon for a 125 seat formal venue is  $5 \times 125 = 625$  pieces.

### Multiply By Number of Seats:

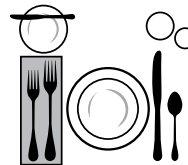
Item & Description	Formal	Semi-Formal	Informal
<b>Spoons</b>			
Teaspoon	5	3	3
Dessert Spoon	2	2	2
Tablespoon	¼	¼	–
Iced Tea Spoon	1½	1½	1½
Demitasse Spoon	2	*	*
Bouillon Spoon	2	2	2
<b>Forks</b>			
Utility/Dessert Fork	3	3	3
Dinner Fork	2	–	–
Salad or Fish Fork	*	*	*
Cocktail Fork	1½	1½	1½
<b>Knives</b>			
Dinner Knife	2	1½	3
Utility/Dessert Knife	2	1½	*
B&B Knife or Butter Spreader	2	–	–
Steak Knife	*	*	–
Fish Knife	*	*	–



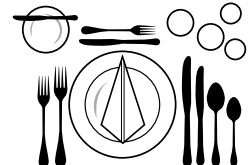
Breakfast



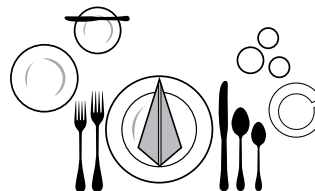
Lunch



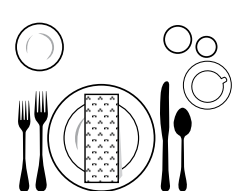
Dinner



European



Formal



Banquet or Brunch

Note: \*Accessory items to be considered separately, depending upon type of service and menu.

Your reserve stock should be at least 25% of that in active service.

# DINNERWARE SETTING REQUIREMENTS

To determine the quantity of each item, multiply the number of seats times the ordering factor shown for each item. Example: A 6" plate for a 125 seat formal dining venue is  $2 \times 125 = 250$  pieces.

Item*	Formal	Semi-Formal	Informal
6" Plate	2	3	-
7" Plate	2	2	2
8" Plate	2	2	-
9" Plate	3	3	3
10" Plate	2	-	-
11" Plate	3	-	-
12" Plate	2	-	-
9" Platter	1½	1½	3
10" Platter	1½	1½	-
11" Platter	1½	1½	3
12" Platter	1½	1½	-
13" Platter	1½	1½	-
Coffee/Tea Cup	3	2	-
Coffee/Tea Saucer	3	2	-
Bouillon	1½	1½	3
Mug	2	3	3
Fruit Bowl	3	6	3
Grapefruit Bowl	1	1	2
Rimmed Soup Bowl	½	-	-
Coffee/Tea Pot	½	-	-
Creamer	½	½	1

Note: \*Range of size. For example, 6" means 6" to 6¾" range.

# GLASSWARE REQUIREMENTS

To determine the quantity of each item, multiply the number of seats times the ordering factor shown for each item. Example: Juice glasses, 150 seats  $\times 1\frac{1}{2} = 225$  glasses.

Items and order quantities are for reference and should be adjusted to accommodate your establishment.

Item	Formal	Semi-Formal	Bar Service
Juice	1½	1½	1½
Hi-Ball	1½	1½	1½
Beverage	3	3	3
Rocks	3	3	3
Double Old Fashioned	3	3	3
Water/Goblet	3	3	2
Wine, large	1½	1½	1
Wine, small	1	1½	1½
Beer, small	3	3	3
Beer, large	1½	2	3
Martini	1½	1½	1½
Cocktail Coupe	1	1	1
Margarita	½	1	1½
Flute	1	1	½
Sherry/Cordial	1	1	1
Shooter	½	½	1½
Shot	½	½	1½
Brandy/Cognac	1	1	1
Dessert/Fountainware	1½	1½	½
Coffee or Tea	1	1	1
Carafe	½	½	½
Pitcher	½	½	½







## TREND TOWARD THE extraordinary

### Libbey Turns Trends into Business Potential for You

Count on Libbey® to bring you data, inspiration and presentations to explore today's hottest trends. We will provide insights on how the right tableware and glassware can help your establishment capitalize on trends and elevate your guests' experiences.

Radical Wine Growth. Perfectly Healthy Portions. Ethnic Breakfasts. Family-Style Feasts. The list of exciting trends goes on and on, and provides extraordinary opportunities for success – big profits, rave reviews and full houses.

But how can you convert trend data and inspiration to success at the table and bar?

**Libbey Professional Insights – data, inspiration and presentations curated for you to explore today's hottest trends that help build business.**

Snacking is trending up – 32% OF CONSUMERS REPORTED THAT THEY SOMETIMES MAKE A DINNER OUT OF APPETIZERS AT RESTAURANTS, COMPARED WITH 27% in 2011.



INCREMENTAL TRAFFIC: IT'S WHAT'S FOR DINNER. TECHNOMIC, JANUARY 2015

Look into our four overarching trends to discover what's cooking and how the Libbey product mix can set you up for success.



DECLARE WHAT SETS YOU APART



SATISFY YOUR GUESTS' CRAVINGS TO EXPLORE MORE



CREATE EXPERIENCES FOR COMMUNITIES AND INDIVIDUALS



THE PASSIONATE CONNECTION BETWEEN SPIRITS AND PROFITABILITY



MORE TRENDS AND IDEAS AT

[insights.libbey.com](https://insights.libbey.com)



CONNECTING  
trends AND  
profitability

“What we are doing here is creating an experience, and we showcase it with Libbey glassware. Libbey is a company that believes in creating experiences.”

– Chad Berkey  
Glass Master Mixologist



Today's bar and beverage service artfully connects presentation, extraordinary experiences and possibilities for greater success.

Libbey's **expertly crafted array of glassware** and **premium plastic drinkware** serves up today's hottest beverage and food trends and raises a glass to higher returns for you.

---

Master the bar. Pair the **right glass** with what's trending now in wine, beer and spirits. Explore the benefits in our **Glass Master™** guides.



As America's Glassmaker™ since 1818, Libbey® celebrates your creativity. We're using our world-class glassware expertise to provide innovative and inspiring glassware and solutions to help you master your bottom line.

Libbey is the leading producer of glassware products in the Western Hemisphere and is the exclusive distributor of exquisite Bavarian glassware from Spiegelau and Nachtmann to the U.S. foodservice industry.

Complete your ever-evolving tabletop vision with products you can trust, from a company you can rely on.

**Talk to your Libbey sales representative about how you can get All Set to Trend Forward.**

# GLASSWARE TABLE OF contents

POUR THROUGH  
THE POSSIBILITIES

Celebrate your potential for higher profitability with extraordinary beverage presentations. Trend toward a complete assortment of glassware that enhances your vision for an extraordinary tabletop or bar experience. We're raising our glass and supporting your success with products and expertise to help you drink up the rewards.

## GLASSWARE

### master's reserve NEW! 192-203

*Modernist.....201	Renaissance Stemless..... 200
Prism ..... 196-197	Riviera..... 194-195
Renaissance ..... 198-200	Symmetry .....202-203

### stemware COLLECTION 204-231

Wine Master.....206	Estate.....217
Allure.....215	Flutes & Champagne..... 230-231
Briossa® ✨..... 208-209	Governor Clinton®.....217
Bristol Valley ✨.....210	Grande Collection .....229
Carafes & Decanters <small>NEW ITEM!</small> ..... 218-219	Libbey Wine by the Glass..... 218-219
Catalina® .....216	Perception® <small>NEW ITEMS!</small> .....222
Charisma ✨.....211	Stemless <small>NEW ITEMS!</small> .....228
Chivalry®.....217	Spectra .....215
Citation.....220	Teardrop® .....223
Citation Gourmet™.....221	Vina™ ▲ <small>NEW ITEMS!</small> ..... 212-214
Cobalt ✨.....211	XXL .....215
Embassy® ..... 224-227	
Endura .....215	

### beers COLLECTION 232-253

Beer Master.....234	Heavy Base Pilsners.....241
Altitude®.....236	Hoffman House.....245
Beer Samplers <small>NEW ITEM!</small> .... 238-239	Hourglass Pilsners ★.....241
Beer Stemware .....244-245	Mugs & Tankards..... 251-253
Belgian Beers.....246	Munique Beers ✨ .....246
Craft Beer.....236	Pinnacle .....236
Drinking Jars .....243	Principé ✨.....236
Fizzazz® @.....250	Pub Glasses ★.....242
Flare Pilsners.....240	Restaurant Basics + .....248
Giant Beers .....237	Schooners.....246
Glass Can <small>NEW ITEMS!</small> .....249	Sportsware .....249
Grand Service.....245	Wood Serving Flight <small>NEW ITEMS!</small> ..... 238-239
Growlers w/Lid <small>NEW ITEM!</small> .....243	
Hard Cider.....247	

### cocktails COLLECTION 254-273

Spirit Master.....256	Measuring Glasses.....271
Aruba <small>NEW ITEM!</small> .....264	Retro Cocktails.....262
Aruba Red.....265	Schooners.....267
Chemistry Bar <small>NEW!</small> ..... 258-259	Shooters & Specialty Shots... 270-271
Cosmopolitan.....267	Specialty Presentations .....269
Hobstar <small>NEW!</small> .....263	Spirits Collection .....263
Infinium®..... 272-273	Super Stems .....268
Margaritas <small>NEW ITEM!</small> ..... 266-267	Tiki .....269
Martinis & Coupes..... 260-261	

### tumblers & barware COLLECTION 274-301

Aromé.....293	Chivalry®.....296
Atrium ★ .....297	Coca-Cola®.....301
Bell Sodas ★ .....300	Dakota® + .....286
Bravura® .....292	Distill.....293
Brooklyn + .....278	Drinking Jars .....301
Carats .....293	élan® + .....285
Cascade ★ .....299	Embassy® ★.....298
Casual Coolers + .....286	Endeavor® + .....278
Chicago .....293	Envy ✨ .....276



Esquire.....	290	Nob Hii®.....	289
Everest +.....	279	Optiva® +.....	277
Farmhouse™.....	297	Paneled Tumblers +.....	285
Footed ★.....	297	Perception®.....	294
Footed Gibraltar® +.....	284	Pisa.....	288
Frosted Clear Lip.....	300	Puebla®.....	294
Geo.....	294	Quartet.....	292
Gibraltar® +.....	282-283	Restaurant Basics® +.....	281
Gibraltar Twist® +.....	284	Room Tumblers.....	295
Governor Clinton® ★.....	298	Samba.....	293
Heavy Base.....	291	Series V.....	288
Heavy Base Finedge® ▲.....	290	Stackable Gibraltar® +.....	279
Hobstar NEW!.....	293	Stacking Restaurant Basics +.....	280
Impressions®.....	292	Straight Sided.....	300
Inverness +.....	287	Velocity NEW!.....	287
Lexington.....	289	Vibe.....	294
Miscellaneous Tumblers.....	296	Winchester.....	286
No-Nik ★.....	299		



## Nachtmann COLLECTION 339-342

Aspen.....	339	Noblesse.....	339
Bossa Nova.....	340-341	Serveware.....	342

## guides AND INDEXES 185, 344-361

Glassware Requirements.....	314	Numerical Index.....	344-357
Master's Reserve® Care and Handling.....	358	Warranties and Libbey Customer Service.....	358-361



## after dinner COLLECTION 302-311

Brandy, Sherry & Cordials.....	304-305	Mini-Desserts.....	306
Desserts.....	307	Warm Beverage.....	310-311
Fountainware.....	308-309		



## SPIEGELAU COLLECTION 316-338

Adina Prestige.....	319	Festival.....	330
Authentis.....	324	Havanna.....	335
Authentis Casual.....	325	Hybrid.....	320
Beer Classics NEW ITEM!.....	336-337	Perfect Serve NEW!.....	333
Beverly Hills.....	329	Soiree.....	326-327
Carafes & Decanters NEW ITEM!.....	331-332	Specialty Glasses.....	338
Classic Bar.....	334	Style.....	328
Club.....	332	Vino Grande.....	321-323
		Willsberger.....	318

### U.S. AND ITS TERRITORIES ONLY:

Libbey® Foodservice is the exclusive distributor of Spiegelau and Nachtmann to the foodservice industry in the United States and its territories.

©2016 Libbey Inc. Libbey's product names, configurations and item numbers are trademarks of Libbey Inc. Libbey's products are patented or patent pending as indicated.

See pages 313 and 359 to learn more about these Libbey advantages:

### SYMBOL IDENTIFICATION

- ✦ Sheer Rim®/D.T.E.
- ▲ Finedge®
- Safedge Rim® Guarantee
- Safedge Rim® and Foot Guarantee
- ★ Heat Treated
- + DuraTuff®
- ⊙ Fizzazz®
- ⊖ Hand Blown

### DIMENSIONS/CAPACITIES (listed under each item)

"H" means height  
 "T" means top diameter  
 "B" means bottom diameter  
 "D" means maximum diameter

H-T-B dimensions are listed to the nearest 1/8 inch. "D" dimension is listed to the higher 1/8 inch. Listed dimensions should not be construed as specifications. Exact specifications are available from:

Libbey Inc., P.O. Box 10060  
 300 Madison Ave., Toledo, Ohio  
 43699-0060





SPARKED BY THOSE  
WHO **craft**  
EXCEPTIONAL BEVERAGE  
EXPERIENCES

Shown: Syracuse® Solario dinnerware, Brandware® Cascade flatware with Libbey® Master's Reserve® glassware

## Bringing Forth American-Made Luxury Glassware

Master's Reserve® is designed to deliver on your dual desires – **exquisite presentation and superior performance.**

This unique glassware is the culmination of a fierce, focused passion: To push the ingenuity of America's Glassmaker™ beyond world-class levels.

Fully reimagined and re-engineered from furnace to finishing, Master's Reserve is like no other glassware in Libbey's industry-leading offering.

One glance at its optical purity and dazzling sparkle, one feel of its precise balance in the hand and it's obvious this ambitious vision has been realized.

WHISPER THIN, BEADLESS RIM

STRONG, SLENDER WALLS

SEAMLESS BOWL AND STEM

TALL, SVELTE STEMS

UNPRECEDENTED FOOT FLATNESS



PURELY RADIANT SHINE

*Master's*  
**RESERVE®**  
COLLECTION

This unparalleled performance is backed by our remarkable HD2 Rim and Foot Lifetime Guarantee and radiates with our ClearFire™ glass formulated with High Brilliance Soda Lime.

Ask your Libbey® sales representative about how to enhance your beverage presentation.

## master's reserve

MODERNIST	201
PRISM	196-197
RENAISSANCE	198-200
RENAISSANCE STEMLESS	200
RIVIERE	194-195
SYMMETRY	202-203

# RIVERE

Master's Reserve® Rivere is luxury stemware poised for those with impeccable taste.



**Dramatic  
Graceful  
Statuesque**



**NEW** This entirely new Collection heightens the beverage experience

*Master's*  
**RESERVE**  
COLLECTION



**Wine**  
**No. 9422**  
13 oz./38.4 cl./384 ml.  
H9 T2¼ B3½ D3½  
1 doz./5# = .91 cu. ft.  
**SCC 569639**



**Wine**  
**No. 9423**  
16 oz./47.3 cl./473 ml.  
H9¼ T2¾ B3¾ D3¾  
1 doz./6# = 1.03 cu. ft.  
**SCC 567796**



**Wine**  
**No. 9425**  
25¾ oz./76.2 cl./762 ml.  
H9¾ T2¾ B3½ D4¼  
1 doz./8# = 1.46 cu. ft.  
**SCC 572295**



**Red Wine**  
**No. 9426**  
23½ oz./69.5 cl./695 ml.  
H10 T3¾ B3½ D4½  
1 doz./8# = 1.71 cu. ft.  
**SCC 600189**



**Flute**  
**No. 9432**  
8¾ oz./25.9 cl./259 ml.  
H9½ T1¾ B3 D2½  
1 doz./5# = .75 cu. ft.  
**SCC 572882**



The signature foot enables a strong, stable and positively stunning presentation.



MASTER'S RESERVE LUXE COLLECTION

## PRISM

Master's Reserve® Prism is luxury stemware that is relaxed in the familiar yet delights in the unforeseen.



Distinct  
Angular  
Modern



**NEW** This entirely new Collection heightens the beverage experience



**Wine**  
**No. 9322**  
13 oz./38.4 cl./384 ml.  
H8½ T2½ B3 D3¾  
1 doz./5# = .85 cu. ft.  
**SCC 573032**



**Wine**  
**No. 9323**  
16 oz./47.3 cl./473 ml.  
H8½ T2½ B3½ D3½  
1 doz./5# = .95 cu. ft.  
**SCC 593535**



**Wine**  
**No. 9324**  
20 oz./56.2 cl./562 ml.  
H9¼ T2¾ B3¾ D3¾  
1 doz./7# = 1.20 cu. ft.  
**SCC 567642**



**Red Wine**  
**No. 9326**  
24 oz./71.0 cl./710 ml.  
H9½ T2¾ B3½ D4¾  
1 doz./7# = 1.50 cu. ft.  
**SCC 569646**

←6 oz./  
177 ml



**Flute**  
**No. 9332**  
8 oz./23.7 cl./237 ml.  
H9½ T1¾ B2¾ D2½  
1 doz./4# = .64 cu. ft.  
**SCC 573025**



ClearFire™ glass, formulated with our High Brilliance Soda Lime, sparkles without potentially harmful metals.





MASTER'S RESERVE LUXE COLLECTION

# RENAISSANCE

Master's Reserve® Renaissance is luxury stemware that reinvents the vessel of classic elegance with modern aesthetics.

**Strong  
Versatile  
Timeless**



**NEW** This entirely new Collection heightens the beverage experience

*Master's*  
**RESERVE**<sup>®</sup>  
COLLECTION



**Wine**  
**No. 9121**  
10½ oz./31.1 cl./311 ml.  
H8⅞ T2¼ B2¼ D3  
1 doz./5# • .64 cu. ft.  
**SCC 598196**



**Wine**  
**No. 9122**  
13 oz./38.4 cl./384 ml.  
H8½ T2⅝ B3⅝ D3⅝  
1 doz./5# • .75 cu. ft.  
**SCC 562975**



**Wine**  
**No. 9123**  
16 oz./47.3 cl./473 ml.  
H9 T2½ B3⅝ D3⅝  
1 doz./6# • .88 cu. ft.  
**SCC 582539**



**Wine**  
**No. 9124**  
20 oz./59.1 cl./591 ml.  
H9⅞ T2¼ B3⅝ D3⅝  
1 doz./7# • 1.04 cu. ft.  
**SCC 562968**



**Wine**  
**No. 9125**  
26 oz./76.9 cl./769 ml.  
H9¾ T3 B3½ D3⅝  
1 doz./8# • 1.25 cu. ft.  
**SCC 562951**



**Red Wine**  
**No. 9126**  
24 oz./71.0 cl./710 ml.  
H8⅞ T3¼ B3½ D4⅝  
1 doz./8# • 1.38 cu. ft.  
**SCC 582515**



**Goblet**  
**No. 9130**  
13½ oz./39.9 cl./399 ml.  
H6 T2⅝ B3 D3⅝  
1 doz./5# • .54 cu. ft.  
**SCC 567727**



**Goblet**  
**No. 9131**  
16 oz./47.3 cl./473 ml.  
H7½ T2⅝ B3⅝ D3⅝  
1 doz./6# • .67 cu. ft.  
**SCC 569660**



**Brandy**  
**No. 9132**  
16 oz./47.3 cl./473 ml.  
H5⅞ T2⅝ B3⅝ D4  
1 doz./6# • .72 cu. ft.  
**SCC 567628**



**Martini**  
**No. 9135**  
7 oz./20.7 cl./207 ml.  
H7 T4⅞ B3¼ D4⅞  
1 doz./6# • 1.02 cu. ft.  
**SCC 598219**



**Martini**  
**No. 9136**  
10 oz./29.6 cl./296 ml.  
H7¾ T4⅞ B3⅝ D4⅞  
1 doz./6# • 1.38 cu. ft.  
**SCC 604170**



# RENAISSANCE

CONTINUED

# RENAISSANCE STEMLESS

Inspired by natural beauty that endures over time, our Master's Reserve® Renaissance Stemless luxury glasses suit any celebration.



**Flute  
No. 9137**  
6¼ oz./18.5 cl./185 ml.  
H8½ T1¼ B2¾ D2¼  
1 doz./TBD# • TBD cu. ft.  
**SCC 617675**

**Flute  
No. 9138**  
8 oz./23.7 cl./237 ml.  
H9¾ T1¼ B3 D2¼  
1 doz./6# • .73 cu. ft.  
**SCC 567635**



**Wine  
No. 9013**  
9 oz./26.6 cl./266 ml.  
H4 T2 B1½ D2½  
1 doz./3# • .30 cu. ft.  
**SCC 606907**



**Wine  
No. 9014**  
12 oz./35.5 cl./355 ml.  
H4¾ T2¼ B1¾ D3½  
1 doz./3# • .40 cu. ft.  
**SCC 606891**



**Wine  
No. 9015**  
16 oz./47.3 cl./473 ml.  
H4¾ T2½ B1¾ D3¾  
1 doz./5# • .49 cu. ft.  
**SCC 617460**



**Wine  
No. 9016**  
21 oz./62.1 cl./621 ml.  
H5½ T2¾ B2 D3¾  
1 doz./5# • .63 cu. ft.  
**SCC 615695**



**Red Wine  
No. 9017**  
19 oz./56.2 cl./562 ml.  
H4¾ T2¾ B2¾ D3¾  
1 doz./5# • .59 cu. ft.  
**SCC 606884**



Variety to seamlessly blend from one luxurious setting to the next.



# Versatile Elegant Lasting



# \*MODERNIST

Unassuming yet surprisingly bold, Modernist confidently navigates any venue with high-performance durability.



# Smart Straightforward Strong

**NEW** This entirely new Collection heightens the beverage experience

*Master's*  
**RESERVE**  
COLLECTION



**Cordial  
No. 9031**  
2½ oz./7.4 cl./74 ml.  
H4½ T1½ B1¾ D1½  
2 doz./6# • .21 cu. ft.  
**SCC 609465**  
Replaces Super Sham  
No. 1650SR



**Rocks  
No. 9032**  
5 oz./14.8 cl./148 ml.  
H3 T2¾ B2½ D2¾  
2 doz./13# • .42 cu. ft.  
**SCC 609489**  
Replaces Super Sham  
No. 1676SR



**Rocks  
No. 9033**  
7 oz./20.7 cl./207 ml.  
H3¾ T2¾ B2¾ D2¾  
2 doz./16# • .53 cu. ft.  
**SCC 609663**  
Replaces Super Sham  
No. 1654SR



**Rocks  
No. 9034**  
9 oz./26.6 cl./266 ml.  
H3¾ T3¼ B2¾ D3¼  
2 doz./18# • .65 cu. ft.  
**SCC 609656**  
Replaces Super Sham  
No. 1653SR



**Rocks  
No. 9035**  
10½ oz./31.1 cl./311 ml.  
H4½ T3¼ B2¾ D3¼  
2 doz./20# • .71 cu. ft.  
**SCC 609649**  
Replaces Super Sham  
No. 1660SR



**DOF  
No. 9036**  
12 oz./35.5 cl./355 ml.  
H4 T3¼ B3¼ D3¼  
2 doz./21# • .80 cu. ft.  
**SCC 609632**  
Replaces Super Sham  
No. 1677SR



**Beverage  
No. 9037**  
10 oz./29.6 cl./296 ml.  
H5¾ T2¾ B2¾ D2¾  
2 doz./18# • .68 cu. ft.  
**SCC 609625**  
Replaces Super Sham  
No. 1656SR



**Beverage  
No. 9038**  
12 oz./35.5 cl./355 ml.  
H6¾ T2½ B2¼ D2½  
2 doz./18# • .79 cu. ft.  
**SCC 609618**  
Replaces Super Sham  
No. 1661SR



**Beverage  
No. 9039**  
15 oz./44.4 cl./444 ml.  
H6¾ T2¾ B2½ D2¾  
2 doz./24# • .91 cu. ft.  
**SCC 609595**  
Replaces Super Sham  
No. 1664SR

\*Modernist has replaced Super Sham. Contact your Libbey sales representative for full details.

MASTER'S RESERVE LUXE COLLECTION

# SYMMETRY

Ignited by your unrestrained vision to both usher forth the avant-garde and harken the historic – Symmetry invites all to partake in luxurious intrigue.





**NEW** This entirely new Collection heightens the beverage experience

*Master's*  
**RESERVE**<sup>®</sup>  
COLLECTION



**Rocks  
No. 9021**  
7 oz./20.7 cl./207 ml.  
H3¼ T2¾ B2½ D2½  
1 doz./6# = .28 cu. ft.  
SCC 600202



**Rocks  
No. 9022**  
9 oz./26.6 cl./266 ml.  
H3¾ T3 B2½ D3½  
1 doz./8# = .35 cu. ft.  
SCC 600219



**Rocks  
No. 9023**  
12 oz./35.5 cl./355 ml.  
H3½ T3¼ B3 D3½  
1 doz./11# = .43 cu. ft.  
SCC 598202



← 9 oz./  
266 ml.  
← 6 oz./  
177 ml.

**Carafe  
No. 9030**  
10¾ oz./31.8 cl./318 ml.  
H6½ T2 B2 D2¾  
1 doz./6# = .45 cu. ft.  
SCC 569554



**Highball  
No. 9024**  
10 oz./29.6 cl./296 ml.  
H5½ T2 B1¼ D2½  
1 doz./7# = .34 cu. ft.  
SCC 582546



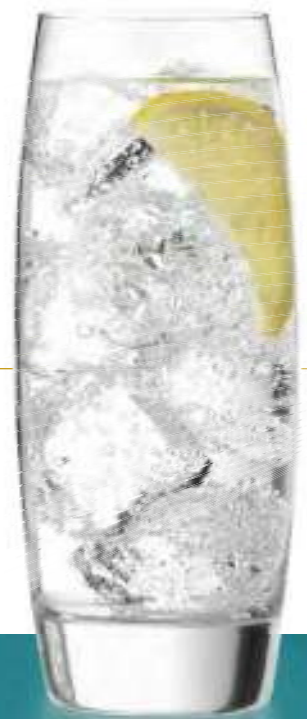
**Highball  
No. 9025**  
12 oz./35.5 cl./355 ml.  
H6¼ T2½ B1¾ D2¾  
1 doz./8# = .39 cu. ft.  
SCC 581181



**Highball  
No. 9026**  
14 oz./41.4 cl./414 ml.  
H6½ T2¼ B2 D2¾  
1 doz./9# = .45 cu. ft.  
SCC 573049



**Cooler  
No. 9027**  
16 oz./47.3 cl./473 ml.  
H6¾ T2¾ B2½ D2¾  
1 doz./9# = .49 cu. ft.  
SCC 604149



# Bold Mysterious Balanced

The exclusive HD2 rim offers high definition and high durability with a deep DuraTemp treatment for longer service life.





STEMWARE WITH  
**sparkling**  
POTENTIAL



Shown: Libbey® Briossa® and Vina™ stemware

Drink in the rewards of the stemware that celebrates today's diverse beverage experiences. Stemware is a choice vessel for wine, Champagne and even trending cocktails and mocktails – bringing to the party endless possibilities to enhance your presentations and maximize aroma and flavor.

Elevate your guests' experiences by selecting premium stemware. Create eye-catching presentations in glassware that entice guests to explore and linger. You'll find that stemware can be the focal point of your integrated table and bar and command premium beverage pricing.

Ranging from luxury to everyday, our **broad selection** of industry-leading stemware patterns and price points includes the right glass for what's trending now.



You'll be thrilled to see Libbey® has it all no matter your environment or venue – luxury hotel, cozy neighborhood restaurant, or hot nightclub and bar.

See our Wine Master guide on the next page for tips on selecting glassware for your offering.

## stemware

ALLURE	215
BRIOSSA®	208-209
BRISTOL VALLEY	210
CARAFES & DECANTERS	218-219
CATALINA®	216
CHARISMA	211
CHIVALRY®	217
CITATION	220
CITATION GOURMET™	221
COBALT	211
EMBASSY®	224-227
ENDURA	215
ESTATE	217
FLUTES & CHAMPAGNE	230-231
GOVERNOR CLINTON	217
GRANDE COLLECTION	229
LIBBEY WINE BY THE GLASS	218-219
NAPA COUNTRY	217
PERCEPTION®	222
STEMLESS	228
SPECTRA	215
TEARDROP®	223
VINA™	212-214
XXL	215

Ask your Libbey sales representative to help you be a master in your craft.



THE FUNDAMENTALS  
OF pairing THE  
right glass WITH  
THE right wine.

“The Libbey glassware is great looking and meets all the needs of our extensive wine program.”

- Mark Miller  
General Manager  
Okemo Mountain Resort, Ludlow, VT



### Light-Bodied Red Wines

No. 7522SR shown

For these wines with fewer tannins and more subtle flavor, a large bowl and wide mouth allow the wine to breathe, enhancing delicate flavors.

Pair with Beaujolais, Pinot Noir, Sangiovese, Cabernet Franc



### Full and Medium-Bodied Red Wines

No. 7521SR shown

These have the highest tannins resulting in complex flavors. A tall bowl directs the wine to the back of the palate for a richer tasting experience.

Pair with Bordeaux, Cabernet Sauvignon, Merlot, Malbec, Shiraz, Syrah



### Light and Medium-Bodied White Wines

No. 7519SR shown

Perfect for lighter, more delicate white wines with less alcohol. A smaller bowl concentrates subtle aromas and directs the wine to the tip of the tongue for better appreciation of sweeter flavors.

Pair with Riesling, Moscato, Pinot Grigio, Pinot Gris, Petit Chablis



### Full-Bodied White Wines

No. 7557SR shown

For heavier wines with a fuller body, a wide bowl enhances complex aromas while directing the wine to the back of the tongue, heightening flavor intensity.

Pair with Chardonnay, Sauvignon Blanc, Gewurtztraminer, White Zinfandel



### Champagne and Sparkling Wines

No. 7500SR shown

A tall, narrow glass maintains flavor concentration and displays effervescence, enhancing presentation.

Pair with Champagne, Prosecco, Lambrusco



### Dessert Wines

No. 7531SR shown

A smaller glass enables proper portioning of these higher alcohol wines. A rounded bowl directs the wine to the back of the mouth, perfecting the sweetness.

Pair with Ice wine, Sauternes, Moscato



### Multi-Purpose Glass

No. 7553SR shown

This is designed with characteristics of both red and white wine glasses. While not an ideal pairing for either, it can enhance both reds and whites while simplifying stemware management.





THE  
right glass  
FOR WHAT'S  
TRENDING IN  
WINE NOW

From sweeter varietals to Champagne cocktails, guests continue to explore wine from all angles.

CATERING TO YOUR GUESTS' DESIRES CAN LEAD TO **higher profitability** FOR YOU.

From the spontaneous approach of Millennials to more formal, planned gatherings of business events, our glassware is designed to deliver every bit of the intense flavors and aromas of today's popular beverages.

Stir up your standard selections by offering trending **Champagne cocktails like the French 75** – served in a Vina Wine (page 212).

Learn more about how to Glamorize the Cocktail in *All Things Spirited* at [insights.libbey.com](https://insights.libbey.com)



**Wine**  
**No. 7519SR** ✖  
 12 oz./35.5 cl./355 ml.  
 H8 $\frac{1}{8}$  T2 $\frac{3}{8}$  B2 $\frac{3}{4}$  D3 $\frac{1}{8}$   
 1 doz./6# • .68 cu. ft.  
**SCC 400239**



**Wine**  
**No. 7553SR** ✖  
 17 oz./50.3 cl./503 ml.  
 H9 $\frac{1}{4}$  T2 $\frac{3}{8}$  B3 $\frac{1}{4}$  D3 $\frac{1}{2}$   
 1 doz./9# • 1.00 cu. ft.  
**SCC 444554**



**Wine**  
**No. 7520SR** ✖  
 18 oz./53.2 cl./532 ml.  
 H8 $\frac{7}{8}$  T2 $\frac{3}{4}$  B3 $\frac{1}{4}$  D3 $\frac{1}{2}$   
 1 doz./8# • .93 cu. ft.  
**SCC 400246**



**Wine**  
**No. 7521SR** ✖  
 22 oz./65.1 cl./651 ml.  
 H9 $\frac{3}{8}$  T2 $\frac{1}{8}$  B3 $\frac{1}{4}$  D3 $\frac{3}{4}$   
 1 doz./8# • 1.09 cu. ft.  
**SCC 400253**



**Tall Wine**  
**No. 7510SR** ✖  
 16 oz./47.3 cl./473 ml.  
 H9 T2 $\frac{3}{8}$  B3 $\frac{1}{4}$  D3 $\frac{1}{2}$   
 1 doz./7# • .92 cu. ft.  
**SCC 365330**



**Grand Wine**  
**No. 7555SR** ✖  
 18 $\frac{3}{4}$  oz./55.5 cl./555 ml.  
 H9 $\frac{5}{8}$  T2 $\frac{1}{8}$  B3 $\frac{3}{8}$  D3 $\frac{5}{8}$   
 1 doz./8# • 1.07 cu. ft.  
**SCC 309297**

## tabletop TIP

### RECOMMENDED SERVING TEMPERATURES:

Sparkling wines: 44°– 48°F

Mature and complex dry white wines: 44°– 50°F

Rose and nouveau wines: 50°– 53°F

Young red wines with low acidity: 48°– 50°F

Structured red wines: 59°– 62°F

Aged and dry red wines: 61°– 64°F

For fine aged wines, it is possible to go above 64°F



**Wine**  
**No. 7531SR** ✖  
 10½ oz./30.5 cl./30.5 ml.  
 H7⅞ T2¼ B2¾ D3  
 1 doz./6# • .63 cu. ft.  
**SCC 437938**



**Wine**  
**No. 7556SR** ✖  
 12½ oz./37.0 cl./370 ml.  
 H8 T2½ B2⅞ D3⅓  
 1 doz./6# • .74 cu. ft.  
**SCC 425355**



**Wine**  
**No. 7557SR** ✖  
 16 oz./47.3 cl./473 ml.  
 H8⅞ T2⅝ B3 D3½  
 1 doz./7# • .89 cu. ft.  
**SCC 425379**



**Wine**  
**No. 7558SR** ✖  
 19¾ oz./59.2 cl./592 ml.  
 H9 T2¾ B3⅓ D3⅝  
 1 doz./8# • 1.01 cu. ft.  
**SCC 424471**



**Balloon**  
**No. 7522SR** ✖  
 18 oz./53.2 cl./532 ml.  
 H8 T2⅞ B3¼ D3⅞  
 1 doz./8# • 1.03 cu. ft.  
**SCC 406248**



**Flute**  
**No. 7500SR** ✖  
 8 oz./23.7 cl./237 ml.  
 H9¼ T2 B3¼ D3¼  
 1 doz./6# • .82 cu. ft.  
**SCC 437945**



**Goblet**  
**No. 7525SR** ✖  
 17 oz./50.3 cl./503 ml.  
 H6¼ T2⅝ B3¼ D3½  
 1 doz./8# • .69 cu. ft.  
**SCC 450326**



**Goblet**  
**No. 8513SR** ✖  
 16 oz./47.3 cl./473 ml.  
 H6⅞ T2⅞ B3⅓ D3½  
 2 doz./13# • 1.32 cu. ft.  
**SCC 321367**







**Chalice Wine**  
**No. 8565SR** ✖  
 8½ oz./25.1 cl./251 ml.  
 H6⅞ T2¾ B2¾ D3  
 2 doz./11# • 1.05 cu. ft.  
**SCC 496143**



**Chalice Wine**  
**No. 8572SR** ✖  
 12½ oz./37.0 cl./370 ml.  
 H7½ T3⅞ B3¼ D3⅝  
 2 doz./15# • 1.52 cu. ft.  
**SCC 493227**



**White Wine**  
**No. 8564SR** ✖  
 8½ oz./25.1 cl./251 ml.  
 H6¾ T2⅝ B2¾ D2⅞  
 2 doz./11# • .97 cu. ft.  
**SCC 457236**



**White Wine**  
**No. 8573SR** ✖  
 13 oz./38.5 cl./385 ml.  
 H7½ T2⅞ B3¼ D3⅝  
 2 doz./13# • 1.48 cu. ft.  
**SCC 457229**



**Round Wine**  
**No. 8515SR** ✖  
 13½ oz./39.9 cl./399 ml.  
 H6⅞ T3¼ B3¼ D3⅝  
 2 doz./13# • 1.56 cu. ft.  
**SCC 449866**



**Goblet**  
**No. 8556SR** ✖  
 12 oz./35.5 cl./355 ml.  
 H5½ T3 B2⅞ D3⅝  
 2 doz./13# • 1.01 cu. ft.  
**SCC 457250**



**Iced Tea**  
**No. 8513SR** ✖  
 16 oz./47.3 cl./473 ml.  
 H6⅞ T2⅞ B3⅞ D3½  
 2 doz./13# • 1.32 cu. ft.  
**SCC 321367**



**Flute**  
**No. 8595SR** ✖  
 6 oz./17.7 cl./177 ml.  
 H7¾ T1⅞ B2¼ D2¼  
 2 doz./10# • 1.08 cu. ft.  
**SCC 457267**



**Sherry**  
**No. 8588SR** ✖  
 4 oz./11.8 cl./118 ml.  
 H5½ T1⅞ B2¼ D2¼  
 2 doz./7# • .59 cu. ft.  
**SCC 510702**



**Cocktail**  
**No. 8555SR** ✖  
 7½ oz./22.2 cl./222 ml.  
 H6¼ T4¼ B3¼ D4¼  
 2 doz./14# • 1.74 cu. ft.  
**SCC 496013**

LIBBEY®  
**CHARISMA** X Sheer-Rim®  
D.T.E.



**Tall Iced Tea**  
**No. 4116SR** X ■  
 16¼ oz./48.1 cl./481 ml.  
 H7 T3¼ B3 D3½  
 2 doz./18# • 1.55 cu. ft.  
**SCC 451333**



**Tall Flute**  
**No. 4196SR** X ■  
 6 oz./17.7 cl./177 ml.  
 H8¾ T2 B2¾ D2¾  
 2 doz./12# • 1.16 cu. ft.  
**SCC 878390**

LIBBEY®  
**COBALT** X Sheer-Rim®  
D.T.E.



**Première Goblet**  
**No. 4111SRB/UPC00** X ■  
 11¾ oz./34.8 cl./348 ml.  
 H7½ T2½ B2¾ D3¼  
 1 doz./7# • .65 cu. ft.  
**SCC 555700**



**Première Tall Iced Tea**  
**No. 4116SRB/UPC00** X ■  
 16¼ oz./48.1 cl./481 ml.  
 H7 T3¼ B3 D3½  
 1 doz./9# • .78 cu. ft.  
**SCC 555588**



**Cobalt Blue Cooler**  
**No. 171B** ●  
 17¼ oz./51.0 cl./510 ml.  
 H5½ T3½ B2¾ D3½  
 1 doz./10# • .64 cu. ft.  
**SCC 507594**



**Iced Tea Misty Blue**  
**No. 8512A4** ●  
 16 oz./47.3 cl./473 ml.  
 H6¼ T3½ B3 D3½  
 1 doz./8# • .66 cu. ft.  
**SCC 259912**





**Wine**  
**No. 7519** ▲ ●  
 12 oz./35.5 cl./355 ml.  
 H8½ T2½ B2¾ D3½  
 1 doz./6# • .68 cu. ft.  
**SCC 410870**



**Wine**  
**No. 7520** ▲ ●  
 18 oz./53.2 cl./532 ml.  
 H8½ T2¾ B3¼ D3½  
 1 doz./8# • .93 cu. ft.  
**SCC 410887**



**Wine**  
**No. 7553** ▲ ●  
 17 oz./50.3 cl./503 ml.  
 H9¼ T2½ B3¼ D3½  
 1 doz./9# • .98 cu. ft.  
**SCC 473226**

Approximate  
 Pour Lines  
 9 oz./  
 266 ml. →  
 6 oz./ →  
 177 ml.



**NEW** **Wine**  
**No. 7553-1178N** ▲ ●  
 17 oz./50.3 cl./503 ml.  
 H9¼ T2½ B3¼ D3½  
 1 doz./9# • .98 cu. ft.  
**SCC 582690**



**Wine**  
**No. 7521** ▲ ●  
 22 oz./65.1 cl./651 ml.  
 H9½ T2½ B3¼ D3¾  
 1 doz./8# • 1.09 cu. ft.  
**SCC 433497**



**Wine**  
**No. 7531** ▲ ●  
 10½ oz./30.5 cl./30.5 ml.  
 H7½ T2¼ B2¾ D3  
 1 doz./5# • .62 cu. ft.  
**SCC 424426**



**Wine**  
**No. 7532** ▲ ●  
 12½ oz./37.0 cl./370 ml.  
 H8 T2½ B2¾ D3½  
 1 doz./6# • .67 cu. ft.  
**SCC 425348**



**Wine**  
**No. 7534** ▲ ●  
 19¾ oz./59.2 cl./592 ml.  
 H9 T2¾ B3½ D3¾  
 1 doz./8# • 1.01 cu. ft.  
**SCC 424334**



**Wine**  
**No. 7533** ▲ ●  
 16 oz./47.4 cl./474 ml.  
 H8½ T2½ B3 D3½  
 1 doz./7# • .89 cu. ft.  
**SCC 425362**



**Wine w/Vino deco**  
**No. 7533-1358M** ▲ ●  
 16 oz./47.4 cl./474 ml.  
 H8½ T2½ B3 D3½  
 1 doz./7# • .89 cu. ft.  
**SCC 428264**

Approximate  
 Pour Lines  
 9 oz./  
 ← 266 ml. →  
 ← 6 oz./ →  
 177 ml.



**Wine**  
**No. 7533-1178N** ▲ ●  
 16 oz./47.4 cl./474 ml.  
 H8½ T2½ B3 D3½  
 1 doz./7# • .89 cu. ft.  
**SCC 482969**





**Balloon  
 No. 7509** ▲ ●  
 16 oz./47.3 cl./473 ml.  
 H7½ T3¾ B3¼ D3½  
 1 doz./8# • 1.00 cu. ft.  
**SCC 084361**



**Balloon  
 No. 7505** ▲ ●  
 18¼ oz./54.0 cl./540 ml.  
 H8¼ T3½ B3¼ D4  
 1 doz./8# • 1.21 cu. ft.  
**SCC 072689**



**Balloon  
 No. 7522** ▲ ●  
 18 oz./53.2 cl./532 ml.  
 H8 T2½ B3¼ D3½  
 1 doz./8# • 1.03 cu. ft.  
**SCC 410894**



**Diamond Balloon  
 No. 7515** ▲ ●  
 18¼ oz./54.0 cl./540 ml.  
 H8½ T2¾ B3¼ D4  
 1 doz./8# • 1.13 cu. ft.  
**SCC 362469**



**Diamond Tall Wine  
 No. 7516** ▲ ●  
 12½ oz./37.0 cl./370 ml.  
 H8½ T2¼ B3¼ D3¼  
 1 doz./7# • .81 cu. ft.  
**SCC 362476**



**Tall Wine  
 No. 7502** ▲ ●  
 12 oz./35.5 cl./355 ml.  
 H8½ T3 B3¼ D3¾  
 1 doz./6# • .77 cu. ft.  
**SCC 069191**



**Tall Wine  
 No. 7517** ▲ ●  
 10¼ oz./30.3 cl./303 ml.  
 H8¼ T2¼ B3 D3  
 1 doz./6# • .66 cu. ft.  
**SCC 367198**



**Tall Wine  
 No. 7510** ▲ ●  
 16 oz./47.3 cl./473 ml.  
 H9 T2¾ B3¼ D3½  
 1 doz./7# • .92 cu. ft.  
**SCC 084378**

Approximate  
 Pour Lines  
 9 oz./  
 266 ml. →  
 6 oz./ →  
 177 ml.



**NEW** **Tall Wine  
 No. 7510-1178N** ▲ ●  
 16 oz./47.3 cl./473 ml.  
 H9 T2¾ B3¼ D3½  
 1 doz./7# • .92 cu. ft.  
**SCC 582713**



**Tall Wine  
 No. 7504** ▲ ●  
 18½ oz./54.7 cl./547 ml.  
 H9½ T2¾ B3¼ D3¾  
 1 doz./8# • 1.01 cu. ft.  
**SCC 071217**

## build BUSINESS

Decorating stemware with attractive pour lines is an elegant way to manage pour amounts, build your brand and maximize profits.



**Goblet**  
No. 7525 ▲●  
17 oz./50.3 cl./503 ml.  
H6¼ T2½ B3¼ D3½  
1 doz./8# = .69 cu. ft.  
SCC 464576



**Goblet**  
No. 7513 ▲●  
16 oz./47.3 cl./473 ml.  
H6½ T2½ B3½ D3½  
1 doz./7# = .67 cu. ft.  
SCC 321237

Also available with ©Fizzazz® -see p.250



**Flute**  
No. 7500 ▲●  
8 oz./23.7 cl./237 ml.  
H9¼ T2 B3¼ D3¼  
1 doz./6# = .81 cu. ft.  
SCC 070319



**Trumpet Flute**  
No. 7552 ▲●  
6½ oz./19.2 cl./192 ml.  
H9¾ T2¾ B3¼ D3¼  
1 doz./7# = .87 cu. ft.  
SCC 329530



**Wine Taster**  
No. 8550 ▲●  
6¾ oz./20.0 cl./200 ml.  
H6 T2½ B2¾ D2¾  
2 doz./10# = .85 cu. ft.  
SCC 074126



**Wine Taster**  
No. 8551 ▲●  
10½ oz./31.1 cl./311 ml.  
H6½ T2½ B2¾ D2¾  
2 doz./10# = .99 cu. ft.  
SCC 372420



**Wine Taster**  
No. 8552 ▲●  
12¾ oz./37.7 cl./377 ml.  
H7½ T2½ B3¼ D3¼  
2 doz./11# = 1.44 cu. ft.  
SCC 074119



**Wine Taster**  
No. 7508 ▲●  
12¾ oz./37.7 cl./377 ml.  
H8¼ T2½ B3¼ D3¾  
1 doz./6# = .79 cu. ft.  
SCC 084354



**Martini**  
No. 7512 ▲●  
8 oz./23.7 cl./237 ml.  
H6½ T4½ B3¼ D4¾  
1 doz./6# = 1.42 cu. ft.  
SCC 308269



**Martini**  
No. 7518 ▲●  
10 oz./29.6 cl./296 ml.  
H7¼ T4½ B3¼ D4¾  
1 doz./7# = 1.38 cu. ft.  
SCC 376619



**Martini**  
No. 7507 ▲●  
12 oz./35.5 cl./355 ml.  
H7¾ T4½ B3¼ D4¾  
1 doz./7# = 1.50 cu. ft.  
SCC 084347

## build BUSINESS

"Vina is a great glass for whites and reds if you just want to stock one glass."

– Jacob Smith, Executive Chef, Nookies, Chicago, IL

## ALLURE



**Wine**  
**No. 9103RL** ●  
 11 oz./33.0 cl./330 ml.  
 H7 $\frac{7}{8}$  T2 $\frac{1}{4}$  B2 $\frac{7}{8}$  D3  
 1 doz./5# • .63 cu. ft.  
**SCC 326942**



**Wine**  
**No. 9104RL** ●  
 13 $\frac{3}{4}$  oz./40.8 cl./408 ml.  
 H8 $\frac{1}{8}$  T2 $\frac{3}{8}$  B2 $\frac{7}{8}$  D3 $\frac{1}{2}$   
 1 doz./5# • .75 cu. ft.  
**SCC 326935**



**Wine, Water**  
**No. 9105RL** ●  
 18 oz./53.8 cl./538 ml.  
 H8 $\frac{5}{8}$  T2 $\frac{3}{8}$  B3 $\frac{1}{8}$  D3 $\frac{1}{2}$   
 1 doz./6# • .91 cu. ft.  
**SCC 326928**



## ENDURA



**Wine**  
**No. 201307** ●  
 11 $\frac{1}{4}$  oz./35.0 cl./350 ml.  
 H7 $\frac{7}{8}$  T2 $\frac{1}{2}$  B3 $\frac{1}{8}$  D3 $\frac{1}{4}$   
 1 doz./6# • .57 cu. ft.  
**SCC 8710964201307**



**Wine**  
**No. 201208** ●  
 15 $\frac{1}{4}$  oz./45.0 cl./450 ml.  
 H8 $\frac{1}{4}$  T2 $\frac{3}{4}$  B3 $\frac{1}{8}$  D3 $\frac{1}{2}$   
 1 doz./7# • .71 cu. ft.  
**SCC 8710964201208**



**Wine**  
**No. 201215** ●  
 18 $\frac{1}{2}$  oz./54.5 cl./545 ml.  
 H8 $\frac{1}{2}$  T2 $\frac{1}{8}$  B3 $\frac{1}{8}$  D3 $\frac{3}{8}$   
 1 doz./7# • .82 cu. ft.  
**SCC 8710964201215**



**Champagne**  
**No. 201703** ●  
 7 oz./20.5 cl./205 ml.  
 H9 T2 B2 $\frac{3}{4}$  D2 $\frac{1}{4}$   
 1 doz./5# • .49 cu. ft.  
**SCC 8710964201703**

## XXL



**Wine**  
**No. 9401RL** ●  
 24 $\frac{1}{4}$  oz./73.0 cl./730 ml.  
 H8 $\frac{5}{8}$  T2 $\frac{1}{8}$  B3 $\frac{1}{8}$  D4 $\frac{1}{4}$   
 1 doz./6# • 1.32 cu. ft.  
**SCC 327161**

## SPECTRA



**Wine**  
**No. 8564** ●  
 8 $\frac{1}{2}$  oz./25.1 cl./251 ml.  
 H6 $\frac{7}{8}$  T2 $\frac{1}{8}$  B2 $\frac{3}{4}$  D2 $\frac{1}{8}$   
 2 doz./12# • 1.05 cu. ft.  
**SCC 068422**





**Catalina Rocks/Sherbet  
No. 3824** ■  
7 oz./20.7 cl./207 ml.  
H4¼ T3¾ B3 D3¾  
3 doz./24# = 1.38 cu. ft.  
SCC 204205



**Catalina Dessert  
No. 3825** ■  
10 oz./29.6 cl./296 ml.  
H3¾ T4¼ B3 D4¼  
3 doz./25# = 1.81 cu. ft.  
SCC 857371



**Catalina Margarita  
No. 3827** ■  
12 oz./35.5 cl./355 ml.  
H4¾ T4½ B3 D4½  
3 doz./29# = 2.19 cu. ft.  
SCC 586721



**Wine  
No. 3820** ■  
8½ oz./25.1 cl./251 ml.  
H5¾ T3½ B2¾ D3½  
3 doz./22# = 1.52 cu. ft.  
SCC 182008



**Goblet  
No. 3821** ■  
10½ oz./31.1 cl./311 ml.  
H6¼ T3¾ B3 D3¾  
3 doz./27# = 1.82 cu. ft.  
SCC 200740



**Irish Coffee  
No. 5293** ■  
8½ oz./25.1 cl./251 ml.  
H5¾ T3 B2¾ D3¾  
2 doz./21# = 1.04 cu. ft.  
SCC 878154



**Cordial  
No. 3826** ■  
2 oz./5.9 cl./59 ml.  
H4¾ T1½ B2 D2  
3 doz./9# = .54 cu. ft.  
SCC 856664



**Catalina Flute  
No. 3822** ■  
5½ oz./16.3 cl./163 ml.  
H6½ T2½ B2½ D2½  
3 doz./19# = 1.22 cu. ft.  
SCC 182015



**Pilsner  
No. 3828** ■  
12 oz./35.5 cl./355 ml.  
H9 T2¾ B3 D3  
2 doz./22# = 1.43 cu. ft.  
SCC 022400



Also available with © Fizzazz® -see p.250

**Tall Beer  
No. 3823** ■  
14½ oz./42.9 cl./429 ml.  
H9¾ T2¾ B3¼ D3¼  
2 doz./24# = 1.72 cu. ft.  
SCC 852741

## NAPA COUNTRY



**Tall Wine**  
No. 8766 ●  
6½ oz./19.2 cl./192 ml.  
H6½ T2¼ B2½ D2½  
3 doz./13# • 1.39 cu. ft.  
SCC 090621



**White Wine**  
No. 8764 ●  
7¾ oz./22.9 cl./229 ml.  
H6¾ T2¾ B2½ D2¾  
3 doz./14# • 1.49 cu. ft.  
SCC 090563



**Goblet**  
No. 8756 ●  
10¼ oz./30.3 cl./303 ml.  
H7½ T2¾ B2¾ D3  
3 doz./16# • 1.81 cu. ft.  
SCC 090655



**Iced Tea**  
No. 8716 ●  
16¼ oz./48.1 cl./481 ml.  
H7 T3½ B2¾ D3½  
3 doz./22# • 2.18 cu. ft.  
SCC 520244



**Flute**  
No. 8795 ●  
5¾ oz./17.0 cl./170 ml.  
H7½ T1½ B2½ D2½  
1 doz./5# • .54 cu. ft.  
SCC 574698

## CHIVALRY®

See page 296 for matching Chivalry tumblers.



**Wine**  
No. 3264 ■  
8 oz./23.7 cl./237 ml.  
H6¾ T2¾ B2¾ D3  
3 doz./20# • 1.46 cu. ft.  
SCC 717774



**Banquet Goblet**  
No. 3211 ■  
10½ oz./31.1 cl./311 ml.  
H5½ T2½ B2¾ D3¼  
2 doz./14# • .96 cu. ft.  
SCC 369970



**Goblet**  
No. 3212 ■  
12 oz./35.5 cl./355 ml.  
H6½ T3¼ B3 D3¾  
3 doz./30# • 2.16 cu. ft.  
SCC 716128



**Beer**  
No. 3228 ■  
12 oz./35.5 cl./355 ml.  
H7 T2½ B2¾ D3½  
3 doz./25# • 1.77 cu. ft.  
SCC 771684

## ESTATE



**Footed All Purpose Goblet**  
No. 3312 ■  
10½ oz./31.1 cl./311 ml.  
H5¼ T2¾ B2¾ D3½  
3 doz./21# • 1.43 cu. ft.  
SCC 054893



**Wine**  
No. 3364 ■  
8½ oz./25.1 cl./251 ml.  
H5½ T2½ B2¾ D3½  
3 doz./20# • 1.57 cu. ft.  
SCC 056552



**Beer**  
No. 3328 ■  
12 oz./35.5 cl./355 ml.  
H7½ T2½ B2¾ D3½  
3 doz./23# • 1.79 cu. ft.  
SCC 056682

## GOVERNOR CLINTON®

See page 298 for matching Governor Clinton tumblers.



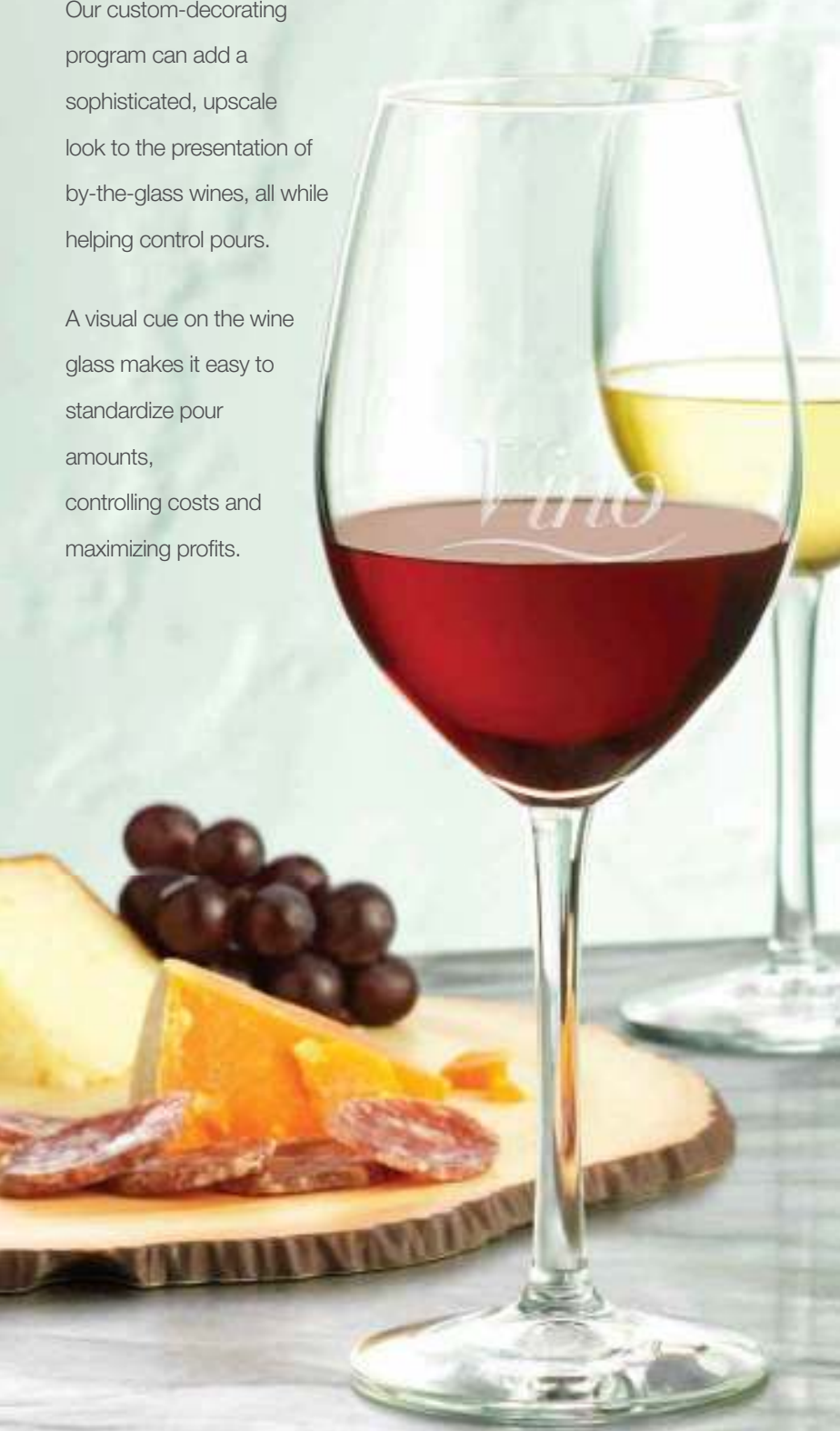
**Smoothie Glass**  
No. 3722 ■  
16 oz./47.3 cl./473 ml.  
H7½ T3¾ B3¼ D3¾  
½ doz./5# • .38 cu. ft.  
SCC 266255

# boost profits

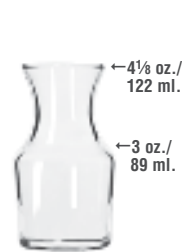
## WITH CONTROLLED POURS

Our custom-decorating program can add a sophisticated, upscale look to the presentation of by-the-glass wines, all while helping control pours.

A visual cue on the wine glass makes it easy to standardize pour amounts, controlling costs and maximizing profits.



## CARAFES & DECANTERS



**Carafe No. 718** ●  
4 1/8 oz./12.2 cl./122 ml.  
H3 7/8 T1 3/4 B1 7/8 D2 1/8  
6 doz./17# • .95 cu. ft.  
SCC 011766



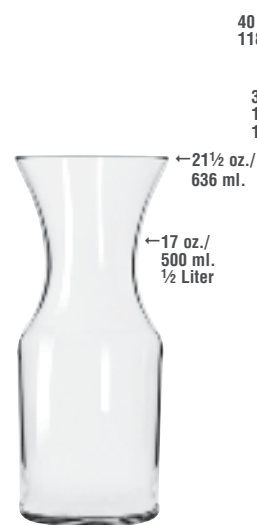
**Carafe No. 735** ●  
6 1/2 oz./19.2 cl./192 ml.  
H4 3/4 T2 B2 1/8 D2 1/2  
3 doz./14# • .83 cu. ft.  
SCC 442529



**Carafe No. 719** ●  
8 1/2 oz./25.1 cl./251 ml.  
H4 1/8 T2 1/4 B2 1/2 D2 3/4  
3 doz./12# • .98 cu. ft.  
SCC 574971



**Carafe No. 782** ●  
10 oz./29.6 cl./296 ml.  
H6 1/2 T2 1/2 B2 3/8 D2 1/2  
1 doz./7# • .41 cu. ft.  
SCC 512232



**Carafe No. 789** ●  
21 1/2 oz./63.6 cl./636 ml.  
H7 3/4 T3 1/2 B3 D3 1/2  
1 doz./10# • .79 cu. ft.  
SCC 491445



**Carafe No. 795** ●  
40 oz./118.3 cl./1183 ml.  
H10 3/4 T3 3/4 B3 3/8 D3 3/4  
1 doz./17# • 1.26 cu. ft.  
SCC 052066





Approximate Pour Lines  
 9 oz./←266 ml.→  
 6 oz./←177 ml.→

**NEW** Perception Wine  
 No. 3057-1178N ■  
 11 oz./32.5 cl./325 ml.  
 H7<sup>7</sup>/<sub>8</sub> T2<sup>1</sup>/<sub>2</sub> B2<sup>2</sup>/<sub>8</sub> D3<sup>1</sup>/<sub>8</sub>  
 2 doz./14# • 1.33 cu. ft.  
 SCC 582676



**NEW** Perception Tall Goblet  
 No. 3011-1178N ■  
 14 oz./41.4 cl./414 ml.  
 H8<sup>1</sup>/<sub>4</sub> T2<sup>3</sup>/<sub>4</sub> B3 D3<sup>3</sup>/<sub>8</sub>  
 2 doz./18# • 1.63 cu. ft.  
 SCC 582614



Approximate Pour Lines  
 9 oz./←266 ml.→  
 6 oz./←177 ml.→

Wine w/Vino deco  
 No. 7533-1358M ▲●  
 16 oz./47.4 cl./474 ml.  
 H8<sup>8</sup>/<sub>8</sub> T2<sup>5</sup>/<sub>8</sub> B3 D3<sup>1</sup>/<sub>2</sub>  
 1 doz./7# • .89 cu. ft.  
 SCC 428264



Vina Wine  
 No. 7533-1178N ▲●  
 16 oz./47.4 cl./474 ml.  
 H8<sup>8</sup>/<sub>8</sub> T2<sup>5</sup>/<sub>8</sub> B3 D3<sup>1</sup>/<sub>2</sub>  
 1 doz./7# • .89 cu. ft.  
 SCC 482969



Approximate Pour Lines  
 9 oz./←266 ml.→  
 6 oz./←177 ml.→

**NEW** Vina Tall Wine  
 No. 7510-1178N ▲●  
 16 oz./47.3 cl./473 ml.  
 H9 T2<sup>5</sup>/<sub>8</sub> B3<sup>1</sup>/<sub>4</sub> D3<sup>1</sup>/<sub>2</sub>  
 1 doz./7# • .92 cu. ft.  
 SCC 582713



**NEW** Vina Wine  
 No. 7553-1178N ▲●  
 17 oz./50.3 cl./503 ml.  
 H9<sup>1</sup>/<sub>4</sub> T2<sup>5</sup>/<sub>8</sub> B3<sup>1</sup>/<sub>4</sub> D3<sup>1</sup>/<sub>2</sub>  
 1 doz./9# • .98 cu. ft.  
 SCC 582690



Vina Decanter  
 No. 96958S1A ⊕  
 65 oz./1.9 L.  
 H10<sup>1</sup>/<sub>4</sub> T3<sup>1</sup>/<sub>8</sub> B5<sup>1</sup>/<sub>4</sub> D7<sup>3</sup>/<sub>8</sub>  
 2 pcs./7# • 1.01 cu. ft.  
 SCC 293432



Vina Tilt Decanter  
 No. 96763 ⊕  
 63 oz./1.9 L.  
 H8<sup>8</sup>/<sub>8</sub> T2<sup>3</sup>/<sub>4</sub> B3<sup>1</sup>/<sub>2</sub> D6  
 6 pcs./12# • 1.77 cu. ft.  
 SCC 478276



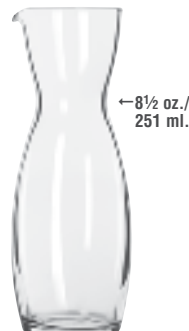
←19<sup>1</sup>/<sub>4</sub> oz./567 ml.  
 ←17 oz./500 ml. 1/2 Liter

Carafe  
 No. 97001  
 19<sup>1</sup>/<sub>4</sub> oz./56.7 cl./567 ml.  
 H8<sup>8</sup>/<sub>8</sub> T3 B3<sup>1</sup>/<sub>8</sub> D3<sup>3</sup>/<sub>8</sub>  
 1 doz./13# • .72 cu. ft.  
 SCC 604753



←39<sup>3</sup>/<sub>4</sub> oz./1172 ml.  
 ←33<sup>3</sup>/<sub>8</sub> oz./1000 ml. 1 Liter

Carafe  
 No. 97000  
 39<sup>3</sup>/<sub>4</sub> oz./117.2 cl./1172 ml.  
 H10<sup>1</sup>/<sub>8</sub> T3<sup>1</sup>/<sub>2</sub> B3<sup>3</sup>/<sub>4</sub> D3<sup>3</sup>/<sub>4</sub>  
 1 doz./21# • 1.35 cu. ft.  
 SCC 598069



←8<sup>1</sup>/<sub>2</sub> oz./251 ml.

**NEW** Carafe  
 No. 739 ●  
 10<sup>3</sup>/<sub>4</sub> oz./31.8 cl./318 ml.  
 H7 T2<sup>1</sup>/<sub>4</sub> B2 D2<sup>5</sup>/<sub>8</sub>  
 1 doz./7# • .42 cu. ft.  
 SCC 490124



←8<sup>1</sup>/<sub>2</sub> oz./251 ml. 1/4 Liter

Carafe  
 No. 13172621  
 H6 T2<sup>3</sup>/<sub>4</sub> B2<sup>5</sup>/<sub>8</sub> D2<sup>5</sup>/<sub>8</sub>  
 1 doz./10# • .40 cu. ft.  
 SCC 08002713097997



Measured at fill line  
 33<sup>3</sup>/<sub>8</sub> oz./→1000 ml. 1 Liter

Carafe  
 No. 13173021  
 H11 T3<sup>1</sup>/<sub>4</sub> B3<sup>1</sup>/<sub>2</sub> D3<sup>3</sup>/<sub>8</sub>  
 1 doz./22# • 1.34 cu. ft.  
 SCC 08002713091056



**Brandy**  
**No. 8402** ●  
 6 oz./17.7 cl./177 ml.  
 H3¼ T2 B2¾ D3  
 1 doz./4# • .32 cu. ft.  
**SCC 574674**



**Brandy**  
**No. 8405** ●  
 12 oz./35.5 cl./355 ml.  
 H4¾ T2½ B2¾ D3¾  
 3 doz./15# • 1.54 cu. ft.  
**SCC 420834**



**Cocktail**  
**No. 8454** ●  
 4½ oz./13.3 cl./133 ml.  
 H5¾ T3½ B2¾ D3½  
 3 doz./15# • 2.01 cu. ft.  
**SCC 093854**



**Cocktail**  
**No. 8455** ●  
 6 oz./17.7 cl./177 ml.  
 H5¾ T4¼ B2¾ D4¼  
 3 doz./17# • 2.68 cu. ft.  
**SCC 093847**



**Red Wine**  
**No. 8414** ●  
 12 oz./35.5 cl./355 ml.  
 H5¾ T3 B2¾ D3¾  
 3 doz./18# • 2.39 cu. ft.  
**SCC 596881**



**Tall Wine**  
**No. 8466** ●  
 6½ oz./19.2 cl./192 ml.  
 H6½ T2½ B2½ D2½  
 3 doz./12# • 1.13 cu. ft.  
**SCC 258918**



**Wine/Beer**  
**No. 8464** ●  
 8 oz./23.7 cl./237 ml.  
 H6¾ T2¾ B2½ D2¾  
 2 doz./10# • .96 cu. ft.  
**SCC 370143**



**Goblet**  
**No. 8456** ●  
 10 oz./29.6 cl./296 ml.  
 H7 T2¾ B2¾ D3  
 2 doz./11# • 1.04 cu. ft.  
**SCC 370136**



**White Wine**  
**No. 8472** ●  
 11 oz./32.5 cl./325 ml.  
 H6¾ T2¾ B2¾ D3¼  
 2 doz./11# • 1.25 cu. ft.  
**SCC 370150**



**Banquet Goblet**  
**No. 8411** ●  
 11 oz./32.5 cl./325 ml.  
 H6 T2½ B2¾ D3  
 3 doz./17# • 1.48 cu. ft.  
**SCC 129164**



**Flute**  
**No. 8495** ●  
 6¼ oz./18.5 cl./185 ml.  
 H7¼ T1¼ B2½ D2½  
 1 doz./5# • .46 cu. ft.  
**SCC 574681**



**Iced Tea**  
**No. 8439** ●  
 16½ oz./48.8 cl./488 ml.  
 H7 T3¾ B2¾ D3½  
 1 doz./8# • .74 cu. ft.  
**SCC 018410**



**Pilsner**  
**No. 8425** ●  
 12 oz./35.5 cl./355 ml.  
 H8¼ T3 B3 D3  
 2 doz./15# • 1.40 cu. ft.  
**SCC 104468**

# CITATION GOURMET™



**Coupette/Margarita  
No. 8428** ●  
7 oz./20.7 cl./207 ml.  
H5½ T4½ B3 D4½  
1 doz./7# • 1.12 cu. ft.  
SCC 630189



**Coupette/Margarita  
No. 8429** ●  
9 oz./26.6 cl./266 ml.  
H6½ T4½ B3 D4½  
1 doz./7# • 1.19 cu. ft.  
SCC 562152



**Coupette/Margarita  
No. 8430** ●  
14¾ oz./43.6 cl./436 ml.  
H7 T4¾ B3¼ D4¾  
1 doz./9# • 1.39 cu. ft.  
SCC 378620



**Tall Dutch Cordial  
No. 8491** ●  
1½ oz./4.4 cl./44 ml.  
H6¼ T1½ B2 D2  
3 doz./10# • .81 cu. ft.  
SCC 548255



**Round Wine  
No. 8415** ●  
13¾ oz./40.7 cl./407 ml.  
H6½ T3¼ B3 D4  
1 doz./6# • 1.00 cu. ft.  
SCC 596904



**Tall Wine  
No. 8412** ●  
12 oz./35.5 cl./355 ml.  
H7½ T2½ B3 D3¾  
1 doz./7# • .82 cu. ft.  
SCC 596874



**Tulip Champagne  
No. 8477** ●  
6 oz./17.7 cl./177 ml.  
H7¾ T2½ B2¾ D2¾  
1 doz./5# • .61 cu. ft.  
SCC 632022



**Tulip Champagne  
No. 8476** ●  
9 oz./26.6 cl./266 ml.  
H8½ T2¼ B2¾ D2¾  
1 doz./6# • .66 cu. ft.  
SCC 573844

## tabletop TIP

When serving wine:  
Always hold the glass by its stem. For perfect tasting, the glass should be one-third full. For sparkling wines or champagne, the glass should be two-thirds full.



# PERCEPTION®

See page 294 for matching Perception tumblers.



**White Wine**  
No. 3058 ■  
6½ oz./19.2 cl./192 ml.  
H7 T2¼ B2¾ D2¾  
2 doz./11# • .96 cu. ft.  
SCC 047311



**Wine**  
No. 3065 ■  
8 oz./23.7 cl./237 ml.  
H7¼ T2¾ B2¾ D3  
2 doz./13# • 1.10 cu. ft.  
SCC 027986



**Wine**  
No. 3057 ■  
11 oz./32.5 cl./325 ml.  
H7½ T2½ B2¾ D3½  
2 doz./14# • 1.33 cu. ft.  
SCC 019561

Approximate  
Pour Lines  
9 oz./→  
266 ml.→  
6 oz./→  
177 ml.



**NEW Wine**  
No. 3057-1178N ■  
11 oz./32.5 cl./325 ml.  
H7½ T2½ B2¾ D3½  
2 doz./14# • 1.33 cu. ft.  
SCC 582676



**Tall Goblet**  
No. 3011 ■  
14 oz./41.4 cl./414 ml.  
H8¼ T2¾ B3 D3¾  
2 doz./18# • 1.63 cu. ft.  
SCC 027924

Approximate  
Pour Lines  
9 oz./→  
266 ml.→  
6 oz./→  
177 ml.



**NEW Tall Goblet**  
No. 3011-1178N ■  
14 oz./41.4 cl./414 ml.  
H8¼ T2¾ B3 D3¾  
2 doz./18# • 1.63 cu. ft.  
SCC 582614



**Red Wine**  
No. 3064 ■  
8 oz./23.7 cl./237 ml.  
H7 T2¾ B2¾ D3½  
2 doz./12# • 1.17 cu. ft.  
SCC 028273



**Red Wine**  
No. 3056 ■  
10 oz./29.6 cl./296 ml.  
H7½ T2¾ B2¾ D3¾  
2 doz./13# • 1.38 cu. ft.  
SCC 026309



**Red Wine**  
No. 3014 ■  
13½ oz./39.9 cl./399 ml.  
H7¾ T2¼ B3 D3¾  
2 doz./16# • 1.75 cu. ft.  
SCC 028402



**Balloon**  
No. 3061 ■  
20 oz./59.2 cl./592 ml.  
H8½ T3¼ B3¼ D4½  
1 doz./9# • 1.22 cu. ft.  
SCC 077578



**Tall Wine**  
No. 3060 ■  
20 oz./59.2 cl./592 ml.  
H8½ T3½ B3¼ D3¾  
1 doz./10# • 1.10 cu. ft.  
SCC 077561



**Cordial**  
No. 3088 ■  
4½ oz./12.2 cl./122 ml.  
H5½ T2 B2¼ D2¾  
2 doz./7# • .60 cu. ft.  
SCC 028648



**Cocktail Coupe**  
No. 3055 ■  
8½ oz./25.1 cl./251 ml.  
H6 T3¾ B3 D4½  
1 doz./7# • .89 cu. ft.  
SCC 443816



**Banquet Goblet**  
No. 3010 ■  
14 oz./41.4 cl./414 ml.  
H6½ T2¾ B3 D3¾  
2 doz./17# • 1.33 cu. ft.  
SCC 055118



**Flute**  
No. 3096 ■  
5¾ oz./17.0 cl./170 ml.  
H8½ T1½ B2¾ D2¾  
1 doz./6# • .57 cu. ft.  
SCC 252340

# TEARDROP®



**Red Wine  
No. 3964** ■  
8½ oz./25.1 cl./251 ml.  
H6¼ T2¾ B2½ D3¼  
3 doz./18# • 1.69 cu. ft.  
SCC 449149



**White Wine  
No. 3966** ■  
6½ oz./19.2 cl./192 ml.  
H6¼ T2¾ B2½ D2¾  
3 doz./15# • 1.27 cu. ft.  
SCC 455645



**White Wine  
No. 3965** ■  
8½ oz./25.1 cl./251 ml.  
H7¼ T2½ B2¾ D3  
2 doz./13# • 1.11 cu. ft.  
SCC 370112



**All Purpose Wine  
No. 3957** ■  
10¾ oz./31.8 cl./318 ml.  
H7¼ T2¾ B2½ D3¼  
3 doz./20# • 2.06 cu. ft.  
SCC 499878



**Goblet  
No. 3914** ■  
10½ oz./31.1 cl./311 ml.  
H5½ T3 B2¾ D3¼  
3 doz./18# • 1.50 cu. ft.  
SCC 497300



**Goblet  
No. 3911** ■  
12 oz./35.5 cl./355 ml.  
H7¼ T2¾ B2½ D3¾  
3 doz./23# • 2.11 cu. ft.  
SCC 449156



**Flute  
No. 3996** ■  
5¾ oz./17.0 cl./170 ml.  
H7¾ T2 B2¾ D2¾  
1 doz./6# • .53 cu. ft.  
SCC 574667



**Sherry  
No. 3988** ■  
3 oz./8.9 cl./89 ml.  
H5½ T1½ B2¼ D2¼  
3 doz./10# • .76 cu. ft.  
SCC 498765



**Beer  
No. 3908** ■  
10¼ oz./30.3 cl./303 ml.  
H4¾ T2½ B2¾ D3¼  
2 doz./12# • .85 cu. ft.  
SCC 388087



**Beer  
No. 3915** ■  
14¾ oz./43.6 cl./436 ml.  
H7 T2½ B2½ D3¼  
3 doz./23# • 1.89 cu. ft.  
SCC 563098



# EMBASSY®

See page 298 for matching Embassy tumblers.



**Wine**  
**No. 3769** ■  
 6½ oz./19.2 cl./192 ml.  
 H5⅝ T2⅝ B2½ D2⅝  
 2 doz./11# - .79 cu. ft.  
**SCC 370105**



**Wine**  
**No. 3764** ■  
 8½ oz./25.1 cl./251 ml.  
 H5⅝ T2⅝ B2¾ D3⅝  
 2 doz./10# - .98 cu. ft.  
**SCC 370082**



**Wine**  
**No. 3784** ■  
 8¾ oz./25.9 cl./259 ml.  
 H6⅝ T2¾ B2¾ D3⅝  
 2 doz./12# - 1.14 cu. ft.  
**SCC 377654**



**Wine**  
**No. 3757** ■  
 10½ oz./31.1 cl./311 ml.  
 H6 T3⅝ B2¾ D3⅝  
 3 doz./21# - 1.80 cu. ft.  
**SCC 231508**



**Wine**  
**No. 3766** ■  
 6½ oz./19.2 cl./192 ml.  
 H6¼ T2⅝ B2⅝ D2⅝  
 3 doz./17# - 1.16 cu. ft.  
**SCC 231676**



**Wine**  
**No. 3765** ■  
 8½ oz./25.1 cl./251 ml.  
 H6⅝ T2⅝ B2¾ D2¾  
 2 doz./11# - .87 cu. ft.  
**SCC 370099**



**Wine**  
**No. 3783** ■  
 8¾ oz./25.9 cl./259 ml.  
 H7 T2¼ B2¾ D2¾  
 2 doz./11# - .96 cu. ft.  
**SCC 373915**



**Flute**  
**No. 3794** ■  
 4½ oz./13.3 cl./133 ml.  
 H7⅝ T1¼ B2¾ D2¾  
 1 doz./5# - .42 cu. ft.  
**SCC 574636**



**Flute**  
**No. 3795** ■  
 6 oz./17.7 cl./177 ml.  
 H8⅝ T2 B2¾ D2¾  
 1 doz./6# - .55 cu. ft.  
**SCC 574643**



**Tall Flute**  
**No. 3796** ■  
 6 oz./17.7 cl./177 ml.  
 H8¾ T2 B2¾ D2¾  
 1 doz./6# - .59 cu. ft.  
**SCC 574650**

Also available with ©Fizzazz® -see p.250





**Banquet Goblet**  
**No. 3712** ■  
**No. 3752HT** ★ ■  
 10½ oz./31.1 cl./311 ml.  
 H5¼ T2⅝ B2⅝ D3⅝  
 2 doz./14# • .93 cu. ft.  
**No. 3712-SCC 369994**  
**No. 3752HT-SCC 370068**



**Banquet Goblet**  
**No. 3721** ■  
 10½ oz./31.1 cl./311 ml.  
 H6 T3 B2¾ D3¼  
 3 doz./22# • 1.57 cu. ft.  
**SCC 556755**



**Goblet**  
**No. 3756** ■  
 10¼ oz./30.3 cl./303 ml.  
 H5¾ T3 B2¾ D3  
 2 doz./12# • .94 cu. ft.  
**SCC 370075**



**Goblet**  
**No. 3711** ■  
 11½ oz./34.0 cl./340 ml.  
 H6⅝ T2⅝ B2¾ D3¼  
 2 doz./13# • 1.07 cu. ft.  
**SCC 369987**



**Iced Tea**  
**No. 3716** ■  
 16¼ oz./48.1 cl./481 ml.  
 H7 T3¼ B3 D3½  
 3 doz./28# • 2.31 cu. ft.  
**SCC 516766**



**Tall Iced Tea**  
**No. 3750** ■  
 16 oz./47.3 cl./473 ml.  
 H8⅝ T2⅝ B3 D3  
 3 doz./24# • 2.18 cu. ft.  
**SCC 858934**



**Beer**  
**No. 3727** ■  
 10 oz./29.6 cl./296 ml.  
 H6¾ T2⅝ B2¾ D2¾  
 2 doz./12# • .86 cu. ft.  
**SCC 358646**



**Beer**  
**No. 3728** ■  
 12 oz./35.5 cl./355 ml.  
 H7½ T2½ B2¾ D2⅝  
 2 doz./13# • .99 cu. ft.  
**SCC 370006**



**Beer**  
**No. 3730** ■  
 14 oz./41.4 cl./414 ml.  
 H7⅝ T2½ B2¾ D3  
 2 doz./14# • 1.15 cu. ft.  
**SCC 370013**



**Beer**  
**No. 3725** ■  
 12 oz./35.5 cl./355 ml.  
 H7⅝ T2½ B2¾ D2¾  
 3 doz./22# • 1.42 cu. ft.  
**SCC 908660**



Also available with © Fizzazz® -see p.250

**Pilsner**  
**No. 3804** ■  
 16 oz./47.4 cl./473 ml.  
 H7⅝ T2¾ B2¾ D3⅝  
 2 doz./15# • 1.28 cu. ft.  
**SCC 391230**



**Sangria/Beer**  
**No. 3062** ■  
 19¼ oz./56.9 cl./569 ml.  
 H6 T3½ B3¼ D4⅝  
 1 doz./9# • .89 cu. ft.  
**SCC 443748**



# EMBASSY®

See page 298 for matching Embassy tumblers.



**Sorbet**  
No. 3801 ■  
2¾ oz./8.1 cl./81 ml.  
H2¾ T3½ B2½ D3½  
2 doz./8# • .59 cu. ft.  
SCC 387738



**Dessert/Martini**  
No. 3803 ■  
8 oz./23.9 cl./239 ml.  
H3¾ T4¾ B3 D4¾  
1 doz./8# • .65 cu. ft.  
SCC 418388



**Mini-Martini**  
No. 3701 ■  
3 oz./8.9 cl./89 ml.  
H3¾ T3½ B2½ D3½  
1 doz./4# • .37 cu. ft.  
SCC 351548



**Cocktail**  
No. 3771 ■  
5 oz./14.8 cl./148 ml.  
H5¼ T3¾ B2¾ D3¾  
3 doz./16# • 1.96 cu. ft.  
SCC 147991



**Cocktail**  
No. 3733 ■  
7½ oz./22.2 cl./222 ml.  
H6¾ T4¼ B3 D4¼  
1 doz./7# • .99 cu. ft.  
SCC 317575



**Martini**  
No. 3779 ■  
9¼ oz./27.4 cl./274 ml.  
H6½ T4¾ B3 D4¾  
1 doz./8# • 1.13 cu. ft.  
SCC 019578



**Footed Rocks**  
No. 3746 ■  
5½ oz./16.3 cl./163 ml.  
H4½ T3½ B2¾ D3½  
2 doz./13# • .69 cu. ft.  
SCC 370044



**Footed Rocks**  
No. 3747 ■  
7 oz./20.7 cl./207 ml.  
H4¾ T3¼ B2¾ D3¼  
2 doz./13# • .81 cu. ft.  
SCC 370051



**Footed Hi-Ball**  
No. 3736 ■  
8 oz./23.7 cl./237 ml.  
H5¾ T2¾ B2¾ D2¾  
2 doz./14# • .75 cu. ft.  
SCC 370020



**Footed Hi-Ball**  
No. 3737 ■  
10 oz./29.6 cl./296 ml.  
H6 T2½ B2¾ D2¾  
2 doz./14# • .89 cu. ft.  
SCC 370037



**Poco Grande**  
No. 3715 ■  
10½ oz./31.1 cl./311 ml.  
H7 T2¾ B2¾ D3½  
2 doz./14# • 1.13 cu. ft.  
SCC 742301



**Poco Grande**  
No. 3717 ■  
13¼ oz./39.2 cl./392 ml.  
H7 T2¾ B3 D3¾  
1 doz./7# • .69 cu. ft.  
SCC 702558



**Cordial**  
No. 3790 ■  
1¼ oz./3.7 cl./37 ml.  
H4½ T1¼ B1¼ D1¼  
3 doz./6# • .39 cu. ft.  
SCC 239801



**Cordial**  
No. 3793 ■  
1 oz./3.0 cl./30 ml.  
H4¼ T1½ B1½ D1½  
1 doz./2# • .14 cu. ft.  
SCC 574629



**Brandy**  
No. 3792 ■  
2 oz./5.9 cl./59 ml.  
H4¼ T1½ B1¼ D1¼  
1 doz./2# • .14 cu. ft.  
SCC 574612



**Sherry**  
No. 3788 ■  
3 oz./8.9 cl./89 ml.  
H4½ T2½ B2½ D2½  
1 doz./4# • .27 cu. ft.  
SCC 574605



**Whiskey Sour**  
No. 3775 ■  
4½ oz./13.3 cl./133 ml.  
H5¼ T2 B2½ D2½  
3 doz./13# • .90 cu. ft.  
SCC 234110



**Cocktail**  
No. 3770 ■  
4½ oz./13.3 cl./133 ml.  
H5½ T2½ B2½ D2½  
3 doz./13# • 1.17 cu. ft.  
SCC 239825



**Champagne**  
No. 3787 ■  
3½ oz./10.4 cl./104 ml.  
H4½ T3¼ B2¾ D3¾  
3 doz./14# • 1.27 cu. ft.  
SCC 239863



**Champagne**  
No. 3777 ■  
4½ oz./13.3 cl./133 ml.  
H4¼ T3¼ B2¾ D3¾  
3 doz./14# • 1.31 cu. ft.  
SCC 239849



**Champagne**  
No. 3773 ■  
5½ oz./16.3 cl./163 ml.  
H4½ T3¼ B2¾ D3¾  
3 doz./15# • 1.38 cu. ft.  
SCC 239832



**Brandy**  
No. 3702 ■  
5½ oz./16.3 cl./163 ml.  
H4½ T2 B2½ D2½  
1 doz./4# • .33 cu. ft.  
SCC 574582



**Brandy**  
No. 3704 ■  
9¼ oz./27.4 cl./274 ml.  
H4½ T2¼ B2½ D3¾  
2 doz./10# • .93 cu. ft.  
SCC 574810



**Brandy**  
No. 3705 ■  
11½ oz./34.0 cl./340 ml.  
H5 T2¼ B2¾ D3¾  
2 doz./11# • 1.13 cu. ft.  
SCC 294596



**Brandy**  
No. 3708 ■  
17½ oz./51.8 cl./518 ml.  
H5½ T2½ B2¾ D4  
2 doz./14# • 1.53 cu. ft.  
SCC 573929



**Brandy**  
No. 3709 ■  
22 oz./65.1 cl./651 ml.  
H6 T2¼ B2¾ D4¾  
1 doz./8# • .97 cu. ft.  
SCC 294602



# STEMLESS



**Stemless Red Wine No. 222** ●  
16¾ oz./49.5 cl./495 ml.  
H3⅝ T3⅝ B1¼ D3⅞  
1 doz./5# • .52 cu. ft.  
SCC 477132



**NEW** **Stemless White Wine No. 207** ●  
9 oz./26.6 cl./266 ml.  
H3¼ T2¼ B1⅝ D2⅞  
1 doz./5# • .31 cu. ft.  
SCC 586834



**Stemless White Wine No. 217** ●  
11¼ oz./34.8 cl./348 ml.  
H4 T2⅝ B1¼ D3¼  
1 doz./4# • .39 cu. ft.  
SCC 477163



**NEW** **Stemless White Wine No. 213** ●  
15 oz./44.4 cl./444 ml.  
H4⅝ T2¾ B2 D3½  
1 doz./5# • .48 cu. ft.  
SCC 598325



**Stemless White Wine No. 231** ●  
15¼ oz./45.1 cl./451 ml.  
H4½ T2⅞ B2 D3½  
1 doz./9# • .52 cu. ft.  
SCC 465344



**Stemless White Wine No. 221** ●  
17 oz./50.3 cl./503 ml.  
H4½ T2⅞ B2 D3½  
1 doz./6# • .52 cu. ft.  
SCC 477118



**Stemless Taster No. 260** ●  
6¼ oz./18.5 cl./185 ml.  
H3¼ T2 B1¼ D2½  
1 doz./3# • .23 cu. ft.  
SCC 486936



**Spirits No. 3502FCP21** ✨  
7 oz./21.0 cl./210 ml.  
H3⅝ T2 B1¼ D2⅞  
1 doz./5# • .25 cu. ft.  
SCC 5601875191173



**Stemless Rocks No. 238** ●  
15 oz./44.4 cl./444 ml.  
H3⅝ T3⅝ B1¼ D3⅞  
1 doz./8# • .52 cu. ft.  
SCC 485113



**Stemless Martini No. 224** ●  
13½ oz./39.9 cl./399 ml.  
H3½ T4½ B1⅝ D4½  
1 doz./5# • .70 cu. ft.  
SCC 477149



**Stemless Flute No. 228** ●  
8½ oz./25.1 cl./251 ml.  
H5¾ T1¼ B1⅝ D2¼  
1 doz./4# • .28 cu. ft.  
SCC 477156



## trend INSIGHT



Capitalize on Millennials' spontaneous wine samplings with stemless glasses that effortlessly join a casual gathering but still deliver the flavors and aromas.

[insights.libbey.com](http://insights.libbey.com)

# GRANDE COLLECTION



**Fiesta Grande®**  
**No. 8423** ●  
 12 oz./35.5 cl./355 ml.  
 H6 T4½ B3½ D4½  
 1 doz./7# • 1.07 cu. ft.  
**SCC 669455**



**Fiesta Grande®**  
**No. 8422** ●  
 15¾ oz./46.6 cl./466 ml.  
 H6½ T4½ B3 D5  
 1 doz./9# • 1.38 cu. ft.  
**SCC 113750**



**Fiesta Grande®**  
**No. 8417** ●  
 16¾ oz./49.6 cl./496 ml.  
 H6¼ T4¼ B3 D5  
 1 doz./8# • 1.41 cu. ft.  
**SCC 515011**



**Bolla Grande®**  
**No. 8418** ●  
 17½ oz./51.8 cl./518 ml.  
 H6½ T3½ B3¼ D4¾  
 1 doz./8# • 1.10 cu. ft.  
**SCC 515028**



**Magna Grande**  
**No. 8427** ●  
 27¼ oz./80.6 cl./806 ml.  
 H7¾ T4½ B3 D5  
 1 doz./10# • 1.57 cu. ft.  
**SCC 515035**



**Salud Grande**  
**No. 8485** ●  
 8½ oz./25.1 cl./251 ml.  
 H6¾ T4½ B3 D4½  
 1 doz./8# • 1.18 cu. ft.  
**SCC 350374**



**Salud Grande**  
**No. 8480** ●  
 10 oz./29.6 cl./296 ml.  
 H6½ T4¼ B3 D4¾  
 1 doz./8# • 1.71 cu. ft.  
**SCC 669479**



**Vino Grande**  
**No. 8416** ●  
 16 oz./47.3 cl./473 ml.  
 H8¼ T3 B3 D3¾  
 1 doz./8# • .91 cu. ft.  
**SCC 533404**



**Vino Grande**  
**No. 8420** ●  
 19½ oz./57.7 cl./577 ml.  
 H8½ T3½ B3 D3¾  
 1 doz./8# • 1.06 cu. ft.  
**SCC 485680**

# FLUTES & CHAMPAGNES



**Citation Flute**  
No. 8495 ●  
6¼ oz./18.5 cl./185 ml.  
H7¼ T1¼ B2½ D2½  
1 doz./5# • .46 cu. ft.  
SCC 574681



**Bristol Valley Flute**  
No. 8595SR ✖  
6 oz./17.7 cl./177 ml.  
H7¼ T1½ B2¾ D2¾  
2 doz./10# • 1.08 cu. ft.  
SCC 457267



**Napa Country Flute**  
No. 8795 ●  
5¼ oz./17.0 cl./170 ml.  
H7½ T1½ B2½ D2½  
1 doz./5# • .54 cu. ft.  
SCC 574698



**Revolution Flute**  
No. 8895 ●  
5¼ oz./17.0 cl./170 ml.  
H8½ T1½ B2½ D2½  
1 doz./5# • .58 cu. ft.  
SCC 913480



**Flute**  
No. 8995 ●  
6 oz./17.7 cl./177 ml.  
H8½ T2 B2¾ D2¾  
1 doz./6# • .60 cu. ft.  
SCC 582119



**Flute**  
No. 7500SR ✖  
8 oz./23.7 cl./237 ml.  
H9¼ T2 B3¼ D3¼  
1 doz./6# • .82 cu. ft.  
SCC 437945



Also available with © Fizzazz® - see p.250

**Vina Flute**  
No. 7500 ▲●  
8 oz./23.7 cl./237 ml.  
H9¼ T2 B3¼ D3¼  
1 doz./6# • .81 cu. ft.  
SCC 070319



**Vina Trumpet Flute**  
No. 7552 ▲●  
6½ oz./19.2 cl./192 ml.  
H9¾ T2¾ B3¼ D3¼  
1 doz./7# • .87 cu. ft.  
SCC 329530



**Stemless Flute**  
No. 228 ●  
8½ oz./25.1 cl./251 ml.  
H5¾ T1¼ B1¾ D2¼  
1 doz./4# • .28 cu. ft.  
SCC 477156



**Catalina Flute**  
No. 3822 ■  
5½ oz./16.3 cl./163 ml.  
H6½ T2½ B2½ D2½  
3 doz./19# • 1.22 cu. ft.  
SCC 182015



**Flute**  
No. 2824 ●  
6¾ oz./20.0 cl./200 ml.  
H7½ T1½ B1¾ D1¾  
2 doz./13# • .45 cu. ft.  
SCC 881024



# FLUTES & CHAMPAGNES



**Embassy Flute**  
**No. 3794** ■  
 4½ oz./13.3 cl./133 ml.  
 H7¾ T1¼ B2¾ D2¾  
 1 doz./5# • .42 cu. ft.  
**SCC 574636**



**Teardrop Flute**  
**No. 3996** ■  
 5¼ oz./17.0 cl./170 ml.  
 H7¾ T2 B2¾ D2¾  
 1 doz./6# • .53 cu. ft.  
**SCC 574667**



**Embassy Flute**  
**No. 3795** ■  
 6 oz./17.7 cl./177 ml.  
 H8½ T2 B2¾ D2¾  
 1 doz./6# • .55 cu. ft.  
**SCC 574643**



**Perception Flute**  
**No. 3096** ■  
 5¼ oz./17.0 cl./170 ml.  
 H8½ T1½ B2¾ D2¾  
 1 doz./6# • .57 cu. ft.  
**SCC 252340**



**Charisma Tall Flute**  
**No. 4196SR** ✕ ■  
 6 oz./17.7 cl./177 ml.  
 H8¾ T2 B2¾ D2¾  
 2 doz./12# • 1.16 cu. ft.  
**SCC 878390**



Also available with © Fizzazz® - see p.250

**Embassy Tall Flute**  
**No. 3796** ■  
 6 oz./17.7 cl./177 ml.  
 H8¾ T2 B2¾ D2¾  
 1 doz./6# • .59 cu. ft.  
**SCC 574650**



**Citation Gourmet Tulip Champagne**  
**No. 8477** ●  
 6 oz./17.7 cl./177 ml.  
 H7¾ T2½ B2¾ D2¾  
 1 doz./5# • .61 cu. ft.  
**SCC 632022**



**Citation Gourmet Tulip Champagne**  
**No. 8476** ●  
 9 oz./26.6 cl./266 ml.  
 H8½ T2¼ B2¾ D2½  
 1 doz./6# • .66 cu. ft.  
**SCC 573844**



## tabletop TIP

To prevent excessive loss of carbonation before drinking, champagne should be carefully poured down the side of the flute, rather than straight into the glass.

HEADY profits  
FROM MASTERFUL  
BEER PRESENTATIONS



Shown: Libbey® Pinnacle, Hard Cider  
and Munique Beer glassware

Tap into what makes you stand out from the crowd. Deliver the full-bodied flavors and authentic presentations the craft community craves. One key ingredient is required – diversification.

Having the right glass for the right beer is good for business and improves each beer's taste, aroma and aesthetic – enhancing perceived value and customer satisfaction while driving a strong profit per serving.

Libbey® offers you more than 150 different beer glasses, representing the industry's largest assortment from samplers to 23-ounce giants – each designed to celebrate the beer experience from lagers to pale ales to stouts.

celebrate your own local craft brew  
with distinct glassware designed to  
enhance color, clarity and carbonation  
for the full beer experience.



See our Beer Master guide on the next page for tips on selecting glassware for what's trending in beer now.

Ask your Libbey sales representative to help you be a master in your craft.

## beers

Altitude®	236
Amber Growlers w/Lid	243
Beer Samplers	238-239
Beer Stemware	244-245
Belgian Beers	246
Craft Beer	236
Drinking Jars	243
Fizzazz®	250
Flare Pilsners	240
Giant Beers	237
Glass Can	249
Grand Service	245
Hard Cider	247
Heavy Base Pilsners	241
Hoffman House	245
Hourglass Pilsners	241
Mugs and Tankards	251-253
Munique Beers	246
Pinnacle	236
Principé	236
Pub Glasses	242
Restaurant Basics	248
Schooners	246
Sportsware	249
Wheat Beer	237
Wood Serving Flight	239





THE FUNDAMENTALS  
OF pairing THE  
right glass WITH  
THE right beer.

“The right glass really does improve a beer’s taste, aroma and aesthetic – enhancing perceived value and customer enjoyment.”

– Jerry Moore  
Senior Category Manager  
Libbey Inc.



### Pilsners

No. 924176 shown

Perfect for serving classic pilsners and other pale lagers, Pilsner glasses showcase a beer’s color, clarity and carbonation. The conical shape helps maintain the beer’s head, while the narrow design allows the aromas to reach your nose.



### Giant Beers

No. 1611 shown

Libbey’s Giant Beer glasses have a tall stature, providing an exceptionally pleasing presentation for wheat ales and pale lagers. Designed for draft beer service, these glasses feature a rounded top that holds a generous head of foam.



### Pub Glasses

No. 14806 shown

Pub glasses offer the perfect presentation of classic ales, such as IPA, pale ale, brown ale or stout. Featuring a wide mouth to support the frothy head, Pub glasses offer a traditional yet brilliant beer presentation.



### Tulip Stems

No. 920284 shown

Ideal for presenting lambic and saison, the tulip shape also is very well-suited for specialty fruit beers.



### Stemware

No. 3915 shown

These upscale yet robust glasses elevate your presentation of ales and lagers.



### Belgian

No. 3808 shown

The rounded bowl of Libbey’s Grand Service and Belgian Beer glasses allows for subtle warming of the beer via heat transfer from the hand, while the inward tapering top captures aromas, enhancing the tasting experience.



### Steins and Mugs

No. 5262 shown

Very large and durable, mugs are ideal for proper serving of Oktoberfest and other dark German lagers.



# THE right glass

## FOR WHAT'S TRENDING IN BEER

The craft beer culture continues to drive the demand for diverse selection at the bar. Offer your guests the complete experience by presenting beer and beer cocktails in just the right glass.

THE OPPORTUNITIES FOR YOU TO **maximize your profits** ARE GOLDEN.

Though a great beer can stand alone, why not combine it with other favorites? You can expand your bar offerings with beer cocktails, or daypart selections with a **Mexican-influenced Michelada** – rapidly replacing the standard Bloody Mary in popular Ethnic Breakfasts. Broaden the borders of your profitability by presenting in a Flare Pilsner glass (page 240).

**Discover more presentation possibilities with ethnic flair in Push the Boundaries at [insights.libbey.com](https://insights.libbey.com)**

# PINNACLE



**Pinnacle Beer  
No. 525** ●  
12½ oz./50.0 cl./500 ml.  
H7⅞ T2⅝ B2¼ D2¾  
2 doz./21# • 1.03 cu. ft.  
SCC 465733



**Pinnacle Beer  
No. 526** ●  
14 oz./41.4 cl./414 ml.  
H8½ T2¾ B2¼ D2¾  
2 doz./22# • 1.16 cu. ft.  
SCC 465726



**Pinnacle Beer  
No. 527** ●  
16 oz./47.3 cl./473 ml.  
H8⅞ T2⅞ B2⅝ D2⅞  
2 doz./22# • 1.30 cu. ft.  
SCC 465740



**Pinnacle Beer  
No. 528** ●  
20 oz./59.1 cl./591 ml.  
H9⅞ T3⅞ B2½ D3⅞  
2 doz./24# • 1.56 cu. ft.  
SCC 462176



**Pinnacle Beer  
No. 529** ●  
22 oz./65.1 cl./651 ml.  
H9⅞ T3¼ B2⅝ D3¼  
1 doz./15# • .83 cu. ft.  
SCC 497734

# PRINCIPÉ



**Principé Beer  
No. 924169** ✕  
12¾ oz./37.9 cl./379 ml.  
H8 T2¾ B2¾ D2¾  
1 doz./9# • .509 cu. ft.  
SCC 5601875187916

Also available  
with  
©Fizzazz®  
~see p.250

# CRAFT BEER



**Craft Beer  
No. 1647** ●  
16 oz./47.3 cl./473 ml.  
H7⅞ T2⅝ B2½ D3  
1 doz./11# • .64 cu. ft.  
SCC 566980

# ALTITUDE®



**Altitude Beer  
No. 1688** ●  
12 oz./35.5 cl./355 ml.  
H8 T2¼ B2½ D2⅝  
2 doz./19# • .73 cu. ft.  
SCC 497697



**Altitude Beer  
No. 1689** ●  
14 oz./41.4 cl./414 ml.  
H8⅝ T2⅝ B2¼ D2½  
2 doz./19# • .97 cu. ft.  
SCC 451576



**Altitude Beer  
No. 1690** ●  
16 oz./47.3 cl./473 ml.  
H9¼ T2½ B2⅝ D2⅝  
2 doz./22# • 1.16 cu. ft.  
SCC 443250



**Altitude Beer  
No. 1691** ●  
20 oz./59.2 cl./592 ml.  
H9¾ T2¾ B2½ D2⅞  
1 doz./14# • .62 cu. ft.  
SCC 443267



**Altitude Beer  
No. 1692** ●  
23 oz./68.0 cl./680 ml.  
H10⅞ T2⅞ B2¾ D3  
1 doz./16# • .77 cu. ft.  
SCC 497703



# GIANT BEERS



**Giant Beer  
No. 1612** ●  
12 oz./35.5 cl./355 ml.  
H7 $\frac{1}{8}$  T2 $\frac{3}{4}$  B2 $\frac{1}{2}$  D2 $\frac{7}{8}$   
2 doz./18# • .85 cu. ft.  
SCC 497642



**Giant Beer  
No. 1614** ●  
14 oz./41.4 cl./414 ml.  
H7 $\frac{1}{2}$  T2 $\frac{1}{8}$  B2 $\frac{3}{8}$  D3  
2 doz./21# • .96 cu. ft.  
SCC 497611



**Pilsner  
No. 1604** ●  
16 oz./47.3 cl./473 ml.  
H8 $\frac{1}{8}$  T3 B2 $\frac{5}{8}$  D3  
2 doz./23# • 1.33 cu. ft.  
SCC 382924



**Giant Beer  
No. 1610** ●  
23 oz./68.0 cl./680 ml.  
H9 $\frac{1}{4}$  T3 $\frac{1}{8}$  B2 $\frac{3}{4}$  D3 $\frac{1}{2}$   
1 doz./14# • .91 cu. ft.  
SCC 702541



**Giant Beer  
No. 1629** ●  
20 oz./59.2 cl./592 ml.  
H8 $\frac{3}{8}$  T3 $\frac{1}{8}$  B3 D3 $\frac{3}{8}$   
1 doz./15# • .80 cu. ft.  
SCC 432001

Also  
available  
with  
©Fizzazz®  
-see p.250



**Giant Beer  
No. 1623** ●  
23 oz./68.0 cl./680 ml.  
H9 $\frac{1}{8}$  T3 $\frac{3}{8}$  B3 $\frac{1}{2}$  D3 $\frac{3}{8}$   
1 doz./13# • .89 cu. ft.  
SCC 306593



**Wheat Beer  
No. 1631** ●  
16 oz./47.3 cl./473 ml.  
H7 $\frac{7}{8}$  T2 $\frac{3}{4}$  B2 $\frac{3}{8}$  D3 $\frac{1}{4}$   
1 doz./10# • .69 cu. ft.  
SCC 563200



**Giant Beer  
No. 1611** ●  
23 oz./68.0 cl./680 ml.  
H8 $\frac{1}{8}$  T3 B3 $\frac{1}{16}$  D3 $\frac{3}{8}$   
1 doz./15# • .99 cu. ft.  
SCC 037336



**Giant Beer  
No. 2478** ●  
22 $\frac{3}{4}$  oz./67.3 cl./673 ml.  
H9 $\frac{1}{8}$  T3 $\frac{1}{4}$  B3 $\frac{1}{8}$  D3 $\frac{5}{8}$   
1 doz./16# • .96 cu. ft.  
SCC 575978



**Footed Pilsner  
No. 15680** ●  
12 oz./35.5 cl./355 ml.  
H7 $\frac{1}{4}$  T3 B2 $\frac{1}{2}$  D3  
2 doz./27# • 1.14 cu. ft.  
SCC 078520



**Footed Pilsner  
No. 15429** ●  
14 oz./41.4 cl./414 ml.  
H7 $\frac{3}{4}$  T3 $\frac{1}{4}$  B2 $\frac{3}{4}$  D3 $\frac{1}{4}$   
2 doz./35# • 1.36 cu. ft.  
SCC 062147



**Footed Pilsner  
No. 15673** ●  
16 $\frac{3}{4}$  oz./49.5 cl./495 ml.  
H8 T3 $\frac{3}{8}$  B2 $\frac{1}{8}$  D3 $\frac{3}{8}$   
1 doz./19# • .79 cu. ft.  
SCC 071477



# FLIGHTS TO SUIT any fancy

Think beyond wine or beer flights and surprise your guests with a variety of food and beverage pairings and flights that encourage your guests to explore small bites and sips in a big way.

Flights command a premium price and present limitless menu opportunities.

More Flights to Suit Any Fancy at Shareable and Personal at [insights.libbey.com](http://insights.libbey.com)



10 1/4" x 7" Olive Wood Flight 3-Well, pg. 239



3 3/4 oz. Espresso, pg. 270

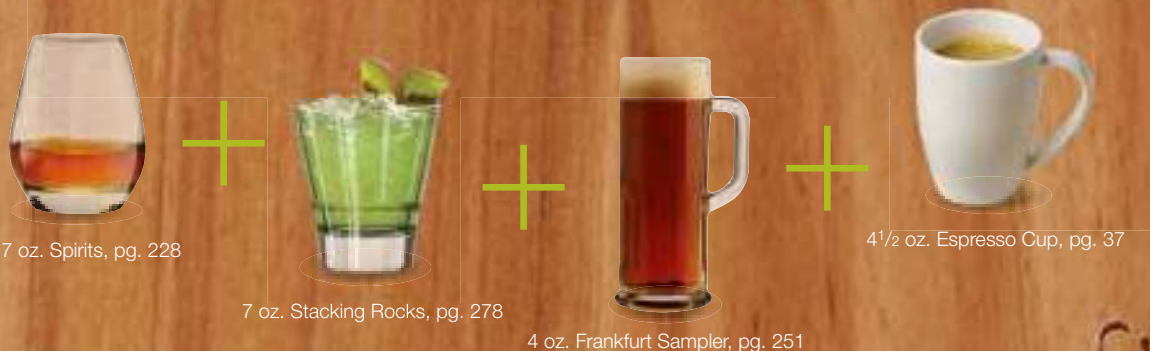
2 1/2 oz. Sampler Cube, pg. 58

5 1/2 oz. Side Water, pg. 291

4 oz. Sherry, pg. 210



16" x 7" Olive Wood Flight 5-Well, pg. 239



7 oz. Spirits, pg. 228

7 oz. Stacking Rocks, pg. 278

4 oz. Frankfurt Sampler, pg. 251

4 1/2 oz. Espresso Cup, pg. 37

MORE TRENDS AND IDEAS AT [insights.libbey.com](http://insights.libbey.com)



# BEER SAMPLERS

To view the many items that fit our Wood Serving Flights, please go to [foodservice.libbey.com/Product-Repository/Wood-Serving-Flight](http://foodservice.libbey.com/Product-Repository/Wood-Serving-Flight)



**NEW** Inspire Olive Wood Flight  
3-Well  
No. 96455  
L10¼ x W7 x H¾  
6 pcs./10# • .3 cu. ft.  
SCC 602923



**NEW** Inspire Olive Wood Flight  
5-Well  
No. 96456  
L16 x W7 x H¾  
6 pcs./15# • .5 cu. ft.  
SCC 602930



Wood Serving Flight  
No. 96381  
L16½ x W3½ x H½  
Holds items up to 2.25" wide  
1 doz./7# • .25 cu. ft.  
SCC 453747



Drinking Jar  
No. 97124  
4.75 oz./14.0 cl./140 ml.  
H3½ T1½ B2½ D2½  
1 doz./5# • .21 cu. ft.  
SCC 495259



**NEW** Glass Can Taster  
No. 265  
5 oz./14.8 cl./148 ml.  
H3½ T1¾ B1½ D2½  
2 doz./6# • .31 cu. ft.  
SCC 586919



Atrium Taster ★  
No. 12266  
5 oz./14.8 cl./148 ml.  
H3½ T2½ B2 D2½  
2 doz./10# • .45 cu. ft.  
SCC 558466



Hard Cider Taster  
No. 540  
5 oz./14.8 cl./148 ml.  
H3¾ T2½ B2 D2½  
2 doz./8# • .46 cu. ft.  
SCC 563187



Mini Pub Glass  
No. 4809  
5 oz./14.8 cl./148 ml.  
H4 T2¼ B2 D2¾  
2 doz./8# • .44 cu. ft.  
SCC 540584



Stacking Belgian Taster  
No. 3816  
5 oz./14.8 cl./148 ml.  
H4 T2½ B1¾ D2¾  
2 doz./8# • .57 cu. ft.  
SCC 475367



Juice  
No. 56  
5 oz./14.8 cl./148 ml.  
H3½ T2¼ B1¾ D2¼  
6 doz./16# • .95 cu. ft.  
SCC 002184



Side Water  
No. 149  
5½ oz./16.3 cl./163 ml.  
H3½ T2¾ B2½ D2¾  
6 doz./29# • 1.06 cu. ft.  
SCC 005826



Side Water  
No. 249  
5 oz./14.8 cl./148 ml.  
H4 T2½ B2½ D2¼  
6 doz./29# • 1.11 cu. ft.  
SCC 009398



Flare Shooter  
No. 243  
2½ oz./7.4 cl./74 ml.  
H3¾ T2½ B1¾ D2½  
2 doz./7# • .34 cu. ft.  
SCC 330093



Mini Pilsner/Shooter  
No. 245  
2½ oz./7.4 cl./74 ml.  
H4½ T1¾ B1½ D1¾  
2 doz./6# • .27 cu. ft.  
SCC 356222



Frankfurt Sampler  
No. 5003  
4 oz./11.8 cl./118 ml.  
H5 T1½ B2 D2½  
2 doz./12# • .47 cu. ft.  
SCC 623775



Pilsner  
No. 16  
6 oz./17.7 cl./177 ml.  
H5 T2½ B2½ D2¾  
6 doz./35# • 1.84 cu. ft.  
SCC 217359



Pilsner  
No. 1241HT ★  
4¾ oz./14.1 cl./141 ml.  
H5½ T2¾ B2 D2¾  
2 doz./14# • .75 cu. ft.  
SCC 317827



Flute  
No. 3822  
5½ oz./16.3 cl./163 ml.  
H6½ T2½ B2¾ D2¾  
3 doz./19# • 1.22 cu. ft.  
SCC 182015



# FLARE PILSNEERS



**Flare Shooter  
No. 243** ●  
2½ oz./7.4 cl./74 ml.  
H3¼ T2½ B1¼ D2½  
2 doz./7# • .34 cu. ft.  
SCC 330093



**Pilsner  
No. 1241HT** ★●  
4¾ oz./14.1 cl./141 ml.  
H5½ T2½ B2 D2½  
2 doz./14# • .75 cu. ft.  
SCC 317827



**Pilsner  
No. 1240HT** ★●  
10 oz./29.6 cl./296 ml.  
H6¾ T3 B2½ D3½  
3 doz./22# • 1.66 cu. ft.  
SCC 063250



**Pilsner  
No. 18** ●  
11 oz./32.6 cl./326 ml.  
H7 T3½ B2½ D3½  
3 doz./29# • 1.82 cu. ft.  
SCC 589265



**Pilsner  
No. 19** ●  
11½ oz./34.0 cl./340 ml.  
H7¼ T3½ B2½ D3¼  
3 doz./29# • 2.13 cu. ft.  
SCC 589234



**Pilsner  
No. 1242HT** ★●  
19¼ oz./56.9 cl./569 ml.  
H8 T3½ B2½ D3½  
1 doz./13# • 1.01 cu. ft.  
SCC 317834



**Pilsner  
No. 247** ●  
16 oz./47.3 cl./473 ml.  
H8½ T3½ B2½ D3½  
1 doz./13# • .87 cu. ft.  
SCC 387776

Also available with ©Fizzazz® -see p.250

## build BUSINESS



Bar snacks and brews have an everlasting, perfect union. World® Tableware Chef's Selection™ snack dispensers (see page 53) beg to be passed down the bar or around the table – a true conversation piece.

# HEAVY BASE PILSNERS



**Pilsner  
No. 16** ●  
6 oz./17.7 cl./177 ml.  
H5 T2½ B2½ D2¾  
6 doz./35# • 1.84 cu. ft.  
SCC 217359



**Pilsner  
No. 15** ●  
7 oz./20.7 cl./207 ml.  
H5¼ T2¾ B2¼ D2¾  
6 doz./37# • 2.09 cu. ft.  
SCC 000258



**Pilsner  
No. 12** ●  
8 oz./23.7 cl./237 ml.  
H5½ T2¾ B2¼ D2¾  
6 doz./38# • 2.20 cu. ft.  
SCC 000043



**Pilsner  
No. 13** ●  
10 oz./29.6 cl./296 ml.  
H5¾ T2¾ B2½ D3  
3 doz./24# • 1.39 cu. ft.  
No. 13-SCC 063359



**Pilsner  
No. 14** ●  
12 oz./35.5 cl./355 ml.  
H6¼ T2¾ B2½ D3½  
3 doz./27# • 1.55 cu. ft.  
SCC 063120

# HOURGLASS PILSNERS ★ HEAT TREATED

LIBBEY®



**Pilsner  
No. 1176HT** ★ ●  
**No. 176** ●  
9 oz./26.6 cl./266 ml.  
H5¾ T2¾ B2¾ D2¾  
3 doz./23# • 1.14 cu. ft.  
No. 1176HT-SCC 183654  
No. 176-SCC 231430



**Pilsner  
No. 1178HT** ★ ●  
**No. 178** ●  
10 oz./29.6 cl./296 ml.  
H5¾ T2¾ B2¾ D2¾  
2 doz./16# • .82 cu. ft.  
No. 1178HT-SCC 367853  
No. 178-SCC 367846



**Pilsner  
No. 179** ●  
11 oz./32.5 cl./325 ml.  
H6 T2¾ B2¾ D2¾  
3 doz./23# • 1.29 cu. ft.  
SCC 104659



**Hourglass (Lined)  
No. 181/1605G** ●  
12 oz./35.5 cl./355 ml.  
H6 T3½ B2¾ D3½  
2 doz./17# • 1.06 cu. ft.  
SCC 378507



**Pilsner  
No. 1181HT** ★ ●  
**No. 181** ●  
12 oz./35.5 cl./355 ml.  
H6 T3½ B2¾ D3½  
2 doz./17# • 1.06 cu. ft.  
No. 1181HT-SCC 369956  
No. 181-SCC 369932



**Pilsner  
No. 1183HT** ★ ●  
**No. 183** ●  
15 oz./44.4 cl./444 ml.  
H6¾ T3¼ B2¾ D3¼  
3 doz./29# • 1.83 cu. ft.  
No. 1183HT-SCC 128532  
No. 183-SCC 045099



Smaller glassware, such as our 10 oz. English Pub glass, is ideal for serving higher ABV craft beers.



**English Pub Glass No. 14810HT** ★ ●  
10 oz./29.6 cl./296 ml.  
H4<sup>5</sup>/<sub>8</sub> T2<sup>7</sup>/<sub>8</sub> B2<sup>1</sup>/<sub>4</sub> D3  
4 doz./26# • 1.42 cu. ft.  
SCC 302342



**English Pub Glass No. 14806HT** ★ ●  
16 oz./47.3 cl./473 ml.  
H6 T3<sup>1</sup>/<sub>8</sub> B2<sup>1</sup>/<sub>4</sub> D3<sup>1</sup>/<sub>4</sub>  
3 doz./24# • 1.60 cu. ft.  
SCC 005144



**English Pub Glass No. 14801HT** ★ ●  
20 oz./59.2 cl./592 ml.  
H6 T3<sup>3</sup>/<sub>8</sub> B2<sup>5</sup>/<sub>8</sub> D3<sup>1</sup>/<sub>2</sub>  
3 doz./28# • 1.88 cu. ft.  
SCC 580118



**Pub Glass No. 4808** ●  
16 oz./47.3 cl./473 ml.  
H5<sup>7</sup>/<sub>8</sub> T3 B2<sup>3</sup>/<sub>8</sub> D3<sup>1</sup>/<sub>4</sub>  
2 doz./14# • 1.04 cu. ft.  
SCC 373922



**Pub Glass No. 4803** ●  
20 oz./59.2 cl./592 ml.  
H6<sup>1</sup>/<sub>8</sub> T3<sup>1</sup>/<sub>8</sub> B2<sup>5</sup>/<sub>8</sub> D3<sup>3</sup>/<sub>8</sub>  
2 doz./16# • 1.28 cu. ft.  
SCC 346230



**Pub Glass No. 14816HT** ★ ●  
16 oz./47.3 cl./473 ml.  
H6<sup>1</sup>/<sub>2</sub> T2<sup>5</sup>/<sub>8</sub> B2<sup>1</sup>/<sub>4</sub> D3  
1 doz./8# • .52 cu. ft.  
SCC 463579



**Pub Glass No. 196** ●  
20 oz./59.1 cl./591 ml.  
H6<sup>7</sup>/<sub>8</sub> T3 B2<sup>1</sup>/<sub>2</sub> D3<sup>1</sup>/<sub>4</sub>  
2 doz./19# • 1.21 cu. ft.  
SCC 574551



**Pub Glass No. 194** ●  
16 oz./47.3 cl./473 ml.  
H6<sup>5</sup>/<sub>8</sub> T3<sup>1</sup>/<sub>8</sub> B2<sup>1</sup>/<sub>2</sub> D3<sup>3</sup>/<sub>8</sub>  
3 doz./28# • 1.66 cu. ft.  
SCC 574544



**Pub Glass No. 195** ●  
19 oz./56.2 cl./562 ml.  
H7<sup>1</sup>/<sub>8</sub> T3<sup>1</sup>/<sub>4</sub> B2<sup>3</sup>/<sub>4</sub> D3<sup>3</sup>/<sub>8</sub>  
3 doz./31# • 1.98 cu. ft.  
SCC 579860



# DRINKING JARS



**Drinking Jar  
No. 92144**  
4 oz./11.8 cl./118 ml.  
H3½ T1¾ B1½ D2  
2 doz./5# • .26 cu. ft.  
SCC 477828



**Drinking Jar  
No. 92104**  
8 oz./23.7 cl./237 ml.  
H4¼ T2½ B2 D2½  
1 doz./5# • .24 cu. ft.  
SCC 483645



**Drinking Jar  
No. 92103**  
16 oz./47.3 cl./473 ml.  
H5¼ T2¾ B2½ D2½  
1 doz./6# • .41 cu. ft.  
SCC 472540



**Gold Metal Lid  
No. 92136**  
H5½ D3  
6 doz./2# • .58 cu. ft.  
SCC 479792  
Fits 16 and 16½ oz.  
Drinking Jars



**Silver Metal Lid  
No. 92159**  
H1½ D3¾  
3 doz./2# • .34 cu. ft.  
SCC 512741  
Fits 32 oz. Drinking Jar



**Drinking Jar  
No. 92105**  
24 oz./71.0 cl./710 ml.  
H6½ T3 B2¾ D3¾  
1 doz./10# • .63 cu. ft.  
SCC 483690



**Drinking Jar  
No. 92110**  
32 oz./94.6 cl./946 ml.  
H6¾ T3½ B3½ D3¾  
1 doz./13# • .84 cu. ft.  
SCC 496249



**Drinking Jar  
No. 97124**  
4.75 oz./14.0 cl./140 ml.  
H3¾ T1¾ B2½ D2¾  
1 doz./5# • .21 cu. ft.  
SCC 495259



**Drinking Jar  
No. 97085**  
16½ oz./48.8 cl./488 ml.  
H5¼ T2¾ B2½ D4½  
1 doz./12# • .62 cu. ft.  
SCC 866288



**Drinking Jar  
No. 97084**  
16½ oz./48.8 cl./488 ml.  
H5¼ T2¾ B2½ D4½  
1 doz./12# • .63 cu. ft.  
SCC 871421

# GROWLERS



**NEW Amber Growler w/Lid  
No. 70216**  
32 oz./94.6 cl./946 ml.  
H9 T1½ B3½ D4  
1 doz./19# • 1.13 cu. ft.  
SCC 611758



**Growler  
Replacement Lid  
No. 96379**  
6 doz./2# • .14 cu. ft.  
SCC 461131



**Amber Growler w/Lid  
No. 70217**  
64 oz./189.3 cl./1893 ml.  
H11 T1½ B4½ D5  
6 pcs./16# • 2.15 cu. ft.  
SCC 450883

## build BUSINESS

Showcase your local roots.

Amber growlers filled with locally produced craft beer add

"take home" to the menu and bring guests back for more.

[insights.libbey.com](http://insights.libbey.com)

# BEER STEMWARE



**Beer No. 3727** ■  
10 oz./29.6 cl./296 ml.  
H6¾ T2¾ B2¾ D2¾  
2 doz./12# • .86 cu. ft.  
SCC 358646



**Beer No. 3728** ■  
12 oz./35.5 cl./355 ml.  
H7½ T2½ B2¾ D2¾  
2 doz./13# • .99 cu. ft.  
SCC 370006



**Beer No. 3730** ■  
14 oz./41.4 cl./414 ml.  
H7¾ T2½ B2¾ D3  
2 doz./14# • 1.15 cu. ft.  
SCC 370013



**Beer No. 3725** ■  
12 oz./35.5 cl./355 ml.  
H7½ T2½ B2¾ D2¾  
3 doz./22# • 1.42 cu. ft.  
SCC 908660



**Beer No. 3915** ■  
14¾ oz./43.6 cl./436 ml.  
H7 T2½ B2¾ D3¼  
3 doz./23# • 1.89 cu. ft.  
SCC 563098



**Beer No. 3062** ■  
19¼ oz./56.9 cl./569 ml.  
H6 T3½ B3¼ D4½  
1 doz./9# • .89 cu. ft.  
SCC 443748



**Beer No. 3908** ■  
10¼ oz./30.3 cl./303 ml.  
H4¾ T2½ B2¾ D3¼  
2 doz./12# • .85 cu. ft.  
SCC 388087



**Beer No. 3328** ■  
12 oz./35.5 cl./355 ml.  
H7½ T2½ B2¾ D3½  
3 doz./23# • 1.79 cu. ft.  
SCC 056682

## build BUSINESS

Stemware isn't just for serving wine. It also can add value and sophistication to beer presentations, particularly lambic, saison and specialty fruit beers.



**Beer No. 3228** ■  
12 oz./35.5 cl./355 ml.  
H7 T2½ B2¾ D3½  
3 doz./25# • 1.77 cu. ft.  
SCC 771684



Also available with © Fizzazz™ -see p.250

**Pilsner No. 3804** ■  
16 oz./47.4 cl./473 ml.  
H7¾ T2¾ B2¾ D3½  
2 doz./15# • 1.28 cu. ft.  
SCC 391230

# BEER STEMWARE



**Footed Cooler  
No. 3813** ■  
12 oz./35.5 cl./355 ml.  
H6½ T2½ B2¾ D3  
3 doz./23# • 1.56 cu. ft.  
SCC 135783



**Footed Ale  
No. 3810** ■  
10 oz./29.6 cl./296 ml.  
H6½ T2½ B2¾ D2¾  
3 doz./23# • 1.35 cu. ft.  
SCC 743438



**Footed Ale  
No. 3812** ■  
12 oz./35.5 cl./355 ml.  
H6½ T2¾ B2¾ D3  
3 doz./23# • 1.50 cu. ft.  
SCC 110476



**Footed Ale  
No. 3815** ■  
15¼ oz./45.1 cl./451 ml.  
H8¾ T2½ B3 D3¼  
2 doz./23# • 1.60 cu. ft.  
SCC 311149



**Pilsner  
No. 8425** ●  
12 oz./35.5 cl./355 ml.  
H8¼ T3 B3 D3  
2 doz./15# • 1.40 cu. ft.  
SCC 104468



**Footed Pilsner  
No. 6425** ●  
10 oz./29.6 cl./296 ml.  
H8½ T2¾ B2¾ D2¾  
2 doz./16# • 1.46 cu. ft.  
SCC 104437



## HOFFMAN HOUSE



**Hoffman House Goblet  
No. 5210**  
10 oz./29.6 cl./296 ml.  
H6½ T4 B3¼ D4  
1 doz./24# • .84 cu. ft.  
SCC 621934



**Hoffman House Goblet  
No. 5212**  
12 oz./35.5 cl./355 ml.  
H6½ T4 B3¼ D4  
1 doz./21# • .84 cu. ft.  
SCC 621958

## GRAND SERVICE



**Abbey Goblet  
No. 921472** ●  
14 oz./41.4 cl./414 ml.  
H5½ T3½ B3½ D3¾  
1 doz./7# • .67 cu. ft.  
SCC 5601875115490



**Abbey Goblet  
No. 921465** ●  
20 oz./60.0 cl./600 ml.  
H6½ T3½ B3½ D4¾  
1 doz./8# • .94 cu. ft.  
SCC 5601875115506



# SCHOONERS



GLASS RIM



**Schooner  
No. 1785473**  
18 oz./53.2 cl./532 ml.  
H7¼ T4½ B4¼ D4¾  
1 doz./32# • 1.32 cu. ft.  
SCC 17854730



**Schooner  
No. 1722471**  
21 oz./62.1 cl./621 ml.  
H7¼ T4½ B4¼ D4¾  
1 doz./27# • 1.33 cu. ft.  
SCC 17224717



**Suprema Schooner  
No. 1700157**  
20½ oz./61.0 cl./610 ml.  
H7½ T4 B3½ D5¼  
1 doz./31# • 1.13 cu. ft.  
SCC 17001578

# MUNIQUE BEERS LIBBEY® *Sheer Rim®* D.T.E.



**Munique Beer  
No. 920291** ✕  
13½ oz./39.9 cl./399 ml.  
H7½ T2½ B2½ D3¼  
1 doz./7# • .55 cu. ft.  
SCC 5601875150392



Also available with © Fizzazz® - see p.250

**Munique Beer  
No. 920284** ✕  
16½ oz./49.0 cl./490 ml.  
H7½ T2¾ B2½ D3¾  
1 doz./7# • .69 cu. ft.  
SCC 5601875150408



**Munique Beer  
No. 7822SR** ✕  
21¼ oz./62.8 cl./628 ml.  
H8¼ T3½ B3 D3¾  
1 doz./9# • .95 cu. ft.  
SCC 472564

# BELGIAN BEERS



**Stacking Belgian Taster  
No. 3816** ■  
5 oz./14.8 cl./148 ml.  
H4 T2½ B1½ D2¾  
2 doz./8# • .57 cu. ft.  
SCC 475367



**Stacking Belgian Beer  
No. 3817** ■  
10 oz./29.6 cl./296 ml.  
H5 T2½ B2¼ D3¼  
1 doz./7# • .49 cu. ft.  
SCC 497680



**Belgian Beer  
No. 3807** ■  
13 oz./38.4 cl./384 ml.  
H5½ T2½ B2¾ D3½  
1 doz./7# • .61 cu. ft.  
SCC 440334



**Belgian Beer  
No. 3808** ■  
16 oz./47.3 cl./473 ml.  
H6 T2¾ B3 D3¾  
1 doz./8# • .75 cu. ft.  
SCC 440341

# TIME IS RIPE TO PICK the right cider glass

The time's always right to pair the right cider glass with a seasonal variety of apple, pear, pumpkin or even pineapple ciders. The trend continues to grow toward an upsurge in cider drinkers.

Be outstanding in your field – offer your cider-drinking guests our innovative Hard Cider glass featuring Fizzazz® technology that increases effervescence for more beer-like carbonation.

The bottom ridges of our cider glass design help release the fruity aromas intensified by the apple-shaped bowl and offer a comfortable grip.

Talk to your Libbey sales representative about how to trend your cider presentation toward greater profitability.



Also available with  
©Fizzazz®  
—see p.250

**Hard Cider  
No. 545** ● Design Patented  
16 oz./47.3 cl./473 ml.  
H5¼ T3¾ B2¾ D3½  
1 doz./8# • .66 cu. ft.  
SCC 533852



**Hard Cider Taster  
No. 540** ●  
5 oz./14.8 cl./148 ml.  
H3¾ T2¾ B2 D2½  
2 doz./8# • .46 cu. ft.  
SCC 563187

RESTAURANT BASICS® + **DuraTuff**®

See pages 277 to 280 for stacking solutions to extend the service life of your glassware.



**Stacking Mixing Glass**  
No. 15789 +  
14 oz./41.4 cl./414 ml.  
H5 $\frac{7}{8}$  T3 $\frac{1}{2}$  B2 $\frac{3}{8}$  D3 $\frac{1}{2}$   
2 doz./31# = 1.24 cu. ft.  
SCC 467098



**Stacking Mixing Glass**  
No. 15790 +  
16 oz./47.3 cl./473 ml.  
H5 $\frac{5}{8}$  T3 $\frac{1}{2}$  B2 $\frac{3}{8}$  D3 $\frac{1}{2}$   
2 doz./24# = 1.24 cu. ft.  
SCC 452375



**Stacking Pub Glass**  
No. 15730 +  
17 $\frac{1}{4}$  oz./51.0 cl./510 ml.  
H6 $\frac{1}{2}$  T3 $\frac{3}{8}$  B2 $\frac{3}{8}$  D3 $\frac{3}{8}$   
2 doz./26# = 1.31 cu. ft.  
SCC 387707



**Stacking Pub Glass**  
No. 15720 +  
16 $\frac{1}{2}$  oz./48.8 cl./488 ml.  
H6 $\frac{1}{2}$  T3 $\frac{1}{2}$  B2 $\frac{1}{2}$  D3 $\frac{1}{2}$   
1 doz./15# = .66 cu. ft.  
SCC 387684



**Stacking Mixing Glass**  
No. 15791 +  
20 oz./59.2 cl./592 ml.  
H6 $\frac{7}{8}$  T3 $\frac{3}{8}$  B2 $\frac{1}{2}$  D3 $\frac{3}{8}$   
2 doz./32# = 1.56 cu. ft.  
SCC 452382



**Stacking Mixing Glass**  
No. 15792 +  
22 oz./65.1 cl./651 ml.  
H7 T3 $\frac{3}{4}$  B2 $\frac{3}{8}$  D3 $\frac{3}{4}$   
2 doz./34# = 1.68 cu. ft.  
SCC 452436



**Cooler**  
No. 15141 +  
14 oz./41.4 cl./414 ml.  
H5 $\frac{7}{8}$  T3 $\frac{1}{2}$  B2 $\frac{3}{8}$  D3 $\frac{1}{2}$   
2 doz./31# = 1.24 cu. ft.  
SCC 063298



**Mixing Glass**  
No. 1639HT +  
No. 5139  
16 oz./47.3 cl./473 ml.  
H5 $\frac{7}{8}$  T3 $\frac{1}{2}$  B2 $\frac{3}{8}$  D3 $\frac{1}{2}$   
2 doz./24# = 1.27 cu. ft.  
No. 1639HT-SCC 455676  
No. 5139-SCC 456499



**Tall Mixing Glass**  
No. 15385 +  
16 oz./47.3 cl./473 ml.  
H6 $\frac{1}{4}$  T3 $\frac{3}{8}$  B2 $\frac{3}{8}$  D3 $\frac{3}{8}$   
2 doz./27# = 1.25 cu. ft.  
No. 15385-SCC 426444

Also  
available  
with  
©Fizzazz®  
-see p.250



**Mixing Glass**  
No. 1632HT +  
18 oz./53.2 cl./532 ml.  
H6 $\frac{3}{8}$  T3 $\frac{3}{4}$  B2 $\frac{1}{2}$  D3 $\frac{3}{4}$   
2 doz./38# = 1.55 cu. ft.  
SCC 563074



**Mixing Glass**  
No. 1637HT +  
No. 5137  
20 oz./59.2 cl./592 ml.  
H6 $\frac{3}{8}$  T3 $\frac{3}{4}$  B2 $\frac{1}{2}$  D3 $\frac{3}{4}$   
2 doz./31# = 1.55 cu. ft.  
No. 1637HT-SCC 563081  
No. 5137-SCC 563111



**Mixing Glass**  
No. 15144 +  
20 oz./59.2 cl./592 ml.  
H6 $\frac{3}{4}$  T3 $\frac{3}{8}$  B2 $\frac{1}{2}$  D3 $\frac{3}{8}$   
2 doz./34# = 1.58 cu. ft.  
SCC 061386



**Cooler**  
No. 15722 +  
22 oz./65.1 cl./651 ml.  
H7 T3 $\frac{3}{8}$  B2 $\frac{1}{2}$  D3 $\frac{3}{8}$   
2 doz./37# = 1.66 cu. ft.  
SCC 349262



# SPORTSWARE



GLASS BOTTOM



GLASS BOTTOM



GLASS BOTTOM



GLASS BOTTOM



**Basketball Cooler  
No. 5333**  
16 oz./47.3 cl./473 ml.  
H6% T3% B2½ D3%  
1 doz./16# • .64 cu. ft.  
SCC 379511



**Football Cooler  
No. 5329**  
16 oz./47.3 cl./473 ml.  
H6% T3% B2½ D3%  
1 doz./16# • .64 cu. ft.  
SCC 381965



**Golf Cooler  
No. 5330**  
16 oz./47.3 cl./473 ml.  
H6% T3% B2½ D3%  
1 doz./16# • .64 cu. ft.  
SCC 381972



**Baseball Cooler  
No. 5332**  
16 oz./47.3 cl./473 ml.  
H6% T3% B2½ D3%  
1 doz./16# • .64 cu. ft.  
SCC 381989



**Football Tumbler  
No. 2233** ●  
23 oz./68.0 cl./680 ml.  
H6% T2% B2¼ D3%  
2 doz./16# • 1.50 cu. ft.  
SCC 056245

# GLASS CAN



**NEW** **Glass Can Taster  
No. 265** ●  
5 oz./14.8 cl./148 ml.  
H3% T1¼ B1% D2½  
2 doz./6# • .31 cu. ft.  
SCC 586919



**Glass Can  
No. 209** ●  
16 oz./47.3 cl./473 ml.  
H5¼ T2¾ B2½ D3  
2 doz./14# • .86 cu. ft.  
SCC 460288



**NEW** **Glass Can  
No. 266** ●  
20 oz./59.1 cl./591 ml.  
H6% T2% B2½ D3  
1 doz./8# • .51 cu. ft.  
SCC 586902



## build BUSINESS

Custom decorating raises your establishment's profile and is ideal for "Keep the Glass" promotions that continue spreading your brand through your guests' social circles.

See page 312 for full details.

# FIZZAZZ®



**Hard Cider Fizzazz®**  
**No. 545/69292** ●  
 16 oz./47.3 cl./473 ml.  
 H5¼ T3½ B2¾ D3¾  
 1 doz./8# • .66 cu. ft.  
**SCC 530110**



**Tall Mixing Glass Fizzazz®**  
**No. 15385/69292** +  
 16 oz./47.3 cl./473 ml.  
 H6¼ T3½ B2¾ D3¾  
 2 doz./27# • 1.25 cu. ft.  
**SCC 437754**



**Embassy Pilsner Fizzazz®**  
**No. 3804/69292** ■  
 16 oz./47.4 cl./473 ml.  
 H7½ T2¾ B2¾ D3½  
 2 doz./15# • 1.28 cu. ft.  
**SCC 437778**



**Muniqué Beer Fizzazz®**  
**No. 920284/69292** ✕  
 16½ oz./49.0 cl./490 ml.  
 H7½ T2¾ B2¾ D3¾  
 1 doz./7# • .69 cu. ft.  
**SCC 437785**



**Principé Beer Fizzazz®**  
**No. 924169/69292** ✕  
 12¾ oz./37.9 cl./379 ml.  
 H8 T2¾ B2¾ D2¾  
 1 doz./10# • .49 cu. ft.  
**SCC 438225**



**Pilsner Fizzazz®**  
**No. 247/69292** ●  
 16 oz./47.3 cl./473 ml.  
 H8¾ T3½ B2¾ D3½  
 1 doz./13# • .87 cu. ft.  
**SCC 437792**



**Giant Beer Fizzazz®**  
**No. 1629/69292** ●  
 20 oz./59.2 cl./592 ml.  
 H8¾ T3½ B3 D3¾  
 1 doz./13# • .91 cu. ft.  
**SCC 437747**



**Tall Beer Fizzazz®**  
**No. 3823/69292** ■  
 14½ oz./42.9 cl./429 ml.  
 H9¾ T2¾ B3¼ D3¼  
 2 doz./25# • 1.72 cu. ft.  
**SCC 437761**



**Embassy Flute Fizzazz®**  
**No. 3796/69292** ■  
 6 oz./17.7 cl./177 ml.  
 H8¾ T2 B2¾ D2¾  
 1 doz./6# • .59 cu. ft.  
**SCC 437815**



**Vina Flute Fizzazz®**  
**No. 7500/69292** ▲  
 8 oz./23.7 cl./237 ml.  
 H9¼ T2 B3¼ D3¼  
 1 doz./6# • .81 cu. ft.  
**SCC 437808**

## build BUSINESS

A select offering of Libbey glassware features Fizzazz®, an exclusive laser-etching process that keeps mesmerizing streams of bubbles in constant motion to enhance aroma and flavor.

# MUGS & TANKARDS

FRONT VIEW

16 3/4 oz. / 500 ml. / 1/2 Liter

See page 312 for custom decorating information.

FRONT VIEW

33 7/8 oz. / 1000 ml. / 1 Liter

See page 312 for custom decorating information.

**Oktoberfest Mug**  
No. 12029521  
21 1/4 oz./62.8 cl./628 ml.  
H6 1/2 T3 1/8 B3 1/2 D5 1/4  
1 doz./20# • .95 cu. ft.  
SCC 08002713132117

**Oktoberfest Mug**  
No. 12030021  
42 oz./124.2 cl./1242 ml.  
H8 T4 B4 3/8 D6 1/2  
6 pcs./18# • .71 cu. ft.  
SCC 08002713132124

**Dimple Stein**  
No. 5355  
19 1/4 oz./56.9 cl./569 ml.  
H4 7/8 T3 5/8 B2 3/4 D5 5/8  
2 doz./33# • 1.64 cu. ft.  
SCC 508365

**Vienna Stein**  
No. 5305  
11 1/2 oz./34.0 cl./340 ml.  
H5 1/4 T2 1/8 B2 3/8 D4 1/2  
2 doz./22# • 1.20 cu. ft.  
SCC 508358

**Frankfurt Sampler**  
No. 5003  
4 oz./11.8 cl./118 ml.  
H5 T1 1/8 B2 D2 5/8  
2 doz./12# • .47 cu. ft.  
SCC 623775

**Frankfurt Mug**  
No. 5001  
21 oz./62.1 cl./621 ml.  
H9 T3 B3 3/8 D4 3/8  
1 doz./28# • 1.03 cu. ft.  
SCC 571949

**Muscle Mug**  
No. 12021519  
20 3/4 oz./61.4 cl./614 ml.  
H8 1/2 T3 B3 3/8 D5 1/2  
6 pcs./14# • .71 cu. ft.  
SCC 08002713082238

**Mug**  
No. 5307  
8 1/2 oz./25.1 cl./251 ml.  
H5 3/8 T2 1/8 B2 3/4 D4 3/8  
2 doz./36# • 1.05 cu. ft.  
SCC 039869

**Mug**  
No. 5309  
12 oz./35.5 cl./355 ml.  
H5 5/8 T3 B2 1/8 D4 1/8  
2 doz./40# • 1.26 cu. ft.  
SCC 047826

**Mug**  
No. 5364  
12 oz./35.5 cl./355 ml.  
H5 1/2 T3 1/4 B3 1/4 D5 1/8  
1 doz./24# • .75 cu. ft.  
SCC 053725

**Mug**  
No. 5362  
10 oz./29.6 cl./296 ml.  
H5 3/4 T3 1/8 B3 D4 3/4  
1 doz./23# • .66 cu. ft.  
SCC 063311

**Mug**  
No. 5360  
22 oz./65.1 cl./651 ml.  
H8 T3 1/8 B3 1/4 D5 1/8  
1 doz./27# • 1.10 cu. ft.  
SCC 021168



# MUGS & TANKARDS



**Maxim Mug  
No. 2130SA662**  
23 oz./68.0 cl./680 ml.  
H6 T3½ B4½ D5½  
1 doz./27# • .99 cu. ft.  
SCC 368133



**Maxim Mug  
No. 2329SA450**  
17½ oz./52.0 cl./520 ml.  
H6½ T3¼ B3½ D5½  
1 doz./26# • 1.17 cu. ft.  
SCC 368140



**Scandinavia  
No. 5297**  
12 oz./35.5 cl./355 ml.  
H5½ T3½ B3½ D4¾  
1 doz./20# • .77 cu. ft.  
SCC 031962



**Scandinavia  
No. 5298**  
15 oz./44.4 cl./444 ml.  
H6¼ T3¾ B3½ D5½  
1 doz./24# • .93 cu. ft.  
SCC 031979



**Mug  
No. 5202**  
10 oz./29.6 cl./296 ml.  
H5½ T3½ B2½ D5½  
2 doz./28# • 1.19 cu. ft.  
SCC 759583



**Mug  
No. 5203**  
11 oz./32.5 cl./325 ml.  
H5½ T3½ B2¾ D5¾  
2 doz./26# • 1.24 cu. ft.  
SCC 759590



**Paneled Mug  
No. 5019**  
10 oz./29.6 cl./296 ml.  
H5½ T3¼ B3¼ D4¾  
1 doz./25# • .58 cu. ft.  
SCC 894352



**Paneled Mug  
No. 5016**  
12 oz./35.5 cl./355 ml.  
H5½ T3¾ B3¼ D5½  
1 doz./26# • .81 cu. ft.  
SCC 572366



**Paneled Mug  
No. 5018**  
14 oz./41.4 cl./414 ml.  
H6½ T3½ B3½ D5  
1 doz./30# • .88 cu. ft.  
SCC 466863



**Paneled Mug  
No. 5020**  
16 oz./47.3 cl./473 ml.  
H6½ T3½ B3½ D5  
1 doz./27# • .88 cu. ft.  
SCC 890057



**Paneled Mug  
No. 5327**  
22 oz./65.1 cl./651 ml.  
H7¾ T3½ B3½ D5½  
1 doz./30# • 1.06 cu. ft.  
SCC 438058

# MUGS & TANKARDS



**Handled Mug  
No. 5012**  
12½ oz./37.0 cl./370 ml.  
H5½ T2½ B2¾ D4½  
2 doz./32# • 1.28 cu. ft.  
SCC 344536



**Handled Mug  
No. 5011**  
15 oz./44.4 cl./444 ml.  
H5½ T3 B3¾ D4½  
1 doz./17# • .73 cu. ft.  
SCC 492503



**Maritime Mug  
No. 5027**  
15 oz./44.4 cl./444 ml.  
H5½ T3¼ B3¾ D5  
1 doz./21# • .80 cu. ft.  
SCC 495993



**Thumbprint Stein  
No. 5303**  
19½ oz./57.7 cl./577 ml.  
H5¾ T3¾ B2¾ D6¾  
2 doz./32# • 1.62 cu. ft.  
SCC 520275



**Cafe Mug  
No. 5286**  
14 oz./41.4 cl./414 ml.  
H6¾ T3½ B2¾ D5  
1 doz./17# • .86 cu. ft.  
SCC 592064



**Boot Mug  
No. 97036**  
17 oz./50.0 cl./500 ml.  
H6½ T3¼ B3¾ D5¾  
1 doz./17# • .98 cu. ft.  
SCC 032693



**Tankard  
No. 5092**  
16 oz./47.3 cl./473 ml.  
H6½ T3½ B3¾ D4¾  
1 doz./21# • .78 cu. ft.  
SCC 498475



**Mug  
No. 5273**  
12 oz./35.5 cl./355 ml.  
H5½ T2¾ B2¾ D4¾  
1 doz./16# • .62 cu. ft.  
SCC 135738



**Sport Mug with Panels  
No. 52733**  
12 oz./35.5 cl./355 ml.  
H5¾ T2¾ B2¾ D4¾  
1 doz./15# • .62 cu. ft.  
SCC 467235



**Sport Mug  
No. 5272**  
25 oz./73.9 cl./739 ml.  
H7½ T3¾ B3¾ D5¾  
1 doz./34# • 1.13 cu. ft.  
SCC 863884



**Stein  
No. 5205**  
10 oz./29.6 cl./296 ml.  
H5¾ T2¾ B3¼ D4½  
1 doz./26# • .76 cu. ft.  
SCC 625178



**Stein  
No. 5206**  
12 oz./35.5 cl./355 ml.  
H5¾ T2¾ B3¼ D4½  
1 doz./23# • .76 cu. ft.  
SCC 625185



**Super Mug  
No. 5262**  
34 oz./99.8 cl./998 ml.  
H8 T4 B4 D6  
1 doz./39# • 1.50 cu. ft.  
SCC 001392



SPIRITED  
returns  
ON TRENDING  
COCKTAILS



Shown: Libbey® Napoli Grande,  
Super Sham Rocks and Vina™  
Martini glassware



Signature drinks demand signature glasses. Using the right glass to showcase all of your craft spirits or exclusive recipes creates the most memorable impression possible in taste, appearance and perceived value.

Create buzz around your cocktail menu by elevating presentations for which your guests will pay a premium price. Big reaction preparations, glamorous cocktail displays and locally crafted vibes, Libbey® has it all right here for you.

unique designs inspire  
your creativity, reflect trend insights  
and celebrate your bottom line.



From standard rocks to luxury stemware, Libbey offers a comprehensive selection of cocktail glassware – and even premium plastic drinkware – to set your beverage program apart.

Use our Spirit Master guide on the next page for tips on selecting the right glass for what's trending in cocktails now.

Ask your Libbey sales representative to help you be a master in your craft.

## cocktails

Aruba	264
Aruba Red	265
Chemistry Bar	258-259
Cosmopolitan	267
Hobstar	263
Infinium®	272-273
Margaritas	266-267
Martinis & Coupes	260-261
Measuring Glasses	271
Retro Cocktails	262
Schooners	267
Shooters & Specialty Shots	270-271
Specialty Presentations	269
Spirits Collection	263
Super Stems	268
Tiki	269



THE **basics** ON  
TRADITIONAL GLASSWARE  
FOR **spirits**.

“We have 12 categories of mixed drinks and each has a unique glass. Libbey’s range is a big help.”

– Jack McGarry  
International Bartender of the Year  
The Dead Rabbit, New York City

### Spirits Served Neat

No. 3502FCP21 shown



A rounded design with heavy base is perfect for swirling “neat” drinks – unmixed spirits served at room temperature – to open up the flavors. The glass narrows at the top to concentrate and enhance the complex aromas.

### Spirits Served On the Rocks

No. 15481 shown



The heavy weight and wide top are perfect for serving the finest spirits on the rocks, the large capacity allowing ample room for ice.

### Brandy/Cognac

No. 3709 shown



A wide bowl creates surface area to help evaporate the liquor and enhance flavor. The narrow top concentrates aromas, and the rounded bottom is ideal for cupping with your hand to warm the brandy.

### Martini

No. 7512 shown



A very wide bowl allows for maximum aromatics (especially the juniper and botanicals in a gin martini). The glass can be held by the stem to prevent warming, and the cone shape keeps ingredients from separating.

### Margarita

No. 7511 shown



A Mexican cocktail made from tequila, orange liqueur and lime juice, margaritas are often rimmed with salt. The stem helps prevent warming the drink, and the very wide top enables an optimal salt-to-drink ratio.

### Liqueur

No. 601008 shown



The small capacity (1-3 oz.) and conical shape is made for serving small amounts of sweet distilled spirits flavored with fruit, herbs, flowers, nuts or spices. Choose a faceted stem for a nostalgic feel that can increase perceived value.

### Highball or Collins

No. 1656SR shown



This family of cocktails is made with a base spirit and a non-alcoholic carbonated mixer served with ice, requiring a tall glass for proper proportioning of ingredients.

### Specialty Glassware

No. 3623 shown



Whether it’s a signature mojito, frozen cocktail or premium Long Island Iced Tea, specialty glassware is designed to create a powerful presentation of the finest signature cocktails.



# THE right glass FOR WHAT'S TRENDING IN SPIRITS

There's no longer a set time for cocktail hour. As establishments continue to think past the three main meals, they're offering cocktails that please their guests any time of day.

CREATE EVEN MORE BRIGHT  
POSSIBILITIES FOR GREATER  
**daypart profits.**

Ease guests into their day with breakfast and brunch cocktails of herbal liquors and other fresh ingredients in elegant glassware.

**A glittering cocktail of St. Germain and grapefruit** is both soothing and refreshing. Served in the right glass – a classic Cocktail Coupe (page 261) – it glistens with potential for premium pricing.

**Learn more about how to Take Part in a New Daypart in Push the Boundaries** at [insights.libbey.com](https://insights.libbey.com)



# PREPARE FOR big reactions

It's all about the chemistry between you, the cocktail and your guests. Stunning preparations create anticipation – resulting in full houses every night.

CHEMISTRY BAR IS A FORMULA FOR **premium pricing**

More Preparations for **Big Reactions** in **All Things Spirited** at [insights.libbey.com](https://insights.libbey.com)



**Round Flask  
No. 56811**  
8½ oz./25.0 cl./250 ml.  
H5½ T1½ B1¾ D3¾  
12 pcs./5# • .60 cu. ft.  
SCC 573643



**Round Flask  
No. 56812**  
17 oz./50.0 cl./500 ml.  
H6½ T1½ B2¼ D4¼  
6 pcs./3# • .50 cu. ft.  
SCC 573650



**Round Flask  
No. 56813**  
34 oz./100.0 cl./1000 ml.  
H7½ T1¾ B2½ D5¼  
4 pcs./4# • .60 cu. ft.  
SCC 573667

# CHEMISTRY BAR



**Test Tube  
No. 56817**  
2 oz./59 ml.  
H6 T1 B1 D1  
12 pcs./1# • .09 cu. ft.  
SCC 573735



**7-Pc. Test Tube Set  
No. 56817YS6**  
28 pcs./4 sets per case/6# • .50 cu. ft.  
SCC 590466



**Cylinder  
No. 56814**  
1½ oz./5.0 cl./50 ml.  
H7¼ T1¼ B2¼ D2¼  
4 pcs./1# • .10 cu. ft.  
SCC 573704



**Cylinder  
No. 56815**  
3½ oz./10.0 cl./100 ml.  
H9½ T1½ B2½ D2½  
4 pcs./2# • .15 cu. ft.  
SCC 573711



**Cylinder  
No. 56816**  
8½ oz./25.0 cl./250 ml.  
H11½ T2 B3½ D3½  
4 pcs./3# • .24 cu. ft.  
SCC 573728



**Beaker  
No. 56804**  
3½ oz./10.0 cl./100 ml.  
H3 T2½ B2 D2½  
12 pcs./2# • .17 cu. ft.  
SCC 573520



**Beaker  
No. 56805**  
8½ oz./25.0 cl./250 ml.  
H3½ T3¼ B2½ D3¼  
12 pcs./4# • .35 cu. ft.  
SCC 573537



**Beaker  
No. 56806**  
17 oz./50.0 cl./500 ml.  
H5¼ T3½ B3¼ D3½  
6 pcs./3# • .33 cu. ft.  
SCC 573544



**Beaker  
No. 56807**  
34 oz./100.0 cl./1000 ml.  
H5¼ T4½ B4 D4½  
4 pcs./3# • .36 cu. ft.  
SCC 573575



**Erlenmeyer Flask  
No. 56808**  
8½ oz./25.0 cl./250 ml.  
H5¼ T1½ B3½ D3½  
12 pcs./4# • .40 cu. ft.  
SCC 573599



**Erlenmeyer Flask  
No. 56809**  
17 oz./50.0 cl./500 ml.  
H6¾ T1½ B4 D4  
6 pcs./3# • .40 cu. ft.  
SCC 573629



**Erlenmeyer Flask  
No. 56810**  
34 oz./100.0 cl./1000 ml.  
H8¼ T1½ B5 D5  
4 pcs./3# • .54 cu. ft.  
SCC 573636



# MARTINIS & COUPES



**Citation Cocktail**  
**No. 8454** ●  
 4½ oz./13.3 cl./133 ml.  
 H5½ T3½ B2½ D3½  
 3 doz./15# = 2.01 cu. ft.  
**SCC 093854**



**Citation Cocktail**  
**No. 8455** ●  
 6 oz./17.7 cl./177 ml.  
 H5½ T4¼ B2½ D4¼  
 3 doz./17# = 2.68 cu. ft.  
**SCC 093847**



**Salud Grande**  
**No. 8485** ●  
 8½ oz./25.1 cl./251 ml.  
 H6¾ T4½ B3 D4½  
 1 doz./8# = 1.18 cu. ft.  
**SCC 350374**



**Salud Grande**  
**No. 8480** ●  
 10 oz./29.6 cl./296 ml.  
 H6¾ T4¾ B3 D4¾  
 1 doz./8# = 1.71 cu. ft.  
**SCC 669479**



**Domaine Martini**  
**No. 8978** ●  
 8 oz./23.7 cl./237 ml.  
 H7 T4½ B3 D4½  
 1 doz./7# = 1.23 cu. ft.  
**SCC 027993**



**Midtown Martini**  
**No. 7507** ▲  
 12 oz./35.5 cl./355 ml.  
 H7¾ T4¾ B3¼ D4¾  
 1 doz./7# = 1.50 cu. ft.  
**SCC 084347**



**Bravura Martini**  
**No. 7700** ●  
 6¾ oz./20.0 cl./200 ml.  
 H6¾ T4¾ B3¼ D4¾  
 1 doz./8# = 1.28 cu. ft.  
**SCC 315229**



**Omega Martini**  
**No. 8883** ●  
 6¾ oz./20.0 cl./200 ml.  
 H6½ T4¾ B3¼ D4¾  
 1 doz./8# = 1.35 cu. ft.  
**SCC 319739**



**Shaker 500 w/black lid**  
**No. 13230520**  
 19¾ oz./58.5 cl./585 ml.  
 H6½ T2½ B2¾ D3¾  
 1 doz./14# = .72 cu. ft.  
**SCC 08002713098949**



**Z-Stem Martini**  
**No. 37719** ■  
 5 oz./14.8 cl./148 ml.  
 H5¾ T3¾ B2¾ D3¾  
 1 doz./5# = .71 cu. ft.  
**SCC 018007**



**Z-Stem Martini**  
**No. 37339** ■  
 7½ oz./22.2 cl./222 ml.  
 H6¾ T4¼ B3 D4¼  
 1 doz./7# = .99 cu. ft.  
**SCC 315243**



**Z-Stem Martini**  
**No. 37799** ■  
 9¼ oz./27.4 cl./274 ml.  
 H6½ T4¾ B3 D4¾  
 1 doz./7# = 1.13 cu. ft.  
**SCC 019585**



**Bristol Valley Cocktail**  
**No. 8555SR** ✖  
 7½ oz./22.2 cl./222 ml.  
 H6¼ T4¼ B3¼ D4¼  
 2 doz./14# = 1.74 cu. ft.  
**SCC 496013**



# MARTINIS & COUPES



**Embassy Mini-Martini**  
**No. 3701** ■  
 3 oz./8.9 cl./89 ml.  
 H3¾ T3½ B2½ D3½  
 1 doz./4# • 37 cu. ft.  
**SCC 351548**



**Embassy Cocktail**  
**No. 3771** ■  
 5 oz./14.8 cl./148 ml.  
 H5¼ T3¾ B2¾ D3¾  
 3 doz./16# • 1.96 cu. ft.  
**SCC 147991**



**Embassy Cocktail**  
**No. 3733** ■  
 7½ oz./22.2 cl./222 ml.  
 H6¾ T4¼ B3 D4¼  
 1 doz./7# • .99 cu. ft.  
**SCC 317575**



**Embassy Martini**  
**No. 3779** ■  
 9¼ oz./27.4 cl./274 ml.  
 H6½ T4¾ B3 D4¾  
 1 doz./8# • 1.13 cu. ft.  
**SCC 019578**



**Vina Martini**  
**No. 7512** ▲ ●  
 8 oz./23.7 cl./237 ml.  
 H6¾ T4¾ B3¼ D4¾  
 1 doz./6# • 1.42 cu. ft.  
**SCC 308269**



**Vina Martini**  
**No. 7518** ▲ ●  
 10 oz./29.6 cl./296 ml.  
 H7¼ T4¾ B3¼ D4¾  
 1 doz./7# • 1.38 cu. ft.  
**SCC 376619**

PIECES NOT  
 SOLD SEPARATELY



**Stainless Martini**  
**No. 224** ●  
 13½ oz./39.9 cl./399 ml.  
 H3½ T4½ B1½ D4½  
 1 doz./5# • .70 cu. ft.  
**SCC 477149**



**Cosmopolitan**  
**No. 400** ●  
 8¼ oz./24.4 cl./244 ml.  
 H3¾ T4 B2¼ D4  
 1 doz./8# • .60 cu. ft.  
**SCC 364098**



**Martini Chiller**  
**No. 70855** ●  
 5¾ oz./17.0 cl./170 ml.  
 H3½ T4¼ B2½ D4¾  
 1 doz./8# • .90 cu. ft.  
**SCC 330109**



**Embassy Champagne**  
**No. 3787** ■  
 3½ oz./10.4 cl./104 ml.  
 H4½ T3¼ B2¾ D3¾  
 3 doz./14# • 1.27 cu. ft.  
**SCC 239863**



**Embassy Champagne**  
**No. 3777** ■  
 4½ oz./13.3 cl./133 ml.  
 H4¼ T3¼ B2¾ D3¾  
 3 doz./14# • 1.31 cu. ft.  
**SCC 239849**



**Embassy Champagne**  
**No. 3773** ■  
 5½ oz./16.3 cl./163 ml.  
 H4½ T3¼ B2¾ D3¾  
 3 doz./15# • 1.38 cu. ft.  
**SCC 239832**



**Cocktail Coupe**  
**No. 3055** ■  
 8½ oz./25.1 cl./251 ml.  
 H6 T3¼ B3 D4¼  
 1 doz./7# • .89 cu. ft.  
**SCC 443816**

# VINTAGE MEETS MODERN DAY profitability

Today's golden cocktail age gleams with originality and commands top dollar. The look of rich cut tumblers and barware etch into mixologists' minds the spirited history shaken into each cocktail – but make no mistake – the experience creates business opportunities.

**breathhtaking to behold**, VINTAGE-STYLE GLASSWARE ADDS THE GRANDEUR OF DAYS GONE BY TO **enhance the profits** YOU WANT TODAY.

Rediscover the classics and find out how modern spins on glamorous presentations ensure they never lose their luster.

Learn more about how to **Glamorize the Cocktail** at [insights.libbey.com](http://insights.libbey.com)

## RETRO COCKTAILS



**Coupe**  
No. 601602 ●  
8¼ oz./24.7 cl./247 ml.  
H6 T3¾ B2½ D3¾  
1 doz./5# • 73 cu. ft.  
SCC 10615905601602



**Martini**  
No. 601404 ●  
6½ oz./19.3 cl./193 ml.  
H6½ T3¾ B2½ D3¾  
1 doz./5# • 84 cu. ft.  
SCC 10615905601404



**Cordial**  
No. 601008 ●  
2¼ oz./6.7 cl./67 ml.  
H7 T2¼ B2½ D2½  
1 doz./4# • .35 cu. ft.  
SCC 10615905601008



**Cocktail**  
No. 603064 ●  
8¼ oz./24.7 cl./247 ml.  
H7¾ T3 B2¾ D3  
1 doz./5# • .63 cu. ft.  
SCC 10615905603064



**Cocktail**  
No. 8882 ●  
4½ oz./13.3 cl./133 ml.  
H5¾ T3¾ B3 D3¾  
3 doz./14# • 2.09 cu. ft.  
SCC 309948



**Cocktail**  
No. 8876 ●  
6½ oz./19.2 cl./192 ml.  
H6 T4¼ B3 D4¼  
3 doz./18# • 2.87 cu. ft.  
SCC 312528



**Shot**  
**No. 926835**  
 2 oz./5.9 cl./59 ml.  
 H2<sup>3</sup>/<sub>8</sub> T2 B1<sup>1</sup>/<sub>8</sub> D2<sup>3</sup>/<sub>8</sub>  
 2 doz./5# • .16 cu. ft.  
**SCC 10615905926835**



**Double Old Fashioned**  
**No. 5632**  
 12 oz./35.5 cl./355 ml.  
 H4<sup>1</sup>/<sub>8</sub> T3<sup>1</sup>/<sub>2</sub> B3 D2<sup>1</sup>/<sub>8</sub>  
 1 doz./13# • .46 cu. ft.  
**SCC 10615905924152**



**Cooler**  
**No. 5633**  
 16 oz./47.3 cl./473 ml.  
 H6<sup>1</sup>/<sub>8</sub> T3<sup>1</sup>/<sub>4</sub> B2<sup>3</sup>/<sub>4</sub> D3<sup>1</sup>/<sub>4</sub>  
 1 doz./15# • .54 cu. ft.  
**SCC 10615905926798**

SPIRITS COLLECTION



**Samba Rocks**  
**No. 1038**  
 8<sup>1</sup>/<sub>2</sub> oz./25.1 cl./251 ml.  
 H3<sup>3</sup>/<sub>8</sub> T3<sup>1</sup>/<sub>8</sub> B3<sup>3</sup>/<sub>8</sub> D3<sup>3</sup>/<sub>8</sub>  
 1 doz./9# • .36 cu. ft.  
**SCC 6943949912444**



**Samba Rocks**  
**No. 1037**  
 11<sup>1</sup>/<sub>4</sub> oz./34.7 cl./347 ml.  
 H3<sup>3</sup>/<sub>8</sub> T3<sup>1</sup>/<sub>2</sub> B3<sup>3</sup>/<sub>8</sub> D3<sup>3</sup>/<sub>8</sub>  
 1 doz./9# • .45 cu. ft.  
**SCC 6943949912437**



**Aromé Tasting Glass**  
**No. 3713SCP29**  
 9<sup>3</sup>/<sub>4</sub> oz./28.8 cl./288 ml.  
 H3<sup>1</sup>/<sub>2</sub> T2<sup>1</sup>/<sub>4</sub> B2<sup>1</sup>/<sub>4</sub> D3<sup>3</sup>/<sub>8</sub>  
 6 pcs./3# • .18 cu. ft.  
**SCC 5601259018430**



**Distill Whiskey**  
**No. 2999SR**  
 10<sup>1</sup>/<sub>2</sub> oz./31.1 cl./311 ml.  
 H4<sup>1</sup>/<sub>8</sub> T2<sup>1</sup>/<sub>2</sub> B2<sup>1</sup>/<sub>4</sub> D3<sup>3</sup>/<sub>8</sub>  
 1 doz./7# • .44 cu. ft.  
**SCC 525017**



**Spirits**  
**No. 3502FCP21**  
 7 oz./21.0 cl./210 ml.  
 H3<sup>3</sup>/<sub>8</sub> T2 B1<sup>1</sup>/<sub>4</sub> D2<sup>1</sup>/<sub>8</sub>  
 1 doz./5# • .25 cu. ft.  
**SCC 5601875191173**



**Carats Double Old Fashioned**  
**No. 925500**  
 12 oz./35.5 cl./355 ml.  
 H4<sup>1</sup>/<sub>8</sub> T3<sup>1</sup>/<sub>2</sub> B2<sup>1</sup>/<sub>8</sub> D3<sup>1</sup>/<sub>2</sub>  
 1 doz./13# • .42 cu. ft.  
**SCC 10615905925500**



**Carats Beverage**  
**No. 926774**  
 14 oz./41.4 cl./414 ml.  
 H6<sup>1</sup>/<sub>8</sub> T3<sup>1</sup>/<sub>8</sub> B2<sup>1</sup>/<sub>8</sub> D3<sup>1</sup>/<sub>8</sub>  
 1 doz./12# • .45 cu. ft.  
**SCC 10615905926774**



**Carats Cocktail Stirring Glass**  
**No. 926781**  
 25<sup>1</sup>/<sub>4</sub> oz./74.7 cl./747 ml.  
 H5<sup>1</sup>/<sub>8</sub> T3<sup>1</sup>/<sub>4</sub> B3<sup>3</sup>/<sub>4</sub> D4<sup>1</sup>/<sub>8</sub>  
 0.5 doz./4# • .32 cu. ft.  
**SCC 10615905926781**



**Cocktail Stirring Glass**  
**No. 88709**  
 33 oz./97.6 cl./976 ml.  
 H7<sup>1</sup>/<sub>2</sub> T3<sup>1</sup>/<sub>2</sub> B3<sup>1</sup>/<sub>2</sub> D3<sup>3</sup>/<sub>4</sub>  
 0.5 doz./7# • .39 cu. ft.  
**SCC 446732**





**Shooter**  
**No. 92301** Θ  
 3 oz./8.9 cl./89 ml.  
 H4% T1% B1% D1%  
 2 doz./11# = .40 cu. ft.  
**SCC 495624**



**Rocks**  
**No. 92311** Θ  
 2½ oz./7.4 cl./74 ml.  
 H2% T2 B2 D2  
 2 doz./11# = .31 cu. ft.  
**SCC 541468**



**Rocks**  
**No. 92313** Θ  
 10 oz./29.6 cl./296 ml.  
 H3¾ T3¼ B3 D3¼  
 1 doz./13# = 1.35 cu. ft.  
**SCC 541529**



**Rocks**  
**No. 92302** Θ  
 12 oz./35.5 cl./355 ml.  
 H3% T3% B3% D3%  
 1 doz./11# = .52 cu. ft.  
**SCC 503657**



**Cooler**  
**No. 92303** Θ  
 16 oz./47.3 cl./473 ml.  
 H5% T3¼ B3 D3¼  
 1 doz./13# = .73 cu. ft.  
**SCC 495594**



**Zombie**  
**No. 92304** Θ  
 16 oz./47.3 cl./473 ml.  
 H7¼ T2¾ B2% D2¾  
 1 doz./13# = .74 cu. ft.  
**SCC 495617**



**Pitcher**  
**No. 92317** Θ  
 56 oz./1665 cl./1656 ml.  
 H8½ T4½ B3% D7  
 6 pcs./21# = 1.29 cu. ft.  
**SCC 555960**



**Margarita**  
**No. 92308** Θ  
 12 oz./35.5 cl./355 ml.  
 H6% T4% B3½ D4%  
 1 doz./21# = 1.49 cu. ft.  
**SCC 503640**

NEW



**Margarita**  
**No. 92315** Θ  
 16 oz./47.3 cl./473 ml.  
 H6% T5 B3¼ D5  
 1 doz./18# = 1.85 cu. ft.  
**SCC 594334**



**Round Cocktail**  
**No. 92309** Θ  
 16 oz./47.3 cl./47.3 ml.  
 H7¼ T3% B3% D4¼  
 1 doz./16# = 1.35 cu. ft.  
**SCC 495600**



**Round Cocktail**  
**No. 92314** Θ  
 21 oz./62.1 cl./621 ml.  
 H7% T3½ B3½ D4½  
 1 doz./19# = 1.44 cu. ft.  
**SCC 541512**



**Beer**  
**No. 92312** Θ  
 12 oz./35.5 cl./355 ml.  
 H5½ T2¾ B2% D3  
 1 doz./13# = 1.28 cu. ft.  
**SCC 541536**



**Aruba Beer**  
**No. 92316** Θ  
 16 oz./47.3 cl./473 ml.  
 H6¼ T3 B2% D3%  
 1 doz./14# = 1.35 cu. ft.  
**SCC 541475**



**Cocktail**  
**No. 92305** Θ  
 10 oz./29.6 cl./296 ml.  
 H6% T5½ B3% D5½  
 1 doz./16# = 1.68 cu. ft.  
**SCC 495648**



**Cocktail**  
**No. 92306** Θ  
 15 oz./44.4 cl./444 ml.  
 H7 T6 B3¾ D6  
 1 doz./18# = 2.50 cu. ft.  
**SCC 495655**



**Cocktail**  
**No. 92307** Θ  
 24 oz./710.0 cl./710 ml.  
 H7% T6½ B4 D6½  
 1 doz./22# = 3.26 cu. ft.  
**SCC 495631**

# ARUBA RED



**Shooter**  
No. 92301R  $\theta$   
3 oz./8.9 cl./89 ml.  
H4% T1% B1% D1%  
2 doz./8# = .40 cu. ft.  
SCC 541956



**Rocks**  
No. 92302R  $\theta$   
12 oz./35.5 cl./355 ml.  
H3% T3% B3% D3%  
1 doz./11# = .52 cu. ft.  
SCC 541970



**Cooler**  
No. 92303R  $\theta$   
16 oz./47.3 cl./473 ml.  
H5% T3¼ B3 D3¼  
1 doz./13# = .73 cu. ft.  
SCC 542007



**Zombie**  
No. 92304R  $\theta$   
16 oz./47.3 cl./473 ml.  
H7¼ T2¼ B2% D2¼  
1 doz./13# = .74 cu. ft.  
SCC 542038



**Pitcher**  
No. 92317R  $\theta$   
56 oz./1665 cl./1656 ml.  
H8½ T4½ B3% D7  
6 pcs./21# = 1.29 cu. ft.  
SCC 555977



**Margarita**  
No. 92308R  $\theta$   
12 oz./35.5 cl./355 ml.  
H6% T4% B3½ D4%  
1 doz./21# = 1.49 cu. ft.  
SCC 542113



**Round Cocktail**  
No. 92309R  $\theta$   
16 oz./47.3 cl./47.3 ml.  
H7¼ T3% B3% D4¼  
1 doz./16# = 1.35 cu. ft.  
SCC 542120



**Cocktail**  
No. 92305R  $\theta$   
10 oz./29.6 cl./296 ml.  
H6% T5% B3% D5½  
1 doz./16# = 1.68 cu. ft.  
SCC 542069



**Cocktail**  
No. 92306R  $\theta$   
15 oz./44.4 cl./444 ml.  
H7 T6 B3¼ D6  
1 doz./18# = 2.50 cu. ft.  
SCC 542076



**Cocktail**  
No. 92307R  $\theta$   
24 oz./71.0 cl./710 ml.  
H7% T6½ B4 D6½  
1 doz./22# = 3.26 cu. ft.  
SCC 542083

## build BUSINESS

The natural beauty of Aruba glassware is just that – it's hand-made by glass artisans for charming tabletop appeal. The small bubbles and dimensional variations inherent in its creation should not be seen as defects. Please consider this prior to purchasing.

# MARGARITAS



**Catalina Margarita**  
**No. 3827** ■  
 12 oz./35.5 cl./355 ml.  
 H4 $\frac{1}{8}$  T4 $\frac{1}{8}$  B3 D4 $\frac{1}{8}$   
 3 doz./29# = 2.19 cu. ft.  
**SCC 586721**



**Splash Dessert**  
**No. 3419** ■  
 12 oz./35.5 cl./355 ml.  
 H4 $\frac{1}{8}$  T4 $\frac{1}{8}$  B3 D34 $\frac{3}{8}$   
 1 doz./8# = .71 cu. ft.  
**SCC 395924**



**Splash Margarita**  
**No. 3429** ■  
 12 oz./35.5 cl./355 ml.  
 H6 $\frac{1}{8}$  T4 $\frac{1}{8}$  B3 D4 $\frac{3}{8}$   
 1 doz./8# = 1.13 cu. ft.  
**SCC 395931**



**Yucatan Margarita**  
**No. 5784**  
 13 $\frac{1}{2}$  oz./39.9 cl./399 ml.  
 H6 $\frac{1}{8}$  T4 $\frac{1}{8}$  B3 $\frac{1}{8}$  D4 $\frac{1}{4}$   
 1 doz./16# = 1.26 cu. ft.  
**SCC 460370**



**Citation Gourmet**  
**Coupette/Margarita**  
**No. 8428** ●  
 7 oz./20.7 cl./207 ml.  
 H5 $\frac{1}{8}$  T4 $\frac{1}{2}$  B3 D4 $\frac{1}{2}$   
 1 doz./7# = 1.12 cu. ft.  
**SCC 630189**



**Citation Gourmet**  
**Coupette/Margarita**  
**No. 8429** ●  
 9 oz./26.6 cl./266 ml.  
 H6 $\frac{1}{8}$  T4 $\frac{1}{2}$  B3 D4 $\frac{1}{2}$   
 1 doz./7# = 1.19 cu. ft.  
**SCC 562152**



**Citation Gourmet**  
**Coupette/Margarita**  
**No. 8430** ●  
 14 $\frac{3}{4}$  oz./43.6 cl./436 ml.  
 H7 T4 $\frac{3}{4}$  B3 $\frac{1}{4}$  D4 $\frac{3}{4}$   
 1 doz./9# = 1.39 cu. ft.  
**SCC 378620**



**Midtown Margarita**  
**No. 7511** ▲ ●  
 13 oz./38.5 cl./385 ml.  
 H7 $\frac{1}{2}$  T4 $\frac{1}{4}$  B3 $\frac{3}{8}$  D4 $\frac{1}{4}$   
 1 doz./8# = 1.50 cu. ft.  
**SCC 312013**



**Fiesta Grande®**  
**No. 8423** ●  
 12 oz./35.5 cl./355 ml.  
 H6 T4 $\frac{1}{8}$  B3 $\frac{1}{8}$  D4 $\frac{1}{2}$   
 1 doz./7# = 1.07 cu. ft.  
**SCC 669455**



**Fiesta Grande®**  
**No. 8422** ●  
 15 $\frac{3}{4}$  oz./46.6 cl./466 ml.  
 H6 $\frac{1}{8}$  T4 $\frac{1}{8}$  B3 D5  
 1 doz./9# = 1.38 cu. ft.  
**SCC 113750**



**Fiesta Grande®**  
**No. 8417** ●  
 16 $\frac{3}{4}$  oz./49.6 cl./496 ml.  
 H6 $\frac{1}{4}$  T4 $\frac{3}{4}$  B3 D5  
 1 doz./8# = 1.41 cu. ft.  
**SCC 515011**



**Bolla Grande®**  
**No. 8418** ●  
 17 $\frac{1}{2}$  oz./51.8 cl./518 ml.  
 H6 $\frac{1}{8}$  T3 $\frac{3}{8}$  B3 $\frac{1}{4}$  D4 $\frac{3}{8}$   
 1 doz./8# = 1.10 cu. ft.  
**SCC 515028**



**Magna Grande**  
**No. 8427** ●  
 27 $\frac{1}{4}$  oz./80.6 cl./806 ml.  
 H7 $\frac{3}{8}$  T4 $\frac{1}{2}$  B3 D5  
 1 doz./10# = 1.57 cu. ft.  
**SCC 515035**



# MARGARITAS



**Aruba Margarita**  
**No. 92308** ●  
 12 oz./35.5 cl./355 ml.  
 H6 $\frac{3}{8}$  T4 $\frac{1}{2}$  B3 $\frac{1}{2}$  D4 $\frac{5}{8}$   
 1 doz./21# = 1.49 cu. ft.  
**SCC 503640**



**Aruba Margarita**  
**No. 92308R** ●  
 12 oz./35.5 cl./355 ml.  
 H6 $\frac{3}{8}$  T4 $\frac{1}{2}$  B3 $\frac{1}{2}$  D4 $\frac{5}{8}$   
 1 doz./21# = 1.49 cu. ft.  
**SCC 542113**



**NEW** **Aruba Margarita**  
**No. 92315** ●  
 16 oz./47.3 cl./473 ml.  
 H6 $\frac{3}{8}$  T5 B3 $\frac{1}{4}$  D5  
 1 doz./18# = 1.85 cu. ft.  
**SCC 594334**



**Cactus Margarita**  
**Juniper Stem** ●  
**No. 3619JS** ●  
 12 oz./35.5 cl./355 ml.  
 H6 $\frac{1}{2}$  T3 $\frac{3}{4}$  B3 D4  
 1 doz./7# = .81 cu. ft.  
**SCC 571932**



**Cactus Margarita**  
**Juniper Stem** ●  
**No. 3620JS** ●  
 16 oz./47.3 cl./473 ml.  
 H6 $\frac{1}{4}$  T4 $\frac{1}{2}$  B3 D4 $\frac{3}{8}$   
 1 doz./8# = 1.00 cu. ft.  
**SCC 617729**

# COSMOPOLITAN



**Cosmopolitan**  
**No. 400** ●  
 8 $\frac{1}{4}$  oz./24.4 cl./244 ml.  
 H3 $\frac{3}{8}$  T4 B2 $\frac{1}{4}$  D4  
 1 doz./8# = .60 cu. ft.  
**SCC 364098**



**Cosmopolitan Wine**  
**No. 401** ●  
 10 oz./29.6 cl./296 ml.  
 H4 $\frac{5}{8}$  T3 $\frac{3}{8}$  B2 $\frac{1}{4}$  D3 $\frac{3}{8}$   
 1 doz./9# = .65 cu. ft.  
**SCC 336187**

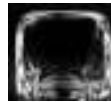


**Cosmopolitan D.O.F.**  
**No. 402** ●  
 14 oz./41.4 cl./414 ml.  
 H4 $\frac{5}{8}$  T4 $\frac{1}{2}$  B2 $\frac{5}{8}$  D4 $\frac{3}{4}$   
 1 doz./12# = .93 cu. ft.  
**SCC 337757**



**Cosmopolitan Beverage**  
**No. 403** ●  
 14 oz./41.4 cl./414 ml.  
 H5 $\frac{3}{8}$  T4 B2 $\frac{1}{2}$  D4  
 1 doz./11# = .77 cu. ft.  
**SCC 347336**

# SCHOONERS



GLASS RIM



**Schooner**  
**No. 1785473**  
 18 oz./53.2 cl./532 ml.  
 H7 $\frac{1}{4}$  T4 $\frac{1}{2}$  B4 $\frac{1}{4}$  D4 $\frac{3}{4}$   
 1 doz./32# = 1.32 cu. ft.  
**SCC 17854730**



**Schooner**  
**No. 1722471**  
 21 oz./62.1 cl./621 ml.  
 H7 $\frac{1}{4}$  T4 $\frac{1}{2}$  B4 $\frac{1}{4}$  D4 $\frac{3}{4}$   
 1 doz./27# = 1.33 cu. ft.  
**SCC 17224717**



**Suprema Schooner**  
**No. 1700157**  
 20 $\frac{1}{2}$  oz./61.0 cl./610 ml.  
 H7 $\frac{1}{2}$  T4 B3 $\frac{3}{8}$  D5 $\frac{1}{4}$   
 1 doz./31# = 1.13 cu. ft.  
**SCC 17001578**

# SUPER STEMS



**Flare Bowl**  
**No. 1789306** ◊  
 47 oz./1.4 L.  
 H5 T10 B5¼ D10  
 1 ea./3# • .37 cu. ft.  
**SCC 17893067**



Machine-Made Item

**Super Thistle**  
**No. 3629** ●  
 20 oz./59.1 cl./591 ml.  
 H8½ T3¾ B3¼ D3¾  
 1 doz./11# • 1.11 cu. ft.  
**SCC 477712**



**Super Globe**  
**No. 3408** ◊  
 51 oz./1.5 L.  
 H7½ T4½ B4 D6¼  
 6 pcs./11# • 1.14 cu. ft.  
**SCC 784356**



**Super Schooner**  
**No. 3407** ◊  
 53 oz./1.6 L.  
 H8¾ T4½ B4 D6¼  
 6 pcs./10# • 1.37 cu. ft.  
**SCC 779840**



**Super Bowl**  
**No. 3403** ◊  
 38 oz./1.1 L.  
 H10½ T5¼ B4 D6¼  
 6 pcs./10# • 1.59 cu. ft.  
**SCC 732811**



**Super Martini**  
**No. 9570101** ◊  
 44 oz./1.3 L.  
 H10½ T9¼ B5¼ D9¼  
 6 pcs./18# • 3.76 cu. ft.  
**SCC 17810026**



**Super Margarita**  
**No. 1721361** ◊  
 56 oz./1.7 L.  
 H10¾ T7½ B5¼ D7½  
 6 pcs./18# • 2.89 cu. ft.  
**SCC 17213612**

## tabletop TIP

This hand-made glassware enhances a tabletop's organic vibe. Be aware that small bubbles and other dimensional variations can be present in these items. These should not be seen as defective, just their natural charm.

# TIKI



**Tiki Mug**  
No. TMB-16  
16 oz./47.3 cl./473 ml.  
H4½ T3% B2% D5  
1 doz./16# • .7 cu. ft.  
SCC 10663114358886



**Tiki Tumbler**  
No. TMR-16  
16 oz./47.3 cl./473 ml.  
H4½ T3% B2% D5  
1 doz./16# • .7 cu. ft.  
SCC 10663114358879



**Tiki Tumbler**  
No. TMG-16  
16 oz./47.3 cl./473 ml.  
H4½ T3% B2% D5  
1 doz./16# • .7 cu. ft.  
SCC 10663114358862



**Tiki Tumbler**  
No. TTB-20  
20 oz./59.1 cl./591 ml.  
H6¾ T2% B2½ D3½  
1 doz./17# • .9 cu. ft.  
SCC 10663114358893



**Tiki Tumbler**  
No. TTR-20  
20 oz./59.1 cl./591 ml.  
H6¾ T2% B2½ D3½  
1 doz./17# • .9 cu. ft.  
SCC 10663114358909



**Tiki Tumbler**  
No. TTG-20  
20 oz./59.1 cl./591 ml.  
H6¾ T2% B2½ D3½  
1 doz./17# • .9 cu. ft.  
SCC 10663114358916



**Tiki**  
No. 92142  
16 oz./47.3 cl./473 ml.  
H4½ T3¼ B2% D3½  
1 doz./9# • .43 cu. ft.  
SCC 580405

BACK VIEW



See page 312 for custom decorating information.



**Tiki**  
No. 92143  
20 oz./59.1 cl./591 ml.  
H6¾ T2% B2½ D3½  
1 doz./12# • .65 cu. ft.  
SCC 580443

BACK VIEW



These ceramic Tiki items are World® Tableware and are stocked at our West Chicago distribution center.

## SPECIALTY PRESENTATIONS



**Cooler**  
No. 32802 ●  
16 oz./47.3 cl./473 ml.  
H6¾ T2% B2% D2½  
3 doz./22# • 1.43 cu. ft.  
SCC 690107



**Napoli Grande**  
No. 1619 ●  
15½ oz./45.8 cl./458 ml.  
H8½ T3½ B2½ D3½  
1 doz./11# • .70 cu. ft.  
SCC 668427



**Z-Stem Poco Grande**  
No. 37179 ■  
13½ oz./39.9 cl./399 ml.  
H7% T3 B2% D3%  
1 doz./7# • .75 cu. ft.  
SCC 019776



**Cyclone**  
No. 3617 ●  
15 oz./44.4 cl./444 ml.  
H8¼ T3½ B3 D3½  
1 doz./9# • .73 cu. ft.  
SCC 174867



**Squall**  
No. 3616 ●  
15 oz./44.4 cl./444 ml.  
H8¼ T3½ B3 D3½  
1 doz./9# • .73 cu. ft.  
SCC 492527



**Hurricane**  
No. 3623 ●  
23½ oz./69.5 cl./695 ml.  
H9% T3½ B3 D3½  
1 doz./11# • 1.00 cu. ft.  
SCC 894017



# SHOOTERS & SPECIALTY SHOTS



**Shooter  
No. 5109**  
1 7/8 oz./5.6 cl./56 ml.  
H3 1/2 T2 B1 3/8 D2  
2 doz./7# = .28 cu. ft.  
SCC 907106



**Spirit Glass  
No. 155** ●  
1 3/4 oz./5.0 cl./50 ml.  
H4 1/8 T2 B1 1/2 D2  
2 doz./9# = .31 cu. ft.  
SCC 914104



**Cordial  
No. 3826** ■  
2 oz./5.9 cl./59 ml.  
H4 3/8 T1 1/8 B2 D2  
3 doz./9# = .54 cu. ft.  
SCC 856664



**Stacking Shooter  
No. 923179**  
1 3/4 oz./5.5 cl./55 ml.  
H3 1/2 T1 3/4 B1 1/4 D1 3/4  
2 doz./5# = .19 cu. ft.  
SKU 5601875149204



**Cordial  
No. 1650** ●  
2 1/2 oz./7.4 cl./74 ml.  
H4 1/8 T1 1/2 B1 3/8 D1 1/2  
4 doz./12# = .42 cu. ft.  
SCC 876147



**Shooter  
No. 92301** ◊  
3 oz./8.9 cl./89 ml.  
H4 3/8 T1 1/8 B1 3/8 D1 5/8  
2 doz./8# = .40 cu. ft.  
SCC 495624



**Shooter  
No. 92301R** ◊  
3 oz./8.9 cl./89 ml.  
H4 3/8 T1 1/8 B1 3/8 D1 5/8  
2 doz./8# = .40 cu. ft.  
SCC 541956



**Tequila Shooter  
No. 1709712**  
1 oz./3.0 cl./30 ml.  
H3 T1 1/2 B1 1/8 D1 1/2  
6 doz./16# = .56 cu. ft.  
SCC 17097120



**Tequila Shooter  
No. 9862324**  
1 1/2 oz./4.4 cl./44 ml.  
H3 3/8 T1 1/2 B1 1/4 D1 1/2  
2 doz./16# = .58 cu. ft.  
SCC 98623244



**Tequila Shooter  
No. 9562269**  
2 oz./5.9 cl./59 ml.  
H4 1/4 T1 3/8 B1 3/8 D1 1/8  
6 doz./23# = .76 cu. ft.  
SCC 95622691



**Troyano Shooter  
No. 1787386**  
5 3/8 oz./15.9 cl./159 ml.  
H5 3/8 T2 3/8 B1 1/8 D2 3/8  
2 doz./21# = .54 cu. ft.  
SCC 17873861



**Series V65 Shooter  
No. 11110722**  
2 1/4 oz./6.5 cl./65 ml.  
H2 3/4 T2 1/4 B1 1/2 D2 1/4  
2 doz./9# = .26 cu. ft.  
SCC 08002713057663



**Rocks  
No. 15842** +  
5 oz./14.8 cl./148 ml.  
H3 1/4 T3 B1 3/8 D3  
1 doz./6# = .29 cu. ft.  
SCC 508034



**Series V140 Tall Rocks  
No. 11126021**  
4 3/4 oz./14.0 cl./140 ml.  
H4 3/8 T2 3/8 B1 1/2 D2 3/8  
1 doz./7# = .27 cu. ft.  
SCC 08002713001253



**Flare Shooter  
No. 243** ●  
2 1/2 oz./7.4 cl./74 ml.  
H3 3/4 T2 1/8 B1 3/4 D2 1/8  
2 doz./7# = .34 cu. ft.  
SCC 330093



**Mini Pilsner/Shooter  
No. 245** ●  
2 1/2 oz./7.4 cl./74 ml.  
H4 1/2 T1 3/4 B1 5/8 D1 3/4  
2 doz./6# = .27 cu. ft.  
SCC 356222



**Pilsner  
No. 1241HT** ★●  
4 3/4 oz./14.1 cl./141 ml.  
H5 3/8 T2 3/8 B2 D2 3/8  
2 doz./14# = .75 cu. ft.  
SCC 317827



**Sorbet  
No. 3801** ■  
2 3/4 oz./8.1 cl./81 ml.  
H2 3/4 T3 1/8 B2 1/8 D3 1/8  
2 doz./8# = .59 cu. ft.  
SCC 387738



**Mini-Martini  
No. 3701** ■  
3 oz./8.9 cl./89 ml.  
H3 3/4 T3 1/8 B2 1/8 D3 1/8  
1 doz./4# = .37 cu. ft.  
SCC 351548



**Shot  
No. 11006521**  
1 3/4 oz./5.2 cl./52 ml.  
H2 1/8 T1 1/8 B1 3/4 D2 1/4  
1 doz./3# = .11 cu. ft.  
SCC 08002713119262



**Espresso  
No. 15733** +  
3.7 oz./11 cl./110 ml.  
H3 T2 3/4 B1 3/4 D2 3/4  
1 doz./5# = .35 cu. ft.  
SCC 6943949906986



**Maritime Shot  
No. 5026**  
1 1/2 oz./3.7 cl./37 ml.  
H2 3/8 T1 1/8 B2 D2 3/8  
3 doz./10# = .30 cu. ft.  
SCC 515868



**Boot Shot  
No. 97038**  
1 1/2 oz./4.4 cl./44 ml.  
H3 1/8 T1 1/8 B2 1/8 D2 3/4  
3 doz./9# = .44 cu. ft.  
SCC 166210

# SHOOTERS & SPECIALTY SHOTS



**Whiskey No. 5114**  
1¼ oz./5.2 cl./52 ml.  
H2½ T2 B1½ D2  
6 doz./14# • .62 cu. ft.  
**SCC 881086**



**Whiskey No. 5121**  
1¼ oz./3.7 cl./37 ml.  
H2½ T2 B1½ D2  
6-1 doz. cartons/20#  
.58 cu. ft.  
**SCC 133697**



**Lined No. 5121/S0711**  
1¼ oz./3.7 cl./37 ml.  
¾ oz. S0711  
6-1 doz. cartons/20#  
.58 cu. ft.  
**SCC 133673**



**Whiskey No. 5122**  
1 oz./3.0 cl./30 ml.  
H2½ T2 B1½ D2  
6-1 doz. cartons/23#  
.58 cu. ft.  
**SCC 133666**



**Lined No. 5122/S0709**  
1 oz./3.0 cl./30 ml.  
¾ oz. S0709  
6-1 doz. cartons/23#  
.58 cu. ft.  
**SCC 133642**



**Whiskey No. 5128**  
¾ oz./2.6 cl./26 ml.  
H2½ T2 B1½ D2  
6-1 doz. cartons/22#  
.58 cu. ft.  
**SCC 133512**

COBALT

BLACK



**Whiskey No. 5120**  
1½ oz./4.4 cl./44 ml.  
H2½ T2 B1½ D2  
6-1 doz. cartons/17#  
.58 cu. ft.  
**SCC 133727**



**Lined No. 5120/A0007**  
1½ oz./4.4 cl./44 ml.  
1 oz. A0007  
6-1 doz. cartons/17#  
.58 cu. ft.  
**SCC 133772**



**Whiskey No. 5120B**  
1½ oz./4.4 cl./44 ml.  
H2½ T2 B1½ D2  
6 doz./16# • .53 cu. ft.  
**SCC 478811**



**Whiskey No. 5120E**  
1½ oz./4.4 cl./44 ml.  
H2½ T2 B1½ D2  
6 doz./16# • .53 cu. ft.  
**SCC 878109**



**Whiskey No. 2303**  
3 oz./8.9 cl./89 ml.  
H2½ T2 B2 D2  
3 doz./10# • .33 cu. ft.  
**SCC 264148**



**Whiskey No. 48**  
2 oz./5.9 cl./59 ml.  
H2½ T2 B1½ D2  
6-1 doz. cartons/17#  
.58 cu. ft.  
**SCC 133819**



**Tall Whiskey No. 5138**  
1 oz./3.0 cl./30 ml.  
H3 T2¼ B1¼ D2¼  
4-1 doz. cartons/31#  
.59 cu. ft.  
**SCC 170739**



**Fluted Whiskey No. 5126**  
2 oz./5.9 cl./59 ml.  
H2½ T2¼ B1¼ D2¼  
4-1 doz. cartons/24#  
.59 cu. ft.  
**SCC 133604**



**Fluted Lined No. 5126/A0007**  
**No. 5126/S0711**  
2 oz./5.9 cl./59 ml.  
¾ oz. S0711 **SCC 133550**  
1 oz. A0007 **SCC 133598**  
4-1 doz. cartons/24#  
.59 cu. ft.



**Fluted Whiskey No. 5127**  
1½ oz./4.4 cl./44 ml.  
H2½ T2¼ B1¼ D2¼  
4-1 doz. cartons/28#  
.59 cu. ft.  
**SCC 133543**



**Fluted Lined No. 5127/S0710**  
**No. 5127/S0711**  
1½ oz./4.4 cl./44 ml.  
¾ oz. S0710 **SCC 133536**  
¾ oz. S0711 **SCC 133529**  
4-1 doz. cartons/28#  
.59 cu. ft.



**Fluted Whiskey No. 5135**  
1¼ oz./3.7 cl./37 ml.  
H2½ T2¼ B1¼ D2¼  
4-1 doz. cartons/29#  
.59 cu. ft.  
**SCC 133482**



**Fluted Lined No. 5135/S0617**  
1¼ oz./3.7 cl./37 ml.  
½ oz. S0617  
4-1 doz. cartons/29#  
.59 cu. ft.  
**SCC 133475**

# MEASURING GLASSES



**Tall Whiskey No. 5030**  
¾ oz./2.2 cl./22 ml.  
H2½ T1¾ B1¼ D1¾  
6-1 doz. cartons/24#  
.58 cu. ft.  
**SCC 133796**



**Tall Whiskey No. 5031**  
1 oz./3.0 cl./30 ml.  
H2½ T1¾ B1¼ D1¾  
6-1 doz. cartons/21#  
.58 cu. ft.  
**SCC 133789**

28 ml. →



**Tall Whiskey No. 5033**  
1 oz./3.0 cl./30 ml.  
H2½ T1¾ B1¾ D1¾  
6-1 doz. cartons/18#  
.49 cu. ft.  
**SCC 435033**



**Prism Shot No. 5277**  
2 oz./5.9 cl./59 ml.  
H2½ T1¾ B1¾ D1¾  
6 doz./26# • .58 cu. ft.  
**SCC 048618**



**Measuring Glass No. 5134/1124N**  
4 oz./11.8 cl./118 ml.  
H3½ T2½ B2 D2¾  
1 doz./5# • .17 cu. ft.  
**SCC 475510**



**Measuring Glass No. 1639/1918M** +  
16 oz./47.3 cl./473 ml.  
H5½ T3½ B2¾ D3½  
8 pcs./8# • .42 cu. ft.  
**SCC 462602**

INFINIUM®



**INFINIUM®**  
PREMIUM PLASTIC  
DRINKWARE

Made of 100% BPA-free Tritan™ copolyester, Infinium provides the kind of replacement-reducing, stress-relieving performance other plastics simply cannot match:

**Tough**

Highly resistant to impacts, cracking, crazing and shattering

**Dishwasher durable**

Maintains a “like new” appearance even after hundreds of cycles

**Industry-leading resistance**

Resists virtually all stains, odors and tainting of beverage flavors

**Temperature resilience**

Able to withstand extreme temperatures, up to boiling or freezing points (212°F/100°C to 32°F/0°C)

**Innovative design**

Space-saving tumblers stack without sticking and inhibit water pooling on the bottom

**Infinium is the perfect choice for:**

Poolside

Cruise ships

Outdoor dining

Nightclubs

Infinium is made of industry-leading Tritan copolyester. Learn more at [Eastman.com](http://Eastman.com)





BASE



**Stacking Rocks  
No. 92402**  
8 oz./23.7 cl./237 ml.  
H3½ T3¼ B2¼ D3½  
1 doz./3# • .44 cu. ft.  
SCC 554918



**Stacking Rocks  
No. 92403**  
10 oz./29.6 cl./296 ml.  
H3¾ T3¾ B2½ D3¾  
1 doz./4# • .52 cu. ft.  
SCC 554925



**Stacking DOF  
No. 92404**  
12 oz./35.5 cl./355 ml.  
H4 T3½ B2¾ D3½  
1 doz./5# • .52 cu. ft.  
SCC 554932



**Stacking Beverage  
No. 92405**  
12 oz./35.5 cl./355 ml.  
H6 T2¾ B2½ D2¾  
1 doz./4# • .59 cu. ft.  
SCC 554956



**Stacking Cooler  
No. 92407**  
16 oz./47.3 cl./473 ml.  
H6¾ T3½ B2¼ D3½  
1 doz./5# • .62 cu. ft.  
SCC 554963



**Stacking Cooler  
No. 92408**  
20 oz./59.1 cl./591 ml.  
H6¾ T3¾ B2½ D3¾  
1 doz./6# • .78 cu. ft.  
SCC 554120



**Margarita  
No. 92414**  
12 oz./35.5 cl./355 ml.  
H6¾ T4¾ B3½ D4¾  
1 doz./5# • 1.34 cu. ft.  
SCC 555045



**Martini  
No. 92412**  
8 oz./23.7 cl./237 ml.  
H7¾ T4¾ B3¼ D4¾  
1 doz./5# • 1.40 cu. ft.  
SCC 555007



**Hurricane  
No. 92421**  
16 oz./47.3 cl./473 ml.  
H7¾ T3 B3 D3  
1 doz./4# • .66 cu. ft.  
SCC 555021



**Goblet  
No. 92423**  
18 oz./53.2 cl./532 ml.  
H7¼ T2¾ B3 D3¼  
1 doz./5# • .73 cu. ft.  
SCC 555137



**Wine  
No. 92410**  
12 oz./35.5 cl./355 ml.  
H7¾ T2½ B2¾ D3½  
1 doz./4# • .73 cu. ft.  
SCC 554987



**Flute  
No. 92415**  
6½ oz./19.2 cl./192 ml.  
H9 T1¾ B3 D3  
1 doz./4# • .74 cu. ft.  
SCC 554970



**Shot  
No. 92400**  
2 oz./5.9 cl./59 ml.  
H2½ T2 B1½ D2  
2 doz./2# • .15 cu. ft.  
SCC 554864



**Shooter  
No. 92401**  
3½ oz./10.4 cl./104 ml.  
H5½ T1¼ B1¾ D1¼  
2 doz./3# • .39 cu. ft.  
SCC 554888



**Mug  
No. 92419**  
16 oz./47.3 cl./473 ml.  
H5½ T3¾ B3¾ D4¾  
1 doz./7# • .71 cu. ft.  
SCC 555144



**Pilsner  
No. 92417**  
14 oz./41.4 cl./414 ml.  
H7 T2¾ B2½ D2¾  
1 doz./6# • .55 cu. ft.  
SCC 555014



**Pilsner  
No. 92418**  
23 oz./68 cl./680 ml.  
H9 T3¼ B2¾ D3¼  
1 doz./8# • .88 cu. ft.  
SCC 555427



**Pitcher  
No. 92424**  
55 oz./1.6 L.  
H8¾ T4¾ B4 D7¾  
6 pcs./8# • 1.19 cu. ft.  
SCC 555434

EVERYDAY  
GLASSWARE  
FOR EXTRAORDINARY  
performance



Shown: World® Slate dinnerware, Stainless Steel 3-Piece  
Cocktail Shaker with Libbey® Optiva® glassware

## tumblers & barware

AROMÉ	293
ATRIUM	297
BELL SODAS	300
BRAVURA®	292
BROOKLYN	278
CARATS	293
CASCADE	299
CASUAL COOLERS	286
CHICAGO	293
CHIVALRY®	296
COCA-COLA®	301
DAKOTA®	286
DISTILL	293
DRINKING JARS	301
ÉLAN®	285
EMBASSY®	298
ENDEAVOR®	278
ENVY	276
ESQUIRE	290
EVEREST	279
FARMHOUSE™	297
FOOTED	297
FOOTED GIBALTAR®	284
FROSTED CLEAR LIP	300
GEO	294
GIBALTAR®	282-283
GIBALTAR TWIST®	284
GOVERNOR CLINTON®	298
HEAVY BASE	291
HEAVY BASE FINEDGE®	290
HOBSTAR	293
IMPRESSIONS®	292
INVERNESS	287
LEXINGTON	289
MISCELLANEOUS TUMBLERS	296
NO-NIK	299
NOB HILL®	289
OPTIVA®	277
PANELED TUMBLERS	285
PERCEPTION®	294
PISA	288
PUEBLA®	294
QUARTET	292
RESTAURANT BASICS®	281
ROOM TUMBLERS	295
SAMBA	293
SERIES V	288
STACKABLE GIBALTAR®	279
STACKING RESTAURANT BASICS	280
STRAIGHT SIDED	300
VELOCITY	287
VIBE	294
WINCHESTER	286

Libbey® designs and manufactures glassware that celebrates versatility and withstands the rigors of the foodservice environment all at once.

Tumblers are a foundation to serve up anything from chilled, infused water to trending beverages, such as kombucha, nitro coffee, and healthy juices and smoothies. All set for your creative embellishments, this glassware is easily transformed into eye-catching beverage presentations that translate into greater returns for you.

**Visit [insights.libbey.com](https://insights.libbey.com) to explore enticing trends to serve in glassware.**

**durable** and **space-saving**  
glasses resist breakage and optimize  
back of the house storage.



How do your glasses stack up? Daily stacking, handling and exposure to steaming hot dishwashers – our durable tumblers work hard for you.

Our proprietary engineering-based techniques (see page 313) produce some of the most durable glassware you can buy. Exclusive performance-enhancing technology adds real value.

**Talk to your Libbey sales representative about the many ways tumblers can work for you.**





**Rocks**  
**No. 2290SR** ✕  
 7 oz./20.7 cl./207 ml.  
 H3<sup>3</sup>/<sub>8</sub> T2<sup>7</sup>/<sub>8</sub> B1<sup>7</sup>/<sub>8</sub> D2<sup>7</sup>/<sub>8</sub>  
 1 doz./8# = .23 cu. ft.  
**SCC 5601875143356**



**Rocks**  
**No. 2291SR** ✕  
 9 oz./26.6 cl./266 ml.  
 H3<sup>3</sup>/<sub>4</sub> T3 B2 D3  
 1 doz./8# = .27 cu. ft.  
**SCC 5601875143509**



**Rocks**  
**No. 2292SR** ✕  
 11 oz./32.5 cl./325 ml.  
 H4<sup>1</sup>/<sub>8</sub> T3 B2 D3  
 1 doz./9# = .33 cu. ft.  
**SCC 5601875142465**



**Beverage**  
**No. 2294SR** ✕  
 12 oz./35.4 cl./354 ml.  
 H6<sup>1</sup>/<sub>4</sub> T2<sup>5</sup>/<sub>8</sub> B1<sup>1</sup>/<sub>2</sub> D2<sup>5</sup>/<sub>8</sub>  
 1 doz./9# = .34 cu. ft.  
**SCC 5601875143578**



**Beverage**  
**No. 2295SR** ✕  
 14 oz./41.4 cl./414 ml.  
 H6<sup>1</sup>/<sub>2</sub> T2<sup>3</sup>/<sub>4</sub> B1<sup>5</sup>/<sub>8</sub> D2<sup>3</sup>/<sub>4</sub>  
 1 doz./9# = .39 cu. ft.  
**SCC 5601875143639**



**Cooler**  
**No. 2296SR** ✕  
 16 oz./47.3 cl./473 ml.  
 H6<sup>7</sup>/<sub>8</sub> T2<sup>7</sup>/<sub>8</sub> B1<sup>3</sup>/<sub>4</sub> D2<sup>7</sup>/<sub>8</sub>  
 1 doz./10# = .45 cu. ft.  
**SCC 5601875143653**

## tabletop TIP

Same performance with  
 added sparkle and a fine rim –  
 Super Sham has evolved into  
 our new Master's Reserve®  
 Modernist. See page 201.

# maximize YOUR SPACE

If you need to maximize every square inch of horizontal storage space, we have solutions.

Our space-saving stackable glassware is no longer a convenience, it's often a necessity. Combine our exclusive performance-enhancing technology with attractive looks and you get space-saving glassware that adds real value.



**Rocks**  
**No. 15959** +  
5 oz./14.8 cl./148 ml.  
H2½ T2½ B2¼ D2½  
1 doz./7# • .24 cu. ft.  
**SCC 549921**



**Rocks**  
**No. 15961** +  
7 oz./20.7 cl./207 ml.  
H3¼ T3½ B2½ D3½  
1 doz./8# • .31 cu. ft.  
**SCC 496034**



**Rocks**  
**No. 15962** +  
10 oz./29.6 cl./296 ml.  
H3¾ T3¾ B2¾ D3¾  
1 doz./10# • .42 cu. ft.  
**SCC 496058**



**Double Old Fashioned**  
**No. 15963** +  
12 oz./35.5 cl./355 ml.  
H4 T3¾ B2¾ D3¾  
1 doz./11# • .48 cu. ft.  
**SCC 495976**



**Hi-Ball**  
**No. 15960** +  
10 oz./29.6 cl./296 ml.  
H5¾ T3 B2 D3  
1 doz./11# • .44 cu. ft.  
**SCC 549938**



**Beverage**  
**No. 15964** +  
12 oz./35.5 cl./355 ml.  
H5¾ T3¾ B2¾ D3¾  
1 doz./12# • .51 cu. ft.  
**SCC 496027**



**Beverage**  
**No. 15965** +  
14 oz./41.4 cl./414 ml.  
H6 T3¾ B2¾ D3¾  
1 doz./14# • .58 cu. ft.  
**SCC 496065**



**Cooler**  
**No. 15966** +  
16 oz./47.3 cl./473 ml.  
H6¼ T3½ B2¾ D3½  
1 doz./15# • .65 cu. ft.  
**SCC 496072**



**Cooler**  
**No. 15967** +  
20 oz./59.1 cl./591 ml.  
H6¾ T3¾ B2¾ D3¾  
1 doz./18# • .79 cu. ft.  
**SCC 549914**





**Espresso**  
**No. 15733** +  
 3.7 oz./11 cl./110 ml.  
 H3 T2¼ B1¾ D2¾  
 1 doz./5# = .35 cu. ft.  
 SCC 6943949906986



**Rocks**  
**No. 15842** +  
 5 oz./14.8 cl./148 ml.  
 H3¼ T3 B1½ D3  
 1 doz./6# = .29 cu. ft.  
 SCC 508034



**Rocks**  
**No. 15709** +  
 7 oz./20.7 cl./207 ml.  
 H3½ T3¼ B2 D3¼  
 1 doz./8# = .37 cu. ft.  
 SCC 367105



**Rocks**  
**No. 15710** +  
 9 oz./26.6 cl./266 ml.  
 H3¾ T3½ B2¼ D3½  
 1 doz./8# = .45 cu. ft.  
 SCC 367112



**Double Old Fashioned**  
**No. 15712** +  
 12 oz./35.5 cl./355 ml.  
 H4½ T3½ B2½ D3¾  
 1 doz./11# = .56 cu. ft.  
 SCC 367129



**Hi-Ball**  
**No. 15711** +  
 10 oz./29.6 cl./296 ml.  
 H6¼ T2¾ B2 D2¾  
 1 doz./11# = .44 cu. ft.  
 SCC 367136



**Beverage**  
**No. 15713** +  
 12 oz./35.5 cl./355 ml.  
 H6¼ T3 B2¼ D3  
 1 doz./13# = .50 cu. ft.  
 SCC 367143



**Beverage**  
**No. 15714** +  
 14 oz./41.4 cl./414 ml.  
 H6¾ T3½ B2¼ D3½  
 1 doz./14# = .57 cu. ft.  
 SCC 367150



**Stacking Pub Glass**  
**No. 15720** +  
 16½ oz./48.8 cl./488 ml.  
 H6½ T3½ B2½ D3½  
 1 doz./15# = .64 cu. ft.  
 SCC 387684



**Cooler**  
**No. 15715** +  
 16 oz./47.3 cl./473 ml.  
 H7 T3¼ B2¾ D3¼  
 1 doz./15# = .64 cu. ft.  
 SCC 368072



**Cooler**  
**No. 15717** +  
 20 oz./59.2 cl./592 ml.  
 H7¼ T3¾ B2¾ D3¾  
 1 doz./19# = .85 cu. ft.  
 SCC 378385



**Rocks**  
**No. 15793** +  
 9 oz./26.6 cl./266 ml.  
 H4 T3¾ B1½ D3¾  
 1 doz./9# = .44 cu. ft.  
 SCC 6943949916824



**DOF**  
**No. 15795** +  
 12 oz./35.5 cl./355 ml.  
 H4½ T3¾ B2 D3¾  
 1 doz./10# = .55 cu. ft.  
 SCC 6943949916848



**Rocks**  
**No. 15796** +  
 10 oz./29.6 cl./296 ml.  
 H5¼ T3½ B1¾ D3½  
 1 doz./9# = .46 cu. ft.  
 SCC 6943949916862



**Rocks**  
**No. 15794** +  
 12 oz./35.5 cl./355 ml.  
 H5½ T3¼ B1½ D3¼  
 1 doz./10# = .52 cu. ft.  
 SCC 6943949916855



**Rocks**  
**No. 15797** +  
 14 oz./41.4 cl./414 ml.  
 H5¾ T3¾ B2 D3¾  
 1 doz./11# = .61 cu. ft.  
 SCC 6943949916879





GLASS BASE



**Juice**  
**No. 15431** +  
 5 oz./14.8 cl./148 ml.  
 H2½ T2½ B1½ D2½  
 3 doz./19# • .65 cu. ft.  
**SCC 844623**



**Rocks**  
**No. 15432** +  
 7 oz./20.7 cl./207 ml.  
 H3½ T3 B2½ D3  
 3 doz./18# • .76 cu. ft.  
**SCC 173921**



**Rocks**  
**No. 15433** +  
 8 oz./23.7 cl./237 ml.  
 H3½ T3½ B2½ D3½  
 3 doz./20# • .84 cu. ft.  
**SCC 844616**



**Rocks**  
**No. 15434** +  
 9 oz./26.6 cl./266 ml.  
 H3¼ T3½ B2¾ D3¾  
 3 doz./24# • .99 cu. ft.  
**SCC 173938**



**Rocks**  
**No. 15435** +  
 12 oz./35.5 cl./355 ml.  
 H3¾ T3¾ B3 D3¾  
 3 doz./30# • 1.28 cu. ft.  
**SCC 173945**



**Hi-Ball**  
**No. 15430** +  
 9 oz./26.6 cl./266 ml.  
 H4½ T3 B1½ D3  
 3 doz./25# • 1.03 cu. ft.  
**SCC 325481**



**Beverage**  
**No. 15436** +  
 12 oz./35.5 cl./355 ml.  
 H4¾ T3¾ B2¾ D3¾  
 3 doz./26# • 1.20 cu. ft.  
**SCC 173730**



**Cooler**  
**No. 15437** +  
 14 oz./41.4 cl./414 ml.  
 H4¾ T3¾ B2¾ D3¾  
 3 doz./28# • 1.38 cu. ft.  
**SCC 173747**



**Beverage**  
**No. 15764** +  
 10 oz./29.6 cl./296 ml.  
 H6 T2¾ B1¾ D2¾  
 1 doz./11# • .41 cu. ft.  
**SCC 475374**



**Beverage**  
**No. 15765** +  
 12 oz./35.5 cl./355 ml.  
 H6¼ T2¾ B1¾ D2¾  
 1 doz./12# • .48 cu. ft.  
**SCC 475381**

LIBBEY®  
**STACKABLE GIBRALTAR® +DuraTuff®**



GLASS BASE



**Rocks**  
**No. 15661** +  
 7 oz./20.7 cl./207 ml.  
 H3½ T3¼ B1½ D3¼  
 3 doz./17# • .79 cu. ft.  
**SCC 604302**



**Rocks**  
**No. 15659** +  
 9 oz./26.6 cl./266 ml.  
 H3¾ T3¼ B2¾ D3¼  
 3 doz./20# • .97 cu. ft.  
**SCC 604296**



**Hi-Ball**  
**No. 15656** +  
 9 oz./26.6 cl./266 ml.  
 H4¾ T3 B2¼ D3  
 3 doz./24# • 1.02 cu. ft.  
**SCC 010391**



**Beverage**  
**No. 15654** +  
 12 oz./35.5 cl./355 ml.  
 H5 T3½ B2¾ D3½  
 3 doz./26# • 1.27 cu. ft.  
**SCC 604289**



**Cooler**  
**No. 15651** +  
 16 oz./47.3 cl./473 ml.  
 H6¾ T3¼ B2½ D3¼  
 3 doz./36# • 1.68 cu. ft.  
**SCC 608683**



**Stacking Shooter**  
**No. 923179**  
 1¾ oz./5.5 cl./55 ml.  
 H3½ T1¼ B1¼ D1¼  
 2 doz./5# = .19 cu. ft.  
**SKU 5601875149204**



**Rocks**  
**No. 15763** +  
 7 oz./20.7 cl./207 ml.  
 H3¼ T3 B2¼ D3  
 2 doz./12# = .58 cu. ft.  
**SCC 508157**



**Rocks**  
**No. 15766** +  
 9 oz./26.6 cl./266 ml.  
 H3½ T3¼ B2¾ D3¼  
 2 doz./14# = .72 cu. ft.  
**SCC 508133**



**Double Old Fashioned**  
**No. 15769** +  
 12 oz./35.5 cl./355 ml.  
 H3¾ T3½ B2¾ D3½  
 2 doz./17# = .87 cu. ft.  
**SCC 508126**



**Hi-Ball**  
**No. 15781** +  
 10 oz./29.6 cl./296 ml.  
 H4½ T3⅝ B2⅝ D3⅝  
 2 doz./17# = .84 cu. ft.  
**SCC 508089**



**Beverage**  
**No. 15799** +  
 12 oz./35.5 cl./355 ml.  
 H5½ T3¼ B2¼ D3¼  
 2 doz./19# = .98 cu. ft.  
**SCC 508041**



**Stacking Mixing Glass**  
**No. 15789** +  
 14 oz./41.4 cl./414 ml.  
 H5⅝ T3½ B2¾ D3½  
 2 doz./31# = 1.24 cu. ft.  
**SCC 467098**



**Stacking Mixing Glass**  
**No. 15790** +  
 16 oz./47.3 cl./473 ml.  
 H5¾ T3½ B2¾ D3½  
 2 doz./24# = 1.24 cu. ft.  
**SCC 452375**



**Stacking Pub Glass**  
**No. 15730** +  
 17¼ oz./51.0 cl./510 ml.  
 H6½ T3⅝ B2¾ D3⅝  
 2 doz./26# = 1.31 cu. ft.  
**SCC 387707**



**Stacking Mixing Glass**  
**No. 15791** +  
 20 oz./59.2 cl./592 ml.  
 H6⅝ T3⅝ B2½ D3⅝  
 2 doz./32# = 1.56 cu. ft.  
**SCC 452382**



**Stacking Mixing Glass**  
**No. 15792** +  
 22 oz./65.1 cl./651 ml.  
 H7 T3¾ B2¾ D3¾  
 2 doz./34# = 1.68 cu. ft.  
**SCC 452436**

## tabletop TIP

Stacking glassware that isn't made for nesting-style stacking can shorten its service life. Pyramid stacking is recommended for glassware not specifically designed to stack.



**Double Old Fashioned**  
**No. 15587** +  
 12 oz./35.5 cl./355 ml.  
 H3¾ T3½ B2¾ D3½  
 2 doz./17# = .89 cu. ft.  
**SCC 308184**



**Hi-Ball**  
**No. 15585** +  
 9 oz./26.6 cl./266 ml.  
 H4½ T3½ B2½ D3½  
 2 doz./17# = .82 cu. ft.  
**SCC 084323**



**Beverage**  
**No. 15588** +  
 12 oz./35.5 cl./355 ml.  
 H5 T3¼ B2½ D3¼  
 2 doz./19# = 1.00 cu. ft.  
**SCC 308191**



**Cooler**  
**No. 15141** +  
 14 oz./41.4 cl./414 ml.  
 H5½ T3½ B2¾ D3½  
 2 doz./31# = 1.24 cu. ft.  
**SCC 063298**



**Mixing Glass**  
**No. 1639HT** +  
**No. 5139**  
 16 oz./47.3 cl./473 ml.  
 H5½ T3½ B2¾ D3½  
 2 doz./24# = 1.27 cu. ft.  
**No. 1639HT-SCC 455676**  
**No. 5139-SCC 456499**



**Tall Mixing Glass**  
**No. 15385** +  
 16 oz./47.3 cl./473 ml.  
 H6¼ T3¾ B2¾ D3¾  
 2 doz./27# = 1.25 cu. ft.  
**No. 15385-SCC 426444**

Also  
 available  
 with  
 ©Fizzazz®  
 -see p.250



**Mixing Glass**  
**No. 1632HT** +  
 18 oz./53.2 cl./532 ml.  
 H6¾ T3¾ B2½ D3¾  
 2 doz./38# = 1.55 cu. ft.  
**SCC 563074**



**Mixing Glass**  
**No. 1637HT** +  
**No. 5137**  
 20 oz./59.2 cl./592 ml.  
 H6¾ T3¾ B2½ D3¾  
 2 doz./31# = 1.55 cu. ft.  
**No. 1637HT-SCC 563081**  
**No. 5137-SCC 563111**



**Mixing Glass**  
**No. 15144** +  
 20 oz./59.2 cl./592 ml.  
 H6¾ T3¾ B2½ D3¾  
 2 doz./34# = 1.58 cu. ft.  
**SCC 061386**



**Cooler**  
**No. 15722** +  
 22 oz./65.1 cl./651 ml.  
 H7 T3¾ B2½ D3¾  
 2 doz./37# = 1.66 cu. ft.  
**SCC 349262**







GLASS BASE



**Rocks**  
**No. 15248** +  
4½ oz./13.3 cl./133 ml.  
H3½ T3 B2½ D3  
3 doz./21# = .71 cu. ft.  
**SCC 109005**



**Rocks**  
**No. 15249** +  
5½ oz./16.3 cl./163 ml.  
H3½ T3 B2½ D3  
3 doz./16# = .73 cu. ft.  
**SCC 108992**



**Rocks**  
**No. 15241** +  
7 oz./20.7 cl./207 ml.  
H3¼ T3½ B2¼ D3½  
3 doz./18# = .85 cu. ft.  
**SCC 733088**



**Tall Rocks**  
**No. 15245** +  
7 oz./20.7 cl./207 ml.  
H3¾ T3¼ B2½ D3¼  
3 doz./26# = .97 cu. ft.  
**SCC 109012**



**Rocks**  
**No. 15240** +  
8 oz./23.7 cl./237 ml.  
H3¾ T3¾ B2½ D3¾  
3 doz./27# = 1.07 cu. ft.  
**SCC 007691**



**Rocks**  
**No. 15242** +  
9 oz./26.6 cl./266 ml.  
H3¾ T3¾ B2½ D3¾  
3 doz./22# = 1.07 cu. ft.  
**SCC 733187**



**Tall Rocks**  
**No. 15231** +  
9 oz./26.6 cl./266 ml.  
H3¾ T3½ B2½ D3½  
3 doz./29# = 1.19 cu. ft.  
**SCC 105366**



**Rocks**  
**No. 15232** +  
10 oz./29.6 cl./296 ml.  
H3¾ T3½ B2½ D3½  
3 doz./27# = 1.19 cu. ft.  
**SCC 105373**



**Double Rocks**  
**No. 15243** +  
12 oz./35.5 cl./355 ml.  
H4 T3¾ B2¾ D3¾  
3 doz./27# = 1.30 cu. ft.  
**SCC 733200**



**Double Rocks**  
**No. 15233** +  
13 oz./38.5 cl./385 ml.  
H4½ T3¾ B2¾ D3¾  
3 doz./32# = 1.51 cu. ft.  
**SCC 105380**





**Hi-Ball**  
No. 15239 +  
7 oz./20.7 cl./207 ml.  
H4½ T2½ B2¼ D2½  
3 doz./20# = .83 cu. ft.  
SCC 019007



**Hi-Ball**  
No. 15236 +  
9 oz./26.6 cl./266 ml.  
H4¾ T3½ B2½ D3½  
3 doz./33# = 1.18 cu. ft.  
SCC 057979



**Beverage**  
No. 15237 +  
10 oz./29.6 cl./296 ml.  
H4¾ T3½ B2½ D3½  
3 doz./31# = 1.18 cu. ft.  
SCC 056712



**Beverage**  
No. 15238 +  
12 oz./35.5 cl./355 ml.  
H4¾ T3¼ B2½ D3¼  
3 doz./36# = 1.39 cu. ft.  
SCC 056729



**Beverage**  
No. 15244 +  
14 oz./41.4 cl./414 ml.  
H5½ T3½ B2¾ D3½  
3 doz./37# = 1.60 cu. ft.  
SCC 733224



**Cooler**  
No. 15235 +  
12 oz./35.5 cl./355 ml.  
H5½ T3½ B2¼ D3½  
3 doz./32# = 1.47 cu. ft.  
SCC 142477



**Cooler**  
No. 15256 +  
16 oz./47.3 cl./473 ml.  
H6¾ T3¾ B2½ D3¾  
2 doz./29# = 1.31 cu. ft.  
SCC 063403



**Cooler**  
No. 15665 +  
20 oz./59.2 cl./592 ml.  
H6¾ T3¾ B2½ D3¾  
2 doz./29# = 1.57 cu. ft.  
SCC 063267



**Iced Tea**  
No. 15253 +  
22 oz./65.1 cl./651 ml.  
H7 T3¾ B2¾ D3¾  
2 doz./38# = 1.72 cu. ft.  
SCC 867462



**Wine**  
No. 15246 +  
8½ oz./25.1 cl./251 ml.  
H6¼ T3½ B3 D3½  
3 doz./30# = 1.65 cu. ft.  
SCC 790739



**Goblet**  
No. 15247 +  
11½ oz./34.0 cl./340 ml.  
H6¾ T3¾ B3½ D3¾  
3 doz./35# = 2.11 cu. ft.  
SCC 790746

## GIBRALTAR®



**Super Mug**  
No. 5262  
34 oz./99.8 cl./998 ml.  
H8 T4 B4 D6  
1 doz./39# = 1.50 cu. ft.  
SCC 001392



**Liter Pitcher**  
No. 5263  
34 oz./99.8 cl./998 ml.  
H8¾ T4 B4 D6¼  
1 doz./38# = 1.61 cu. ft.  
SCC 001408





**Rocks**  
**No. 15757** +  
 7 oz./20.7 cl./207 ml.  
 H3<sup>3</sup>/<sub>8</sub> T3<sup>1</sup>/<sub>8</sub> B2<sup>1</sup>/<sub>4</sub> D3<sup>1</sup>/<sub>4</sub>  
 1 doz./6# = .34 cu. ft.  
**SCC 6943949914868**



**Rocks**  
**No. 15748** +  
 9 oz./26.6 cl./266 ml.  
 H3<sup>5</sup>/<sub>8</sub> T3<sup>3</sup>/<sub>8</sub> B2<sup>1</sup>/<sub>4</sub> D3<sup>5</sup>/<sub>8</sub>  
 1 doz./8# = .45 cu. ft.  
**SCC 6943949912734**



**Double Old Fashioned**  
**No. 15746** +  
 12 oz./35.5 cl./355 ml.  
 H4 T4 B2<sup>1</sup>/<sub>2</sub> D4  
 1 doz./10# = .58 cu. ft.  
**SCC 6943949912741**



**Beverage**  
**No. 15755** +  
 10 oz./29.6 cl./296 ml.  
 H4<sup>3</sup>/<sub>4</sub> T3<sup>3</sup>/<sub>8</sub> B2<sup>1</sup>/<sub>4</sub> D3<sup>3</sup>/<sub>8</sub>  
 1 doz./9# = .48 cu. ft.  
**SCC 6943949912758**



**Beverage**  
**No. 15747** +  
 12 oz./35.5 cl./355 ml.  
 H5<sup>1</sup>/<sub>4</sub> T3<sup>1</sup>/<sub>2</sub> B2<sup>1</sup>/<sub>4</sub> D3<sup>1</sup>/<sub>2</sub>  
 1 doz./10# = .56 cu. ft.  
**SCC 6943949912765**



**Beverage**  
**No. 15754** +  
 14 oz./41.4 cl./414 ml.  
 H5<sup>5</sup>/<sub>8</sub> T3<sup>3</sup>/<sub>8</sub> B2<sup>1</sup>/<sub>4</sub> D3<sup>3</sup>/<sub>8</sub>  
 1 doz./12# = .66 cu. ft.  
**SCC 6943949912772**



**Beverage**  
**No. 15756** +  
 16 oz./47.3 cl./473 ml.  
 H6 T3<sup>3</sup>/<sub>8</sub> B2<sup>3</sup>/<sub>8</sub> D3<sup>3</sup>/<sub>8</sub>  
 1 doz./15# = .78 cu. ft.  
**SCC 473219**

FOOTED GIBRALTAR® <sup>LIBBEY®</sup> +DuraTuff



**Footed Pilsner**  
**No. 15680** +  
 12 oz./35.5 cl./355 ml.  
 H7<sup>1</sup>/<sub>4</sub> T3 B2<sup>1</sup>/<sub>2</sub> D3  
 2 doz./27# = 1.14 cu. ft.  
**SCC 078520**



**Footed Pilsner**  
**No. 15429** +  
 14 oz./41.4 cl./414 ml.  
 H7<sup>3</sup>/<sub>4</sub> T3<sup>1</sup>/<sub>4</sub> B2<sup>3</sup>/<sub>4</sub> D3<sup>1</sup>/<sub>4</sub>  
 2 doz./35# = 1.36 cu. ft.  
**SCC 062147**



**Footed Pilsner**  
**No. 15673** +  
 16<sup>3</sup>/<sub>4</sub> oz./49.5 cl./495 ml.  
 H8 T3<sup>3</sup>/<sub>8</sub> B2<sup>3</sup>/<sub>8</sub> D3<sup>3</sup>/<sub>8</sub>  
 1 doz./19# = .79 cu. ft.  
**SCC 071477**



# PANELED TUMBLERS +DuraTuff®



GLASS BASE



**Juice**  
**No. 15640** +  
 8½ oz./25.1 cl./251 ml.  
 H4½ T3 B2¼ D3  
 3 doz./21# • .92 cu. ft.  
**SCC 612113**



**Tumbler**  
**No. 15641** +  
 12 oz./35.5 cl./355 ml.  
 H5½ T3½ B2½ D3½  
 3 doz./30# • 1.31 cu. ft.  
**SCC 005182**



**Cooler**  
**No. 15642** +  
 16 oz./47.3 cl./473 ml.  
 H6½ T3½ B2½ D3½  
 3 doz./33# • 1.70 cu. ft.  
**SCC 612120**



**Iced Tea**  
**No. 15643** +  
 20 oz./59.2 cl./592 ml.  
 H6½ T3½ B2½ D3½  
 2 doz./31# • 1.45 cu. ft.  
**SCC 612137**



**Jumbo Cooler**  
**No. 15645** +  
 24 oz./71.0 cl./710 ml.  
 H7 T3¼ B2½ D3¼  
 1 doz./15# • .82 cu. ft.  
**SCC 028655**

## élan® +DuraTuff®



**Rocks**  
**No. 15807** +  
 7 oz./20.7 cl./207 ml.  
 H3½ T3¼ B2 D3¼  
 1 doz./8# • .37 cu. ft.  
**SCC 391889**



**Rocks**  
**No. 15809** +  
 9 oz./26.6 cl./266 ml.  
 H3½ T3½ B2¼ D3½  
 1 doz./8# • .45 cu. ft.  
**SCC 391896**



**Double Old Fashioned**  
**No. 15811** +  
 12 oz./35.0 cl./355 ml.  
 H4½ T3½ B2½ D3½  
 1 doz./12# • .55 cu. ft.  
**SCC 444745**



**Hi-Ball**  
**No. 15810** +  
 10 oz./29.6 cl./296 ml.  
 H6¼ T2¾ B2 D2¾  
 1 doz./11# • .44 cu. ft.  
**SCC 391841**



**Beverage**  
**No. 15812** +  
 12 oz./35.5 cl./355 ml.  
 H6¼ T3 B2¼ D3  
 1 doz./13# • .50 cu. ft.  
**SCC 391858**



**Beverage**  
**No. 15814** +  
 14 oz./41.4 cl./414 ml.  
 H6½ T3½ B2½ D3½  
 1 doz./14# • .57 cu. ft.  
**SCC 391865**



**Cooler**  
**No. 15816** +  
 16 oz./47.3 cl./473 ml.  
 H7 T3¼ B2½ D3¼  
 1 doz./15# • .64 cu. ft.  
**SCC 391872**





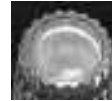
**Wine**  
No. 15463 **+**  
6½ oz./19.2 cl./192 ml.  
H5¼ T2½ B2½ D2¾  
3 doz./23# • 1.04 cu. ft.  
SCC 032204



**Wine**  
No. 15464 **+**  
8½ oz./25.1 cl./251 ml.  
H5½ T2½ B2¾ D3  
3 doz./26# • 1.29 cu. ft.  
SCC 032228



**Goblet**  
No. 15465 **+**  
10½ oz./31.1 cl./311 ml.  
H6 T3¼ B2½ D3¾  
3 doz./35# • 1.61 cu. ft.  
SCC 030187



GLASS BASE



**Rocks**  
No. 15453 **+**  
5½ oz./16.3 cl./163 ml.  
H3½ T2½ B2¼ D2½  
3 doz./23# • .74 cu. ft.  
SCC 044467



**Rocks**  
No. 15454 **+**  
8 oz./23.7 cl./237 ml.  
H3¾ T3½ B2½ D3½  
3 doz./21# • .88 cu. ft.  
SCC 032167



**Rocks**  
No. 15457 **+**  
10 oz./29.6 cl./296 ml.  
H3¾ T3¾ B2¾ D3¾  
3 doz./23# • .93 cu. ft.  
SCC 030125



**Hi-Ball**  
No. 15451 **+**  
6¾ oz./20.0 cl./200 ml.  
H4¾ T2½ B1½ D2½  
3 doz./19# • .75 cu. ft.  
SCC 032143



**Hi-Ball**  
No. 15456 **+**  
8¾ oz./25.9 cl./259 ml.  
H5 T2¾ B2 D2¾  
3 doz./22# • .88 cu. ft.  
SCC 032181



**Beverage**  
No. 15458 **+**  
12 oz./35.5 cl./355 ml.  
H5¾ T3 B2½ D3  
3 doz./25# • 1.26 cu. ft.  
SCC 030149



**Cooler**  
No. 15459 **+**  
16 oz./47.3 cl./473 ml.  
H5¾ T3¼ B2¾ D3¼  
3 doz./35# • 1.57 cu. ft.  
SCC 030163

CASUAL COOLERS **+** *DuraTuff*<sup>®</sup>

DAKOTA<sup>®</sup> *Design Patented* **+** *DuraTuff*<sup>®</sup>



**Casual Cooler Waves**  
No. 15646 **+**  
20 oz./59.2 cl./592 ml.  
H6¾ T3¾ B2½ D3¾  
1 doz./15# • .74 cu. ft.  
SCC 308092



**Casual Cooler Lines**  
No. 15647 **+**  
20 oz./59.2 cl./592 ml.  
H6¾ T3¾ B2½ D3¾  
1 doz./15# • .74 cu. ft.  
SCC 089809



**Casual Cooler Hammered**  
No. 15648 **+**  
20 oz./59.2 cl./592 ml.  
H6¾ T3¾ B2½ D3¾  
1 doz./15# • .74 cu. ft.  
SCC 089816



GLASS BASE



**Rocks**  
No. 15602 **+**  
9 oz./26.6 cl./266 ml.  
H3¾ T3¾ B2½ D3¾  
3 doz./24# • 1.08 cu. ft.  
SCC 526567



**Beverage**  
No. 15603 **+**  
12 oz./35.5 cl./355 ml.  
H4¾ T3¾ B2¾ D3¾  
3 doz./36# • 1.41 cu. ft.  
SCC 526574



**Cooler**  
No. 15605 **+**  
16 oz./47.3 cl./473 ml.  
H6¼ T3½ B2¾ D3½  
2 doz./29# • 1.30 cu. ft.  
SCC 063281



GLASS BASE



**Rocks**  
**No. 15480** +  
 7 oz./20.7 cl./207 ml.  
 H3¼ T3½ B2⅞ D3⅜  
 2 doz./18# • .60 cu. ft.  
**SCC 366078**



**Rocks**  
**No. 15481** +  
 9 oz./26.6 cl./266 ml.  
 H3½ T3⅝ B3⅛ D3⅝  
 3 doz./35# • 1.07 cu. ft.  
**SCC 831104**



**Double Old Fashioned**  
**No. 15482** +  
 12¼ oz./36.2 cl./362 ml.  
 H3⅞ T3¾ B3⅓ D3¾  
 2 doz./28# • 1.01 cu. ft.  
**SCC 366085**



**Hi-Ball**  
**No. 15485** +  
 9 oz./26.6 cl./266 ml.  
 H5⅞ T2⅞ B2⅛ D2⅞  
 3 doz./26# • 1.17 cu. ft.  
**SCC 875542**



**Beverage**  
**No. 15478** +  
 10 oz./29.6 cl./296 ml.  
 H5⅞ T3 B2⅛ D3  
 3 doz./33# • 1.31 cu. ft.  
**SCC 485895**



**Beverage**  
**No. 15483** +  
 12 oz./35.5 cl./355 ml.  
 H5⅞ T3⅝ B2¾ D3⅜  
 3 doz./35# • 1.46 cu. ft.  
**SCC 831142**



**Beverage**  
**No. 15479** +  
 14 oz./41.4 cl./414 ml.  
 H5¼ T3½ B2⅝ D3½  
 3 doz./40# • 1.63 cu. ft.  
**SCC 485901**



**Cooler**  
**No. 15477** +  
 15¼ oz./45.1 cl./451 ml.  
 H6⅛ T3½ B2½ D3½  
 2 doz./29# • 1.31 cu. ft.  
**SCC 063342**



## NEW VELOCITY



**Rocks**  
**No. 2192** ●  
 10 oz./29.6 cl./296 ml.  
 H3⅝ T3 B2⅛ D3⅝  
 3 doz./18# • 1.05 cu. ft.  
**SCC 612335**



**Hi-Ball**  
**No. 2194** ●  
 11 oz./29.6 cl./325 ml.  
 H5¼ T2⅞ B2 D2⅝  
 3 doz./22# • 1.07 cu. ft.  
**SCC 612328**



# SERIES V



**Series V65 Shooter**  
**No. 11110722**  
 2¼ oz./6.5 cl./65 ml.  
 H2¾ T2¼ B1½ D2¼  
 2 doz./9# • .26 cu. ft.  
**SCC 08002713057663**



**Series V225 Cocktail**  
**No. 11057822**  
 7½ oz./22.5 cl./225 ml.  
 H3½ T4½ B1½ D4½  
 1 doz./8# • .51 cu. ft.  
**SCC 08002713085284**



**Series V250 Rocks**  
**No. 11058021**  
 8½ oz./25.0 cl./250 ml.  
 H4½ T3½ B2 D3½  
 1 doz./12# • .44 cu. ft.  
**SCC 08002713056345**



**Series V350**  
**Double Old Fashioned**  
**No. 11106520**  
 11½ oz./35.0 cl./350 ml.  
 H4½ T3½ B2¼ D3½  
 1 doz./12# • .60 cu. ft.  
**SCC 08002713097362**



**Series V140 Tall Rocks**  
**No. 11126021**  
 4¾ oz./14.0 cl./140 ml.  
 H4¾ T2¾ B1½ D2¾  
 1 doz./7# • .27 cu. ft.  
**SCC 08002713001253**



**Series V350 Beverage**  
**No. 11058521**  
 11½ oz./35.0 cl./350 ml.  
 H6¾ T3¼ B2 D3¼  
 1 doz./12# • .51 cu. ft.  
**SCC 08002713056338**



**Series V420 Hi-Ball**  
**No. 11106721**  
 14¼ oz./42.0 cl./420 ml.  
 H6¾ T3¾ B2½ D3¾  
 1 doz./13# • .62 cu. ft.  
**SCC 08002713092923**



## PISA



**Shot**  
**No. 11006521**  
 1¼ oz./5.2 cl./52 ml.  
 H2½ T1½ B1¼ D2¼  
 1 doz./3# • .11 cu. ft.  
**SCC 08002713119262**



**Rocks**  
**No. 11006721**  
 9½ oz./28.1 cl./281 ml.  
 H3½ T3½ B3 D3¾  
 1 doz./10# • .36 cu. ft.  
**SCC 08002713119279**



**Double Old Fashioned**  
**No. 11006821**  
 11¾ oz./34.7 cl./347 ml.  
 H3¾ T3¾ B3¼ D4  
 1 doz./11# • .44 cu. ft.  
**SCC 08002713119286**



**Beverage**  
**No. 11007021**  
 12¼ oz./36.2 cl./362 ml.  
 H5¾ T3 B2¾ D3¾  
 1 doz./12# • .46 cu. ft.  
**SCC 08002713119309**

# LEXINGTON



**Jigger**  
No. 2303 ●  
3 oz./8.9 cl./89 ml.  
H2½ T2 B2 D2  
3 doz./10# • .33 cu. ft.  
SCC 264148



**Juice**  
No. 2349 ●  
5 oz./14.8 cl./148 ml.  
H3½ T2¼ B2¼ D2¼  
3 doz./14# • .53 cu. ft.  
SCC 264094



**Old Fashioned**  
No. 2328 ●  
7¾ oz./22.9 cl./229 ml.  
H3½ T2¼ B2¾ D2¾  
3 doz./20# • .80 cu. ft.  
SCC 264100



**Old Fashioned**  
No. 2338 ●  
10¼ oz./30.3 cl./303 ml.  
H3½ T3¼ B3½ D3¼  
3 doz./28# • 1.07 cu. ft.  
SCC 486182



**Double Old Fashioned**  
No. 2339 ●  
12½ oz./37.0 cl./370 ml.  
H4 T3¼ B3½ D3¼  
3 doz./28# • 1.19 cu. ft.  
SCC 264155



**Hi-Ball**  
No. 2323 ●  
7 oz./20.7 cl./207 ml.  
H4 T2¾ B2¾ D2¾  
3 doz./18# • .68 cu. ft.  
SCC 710799



**Hi-Ball**  
No. 2318 ●  
8 oz./23.7 cl./237 ml.  
H4½ T2¾ B2¾ D2¾  
3 doz./19# • .76 cu. ft.  
SCC 710782



**Hi-Ball**  
No. 2325 ●  
9 oz./26.6 cl./266 ml.  
H4¾ T2½ B2½ D2½  
3 doz./21# • .88 cu. ft.  
SCC 264117



**Beverage**  
No. 2359 ●  
11¼ oz./33.3 cl./333 ml.  
H5 T2¾ B2¾ D2¾  
3 doz./23# • 1.07 cu. ft.  
SCC 264124



**Cooler**  
No. 2369 ●  
15½ oz./45.8 cl./458 ml.  
H5½ T2¾ B2¾ D2¾  
3 doz./28# • 1.32 cu. ft.  
SCC 264131



**Tall Hi-Ball**  
No. 2310 ●  
10½ oz./31.1 cl./311 ml.  
H6 T2½ B2¼ D2½  
3 doz./21# • 1.00 cu. ft.  
SCC 575008



**Goblet**  
No. 3556 ■  
11 oz./32.5 cl./325 ml.  
H6¼ T2½ B2¾ D2¾  
3 doz./20# • 1.32 cu. ft.  
SCC 508273

# NOB HILL®



**Old Fashioned**  
No. 23286 ●  
7¾ oz./22.9 cl./229 ml.  
H3½ T2¼ B2¾ D2¾  
4 doz./25# • 1.06 cu. ft.  
SCC 370174



**Old Fashioned**  
No. 23386 ●  
10¼ oz./30.3 cl./303 ml.  
H3¾ T3¼ B3½ D3¼  
2 doz./16# • .69 cu. ft.  
SCC 370181



**Double Old Fashioned**  
No. 23396 ●  
12¼ oz./36.2 cl./362 ml.  
H3¾ T3¼ B3½ D3¼  
3 doz./29# • 1.19 cu. ft.  
SCC 407125



**Juice**  
No. 23496 ●  
5 oz./14.8 cl./148 ml.  
H3½ T2¼ B2¼ D2¼  
6 doz./28# • .99 cu. ft.  
SCC 175338



**Hi-Ball**  
No. 23236 ●  
6¾ oz./20.0 cl./200 ml.  
H4½ T2¾ B2¾ D2½  
4 doz./23# • .91 cu. ft.  
SCC 364357



GLASS BASE



**Hi-Ball**  
No. 23186 ●  
8 oz./23.7 cl./237 ml.  
H4½ T2¾ B2¾ D2½  
4 doz./25# • 1.01 cu. ft.  
SCC 369833



**Hi-Ball**  
No. 23256 ●  
9 oz./26.6 cl./266 ml.  
H4¾ T2½ B2½ D2½  
2 doz./31# • 1.18 cu. ft.  
SCC 370167



**Beverage**  
No. 23596 ●  
11¼ oz./33.3 cl./333 ml.  
H5 T2¾ B2¾ D2¾  
2 doz./16# • .72 cu. ft.  
SCC 370198



**Tall Hi-Ball**  
No. 23106 ●  
10½ oz./31.1 cl./311 ml.  
H6 T2½ B2¼ D2½  
3 doz./24# • 1.00 cu. ft.  
SCC 063229





**Rocks  
No. 916CD** ▲ ●  
 8 oz./23.7 cl./237 ml.  
 H3¼ T3 B2½ D3  
 3 doz./21# • .81 cu. ft.  
**SCC 776634**



**Rocks  
No. 917CD** ▲ ●  
 11 oz./32.5 cl./325 ml.  
 H3½ T3¼ B3¼ D3¼  
 3 doz./26# • 1.06 cu. ft.  
**SCC 756513**



**Double Old Fashioned  
No. 918CD** ▲ ●  
 13½ oz./39.9 cl./399 ml.  
 H4¼ T3¾ B3½ D3¾  
 3 doz./28# • 1.24 cu. ft.  
**SCC 755691**



**Double Old Fashioned  
No. 816CD** ▲ ●  
 15 oz./44.4 cl./444 ml.  
 H4¾ T3¾ B2¾ D3¾  
 3 doz./28# • 1.59 cu. ft.  
**SCC 758159**



**Beverage  
No. 814CD** ▲ ●  
 12½ oz./37.0 cl./370 ml.  
 H5½ T2¾ B2½ D2¾  
 3 doz./24# • 1.21 cu. ft.  
**SCC 883370**



**Cooler  
No. 817CD** ▲ ●  
 15¾ oz./46.6 cl./466 ml.  
 H6¼ T3 B2½ D3  
 3 doz./27# • 1.45 cu. ft.  
**SCC 758777**

## ESQUIRE



**Old Fashioned  
No. 227** ●  
 7¼ oz./21.4 cl./214 ml.  
 H3¼ T3 B2½ D3½  
 6 doz./32# • 1.62 cu. ft.  
**SCC 184842**



**Side Water  
No. 249** ●  
 5 oz./14.8 cl./148 ml.  
 H4 T2½ B2½ D2¼  
 6 doz./29# • 1.11 cu. ft.  
**SCC 009398**



**Split  
No. 223** ●  
 7 oz./20.7 cl./207 ml.  
 H4¾ T2¾ B2¼ D2¾  
 4 doz./22# • 1.03 cu. ft.  
**SCC 363879**



**Hi-Ball  
No. 232** ●  
 8 oz./23.7 cl./237 ml.  
 H4¾ T2¾ B2¾ D2½  
 4 doz./24# • 1.14 cu. ft.  
**SCC 371553**



**Hi-Ball  
No. 225** ●  
 9¼ oz./27.4 cl./274 ml.  
 H5 T2½ B2½ D2¾  
 3 doz./22# • .95 cu. ft.  
**SCC 063465**



**Collins  
No. 226** ●  
 11 oz./32.5 cl./325 ml.  
 H5½ T2¾ B2¾ D2¾  
 3 doz./25# • 1.12 cu. ft.  
**SCC 063304**



**Collins  
No. 259** ●  
 12¼ oz./36.2 cl./362 ml.  
 H5½ T2¾ B2¾ D2¾  
 3 doz./25# • 1.17 cu. ft.  
**SCC 063137**



# HEAVY BASE



**Old Fashioned  
No. 124** ●  
5½ oz./16.3 cl./163 ml.  
H2½ T2½ B2½ D2½  
6 doz./32# = 1.32 cu. ft.  
SCC 129263



**Old Fashioned  
No. 127** ●  
6½ oz./19.2 cl./192 ml.  
H3¼ T3 B2½ D3  
4 doz./21# = 1.14 cu. ft.  
SCC 365576



**Old Fashioned  
No. 128** ●  
9 oz./26.6 cl./266 ml.  
H3¼ T3¾ B2½ D3¾  
3 doz./19# = 1.04 cu. ft.  
SCC 063533



**English Hi-Ball  
No. 139** ●  
13 oz./38.5 cl./385 ml.  
H4 T3¾ B2¾ D3½  
4 doz./35# = 1.79 cu. ft.  
SCC 005178



**English Hi-Ball  
No. 170** ●  
14¼ oz./42.1 cl./421 ml.  
H4¾ T3¾ B2¾ D3½  
4 doz./35# = 2.00 cu. ft.  
SCC 008858



**Side Water  
No. 149** ●  
5½ oz./16.3 cl./163 ml.  
H3½ T2¾ B2½ D2¾  
6 doz./29# = 1.06 cu. ft.  
SCC 005826



**Split  
No. 151** ●  
6 oz./17.8 cl./178 ml.  
H4 T2¾ B2½ D2¾  
6 doz./31# = 1.22 cu. ft.  
SCC 006069



**Hi-Ball  
No. 123** ●  
7 oz./20.7 cl./207 ml.  
H4¾ T2½ B2½ D2½  
4 doz./20# = .98 cu. ft.  
SCC 369871



**Diplomat Hi-Ball  
No. 131** ●  
6½ oz./19.2 cl./192 ml.  
H4¾ T2½ B1¾ D2½  
6 doz./35# = 1.54 cu. ft.  
SCC 508303



**Hi-Ball  
No. 132** ●  
8 oz./23.7 cl./237 ml.  
H4¾ T2¾ B2½ D2¾  
4 doz./24# = 1.22 cu. ft.  
SCC 369895



**Hi-Ball  
No. 125** ●  
9 oz./26.6 cl./266 ml.  
H4¾ T2¾ B2¼ D2¾  
4 doz./27# = 1.26 cu. ft.  
SCC 369888



**Hi-Ball  
No. 133** ●  
9 oz./26.6 cl./266 ml.  
H5 T2¾ B2 D2¾  
3 doz./21# = 1.08 cu. ft.  
SCC 063502



**Hi-Ball  
No. 172** ●  
10½ oz./31.1 cl./311 ml.  
H5½ T2¾ B2¼ D2¾  
4 doz./29# = 1.47 cu. ft.  
SCC 369925



**Hi-Ball  
No. 161** ●  
10¼ oz./30.3 cl./303 ml.  
H5¼ T2¼ B2½ D2½  
4 doz./31# = 1.21 cu. ft.  
SCC 553914



**Collins  
No. 126** ●  
11 oz./32.6 cl./326 ml.  
H5¼ T2¾ B2½ D2¾  
3 doz./21# = 1.15 cu. ft.  
SCC 063458



**Beverage  
No. 159** ●  
12½ oz./37.0 cl./370 ml.  
H5½ T2¾ B2½ D2¾  
4 doz./34# = 1.61 cu. ft.  
SCC 369918



**Cooler  
No. 158** ●  
20 oz./59.2 cl./592 ml.  
H6¼ T3¾ B2¾ D3¾  
1 doz./10# = .63 cu. ft.  
SCC 167388



# QUARTET



**Rocks**  
**No. 2209** ●  
 6 $\frac{3}{8}$  oz./18.9 cl./189 ml.  
 H3 $\frac{1}{8}$  T2 $\frac{5}{8}$  B2 $\frac{1}{8}$  D2 $\frac{7}{8}$   
 1 doz./6# • 25 cu. ft.  
**SCC 6943949906443**



**Rocks**  
**No. 2207** ●  
 9 $\frac{1}{4}$  oz./27.7 cl./277 ml.  
 H3 $\frac{1}{2}$  T3 $\frac{1}{4}$  B2 $\frac{1}{2}$  D3 $\frac{1}{4}$   
 1 doz./9# • 35 cu. ft.  
**SCC 6943949906429**



**Double Old Fashioned**  
**No. 2205** ●  
 12 oz./35.5 cl./355 ml.  
 H3 $\frac{3}{4}$  T3 $\frac{1}{2}$  B2 $\frac{3}{4}$  D3 $\frac{1}{2}$   
 1 doz./10# • 42 cu. ft.  
**SCC 6943949906856**



**Beverage**  
**No. 2208** ●  
 10 $\frac{1}{2}$  oz./31.0 cl./310 ml.  
 H5 $\frac{1}{2}$  T2 $\frac{5}{8}$  B2 D2 $\frac{5}{8}$   
 1 doz./8# • 34 cu. ft.  
**SCC 6943949906436**



**Cooler**  
**No. 2206** ●  
 16 oz./47.3 cl./473 ml.  
 H6 $\frac{3}{8}$  T3 B2 $\frac{1}{8}$  D3  
 1 doz./10# • 52 cu. ft.  
**SCC 6943949907075**

# IMPRESSIONS®



**Old Fashioned**  
**No. 1767580** ●  
 8 oz./23.7 cl./237 ml.  
 H3 $\frac{1}{4}$  T3 $\frac{1}{8}$  B3 D3 $\frac{1}{8}$   
 1 doz./8# • 27 cu. ft.  
**SCC 024848**



**Double Old Fashioned**  
**No. 1767591** ●  
 11 $\frac{3}{4}$  oz./34.7 cl./347 ml.  
 H4 T3 $\frac{1}{8}$  B3 $\frac{3}{8}$  D3 $\frac{3}{8}$   
 1 doz./11# • 41 cu. ft.  
**SCC 024855**



**Beverage**  
**No. 9860594** ●  
 13 oz./38.8 cl./388 ml.  
 H5 $\frac{1}{2}$  T3 B3 D3  
 1 doz./10# • 41 cu. ft.  
**SCC 9525848**



**Cooler**  
**No. 1767790** ●  
 16 $\frac{3}{4}$  oz./49.5 cl./495 ml.  
 H6 T3 B3 D3  
 1 doz./10# • 47 cu. ft.  
**SCC 024862**



# BRAVURA®



**Double Old-Fashioned**  
**No. 2211** ●  
 12 $\frac{1}{4}$  oz./36.2 cl./362 ml.  
 H4 T2 $\frac{3}{4}$  B3 $\frac{3}{8}$  D3 $\frac{1}{2}$   
 1 doz./8# • 46 cu. ft.  
**SCC 340498**



**Cooler**  
**No. 2212** ●  
 16 $\frac{3}{4}$  oz./49.5 cl./495 ml.  
 H6 $\frac{1}{4}$  T2 $\frac{1}{2}$  B3 $\frac{1}{8}$  D3 $\frac{3}{8}$   
 1 doz./9# • 61 cu. ft.  
**SCC 332974**



**Double Old Fashioned  
No. 5632**  
12 oz./35.5 cl./355 ml.  
H4½ T3½ B3 D4½  
1 doz./13# • .46 cu. ft.  
SCC 10615905924152



**Cooler  
No. 5633**  
16 oz./47.3 cl./473 ml.  
H6½ T3¼ B2¾ D3¼  
1 doz./15# • .54 cu. ft.  
SCC 10615905926798



**Double Old Fashioned  
No. 925500**  
12 oz./35.5 cl./355 ml.  
H4½ T3½ B2½ D3½  
1 doz./13# • .42 cu. ft.  
SCC 10615905925500



**Beverage  
No. 926774**  
14 oz./41.4 cl./414 ml.  
H6½ T3½ B2½ D3½  
1 doz./12# • .45 cu. ft.  
SCC 10615905926774

AROMÉ

DISTILL

SAMBA



**Tasting Glass  
No. 3713SCP29 ✖**  
9¾ oz./28.8 cl./288 ml.  
H3½ T2¼ B2¼ D3½  
6 pcs./3# • .18 cu. ft.  
SCC 5601259018430



**Whiskey  
No. 2999SR ✖**  
10½ oz./31.1 cl./311 ml.  
H4½ T2½ B2¼ D3½  
1 doz./7# • .44 cu. ft.  
SCC 525017



**Rocks  
No. 1038 ●**  
8½ oz./25.1 cl./251 ml.  
H3¾ T3½ B3¾ D3¾  
1 doz./9# • .36 cu. ft.  
SCC 6943949912444



**Rocks  
No. 1037 ●**  
11¾ oz./34.7 cl./347 ml.  
H3¾ T3½ B3¾ D3¾  
1 doz./9# • .45 cu. ft.  
SCC 6943949912437

CHICAGO



**Cordial  
No. 1650 ●**  
2½ oz./7.4 cl./74 ml.  
H4½ T1½ B1¾ D1½  
4 doz./12# • .42 cu. ft.  
SCC 878147



**Old Fashioned  
No. 2522 ●**  
7 oz./20.7 cl./207 ml.  
H3½ T2½ B2¾ D2½  
1 doz./8# • .26 cu. ft.  
SCC 6943949903749



**Old Fashioned  
No. 2524 ●**  
10¼ oz./30.3 cl./303 ml.  
H3¾ T3¼ B3 D3¼  
1 doz./10# • .35 cu. ft.  
SCC 6943949904845



**Juice  
No. 2523 ●**  
4¾ oz./14.1 cl./141 ml.  
H4 T2½ B2 D2½  
1 doz./5# • .18 cu. ft.  
SCC 6943949904838



**Tall Hi-Ball  
No. 2519 ●**  
9¾ oz./28.8 cl./288 ml.  
H5½ T2½ B2¾ D2½  
1 doz./9# • .33 cu. ft.  
SCC 6943949902735



**Tall Hi-Ball  
No. 2518 ●**  
10½ oz./31.1 cl./311 ml.  
H6½ T2¾ B2¾ D2¾  
1 doz./8# • .34 cu. ft.  
SCC 6943949902728



**Flute  
No. 2824 ●**  
6¾ oz./20.0 cl./200 ml.  
H7½ T1½ B1¾ D1¾  
2 doz./13# • .45 cu. ft.  
SCC 881024



# PUEBLA®

Authentic Mexican Tumblers



**Juice**  
**No. 1795430**  
 7¾ oz./23.0 cl./230 ml.  
 H4½ T2½ B2 D2½  
 2 doz./12# = .53 cu. ft.  
**SCC 17954300**



**Tumbler**  
**No. 1789821**  
 9 oz./27.0 cl./270 ml.  
 H4 T2½ B2½ D2½  
 2 doz./15# = .60 cu. ft.  
**SCC 17898215**



**Tumbler**  
**No. 1795441**  
 10½ oz./31.5 cl./315 ml.  
 H4½ T3 B2½ D3  
 2 doz./18# = .71 cu. ft.  
**SCC 17954416**



**Beverage**  
**No. 1790845**  
 12 oz./35.5 cl./355 ml.  
 H5½ T2¾ B2¼ D2¾  
 2 doz./20# = .77 cu. ft.  
**SCC 17908457**

# PERCEPTION®

See page 222 for matching Perception stemware.



**Rocks**  
**No. 2391** ●  
 7 oz./20.7 cl./207 ml.  
 H3¾ T2¾ B2¾ D3  
 2 doz./13# = .57 cu. ft.  
**SCC 059017**



**Rocks**  
**No. 2392** ●  
 9 oz./26.6 cl./266 ml.  
 H3¾ T2¾ B2½ D3½  
 2 doz./17# = .73 cu. ft.  
**SCC 059024**



**Double Old Fashioned**  
**No. 2394** ●  
 12 oz./35.5 cl./355 ml.  
 H4½ T3½ B2¾ D3½  
 2 doz./19# = .91 cu. ft.  
**SCC 059048**



**Beverage**  
**No. 2393** ●  
 12 oz./35.5 cl./355 ml.  
 H5¾ T2¾ B2¼ D2¾  
 2 doz./16# = .85 cu. ft.  
**SCC 059031**



**Beverage**  
**No. 2395** ●  
 14 oz./41.4 cl./414 ml.  
 H6½ T2½ B2¾ D3  
 2 doz./18# = .97 cu. ft.  
**SCC 059055**



**Cooler**  
**No. 2396** ●  
 16 oz./47.3 cl./473 ml.  
 H6¾ T2½ B2¾ D3¼  
 2 doz./18# = 1.05 cu. ft.  
**SCC 059062**

# VIBE

# GEO



**Rocks**  
**No. 2313** ●  
 10 oz./29.6 cl./296 ml.  
 H4 T2¾ B3 D2¾  
 1 doz./10# = .35 cu. ft.  
**SCC 322753**



**Double Old Fashioned**  
**No. 2311** ●  
 12 oz./35.5 cl./355 ml.  
 H4½ T2¾ B3¼ D2¾  
 1 doz./12# = .40 cu. ft.  
**SCC 265296**



**Cooler**  
**No. 2312** ●  
 17½ oz./51.8 cl./518 ml.  
 H6½ T2¾ B3 D2¾  
 1 doz./13# = .55 cu. ft.  
**SCC 265302**



**Double Old Fashioned**  
**No. 2307** ●  
 13¼ oz./39.2 cl./392 ml.  
 H4½ T3¾ B2¾ D3¾  
 1 doz./12# = .54 cu. ft.  
**SCC 263094**



**Cooler**  
**No. 2308** ●  
 15½ oz./45.8 cl./458 ml.  
 H5½ T3½ B2¾ D3½  
 1 doz./12# = .63 cu. ft.  
**SCC 263100**

# ROOM TUMBLERS



**Rocks**  
**No. 15434** +  
 9 oz./26.6 cl./266 ml.  
 H3½ T3¾ B2¼ D3¾  
 3 doz./24# = .99 cu. ft.  
**SCC 173938**



**Rocks**  
**No. 15626** +  
 8½ oz./25.1 cl./251 ml.  
 H3¾ T3 B2½ D3  
 3 doz./23# = .87 cu. ft.  
**SCC 005168**



**Rocks**  
**No. 15457** +  
 10 oz./29.6 cl./296 ml.  
 H3¾ T3¾ B2½ D3¾  
 3 doz./23# = .93 cu. ft.  
**SCC 030125**



**Rocks**  
**No. 15481** +  
 9 oz./26.6 cl./266 ml.  
 H3½ T3¾ B3¼ D3¾  
 3 doz./35# = 1.07 cu. ft.  
**SCC 831104**



**Rocks**  
**No. 15232** +  
 10 oz./29.6 cl./296 ml.  
 H3¾ T3½ B2½ D3½  
 3 doz./27# = 1.19 cu. ft.  
**SCC 105373**



**Rocks**  
**No. 15602** +  
 9 oz./26.6 cl./266 ml.  
 H3¾ T3¾ B2½ D3¾  
 3 doz./24# = 1.08 cu. ft.  
**SCC 526567**



**Rocks**  
**No. 15809** +  
 9 oz./26.6 cl./266 ml.  
 H3¾ T3½ B2¼ D3½  
 1 doz./8# = .45 cu. ft.  
**SCC 391896**



**Rocks**  
**No. 15710** +  
 9 oz./26.6 cl./266 ml.  
 H3¾ T3½ B2¼ D3½  
 1 doz./8# = .45 cu. ft.  
**SCC 367112**



**Rocks**  
**No. 2291SR** ✕  
 9 oz./26.6 cl./266 ml.  
 H3¾ T3 B2 D3  
 1 doz./8# = .27 cu. ft.  
**SCC 5601875143509**



**Rocks**  
**No. 917CD** ▲●  
 11 oz./32.5 cl./325 ml.  
 H3½ T3¼ B3¾ D3¼  
 3 doz./26# = 1.06 cu. ft.  
**SCC 756513**



**Old Fashioned**  
**No. 23386** ●  
 10¼ oz./30.3 cl./303 ml.  
 H3¾ T3¼ B3¾ D3¼  
 2 doz./16# = .69 cu. ft.  
**SCC 370181**



**Rocks**  
**No. 9171CD** ▲●  
 11 oz./32.5 cl./325 ml.  
 H3½ T3¼ B3¾ D3¼  
 3 doz./26# = 1.05 cu. ft.  
**SCC 087051**



**Rocks**  
**No. 1514** ★●  
 7 oz./20.7 cl./207 ml.  
 H2½ T3 B1¾ D3  
 3 doz./12# = .74 cu. ft.  
**SCC 410177**



**Rocks**  
**No. 1513** ★●  
 9 oz./26.6 cl./266 ml.  
 H3¾ T3¼ B2 D3¼  
 3 doz./16# = 1.0 cu. ft.  
**SCC 409751**



**Rocks**  
**No. 1512** ★●  
 10½ oz./31.1 cl./311 ml.  
 H3½ T3¼ B2 D3¼  
 3 doz./16# = 1.08 cu. ft.  
**SCC 409133**



**Room Tumbler**  
**No. 494** ●  
 10 oz./29.6 cl./296 ml.  
 H3¾ T3¾ B2½ D3¾  
 1 doz./8# = .30 cu. ft.  
**SCC 121847**



**Room Tumbler**  
**No. 135** ●  
 8 oz./23.7 cl./237 ml.  
 H3¾ T2¾ B2½ D2¾  
 4 doz./23# = 1.02 cu. ft.  
**SCC 369901**



**Water**  
**No. 1910HT** ★●  
 10 oz./29.6 cl./296 ml.  
 H3¾ T2¾ B2½ D2¾  
 4 doz./15# = 1.17 cu. ft.  
**SCC 369963**



**Hi-Ball**  
**No. 125** ●  
 9 oz./26.6 cl./266 ml.  
 H4¾ T2¾ B2¼ D2¾  
 4 doz./27# = 1.26 cu. ft.  
**SCC 369888**



GLASS BASE



**Rocks**  
No. 2485 ●  
10 oz./296 cl./296 ml.  
H3¾ T3¼ B2½ D3¾  
3 doz./24# • 1.12 cu. ft.  
SCC 753819



**Juice**  
No. 2481 ●  
6 oz./17.7 cl./177 ml.  
H3¾ T2¾ B2½ D2¾  
3 doz./15# • .74 cu. ft.  
SCC 753796



**Beverage**  
No. 2489 ●  
10 oz./29.6 cl./296 ml.  
H4¾ T2¾ B2½ D3  
3 doz./20# • 1.13 cu. ft.  
SCC 744688



**Beverage**  
No. 2488 ●  
12 oz./35.5 cl./355 ml.  
H5¼ T2¾ B2¼ D3½  
3 doz./26# • 1.33 cu. ft.  
SCC 753857



**Cooler**  
No. 2486 ●  
16 oz./47.3 cl./473 ml.  
H6½ T3 B2¾ D3¼  
3 doz./28# • 1.68 cu. ft.  
SCC 753833



**Giant Beer**  
No. 2478 ●  
22¾ oz./67.3 cl./673 ml.  
H9½ T3¼ B3½ D3¾  
1 doz./16# • .96 cu. ft.  
SCC 575978

## MISCELLANEOUS TUMBLERS



**Side Water**  
No. 5134  
4 oz./11.8 cl./118 ml.  
H3½ T2¾ B2 D2¾  
6 doz./26# • .93 cu. ft.  
SCC 016259



**Old Fashioned**  
No. 5130  
5 oz./14.8 cl./148 ml.  
H3½ T2¾ B2¼ D2¾  
3 doz./19# • .74 cu. ft.  
SCC 073221



**Old Fashioned**  
No. 5131  
4 oz./11.8 cl./118 ml.  
H3½ T2¾ B2¼ D2¾  
4 doz./33# • .99 cu. ft.  
SCC 370129



GLASS BASE



GLASS BASE



GLASS BASE



**Rocks**  
No. 5279  
9 oz./26.6 cl./266 ml.  
H3½ T3 B2¾ D3  
3 doz./34# • .91 cu. ft.  
SCC 766468



**Rocks**  
No. 9171CD ▲●  
11 oz./32.5 cl./325 ml.  
H3½ T3¼ B3½ D3¼  
3 doz./26# • 1.05 cu. ft.  
SCC 087051



**Rocks**  
No. 15626 +  
8½ oz./25.1 cl./251 ml.  
H3¾ T3 B2¾ D3  
3 doz./23# • .87 cu. ft.  
SCC 005168



# FARMHOUSE™



DESIGN DETAIL



**Double Old Fashioned**  
**No. 92181**  
 12 oz./35.5 cl./355 ml.  
 H3¾ T3¾ B2½ D3¾  
 1 doz./8# = .43 cu. ft.  
**SCC 497864**



**Juice**  
**No. 92182**  
 9 oz./26.6 cl./266 ml.  
 H4½ T3¼ B2¾ D3¼  
 1 doz./8# = .39 cu. ft.  
**SCC 497871**



**Hi-Ball**  
**No. 92183**  
 12 oz./35.5 cl./355 ml.  
 H5 T3¾ B2¾ D3¾  
 1 doz./9# = .50 cu. ft.  
**SCC 497888**



**Cooler**  
**No. 92184**  
 16 oz./47.3 cl./473 ml.  
 H5½ T3½ B2½ D3½  
 1 doz./10# = .59 cu. ft.  
**SCC 497901**



**Cooler**  
**No. 92185**  
 20 oz./59.1 cl./591 ml.  
 H6¼ T3¾ B2¾ D3¾  
 1 doz./12# = .71 cu. ft.  
**SCC 497895**

LIBBEY®

## ATRIUM ★ HEAT TREATED



**Juice** ★ ●  
**No. 12266**  
 5 oz./14.8 cl./148 ml.  
 H3¾ T2½ B2 D2½  
 2 doz./10# = .45 cu. ft.  
**SCC 558466**



**Juice** ★ ●  
**No. 12267**  
 7 oz./20.7 cl./207 ml.  
 H3¾ T2½ B2½ D2½  
 2 doz./11# = .58 cu. ft.  
**SCC 558473**



**Rocks**  
**No. 12268** ★ ●  
 10 oz./29.6 cl./296 ml.  
 H4¾ T3¼ B2½ D3¼  
 2 doz./15# = .84 cu. ft.  
**SCC 558589**



**Cooler**  
**No. 12269** ★ ●  
 16 oz./47.3 cl./473 ml.  
 H6¼ T2½ B2½ D2½  
 2 doz./21# = 1.11 cu. ft.  
**SCC 558565**

LIBBEY®

## FOOTED ★ HEAT TREATED



**Beverage**  
**No. 1454HT** ★ ●  
 9 oz./26.6 cl./266 ml.  
 H4½ T2¾ B2¾ D2¾  
 3 doz./21# = 1.04 cu. ft.  
**SCC 063519**



**Malted**  
**No. 1451HT** ★ ●  
 10 oz./29.6 cl./296 ml.  
 H5¼ T2¾ B2¾ D2¾  
 3 doz./22# = 1.13 cu. ft.  
**SCC 063472**



**Soda**  
**No. 1453HT** ★ ●  
 12¼ oz./36.2 cl./362 ml.  
 H5½ T3 B2½ D3  
 3 doz./25# = 1.36 cu. ft.  
**SCC 063243**



**Soda**  
**No. 1452HT** ★ ●  
 14 oz./41.4 cl./414 ml.  
 H5½ T3½ B2½ D3½  
 3 doz./28# = 1.47 cu. ft.  
**SCC 063199**

LIBBEY®  
**EMBASSY®** ★ HEAT TREATED

See pages 224 to 227 for matching Embassy stemware.



**Rocks**  
**No. 1514** ★ ●  
 7 oz./20.7 cl./207 ml.  
 H2½ T3 B1⅞ D3  
 3 doz./12# = .74 cu. ft.  
**SCC 410177**



**Rocks**  
**No. 1513** ★ ●  
 9 oz./26.6 cl./266 ml.  
 H3⅞ T3¼ B2 D3¼  
 3 doz./16# = 1.0 cu. ft.  
**SCC 409751**



**Rocks**  
**No. 1512** ★ ●  
 10½ oz./31.1 cl./311 ml.  
 H3½ T3¼ B2 D3¼  
 3 doz./16# = 1.08 cu. ft.  
**SCC 409133**



**Juice**  
**No. 12259** ★ ●  
 6 oz./17.7 cl./177 ml.  
 H3¼ T2½ B1⅞ D2½  
 3 doz./15# = .67 cu. ft.  
**SCC 427311**



**Hi-Ball**  
**No. 12261** ★ ●  
 8 oz./23.7 cl./237 ml.  
 H4½ T2½ B1⅞ D2½  
 3 doz./17# = .82 cu. ft.  
**SCC 426970**



**Hi-Ball**  
**No. 12262** ★ ●  
 10½ oz./31.1 cl./311 ml.  
 H5½ T2⅞ B2 D2⅞  
 3 doz./23# = 1.11 cu. ft.  
**SCC 426215**



**Cooler**  
**No. 12263** ★ ●  
 12½ oz./37.0 cl./370 ml.  
 H5⅞ T2⅞ B2 D2⅞  
 3 doz./24# = 1.26 cu. ft.  
**SCC 426208**



**Cooler**  
**No. 12264** ★ ●  
 16 oz./47.0 cl./470 ml.  
 H6 T3½ B2⅞ D3½  
 3 doz./28# = 1.57 cu. ft.  
**SCC 426192**



**Cooler**  
**No. 12265** ★ ●  
 18 oz./53.4 cl./534 ml.  
 H6½ T3½ B2⅞ D3½  
 3 doz./29# = 1.70 cu. ft.  
**SCC 426185**

LIBBEY®  
**GOVERNOR CLINTON®** ★ HEAT TREATED

See page 217 for matching Governor Clinton stemware.



**Juice**  
**No. 633HT** ★ ●  
 5 oz./14.8 cl./148 ml.  
 H3¼ T2½ B1¾ D2¼  
 6 doz./17# = 1.01 cu. ft.  
**SCC 011711**



**Beverage**  
**No. 618HT** ★ ●  
 8 oz./23.7 cl./237 ml.  
 H3⅞ T2⅞ B2⅞ D2¾  
 4 doz./18# = 1.05 cu. ft.  
**SCC 364487**



**Water**  
**No. 610HT** ★ ●  
 9½ oz./28.1 cl./281 ml.  
 H3⅞ T2⅞ B2½ D2⅞  
 6 doz./27# = 1.62 cu. ft.  
**SCC 058501**



**Iced Tea**  
**No. 606HT** ★ ●  
 12 oz./35.5 cl./355 ml.  
 H5½ T2½ B2⅞ D2⅞  
 4 doz./22# = 1.48 cu. ft.  
**SCC 369949**



**Soda**  
**No. 1713HT** ★ ●  
 15½ oz./45.8 cl./458 ml.  
 H6⅞ T3 B2⅞ D3¼  
 3 doz./20# = 1.72 cu. ft.  
**SCC 063489**



**Smoothie Glass**  
**No. 3722** ■  
 16 oz./47.3 cl./473 ml.  
 H7⅞ T3⅞ B3¼ D3⅞  
 6 pcs./5# = .38 cu. ft.  
**SCC 266255**

CASCADE LIBBEY® ★ HEAT TREATED



**Juice/Side Water**  
**No. 29011HT** ★ ●  
 6 oz./17.7 cl./177 ml.  
 H3½ T2¾ B2¾ D2½  
 6 doz./27# • 1.15 cu. ft.  
**SCC 636419**



**Beverage**  
**No. 29511HT** ★ ●  
 8 oz./23.7 cl./237 ml.  
 H3¾ T2¾ B2¾ D2¾  
 4 doz./24# • 1.07 cu. ft.  
**SCC 370211**



**Water**  
**No. 29211HT** ★ ●  
 10 oz./29.6 cl./296 ml.  
 H4¼ T2¾ B2¾ D2¾  
 6 doz./40# • 1.76 cu. ft.  
**SCC 636433**



**Beverage**  
**No. 29411HT** ★ ●  
 12 oz./35.5 cl./355 ml.  
 H5½ T2¾ B2¾ D2¾  
 2 doz./16# • .75 cu. ft.  
**SCC 370204**



**Cooler**  
**No. 29811HT** ★ ●  
 16 oz./47.3 cl./473 ml.  
 H6 T2¾ B2¾ D3  
 2 doz./18# • .95 cu. ft.  
**SCC 370228**



**Cooler**  
**No. 29911HT** ★ ●  
 22 oz./65.1 cl./651 ml.  
 H6¾ T3½ B2¾ D3¾  
 3 doz./33# • 1.86 cu. ft.  
**SCC 020539**

NO-NIK LIBBEY® ★ HEAT TREATED



**Beverage**  
**No. 1917HT** ★ ●  
 7¾ oz./22.9 cl./229 ml.  
 H3¾ T2½ B2¾ D2¾  
 6 doz./24# • 1.35 cu. ft.  
**SCC 056880**



**Water**  
**No. 1910HT** ★ ●  
 10 oz./29.6 cl./296 ml.  
 H3¾ T2¾ B2¾ D2¾  
 4 doz./15# • 1.17 cu. ft.  
**SCC 369963**



**Iced Tea**  
**No. 1906HT** ★ ●  
 12 oz./35.5 cl./355 ml.  
 H5½ T2¾ B2½ D2¾  
 6 doz./28# • 1.89 cu. ft.  
**SCC 014033**



**Regency Rockwall Beer**  
**No. 1907HT** ★ ●  
 12¾ oz./37.7 cl./377 ml.  
 H5½ T2¾ B2¾ D2¾  
 6 doz./37# • 2.16 cu. ft.  
**SCC 613448**



**English Pub Glass**  
**No. 14810HT** ★ ●  
 10 oz./29.6 cl./296 ml.  
 H4¾ T2¾ B2¾ D3  
 4 doz./26# • 1.42 cu. ft.  
**SCC 302342**



**English Pub Glass**  
**No. 14806HT** ★ ●  
 16 oz./47.3 cl./473 ml.  
 H6 T3½ B2¾ D3¼  
 3 doz./24# • 1.60 cu. ft.  
**SCC 005144**



**English Pub Glass**  
**No. 14801HT** ★ ●  
 20 oz./59.2 cl./592 ml.  
 H6 T3¾ B2¾ D3½  
 3 doz./28# • 1.88 cu. ft.  
**SCC 580118**





**Collins**  
No. 53/11680 ●  
10 oz./29.6 cl./296 ml.  
H4¼ T2¾ B2½ D2¾  
4 doz./18# = 1.26 cu. ft.  
SCC 360854



**Zombie**  
No. 96/11680 ●  
12 oz./35.5 cl./355 ml.  
H6 T2½ B2¼ D2½  
4 doz./23# = 1.33 cu. ft.  
SCC 360861



**Bell Fountain Tumbler**  
No. 30 ●  
6¾ oz./20.0 cl./200 ml.  
H4 T2½ B1½ D2¾  
6 doz./24# = 1.24 cu. ft.  
SCC 508297



**Bell Soda**  
No. 535HT ★●  
16 oz./47.3 cl./473 ml.  
H6½ T3½ B2½ D3¾  
6 doz./36# = 3.47 cu. ft.  
SCC 022793



**Bell Soda**  
No. 539HT ★●  
21 oz./62.1 cl./621 ml.  
H6½ T3¾ B2½ D3¾  
3 doz./31# = 2.29 cu. ft.  
SCC 564934

STRAIGHT SIDED



**Juice**  
No. 556HT ★●  
No. 56 ●  
5 oz./14.8 cl./148 ml.  
H3½ T2¼ B1½ D2¼  
6 doz./16# = .95 cu. ft.  
No. 556HT-SCC 010943  
No. 56-SCC 002184



**Seltzer**  
No. 58 ●  
6 oz./17.7 cl./177 ml.  
H3½ T2¾ B2½ D2¾  
6 doz./21# = 1.09 cu. ft.  
SCC 002351



**Split**  
No. 77 ●  
6½ oz./19.2 cl./192 ml.  
H4¾ T2¼ B2 D2¾  
6 doz./24# = 1.22 cu. ft.  
SCC 002764



**Hi-Ball**  
No. 44 ●  
8 oz./23.7 cl./237 ml.  
H4¾ T2¾ B2½ D2¾  
6 doz./26# = 1.42 cu. ft.  
SCC 000456



**Collins**  
No. 53 ●  
10 oz./29.6 cl./296 ml.  
H4¼ T2¾ B2¼ D2¾  
6 doz./30# = 1.79 cu. ft.  
SCC 001071



**Iced Tea**  
No. 551HT ★●  
No. 51 ●  
12½ oz./37.0 cl./370 ml.  
H5¼ T2¾ B2¾ D2¾  
6 doz./32# = 2.18 cu. ft.  
No. 551HT-SCC 010806  
No. 51-SCC 001026



**Zombie**  
No. 94 ●  
10 oz./29.6 cl./296 ml.  
H5¼ T2½ B2¼ D2½  
6 doz./29# = 1.71 cu. ft.  
SCC 072927



**Zombie**  
No. 95 ●  
11 oz./32.5 cl./325 ml.  
H5½ T2½ B2¼ D2½  
6 doz./34# = 1.86 cu. ft.  
SCC 072934



**Zombie**  
No. 96 ●  
12 oz./35.5 cl./355 ml.  
H6 T2½ B2¼ D2½  
6 doz./32# = 1.92 cu. ft.  
SCC 003266



**Zombie**  
No. 115 ●  
13½ oz./39.9 cl./399 ml.  
H7 T2½ B2¼ D2½  
6 doz./40# = 2.22 cu. ft.  
SCC 003631

# COCA-COLA®

COKE® brand glassware is produced for The Coca-Cola Company, owner of the trademarks COCA-COLA, COKE, the design of the contour glass, and Always Coca-Cola by Libbey Inc., an authorized user. ©The Coca-Cola Company. All rights reserved.



**Coca-Cola Genuine Tumbler**  
No. 2216CC ●  
16¾ oz./49.5 cl./495 ml.  
H6½ T3¼ B2½ D3¾  
1 doz./9# = .63 cu. ft.  
SCC 280081



**Coca-Cola Genuine Mug**  
No. 5705CC  
14½ oz./42.9 cl./429 ml.  
H6½ T3¾ B2½ D4¾  
1 doz./20# = .87 cu. ft.  
SCC 281852



## DRINKING JARS



**Drinking Jar**  
No. 92144  
4 oz./11.8 cl./118 ml.  
H3½ T1¾ B1½ D2  
2 doz./5# = .26 cu.ft.  
SCC 477828



**Drinking Jar**  
No. 97124  
4.75 oz./14.0 cl./140 ml.  
H3¾ T1¾ B2½ D2¾  
1 doz./5# = .21 cu.ft.  
SCC 495259



**Gold Metal Lid**  
No. 92136  
H½ D3  
6 doz./2# = .58 cu.ft.  
SCC 479792  
Fits Items 92103,  
97084 and 97085



**Drinking Jar Lid**  
No. 92159  
H½ T3½ B3¾ D3¾  
3 doz./2# = .34 cu.ft.  
SCC 512741  
Fits Item 92110



**Drinking Jar**  
No. 92104  
8 oz./23.7 cl./237 ml.  
H4¼ T2½ B2 D2½  
1 doz./5# = .24 cu.ft.  
SCC 483645



**Drinking Jar**  
No. 97084  
16½ oz./48.8 cl./488 ml.  
H5¼ T2½ B2½ D4½  
1 doz./12# = .63 cu.ft.  
SCC 871421



**Drinking Jar**  
No. 97085  
16½ oz./48.8 cl./488 ml.  
H5¼ T2½ B2½ D4½  
1 doz./12# = .62 cu.ft.  
SCC 866288



**Drinking Jar**  
No. 92103  
16 oz./47.3 cl./473 ml.  
H5¼ T2½ B2½ D2½  
1 doz./6# = .41 cu.ft.  
SCC 472540



**Drinking Jar**  
No. 92105  
24 oz./71.0 cl./710 ml.  
H6¾ T3 B2¼ D3¾  
1 doz./10# = .63 cu.ft.  
SCC 483690



**Drinking Jar**  
No. 92110  
32 oz./94.6 cl./946 ml.  
H6¾ T3½ B3½ D3¾  
1 doz./13# = .84 cu.ft.  
SCC 496249

A SWEET SPOT  
FOR ADDED  
profits



Shown: Syracuse® Slenda® dinnerware, World® Madison flatware  
and Libbey® Series V and Irish Coffee glassware



The trend toward smaller portions and shareable menu options creates new opportunities for your after dinner menu – and increases the likelihood that guests will always “save enough room.”

Guests can't resist ending the night with this sweet dessert trio that brings a **surprise twist** to your after dinner presentations.



Libbey's array of glassware will help ensure your after dinner menu options are not just an afterthought for guests, with eye-catching presentations.

Tantalize the everyday indulgence. Round out the night with presentations that truly celebrate your guests' special occasions. Desserts that are both Shareable and Personal please the crowd. The profits you entertain will make it all worth it.

**Get more Shareable and Personal at [insights.libbey.com](https://insights.libbey.com)**

## after dinner

BRANDY, SHERRY & CORDIALS	304-305
DESSERTS	307
FOUNTAINWARE	308-309
MINI-DESSERTS	306
WARM BEVERAGE	310-311

Ask your Libbey® sales representative about how to sweeten your profits.

# BRANDY, SHERRY & CORDIALS



**Cordial**  
No. 3790 ■  
1¼ oz./3.7 cl./37 ml.  
H4½ T1¼ B1¼ D1¼  
3 doz./6# • .39 cu. ft.  
SCC 239801



**Embassy Cordial**  
No. 3793 ■  
1 oz./3.0 cl./30 ml.  
H4¼ T1½ B1½ D1½  
1 doz./2# • .14 cu. ft.  
SCC 574629



**Embassy Brandy**  
No. 3792 ■  
2 oz./5.9 cl./59 ml.  
H4¼ T1½ B1¼ D1¼  
1 doz./2# • .14 cu. ft.  
SCC 574612



**Catalina Cordial**  
No. 3826 ■  
2 oz./5.9 cl./59 ml.  
H4½ T1½ B2 D2  
3 doz./9# • .54 cu. ft.  
SCC 856664



**Embassy Sherry**  
No. 3788 ■  
3 oz./8.9 cl./89 ml.  
H4½ T2½ B2½ D2½  
1 doz./4# • .27 cu. ft.  
SCC 574605



**Teardrop Sherry**  
No. 3988 ■  
3 oz./8.9 cl./89 ml.  
H5½ T1½ B2¼ D2¼  
3 doz./10# • .76 cu. ft.  
SCC 498765



**Georgian Sherry**  
No. 8089 ●  
2 oz./5.9 cl./59 ml.  
H4½ T2½ B2½ D2½  
3 doz./11# • 1.02 cu. ft.  
SCC 304998



**Georgian Irish Coffee**  
No. 8054 ●  
6 oz./17.7 cl./177 ml.  
H5¾ T2½ B2¾ D2½  
3 doz./15# • 1.25 cu. ft.  
SCC 435095



**Perception Cordial**  
No. 3088 ■  
4½ oz./12.2 cl./122 ml.  
H5½ T2 B2¼ D2½  
2 doz./7# • .60 cu. ft.  
SCC 028648



**Bristol Valley Sherry**  
No. 8588SR ✨  
4 oz./11.8 cl./118 ml.  
H5½ T1½ B2¼ D2¼  
2 doz./7# • .59 cu. ft.  
SCC 510702



**Citation Tall Dutch Cordial**  
No. 8491 ●  
1½ oz./4.4 cl./44 ml.  
H6¼ T1½ B2 D2  
3 doz./10# • .81 cu. ft.  
SCC 548255



**Cordial**  
No. 601008 ●  
2¼ oz./6.7 cl./67 ml.  
H7 T2¼ B2½ D2½  
1 doz./4# • .35 cu. ft.  
SCC 10615905601008

# BRANDY, SHERRY & CORDIALS



**Spirits**  
**No. 3502FCP21** ✘  
 7 oz./21.0 cl./210 ml.  
 H3½ T2 B1¼ D2½  
 1 doz./5# • 25 cu. ft.  
**SCC 5601875191173**



**Stemless Rocks**  
**No. 238** ●  
 15 oz./44.4 cl./444 ml.  
 H3½ T3½ B1¼ D3½  
 1 doz./8# • 52 cu. ft.  
**SCC 485113**



**Stemless White Wine**  
**No. 231** ●  
 15¼ oz./45.1 cl./451 ml.  
 H4½ T2½ B2 D3½  
 1 doz./9# • 52 cu. ft.  
**SCC 465344**



**Citation Brandy**  
**No. 8402** ●  
 6 oz./17.7 cl./177 ml.  
 H3¾ T2 B2½ D3  
 1 doz./4# • 32 cu. ft.  
**SCC 574674**



**Citation Brandy**  
**No. 8405** ●  
 12 oz./35.5 cl./355 ml.  
 H4½ T2½ B2¾ D3½  
 3 doz./15# • 1.54 cu. ft.  
**SCC 420834**



**Embassy Brandy**  
**No. 3702** ■  
 5½ oz./16.3 cl./163 ml.  
 H4½ T2 B2½ D2½  
 1 doz./4# • 33 cu. ft.  
**SCC 574582**



**Embassy Brandy**  
**No. 3704** ■  
 9¼ oz./27.4 cl./274 ml.  
 H4½ T2¼ B2½ D3¾  
 2 doz./10# • 93 cu. ft.  
**SCC 574810**



**Brandy**  
**No. 3705** ■  
 11½ oz./34.0 cl./340 ml.  
 H5 T2¼ B2¾ D3¾  
 2 doz./11# • 1.13 cu. ft.  
**SCC 294596**



**Embassy Brandy**  
**No. 3708** ■  
 17½ oz./51.8 cl./518 ml.  
 H5½ T2¾ B2¾ D4  
 2 doz./14# • 1.53 cu. ft.  
**SCC 573929**



**Embassy Brandy**  
**No. 3709** ■  
 22 oz./65.1 cl./651 ml.  
 H6 T2¾ B2¾ D4¾  
 1 doz./8# • .97 cu. ft.  
**SCC 294602**





# MINI-DESSERTS



**Whiskey  
No. 48** ●  
2 oz./5.9 cl./59 ml.  
H2½ T2 B1½ D2  
6-1 doz. cartons/17#  
.58 cu. ft.  
SCC 133819



**Prism Shot  
No. 5277**  
2 oz./5.9 cl./59 ml.  
H2½ T1½ B1½ D1½  
6 doz./26# • .58 cu. ft.  
SCC 048618



**Oyster Cocktail  
No. 5160**  
2¼ oz./6.6 cl./66 ml.  
H1½ T2½ B1¼ D2½  
12 doz./26# • 1.26 cu. ft.  
SCC 016563



**Bowl  
No. 280** ●  
5¼ oz./15.5 cl./155 ml.  
H2 T2½ B2½ D2½  
3 doz./13# • .50 cu. ft.  
SCC 368867



**Espresso  
No. 15733** +  
3.7 oz./11 cl./110 ml.  
H3 T2¾ B1¼ D2¾  
1 doz./5# • .35 cu. ft.  
SCC 6943949906986



**Votive  
No. 763** ●  
3¼ oz./9.6 cl./96 ml.  
H2½ T2 B2 D2  
3 doz./7# • .33 cu. ft.  
SCC 669998



**Votive  
No. 1965** ●  
4¾ oz./14.1 cl./141 ml.  
H2½ T2½ B1½ D2½  
3 doz./7# • .47 cu. ft.  
SCC 843210



**Cordial  
No. 1650** ●  
2½ oz./7.4 cl./74 ml.  
H4½ T1½ B1½ D1½  
4 doz./12# • .42 cu. ft.  
SCC 878147



**Embassy Sorbet  
No. 3801** ■  
2¾ oz./8.1 cl./81 ml.  
H2¾ T3½ B2½ D3½  
2 doz./8# • .59 cu. ft.  
SCC 387738



**Embassy Mini-Martini  
No. 3701** ■  
3 oz./8.9 cl./89 ml.  
H3¾ T3½ B2½ D3½  
1 doz./4# • .37 cu. ft.  
SCC 351548



**Flare Shooter  
No. 243** ●  
2½ oz./7.4 cl./74 ml.  
H3¾ T2½ B1¼ D2½  
2 doz./7# • .34 cu. ft.  
SCC 330093



**Catalina Cordial  
No. 3826** ■  
2 oz./5.9 cl./59 ml.  
H4½ T1½ B2 D2  
3 doz./9# • .54 cu. ft.  
SCC 856664

## tabletop TIP

Dessert is more than a completion of the meal, it's a sales opportunity where creative, irresistible presentations can be the difference between "yes" and "not tonight."



**Embassy Cocktail  
No. 3770** ■  
4½ oz./13.3 cl./133 ml.  
H5½ T2½ B2½ D2½  
3 doz./13# • 1.17 cu. ft.  
SCC 239825



**Z-Stem Martini  
No. 37719** ■  
5 oz./14.8 cl./148 ml.  
H5½ T3½ B2¾ D3½  
1 doz./5# • .71 cu. ft.  
SCC 018007



**Perception Cordial  
No. 3088** ■  
4½ oz./12.2 cl./122 ml.  
H5½ T2 B2¼ D2½  
2 doz./7# • .60 cu. ft.  
SCC 028648

# DESSERTS



**Old Fashioned**  
No. 124 ●  
5½ oz./16.3 cl./163 ml.  
H2½ T2½ B2½ D2½  
6 doz./32# • 1.32 cu. ft.  
SCC 129263



**Cube Votive**  
No. 5474  
7½ oz./22.4 cl./224 ml.  
H3½ T2½ B2½ D2½  
1 doz./10# • .3 cu. ft.  
SCC 064943



**Sundae**  
No. 5336  
7 oz./20.7 cl./207 ml.  
H3½ T3¼ B3 D3¼  
2 doz./17# • .90 cu. ft.  
SCC 396136



**Dessert/Martini**  
No. 3803 ■  
8 oz./23.9 cl./239 ml.  
H3½ T4¾ B3 D4¾  
1 doz./8# • .65 cu. ft.  
SCC 418388



**Series V225 Cocktail**  
No. 11057822  
7½ oz./22.5 cl./225 ml.  
H3½ T4½ B1½ D4½  
1 doz./8# • .51 cu. ft.  
SCC 08002713085284



**Cosmopolitan**  
No. 400 ●  
8¼ oz./24.4 cl./244 ml.  
H3½ T4 B2¼ D4  
1 doz./8# • .60 cu. ft.  
SCC 364098



**Catalina Rocks/Sherbet**  
No. 3824 ■  
7 oz./20.7 cl./207 ml.  
H4¼ T3½ B3 D3½  
3 doz./24# • 1.38 cu. ft.  
SCC 204205



**Catalina Dessert**  
No. 3825 ■  
10 oz./29.6 cl./296 ml.  
H3½ T4¼ B3 D4¼  
3 doz./25# • 1.04 cu. ft.  
SCC 857371



**Catalina Margarita**  
No. 3827 ■  
12 oz./35.5 cl./355 ml.  
H4½ T4¾ B3 D4¾  
3 doz./29# • 2.19 cu. ft.  
SCC 586721



**Catalina Flute**  
No. 3822 ■  
5½ oz./16.3 cl./163 ml.  
H6½ T2½ B2½ D2½  
3 doz./19# • 1.22 cu. ft.  
SCC 182015



**Irish Coffee**  
No. 5293  
8½ oz./25.1 cl./251 ml.  
H5½ T3 B2½ D3½  
2 doz./21# • 1.04 cu. ft.  
SCC 878154



**Splash Dessert**  
No. 3419 ■  
12 oz./35.5 cl./355 ml.  
H4½ T4¾ B3 D3¾  
1 doz./8# • .71 cu. ft.  
SCC 395924

# FOUNTAINWARE



**Supreme Liner  
No. 5119**  
5 oz./14.8 cl./148 ml.  
H1¼ T3¾ B1½ D3¾  
6 doz./20# • 1.40 cu. ft.  
SCC 015917



**Supreme  
No. 5118**  
18 oz./53.2 cl./532 ml.  
H4½ T5½ B4 D5½  
2 doz./31# • 1.92 cu. ft.  
SCC 015900



**Sundae  
No. 5336**  
7 oz./20.7 cl./207 ml.  
H3¾ T3¾ B3 D3¾  
2 doz./17# • .90 cu. ft.  
SCC 396136



**Sherbet  
No. 5102**  
3½ oz./10.4 cl./104 ml.  
H2¼ T3¾ B2¾ D3¾  
4 doz./22# • 1.21 cu. ft.  
SCC 350855



**Sherbet  
No. 5103**  
4½ oz./13.3 cl./133 ml.  
H2¾ T4½ B3 D4½  
4 doz./24# • 1.49 cu. ft.  
SCC 349507



**Sherbet  
No. 5161**  
3½ oz./10.4 cl./104 ml.  
H2¾ T3½ B2¾ D3½  
6 doz./29# • 1.43 cu. ft.  
SCC 016570



**Sherbet  
No. 5162**  
4½ oz./13.3 cl./133 ml.  
H3½ T3½ B2¾ D3½  
6 doz./40# • 1.98 cu. ft.  
SCC 043545



**Tulip Sundae  
No. 5115**  
6½ oz./19.2 cl./192 ml.  
H4¾ T4 B3 D4  
3 doz./32# • 2.01 cu. ft.  
SCC 015894



**Soda  
No. 5110**  
12 oz./35.5 cl./355 ml.  
H7½ T3½ B3½ D3½  
2 doz./29# • 1.26 cu. ft.  
SCC 063397



**9" Banana Split/Relish Dish  
No. 5317**  
H1¾ T9 B5 D9  
2 doz./25# • 1.33 cu. ft.  
SCC 020690



# FOUNTAINWARE



**Splash Dessert**  
**No. 3419** ■  
 12 oz./35.5 cl./355 ml.  
 H4 1/8 T4 3/8 B3 D3 4/8  
 1 doz./8# • .71 cu. ft.  
**SCC 395924**



**Tulip Sundae**  
**No. 5101**  
 4 1/2 oz./13.3 cl./133 ml.  
 H4 T3 3/8 B2 3/4 D3 3/8  
 3 doz./20# • 1.23 cu. ft.  
**SCC 881017**



**Dune Sundae Dish**  
**No. 14080020**  
 8 1/2 oz./25.1 cl./251 ml.  
 H4 3/4 T5 1/8 B3 1/8 D5 1/8  
 6 pcs./6# • .60 cu. ft.  
**SCC 08002713007354**



**Deliss 275 Sundae Dish**  
**No. 14034021**  
 9 1/8 oz./27.0 cl./270 ml.  
 H4 1/8 T6 1/8 B3 1/8 D6 1/8  
 6 pcs./6# • .64 cu. ft.  
**SCC 08002713002588**



**Sundae**  
**No. 5315**  
 6 1/4 oz./18.5 cl./185 ml.  
 H5 3/4 T4 B3 1/8 D4  
 2 doz./30# • 1.71 cu. ft.  
**SCC 020683**



**Tulip Sundae**  
**No. 5314**  
 5 1/4 oz./15.5 cl./155 ml.  
 H5 1/8 T4 1/4 B3 1/8 D4 1/4  
 2 doz./29# • 1.66 cu. ft.  
**SCC 037268**



**Soda**  
**No. 5310**  
 11 1/2 oz./34.0 cl./340 ml.  
 H7 1/8 T3 1/4 B3 1/8 D3 1/4  
 2 doz./35# • 1.47 cu. ft.  
**SCC 020652**



**Smoothie Glass**  
**No. 3722** ■  
 16 oz./47.3 cl./473 ml.  
 H7 1/8 T3 3/8 B3 1/4 D3 3/8  
 6 pcs./5# • .38 cu. ft.  
**SCC 266255**



**Banana Split Dish**  
**No. 99517808**  
 12 ounce  
 H1 3/4 L7 1/8 W4 3/4  
 5 doz./44# • 3.79 cu. ft.  
**SCC 10663114191780**



**Tulip Sundae Dish**  
**No. 99513306**  
 7 ounce  
 H3 1/8 D4 3/4  
 5 doz./34# • 4.09 cu. ft.  
**SCC 10663114191766**



**Ice Cream Paddle**  
**No. ICP-1**  
 L9  
 1 doz./5# • 4.1 cu. ft.

# WARM BEVERAGE



**Mug  
No. 5201**  
10 oz./29.6 cl./296 ml.  
H3½ T3¼ B2¼ D4½  
1 doz./10# • .44 cu. ft.  
SCC 708673



**Mug  
No. 5213**  
13 oz./38.5 cl./385 ml.  
H3¾ T3¾ B3¾ D4¾  
1 doz./13# • .52 cu. ft.  
SCC 886531

## COBALT



**Mug  
No. 5213B**  
13 oz./38.5 cl./385 ml.  
H3¾ T3¾ B3¾ D4¾  
1 doz./13# • .52 cu. ft.  
SCC 310869



**All Purpose Mug  
No. 5724**  
10 oz./29.6 cl./296 ml.  
H4¼ T2¾ B2¾ D4¾  
3 doz./30# • 1.37 cu. ft.  
SCC 373540



**All Purpose Optic Mug  
No. 5725**  
10 oz./29.6 cl./296 ml.  
H4¼ T2¾ B2¾ D4¾  
3 doz./30# • 1.37 cu. ft.  
SCC 373557



GLASS BASE



**All Purpose Mug  
No. 5544**  
13½ oz./39.9 cl./399 ml.  
H4¼ T3¾ B2¾ D5  
1 doz./11# • .64 cu. ft.  
SCC 269673



**Square Mug  
No. 5352**  
14 oz./41.4 cl./414 ml.  
H4 T3¾ B2½ D4¾  
1 doz./10# • .68 cu. ft.  
SCC 394583



**Georgian Irish Coffee  
No. 8054**  
6 oz./17.7 cl./177 ml.  
H5¼ T2¾ B2¾ D2¾  
3 doz./15# • 1.25 cu. ft.  
SCC 435095



**Irish Coffee  
No. 5295**  
8½ oz./25.1 cl./251 ml.  
H5¾ T3¾ B2¾ D4½  
2 doz./21# • 1.13 cu. ft.  
SCC 030101



**Irish Coffee with optic  
No. 5294**  
8¼ oz./24.4 cl./244 ml.  
H5¾ T3¾ B2¾ D4½  
2 doz./22# • 1.13 cu. ft.  
SCC 057986



**Irish Coffee  
No. 5304**  
10½ oz./31.1 cl./311 ml.  
H5 T3¼ B2¾ D4¼  
1 doz./12# • .49 cu. ft.  
SCC 840298

# WARM BEVERAGE



**All Purpose Mug  
No. 5589**  
9 oz./26.6 cl./266 ml.  
H4½ T3½ B2½ D4¼  
2 doz./21# • 1.01 cu. ft.  
SCC 308160



**Irish Coffee  
No. 5293**  
8½ oz./25.1 cl./251 ml.  
H5½ T3 B2½ D3¾  
2 doz./21# • 1.04 cu. ft.  
SCC 878154



**Irish Coffee  
No. 5292**  
8 oz./23.7 cl./237 ml.  
H6¾ T2¾ B2¾ D3¾  
2 doz./25# • 1.06 cu. ft.  
SCC 878161



**Cafe Mug  
No. 5286**  
14 oz./41.4 cl./414 ml.  
H6¾ T3½ B2½ D5  
1 doz./17# • .86 cu. ft.  
SCC 592061



**Espresso  
No. 13245220**  
2¾ oz./8.1 cl./81 ml.  
H2¼ T2½ B1½ D3¾  
1 doz./3# • .17 cu. ft.  
SCC 08002713123979



**Cappuccino  
No. 13220319**  
6 oz./17.7 cl./177 ml.  
H3 T3¼ B2 D4¼  
1 doz./7# • .34 cu. ft.  
SCC 08002713123962



**4 5/8" Espresso Saucer  
No. 13208919**  
H5¾ T4¾ B1¼ D4¾  
1 doz./3# • .7 cu. ft.  
SCC 08002713123955



**5 7/8" Cappuccino Saucer  
No. 13246422**  
H4 T5¾ B2¾ D5¾  
1 doz./6# • .13 cu. ft.  
SCC 08002713123986



## tabletop TIP

Thermal shock, taking a cold glass and pouring a hot beverage into it, can damage glassware. It is recommended to pre-heat the glassware before adding a steaming hot beverage.



**Espresso Cup  
No. CC 300**  
2½ oz./7.4 cl./74 ml.  
2 doz./6# • .34 cu. ft.  
SCC 10663114326496



**Cappuccino Cup  
No. CC 100**  
7½ oz./22.2 cl./222 ml.  
2 doz./12# • .67 cu. ft.  
SCC 10663114323136

**4 3/4" Espresso Saucer  
No. CS 300**  
2 doz./3# • .02 cu. ft.  
SCC 10663114326519

**5 3/4" Cappuccino Saucer  
No. CS 100**  
2 doz./7# • .06 cu. ft.  
SCC 10663114322887



## MAKE A STATEMENT WITH CUSTOM DECORATING

One goal of food and beverage presentation is to make a lasting impression – to stand out in your customers' minds. With custom decorating, you can separate yourself from the competition and make an impression that lasts all the way to your customers' homes.

We'll fire your name and logo onto your glassware or dinnerware, creating a permanent visual impression that refuses to scratch, chip or wash off. It's an inexpensive way to add variety and spark to your beverage service and it becomes a memorable, cost-effective advertising vehicle when used in "Keep the Glass" promotions.

### How custom decorating works

Simply select up to eight colors from the thousands available in our color palette. Provide us the name and/or logo you want to appear and we take it from there.

We'll design and produce the final artwork and apply the approved design to your exact specifications.

**Ask your Libbey® sales representative about building your brand with custom decorating.**



# THE LIBBEY difference

Most customers have the same question when purchasing glassware: Will it hold up? Leveraging nearly 200 years of glassmaking expertise and innovation, Libbey® offers exclusive technology for enhancing glassware performance.



LIBBEY®

## +DuraTuff®

This special thermal after-process for “pressed” tumblers and stemware strengthens the upper portion of the glass, the area most vulnerable to breakage. It results in remarkably durable glassware with prolonged service life.

Gibraltar Twist, page 284

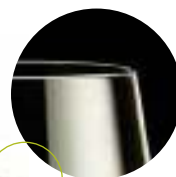


LIBBEY®

## ▲FINEDGE®

Libbey's precision manufacturing produces a rim with a minimum bead that is more resistant to unsightly chipping without sacrificing its subtle beauty.

Vina, page 212



LIBBEY®

## ✕Sheer Rim® D.T.E.

A rare combination of elegance and affordability to upgrade beverage service with enhanced service life. This glassware features a beadless edge that is cracked-off then polished to produce a fine, durable edge.

Envy, page 276



LIBBEY®

## ★HEAT TREATED

A special heating and rapid cooling process strengthens the upper portion of the glass, increasing resistance to thermal and mechanical shock.

Rocks, page 295



LIBBEY®


## @fizzazz®

A laser etch on the inside bottom creates a constant stream of bubbles, enhancing aroma and flavor!


Hard Cider Fizzazz, page 247




# GLASSWARE GUIDE



**No. 9862324**  
1½ oz. **Tequila Shooter**  
For “good measure” ...or serving straight.



**No. 15809**  
9 oz. **Rocks**  
The classic glass for the classic Manhattan.




**No. 15485**  
9 oz. **Hi-Ball**  
An elegant way to serve any type of mixed drink.




**No. 15822**  
11 oz. **Double Old Fashioned**  
A great glass for all traditional mixed cocktails.




**No. 15680**  
12 oz. **Footed Pilsner**  
An appropriate glass for all beers, ales and stouts.



**No. 15715**  
16 oz. **Cooler**  
The perfect glass for soft drinks, iced teas, and as an alternative for beers and ales.



**No. 7525SR**  
17 oz. **Goblet**  
Ideal for water, soda, iced tea, or any other chilled beverage your guests may request.



**No. 3709**  
22 oz. **Brandy**  
The wide bowl and narrow top help evaporate the liquor and concentrate aromas, while the rounded bottom is ideal for cupping with your hand to warm the brandy.



**No. 3088**  
4 oz. **Cordial**  
Perfect for use with liqueurs and cordials.

**No. 7511**  
13 oz. **Margarita**  
The ideal glass for the ever popular margarita cocktail.



**No. 7500**  
8 oz. **Flute**  
Designed for bubbly champagne, refreshing mimosa or fruity fizzes.



**No. 7519SR**  
12 oz. **Small Wine**  
The smaller capacity is perfect for wine by the glass presentations of red or white wine.



**No. 7520SR**  
18 oz. **Large Wine**  
The larger capacity is ideal for elegant bottle presentations of either red or white wine.



**No. 7507**  
12 oz. **Martini**  
This is the glass for the multitude of martinis, including the trendy Cosmopolitan and the classic gin martini.



## GLASSWARE REQUIREMENTS

To determine the quantity of each item, multiply the number of seats times the ordering factor shown for each item. Example: Juice glasses, 150 seats x 1½ = 225 glasses.

Items and order quantities are for reference and should be adjusted to accommodate your establishment.

Item	Formal	Semi-Formal	Bar Service
Juice	1½	1½	1½
Hi-Ball	1½	1½	1½
Beverage	3	3	3
Rocks	3	3	3
Double Old Fashioned	3	3	3
Water/Goblet	3	3	2
Wine, large	1½	1½	1
Wine, small	1	1½	1½
Beer, small	3	3	3
Beer, large	1½	2	3
Martini	1½	1½	1½
Cocktail Coupe	1	1	1
Margarita	½	1	1½
Flute	1	1	½
Sherry/Cordial	1	1	1
Shooter	½	½	1½
Shot	½	½	1½
Brandy/Cognac	1	1	1
Dessert/Fountainware	1½	1½	½
Coffee or Tea	1	1	1
Carafe	½	½	½
Pitcher	½	½	½





A photograph of a dining table with a white plate of food, a glass of wine, and a glass of amber liquid. The table is set with a white plate of food, a glass of wine, and a glass of amber liquid. The background is a light-colored wall.

OFFERING  
THE full  
spectrum  
OF TABLEWARE  
PRODUCTS

From fine dining to casual, Libbey dinnerware, eventware, flatware and glassware sets the standard in the foodservice industry for design, quality and service.





## Saturating every sense in luxury

An uncompromising sparkle. The precise delivery of delicate aromas. Every subtlety of flavor optimized.

Glassware speaks on so many sensory levels.

Spiegelau is the class of glass for industry-leading performance. With glassmaking roots dating back to 1521, the ultra-thin walls and finest sheer rims are prime examples of detailed craftsmanship. Exquisite crystalline beauty that is guaranteed for lasting brilliance.

Nachtmann is equally committed to advancing the craft of fine Bavarian crystal. Since 1834, it has earned a sterling reputation as a glassware innovator. In the finest German tradition, expert craftsmanship is united with a relentless desire for captivating presentation.



SPIEGELAU | NACHTMANN

## Contents

<b>SPIEGELAU</b>	<b>318</b>
Willsberger	318
Adina Prestige	319
Hybrid	320
Vino Grande	321
Authentis	324
Authentis Casual	325
Soiree	326
Style	328
Beverly Hills	329
Festival	330
Carafes & Decanters	331
Club	332
Perfect Serve	333
Classic Bar	334
Havana	335
Beer Classics	336
Specialty Glasses	338
<b>NACHTMANN</b>	<b>339</b>
Aspen	339
Noblesse	339
Bossa Nova	340
Serveware	342
Samba	342
Mambo	342
Jazz	342
<b>INDEX</b>	<b>346</b>

Stemware/Tumblers shown 1/4 scale.

Libbey® Foodservice is the exclusive distributor of Spiegelau and Nachtmann to the foodservice industry in the United States and its territories.

◆ Product is made from lead crystal. See information on California Prop. 65 on page 357.



# Willsberger

## Spiegelau

Developed over 30 years ago in cooperation with Johann Willsberger, the collection that bears his name still commands respect in the realms of top gastronomy. Revered on both sides of the Atlantic as “the ultimate in wine presentation,” the distinctive profile is timeless, and to this day, unduplicated.



**Brandy**  
**No. 1418018**  
 6½ oz./190 ml.  
 H8¼ T2¼ B2½ D3  
 1 doz./5# = 1.00 cu. ft.  
**SCC 4003322256175**



**Whisky**  
**No. 1418015**  
 11½ oz./340 ml.  
 H5½ T2½ B3½ D3¾  
 1 doz./4# = .77 cu. ft.  
**SCC 4003322256168**



**Martini**  
**No. 1418025**  
 8¾ oz./260 ml.  
 H8¼ T4 B3 D4  
 1 doz./6# = 1.46 cu. ft.  
**SCC 4003322256199**



**Stemmed Pilsner**  
**No. 1418019**  
 12 oz./350 ml.  
 H8¼ T2¼ B2½ D3  
 1 doz./5# = .73 cu. ft.  
**SCC 4003322256182**



**Burgundy**  
**No. 1418000**  
 24½ oz./725 ml.  
 H9¾ T3½ B3¾ D4¾  
 1 doz./7# = 1.78 cu. ft.  
**SCC 4003322256144**



**Bordeaux**  
**No. 1418035**  
 21½ oz./630 ml.  
 H9¾ T2¾ B3½ D3¾  
 1 doz./6# = 1.38 cu. ft.  
**SCC 4003322254393**



**White Wine**  
**No. 1418002**  
 12¼ oz./365 ml.  
 H9¾ T2¾ B3½ D3¼  
 1 doz./5# = .93 cu. ft.  
**SCC 4003322256151**



**Champagne Flute**  
**No. 1418029**  
 8¼ oz./240 ml.  
 H9¾ T2½ B2½ D2¾  
 1 doz./4# = .77 cu. ft.  
**SCC 4003322256205**



**Red Wine/Water Goblet  
No. 4908001**  
14¾ oz./435 ml.  
H9⅝ T2½ B3¼ D3⅜  
1 doz./6# • 1.11 cu. ft.  
SCC 4003322251491



**Burgundy  
No. 4908000**  
20¾ oz./615 ml.  
H9½ T3¼ B3⅝ D4⅛  
1 doz./7# • 1.59 cu. ft.  
SCC 4003322251453



**Sparkling Wine/Flute  
No. 4908007**  
5½ oz./160 ml.  
H10¼ T1⅞ B2⅞ D2¼  
1 doz./5# • 0.93 cu. ft.  
SCC 4003322251538



**Bordeaux  
No. 4908035**  
22 oz./650 ml.  
H10¼ T2⅝ B3⅝ D3⅞  
1 doz./7# • 1.33 cu. ft.  
SCC 4003322251477



WILLISBERGER | ADINA PRESTIGE SPIEGELAU | NACHTMANN



## Adina Prestige

Spiegelau

A must-have for a sophisticated presentation. One of Spiegelau's most extravagant stemware series, its characteristic tulip-shaped bowl atop a slim, high stem is ideal for many occasions and styles of wine.



**White Wine**  
**No. 4328001**  
 12¾ oz./380 ml.  
 H9½ T2¾ B3½ D3½  
 1 doz./6# • 1.11 cu. ft.  
**SCC 4003322251958**



**Bordeaux**  
**No. 4328035**  
 23 oz./680 ml.  
 H9½ T2¾ B3¾ D4½  
 1 doz./7# • 1.59 cu. ft.  
**SCC 4003322252016**



**Burgundy**  
**No. 4328000**  
 28½ oz./840 ml.  
 H9½ T2¾ B3½ D4¾  
 1 doz./7# • 1.75 cu. ft.  
**SCC 4003322251934**



**Champagne Flute**  
**No. 4328029**  
 9½ oz./280 ml.  
 H9½ T2¾ B3½ D2¾  
 1 doz./5# • 1.11 cu. ft.  
**SCC 4003322251996**

# Hybrid

Spiegelau

Fine stemware is never a mere triviality – only an appropriately shaped glass can ensure maximum enjoyment for the drinker, allowing the wine to develop perfectly without its essence being lost. With a uniform design and shapes that redefine our way of thinking, crystal clear Hybrid embraces the vital function of the wine glass as mediator between wine and its appreciation.







# Vino Grande

## Spiegelau

An international presence in the finest restaurants and hotels is testament to Vino Grande's undeniable sophistication and versatility. An elegant range of stemware, beer and specialty glasses lets you express your creativity in presentation across your drink menu.



**Port**  
**No. 4518004**  
 6½ oz./190 ml.  
 H7¼ T2 B2¾ D2¾  
 1 doz./4# • .61 cu. ft.  
**SCC 4003322252115**



**White Wine**  
**No. 4518003**  
 10¾ oz./315 ml.  
 H7¾ T2¾ B2½ D2¾  
 1 doz./5# • .61 cu. ft.  
**SCC 4003322127154**



**White Wine**  
**No. 4518002**  
 11½ oz./340 ml.  
 H8¼ T2½ B3 D3½  
 1 doz./5# • .69 cu. ft.  
**SCC 4003322127130**



**Burgundy**  
**No. 4518000**  
 24 oz./710 ml.  
 H8½ T3 B3½ D4½  
 1 doz./7# • 1.29 cu. ft.  
**SCC 4003322127093**



**Bordeaux**  
**No. 4518035**  
 21 oz./620 ml.  
 H8¾ T2¾ B3½ D3¾  
 1 doz./7# • 1.29 cu. ft.  
**SCC 4003322127314**



**Red Wine/Water Goblet**  
**No. 4518001**  
 14¼ oz./424 ml.  
 H8¾ T2¾ B3½ D3¾  
 1 doz./6# • 1.11 cu. ft.  
**SCC 4003322127116**



**Tasting**  
**No. 4518031**  
 12¼ oz./365 ml.  
 H8 T2¼ B2¾ D3½  
 1 doz./5# • .92 cu. ft.  
**SCC 4003322127277**



**Decanter**  
**No. 7060159**  
 33¾ oz./1000 ml.  
 H7¾ T2½ B3¼ D7½  
 1 pc./3# • .45 cu. ft.  
**SCC 4003322065210**



HYBRID | VINO GRANDE SPIEGELAU | NACHTMANN



**Destillate**  
**No. 4518030**  
 4 oz./120 ml.  
 H8 T1½ B2½ D2¼  
 1 doz./4# • .61 cu. ft.  
**SCC 4003322252368**



**Spirit**  
**No. 4518026**  
 3½ oz./102 ml.  
 H7½ T1¼ B2½ D1½  
 1 doz./4# • .61 cu. ft.  
**SCC 4003322250968**



**Sparkling Wine/Flute**  
**No. 4518007**  
 6 oz./178 ml.  
 H8½ T1¼ B2½ D2½  
 1 doz./5# • .71 cu. ft.  
**SCC 4003322127192**



**Champagne Flute**  
**No. 4518029**  
 8¾ oz./258 ml.  
 H9 T2 B2½ D2½  
 1 doz./5# • .71 cu. ft.  
**SCC 4003322252344**



**Brandy**  
**No. 4518037**  
 8 oz./237 ml.  
 H7½ T1¼ B2½ D2¾  
 1 doz./4# • .61 cu. ft.  
**SCC 4003322252405**



**Cognac**  
**No. 4518018**  
 18¾ oz./558 ml.  
 H6¼ T2½ B2½ D4  
 1 doz./5# • .82 cu. ft.  
**SCC 4003322252283**



**Champagne Saucer**  
**No. 4518006**  
 9¾ oz./288 ml.  
 H6½ T3½ B3 D3¾  
 1 doz./6# • 1.35 cu. ft.  
**SCC 4003322252146**



**Martini/Cocktail**  
**No. 4518025**  
 6½ oz./195 ml.  
 H6½ T4½ B3½ D4½  
 1 doz./7# • 1.35 cu. ft.  
**SCC 4003322252320**



**Margarita**  
**No. 4518033**  
 11½ oz./340 ml.  
 H7¼ T4½ B3½ D4¾  
 1 doz./7# • 1.35 cu. ft.  
**SCC 4003322252382**



**Shot**  
**No. 4518020**  
 2 oz./60 ml.  
 H2½ T1½ B1½ D2  
 1 doz./2# • .12 cu. ft.  
**SCC 4003322252306**



**On the Rocks**  
**No. 4518016**  
 10¼ oz./300 ml.  
 H3½ T2¾ B2¾ D3¼  
 1 doz./7# • .50 cu. ft.  
**SCC 4003322252269**



**Longdrink**  
**No. 4518012**  
 13¾ oz./410 ml.  
 H6½ T2¾ B2¾ D2½  
 1 doz./8# • .58 cu. ft.  
**SCC 4003322252207**



VINO GRANDE SPIEGELAU | NACHTMANN



**Pilsner**  
**No. 4518024**  
 12½ oz./368 ml.  
 H6⅞ T2¼ B2⅞ D2⅞  
 1 doz./5# • .61 cu. ft.  
**SCC 4003322127239**



**Beer Glass**  
**No. 9528050**  
 12¾ oz./380 ml.  
 H8⅝ T2½ B2½ D2½  
 1 doz./9# • 0.69 cu. ft.  
**SCC 4003322252429**



**Pitcher**  
**No. 7480153**  
 42¼ oz./1250 ml.  
 H8 T5½ B3 D6½  
 1 pc./3# • .17 cu. ft.  
**SCC 4003322029298**





# Authentis

Spiegelau

Highly specialized production processes meet an in-depth understanding of wine appreciation. A very-fine-blown bowl and rim ensure that the aroma and bouquet of wine are transferred to the taster in a purely authentic way. It makes Authentis a preferred choice for sommeliers.



**Digestive**  
**No. 4408030**  
 5¾ oz./170 ml.  
 H7⅞ T1¼ B2½ D2½  
 1 doz./4# • .61 cu. ft.  
**SCC 4003322252054**



**Tasting**  
**No. 4408031**  
 10¾ oz./320 ml.  
 H7⅞ T2⅞ B2⅞ D3  
 1 doz./5# • .92 cu. ft.  
**SCC 4003322127055**



AUTHENTIS | AUTHENTIS CASUAL | SPIEGELAU | NACHTMANN



**White Wine**  
**No. 4408003**  
 12¼ oz./360 ml.  
 H7⅞ T2⅞ B2⅞ D3¼  
 1 doz./5# • .92 cu. ft.  
**SCC 4003322253594**



**White Wine**  
**No. 4408002**  
 14¼ oz./420 ml.  
 H8¼ B2¼ B3 D3⅞  
 1 doz./6# • 1.29 cu. ft.  
**SCC 4003322126973**



**Red Wine/Water Goblet**  
**No. 4408001**  
 16¼ oz./480 ml.  
 H8⅝ T2⅝ B3⅝ D3½  
 1 doz./6# • 1.29 cu. ft.  
**SCC 4003322126959**



**Burgundy**  
**No. 4408000**  
 25¼ oz./750 ml.  
 H8⅞ T2⅞ B3⅞ D4⅞  
 1 doz./7# • 1.29 cu. ft.  
**SCC 400332252030**



**Bordeaux**  
**No. 4408035**  
 22 oz./650 ml.  
 H9⅞ T2¾ B3⅞ D3¾  
 1 doz./7# • 1.23 cu. ft.  
**SCC 4003322127079**



**Champagne Flute**  
**No. 4408029**  
 9¼ oz./270 ml.  
 H8⅝ T2 B2⅞ D2¾  
 1 doz./5# • .69 cu. ft.  
**SCC 4003322127031**

# Authentis Casual Spiegelau

Sometimes, less is more. Great looking and astonishingly durable, Authentis Casual glasses distinguish themselves through a remarkable style element: the missing stem. This unique silhouette brings memorable visual appeal to the presentation of wines, specialty drinks, even water! All with the peace of mind of superior break and scratch resistance.



**White Wine**  
**No. 4808002**  
 14¼ oz./420 ml.  
 H4¼ T2⅞ B1⅞ D3⅞  
 1 doz./4# • .49 cu. ft.  
**SCC 4003322127635**



**Red Wine**  
**No. 4808001**  
 15½ oz./460 ml.  
 H4½ T2½ B2 D3½  
 1 doz./4# • .49 cu. ft.  
**SCC 4003322127857**



**Burgundy**  
**No. 4808000**  
 21¼ oz./625 ml.  
 H4⅝ T2¾ B2 D4  
 1 doz./4# • .72 cu. ft.  
**SCC 4003322127659**



**Bordeaux**  
**No. 4808035**  
 21¼ oz./630 ml.  
 H5⅞ T2⅞ B2 D3¾  
 1 doz./3# • .72 cu. ft.  
**SCC 4003322127871**

# Soiree

Spiegelau

Soiree is the classic definition of enduring beauty. While made to be a functional and durable glass series, it delivers the exquisite touch of Spiegelau glassware ideal for enhancing the tabletops of fine dining establishments.



**Burgundy**  
**No. 4078000**  
 17 oz./500 ml.  
 H7¼ T3¾ B3½ D4  
 1 doz./7# • 1.29 cu. ft.  
**SCC 4003322126775**



**White Wine**  
**No. 4078003**  
 8 oz./240 ml.  
 H7¾ T1½ B2½ D2¾  
 1 doz./5# • .61 cu. ft.  
**SCC 4003322126836**



**White Wine**  
**No. 4078002**  
 9¾ oz./288 ml.  
 H7¾ T2¾ B2½ D2¾  
 1 doz./5# • .61 cu. ft.  
**SCC 4003322126812**



**Red Wine/Water Goblet**  
**No. 4078001**  
 12¼ oz./360 ml.  
 H7¾ T2½ B2½ D3½  
 1 doz./5# • .92 cu. ft.  
**SCC 4003322126799**



**Bordeaux**  
**No. 4078035**  
 17½ oz./515 ml.  
 H8¾ T2¾ B3½ D3¾  
 1 doz./6# • 1.29 cu. ft.  
**SCC 4003322126911**





SOIREE SPIEGELAU | NACHTMANN



**Champagne Flute**  
No. 4078029  
7¾ oz./230 ml.  
H8¾ T1½ B2½ D2½  
1 doz./5# • .69 cu. ft  
SCC 4003322126898



**Sparkling Wine/Flute**  
No. 4078007  
6½ oz./190 ml.  
H8¾ T1¾ B2½ D2½  
1 doz./5# • .69 cu. ft  
SCC 4003322126850



**Sherry**  
No. 4078022  
3¾ oz./111 ml.  
H7 T1½ B2¾ D2  
1 doz./4# • .61 cu. ft  
SCC 4003322126874



**Martini/Cocktail**  
No. 4078025  
6 oz./175 ml.  
H5½ T4 B2¾ D4  
1 doz./6# • 1.35 cu. ft.  
SCC 4003322251873



**Double Cocktail**  
No. 4078031  
10¼ oz./300 ml.  
H6¾ T4¾ B3½ D4¾  
1 doz./7# • 1.35 cu. ft.  
SCC 4003322251910



**Cognac**  
No. 4078018  
15¼ oz./450 ml.  
H5¾ T2¾ B2½ D3¾  
1 doz./5# • .67 cu. ft.  
SCC 4003322251798



**Mineral Water**  
No. 4078021  
13½ oz./400 ml.  
H6½ T2½ B2½ D3¼  
1 doz./6# • .92 cu. ft.  
SCC 4003322251835



**Pilsner**  
No. 4078024  
12¾ oz./375 ml.  
H6¾ T2¼ B2¾ D2¼  
1 doz./5# • .58 cu. ft.  
SCC 4003322251859



**Shot**  
No. 4078020  
1¾ oz./50 ml.  
H2½ T1½ B1½ D1½  
1 doz./2# • .12 cu. ft.  
SCC 4003322251811



**Whisky**  
No. 4078015  
9½ oz./280 ml.  
H3¼ T3 B2¾ D3½  
1 doz./8# • .50 cu. ft.  
SCC 4003322251774



**On the Rocks**  
No. 4078016  
10¾ oz./315 ml.  
H3¾ T3½ B2½ D3¼  
1 doz./8# • .50 cu. ft.  
SCC 4003322127918



**Juice**  
No. 4078014  
7¼ oz./218 ml.  
H4½ T2¾ B2½ D2½  
1 doz./6# • .50 cu. ft.  
SCC 4003322251750



**Tumbler**  
No. 4078009  
11¼ oz./336 ml.  
H5 T2½ B2½ D2¾  
1 doz./7# • .50 cu. ft.  
SCC 4003322251712



**Highball**  
No. 4078013  
11½ oz./342 ml.  
H5¾ T2¾ B2½ D2½  
1 doz./7# • .50 cu. ft.  
SCC 4003322251736



**Longdrink**  
No. 4078012  
14 oz./414 ml.  
H6¼ T2½ B2¼ D2½  
1 doz./8# • .58 cu. ft.  
SCC 4003322127895

Style  
Spiegelau

A modern shape emanates aesthetics and self-confidence. They've simply got style – a classy look with broad appeal for every occasion.



**Burgundy**  
No. 4678000  
21¼ oz./640 ml.  
H8⅞ T2⅞ B3⅞ D4¼  
1 doz./7# • 1.61 cu. ft.  
SCC 4003322249696



**Red Wine/Water**  
No. 4678001  
21¼ oz./630 ml.  
H8⅞ T2¾ B3⅞ D3¾  
1 doz./6# • 1.26 cu. ft.  
SCC 4003322249757



**White Wine**  
No. 4678002  
15 oz./440 ml.  
H8⅞ T1½ B3⅞ D2¾  
1 doz./6# • 1.26 cu. ft.  
SCC 4003322249771



**Sparkling Wine/Flute**  
No. 4678007  
8 oz./240 ml.  
H8⅞ T1¾ B2⅞ D2¾  
1 doz./5# • .71 cu. ft.  
SCC 4003322249535



Beverly Hills  
Spiegelau

Beverly Hills glasses combine the aesthetics of a pulled, slightly shorter stem and a bowl that allows plenty of room for the wine to breathe and release its aromas. These glasses are an attractive and economical addition to the table.



**Red Wine/Water Goblet**  
No. 4568001  
18½ oz./550 ml.  
H9¾ T2½ B3¼ D3¾  
1 doz./7# • 1.33 cu. ft.  
SCC 400332252467



**Bordeaux**  
No. 4568035  
24 oz./710 ml.  
H10¾ T2¾ B3¾ D3¾  
1 doz./7# • 1.33 cu. ft.  
SCC 4003322127550



**White Wine**  
No. 4568002  
15¾ oz./465 ml.  
H9 T2¾ B3 D3¾  
1 doz./6# • 1.11 cu. ft.  
SCC 4003322127499



**Burgundy**  
No. 4568000  
27½ oz./810 ml.  
H9¾ T3 B3¾ D4¼  
1 doz./7# • 1.59 cu. ft.  
SCC 4003322127536



STYLE | BEVERLY HILLS SPIEGELAU | NACHTMANN





**Red Wine/Water Goblet**  
**No. 4028001**  
 13½ oz./402 ml.  
 H7¾ T2½ B3½ D3½  
 1 doz./6# • .92 cu. ft.  
**SCC 4003322127352**



**Bordeaux**  
**No. 4028035**  
 15½ oz./456 ml.  
 H8¾ T2½ B3½ D3½  
 1 doz./6# • 1.00 cu. ft.  
**SCC 4003322127451**

# Festival

## Spiegelau

Perfect for banquets and catering, Festival is synonymous with simple luxury. Extremely durable and breakage resistant, this series also provides an excellent wine-by-the-bottle presentation.



**Burgundy**  
**No. 4028000**  
 21¾ oz./640 ml.  
 H8¾ T2¾ B3½ D4  
 1 doz./7# • 1.29 cu. ft.  
**SCC 4003322251613**



**Sparkling Wine/Flute**  
**No. 4028007**  
 5¾ oz./168 ml.  
 H8¾ T2¼ B2½ D3  
 1 doz./5# • .69 cu. ft.  
**SCC 4003322127390**



**Champagne Flute**  
**No. 4028029**  
 8 oz./238 ml.  
 H7½ T2 B2½ D2½  
 1 doz./5# • .61 cu. ft.  
**SCC 4003322250456**



**Pilsner**  
**No. 4028024**  
 13½ oz./400 ml.  
 H6¾ T1½ B2½ D17/8  
 1 doz./5# • .60 cu. ft.  
**SCC 4003322127475**



**Mineral Water**  
**No. 4028011**  
 9¼ oz./275 ml.  
 H5½ T2½ B2½ D2¾  
 1 doz./4# • .50 cu. ft.  
**SCC 4003322127932**



**Whisky Tumbler**  
**No. 4028016**  
 11¼ oz./350 ml.  
 H3¾ T2¾ B2¾ D3¼  
 1 doz./6# • .50 cu. ft.  
**SCC 4003322251651**



**Longdrink**  
**No. 4028012**  
 11¼ oz./350 ml.  
 H6¾ T2¾ B2¾ D27/8  
 1 doz./6# • .58 cu. ft.  
**SCC 4003322251637**

# Carafes & Decanters

Spiegelau

Spiegelau glassware, carafes and decanters are specifically designed to enhance your customers' wine experience. Often, this begins with the decanting process. Decanting removes the sediment from the wine and adds oxygen. This allows the scents and aromas to develop better and more quickly – an ideal accompaniment to Spiegelau's meticulously crafted glasses.



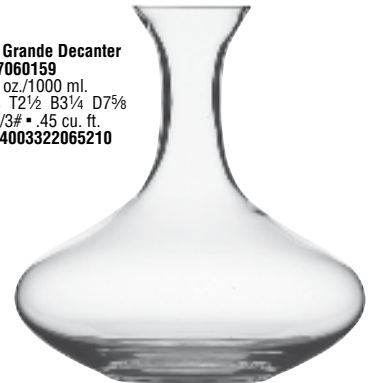
FESTIVAL | CARAFES & DECANTERS | SPIEGELAU | NACHTMANN



**Toscana Decanter  
No. 7430059**  
50¾ oz./1500 ml.  
H10¾ T2⅞ B4½ D10  
1 pc./3# • 67 cu. ft.  
SCC 4003322093794



**Vino Grande Decanter  
No. 7060159**  
33¾ oz./1000 ml.  
H7⅞ T2½ B3¼ D7⅞  
1 pc./3# • 45 cu. ft.  
SCC 4003322065210





**Bodega Pitcher**  
No. 8780047 (N)  
3½ oz./104 ml.  
H2⅞ T2¼ B1¼ D3⅞  
6 pcs./2# • .25 cu. ft.  
SCC 4003322043591



**Casual Entertaining Decanter**  
No. 4800188  
47¼ oz./1400 ml.  
H9½ T2¾ B2½ D5⅜  
1 pc./2# • .22 cu. ft.  
SCC 4003322124818

7 oz./  
207 ml. →



**Carafe**  
No. 9001053  
9.25 oz./270 ml.  
H6¾ T2 B 2¼ D2¼  
6 pcs./3# • .17 cu. ft.  
SCC 4003322207924



**Classic Bar Carafe**  
No. 9008055  
20¼ oz./600 ml.  
H8⅝ T2½ B3¼ D3¼  
1 doz./8# • .99 cu. ft.  
SCC 4003322253631



**Classic Bar Carafe**  
No. 9008057  
37¼ oz./1100 ml.  
H10¼ T3¼ B3⅞ D3⅞  
1 doz./10# • 1.33 cu. ft.  
SCC 4003322253655



## Club Spiegelau

Like an afternoon at the club, these are comfortably sophisticated. A cut above the ordinary while possessing a relaxing familiarity.



**Whiskey**  
No. 2660115  
9¾ oz./290 ml.  
H3⅝ T3 B2¾ D3  
1 doz./7# • .55 cu. ft.  
SCC 4003322243274



**DOF**  
No. 2660116  
12½ oz./370 ml.  
H3¾ T3⅝ B3 D3⅜  
1 doz./9# • .55 cu. ft.  
SCC 4003322217398



**Highball**  
No. 2660114  
9¾ oz./290 ml.  
H4⅞ T2⅞ B2⅝ D2⅞  
1 doz./8# • .41 cu. ft.  
SCC 4003322217411



**Highball**  
No. 2660113  
11¼ oz./350 ml.  
H5¼ T2⅞ B2⅝ D2⅞  
1 doz./10# • .66 cu. ft.  
SCC 4003322243311



Perfect Serve <sup>®</sup>  
Spiegelau

Today's vintage style glassware is anything but old. The retro-inspired look of Perfect Serve's cut-glass design is stunning, enduring and on trend with today's drinks. And with a full spectrum of glassware styles and sizes, this collection is a must have for the sophisticated, statement-making beverages on your drink menu.



**Coupe**  
**No. 4508008**  
8 oz./235 ml.  
H5½ T3¼ B2¾ D3½  
1 doz./4# • 73 cu. ft.  
SCC 4003322257950



**Old Fashioned**  
**No. 4508017**  
9¼ oz./270 ml.  
H3¼ T3¼ B3 D3¼  
1 doz./9# • 32 cu. ft.  
SCC 4003322258001



**DOF**  
**No. 4508016**  
12½ oz./368 ml.  
H4 T3¾ B3½ D3¾  
1 doz./11# • 41 cu. ft.  
SCC 4003322257998



**Longdrink**  
**No. 4508012**  
8 oz./240 ml.  
H4 T2¾ B2½ D2¾  
1 doz./8# • 29 cu. ft.  
SCC 4003322258025



**Longdrink**  
**No. 4508019**  
11¾ oz./350 ml.  
H6 T2¾ B2¾ D2¾  
1 doz./13# • 41 cu. ft.  
SCC 4003322258018



**Stirring Glass**  
**No. 4508152**  
21½ oz./637 ml.  
H6¼ T3¾ B3¼ D3¾  
1 pc./2# • .06 cu. ft.  
SCC 4003322258001





**Shot**  
**No. 9008020**  
 1 7/8 oz./55 ml.  
 H3 T1 1/2 B1 1/2 D1 1/2  
 1 doz./2# • .12 cu. ft.  
**SCC 4003322252955**



**Tumbler**  
**No. 9008015**  
 9 1/2 oz./280 ml.  
 H3 3/4 T3 1/8 B 2 3/4 D3 1/8  
 1 doz./8# • .67 cu. ft.  
**SCC 4003322252931**



**Tumbler XL**  
**No. 9008016**  
 14 oz./415 ml.  
 H4 1/4 T3 3/8 B3 1/8 D3 3/8  
 1 doz./9# • .67 cu. ft.  
**SCC 4003322127611**

# Classic Bar

Spiegelau

Ernst Lechthaler, a renowned German barkeeper, assisted in the design of this classic barware made in Spiegelau's brilliant crystalline. It features solid glass bases, strong sides and beveled-edge rims.



**Juice**  
**No. 9008046**  
 6 oz./180 ml.  
 H4 1/2 T2 1/2 B2 D2 1/2  
 1 doz./5# • .50 cu. ft.  
**SCC 4003322252979**



**Longdrink**  
**No. 9008012**  
 12 1/4 oz./360 ml.  
 H6 1/8 T2 3/4 B2 1/4 D2 3/4  
 1 doz./8# • .50 cu. ft.  
**SCC 4003322127598**



**Longdrink XL**  
**No. 9008010**  
 17 1/4 oz./510 ml.  
 H6 1/2 T3 1/8 B2 3/8 D3 1/8  
 1 doz./8# • .58 cu. ft.  
**SCC 4003322127574**



7 oz./  
207 ml. →



**Carafe**  
**No. 9001053**  
 9.25 oz./270 ml.  
 H6 3/4 T2 B 2 1/4 D2 1/4  
 6 pcs./3# • .17 cu. ft.  
**SCC 4003322207924**



**Carafe**  
**No. 9008055**  
 20 1/4 oz./600 ml.  
 H8 3/8 T2 1/2 B3 1/4 D3 1/4  
 1 doz./8# • .99 cu. ft.  
**SCC 4003322253631**



**Carafe**  
**No. 9008057**  
 37 1/4 oz./1100 ml.  
 H10 1/4 T3 1/4 B3 3/8 D3 3/8  
 1 doz./10# • 1.33 cu. ft.  
**SCC 4003322253655**



CLASSIC BAR | HAYANNA SPIEGELAU | NACHTMANN



**Water Tumbler**  
**No. 2648015** ♦  
 6 oz./176 ml.  
 H3½ T2⅝ B2¼ D2⅞  
 1 doz./10# = .28 cu. ft.  
**SCC 4003322200048**



**Whisky**  
**No. 2648016**  
 11¾ oz./345 ml.  
 H4⅝ T3½ B2⅝ D3½  
 1 doz./15# = .47 cu. ft.  
**SCC 4003322200109**



**Longdrink**  
**No. 2648012**  
 12½ oz./366 ml.  
 H6¾ T2⅝ B2⅝ D2⅞  
 1 doz./17# = .50 cu. ft.  
**SCC 4003322200123**



**Martini/Cocktail**  
**No. 2648025** ♦  
 9¼ oz./270 ml.  
 H4⅝ T5⅝ B1⅝ D5⅝  
 1 doz./11# = 1.04 cu. ft.  
**SCC 4003322200086**

# Havana

## Spiegelau

The Havana bar series with its modern elegance fits into every environment and bestows a Cuban flair to every room. Whether Mojito or Cuba Libre – Havana has a matching glass for every beverage.

♦ Product is made from lead crystal.  
 See information on California Prop. 65 on page 357.





## Beer Classics

### Spiegelau

Made in Bavaria, beer's ancestral home, this extraordinary collection represents Spiegelau's pedigree, 500-year commitment to technical excellence and aesthetic beauty in glassmaking.

Leverage the popularity of craft beers by pairing local favorites with this brilliantly clear, functional glassware – specifically designed to enhance the appearance, aroma and flavor of fine beer.



**Pilsner**  
**No. 4518024**  
 12½ oz./368 ml.  
 H6⅞ T2¼ B2⅞ D2⅞  
 1 doz./5# • .61 cu. ft.  
**SCC 4003322127239**



**Pilsner**  
**No. 4078024**  
 12¾ oz./375 ml.  
 H6⅞ T2¼ B2⅞ D2¼  
 1 doz./5# • .58 cu. ft.  
**SCC 4003322251859**



**Pilsner**  
**No. 4028024**  
 13½ oz./400 ml.  
 H6⅞ T1⅞ B2⅞ D1⅞  
 1 doz./5# • .60 cu. ft.  
**SCC 4003322127475**



BEER CLASSICS SPIEGELAU | NACHTMANN



**Stemmed Pilsner**  
**No. 4998024**  
 14¾ oz./440 ml.  
 H6½ T2½ B3½ D3½  
 1 doz./6# • .82 cu. ft.  
**SCC 4003322252771**



**Stemmed Pilsner**  
**No. 1418019** ◆  
 12 oz./350 ml.  
 H8¼ T2¼ B2¾ D3  
 1 doz./5# • .73 cu. ft.  
**SCC 4003322256182**



**American Wheat Beer** (N)  
**No. 4998053**  
 23¾ oz./702 ml.  
 H6 T2¾ B2¾ D3¾  
 1 doz./6# • .92 cu. ft.  
**SCC 4003322253570**



**Stout Beer**  
**No. 4998051**  
 20¼ oz./600 ml.  
 H7 T2¾ B2¾ D3¾  
 1 doz./6# • .92 cu. ft.  
**SCC 4003322252696**



**IPA Beer**  
**No. 4998052**  
 18¼ oz./540 ml.  
 H7¾ T2½ B2¼ D3¼  
 1 doz./6# • .92 cu. ft.  
**SCC 4003322252719**



**Beer**  
**No. 9528050**  
 12¾ oz./380 ml.  
 H8¾ T2½ B2½ D2½  
 1 doz./9# • 0.69 cu. ft.  
**SCC 4003322252429**



**Tall Pilsner**  
**No. 4998050**  
 14¼ oz./425 ml.  
 H8¾ T2½ B2½ D2½  
 1 doz./3# • .69 cu. ft.  
**SCC 4003322252795**



◆ Product is made from lead crystal.  
 See information on California Prop. 65 on page 357.

# Specialty Glasses

## Spiegelau

You can build a reputation, and plenty of loyal customers, on the quality of your specialty drinks. Showcasing them in the best glassware enhances the perceived value of your signature offerings. Let your creativity flow!



**Whisky Tumbler Special**  
**No. 4468016**  
 11½ oz./340 ml.  
 H4¾ T2½ B2½ D3¼  
 1 doz./6# • .67 cu. ft.  
**SCC 4003322253372**



**Cocktail**  
**No. 4108031**  
 18 oz./530 ml.  
 H7¼ T3½ B3½ D3½  
 1 doz./6# • .92 cu. ft.  
**SCC 4003322253358**



**Taper Champagne**  
**No. 4008017**  
 5½ oz./165 ml.  
 H9¾ T2¾ B2¾ D2¾  
 1 doz./5# • .94 cu. ft.  
**SCC 4003322253495**



**Martini/Cocktail**  
**No. 4718025**  
 8½ oz./250 ml.  
 H6¾ T4¾ B3¾ D4¾  
 1 doz./7# • 1.75 cu. ft.  
**SCC 4003322253471**



**Cognac XL**  
**No. 5280118**  
 28½ oz./840 ml.  
 H5¾ T2¾ B3¾ D4¾  
 6 pcs./3# • .76 cu. ft.  
**SCC 4003322083375**



**L&S Diamonds**  
**Martini/Cocktail**  
**No. 2650325** ♦  
 11½ oz./340 ml.  
 H4¾ T5½ B1¾ D5½  
 8 pcs./10# • .75 cu. ft.  
**SCC 4003322126256**



**Martini/Cocktail**  
**No. 2648025** ♦  
 9¼ oz./270 ml.  
 H4¾ T5½ B1¾ D5½  
 1 doz./11# • 1.04 cu. ft.  
**SCC 4003322200086**



**Martini Footed**  
**No. N78531** ♦  
 11½ oz./340 ml.  
 H4¾ T5½ B1¾ D5½  
 8 pcs./9# • .82 cu. ft.  
**SCC 4003762186827**





SPECIALTY GLASSES

ASPEN

NOBLESSE

SPIEGELAU

NACHTMANN

## Aspen Nachtmann

With its dignified, multi-faceted design, Aspen expands the sensory experience well beyond the palate. The complex cuts in the sparkling lead crystal create stunning optics while providing a one-of-a-kind feel in the hand. An ideal presentation to complement the layered flavors of rich whiskies.



**Whisky**  
**No. N92052** ♦  
11 oz./325 ml.  
H3 7/8 T3 1/2 B3 1/4 D3 1/2  
1 doz./13# • .55 cu. ft.  
**SCC 4003762235242**



**Longdrink**  
**No. N92053** ♦  
10 1/2 oz./311 ml.  
H6 T2 3/4 B2 1/2 D2 3/4  
1 doz./14# • .66 cu. ft.  
**SCC 4003762235266**

## Noblesse Nachtmann

Opulent in shape, Noblesse, consisting of a Whisky and a Longdrink tumbler, brings the brilliance of high-quality crystal glass to its full advantage.



**Whisky**  
**No. N91710**  
9 3/4 oz./290 ml.  
H4 T3 1/4 B3 D3 1/4  
1 doz./12# • .50 cu. ft.  
**SCC 4003762233491**



**Longdrink**  
**No. N91703**  
13 1/4 oz./395 ml.  
H6 T3 B2 3/4 D3  
1 doz./15# • .61 cu. ft.  
**SCC 4003762233514**

♦ Product is made from lead crystal.  
See information on California Prop. 65 on page 357.

# Bossa Nova

Nachtmann

The joyful, artistic experimentation and unique flair of Brazil's "New Wave" movement is brought to show-stopping glass. Characterized by an intricate braid pattern, this tabletop collection is a bold expression of personal style.



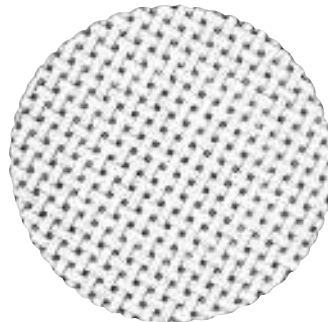
**4¾" Square Bowl**  
**No. N89694**  
 H1⅞ W4¾ B2⅜  
 4 pcs./3# • .11 cu. ft.  
**SCC 4003762227506**



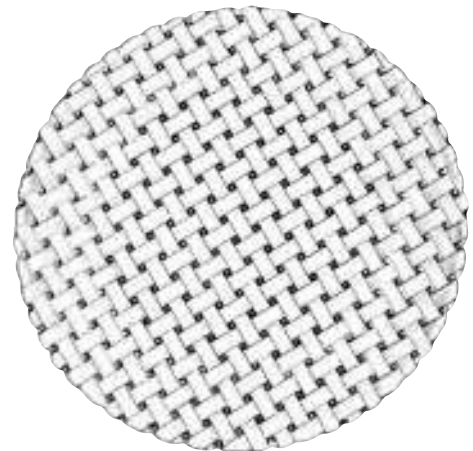
**Martini Footed**  
**No. N78531** ♦  
 11½ oz./340 ml.  
 H4¼ T5½ B1⅞ D5½  
 8 pcs./9# • .82 cu. ft.  
**SCC 4003762186827**



**4⅞" Bowl**  
**No. N78535**  
 H1¼ W4⅞ B1⅞  
 4 pcs./3# • .19 cu. ft.  
**SCC 4003762186810**



**9" Salad Plate**  
**No. N78635**  
 H¾ W9  
 8 pcs./13# • .41 cu. ft.  
**SCC 4003762187282**



**12⅝" Chargerplate**  
**No. N78636**  
 H¼ W12⅝  
 4 pcs./14# • .88 cu. ft.  
**SCC 4003762187305**



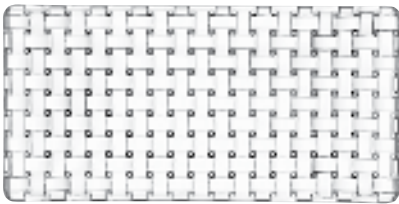
**5⅞" Bowl**  
**No. N91310**  
 H1⅞ W5⅞ B1⅞  
 6 pcs./5# • .23 cu. ft.  
**SCC 4003762233057**



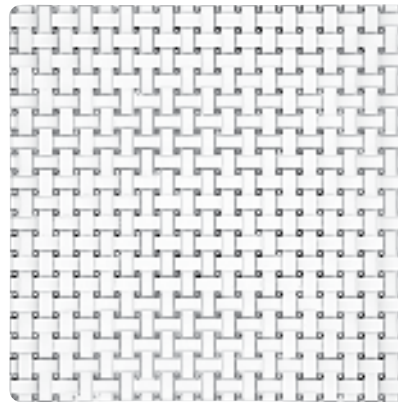
**9⅞" Bowl**  
**No. N77672**  
 H1⅞ W9⅞  
 2 pcs./5# • .54 cu. ft.  
**SCC 4003762184946**



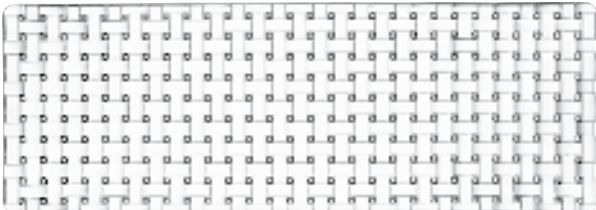
BOSSA NOVA SPIEGELAU | NACHTMANN



**11" Rectangular Plate**  
No. N91316 ♦  
H<sup>3</sup>/<sub>8</sub> L11 W4  
6 pcs./13# • .29 cu. ft.  
SCC 4003762233231



**11" Square Plate**  
No. N91315  
H<sup>7</sup>/<sub>8</sub> W11  
6 pcs./23# • .44 cu. ft.  
SCC 4003762233217



**16½" Rectangular Plate**  
No. N91317 ♦  
H<sup>1</sup>/<sub>4</sub> L16½ W5½  
6 pcs./22# • .41 cu. ft.  
SCC 4003762233255

♦ Product is made from lead crystal.  
See information on California Prop. 65 on page 357.  
Serveware shown 1/8 scale.





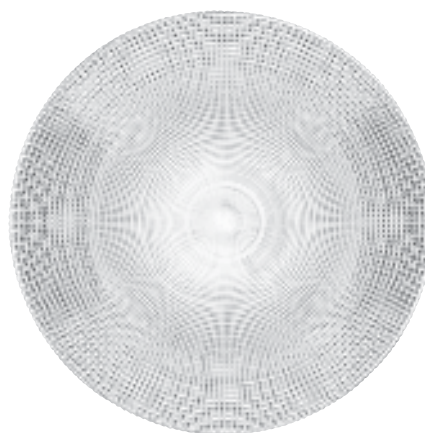
## Serveware Nachtmann

Your choice of serveware represents the very essence of your presentation. These stunning pieces exquisitely complement the best laid dining table. Their designs are as diverse and pleasing as the delicious cuisine to be served upon them. They are made to amaze each and every time.



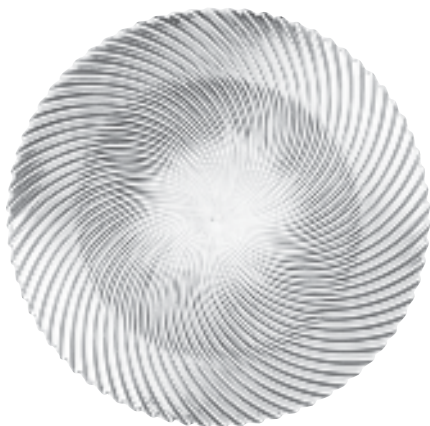
### Samba

**9 $\frac{7}{8}$ " Bowl**  
No. N77671  
H1 $\frac{5}{8}$  W2 $\frac{1}{2}$   
2 pcs./5# • .54 cu. ft.  
SCC 4003762184953

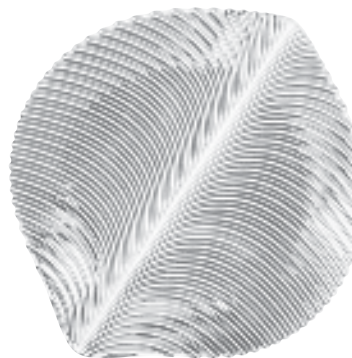


### Jazz

**12 $\frac{5}{8}$ " Chargerplate**  
No. N91707  
H $\frac{1}{4}$  W12 $\frac{5}{8}$   
6 pcs./19# • .88 cu. ft.  
SCC 4003762233477



**12 $\frac{5}{8}$ " Chargerplate**  
No. N75059  
H $\frac{1}{4}$  W12 $\frac{5}{8}$   
4 pcs./14# • .88 cu. ft.  
SCC 4003762180016



### Mambo

**10 $\frac{5}{8}$ " Dinner Plate**  
No. N91313  
H $\frac{1}{4}$  L10 $\frac{5}{8}$  W7 $\frac{1}{2}$   
6 pcs./15# • .59 cu. ft.  
SCC 4003762233316

# The Artistry Collection

## Express yourself

Chefs. Mixologists. Sommeliers. You are true artisans, immersing guests in every sense. Flavors. Aromas. Textures. Colors.

The Artistry Collection™ from Libbey® inspires fine dining masterpieces with exclusive offerings of SCHÖNWALD dinnerware, Spiegelau and Nachtmann glassware, and Reed & Barton flatware.

This rich and varied palette of elements helps you build your reputation for creating vivid experiences through awe-inspiring moments. Contact your Libbey representative and see for yourself.



Visit [libbey.com](http://libbey.com) or scan for the complete Artistry Collection catalog.



# SYRACUSE CHINA AND WORLD TABLEWARE

## at a glance

**Syracuse® China**, investment-quality dinnerware, blends impeccable style with proven performance. When it comes to fine dining, there should be no compromise.

**World® Tableware's** diverse shapes, styles and colors offer countless ideas to spark your imagination. This high-performance dinnerware is the very definition of affordable quality, designed to endure.

BONE CHINA

ROYAL RIDEAU™

ALUMA WHITE™

FLINT

### Syracuse® | WORLD® CHINA | TABLEWARE

#### BODY COMPOSITION

<b>Bone China</b> .....	12-15
Contempra® .....	13
International .....	15
<b>Royal Rideau™</b> .....	16-40
Atherton .....	17
Café Royal® .....	19
élan™ .....	21
Resonate™ .....	23
Silk™ .....	25-27
Slenda® .....	29-37
Solario® .....	39
Tangular® .....	40
<b>Aluma White™</b> .....	40-49
Chef's Selection™ .....	41
Ocean Shore™ .....	43
Reflections™ .....	45-47
Repetition® .....	49
<b>Ultra Bright White</b> .....	50-58
Chef's Selection™ II .....	51-53
Cookout™ .....	55
Slate .....	57-58
<b>Alpine White</b> .....	60-61
Empire .....	61
<b>Bright White</b> .....	62-69
Basics .....	63
Basics Orbis .....	65
Porcelana .....	67-69



BODY COMPOSITION

Flint ..... 70-73

- Cascade™ ..... 71
- Dinnerware/Frama ..... 72-73

Cream White ..... 74-75

- Endurance ..... 75

COLORS/DECORATED

Bone China ..... 78-83

- Baroque™ ..... 79
- Barrymore..... 81
- Scarborough ..... 83

Colors ..... 84-99

- Cantina® ..... 85
- Coastal Café™ ..... 87
- Farmhouse™ ..... 89-90
- Hakone™ ..... 93
- Potter's Touch™ ..... 95
- Terracotta™ ..... 97
- Veracruz™ ..... 99

Economy..... 100-105

- Desert Sand ..... 104
- Kingsmen White..... 102
- Princess White ..... 103
- Tenacity® ..... 100-101
- Viceroy ..... 105

Mixed Compositions ..... 108-135

- Bamboo ..... 128
- Banquet Glass Bowls ..... 111
- Banquet Glass Platter..... 111
- Banquet Glass Tray ..... 111
- Banquet Stands..... 110-111
- Banquet Tree® ..... 113
- Barrels ..... 137
- Bedrock ..... 125
- Brushed Metal..... 132
- Cast Iron ..... 122
- Casablanca® ..... 124
- Ceramic Serveware..... 128
- Chef's Selection ..... 126
- Coos Bay™ ..... 123
- Country Wire..... 135
- Country Wood..... 135
- Faux Slate Trays ..... 128
- Faux Wood Slice ..... 129
- Fry Presentation ..... 134
- Julep Cup ..... 143
- Los Ranchos Serveware ..... 129
- Mixed Metal..... 133
- Moscow Mule..... 143
- Mugs & Accessories..... 106
- Pails ..... 131
- Pizza Platters..... 129
- Preto Bowls..... 128
- Sonoran ..... 130-131
- Versa Risers ..... 112



# NUMERICAL INDEX

ITEM NO.	PAGE	ITEM NO.	PAGE	ITEM NO.	PAGE	ITEM NO.	PAGE	ITEM NO.	PAGE
<b>Syracuse China</b>		903035 615.....	84	905356 134.....	33	905356 835.....	32	905437 874.....	21
900020 063.....	73	903035 640.....	84	905356 135.....	33	905356 836.....	29	905437 876.....	21
902903 001.....	73	903035 888.....	85	905356 136.....	33	905356 837.....	31	905437 877.....	21
902903 004.....	73	903042 001.....	73	905356 301.....	32	905356 840.....	32	905437 878.....	21
902903 005.....	73	903043 002.....	85	905356 302.....	32	905356 841.....	32	905437 879.....	21
902903 007.....	73	903043 003.....	85	905356 303.....	32	905356 842.....	32	905437 881.....	21
902903 008.....	73	903043 005.....	85	905356 305.....	29	905356 843.....	32	905437 882.....	21
902903 009.....	73	903043 012.....	85	905356 306.....	29	905356 844.....	30	905437 883.....	21
903032 001.....	84	903043 172.....	85	905356 307.....	29	905356 848.....	36	905437 884.....	21
903032 002.....	84	903043 370.....	85	905356 308.....	29	905356 849.....	36	905437 885.....	21
903032 003.....	84	903044 002.....	85	905356 309.....	29	905356 890.....	32	905437 886.....	21
903032 004.....	85	903044 003.....	85	905356 310.....	29	905356 894.....	32	905437 887.....	21
903032 008.....	84	903044 005.....	85	905356 401.....	30	905356 896.....	30	905437 888.....	21
903032 009.....	84	903044 014.....	85	905356 402.....	30	905356 897.....	30	905437 889.....	21
903032 010.....	84	903044 172.....	85	905356 403.....	30	905356 898.....	32	905437 890.....	21
903032 011.....	84	903044 370.....	85	905356 404.....	30	905356 899.....	32	905437 891.....	21
903032 019.....	85	903044 377.....	85	905356 405.....	30	905356 900.....	29	905437 892.....	21
903032 117.....	85	903045 002.....	85	905356 409.....	35	905356 901.....	29	905437 893.....	21
903032 201.....	85	903045 003.....	85	905356 410.....	35	905356 902.....	29	905437 895.....	21
903032 600.....	85	903045 005.....	85	905356 411.....	35	905356 903.....	37	905437 896.....	21
903032 615.....	84	903045 013.....	85	905356 412.....	35	905356 904.....	37	905437 897.....	21
903032 640.....	84	903045 172.....	85	905356 413.....	34	905356 905.....	37	905437 898.....	21
903032 888.....	85	903045 370.....	85	905356 414.....	34	905356 906.....	37	905437 899.....	21
903033 001.....	84	903045 377.....	85	905356 415.....	34	905356 907.....	37	905437 949.....	21
903033 002.....	84	903046 002.....	85	905356 416.....	34	905356 908.....	32	905437 950.....	21
903033 003.....	84	903046 003.....	85	905356 417.....	34	905356 909.....	32	905437 951.....	21
903033 004.....	85	903046 005.....	85	905356 418.....	34	905356 910.....	32	905437 952.....	21
903033 008.....	84	903046 012.....	85	905356 419.....	34	905356 911.....	32	905437 959.....	21
903033 009.....	84	903046 172.....	85	905356 420.....	34	905356 912.....	32	905437 960.....	21
903033 010.....	84	903046 370.....	85	905356 421.....	34	905356 913.....	32	905437 961.....	21
903033 011.....	84	905356 000.....	33	905356 422.....	34	905356 914.....	32	905437 967.....	21
903033 019.....	85	905356 001.....	33	905356 423.....	34	905356 915.....	32	905437 983.....	21
903033 117.....	85	905356 002.....	33, 112	905356 424.....	33	905356 916.....	36	905437 984.....	21
903033 201.....	85	905356 003.....	33	905356 425.....	33	905356 917.....	29	905437 985.....	21
903033 500.....	85	905356 004.....	33, 112	905356 426.....	33	905356 918.....	36	905437 986.....	21
903033 501.....	85	905356 005.....	33, 112	905356 427.....	33	905356 930.....	32	905437 990.....	21
903033 600.....	85	905356 006.....	33, 112	905356 430.....	36	905356 931.....	32	905437 991.....	21
903033 615.....	84	905356 007.....	112	905356 431.....	36	905356 932.....	32	905437 992.....	21
903033 640.....	84	905356 008.....	112	905356 506.....	37	905356 949.....	30	905437 993.....	21
903033 888.....	85	905356 009.....	36	905356 508.....	37	905356 950.....	30	905437 996.....	21
903034 001.....	84	905356 010.....	36	905356 509.....	37	905356 951.....	30	905437 997.....	21
903034 002.....	84	905356 011.....	36	905356 510.....	37	905356 952.....	30	905482 904.....	40
903034 003.....	84	905356 012.....	36	905356 511.....	37	905356 953.....	29	905482 905.....	40
903034 004.....	85	905356 013.....	36	905356 512.....	37	905356 954.....	29	905482 906.....	40
903034 008.....	84	905356 016.....	33	905356 513.....	37	905356 955.....	29	905482 910.....	40
903034 009.....	84	905356 017.....	33	905356 520.....	37	905356 956.....	30	905482 919.....	40
903034 010.....	84	905356 018.....	33	905356 521.....	37	905356 957.....	30	909089 701.....	39
903034 011.....	84	905356 019.....	33	905356 530.....	37	905356 958.....	30	909089 702.....	39
903034 019.....	85	905356 020.....	35	905356 531.....	37	905356 962.....	29	909089 703.....	39
903034 117.....	85	905356 111.....	36	905356 552.....	31	905356 963.....	29	909089 704.....	39
903034 201.....	85	905356 112.....	36	905356 590.....	37	905356 964.....	29	909089 705.....	39
903034 500.....	85	905356 113.....	37	905356 701.....	29	905356 965.....	29	909089 706.....	39
903034 501.....	85	905356 114.....	35	905356 702.....	29	905356 966.....	29	909089 707.....	39
903034 600.....	85	905356 115.....	35	905356 703.....	29	905356 968.....	29	909089 708.....	39
903034 615.....	84	905356 116.....	35	905356 704.....	29	905356 969.....	29	909089 709.....	39
903034 640.....	84	905356 117.....	35	905356 705.....	29	905356 971.....	29	909089 710.....	39
903034 888.....	85	905356 118.....	35	905356 706.....	29	905356 973.....	29	909089 711.....	39
903035 001.....	84	905356 119.....	35	905356 707.....	36	905356 975.....	29	909089 712.....	39
903035 002.....	84	905356 120.....	35	905356 708.....	36	905356 976.....	29	909089 713.....	39
903035 003.....	84	905356 121.....	35	905356 820.....	29	905356 977.....	29	909089 714.....	39
903035 004.....	85	905356 122.....	35	905356 821.....	29	905356 978.....	29	909089 715.....	39
903035 008.....	84	905356 123.....	35	905356 822.....	31	905356 987.....	30	909089 716.....	39
903035 009.....	84	905356 124.....	35	905356 823.....	31	905356 990.....	31	909089 717.....	39
903035 010.....	84	905356 125.....	34	905356 825.....	29	905356 991.....	31	909089 718.....	39
903035 011.....	84	905356 126.....	35	905356 826.....	29	905356 992.....	31	909089 719.....	39
903035 019.....	85	905356 127.....	35	905356 829.....	29	905356 993.....	31	909089 720.....	39
903035 117.....	85	905356 128.....	35	905356 830.....	29	905437 820.....	21	909089 721.....	39
903035 201.....	85	905356 129.....	35	905356 831.....	31	905437 821.....	21	909089 722.....	39
903035 600.....	85	905356 133.....	33	905356 832.....	29	905437 873.....	21	909089 723.....	39

NUMERICAL INDEX

Continued on page 348

ITEM NO.	PAGE	ITEM NO.	PAGE	ITEM NO.	PAGE	ITEM NO.	PAGE	ITEM NO.	PAGE
909089 724.....	39	911191 077.....	79	911194 498.....	46	911892 007.....	43	922229 800.....	97
909089 725.....	39	911194 001.....	45	911194 500.....	47	911892 008.....	43	922229 801.....	97
909089 726.....	39	911194 002.....	45	911194 501.....	47	911892 009.....	43	922229 900.....	97
909089 727.....	39	911194 003.....	45	911194 502.....	47	911892 015.....	43	922229 901.....	97
909089 728.....	39	911194 004.....	45	911194 503.....	47	911892 016.....	43	922229 905.....	97
909089 729.....	39	911194 005.....	45	911194 504.....	47	911892 017.....	43	923036 001.....	84
909089 730.....	39	911194 006.....	45	911194 505.....	47	911892 018.....	43	923036 002.....	84
909089 731.....	39	911194 007.....	46	911194 506.....	47	911892 021.....	43	923036 003.....	84
909089 888.....	39	911194 008.....	45	911194 507.....	47	911892 026.....	43	923036 004.....	85
911190 001.....	15	911194 009.....	45	911194 601.....	41	911892 027.....	43	923036 008.....	84
911190 002.....	15	911194 010.....	45	911194 602.....	41	911892 028.....	43	923036 009.....	84
911190 003.....	15	911194 011.....	46	911194 603.....	41	911892 029.....	43	923036 010.....	84
911190 004.....	15	911194 013.....	46	911194 700.....	46	911892 039.....	43	923036 011.....	84
911190 006.....	15	911194 015.....	47	911194 701.....	46	911892 040.....	43	923036 019.....	85
911190 007.....	15	911194 016.....	47	911194 801.....	126	912345 002.....	83	923036 117.....	85
911190 010.....	13, 15	911194 017.....	46	911194 802.....	126	912345 003.....	83	923036 201.....	85
911190 011.....	15	911194 018.....	46	911194 803.....	126	912345 004.....	83	923036 600.....	85
911190 012.....	15	911194 019.....	46	911194 804.....	126	912345 005.....	83	923036 615.....	84
911190 013.....	15	911194 020.....	46	911194 805.....	126	912345 007.....	83	923036 640.....	84
911190 014.....	15	911194 021.....	46	911194 806.....	126	912345 011.....	83	923036 888.....	85
911190 016.....	15	911194 022.....	46	911194 807.....	126	912345 012.....	83	923047 002.....	85
911190 017.....	15	911194 023.....	46	911194 808.....	126	912345 013.....	83	923047 003.....	85
911190 020.....	15	911194 024.....	46	911194 809.....	126	912345 014.....	83	923047 005.....	85
911190 022.....	13, 15	911194 025.....	46	911194 899.....	126	912345 015.....	83	923047 012.....	85
911190 023.....	15	911194 026.....	46	911195 001.....	13	912345 016.....	83	923047 172.....	85
911190 024.....	15	911194 027.....	46	911195 002.....	13	912345 017.....	83	923047 370.....	85
911190 025.....	15	911194 028.....	46	911195 003.....	13	912345 020.....	83	923047 377.....	85
911190 026.....	13, 15	911194 029.....	46	911195 004.....	13	912345 023.....	83	927659 367.....	25
911190 027.....	13, 15	911194 030.....	47	911195 005.....	13	912345 024.....	83	927659 370.....	25
911190 028.....	15	911194 031.....	46	911195 006.....	13	912345 025.....	83	927659 372.....	25
911190 029.....	13, 15	911194 034.....	47	911195 007.....	13	912345 026.....	83	927659 374.....	25
911190 030.....	13, 15	911194 038.....	46	911195 008.....	13	912345 027.....	83	927659 431.....	25
911190 031.....	15	911194 039.....	46	911195 009.....	13	912345 029.....	83	927659 435.....	25
911190 032.....	15	911194 040.....	45	911195 010.....	13	912345 030.....	83	929089 701.....	39
911190 033.....	15	911194 044.....	46	911195 011.....	13	912345 033.....	83	929089 706.....	39
911190 034.....	13, 15	911194 050.....	46	911195 012.....	13	912345 034.....	83	929089 731.....	39
911190 040.....	13, 15	911194 401.....	45	911195 013.....	13	912345 040.....	83	935356 114.....	127
911190 050.....	13, 15	911194 402.....	45	911195 014.....	13	912345 050.....	83	935356 115.....	127
911190 077.....	13, 15	911194 407.....	45	911195 015.....	13	912345 077.....	83	935356 116.....	127
911191 001.....	79	911194 408.....	45	911196 001.....	49	922222 350.....	97	935356 117.....	127
911191 002.....	79	911194 409.....	45	911196 002.....	49	922222 351.....	97	935550 101.....	17
911191 003.....	79	911194 411.....	45	911196 003.....	49	922222 352.....	97	935550 102.....	17
911191 004.....	79	911194 412.....	45	911196 004.....	49	922222 353.....	97	935550 103.....	17
911191 006.....	79	911194 420.....	45	911196 005.....	49	922222 354.....	97	935550 104.....	17
911191 007.....	79	911194 421.....	45	911196 006.....	49	922222 355.....	97	935550 105.....	17
911191 009.....	79	911194 422.....	45	911196 007.....	49	922222 356.....	97	935550 106.....	17
911191 010.....	79	911194 423.....	45	911196 008.....	49	922222 357.....	97	935550 107.....	17
911191 011.....	79	911194 430.....	41	911196 009.....	49	922222 358.....	97	935550 108.....	17
911191 012.....	79	911194 431.....	41	911196 015.....	49	922224 350.....	97	935550 109.....	17
911191 013.....	79	911194 432.....	41	911196 016.....	49	922224 351.....	97	935550 110.....	17
911191 014.....	79	911194 433.....	41	911196 017.....	49	922224 352.....	97	935550 111.....	17
911191 016.....	79	911194 440.....	41	911196 018.....	49	922224 353.....	97	935550 112.....	17
911191 017.....	79	911194 441.....	41	911196 021.....	49	922224 354.....	97	935550 113.....	17
911191 020.....	79	911194 442.....	41	911196 026.....	49	922224 355.....	97	935550 114.....	17
911191 022.....	79	911194 470.....	46	911196 027.....	49	922224 356.....	97	935550 115.....	17
911191 023.....	79	911194 471.....	46	911196 028.....	49	922224 357.....	97	935550 116.....	17
911191 024.....	79	911194 472.....	46	911196 029.....	49	922224 358.....	97	935550 117.....	17
911191 025.....	79	911194 473.....	46	911197 034.....	37	922226 350.....	97	935550 118.....	17
911191 026.....	79	911194 480.....	41	911197 036.....	37	922226 351.....	97	935550 119.....	17
911191 027.....	79	911194 481.....	41	911197 037.....	37	922226 352.....	97	935550 120.....	17
911191 028.....	79	911194 482.....	41	911198 014.....	73	922226 353.....	97	935550 121.....	17
911191 029.....	79	911194 483.....	41	911198 034.....	73	922226 354.....	97	935550 122.....	17
911191 030.....	79	911194 484.....	41	911198 036.....	73	922226 355.....	97	935550 123.....	17
911191 031.....	79	911194 485.....	41	911198 037.....	73	922226 356.....	97	935550 124.....	17
911191 032.....	79	911194 486.....	41	911892 001.....	43	922226 357.....	97	935550 125.....	17
911191 033.....	79	911194 487.....	41	911892 002.....	43	922226 358.....	97	935550 126.....	17
911191 034.....	79	911194 490.....	41	911892 003.....	43	922229 700.....	97	935550 127.....	17
911191 040.....	79	911194 491.....	41	911892 005.....	43	922229 701.....	97	935550 128.....	17
911191 050.....	79	911194 496.....	45	911892 006.....	43	922222 727.....	97	935550 129.....	17



# NUMERICAL INDEX

ITEM NO.	PAGE	ITEM NO.	PAGE	ITEM NO.	PAGE	ITEM NO.	PAGE
<b>Syracuse China</b>		950039 106.....	73	954321 024.....	81	987659 435.....	25
Continued from page 347		950041 080.....	19	954321 025.....	81	987659 888.....	27
935550 888.....	17	950041 109.....	19	954321 026.....	81	995679 501.....	23
945356 114.....	127	950041 111.....	19	954321 027.....	81	995679 502.....	23
945356 115.....	127	950041 113.....	19	954321 028.....	81	995679 503.....	23
945356 116.....	127	950041 148.....	19	954321 029.....	81	995679 504.....	23
945356 117.....	127	950041 313.....	19	954321 030.....	81	995679 505.....	23
950002 300.....	37	950041 436.....	19	954321 031.....	81	995679 506.....	23
950002 469.....	36	950041 464.....	19	954321 032.....	81	995679 507.....	23
950002 483.....	36	950041 506.....	19	954321 033.....	81	995679 508.....	23
950002 505.....	37	950041 519.....	19	954321 034.....	81	995679 509.....	23
950002 507.....	37	950041 521.....	19	954321 040.....	81	995679 510.....	23
950002 511.....	37	950041 526.....	19	954321 050.....	81	995679 511.....	23
950002 523.....	36	950041 544.....	19	954321 077.....	81	995679 512.....	23
950002 589.....	37	950041 547.....	19	954321 303.....	81	995679 513.....	23
950027 715.....	124	950041 616.....	19	954321 333.....	81	995679 514.....	23
950027 720.....	124	950041 749.....	19	987659 301.....	25	995679 515.....	23
950027 722.....	124	950041 841.....	19	987659 302.....	25	995679 516.....	23
950027 725.....	124	950041 882.....	19	987659 303.....	25	995679 517.....	23
950027 728.....	124	950041 892.....	19	987659 304.....	25	995679 518.....	23
950027 729.....	124	950041 893.....	19	987659 305.....	25	995679 519.....	23
950027 733.....	124	950041 895.....	19	987659 310.....	26	995679 520.....	23
950027 734.....	124	950041 896.....	19	987659 313.....	25	995679 521.....	23
950027 737.....	124	950041 897.....	19	987659 315.....	25	995679 522.....	23
950027 738.....	124	950041 929.....	19	987659 317.....	26	995679 523.....	23
950027 739.....	124	950041 934.....	19	987659 320.....	26	995679 524.....	23
950027 741.....	124	950041 951.....	19	987659 323.....	26	995679 525.....	23
950027 742.....	124	950086 793.....	72	987659 324.....	26	995679 526.....	23
950027 745.....	124	950086 797.....	72	987659 325.....	27	995679 527.....	23
950027 747.....	124	950093 107.....	71	987659 326.....	27	995679 528.....	23
950027 748.....	124	950093 114.....	73	987659 327.....	26	995679 529.....	23
950027 749.....	124	950093 116.....	73	987659 330.....	27		
950027 750.....	124	950093 118.....	73	987659 332.....	27		
950027 751.....	124	950093 128.....	73	987659 336.....	27		
950027 752.....	124	950093 152.....	73	987659 339.....	27		
950033 482.....	36	950093 173.....	73	987659 341.....	27		
950033 506.....	36	950093 342.....	72	987659 349.....	27		
950033 588.....	37	950093 371.....	73	987659 353.....	27		
950038 005.....	71	950093 395.....	72	987659 355.....	27		
950038 007.....	71	950093 644.....	72	987659 356.....	27		
950038 059.....	71	950093 763.....	72	987659 357.....	26		
950038 074.....	71	951250 014.....	72	987659 358.....	26		
950038 101.....	71	951250 062.....	72	987659 360.....	27		
950038 107.....	71	951250 172.....	72	987659 361.....	27		
950038 123.....	71	951250 176.....	72	987659 364.....	27		
950038 127.....	71	951250 250.....	72	987659 367.....	25		
950038 155.....	71	951250 253.....	72	987659 368.....	25		
950038 191.....	71	951250 261.....	72	987659 369.....	25		
950038 245.....	71	951250 277.....	73	987659 370.....	25		
950038 261.....	71	951250 285.....	72	987659 371.....	25		
950038 285.....	71	951250 288.....	72	987659 372.....	25		
950038 310.....	71	951250 310.....	72	987659 373.....	26		
950038 311.....	71	951250 333.....	72	987659 374.....	26		
950038 333.....	71	951250 381.....	72	987659 384.....	26		
950038 381.....	71	954321 002.....	81	987659 385.....	26		
950038 387.....	71	954321 003.....	81	987659 386.....	26		
950038 419.....	71	954321 004.....	81	987659 387.....	27		
950038 423.....	71	954321 005.....	81	987659 388.....	25		
950038 425.....	71	954321 006.....	81	987659 389.....	25		
950038 431.....	71	954321 007.....	81	987659 391.....	25		
950038 443.....	71	954321 011.....	81	987659 393.....	27		
950038 551.....	71	954321 012.....	81	987659 395.....	25		
950038 568.....	71	954321 013.....	81	987659 396.....	27		
950038 866.....	71	954321 014.....	81	987659 397.....	27		
950038 867.....	71	954321 016.....	81	987659 398.....	27		
950038 868.....	71	954321 017.....	81	987659 431.....	25		
950038 870.....	71	954321 020.....	81	987659 432.....	25		
950038 871.....	71	954321 022.....	81	987659 433.....	25		
950038 872.....	71	954321 023.....	81	987659 434.....	25		

NUMERICAL INDEX

Continued on page 350

ITEM NO.	PAGE	ITEM NO.	PAGE	ITEM NO.	PAGE	ITEM NO.	PAGE	ITEM NO.	PAGE
<b>World Dinnerware</b>		840-520R-24 .....	68	BFP-26 .....	111	BW-1114 .....	63	BWR-31-CW.....	101
840-110-004.....	69	840-530N-18 .....	68	BM-22177.....	132	BW-1118 .....	63	BWR-39-BW.....	101
840-116-101.....	69	840-530R-30 .....	68	BM-22178.....	132	BW-1120 .....	63	BWR-39-CW.....	101
840-125-002.....	69, 106	840-540R-15 .....	68	BNR-5-BW .....	100	BW-1122 .....	63	BWR-45-BW.....	101
840-145-006.....	69	1502-10155 .....	61	BNR-5-CW .....	100	BW-1123 .....	63	BWR-45-CW.....	101
840-150-007.....	69	1502-10170 .....	61	BNR-6-BW .....	100	BW-1124 .....	63	BWR-50-BW.....	101
840-205-006.....	69	1502-10171 .....	61	BNR-6-CW .....	100	BW-1125 .....	63	BWR-50-CW.....	101
840-215-005.....	69	1502-10205 .....	61	BNR-7-BW .....	100	BW-1126 .....	63	BWR-88-BW.....	101
840-245-107.....	69	1502-10230 .....	61	BNR-7-CW .....	100	BW-1127 .....	63	BWR-88-CW.....	101
840-310-020.....	69	1502-10235 .....	61	BNR-8-BW .....	100	BW-1130 .....	63	CA-3 .....	117
840-320-020.....	69	1502-10270 .....	61	BNR-8-CW .....	100	BW-1131 .....	63	CA-75 .....	106
840-330-001.....	69	1502-10310 .....	61	BNR-9-BW .....	100	BW-1132 .....	63	CB-004 .....	125
840-330-002.....	69	1502-10315 .....	61	BNR-9-CW .....	100	BW-1134 .....	63	CB-006 .....	125
840-330-003.....	69	1502-20125 .....	61	BNR-12-BW .....	100	BW-1135 .....	63	CB-050 .....	125
840-330-004.....	69	1502-20145 .....	61	BNR-12-CW .....	100	BW-1140 .....	63	CB-080 .....	125
840-330-005.....	69	1502-20155 .....	61	BNR-13-BW .....	100	BW-1150 .....	63	CBB-001.....	123
840-340-008.....	69	1502-30220 .....	61	BNR-13-CW .....	100	BW-1152 .....	63	CBB-002.....	123
840-345-007.....	69	1502-30230 .....	61	BNR-14-BW .....	100	BW-1154 .....	63	CBB-003.....	123
840-350-035.....	69	1502-30250 .....	61	BNR-14-CW .....	100	BW-1155 .....	63	CBC-001 .....	123
840-355-008.....	69	1502-30380 .....	61	BNR-16-BW .....	100	BW-1157 .....	63	CBC-002 .....	123
840-355-009.....	69	1502-50308 .....	61	BNR-16-CW .....	100	BW-1160 .....	63	CBC-003 .....	123
840-355-010.....	69	1502-50309 .....	61	BO-1100.....	65	BW-1162 .....	63	CBC-004 .....	123
840-355-011.....	69	1502-50310 .....	61	BO-1103.....	65	BW-1449 .....	63	CBC-005 .....	123
840-360-009.....	69	1502-50313 .....	61	BO-1105.....	65	BW-3331 .....	52	CBO-001 .....	123
840-370-200.....	69	1702-10300 .....	61	BO-1107.....	65	BW-3333 .....	52	CBO-002 .....	123
840-404C.....	67	1702-10301 .....	61	BO-1108.....	65	BW-4444 .....	52	CBO-003 .....	123
840-405N-10 .....	68	1702-10302 .....	61	BO-1111.....	65	BW-5101 .....	51	CBP-001.....	123
840-405R-22 .....	68	1702-10303 .....	61	BO-1113.....	65	BW-5102 .....	51	CBP-002.....	123
840-410C.....	67	1702-10304 .....	61	BO-1114.....	65	BW-5103 .....	51	CBP-003.....	123
840-410N-11 .....	68	1702-10305 .....	61	BO-1120.....	65	BW-5106 .....	51	CBP-004.....	123
840-410R-23 .....	68	6701 .....	131, 136	BO-1122.....	65	BW-5107 .....	51	CBP-005.....	123
840-420C.....	67	6702 .....	131, 136	BO-1130.....	65	BW-5108 .....	51	CCB-10170 .....	87
840-420N-12 .....	68	6703 .....	131, 136	BO-1131.....	65	BW-5208 .....	62	CCB-10230 .....	87
840-420R-24 .....	68	6704 .....	131, 136	BO-1140.....	65	BW-5211 .....	62	CCB-10235 .....	87
840-423C.....	67	6705 .....	131, 136	BO-1145.....	65	BW-5215 .....	53	CCB-10270 .....	87
840-425C.....	67	6706 .....	131	BO-1152.....	65	BW-6706 .....	51	CCB-10310 .....	87
840-425N-13 .....	68	6707 .....	131	BO-1155.....	65	BW-6707 .....	51	CCB-20145 .....	87
840-425R-25 .....	68	6708 .....	131	BO-1162.....	65	BW-6709 .....	51	CCB-30380 .....	87
840-430N-14 .....	68	6709 .....	131	BS-1 .....	117	BW-6711 .....	52	CCG-10170 .....	87
840-435C.....	67	6716 .....	131, 136	BT-6125.....	130	BW-6712 .....	52	CCG-10230 .....	87
840-435T.....	67	761701.....	131	BT-6127.....	130	BW-6713 .....	53	CCG-10235 .....	87
840-435R-26 .....	68	761702.....	131	BT-1a.....	113	BW-6714 .....	53	CCG-10270 .....	87
840-436B.....	67	761703.....	131	BT-1b.....	113	BW-6716 .....	52	CCG-10310 .....	87
840-437B.....	67	761704.....	131	BT-1c.....	113	BW-6717 .....	52	CCG-10315 .....	87
840-438B.....	67	AB-3 .....	133	BT-1d.....	113	BW-6718 .....	53	CCG-20155 .....	87
840-438C.....	67	BAM-15 .....	128	BT-1e.....	113	BW-6719 .....	52	CCG-30250 .....	87
840-438R-10 .....	68	BAM-16 .....	128	BT-1f.....	113	BW-7100 .....	51	CCG-30380 .....	87
840-439P.....	67	BB-60 .....	128	BT-1g.....	113	BW-7101 .....	51	CCT-10170 .....	87
840-440C.....	67	BB-61 .....	128	BT-BASE.....	113	BW-7102 .....	51	CCT-10230 .....	87
840-440N-15 .....	68	BB-62 .....	128	BT-PILLAR .....	113	BW-8100 .....	51	CCT-10235 .....	87
840-440R-11 .....	68	BD-002 .....	53	BTM-6125.....	130	BW-8102 .....	51	CCT-10270 .....	87
840-440T.....	67	BF-1 .....	93	BTM-6127.....	130	BW-8170 .....	53	CCT-10310 .....	87
840-445C.....	67	BF-2 .....	93	BW-001 .....	53	BW-8171 .....	53	CCT-10315 .....	87
840-445R-12 .....	68	BF-3 .....	93	BW-002 .....	53	BW-8174 .....	53	CCT-20125 .....	87
840-455R-13 .....	69	BF-6 .....	93	BW-003 .....	53	BW-8175 .....	53	CCT-20155 .....	87
840-460S.....	67	BF-8 .....	93	BW-008 .....	53	BW-9000 .....	52	CCT-30380 .....	87
840-463S.....	67	BF-9 .....	93	BW-014 .....	53	BWR-3-BW.....	101	CCT-50310 .....	87
840-465S.....	67	BF-10.....	93	BW-019 .....	53	BWR-3-CW.....	101	CIS-15 .....	122
840-468S.....	67	BF-11.....	93	BW-4 .....	53	BWR-4-BW.....	101	CIS-16 .....	122
840-470S.....	67	BF-13.....	93	BW-9 .....	53	BWR-4-CW.....	101	CIS-17 .....	122
840-475S.....	67	BF-14.....	93	BW-16 .....	53	BWR-7-BW.....	101	CIS-18 .....	122
840-520N-9 .....	68	BF-15.....	111	BW-1100.....	63	BWR-7-CW.....	101	CIS-19 .....	122
840-520N-17 .....	68	BF-17.....	111	BW-1103.....	63	BWR-8-BW.....	101	CIS-25 .....	122
840-520R-8 .....	68	BF-25.....	111	BW-1105.....	63	BWR-8-CW.....	101	CIS-26 .....	122
840-520R-9 .....	68	BF-26.....	111	BW-1107.....	63	BWR-9-BW.....	101	CIS-27 .....	122
840-520R-10 .....	68	BF-31.....	93	BW-1109.....	63	BWR-9-CW.....	101	CM-12 .....	106
840-520R-11 .....	68	BFP-15 .....	111	BW-1110.....	63	BWR-11-BW.....	101	CM-12-B.....	58, 106
840-520R-13 .....	68	BFP-17 .....	111	BW-1111.....	63	BWR-11-CW.....	101	CM-16 .....	106
840-520R-15 .....	68	BFP-25 .....	111	BW-1113.....	63	BWR-31-BW.....	101	CMM-100 .....	143

# NUMERICAL INDEX

ITEM NO.	PAGE	ITEM NO.	PAGE	ITEM NO.	PAGE	ITEM NO.	PAGE	ITEM NO.	PAGE
<b>Wood Dinnerware</b>		FH-502	89	NR-5	102	PWC-36	103	SL-33	56
Continued from page 349		FH-503	89	NR-6	102	PWC-37	103	SL-36	58
CMM-101	143	FH-504	89	NR-7	102	PWC-39	102	SL-40	56, 112, 113
CMM-200	143	FH-504B	89	NR-8	102	PWC-40	102	SL-40C	57
CO-10	55	FH-508	90	NR-9	102	PWC-45	103	SL-40S	57
CO-11	55	FH-509	90	NR-11	102	PWC-50	103	SL-44	58
CO-12	55	FH-511	89	NR-12	102	PWC-60	103	SL-50	58, 112
CO-13	55	FH-512	89	NR-13	102	PWH-13	131	SL-52	58
CO-14	55	FH-513	89	NR-14	102	PWH-15	131	SL-60	58
CO-15	55	FH-514	89	NR-16	102	PZ-11	129	SL-61	58
CO-16	55	FH-514H	89	NR-22	102	PZ-13	129	SL-80	57, 113
CO-17	55	FH-517	89	OAG-6-DF	125	RAM-25-W	125	SL-99	58, 112
CO-18	55	FH-517H	89	OAG-8-WW	125	RAMF-234-W	125	SL-111	58
CO-19	55	FH-518	89	OAG-12-WW	125	RB-1	133	SL-114	56
CRW-14	135	FH-519	89	OAG-15-WW	125	RB-2	133	SL-114C	57
CRW-15	135	FH-520	89	OSC-12	125	RB-3	133	SL-900	52, 58
CRW-16	135	FH-521	89	OSC-15	125	RBL-2	133	SOU-8	125
CWB-10	135	FH-522	89	OSC-15-H	125	RM-02	125	SOU-12	125
CWB-11	135	FH-523	89	PB-1	133	RM-P-CP	106	SOU-16	125
CWB-15	135	FH-524	90	PBB-3	131	RM-P-WP	106	SPH-716-W	106
DJ-2	117	FH-525	90	PBB-5	131	RHT-13	132	SR-004	125
DM-15	106	FH-526	90	PC-4	106	RRT-5	132	SR-007	125
DP-11	51	FH-527	90	PC-15	131	RS-2	93	SR-011	125
DSD-1	104	FH-529	90	PC-16	131	RS-9	93	SSC-10	125
DSD-2	104	FH-530	89	PP-1	133	SCB-006	125	STB-10	129
DSD-3	104	FH-600	89	POT-13	106	SL-1	58	STW-10	129
DSD-4	104	FH-601	89	PR-15	131	SL-2	58	STY-10	129
DSD-5	104	FH-602	89	PR-16	131	SL-3	58	STM-16	69, 106
DSD-6	104	FH-603	89	PTB-103	95	SL-3-B	58	SYM-12	69, 106
DSD-7	104	FH-604	89	PTB-202	95	SL-3-R	58	SYW-4	106
DSD-8	104	FH-711	90	PTB-302	95	SL-4	58	SYW-5	106
DSD-9	104	FH-1010	90	PTB-701	95	SL-5	58	TAT-50	133
DSD-10	104	FM-15	69, 106	PTG-102	95	SL-6	56	TAT-100	133
DSD-11	104	FS-25	128	PTG-201	95	SL-6-B	58	TAT-200	133
DSD-12	104	FS-26	128	PTG-301	95	SL-6C	57	TBM-11	106
DSD-13	104	FS-27	128	PTG-402	95	SL-6S	57	TBM-14	106
DSD-14	104	FS-1113	128	PTG-501	95	SL-7	56	TBM-17	106
DSD-15	104	FT-3	132	PTP-101	95	SL-7C	57	TM-8-BL	106
DSD-16	104	FT-5	132	PTP-601	95	SL-7S	57	TM-8-W	103, 106
DSD-17	104, 106	FWS-10	129	PTP-701	95	SL-8	58	TTB-5	132
DSD-18	104	FWS-12	129	PTR-103	95	SL-9	56	TTB-6	132
END-1	75	FWS-15	129	PTR-202	95	SL-9-B	58	TTB-7	132
END-3	75	HEH-51	133	PTR-302	95	SL-9C	57	VCC-3	99
END-4	75	HS-12	125	PTR-402	95	SL-9S	57	VCC-4	99
END-6	74	HS-18	125	PTR-501	95	SL-10	56, 112	VCC-5	99
END-7	74	HT-12	132	PWC-1	103	SL-10C	57	VCC-6	99
END-8	74	IB-1	133	PWC-2	103	SL-10S	57	VCC-8	99
END-9	74	INF-050	68	PWC-3	102	SL-11	57	VCC-10	99
END-10	74	INF-100	68	PWC-4	103	SL-12	57	VCC-11	99
END-11	74	INF-150	68	PWC-5	103	SL-13	57	VCC-12	99
END-12	74	INF-170	68	PWC-6	103	SL-14	57	VCC-13	99
END-15	75	INF-200	68	PWC-7	103	SL-19	58	VCC-14	99
END-18	75	INF-250	68	PWC-8	103	SL-20	56	VCC-15	99
END-20	75	INF-300	68	PWC-9	103	SL-21	56	VCC-16	99
END-22	75	INF-350	68	PWC-10	102	SL-22	56, 112	VCC-22	99
END-23	75	IT-1	117	PWC-11	102	SL-22C	57	VCC-39	99
END-24	75	JC-25	143	PWC-12	103	SL-22S	57	VCC-008	99
END-26	75	JC-26	143	PWC-13	103	SL-23	56	VCC-155	99
END-30	74	LH-12	125	PWC-14	103	SL-23C	57	VCG-3	99
END-32	74	LH-15	125	PWC-15	102	SL-24	56	VCG-4	99
END-34	74	MCD-5	133	PWC-16	103	SL-24-B	58	VCG-5	99
END-43	74	MCD-6	133	PWC-18	102	SL-25	56, 113	VCG-6	99
END-934	74	MCD-7	133	PWC-19	103	SL-26	56	VCG-8	99
FB-15	134	MCD-8	133	PWC-24	102	SL-26C	57	VCG-10	99
FB-16	134	MD-1	133	PWC-31	103	SL-26S	57	VCG-11	99
FB-17	134	MM-100	143	PWC-32	102	SL-27	56	VCG-12	99
FH-500	89	MM-200	143	PWC-33	103	SL-29	58	VCG-13	99
FH-500B	89	NR-1	103	PWC-34	103	SL-30	58	VCG-14	99
FH-501	89	NR-2	103	PWC-35	103	SL-31	58	VCG-15	99



ITEM NO.	PAGE	ITEM NO.	PAGE	ITEM NO.	PAGE	ITEM NO.	PAGE	ITEM NO.	PAGE
VCG-16.....	99	<b>Flatware &amp; Holloware</b>		201 2693.....	182	926 .....	152	763902.....	134
VCG-22.....	99	002 019.....	116	201 2694.....	181	927 .....	155	763904.....	134
VCG-39.....	99	002 023.....	117	201 2695.....	182	929 .....	155	763906.....	134
VCG-008.....	99	002 025.....	117	201 2702.....	181	930 .....	151	764103.....	134
VCG-155.....	99	002 035.....	116	201 2705.....	181	931 .....	151	764104.....	134
VCM-3.....	99	002 066.....	116	201 2762.....	181	932 .....	155	764105.....	134
VCM-4.....	99	002 070.....	116	201 2801.....	182	937 .....	156	773701.....	147
VCM-5.....	99	002 076.....	117	201 2822.....	182	941 .....	165	773702.....	147
VCM-6.....	99	002 080.....	117	201 2822NS.....	182	961 .....	166	774203.....	147
VCM-8.....	99	002 087.....	116	201 2882.....	182	962 .....	165	774204.....	147
VCM-10.....	99	002 090.....	116	201 2892.....	182	963 .....	163	99517808.....	309
VCM-11.....	99	002 091.....	116	202 .....	172	965 .....	162	99513306.....	309
VCM-12.....	99	002 096.....	117	203 .....	172	967 .....	162	BC-100.....	146
VCM-13.....	99	002 140.....	116	204 .....	172	968 .....	160	BC-200.....	146
VCM-14.....	99	002 141.....	116	205 .....	172	969 .....	154	BP-100.....	146
VCM-15.....	99	002 142.....	116	213 .....	161	971 .....	150	BP-100SF.....	146
VCM-16.....	99	002 342.....	116	239 .....	160	972 .....	163	BP-150.....	146
VCM-22.....	99	100 .....	151	244 .....	164	973 .....	161	BP-200.....	146
VCM-39.....	99	101 .....	152	256 .....	162	977 .....	167	BP-200SF.....	146
VCM-008.....	99	117 .....	153	294 .....	167	979 .....	154	BP-250.....	146
VCM-155.....	99	127 .....	173	300 18724.....	134	980 .....	154	BS-1 .....	147
VCO-3.....	99	129 .....	166	300 18725.....	134	981 .....	156	CA-3 .....	147
VCO-4.....	99	130 .....	173	306 .....	164	982 .....	152	CC-100.....	311
VCO-5.....	99	132 .....	173	407 .....	151	983 .....	150	CC-300.....	311
VCO-6.....	99	134 .....	174	412 .....	151	985 .....	157	CHS-100.....	134
VCO-8.....	99	135 .....	175	467 .....	161	988 .....	157	CHS-400.....	134
VCO-10.....	99	136 .....	172	491 .....	155	989 .....	166	CHS-600.....	134
VCO-11.....	99	138 .....	176	492 011.....	116	990 .....	155	CHSL-100.....	134
VCO-12.....	99	138 085.....	117	492 012.....	116	991 .....	152	CMM-100.....	143
VCO-13.....	99	139 .....	174	492 014.....	116	992 .....	152	CMM-101.....	143
VCO-14.....	99	141 .....	173	492 015.....	116	993 .....	160	CMM-200.....	143
VCO-15.....	99	143 .....	176	492 017.....	116	994 .....	150	CPB-13.....	134
VCO-16.....	99	145 .....	176	492 018.....	116	995 .....	167	CS-100.....	311
VCO-22.....	99	146 .....	167	492 019.....	116	998 .....	163	CS-300.....	311
VCO-39.....	99	147 .....	173	492 022.....	116	6710 .....	145	CT-126.....	144
VCO-008.....	99	148 .....	175	492 022S.....	116	6711 .....	145	CT-127.....	144
VCO-155.....	99	149 .....	174	492 125.....	116	6712 .....	145	CT-211.....	144
VIC-1.....	105	154 .....	174	492 126.....	116	6713 .....	145	CT-504.....	144
VIC-2.....	105	156 .....	175	492 414.....	116	6714 .....	145	CT-507.....	144
VIC-3.....	105	156 110.....	147	511 .....	164	6715 .....	145	CT-511.....	144
VIC-4.....	105	160 .....	174	549 .....	161	7223 000.....	117	CT-516.....	144
VIC-5.....	105	162 .....	173	564 .....	165	7225 000.....	117	CT-558.....	144
VIC-6.....	105	164 .....	174	578 .....	163	7253 000.....	117	CT-805.....	144
VIC-7.....	105	165 .....	172	632 .....	177	7421 .....	134	CT-819.....	144
VIC-8.....	105	195 2462.....	182	651 .....	177	73058.....	146	CT-867.....	144
VIC-9.....	105	195 2462NS.....	182	657 .....	177	73059.....	146	CT-5581.....	144
VIC-10.....	105	195 2472.....	182	660 .....	162	73060.....	146	DJ-2 .....	147
VIC-11.....	105	195 2482.....	182	660 5762.....	182	73151.....	147	IB-100.....	147
VIC-13.....	105	195 2492.....	182	670 .....	161	73317.....	146	IBS-05.....	144
VIC-14.....	105	195 2702.....	182	685 .....	162	73457.....	146	IBS-08.....	144
VIC-15.....	105	195 2762.....	182	697 006.....	176	73590.....	144	IBS-15.....	144
VIC-16.....	105	195 2882.....	182	697 009.....	176	73590G.....	144	ICP-1 .....	309
VIC-19.....	105	195 2892.....	182	697 032.....	176	73592.....	144	IT-1 .....	147
VIC-20.....	105	200 1432.....	181	697 052.....	176	73592G.....	144	JC-25.....	143
VIC-30.....	105	200 1482.....	181	768 .....	161	75111.....	147	JC-26.....	143
VIC-31.....	105	200 1492.....	181	774 .....	153	75134.....	147	KS-100.....	147
VIC-33.....	105	200 1494.....	181	794 .....	165	75135.....	147	MM-100.....	143
VIC-34.....	105	200 1522.....	181	825 .....	153	75135C.....	147	MM-200.....	143
VIC-35.....	105	200 1522B.....	181	826 .....	156	75138.....	147	PG-100.....	136
VIC-36.....	105	200 1582.....	181	829 .....	151	75139.....	147	PM-110.....	136
VIC-37.....	105	200 1632.....	181	858 .....	165	75285.....	147	PM-114.....	136
VIC-38.....	105, 106	200 1682.....	181	880 .....	164	520814.....	147	PS-100.....	136
VIC-39.....	105	200 1702.....	181	881 .....	165	520818.....	147	SR-100.....	117
VIC-50.....	105	200 1762.....	181	888 .....	164	520824.....	147	SS-100.....	136
VR-3.....	112	201 2492.....	181	901 .....	164	520828.....	147	TONG-1.....	117
		201 2522.....	181	918 .....	162	762305.....	136	TONG-2.....	117
		201 2632.....	181	918 5762.....	182	763802.....	134	TONG-3.....	117
		201 2642.....	181	921 .....	156	763804.....	147	WB-100.....	182
		201 2682.....	181	924 .....	155	763808.....	147	WC-757.....	147
		201 2692.....	181						

# NUMERICAL INDEX

ITEM NO.	PAGE
<b>Glassware</b>	
Continued from page 351	
● 12.....	241
● 13.....	241
● 14.....	241
● 15.....	241
● 16.....	239, 241
● 18.....	240
● 19.....	240
● 30.....	300
● 44.....	300
● 48.....	271, 306
● 51.....	300
● 53.....	300
● 53/11680.....	300
● 56.....	239, 300
● 58.....	300
● 77.....	300
● 94.....	300
● 95.....	300
● 96.....	300
● 96/11680.....	300
● 115.....	300
● 123.....	291
● 124.....	291, 307
● 125.....	291, 295
● 126.....	291
● 127.....	291
● 128.....	291
● 131.....	291
● 132.....	291
● 133.....	291
● 135.....	295
● 139.....	291
● 149.....	239, 291
● 151.....	291
● 155.....	270
● 158.....	291
● 159.....	291
● 161.....	291
● 170.....	291
● 171B.....	211
● 172.....	291
● 176.....	241
● 178.....	241
● 179.....	241
● 181.....	241
● 181/1605G.....	241
● 183.....	241
● 194.....	242
● 195.....	242
● 196.....	242
● 207.....	228
● 209.....	249
● 213.....	228
● 217.....	228
● 221.....	228
● 222.....	228
● 223.....	290

ITEM NO.	PAGE
● 224.....	228, 261
● 225.....	290
● 226.....	290
● 227.....	290
● 228.....	228, 230
● 231.....	228, 305
● 232.....	290
● 238.....	228, 305
● 243.....	239, 240, 270, 306
● 245.....	239, 270
● 247.....	240
● 247/69292.....	250
● 249.....	239, 290
● 259.....	290
● 260.....	228
● 265.....	239, 249
● 266.....	249
● 280.....	306
● 400.....	261, 267, 307
● 401.....	267
● 402.....	267
● 403.....	267
● 494.....	295
● 525.....	236
● 526.....	236
● 527.....	236
● 528.....	236
● 529.....	236
★● 535HT.....	300
★● 539HT.....	300
540.....	239, 247
545.....	247
545/69292.....	250
★● 551HT.....	300
★● 556HT.....	300
★● 606HT.....	298
★● 610HT.....	298
★● 618HT.....	298
★● 633HT.....	298
● 718.....	140, 218
● 719.....	140, 218
● 726.....	139
● 728.....	139
● 735.....	140, 218
● 739.....	141, 218
● 763.....	137, 306
● 782.....	140, 218
● 789.....	140, 219
● 795.....	140, 219
▲ 814CD.....	290
▲ 816CD.....	290
▲ 817CD.....	290
▲ 916CD.....	290
▲ 917CD.....	290, 295
▲ 918CD.....	290
● 1037.....	263, 293
● 1038.....	263, 293
★● 1176HT.....	241
★● 1178HT.....	241

ITEM NO.	PAGE
★● 1181HT.....	241
★● 1183HT.....	241
★● 1240HT.....	240
★● 1241HT.....	239, 240, 270
★● 1242HT.....	240
★● 1451HT.....	297
★● 1452HT.....	297
★● 1453HT.....	297
★● 1454HT.....	297
★● 1512.....	295, 298
★● 1513.....	295, 298
★● 1514.....	295, 298
● 1604.....	237
● 1610.....	237
● 1611.....	237
● 1612.....	237
● 1614.....	237
● 1619.....	269
● 1623.....	237
● 1629.....	237
● 1631.....	237
● 1629/69292.....	250
✚ 1632HT.....	248, 281
✚ 1637HT.....	248, 281
✚ 1639HT.....	248, 281
✚ 1639/1918M.....	271
● 1647.....	236
● 1650.....	270, 293, 306
● 1650.....	270, 306
● 1688.....	236
● 1689.....	236
● 1690.....	236
● 1691.....	236
● 1692.....	236
★● 1713HT.....	298
★● 1906HT.....	299
★● 1907HT.....	299
★● 1910HT.....	295, 299
★● 1917HT.....	299
● 1965.....	137, 306
2130SA662.....	252
● 2192.....	287
● 2194.....	287
● 2205.....	292
● 2206.....	292
● 2207.....	292
● 2208.....	292
● 2209.....	292
● 2211.....	292
● 2212.....	292
● 2216CC.....	301
● 2233.....	249
✘ 2290SR.....	276
✘ 2291SR.....	276, 295
✘ 2292SR.....	276
✘ 2294SR.....	276
✘ 2295SR.....	276
✘ 2296SR.....	276
● 2303.....	271, 289

# NUMERICAL INDEX

Continued on page 354

ITEM NO.	PAGE
● 2307	294
● 2308	294
● 2310	289
● 2311	294
● 2312	294
● 2313	294
● 2318	289
● 2323	289
● 2325	289
● 2328	289
2329SA450	252
● 2338	289
● 2339	289
● 2349	289
● 2359	289
● 2369	289
● 2391	294
● 2392	294
● 2393	294
● 2394	294
● 2395	294
● 2396	294
● 2478	237, 296
● 2481	296
● 2485	296
● 2486	296
● 2488	296
● 2489	296
● 2518	293
● 2519	293
● 2522	293
● 2523	293
● 2524	293
● 2824	137, 230, 293
● 2854	137
✘ 2999SR	263, 293
■ 3010	222
■ 3011	222
■ 3011/1178N	219, 222
■ 3014	222
■ 3055	222, 261
■ 3056	222
■ 3057	222
■ 3057/1178N	219, 222
■ 3058	222
■ 3060	222
■ 3061	222
■ 3062	225, 244
■ 3064	222
■ 3065	222
■ 3088	222, 304, 306
■ 3096	222, 231
■ 3211	217
■ 3212	217
■ 3228	217, 244
■ 3264	217
■ 3312	217
■ 3328	217, 244
■ 3364	217

ITEM NO.	PAGE
θ 3403	268
θ 3407	268
θ 3408	268
■ 3419	266, 307, 309
■ 3429	266
✘ 3502FCP21	228, 263, 305
■ 3556	289
● 3616	269
● 3617	269
● 3619JS	267
● 3620JS	267
● 3623	269
● 3629	268
■ 3701	226, 261, 270, 306
■ 3702	227, 305
■ 3704	227, 305
■ 3705	227, 305
■ 3708	227, 305
■ 3709	227, 305
■ 3711	225
■ 3712	225
✘ 3713SCP29	263, 293
■ 3715	226
■ 3716	225
■ 3717	226
■ 3721	225
■ 3722	217, 298, 309
■ 3725	225, 244
■ 3727	225, 244
■ 3728	225, 244
■ 3730	225, 244
■ 3733	226, 261
■ 3736	226
■ 3737	226
■ 3746	226
■ 3747	226
■ 3750	225
★ 3752HT	225
■ 3756	225
■ 3757	224
■ 3764	224
■ 3765	224
■ 3766	224
■ 3769	224
■ 3770	227, 306
■ 3771	226, 261
■ 3773	227, 261
■ 3775	227
■ 3777	227, 261
■ 3779	226, 261
■ 3783	224
■ 3784	224
■ 3787	227, 261
■ 3788	227, 304
■ 3790	227, 304
■ 3792	227, 304
■ 3793	227, 304
■ 3794	224, 231
■ 3795	224, 231

ITEM NO.	PAGE
■ 3796	224, 231
◎ 3796/69292	250
■ 3801	226, 270, 306
■ 3803	226, 307
■ 3804	225, 244
◎ 3804/69292	250
■ 3807	246
■ 3808	246
■ 3810	245
■ 3812	245
■ 3813	245
■ 3815	245
■ 3816	239, 246
■ 3817	246
■ 3820	216
■ 3821	216
■ 3822	137, 216, 230, 239, 307
■ 3823	216
◎ 3823/69292	250
■ 3824	216, 307
■ 3825	216, 307
■ 3826	216, 270, 304, 306
■ 3827	216, 266, 307
■ 3828	216
■ 3908	223, 244
■ 3911	223
■ 3914	223
■ 3915	223, 244
■ 3957	223
■ 3964	223
■ 3965	223
■ 3966	223
■ 3988	223, 304
■ 3996	223, 231
✘ 4111SRB/UPC00	211
✘ 4116SR	211
✘ 4116SRB/UPC00	211
✘ 4196SR	211, 231
● 4803	242
● 4808	242
● 4809	239
5001	251
5003	239, 251
5011	253
5012	253
5016	252
5018	252
5019	252
5020	252
5026	270
5027	253
5030	271
5031	271
5033	271
5037	136
5045	136
5058	137
5065	136
5092	253

ITEM NO.	PAGE
5101	309
5102	308
5103	308
5109	270
5110	308
5114	271
5115	308
5118	308
5119	136, 308
5120	271
5120/A0007	271
5120B	271
5120E	271
5121	271
5121/S0711	271
5122	271
5122/S0709	271
5126	271
5126/A0007	271
5126/S0711	271
5127	271
5127/S0710	271
5127/S0711	271
5128	271
5130	296
5131	296
5134	296
5134/1124N	271
5135	271
5135/S0617	271
5137	248, 281
5138	271
5139	248, 281
5143	137
5154	137
5156	137
5160	136, 306
5161	308
5162	308
5164	137
5201	310
5202	252
5203	252
5205	253
5206	253
5210	245
5212	245
5213	310
5213B	310
5221	136
5258	136
5260	141
5262	253, 283
5263	141, 283
5272	253
5273	253
5277	271, 306
5279	252, 296
5286	253, 311

INCHES





# NUMERICAL INDEX

ITEM NO.	PAGE	ITEM NO.	PAGE	ITEM NO.	PAGE	ITEM NO.	PAGE
<b>Glassware</b>		●▲ 7517	213	● 8491	221, 304	9130	199
Continued from page 353		●▲ 7518	214, 261	● 8495	220, 230	9131	199
5292	311	●▲ 7519	212	● 8512A4	211	9132	199
5293	216, 307, 311	✘ 7519SR	208	✘ 8513SR	209, 210	9135	199
5294	310	●▲ 7520	212	✘ 8515SR	210	9136	199
5295	310	✘ 7520SR	208	●▲ 8550	214	9137	200
5297	252	●▲ 7521	212	●▲ 8551	214	9138	200
5298	252	✘ 7521SR	208	●▲ 8552	214	●▲ 9171CD	295, 296
5303	253	●▲ 7522	213	✘ 8555SR	210, 260	9322	197
5304	310	✘ 7522SR	209	✘ 8556SR	210	9323	197
5305	251	●▲ 7525	214	● 8564	215	9324	197
5307	251	✘ 7525SR	209	✘ 8564SR	210	9326	197
5309	251	●▲ 7531	212	✘ 8565SR	210	9332	197
5310	309	✘ 7531SR	209	✘ 8572SR	210	● 9401RL	215
5314	309	●▲ 7532	212	✘ 8573SR	210	9422	195
5315	309	●▲ 7533	212	✘ 8588SR	210, 304	9423	195
5317	308	●▲ 7533/1178N	212, 219	✘ 8595SR	210, 230	9425	195
5327	252	●▲ 7533/1358M	212, 219	● 8716	217	9426	195
5329	249	●▲ 7534	212	● 8756	217	9432	195
5330	249	●▲ 7552	214, 230	● 8764	217	★● 12259	298
5332	249	●▲ 7553	212	● 8766	217	★● 12261	298
5333	249	●▲ 7553/1178N	212, 219	● 8795	217, 230	★● 12262	298
5335	119	✘ 7553SR	208	● 8876	262	★● 12263	298
5336	307, 308	✘ 7555SR	208	● 8882	262	★● 12264	298
5352	119, 310	✘ 7556SR	209	● 8883	260	★● 12265	298
5355	251	✘ 7557SR	209	● 8895	230	★● 12266	239, 297
5360	251	✘ 7558SR	209	● 8978	260	★● 12267	297
5362	251	● 7700	260	● 8995	230	★● 12268	297
5364	251	✘ 7822SR	246	9013	200	★● 12269	297
5460	136	● 8054	304, 310	9014	200	★● 14801HT	242, 299
5474	137, 307	● 8089	304	9015	200	★● 14806HT	242, 299
5475	137	● 8402	220, 305	9016	200	★● 14810HT	242, 299
5476	137	● 8405	220, 305	9017	200	★● 14816HT	242
5544	310	● 8411	220	9021	203	✚ 15141	248, 281
5589	311	● 8412	221	9022	203	✚ 15144	248, 281
5632	263, 293	● 8414	220	9023	203	✚ 15231	282
5633	263, 293	● 8415	221	9024	203	✚ 15232	282, 295
5705CC	301	● 8416	229	9025	203	✚ 15233	282
5724	310	● 8417	229, 266	9026	203	✚ 15235	283
5725	310	● 8418	229, 266	9027	203	✚ 15236	283
5784	266	● 8420	229	9030	203	✚ 15237	283
● 6425	245	● 8422	229, 266	9031	201	✚ 15238	283
●▲ 7500	214, 230	● 8423	229, 266	9032	201	✚ 15239	283
●▲⊕ 7500/69292	250	● 8425	220, 245	9033	201	✚ 15240	282
✘ 7500SR	209, 230	● 8427	229, 266	9034	201	✚ 15241	282
●▲ 7502	213	● 8428	221, 266	9035	201	✚ 15242	282
●▲ 7504	213	● 8429	221, 266	9036	201	✚ 15243	282
●▲ 7505	213	● 8430	221, 266	9037	201	✚ 15244	283
●▲ 7507	214, 260	● 8439	220	9038	201	✚ 15245	282
●▲ 7508	214	● 8454	220, 260	9039	201	✚ 15246	283
●▲ 7509	213	● 8455	220, 260	● 9103RL	215	✚ 15247	283
●▲ 7510	213	● 8456	220	● 9104RL	215	✚ 15248	282
●▲ 7510/1178N	213, 219	● 8464	220	● 9105RL	215	✚ 15249	282
✘ 7510SR	208	● 8466	220	9121	199	✚ 15253	283
●▲ 7511	266	● 8472	220	9122	199	✚ 15256	283
●▲ 7512	214, 261	● 8476	221, 231	9123	199	✚ 15385	248, 281
●▲ 7513	214	● 8477	221, 231	9124	199	✚⊕ 15385/69292	250
●▲ 7515	213	● 8480	229, 260	9125	199	✚ 15411	118
●▲ 7516	213	● 8485	229, 260	9126	199	✚ 15412	118

# NUMERICAL INDEX

Continued on page 356

ITEM NO.	PAGE	ITEM NO.	PAGE	ITEM NO.	PAGE	ITEM NO.	PAGE
+ 15427	119	+ 15713	278	★● 29411HT	299	92162	139
+ 15429	237, 284	+ 15714	278	★● 29511HT	299	92163	143
+ 15430	279	+ 15715	278	★● 29811HT	299	92164	143
+ 15431	279	+ 15717	278	★● 29911HT	299	92165	143
+ 15432	279	+ 15720	248, 278	● 32802	269	92167	143
+ 15433	279	+ 15722	248, 281	■ 37179	269	92168	91, 139
+ 15434	279, 295	+ 15730	248, 280	■ 37339	260	92169	139
+ 15435	279	+ 15733	270, 278, 306	■ 37719	260, 306	92170	139
+ 15436	279	+ 15746	284	■ 37799	260	92181	91, 297
+ 15437	279	+ 15747	284	52733	253	92182	91, 297
15445	136	+ 15748	284	55230	137	92183	91, 297
15446	136	+ 15754	284	56804	259	92184	91, 297
+ 15451	286	+ 15755	284	56805	259	92185	91, 297
+ 15453	286	+ 15756	284	56806	259	⊖ 92301	264, 270
+ 15454	286	+ 15757	284	56807	259	⊖ 92301R	265, 270
+ 15456	286	+ 15763	280	56808	259	⊖ 92302	264
+ 15457	286, 295	+ 15764	279	56809	259	⊖ 92302R	265
+ 15458	286	+ 15765	279	56810	259	⊖ 92303	264
+ 15459	286	+ 15766	280	56811	258	⊖ 92303R	265
+ 15463	286	+ 15769	280	56812	258	⊖ 92304	264
+ 15464	286	+ 15781	280	56813	258	⊖ 92304R	265
+ 15465	286	+ 15789	248, 280	56814	259	⊖ 92305	264
+ 15477	287	+ 15790	248, 280	56815	259	⊖ 92305R	265
+ 15478	287	+ 15791	248, 280	56816	259	⊖ 92306	264
+ 15479	287	+ 15792	248, 280	56817	259	⊖ 92306R	265
+ 15480	287	+ 15793	278	56817Y86	259	⊖ 92307	264
+ 15481	287, 295	+ 15794	278	70022	136	⊖ 92307R	265
+ 15482	287	+ 15795	278	70216	243	⊖ 92308	264, 267
+ 15483	287	+ 15796	278	70217	243	⊖ 92308R	265, 267
+ 15485	287	+ 15797	278	70355	91, 139	⊖ 92309	264
+ 15500	118	+ 15799	280	● 70855	261	⊖ 92309R	265
+ 15506	118	+ 15807	285	● 70996	137	⊖ 92311	264
+ 15585	281	+ 15809	285, 295	● 71355	137	⊖ 92312	264
+ 15587	281	+ 15810	285	75099	139	⊖ 92313	264
+ 15588	281	+ 15811	285	75301	136	⊖ 92314	264
+ 15602	286, 295	+ 15812	285	75305	136	⊖ 92315	264, 267
+ 15603	286	+ 15814	285	75351	136	⊖ 92316	264
+ 15605	286	+ 15816	285	80371	136	⊖ 92317	141, 264
+ 15626	295, 296	+ 15842	270, 278	88709	263	⊖ 92317R	141
+ 15640	285	+ 15959	277	92103	243, 301	92400	273
+ 15641	285	+ 15960	277	92104	243, 301	92401	273
+ 15642	285	+ 15961	277	92105	243, 301	92402	273
+ 15643	285	+ 15962	277	92110	243, 301	92403	273
+ 15645	285	+ 15963	277	92129	139	92404	273
+ 15646	286	+ 15964	277	92136	243, 301	92405	273
+ 15647	286	+ 15965	277	92138	139	92407	273
+ 15648	286	+ 15966	277	92139	139	92408	273
+ 15651	279	+ 15967	277	92142	142, 269	92410	273
+ 15654	279	● 23106	289	92143	142, 269	92412	273
+ 15656	279	● 23186	289	92144	243, 301	92414	273
+ 15659	279	● 23236	289	92148	91	92415	273
+ 15661	279	● 23256	289	92149	91	92417	273
+ 15665	283	● 23286	289	92150	91	92418	273
+ 15673	237, 284	● 23386	289, 295	92151	91	92419	273
+ 15680	237, 284	● 23396	289	92156	91	92421	273
+ 15709	278	● 23496	289	92157	91	92423	273
+ 15710	278, 295	● 23596	289	92158	91	92424	273
+ 15711	278	★● 29011HT	299	92159	243, 301	96021	136
+ 15712	278	★● 29211HT	299	92161	91	96073	136

# NUMERICAL INDEX

ITEM NO.	PAGE	ITEM NO.	PAGE
<b>Glassware</b>			
Continued from page 355			
96379	243	1795430	294
96381	239	1795441	294
96455	239	1796053	119
96456	239	1796599	119
θ 96763	141, 219	1797299	119
θ 96958S1A	141, 219	9520003	137
96983	136	9520004	137
97000	140, 219	9562269	270
97001	140, 219	θ 9570101	268
97036	253	9860112	137
97038	270	9860477	137
97052	136	● 9860594	292
97084	243, 301	9862324	270
97085	243, 301	11006521	270, 288
97124	239, 243, 301	11006721	288
● 201208	215	11006821	288
● 201215	215	11007021	288
● 201307	215	11057822	288, 307
● 201703	215	11058021	288
● 601008	262, 304	11058521	288
● 601404	262	11106421	288
● 601602	262	11106520	288
● 603064	262	11106721	288
✕ 920284	246	11110722	270, 288
✕ ⊗ 920284/69292	250	11126021	270, 288
✕ 920291	246	12021519	251
● 921465	245	12029521	251
● 921472	245	12030021	251
923179	270, 280	13112221	141
✕ 924169	236	13150020	139
✕ ⊗ 924169/69292	250	13150120	139
925500	263, 293	13151017	139
926774	263, 293	13172621	141, 219
926781	263	13173021	141, 219
926835	263	13208919	311
1700157	246, 267	13220319	311
1709712	270	13230520	260
θ 1721361	268	13245220	311
1722471	246, 267	13246422	311
● 1767580	292	14034021	309
● 1767591	292	14065142	118
● 1767790	292	14065242	118
θ 1783127	141	14065339	118
1783682	137	14065520	118
1785473	246, 267	14080020	309
1787386	270	17207223	91
θ 1787724	141	17208836	91
1788489	119	17209925	91
1788491	119	17214624	143
1789268	119	TMB-16	142, 269
θ 1789306	268	TMG-16	142, 269
1789821	294	TMR-16	142, 269
1790845	294	TTB-20	142, 269
1792421	141	TTG-20	142, 269
1794708	119	TTR-20	142, 269
1794709	119		
1794710	119		



# NUMERICAL INDEX

ITEM NO.	PAGE	ITEM NO.	PAGE	ITEM NO.	PAGE
<b>Spiegelau</b>					
1418000.....	318	4408003.....	325	7060159.....	321, 331
1418002.....	318	4408029.....	325	7430059.....	331
1418015.....	318	4408030.....	324	7480153.....	323
1418018.....	318	4408031.....	324	8780047.....	332
1418019.....	318, 337	4408035.....	325	9001053.....	332, 334
1418025.....	318	4468016.....	338	9008010.....	334
1418029.....	318	4500152.....	333	9008012.....	334
1418035.....	318	4508008.....	333	9008015.....	334
2648012.....	335	4508012.....	333	9008016.....	334
2648015 ♦.....	335	4508016.....	333	9008020.....	334
2648016.....	335	4508017.....	333	9008046.....	334
2648025 ♦.....	335, 338	4508019.....	333	9008055.....	332, 334
2650325 ♦.....	338	4518000.....	321	9008057.....	332, 334
2660113.....	332	4518001.....	321	9528050.....	323, 337
2660114.....	332	4518002.....	321		
2660115.....	332	4518003.....	321	<b>Nachtmann</b>	
2660116.....	332	4518004.....	321	N75059.....	342
4008017.....	338	4518007.....	322	N77671.....	342
4028000.....	330	4518008.....	322	N77672.....	340
4028001.....	330	4518012.....	322	N78531 ♦.....	338, 340
4028007.....	330	4518016.....	322	N78535.....	340
4028011.....	330	4518018.....	322	N78635.....	340
4028012.....	330	4518020.....	322	N78636.....	340
4028016.....	330	4518024.....	323, 336	N89694.....	340
4028024.....	330, 336	4518025.....	322	N91310.....	340
4028029.....	330	4518026.....	322	N91313.....	342
4028035.....	330	4518029.....	322	N91315.....	341
4078000.....	326	4518030.....	322	N91316 ♦.....	341
4078001.....	326	4518031.....	321	N91317 ♦.....	341
4078002.....	326	4518033.....	322	N91703.....	339
4078003.....	326	4518035.....	321	N91707.....	342
4078007.....	327	4518037.....	322	N91710.....	339
4078009.....	327	4568000.....	329	N92052 ♦.....	339
4078012.....	327	4568001.....	329	N92053 ♦.....	339
4078013.....	327	4568002.....	329		
4078014.....	327	4568035.....	329		
4078015.....	327	4678000.....	328		
4078016.....	327	4678001.....	328		
4078018.....	327	4678002.....	328		
4078020.....	327	4678007.....	328		
4078021.....	327	4718025.....	338		
4078022.....	327	4800188.....	332		
4078024.....	327, 336	4808000.....	325		
4078025.....	327	4808001.....	325		
4078029.....	327	4808002.....	325		
4078031.....	327	4808035.....	325		
4078035.....	326	4908000.....	319		
4108031.....	338	4908001.....	319		
4328000.....	320	4908007.....	319		
4328001.....	320	4998024.....	337		
4328029.....	320	4908035.....	319		
4328035.....	320	4998050.....	337		
4408000.....	325	4998051.....	337		
4408001.....	325	4998052.....	337		
4408002.....	325	4998053.....	337		
		5280118.....	338		

## Attention California Residents:

California's Proposition 65 entitles California consumers to special warnings for products that contain chemicals known to the state of California to cause cancer and birth defects or other reproductive harm if those products expose consumers to such chemicals above certain threshold levels. We care about our customers' safety and present the following information so you can make informed buying decisions.



WARNING: Spiegelau and Nachtmann products noted with an blue diamond (♦) contain chemicals known to the state of California to cause cancer and birth defects or other reproductive harm.

Libbey® Foodservice is the exclusive distributor of Spiegelau and Nachtmann to the foodservice industry in the U.S. and its territories.

Libbey is a trademark of Libbey Glass Inc.



## CARE AND HANDLING

### Recommendations for your foodservice establishment



You've selected your premium glassware, Master's Reserve®, to enhance both your customers' experiences and your bottom line.

Just as you invest in creating signature drinks and serving top-shelf spirits and wines, invest in your exquisite glassware's care to ensure its optimal performance.

#### HD2 RIM AND FOOT GUARANTEE

If the rim or foot of any stemware item chips, Libbey guarantees to replace or refund the price of the glass when it is returned to the dealer/distributor from whom it was originally purchased.

#### HD2 RIM GUARANTEE

If the rim of any tumbler item chips, Libbey guarantees to replace or refund the price of the glass when it is returned to the dealer/distributor from whom it was originally purchased.

#### TRAINING YOUR STAFF

Empower your staff to handle your fine Master's Reserve glassware carefully and safely. Extend the life of your glass and reduce the potential for injury with these tips:

- Always take glasses to the table by placing them on a tray, **do not carry glasses upside down with the stems between the server's fingers.** Tray placement not only enhances presentation, but minimizes contact between the glasses.
- Always remove glasses from the table by placing them on a tray. Never place them in a bin. **Do not bouquet stemmed glasses or place flatware in glasses** to speed clearing.
- **Do not stack** glasses when storing.
- When serving iced beverages, always use a scoop – **never scoop ice with the glass.**
- Remove ice and allow the glass to reach room temperature before washing to prevent thermal shock.

#### CLEANING IN A COMMERCIAL DISHWASHER

Master's Reserve is not only elegant, but durable enough for dishwasher care. Minimize spotting, etching and damage by using the following suggestions:

- Select a proper glass rack to suit the glass height and bowl/foot diameter; **avoid contact between individual glasses.**
- Choose a gentle, phosphate-free detergent to minimize spotting.
- Use a commercial-grade dishwasher that filters water by reverse osmosis or de-ionization to minimize mineral deposits that cause spotting.
- **Follow your dishwasher care and maintenance manual.**

#### HAND-WASHING

If you choose to hand-wash your Master's Reserve glassware, ensure a sparkling presentation by following these recommendations for hand-washing care:

- **Hold glass by the stem near the base of the bowl, not the foot.**
- Use a handled brush to clean inside the bowl.
- Choose a gentle, phosphate-free detergent.
- Rinse with water filtered by reverse osmosis or de-ionization to minimize spotting.
- When using a behind-the-bar system, follow the manufacturer's instructions.

#### DRYING AND POLISHING

Present glass that shines! Follow these select methods for an optimal customer experience and an enduring glass life:

- **Don't put your hand inside the bowl** of a glass when drying or polishing.
- When drying, hold the glass by its stem near the base of the bowl, not by the foot.
- With a microfiber or lint-free cloth, dry the inside of the bowl, then dry the sides and stem working your way to the bottom, finish patting the glass dry at the bottom of the foot.
- If possible, dry glass immediately after wash/rinse to minimize the need to polish.
- When polishing, use the same grip on the glass as when drying, wrap a slightly moist cloth around a handled brush and rotate the brush around the inside of the bowl. **Do not torque/ twist the glass;** hold it steady as the brush is in motion.

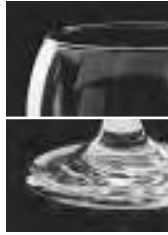
# GUARANTEES



## ● SAFEDGE® RIM GUARANTEE.

For over 86 years, Libbey's proven commitment to quality has been backed by our well-known guarantee, "a new glass if the rim of a Safedge® glass

chips." If the rim of any glass covered by the Safedge® guarantee chips, Libbey will replace or refund the price of the glass when it is returned to the dealer/distributor from whom it was originally purchased. Of course, this guarantee does not cover breakage.



## ■ SAFEDGE® RIM AND FOOT GUARANTEE.

If the rim or foot of any one-piece stemware item chips, Libbey guarantees to replace or refund the price of the glass when it is returned

to the dealer/distributor from whom it was originally purchased.

θ Hand Blown. Manufactured by hand, giving the glass uniquely individual characteristics. The capacities are noted as minimum-ounce capacities and could vary upward considerably. They should not be used as a standard of measure.



## ✘ SHEER RIM®/D.T.E. GUARANTEE.

Libbey's Sheer Rim/D.T.E. (Dura Temp Edge) stemware and tumblers feature a beadless edge that is first cracked off then polished to produce a fine, yet durable edge.

This creates a combination of elegance and affordability in glassware for operators looking to upgrade their beverage service while still maintaining longer service life. Sheer Rim/D.T.E. tumblers and stemware are guaranteed against chippage of the rim.

Lined versions of items have same dimensions as unlined glass.

The individual product images reproduced throughout this catalog are shown at approximately 25% actual size.

### Suffix Identifications

Letter suffix "B" means Cobalt

Letter suffix "HT" means glass is Heat Treated

Letter suffix "CD" means glass has Finedge®

Letter suffix "SR" means glass has Sheer Rim/D.T.E. (Dura Temp Edge)

Glassware capacities are stated in U.S. ounces and are approximate and should not be used as a standard of measure. All fluid capacities are figured to overflow, except for those items decorated with a stated capacity line. Our capacity specifications allow for a tolerance of plus or minus 5%.

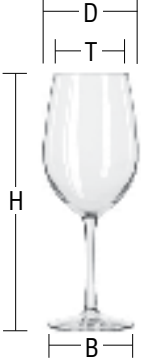

Example: a 12 oz. rocks glass could range in over-flow capacity from a minimum of 11.4 ounces to a maximum of 12.6 ounces. For more information regarding product specifications, contact your Libbey sales representative.

1 U.S. fl. oz. = 29.5727 ml. = 1.04084 Imp. fl. oz.

1 Imp. fl. oz. = 28.4123 ml. = 0.96075 U.S. fl. oz.

Hand-made product capacities are noted as minimum-ounce capacities and could vary upward considerably. They should not be used as a standard of measure.

PRODUCT NAME/DESCRIPTION (Red Print Means New Product)	<b>Wine</b>	(See Suffix Identifications Above)
	<b>No. 7519SR ✘</b>	SPECIAL PROCESS SYMBOLS (See Explanations Above Left)
PRODUCT ORDER NUMBER	<b>11 oz./32.6 cl./326 ml.</b>	PRODUCT FLUID CAPACITY (US ounces. See Notation In Colored Type Above.)
	<b>H7 1/2 T2 1/2 B2 3/4 D3 1/8</b>	CARTON SIZE/CUBIC FOOT
	<b>2 doz./20# ■ 1.50 cu. ft.</b>	CARTON WEIGHT
PRODUCT DIMENSIONS: "H" MEANS HEIGHT "T" MEANS TOP DIAMETER "B" MEANS BOTTOM DIAMETER "D" MEANS MAXIMUM DIAMETER		QUANTITY PER SHIPPER CARTON

### Dimensions/Capacities (listed under each item)

"H" means height.

"T" means top diameter.

"B" means bottom diameter.

"D" means maximum diameter.

H-T-B dimensions are listed to the nearest 1/8 inch.

"D" dimension is listed to the higher 1/8 inch.

Listed dimensions should not be construed as specifications. Exact specifications are available from:

Libbey Inc. • P.O. Box 10060

300 Madison Ave. • Toledo, Ohio 43699-0060

©2016 Libbey Inc.



# WARRANTIES

## SYRACUSE CHINA® LIFETIME NO CHIP WARRANTY

All Syracuse China products  
feature a Lifetime No Chip Warranty.

We warrant Syracuse China products against edge chipping and will replace or provide equivalent substitutes one-for-one at no charge for any piece found to be defective.

This limited warranty is good only if the items have chipped under normal usage.

Syracuse China reserves the right to determine normal usage. The warranty does not cover breakage.

Claims must be submitted in writing to:

**Syracuse China; Libbey Inc.  
Dinnerware QA  
300 Madison Avenue  
Toledo, OH 43604**

Claims must be accompanied by the item(s) and a copy of the authorized Syracuse China distributor's invoice.

A written response or replacement authorization will be sent to the claimant.

Return freight is the responsibility of the customer. Replacements are shipped freight prepaid.

### INFORMATIVE BACK STAMP

Improves reorder accuracy



Ultima® is available either fully vitrified (Potter's Touch) or as partially vitrified Stoneware.

### SYRACUSE® CHINA OFFERS THESE EXCEPTIONAL ADVANTAGES:

- Rock-hard glaze to resist scratching
- Fully glazed or highly polished foot
- 100% unleaded glaze
- Traditional and low-profile shapes
- Four body colors ranging from bright white to creamy white
- Exciting colored glazes
- Coordinating glassware and flatware
- Full range of Mix & Match Accessories

## WORLD TABLEWARE NOW WITH A 5-YEAR NO CHIP GUARANTEE

We warrant World Tableware dinnerware against edge chipping for five years from the date of purchase and will replace or provide equivalent substitutes one-for-one at no charge for any piece found to be defective.

This limited warranty is good only for items that have chipped under normal usage. World Tableware reserves the right to determine normal usage. The warranty does not cover breakage.

Claims must be submitted in writing to:

**World Tableware; Libbey Inc.  
Dinnerware QA  
300 Madison Avenue  
Toledo, OH 43604**

Claims must be accompanied by the item(s) and a copy of the authorized World Tableware distributor's invoice. A written response or replacement authorization will be sent to the claimant. Return freight is the responsibility of the customer. Replacements are shipped freight prepaid.

### PARTIAL TERMS OF SALES

**1. Minimum Orders:** Minimum orders accepted are \$200.00 net to a single destination. Orders less than \$200.00 net will not be processed.

**2. Returns:** No merchandise may be returned without written authorization from the factory. Any such merchandise must be sent back freight pre-paid by the customer in original cartons and is subject to a 15%-25% restocking charge.

**Only stock items may be returned.**

### DIMENSIONS DISCLAIMER

The nature of the chinaware manufacturing process may cause normal size and color variations to occur. Accepted trade practices recognize an allowable over/under variance in size of 1/8 inch in diameter and +/- 10% in capacity from the published catalog information. (Exception of 1/4 inch variance on Bone China items over 12 inches.)

Dimensions are listed to the nearest 1/8 inch. Listed dimensions/capacities should not be construed as specifications nor used as a standard of measure.

Exact specifications are available from:

Libbey Inc.  
300 Madison Ave.  
P.O. Box 10060  
Toledo, Ohio 43699-0060

### PLATE COVER AND EQUIPMENT SPECIFICATIONS

For ALL plate cover and equipment specifications, please contact our Quality Control Department for specifications of our products.

**BRANDWARE™**  
FROM WORLD® TABLEWARE

## 1-YEAR NO-CHIP WARRANTY

We warrant World Tableware Brandware dinnerware against edge chipping for one year from the date of purchase, and will replace or provide equivalent substitutes one-for-one at no charge for any piece found to be defective.

This limited warranty is good only for items that have chipped under normal usage. Libbey Foodservice reserves the right to determine normal usage. The warranty does not cover breakage.

Claims must be submitted in writing to:

**Brandware; Libbey Inc.  
Dinnerware QA  
300 Madison Avenue  
Toledo, OH 43604**

Claims must be accompanied by the item(s) and a copy of the authorized Brandware distributor's invoice. A written response or replacement authorization will be sent to the claimant. Return freight is the responsibility of the customer. Replacements are shipped freight prepaid.



## LITERATURE

In addition to our catalogs, we release powerful, supplemental materials throughout the year to help communicate the variety of ways in which Libbey® can help customers get All Set to Trend Forward. To view these materials online, please scan the QR code below or visit our website at libbey.com. To request catalogs or other printed literature, please contact Libbey Customer Service at the toll-free numbers provided.



Please scan to view a PDF of the Libbey catalogs.

To order a copy of Handling Glassware, China & Flatware (L-6665), please contact Libbey Customer Service.



L-6665

## CUSTOMER SERVICE

Call toll-free from anywhere in the U.S. and Canada

Alabama . . . . .	866 407-2049	Nebraska . . . . .	800 233-2910
Alaska . . . . .	888 277-4109	Nevada . . . . .	800 261-0192
Arizona . . . . .	800 585-6080	New Hampshire . . . . .	888 277-5014
Arkansas . . . . .	800 233-2910	New Jersey . . . . .	888 277-5810
California . . . . .	800 585-6080	New Mexico . . . . .	800 585-6080
Colorado . . . . .	800 585-6080	New York . . . . .	888 277-5810
Connecticut . . . . .	888 277-5014	North Carolina . . . . .	800 585-6080
Delaware . . . . .	866 407-2049	North Dakota . . . . .	877 878-0886
District of Columbia . . . . .	888 277-4111	Ohio . . . . .	888 277-4111
Florida . . . . .	800 585-6080	Oklahoma . . . . .	888 277-4050
Georgia . . . . .	888 277-5810	Oregon . . . . .	888 277-4109
Hawaii . . . . .	888 277-3910	Pennsylvania . . . . .	866 407-2049
Idaho . . . . .	888 277-4109	Rhode Island . . . . .	888 277-5014
Illinois . . . . .	800 233-2910	South Carolina . . . . .	800 585-6080
Indiana . . . . .	888 277-3910	South Dakota . . . . .	877 878-0886
Iowa . . . . .	800 233-2910	Tennessee . . . . .	866 407-2049
Kansas . . . . .	888 277-4109	Texas . . . . .	800 233-2910
Kentucky . . . . .	888 277-3910	Utah . . . . .	800 261-0192
Louisiana . . . . .	888 277-5014	Vermont . . . . .	800 261-0192
Maine . . . . .	888 277-5014	Virginia . . . . .	888 277-4111
Maryland . . . . .	888-277-4111	Washington . . . . .	888 277-4109
Massachusetts . . . . .	888 277-5014	West Virginia . . . . .	888 277-3910
Michigan . . . . .	888 277-3910	Wisconsin . . . . .	800 233-2910
Minnesota . . . . .	877 878-0886	Wyoming . . . . .	800 585-6080
Mississippi . . . . .	866 407-2049	Canada . . . . .	888 842-1126
Missouri . . . . .	888 277-4109	Canada, Ontario . . . . .	888 842-1126
Montana . . . . .	888 277-4109		

**LIBBEY INC.**  
**Corporate Headquarters**  
 300 Madison Avenue  
 P.O. Box 10060  
 Toledo, OH 43699-0060, USA  
 419 325-2100  
 Fax: 419 325-2367

**LIBBEY INTERNATIONAL**  
 For sales outside U.S.  
 and Canada  
 888 825-0610  
 Fax: 888 886-1706  
  
**libbey.com**



A special thanks to these Toledo-area establishments for the use of their facilities in photography production:

- Barr's Public House
- Beauty Bar Salon, Spa and Apothecary
- Maddie & Bella Coffee Company
- Sylvania Country Club

And Registry Bistro, with notable thanks to Chef Erika Rapp for her culinary expertise and execution.



libbey.com



Please recycle this catalog.  
L-6988 Printed in the USA  
1st Printing 5/16

©2016 Libbey Inc.

Please scan to receive a PDF  
of the Libbey catalogs.

