

ferm LIVING

ripples of winter

cocktail book



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LIVING



ripples of winter

Outside the seasons are changing before our eyes, from orange streaked nature to the monochrome landscapes of grey and white, and the wind blows ripples in the icy waters of winter. While the cold hits and the winter gets a hold of the country, we curl up inside and try to stay warm in good company, watching time's passing by in the winter time.

Our new series Ripple Glass expresses the dynamic and poetic feel of the season in rippled surfaces of the delicate mouth-blown glass reflecting the wind's rippling movements in the water. Individually shaped geometric forms and a stackable design reinterpret the seasonal movements in the landscape. We couldn't think of a better setting, when we stay in this winter, inviting close friends and family over for celebratory drinks on the cold, dark nights of winter.

This winter, we teamed up with the award-winning bartender and owner of the atmospheric Copenhagen bar Duck and Cover, Kasper Riewe, who taught us how to fill our Ripple Glass and Carafe with timeless cocktails to freshen up our winter season with a hint of colour.

From simple, clear recipes to the deep red mixtures, a kaleidoscopic play of light and texture appears in the ripples of the glass – and brightens up your winter.

Cheers!





STRAIGHT RYE

E. H. JOY

THE

SANTITAS

The famous
13 Exchange
a "Coffee House"
saloons did not
The Santitas
of the Santitas,
buy straight rye
Celebrate on the
Antoine Ansel
Santitas, would
Peschard's list
of sugar...and
The family
grand owner of
that rye whiskey
18 years since
Rye Whiskey
demonstrates a
nose. A hearty
and a dry sweet
18 years old

TOP





bishop

*Warm up to Christmas with Charles Dickens' drink of choice. The infamous Scrooge finally finds his Christmas spirit in a final scene of the classic *A Christmas Carol* and invites his little employee Bob Cratchit to enjoy a bowl of Bishop and be merry.*

4 cl. dark rum – preferably Jamaican
4 cl. freshly squeezed orange juice
4 cl. freshly squeezed lemon juice
4 cl. sugar syrup (2 parts sugar to 1 part water)
16 cl. fruity red wine

Mix all the ingredients over ice and stir well before serving. Garnish, if desired, with orange slices or sprigs of mint.

white port and tonic

Feel the warm southern summer breeze with this drink commonly served in Portugal, mixing the bitterness of the tonic with the fruitiness of the white port wine. The best of Scandinavia and Southern Europe perfectly mixed into one drink.

4 cl. white port wine
Approx. 10 cl. tonic

Mix the ingredients over ice and garnish with a slice of orange.





