

KNOOOP™ COPPER MOSCOW MULE MUGS **USER GUIDE**



knopp

A LITTLE BACKSTORY

Copper mugs, cups and goblets have been used to serve drinks since time immemorial. But the Drinkware really took off in popularity back in the 1940s. There were three guys in a bar, the Cock N Bull in Sunset Boulevard, Los Angeles, nibbling foods, drinking alcohol and sharing stories. John Martin, president of G.F. Heublein & Brothers, Inc. and Rudolph Kunett, president of the Pierre Smirnoff, the vodka division of Heublein, mull over the sad fact that they can't seem to sell his vodka. Jack Morgan, owner and proprietor of the restaurant, on one hand, bemoans the lack of customer enthusiasm over his ginger beer.

The details were sketchy at best, but as the story went, the three friends invented a concoction that combines vodka with ginger beer finished off with a squeeze of lemon. The classic mix became what we know today as the Moscow Mule. The classic drink has always been served in a copper mug since then. If you want the best tasting Moscow Mule, serving the drink other than a 100% copper mug just wouldn't do.

COPPER MOSCOW MULE MUGS SET BY KNOOOP

Keeping up with tradition, Knooop offers a set of Moscow Mule Mugs perfect for serving all varieties of the traditional cocktail drink. In line with our commitment to provide customers with the best of the best in quality and durability, our mule mugs are crafted with 100% pure, food-grade copper. Strong, durable brass handle and gorgeous handmade design makes our copper mugs beautifully unique exactly what a classic Moscow Mule cocktail deserves.

Every set of our Moscow Mule Mugs set is backed with a 100 % lifetime guarantee. But there are also a few things you need to keep in mind. Our copper mugs are coated with a food-safe lacquer, which is not as harsh on hardware products. Because mugs are 100% pure copper, contact with moisture may result in color change, especially on parts when the lacquer coating has been removed. If you see your mugs change in color after use, don't panic. It's a sign that your Drinkware boasts a high copper purity.

COPPER MUGS: DO'S AND DON'TS

With proper care, your copper mugs will last a long time. Here are some do's and Don'ts when it comes to caring for your Drinkware set:

- With a delicate food-grade coating, do store your copper mugs carefully and properly. Keep them away from other utensils that may scratch or damage the copper.
- Don't place mugs over fire or on the stove as that will affect the delicate coating.
- Don't put your mugs in the dishware. Copper mugs are not dishwasher-safe.
- Don't wash copper mugs with detergent, chlorine or bleach. These potent cleaning agents can wear the lacquer coating.
- If you see your copper mugs damaged, scratched or the coating wearing off, do follow proper caring instructions in our booklet.
- Do remember that the best cleaner combination for copper mugs is lemon and salt. Slice a lemon in half, dip into salt and use it to polish your copper mugs. In no time at all, you'll have your copper mugs back into their pristine and gorgeous condition.

CLASSIC MOSCOW MULE RECIPE

The classic Moscow Mule drink is incredibly easy to make. You'll need:



- 2 oz. vodka
- 4-6 oz. ginger beer
- 1/2 oz. lime juice
- Mint spring

In a Knoop copper mug, add ice, vodka and a squeeze of lime juice. Finish off with premium ginger beer and fresh lime and mint garnish. Serve and enjoy!

SALUTE!