

HUNGRYPILGRIM

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12
MAY

Celebrate National Bermuda Day with Gosling's Black Seal Rum



Elbow Beach, Bermuda

When is a "Dark 'n' Stormy" not a "Dark 'n' Stormy"? Anytime it's not made from Gosling's Black Seal rum, says Gosling head honcho and Bermuda native, Malcolm Gosling, in town to help people everywhere bring a little Bermudan sunshine to their living room, with a help of his family's famous rum.



Of course, you'd be forgiven for think he's just saying that because he happens to make the stuff but there is genuine provenance in his claim. The business has been around since 1806, the oldest in Bermuda. Gosling tells us how the British Navy had a ginger beer factory in Bermuda and used Black Seal to create the famous cocktail, shortly after World War I. The tippie is now Bermuda's national drink and is trademarked to boot.

Popular variations include mixing Gosling's Gold rum with ginger ale for a "Ginger Gale", or swapping the ginger for a splash of soda water for a "Bright, 'n' Sunny".

The Dark and Stormy is one of the three key ingredients to celebrating National Bermuda Day, which takes place on May 24th. The other two essentials, instructs Gosling, are a vat-load of [Bermuda fish chowder](#), at it's most authentic when made with Wahoo fish, and a trip to the beach for a swim.

Add in some cocktail umbrellas and, naturally, a garish pair of Bermuda shorts and you are set for a cracking party.

Of course, you may be lucky enough to head over to the island yourself and by doing so, you'll be rewarded with unbeatable hospitality, great food, stunning scenery and, of course, a lot of rum.

"Black seal rum was created in 1850 and it's synonymous with the culinary culture," explains Gosling. "From budget places to the high end you'd be given a cruet set with spicy peppers and Black Seal rum. The spiced rum cakes are also a speciality."



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- Uncategorized (1)

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Hungry travellers can experience the famous chowder for themselves at Bermuda's oldest seafood restaurant, [The Lobster Pot](#), in Hamilton. [The Swizzle Inn](#) and [The Frog and Onion](#) also come highly recommended.

How to get there

- Purely Bermuda offers a five night stay at the Surf Side Beach Club from £1,039 per person based on two people sharing on a room only basis. Price includes return flights with British Airways from London Gatwick and includes private transfers, departing May 2011. For more information or to book this holiday go to www.purelybermuda.co.uk or call 08000 336 335.
- BA Holidays offers seven nights from £1,399 per person at the 4* Grotto Bay Beach Resort based on two people sharing on a room only basis. Price includes return flights with British Airways departing May 1 to September 30 2011. For more information or to book please visit www.ba.com/bermuda or call 0844 493 0758.

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