

Bermudaful BAKING

BERMUDA MAY BE POSTCARD-PERFECT, BUT THERE'S MORE TO THIS SUBTROPICAL SMATTERING OF ISLANDS THAN SPARKLING PINK SANDS AND TURQUOISE TIDES. WE TRAVERSE THE FISHHOOK-SHAPED ISLAND NATION FROM TIP TO TAIL TO BRING YOU THE MUST-VISIT BAKERIES (AND WHAT TO TRY AT EACH) FOR AN AUTHENTIC BERMUDA EXPERIENCE.

BY SOPHIA JONES
PHOTOGRAPHY BY STEPHANIE WELBOURNE STEELE AND ROHAN SHASTRI



Carved out by 10,000 years of Atlantic waves, Bermuda's coastline is an array of sweeping crescents of pink-flecked sand, towering palms, and crystal clear ocean-fed lagoons. Beyond the shore, centuries-old pastel-colored cottages dot the lush hillsides, and hibiscus and oleanders drape the byways in bold pink blooms.

Bermuda is a kaleidoscope of color and life, and its baking culture is no exception. While you may be drawn to this island for the gleaming waters and vibrant vistas, you'll leave blown away by the baked goods. Sink your teeth into a warm slice of rich gingerbread, a cheesy scone made with sweet Bermuda onion, or a Bermudian fish sandwich piled high with fried fish, tomato, lettuce, and tartar sauce on raisin bread (more on that later). To fully experience Bermuda, you have to taste it. That's where we come in. You probably won't travel to Bermuda solely for a bakery tour, but while you're there, you should enjoy the most epic baked goods the island has to offer.

One hundred thirty-eight islands make up this subtropical archipelago, stretching 22 miles long and about a mile across, and we're covering all of it. Only about 655 miles due east of Cape Hatteras, North Carolina, Bermuda is a convenient 90-minute or two-hour flight from most major airports in the eastern United States. It is split up into nine parishes, including St. George's (the "tip" in the East End, where our bakery tour starts), Devonshire, Hamilton, Paget, Smith's, Pembroke, Southampton, Warwick, and Sandys (at the West End's "tail," where we'll finish up).

From the ooey-goey cinnamon buns in the East End to the ultimate rum cake in the West End, there is an all-around standard of excellence when it comes to Bermudian baking. The homemade breads and cake slices sold in gas stations are as delicious as the ones spotlighted on the menus of five-star restaurants, and you can barely make it a mile without running into another must-visit bakery. It's rare to come across a Bermudian who didn't grow up elbows-deep in flour, baking with loved ones. Almost every baker, professional or hobbyist, bakes from generations-old family recipes that utilize locally made ingredients and fresh seasonal produce, like loquats, grapefruit, and bananas. While most claim their banana bread is the best on the island, Bermudian bakers are generally humble in their work, just as they are in their way of life. Professional training and accreditation are not required for baking in Bermuda.

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important in Bermudians’ no-frills, no-fuss approach. From-scratch baking is in their blood.

The baked goods of Bermuda embody all that the island is: a dynamic confluence and celebration of cultures from around the world. Bermuda does not have an indigenous people, and the population is diverse and eclectic with many of African, English, Caribbean, Portuguese, and Native American descent. Bermudians have created their own national identity. Settled by the English in 1609, Bermuda remains a British Overseas Territory, and you’ll see British traits laced throughout Bermudian culture, from the bright red public telephone booths in the Royal Naval Dockyard to mincemeat pie and hot cross buns. Yet Bermudians have created their own traditions surrounding these raisin-filled buns. During the two weeks leading up to Easter, hot cross buns are sold by the dozen in bakeries across the island. Every Good Friday, residents and visitors convene on beaches to fly homemade kites, eat fish cakes, and participate in hot cross buns competitions.

Raisin bread may not be distinct to Bermuda either, but using it to make a fish sandwich is. Served in both local beachside dives and formal restaurants, this dish in itself is worth booking a flight to Bermuda. There is a fierce debate over who serves the best. We like Art Mel’s Spicy Dicy in Hamilton (go for “the works”), the dockside New Woodys Sports Bar & Restaurant in Sandy’s Parish, and Devonshire Parish’s Seaside Grill. Some Bermuda eateries offer their fish sandwiches on whole wheat bread, too, but we suggest going for the raisin bread. And, of course, washing it down with a ginger beer. (See page 63 for a closer look into Bermudian bread culture.)

One of the island’s most precious exports, rum is used in a slew of Bermudian breads and desserts, but rum cake remains the most celebrated. The concept of a cake soaked in rum can be linked back to the hard biscuits dipped in the rum ration or “tot” and given to sailors on British Royal Navy ships. While rum cake is popular in many tropical and subtropical regions, like Jamaica and the Caribbean, Bermuda’s rum cakes are special because of the spirit they’re soaked in: Gosling’s Black Seal Rum.

Gosling’s, which has been the island’s premier rum distiller since 1857, played a major role in making it the island’s signature spirit. Gosling’s rums are also featured in two of Bermuda’s classic cocktails, the fruity rum swizzle, made with pineapple and orange juice, and the Dark ’n Stormy, a highball cocktail made with Gosling’s



East Somerset Bridge, connecting Somerset Island to the westernmost part of the main island



The Bermudian Fish Sandwich



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Black Seal Rum and ginger beer, another Bermuda-made beverage. (Turn to page 87 for our rum cake takes on both of these cocktails!) High-quality rum not only gives Bermuda's rum cakes exceptional flavor but also an exceptionally long shelf life (up to six months), making them great souvenirs. See page 62 for the best spot to get your Bermudian rum cake.

Traditionally served as a side dish during holiday meals and inspired by the Filipino cassava cake, cassava pie is another Bermudian crowd favorite. The interesting savory-sweet dish features a pound cake-like batter made with cassava root, also known as yuca, and savory chicken or pork baked into the center. Bermudian tip? Slices are even tastier fried in the skillet with a little butter.

After you have satisfied your sweet tooth, Bermuda offers a myriad of exciting activities to partake in year-round. Explore by land: in a bus or taxi, atop a scooter or bike, or, our personal favorite, in a Twizy (an electric car outfitted with two cockpit-style seats). Opt for the nautical route with a scenic ferry ride, sailing trip, or scuba dive.

The best way to take in Bermuda is by chatting with the locals because the real spirit of the island lies in its people. Bermudians exude a warm blend of Old-World European charm and island swagger. Civility is valued. Drivers honk at each other in greeting, and everyone makes time for small talk. Strangers will greet you like an old friend and may even invite you over for cocktails and carrot cake if you strike up a conversation. The majority of the 65,000 residents are eager to share the stories from their home, embracing visitors and each other—except for one weekend every summer during the annual Cup Match cricket tournament when the island stands still and divides between the two rivals, St. George's Cricket Club and Somerset Cricket Club.

Late in the evening, when the only remnants of the day's fresh cakes and breads are a smattering of crumbs, visitors and locals alike clink their glasses of rum and say cheers to this enchanting, ever-changing island. While it's impossible to define this island's magnetic mystique, we know one thing for certain: Once you get a taste of the "Bermudaful" life, it stays with you forever. Let's dive in.



Tucker's Farm is home to a small herd of dairy goats. Most consider owner and cheesemaker James Tucker to be the guy who brought goat cheese to Bermuda. Available at most grocery stores and farmers' markets, his "fresh cheese" is the most popular and Bermudian bakers' cheese of choice.



View of Castle Harbour from the Rosewood Bermuda at Tucker's Point in Hamilton Parish, where the *Bake from Scratch* team stayed during our production trip



The moongate, a hallmark of Bermuda



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BAKERY *Bucket List*

FROM A PORTUGUESE CAFÉ IN THE CAPITAL CITY TO A RUM CAKE FACTORY IN THE ROYAL NAVAL DOCKYARDS, HERE ARE THE TOP 15 SPOTS MAKING WAVES IN BERMUDA'S BAKING SCENE



1. , Victoire Café + Cycle Club / Sweet + Kind Bakery, Sweet P at Lili Bermuda Perfumery, Sweet SAAK Bakery
2. Windybank Farm/Bouquet Garni Gourmet Foods
3. Salty Lime Café
4. Café Acoreano, Crow Lane Bakery, Glaze Bakery-Café, The Pie Factory
5. D'Angelini's Café, The Supermart
6. Tuck Shop Desserts & General Store
7. The Bridge Trading Post
8. De Island Shack
9. Bermuda Rum Cake Company

EAST Bermuda's heritage comes to life in quaint St. George's at the eastern tip of the island. Home to the island's first permanent settlement and former capital dating back to 1612, St. George's is now a UNESCO World Heritage site. Storytellers in period costumes guide groups through the cobblestone streets and perform live 17th-century reenactments. Behold the ruins of the island's (and some of the world's) oldest churches and forts—there are 90 island-wide.



VICTOIRE CAFÉ + CYCLE CLUB / SWEET + KIND BAKERY

1 Water St., St. George's
@victoirecafe | sweetandkindbakery.squarespace.com

Victoire Café + Cycle Club is the island's trendiest new coffee shop. Serving up top-notch brews and a smorgasbord of Scandinavian treats (owner Tyler Simmons' mom is Swedish), the light-flooded, minimalist space has quickly become a hub for those biking Bermuda. Sweet + Kind Bakery founder Nea Pantry bakes the Kladdkaka cupcakes (Swedish chocolate cake), Drommar (Swedish Dream Cookies), and cardamom cookies (our favorite) offered in the café. Find Nea's guilt-free baked goods at Italian coffee shop Milan Milan and Windybank Farm Market on Fridays and Saturdays.





AFTERNOON HIGH TEA AT LILI BERMUDA PERFUMERY

5 Queen St., St. George's
lilibermuda.com

Sweet P, the exclusive caterer for Lili Bermuda Perfumery, offers afternoon tea in the gardens of the island's perfumery located in the historic, beautifully restored Stewart Hall. Every Wednesday and Saturday from 1 p.m. to 4 p.m., Sweet P founder Paula Hayward serves a tiered stand brimming with both savory items and delicate desserts alongside an assortment of freshly brewed Harney & Sons Tea. In the quaint, light-dappled courtyard, enjoy finger sandwiches, petit fours, pink Champagne cake frosted in raspberry buttercream, banana cake with passion fruit buttercream, and coconut and coriander butter cake topped with fresh curd made with the fruit from the lemon tree shading the table. Guests rave about Paula's scones served with local honey, jam, and Chantilly cream. Be sure to arrive on time because they are best warm and fresh from the oven, she says. After dining, tour the perfumery and shop for Lili Bermuda perfumes developed on-site and bottled by hand. Visit the website for details on how to book today.

SWEET SAAK BAKERY

16 York St., St. George's
sweetsaak.com

Sweet SAAK is Bermuda's quintessential family-run bakery. "SAAK" is an acronym from the initials of the four siblings who run it. At the helm is founder and head baker Kamilah Cannonier, who opened the first Sweet SAAK in 2012. The Hamilton pop-up shop, opened in August 2017 in a light pink building on Court Street, sees as much traffic as the bakery headquarters in St. George's. With warm smiles, a host of indulgent sweets, and a motto of "Welcome to the Family," the pink apron-sporting bakers of Sweet SAAK spread the love to all those who visit. The in-store menus change daily, but you'll always find a grand selection of sweet breads, gingerbread, apple turnovers, cookies, scones, and cakes galore. Sweet SAAK's all-star item, the cinnamon buns, are offered only on Wednesday, Saturday, and Sunday. Developed by Kamilah's brother, the mammoth masterpieces are 6 inches in diameter with a neat cinnamon swirl spiraling out from the center and smothered in icing. Even locals trek across the island for these sticky, sculptural buns, which are also offered in a convenient miniature size that you can pop in your mouth like candy. For Sunday brunch—a cherished hours-long island-wide affair—Sweet SAAK makes a mind-blowing cinnamon bun French toast.



Kamilah Cannonier and her daughter in the Hamilton location

CENTRAL

The energy is palpable in the globally sophisticated capital city of Hamilton in Pembroke Parish. With tidy streets lined with colorful shops, the city offers a dose of cosmopolitan culture with a variety of options for dining and nightlife, too. Take a stroll down Front Street with businessmen dressed in Bermuda shorts and knee-high socks and white-wigged justices headed to court. All ferry routes depart from the ferry terminal on this street, too. Observe art from around the world inside the Bermuda National Gallery in Hamilton City Hall or in the 134-year-old Hamilton Princess & Beach Club. Relax on the pristine beaches lining Bermuda's northern and southern shores. Explore the quintessential harbor town of Flatts Village, one of the oldest settlements in Bermuda and home to the Bermuda Aquarium, Museum & Zoo.

BOUQUET GARNI GOURMET FOODS

3 Windybank, Middle Road, Smith's Parish
@windybankfarmbda

Julie Grayston-Smith and her Olympic sailor husband, Malcolm Smith, are the faces of Windybank Farm. Tucked away on a hillside, the seven acres of verdant land teem with banana patches, citrus groves, loquat trees, vegetable gardens, and chicken coops. During the open-air Windybank Farm Market held at the farm every Friday and Saturday, the Smiths have around 500 people come through. Through a homespun operation she's dubbed Bouquet Garni, Julie uses the farm's fresh ingredients to create bottled products like chutneys, dips, and flavored oils. But it's her baked goods, from savory breads to hefty banana brownies, that people can't get enough of. Her banana snickerdoodles (recipe below!) sell out every weekend. Julie recommends that all island visitors go to a market. "They offer a great opportunity to interact with local Bermudians," she says. "Get off the beaten tourist track. Source out something local and take it home with you." Visit the Windybank Farm Market year-round on Fridays from 2:30 p.m. to 6 p.m. or Saturdays from 6 a.m. to 1 p.m.



BERMUDA BANANA SNICKERDOODLES

Makes 24 cookies

Recipe Development by Julie Grayston-Smith

Try adding in some dark chocolate chips or nuts to this cookie dough for extra flavor and texture.

- 1 cup (227 grams) unsalted butter, softened
- 2 cups (400 grams) granulated sugar, divided
- 1 teaspoon (4 grams) pure vanilla extract
- 2 large eggs (100 grams)
- ¾ cup (196 grams) banana purée (about 3 small bananas)
- 4½ cups (563 grams) all-purpose flour
- 2½ teaspoons (6 grams) cream of tartar

- 1½ teaspoons (7.5 grams) baking soda
- ¼ teaspoon sea salt
- 1 heaping tablespoon (11 grams) plus ¼ teaspoon ground cinnamon, divided

1. Preheat oven to 350°F (180°C). Line baking sheets with parchment paper.
2. In the container of a blender, blend bananas until they reach a smooth consistency. Set aside.
3. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and 1½ cups (300 grams) sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Beat in vanilla. Add eggs, one at a time, beating well after each addition. Beat in banana purée.
4. In a large bowl, sift together flour, cream of

- tartar, baking soda, and salt. Stir in ¼ teaspoon cinnamon. With mixer on low speed, gradually add flour mixture to butter mixture, beating until combined. (Dough will be slightly sticky.)
5. In a small bowl, stir together remaining ½ cup (100 grams) sugar and remaining 1 heaping tablespoon (6 grams) cinnamon.
6. Roll dough into 2-inch balls (57 grams each), and roll in cinnamon sugar. (Dip fingers in flour when forming dough balls so dough does not stick to fingers.) Place 1½ to 2 inches apart on prepared pans.
7. Bake until puffed and lightly browned, 10 to 12 minutes. Let cool on pans for 5 minutes. Remove from pans, and let cool completely on wire racks. Store in an airtight container for 2 days.

SALTY LIME CAFÉ

183 South Rd., Paget Parish
bermudamasterworks.org/cafe-shop

At Salty Lime Café, Mexican-born chef Teresa Humphrey fuses the Baja-inspired flavors of her native country with the bright, seasonal ingredients of Bermuda. The eatery is located in the Masterworks Museum of Bermuda Art, the island’s first purpose-built museum, featuring more than 1,500 pieces of art inspired by Bermuda. The museum sits on 36 acres of botanical gardens. While you must try Teresa’s zesty margarita and legendary nachos, don’t skip out on dessert. Get the concha, the creamiest of chocolate flans made with Baileys and dulce de leche, or the fig-infused banana bread, Teresa’s mother’s recipe.



CAFÉ ACOREANO

2 Washington St., Hamilton
@cafeacoreanobda

A visit to this traditional Portuguese bakery and café feels like taking a trip to the Azores. On a busy Hamilton street corner just a short walk from city hall, Café Acoreano is decorated with patriotic Portuguese décor, and has some of the best pastries in the capital city. The pastry case is filled with *pastéis de nata*, coconut tarts, and sugar-crusted *malassadas* as big as your palm. The too-tender-to-be-true rice flour muffin, pictured here with the tarts, is a must. Enjoy it with an Azorean beer or coffee, and grab a pack of *bolos levedos* (Portuguese muffins) to go.



CROW LANE BAKERY

35 Church St., Hamilton
crowlanebakery.bm

After you’ve got your fill of sweet Portuguese fare at Café Acoreano, head across the street to Crow Lane Bakery. This walk-in bakery may be smaller than your average café, but it’s packed to the brim with enough slices of fresh pound cake, gingerbread, banana bread, and fruit cake to feed the whole island. The resident raisin bread master, Crow Lane Bakery makes the raisin bread for most of the eateries on the island to make the Bermudian fish sandwiches—proof that powerhouses can come in small packages. The bakery’s retail location is right across from Hamilton Bus Station, so grab a slice or a savory pie before you catch a ride.

GLAZE BAKERY-CAFÉ

20 Church St., Hamilton
glaze.bm

Take one look inside Glaze Bakery-Café, just a few doors down from Crow Lane Bakery, and it’s apparent that this place does it all. Three sizeable pastry cases line the pink walls and showcase an impressive offering of savory and sweet items, from empanadas and cheesy soufflés to an ice cream bar. Head straight to the case in the back for the vastest doughnut selection the island has to offer. With over a dozen forms and flavors made fresh every day, Glaze Bakery-Café claims the role of local “donutologist.” Our favorites? The Fruity Pebbles and plain glazed with sprinkles. Before you go for the doughnut, grab a Johnny Dog, a hot dog wrapped in johnny bread, for lunch. You can also visit Glaze Bakery-Café at their second location in the Royal Naval Dockyard.



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THE PIE FACTORY

6 Parliament St., Hamilton
@the_pie_factory_bda

In heart of the city of Hamilton, the Pie Factory serves up piping-hot savory pies in buttery, golden crusts, owner Sonia Furbert's secret family recipe. Take your pick from eight well-seasoned fillings, including beef, wahoo, fresh garden vegetable, and, our personal favorite, curried chicken. Each single-serving pie is baked and served in a small tin dish, so you can grab a fork and dig straight in. Sonia learned to bake from her grandmother and continued to hone her pie-baking skills at her mother's restaurant, Mama Angie's in St. George's, where she started to help out after school at age 14. Pie-baking is still a family affair. Sonia's nephew Howard is the pie chef, and her daughter Kelly helps out behind the counter. If you're craving a sweet after all that savory goodness, order a sugar cookie or slice of pineapple upside-down cake.



D'ANGELINI'S CAFÉ

8 Front St., Hamilton
dangeliniscfe.com

In a light pink building adjacent to the ferry terminal, D'Angelini's Café is a great spot to grab a pastry to enjoy while cruising to another part of the island. While you can't go wrong with a flaky croissant or fudgy Buckeye Brownie, our top pick is the Dark n' Stormy Muffin. Made with powdered ginger, rum, and a sweet rum glaze, it's offered only on Fridays. Show up early because they sell out fast.



THE SUPERMART

125 Front St., Hamilton
supermart.bm

This grocery store boasts one of the most impressive selections of gourmet baked goods Bermuda has to offer. The Supermart's aisles brim with hot cross buns, mincemeat pie, pound cake, and loaves of raisin bread baked fresh daily by the in-store bakery. In a coral-colored 19th-century building on the eastern end of Front Street, just a 10-minute walk from the ferry terminal and bus station, the family-run island favorite has been in this location for almost 50 years. The Supermart's impressive fleet of skilled bakers specializes in traditional Bermudian baked goods, their most popular being the cassava pie offered in three sizes and various flavors (chicken, pork, and plain). At Christmastime, people line up by the dozen for them, and the Supermart can't make the pies fast enough. The secret to the perfect cassava pie? Supermart's resident cassava pie master, Clinton Fubler (fondly referred to as "Mr. Cassava" by the team), says it's all about mixing the margarine and sugar well (until fluffy.)



WEST Limestone bluffs, picturesque coves, and many of the island’s most renowned beaches line Bermuda’s shores at the “tail” end of the island. For panoramic sweeping views, climb to Bermuda’s tallest point, the top of Gibb’s Hill Lighthouse, one of the oldest cast-iron lighthouses in the world. Head to Somerset Village to watch sunrise over the Great Sound, or kayak through Ely’s Harbour to catch the sunset. Catch the ferry to the Royal Naval Dockyard, a sightseeing hub and maritime mainstay at the most western tip of the island.



TUCK SHOP DESSERTS & GENERAL STORE

235 Middle Rd., Southampton Parish
@tuckshopbermuda

Everything in Tuck Shop tastes as good as it looks. Inspired by the small sweet- and merchandise-selling retailers called tuck shops in Europe, Alicia Tucker opened her own island version in December 2017. Hanging on a bright white wall in the middle of the bakery is a pink neon sign reading “enjoy life eat cake,” a lovely reminder to all those who enter. Using wholesome, organic ingredients, Alicia rocks out home-style comfort baked goods such as gingersnaps, her grandmother’s recipe, and hot cross buns and contemporary, edgier showstoppers such as her chocolate layer cake with cream cheese icing, white chocolate ganache, and a chocolate drip. Alicia’s got baking skills—and vision, too. Tuck Shop’s bakery is connected to a store carrying sustainable, free-trade merchandise such as women’s clothing, purses, and jewelry handmade by artisans from all over the world.



THE BRIDGE TRADING POST

1 Middle Rd., Sandys Parish
@thebridgetradingpost

As you’re exploring Somerset Island, a popular spot for cruise ships to dock, don’t miss this waterside gem. The Bridge Trading Post is just a few feet from East Somerset Bridge, connecting Somerset Island to the westernmost part of the main island and thought to be the smallest drawbridge in the world. Alaina Trott, who opened the bakery in June 2018, sells her sweets from the historic yellow building that was formerly the Somerset Bridge Post Office (the P.O. boxes and mail return slots still line the front entrance). This space is particularly special to Alaina because her father worked here as a postman for more than 20 years. Alaina makes fresh scones and quick breads daily, but the real game changers are her layer cakes with fluffy, light-as-air layers slathered in creamy frosting. She offers two: Coconut Cake and Chocolate Milkshake Cake. Grab a slice of both (they’re equally delicious) and the morning paper, take a seat, and stay awhile. “When people sit, they’re here for hours just talking,” Alaina says. “That’s the old Bermuda way.” Stop by in the morning because the cases are usually cleaned out by lunchtime.



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DE ISLAND SHACK

56 Somerset Rd., Somerset Village
deislandshackbermuda.com

For a taste of true island ambience and local flavor, stop into De Island Shack. Husband-and-wife team O'neil and Carmen Tucker love meeting fellow baking enthusiasts and those who visit their bakery, so be sure to ask for them. Decorated with items the couple has collected on their travels and with O'neil's vibrant artwork, De Island Shack is probably the most colorful bakery in Bermuda, inside and out. Their standout sweet is the streusel-topped Apple Crumble. A velvety middle layer of cream cheese custard distinguishes this dessert from a classic crumble and lends just the right amount of tang. De Island Shack's Johnny Bread—based on a family recipe that's at least 80 years old—is lighter in color than most, with a softer crust than what you may find elsewhere. Instead of frying the dough, O'neil bakes the Johnny Bread because it lends more consistent results than the traditional method, he says. Enjoy your baked good on the back patio, the ideal hangout space shaded by palms and filled with potted flowers. Or browse the treasure trove of trinkets and oddities in the boutique across from the pastry case.



BERMUDA RUM CAKE COMPANY

Royal Naval Dockyard

19 Maritime Ln., Royal Naval Dockyard
dockglass.com

The westernmost bakery in Bermuda is the island rum cake mecca. A 5-minute walk from the cruise pier in the Royal Naval Dockyard, the Bermuda Rum Cake Company operates out of a giant warehouse formerly used to build boats for the British navy. They share the space with Dockyard Glassworks, a working glassblowing studio and gallery, so you can experience two Bermudian signatures in one stop. Made with Gosling's Black Seal Rum, these rum cakes are just as potent as they are popular. The bakery buys the spirit by the barrel and goes through about \$60,000 worth of rum a year. The cakes have an exceptionally long shelf life—three months for the classic cakes and six months for the gourmet cakes. Topped with rum-soaked cherries, the Christmas cake is another fruity favorite, and it's available year-round. Sample all the flavors in a complimentary cake-tasting with owner Wendy Avery, and watch master glassblowers, including Alan J. Avery, Wendy's son, craft one of a kind sculptures.

Bring Home a Taste of Bermuda

TAKE THE FLAVORS OF THE ISLAND TO GO IN YOUR SUITCASE WITH THESE LOCALLY MADE GOODIES

Loquat Jam, Monica's Bakery | 441.296.0301

Portugal native Monica Arruda makes her preserves with fresh fruits and vegetables grown on the island. Get the sweet and savory spreads at Lindo's and most grocery stores and farmers' markets.

Passion Fields Honey | @passion.fields / 441.704.4411

It doesn't get much sweeter than Bermuda honey. Passion Fields Maintenance and Beekeeping Ltd. founder Spencer Fields harvests his honey from more than 200 hives across the island. He sells his honey at farmers' markets. Call or check the Instagram for updated locations.

Gombey Pepper Jam, Bermuda Jam Factory | bermudajamfactory.com

The Bermuda Jam Factory's line of gourmet jams includes several sweet and spicy flavors. All the jams go well with cheese, on pasta or grilled meats, or in baked goods. (We use it in our Mini Coconut-Pepper Jelly Cakes on page 93.) Purchase at retailers and open-air markets island-wide or order online.

Distinctly Bermudian

THERE ARE MANY CREATIONS AND TRADITIONS UNIQUE TO BERMUDA. HERE ARE TWO HALLMARKS TO LOOK OUT FOR ON YOUR NEXT ISLAND ADVENTURE.

The Bermudian Home

The archetypal structure of the island is a wonderful example of ingenuity and self-sufficiency. Bermuda is covered with short, square limestone cottages painted varying pastel shades. This architecture is sturdy enough to hold its own during hurricane season when the island is hit with raging wind and waves. It is the roof that sets the Bermudian home apart. Each whitewashed limestone roof has repeating horizontal lines of steps that curve up. Bermuda has no fresh water supply, so the roofs' steps slow down heavy rainfall, helping the gutters to collect the water and store it in tanks under the houses.

The Moongate

Brought to Bermuda by the British in the 19th century, the moongate is of Chinese origin. Bermudians have developed their own customs surrounding the moongate. There are 40 moongates in Bermuda, and most are freestanding. It's good luck, especially for hand newlyweds, to walk through the gates. ☐