



# Bermuda Greetings



The tapestry of Bermuda's culture has been woven with the values, beliefs, and traditions of every person who has made this Island his or her home – whether the person came here by choice or by force, as was the case for the many enslaved and imprisoned persons who were transported to Bermuda.

Over the centuries, the customs that were carried in the hearts of these people have grown and evolved to become unique features of the Bermudian way of life.

Bermuda's holiday traditions are no different.

While Christmas Day and Boxing Day are public holidays and widely observed, Bermudian communities also observe Kwanza, Hanukah and many other festivals during the holiday season.

A Bermuda Christmas dinner is a spread that incorporates Bermuda's West Indian, African, British, Portuguese and European heritages with Hoppin' John sitting beside Chourico and the Christmas Pudding. But as Bermudians will tell you, no Christmas dinner is complete without the pièce de résistance: cassava pie. This savory-sweet concoction is closer to a dense pudding than a pie and is customarily cooked with a layer of chicken or pork at its core. Cassava root was brought to our shores in the early 17<sup>th</sup> Century from the Caribbean where the Taínoan people cultivated the tuber. Cassava flour was essential to early Bermuda's survival and it was the expertise and labour of enslaved Africans and American Indians that provided Cassava bread for Bermuda's tables.

As Bermuda's tourism industry grew in the early 20<sup>th</sup> century, our hotels catered to the high society of North America and Europe. Master pastry chefs whipped up confections to satisfy the most discerning of palates including American presidents,



British royalty and dignitaries visiting from around the world. European trained chefs brought with them holiday treats including the gingerbread houses which were first created in 16<sup>th</sup> Century Germany.

Bermuda's modern pastry chefs have left behind the humble gingerbread house and now construct elaborate gingerbread villages and other architectural marvels in the grand lobbies of the Island's hotels.

The 50 cent, \$1.15, \$1.35, and \$1.55 stamps feature images of the gingerbread creations that were showcased at Bermuda's hotels in December 2019.

#### References:

*Faithful Bodies: Performing Religion and Race in the Puritan Atlantic*  
(Early American Places Book 13)

by Heather Miyano Kopelson

## TECHNICAL DETAILS

DESIGNER	Keno K. Simmons – Department of Communications
PRINTER	Lowe Martin
PROCESS	Lithography
STAMP SIZE	42.58mm X 28.45mm
PERFORATION	13.33 Per 2cms
PANE	50 (2 X 25)
PAPER	CASCO Crown Watermarked
VALUES	.50c, \$1.15, \$1.35 and \$1.55
RELEASE DATE	30 September 2021

