

THE MAGICAL BUFFET

WHERE SPIRITUALITY, POLITICS, AND POP CULTURE COLLIDE

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Welcome to The Magical Buffet

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What is The Magical Buffet?

The Magical Buffet is where spirituality, politics, and pop culture collide, with hopefully entertaining and enlightening results. What started as a monthly online magazine in October 2006 was re-launched in 2008 as an interactive website that discusses things that interest Magical Buffet founder Rebecca Elson. Readers will find articles and interviews that deal with religion, the paranormal, First Amendment issues, popular culture, magical practices, and whatever else is on Rebecca's mind at any given moment. The Magical Buffet is dedicated to decreasing fear by bringing communities together in the interest of understanding and



IT WAS A DARK AND STORMY TALK LIKE A PIRATE DAY

Events, Food, Religion | 3 Comments




Avast Matey! Today is


International Talk Like a Pirate Day!
International Talk Like a Pirate Day (ITLAPD) is a parodic holiday created in 1996 by John Baur (Ol' Chumbucket) and Mark Summers (Cap'n Slappy), of Albany, Oregon who proclaimed September 19 each year as the day when everyone in the world should talk like a pirate. For example, an observer of this holiday would greet friends not with "Hello," but with "Ahoy, matey!" The holiday, and its observance, springs from a romanticized view of the Golden Age of Piracy. The holiday is a major observance in the religion of the Flying Spaghetti Monster. (Thank you Wikipedia!)

As a fan of ye olde **Flying Spaghetti Monster** and his salty Pastafarian followers, rougish rum drinking pirates, and well rum in general, I thought in honor of this high holy day I


I Recommend


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then utilizing that unity to help Rebecca become supreme ruler of the world.

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RECENT COMMENTS

- Deborah Blake** : I love Reed's ginger ale. And I used to have a dog...
- Shira** : I may just have to make the Rebecca's Dark and Stormy as...
- Dadoo** : You can only imagine my dismay upon checking the official...
- Gail Wood** : I got my camera next to the computer. Hopefully, I'll...
- Erica R.** : Hooray!!! I'm so excited! I've won writing...

would share with you my personal thoughts, reflections, and recipe for the delightful rum cocktail, The Dark and Stormy.

I had my first Dark and Stormy on a Royal Carribean cruise to Bermuda, a trip I'm soon taking again I might add. In fact, it was that trip that really developed my interest in all things rum, and helped me become the rum swilling lass that I am today. Props to all the Jamaican bartenders that insisted on me trying every "drink of the day"!

A Dark and Stormy is an incredibly simple drink to make, so like all simple recipes it's more about the quality of ingredients than anything else. All you need for a Dark and Stormy is a glass, a shot glass (if you're prone to measuring like I am), ginger beer, and a spiced rum. That said, there are infinite variations and pairings that can be made.

For instance, you could go with ginger ale instead of ginger beer like these guys and get a servicable Dark and Stormy, but to get the best Dark and Stormy I heartily recommend Reed's Ginger Beer. This gives your Dark and Stormy the tangy bite like the ones I had in Bermuda.



Reed's Ginger Beer's Lesser Cousins

Now it's time to address the rum portion of this mix. In my opinion, if you enjoy rum you should have a bottle of Captain Morgan's

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SEPTEMBER 2010

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Private Stock on hand. It's the go to workhorse rum for me and my borderline alcoholic friends. It makes a fine rum and coke, and when mixed with Reed's Ginger Beer, a respectable Dark and Stormy.



Captain Morgan's Private Stock and Reed's Ginger Beer

I would be remiss in my duties as Dark and Stormy ambassador to International Talk Like a Pirate Day if I didn't mention the existence of Kraken Black Spiced Rum. With it's vintage appearing bottling and thematically kick ass name, it could easily be viewed as a must for those partaking in ITLAPD revelries. I'm not going to lie to you, tasted straight, Kraken can clean the barnacles off your poop deck if you get my meaning. However, when cut with, I mean when mixed with a nice cold Reed's Ginger Beer, it makes a fine Dark and Stormy. No pirate would make you walk the plank for serving it this way.



Kraken Black Spiced Rum and Reed's Ginger Beer

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Alas, it is time for the big reveal. How does Rebecca, fan of all things rum, make her personal Dark and Stormy? Behold!



Everything You Need for Rebecca's Dark and Stormy

Indeed, in a household containing no less than twelve different rums, some costing more than \$50 a bottle, at the end of the day I choose the humble and inexpensive Castillo Spiced Puerto Rican rum for my Dark and Stormy. Above you'll find everything you need for Rebecca's Dark and Stormy.

Fill your pint glass with ice. Add a shot, and perhaps an extra splash, of Castillo Spiced Puerto Rican rum. Then fill the rest of the glass with Reed's Ginger Beer. You'll get a refreshing, tangy, rum drink with a little bit of bite. A Dark and Stormy is a great summer time cocktail, a refreshing alternative to the standard rum and coke, and the absolute best way I can think of to celebrate all things pirate.

If any of you guys give this a try, let me know how it goes! And if anyone has their own preferred recipe, definitely share it with us!

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 3 COMMENTS SO FAR

1 Dadoo on September 19, 2010 11:15 am

You can only imagine my dismay upon checking the official "Talk Like a Pirate" website to find no, nada, zip, nil "Talk Like a Pirate" parties shown for upstate New York.

Knowing that you also live in that area, I wonder where you plan to celebrate?

2 Shira on September 19, 2010 8:33 pm

I may just have to make the Rebecca's Dark and Stormy as the official drink for my birthday.

3 Deborah Blake on September 19, 2010 8:44 pm

I love Reed's ginger ale. And I used to have a dog (with my now ex-husband) named Captain, after Captain Morgan's. Does this make me an honorary pirate?

Argh, matey.

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