



There's a hipster in my latte

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Dark 'N' Stormy – What's in a name?

May 2, 2010 in [Cocktails](#), [Food and Drink](#) | by [Jeremy](#) | [1 comment](#)

Although this cocktail has its origins in Bermuda and [Newport, R.I.](#), the Dark 'n' Stormy is no longer limited to the seersucker set cruising their sailboats up and down the East Coast. Here in Seattle, we've seen the booming popularity of cocktail-oriented bars, and the Dark 'n' Stormy has started to appear on drink menus around town.



A classic Dark 'n' Stormy

For us, nothing is better after a long day of work than mixing up a highball and decompressing. It's one of those classic cocktails no one should tinker with the ingredients, or its construction, which is simple and delicious.

- 2 oz Gosling's Black Rum
- Ginger Beer (Reed's is a great brand)
- Lime garnish

That's it. Much like the Cape Codder (vodka & cranberry juice), New Englanders (and Bermudans for that matter) keep things hassle-free when it comes to imbibing. Unfortunately in this day and age of amateur alchemists, Lisa and I have seen a lot of imitation Dark 'n' Stormies, each with their own special "spin." Perhaps the most egregious was the one at a nameless bar in downtown Seattle, where the recipe called for Calvaldos brandy and ginger ale, along with added cinnamon to taste.

By law, nothing but the original three ingredients may constitute a Dark 'n' Stormy. The New York Times chronicled [Gosling's fight](#) to protect its brand from submerging in a pool of cheap imitators.

"We defend that trademark vigorously, which is a very time-consuming and expensive thing," said E. Malcolm Gosling Jr., whose family has owned Gosling's since its founding in Bermuda in 1806. "That's a valuable asset that we need to protect."

Not to say there isn't some incredible mixologists plying their trade here in the



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JEREMY'S TWITTER

Just got a free beer at Latona Pub because it was the last one in the keg.

[@wingate_smith](#) and I in unison: [#wordaapp!!](#)

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Just got a free beer at Latona Pub because it was the last one in the leg. [@wingate_smith](#) and I in unison: [#wordaapp!!](#)

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[@Jolie_Helton](#) Exactly. I heard/saw about your new gig at High Point. I believe congratulations are in order. Nice work! [4 hours ago](#)

Long day in the office calls for some cold PNW microbrews at Latona Pub. Win. [#Seattle](#)

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LISA'S TWITTER

Pacific Northwest. From the Gilda Sucia at the now-defunct Txori (R.I.P) to proliferation of bars like Bathtub Gin, [Tavern Law](#), etc., the art of the cocktail has seen a renaissance. Neo-classic drinks (such as the Old Fashioned, thanks to [Mad Men](#)) have become more common additions on drink menus in Seattle, which long has held a reputation as a microbrew town.

But there's also an art to mastering the classic drinks. The Dark 'n' Stormy is one of those drinks that pulls me towards a beach club in [Hamilton](#), [Bermuda](#), and needs no different personality other than its own.