



MADE IN Bermuda

IN PARTNERSHIP WITH
BERMUDA TOURISM AUTHORITY

Garden & Gun taps into
**Bermuda's burgeoning community
of talented entrepreneurs and makers**
turning out an innovative and diverse range
of products from clothing to candles to island
cooking staples. Discover a few of our favorites
inspired by the island's unparalleled charm.

1. **YART** 2. **OCEAN SAILS** 3. **DUCHPOPS**
4. **LIMESONE + CEDAR CO.** 5. **HAMEC** 6. **CHIKO'S SMOKEY RUB**



BERMUDA

1. YART

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strativist.com/yart

2. OCEAN SAILS

Barefoot, suntanned, and standing with a talking parrot perched on his shoulder inside a 2,400-square-foot historic waterfront warehouse in St. George's, the sailmaker Steve Hollis certainly looks the part. As he should. Hollis has been honing his craft since he was just thirteen. "I was doing junior sailing programs and teaching classes at the yacht club," Hollis says. "A local sailmaker asked me if I wanted to work with him. It was an old-school apprenticeship." Today, Ocean Sails, the company run by Hollis and his wife, Suzanne, is Bermuda's foremost supplier of sails, rigging, and custom canvas and upholstery. Hollis and crew work on everything from classic fourteen-foot Bermuda dinghies to three-hundred-foot steamships. And if the boat won't come to them, they'll go to the boat. The team has worked in England, Germany, France, Spain, and the United States, among other far-flung locales. "Every job is so different—nothing is repetitive," Hollis says. "That's the fun part." [Available at Ocean Sails, Water Street, and St. George's](#)
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During the summer, Bermuda native Rickeisha Burgess makes three thousand ice pops a week from scratch inside her commercial kitchen at the Royal Naval Dockyard. Launched in 2016, the DuchPops line now includes twenty-six classic and seasonal flavors inspired by life on the island—including Whistling Frog (cucumber and lemon), Railway Cherry Trail (cherry and strawberry), Pink Coral (watermelon and cucumber), and the Duch Pop (mixed berries, pineapple, peach, and kiwi). All are made daily with fresh fruit and agave. Alcoholic versions of the sweet treats are coming soon—first up, the Rum Swizzle, naturally. [Available at Dockyard Terrace, and Royal Naval Dockyard](#)
facebook.com/DuchPopsBermuda

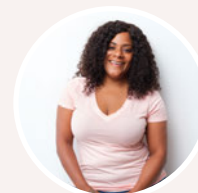
Meet the Makers



STRATTON HATFIELD
YART



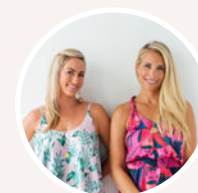
STEVE & SUZANNE HOLLIS
Ocean Sails



RICKEISHA BURGESS
DuchPops



NINA FRONCIONI
Limestone + Cedar Co.



CARY BUTTERFIELD & PATRICIA BORLAND
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4. LIMESTONE + CEDAR CO.

The tiered white roofs that top nearly every building on Bermuda are pretty, but they also serve a vital purpose. There are no rivers on Bermuda. No freshwater streams, either. To make the island livable, early settlers devised the current limestone roof system to help purify and collect rainwater in underground tanks. "Sometimes we have droughts, and when rain finally comes, you can hear it against the metal of the tanks. It has a unique smell like earth and moss," says candle-maker Nina Froncioni, the owner of Limestone + Cedar Co., whose best-selling candle, called Tank Rain, re-creates the fresh sweet scent. Froncioni, who first got into candle making as a hobby, now sells five additional Bermuda-inspired candles—White Lily, Bermudiana, Pink Sand, Cedar Stack, and Dark Rum—using all-natural soy wax and the highest quality essential oils she can source. [Available at The Island Shop, Queen Street, and Hamilton](#)
facebook.com/limestoneandcedar

5. HAMEC

Clothing designers Cary Butterfield and Patricia Borland, a Bermuda native, became fast friends during the year they spent at boarding school together. The pair reconnected when Butterfield married a Bermudian and moved to the island. They have five children between them—Hunter, Ava, Mia, Elle, and Cruz. In 2016, they launched their line of luxury resort wear, naming the company HAMEC (an acronym of their children's names). Each of the versatile styles in their new collection of rompers, jumpsuits, maxi dresses, and separates is splashed with a bright colorful print rooted in the Bermuda landscape. "Our pieces are sexy and tailored but still forgiving," Borland says. "We spend a lot of time on the pattern—the fit, feel, and flow. We are about bringing confidence to the women wearing our clothing." [Available at FH Boutique, Hamilton Princess and Regali, and Rosewood Bermuda](#)
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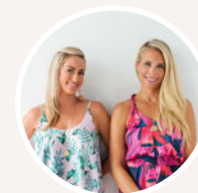
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