WorldDenver Presents:

STAYCATIONS
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APERITIF IN AMSTERDAM

"Welcome to the Netherlands!" Or is it, "Hello from Holland?" Wait a second... If you're in Amsterdam, both are correct. Holland refers to the region that stirs up visions of tulips and windmills, whereas the Netherlands refers to the country as a whole. Have you visited? The Netherlands leads the world in bicycle ownership and sprinkle consumption, with a particular affection for licorice flavor. If that wasn't enough, the Drie Gezusters pub situated in Groningen is Europe's largest bar with five different entrances that are interconnected and contain about 10 different themes. Proost!

CULTURE

The Rijksmuseum is the Netherland’s largest art museum, complete with a Michelin-starred restaurant, a total collection of one million objects of art and history, and is the 19th most visited museum in the world. Its vast collection showcases iconic art and a wide variety of artifacts that reflect more than 800 years of Dutch and global history, including jaw-dropping paintings by the likes of Rembrandt, Van Gogh, and countless more Dutch legends. In 2012 the Director of Collections, Taco Dibbets, took the unusual step of making 125,000 high-resolution images available for download via its Rijksstudio web platform, with plans to add another 40,000 images per year until the entire collection of one million works is available online.

CUISINE

Usually sold as street food, bitterballen was designed to turn dinner's leftovers into an appetizer for the next day. While often translated as “bitter balls,” this delicacy does not have a bitter taste. The name, in fact, refers to the tradition of serving these deep-fried snacks with bitters, such as jenever, although they are more often enjoyed with beer these days. Oh, and make sure you have mustard on hand for dipping - the grainier, the better!

COCKTAIL

Did you know that gin evolved from Dutch genever? Genever gets its name from the Dutch translation of “juniper,” the berry that gives the liquor its taste. The story goes that the traditional liquor of the Netherlands was consumed by soldiers during the Anglo-Spanish War in the 1630s, and the Dutch shared it with their English allies. When the English went back home, they tried to recreate the beverage but added additional herbs and spices, creating what we recognize today as gin. Nowadays, most genever is served as a neutral spirit, so pick up a bottle next time you are out to try one of these gin-based cocktails!

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