



We're back!!

I like to think of a good newsletter as a hearty oxtail stew, with red wine, cinnamon and star anise...

It can always benefit from a little more stewing, braising a bit longer, bubbling away patiently, absorbing a bit more flavour, adding more dimension, more interest, and finally exploding with intricate, yet comforting satisfaction!

Thus, get ready to indulge, to savour - our July/August newsletter has now reached it's flavour absorption capacity and is ready to be dished up and served with a side order of steaming freshly baked bread and melting farm butter...

After the Comrades Marathon, **d.o.u.g.h** and **Lambitious**, decided to take a bit of weight off tired legs and take June easy. A few themed soccer parties encouraged these rugby boys and girls, to familiarise ourselves with the overwhelming world of soccer, as South Africa metamorphosed into a wondrous cosmopolitan melting pot of cultures, languages, fashion, hairstyles and cuisine!!



A fantastically successful French Day at Hazel Food Market saw more feet cross that gravel plot than we've ever had in one morning. We had some French musicians, beret's, croissants, painters and keenly red, white and blue clad vendors - who were all sold out by 11am!! Oui, oui - only the early palates were entertained by such pleasures as coq au vin, cassoulet and escargot! Even the French would be proud....

And then, out of nowhere, came JULY!! What an unexpectedly crazy month! And we like crazy! We did some fabulous functions, enlightening competitions, marvelous cocktails and met some magical people.

A final - hugely successful, I might add - World Cup Function, had us serving up some of our fondest Mediterranean and Caribbean memories.

Sardines from Portugal marinated simply in garlic, fresh herbs and white wine vinegar. Fresh dates wrapped in crispy bacon. Greek lamb slowly roasted on the spit, Peri Peri baby chickens, grilled Mozambiquan style, over the fire, gorgeous salads, beautiful desserts, freshly baked breads and foccacia's. Yes, we are indeed slightly obsessed with the incredible act of baking our own bread. The satisfaction of feeling it grow, kneading it, knowing it, watching it grow, and finally smelling it, breaking the crispy crust and dipping the soft, perfect chunks in homemade Italian meatballs, garlicky aioli, seasoned duck fat.....Heaven on a bun!!!

We served up some fun, food and cocktails at a beautiful new home, hopefully giving it the housewarming it so much deserves. The girls ran the kitchen, sending out platters of pleasure, while Dylan shook his booty and some cocktails up in the bar! A lot of fun was had by all, I dare say....



Then, one fine Saturday, Chani and Mariette took a short roadtrip to Zebula Country Estate just outside Bela Bela. While Dylan was serving succulent pork rolls done to perfection on his spitbraai, manning a pizza oven and playing waiter, the girls dodged potholes on their journey to this gorgeous bushveld estate. What a lovely sight we arrived to! Miles of bush, blue skies and thatched roofs growing out of the African soil. A lovely birthday party was held with the sun setting in the African sky.



To add a bit of an educational twist to our hot month of July, d.o.u.g.h had the good fortune of being chosen as one of the top 10 in the National Pillsbury Baking Competition.

After an interesting afternoon of baking in the test kitchens of the South African Chef's Assosiation in Johannesburg, we made it to 3rd place overall with our very sophisticated Fig and Coffee Cake.



Also, we feel that by now it is time for us to introduce to you a favourite member of the family. Not only is she the most gorgeous thing you'll ever see, but she had a pretty busy month of her own. Mariette's pride and joy, 8 month old Bella - beautiful girl in Italian, won her class (Minor Puppy) at the Klun French Bulldog Show - very prestigiously executed among the cream of the crop.

Well done Bella, we are, to say the least, incredibly proud!



**d.o.u.g.h** and **Lambitious** will be doubling it up this weekend, showing our goods at 3 Pretoria markets. Please join us at the Market on Rosemary and Lynnwood, Friday 6 August. A lovely quant little affair at 345 Rosemary Street in Menlopark, right opposite Menlopark High School. We'll be doing our lovely lamb as well as some mini cakes and introducing the newest addition to our market repertoire..... baked custards!! Think crème brulee, pot au chocolat, white chocolate and vanilla pots.... and maybe something a little naughtier like a strawberry daquiri pavlova, mojito brulee....the possibilities are endless. On Saturday we will be back in our usual spot at the Hazel Food Market, and on Sunday we're heading to the farm. A country market at the Sammy Marks museum. Again we'll have the good old lamb, pretty little cakes and decadent custards on display. It promises

to be a fun day out for the family, kids, farm animals and possibly mammoer...? Micro Utopia.

Keep well everybody, hope to see you from the kitchen!

"Taste, like smell, is a humorless sense. Shut up and eat your spinach. "Taste" expresses a permanent crisis in civilization. We suffer and enjoy its daily dramas. Then, tastelessly, we die."

Peter Schjeldahl

