



THULA THULA



THULA THULA'S WINNIE MAGWAZA AND TOM XULU



RODWELL HOUSE

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## TWO-COURSE MENU

Michelle Snaddon fills TASTE in on an exciting pair of new cookery-courses at top South African establishments

A glamorous Parisian now settled in Zululand, co-owner cum chef Francoise Anthony is holding culinary weekends at Thula Thula Private Game Reserve, two hours from Durban. Partner Lawrence is known for his work on rehabilitating a herd of rogue elephants, earning him "elephant whisperer" status. Guests are treated to a fusion of Franco-Zulu flavours, inspired by Francoise's annual visit to Paris's LeNotre Culinary Institute, and can now learn to make some of the lodge's legendary dishes. The course costs R5 000 per person sharing and includes full board, lessons, game drives, a bush walk and a 1-hour massage.

To book, call 083 787 9991 or (035) 792-8322; [www.thulathula.com](http://www.thulathula.com)

Five-star Rodwell House in St James, Cape Town, introduces its special Culinary, Wine and Art weekends: guests begin with the chef's six-course tasting menu, designed to give a taste of what's to come for the weekend. Cookery classes start on the Saturday, with guests joining chef Ivan Cameron for a lunch prepared at the morning class. The afternoon is spent enjoying an art demonstration and a lecture, by Joanne McGilvray, on the 20th-century Masters' collection at Rodwell House. Dinner is the chef's highlight: a three-course food-and-wine-pairing experience – the perfect end to an indulgent and inspirational weekend. Visit the wine cellar with Robin von Holdt before departing on Sunday. Classes cover everything from the basics to more complex preparation techniques. From R3 950 per person sharing.

To book, call (021) 787-9880; [www.rodwellhouse.co.za](http://www.rodwellhouse.co.za)



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## IN SEASON



### ASPARAGUS

**CHOOSE** stalks that are electric green in colour and firm to the touch.

**STORE** in the refrigerator and eat when the stalks are fresh and still boasting their full nutritional potential. If left for too long, the lower stalks may become woody.

**PREPARE** by rinsing upside down under running water to remove grit and excess dirt.

**BLANCH** and serve well seasoned with a good squeeze of lemon juice or pair with bacon, soft-poached eggs and a toasted English muffin.



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### SCENT FROM ABOVE

Dreamy as a snowy winter, a bridal gown or a puff of meringue, our new Rosa Lize™ roses, grown exclusively for Woolworths, are beautifully scented with a strong, sweet fragrance particularly unique in cultivated blooms. Each delicate bud wears a protective sock during transportation to ensure it lasts that much longer. From R79.99 for a 10-stem bunch. Available at selected stores.