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REPORT ON FRANSCHHOEK OUTING

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Memories 4
are priceless
(Some
Photos)

In Association with





BANKING DETAILS ON REQUEST

NEWSLETTER

MARCH 2015

# A Day in Franschhoek

Franschhoek has been a town we visit when we celebrate the anniversary lunches because of the top-notch quality of restaurants! We had not been to Franschhoek for a while and the numbers on this coach proved to us that the town is indeed very popular. We decided to allow everyone freedom-of-choice on arrival in the town. Some went to taste (and buy) chocolate at Huguenot; some walked to David Walters pottery; some went to the Tsongo shoe sale—and some walked and walked right down to the furthest Pick 'n Pay right at the entrance to the town. The day was blistery hot and as a result when Bridget, Jenny and Ann phoned Carol to say they were-on-their-way to lunch but would be late, I decided to ask Johann (the Maitre 'D) of Allora to fetch them!

This kindness by Johann coupled by the excellent service we received at Allora makes this a restaurant to return to for sure! The meals were served promptly table-by-table. All in all, a very good day had us coming home in our brand new 52-seater Hylton Ross coach, in style!



Lyn & Ruth always enjoy their days out—very good friends!

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Thursday
26th March

Coach leaves
Tableview

@ 08h45 &

Constantia

Village @

09h30

PLEASE NOTE
TURNAROUND
OF
PICK UP

Please book by Monday 16th and pay by Friday 20th March

**biStrc**<sup>3</sup>

### Glorious Stellenbosch is where we're going today

### Morning at leisure in Stellenbosch

On arrival in Stellenbosch you will have the opportunity to walk around in the cool Botanical Gardens. I have made contact with a Bonsai expert and he will show you his bonsais and explain how to look after them OR as the gardens are in the centre of Stellenbosch, you will be able to walk around the fabulous shops for an hour or so!

#### Lunch at Bistro 13



Chef Nic van Wyk does not need much introduction. He has been the judge for 2 seasons of Kokkedoor and has worked at Terroir Restaurant & Diemersdal Farm. Nic works in the kitchen with Chef Jean van Zyl who was previously at Delaire Graff.

Their vision is to serve "Honest

Food made by a passionate team"

Attached to the **Bistro 13** premises is a new tasting room for **Stellenbosch Vineyards**. This venue is tastefully decorated to honour Welmoed Estate's history stretching back to 1690, but at the same time keeping up with the modern trends of grey walls, wooden elements and plush arm chairs, putting a taste of luxury into your wine tasting experience!

Cost for the day is R400 per person which includes your transport and lunch.



MARCH 2015

## Let's go to Solms Delta

I have wanted to organize a day out to **Solms Delta** for a while now and April is when we will spend the day at this unique estate. If the weather holds, and normally April is still good in Cape Town we will enjoy a picnic under the trees! (At tables). They have an indigenous culinary garden called **Dik Delta** which I am hoping we will get to see. Renata Coetzee has spent her retirement years studying and documenting the Khoi Food culture, and a range of edible flora has been sourced and planted. You will get to taste and smell the unique plants and herbs in this garden.

## Time Out is 15—Thursday 30th July

As you all are aware <u>Time Out is turning 15</u> and we will be celebrating this special birthday at a lovely venue. (To this end Brian and I are already doing many reccies!!)

I really want this to be a BUMPER day and will be inviting old friends of Time Out to celebrate with us. I would also like to call on you to try to help me with gifts to be handed out. If you know people /companies who are willing to donate please send me their contact details and I will do the honours!

#### **Service problems?**

My aim with our coach tours is always to make sure that everyone enjoys the day out. If you feel your lunch is not up to standard, please get up there-and-then and come and tell me- I can then do my very best to sort it out with the Management and Kitchen staff and try to rectify the problem.

I find it very difficult to learn about problems after the fact, when I cannot rectify anything.

"The best way to find yourself is to lose yourself in the service of others." - Mahatma Gandhi



















Through the eyes of Brian