

REPORT ON
OUTING

• Time
Out
is 15

CONTENTS

Celebrate in
style
with a few
surprises! 1

Herbs @
Allee Bleue 2

Change of
DATE— 3
August
Outing:
17th
September

DEWARE-
MARKT 3

SPECIAL
THANKS 3

Memories 4
are made of
this!!



QUEEN
FOR THE
DAY?



TIME OUT
Ladies Club

PO Box 50371, West Beach, 7449
Phone: 021 557 0794 / Fax 0866 855562
email: toclub@africa.com
Cell Phone No.: 084 580 1469

BANKING DETAILS ON REQUEST



NEWSLETTER

AUGUST 2015

Time Out Celebrates in STYLE

What a special day it was! Time Out turning 15 and the celebration of Traveltime turning 8 was indeed a day of great happiness coupled with a FEW surprises. The venue was a surprise—**THE POLO CLUB** came up TOPS with all arrangements! It is indeed a fabulous venue and many ooh's and aah's were heard on arrival. The second surprise came in the person of **Ryk Neethling** who just happened to be going to his office on the 1st floor of the building when the ladies were enjoying their welcoming drinks in the foyer, and he was swamped—photo sessions delayed his working day! Third surprise of the day was **Devon and JV, two young dancers** who arrived to entertain us just before our main course. Their rendition of a 'puppet' show and various floor acts had us all cheering for more. All too soon their time was up and everyone settled again! Another very pleasant surprise were the **photo collages** - a collection of travel memories with friends - a gift for everyone from Time Out & Traveltime - These proved to be such a HIT with everyone! Thank you to one and all for joining the party—YOU ALL ROCK!!!

And, let us not forget the gifts; everyone went home with a gift which were sponsored by Suppliers and Members alike. Thank you one and all for making the day a very memorable one.



Ryk —what a charming man he is!

Thursday
27th August

Coach leaves
Constantia at
08h45 and
Tableview at
09h30

Cost for the
day is R400
per person

Please book
by Monday
17th and
pay by
Friday 21st
August

The Herbs of Allee Bleue coupled with a herb theme lunch

Allee Bleue grows herbs under tunnels on their farm just outside Franschhoek. They grow these herbs hydroponically with husks brought in from Mocambique or Sri Lanka. The smell from the mint patches will have you wishing you could bring a good book and a hammock with a mint cocktail to relax in the tunnel! These herbs are sent out to large retailers in the Western Cape.

If you've always wondered 'what herb to use where' in your cooking, today is the day to find out! This tour will be followed by a **herb inspired lunch**. Their range of herbs includes Sweet Basil, Dhania/ Coriander, Dill, Fennel, French and Garlic Chives, Rocket, Sage, Mint etc - lunch will



Make sure you wear closed shoes in case of inclement

PLAN FOR THE DAY

Our day will start at 10h30
(Tour one hour long)

On arrival, a cocktail in their Shiraz room

LUNCH MENU

Rosemary and red wine braised lamb shank with
rosemary cream & deep fried garlic

Spiced lemon thyme and cashew nut custard with
lemongrass & lemon thyme sorbet.

I also plan to visit the Rhodes Factory store after lunch—
(right opposite Allee Bleue)



Thursday 17th

September

PAGE 3

AUGUST 2015 NEWSLETTER

**PLEASE NOTE THAT THIS OUTING IS
ONE WEEK EARLIER THAN NORMAL!**

This is due to the last Thursday being a PUBLIC HOLIDAY—HERITAGE DAY!
KINDLY DIARISE THIS - I'D LOVE TO HAVE YOU WITH US ON THAT DAY!!

De Warenmarkt



Stellenbosch boasts a new food market. I thought we've not spent time in Stellenbosch town and what better time than the month-of-September!

The new food market is named **DEWARENMARKT** and has been modeled on a Dutch food market!

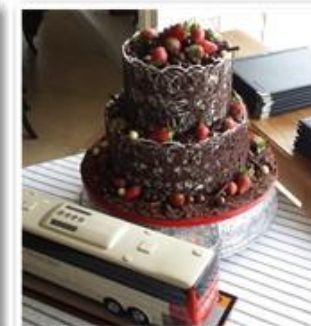
De Warenmarkt is situated in a historical building dating back to the 18th century in old Stellenbosch. The Cape's rich and diverse cultural heritage is reflected in their culinary offerings! They offer a speciality butcher—Ryan Boon ; The Devils Peak Brewing Company ; De Luxe Coffee Works ; "For the Love of Yumminess" ; Mano's bakery.

I will shortly be going out to do my usual recce and will give you more details on our day in Stellenbosch in the newsletter which comes out at the end of August.

Their guest chef until the end of September in their pop-up kitchen is **George Jardine**—the renowned chef!

OUR SINCERE THANKS

Special thanks to all who contributed to the gifts Brian & I were showered with at the Anniversary Lunch. We are most grateful to you all for your love and kind thoughts.



You Can't Take Away The Memories