



## SADDLE UP

- Singita Game Reserves have introduced luxury four-night horseback safaris in East Africa, offering experienced riders guided horse riding and game viewing in Tanzania's Singita Grumeti Reserves (left). From April to mid-May then again from November to December. **Priced from R59 110 per rider and R52 982 per non-rider; contact 021-683-3424 or singita.com for more info.**
- Tswalu Kalahari Luxury Private Game Reserve is getting into the stirrups, too, offering horse riding followed by a night spent camping on the dunes under the stars. All riders are accompanied by an experienced guide and/ or ranger. **Priced from R5 900/person sharing; contact Classic Retreats on 011-274-2299, or tswalu.com for more info.**



## THE DARK SIDE

We can't get enough of the new Ferrero Rondnoir by Ferrero Rocher. With a dark chocolate centre, encased in crispy wafer, surrounded by a dark-chocolate cream and topped with crunchy dark-chocolate morsels, they're not easy to share! R54,99 per pack of 12, available from leading retailers countrywide.

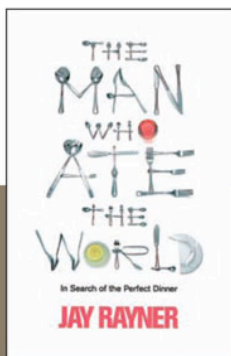
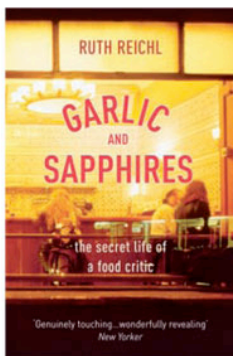


## HAVE A BALL

Celebrate life, love, family and friends in style. Jozzi's much-loved caterers By Word of Mouth also hire out the most marvellous array of party paraphernalia, which includes glam chairs, champagne buckets, lights and decorations. **011-544-1600, bywordofmouth.co.za**

## SPOTLIGHT

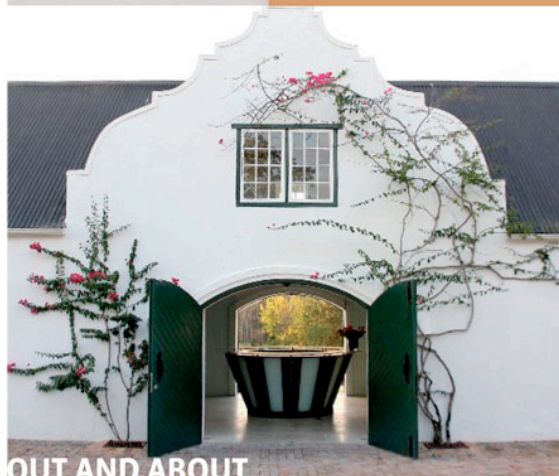
# News and views



## SHELF LIFE

The answer to any foodie's curiosity cravings, these three works are filled with amusing, sometimes horrifying, but always interesting anecdotes about the world of restaurant dining.

- Ruth Reichl, food critic at the *New York Times*, recounts donning a different disguise for each restaurant visit in *Garlic and Sapphires: The Secret Life of a Food Critic* (978 0 09948 997 9, R184).
- Jay Rayner, food critic at the London-based *Observer*, writes about his travels in *The Man Who Ate The World: In Search of the Perfect Dinner* (978 0 75531 634 2, R369).
- AA Gill's commentary on life, culture and anything edible in *Table Talk: Sweet and Sour, Salt and Bitter* (978 0 29785 191 2, R279), is perfectly written and laugh-out-loud funny.



## OUT AND ABOUT

We're heading to the glamorous new tasting room and outdoor lounge at Peter Falke Wines (above), designed by Peter's partner, Danièle Gortz, who used cork, macassar ebony and chrome finishes to create a sleek space. Enjoy a glass of their Blanc de Noir or Sauvignon Blanc while watching the sun set over the Helderberg mountains, **021-881-3677, peterfalkewines.co.za.**

- The South African Cheese Festival will be held from 24 to 27 April at **Bien Donné outside Franschhoek, 021-975-4440, cheesefestival.co.za.**
- Celebrated SA landscape painters Walter Meyer and Albert Redelinghuys will exhibit at Boesmanskop on the Karoo farm Kruisrivier from 4 to 11 April. **Contact 044-213-3365, or info@boesmanskop.co.za.** ☐

Don't miss Taste of Cape Town from 2 to 5 April at the Jan van Riebeeck Sports Fields

off Kloofnek Road, [tasteofcapetown.com](http://tasteofcapetown.com). Tickets available from Computicket.