

## Blue Skies, Blue Mountains & Blue Waves for Anniversary July 2010

Hein had a business meeting on Friday, 23<sup>rd</sup> July in Cape Town, so we decided to celebrate our 18<sup>th</sup> wedding anniversary there.

*Thursday, 22 July 2010*



After a quick coffee, we packed our bags and left for Lanseria Airport at 06h30. After we've booked in our bags, we had breakfast in the Wiesenhof Restaurant on the top floor. We like to sit outside, under a huge canopied roof to watch the helicopters, small planes and Kulula planes.

Fresh salmon, cottage cheese and lettuce leaves on brown bread for me, pap & sous, sausage and eggs for Hein. The food is always lovely, interesting and well prepared. Their Americano coffees are strong and good.

After a pleasant flight, we landed at 10h30. While Hein was at AVIS, I walked out to a blue, sunny day – almost summer temperature! I nearly freaked, cause I only packed warmish clothes. While waiting outside AVIS, I saw an old colleague, Sarita, fetching her car. It was lovely to see her after about 7 years.



In Bloubergstrand, we rented a flat from Lynette. Although we used to stay there quite a bit, we haven't recently. It's absolutely lovely! On the 6<sup>th</sup> floor, with this amazing view over Table Mountain and the ocean! It is Nautica A for R450/night for the flat (low season). It has 2 bedrooms, 1 with double bed, other with 2 single beds. An en-suite bathroom with shower, 2<sup>nd</sup> bathroom with bath. Open-plan kitchen, dining area and lounge with lovely balcony. When you sit in the double bed, you look out on Table Mountain. The flats also have washing machines & tumble dryers on the ground floor. [www.bloubergapartments.com](http://www.bloubergapartments.com) (Lynette 082 972 6338)

It's really a wonderful holiday apartment – close to shops, restaurants and there is a lovely walkway next to the beach. What I absolutely LOVE about this flat: when someone has stayed there and bought a jar of coffee, a packet of sugar, salt or pepper, a bag of pasta, jar of mayonnaise, etc – Lynette doesn't remove it. So instead of buying a jar of mayo for 4 days (wasting most of it), you can now use those left behind.

On our way to the flat, we've bought some groceries, so I quickly unpacked our clothes. Hein worked a bit, while I made chicken burgers. It was lovely to sit on the balcony, munching away. There was a slight breeze - Hein's bun nearly flew away.



Curious, we decided to drive to Greenpoint to have a look at the stadium. It really is very impressive! The outside structure looks like paper.

Driving back, we had a short nap.

After 6, we drove to Melkbosstrand - Kobus & Linda invited us for dinner. With 3 kitties at home, we bought them some kitty snacks and some chocs for the adults. Another friend, Gina, joined us. Kobus made a lovely crayfish salad and served it on lettuce with Linda's secret dressing sauce.



My sauce was mopped up with some bread - very yummy!!! Kobus then braaied thick steaks, made a mushroom sauce, green beans & mushroom in a pot and wedges in the oven. We ate for the nation! And ended with a sublimely Woolworths malva pudding with fresh cream. After the lovely meal and conversations, we dragged our tummies to the car and drove home.

*Friday, 23 July 2010*

In Gauteng, we usually wake up around 7 am. On Friday, we awoke with an almighty start - it was already 07h30 and Hein had a meeting in town at 10. After a hasty coffee, I made myself a sandwich, Hein had yoghurt and then we showered and dressed. And tackled the road to town ...

Especially from Milnerton side, it's a nightmare! There's only 1 lane going to town, but the Capetonians don't give a hoot - they drive in the next lane and then force themselves in-between our poor okes driving patiently in our lane. Which means, we don't get anywhere, our blood pressure is sky-high and the push-inners' just don't care. Grrrrrrrrrr!

Eventually, we moved forward and Hein dropped me at the Waterfront. I realised that I haven't packed my blue earrings, so I browsed through the shops looking for new ones.

And saw this amazing stall ... at first I couldn't figure out what it was. It looked like badges, but then I looked closer – button covers.



Button covers are metal covers, perhaps featuring elaborate decorations, which slip over simple buttons and transform them on men's or women's shirts into shirts with significant "bling." The typical button covers are round and feature a back clasp that is inserted around the threads of the button and underneath the button face.

They are sold either in sets or separately. You can instantly transform a black jacket/jersey/shirt in something unique.



How creative are these works? A woman sitting down, bending forward with her hair falling down, out of stone. And a life-size elephant made out of wire and beads!

At Exclusive Books, I sat outside, enjoying the lovely weather.



A lovely baked cheesecake topped with chocolate caught my eye and was delicious with Americano coffee. When Hein joined me later, he had a toasted sandwich & chips.

Then we strolled to Quay 4 Restaurant, where Hein had an interesting can of Castle Lager – a very big hole at the top. A seagull was strolling around on floating blocks. A light chicken salad was my lunch.



After a nap, we watched these guys flying around in these small motorized 'parachute thingies'. The guy on the right wanted to land, but then he saw a guy on the ground sleeping and had to change his course of flight.



For a sundowner, we drove to a new development, called Big Bay. Its between Bloubergstrand and Melkbosstrand. A long strip of well-known restaurants faces the sea, with a small football court for kids on the side. Lush green grass for kids & dogs and paved pathways for walking or roller blades.

KAROO, MOYO & Ciao Baby are some of the popular restaurants there. Where Blue Peter Hotel used to be the most popular sundowner spot in that area, the Big Bay has the advantage of more sea views.



Ciao Baby was our choice. It was a lovely late afternoon, bit cold, but no wind. The kids were playing all over and we could see quite a few surfers in the waves.



I ordered a Mojito, but sipped it slowly cause it was quite strong. Hein was happy – a beer in his hand and sun on his face.

We didn't plan to eat anything, but when 3 Oriental people sat next to us, and ordered a pizza, we immediately changed our minds.



An ordinary Regina pizza, but with bacon instead of ham. The waiter was quite cute – we said we'll share the pizza, so he brought 2 plates with half a pizza on each. But did say he thought Hein's half was a bit bigger than mine.

With some crushed garlic, chillies & Parmesan cheese we relished every bit of that pizza.

The crust was thin and crispy and had more than enough toppings.

When the sun dipped however, it got quite cold and we finished our drinks and drove back to the flat.

I read a book, Hein watched some TV and later I made us cheese on toast.



*Saturday, 24 July 2010*

With cheese in mind, we drove to the goat farm, Fairview, just outside Paarl for breakfast. It's a beautiful farm with lovely trees, looking out over the mountains. There's a special tower for the goats.





This goat posed for Hein. Inside it's cosy, comfortable country chic. So cheese for breakfast at 9h30? They have this amazing option:

TABLE NO. \_\_\_\_\_  
NAME \_\_\_\_\_

**GOATSHED FAIRVIEW**

CREATE A CHEESE PLATTER OF YOUR CHOICE BY TICKING THE DESIRED CHEESE.  
6 Choice Cheese Platter - R45 • 8 Choice Cheese Platter - R52 • 10 Choice Cheese Platter - R58  
The chef's choice of Fairview's finest ripe Jersey milk and pasteurized milk cheeses of the day.  
For 1 person (8 varieties) - R52. For 2 people (10 varieties) - R58

Camembert	<input type="checkbox"/>	Cream Cheese with Black Pepper	<input type="checkbox"/>
Brie	<input type="checkbox"/>	Cream Cheese with French Onion & Cloves	<input type="checkbox"/>
Vat Nr 3	<input type="checkbox"/>	Cream Cheese with Chukalake	<input type="checkbox"/>
Bleu au Blanc	<input type="checkbox"/>	Cream Cheese with Sweet Chili	<input type="checkbox"/>
Royales	<input type="checkbox"/>	Vineyard Cheddar	<input type="checkbox"/>
La Beryl	<input type="checkbox"/>	Havarti	<input type="checkbox"/>
Blue Rock	<input type="checkbox"/>	Cheddar Traditional	<input type="checkbox"/>
Bleu Tower	<input type="checkbox"/>	Cheddar with Garlic & Herb	<input type="checkbox"/>
White Rock with Cranberries	<input type="checkbox"/>	Cheddar with Black Pepper & Paprika	<input type="checkbox"/>
Feta	<input type="checkbox"/>	Crottin	<input type="checkbox"/>

All orders served with freshly baked bread

You take a page like this. Then you decide how many cheeses you want. 6 Choices - R45, 8 Choices - R52, 10 Choices - R58.

Then you tick your choices (I was greedy and went for 10 choices).

If you don't know what cheese it is, the explanation is on the back of the page.

That way you can have different cheeses to taste from.

Just look at my selection I had:

It is served with a side plate of home baked bread. And only one piece of preserved orange. That really is something they should change.

Hein ordered the normal English Breakfast.

I tucked in and it was gorgeous. The White Rock with Cranberries was especially nice, the Blue Tower soft and smelly and the goat's cheeses flavorsome.

Luckily they didn't blink an eye when I asked for more preserve. Hein had some of the Camembert and cheddar. But I still couldn't finish it. Their Americano coffee complimented the cheeses perfectly!



Drove past my high school in Paarl, then drove to Franschhoek. Had a quick stop in Pep Stores for a face towel, and then searched for a pub to watch the rugby game.

Franschhoek has turned into a gastronomic town! There are only a few shops and galleries to wander through, the rest are all restaurants and coffee shops.

The Station pub appealed to us.

Hein loved all their little notices: 'This establishment closes at 2 am sharp. We are open from 11 am until 2 am and if you haven't had enough to drink at that hour, the management feels that you haven't really been trying ....'



Armed with magazines, I read and filled in the crossword puzzle while the Springboks were performing poorly.

For lunch we had amazing bangers & mash with fresh peas.



From FranschHoek, we drove through my home valley, Simondium, past Babylonstoren, the farm where we stayed for more than 30 years.

Then we drove to the flat for a lovely nap.

Googling restaurants in Cape Town, I found this Turkish restaurant in Greenpoint, Anatoli ([www.anatoli.co.za](http://www.anatoli.co.za)). Although our anniversary is on Sunday, 25<sup>th</sup>, we decided to celebrate it in Turkish style on the Saturday night.

With a feeling of anticipation, we showered and dressed and drove to Greenpoint. Not knowing exactly which side of Napier Street the restaurant is, we first drove up the mountain. Realised it's the wrong way, turned around and nearly got caught in a police crossfire.

A white Golf was stopped by the police and everyone was standing around, so we swiftly drove around them.

You enter the restaurant through big wooden doors. The décor is sumptuous and creative. Persian rugs decorate the walls. There are 2 areas – in the 1 area the ceiling is decorated with fabric and a huge chandelier in the centre. All the tables have tablecloths, covered with big sheets of white paper.



After we've ordered an Elgin Vinters Merlot 2007 with a waiter (he looked Turkish), we saw this signature in a few frames on the wall next to us. When we asked the waiter, he explained it's the seal/signature of the Ottoman Empire, Turkey.



Mahmud Han bin Abdülhamid muzaffer daima

We were early, so the restaurant was almost empty. I noticed 2 ladies seated on the opposite side of the room. One looked familiar, I thought she may be Pippa, the wife of an old friend of mine, Riekert. But I know they stay in Vredenburg, so thought it's just her double.



The next moment, Riekert walked into the restaurant. I was blown away! Went over and said hallo. They were in Cape Town for the weekend and had dinner in Anatoli with Riekert's sister, Yvette. Of all the 100's of restaurants in Cape Town, what are the odds of meeting them there?

Our waiter came to our table with this HUGE wooden tray. It's probably about 1m x ½ m big. Filled with plates of entrées. Most of them are cold, so you remove them from the tray. A few are hot and are ordered from the kitchen.



Our choices were: **Topig(V)**: Mashed potatoes and chick peas stuffed with tahini, pine nuts, cinnamon, onion and dressed with chilli oil. *It was divine!* (centre photo); **Arnavut Cigeri(M)**: Lamb livers tossed in spicy flour, deep fried and served with lemon and sumac dressed onions. *I found it a bit tough, but lovely flavours.* (photo right). It's better to have a group of people to sample all the starters. We couldn't finish ours.



We also had Paul, the octopus (ha,ha - joke), marinated in lemon juice. They have flat wooden boards for the bread. When they arrive at the table with the bread, they slice it with a round knife (almost like pic left) and slip the bread on top of the paper sheet on the table. Ours had garlic in and was delicious.



For our main course, we had red peppers and cabbage leaves stuffed with mince and drizzled with yoghurt. Absolutely scrumptious!!!! I had pasta pockets filled with mince and topped with tomato relish and yoghurt. I will definitely order that again! Hein had lamb stew with rice. The lamb was soooooooooo flavoursome and soft!!!!

The restaurant has filled up by then and the ambience was amazing! People chatting, sampling food and drinking wine. A belly dancer entertained us for a bit. Although we wondered why it's called belly dancing ... cause she uses every part of her body, not just her stomach. I've Googled it, but they can't give a realistic explanation. Some said it had to do with a dance for fertilisation ...



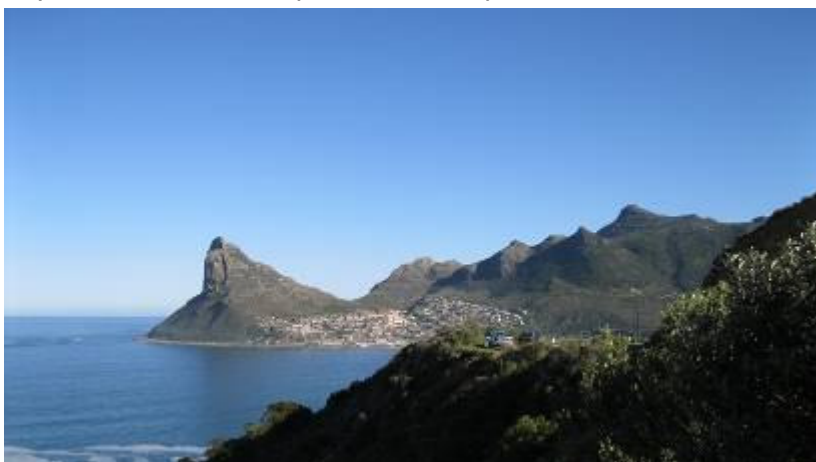
For dessert, I opted for Baklava. Boring, but absolutely delightful. Hein chose the chocolate pot (centre photo), but I didn't like it that much. (Quite a surprise, cause I'm quite the chocoholic!) It was dark chocolate at bottom, with white chocolate on top and rosewater & orange juice in the centre. *The table next to us were in ecstasy over the chocolate pot!! They didn't want to pass it on to the others.* With the Baklava I had real Turkish coffee. Brought on this copper dome-tray. Absolutely perfect ending for a sumptuous meal.

After we've paid our bill, they gave us some small cubes of Turkish Delights to nibble on. After saying goodbye to Riekert, Pippa and Yvette, we left the restaurant. What a delightful way to celebrate our anniversary. I'll definitely go back there again!

*Sunday, 25 July 2010*



Once again we woke around 8 am. Had a lovely coffee while gazing at the sea, showered and packed our bags. Our aim was Simons Town, so we drove all around Sea Point, Bantry Bay, Clifton, over Chapman's Peak, past Noordhoek and Fish Hoek.



From previous visits, we remembered a market at Fish Hoek. Feeling like a boerewors roll, we skipped other breakfast venues but when we arrived in Fish Hoek, it didn't look promising enough, so we kept on driving.

In Simons Town we decided on Quarterdeck Restaurant for brunch. It looks out over the harbour and some informal musicians entertained us with guitars & trumpets. I ordered some mussels and Hein had minute steak with egg, chips and onion rings.



What a disappointment!! After I've eaten 3 mussels, I realised they're actually horrible! The mussels were dark orange-coloured and tasted like they've been standing outside for days. Tough and tasteless. Hein's chips were smelling strongly of fish oil and you could actually squeeze out the oil. I finished his piece of brown bread, Hein barely finished any of his meal. After we've complained to the manager, we walked down to another spot, Bertha's. I had my eye on a Banoffee Pie (banana, caramel toffee) (we've had it last year and although I've tried to recreate the recipe, I just couldn't quite manage it.)



On our way to Bertha's, we saw this dog playing in the water. He looks for shells and brings it out to his mistress.

When I enquired about the Banoffee Pie, I was extremely disappointed that they didn't have it on their menu. So far our Sunday, food wise, has just been one big disappointment. We decided to drive back to the Waterfront.

Driving past Kalk Bay, we encountered roadworks in St James and had to wait for about 30 minutes. By this time, my tummy was growling something fierce!

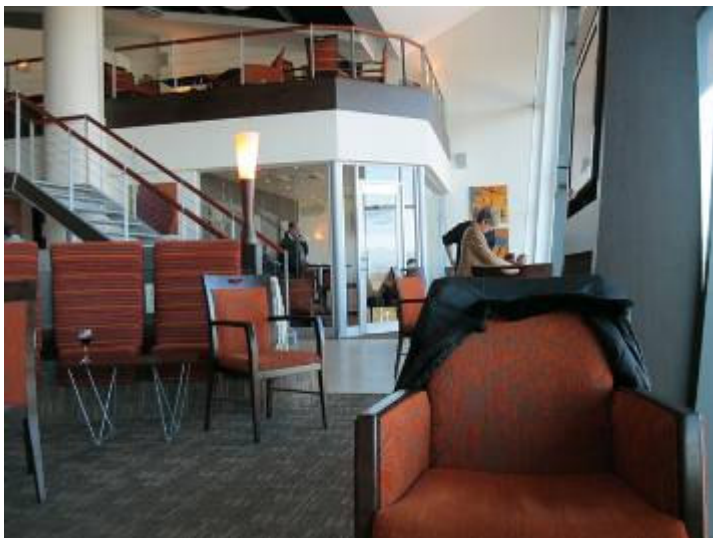
At the Waterfront, we first went to Paulaner Brauhaus, but I didn't see anything interesting on their menu. Then onto Rooti's (Cape Malay Restaurant), but their choices were very pricey. In the end we settled on The Green Dolphin with lovely jazz music in the background. I ordered a seafood chowder starter and Hein a burger. My chowder was lovely and the portion small enough. Hein's burger patty was lovely!



To sweeten my day, I ordered a citrus tart for dessert. It came with a scoop of ice cream, topped with a fresh strawberry. (photo left) I then took a close-up of the strawberry and was blown away by the result! (photo right) I will have to blow up this photo to decorate my kitchen wall.



By the time I finished my tart and coffee, it was 4 o' clock and time to drive to the airport. Although our flight was only at 7, we wanted to buy some magazines and just chill.



After we've handed in our car and booked in our bags, we went to the Premier Business Lounge. It's such a comfortable area. If you have a Diners Card, you can go in. Hein had to pay extra for me. There are lots of chairs, coffee tables, computer nooks and connection points. There's also a shower room. I removed my make-up and debated for a second on the shower, but with a face towel to dry I thought better not. (ha ha)

All the refreshments are free. Drinks (alcoholic and non-alcoholic), hot beverages, packets of nuts & chips, sandwiches, brownies, pastries, mini pies, sausages, bread for toasting, muffins, etc. Everything is replenished on a regular basis.

After a lovely flight back to Lanseria, we arrived home before 10pm.

What a lovely weekend!