



AVE: R 17509.52

iSavour

EXPLORE

We're stoking the fire this week in anticipation of National Braai Day on 24 September.

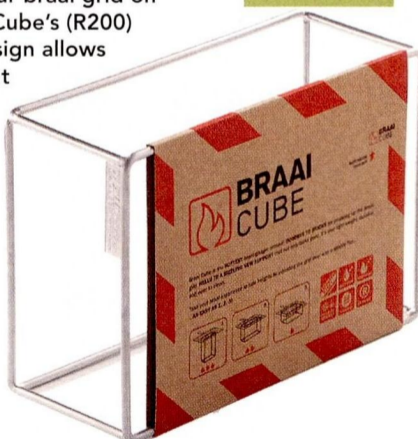
1 BEERY NICE

Save the dates of 23-25 November for the Cape Town Festival of Beer at Hamilton's Rugby Club. This celebration of brewing craft and heritage from around the world features almost 150 brands, over 50 international and local breweries, food and entertainment for the whole family. Go on a guided tour, meet the brewers, watch demonstrations and participate in blind tastings. Tickets are R100. Capetownfestivalofbeer.co.za



2 DESIGN OF THE TIMES

Designed to support your braai grid on an open fire, The Braai Cube's (R200) lightweight, durable design allows for three different height adjustments: simply flip it onto one of its sides. Great over fires in your back garden or out in the wild, the Braai Cube is made in SA from stainless steel and is rustproof, quick-cooling and easy to clean. Braaicube.co.za



3 BRIGHT SPARK



'I like T-bone steaks, because they're in the shape of Africa,' Desmond Tutu, Patron of National Braai Day, famously said. The driving force behind this heritage initiative, Jan Braai, has been there, braaiied that, and written the book. Providing instructions to cook anything from steak and chicken wings to pork ribs and potjies, and with a nod to traditional salads, sides like filled butternut and sweets like braaiied bananas and Bar-One sauce, *Fireworks* by Jan Braai (R250, Bookstorm) is simple, lekker and fun.