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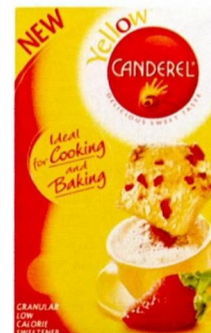
WHAT'S NEW

News for foodies...

+ Make a stand Need to organise your grocery cupboard? Do it with **GLAD's** Zip Seal Resealable Storage Bags. With a flat base, they stand up easily when filled, creating space, tidying your pantry and keeping food fresh. R26,99, leading retailers



+ The big cheese Earlier this year, the **Portobello** Franschhoek Angelot was crowned 2012 Dairy Product of the Year. The washed-rind cheese is made from Ayrshire milk and is one of the more difficult cheeses to make and perfect. Find this delicious cheese in Woolworths stores across the country.



+ Baking bliss Need a sweet fix without the sugar and kilojoules? Try **Canderel Yellow**, a sucralose powder that's perfect for baking, even at high temperatures. R49,99 for 125g, leading

retailers. *Five lucky readers will stand a chance to win a Canderel hamper valued at R950 each. See womanandhomemagazine.co.za* **w&h**

PHOTOGRAPH THINKSTOCK SAMANTHA SNEDORE HERB INFORMATION SUPPLIED BY HEALTHY LIVING HERBS.

Braai boffin

JAN SCANNELL, BOOK AUTHOR AND CREATOR OF NATIONAL BRAAI DAY

For many of us, Heritage Day is just another public holiday, but Capetonian Jan Scannell wanted to unite the country. His wish was to see all South Africans gather around fires, celebrating our common heritage – the braai – on the 24th of September each year. So he started the National Braai Day Initiative in 2005 in the hopes of it becoming as celebrated as St Patrick's Day is by the Irish.

"I want the same vibe that we had in 2010, and we won't stop until 50 million South Africans are celebrating National Braai Day around fires on Heritage Day annually." The idea started when Jan Braai, as he's come to be known, wanted to harness the spirit of South Africa and turn it into something that people could look forward to every year.

Jan quit his job in financial services and went on a televised tour last year, which covered 40 destinations in 40 days, promoting the initiative.

He personally celebrates National Braai Day by attending a few different braais on the day. "I try to get a friend or two to travel around with me on the day as Braai Day is about being with your family and friends. My family usually spends the day braaiing at our holiday house in the Klein Karoo so they aren't keen to fly around the country."

Jan is not alone in his quest. He asked Archbishop Emeritus Desmond Tutu to endorse his campaign and it's been a great success. He's also just launched a book called *JanBraai Fireworks* (Pan Macmillan, R250), which features a number of delicious recipes for dishes from the grill. From coal-baked potato to pot bread and braai'd tandoori lamb chops, there's something for everyone. "In the long run, park and neighbourhood braais are the best example of what I envision South Africans doing on 24 September." Visit braai.com for more information, recipes and braai tips.

Kitchen must-have

Robert Welch carvers These excellent carvers have been put through their paces in our food expert, Jane Curran's kitchen at home and they're a very good buy. Easy to sharpen, they fit well in the hand and are not overpriced. They come in different sizes: carving knife and fork (13cm), R990; or 17cm fork, R450; with a 23cm knife, R450. Available from @home

