

**M**uldersdrift is often overlooked in favour of its better known neighbour, Magaliesburg, but this little country town has enough on offer to warrant it being a great choice for a day out of the city.

Ngwenya Glass Village is a fantastic way to spend a few hours. Visitors can browse a massive range of glassworks and crafts within an array of quaint shops. Over 500kg of recycled glass is crushed daily and melted overnight in a furnace at a temperature of 1 400°C. The glass showroom with its glassware and trophies is a must see, with the village specialising in handcrafted custom made trophies. It is absolutely fascinating to see that creations of all shapes and sizes can be made using a glass blowing technique.

The Ngwenya Glass Art Gallery showcases thought provoking art works and decor, and objets d'art. African art has a striking selection of African curios and masks on display. Some of the newest stores to open at Ngwenya include A Word or Two, which offers interesting and unusual gifts; Moonstruck, which imports goods from Bali and Indonesia, and Earthly Mosaics, where you can purchase eco friendly tiles, plus try your hand at mosaic lessons.

Ngwenya also houses two restaurants – Vulindlela bistro with an adjacent jungle gym area for kids, and Gilroy's brewery, which offers beer tasting, pub fare and entertainment. Don't expect to be blown away by the food here, rather go for the beer.

Brewery tours take place every Saturday at 11am, where for R110 per person you can learn how beer is created and understand the Gilroy brewing process, which is characterised by no filtration, artificial carbonation or preservatives. The best part is sampling the beer, which you'll have a chance to do at the end of the tour. Note that this is for adults only, but little ones are well catered for at Ngwenya Village.

Address: Shady Lane, off Diepsloot R114, Muldersdrift. Open Tuesday to Sunday 9am to 4.30pm, but individual restaurants and stores may have different operating hours. Call 011 796 3000 to confirm. Visit [www.shadesofngwenya.co.za](http://www.shadesofngwenya.co.za)

If you're in the mood for an ex-



Bellgables table setting is a great reflection of the restaurant's opulence

PICTURES: HASMITA NAIR

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Jozilicious



Salmon roll starter at Bellgables



Dessert trio at Bellgables



Linefish main course at Bellgables

clusive dining experience, head to Bellgables Country Restaurant, which is over the top. Every inch of the Crystal Terrace Room is filled with artifacts from all over the world – vases, Buddhas, candles, ostrich eggs – it is a wildly elaborate collection of history and culture. Heavy golden curtains drape the windows, which open on to the large estate, originally the owner's home. The renovation took two years and involved a lot of time spent in thrift shops and décor

stores around the world. This kind of opulence would feel out of place in most other places, but somehow, at Bellgables, it works.

The restaurant does many private events, especially weddings, but is open to the public too. The presentation of the dishes has a wow factor similar to the décor of the restaurant; flowers and sprigs are intricately placed alongside the food. Signature dishes include roast

duck with a cherry sauce, chicken and prawn curry with coconut milk and fresh curry leaves, and oven baked lamb shank served with herb and mint sweet sauce. A highlight for me was the fresh tomato and olive bread rolls, baked daily. Desserts are what's expected, some of the selection: crême brulee, chocolate mousse and carrot cake. I found the food enjoyable, but it is more the experience that makes a

visit worthwhile.

Address: Beyers Naude Drive Extension, Muldersdrift. Call 082 551 8855. Open Wednesday to Saturday for dinner, Thursday to Sunday for lunch. Visit [www.bellgables.biz](http://www.bellgables.biz)

Nair was hosted by Bellgables. For more ideas of things to do in and around Jozi, visit Hasmita's blog: [www.joziliciousblog.co.za](http://www.joziliciousblog.co.za)

## Homeware store expands into world of delicious food

HASMITA NAIR

SHOPPING for home decor is hard work. It can take hours to decide on something as simple as a scatter cushion or a lampshade, let alone the colour of leather you should pick for your new couch, so you're bound to become hungry.

Weylandts, popular South African furniture and homeware store, is celebrating its 50th anniversary this year, and wanted to extend its brand to food. Its modern yet sustainable take on furniture has been carried through to its recently launched bistro, The Kitchen, guided by South African chef, Charlene Pistorius, who focuses on sourcing free range, organic produce wherever possible.

Pistorius, who studied food media for three years and works for many magazines as a food stylist and chef, was approached by the owner to design a food philosophy in line with the store's ethos: natural simplicity. She spearheaded the



The Kitchen at Weylandts.

PICTURES: RISHAV NAIR

launch of five bistros in South Africa, as well as one in Melbourne, where Weylandts has opened its first store.

I visited The Kitchen in Kramerville, Jozi's decor capital. The restaurant is housed in a cor-

ner as you enter the store – a quiet space illuminated by sunlight. The decor works fantastically – light wood tables, clear plastic chairs and a facebrick bar counter combine to create an airy, light feel.

The menu is contemporary fu-



Quiche of the day. The focus is on fewer, better ingredients.

sion – well-known dishes are given a refreshing twist, like the "sticky Clementine – soy pulled pork sandwich", seven-hour slow-braised pork shoulder, pan fried in a sticky Clementine and soy glaze topped with pickled onion petals, cashew nuts and crispy green coleslaw dressed in an Asian vinaigrette, or the "Cape Malay snoek bunny chow", West Coast snoek in a fragrant Cape Malay spice blend, served in freshly baked tin bread and accompanied with chilli butter

charred mielie and cucumber sambal.

The restaurant also makes its own boerewors, which goes perfectly with its triple cooked chips, served with spicy tomato relish, grated parmesan cheese and lemon flaked sea salt.

Lunch is served from 12pm to 3pm, and from 9am to 5pm you can get lighter items like the sun-dried tomato, gruyere cheese and chive scone, or the quiche of the day. The focus throughout is on the ingredients: fewer, better ingredients.

I love the fact that so much thought and effort has been put into the concept of The Kitchen – so much so that it alone warrants a visit, regardless of whether or not you plan to shop at the store.

Address: 12B Kramer Road, Kramerville. Phone: 011 262 4747. Open Monday, Wednesday-Friday 9am-5pm, Tuesday 10am-5pm, Saturday 10am-2.30pm. Closed Sunday.

Nair was hosted by The Kitchen for this review.