



Editor's Exclusive

CHARIS LE RICHE

A heartfelt gift

Also known as the heartbreak grape, Pinot Noir is particular, sensitive and allows little room for error. It needs special care and attention, and growing this fruit is more courtship than cultivation. It's the perfect symbol for any relationship, which is what makes it ideal for this Valentine's Day, whether you're spending it with your partner or friends.

With Valentine's Day on Wednesday, we can't think of a better gift to share with our readers than a case of Flagstone Pinot Noir.

Charis.

What's good?

In Woodstock

What?
Sunday Edition #5



When and Where?

Today, 11 February, from 12 noon to 7pm at The Old Biscuit Mill

A celebration of South Africa's creative minds, Sunday Edition brings together art, music, design, fashion and food. Today, Sunday Edition #5 presents an ecstatic celebration with the innovators of Africa's new-wave, blending Zulu folk, Shangaan-electro and Afro-futurist dance music.

More information:
goo.gl/oQZUey

In Salt River

What?
International Public Art Festival

When and Where?
Today until 19 February, at the Salt River Blackpool Football Club

The second annual International Public Art Festival will once again bring an eclectic mix of artists from different continents together in one space for nine days to paint beautiful, large murals. The public will be able to view the art and engage with the local and international artists.

More information:
goo.gl/wdhPFZ



In Paarl

What?
Nederburg on Valentine's Day



When and Where?

Wednesday, 14 February, at Nederburg

This Valentine's Day, Nederburg will be spoiling couples with wine, food and acoustic music. The winery's manor house restaurant, The Red Table, has a host of offerings available, from a three-course dinner with musical entertainment, to picnics and tapas.

More information:
nederburg.co.za

In your hood: Green Point

Jason Bakery Green Point | 021 433 0538 | jasonbakery.com

Freshly baked

Jason Lilley is baking up a storm at the new Jason Bakery in Green Point

WORDS AND IMAGES: KIT HEATHCOCK

Jason Bakery on Bree Street has long been known for Jason Lilley's kick-ass sourdough bread, croissants, pastries and almost mythical doughssants – filled and topped to a quirky new theme every Saturday and requiring devotees to get up early before they sell out. But the bakery there is small and, with the thick walls of a historic building, it's like an oven. "We were doing extreme baking for too long," says Jason. "I was over it." When the Green Point space became available it was the perfect solution, with plenty of kitchen space to expand the baking and well placed for retail. "It's a great spot, with good visibility, and we saw it could be a cool, funky shop. It just felt right."

The second Jason Bakery opened in December and has been buzzing ever since, with a lot more cafe tables than the Bree Street branch, a takeaway display counter at the door and part of the kitchen open plan. "We've brought back the theatrics of it. We bake everything on site and I think it's important to showcase that. When I started in 2007, just with the hatch off Bree Street, people could see us baking. When we moved into the rest of the building we lost that visual aspect."

Green Point is now the Jason Bakery HQ where most of the baking is done. The Bree Street branch still bakes its own croissants and pastries, such as the luscious pasteis de nata, but the Jason Bakery van delivers all the breads hot from the Green Point ovens.

The breakfast and lunch menu ranges from hip, healthy and appetising (savory green pancakes, avo smash on toast, quinoa bowl, curried cauliflower and chickpeas), to classic irresistible (The Bomb croissant with bacon and egg, the veal burger and the chicken Caesar salad sandwich). Jason only uses free-range or organic ingredients. "We've always made everything in-house. We bake today for today. We're about consistency, quality, integrity – everything absolutely natural."

Fans will find all their old favourites, but the new space is allowing Jason to experiment. He's baking bagels on Fridays and Saturdays, is full of ideas for new pastries and breads and has plans for more food happenings and extended opening hours. Watch this space!

