

Chefs
_{who}
Share

THE ART OF GIVING

SOUTH AFRICA 2016
JOHANNESBURG

Chefs
who
Share
THE ART OF GIVING

a special evening created by

Opulent Living
EXPERIENCES



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WELCOME

Barbara Lenhard & Florian Gast,
Founders and Trustees of
'Chefs who Share'



Dear friends of 'Chefs who Share – the ART of Giving'

We welcome you, as friends, and thank you for being part of the culinary event that cares. Since we first presented 'Chefs who Share' in Cape Town in 2013, it has raised R6,1-million for youth development in South Africa and has grown so much. This year it is bigger than ever, with a week of culinary and art highlights leading up to our centrepiece, the black-tie Grand Gala. We've also moved the event to South Africa's biggest metro, where we aim to bring even more sparkle to the City of Gold. So let's do it!

Presenting the finest culinary experiences to discerning food lovers has always been at the heart of the concept. Once again 14 acclaimed chefs will pair with seven top sommeliers to present seven four-course menus to 252 guests – creating seven little restaurants in one historic venue, the Johannesburg City Hall. It's how it all started, and those of you who've been part of the event before have now become friends. And we hope to celebrate this friendship for years to come, and to welcome new friends at both our Pre-Dinners and the main Grand Gala.

Art and artists is another cornerstone of the event, and this year we are proud to have 21 beautiful, original works, donated by celebrated local and international artists, on our auction – traditionally always a highlight. As always, all proceeds go towards our charities.

Of course, none of the above would be possible without our amazing sponsors. We're thrilled to have Deutsche Bank and SWISS International Air Lines as Premium Partners once again, as well as Bulgari, Frey Chocolate, Century City Conference Centre and our Hospitality Partner Sun International. Our Product Partners Moët & Chandon, KWV, Hausbrandt and San Pellegrino have also given generously. And, of course, we want to express a huge Thank You to our chefs, sommeliers, artists and all our volunteers for making 'Chefs who Share' the 'Feel Good' event that it is. All these like-minded companies and people prove that by working together we can achieve so much more. This is what's at the core of 'Chefs who Share', and we feel humble, proud and incredibly grateful that so many people have come together once again.

Finally, a big thank you to you, our guests, for your generosity. We hope you enjoy our culinary and creative showcase and that together we can grow it still further, showing what fantastic work can be done in our beautiful country South Africa.

*Carpe diem,
Barbara & Florian*

OUR VALUED PARTNERS FOR THE EVENING

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THE BENEFICIARIES

'Chefs who Share - the ART of Giving' 2016 has brought together 14 acclaimed chefs, seven accomplished sommeliers, numerous celebrated artists and several generous companies, all collaborating with one aim in mind – youth development. It represents an exemplary example of sharing, with the generosity of all going towards assisting established charities that believe in supporting young people's education, and helping them overcome the limitations imposed by challenging social issues such as poverty and homelessness.



THE CLICK FOUNDATION



Helping to implement
technology based solutions to
meaningfully impact education

www.clickfoundation.co.za

The Click Foundation was set up in 2011 as an Educational Skunkworks that aims to innovate and test non-conventional, technology based solutions that have potential to meaningfully impact education for individuals. It takes inspiration from tech companies like Facebook and Google that revolutionised the world in a relatively short period of time.

Following an investigation of the landscape in South Africa, it realised that the biggest shortfall was not the lack of great ideas or technology based solutions, or even hardware, but on-the-ground implementation and support for schools and teachers.

For its first project it chose to implement an online English literacy programme called Reading Eggs, because without the ability to read, a child's education will never have the opportunity to flourish. "The kids love the programme and learn easily – even the five year olds," says CEO Martine Schaffer. "Working with computers at such a young age also gives them technology skills that are essential in the 21st century."

The foundation's first aim is to ensure that the programme is timetabled in on a regular basis – often more challenging than one might expect given the large class and school sizes and the heavy demands of the education department's curriculum.

The Click Foundation also trains facilitators and/or teachers to assist



kids when they get stuck. "The beauty is that only basic assistance is required so we have been able to fund the schools to employ youth or parents from the community who we train and upskill," says Martine. "The classes are often so big that the class needs to be split for computers – the teacher will teach the other half of the class while facilitators will look after the kids on the computers. Many of the teachers are quite apprehensive when we start the training due to fear of technology and concern their already heavy workload will be increased. Once they see the ease of the programme and how much the kids love it they come around quite quickly and we are now exploring ways they can use technology back in the classroom. We believe the key to leveraging technology on scale and at a grassroots level is to start with something small and focussed and slowly build on that once results are visible and fears have been alleviated."

The Foundation advises on the technology infrastructure and helps schools troubleshoot when things go wrong. It also monitors and evaluates the programme. "The beauty of technology is that it allows us to see real time whether or not kids are progressing and we are having an impact, and we can adapt accordingly," says Martine.

The Click Foundation believes that through effective implementation, technology can shift the paradigm of education delivery. It is efficient, cost effective, individualised, scalable and able to plug gaps in learning.

MAD LEADERSHIP FOUNDATION



Nurturing top talent and high-performance individuals to create positive change

www.madleadership.org

The MAD Leadership Foundation strives to give academically talented yet economically disadvantaged youth in South Africa an opportunity to reach their full potential as leaders and role models by providing exceptional educational and related opportunities. In so doing, MAD's aim is to create alumni beneficiaries who will create positive change in an emerging democracy.

MAD (Make A Difference) Leadership Foundation was founded in 2003 by Springbok rugby legend Francois Pienaar and a group of friends who truly believe in the future of South Africa and the endless potential it holds.

The primary goal of the MAD Leadership Foundation is to identify a cadre of academically talented South African learners from less fortunate backgrounds and to support their education and life-skills development through the MAD Scholarship Programme up to the point at which these learners are ready to enter the job market.

"Business organisations and sporting teams have long recognised the importance of nurturing top talent and believe that a small, but vital minority of top performers can create positive change," says Francois. "The idea is to develop these high-performance individuals so that they too become role models who inspire others, and who will support each other in the future by giving back to others."



MAD currently has 137 learners on its Scholarship Programme and holistically invests in these learners' academic, wellness, life-skills, mentorship and leadership journeys, ensuring that through the nine-plus years they are with the foundation, they are given every opportunity to reach their full potential. Basic needs are fully covered, such as boarding costs, travel expenses, extra-curricular activities, uniform, books, stationary and an allowance. A sponsored laptop and 3G card ensure constant communication with MAD Leadership Foundation staff and guarantee that learners are up-to-date with the use and advancement of technology.

MAD Leadership Foundation also has a Broad-based Education Programme that supports projects that create positive change in underprivileged rural communities. It currently supports 1 287 children through the Eco Children programme, a non-profit organisation operating in Limpopo and Mpumalanga. It empowers children by increasing their awareness of conservation, stimulating their desire to learn and improving their learning environment.

MAD's Fellowship Programme currently has 34 exceptional graduates who are actively pursuing a range of careers, including as lawyers, accountants, marketers, financial planners and teachers. It looks forward to seeing how these future leaders develop in their careers and become mentors to younger scholars on the Scholarship Programme.

THE VEGGIE BOX INITIATIVE

Through the Veggie Box Initiative, 'Chefs who Share – the ART of Giving' provides patrons with the opportunity to support children in challenged and vulnerable communities with fresh produce for healthier meals.

A donation of R1 000 buys one Veggie Box, with the money going directly to well-established charities, such as the Amy Biehl Foundation, that provide vulnerable children with healthy meals and education on nutrition.

Raising successful children depends on providing them with the best education possible, but no child can learn on an empty stomach. The nutritious meals provided by the Veggie Box Initiative not only meet the physical needs of hungry children, but enhance their ability to learn and increase their class attendance.

As part of the initiative, volunteer chefs also visit and help out at schools, kindergartens, crèches and other facilities supported by the charities that distribute the food. Under the 'Chefs who Share – the ART of Giving' umbrella, they share their expertise by demonstrating how to transform the ingredients of each vegetable box into mouthwatering meals.

The Veggie Box Initiative started at the 2013 'Chefs who Share – the ART of Giving' event and has grown rapidly in the past years, with more and more partners coming on board and working to promote it to their clients. With their help and the ongoing support of patrons, the good food and healthy-eating advice provided by the initiative will form the building blocks to unlocking children's creative talent and creating emotionally well-rounded individuals, leaders and entrepreneurs for South Africa's future.

Seven chefs from Michelin-starred restaurants in Germany and Austria joined the Belmond Mount Nelson Hotel's Rudi Liebenberg to cook for 150 children in 2014.



Pledge cards for Veggie Box donations are available on each of the tables. Each Veggie Box costs R1 000, with all proceeds going to a charity supporting children in need. The more boxes that are purchased, the more healthy meals will be provided to South Africa's poorest children.

Veggie Boxes can also be bought throughout the year on the website: www.chefswhoshare.com

THE ‘CHEFS WHO SHARE’ PRE-DINNERS

In 2016, 'Chefs who Share – the ART of Giving' has expanded into a week-long series of events that now offer discerning diners more culinary highlights than ever before. In a series of three pre-dinners, each hosted by a leading Johannesburg hotel, a celebrated international chef – flown into the city especially for the occasion – will pair up with an acclaimed local chef to create a one-of-a-kind meal. To delight the tastebuds even further, each meal will be paired with an exclusive selection of Champagnes. In the spirit of giving, tickets include a donation towards the 'Chefs who Share' Trust, supporting the Veggie Box Initiative.



A lively, buzzing atmosphere and warm, friendly service characterise the modern restaurants at this five-star hotel on an elevated hillside in the city's prestigious northern suburbs. Here Executive Chef **Dirk Gieselmann**, formerly of three-Michelin-starred French restaurant L'Auberge de l'ill, pairs up with UK-based **Vineet Bhatia**, who has built an extraordinary reputation as one of the world's most exciting, creative and accomplished Indian chefs.



Located in Sandton's financial district, The Maslow has become known as the business hotel for executives in search of comfort, relaxation and elegance. Its intimate bistro will host a collaboration between **Jocelyn Myers-Adams**, known for the sumptuous fare she serves up at Cape Town's Table Bay Hotel, and **Vincent Rodier**, Executive Chef at LUX* Belle Mare, where his Beach Rouge is considered one of the premier dining destinations on Mauritius.



This luxurious oasis, set on 10 beautifully landscaped acres in Sandhurst, is famed for its elegant dining and award-winning spa. Here flamboyant Belgian TV chef and author **Piet Huysentruyt**, who heads up the acclaimed Michelin-starred Likoké restaurant in the Ardèche region of France, will pair up with **Candice Philip**, Executive Chef at Luke Dale Roberts X the Saxon, and South Africa's star in last year's Culinary Olympics in Germany.



THE WORLD'S MOST ADMIRERD SOUTH AFRICAN WINE BRAND*

*The highest ranked South African Wine Brand featured in the Drinks International Top 50 World's Most Admired Wine Brands 2016.

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OUTSTANDING ART AND EXCEPTIONAL EXPERIENCES ON AUCTION

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INTRODUCTION

We make a living by what
we get, but we make a life by
what we give.

Winston Churchill

Asking artists to donate work is a delicate thing – you're literally asking them to give away a part of their income. In South Africa especially, there are also so many other charities and functions that approach well-known contemporary artists with similar requests. We're proud, therefore, to have such a large collection of high-quality pieces from some of South Africa and Europe's most famous artists on auction at this year's 'Chefs who Share – the ART of Giving' in Johannesburg.

The 2016 auction also includes exceptional experiences and luxury items donated by business partners who share in our ethos of giving back.

Through the overwhelming generosity of these artists and businesses, we are able to motivate our guests to contribute generously to our chosen charities. By investing in one of these original artworks and unique experiences our guests not only enrich their lives, but also help children in South Africa to have a brighter future. We'd like to extend a huge thank you to all the contributors, and to all those bidding on their offerings.



NEILL WRIGHT

donated by the artist and the
Sulger-Buel Lovell Gallery

Neill Wright is a multidisciplinary artist based in Johannesburg. His satirical work braves the world of social commentary in a bold, colourful and humorous manner.

Neill explores various mediums, such as sculpture, printmaking and painting, as modes of expression, drawing inspiration from the interconnected worlds of media, popular culture, politics and societal interactions in an attempt to create panoramic views of current issues, hardships, complexities and paradoxes present within South African and to some extent African society as a whole. Through highlighting the absurdities of a collectively experienced 'everyday' his work subverts the tragic, placing the viewer in a space where they are confronted by opposing feelings; the melancholic reality and the ironic hilarity of his compositions.

In 2007 Neill graduated with distinction with a Bachelor of Arts in Fine Art (Honours) from the Michaelis School of Fine Art, University of Cape Town, where he was co-awarded the Simon Gerson Prize for an outstanding body of work. In 2009 he was awarded a Postgraduate Diploma in Fine Art, majoring in printmaking.

In 2013 Neill was named one of the 10 emerging South African artists to watch by *The Times*. He has exhibited in a number of group and solo shows as well as at numerous South African and international art fairs. His works are housed in private collections in Europe, the United States, Australia and South Africa.

Lot no. 01

Title: Help

Medium: Acrylic on canvas

Size: 85cm diameter, 5cm depth

Indicated value:

ZAR 25 000



RUSSELL TRAVERS

donated by
the artist

Russell Travers was born in Cape Town, South Africa, in 1960. In 1981 he fled South Africa for Sweden, where he was granted asylum as a war resister and deserter from the South African Defence Force, where he had served in both the army and navy.

In Sweden he worked as an art director for various advertising agencies. He went on to work for Svensk Filmindustri as a presenter for a satellite television programme co-produced by Sky TV, which saw him travelling throughout Scandinavia interviewing pop and rock personalities and generally reviewing the pop culture scene.

Russell paints images collected from various sources, including artists, old family photographs and children's drawings. Other inspiration is referenced from books, station walls and the scrawls on buildings of inner-city ghettos – he even uses technical drawings of aircraft, weapons systems and rocket motors. Whatever the images, they are defaced and compressed, and their formations and patterns recreated and layered in a coloured and multi-textured way. His new European Series of paintings are Abstract Expressionist in nature in keeping with art trends in Europe. The German painter Gerhard Richter has figured extensively as his principle influence in this new series, which breaks with his earlier Pop Art style.

Russell still resides in Sweden but has a daylight studio in Cape Town, which he uses as a base for his expanding repertoire of large-format oil paintings. He has sold extensively to art buyers through various galleries in South Africa and internationally.

Lot no. 02

Title: Viken

Medium: Oil on canvas

Size: 100cm x 100cm

Indicated value:

ZAR 35 000



MARIE STANDER

donated by
the artist

Lot no. 03

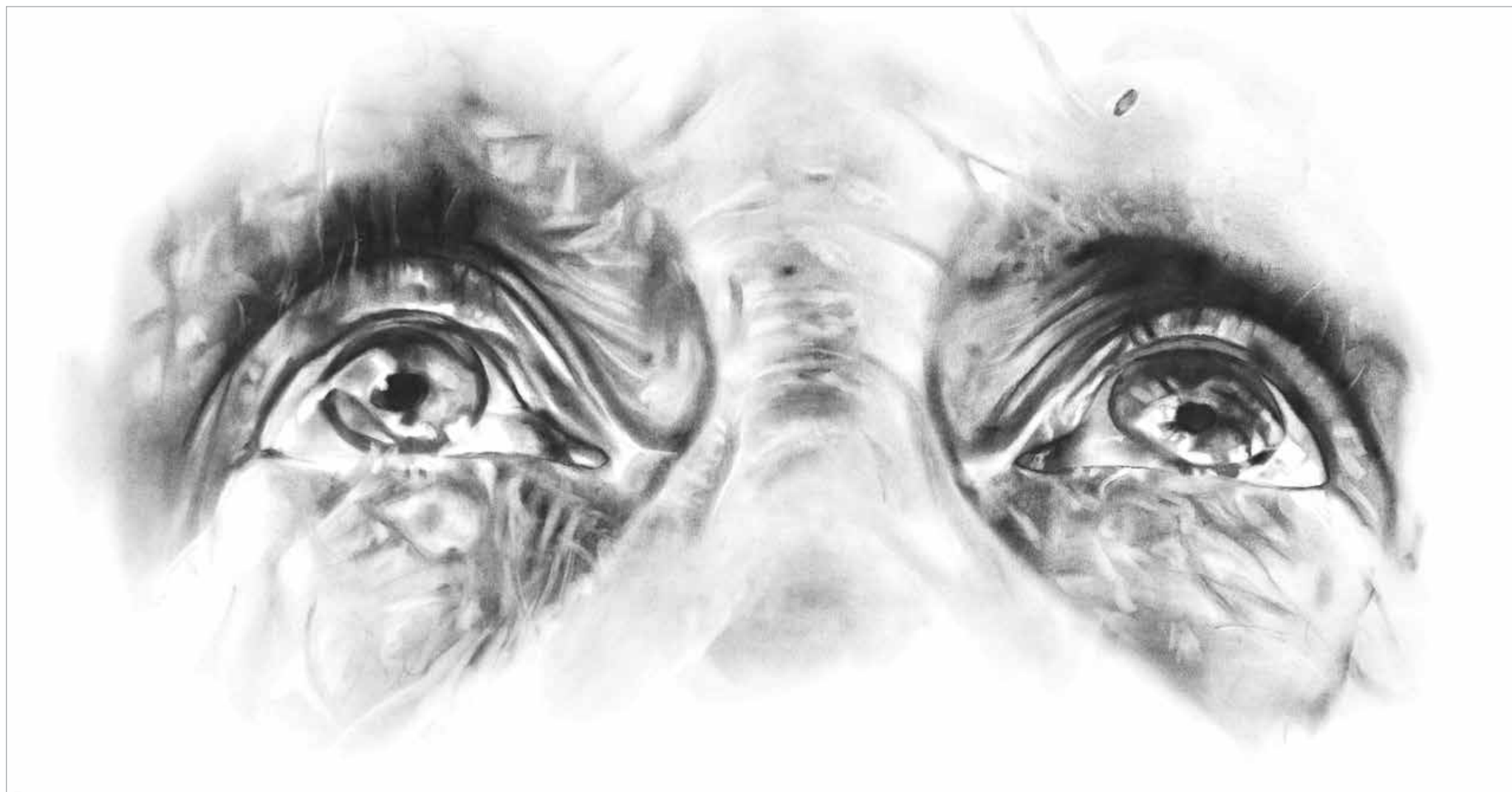
Title: Olga – Ek slaan my
oë op na die Hemel
Material: Charcoal on
cotton paper
Size: 105cm x 55cm

Indicated value:
ZAR 25 000

Marie Stander lives in the small town of Jamestown, just outside Stellenbosch. A figurative artist, known for her works in charcoal, she finds most of her inspiration for her work from the people she knows, loves and cares for, often taking inspiration from the issues she sees affecting the people in her community.

She studied and specialised in figurative and portrait work at the University of Stellenbosch under Paul Emsley, graduating with a BA in Fine Arts (Ed) in 1986. She's taught and lectured in art and design at various institutions, and in 2000 opened The Marie Stander School of Art, where she lectures about 70 students in painting, holding regular exhibitions of their works as well as an annual charity art auction.

Marie's work forms part of the Sanlam Cooperative Art Collection and in 2010 Sanlam held a Retrospective exhibition of her work. At the same time it published the book *Onse Mense*. The book comprises 22 of her selected art works, each accompanied by a poem created for the work by a South African poet.



EUGENIA CHAPMAN CAMPBELL

donated by
the artist

Eugenia Chapman Campbell is an exciting young Scottish artist working out of Cape Town. Widely regarded for works which focused on equine and human portraiture, Eugenia is now expanding her repertoire to include the human form in motion with an emphasis on light.

She achieved a full art scholarship at age 11 and went on to hold various solo exhibitions across the UK to establish herself as a career artist. While pursuing her art, she also competed as an international event rider. Unfortunately, at the height of her competition years, she was forced to give up her passion for riding owing to the sudden onset of Myalgic Encephalomyelitis, more commonly known as ME or Chronic Fatigue Syndrome (CFS), at age 17. The young artist attributes her recovery to her love for art.

Eugenia's main inspiration for her works comes from painting images that provoke emotion, encourage action and conjure significance. This has seen her in great demand for commissions that capture "the best of what has been lost". Her piece "Dancing with Light" is a demonstration in illustrating the perfect form of a dancer, at her prime, so that the moment may never be lost.

The core of Eugenia's philosophy for creating art is reflected in her calm, endearing and bubbly personality. "Be kind, everyone is fighting a battle that you know nothing about. So add light where you can, be true to yourself and celebrate life whenever possible."

Lot no. 04

Title: Dancing with Light
Medium: Oil on canvas
Size: 150cm x 130cm

Indicated value:
ZAR 28 000



RICHARD SCOTT

donated by
the artist

Cape Town artist Richard Scott has fast become a household name thanks to his growing popularity on the South African and international art market over the past 10 years.

His work exhibits some characteristics that may be associated with the 1960s Pop Art movement. Colourful and figurative, it mostly portrays female semi-nudes in a variety of playful stances, or his other favourite subjects, trees and animals. Richard's paintings fascinate because of their daring simplicity and directness, illustrating his indifference to serious academic sanctioning and unknowingly even provoking and problematising formal classification.

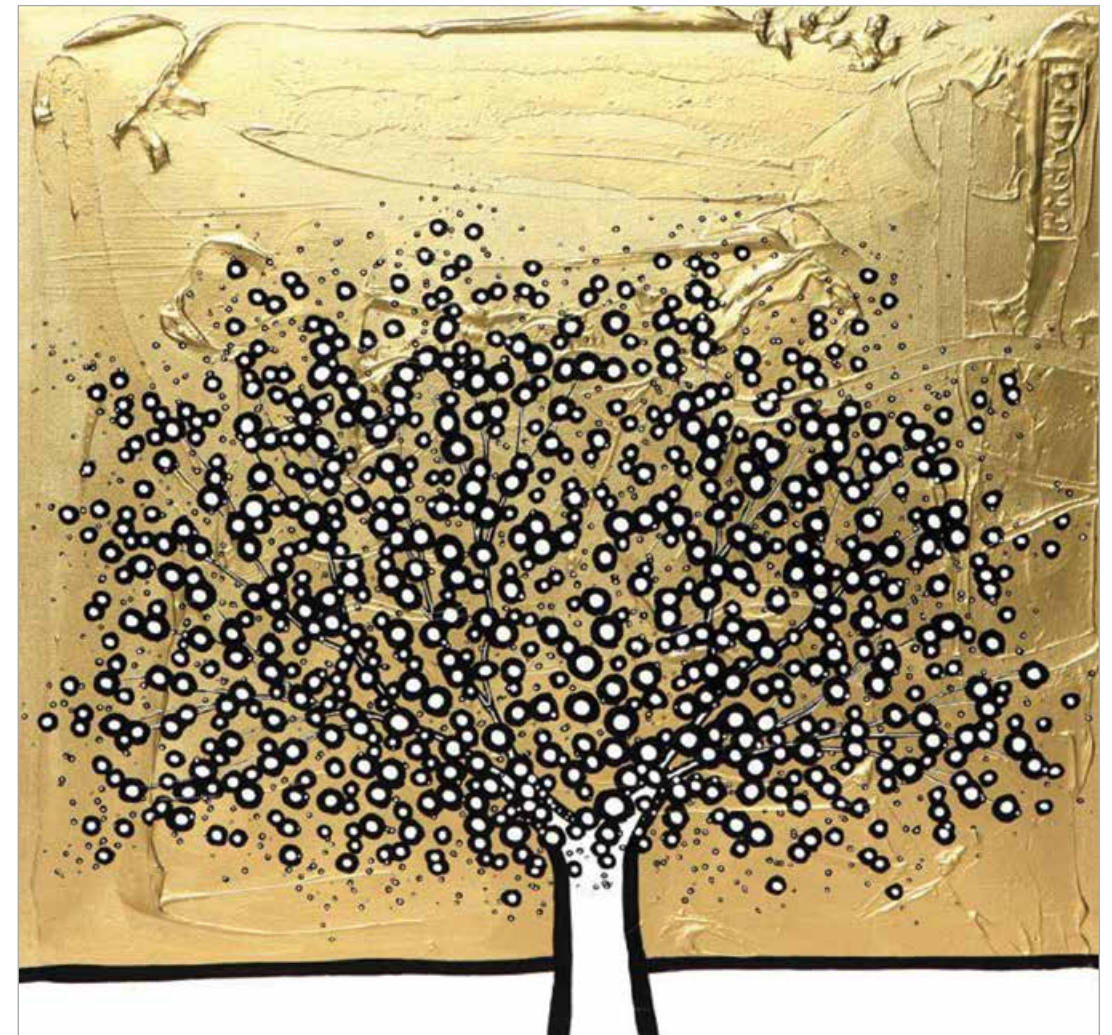
Richard is always passionate about his art, his creative processes and his conceptualisation of ideas, whether he works in sculpture, painting, drawing, graphics or prints. Like numerous other Pop artists such as Roy Lichtenstein, Andy Warhol, Jeff Koons and Takashi Murakami, he values the creative process as highly as the finished product.

Lot no. 05

Title: Gold Tree
Medium: Acrylic on canvas
Size: 100cm x 100cm

Indicated value:
ZAR 180 000

NOTE: The lot includes an opportunity to meet the artist in his Cape Town studio.



TAUNINA BEAR

donated by
Taunina



Celebrated for its iconic hand-embroidered teddy bears, Taunina is a luxury house synonymous with timeless artistry and social upliftment. The company provides full-time employment to women from disadvantaged communities in Africa through its atelier in Cape Town.

Each creation is one of a kind, designed and embellished by a single artist over five to seven days. The rare beauty of a Taunina collection piece lies in the opportunity it affords a woman in need to use traditional hand-skills to provide for her family and be recognised as an artist. Taunina bears carry the initials of the women who make them, symbolic of their sense of dignity and pride. A Taunina creation is a work of art, an heirloom to be passed from one generation to the next. It is a gift that changes lives.

Mosuo has been individually designed and hand-embroidered by Zimbabwean artist Rudo Zenda. Inspired by the creative spirit of Amsterdam, the vibrant palate weaves together an intricate tapestry evocative of the lively city and its people. Mosuo is a magnum opus.

Lot no. 06

Taunina Bear Mosuo
(TID number: SA-RZ-
SB-16-0038)
Collection: Amsterdam
Composition: 100% pure
bamboo cotton
Size: Studio (sits 40 x 30 cm)

Indicated value: ZAR 8 500



KLAUS TIEDGE

donated by
the artist

Born in Germany, Klaus Tiedge's career as a commercial and fashion photographer saw him shooting in many locations around the world, including New York, London, New Delhi, Tokyo and Sao Paulo. But it was Cape Town that caught his attention in the late 1990s.

In 2001, Klaus and his wife Sandra made South Africa their permanent home. Over the next seven years, travel across southern Africa gave Klaus the opportunity to work with various people in exotic places, and exposed him to the hugely diverse and beautiful landscapes of the region. As a result, he made the move to nature and wildlife photography.

Now one of the continent's leading stylised wildlife photographers, Klaus consistently produces work that combines the freshness of Africa's people and animals in their natural environments with his precise Teutonic touch, giving his shots a revitalised cover feel. His signature desaturated colouring perfectly showcases the region's spectacular natural beauty, whether it's storm clouds building up over the Okavango or smouldering sunsets over Etosha.

"Nature has a way of being incredibly unpredictable," he says. "I can sit for hours, sometimes days and even up to weeks at a time, trying to capture that perfect moment in the bush, when an animal's pose, breathtaking light, a perfectly balanced background and a dramatic setting all come together in one single focus."

Klaus's work can be found in some of the world's finest galleries, including the Marla Kennedy Gallery in New York, the Photographers Gallery in Los Angeles and Saatchi Art online. Locally his art is available from the Martin Osner Gallery in Cape Town and the Imbizo Gallery in Durban.

Lot no. 07

Title: Trilogy
(limited edition no 2 of 10)
Medium: Giclee print on
archival fine art paper. Framed
Size: 105cm x 105cm (unframed),
118cm x 118cm x 6cm (framed)

Indicated value:
ZAR 35 000



DESIRÉ CROWTHER

donated by
the artist

A farm-grown child of the golden plains of the eastern Free State, it took a lifetime's journey for Desiré Crowther to become a full-time artist.

Her portraits, figures, nudes, landscapes and stills originate from her awareness that "colour is pure energy". Her style is mostly mystical expressionism, a marriage of contemporary consciousness and ancient art traditions, with a humble twist on "quirky".

Adhering to the artistic philosophy of "look three times, think twice and paint once", Desiré says that when she looks at an object, "instead of seeing solid colour, my eyes pick up light and darkness, patches of cold and warm. At times, it feels like I'm observing pixels and pockets of energy. As always, I use light and shade to introduce my focal point, but also the mystery, the subjective subtext, expressing the personal emotion that each piece reveals. I'm a perfectionist – where I put my artist's signature has meaning."

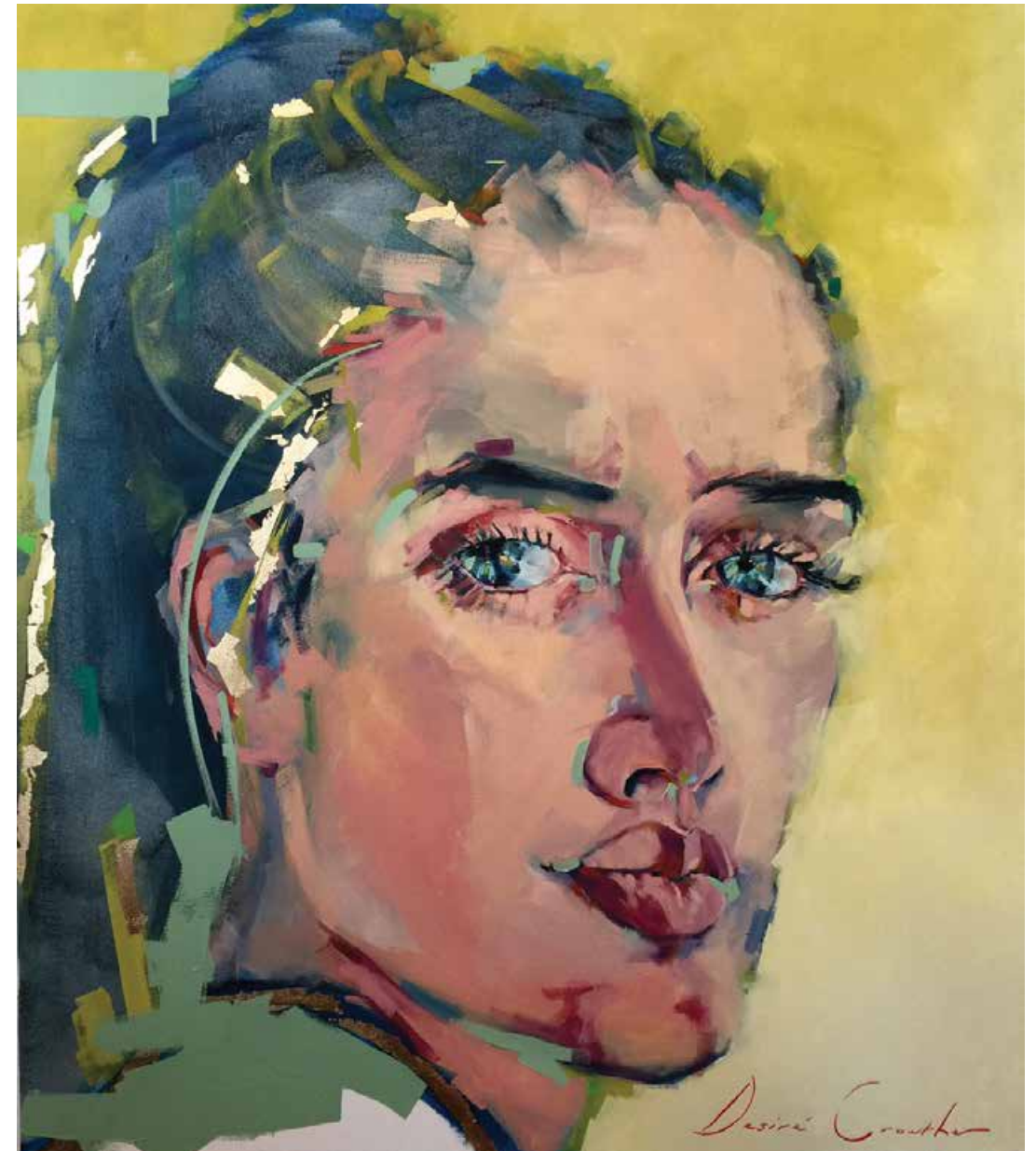
She studied Fine Art in Bloemfontein, after which she raised her two children on a Karoo farm and started pottery with a kiln in a studio. She did various studies in watercolour, oil and pencil drawings of the wildflowers on their farm. She currently lives and works full time as an artist from her studio in Gardens, Cape Town and often goes to her country home in Clarens, in the eastern Free State, where she also has a studio.

Her work can be seen at galleries throughout South Africa. She has participated in various exhibitions and has sold work both locally and internationally, across Europe and in Canada, Australia and India. She has an annual solo "ART-bloc exhibition" which is curated in Johannesburg and Cape Town.

Lot no. 08

Title: Chemistry Convert
Material: Oil and gold leaf on
stretched linen
Size: 130cm x 150cm

Indicated value: ZAR 29 000



ADRIAAN DIEDERICKS

donated by
the artist

Adriaan Diedericks was born in Cape Town in 1990 but his upbringing in rural Piketberg pervades the conceptual impetus of his projects. He is a graduate at the University of Stellenbosch and is currently an apprentice under the talented Lionel Smit.

"My work attempts to mimic the expansive landscape of my youth," he says. "This is evident in the manner in which my practice continually spills forth from drawing into three-dimensionality. Through sculpture I attempt to manipulate the messages inherent to scale and material, having worked in povera substances such as found wood and plastic, often solidifying it in permanence through the use of bronze."

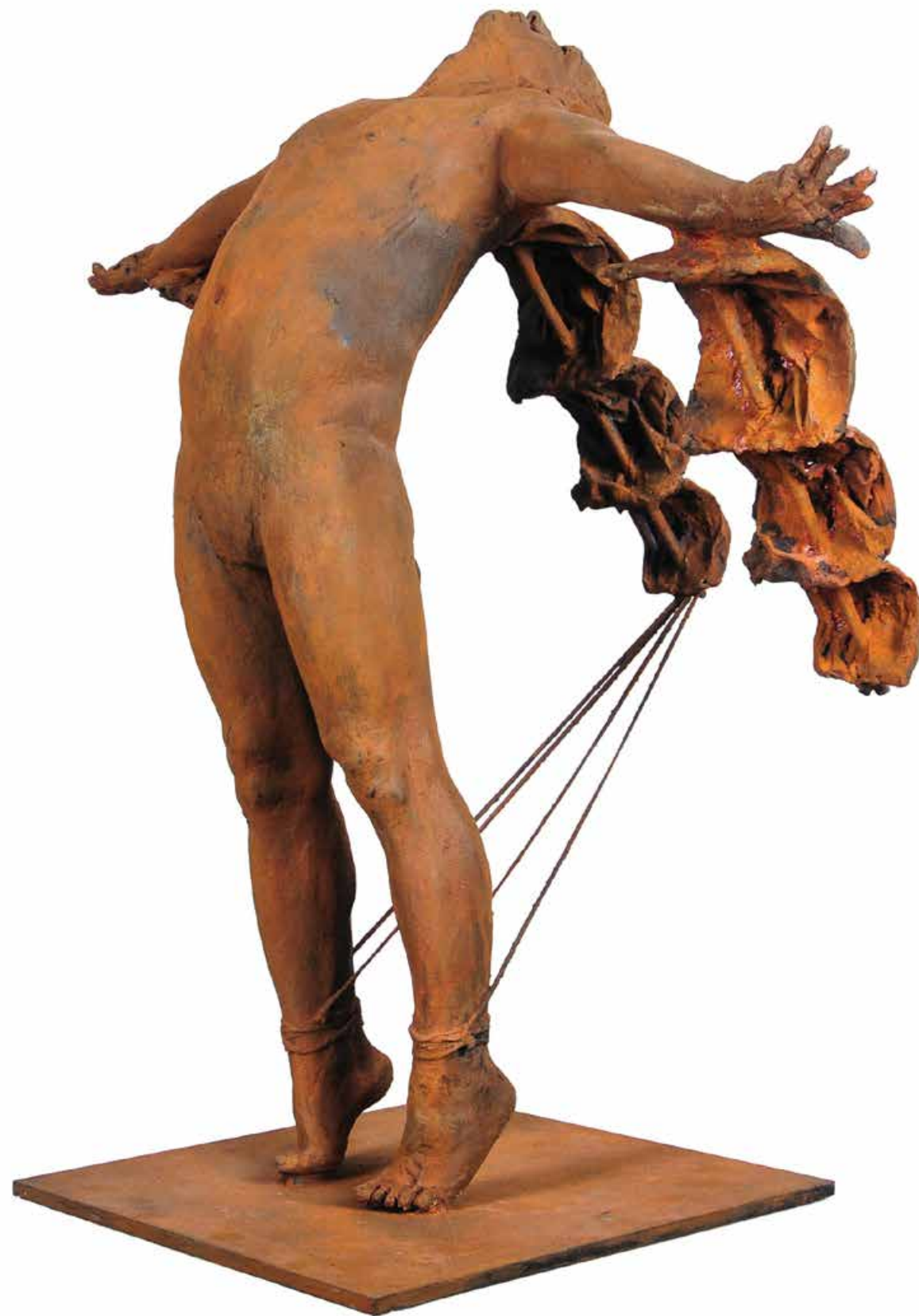
The body as a vessel for power, glory and inevitable humiliation is a key concept within his work – a thought which binds his reflections on masculinity and heraldic histories. Furthermore Adriaan attempts to confront the viewer with the conditioning of his own perception, leaving the viewer to reconsider his own biased position.

Adriaan received the Best Work Trophy in 2008 at the West Boland Eisteddfod, was a finalist in the University of Stellenbosch Art Competition (2009), the SASOL New Signatures (2010) and the PPC Young Concrete Sculptor Awards (2013), as well as receiving a merit award at the Vuleka Art Competition (2013). Adriaan has work in PPC and MXIT's private collections, as well as in collections in Belgium, London, Germany and South Africa.

Lot no. 09

Title: Exhale
(limited edition of 12)
Medium: Bronze / resin
Size: 900mm x 870mm x
410mm

Indicated value:
ZAR 80 000



GHENWA STEINGASZNER LEBANESE FOOD & WINE EXTRAVAGANZA FOR 12

donated by Geza and
Ghenwa Steingaszner

Chef Ghenwa Steingaszner is passionate about presenting authentic Lebanese, Levantine and North African cuisine. Born and raised in Lebanon, she spent 17 years working for Saudi Arabian Airlines where, among other responsibilities, she trained and supervised airline staff working in galleys and providing high-quality onboard culinary services. Now based in Somerset West in the Western Cape, she pursues her culinary passion through Ghenwa's Lebanese Cooking Club, giving cooking workshops, hosting food and wine pairings and catering for special events. Her love and dedication to the art of cooking is overwhelming and her enthusiasm is contagious. She and her husband Geza, who is an accomplished wine connoisseur, have been members of the prestigious Chaîne des Rôtisseurs since 1990, and in November 2014 Ghenwa was inducted as a professional chef.

Renowned for her creative fusion of various traditional mezze, main dishes and desserts to accommodate modern tastes and utilise local products, Ghenwa is offering a Lebanese Extravaganza for 12 people at Journey's End Vineyard in Stellenbosch. She will cook a seven- to nine-course Lebanese meal, with each course expertly paired with a wine from Journey's End. The stunning boutique winery and vineyard, located on the Schaapenberg Hills, benefits from south-facing slopes and cool coastal breezes, and is focussed on small-batch production of hand-crafted premium wines. The gourmet meal will be served in the estate owner's private residence, which offers glorious views over False Bay towards Cape Point.

Lot no. 10

A seven- to nine-course meal for 12 people prepared by Lebanese chef Ghwena Steingaszner, hosted at Journey's End Vineyard in Stellenbosch and paired with Journey's End premium, hand-crafted wines.

Indicated value:
ZAR 24 000



MICHAELA RINALDI

donated by
the artist

"My art is my process," says Michaela Rinaldi. "A journey of growth through painting. An awakening of consciousness through my gift and a therapy that I'm compelled to go to daily and relentlessly."

"I am constantly experimenting; finding new techniques and new ways of expressing myself. I am following no rules, no set format or trying to please. I paint from the heart, truth is my only way. I am not concerned with proportion or perfection. I capture a feeling. My latest affair is with colour!"

"If you were to look at my art you would probably describe it as Abstract Figurative, but that is only what the eyes see."

"I paint from a place of feeling, the pieces are not literal, but all come from a deep place within. I would encourage you to look at my paintings with your heart, rather than your eyes. Don't be concerned with my story, what is yours? How does the painting make you feel? What emotions and feelings does it stir in you? How does it resonate with you? If you can look at the piece in this way, the painting will take on a whole new life, different from person to person. A personal and intimate experience. If I can achieve this in you, then my piece is complete."

Lot no. 11

Title: Red Chair
Medium: Acrylic and
charcoal on stretched canvas.
Framed
Size: 220cm x 90cm (unframed)

Indicated value: ZAR 48 000



BAMBO SIBIYA

donated by
the artist

Lot no. 12

Title: France II
(limited edition no 1 of 10)
Medium: Screen Print
Size: 115cm x 86cm each

Title: Goldie III
(limited edition no 1 of 10)
Medium: Screen Print
Size: 115cm x 86cm each

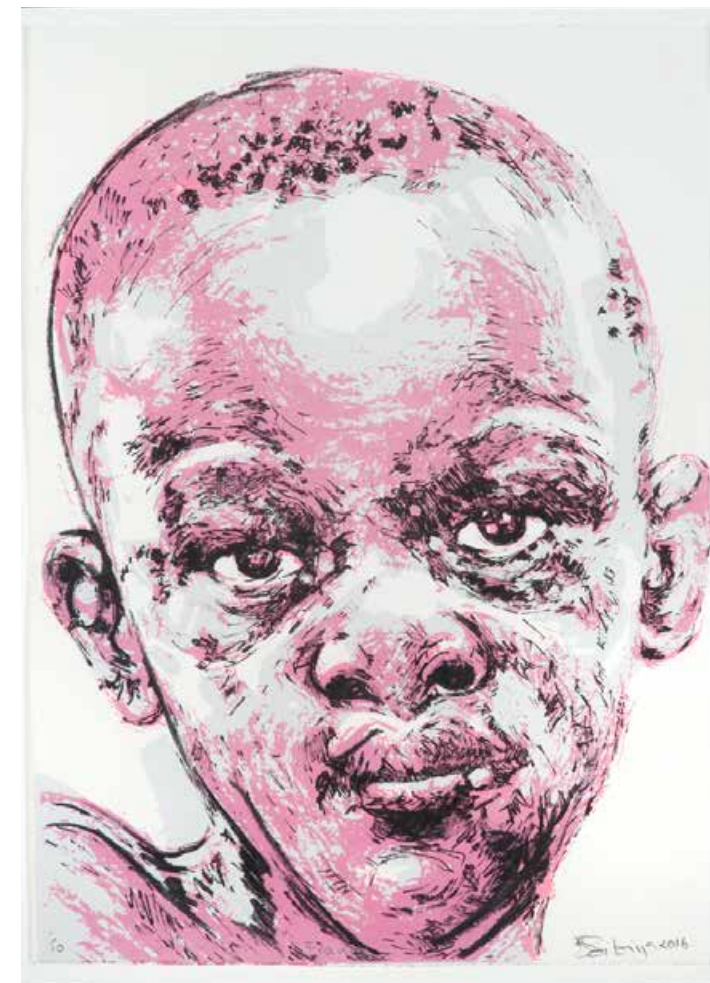
Indicated value:
ZAR 15 000 (for the set of two)



Bambo Sibiyi completed a Design certificate at Benoni Technical College in 2005 and, together with a friend, opened a small graphic design business. In 2008 he was offered a full bursary to Artist Proof Studio.

As a student Bambo was encouraged to develop his personal content through cultural and art-historical research as well as by participating in social advocacy programmes. He began to etch poignant compositions of poverty in his local community. His subsequent themes, based loosely on the experience of his mother, led to an accomplished series concerning single mothers as heads of their households. Bambo lived with a culture of alcoholism, growing up amid the breakdown of his own family structure. Many of his prints depict mothers as the most elevated figures in his compositions, conveying the message that despite hardship and unemployment, women still manage to find ways to feed their families, nurture and protect their children and keep their families in relative security.

He has received a number of awards including the Gerald Sekoto Award for the most promising artist in the 2012 L'Atelier art competition and the Arts and Culture Trust Award 2012.



JEAN DOYLE

donated by
the artist

Jean Doyle is one of South Africa's leading sculptors. She has been sculpting professionally for over 35 years and is considered to be one of the most established sculptors in her country. Her magnificent bronzes are renowned all over the world and are found in many public and private collections. They adorn the homes of many prominent people both locally and abroad.

Jean has had numerous solo exhibitions and has taken part in many group shows. These include the Florence Biennale, Salzburg World Art and Antiques Fair, Art Gent Fair in Flanders and Amsterdam Whitney International Fine Art, New York. Her latest exhibitions include Capital Culture in London and Exposed in Moscow.

Her public sculptures include "Just Nuisance" in Simonstown; Nelson Mandela "Long Walk to Freedom" at the Groot Drakenstein Prison in Paarl and at the South African Embassy in Washington DC; the Angolan National Monument "Kifangondo" in Luanda; and the Dr Hastings Banda monument in Lilongwe, Malawi.

All her work is cast by the Doyle Art Foundry, where she works in close collaboration with the staff who makes the waxes, the moulds and bronze casts. The foundry is run by her husband, Mike, and was opened in 1980.

Jean was recently awarded *The CEO Magazine's* "Lifetime Achiever Award" for South Africa's most influential women in Business and Government. In 2014, she was nominated as a finalist in the South African Department of Arts and Culture Mbokodo Awards, in the category of leading sculptor.

Lot no. 13

Title: Mandela
(limited edition no 6 of 9)
Medium: Bronze on an
English oak wooden base
Size: 76 cm high
(including base)

Indicated value:
ZAR 180 000



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LUC GIJBELS

donated by
the artist and
Cape Town Art Agency

Born in 1967, Luc Gijbels studied Publicity and Graphic Design in Holland before starting his own publicity agency where he designed campaigns for various national and international brands. His work and love of travel took him to all corners of the planet during this period. In 2000 he sold his agency and moved to Portugal for a year in order to refresh and rethink his career. Here he painted, started to write stories and develop ideas for creative projects. Once back home he started a fashion production company, and it was a fashion shoot that first brought him to South Africa. Over the past 15 years, the country has become his second home.

To realise his "A Little Glow in the Dark" project, Luc spent seven intense weeks in Nyanga township in Cape Town. He used 60 kilometres of white knitting yarn and photographed 200 local children – with pieces of art, letters filled with dreams, slips of paper with messages or playful snippets of wisdom – to produce an arresting series of images designed to make us stop and think.

In the series Luc tells a story about life lines. He believes that every human being is born naked and slowly builds up what are about 200 meaningful connections with others throughout his or her life. Everyone has a personal ball of yarn that unwinds, and can't be wound up again. Thick or thin, short or long, you don't know when it will be over or what you leave behind. And as everyone unwinds, we all become entangled, literally strung together, connected in one way or the other. The project is ultimately a story about relationships. A story about mutual respect. A story about being intimately connected during this singular and spectacular journey we call life. A story about choices and dreams. And a story about what we leave behind when our yarn is unwound...

Lot no. 14

Title: Boypower
Medium: Photographic Print
Size: 122cm x 122cm (framed)

Indicated value:
ZAR 40 000



ANTON SMIT

donated by
the artist

Anton Smit was born on 2 August 1954 in Boksburg, South Africa, on the back seat of a car on the way to hospital, outside the Colgate factory. His father was a police officer, his beloved mother a teacher. Anton spends the first three months of the year in his Cape studios in Strand and for the rest of the year works from his studios at Bronkhorstspuit Dam, where he oversees a dedicated work force of 14 people. "They are like family," he says.

Anton in his creative prime is a force to be reckoned with. His body of work comprises towering human figures, nudes, impressive heads, masks, hands, angels, floating and stretching figures, warriors as well as abstract works, using mostly steel, metal, sand casting, fibreglass and bronze.

For decades Anton has been a firm favourite among the finest statesmen as well as the most famous art collectors from around the globe, with standout achievements too many to mention. He considers one of the highlights of his career "The Age of Grace", an eight-foot-high bronze sculpture at Grand Central Station in New York City, which celebrated South African heritage and was displayed on the front cover of *The New York Times*.

Anton collects sayings about the relationship between art and the individual artist's experience of reality. "Art is not to render the visible but to render visible," he asserts, and his art achieves this in many ways. An inspiring raconteur, Anton enjoys relating tales of his struggles as a young artist. The secret to his success could be attributed to his courage and determination to forge ahead in the face of great difficulty. "A human being consists of the choices he makes," concludes Anton.

Lot no. 15

Title: Oblivion of the Waves
Medium: Glass steel-reinforced
polymer covered by metal strips
Size: 800mm x 250mm x
800mm on 750mm high
concrete plinth

Indicated value:
ZAR 75 000



9-DAY LUXURY SEYCHELLES YACHT CRUISE



Donated by
Cruises International

A pristine archipelago, the Seychelles beckons with unspoiled sugar-white beaches, lush emerald mountains, UNESCO-protected wildlife reserves and crystalline waters home to some of the world's most dynamic coral reefs. This Crystal Yacht Cruise Indian Ocean adventure sees passengers embark on a round trip through the islands on board the Crystal Esprit from 12-19 February 2017. Aside from calling at Port Victoria, Mahe, the seven-night cruise explores some of the Seychelles' most beautiful onshore spots, including Sainte Anne island, La Digue, Praslin, Curieuse Island, Cousin Island and Aride.

A 62-passenger luxury yacht, Crystal Esprit is equipped with a yacht tender, four zodiac boats, jet skis, kayaks, scuba equipment and a two-passenger submarine, enabling guests to explore the crystal clear waters and abundant marine life. It offers a luxury expedition-style getaway that also includes biking, hiking and plenty of private beach time and will appeal to active adventure-seekers as well as guests who enjoy sailing away from the crowds.

Crystal Cruises was named *Travel + Leisure* World's Best Large Ocean Cruise Line in 2015. Luxury all-inclusive packages include all onboard meals and drinks, including premium spirits, fine wines, Champagne, and speciality teas and coffees. Staff gratuities are also included. Crystal Yacht itineraries also offer a choice of two complimentary Crystal Adventure shore excursions – one culturally inspired, the other a soft adventure – in most ports.

Lot no. 16

Crystal Yacht Cruises Seychelles Voyage 7607, from 12-19 February 2017, for two people sharing a S1 category Yacht Suite. Economy class flights from Johannesburg to Mahe on Air Seychelles, transfers between the airport and the yacht, port charges and fees are also included. Any onboard expenses not included in the cruise fare (i.e. spa services, boutique purchases, gambling) are for the buyer's own account.

Indicated value:
ZAR R220 000



KRISTIN KOSSI

donated by
the artist

Kristin Kossi is a contemporary artist based in Germany. While she began drawing and painting at a very early age, she also became inspired by fashion and later graduated from the Academy of Fashion Design in Hamburg, Germany. She went on to acquire a great deal of experience in fashion, photography and multimedia, all of which have paved the path for her current artistic endeavours.

Since 2011 Kristin has worked solely as an artist. She doesn't shy away from a vivid colour palette and draws inspiration from her urban surroundings, including ideas from street art, celebrity icons and advertisements in the production of her unique art pieces. The creative skills and knowledge that she has gained from her past experience are quite integral to her aesthetic process. Although she favours working in a large scale with her paintings, she is currently producing a series of smaller-sized work in which she is developing and further expanding her unique multi-layered technique and using everything from graffiti stencils and spray paint to newspaper collage, markers, oil, acrylic and resin.

Kristin intensely combines colour, vibrancy and a generous dose of humour to produce art that inspires, provokes and delights. Since she had her first solo show in collaboration with Porsche Hamburg in 2012, she has emerged as an urban pop artist, ready to share her art with the world. Kristin has been featured in German and British publications and on TV as an artist to watch. Her works are currently in private collections in Europe, the USA and Australia.

Lot no. 17

Title: Beautiful Jungle
Medium: Acrylic, spray paint on
canvas. Framed in glossy black
wooden frame.
Size: 133,5cm x 154cm

Indicated value:
ZAR 120 000



MARIEKE PRINSLOO-ROWE

donated by
the artist

Lot no. 18

Title: The Girl with the Umbrella
(limited edition no 2 of 12)

Medium: Marble resin and
stainless steel on a crystal base
Size: 65cm x 26cm x 30cm

Indicated value: ZAR 50 000

Marieke Prinsloo-Rowe grew up on a farm near the diamond mining town of Cullinan. It was here that she became interested in art, creating and re-interpreting materials from an early age. She remembers sitting on the banks of a small stream and building imaginary cities and their people from the red mud, and recalls being on the floor in her mother's ceramic studio and pressing fingerprints into a ball of clay, entranced by the malleability.

Marieke completed a BA Honours in Fine Arts at the University of Pretoria, graduating in 1999. She is currently in the process of completing her Masters in Fine Arts at the University of the Witwatersrand. In 1997, Marieke received a merit award in the Sasol New Signatures art competition, as well as second place in the PPC Cement Young Concrete Sculptor Awards. She went on to win the PPC Cement Young Concrete Sculptor Award in 1999. She has completed numerous commissions and her work is represented in the Johannesburg Art Gallery as well as in several public sites, private collections and galleries.

The primary focus and preoccupation of Marieke's body of work is and has been an exploration of the female form. She is intrigued by the way in which sculpture mimics the three dimensionality of a human presence and thus the slightly surreal dialogue it invites – human to human look-alike. She also loves the capacity that sculpture has to freeze the transient into sculpted reality keeping it "alive" long after moments and persons have changed.



BONNIE WALTERS

donated by
the artist

Bonnie Walters was born in Springs, matriculated in Bloemfontein and achieved a BA (English and Psychology) at Stellenbosch University. After careers in advertising, finance and property, she enrolled at the Wits Technikon School of Art (now the University of Johannesburg) in 1996 and acquired a BTech honours (cum laude) in 2001.

After lecturing in drawing at Wits Tech, Bonnie became a full-time artist in 2006. She lives and works in Johannesburg and is currently on sabbatical from doing her Masters degree in Fine Arts. She successfully curates her own solo exhibitions and participates in joint exhibitions – including Jaco Sieberhagen – and GIBS Charity Auctions.

She has a devoted interest in the communicative and healing power of art. Her drawings represent a visual and psychological-based report, amplifying instances, memories and childhood experiences, which are universal. Her works are ambivalent: they often deal with and express personal memories and inner longings, or they awaken in the viewers their own lived experiences. Bonnie's work shows great skill and confidence that can only be achieved through a prolific work ethic and all-consuming commitment.

Her art is held in private collections both in South Africa and internationally.

Lot no. 19

Title: Girl with Yellow Hair
Medium: Mixed media on paper.
Framed
Size: 64,5cm x 50cm unframed.

Indicated value: ZAR 40 000



WILLIAM SWEETLOVE

donated by the artist and
Cape Town Art Agency

Lot no. 20

Title: Chihuahua
Edition: of 20
Medium: Polyurethane
Size: 90cm x 60cm x 50cm

Indicated value:
ZAR 36 000

William Sweetlove, born in Ostend, Belgium, in 1949, unites dadaism with surrealism and pop art in humoristic sculptures that at first sight may seem "kitschy". However, closer familiarity with his works reveals their role as a creative antidote to the overproduction and overconsumption of our society.

With his cloned animals, William calls for greater ecological awareness and urges us to reflect on the consequences of the climate change challenging humanity. His cloned dogs wear boots because sea levels are rising, and the penguins carry water bottles because we are running out of drinking water.

William has had exhibitions at art fairs, galleries and museums all over the world. His works are found in several private art collections. He is also a member of the Italian Cracking Art Group and together with them has also participated in various art manifestations worldwide.

In 2010, the Swedish community of Borås added his sculpture "Cloned Frogs on Gala Dress" to its impressive sculpture park and dedicated it as a wedding gift to Crown Princess Victoria and Prince Daniel of Sweden.



NATASHA BARNES

donated by
the artist

Natasha Barnes stumbled upon painting at the age of seven, but instinctively knew that it would consume her life and define who she would become. Completely self-taught, her journey began with watercolours, with the visual contemporary images surrounding her life all finding their way onto her palette – and the walls of many commercial and private institutions around the world.

"As with all journeys, the abstract nature of this path soon took hold, and without guidance or persuasion I found myself moving in a completely different direction in a very short space of time," she says. "My love for expressionism and movement was hard to suppress and I eventually let my hand roam free, creating the many large works of colour for which I am known today."

"I consider myself an abstract painter, but over the years I have done many contemporary paintings, still widely available in print through numerous publishers worldwide."

Considered to be one of Africa's most published artists, Natasha has sold her work all over the world and done numerous corporate and private commissions, artworks for Hollywood and TV, greeting cards, hotels, airport lounges and boardrooms. She attends several large international art fairs each year and is co-owner of the Turner Barnes Gallery in the UK.

Natasha holds an international Grande Diplome in Cordon Bleu cookery from the Silwood School of Cookery in Cape Town and worked as a cookery editor for many years before swapping her spatula for a paint brush. Her first book, *The Culinary Adventures of a Travelling Cook* is the journey of her art and food, and the canvas that brought them together.

Lot no. 21

Title: Phoenix Rising
Medium: Acrylic on canvas
Size: 170cm x 170cm

Indicated value:
ZAR 48 000



donated by
the artist

Jimmy Law was born in Bloemfontein in September 1970, and enrolled at the Technikon Orange Free State (now the Central University of Technology) for a three-year Graphic Design Diploma course. After completing his Military Service, he based himself in Cape Town where he found work as a freelance illustrator and worked in the comic book industry. In his spare time, however, he was painting.

In 2008, he finally made the decision to focus entirely on his painting. At the time, he worked in a photo-realistic style and his canvases took a long time to complete. In December 2010, however, he radically changed his painting style, using only large brushes, which initiated some remarkable changes and effectively started his career as a serious, full-time artist. His focus is on creating energetic and expressive portraits and nudes in a fairly large format using oils.

"I started working with palette knives during the winter of 2014 and have since fallen in love with them," says Jimmy. "Many of my current works consist largely of palette knife work combined with brushes. I am fascinated with the human face and features and the multitude of expressions and emotions found within a person's eyes. Our faces are like landscapes with endless variation and complexities. I am drawn to explore this landscape."

Many of Jimmy's works now adorn homes and offices around South Africa, as well as the homes of collectors around the world.

Lot no. 22

Title: Rescue Me
Medium: Oil on canvas
Size: 135cm x 145cm

Indicated value:
ZAR 45 000



KWV NEXUS

Lot no. 23

30 Year Old Potstill Brandy

Indicated value:
ZAR 23 000

donated by KWV

The KWV Nexus 30 Year Old is an exceptional potstill brandy, handcrafted in small batches at the KWV cellars in Paarl using a blend ranging in age from 30 to 40 years old. A limited release, it uses only the finest selected grapes double distilled in French copper potstills and matured to perfection in French Oak.

Aptly, the Nexus name means the highest point of a connection. KWV's Master Distiller Pieter de Bod oversees each step to ensure the product is exquisitely crafted so that uncompromised purity and handcrafted quality is captured in every drop.

The rich golden amber liquid has a sweet strawberry jam, honey, dried orange peel and green pepper corn nose, which is well balanced with cinnamon, macadamia nuts and a smoky aroma complimented by old woody tawny port flavours. A well balanced brandy, it has a long finish with notes of spices, caramelized fruit and roasted coffee beans.

KWV Nexus comes in an exquisite hand-blown bottle crafted by internationally acclaimed glass artist David Reade. Each individually crafted bottle is sealed with a handmade Baltic amber stone set in copper by award-winning jewellery designer Maike Valcarcel. The outer casing, handcrafted from wood, represents the culmination of a journey of unsurpassed craft, patience and attention to detail.

"The use of all natural products put together by these artisans fits beautifully with our Proud Pioneer philosophy. From vine to glass, this precious blend is the proud fulfilment of an incredible brandy-making odyssey that represents our Master Craftsmen at their very best," says KWV Marketing Director De Bruyn Steenkamp.



ANDRÉ PRINSLOO

donated by
the artist

André Prinsloo was born in Port Elizabeth in 1956. After graduating with a National Diploma and Higher National Diploma in Fine Arts from the Nelson Mandela Metropolitan University, he worked in the Sculpture Department of the South African National Defence Force for six years. He then moved to the University of Pretoria where he was employed first as a Technical Assistant and later as a lecturer in Fine Arts (Sculpture) as well as a lecturer at Tshwane University of Technology's Entertainment Technology (props) department.

Throughout his adult life, André has been involved with sculpture or 3D objects in one way or another. Prior to 2012, however, his career as a sculptor was sporadic and he only took part in group exhibitions once every four years on average as he was working full-time either as a lecturer or, later, in running a small manufacturing business.

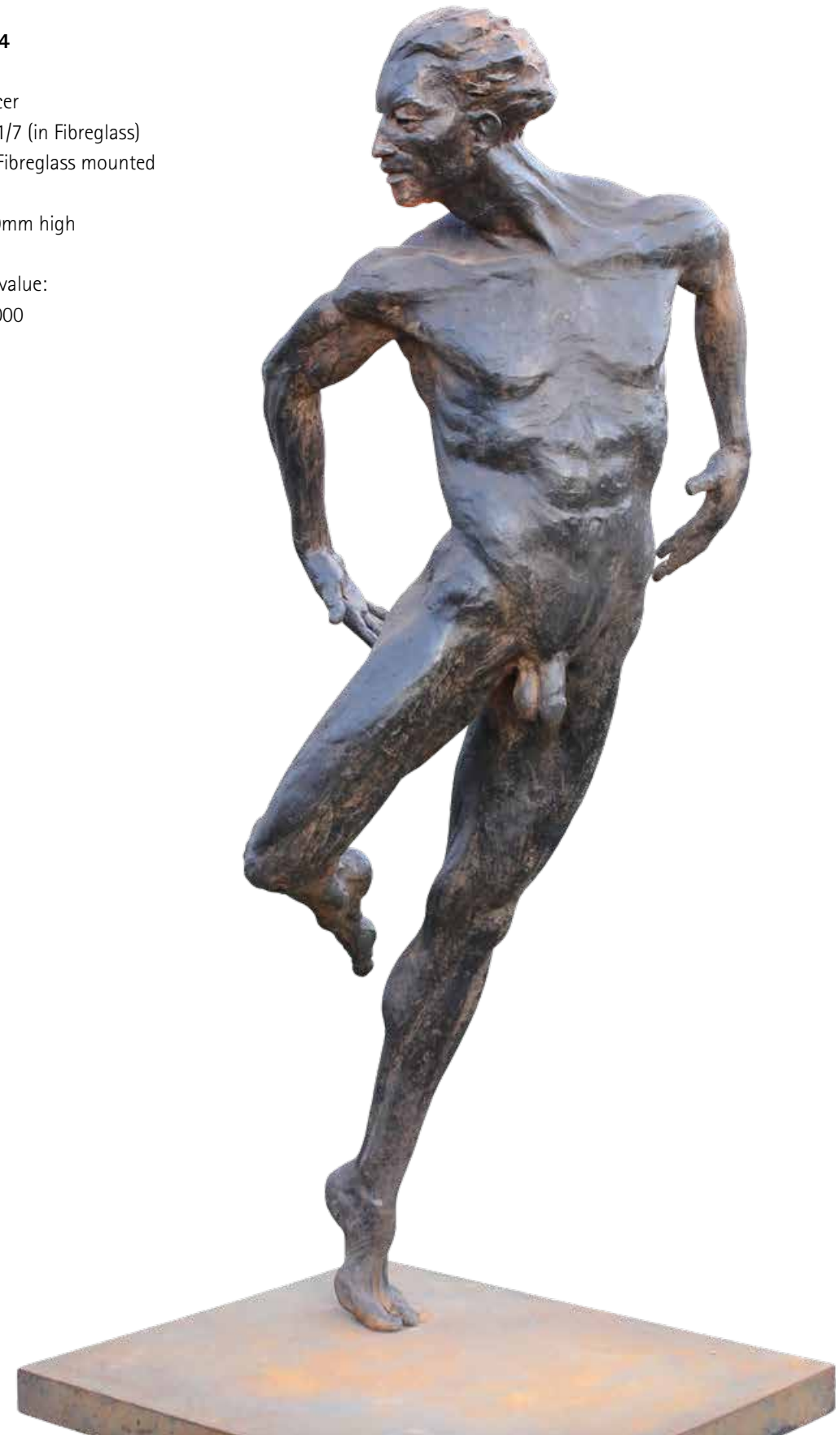
At the beginning 2012 he decided to commit himself full-time to sculpture. "Once again I'm able to meet and work with like-minded people, sharing ideas, work methodology, etc," he says. "So far it's been a fun and an amazing experience. I don't care much for accolades and such – it's more about the experience of making sculpture and in a very selfish way pleasing myself. If my work happens to please you it's an absolute bonus."

He says of his work: "The creation of my sculptures is a very private act that originates from deep within my subconscious. Often the idea just happens without much deliberate thought. Verbal communication – especially with strangers, does not come naturally to me. Thus sculpture – like music, has become my universal language. In the act of sculpting I therefore talk to myself and it has become a way of exploring my inner emotions."

Lot no. 24

Title: Dancer
Edition – 1/7 (in Fibreglass)
Medium: Fibreglass mounted
on steel
Size: 1830mm high

Indicated value:
ZAR 135 000



LIONEL SMIT

donated by
the artist

Lot no. 25

Title: Malay Girl triptych
(variable edition 6 of 24; signed
and hand finished by the artist)
Medium: Giclee print on
archival paper
Paper size: 997mm x 747mm

Indicated value:
ZAR 90 000 (for the set of three)



Lionel Smit was born in Pretoria, South Africa in 1982 and started exhibiting straight after finishing school at Pro Arte Alphen Park. He now lives and works in Cape Town and is best known for his contemporary portraiture executed through monumental canvasses and sculptures.

Lionel exhibits both in South Africa, where he is considered one of the country's youngest investment artists, and abroad. His work is currently on exhibition or at art fairs in Amsterdam, Germany, India, Miami, Monaco, London and Hong Kong. Over the past 10 years he has established a substantial

international following with collectors ranging from Standard Chartered Bank to Laurence Graff, with Graff's acquisitions on display at his Delaire Graff wine estate. One of Lionel's paintings was exhibited as part of the 2013 BP Portrait Awards at the National Portrait Gallery in London, where it won the Viewer's Choice Award and was selected as the main 'face' used in advertising and posters for the exhibition. Another career highlight was having one of his paintings published on the cover of Christie's Auction Catalogue. He was also honoured with a Ministerial Award for Visual Art from the Department of Culture.

Lionel exemplifies the creative's urge for constant experimentation. Exploring themes that include cultural and individual identity within South Africa, his portraits showcase a complex interplay of artistic expression and aesthetic sensitivity that allows his work to be both conceptually complex while remaining accessible to the general public. A constant drive to experiment with his chosen medium – predominantly bronze and oil paint – has allowed his technique and aesthetic to grow and develop.

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PRESENTS

LE GEMME ORIENTALI

Bulgari unveils a new exclusive collection of High Perfumery based on the world of the secret Gems Road.

Sailing across the Mediterranean, and traversing the desert, Bulgari explores a whole new oasis of perfumes in LE GEMME ORIENTALI. Basking in the Middle Eastern sun, Bulgari has seasoned its classic LE GEMME collection with a new sensory experience. This tribute to the emblematic gemstones of the Arabian Peninsula arises from the supreme essence of the Italian jeweller, in a collection of three complimentary perfumes.

LE GEMME ORIENTALI collection exclusive to Edgars Sandton, Edgars Mall of Africa and Stuttafords Sandton.

SILENT AUCTION: THE LITTLE ARTISTS SCHOOL



Deutsche Bank South Africa Foundation (DBSAF) is a proud supporter of The Little Artists School, a Johannesburg-based project that creates an opportunity for disadvantaged youth to attend art classes and to learn a skill. It has brought seven works from the school to exhibit at 'Chefs who Share – the ART of Giving', all of which can be bid for in a silent auction. The winning bids will be announced at the end of the Grand Gala on Saturday 24 September, with all money raised going back to the school.

Founded in 1999 by internationally renowned artist Edward Selematsela, The Little Artists School provides rehabilitated street children, orphans and those from poor inner-city communities with the facilities to explore their creative potential. With patience and encouragement, Edward and his team of artist teachers assist the children in developing their self-esteem and in ultimately becoming productive individuals. The project has been a success story with the help and encouragement of Peter Robinson and his late wife Dulcie, who answered the call to assist Edward achieve his goal.

The Little Artists School not only offers an art education, it also opens its children's minds to innovative solutions and creative thinking. The school offers a consistent and safe space where the art teachers – who include Edward, Ramarutha Makoba, Lazarus Ramontseng, Hines Matshoba, Bheki Mthethwa and Boderick Somana – are not only teachers but strong role models and mentors for the youth.

"In black communities only very few children know what art is," says Edward. "The idea is to provide a facility where the children can develop confidence through achievement in creative skills. Keeping the children off the street and from crime by fostering their skills is a key aspect of the organisation."

A primary objective of The Little Artists School is to get students' art to a level where it can be displayed at various exhibitions. To give students a platform, it has opened Art Gallery on Milner, located at 144 Milner Avenue in Roosevelt Park, Johannesburg.

DBSAF has invested over R100 million in education and social projects in South Africa. It is proud to fund this incredible project, which promotes South African culture, discipline and a desire to strive.

The Foundation has arranged permanent teaching facilities at Barnato High School in Hillbrow, where Tuesday and Thursday afternoon art lessons provide a space for budding young artists, aged between six and 22, to learn and practise art using various techniques. It has also taken a group of artists to London to experience the city's renowned art galleries and museums.

The majority of the paintings created by The Little Artists School are entered into competitions, and where possible, exhibited and sold locally. Deutsche Bank also hosts an annual exhibition of the school's work, which is open to both staff and clients. All funds raised go directly to the artists who participated. Through these initiatives, it aims to give the children the chance to become award-winning artists, a goal which some alumni of the school have already achieved.

Through partnership and the active participation of staff and clients, Deutsche Bank hopes to continue to provide a stage and audience for these talented individuals.

SILENT AUCTION – HOW TO BID

The silent auction of the seven art pieces from The Little Artist School is open for bids until 23h00 on 24 September 2016.

To participate, simply SMS the lot number and your bid amount to

+27 (0)79 536 7052

Please ensure that your cellphone number is not withheld. The winning bidder will be called back on the night of the event.

NDITSHENI MANAGA “RAIN PREDICTION”

Silent auction lot 01

Medium: Acrylic
Size: 76cm x 51cm

Indicated value:
ZAR 7 000

SMS
01-YOUR AMOUNT
to +27 (0)79 536 7052
minimum bid R5 000



Nditsheni Managa was born at Nzhelele, Limpopo in 1982. He now lives in Johannesburg where he is a full-time practising visual artist.

He joined The Little Artist School in 2005 where he developed his technical skills and an artistic identity, and now volunteers as a teacher. He also studied printmaking with Artist Proof Studio for three years.

In 2014 he was a member of staff at ART Gallery on Milner. He has exhibited at Deutsche Bank, Johannesburg Art Gallery, Black Like Us, the Absa L'Atelier, the Dulcie Robinson Memorial Exhibition, Alice Art Gallery, the Johannesburg Stock Exchange, the Turbine Art Fair, Art Beat Gallery and ArtZone pop-up gallery.

He specialises in acrylic, watercolour and etching. His work focuses on the system of how landscapes provide food for people, using the staple of maize to carry the story. He is inspired by people who love and constructively criticise his work as they motivate him to create more and challenge him to up his game.

EDWARD SELEMATSELA “NOORD TAXI RANCH”

Silent auction lot 02

Medium: Mixed media
Size: 100cm x 76cm

Indicated value:
ZAR 35 000

SMS
02-YOUR AMOUNT
to +27 (0)79 536 7052
minimum bid R20 000



Edward Selematsele was born in the rural area of Modjadji in Limpopo. He studied graphic design and art at Eastside College (now Johannesburg College) in Troyeville. He then started a fine arts degree at UNISA which, although he would have loved to, he did not complete because of the expense of transporting his artworks to the university.

After meeting Dulcie Robinson, she became his mentor, encouraging him and promoting his art. She also helped him to realise his dream of teaching art to underprivileged children by establishing The Little Artist School in 1996. He is Principal at the school, where he has assisted a number of students in becoming full-time artists.

In 1997 he received the Merit of Excellence Award from the French Culture Centre in Pessac, Bordeaux. He was also awarded top honours in the Black Like Us competition in 2007. Many companies and individuals have purchased Edward's art, including Vox United in the USA, the South African Embassy in Madagascar, Deutsche Bank, the Johannesburg Metropolitan Council, Wright Rose-Innes, the Development Bank of SA and the University of Johannesburg.

Edward is married to Bongiwe and they have a son and a daughter.

ELIAS SEWAPE

“OUR MEETING”

Silent auction lot 03

Medium: Acrylic
Size: 88cm x 104cm

Indicated value:
ZAR 16 000

SMS
03-YOUR AMOUNT
to +27 (0)79 536 7052
minimum bid R12 000



Elias Sewape was born in Morapalala village in Limpopo in 1948. He is a self-taught artist who developed a love for art at an early age growing up in the rural area of Duiwelskloof. After moving to Johannesburg in the mid 1960s, he worked and attended art lessons, before becoming a full-time artist in the 1980s. He is based in Johannesburg's CBD.

His art reflects his personal life experiences, which he feels will go a long way to preserving SA's history and its current state. He works in various media, including oils, acrylic, pencil, pen ink and watercolour.

He has been awarded second prize at the IDC for Creative Artwork on Display in 2005 and the Most Executive 1 Award at the Black Like Us exhibition in 2010.

He has completed more than 1 000 artworks since becoming a professional artist and his ever-evolving style has seen them perennially popular with both local and international buyers.

A teacher at The Little Artist School, he is registered as an artist with the Watercolour Society of South Africa, Black Like Us, Artists Under The Sun and Artist Proof Studio.

JABULANI RADEBE

“THE BEST MAN’S FRIEND”

Silent auction lot 04

Medium: Mixed media
Size: 91,5cm x 64cm (unframed)

Indicated value:
ZAR 6 000

SMS
04-YOUR AMOUNT
to +27 (0)79 536 7052
minimum bid R4 500



Jabulani Radebe was born in Soweto in 1989, where he was raised in Zondi 2. He was inspired to be creative by his late father, who was also an artist, and at a young age he loved to draw pictures whenever he could.

In 2011, his cousin introduced him to Ramarutha Makoba, a teacher at The Little Artist School, and he began to attend classes at the project, developing his love of drawing into a skill.

He's exhibited at the annual Little Artist School exhibition, Black Like Us and the Johannesburg Stock Exchange.

RAMARUTHA MAKOBA

“MY ANGELS”

Silent auction lot 05

Medium: Mixed media
Size: 90cm x 80cm

Indicated value:
ZAR 20 000

SMS
05-YOUR AMOUNT
to +27 (0)79 536 7052
minimum bid R15 000



Ramarutha Makoba was born in Soweto in 1984 where he grew up in Diepkloof Zone 3 and 4. From an early age he loved watching cartoons and used to draw his favourite characters. His father was a good artist but treated art as a hobby. It was his grandmother who was the first person to encourage Makoba to take his art seriously.

When Ramarutha was 13, he attended art classes at a local community centre where Chris Molefe had a profound influence on his work. He later attended workshops at the Johannesburg Art Gallery and completed a two-year course at FUBA (Federated Union of Black Artists). He joined Artist Proof Studio in 2004 where he received certificates of excellence in his first and second years and was selected to further his printmaking. He completed the third year professional programme in 2007. He is Head Teacher at The Little Artist School

“Scratching into the plate allows me to create an image that reflects a time and place that is close to me,” says Ramarutha. “My work deals with social ignorance and the hardship of people with few resources. The works express a personal story of my relationship with my community.”

Ramarutha is engaged to Lindo and they are expecting a second child.

KELETSO MATLAKALA

“MARRIAGE II”

Silent auction lot 06

Medium: Mixed media
Size: 101,5cm x 76,5cm

Indicated value:
ZAR 8 000

SMS
06-YOUR AMOUNT
to +27 (0)79 536 7052
minimum bid R6 000



Keletso Matlakala was born in Boksburg, Johannesburg in 1987. Her early schooling was in Turfloop in Limpopo province, before she moved back to Johannesburg to live with her parents and finish her schooling in the city.

Keletso started art in 2003 at the Johannesburg Art Gallery (JAG). In 2007 she joined The Little Artist School, the same year in which she completed her matric. She also sold her first painting that year. She went on to win several art competitions, took 2nd place in the Webber Wentzel Young Artists' Competition and featured in the Black Like Us art competition and more.

After finishing school, Keletso studied visual art and printmaking at Artist Proof Studio in Newtown, Johannesburg for three years. She has exhibited at galleries like Manor, Circa and Absa L'Atelier and has been part of many other exhibitions.

BUHLE HLATSHAWAYO “DOWNTOWN”

Silent auction lot 07

Medium: Mixed media
Size: 72cm x 103cm

Indicated value:
ZAR 6 000

SMS
07-YOUR AMOUNT
to +27 (0)79 536 7052
minimum bid R4 500



Buhle Hlatshawayo was born in Radebe, Katlehong on the East Rand in 1989 as the second of five children. His interest and curiosity in the visual arts began in 1997 when Rhema Paradise, a children's home, gave him an opportunity to choose an activity, one of which was lessons at The Little Artist School.

Buhle sold his first painting at a Little Artist School exhibition in 1999 and received his first of numerous awards in 2001. In 2006, he and seven other local artists were selected for a trip to London, sponsored by Deutsche Bank, which gave him an opportunity to view, engage and learn about other artists and their work.

He continues to attend classes at The Little Artist School and has participated in a number of exhibitions. He is also a full-time member of Artists Under The Sun. Seeking to develop his skills further, he is doing a part-time printmaking course at Artist Proof Studio – while also studying electrical engineering at Central Johannesburg College.

Buhle translates social themes from what he experiences in everyday life into his artworks, working in acrylic, soft pastel and printmaking.

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Vineet Bhatia

Veronica Canha-Hibbert &
Dirk Gieselmann

Candice Philip &
Piet Huysentruyt

Jocelyn Myers-Adams &
Ronald Ramsamy

Christo Pretorius &
Vincent Rodier

Chris Erasmus &
Michael Cooke

Malika van Reenen &
Andreas Schalek

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MARGOT JANSE

Le Quartier Français,
Franschhoek / Western Cape

Margot Janse, born and raised in the Netherlands, is Executive Chef at the award-winning Relais Et Châteaux Le Quartier Français hotel. Her creative talents brought her to Johannesburg at a young age, where she chose to study drama and photography.

At age 23, she approached Ciro Molinaro, a highly acclaimed restaurateur in Johannesburg, who agreed to teach Margot in his own kitchen. Ciro encouraged her to experiment and play with food, creating in Margot an ability to explore beyond traditional food boundaries. She later moved to Cape Town, working under The Bay Hotel's Graeme Cuthell. Within just four years of arriving in the country, she applied for a job as assistant chef at Le Quartier and, a year later, her extraordinary talent clearly evident, was appointed as Executive Chef.

Twenty one years on, she's still at the helm, and has won many accolades both at home and abroad for her creative contribution to contemporary South African cuisine. The Tasting Room has consistently featured in the Eat Out Top 10 Restaurant list and is the South African restaurant that has most frequently made the World's 50 Best Restaurant list. Margot has twice been named as Eat Out's Chef of the Year and was named the first Relais Et Châteaux Grand Chef in Africa in 2007.

Margot travels extensively to continually be inspired by new ideas and stay abreast of emerging trends. Her menu changes regularly and is based on seasonal and fresh products, often homegrown. It is Margot's belief that food is constantly developing and memorable dishes always contain an element of surprise and nostalgia.

Margot is also the driving force behind Isabelo, a Franschhoek-based charity at Le Quartier Français that helps provide varied and highly nutritional meals to over 1 000 local school children.



VINEET BHATIA

Rasoi, London /
United Kingdom

Vineet Bhatia is widely regarded as the face of modern progressive Indian cuisine. Born in Mumbai, he got early culinary inspiration from his mother, whom he describes as "an excellent cook with a fantastic imagination," and the eclectic city, which he says is "a melting pot of culinary delights from all over the many different regions of India".

His first dream was to join the Air Force but after failing the physical assessment he decided to throw himself into a completely different pursuit. Catering college followed and in 1988 he was recruited by the Oberoi hotel group as a trainee chef. Working in their hotels in Khajuraho and New Delhi, he covered all aspects of Indian cuisine, eschewing the French culinary heritage his peers were focused on assimilating. After completing his training, he was appointed as Executive Chef of the Mewar and Kandahar restaurants at their hotel in Mumbai. But he found these traditional kitchens too rigid, allowing him no freedom to experiment, so he decided to leave for the UK in 1993.

His first position was at the Star of India in South Kensington. By the end of his first year he had changed the style of food from Anglicised 'curries' to more authentic, epicurean delights. He and his business partners then opened Zaika in 1999, and in 2001 he was awarded a Michelin star, becoming the first Indian chef-patron to receive such an accolade.

In 2004, Vineet opened Rasoi (meaning "kitchen"), fulfilling his dream of having a restaurant that he and his wife could call their own. Cooking modern, progressive Indian cuisine, he says of his food: "My cooking is from my heart and from my mind. You can't pigeonhole and say that it's from south India or north India, it's a blend of cuisine from within India, but we use local British products and we give them a new dimension".

Vineet now has an impressive portfolio of consultancies in Mauritius, Geneva, Dubai, Saudi Arabia, Qatar and India. In 2009, Rasoi by Vineet at the Mandarin Oriental in Geneva was bestowed its own Michelin star.



Menu of
Margot Janse &
Vineet Bhatia

with sommelier Francis Krone

Spiced smoked honey-mustard salmon,
dill raita, cucumber granite, coriander crisp

Ataraxia Chardonnay 2015

Campbell's sour fig rasam, sticky duck,
rice dumplings, kaatings

Badenhorst Papegaaï White 2016

24 ct gold crusted black chicken,
sundried tomato-paneer chutney, Saffron khichdi,
plantain chips, nasturtium, pickled mooli, makhani sauce

Blackwater Hinterland Cinsault 2014

Indian Feast South African style

Zevenwacht Gewürztraminer 2015

Menu of
Veronica Canha-Hibbert &
Dirk Gieselmann

with sommelier Manuel Cabello

Wild Mushroom Consommé
with fresh Enoki, pickled Shimiji mushrooms,
Porcini powder, grilled oyster mushrooms

Peter Bayly Cape White Port NV

Tomato Terrine
with marinated poached rock lobster, Burrata foam,
Tuscan bread salad, rouille sauce and herb potpourri

Crystallum 'The Agnes' Chardonnay 2015

Free range duck breast and crispy pastilla
with dates and pistachios, cauliflower textures
and mild spice jus served with duck surprise
and vegetable 'Lazy Susans'

Creation Pinot Noir 2015

Chocolate square garden & delicacies
made with finest chocolate 'grand crus' to share

Waterford 'Family Reserve Heatherleigh' NV

VERONICA CANHA-HIBBERT

Ellerman House, Bantry Bay,
Cape Town / Western Cape

Executive Chef at luxury Ellerman House, Veronica Canha-Hibbert was born in Wellington in the Western Cape and says she was inspired to cook from a young age thanks to her mother's inspiring feats in the kitchen. She started her career in 1999 at the Belmond Mount Nelson as an apprentice under acclaimed South African chef Garth Stroebel. After qualifying, she packed her bags and moved to England, where she worked at various five-star establishments before returning to Cape Town and taking the reins at Ellerman House in 2008.

A Relais & Châteaux property, the 11-bedroom boutique hotel combines a spectacular view of the Atlantic Ocean, an impressive private art collection and gourmet cuisine in a modern European style using quality local ingredients. "You need to reflect the feel of a place, my recipes are not transferable," says Veronica.

"Ellerman House offers me the opportunity to be creative everyday," she says. "Boredom is never an issue as we are constantly creating new menus and dishes daily. We are also privileged to work with the best produce available. Ellerman House is a family; we work closely together and there is a genuine feeling of camaraderie between the various departments as our main goal is guest satisfaction."



DIRK GIESELMANN

Four Seasons Hotel The Westcliff,
Johannesburg / Gauteng

Cooking for Dirk Gieselmann was once just a hobby. The Executive Chef at Four Seasons Hotel The Westcliff recalls his eureka moment halfway through university. "I wanted to impress my girlfriend by serving her lobster. But I wasn't sure if the frozen one I had purchased was already cooked. Needless to say I cooked it just in case – and the result was awful! I realised then that I really wanted to learn how to cook professionally."

Determined to learn the ropes in one of the best restaurants in his home city, Dirk ditched his engineering studies and began an apprenticeship under Uwe Quitter and Maurice de Boer at the former Michelin one-star Restaurant Gala in Aachen, Germany. His hard work paid off, taking him to kitchens all over the world, from La Réserve de Beaulieu and Le Negresco in Nice to the Intercontinental Tahiti Resort in Papeete and New York's Le Cirque.

Prior to joining Four Seasons, he spent seven years as chef de cuisine alongside owner Marc Haerberlin at the famed Michelin three-star Auberge de l'Ill restaurant in Illhauesern in France's Alsace region.

While travel and mentoring by great chefs has played an important role in shaping Dirk's career, he believes that reading about the rich culinary traditions of different countries has been essential to developing as a chef. "You must soak up as much as possible. My whole life revolves around food," he says.

The move to Johannesburg in 2014 opened an exciting new chapter for Dirk. "This is an incredibly vibey, bustling city," he says. "I'm really excited about creating dining experiences that embrace Joburg's energy and showcase the exceptional local produce and wines."



CANDICE PHILIP

Luke Dale Roberts X the Saxon
at Saxon Hotel, Villas Et Spa,
Johannesburg / Gauteng

Head Chef at Luke Dale Roberts X the Saxon, Candice Philip has always been interested in cooking. After finishing High School, she was introduced to a chef who recognised her passion and offered her a four-year apprenticeship at Johannesburg's large corporate conferencing and event venue, Gallagher. "It was an amazing opportunity to go through chef's school while also working as a chef," she says.

Candice joined the Saxon in 2011, where she honed her culinary talents under the guidance of award-winning chef David Higgs. She took over the reins from Higgs in the Saxon's rebranded signature restaurant last year, where she combines passion, expertise and the latest global gourmet food trends to take guests on a unforgettable fine dining journey. "I enjoy thinking outside the box and find inspiration in many different things, including the Saxon's vegetable garden," she says. "I try never to imitate but rather put my own interpretation into dishes. My thought process is really an 'Alice in Wonderland' kind of scenario."

Candice was the only female chef selected to compete in the Global Chefs Challenge, and represented South Africa in last year's Culinary Olympics in Germany.



PIET HUYSENTRUYT

Likoké restaurant, Les Vans,
Ardèche / France

Flamboyant Flemish TV chef and cookbook author Piet Huysentruyt was born in Belgium in 1962. He studied at the prestigious Hotelschool Ter Duinen in Koksijde before honing his culinary skills in various top restaurants both at home and abroad. He went on to open his own restaurant in Wortegem-Petegem, and got his first Michelin star a few years later.

He came to widespread attention in Belgium when he hosted *Beautiful Home* on the VTM network, and later went on to star in the very popular *SOS Piet* series, in which he solved viewers' culinary problems and shared original ideas and recipes. The series spawned a number of highly successful cookbooks that saw him top bestseller lists.

After years on TV and the release of almost 20 cookbooks, Piet returned to his true passion when he opened Likoké in southern France. Here the passionate chef creates imaginative, contemporary dishes that excel in complexity and flavour – and earned the restaurant a Michelin star within a year of its opening.



Menu of
Candice Philip &
Piet Huysentruyt

with sommelier Lloyd Jusa

'Stone age'
Pigs ear, mussels, artichoke

De Wetshof Bon Vallon Chardonnay 2015

'Roots and shoots'
Sunroot, waterblommetjie, chestnut

Beaumont 'Hope Marguerite' Chenin Blanc 2014

'Smoke and bones'
Lamb, sweetbreads, mackerel

Waterford Kevin Arnold Shiraz 2011

'Sticks and stones'
Chocolate

Ken Forrester T Noble Late Harvest 2013

Menu of
Jocelyn Myers-Adams &
Ronald Ramsamy

with sommelier Bryan o'Connor

Poached Franschhoek trout
with sea urchin roe hollandaise, coriander, nasturtium pesto,
sweet pea cream, tartar sesame cone,
seaweed greens, smoked oyster with ginger-sauing syrup

Vins d'Orrance Cuvee Anais Chardonnay 2014

Smoke-roast onion soup
with crispy kale, wagyu bresaola crisps,
roast leek cream, leek charcoal

Paul Cluver Estate Pinot Noir 2014

Wild rooibos grilled springbok loin,
apple and plum wellington,
pressed springbok shank with rooibos dukkah crust,
candy beetroot, parsnip puree and Badenhorst jus

AA Badenhorst Red Blend 2006

White chocolate and mango bavarais,
snow, frozen wind, blood orange and pumpkin sorbet,
coconut marshmallow and berry

Armand de Brignac Champagne Demi-Sec

JOCELYN MYERS-ADAMS

Table Bay Hotel, V&A Waterfront,
Cape Town / Western Cape

Executive Chef of Sun International's Table Bay Hotel in Cape Town, Canadian Jocelyn Myers-Adams has a wealth of international culinary knowledge. Also a fully qualified sommelier, Jocelyn trained at Stratford Chefs School in Ontario. She has sailed the seven seas as head chef aboard numerous island vessels in the Bahamas, Côte d'Azur, Corsica, Sardinia and Monaco and has been privileged to work alongside some of the world's most well-respected chefs, including Jamie Kennedy at ROM in Toronto and Gordon Ramsay at his eponymous Michelin star restaurant in London.

She worked for Conrad Gallagher as a consultant and as Executive Chef of Geisha Wok before joining Sun International in 2009 as Executive Chef Tournant. She was promoted to Executive Chef in 2013, where her focus is on highlighting South African cuisine.

"Cape Town is an extremely exciting place to be as a chef right now with a thriving food and wine scene that has visitors flocking to taste our cuisine from around the world," she says. "I keep things authentic and don't mix different cuisines. I use beautiful products and showcase them. I like to play with a bit of molecular gastronomy, only to enhance the experience, not to overwhelm."



RONALD RAMSAMY

Sun International,
Johannesburg / Gauteng

A passion for food saw Ronald Ramsamy head straight for tertiary studies in the subject, and he holds a Diploma in Culinary Arts and a B-Tech Degree in Food and Beverage Management.

He started work as a Commis Chef under Gurnot Bunke at The Bay Hotel in Camps Bay, Cape Town. "It was a great grounding," he says. "I learned to cook from scratch and with a dash of passion worked through the ranks quickly." He's worked with numerous other influential chefs that have sculpted his cooking style and has spent short stints working internationally, at The Oberoi in Mumbai, India, and in Guangzhou, China, and Buenos Aires, Argentina.

Highlights of his career include opening Sugar Mill Casino and its three restaurants in Durban, and Kipling's Brasserie at The Boardwalk Hotel & Casino in Port Elizabeth.

He now serves as Group Executive Chef at Sun International, developing concepts, inspiring young chefs and collaborating with the company's Executive Chefs to create memorable food experiences.

His dishes have strong influences of Asia, use delicate ingredients and simple bistro plating, and are "served with lots of passion".



CHRISTO PRETORIUS

Azure at The Twelve
Apostles Hotel and Spa,
Camps Bay / Western Cape

Executive Chef at Azure, Christo Pretorius serves what he describes as "local, modern, seasonal South African cuisine with a twist of French and Asian influence." Named Red Carnation Hotel's Chef of the Year 2013/2014, under his leadership Azure has become one of the most respected restaurants in the country.

Christo started his career in food when he volunteered to cover for a sick chef while working as a waiter at a holiday resort in Suffolk in the UK. His natural talent for cooking soon made itself known and he moved from trainee Commis Chef to Junior Chef de Partie in just six months.

In 2007 he returned to South Africa and completed his chef and pastry diplomas at the 1000 Hills Chef School in Durban – passing both with distinction. Since then he's held a senior position at Silver Hill Lodge in the Drakensberg, worked luxury yachts in Florida, been the Bistro Chef at The Plettenberg, a five-star Relais & Châteaux property in Plettenberg Bay, and Sous Chef at Cape Royale Hotel's Bistro 1800°.

His wide experience culminated in his current position at Azure, where he initially apprenticed under former Executive Chef Henrico Grobbelaar.

Christo placed second in the prestigious Sunday Times Young Chef of the Year competition in 2012, was a regional finalist in the Unilever Food Solutions Senior Chef of the Year in both 2011 and 2012, won Unilever Food Solutions Junior Chef of the Year in 2010, and was placed second at the 2010 Goldcrest Young Chef of the Year Competition.



VINCENT RODIER

LUX* Belle Mare /
Mauritius

French chef Vincent Rodier began his career in food in the kitchens of central France. From there he moved to Switzerland, where in 2005 he joined Four Seasons Hotels and Resorts, working first as Chef de Partie in Geneva and then as Sous Chef in Bora Bora in French Polynesia.

He returned to France in 2010, where he applied his talents in some of the great culinary establishments of Paris. He was Sous Chef Cuisine at Potel & Chabot before moving on to the position of Chef de Partie at the legendary Four Seasons George V Hotel off the Champs Élysées.

In 2013, he packed his bags for Mauritius, where he now serves as Executive Chef at Lux* Belle Mare. With no less than 10 food and beverage outlets, the award-winning resort has earned a reputation as a luxury foodie paradise. Beach Rouge, with its relaxed French Riviera feel, is one of the premier dining experiences on the island. Here local, fresh-from-the-sea produce shines in Vincent's kitchen and he whips up tantalising feasts of the island's best seasonal fare.



Menu of
Christo Pretorius &
Vincent Rodier

with sommelier Gregory Mutambe

Fizantakraal Trout
Gravlax, curry, peas, heart of Mauritius

Constantia Uitsig Sauvignon Blanc

Not Your Everyday Fondue
Beef, carrot, mustard, onion

Bouchard Finlayson Pinot Noir

Joostenberg Duck
Duck pastille, foie gras, tamarind kimchi,
sweet potato, coffee

Jordan Nine Yards Chardonnay

I Dream Of Chocolate
Chocolate, peanut butter, jelly

Waterford Kevin Arnold Shiraz

Menu of
Chris Erasmus &
Michael Cooke

with sommelier Carl Habel

Seaside Salad
Tuna, mussels, crayfish, beach herbs, tom yum herb vinaigrette

Cederberg Chenin Blanc 2016

'Forest Flavours'
Pine-infused broth, guinea fowl, chestnut, mushrooms, herbs

Painted Wolf Roussanne 2012

Hot smoked Afrikaner beef hump,
Charcoalled pears, porcini parfait on oak dusted potato nest,
wild greens, prickly pear jus

Hermanuspietersfontein Swartskaaap 2012

Caramelized Chocolate
apple, barley, hay ice cream

Miles Mossop Kika Noble Late Harvest 2015

CHRIS ERASMUS

Foliage,
Franschhoek / Western Cape

Chris Erasmus's love for food and organic produce began as a boy growing up in the Karoo. One of four children raised by a single mother, Chris would pitch in to help prepare meals. He was taught by his mother how to make everything himself – from preserving jams and butchering meat to making jellies, biltong and tripe.

After leaving home Chris flirted with chemical engineering and dentistry while working part-time in bars and restaurants – until he decided he should pursue his dream and study to become a chef.

After graduating from the Elsa van der Nest Culinary Academy, Chris worked at Cape Grace under Chef Craig Cormack before doing his in-service training at the busy Five Flies restaurant in Cape Town.

Chris then left South Africa for the UK, where he met Chef Shane Osborn, who was to become his culinary mentor. Shane taught Chris urgency, precision and skill, and also allowed him room to explore his interest in chemistry and the cooking techniques and processes used in the fast-paced kitchen.

On his return to South Africa, Chris took on the position of Executive Chef at the new Pierneef à La Motte restaurant, where his culinary flair put it on the Eat Out Top 10 Restaurants list in 2013. In 2014 he opened his own restaurant in Franschhoek, called Foliage, where he marries his passion for foraging wild ingredients with heritage food.



MICHAEL COOKE

Camphors at Vergelegen,
Somerset West / Western Cape

Michael Cooke, who joined Camphors as Executive Chef in 2014, has enjoyed a stellar career in food. He studied at the prestigious Institute of Culinary Arts in Stellenbosch before sharpening his knives in many a famous kitchen. He worked at Heston Blumenthal's Michelin three-star Fat Duck, awarded Best Restaurant in the World and Best Restaurant in the UK, then went on to top posts at Cape Town's award-winning La Colombe and Greenhouse at The Cellars-Hohenort.

Launched in 2012 and taking its name from the giant trees that were planted around the front of Vergelegen's historic homestead over 300 years ago, Camphors has developed a formidable culinary reputation. It was included in the list of Top 20 Restaurants in South Africa in the 2015 Eat Out Mercedes-Benz Restaurants Awards, and achieved three-star status (the highest award) in the annual independent Rossouw's Restaurant Guide. In the newly launched JHP Gourmet Guide, Camphors is named as one of 21 exceptional restaurants in the country.

Michael changes his menu seasonally, constantly developing bold new flavours and dishes. He's known for his exquisite presentation, something he says he learnt from his mentor Peter Tempelhoff, critically acclaimed Executive Chef at the Greenhouse. He also works closely with Camphor's sommelier to ensure there is a perfect harmony between his food and Vergelegen's award-winning wines.



MALIKA VAN REENEN

Signal at Cape Grace,
Cape Town / Western Cape

Despite being a hospitality industry veteran of 16 years, Malika van Reenen still manages to ooze the enthusiasm of a junior chef who's just walked into her first kitchen. While her enthusiasm may be youthful and infectious, as the award-winning Executive Chef of the Cape Grace's Signal Restaurant, her skill is inarguably polished.

After concluding her culinary studies in 1998, Malika wasted little time getting herself noticed when she was selected to design a proudly South African menu for the Grand Hotel 'Les Trois Rois' in Basel, Switzerland. Similar honours followed when she was asked to conceptualise yet another South African-focused menu for the premier Meikles Hotel in Harare.

Malika attributes her skill of creating wholly South African dishes to her Cape Malay roots. Her fascination with the innumerable spices and flavours of traditional Cape Malay cuisine, coupled with her extensive training in modern techniques, has seen her present some truly innovative dishes to diners at Signal over the past five years.



ANDREAS SCHALEK

Crystal Cruises,
International

Austrian Andreas Schalek got his culinary training at Vienna's prestigious Hotel Imperial, where he started as an apprentice at the age of just 15. He worked in the hotel's award-winning restaurant and was also given the opportunity to work under Chef Émile Jung at the Restaurant Le Crocodile in Strasbourg, France.

After five years at the Imperial, Andreas moved to London to take up a position at the newly opened Hilton Trafalgar Hotel. He later returned to Vienna, where he joined Hotel im Palais Schwarzenberg, holder of 3 Hats from the Gault & Millau Guide.

He first took to the ocean when he joined Regent Seven Seas Cruises as Executive Sous Chef in 2002, and spend three years sailing the world with them, before a brief sojourn on shore when he accepted the position of Sous Chef at The Park Hyatt in Sydney, Australia.

He now travels the world as an Executive Chef for Crystal Cruises – winner of *Travel + Leisure* World's Best Large Ocean Cruise Line in 2015. Here he presides over a galley of 90 staff, prepares different menus for each day at sea, and ensures the pantry is well stocked with the finest ingredients for the thousands of breakfasts, lunches and dinners served to passengers every day.



Menu of
Malika van Reenen &
Andreas Schalek

with sommelier Pearl Oliver

Shrimp-carpaccio & escabeche
with saffron

Riesling cream,
porcini custard & chives

Springbok,
sweet potato, almond streusel & ginger jus

Milk chocolate,
pistachio & raspberry

The wine selection by Pearl is a well-kept secret
and will only be revealed on the night of the gala.

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Chefs
who
Share
THE ART OF GIVING

FRANCIS KRONE

JF Krone Wines,
Johannesburg / Gauteng

Francis Krone grew up on a wine estate in Tulbagh in the Western Cape where he was surrounded by the wine world from a very early age.

In 2002, after attending the University of Stellenbosch, he joined the Arabella Western Cape Hotel & Spa. Here he worked as a Wine Steward and developed his understanding of food and wine working alongside chefs such as Bertus Basson and Garth Schnier.

In 2006 Francis moved to Johannesburg where he spent two years as Beverage Manager at Sandton Sun. He then joined the five-star boutique Saxon Hotel, Villas & Spa, where he served as sommelier, Food & Beverage Manager and is currently Wine Director.

He has completed the University of Stellenbosch's tasting competence certificate and is also a Certified Sommelier with the Court of Master Sommeliers, completing his studies in November 2010 in the United Kingdom. In 2010 he won the Chaîne des Rôtisseurs Junior Sommelier Award in South Africa and went on to represent the country in the International Chaîne des Rôtisseurs Junior Sommelier Competition in Santander, Spain.

In September 2013, he opened JF Krone Wines, which represents and markets Cape wine estates in Gauteng.



MANUEL CABELLO

Ellerman House,
Bantry Bay / Western Cape



Born in Viña del Mar in Chile, Manuel has a rich background in the wine and hospitality industries. After finishing his studies, he worked at wineries in the Casablanca Valley, as well as in local night clubs. With the goal of travelling the world, Manuel then moved to Miami to join the cruise industry. After years serving as the Beverage Manager on various cruises, he ran his own bed-and-breakfast in Chile for two years and worked as a sommelier for five years.

Certified by the Court of Master Sommeliers Americas, Manuel was lucky enough to travel to renowned wine regions around the world to further his already formidable wine repertoire. While expanding his wine palate, he found himself in Cape Town, where he decided to settle down.

He now works as the Head Sommelier at Ellerman House, a Relais & Châteaux boutique hotel renowned for its excellent service. There he manages the 8 000-bottle cellar and one of the most prestigious and award-winning wine lists in the country. He is also busy preparing for the advanced certification of the Court of Master Sommeliers.

LLOYD JUSA

Saxon Hotel, Villas & Spa,
Johannesburg / Gauteng



Lloyd Just left his career in corporate governance once he found his real vocation in celebrating the fruits of the vine and enrolled in the sommelier programme at the Saxon Hotel, Villas & Spa. After completing his introductory certificate with the Court of Master Sommeliers in the UK, he obtained his certificate in Vienna before returning to South Africa. An avid traveller, he has been working in the wine industry since 2006 and has amassed a wealth of knowledge in Germany, Austria, England, France and, more recently, Spain.

Lloyd now serves as Head Sommelier at the Saxon. Amongst a growing list of accolades is the Best Wine Service Award at the 2015 Eat Out Mercedes-Benz Restaurant Awards. He is a regular contributor to Woolworths' *Taste* magazine, and has been featured as the Best Dream Team Sommelier in the World in leading British lifestyle magazine, *Country Life*. More recently Lloyd has been judging wine lists for Diners Club International.

"Wine service is all about connecting with the guests and not imposing on them," he says. "It's about creating memories – that's what is important."

BRYAN O'CONNOR

Sun International,
Johannesburg / Gauteng

Bryan O'Connor has been in the hospitality industry for almost 20 years, starting out in his father's pub in Durban, where the spark was ignited. He also worked as a bartender/wine steward at Quills Restaurant at the InterContinental Johannesburg O.R. Tambo, which gave him five-star experience with an international clientele and laid down the foundation of good wine service for him.

After completing his hotel school diploma, he worked in Sun International's training department for a number of years. Here he was part of a team that designed and developed Food & Beverage Training programmes to improve service levels within Sun International properties. These courses proved successful in developing future leaders within the company and improving wine service in particular.

Wine has always been his passion and he completed the Cape Wine Academy programme in the early 2000s, which gave him the insight to grow and develop his wine skills. He's developed wine menus in a wide range of Sun International properties, from Kipling's Brasserie at The Boardwalk Hotel & Casino in Port Elizabeth, which has won a number of Diners Club awards, to the smaller Kuipers restaurant at the Golden Valley Casino in Worcester. He also does wine tastings, wine previews and wine blending with local Sun International Dusk and Dawn house wines, which all adds to his love for this diverse business.



His current role is Group Food & Beverage Manager for Sun International where he says, "I get to work with talented people and to ensure we strive to give our all in this service-orientated business".

GREGORY MUTAMBE

The Twelve Apostles Hotel
and Spa,
Camps Bay / Western Cape

Gregory Mutambe was born in Zimbabwe's Eastern Highlands in 1984 and was originally meant to become an accountant like his father. While tutoring maths on a part-time basis, Gregory was offered a job at the Mukuyu Winery in Zimbabwe's Mashonaland East region. He accepted and the rest, as they say, is history.

He moved to South Africa to pursue his dream of developing a career in the wine industry, graduating with a Diploma in Wine from the Cape Wine Academy in Gauteng.

In May 2010 Gregory moved to Cape Town where he worked as a sommelier at the Vineyard Hotel in Newlands for a year before moving to The Twelve Apostles where he serves as Head Sommelier.



He is considered one of South Africa's most talented wine connoisseurs and is a sought-after wine selection panellist for SAA, Platter's Wine Guide and the annual Nederburg Auction.

"If you want to become a sommelier you have to have a real passion for wine and be prepared to work odd hours, weekends and holidays," he says. "This shouldn't discourage you, as the exposure to different wines you receive, and the incredibly interesting people you meet from all over the world, makes for the most gratifying experience you could ever have."

CARL HABEL

Crystal Cruises,
International



Respected South African wine expert Carl Heinz Habel has a real passion for what he does.

After studying hotel management in Cape Town, he moved to the UK, where he worked at the four-star Pomme d'Or Hotel in Jersey and was appointed Food Services Manager at the five-star Bath Spa Hotel. On his return to South Africa, he served as Restaurant Manager at the Cape Grace hotel in the V&A Waterfront before being appointed Sommelier at Mike Bassett's Myoga restaurant at the Vineyard Hotel in Newlands, and later the hotel's Group Sommelier.

In 2010 he took up the position of Sommelier at the Belmond Mount Nelson Hotel and Assistant Restaurant Manager at Planet Restaurant, later becoming its General Manager. During his tenure, the restaurant was placed on the Fleur du Cap Top 10 Places to Eat list, received a Diners Club Diamond Award and an American Express Fine Dining Award.

Carl now brings his wine selection talents to passengers onboard Crystal Esprit, where he serves as Head Sommelier.

PEARL OLIVER

Taj Cape Town,
Cape Town / Western Cape



Pearl began her career as a waitress at Steenberg Hotel in Constantia, aged just 19. Here she was inducted into the hotel's Dream Catcher programme where she discovered her passion for wine. She enrolled in the Cape Wine Academy and combined her studies with working at the Steenberg winery, an experience that added to the depth of her wine knowledge.

In 2009 she won Best Wine Steward of the Year in the Diners Club Wine List Awards.

She spent three years at Belthazar Restaurant and Wine Bar, where she handled an extensive wine list, before taking up the position of sommelier at Myoga Restaurant at the Vineyard Hotel, where she worked with chef Mike Bassett. She then joined Rudi Liebenberg's team at Planet Bar and Restaurant at the Belmond Mount Nelson Hotel.

Pearl now works as Beverage Manager/Head Sommelier at Cape Town's five-star Taj Hotel where chefs Shyam Longani and Harpreet Kaur are opening her eyes to the world of Indian cooking. She has served on a number of wine panels and was elected to the board of the South African Sommelier Association in 2016.

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Swiss chocolate on every flight?
Don't you just love clichés?

SWISS.COM

LINDA COLTART FOOD & BEVERAGE MANAGER

Hospitality Consultant
and Events Co-ordinator,
Franschhoek / Western Cape



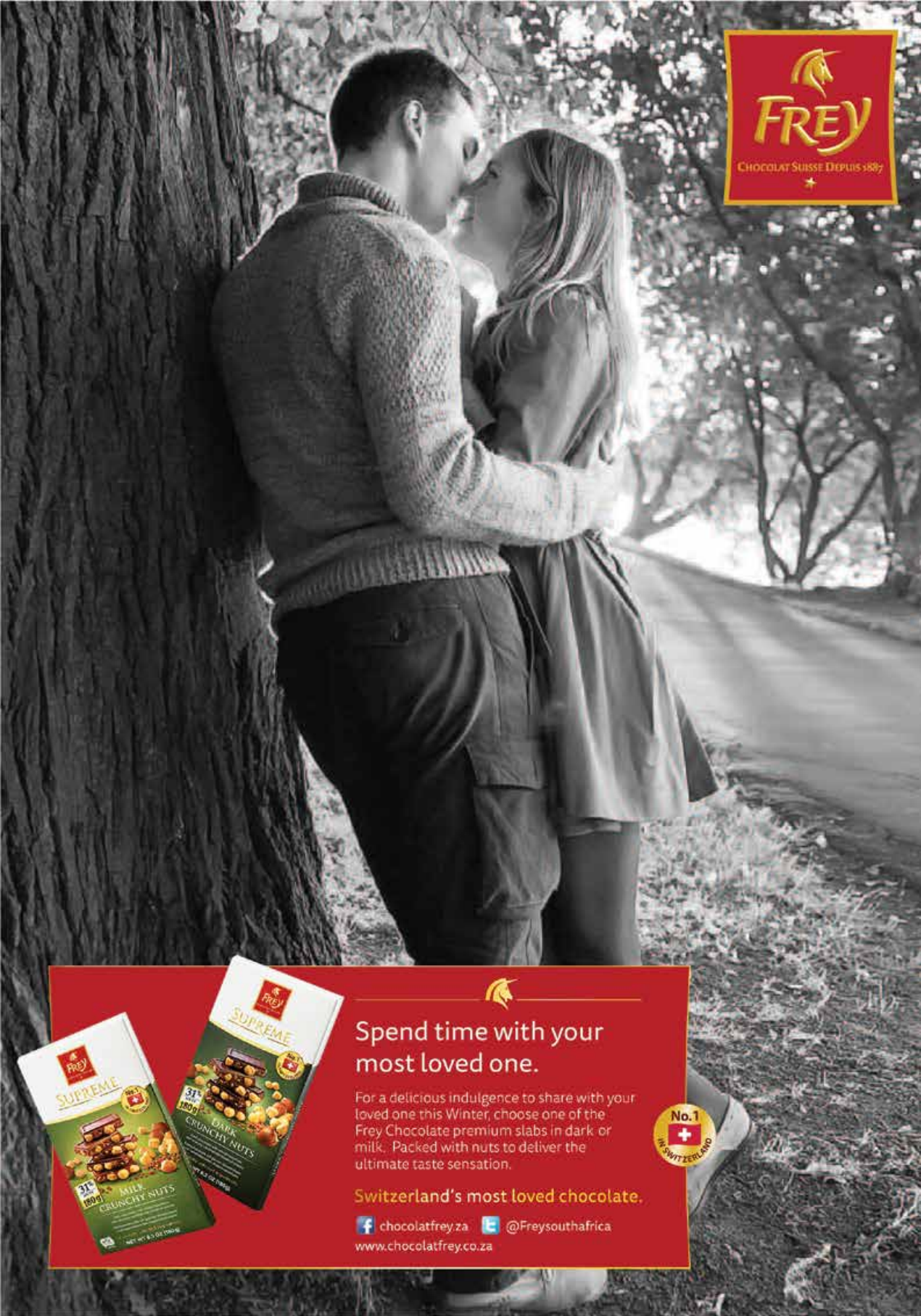
Linda Coltart's extensive expertise is hard-won from the every corner of the hospitality world. She has worked with top restaurants, events, festivals, guest houses and, in particular, spent 16 years as General Manager of Le Quartier Français, one of South Africa's most acclaimed hotels and home to world-renowned restaurant The Tasting Room.


Her extensive travels for Le Quartier Français – staying in top hotels, dining in fine restaurants and taking part in many trade shows and workshops around the world – have given her a unique view on the world's premium hospitality operations.

Her passion for wine blossomed on these travels and her expertise on South African wines has been recognised with Diners Club Excellence and Diamond Awards. She continues to contribute to South African wine through extensive wine-tuition with staff and members of the Franschhoek Wine Valley.

While at Le Quartier Français she also implemented a benchmark in-house training programme that focused on the upliftment of young adults from the surrounding community.

When she's not planning events or sharing her expertise you can find her playing on her bike in the mountains.




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SEVEN ASPIRING YOUNG CHEFS

The seven finalists in the 'Chefs who Share – Young Chef Award' 2016 competition present their canapés and work alongside their culinary heroes in the Grand Gala event kitchen

Elize Benson

Anand Bhana

Blaine Coetzer

Lee-andra Govender

David Graham-Parker

Conrad van den Heever

Anthonie van Zyl

Chefs who
Share
YOUNG CHEF AWARD

CHEFS WHO SHARE YOUNG CHEF AWARD 2016

Identifying and mentoring the top chefs of tomorrow

The 'Young Chef Award' is an opportunity for every young chef who wants to make a name for him- or herself to do exactly that. The aim of the award is to find talented young people, give them opportunities, inspire them and help them to develop their skills.

'Chefs who Share – the ART of Giving' invited 77 of South Africa's top restaurants to nominate their culinary talents between the ages of 18 and 29 years old. To enter, the young chefs needed to create an original, innovative canapé that could be served as a culinary highlight at the 'Chefs who Share' Grand Gala. Entrants needed to send in a colour photograph of the canapé as well as a full recipe, including precise measurements and food costs for 100 pieces, and a suggested presentation.

A panel of top chefs and experienced foodies was put together to assess the canapés submitted and select seven young chefs as competition finalists. The judging panel comprised:

- Florian Gast, Editorial Director of *Opulent Living* and co-founder of 'Chefs who Share'.
- Tessa Purdon, Editor of Food24
- Jason Whitehead, Private Chef and Consultant
- Reto Mathis, Celebrity Chef and 'Young Chef Award' Patron
- Carianne Wilkinson, Vice Principal of Silwood School of Cookery
- Tracey Younghusband, Private Chef and Consultant
- Lentswe Bhengu, TV Chef and 'Young Chef Award' Ambassador
- Sue-Ann Allen, Private Chef and Media Personality

The seven finalists will serve their canapés to guests at the Grand Gala in Johannesburg on 24 September. They will also have the unique opportunity to cook alongside the 14 celebrated local and international chefs preparing exclusive menus for this prestigious event.

While an outstanding canapé is their ticket for being invited to participate in the Grand Gala, the criteria for becoming the winner are "soft" skills like team spirit, engagement, creativity and overall personality.



The seven 2016 'Young Chef Award' finalists who are participating in the 'Chefs who Share' Grand Gala are:

Elize Benson, Senior Chef de Partie

Roots at Forum Homini, Letamo Game Estate, Gauteng

Anand Bhana, Junior Sous Chef

Hartford House, Mooi River, KwaZulu-Natal

Blaine Coetzer, Senior Chef de Partie

Leeu Estate, Franschhoek, Western Cape

Lee-andra Govender, Junior Sous Pastry Chef

Roots at Forum Homini, Letamo Game Estate, Gauteng

David Graham-Parker, Junior Chef de Partie

Level Four at 54 on Bath, Rosebank, Johannesburg

Conrad van den Heever, Senior Sous Chef

Greenhouse at The Cellars-Hohenort, Constantia, Cape Town

Anthonie van Zyl, Commis Chef

Tokara, Stellenbosch, Western Cape

The 'Chefs who Share – Young Chef Award' 2016 winner will be selected by Swiss celebrity chef Reto Mathis, founder of Mathis Food Affairs and ambassador for SWISS airline, and local TV chef Lentswe Bhengu, star of *Africa on a Plate*, and announced at the end of the Grand Gala on 24 September.

The winner will receive substantial local recognition and will be flown to Europe by associate airline sponsor SWISS to work in a Michelin-starred restaurant and to visit the headquarters of Moët & Chandon in Épernay, France, to experience the culinary and oenological highlights of the Champagne region.

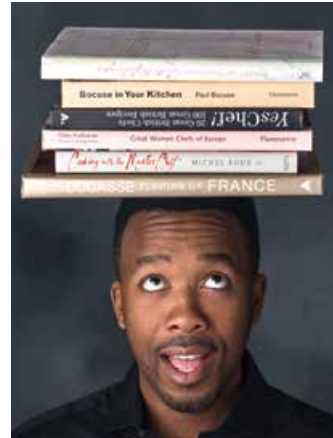
LENTSWE BHENGU

South African Ambassador for
the 'Chefs who Share – Young
Chef Award'

Lentswe Bhengu has been passionate about food ever since he was a child growing up in KwaZulu-Natal. After five years in the investment finance industry, he exchanged his suit and tie for a chef's jacket in 2010 when he enrolled at The Culinary Academy in the Cape Winelands. It was a dream come true to graduate as a professional chef and work at fine-dining restaurants like the Savoy Cabbage, The Roundhouse and Saucisse Boutique Deli in Cape Town.

Lentswe and a friend started Green Zebra Productions, a local film and media production house that produces *Africa on a Plate*, a food show hosted by Lentswe for The Africa Channel. The show has taken him around South Africa and to countries such as Tanzania and Nigeria to experience the unique flavours and textures of African cuisine.

"What I've learned along my food journey – both from the top chefs at the restaurants where I worked and from the many cooks around Africa who have shared their traditional recipes on my show – has proved invaluable," he says. "There's nothing like a good mentor to inspire you and help you on your culinary path. I'm proud to be associated with the 'Young Chef Award', which is a wonderful opportunity for South Africa's rising culinary talent to put up their hand and get noticed. Not only will their winning canapé be served to high-profile guests, but they'll get to learn so much from the 14 acclaimed chefs who participate in the charity event. What a chance to learn and grow your talent!"



RETO MATHIS

International Patron of
the 'Chefs who Share – Young
Chef Award'

www.mathisfood.ch



As the founder and head of Mathis Food Affairs, Reto captains a number of celebrated restaurants in his home country. They're situated in the St Moritz mountain resort of Corviglia and specialise in refined yet traditional Swiss cuisine. La Marmite, his acclaimed gourmet restaurant, is famous for its truffle and caviar specialities, and for being the highest dining establishment in Europe at a staggering 2 486 metres. Reto and his team have been spoiling skiers, hikers, families and gourmet fans with various culinary offerings for almost 23 years and pride themselves on their passionate creativity, their quality and warm hospitality, as well as their amazing mountain views.

Reto is also a brand ambassador for SWISS airline, where he likes to think he is taking Swiss cuisine to new heights. "Certainly cooking for the airline brings me closer to heaven than any of my other restaurants!" he says.

Reto has helped to mentor the seven 'Young Chef Award' finalists during their stay in Johannesburg and, together with Lentswe Bhengu, will vote for the overall winner of the 2016 award.

PRESENT OF RECOGNITION 2016: RICHARD SCOTT

A colourful memento of
a remarkable contribution

'Chefs who Share - the ART of Giving' would not be possible without the fabulous chefs and sommeliers who contribute their valuable time to this worthy cause, plus put their energy, effort and often even their own money towards the project. We can't thank them enough!

When we started 'Chefs who Share' we decided to create a memorable present that would acknowledge the participation of each chef and sommelier in the event.

In 2013, acclaimed ceramicist Astrid Dahl created small replicas of a flower that she specifically designed for 'Chefs who Share', with four parts of a pod creating a beautiful symbol of working together. In 2014, we decided on an artwork from Lionel Smit featuring interlinked hands, a symbol of how it takes many hands to be strong. Last year, Cape Town-based sculptor Keith Calder crafted a tree, a symbol of a spiritual meeting place where people come together to plan for a better future.

This year, acclaimed Naive meets Pop artist Richard Scott has brought his distinctive style to the Present of Recognition. His colourful impasto and acrylic paintings show the bold, simple form of a chef preparing a shared meal - and perfectly capture the expert efforts that go into making 'Chefs who Share - the ART of Giving' the vibrant success that it is.



THE RECIPE FOR A BRIGHT FUTURE

We're committed to investing in initiatives that empower and uplift the
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That's why we're the proud sponsors of the **Chefs Who Share** initiative,
supporting their drive to raise funds and awareness for a cause close
to our hearts.



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SPECIAL THANKS

We'd like to extend a big thank you to everyone who has contributed to the huge success of the "Chefs who Share – the ART of Giving" gala event. Without the generous support of numerous sponsors and all the people who gave of their time, talent and passion, this initiative would not have been possible.

We're also incredibly grateful to all those who worked tirelessly behind the scenes.

THE MCs FOR THE EVENING:

Katlego Maboe

TV presenter, singer, MC, voiceover artist, model and actor.

Leigh-Anne Williams

TV and radio presenter, MC, voiceover artist, actress and model.

ENTERTAINMENT BY:

Thembeka Mnguni

Singer and finalist on The Voice SA.

Jono Johansen

Singer/songwriter and finalist on The Voice SA.

THE AUCTIONEER:

Gift Ngwenya

Head auctioneer at Auction Nation.

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Emily Sloan & Team

Our operations manager based in Johannesburg to make sure the event is happening.

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Creating distinguished concepts and executing them to perfection is our passion. Only when we feel that the idea of an event deserves the label "Opulent Living Experience" do we go ahead and present it to our partners. From elegant, intimate dinners for product launches to glamorous gala evenings, we take guests on an emotional journey with experiences that have an impact and create unforgettable memories.

Chefs who
Share
THE ART OF GIVING



Three bottles of Moët & Chandon champagne (Rosé Imperial, Imperial, and Nectar Imperial) are shown against a golden, sparkling background. A fourth bottle is shown in the foreground on the right.

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who
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THE ART OF GIVING

