

30 APRIL - 2 MAY 2010

OLIVE FESTIVAL

CELEBRATION OF THE OLIVE HARVEST AND FRESHLY PRESSED OLIVE OIL

Join us to celebrate the olive harvest and the arrival of the fresh peppery new season's oil. Create some wonderful dishes with olives and a variety of olive products. Pick your own olives, watch them being pressed and take away your own bottle of extra virgin oil. We will use local Prince Albert seasonal produce, including a range of fresh vegetables, fruit, herbs and of course the famous fragrant lamb and will be cooking a colourful and delicious array of South African and Karoo dishes with olives.

The Prince Albert Olive Festival will be in full swing during this weekend and guests will be able to browse the stalls and sample wonderful food and olive products, pick up some bargains and crafts. Join us for festivities and fun.



www.africanrelish.com

Itinerary :

FRIDAY 30 APRIL 2010

From 12:00 - Arrive at African Relish and settle in to accommodation.

13:00 - Light lunch served at African Relish, meet the team and get your course outline.

14:30 - At leisure to explore the village and visit the local art gallery, antique shops and museum, or just relax and take in the peace and quiet.

18:30 Ghost walk and village ramble - Ailsa Tudhope, historian and story teller, takes you on a journey back in time with tales of ghosts and village rogues from the past. Meet outside Fransie Pienaar Museum.

20:00 Welcome dinner at African Relish

SATURDAY 1 MAY 2010

06:30 - For the energetic an early morning walk up the lower reaches of the famous Swartberg Pass, built by Sir Thomas Bain in 1886. Mountain bikes rides are also available with a guide.

09:00 - Breakfast at African Relish

10:00 - **Cooking session** Demonstration of knife skills, cutting techniques and preparation methods. Kitchen orientation and background introduction to South African culinary culture.

11:00 - Visit to Prince Albert Olives. Picking and pressing fresh olives. Olive oil tasting.

13:00 - Light lunch at African Relish

14:30 - **Cooking session 2.** Preparation of some Karoo classics. Bread baking techniques with olives. Olive tapenades and some cocktail and Tapas ideas. How to prepare your own table olives, pickling and preserving tips.

17:00 - At leisure

19:30 - Dinner at African Relish where we enjoy the fruits of the day's culinary endeavours.

SUNDAY 2 MAY 2010

06:30 - Gather at African Relish for coffee and rusks. Botanical excursion with Dr Sue Milton, renowned botanist and specialist in Karoo biome biology.

10:30 - Great Karoo Brunch with some interesting demonstrations.

13:00 - Depart on onward journey

Price: R3500.00 per person 2 nights/ 3 days. Inclusive of luxury accommodation, all meals, cooking classes, ingredients, soft drinks and special African Relish apron.

We look forward to welcoming you to the magical Karoo and feel certain that you will leave us feeling refreshed and revitalised.

