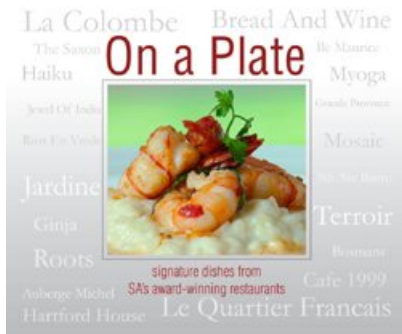


## Cookbook offers profits to street children

A cookery book and restaurant guide, *On a Plate*, has been conceptualised, narrated and self-published by Jess Meredith-Watts and Reach Publishers, (South Africa) in aid of NGO, StreetSmart South Africa. All profits will fund the national rollout campaign of this fundraising initiative that sets out to engage restaurants and diners to assist street children in South Africa rebuild their lives.



It features 20 of South Africa's award-winning chefs and restaurants and was launched at the Vineyard Hotel's Myoga restaurant in Cape Town in October 2009. Sponsors have paid for 4000 copies, which when sold successfully, will raise almost R1 million.

The production of the book was made possible by the sponsorship of Maldon Salt and other suppliers, as well as contributions by the author and his business partners in the Ignition Group of companies.

### StreetSmart in every city

StreetSmart was established in Cape Town in 2005 under the patronage of Archbishop Emeritus Desmond Tutu. The organisation raises money via participating restaurants who display a StreetSmart card on the table, informing patrons that a voluntary R5 donation can be added to their bill. Money collected is distributed directly to established charities with the experience and facilities to help children who are living on the streets, providing a much-needed financial boost to ensure the success of the programmes run by the respective agencies and the safety of the children in their care.

Margi Biggs, chairperson of StreetSmart South Africa says, "The profits from the sale of this book will go a long way to help us with the national roll out of StreetSmart. Our long-term goal is to have a StreetSmart in every town and city that has more than five restaurants who are willing to be StreetSmart. Everyone who can afford to dine at a restaurant should have the opportunity to help achieve this. This book will help us do this. So I ask everyone who can, to support this cause."

### Participating chefs and restaurants

The cookbook presents relatively easy-to-make 3-course menus and signature dishes featuring readily available ingredients, created by a 'who's who' collection of top chefs from around the country. Photographs of the 20 participating restaurants, chefs and signature dishes, shot on location by photographer Nicole Philips, completes the visual feast.

Johannesburg: Roots Forum Homini Boutique Hotel - Chefs Philippe Wagenfuhrer & Allistaire Lawrence  
Auberge Michel - Chef Frederic Leloup  
The Saxon (Saxon Boutique Hotel & Spa) - Chef Werner Snoek  
Pretoria: Restaurant Mosaic - Chefs Chantel Dartnall & Izanne Mocke

Kwazulu-Natal: Café 1999 - Chef Marcel Roberts  
Ninth Avenue Bistro - Chef Carly Goncalves  
Ile Maurice - Chef Jean Mauvis  
Jewel of India (Southern Sun Elangeni Hotel) - Chef Dayamand Poojari  
Hartford House - Chef Jackie Cameron

Cape Town: Ginja - Chef Lerrico Messina  
Jardine - Chef George Jardine  
La Colombe (Constantia Uitsig) - Chef Luke Dale-Roberts  
Haiku - Chef Wendy Liang  
Myoga (Vineyard Hotel and Spa) - Chef Ryan Weakley

Cape Winelands: Terroir (Kleine Zalze Wine Estate) - Chef Michael Broughton  
Rust En Vrede (Rust En Vrede Wine Estate) - Chef David Higgs  
Grande Provence (Grande Provence Wine Estate) - Chef Jacques de Jager  
Bosman's (Grande Roche) - Chefs Roland Gorgosilich & Jochen Reidel  
Le Quartier Français - Chef Margot Janse  
Bread & Wine (Môreson Wine Estate) - Chef Neil Jewell

It is distributed nationally via Art Publishers and is on sale from all major book stores countrywide at the recommended price of R259.90, as well as participating restaurants and on the web (with free postage/delivery in SA):

[www.southafricaonaplate.co.za](http://www.southafricaonaplate.co.za)

For more, visit: <https://www.bizcommunity.com>