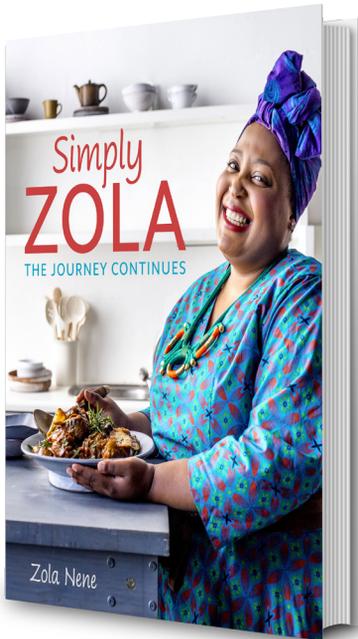


# ED'S CORNER

## READ

### *SIMPLY ZOLA: THE JOURNEY CONTINUES BY ZOLA NENE*

That's right, she's back! Zola Nene doesn't do bland; she doesn't do shy; and she doesn't do difficult. If that sounds like your kinda food, you're going to love her brand new cookbook. It is filled with delicious recipes that are super easy to prepare with dishes and drinks for everyone. Whether you struggle to cook for one, love fuss-free meals that require very little washing up, or are trying to live gluten-free in the tastiest way possible, there's a chapter in this book for you. As for us? We can't wait to dive into the rocky road waffles with salted caramel sauce. YUM!



**Penguin Random House**  
[penguinrandomhouse.co.za](http://penguinrandomhouse.co.za)  
RRP: R290

## DRINK

### **LOZÄRN CHARDONNAY 2018**

Just released by winemaker Salome Buys-Vermeulen the Lozärn Chardonnay 2018 is a maiden vintage for Doornbosch Farm in Robertson, an area that has developed a fine reputation for Chardonnay. Blended from grapes grown in two different pockets in the Robertson wine valley, Lozärn's new baby offers classic notes of citrus and butterscotch with a crisp finish on the palate. It is perfect to enjoy as an aperitif or with a hearty poultry dish, making it the perfect glass of white wine to pair with wintery favourites.



[lozarn.co.za](http://lozarn.co.za)  
RRP: R120

## ACT

### **BOKASHI FOOD WASTE RECYCLING BINS**

Feed soil not landfills! Bokashi ('fermented organic matter' in Japanese) is a clean and easy composting solution. Bokashi enables you to compost all your nutrient-rich food waste. The fermented contents from the bins can be added to a compost heap, trenched under soil or fed to composting worms.

[earthprobiotic.co.za](http://earthprobiotic.co.za)  
RRP: R460

