

July Newsletter



2017 AGM and Chapitre

Bailliage de l'Outeniqua | Afrique du Sud



THE 2017 SOUTH AFRICAN Chaîne AGM and Chapitre were held on the Surval Boutique Olive Estate in the Klein Karoo, on the foothills of the Outeniqua Mountains. The name, which appropriately means “they who bear honey”, is said to derive from a Khoikhoi tribe that once lived there and left rock paintings to mark their stay.

The nearest town is Oudtshoorn, the “ostrich capital of the world”, home to the largest population of these large flightless birds and their sought-after feathers. This is the location of the Turnberry Boutique Hotel where members and guests gathered for the opening event of the Chapitre. Long-time Chaîne member and Bailli Honoraire Neil Els was the host for the evening and went the extra mile to create a unique event.

The guests were first required to sing for their supper – a bawdy Afrikaans ballad that saw guests in fits of laughter and Bailli Délégué François Ferreira spontaneously taking to the dance floor.

The theme was that of a Gourmet Karoo Braai Experience. The culinary hit of the evening was the Karoo Caviar – delicious roasted marrow bones. Of course ostrich was also on the menu. Despite Els’ quip that there was “chicken for the vegetarians”, in fact there was also a splendid array of salads, pickles and preserves. Wines were provided by First Sightings, the southernmost vineyard on the African continent.

Next day Chaîne members braved the sub-zero temperatures in the Surval chapel for a successful AGM. After some free time to explore and try out

local restaurants for lunch, everyone reconvened in the Chapel for the induction ceremony, conducted by Bailli Délégué Honoraire François Ferreira with the assistance of Bailli Délégué Philip Mostert and the regional Outeniqua committee headed by Bailli Sue Lenferna de la Motte.

Karoo lamb was bound to be the hero of the gala dinner in Surval’s elegant Su Casa restaurant. It took the form of rack of lamb served with red wine jus, and all agreed it was perfectly cooked. The salmon mouse and decadent chocolate fondant with Frangelico chocolate stripes were also firm favourites.

We left with gifts of delicious olive chutney and onion and balsamic relish. Congratulations to the host Bailliage de L’Outeniqua for a putting on a memorable show.

