

The Melsetter Table.

The Melsetter Table is master-minded by Candy Ferrar, an accomplished cook, with 15 years of experience in the Hospitality Business. Building on a solid foundation laid by her mother, growing up in and around the farm kitchen of Melsetter as a young girl, she supplemented this on returning to Melsetter, at the *Cooking with Confidence School of Cooking*, run by South African Cook Colette Comins, on her farm outside Vryheid in Northern KZN. Appropriately, Colette is the author of *The Farm Kitchen*, many of the recipes in which first appeared in *SA Country Life's* then monthly feature, *The Country Kitchen*. In her kitchen Candy's emphasis is on using as much of the best ingredients produced on the farm, in her vegetable garden, and grown out on the Karoo Veld.



Cooking with an Aga, Gas, & Electricity

She serves Karoo fare using Karoo Lamb and Mutton, Venison, Chicken, Pork and Beef. Soups, vegetarian dishes, fresh fruit and delicious desserts are also

part of her menus. Often, accompanying her dishes, will be home made quince jelly with venison, home made marmalade with breakfast toast, fresh chillies in sambals accompanying Indian or Thai curries, or home made Apricot jam with cheese scones at Tea.



At the Dining Table

Meals are convivial occasions, often starting at The Saddlebum Bar. Guests all dine together at Melsetter's 14 seater Dining Table, and Mike and Candy generally join them.

Braais are served at the Gazebo, next to the pool, or, using the Weber Gas Braai, on the Lairds Porch.

Breakfasts are often served in the Summer months or on mild Spring or Autumn Mornings, alfresco under the large shady American Ash on the North Lawn.



A Breakfast Table