



*Merle's South African Cooking*

*Great recipe books are always a wise investment.*

*Australia, often referred to as the 'lucky country', is indeed blessed by many cultures with their fine culinary differences.*

*I am a fourth-generation Australian, stemming from an English and Scottish background and have found much delight in experimenting with the culinary arts of other lands.*

*Many years ago, Merle Bartlett, from South Africa, introduced me to a flavour like no other. The memory of that first meal with Merle lingers with me still, both for its aroma as well as its marvelous and surprising flavour!*

*Only Merle could do what she does with a chicken curry, yellow rice and roti.*

*In this cookbook, Merle has taken the traditional recipes of her mother and grandmother and used her own magic to create her own style. Merle's recipes are easy to follow with huge rewards.*

*This is a book for future generations to read and be inspired.*

*Thank you Merle, for taking the time.*

*Ellen Weston - Poetry Writer*



*This South African cuisine is insatiable. Once you start to appreciate the taste of Merle's specialties, it is hard to stop. In particular, her Beef and Cabbage stew is heavenly, accompanied by a cool glass of African beer.*

*Merle's chocolate cake, smothered in sumptuous chocolate butter icing is another sensory delight and her homemade Baileys and mint liqueur, makes a delicious finish to a South African Feast!*

*Emelda Davis - Producer-Director*



*Thanks Merle for including me in the South African Feast! It seems such a long, long time since I have tasted anything like it. What happy memories it recaptured, Mum, sisters, aunts and cousins came to mind.*

*You certainly cooked everything the traditional way.*

*This cookbook is long overdue in Australia. Watch me cook up a feast for my family and friends!*

*Love Esme - Finance Broker*

