



Dear SAAFoST Cape Branch member,

SAAFoST's Cape Branch committee invites you to an evening of wine, olive and cheese tasting. This event will be a joint SAAFoST/SASDT function.

About the speakers:

Leonard Arangies is owner of The Art of Taste, a marketing collective specializing in wine, olives, art and other related products. The company develops new brands and helps with marketing ideas. He will be giving an overview of the olive industry in South Africa and talking about some of the olive products.

Frieda Stanbridge of Vergelegen Wine Estate will be introducing estate wines to guests. This Somerset West based winery has been producing fine wine since 1685.

Alan Fourie, Senior Application Specialist at Du Pont Nutrition & Health has vast experience in formulating and optimising ice cream products, cheese (natural and processed). He has in-depth knowledge of the processing of different dairy products and of microbial cultures. He will be cooking up Halloumi cheese in CPUT's Pilot Plant Kitchen and will talk about the process.

DETAILS OF THE EVENT

Date:

Wednesday 4 June 2014

Venue:

CPUT Food Technology Building, Technology Way, Bellville

Time:

18h00

Cost:

FREE for SAAFoST/SASDT members.

R 100 (incl. VAT) for non-SAAFoST/SASDT members

RSVP:

On or before **Thursday 29 May 2014** to Jacques van den Berg on e-mail: JacquesV@appletiser.net

Payment:

Direct deposit or electronic transfer into our bank account.
(See below: PLEASE NOTE NEW BANKING DETAILS) and e-mail proof of payment for non-members to Jacques van den Berg.
No money will be accepted at the event.

Cancellations:

If you cannot make it, please cancel by latest on **Monday 26 May 2014** (with a replacement name). Anyone who registers and does not attend will, regrettably, have to be invoiced.

Banking Details:

Acc. Name:	SAAFoST
Bank:	ABSA
Acc. No.:	920 582 0197 (Savings Acc)
Branch Code:	632005
REFERENCE:	"CB" your initial and surname; and event date e.g. CB ANOTHER 04June14

Directions to the venue: [CLICK HERE](#)