

HEDDA MITTNER

After attending a function last week where the most delicious chocolate truffles were served for dessert, I learnt that the chocolatier responsible for these decadent creations was a Betty's Bay resident named Gaspard Bossut.

When attempts to reach him by telephone failed ("Our cables were stolen," he subsequently explained), I tracked him and his wife Violet down to their house, which also serves as the headquarters of GaBoLi Chocolates. The name is a composite of the first two letters of Gaspard, Bossut and Limited.

His output is limited, Gaspard said, because he works alone and the emphasis he places on quality means that he can only make so much.

Although I'd arrived uninvited and unannounced, I was immediately made to feel welcome – in fact, I was not the only visitor; another group was just leaving. Gaspard's reputation as a chocolatier has travelled so far that, even without advertising, people seek him out.

It was the same when the Bossuts owned the Whaling Station restaurant in Betty's Bay, where they served authentic Belgian cuisine. Word of mouth ensured that the restaurant did brisk business and even made it to the Top 100 SA Restaurants list. "People used to come from all over the country," Gaspard said. "They'd reserve a table at the restaurant first, and then ask us to book accommodation for them."

After 10 years, the restaurant was sold, and since then Gaspard has concentrated on his chocolates. Articles about him have appeared in various national publications, one of which dubbed him "the Willy Wonka of Betty's Bay". Belgian by birth, Gaspard was an executive at Namibian Breweries for many years before he and his South African wife Violet decided to retire in Betty's Bay.

"A colleague of mine had a holiday house in Kleinmond," Gaspard said, "and while we were staying there we saw an advertisement for a fisherman's cottage in Betty's Bay that

was for sale. We bought it on the spot."

That was almost 20 years ago, and since then the house has been altered considerably, with a large sunny kitchen to accommodate Gaspard's chocolaterie.

He started making chocolates while they had the restaurant. "I saw a recipe for truffles in a magazine once," Gaspard said, "and I decided to give it a try." He smiled. "It came out quite nicely."

Over the Christmas season in 2001, some of their customers asked Gaspard if he had any extra truffles they could buy. "I think they needed some last-minute Christmas gifts," Gaspard laughs. "But I had no packaging. So I took the paper bag from a bottle of wine I'd received as a gift and put the truffles in the bag. That was the start – and after that more and more people wanted to buy my truffles."

Gaspard's business grew even more after a renowned chocolatier from London visited the restaurant and asked if he could give him some advice. Happy to make the acquaintance of a fellow chocolatier, Gaspard showed him around the kitchen and received a free consultation. "After that they returned to Betty's Bay every year and I learnt so much from him," Gaspard said. It was also the beginning of an enduring friendship – Gaspard calls him "my chocolate dad".

Gaspard uses only the best quality imported Belgian couvertures from which he creates his unique truffles, pralines, cornettos, ganaches and bars, infusing them with herbs and spices, orange peel, nuts, berries, spirits and liqueurs. The process is labour intensive and, as Gaspard joked, "I only work on days ending with a 'y'." He supplies various shops, such as the Wine Village and Salt of the Earth in Hermanus, the Tokara Deli in the Helderberg, and the Cape Quarter Spar in Cape Town.

He is also happy to make his handcrafted chocolates for special occasions such as weddings and other private and corporate functions. Violet is to be found at Miems' Market in Pringle Bay every Saturday, and visitors are always welcome to visit GaBoLi to talk, taste and buy chocolates. Call 082 394 1016.

07:00 to 17:00 (Monday to Friday)

We apologise for any inconvenience caused.

If you have any queries regarding the construction of persons:

Insitu Pipelines (Contractor) :

Mr Rudolph

Lyners Consulting Engineers :

Mr Harland

Overstrand Municipality :

Mr D von Rhodie

Mr C Harding

KONTRAK SC 1121/2011 : VERVALING VAN ROOI-ELS NAG

Overstrand Munisipaliteit is in die proses met die opgradering van Kleinmond. Die opgradering is noodsaaklik om betroubare water te verskaf. Die bestaande (2No.) water pyplyne wat Kleinmond verskaf, is nouer as nodig. Een pyp sal op 'n slag opgradeer word om die deursnee te vermeerder. Die bestaande waterpype in 11de, 13de en 15de straat sal ook opgradeer. Die opgradering van die waterpype sal plaasvind van 30 Augustus 2012.

Inwoners word versoek om hul waterverbruik te beperk tydens die opgradering. Alles moontlik sal gedoen word om enige ongerief te verhoed.

Die ure van konstruksie sal wees van:

07:00 tot 17:00 (Maandag tot Vrydag)

Ons vra om verskoning vir enige ongerief wat veroorsaak word deur die konstruksie.

Indien u enige navrae in verband met die konstruksie het, kontak ons by die persone:

Insitu Pipelines (Kontraakteur) :

Mnr Rudolph

Lyners Raadgewende Ingenieurs :

Mnr Harland

Overstrand Munisipaliteit :

Mnr D von Rhodie

Mnr C Harding

KONTRAKA engu NOMBOLO SC 1121/2011 : ZAMANZI: UKUSUKELA e - ROOI

Umasipala wase Overstrand ukwiphulo lokwenza ukusukela kwilungisweni e Kleinmond.

Oluphuhliso lubalulekile ukuqinisekisa unxibelelwano lwabantu. Iimpompo ezimbini eziseleyo ukunikela ngamanzi e Kleinmond kufuneka kabutsha.

Kuzakulungiswa iimpompo ibenye ngexesha ukuqinisekisa ukusukela kwilungisweni. Iimpompo ezikwezi zitalato zilandelayo 11th, 13th kuzakulungiswa.

Oluphuhliso lwezi mpompo luyakwenziwa ngomhla wama 30 kweye Thupha 2012.

Abahlali bayabongozwa ukuba banciphise ukusukela kwilungisweni. Konke ekusemandleni kokwenziwa ukunciphisa ukusukela kwilungisweni.

Ilyure zokwakhiwa zakusuka ngo:

07:00 to 17:00 (ngoMvulo uyakutsho ngo Lwesihlanu)

Siyangxengeza ngophazamiseko olakuthi lubekhona kwilungisweni.

Ukubangaba unemibuzo malunga nolulwakhiwo nceda uMakhi (Insitu Pipeline) :

Mnu Rudolph Greeff

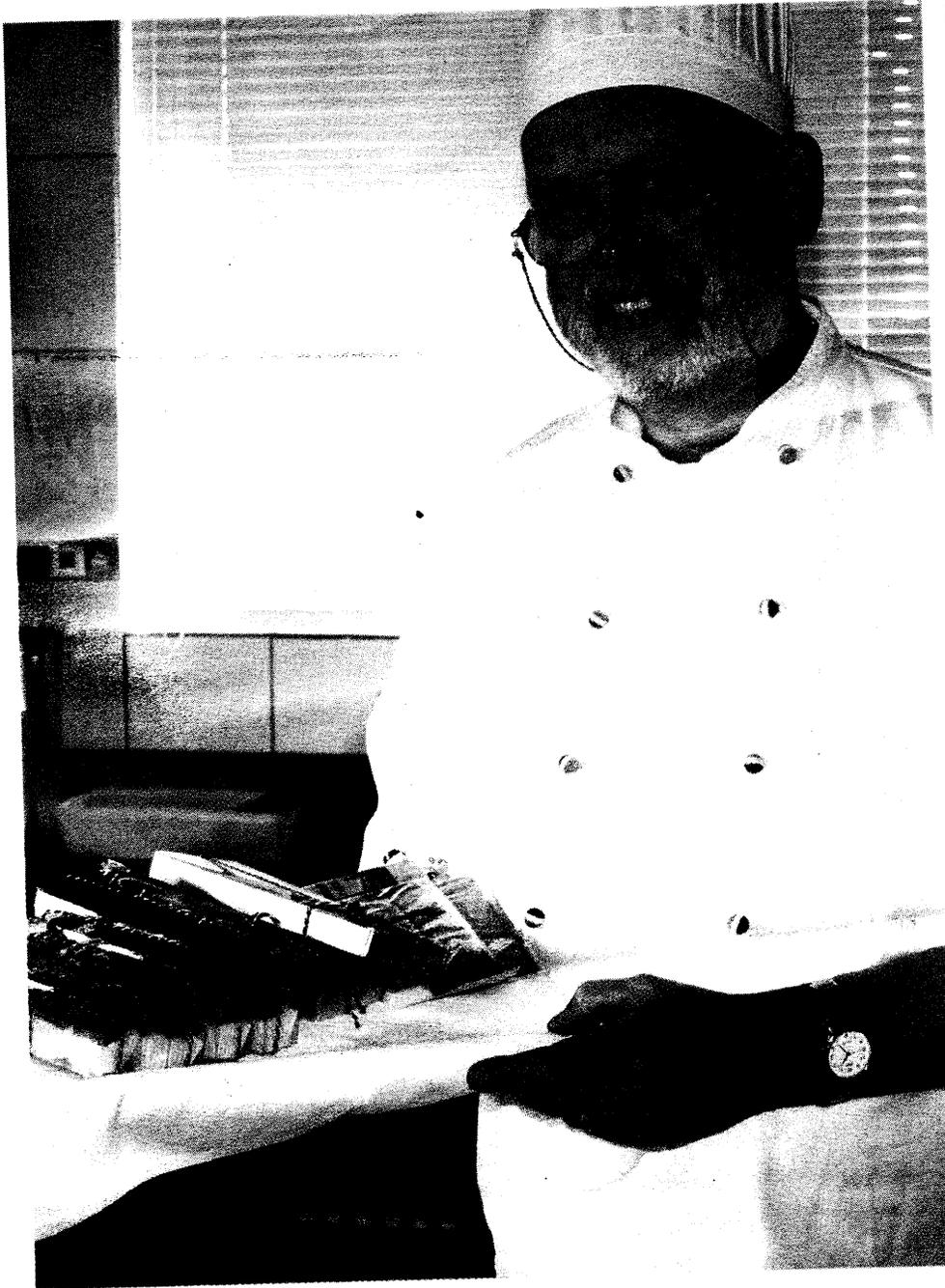
Injineli zakwa Lyners :

Mnu Harland Leng

uMasipala we Overstrand :

Mnu D von Rhodie

Mnu C Harding



Gaspard Bossut with a selection of his heavenly chocolate creations

Invoer-suiwe altyd suiwer

Bertus de Jongh, hoof uitvoerende beampte van die Melkprodusente-Organisasie (MPO), doen 'n ernstige beroep op verbruikers om seker te maak hulle koop suiwelprodukte van Suid-Afrikaanse oorsprong.

Die MPO het die afgelope paar maande verskeie versoeke by die owerhede ingedien om ondersoek in te stel na ingevoerde suiwelprodukte wat nie aan Suid-Afrikaanse vereistes voldoen het nie.

Die owerhede moes optree teen verskeie invoerders nadat bevind is dat die inhoud en/of etikettering van ingevoerde suiwelprodukte nie aan Suid-Afrikaanse vereistes voldoen nie.

'n Voorbeeld hiervan is 'n ingevoerd produk wat plantaardige vette bevat en verkeerdelik as Deense fetakaas geëtiketteer en verkoop is.

De Jongh sê dat die MPO die saak in baie ernstige lig beskou aangesien verbruikers mislei word en sulke substaardprodukte die bedryf skade kan b



**CONTRACT NO SC 1121/2011
ROOI-EI**

Overstrand Municipality is in the process of upgrading its water infrastructure. The upgrading is essential to ensure better water supply. The existing two (2No.) water pipelines supplied by the Overstrand Waterworks will be upgraded. One pipe will be upgraded at a time. The existing pipelines in 11th, 13th - and 15th Streets will be upgraded first.