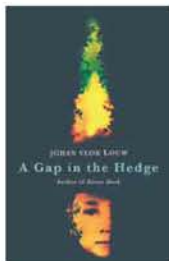


Fiction

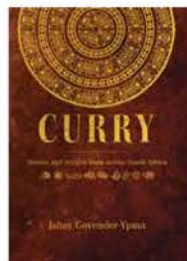


The Music Shop by Rachel Joyce (Transworld, R295) Frank has a gift for finding his customers the music they need to hear. When he meets Ilsa Brauchmann, a mysterious and beautiful woman with no ear for music, and engaged to another man, he falls in love. Although she is way above him, and will never be his, he takes her on a journey through music. But Frank has old wounds that threaten to re-open... Twelve years later Ilsa returns to find Frank. The shop has gone; no one knows where he is. All that remains is a series of clues, each one related to music. Ilsa resolves to follow them and bring Frank back to life with music, just as he once did for her.



The Gap in the Hedge by Johan Vlok Louw (Umuzi, R230) When Karl wakes up in a dilapidated house on the outskirts of a small South African mining town, he does not know who or where he is, but it's clear that the townsfolk know him. Next door lives a 10-year-old boy, Henry, whose father is a violent drug-dealer. A gap in the hedge between the two houses allows Henry to slip into Karl's yard, and Karl and Henry strike up a gentle friendship as glimpses of Karl's troubled past emerge. All is not as it seems, however, and in a powerful climax the real connection between Henry and Karl is revealed.

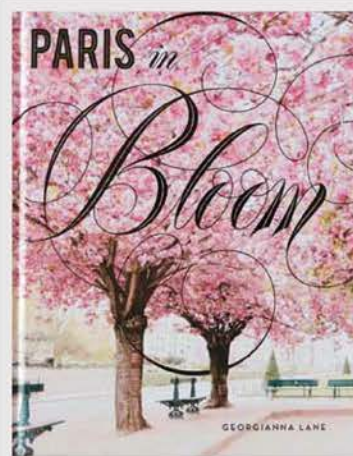
Food



Curry by Ishay Govender-Ypma (H&R, R395) Locally, many cookbooks focus on regions or cuisines specific to a section of the population, such as Durban curry or Cape Malay dishes. This book is different. Standing firmly in her own cultural roots as a fifth-generation South African Indian, Ishay travelled for a year across South Africa, meeting passionate cooks from all walks of life, to learn from them and tap into their culinary memories and expertise. And, of course, to dine with them on the various curries that have been included in this book – from korma and vindaloo to masala and *xacuti*, made with seafood, lamb, beef, tripe and goat.



FoodSTUFF by Tony Jackman (H&R, R320) The cookbook as a memoir, or is it the memoir as a cookbook? This is the well-known playwright and journalist's refreshingly original view of life and the food that goes with it. He relates every heartache, every joy, and does not shy away from the pain of the loss of a family member or his troubled relationship with his father. The stories of his journey towards adulthood are counterbalanced by rich tales from his life. *foodSTUFF* includes many meaty recipes, spicy poultry dishes, some of Jackman's eccentric signature dishes, and the desserts he likes to spoil his friends with.



Editor's choice *Paris in Bloom* by Georgianna Lane (Abrams Image, R239 on Takealot)

If you love flowers and you love Paris, this book by floral photographer Georgianna Lane is the ultimate treat. As she puts it: 'This book is my love letter to the French capital, an unapologetically romantic celebration of her abundant floral charm.' One moment she is capturing the exquisite detail of Versailles, the next she is walking and talking you through Paris's most beautiful parks. She gives you a peek into the most elegant hotels and then goes to the markets and flower shops that are scattered all over the city. With its beautiful photography, the book transports you on a stunning floral tour of the city, pairing gorgeous floral images with iconic architecture. And best of all is that she shares every location, the seasons you should be there and even includes a step-by-step Parisian-style bouquet. Enjoy a taster of the book on our opening spread.