



THE PENGUIN POST

THE MAGAZINE ABOUT BOOKS FOR BOOK LOVERS

**YOUR
FREE
COPY!**

**Liziwe
Matloha**
“Chasing my
**passion
for food**
has been worth
every minute.”

**BOOK
CLUB**

The Tall Bones
by Anna Bailey

+ WIN
1 of 5
copies

**ASTONISHING
ADDO ELEPHANTS**

Mitch Reardon on the
park that defied odds

**LIPLEKKER
KAALKOS**

Uit Armand Aucamp
se nuwe kookboek

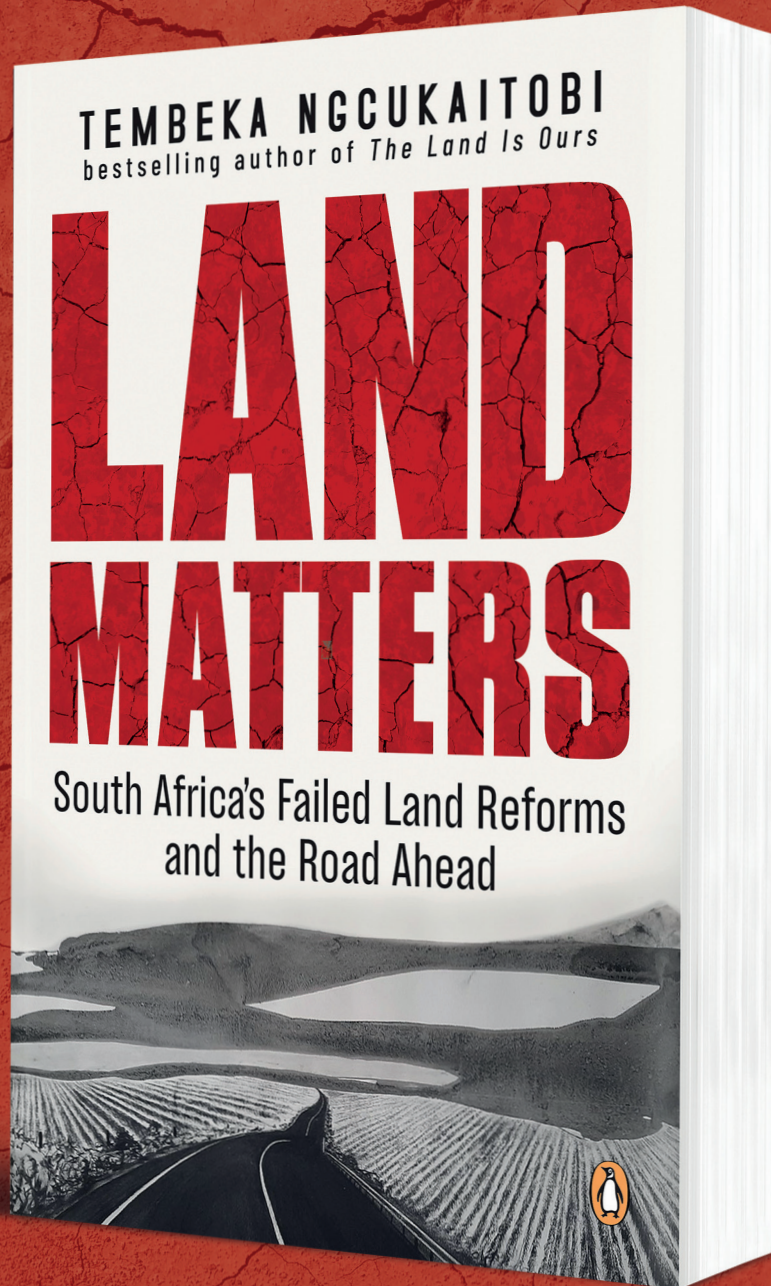
**AN EXPLOSIVE
EXTRACT**

From *Land Matters* by
Tembeka Ngcukaitobi

**AT MY
WRITING DESK**

Bestselling author
Catherine Alliott

FROM THE BESTSELLING AUTHOR OF
THE LAND IS OURS



AVAILABLE NOW AT BOOKSTORES NATIONWIDE AND ONLINE





contents

02 BOOKSCAPE Kamala Harris's memoir, *Elon Musk in numbers* and one minute with Justin Fox

08 FICTION A chat with Catherine Alliott, and a round-up of our latest novels

10 ON WRITING The Artist Vanishes author Terry Westby-Nunn writes on bringing words to life

11 BOOK CLUB *Tall Bones* is an irresistible psychological thriller from Anna Bailey



11 NATURE Addo Elephant Park is a thriving bio-hotspot and a source of hope, says Mitch Reardon

14 EXTRACT *Land Matters* is the timely new book from *The Land is Ours* author, Tembeka Ngcukaitobi

16 INSIDER A peek inside Bill Gates's urgent and authoritative book, *How to Avoid a Climate Disaster*

17 KOS Liplekker resepte uit Armand Aucamp se nuwe kookboek

20 ON MY MIND A nod to the human experience behind the Battle of Bangui

Johannesburg | Rosebank Office Park, Block D, 181 Jan Smuts Avenue, Parktown North, 2193 | 011 327 3550

Cape Town | Estuaries No 4, Oxbow Crescent, Century Avenue, Century City, 7441 | 021 460 5400

Lapa Uitgewers | Bosmanstraat 380, Pretoria, 0002 | 012 401 0700

© Copyright Penguin Random House South Africa (Pty) Ltd. *The Penguin Post* is published by Penguin Random House South Africa. All rights reserved. Reproduction without the written permission of the editor is strictly forbidden.

Editor Lauren Mc Diarmid **Designer** Sean Robertson **Sub Editor** Frieda Le Roux

Proofreader Catriona Ross **Contributors** Belinda van der Merwe, Ellen van Schalkwyk, Frieda Le Roux, Neilwe Mashigo, Surita Joubert

Welcome!

With all its public holidays, April is a reader's dream, but it's also perfect for family time.

Things might be a little different again this year, but we can still keep our traditions alive, whoever we're with and wherever we are. One of the global unifiers I love the most is food. We could be on opposite sides of the planet, but if we prepare the same recipe, we get to experience the same flavours together.

A dish that's perfect for lazy lunching comes from our cover star this month, Liziwe Matloha. Her slow-roasted lamb shank recipe is a definite winner as part of an Easter Sunday spread. I chatted to Liziwe about her journey to becoming a bona fide foodie, going from a corporate job to opening her own cookery school and, now, having her own a cookbook. With the authenticity and passion she applies to everything she does, it's no wonder that Liziwe's become a quick favourite on the South African food scene.

Onto something completely different, our book club pick this month is the gripping *Tall Bones* from Anna Bailey. It's about how the disappearance of a 17-year-old girl fractures her small community, and is just dripping with the dark and menacing. As Anna describes it, "It's like *Gone Girl* meets a really pissed off version of *Twin Peaks*. But with fewer owls."

We also take a look at Mitch Reardon's latest release on Addo Elephant Park, peek into Bill Gates's timely book, *How to Avoid a Climate Disaster*, and learn more about land reform from Tembeka Ngcukaitobi in an extract from his new one, *Land Matters*.

So until next month, happy reading!

Lauren

Lauren Mc Diarmid

ThePost@penguinrandomhouse.co.za

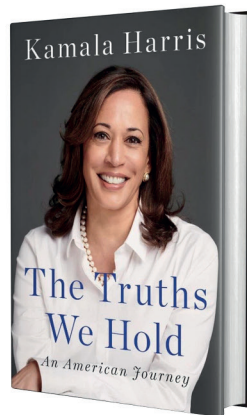


bookscape

news | snippets | events | what's new

+++++

Everyone's talking about ... The First Woman Vice President of the United States



The second black woman ever elected to the U.S. Senate, Kamala Harris has worked to reform the American criminal justice system, raise the minimum wage, make higher education tuition free for the majority of Americans, and protect the legal rights of refugees and immigrants. Herself the daughter of immigrants, as well as civil rights activists, Harris was raised in a California community that cared deeply about social justice. As she rose to prominence as a political leader, her experiences would become her guiding light as she grappled with an array of complex issues and learned to bring a voice to the voiceless.

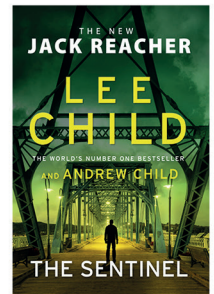
In her memoir, *The Truths We Hold*, Harris describes how her background, her scientist parents, and her Oakland upbringing shaped her character, and reckons with the big challenges to be faced. Drawing on the hard-won wisdom and insight from her own career and the work of those who have most inspired her, she communicates a vision of shared struggle, shared purpose, and shared values as we confront the great work of our day. The book elucidates Harris's values, her fight against injustice, and her vision for America.

Harris is a lifelong public safety and civil rights leader, who served until recently as a U.S. Senator. As Attorney General in California, she prosecuted transnational gangs, big banks, Big Oil, for-profit colleges and fought against attacks on the Affordable Care Act. Harris also fought to reduce elementary school truancy and pioneered America's first open data initiative to expose racial disparities in the criminal justice system and implemented implicit bias training for police officers.

The Truths We Hold is out now.

DOMINATING THE BESTSELLER LISTS *The Sentinel* by Lee Child

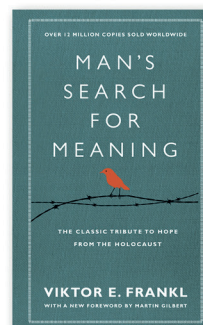
Out now in paperback, *The Sentinel* was an instant bestseller around the world when it hit shelves late last year. The 25th Jack Reacher thriller is the first in the exciting new collaboration between Lee Child and his brother Andrew, and has been brilliantly acclaimed. Andrew is an author in his own right, having written thrillers under the name Andrew Grant.



“It is well known that humour, more than anything else in the human make-up, can afford an aloofness and an ability to rise above any situation, even if only for a few seconds. The attempt to develop a sense of humour and to see things in a humorous light is some kind of a trick learned while mastering the art of living. Yet it is possible to practise the art of living even in

a concentration camp, although suffering is omnipresent.”

Viktor E. Frankl,
author of *Man's
Search for Meaning*



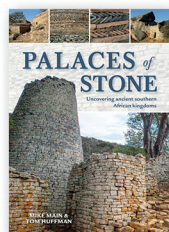
RELEASE RADAR

Don't miss out this month...

**Uncaptured**

by Mosilo Mothepu

The prospect of being at the helm of a black-owned financial consultancy was electrifying for a black woman. Three months later, she resigned. The company was Trillian Financial Advisory. And Mosilo Mothepu could not be bought.

**Palaces of Stone**

by Mike Main and Tom Huffman

Across the face of southern Africa are more than 460 remarkable stone palaces, the legacy of kingdoms past. A fascinating glimpse at the history of early African societies, from AD 900 to approximately 1850.

**Dinge van 'n hond**

deur SP Benjamin

Noem dit maar 'n dankseggingsfees ná 'n jaar van hard boer op die plaas. Wie nou eintlik vir wie moet dankie sê is 'n goeie vraag. Maar dan loop dinge lelik skeef. Jare later kom spook daardie nag by dié wat daar was.



Want to receive the latest issue of *The Penguin Post*, straight to your inbox each month? Subscribe at www.penguinrandomhouse.co.za/penguin-post

Elon Musk **in numbers**

Ever wondered what's behind one of the world's most innovative business magnates and engineers? We broke it down.

six

children, all boys.

His eldest are 17-year-old twins, Griffin and Xavier, and the youngest, 11-month-old X Æ A-Xii.

1971

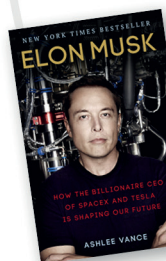
Musk is born in Pretoria, South Africa. He is 17 when he moves to Canada.

1999

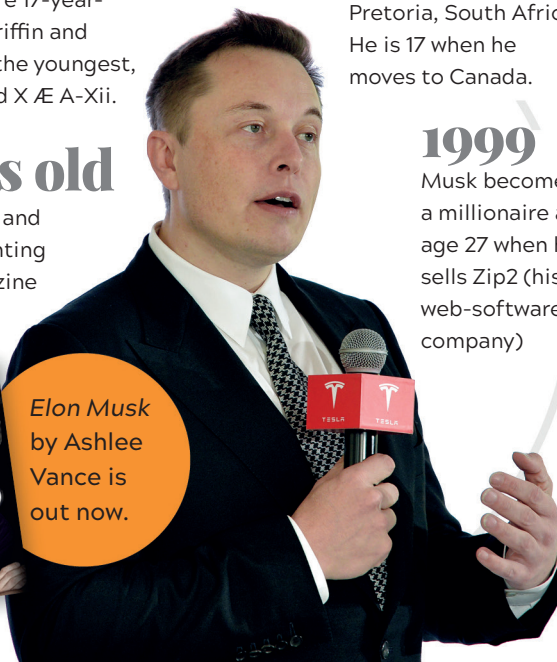
Musk becomes a millionaire at age 27 when he sells Zip2 (his web-software company)

12 years old

when he creates and sells a space fighting game to a magazine for \$500.



Elon Musk by Ashlee Vance is out now.



Q&A

One minute with...

Justin Fox



With a new adventure story out, clad in naval history, Fox says he has knocked about in anything that floats - from rowing boats to windsurfers and yachts - from an early age.

The Cape Raider is the first Jack Pembroke naval adventure story, but apparently you have a few more up your sleeve. What will Jack be doing next? First let's see how *The Cape Raider* does... But yes, I would like Jack to experience more of the South African naval war. There are the U-boat assaults in our shipping lanes in 1941-42. SA warships were also active in Malta, Greece, Madagascar and Burma, so Jack could have a very busy war ahead of him...

Your research has taken you to libraries and museums, from London to Simon's Town. What have you learned about SA's naval history that's amazed you most?

I was fascinated by how close the war came to our shores. German surface raiders, then U-boats and later Italian and Japanese submarines, attacked within sight of the coast. Over the course of the war, enemy submarines, raiders and mines sank more than 150 ships in South African waters!

You come from a very creative family. Do you believe in writer's block? Writing never comes easily and the effort to get going remains a struggle. My forays into travel writing, short stories and poetry do feel like they are, in a way, 'following' in the illustrious footsteps of my uncle Uys Krige. But as I get older and begin to produce a body of writing spanning many different genres, the family shadow has perhaps receded.

The Cape Raider is out now. 





“Having my own cookbook is a dream come true.”

Chef, food writer and, now, cookbook author Liziwe Matloha chats to Lauren Mc Diarmid about swapping corporate for culinary, cooking with family and bringing dreams to life with her debut cookbook, *Dinner at Matloha's*.

“I’ve come a long way from my family’s kitchen in Boskop, on the outskirts of Potchefstroom, where, as a teenager, I would take turns with my sisters making Sunday lunch. In the years since, my passion for food has only grown, and now sitting with my very own cookbook in my hands, I can’t believe I’ve come this far.

It was six years ago when I decided to take the leap and leave my brand communications job to pursue cookery full time. I’d already casually been giving cookery lessons from home, but doing that only stoked the fire, and I was eager to take things even further.

I remember my family being a bit confused about me wanting to go study culinary because, in their opinion, I was already a great cook. But I wanted to take my cookery classes to the next level, and it was important for me to get to

grips with the technicalities of the kitchen.

It was an eye-opening year of studies, filled with fun and just dash of pressure, and it fired me up for my next step: to go full time with my cookery lessons. I set up at our old home, which we’d held onto as an investment, where I also opened for private dinners.

I named my business Dinner @ Matloha’s, and I was lucky that it wasn’t long before I was running packed classes for cooks of all levels of experience, focusing on traditional fare, with a twist.

My turning point came in May 2019, when I won the role of *DRUM* magazine food ambassador. It was a gruelling competition that came to a head with me against 11 other finalists, but an unforgettable experience, which not only put my cooking in the spotlight, but also allowed people to get to

know me, and my easy going approach to what I do. It was the kicker that really helped me take off. I was being approached to do product reviews, and started filming videos for YouTube.

But the one thing that I still dreamt of was having my own cookbook. I won't lie: with all the experimentation and recipe development I did for classes, I already had the content for about five cookbooks. My family of course also had a huge influence on the recipes I cherished, like my husband's famous oxtail stew. A family that cooks together, stays together. My kitchen is the heart of the home, and the whole family is involved in what comes out of it. My nine-year-old son Kenzou especially is already a budding chef. He has a knack when it comes to delicious food combinations, and has no problem with cooking a full English breakfast for all of us at the weekend.

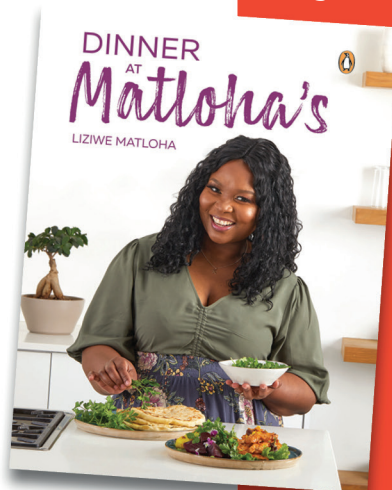
So it made sense that the selection of recipes I treasured the most was made up of unpretentious and hearty meals for the family inspired by my own family, and I couldn't believe it when I was told that *Dinner at Matloha's* would be published. It was an absolute dream come true.

The book is about bringing family and friends together around the table, with recipes for all times of the day and every season, such as hot-and-crispy chicken wings, cheese cake and, one of my favourites, slow-roasted lamb shanks.

Always one to look ahead, I have big plans for registering my cookery school for accredited courses, getting my spice range in stores and, one day, having my own cooking show. I'd also love to bring out some more cookbooks, but for now, I'm happy to savour the moment."

📍 @dinneratmatlohas

Dinner at Matloha's hits shelves this month.



“A family that cooks together, stays together.”



LIZIWE'S SLOW-ROASTED LAMB SHANKS

SERVES
4

PREP TIME
20-30 min

COOKING
TIME
2½ hours

Moroccan spice rub is an aromatic, fragrant blend of cumin, coriander, cinnamon, nutmeg, turmeric, cloves, ginger and black pepper that is just perfect with succulent slow-cooked lamb. Serve with oven-roasted potatoes or fragrant basmati rice and your choice of vegetables.

- 4 lamb shanks
- Salt and freshly ground black pepper to taste
- Flour, for dusting
- 4 Tbsp olive oil
- 1 large onion, peeled and roughly chopped
- 10 garlic cloves, chopped
- 4 sprigs fresh rosemary
- 4 sprigs fresh thyme
- 2 Tbsp Moroccan spice rub
- 250 ml chicken stock
- 250 ml dry white wine
- 250 ml water
- 300 g baby potatoes, halved if necessary

1. Season the lamb shanks and dust lightly with flour. Heat 2 Tbsp oil in a nonstick pan and brown the shanks on all sides (you may need to do this in batches). Place the browned shanks in a large ovenproof casserole or roasting pan. (If you like, deglaze the pan with a little boiling water or warm stock and add the juices to the roasting pan.)
2. Add the onion, garlic cloves, rosemary, thyme, Moroccan spice rub, chicken stock, wine and water to the roasting pan.
3. Cover with a lid or heavy foil and roast in a preheated oven at 200°C for 1½ hours.
4. Remove the dish from the oven and add the baby potatoes. Check the seasoning and adjust if necessary. Return to the oven for a further hour, or until the meat is tender and

COOK'S NOTE

Lamb shanks benefit from long, slow cooking, so don't try to speed things up.

falling off the bone. (If the potatoes are not tender at the end of the cooking time, remove the lamb and continue cooking the potatoes while the lamb rests.) Once the potatoes are done, strain the pan juices into a gravy boat or small bowl, discarding the herbs.

Visit www.penguinrandomhouse.co.za/penguinbooksblog for more of Liziwe's mouth-watering recipes. 



at my desk

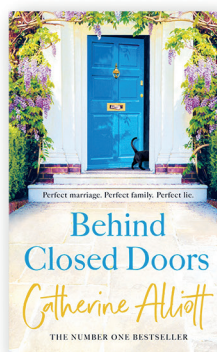
Author Catherine Alliott chats to us about writing what you know, creating characters and her new novel, *Behind Closed Doors*.

“I definitely fly by the seat of my pants when it comes to writing. I once decided I wouldn’t. I once decided I’d write a book properly, and make lots of notes beforehand, plot a family tree, and make a synopsis of the novel. But then I was so bored when I came to write it that I wrote a completely different book instead. I knew what was going to happen you see; I’d lost interest. My problem is if I think too much about the process of writing, I’m amazed I’ve ever written anything at all.

But the best advice I can give is to write about what you know. *Behind Closed Doors* is set in the Chilterns, which is where I actually live. It’s a beautifully hilly landscape, but also a familiar one, so I know I won’t get too much wrong! I know how far Oxford is – about forty minutes – and I know the surrounding villages so I can write about them without thinking – hang on, is there really a market there? Or a duck pond?

The characters I create are imaginary but with a melting pot of characteristics thrown in, probably pinched from people I know. I’m very fond of Imo, Lucy’s daughter in *Behind Closed Doors*, who seems to me to be a forthright modern girl but with a great sensitivity, too. Lucy’s sister Helena appeals to me too, perhaps because she’s quite punchy and I often wish I was a bit more like that!

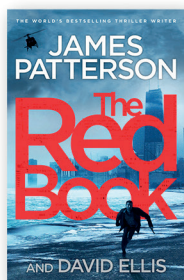
Interestingly it’s the characters that present themselves rather than the ideas. I had no idea I was going to write a book about domestic abuse until I discovered Michael and then a whole, very unfamiliar world presented itself. That all sounds quite dark but I hope I manage to balance it with the lighter side of Lucy’s life.”



ABOUT THE BOOK

From the outside, anyone would think that Lucy Palmer has it all. But when her marriage comes to an unexpected end, everything turns upside down in a flash. As the truth of her marriage threatens to surface, Lucy seizes the opportunity to retreat to her parents’ farmhouse. But Lucy gets more than she bargained for when she crosses paths with an old flame. Revisiting her mistakes forces Lucy to confront the secrets she’s been keeping from herself and those she loves. Is she able to leave the door to her past firmly closed? A powerful and witty romance, which explores love, loss and second chances.

THIS MONTH'S TOP FICTION



The Red Book by James Patterson

To Billy Harney, the newest member of Chicago PD's elite strike force, getting shot in the head, stalked by a state's attorney, and accused of murder by his fellow cops is all part of breaking a case. So, when a drive-by shooting turns political, he doesn't shy away from leading the case. As the easy answers prove to be the wrong ones, Harney's quest to expose the evil that's rotting the city from the inside out takes him to the one place he vowed never to return: his own troubled past.



Another Life by Jodie Chapman

Responsible, honourable Nick falls in love with passionate Jehovah's Witness Anna over the course of one hot summer. But it is not to be, and Anna walks away. Years later, as Nick's relationship with his impulsive younger brother, Sal, reaches breaking point, Anna is drawn back into Nick's life. Will Nick find the courage to ask her to stay, or lose her forever? A dazzling, devastating coming-of-age novel that gets to the heart of what it means to truly love another.



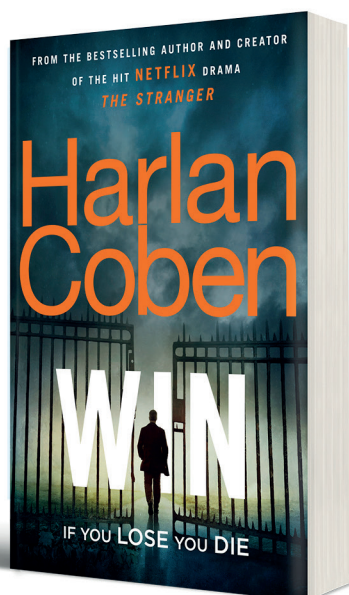
The Fine Art of Invisible Detection by Robert Goddard

Umiko Wada leaves Tokyo for a new case in London, where she meets Nick Miller, on a mission to find out about his parents' mysterious past. The two couldn't know the series of violent events set off by their investigations. And when they discover Nick's father might have been the only witness to a dark secret forever buried, they realise there are some powerful people who will do whatever it takes to keep it that way. At once pacey and page-turning, warm, witty and humorous.



Fast Ice by Clive Cussler

When a former NUMA colleague mysteriously disappears, Kurt Austin and his assistant Joe Zavala journey to the freezing edge of the world to investigate. Amidst the perilous waters and frigid temperatures, they soon uncover a Nazi-era plot and terrifying weapon - a manmade, fast-growing ice with the power to usher in a new Ice Age... A rip-roaring thriller in the NUMA series from Grand Master of Adventure, Clive Cussler.



Win by Harlan Coben

Over twenty years ago, heiress Patricia Lockwood was abducted during a robbery of her family's estate. Patricia escaped, but so did her captors, and the items stolen from her family were never recovered. Until now. Windsor Horne Lockwood III - or Win, as his few friends call him - doesn't know how his suitcase and his family's stolen painting ended up in a dead man's apartment on New York's Upper West Side. But he's interested - especially when the FBI tell him that the man who kidnapped his cousin was also behind an act of domestic terrorism, and that he may still be at large. A riveting thriller with huge twists and turns. **12**

“Coben never ever lets you down.”

LEE CHILD

Bringing words to life

Once upon a time you decide to write a book. You want it to be a book where the pages turn on autopilot, where the words are a portal to another life. But, asks author **Terry Westby-Nunn**, how do you begin?

T
E
R
R
YW
E
S
T
B
YN
U
N
N

“Is it best to put one word after another and see what happens? Free writing is a way in. You discover writers have many different ways into writing. You might stumble onto a tip from a writer who has a weird associative trick: they write a list of arbitrary words, set a timer for twenty minutes, and writing without stopping, they follow those arbitrary words into a surprising time and place – the arbitrary words wriggle and twist into something startling. Stuff pops out. This could be a way in – or rather a way out of the curse (or terror) of the blank page. A blank page is such an alluring space of nothingness. The only way out of the liminal blank page is through movement – the movement of pen across paper or of fingers across the keyboard. Words in motion across the psyche.

At some point you feel a piece you have written is taking shape. Characters or scenes or fragments of lines have come to you. Something is forming on the horizon. The mist is clearing. A book is coming.

Now what? Perhaps instinct – and life events – kick in, and the book unfolds. You’re thinking a few steps ahead. How many steps ahead? It depends on if you’re a pantster (writing by the seat of your pants) or a planner. You may be a plantster – a writer who plans vaguely, but allows for the journey

“Something is forming on the horizon. The mist is clearing. A book is coming.”



The Artist Vanishes is out now.

to take you down unexpected routes.

As you write, you realise you have absorbed writing lessons by osmosis because you have read so many books, and you have appreciated the arts of pacing and characterisation and plot and playfulness and themes and distortion and the sheer beauty of certain clusters of words. This is not to say that you don’t find yourself in a quagmire of whatever-ness. Whatever was I thinking? Whatever. This is not a book. This is a stinking horrible quagmire of a book, and people are going to mock me. Well, so what? And so what if nobody reads your book? So what if the words don’t reach the outer world – is it not enough that they reach your inner world? Perhaps you discover that the real beauty is actually in the doing, that the act of creating is the reward. The quagmire becomes a place of discovery – it is full of rotting debris, the fertile mulch of your subconscious. You continue to write. You figure stuff out. Odd connections are made – writing is a place of magic and thorny forests and celebration and dreary nights of despair (when the words turn from stardust to dust). You learn and grow and practise and practise and practise. It’s like the guitar and relationships – they all need practice.

A book comes out, and it has taught you things about perseverance and uncertainty and art.”

"MAINLY IT'S A BOOK ABOUT GUILT."

A missing teenage girl reveals the cracks in a small Colorado town in an explosive literary thriller from British debut author, Anna Bailey.



The first seed of the idea that eventually became *Tall Bones* was a short story I wrote as a student, about a mother whose daughter has disappeared, and she takes her sons out to this big stone circle to pray that her daughter will come home. I think I got a very substandard grade for it, which was fair. But conceptually I liked the idea of these two brothers being dragged around by their mother's unhappiness, so when I came to write *Tall Bones*, which, for me, was very much fuelled by Dolly's unhappiness, I dug that story out again.

Tall Bones could be summarised as *Gone Girl* meets a really pissed off version of *Twin Peaks*. But with fewer owls. After I finished my creative writing course in the UK, I wanted to become a journalist, but ended up moving to America and becoming a barista instead. I was heavily inspired by the time I spent living and travelling there, particularly Colorado, where the story is set. I had previously lived in Texas, and I expected Colorado to be a much more liberal state, but up in these little isolated communities, people seemed to be a law unto themselves. I wanted to explore the ways different people could feel trapped, and the lengths they might go to in order to escape;

to change their lives. Most of the characters started out as my various reactions to living in America, to seeing how that country treats different people, and experiencing it first-hand in some cases. I wanted to represent that through these characters, although Dolly, the mother, is definitely my favourite! Samuel, her husband, felt representative of a lot of the issues I have with American society, and so Dolly's constant struggle with him throughout the novel, and her eventual confrontation with him, felt really cathartic for me to write.

Mainly it's a book about guilt, I think. All my characters feel guilty to some degree. It grew from my own sense of guilt over some serious mistakes I had already made in my short life, and it was healing for me to come up with these various characters and say, 'Look, everyone screws up, everyone has regrets; it's normal!' But it's also a book about love. All stories about absent people are essentially love stories, because grief is just too much love with nowhere for it to go."



WIN One of five copies. To enter, scan the code using your phone camera, or visit www.penguinrandomhouse.co.za/competitions. Entries close 30 April 2021; Ts & Cs apply.



ABOUT THE BOOK

When 17-year-old Abi goes missing, her disappearance cracks open the façade of the small town of Whistling Ridge, its intimate history of long-held grudges and resentment. Even within Abi's family, there are questions to be asked - of Noah, the older brother whom Abi betrayed, of Jude, the shining younger sibling who hides his battle scars, of Dolly, her mother and Samuel, her father - both in thrall to the fire and brimstone preacher who holds the entire town in his grasp. Then there is Rat, the outsider, whose presence in the town both unsettles and excites those around him. Anything could happen in this tinder box of small-town rage, and all it will take is just one spark - the truth of what really happened that night out at the Tall Bones. An atmospheric thriller from an explosive new talent. **18**

ASTONISHING ADDO

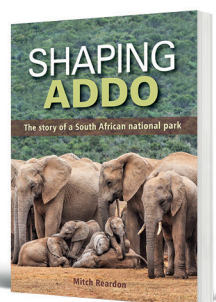


More than a century ago, elephants in the Eastern Cape were systematically hunted – until only 16 were left. Today there are 650 elephants in the Addo Elephant National Park, the densest concentration of wild elephants anywhere on the planet.

“What I love most and what astonishes me about Addo is its diversity. This biological variety reveals itself in the park’s multifaceted landscapes, biomes, ecosystems and habitats. Here, in a single day a watchful observer can spot dozens of different kinds of mammals, birds, invertebrates and plants. The activities and interrelationships of the wild creatures change from one time of day to another and in response to the weather. South Africa is often described as ‘a world in one country’, so I don’t think it’s too much of a stretch to describe Addo as a country in one national park. A wild country, without cities, towns and highways, but with an environment that pulsates with lifeforms, lifestyles and events.

Since its proclamation in 1931, Addo has expanded from its original 2 270 ha to 182 000 ha and in so doing has become one of the most biologically diverse places on the planet. These days, the park likes to bill itself as the ‘Home of the Big Seven,’ because it safeguards

In *Shaping Addo*, wildlife writer and photographer Mitch Reardon gives an engrossing account of how this sanctuary was transformed into a wildly successful mega-park.




not only the usual Big Five – elephant, rhino, buffalo, leopard and lion – but also the great white shark and southern right whale, not to mention a whole suite of other marine mammals. Lions and rhinos were reintroduced along with a mix of other animal species that were shot out during the 19th century.

What is especially intriguing about Addo’s recovery is that as humans withdrew industrial methods of management and resource extraction, they made it possible for ecosystems to bounce back and for large wild mammals to become their own ecosystem architects once again: protected from hunting, they helped generate cascades of other species and so facilitated the re-emergence of an ecologically self-sustaining increase in species abundance and diversity.

Nowadays, visitors to Addo can watch stern elephant cows, descendants of the original herd that was very nearly hunted into extinction, spraying great fountains of water and rambunctiously cavorting with the

abandonment of feckless calves as they wallow in a waterhole on a hot day. Or witness a pair of red hartebeest bulls clashing head-to-head in a no-holds-barred territorial dispute. Or stare in breathless silence as a lioness ambushes a warthog. Or contemplate a frieze of silhouetted kudus slowly crossing the horizon against a setting sun. Or marvel, just a week after generous rains, at previously dusty, drought-stricken thickets and grasslands sparkling in hues of emerald and jade, and animated by the radiant colours of feeding birds and myriad flowers shifting in the grass-scented breeze.

These are spectacles that we think of as having lasted 'forever', a part of nature's timeless and cyclical rule of death and regeneration. Hopefully, we no longer take them for granted. The capacity of Addo's systems to revive and for life to recover, despite human influence, has recreated a thriving bio-hotspot and a source of hope, even as the broader prospect of human-driven climate destabilisation and species extinction presents a much more sombre picture.

In that sense Addo is more than simply a game park: it has become as much a sanctuary for people as it is for wild animals. In a world that feels increasingly unsettled and dismissive of value systems, now more than ever, people appreciate and find solace in the great outdoors. Addo extends an invitation for us to look closer and longer and consider our options." 

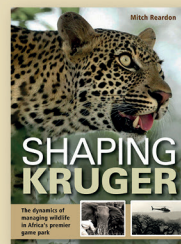
I don't think it's too much of a stretch to describe Addo as a country in one national park. 



As a Struik Nature Club member, you'll be the first to hear about new releases, offers and special editions. You'll also receive invites to our launches and author events and have the chance to win great prizes. Visit www.struiknatureclub.co.za to join.



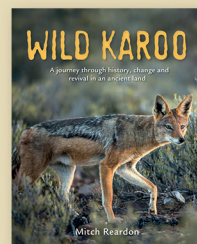
ALSO BY MITCH REARDON



Shaping Kruger

Kruger National Park is one of the world's leading stewards of biological diversity. Its management requires ongoing

monitoring and re-evaluation to ensure that species survive. *Shaping Kruger* provides fascinating insight into the lives, habits and behaviour of the larger animals that significantly affect the workings of the park. This detailed look at how Park management has had to interpret, monitor and adapt the processes that allow species to survive - even thrive - in an ever-changing environment makes for an intriguing and enlightening read.



Wild Karoo

After centuries of relative isolation, the Karoo - South Africa's parched heartland - is a latecomer to the tourist

industry. What was once viewed as a harsh and desolate place of limited attraction is rapidly gaining popularity with visitors who now make the Karoo their destination, keen to partake of its legendary charm, its extraordinary flora and the resurgence of wildlife that once again populates its plains. *Wild Karoo* documents Mitch Reardon's 4 000 km journey of discovery through the region, and focuses on unique, arid-adapted flora landscape and geology, and the history and lifestyle of the people who have made a home here.

EXTRACT FROM **LAND MATTERS**

In an extract taken from his provocative new book, Tembeka Ngcukaitobi sheds light on one of the most charged issues in South Africa today.



The ANC supported the confirmation of the 1996 Constitution, which contained no positive right to property, allowed expropriation of all property in the public interest and for public purposes, and rejected market-based compensation.

Despite these successes in the design of the Constitution, soon after it was adopted, policy decisions favoured market-based approaches, the tool of expropriation was never used, and the position of rural farm

dwellers was not given priority. It was manifest that the system would implode from within. These failures of land reform are often blamed on the Constitution's supposedly restrictive design. Although it could be argued that the framework is restrictive when applied in the real world, one must recall that the negotiations largely favoured the ANC's positions. In that sense, at least, the Constitution is the wrong target. Post-liberation politics and the adoption of market-friendly policies have failed the Constitution's ambitious socially redistributive and inclusive goals.

It is not as if limits in the law are a bad thing. Legal constraints to governmental power are necessary. We know from experience that what has slowed down the transformation of property relations are design flaws in legislation, inefficiencies of the land administration system, endemic corruption and the misapplication of the Constitution, particularly the slavish adherence to the market-driven compensation formula. For its part, the Constitution was designed to be open-ended and transformative. In the first decade of the new dispensation, Pius Langa, then deputy chief justice, explained:

"It seems to me that our Constitution expressly avoided the approach to the calculation of compensation set out in the Expropriation Act, which has been the approach in South Africa for many years. In my view, the Constitution expressly insists upon a different approach – one which makes justice and equity paramount, not as a second-level 'review' test but as the test for the calculation of compensation."

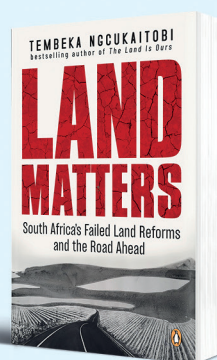
Despite all of this, the dominant political view today is that Section 25 should be amended to allow for expropriation of land without compensation. When the discussion was first introduced, the motivation for the amendment was that Section 25 constrains the transformation of property relations. The ANC's resolution of December 2017 makes this plain. First, the ANC committed to 'pursue with greater determination the programme of land reform and rural development as part of the programme of radical socio-economic transformation'. Expropriation of land without compensation then emerged as one of the mechanisms to achieve the goal of 'giving effect to land reform and redistribution'.

Arguments were put forward indicating that Section 25 already provides for the expropriation of land at less than market-value prices. The justification for the amendment has now shifted somewhat. The preamble to the draft amendment bill records that the intention behind the amendment is to 'make explicit that which is implicit therein, so that an amount of nil compensation is explicitly stated as a legitimate option for land reform'. The weakness in this explanation

6 If the Constitution allows, implicitly, for the compulsory expropriation of land without compensation, then why amend it rather than enforce it? 9

is self-evident. If the Constitution allows, implicitly, for the compulsory expropriation of land without compensation, then why amend it rather than enforce it? Despite these questions, which have not been seriously engaged with, the ANC might as well resort to its majority status in Parliament and push for the amendment, together with any of the opposition parties in support of the proposed amendment. If we accept democratic outcomes, in the language of politics, the amendment might make sense as a political response to pressure from below.

The proposed amendment might pass the political standard. Yet it remains an open question whether or not it also satisfies the constitutional test of rationality. The Constitutional Court has ruled that the requirement of rationality as a constraint to the exercise of public power 'applies also and possibly with greater force to the exercise by Parliament of the powers vested in it by the Constitution, including the power to amend the Constitution'. Parliament can establish the rationality of the amendment in various ways. First, it can show that the amendment is related to a legitimate purpose. It has been suggested that the amendment fulfils a clarificatory function: 'making explicit what is implicit'. Another justification has pointed to the slow pace of land reform. There is some doubt about the rational cogency of either explanation. To begin with, there is no evidence of confusion as to the constitutional permissibility of expropriation with no compensation – this is a matter of interpretation. At the present moment, no case has been brought to the courts testing the proposition. The second explanation is not satisfactory either. Compensation has not blocked land reform, but other factors have. To be constitutional, better explanations are needed why the amendment meets rationality standards." 12



Land Matters is out now.

51 BILLION TO ZERO

In *How to Avoid a Climate Disaster*, Bill Gates sets out a wide-ranging, practical – and accessible – plan for how the world can get to zero greenhouse gas emissions. In this extract taken from the book, he explains why.



“The reason we need to get to zero is simple. Greenhouse gases trap heat, causing the average surface temperature of the earth to go up. The more gases there are, the more the temperature rises. And once greenhouse gases are in the atmosphere, they stay there for a very long time; something like one-fifth of the carbon dioxide emitted today will still be there in 10 000 years.

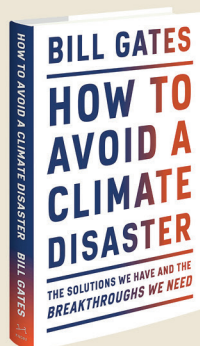
There’s no scenario in which we keep adding carbon to the atmosphere and the world stops getting hotter, and the hotter it gets, the harder it will be for humans to survive, much less thrive. And, because greenhouse gases remain in the atmosphere for so long, the planet will stay warm for a long time even after we get to zero.

Admittedly, I’m using “zero” imprecisely, and I should be clear about what I mean. In preindustrial times – before the mid-18th century or so – the earth’s carbon cycle was probably roughly in balance; that is, plants and other things absorbed about as much carbon dioxide as was emitted.

But then we started burning fossil fuels. These fuels are made of carbon that’s stored underground, thanks to plants that died eons ago and got compressed over millions of years into oil, coal, or natural gas. When we dig up those fuels and burn them, we emit extra carbon and add to the total amount in the atmosphere.

There are no realistic paths to zero that involve abandoning these fuels completely or stopping all the other activities that also

“We don’t know exactly how much harm will be caused by a given rise in the temperature, but we have every reason to worry.”




How to Avoid a Climate Disaster is out now.

produce greenhouse gases (like making cement, using fertilizer, or letting methane leak out of natural gas power plants). Instead, in all likelihood, in a zero-carbon future we will still be producing some emissions, but we’ll have ways to remove the carbon they emit.

In other words, “getting to zero” doesn’t actually mean “zero.” It means “near net zero.” It’s not a pass-fail exam where everything’s great if we get a 100 percent reduction and everything’s a disaster if we get only a 99 percent reduction. But the bigger the reduction, the bigger the benefit.

A 50 percent drop in emissions wouldn’t stop the rise in temperature; it would only slow things down, somewhat postponing but not preventing a climate catastrophe.

And suppose we reach a 99 percent reduction. Which countries and sectors of the economy would get to use the remaining 1 percent? How would we even decide something like that?

In fact, to avoid the worst climate scenarios, at some point we’ll not only need to stop adding more gases but actually need to start removing some of the gases we have already emitted. You may see this step referred to as “net-negative emissions.” It just means that eventually, we’ll need to take more greenhouse gases out of the atmosphere than we put in so that we can limit the temperature increase. To return to the bathtub analogy from the introduction: We won’t just shut off the flow of water into the tub. We’ll open up the drain and let water flow out too.” 

AL WÉÉR ARMAND

Hy's terug en hy is steeds... kaal. Ja, Armand Aucamp se tweede kookboek is pas uit en hy volg weer 'n van-plaas-tot-tafel-aanslag; regte, egte plaaskos. Kaal kos!

Keto-kraakbeskuitjies

Ek val maklik vir 'n doopsousie, 'n kasie, 'n kouevleisie of patee. In die verlede het ek saadbeskuitjies (maar dis redelik tydrowend om te maak) of waterbeskuitjies (die dunste beskuitjie beskikbaar, maar tog nie keto-vriendelik nie) daarmee saam geëet.

Hier is doodeenvoudige keto-kraakbeskuitjies vir alles wat jy wil doop en smeer.

BESTANDELE

2 e botter
 ½ k amandelmeel
 1 e klappermeel
 1 k mozzarella, gerasper
 2 e mediumvet-roomkaas
 sout
 1 eier
 'n knippie droë oregano en
 roosmaryn (opsioneel)

METODE

1. Voorverhit die oond tot 180°C.
2. Smelt die botter liggies in 'n mikrogolfvaste mengbak in die mikrogolfoond vir 1 minuut. Moenie die botter laat kook nie.
3. Voeg die amandelmeel, klappermeel, mozzarella, roomkaas en sout by en meng. Mikrogolf dit weer vir 1 minuut. Meng weer saam.
4. Klits die eier liggies en voeg dit by die kaasmengsel. Meng weer goed saam.
5. Rol die deeg in 'n bal, bedek met kleefplastiek en plaas in die vrieskas vir 5 minute.
6. Haal die deeg ná 5 minute uit en plaas tussen 2 velle bakpapier sodat jy dit kan uitrol – hoe dunner, hoe krakeriger.
7. Verwyder die boonste laag bakpapier en indien jy wil, strooi die oregano of roosmaryn oor die deeg. Sny nou in blokkies en plaas (met die bakpapier na onder) op 'n bakplaat wat met bakpapier of 'n silikoonvel bedek is.
8. Bak vir sowat 10 minute tot goudbruin.
9. Laat die kraakbeskuitjies vir 5 minute afkoel, trek die bakpapier af, en sit dit voor met 'n patee of 'n doopsous.



Murgpampoentjie-rösti's

Ek het baie vroeg in my lewe begin werk. My ouers het 'n antiekwinkel op Stellenbosch gehad en ek het party namiddae vir ekstra sakgeld daar gewerk. Ek het my eerste selfoon, 'n Nokia 3410, só betaal.

Toe ek 16 jaar oud was (en wettiglik kon werk), het ek as kelner by 'n wonderlike Oostenrykse koffiewinkel op die dorp, Café Nouveau, begin werk. Dit was in 2003. Daardie tyd kon 'n mens 'n cappuccino vir R7,50 of 'n vol Engelse ontbyt mét koffie én sap vir R27,50 kry. Ek vergeet nógit pryse nie.

Ek was versot op al die tradisionele Oostenrykse kosse: apfelstrudel, wurst en rösti. Veral die rösti – wat tradisioneel met aartappel gemaak word. Hier is 'n laekoolhidraat-plaasvervanger.

BESTANDDELE

4 groot murgpampoentjies
2 t fyn sout
1 eier
1 e amandelmeel
2 e fyn parmesaan
½ t oregano
½ t witpeper
¼ t knoffelpoeier
2 sprietuie, fyngekap

METODE

1. Voorverhit die oond tot 200°C.
2. Sny die punte van die murgpampoentjies af en rasper grof. Plaas in 'n mengbak en strooi die sout oor. Meng liggies met jou hande. Plaas eenkant vir 10 minute.
3. Plaas die gerasperde murgpampoentjies in 'n skoon vadoek of 'n kaasdoek en druk al die vog deeglik uit die pampoentjies. Plaas dit nou in 'n skoon mengbak.

4. Voeg die eier, amandelmeel en parmesaan by en meng goed deur.

5. Voeg die oregano, witpeper, knoffelpoeier en sprietuie by en meng weer goed.

6. Bedek 'n bakplaat met bakpapier. Vorm 6-8 palmgrootte-rösti's wat

elkeen ongeveer 1 cm dik is en plaas dit daarop.

7. Bak in die oond vir sowat 25 minute tot goudbruin en gaar.

8. Geniet saam met gebakte eiers, roomkaas of tamatiesmoor.



“As iets binne drie tot vyf dae nie meer vars is nie, dan is dit tien teen een 'n goeie opsie. Kan dit vir 'n jaar op die rakke “vars” bly? Tien teen een 'n slegte opsie. Oukei, behalwe miskien geblikte tamaties of geblikte tuna... Eenvoud.”

“Wortelkoek”-fudge

Die wat my ken, weet hoe mal ek oor speserye is. Ek praat nie van paprika, komyn en borrie nie. Ja, daarvoor ook, maar ek praat van die ander soort - die soort wat jou 'n metaforiese drukkie gee.

Die Europese winterspeserye - die Duitse koekies, die pampoenspeserye, die wortelkoekspeserye! Ja, gemmer, naeltjies, neut en kaneel. Dit is waarvan drome gemaak word.

En dis waarvan hierdie fudge gemaak word.

BESTANDDELE

250 g botter
100 g donkersjokolade (85%- of 90%-kakao)
½ k xilitol
250 g volvet-roomkaas, by kamertemperatuur
1 t vanieljegeursel
2 t kaneel
1 t fyn gemmer
¼ t neutmuskaat
'n klein knippie fyn naeltjies (punt van 'n mes)
50 g pekanneute, gekap 2 e kakao
2 e botter

ROOMKAASVERSIERSEL (OPSIONEEL)

2 e xilitol
3 e mediumvet-roomkaas, by kamertemperatuur
sap en gerasperde skil van 1 suurlemoen

METODE

1. Smelt die botter en sjokolade saam in 'n pot oor matige hitte.
2. Voeg die xilitol by en roer saam tot die xilitol heeltemal opgelos het. Plaas eenkant en laat vir 20 minute afkoel.

MAAK
12 blokkies

VOOR-
BEREIDING
5 min

GAARMAAK
30 min

AFKOEL
30 min



“Ek wil dit weer sê: vars, onverwerk en onverfyn. En dít is uiteindelik die “kaal”-filosofie.”

Resepte uit *Armand kook kaal* Volume 2 deur Armand Aucamp, nou beskikbaar.



3. Plaas die roomkaas in 'n aparte mengbak. Voeg die afgekoelde sjokolademengsel daarby en gebruik 'n handklitser om alles baie goed saam te meng.
4. Voeg die vanieljegeursel, kaneel, gemmer, neutmuskaat, naeltjies en gekapte neutte by en roer goed om te meng.
5. Sif die kakao by en meng weer goed tot enige klontjies ingemeng is.
6. Bedek 'n klein bakplaat of bak met bakpapier. Kies 'n bak wat groot genoeg is sodat die fudge ongeveer 2-3 cm dik sal wees.
7. Gooi die mengsel in die bak en smeer dit gelyk. Plaas in die vrieskas vir 30 minute.
8. Berei nou die roomkaasversiersel voor, as jy dit gebruik. Plaas die xilitol in 'n voedselverwerker en pols tot 'n poeier vorm.
9. Plaas die roomkaas in 'n mengbakkie. Voeg die xilitol asook die suurlemoensap en -skil by en meng deeglik saam. Plaas in die yskas om te verkoel.
10. Sny die fudge in blokkies, versier met die roomkaasversiersel en sit voor saam met goeie koffie of rooibos tee en dink aan sneeu op die Alpe.



On my mind

The human story behind the Battle of Bangui deserves telling

Photojournalist **James Oatway** and investigative journalists **Stephan Hofstatter** and **Warren Thompson** reflect on more than seven years spent getting to the bottom of South Africa's military disaster in the Central African Republic in 2013, and the shady deals that underpinned it.

Part of the reason that South Africa's involvement in the Battle of Bangui is so often misunderstood, or at least incompletely appreciated, is that it tends to be viewed through a single lens. For military buffs, what matters most is the minutiae of what happened on the battlefield. Those drawn to political scandal tend to focus on questions raised about why South Africa deployed a combat force to the Central African Republic (CAR) without any peacekeeping mandate from the United Nations or African Union, and without parliamentary approval or any regional backing. Students of African conflicts, when examining the broad sweep of the CAR's blood-soaked history of rebellions and coups in a regional and international context, view Zuma's decision to send a handful of elite troops to stem a tide of heavily armed rebels as a footnote of folly.

We decided, as best we could, to tackle each of these topics, and combine them into a single narrative – one that tells the human story behind the battle, too, of participants on both sides and the civilians caught in the crossfire.

Arriving in Bangui just after the coup in 2013 put us in the unique position to interview the Seleka commanders fresh from the battlefield. It was an unnerving experience, but after initial suspicions subsided, many proved willing to share their experiences. We only found out later that, although the rebel commanders were angry about Pretoria's involvement, and held the SANDF responsible for the bloodshed by ignoring warnings to stay out of the fight, they did not consider SA an enemy. Nevertheless, the SA government has a lot to answer for. It did not act neutrally, as would be expected from peacekeepers; rather, it defied a regional peace agreement and was a direct source of the antagonism that led to the death of hundreds of


In writing a detailed, narrative military history, it was important to be able to speak freely to the combatants.

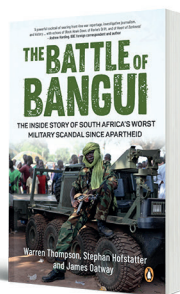
combatants and civilians.

We were extremely fortunate, too, that the SANDF granted us authorised interviews with more than a dozen soldiers who had fought in the battle. They not only provided us with riveting, blow-by-blow accounts of what it was like to take part in the SA army's most significant hot engagement since the Cold War – they also shared their fears, anger, frustrations and moments of triumph of being thrust into an impossibly unequal fight, and surviving.

Of course, not everyone made it home. The many widows of fallen soldiers who we interviewed provided us with important pieces of the puzzle, and the gut-wrenching human devastation the battle left behind.

Investigating the resource-driven political scandals took some doing. Much of the detail we sought lay in Bangui, necessitating a third visit to the CAR, and in France, where we had to build up a contact network from scratch. In SA, former diplomats and political advisors, politicians and some of the people involved in resources deals in the CAR spoke more freely than they would otherwise have done during the Zuma years. The Gupta leaks, too, provided us with new evidence.

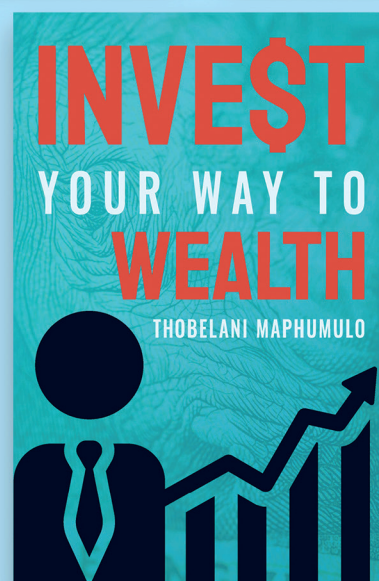
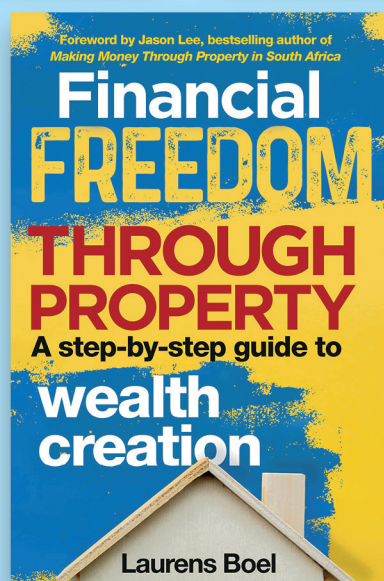
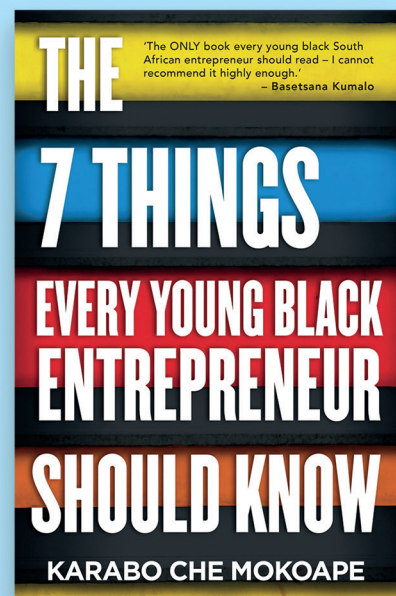
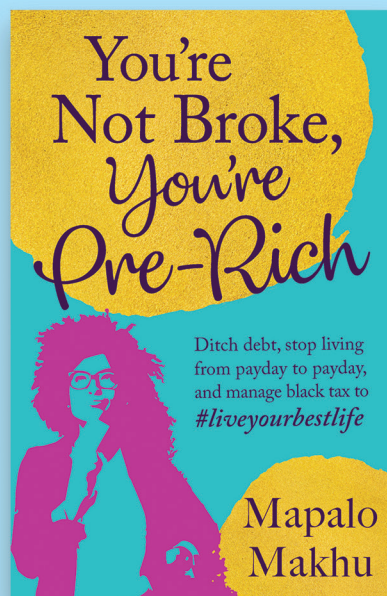
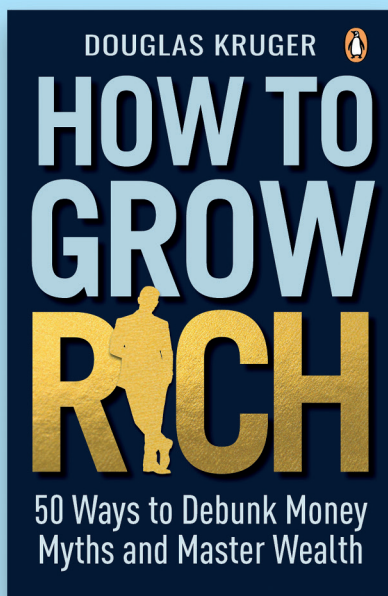
When researching the CAR's history, our particular focus was on how civilian populations were repeatedly re-traumatised through the violent scramble for riches by local and foreign elites. Although we drew on the work of leading scholars in the field, our own interviews with historians in the CAR, civilians at the battle sites, and other inhabitants added a richness of texture we could not have found in books and research reports. By weaving together these three strands we believe we've created the most compelling and comprehensive account written to date of South Africa's worst foreign misadventure of the democratic era. 



The Battle of Bangui is out now.

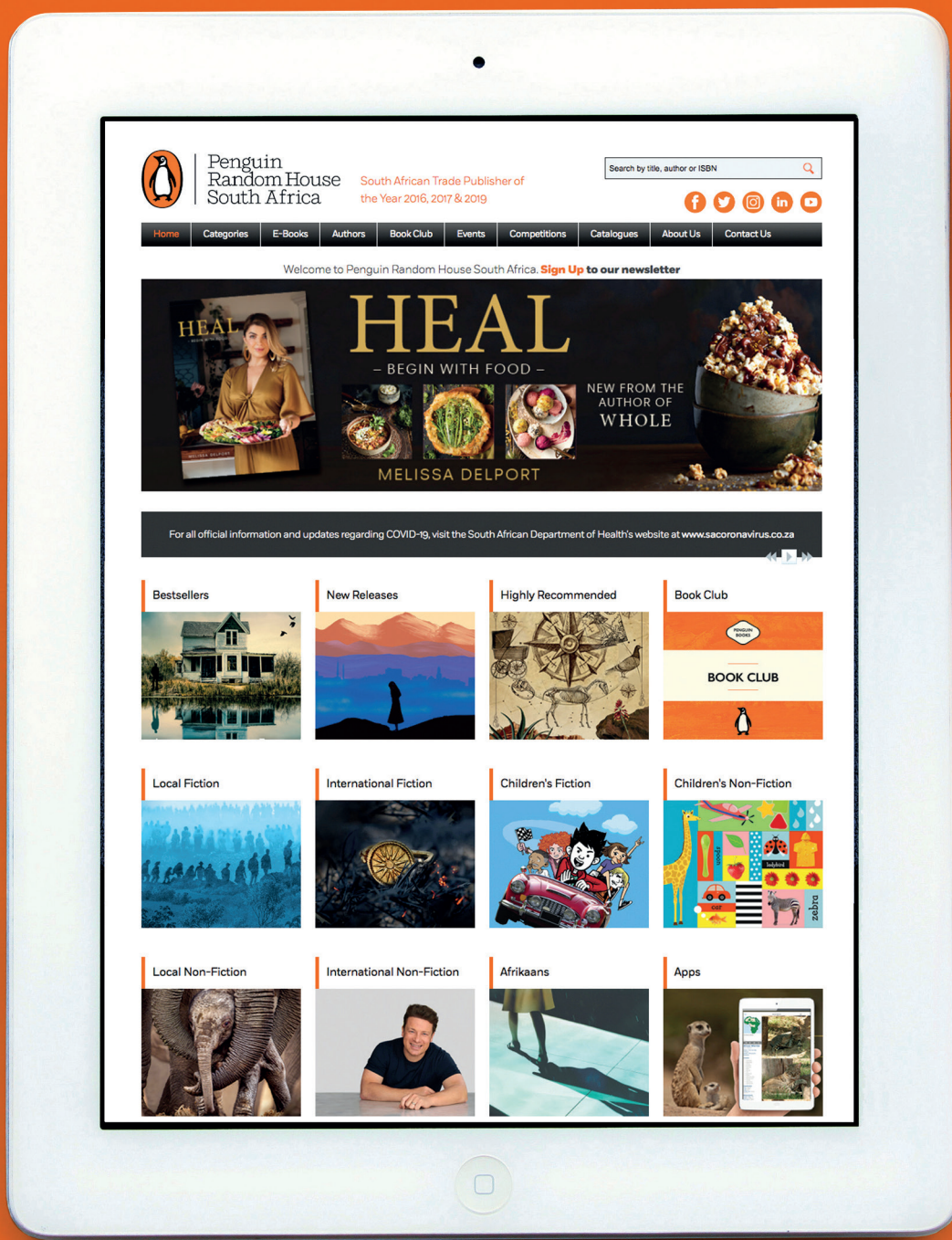
TAKE CHARGE OF YOUR FINANCIAL FUTURE

THE KEY TO PROSPERITY
IS JUST A FEW PAGES AWAY



AVAILABLE NOW
AT BOOKSTORES
NATIONWIDE
AND ONLINE





We've got you covered

Visit www.penguinrandomhouse.co.za for the latest news, events, competitions, new releases and more.

ISBN 978-1-77609-607-7



9 781776 096077



Penguin
Random House
South Africa

Follow us on

