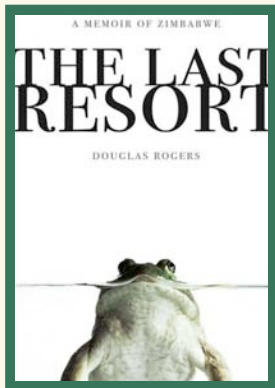


Mark Nolting's Africa Adventure Company

Great book to read!



Rogers's poignant and humorous memoir conveys the trials, tribulations, and oddities of daily life in Zimbabwe under the corrupt, dictatorial rule of Robert Mugabe's regime. Amidst land seizures, Rogers returns to his parents' backpacker hotel in Zimbabwe's eastern highlands for numerous visits.

The portrait of the immense spirit of Rogers's parents, as well as their desperate attempts to hold onto their way of life during those turbulent times succeeds in simultaneously uplifting, entertaining, and highlighting the plight of a nation. It is a must read for anyone interested in traveling to this fascinating country.

****Please call to plan a trip to visit Drifters Lodge and other destinations in Zimbabwe. Alison Nolting will be delighted to assist those wishing to travel to her home country.**

Douglas Rogers



An African Kitchen

For anyone who has traveled to southern Africa, you have probably enjoyed **bobotie** in the safari camps. This recipe is a perennial favorite of our very own **Elena Theodosiou** who is delighted to share it with you.



BOBOTIE 8 servings

Preheat oven 350 degrees

Place bread in the milk and allow to soak.

Heat the oil and butter in a pan and saute the onions and garlic over medium heat. When the onions are soft, add the curry powder, salt, chutney, jam, Worcester sauce, turmeric and vinegar and mix well. Drain and mash the bread, reserving the milk.

Add the bread, ground meat and raisins to the pan and cook over low heat until the meat is no longer pink.

Remove from the burner and add 1 beaten egg and mix well.

Pour mixture into a greased casserole dish.

Beat remaining eggs with the reserved milk and a pinch of salt and turmeric.

Pour over the meat mixture and top with bay leaves.

Place the casserole in water bath (which prevents it from drying out) and cook for 1 hour (or until set). Serve with rice, chutney, bananas and coconut.

- 1 thick piece of crustless bread
- 1 1/2 cups milk
- 2 Tbsp vegetable oil
- 1 Tbsp butter
- 2 onions sliced
- 2 cloves garlic crushed
- 1 1/2 Tbsp curry powder
- 2 tsp salt
- 2 Tbsp chutney
- 1 Tbsp apricot jam
- 1 Tbsp Worcester sauce
- 1 tsp turmeric
- 1 1/2 Tbsp red wine vinegar
- 1.10 lbs ground beef
- 1.10 lbs ground lamb
- 1/2 cup golden raisins
- 1 cup blanched almonds
- 3 eggs
- Pinch of salt
- 4 Bay leaves



South Africa - World Cup

Soccer is the most widely played sport in the world. The hosting of the World Cup tournament in South Africa has shown that the "Rainbow Nation" has taken its place on the global stage.

We are excited to have assisted numerous clients with their safari adventure either before or after the World Cup matches - making it a lasting memory to their stay in Southern Africa.



THE NIGHT I DINED IN GORDON RAMSEY'S MAZE – ONE & ONLY (by Kyle Witten)

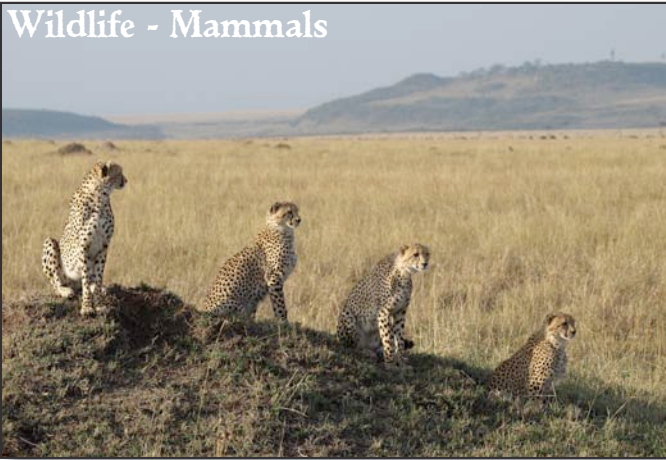
We visited Cape Town in April prior to the World Cup. The city looked great, new roads and bridges, everyone putting on their best. The nearby stadium, just down the street from the One & Only was lit up like a beacon in the night. I love food and was looking forward to a wonderful dinner at Gordon Ramsey's Maze. Reservations were set and we arrived to a beautiful dining room with 5-star service – the kind of place with 3 different wineglasses and 42 different kinds of silverware to choose from. After several cocktails my loin of springbok arrived. My traveling partner said "oh look it's medium rare". "Of course it is, that's how I ordered it" I replied. The meat was so tough to cut, I almost had to rip and tear it apart, but yet so tender it almost melted in your mouth. After I managed to hack my way through half the loin, the hostess arrived tableside and said "this might help you" as she discreetly removed the cardboard sleeve from the knife - which by the way said "Medium rare". We laughed, I cried.



Photo Competition Winners

We would like to thank all of our clients who took the time to submit their wonderful photos from their safaris this past year (2009). So many breathtaking moments captured by you, it was very difficult to select winners. Below are our Top Picks for the five categories, Wildlife, Birds, Scenery, People and Clients on Safari. We eagerly await your entries from 2010 travel.

Wildlife - Mammals



Cheetah taking prime location in the Maasai Mara - Marie Caner

Scenery



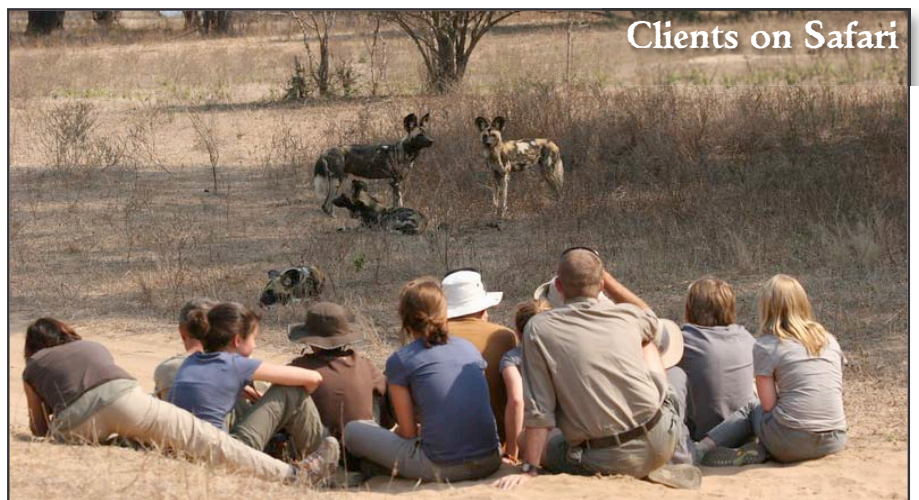
Full moon rising over Namibia - Dick Jacobs

Birds



Tawny eagle - John Wingard

Clients on Safari



The Klockenbrink and Carlson families in Mana Pools, Zimbabwe

People



A young Rwandan girl learns to drum - Alan Leshner

Wildlife - Primates



A juvenile gorilla takes a break from playing - Ed Rahal