



LEOPARD FROCK

## MARIE ANTOINETTE

David Muirhead & Associates  
011-784-5555

"I think deep down we're yearning for something gold and antique – a return to glamour, to something collected," says interior designer David Muirhead. David's opulent, richly textured setting is a nod to the eponymous movie, and his Versailles state of mind was inspired by the French gilt and velvet dining chairs that he found

in a second-hand store. "Antiques definitely suggest a sense of romance, and this look is about the need to mix the old with the new, and to collect more than one of any item."

Basing the table on a beautiful Borghese damask from St Leger & Viney, David added pale gold underplates, white Rosenthal crockery and a mixture of clear and coloured glassware. A pair of tall pewter candelabra adds sparkle, as do the

vintage cutlery and crystal chandelier. "I love the theatre of it," he says.

### TOP TIPS

- Introduce authentic "old" colours, as well as accents of gilt, and at least one beautiful antique.
- Add drama with over-scaled items like a pewter candelabra or a floral, gilt-edged screen.
- Combine your best with your everyday; enjoy the sense of occasion.

## A TOUCH OF GREY

Adele van der Merwe Interior Design  
012-460-9712

"Grey is a wonderful neutral," says interior designer Adele van der Merwe, "and it's a personal favourite." In this late autumn lunch setting, Adele and her business partner Karin Lategan layered the table in shades of grey, from the dark charcoal linen chairs to the relaxed, dove-grey overlay. Boxes covered in a broad stripe create a tailored base for the dinner plates, and Adele wrapped each individual setting with a blue and white striped ribbon.

"Grey is a big fashion statement at the moment, and in terms of interiors it's endlessly versatile. What I love most about this colour is that you never tire of it, and you can create bold or subtle schemes; modern or classic."

### TOP TIPS

- Layer your textures. We combined glassware, metal finials, urns and candle holders with different fabrics.
- Add subtle mossy tones of greenery that work with the grey.

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Jacket Interiors 011-646-3505

"Leopard print has made a big comeback in fashion," says interior designer Jacol Samies, "but on the interiors side it's probably used more as a glamorous accent than a signature look." Jacol and her business partner Ockert Snyman made up leopard-print napkins for this elegant supper setting, adding a row of delicate yellow leopard orchids in amber vases. "Leopard print has a quirkiness to it, and there's plenty to choose from right now, especially in terms of bags, belts and shoes. We saw a gorgeous pair of shoes in a shop window, and that got us thinking about the leopard orchids. Everybody loves these flowers, and they're available for most of the year."

### TOP TIPS

- Use good basics for a smart setting – a crisp white cloth, crystal wine glasses and candlesticks.
- Add touches of silver and greenery and tie in leopard print accents with rich textures like the suede-seated dining chairs from Head Interiors.

## MONOCHROME MAGIC

White on White 011-341-0696

"Gone are the days of the formal dinner party," says interior designer Nicola Boustred of White on White. The current look is about creating a setting that's glamorous yet casual, and that can adapt to lunch or dinner."

The setting that Nicola created with her partner Sheila Jorgensen is based on the timeless mix of black and white.

"White is the new black," says Nicola. "Monochromatic schemes are huge in fashion right now, and the trick is to choose your two colours and stick to them." Adding plenty of candlelight and a natural thread in the tortoiseshell tea-light holders and cutlery keeps things casual yet glamorous.

### TOP TIPS

- Add greenery. The wonderful thing about orchids is that they last longer than just the evening.
- Use a white timber table. It's more modern than opting for tablecloths.
- Add chrome accents to lift a monochromatic setting.

## MELLOW YELLOW

Antoni & Associates 021-422-2406

"Yellow is being translated from fashion to décor through subtle, layered variations," says Antoni & Associates interior designer Mark Rielly. Introducing the colour's earthy, natural spectrum, a bare French oak dining table designed by Stefan Antoni and made by Pierre Cronje is surrounded by hand-carved chairs from Private Collection that are almost ochre in tone, with seats upholstered

in natural linen. "The warm tones of this furniture, offset by the grey-green shades of indigenous greenery, and the acidic yellow of lemons, quinces and berries, create the informality of a sunny Sunday lunch with family and friends."

Adding a wow factor are hand-painted, gilt-rimmed Empire plates in a beautiful buttery shade, lead crystal Baccarat champagne flutes, French silver and an oversized ice bucket.

"The dining table can remain a preserve of opulence and create a pleasing contrast to modern interiors," adds Mark.

### TOP TIPS

- Prevent yellow becoming over-bearing by layering pale, earthy tones with brighter shades.
- Add yellow as an accent colour to neutral interiors. Yellow is a strong trend in both fabrics and wallpaper.
- Mix opulence with rusticity.

# FOOD & HOME

ENTERTAINING

## Contributors

The lines between fashion and decor blur when it comes to winter's most fashionable tables. This month we asked top Rooms on View exhibitors to create table settings based on winter's hottest fashion collections. Pictured here are Ockert Snyman and Jacci Samios from Jacket Interiors who used leopard print as their haute inspiration. See page 102 and don't miss Rooms on View at the Sandton Convention Centre in Johannesburg from May 25 -27.



Photograph by Hettelle Rimpersad



*F&H* editor Leigh Herringer spent a whirlwind week in Dubai where she sampled a kaleidoscope of cuisine, from contemporary fine dining in five-star hotels to traditional Arabic food in the desert. This picture was taken in the desert after an adrenaline-pumping 4x4 dune safari. The extreme ride was followed by dinner under the stars at a Bedouin camp complete with henna tattoos, belly dancers and hubbly bobbies. Pictured here with Leigh (centre) are Shaheed Rasdien (left) of Etihad Airways, Kelly Jackson of World Leisure Holidays and Neil Carney of the Dubai Department of Tourism and Commerce Marketing. Read all about the fastest developing city in the world on page 104.

Each month *Talk Radio 702* host – and one of our favourite foodie contributors – Jenny Crwys-Williams, delves into a new cookbook for *F&H*. Turn to page 114 for Jenny's culinary tour to Sicily.

**There's nothing better than** the smell of mangoes. **I discovered the joy of cooking** when my then sister-in-law made taramasalata in front of me, using fresh cod's roe and olive oil in a pestle and mortar. **Recipe books are** all about dreams: of comfort, of abundance, of friends and families. **When I want to seriously impress**, I make the simplest meal possible: steamed asparagus with a hollandaise sauce; roast fillet with pesto, mashed new potatoes and a meltingly fresh salad; Crema's divine Gorgonzola, melting into cheese biscuits, and finally a platter of fresh fruits with a big bowl of The Market Place's lemon-meringue ice cream. **My kitchen garden** is Johannesburg's best-kept secret. **My most recent foodie purchase** was Florentines from the sublime food floor at Harvey Nichols.



Photograph by Elisa Young

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