



September and summer is definitely here. With temperatures rising to above 38 degrees even in late afternoon, long hot sunny days in the Park or on the River are broken up with the occasional dip in the swimming pool (accompanied by a Mosi or two) followed by an afternoon siesta.

What better way to enjoy lunch than sitting out under the rain tree in our garden looking at the wildlife on Nyamangwe Island?... That is, until our friend Oliver decides he is unhappy at not receiving a formal invitation to lunch and gate crashes the event, helping himself to a drink on the way! Narrowly avoiding wholesale destruction of chairs and tables, we decide upon another option and retreat to the water: a better option in my opinion, lunch on a sandbank in the middle of the Zambezi!

Summer also brings with it the return of the fishing season and although still early in the season, it has already been a huge success for everyone, from first time fishermen to the professionals.

As I'm sure you all know the Zambezi is renowned for being home to the Tiger fish. We have had some brilliant catches this year... A 6 year old boy on his first ever safari hooked an 11lb tiger fish, making some of the more experienced fishermen in camp feel some what embarrassed about their 8/9lb catches.

We adhere to a strict catch and release policy but no matter what their size it is imperative that photographic evidence is taken of the catch so that it can be taken note of in our fishing record book. The record this year to date is held by James Bowdidge who caught himself a 35lb Vundu. Not as good looking as the tiger fish but impressive nonetheless.



Spot the fish!

Other visitors to camp include leopards wandering around in the evening, "Frank the Tank" our resident hippo, who makes his appearance in the Tame Side gardens on a nightly basis around 7pm, and a couple of hyenas who have taken to stealing staff shoes when they leave them outside the door!

While on the topic of managers, I have something a little different to end our newsletter this month. For those of you who have visited the lodge when Milk Tart is on the menu then you will know how good it is, and Mike has kindly offered to share the recipe:

Pastry: 125g Soft butter; 50ml Castor sugar; 1 Egg;
500ml Cake flour; 1 pinch of salt

Filling: 625ml Milk; 2tsp Cinnamon; 60ml Flour; 75ml Sugar;
1 pinch of salt; 25ml Butter; 3 Separated eggs; 2ml Vanilla;
½ cup of ground cinnamon and sugar

Method: To make the pastry, cream the butter and sugar, beat in the egg. Sift in the flour and salt, form into a ball and chill while making the filling. Using a heavy based saucepan, scald 500ml milk and cinnamon. Mix flour, sugar and salt to a paste with the remaining 125ml milk. Stir in the hot milk then return to saucepan and cook until thick, stirring and keeping the heat low to prevent burning. When thick and smooth, remove and add butter.

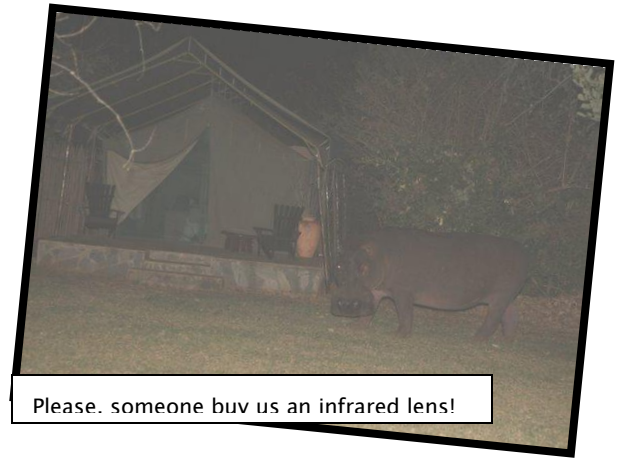
Beat in egg yolks, one at a time, using a wooden spoon. Add vanilla, whisk whites and fold in. Press chilled dough evenly into 23cm pie dish – not too shallow and the filling puffs – cover base with a circle of grease proof paper, and weight with dry beans. Bake at 180 °C for 10 minutes. Remove paper and beans, and bake 5 minutes more.

Pour in filling and bake just below centre of oven for 20–25 minutes until set. Sprinkle generously with cinnamon and sugar mix.

Serves 8–10 people.

Alex and I will be at WTM this year should you wish to make an appointment, please let me know and we can arrange a time to suit you.

www.kasakariverlodge.com



Please. someone buy us an infrared lens!



Mike, purveyor of Lower Zambezi's finest Milk Tart. Well, we think so...



Everyone wants to get a taste of the milk tart, even the wildlife.....