

CityViews

Winter 2024

YOUR FREE CAPE TOWN CBD NEWSPAPER



CONTAINS
**THE TOUGH
TIMES**
SUPPLEMENT

 **CCID 24-HOUR
EMERGENCY
NUMBER**
082 415 7127

04 Three coffee
shop owners
spill the beans

06 Liam Tomlin on
his new Bree
Street venues

08 What's on
in the Cape
Town CBD





FROM THE CEO

Relentless rains were battering the city as we put this issue to bed, with the Cape of Storms living up to its notorious name. Many parts of the metropole experienced serious flooding, displacing people and animals and affecting livelihoods.

We are grateful that in the Cape Town CBD there was no flooding, in part due to the rigorous work of our Urban Management department and that of the City of Cape Town in religiously cleaning storm water and other drains.

This effective management of the Cape Town CBD in tandem with our partners is one of the secrets of our downtown's success and as a result, our entrepreneurs, commercial landlords, business owners and residents experienced little or no distress due to the inclement weather.

It's apt then to put the spotlight on three intrepid business owners who have made their business venture in the CBD a success, come rain or shine (pp. 4-5). The fact that they're all women is a nod to upcoming Women's Month in August, but they deserve all the accolades, nonetheless. We also feature renowned chef-patron Liam Tomlin who extols the virtue of doing business in Bree St (p. 6) as he reimagines his destination eatery, Chefs Warehouse & Canteen, and introduces two new exciting venues to 91 Bree St.

We also highlight our work with the homeless who are vulnerable in these bitterly cold months and suggest ways you can help to alleviate their plight. See our supplement *The Tough Times*. Stay warm!

TASSO EVANGELINOS
CEO of the CCID

B IS FOR BOLLARDS

Beautifying public spaces falls to the CCID's Urban Management department and hot on the heels of their successful painting of bollards at the top of St Georges Mall comes a new bollard project - this time on Thibault Square.

Earlier this year, 19 bollards in St Georges Mall were painted by hand by gifted street artists

HandControl 360 Crew, with the artwork depicting iconic Cape Town attractions, including heritage sites, fauna and flora.

The artwork on the 34 Thibault Square bollards is more contemporary, depicting the urban landscape in abstract patterns to create interest and vibrancy.

Says Kally Benito, CCID Urban Management manager: "The artwork reflects unique aspects of urban life, depicting our cityscape, and also featuring fynbos and fauna to showcase the natural beauty that is part of our national identity. With this project, we want to create a visually stimulating and welcoming atmosphere, and encourage people to appreciate our unique city."



Numbers THE CCID AT WORK FROM FEBRUARY 2024 – APRIL 2024

SAFETY & SECURITY



Made **201** arrests with law enforcement agencies

Responded to **9** alarm activations and secured **17** premises and vehicles



213 CCID-funded Law Enforcement Officers issued **213** fines for non-moving traffic violations to the value of **R194 700 & 50** fines for by-law and moving traffic violations to the value of **R30 400**

135 Responded to **135** medical & rescue callouts

Rendered public assistance **593** times

Assisted at the scene of **265** motor vehicle accidents

Conducted **1 038** crime-prevention initiatives

CCID-funded Traffic wardens issued **5 555** fines to a total of **R3 707 600**

932 Dealt with **932** City of Cape Town by-law offences

COMMUNICATIONS



Generated **92** media clips to an advertising value equivalent (AVE) of **R4 050 612** with a potential reach of **124 153 035** people

466 Wrote **466** Facebook posts on the CCID's **3** Facebook pages



Boosted **4** Facebook posts which reached **57 511** people

Launched & rolled out Urban Management's anti-litter campaign, *The Small Butt Big Problem*



6 105 Produced **1** e-Newsletter which reached **6 105** subscribers

Produced, published, and distributed **City Views** Summer 2023/2024

URBAN MANAGEMENT

468 Removed **468** tonnes of litter and illegally dumped waste to landfill



Cleaned municipal drains **1 683** times & cleaned **389** storm water drains

Serviced **3 472** bins in the Long and Loop Sts Bin Project

564 Removed **564** incidents of graffiti

Cleared **9901.5 kg** of waste from municipal and stormwater drains

Removed **1 437** strings & stickers

Maintained **178** tree wells and removed **309.75 kg** of debris

Cleaned **149** channels and removed **1 008 kg** of waste



375 Undertook **375** road maintenance repairs

48 Painted **48** road markings

Removed **106** illegal posters



Removed **614.25 kg** of cigarette butts from CCID-branded ciggie bins

SOCIAL DEVELOPMENT



Interacted with **415** homeless people

Referred **5** people for counselling and support

39 Conducted **39** night-time city centre visits to engage with the homeless

7 Assisted **7** clients with ID applications

24 Placed **24** adults in shelters in the CBD



12 Assisted **12** adults to get back home



Assisted **7** adults to healthcare facilities

Conducted **25** stakeholder visits

Received donations from **10** stakeholders

CityViews

is a free Cape Town Central City community newspaper published by the Cape Town Central City Improvement District (CCID), a non-profit company. It is the CCID's vision to ensure that the Central City is safe, clean, caring and open for business for all who use it, whether they live, work or play here, or are passing through.

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subscribe to the CCID newsletter.
Go to www.capetownccid.org



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OPEN FOR BUSINESS

The CCID welcomes these new businesses to town.



Q&A WITH THE OWNERS OF SELVA CAFÉ & CO.

How did you come to opening a café in town?

After returning to South Africa after living in France, we wanted to bring back a piece of the vibrant café culture we experienced in Europe, combining it with a jungle-themed ambience, good food and great coffee! We first opened a small café in Harfield Village in Claremont, and then scouted around for a bigger venue which could accommodate more people, and where we could host events. When we found this space in Long Street, we knew we could turn it into a busy hub of like-minded people ... a community.

What is special about Selva Café & Co.?

We are fully halaal and have created an inviting atmosphere, with a jungle-themed interior and bold colours, where patrons can escape from the bustling city centre to savour tasty food and great coffee in a tranquil setting.

Do you have any signature dishes?

Yes, they include a Hangry Eggs Benedict, where the perfect harmony of poached eggs, macon, avocado, sautéed spinach, mushrooms, and hollandaise sauce will awaken your senses. For the bigger appetite, our Very Hangry Eggs Benedict, featuring

three poached eggs, sausage, and all the delightful extras, is bound to satisfy. Join us and embrace the philosophy that great food is a celebration of life!

What is your business philosophy?

We believe in sustainability, sourcing local ingredients and fostering a sense of community. Our commitment is to ensure customer satisfaction and enhance the overall customer experience for everyone who walks through our doors.

14 Long St
021 879 6276
www.selvacafe.co.za

For more Central City news and views, subscribe to the CCID's e-Newsletter. Go to www.capetownccid.org and fill in your details in the pop-up window.

NEW VENUES

EAT

Rapt
Subtitled The Art of Indulgence, Rapt is the new venue by TRUTH Cape Town mastermind David Donde. An innovative chocolate wonderland, where you're compelled to indulge in what you love at self-help stations, build your own chocolate bar and enjoy the dreamiest "choco-o-latte".
39 Buitenkant St
021 201 7000
www.whatfoodgroup.com

Bootlegger Foreshore XS
There's sit-down seating here but this Bootlegger is part of the chain's new XS concept, allowing patrons to grab-and-go and where the focus is on great coffee and takeaway treats on the hoof.
14 Christiaan Barnard St
021 140 9269
www.bootlegger.coffee

SHOP

Thomarts Gallery
A welcome addition to the CBD art scene, this venue specialises in contemporary SA art but also doubles up as an arts project space. There's good coffee, too!
35 Lower Long St
074 647 0409
www.thomartsgallery.com

USEFUL CONTACTS

EMERGENCY

CCID 24-HOUR EMERGENCY
(Available via cell phone or WhatsApp)
082 415 7127
(Cape Town CBD only)

AMBULANCE, HEALTH, NOISE & FIRE
107 / 021 480 7700
(24 hours)
107 from landlines only

SAPS CENTRAL CITY
021 467 8001/2
(24 hours)

CITY OF CAPE TOWN SERVICES

INCIDENT REPORTING & ENQUIRIES
Refuse collection, water issues, street lights and electricity faults
0860 103 089

Traffic signal faults
0860 001 948

Prepaid electricity meters
0800 220 440

Cable theft
0800 222 771

Disaster Risk Management
080 911 4357
021 597 6000 (24 hours)

SOCIAL CONCERNS
CT Drug Counselling Centre
021 447 8026
073 755 1913 (WhatsApp)

Childline Western Cape
021 762 8198

WC Social Development
021 483 3083

CCID Social Development
021 286 0836

BYLAW & TRAFFIC INFRINGEMENTS
Law Enforcement
021 596 1999 (24 hours)

Traffic Police
0860 765 423

Metro Police
0860 765 423

POPULAR CBD EATERIES MAP RETURNS!

It was first conceived during Covid-19 as part of the CCID's Come Back To Town campaign to lure precious patrons back to a deserted city centre. At the time, it did more than its fair share to remind Capetonians of the special buzz in town and its excellent venues.

So, we're super-proud to present the bigger-and-better 5th edition of the ever-popular Cape Town CBD Eateries map, which lists 134 top Central City eateries – 14 more than the previous version. The venues are divided into the following categories: on Side 1 you'll find fine dining; premium casual; casual dining;

and African. On Side 2, you'll find Italian; Asian; healthy eating; coffee shops; and pubs, wine bars & cocktail lounges.

Whether you want to impress visitors (at award-winning FYN), find the best ramen in town (at Ramenhead), want an exquisite fish restaurant (we recommend Galjoen or SeaBreeze Fish & Shell) or the family want to eat Italian (The Cousins Trattoria), look no further for ideas, reminders, inspiration and information than the CCID Cape Town CBD Eateries map. To find the map online go to www.ccid.org or contact aziza@capetownccid.org if you would like a hard copy.



TOUGH C



Three successful women business owners discuss the highs and lows of their business journeys – and spill the (coffee) beans on making a success of their niche inner-city cafés.

By Kim Maxwell



ABOVE: Aninke van Antwerpen, co-owner of Butter All-day Breakfast & Bistro Bar.



BUTTER

“People really love our all-day breakfasts,” says Aninke van Antwerpen, co-owner of Butter All-day Breakfast & Bistro Bar. “It’s almost like after Covid-19, the breakfast thing exploded. Since we opened in town three years ago, there’s not been a dead weekend.”

This breakfast and lunch menu is based heavily on butter with the reasoning that the “majority of people, if they’re not vegan, love butter ‘cos it does make it better”. Fair point.

Before opening in May 2021, Van Antwerpen worked for Royal Caribbean cruises in sales. “I spent more years out of the country than in. But I always had this thing that I wanted to open a coffee shop in Cape Town,” she says. “In July 2019, I came back. I partnered with my sister, Karien. She’s a chartered accountant by day, and a hands-off investor in Butter.”

Butter has a parklet, an outside sidewalk extension, that is very popular with regulars. Inside, slick tables and chairs in light wood give a Scandinavian look against a pale-yellow floor.

“I wanted something fun, not to be taken too seriously. The duck on the wall is that quirk, as it’s lying in a ‘lake of butter’.” Comfy, with a sense of nostalgia for something familiar.

“My family will tell you I’m a messy cook, but I know what I like and what I want. My sister said in the first six months everybody wants to try the new place. But after that, it’s consistency that will keep them coming back. So, I’ve been hammering the quality control.”

She believes that being involved is important. “Once you step away, that’s when the quality drops. So, I’m very proud of my team as they have stepped up.” A second, bigger Butter has recently opened in Sea Point Main Road.

When asked about the secret of good local cafés, she doesn’t hesitate: “Our warmth and hospitality as South Africans sets us apart.” Patrons also love the fact that this is a pooch-friendly place.

Butter must-haves: The Bun with Everything (bacon, egg, cheese, jalapeño, hash brown and homemade tomato jam

on a brioche bun) inspired by a New York café. “We do flapjacks with butter and maple syrup (add extra bacon or buttermilk chicken). Or the Buttermilk Blues: blueberry coulis and crème fraiche. Our Eggs Benedict is different because it has a more buttery hollandaise,” says Van Antwerpen. “And to our surprise, the breakfast my sister makes at home is one of our bestsellers: the Hashbrown Stack.”

There’s also fresh orange juice, or breakfast cocktails, including Mimosa and Bloody Mary. Risottos, soups and salads appeal later in the day.

An intriguing Butter fact: “One of our customers, David, has ordered the Bun with Everything and an iced coffee more than 80 times on Uber Eats, and more than 20 times at Butter. He’s tried to make it at home, but says he can’t get it quite the same.”

Butter All-day Breakfast & Bistro Bar, 70 Loop Street.

Mon-Fri 08h00 to 15h00

Sat 09h00 to 15h00, Sun 09h30 to 14h00 | Tel 071-336-8270,

butterallday.com

STELLSKI CAFÉ & COFFEE

For Megan Kritzing, founder of Stellski Café & Coffee in Bree Street, coffee shops represent happiness, and a trip down memory lane to her childhood. Stellski only serves African-origin coffee, packaged as their exclusive Salisbury Street blend.

The first Stellski Café was born in 2019 as a small hole-in-the-wall coffee bar on 59 Loop Street. “Stellski was inspired by my high-energy Staffy dog, Stella (she’s about enthusiasm, joy and high-energy ‘get up and go’),” says Kritzing.

“For two years we were about quality coffee and toasties – and we did a lot of delivery to offices by walking the CBD streets or on my scooter, rain or shine. I made a lot of mistakes and learnt so much with this first coffee bar. It was a lot of fun.”

Now located inside a cosy enclosed courtyard inside Neighbourgood on Bree co-working space, Stellski staff are used to diverse requests from regulars – honey in espresso, quadruple-shot dirty chai, avo toast with scramble

KIES



ABOVE: Debbie Wynne in her destination Upper Bree St eatery, Café Frank, which is the oldest café in what is Cape Town’s coolest street.

eggs. But Kritzinger confides they once had to call time-out at the café, when load shedding hit the neighbourhood, and a customer living nearby arrived with keypad, X-large computer screen, mousepad, and slippers ... to work for the day.

“I have made many mistakes but have no regrets. I have learnt through experience (*eina!*), and every mistake has taught me something, so that I am better the next time round.

“I surround myself with people who have great attitudes and are the best at what they do. Hard work and hustle got us through the challenging times. Now, as we grow and expand, we are focusing on systems and training for the team.”

Kritzinger’s vibrant, can-do personality is evident in her cafés (there is another Stellski in Woodstock). What is her vision of a great South African café experience? “There is energy! Music is playing,



customers are chatting, the coffee machine doesn’t stop. Waitresses, baristas, and chefs are prepared and working together, engaging with customers. Flowers, dogs, babies, fashion students, moms and the creatives – it is diverse, busy, light and joyful.”

Menu must-haves: Quality coffee, baked banana bread and “our famous carrot cake” aside, Stellski foodie favourites are the Rise and Shine Toastie, Shakshuka, homemade soups and the Chicken, Mushroom and Leek Pie.

Stellski Café & Coffee, 129 Bree Street.
Mon-Fri 07h30 to 17h00, Sat 08h30 to 17h00 | Tel 066 2755-115
www.stellskicoffee.com



ABOVE: Megan Kritzinger, owner of Stellski Café & Coffee in Bree St, named her eatery after her high-energy Staffordshire Bull Terrier.

CAFÉ FRANK

Café Frank owner Debbie Wynne says her interest in cooking developed later in life, while she was working on yachts in the Mediterranean and Caribbean. “I completed a chef course in London and worked on the yachts for another few years while completing my BCom degree. My plan had always been to start a business.”

On returning to Cape Town, she found “a gap in the market for restaurants offering fresh, seasonal food in a casual street café environment”. As a fan of healthier Mediterranean cooking, she opened a Bree St hatch in 2009, offering customers free-range rotisserie chicken, homemade mayonnaise and a small selection of salads that changed daily.

“Called Rotisserie 360, it gave me the opportunity to test my concept with only 30 m² and a flexible lease. It was me and one staff member, so I grew my business based on what people wanted,” Wynne explains.

“Customers enjoyed the food – prepared from scratch each morning and set out harvest-table style – and the convenience.” Creating a speedy option for a wholesome lunch. “Slow Food, Fast was born.”

In 2012, Wynne expanded the hatch to add an inside seating area, including quiche, pies, salads, warm sides, soups, and specials in the offering.

The name changed to Café Frank. Its menu, written up on a blackboard, still changes daily. “It was a manageable risk as I started so small, and I got to create a product that was what my customers told me they wanted.”

Does she have any regrets? “Not listening to my gut when I decided to open a second café in Century City.”

It wasn’t the right set-up. “It made me realise there are other ways of growing a business without having multiple stores,” she says.

Positively, it led to Wynne growing the in-house delivery and catering side by “just focusing on our Bree St location”, while using the same menu and infrastructure to reach a wider customer base. “Currently our in-house delivery business is about 30 % of turnover; we have online ordering and despatch the orders on e-bikes, making this a seamless and quick option to get lunch to your inner-city office.”

Office catering clients can also enjoy a harvest table at work, for up to 40 people. Wynne reduces single-use packaging by using “returnable glass containers for our lunchboxes, breakfasts and soups, and custom-made wooden trays with lids for our catering business”, or compostable options.

And the appeal of Bree St’s oldest café, aside from the food? “People come back for our manager, Channé. Customers love her. Her customer service is unbelievable,” says Wynne. “It’s a bit of a community here. Small businesses, a lot of legal, architecture and film industry professionals, and digital nomads. It’s a nice mix, and people come in every day, often with their dogs. It’s part of their day.”

Menu must-haves: The harvest table lunch plate. The soft breakfast scrambled eggs for which customers return. The miniature milk tarts, of course. In addition, freshly squeezed juices, granola and Bircher muesli, banana bread, brownies and carrot cake, made in-house.

Café Frank, 160 Bree Street.
Mon-Fri 07h00 to 15h00 (in winter)
Tel 062 667 4633 or 021 423 0360
www.cafe frank.com

YES, CHEF!

Renowned chef patron Liam Tomlin on doing business on Bree ... and why he loves the buzz.

By Ilana Sharlin Stone

You could say chef and serial restaurant innovator Liam Tomlin is the Godfather of Bree St. Since opening Chefs Warehouse & Canteen 10 years ago with wife/business partner Jan, he's seen it all: from emerging hip restaurant street to the pandemic's empty streets to today's rejuvenating lineup of construction cranes and big residential builds.

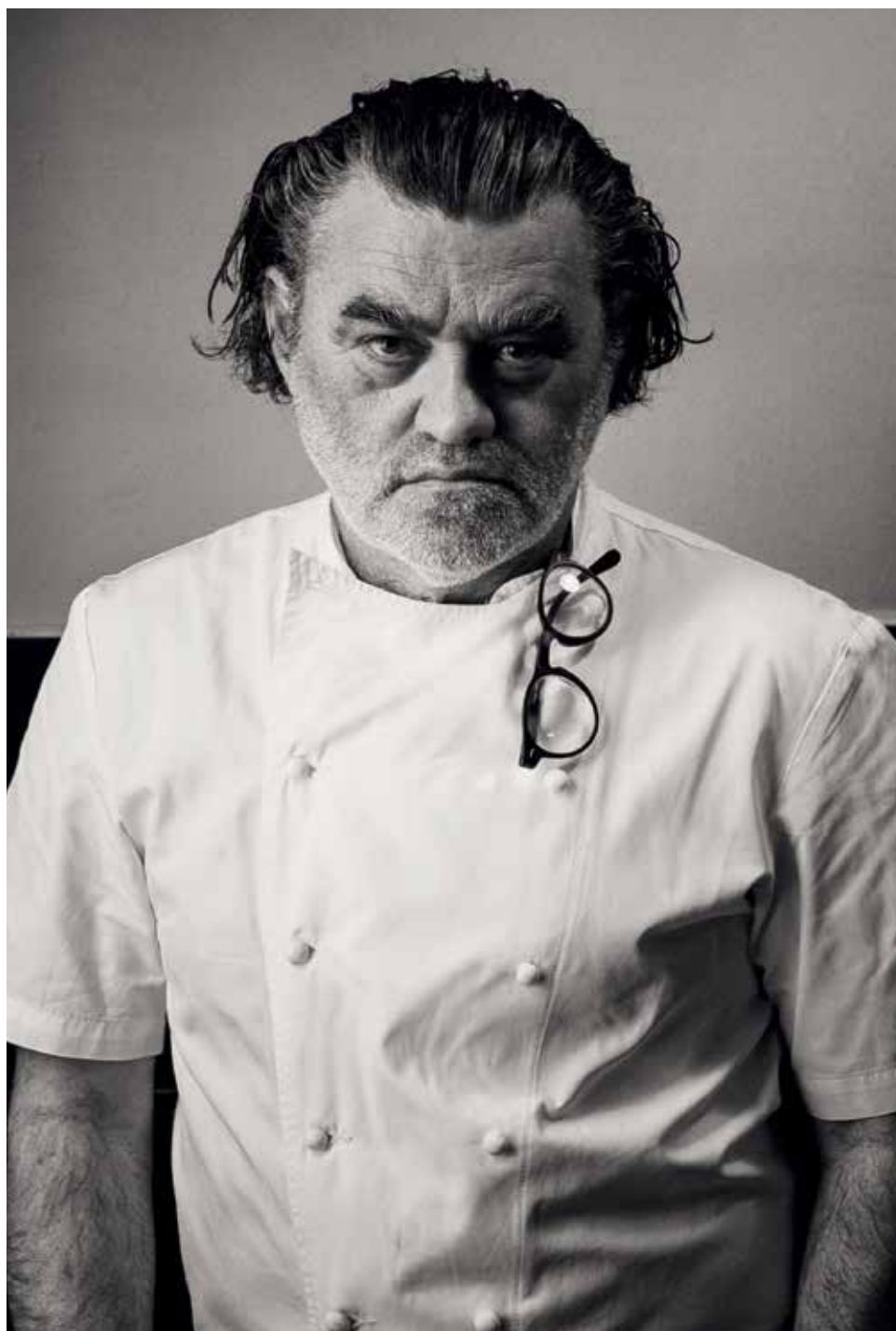
Having just opened three new operations on Bree – a revival of the original Chefs Warehouse & Canteen; Merchant Bar & Grill, a restaurant that celebrates local food producers; and Room 91, a private events space – he shares his thoughts on the CBD's evolution and what would make Cape Town an even better city.

What was Bree Street like when Chefs Warehouse & Canteen opened 10 years ago?

It was exciting to be part of what felt like a very cool, emerging neighbourhood, a kind of cultural hub full of energy. Back then, it was just George Jardine of Jardine Restaurant, who was the first top-end chef to open on Bree. At the time Jason (Lilley, now owner of Jason Bakery) was working with him. Then Jason opened a tiny hole-in-the-wall bakery on the side, and the rest is history.

How have things changed for you?

In the beginning we thought Chefs Warehouse & Canteen would be a casual lunch spot, cookery school and retail shop. We ran out of space though, quickly dropped the cooking school idea and it took off beyond what we imagined. Over time, we expanded into a restaurant group, but back then it was just me and Jan there every day, running service. Our staff was



a small family. Since then, new generations have come up and with that our roles have changed. Youngsters who worked with us are now killing it: Nate Coe (Thali), Jason Kosman (The Pot Luck Club), John van Zyl (The Melting Pot), and Marco Cardoso (De Eetkamer) to name a few.

Let's talk about Bree Street's metamorphosis ...

After the initial years of growth, Bree St went through tough times brought on by Covid-19. We lost a few fine restaurants like La Tête. Since then the tide has turned and we've entered another great growth phase. Demographics have changed, and the new younger crowd needs to be taken seriously for operators to succeed.

I'm bullish about Cape Town and the CBD. There is so much big residential development happening. It's the density we've been lacking. We need people living in the city centre to make it work.

You've just opened three new venues at 91 Bree. What is the vision there?

We are always trying to improve, and stay fresh and relevant. We're going back to our roots with a reprise of the original Chefs Warehouse & Canteen in look and spirit. We're championing local producers at Merchant Bar & Grill, and opening Room 91, an events space for the CBD to meet – we see this as a growing need.

What's missing on Bree Street?

A more cosmopolitan scene ... a mix of quality independent shops and sophisticated global brands. And art galleries.

What do you love about cities?

The vibe. I'm a city person. I love getting up early in the morning and watching a city come to life, especially in Europe, where I'll do an early morning recce of a market, or just nurse a coffee and take it all in.

What do we need more of in Cape Town?

We have one of the best cities in the world, but we need to properly address the limitations of our "season" and sell Cape Town 365 days a year. We need to attract people here in winter, and plan big winter events like the Investec Cape Town Art Fair and Mining Indaba. More travel packages designed around winter.

Chefs Warehouse & Canteen, Merchant Bar & Grill and Room 91, 91 Bree St

www.chefswarehouse.co.za

@chefswarehouseandcanteen

@merchant_on_bree



CLOCKWISE, FROM TOP: Renowned chef-patron Liam Tomlin has reimagined Chefs Warehouse & Canteen in the Cape Town CBD; a tapas spread from the original Chefs Warehouse & Canteen menu; risotto is a classic Liam Tomlin dish, and is always on the menu in various interpretations.

SOUP-ER LUNCH SPOTS



Take on the chilly Cape Town winter with hearty soups and ramen noodle broths.

By Kim Maxwell

Feeling hungry? Whether you're after a cosy sit-down or grabbing a liquid take-away on the run, try these warming inner-city soups during the colder months.

BETWEEN US

WHAT'S HOT: "We serve our Soup of the Day every lunchtime," says co-owner Jess Friedburg. "It's green bean and almond, a smooth vegan soup with a bit of nutty crunch." A decent portion, it's paired with mini bread rolls (wholewheat and seeds; rye with pecan raisin) and lemon thyme butter. **Hours: Mon-Sat from 08h00 to 16h00; Tues-Sat from 18h00 to 21h30** 176 Bree St | www.betweenus.capetown | 079 729 5316

CLARKE'S BAR AND DINING ROOM

WHAT'S HOT: Clarke's started the "soup and grilled cheese" trend in 2011, serving a classic smoked tomato soup with a grilled cheese toasted sandwich. Alternatively, cauliflower soup with grilled cheese (or sometimes, oyster chowder). Grilled Danbo is sandwiched in homemade white (or other) bread. **Hours: Mon from 07h00 to 16h00; Tues-Fri 7h00 to 22h00, Sat 08h00 to 22h00; Sun 08h00 to 15h00** 133 Bree St | clarkesdining.co.za 087 470 0165



ABOVE: Smoked tomato soup from Clarke's.

ZANNE'S FARE UNDER THE VINE

WHAT'S HOT: Traditional South African cuisine is the owner's thing. A drawcard for tourists but locals also make a beeline for the *boontjie* (bean) soup with homemade *roosterkoek*, says chef-patron Zanné de Villiers. Expect slow-cooked beef, herbs and soaked beans. There are vegan options, too. Served in the appealing Heritage Square courtyard or upstairs inside the venue. **Hours: Mon-Fri 09h00 to 17h00; Sat 09h30 to 15h00.** Heritage Square, 90 Bree St | www.facebook.com/zannesfare/ | 083 745 4815



ABOVE: Traditional beef and *boontjie* soup with roosterkoek from Zanne's Fare.

LABOTESSA CAFÉ & TERRACE

WHAT'S HOT: A vegetarian soup is available daily, from hearty vegetable to butternut, or mushroom soup. It's served with a *broodjie kaas* (Dutch-style mini cheese toastie). Popular for lunch indoors or on the appealing terrace overlooking Church Square. **Hours: Daily from 08h00 to 16h00** 37 Parliament St | www.labotessa.com | 021 010 6600

LUNCHWORKS

WHAT'S HOT: Soups change with the daily specials, and there is usually a meatier, vegetarian or gluten-free option (Thai chicken curry, beef hotpot, or chunky mushroom with veggies, for instance). Served with ciabatta and butter, sit-down, or take-away in 350 ml and 500 ml. **Hours: Mon- Fri from 07h45 to 14h00** 22 Waterkant St | eat@lunchworks.co.za (for the menu) | 021 418 3118

NICE CAFÉ

WHAT'S HOT: Previously the much-loved Bread, Milk & Honey café at Neighbourgood East City. There is a daily vegetarian soup offering ranging from mushroom and barley to butternut, cauliflower, or spinach and feta. Sit-down or 500 ml take-away on winter weekdays. Sourdough or rye bread costs extra. **Hours: Mon- Fri from 06h30 to 16h30; Sat & Sun from 07h00 to 13h00** 60 Corporation St | [@wearenice](https://www.instagram.com/wearenice) 021 461 8425

SEABREEZE FISH & SHELL

WHAT'S HOT: The SeaBreeze soup includes plump prawns, tomatoes and chunks of hake, served as a starter portion with baguette slices. Only available during winter months. **Hours: Mon-Sun from 12h00 to 21h00** 213 Bree St | www.seabreeze.capetown.co.za | 074 793 9349

HEMELHUIJS

WHAT'S HOT: Menus change with the seasons at this stylish, iconic eatery. Part of the all-day Small Side Plates offering, velouté with leeks and truffle oil soup is available until October 2024. Order only soup or add other small plates. **Hours: Mon-Fri from 09h00 to 16h00; Sat 09h00 to 15h00.** 71 Waterkant St | www.hemelhuijs.co.za | 021 418 2042



ABOVE: Hemelhuijs' leek and truffle velouté.

RAMENHEAD

WHAT'S HOT: Don't miss this excellent Ramen Tasting Tour: three bowls, three Japanese regions, for R350 a head (lunchtime sit-down only). Chilled Mentsuyu Somen, frothy seafood Ebi Abura Soba, and umami comfort in pork and miso Tongkotsu. In rainy weather, you can't beat it for glorious, soul-filling sustenance. Japanese "soup slurping" to show your enjoyment is welcomed! **Hours: Tues-Sat 12h00 to 14h30; Tues-Thurs 6h00 to 21h00; Fri-Sat 6h00 to 22h00.** 37 Parliament St | www.ramenhead.co.za | 067 312 8061

SOUTH CHINA DIM SUM BAR

WHAT'S HOT: Recipes span a few South East Asian countries here. Ed Hung's soup changes daily. Prawn laksa is a favourite, vying with chicken wonton noodle soup and dumplings. Vegetarian on request. **Hours: Tues-Sat from 12h00 to 14h00; 18h00 to 21h30** 289 Long St | www.facebook.com/

WHAT'S ON IN TOWN

Come to town and enjoy the CBD's winter-warming offerings!



For more event info,
visit *City Views*
on Facebook at
[www.facebook.com/
CityViewsCapeTown](https://www.facebook.com/CityViewsCapeTown).

TOTALSPORTS WOMEN'S RACE

The Totalsports Women's Race creates an unforgettable experience for women of all ages and backgrounds. August will see close to 27 000 runners and walkers celebrating National Women's Month by running or walking 5 km or 10 km. The route highlights the splendour of the Mother City. Get your race number and entry, lace up those running shoes, and make your way to the start in Darling St. If you miss this one, start training now for next year's event!

Where: Darling St

When: 9 August

www.totalsportswomensrace.co.za



FOOD INDABA WALKING TOUR

Join a small group walking tour that reveals the connections between Cape Town's ecological systems, history and food lineages, from pre-colonial to present day, as part of the 2024 Food Indaba. Participants will walk through the city starting at Heritage Square, taking in locations such as Greenmarket Square, the Golden Acre and the Company's Garden. The ticket price includes food tastings.

Where: Meet on the corner of Shortmarket & Bree Sts

When: 27 July, 3 August

www.foodindaba.org

WE ARE STARS

Explore the secrets of our cosmic chemistry and our explosive origins. Connect life on Earth to the evolution of the universe by following the formation of hydrogen atoms to the synthesis of carbon, and the molecules for life. Narrated by Andy Serkis. Follow it up with *Rising Star*, the first locally produced full-dome film on astronomy research in South Africa.

Where: Iziko Planetarium & Digital Dome, 25 Queen Victoria St

When: Until 20 September

www.iziko.org.za



FAME Week Africa

This is the go-to event for African creatives, bringing together related events focused on film, television, animation, music, fashion and entertainment technology. It also includes the Cape Town International Animation Festival and the African Fashion Forum, and features content sessions, film screenings, exhibitions, and much, much more.

Where: Cape Town International Convention Centre (CTICC 2)

When: 1-7 September

www.fameweekafrika.com

YEOMEN OF THE GUARD

Yeomen of the Guard is set in the Tower of London in the 16th Century. It is Gilbert & Sullivan's most dramatic opera and has a believable storyline with well-drawn characters. Intrigue, comedy and a "tragic" ending make up the dramatic plot. The music is beautiful and profound. Sung in English, the plot is easy to follow. Don't miss this very fine example of English Romantic Opera.

Where: Artscape Theatre Centre, D.F. Malan St

When: 10-17 August

www.artscape.co.za

CITY HISTORY, ARCHITECTURE & STORIES WALKING TOUR

Kate Crane Briggs mixes Cape Town landmarks and hidden gems in this enriching two-hour CBD walking tour. You'll visit the Trafalgar Place flower sellers, the old General Post Office, Adderley St, Greenmarket Square and Long St, while taking in a mix of colonial and contemporary architectural styles.

Where: Meet outside the Desmond & Leah Tutu Legacy Foundation, Buitenkant St

When: 30 August

www.cultureconnect.com



ABFAB DRAG

Step into an entertaining world of glitz, glamour, and fabulousness as the Absolutely Fabulous Drag Show (ABFAB DRAG) returns to the stage, captivating audiences and celebrating the vibrant LGBTQIA+ community. This highly anticipated production will take place as part of the highly regarded Artscape Women's Humanity Arts Festival. The show features a lineup of exceptional drag divas, including the incomparable Vida Fantabisher, runner-up of South Africa's Got Talent 2016, Manila von Teez, the sensational Kat Gilardi, the charismatic Jayde Kay Johnson, the enchanting Angel Lalamore from the renowned drag cabaret group 3D, and the triple threat artist, Mitchell Darling.

Where: Artscape Theatre Centre, D.F. Malan St

When: 9-10 August

www.artscape.co.za



PEPPA PIG

In celebration of 20 years of muddy puddles, Peppa Pig heads to SA for an exciting, one-of-a-kind live stage show that will have young fans cheering and dancing with their favourite friends from the hit TV series. The show features life-sized puppets and costumed characters. Join Peppa, George, Mummy Pig, Daddy Pig and more in an adventure filled with surprises and muddy puddles!

Where: Artscape Theatre Centre, D.F. Malan St

When: 6-8 September

www.peppapiglive.co.za



THE ADDAMS FAMILY THE MUSICAL

MotherCity Theatre Productions presents the SA premiere of THE ADDAMS FAMILY - THE MUSICAL, a comic feast for children and adults alike. Whether you love the comic books, movies, or the "Wednesday" TV series, you're in for a treat. Featuring a cast of well-known actors, this wickedly funny show is perfect for all ages. When the Princess of Darkness falls in love with a "normal" boy, Lucas, the Addams family invites him and his parents for dinner, and mayhem and hilarity abound ...

Where: District Six Homecoming Centre, Cnr Buitenkant and Caledon Sts

When: From 14 December

www.homecomingcentre.co.za

THE TOUGH TIMES



Brought to you by the Cape Town Central City Improvement District (CCID)



01 WINTER READINESS UNDER WAY



02 LIFE-CHANGING PEER PROGRAMME



04 GIFT OF THE GIVERS

A CityViews
PULL-OUT
Special
Supplement

PROGRESS AND PARTNERSHIPS

Over the past year, the Cape Town Central City Improvement District (CCID) has made great strides in addressing the complex challenges faced by the city's homeless population. Through expanded outreach and innovative initiatives, the CCID's Social Development department has made a significant impact on the lives of those in need within its footprint.

The CCID has embraced a holistic approach to tackling homelessness, forming strong partnerships with local organizations to improve access to vital services and create new work opportunities. These include:

- Providing work opportunities for 250 people with Straatwerk through its *Ophelp Projekte* programme;
- Subsidising 18 beds at Youth Solutions Africa throughout the year, and increasing bed space during the

winter months (see below); and

- Work-rehabilitation programmes in partnership with Streetscapes, including the Long & Loop Sts Bin Project, the urban farm projects in Roeland St and Rugley Rd, and second-phase accommodation in Salt River.

A key achievement has been our collaboration with The Haven Night Shelter, which added 70 new beds, significantly increasing shelter capacity.

All these collaborations not only provide job creation but also psychosocial support for the Cape Town CBD homeless population.

To expand our outreach efforts, we have enhanced the CCID's Peer Fieldworker Project (pp. 2-3), run in collaboration with Streetscapes,

by adding night shifts to daytime operations. This has allowed for increased social support for the homeless and targeted interventions on issues such as aggressive begging and public substance use.

Our Donation Bin Drive continues to be well-supported: we have 16 bins in residential and commercial building foyers, as well as hotels. These establishments generously donate clothes and non-perishable goods, which we distribute to partner NGOs. We are particularly grateful to hotels for the donation of linen, towels, mattresses and uniforms.

As we move forward, we are committed to expanding our service delivery, thereby increasing public awareness, enhancing psychosocial support, and strengthening partnerships to further

impact the lives of vulnerable people.

We applaud the City of Cape Town's initiatives to create dignified transitional shelter to assist people off the streets, including the new 300-bed Ebenezer Safe Space, which will give more homeless people the opportunity to reintegrate into society.

TARA GERARDY-BISSOLATI

CCID Social Development manager



ABOVE: Bunk beds at The Haven Moira Henderson House.

EASING THE PLIGHT OF THE HOMELESS

The streets of the CBD serve as a poignant backdrop to the daily struggles of the homeless community, exacerbated by the winter season. Homeless individuals contend with harsh realities, including inclement weather, mental health issues, substance abuse, lack of access to healthcare, and the perpetual struggle for daily sustenance.

To address the need for increased support over the winter months, the CCID Social Development team has implemented various initiatives as part of its Winter Readiness Programme:

- Expanding shelter services at partner NGOs including Youth Solutions Africa, a first-phase shelter, where the CCID sponsors an additional 20 beds during winter, in addition to the 18 beds it sponsors throughout the year;
- In partnership with The Haven Night Shelter, the CCID sponsors 25 beds at The Haven Napier Night Shelter

throughout the year, and has added 45 beds at The Haven Moira Henderson House during the winter months;

- Implementing a twice-weekly feeding scheme where peer fieldworkers serve their homeless peers, boosting needle returns from clients accessing services through TB HIV Care; and
- Distributing essential commodities like warm clothing, heaters, beds, bedding, and non-perishable food as well as over 400 "care packs" with hygiene items to YSA, Souper Troopers, The Haven Moira Henderson House and Straatwerk.



DONATE NOW TO HELP THE HOMELESS

1. SMS "give" to 38088 to donate R10.**
2. Download the free SnapScan app onto your smartphone and scan the code below to make your donation.

**Depending on your service provider, Show You Care receives about R8. A 3 % admin fee goes to SnapScan. For detailed Ts&Cs visit www.showyoucare.co.za



THROUGH  SnapScan

THE POWER OF PEERS

The CCID's groundbreaking peer programme, which has the potential to transform homelessness in the Cape Town CBD, is yielding remarkable results.



CLOCKWISE, FROM TOP LEFT: CCID Social Development field worker Herbert November and peer field worker Bolingo engage with a homeless client on Greenmarket Square; Streetscapes director Jesse Laitinen, centre, with peer field worker Annah, left, and peer field worker Berinise, right; peer field worker Anwar offers social services to a youth on the street.

If we are to adequately address drug and street-living challenges in our cities, we need to focus on people, not their problems. This is the life-changing ethos of a “peer-to-peer” programme being implemented in downtown Cape Town by the Cape Town Central City Improvement District (CCID) and its NGO partner, Streetscapes.

In the programme, former substance users and street-dwellers are trained as “peer” field workers to provide multi-faceted support to help people who are currently homeless believe that they, too, can change their story.

In Cape Town, thousands of individuals are homeless. They are chronically overlooked in a very literal sense. There’s an epidemic of eye-contact avoidance; of choosing not to see or engage. Each winter, CCID Social Development department field worker Mark Williams anticipates that as many as 30 of his clients may not survive the bitter conditions. The unyielding rain and wind exact a heavy toll, compounded by the well-documented shortage of shelter beds. Nevertheless, the City of Cape Town is vigorously striving to address this issue.

Tara Gerardy-Bissolati, manager of the CCID’s Social Development department, says the introduction of this peer-led

approach has had a remarkable impact on the CCID’s service provision in the Cape Town CBD. “It has enabled the department to reach more clients, facilitating access to crucial resources.”

The 14 CCID peers tirelessly dedicate themselves to supporting their clients around the clock. Their assistance ranges from securing a bed for the night and providing food, to arranging clinic visits, assisting with ID applications and SASSA grants, facilitating referrals to work rehabilitation projects, coordinating substance abuse treatment, and responding to opioid overdoses. “We also aim to change behaviours associated with

aggressive begging and public substance use.”

Gerardy-Bissolati says the programme’s success hinges on the peers’ unique understanding of their clients’ situations. “The peers have been there and come through it,” she notes, “and with that comes an empathy which is hard for anyone else to emulate.”

THE PEER APPROACH: A MODEL FOR SOUTH AFRICA

The initial focus of the programme was job creation. “The primary goal is to

impart skills similar to those of a field worker or auxiliary social worker to formerly homeless individuals who have successfully completed a programme and are stable," Gerardy-Bissolati says. Mentored by CCID Social Development field workers, these individuals then have an opportunity to engage in their personal development and pursue further studies.

The aim is to develop a "succession pipeline" of peers across the Cape Town CBD. The peers work in known "hotspots" across the city centre, helping clients towards a better future.

"The programme was developed using a harm-reduction approach, a model of treatment used for addressing substance-use disorders," Gerardy-Bissolati explains. "This approach meets our clients where they are at, and involves practical strategies aimed at reducing the negative consequences associated with drug use."

The peers, who work both day and night shifts, are trained in several areas, including responding to overdoses and other medical emergencies. They also actively engage with the day clinics, ensuring clients adhere to chronic medication regimens.

There are two teams that meet every morning and afternoon to check in and "debrief". Says Gerardy-Bissolati: "This type of work comes with a lot of heartache and loss. Every small victory is celebrated."

The CCID collaborates with multiple shelters, aiming to extend its reach to marginalized individuals. Gerardy-Bissolati is committed to helping those on the fringes of society and is eager to expand the programme's scope to serve a broader audience. For her, each



CLOCKWISE, FROM TOP: CCID Social Development field worker Herbert November, centre, with the group of peer field workers at their base in the Company's Garden; Peers work day and night shifts. Here, peers Warren, Annah and Fabian engage with an illegal-structure dweller in town; Herbert November and peer field worker, Warren.



ABOVE: Peer field worker Annah makes contact with a street person in the Cape Town CBD as part of the CCID's outreach efforts to support those in need.

intervention begins with the simple act of making eye contact and asking individuals how they're doing. Aside from the dearth of social and medical services and shelter beds, what's missing is humanity. "This is where the peers excel ... they have the lived experience. They can ask about someone's story, listen to them, and understand."

TWIN EPIDEMICS

For South Africa to address its twin epidemics of substance use and homelessness, this people-first approach is key. "These kinds of peer-led models are tried-and-tested worldwide, and they work," explains Gerardy-Bissolati. "Our country needs to implement more of them."

The programme has had a remarkable impact, broadening the department's outreach, leading to increased accessibility of essential services for those in need. "The outcomes have been tangible, including reintegration with family, assistance with obtaining ID documents, medication adherence and facilitation of job placements."

POWER OF PEERS

Amy* is an example of the power of the peer programme – and human resilience. Shortly after she lost her husband, her daughter started acting out and losing weight. Two years later, with her daughter confessing to being a chronic drug user and fighting for her life after an overdose, Amy resolved to save her and other children like her. She went to various NGOs offering to volunteer to help young people on the street. Finally, she joined the CCID peer programme.

Today, her daughter is her greatest cheerleader. Amy is completing her counselling course at the University of Cape Town, and she has helped to rehabilitate many people. She's proudest of a young boy. She has photos of him on her phone. The first photo is of a skeletal child dressed in an old torn T-shirt. The day she found him he said he wanted to end his life. She scrolls to the latest

picture he sent her. Healthy, well-dressed, back with his family and holding his ID. Eyes looking at her, hopeful, bright. Unrecognisable.

She has photos of another client as well. An old man she encountered outside Cape Town Central Police Station, unable to move, with cavernous ribs and a pus-filled cavity in his chest. Scroll to the latest photo he sent her, standing, with his family on either side. Another unrecognisable transformation.

For her, it's a heart-calling and she won't rest until she's helped as many people as she can.

Tyler* has a similar story. They were working as an educator at an NGO advocating for the rights of sex workers. Originally from Paarl, they were stressed about being in a new environment and in

an unhappy relationship, so they started to avoid going home. They began to live on the street and met a new partner who introduced them to heroin. For three years, they felt totally lost. Then a social worker reached out to them, and they joined a work-rehabilitation programme and started doing a theatre course.

Fast forward, and Tyler joined Streetscapes and the peer field worker programme. They've now helped more than 15 people into shelters, and they have a special passion for assisting LGBTQIA+ clients with HIV-treatment adherence. And they're still acting; an actor and activist.

They say, "I remember how I was approached and how it felt. I had this hope I could find myself again. I felt like I could be born again. This has made me stronger, a better person. I am healing myself first."

Jacky* is another peer, who came from an unsupportive, unloving home. She ran away to the streets as a young adolescent, was raped and abused, and became a sex worker for income. She had two children, who she had to leave with strangers while she worked to earn enough to buy food for them. Jacky was determined to change her situation and turn her life around for the sake of her children. So, she joined Streetscapes, stopped drinking, and turned things around. Today, she, too, has helped many individuals. She also lives in a house with her children.

The peers' stories are profound. And they are also rooted in trauma. Which is another key aspect that the programme addresses through psychosocial and healthcare training.

** Peers' names have been changed to protect their identities.*

GIVE A HELPING HAND

Ready to roll up your sleeves or open your purse to help the homeless population in the city centre during the notoriously cold and wet winter months? We value every single contribution, big and small, and every act of generosity. Here's the CCID's list of recommended NGOs that ease the plight of those living on the streets in town and how you can help.

STREETSCAPES

Streetscapes, one of the CCID's key partner NGOs, runs work-rehabilitation programmes that are designed to meet the homeless' multi-dimensional needs. The organisation not only provides employment but psychosocial support and three phases of accommodation – in Walmer Estate, Kuilsriver and at the YMCA in Observatory. Their Urban Farms, two of which are in the City Bowl (Rugley Rd in Vredehoek and Roeland St in the CBD), offer participants a chance to interact with the local economy. Visit the gardens, support their Market Days (follow them on Streetscape's Community Projects on Facebook), make a monetary donation or volunteer your time and skill set.

Roeland Street | 087 1632 961 |

www.streetscapes.org.za



CLOCKWISE, FROM ABOVE: Streetscapes' Urban Farm in Rugley Rd; The Service Dining Rooms in Canterbury St serves a hot meal to the homeless every weekday; Staff at Youth Solutions Africa prepare a meal at the NGO's District Six premises.

YOUTH SOLUTIONS AFRICA (YSA)

Based in District Six, YSA offers shelter space, a feeding and outreach programme, skills training and washing facilities to those in need. They run a children's aftercare programme in Salt River and early childhood development programmes in Philippi and Pumlani. Volunteers are welcome at all their projects, including skills training work, where you can help young people compile their CVs and apply for identity documents. Monetary donations, and donations in kind, are also welcome.

Cnr Russell & Chapel Sts | 074 067 5747 |

www.ysafrica.wordpress.com

Rooms and other partnerships) are provided, while clothing, monthly wellness and screening clinic care, social support, life skills training and short-term second-phase accommodation are also on offer. Donations from the public and willing volunteers are welcome and needed.

14a Roeland Street | 021 461 5508 |

www.thehopeexchange.org

LADLES OF LOVE

This well-known NGO, under the leadership of Danny Diliberto, started its first soup kitchen in 2014. The rest is history. Today it serves over 200 000 meals every week and has at least five programmes aimed at providing meals through community and city soup kitchens including The Dignity Kitchen at The Hope Exchange in the CBD. Volunteers can join the Ladles of Love mailing list to stay in the loop about special community events that run alongside the soup kitchens, or how to donate money, groceries or sandwiches. Businesses can donate money, products or services, become a beneficiary or join the CSR drive. Services such as accounting and marketing are also appreciated. Specific skill sets offered to Ladles of Love staff will in turn be offered to the homeless. Ladles of Love partners with other NGOs, including The Service Dining Rooms, Straatwerk, Safe Space and Souper Troopers.

14a Roeland Street (The Dignity Kitchen) | 063 513 8947 |

www.ladlesoflove.org.za

THE HAVEN NIGHT SHELTER

One of Cape Town's longest-standing organisations serving the homeless, The Haven believes no one should have to live on the streets. They provide temporary shelter, physical care, social welfare, and family reunification services to adult homeless people, with 15 shelters in and around the city. Two of the best known are The Haven Napier Street in Green Point, and The Haven Moira Henderson House in Woodstock. You can make a cash donation, sponsor a bed for a homeless individual, volunteer your skills and time at a specific shelter or at the head office, depending on the need. You can also become a "Heart of the Haven" member by donating cash on a regular basis.

2 Napier Street, Green Point |

021 425 4700 | info@haven.org.za

THE SERVICE DINING ROOMS

Established in 1935, The Service Dining Rooms provides a cooked, nutritious midday meal to the homeless every weekday. At the heart of the organization is a small, committed team, assisted by volunteers, that plans, prepares and serves the meals, made mostly from fresh and non-perishable food donations. SDR also buys food from wholesale catering suppliers using monies raised from donations and trusts. The meals are served in a well-organized, safe and clean cafeteria-style indoor dining room. Soapy water is available, enabling clients to wash their hands, which are

also sanitised upon entry. Some clients, who are not homeless but have fallen on hard times, collect their food and take it home. TB screening and education is done by field workers, who also hand out medication. The organisation also supports other NGOs by providing them with uncooked ingredients, including The Hope Exchange and Youth Solutions Africa. The organisation relies on cash and food donations. Email info@sdr.org.za if you would like to volunteer.

82 Canterbury St | 021 465 2390 |

www.sdr.org.za

STRAATWERK

This Christian-based organisation was set up in the late 1960s. Through its *Ophelp Projekte* programmes, which the CCID supports, it helps "the desperate" earn a stipend for "honest, hard work" and learn life skills. All participants and staff come from a life on the streets. Participants are organised into teams that support each other. Work opportunities include litter-picking, cleaning services and guarding parked cars at events. Through its Project Dignity, it offers people the ability to take part in small business activities through work such as graffiti removal, road maintenance, garden services, and storm water drain clearing. The organization welcomes donations of items such as clothing, toiletries, blankets, and also values business opportunities.

Bo-Kaap Bath House |

Cnr Rose & Castle Sts | 021 425 0140 |

www.straatwerk.org.za



ABOVE: The Hope Exchange in Roeland St.