

picture. Nevertheless the Government Viticulturalist Dr Perold and his assistant Mr W. Wagener, experimented with varieties of vines and found that the best red wines of the claret type were made at Groot Constantia.

On the farm Watermeyer was growing American wild vine, training students, and achieved the impossible in 1911 in actually making a profit (revenue £2072, expenditure £1197). Since Union, sightseers had increased to such an extent that the staff could not cope with them, and a permanent guide had been appointed.

The 1912 crop was 82 000 litres whilst that of 1913 was only 59 000 litres (which included the first 1 200 litres of Sweet Constantia). In 1914 the crop rose to 70 000 litres but the estate income was down due to instructions to export fruit instead of selling it on an eager Cape market.

The expenses also rose, as an assistant manager was appointed, due to the request by the Constantia Fruit Growers Association that the manager's service be available to advise on viticultural interests in the Western Cape. Experiments were continuing particularly in manuring and Watermeyer wrote that "by the . . . strict observation of cleanliness, the use of sulphur . . . and control of temperature the different factors in wine-making could now be controlled almost as positively as they were in beer brewing".

The menu and wine list show the lavish style of entertainment in those days.

MENU.

HORS D'OEUVRE.

Caviare on Toast.

FISH.

Trout in Aspic, Mayonnaise of Scotch Salmon,
Lobster Salad.

ENTREES.

Chaudroid of Fowl, Larded Mutton Cutlets, Game Pie,
Foie gras à la Châcino, Glazed Lamb Tongues.

JOINTS.

Fillet of Beef, Roast Lamb & Mint Sauce, York Ham,
Ox Tongue.

POULTRY & GAME.

Roast Pheasant and Truffles, Spring Chicken,
Roast Grouse and Red Currant Jelly, Turkey and Chestnut Stuffing.

VEGETABLES

Green Peas, Asparagus, French Beans,
Mousses, Potatoes.

SWEETS.

Fruit Jelly, Schnapshots, Charlotte Russe, Ice Pudding,
Fancy Biscuits, Petit Fours.

DESSERT.

Penit in Sauce, Strawberries & Cream.

Serran, Coffee, Gorgonzola.

WINE LIST.

WINES PRODUCED ON THE ESTATE

Sauvignon Blanc.

(BUCK TYPE.)

Hermitage.

(CLARET TYPE.)

Cabernet.

(BIBUNDY TYPE.)

Sweet Constantia.

(PURE TYPE.)

Champagne.

(POMMERY and GRENOS.)

Scotch Whisky.

Cape Brandy.

Aerated Waters.

Van der Helm.

Cape Peppermint.

Cigars.

Cigarettes.