

# NEWS

## GLASS-SAFE PROMISES TO REDUCE PUB BREAKAGE

British entrepreneur, Chris Holloway, has recently come up with this innovative tray, Glass-Safe, that allows waiters to collect and dispense glasses and bottles in a restaurant or pub. Having observed how haphazard the collection process is and how vulnerable glasses are to being broken as they are fetched or delivered to tables, Chris believed there was a better way than relying on flat trays.

The Glass-Safe is made from canvas and reinforced with specially shaped polystyrene. A strap is placed over the head by the waiter and the tray is curved at the front and back to hug the body. The adjustable straps allow the staff member freedom to pick up or remove glasses and bottles without holding the tray. The trays lend themselves to being branded by beverage companies or to feature corporate sponsorship messages.

The trays retail for around R1,200 each in the UK and have already been adopted by a number of bars and hotel chains.

Chris Holloway's previous projects have included CardSafe, the lockable cabinet to securely house customers' credit cards behind the bar while they run up tabs. He said the idea for Glass-Safe had been inspired by his observations of precarious glass collection routines that brought the risk of spillage. He said: "I felt that there must be a better way of doing it".

Chris and his handy bar products can be found at website: [www.glass-safe.com](http://www.glass-safe.com)



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## WILL CHICKEN PRICES RISE IN THE FACE OF IMPORT TARIFFS?

Chicken is by far the most popular meat consumed by South Africans. This includes the restaurant and takeaway industry where chicken menu items continue to dominate diner's choices.

Faced with growing imports, the Department of Trade and Industry has announced tariff increases from foreign producers. This is expected to result in price increases in the medium term, according to the SA Poultry Association. Increases were not expected to be dramatic however as the Department imposed tariff increases on five product types. The included boneless cuts and whole chickens, the latter subject to between 27% and 82%. Prices are expected to rise by some 12% over the next year. The increases translated into a 1.5kg chicken costing roughly R60.00 according to the Agriculture Marketing Council.

The SA Poultry Association were unable to respond to Diner questions relating to hospitality industry consumption. However, supermarkets say they retail locally produced chicken almost exclusively so tariffs would have little effect. The Star newspaper revealed recently that South African's consume at least 17 whole chickens a year for a total of some 1.7 million tons versus 650,000 tons of beef.