

Donovan and Jeanne Pickers

Carefully crafted and definitely delicious, artisanal products from small, independent producers have taken the gourmet world by storm and definitely caused a stir at local foodie bazaars. Meet some of our favourites, many of whom decided to take up craftsman's tools after wondering why someone didn't make their favourite foods – then realising that they were 'someone'.

## SAILOR'S SUPPLIES

I'VE watched people take that first bite of a gourmet sausage from Sailor's – comparatively new in KL – seen the surprise and delight, as their teeth press down on the taut casing and it parts to reveal meat so savoury and juicy that slurping and fan-ship are instantaneous.

In addition to seven different types of sausages – made with halal lamb, chicken and beef and flavoured with everything from cheese to chilli to herbs – The Sailor's range includes burger patties and cold cuts, like polonies and corned beef.

Behind the brand are actual sailors, Langkawi-based Jeanne and Donovan Pickers, who sailed across the world in a yacht of their own making, and brought us beautiful sausages in the process.

Don has also built a smoker, so that smoked chicken breasts, mackerel and Russian sausages have been added to the range; they also have a bakery that specialises in pies filled with beef rendang, chicken and mushroom, pepper steak and mutton curry.

Former South African farmers, Jeanne and Donovan had moved on to running a small tourism business, helmed by their daughter Kathryn, who

dived and tagged whale sharks off the coast of Mozambique.

"As our yacht neared completion, Kathi was taken from us in a tragic accident. At the time, our younger daughter had left the country and our son was planning to migrate with his young family," says Jeanne. As more doors closed for them in South Africa, the couple made the decision to pack their belongings onto their yacht – 'Katrine', in memory of their daughter – and sail away to a new life elsewhere.

Many adventures later, they sailed into the waters of South East Asia and found themselves in Langkawi in 2006.

"When we arrived in Asia, there were some foods that we really missed," says Jeanne. "Being former farmers, meat was a big part of our diet and although we love local food, we longed for a good South African wors, or sausage."

The couple had often made sausages on the farm, so all it took was a bit of research and advice to get started on making their own; they found a South African company which exported the necessary spices and casings.

Jeanne and Donovan started their sausage enterprise very small, with a tiny hand-mincer and sausage-filler. "The natural casings were sent to us in a bucket filled with rock salt, and they took us hours of untying, washing and soaking before we could use them," says Jeanne. "It was a long and tedious process,

but we persevered."

They perfected their own sausage recipes through trial and error, and with the help of a lot of friends who were roped in as "press gang labour and guinea pigs!"

As they sold more sausages, they were also able to invest in more equipment – bigger meat mincers, a band saw, more sausage fillers and vacuum-pack machines – but their production remains artisanal.

On the island, they soon met Jacky How, who owns two Langkawi restaurants, fatCUPID and Sugar; she was so impressed by what she tasted that not only did the sausages make their way onto the menus of both restaurants, she decided to help Sailor's expand its distribution to the Klang Valley.

Soon, a little store attached to their sausage-making facilities will allow tourists and island-dwellers to pick up Sailor's Supplies whenever they feel like it. 📍

**Look out for Sailor's sausages and meat products at selected grocers or call Geraldine (012-325 1025) or Sarah (012-280 0261) to purchase.**  
**Email:** sailorsupplies@yahoo.com  
**Facebook:** www.facebook.com/Sailors.Supplies/futurum.

