

EVERY FRIDAY AND SATURDAY
NOVEMBER 3 - DECEMBER 23



100% OF PROFITS DONATED TO CHARITY

THE NEW FOOD TRUCK FROM THE
FOLKS FROM POTTER'S PASTIES
WITH A NEW MENU EACH WEEK

The bunny chow was created in Durban, home to a large community of people of Indian origin. The precise origins of the food are disputed, although its creation has been dated to the 1940s. It was also sold in Gwelo, Rhodesia (now Gweru) during World War II and is still sold in the nearby town of Kadoma, formerly known as Gatooma. Stories of the origin of bunny chow date as far back as the migrant Indian workers arrival in South Africa. One account suggests that migrant workers from India who were brought to South Africa to work the sugar cane plantations of Kwazulu-Natal (Port Natal) required a way of carrying their lunches to the field; a hollowed out loaf of bread was a convenient way to transport their vegetarian curries. Meat based fillings came later. The use of a loaf of bread can also be ascribed to the lack of the traditional roti bread, in the absence of which a loaf of bread would be acceptable as an accompaniment to curry.

The food was a means to serve take-aways to excluded people. During the apartheid regime, Indians were not allowed in certain shops and cafes and so the shop owners found a way of serving the people through back windows, etc. This was an easy and effective way to serve the workers. One story opines that the origin of this hand-held dish was due to Indian golf caddies not being allowed to carry cutlery during apartheid.

The traditional Indian meal was roti and beans, but rotis tended to fall apart as a take-away item, so they cut out the center portion of the bread and filled it with curry and capped the filling with the portion that was cut out. The vegetarian version is known as a beans bunny. Bunny Chow MN was created by the owners of Potters Pasties so they could give back to the community.