

"What's Happening"

BERGVLIET



"Don't waste a minute not being happy. If one window closes, run to the next window - or break down a door."

~ Brooke Shields ~

Dear Residents,

I hope you're all well.

This week's newsletter has an added winter flavour to match the colder weather we experienced this past week.

Starting with the Dinner menu for the 23rd, you can look forward to some hearty oxtail followed by a decadent sticky toffee pudding.

Then, in anticipation of our second Fine Spirits Club tasting, we are sharing a little preview into the differences between Cognac and Brandy. Dates for the next tasting will be confirmed in coming weeks.

For all those amazing winter dishes we can start looking forward to, see our article on drying and storing fresh

herbs. If you are like me you never end up using the whole container of store bought herbs, so why not dry them, reduce your food waste and save a couple of bucks at the same time.

Then the not so fun part of Winter - the dreaded sniffles and Flu. Read all about how you can boost your immune system to improve your chances of avoiding flu this winter.

Wishing you all a peaceful weekend.

Regards,
Riaan and the Evergreen Team

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WEEKLY ACTIVITIES

MON 15 APR		11h00 CLUBHOUSE ANTI-AGING CLASS		
TUE 16 APR			14h00 CLUBHOUSE SCRABBLE	18h00 CLUBHOUSE SOCIAL DINNER
WED 17 APR		11h00 CLUBHOUSE ANTI-AGING CLASS	12h00 BISTRO MID-WEEK LUNCH	19h00 CLUBHOUSE MUSIC EVENING
THUR 18 APR	 CLINIC SR SHARON ADAMS		14h00 CLUBHOUSE ART CLASSES	
FRI 19 APR			12h00 BISTRO FRIDAY LUNCH	
SAT 20 APR	10h00 CLUBHOUSE LAWN BOULE			
SUN 21 APR		CLUBHOUSE LAWN BOULE		



APRIL BIRTHDAYS

19th Cedric Reid – H44
26th Mike Smith – H67



Sonnenhof

BISTRO

S O C I A L D I N N E R
T U E S D A Y 2 3 R D A P R I L

Warm rolls with salted butter

Main Course

Crispy pork belly with rosemary jus

Or

Red wine braised oxtail

*Served with garlic mashed potatoes and
grilled seasonal greens*

Dessert

*Sticky toffee pudding with
vanilla ice cream*

Or

Cheese Board.



Social dinner bookings close on a Friday at 14h00 | Book at
Reception or on ext. 3200 | Dinner served at R195 per person

Music Evening

17 APRIL | 19H00

PROGRAMME

VIVALDI: LUTE CONCERTO IN D

SYMPHONY SEVILLE ROYAL ALCALZAR PALACE SEVILLA,
CONDUCTOR JOSE BUENAGU, CLASSICAL GUITAR JOHN
WILLIAMS

~

CHOPIN: PIANO CONCERTO NR I

POLISH RADIO CHAMBER ORCHESTRA,
CONDUCTOR AGNIESZKA DUCSMAL, PIANIST OLGA SHEPS

~

BRUCH: KOL NIDREI

FRANKFURT RADIO SYMPHONY
CONDUCTOR PAAVO JAEVI, CELLIST MISCHA MAISKY

~

ROBERET SCHUMANN ARABESQUE IN C MAJOR

PIANIST EMIL GILELS

~

CLARA SCHUMANN BALLADE OP 6 NO 4

KUMHO ART HALL YONSEI, PIANIST HYE-SEON LIM

RSVP AT RECEPTION OR ON EXT. 3200



RESIDENT WALK

08H30 | FRIDAY, 26 APRIL

MENU - R75

SPARKLING WINE OR COFFEE

TOASTED CROISSANT

Filled with streaky bacon and scrambled egg

or

BREAKFAST FRUIT BOWL

Seasonal fruit, muesli, plain yogurt and berry compote

**FOR MORE INFORMATION CONTACT MYRLE ON EXT. 3053
TO BOOK FOR CATERING CONTACT RECEPTION ON EXT. 3200**

RESIDENT BRING & BRAAI

BRING YOUR BEVERAGES, YOUR MEAT, AND
YOUR APPETITE!

THE CATERING COMMITTEE WILL SUPPLY
GARLIC BREAD, SALAD, AND CHOCOLATES TO
END THE EVENING ON A SWEET NOTE.



27 APRIL 2024 AT 18H00 | R80PP
BOOK AT RECEPTION OR ON EXT 3200

HOW TO DRY AND STORE FRESH GARDEN HERBS

USE YOUR GARDEN HERBS WELL INTO WINTER

The herbs from your garden are best when used fresh, but there are always more than you can use in one season. That's where learning how to dry herbs comes in. Air drying is not only the easiest and least expensive way to dry fresh herbs, but this slow drying process can also help retain the essential oils of the herbs, which helps to maintain their flavour.

BEFORE GETTING STARTED

Air drying works best with herbs that do not have a high moisture content, like bay, dill, angelica, marjoram, oregano, rosemary, summer savoury, and thyme.¹ To retain the best flavour of these herbs, you'll either need to allow them to dry naturally or use a food dehydrator. A microwave or an oven set on low may seem like a convenient shortcut, but they actually cook the herbs to a degree, diminishing the oil content and flavour. Use these appliances only as a last resort.

If you want to preserve herbs with succulent leaves or a high moisture content, such as basil, chives, mint, and tarragon, you can try drying them with a dehydrator, but for the best flavour retention, consider freezing them. It's easy to do and even quicker than drying.

ARTICLE BY:
THESPRUCE.COM



WHEN TO HARVEST YOUR HERBS FOR DRYING

When you're ready to make a final trimming of your herbs for the season:

Harvest herbs before they flower for the fullest flavor. If you've been harvesting branches all season, your plants probably never get a chance to flower. However, by late summer, even the herbs that have not yet flowered will start to decline as the weather cools. This is a good time to begin harvesting and drying your herbs.

Cut branches in midmorning. Let the morning dew dry from the leaves but pick before the plants are wilting in the afternoon sun.

Do not cut the entire plant, unless you plan on replacing it. You should never cut back by more than 2/3 or remove more than about 1/3 of a plant's branches at one time.

Once dried and stored in airtight containers, herbs will retain good flavour for up to one year.



HOW TO STORE HERBS

Once you've completed the drying process:

Discard Any Mouldy Herbs

Discard any dried herbs that show the slightest sign of mould. It will only spread.

Store Herbs in Airtight Containers

Store your dried herbs in airtight containers. Small canning jars work nicely. Zippered plastic bags will work, as well. Your herbs will retain more flavour if you store the leaves whole and crush them when you are ready to use them.

Label and Date the Containers

Label and date your containers.

Place Containers in a Cool, Dry Spot

Place containers in a cool, dry place away from direct sunlight. You can choose amber-colored canning jars that are designed to block sunlight.

TIPS FOR USING DRIED HERBS

You can begin using your herbs once the drying and storage process is complete:

When you want to use your herbs in cooking, simply pull out a stem and crumble the leaves into the pot. You should be able to loosen the leaves by running your hand down the stem.

Use about 1 teaspoon of crumbled dried leaves in place of 1 tablespoon of fresh herbs.

Dried herbs are best used within a year. As your herbs lose their colour, they are also losing their flavour.



HOW TO DRY FRESH HERBS

Gather Clippings

Gather the clippings you wish to dry.

Shake the Branches

Shake the branches gently to remove any insects. There are always hitchhikers, and since you won't be thoroughly washing the stems, get rid of as many as you can right now.

Make Sure the Herbs Are Dry

If you've picked your herbs while the plants are dry, you should be able to simply shake off any excess soil. Rinse with cool water only if necessary and pat dry with paper towels. Hang or lay the herb branches out where they will get plenty of air circulation so they can dry out quickly. Wet herbs will mold and rot.

Remove the Lower Leaves

Remove the lower leaves along the bottom inch or so of the stem. You can use these leaves fresh or dry them separately. Remove any dry or diseased leaves from the cut herbs during this time. Yellowed leaves and leaves spotted by disease are not worth drying. Their flavor has already been diminished by the stress of the season.

Bundle the Stems Together

Bundle four to six stems together and tie them as a bunch. You can either use a string or a rubber band. The bundles will shrink as they dry and the string will loosen, so check periodically to make sure that the bundle is not slipping. If you are trying to dry herbs that have high water content, make small bundles so they get air flowing between the branches and do not rot.

Add the Herbs to Paper Bags (Optional)

Though this step isn't completely necessary, some find that paper bags aid in drying out the herbs more quickly and thoroughly. Punch or cut holes in a paper bag, and place the bundled herbs inside, upside down. Secure the bag by gathering the end around the bundle and tying it closed. Make sure the herbs are not crowded inside the bag. Label the bag with the name of the herb you are drying.

Hang the Herbs Upside Down

The oldest way to dry herbs is to take a bunch, hang it upside down in a warm, airy room and let nature do the work.



COGNAC VS BRANDY

WHAT'S THE DIFFERENCE?

All Cognacs are brandy, but not all brandy is a Cognac.



Maybe you already appreciate Cognac and brandy as sipping spirits and have the sniffers to match, or maybe you've noticed them listed as ingredients on craft cocktail menus. But what exactly is the difference?

WHAT IS COGNAC?

Cognac is a type of brandy distilled from wine made in France's Cognac region. Cognac is twice distilled from the blends of various wines and then aged in oak casks. It can be enjoyed as an aperitif, digestif or in cocktails.

"Cognac is a highly regulated grape wine, where the Appellation D'origine Controlée (AOC) dictates the quality based on four grape varieties, fermentation, distillation, maturation, blending and eventual bottling," Oakes explains.

Cognac is often sipped neat, in a snifter or mixed into classic cocktails such as a Sidecar, Sazerac and Vieux Carré.

WHAT IS BRANDY?

Brandy is a category of spirits made from distilled fruits. Grape brandy is distilled from white wine and aged in wooden casks (typically oak). Fruit brandy is made from fermenting fruits other than grapes, such as apple, pear, cherry, raspberry, peach or plum brandy.

"Brandy comes from the Dutch term Brandewijn, which means 'burnt wine,'" Oakes explains. "It is a term for a grape distillate, unless another fruit is used to make the wine, such as apple brandy."

Examples of well-known fruit brandies include Calvados, an apple brandy made in Normandy, France; Framboise, a raspberry brandy from Alsace, France; and Slivovitz, a plum brandy from the Balkans and eastern Europe.

Brandy can be sipped neat (ideally in a snifter), on the rocks (ideally with a large ice cube) or mixed into drinks, like this Red Sangria or these Pear-Brandy Cocktails. For more info and brandy recipes, check out our What is Brandy guide.



ARTICLE BY:
FOOD NETWORK



COGNAC VS BRANDY: KEY DIFFERENCES

In a nutshell, all Cognacs are brandy, but not all brandy is a Cognac. Brandy is a general term for a grape-based distillate that has no restrictions of grape varieties, region of production, size of capacity, aging requirements or production constraint. Cognac is a specific type of brandy and denotes a process of making it that is regulated the AOC in France.

Here, Oakes breaks down the key differences between Cognac and brandy, including ingredients, region of production, fermentation, distillation, aging and appearance.

INGREDIENTS

Cognac must be made with specific grape varieties including Ugni Blanc, Folle Blanche, Colombard and perhaps Muscat, harvested early enough to maintain acidity (but lower sugar/alcohol potential). One distinct tradition some Cognac houses praise is the adding of clean rainwater captured to proof down or reduce the highly alcoholic spirit to something closer to bottle strength, often 80 proof.

Brandy can be made with any type of grape variety; fruit brandies are made by fermenting fruits other than grapes and must be labelled as such, i.e. apple brandy, peach brandy or pear brandy.

REGION OF PRODUCTION

Cognac must be produced in Cognac region of France, which includes six distinct areas: Grande Champagne (considered the epicenter), Petite Champagne, Borderies, Fins Bois, Bons Bois and Bois Ordinaires. Brandy does not have any restrictions on where it can be produced and is made all over the world.

FERMENTATION

Cognac must be fermented in a certain way and completed in a certain seasonal window (March 31). Brandy does not have any regulations surrounding fermentation.

DISTILLATION

Cognac is distilled slow and low, most often over an open fire in a specific copper still called a

Charentais, which is a specific size, proportion and material to ensure proper quality. Cognac must be twice-distilled per regulations.

AGING

Apple and grape brandies are often aged in wood (typically oak), which imparts an amber hue. Cognac is aged in French oak, most often from a specific forest in France (Limousin). The procurement and processing of this specific oak is in and of itself a special art, science and craft. Barrels of Eau de vie are aged in particularly designed barrel cellars called Chai. The French term the process *elevage* or 'barrel rearing,' to express the upbringing of spirit, like rearing children. This includes blending and slow reduction with waters that have also aged.

APPEARANCE

Cognac is aged in French oak and gives it a rich amber color. Apple and grape-distilled brandies are often aged in wood, including oak, which imparts an amber hue. Other varieties of brandy that aren't aged in wood, such as eau de vie, are clear.

5 Ways To Boost Your Immune Response Ahead of The Flu Season

“Strike before the sniffles do!”

It has been four years since the Covid-19 pandemic turned the world upside down, but we have also witnessed its beneficial impact on how we approach immunity, particularly during the cold and flu season.

With around a billion cases of seasonal influenza annually, according to WHO data, including 3–5 million cases of severe illness, it pays to take proactive measures to boost your immunity ahead of the coming cold and flu season with these tips.

1. Get the seasonal flu vaccine

The success of Covid-19 vaccines boosted public confidence in vaccination as a preventive strategy, which translated into increased willingness to get vaccinated against seasonal flu.

The flu vaccine specifically targets and builds immunity against the most prevalent influenza virus strains for the upcoming flu season based on national health authority predictions for their region.

Following a vaccination, when exposed to these strains, your immune system recognises and fights them off, preventing illness or reducing its severity.

The flu vaccine's effectiveness varies each year depending on how well the predicted strains match the circulating ones, but studies confirm that vaccines reduce symptoms.

Data from the Centres of Disease Control and Prevention (CDC) in the US, during seasons when flu vaccine viruses are similar to circulating flu viruses, the vaccine reduces the risk of having to go to the doctor with flu by 40% to 60%.

And the vaccine offers even better protection against severe illness and hospitalisation from flu, with a 2018 study showed that among adults hospitalised with flu, vaccinated patients were 59% less likely to be admitted to the ICU than unvaccinated patients. Among adults in the ICU with flu, vaccinated patients spent four fewer days on average in the hospital than those who were not vaccinated.

One study shows that getting the seasonal flu vaccine from your local Dis-Chem can also reduce infection rates from circulating Covid strains.

2. Take preventative measures

The non-pharmaceutical measures introduced during the pandemic still apply to any cold and flu season as they help to prevent viruses from spreading.

These measures include frequent hand-washing, avoiding close contact with sick individuals, and maintaining good hygiene. Avoiding hand-to-hand or close contact is also recommended during cold and flu season to reduce the risk of contact transmission.

Wash your hands thoroughly after any person-to-person contact or after coming into contact with potentially contaminated surfaces. While this is a less common cause of infection compared to transmission via respiratory droplets in the air, viruses can survive on surfaces for some time, depending on specific virus and environmental factors like temperature and humidity. However, proper hand hygiene significantly reduces the risk of transmission through this route.

