

NEWSLETTER

Evergreen Broadacres December 2023

Editor: Edna Grenfell - email: ednagrenfell@gmail.com

EVERGREEN
lifestyle



From
The Village Manager
Wilma Swart



And just like that, 2023 is coming to an end.

We had a special December with the Christmas Social Dinner reaching a record 150 people to come together. We were delighted that Garry Reed joined us for this event and then joined us for a town hall meeting the following day.

The evening was made even more special by the performance of Jannie Moolman, who serenaded us with opera, carols and classic songs.

The food and entertainment were brilliant, and as always, Chef Andrew never disappoints. I want to thank everybody who brought a gift for a child or donated food parcels for needy families.

I joined the Good Samaritans in Philadelphia, where we gave presents to over 80 children aged between 1 and 14. We were able to buy two checkers food hampers to donate as well. The joy on the children's faces to receive a toy for Christmas will stay with me forever.

We decorated the Village lamp posts with Christmas decals and put Christmas lights outside the clubhouse. This will become a new annual tradition with even more lights added.

We launched the water treatment program in December, and although it has not been without teething problems, we are delighted and excited that the project has started. We look forward to it being finalised in the new year and to us benefiting from the development. We painted the outside of the Lifestyle Centre in a colour called 'Kapok Root'. There have been mixed opinions on the colour, with most people liking it. Some apartment residents are pleased with the darker colour, although it could be lighter.

I wish every resident a happy new year filled with health and happiness.

'Till January

In This Issue

- Rainfall & Finance
- Botanic Infusions
- How Plants Talk
- White Elephant
- Recipes from our Resident
- Pets Corner
- December Events
- What's happening in January

and much more in between

Village Rainfall

by Cecil Fann



December's rainfall, the lowest amount recorded since 2012, nonetheless brought some relief from the oppressive heat and a very wet Christmas Day.

Hopefully, the situation will improve in January. We are told that we can expect a dry winter. Please note that monthly totals reported are measured up to the 25th of the month.

Dam levels across the country show a decrease from 94% this time last year to 86% now. The current situation varies widely, from 91% for Mpumalanga to 80% for North West and Northern Cape.

Our own Vaal Dam stands at 67% complete, a decrease of 4% in the month.

For this and much more weather-related information, visit the websites: <https://www.sawx.co.za/state-of-dames> or dws.gov.za or [Time and Date.com](https://www.timeanddate.com)

Daylight hours decrease from 13h 45m on the 1st to 13h 19m on the 31st.

Rainfall by month for the past year	
Jan '23	62.7
Feb '23	200.0
Mar '23	38.6
Apr '23	48.0
May '23	60.5
Jun '23	2.0
Jul '23	5.0
Aug '23	0.0
Sep '23	1.0
Oct '23	53.0
Nov '23	77.0
Dec '23	65.3
Total	613.1

December rainfall over the years	
2012	116.8
2013	182.1
2014	154.9
2015	66.1
2016	101.1
2017	126.0
2018	84.3
2019	230.5
2020	107.5
2021	154.1
2022	112.8
2023	65.3
Average	125.1

January 2024 Sunrise, Sunset & Moon Phases			
Date	Sunrise	Sunset	Moon
1	05:18	19:03	
2	05:19	19:03	
3	05:19	19:04	
4	05:20	19:04	Last Qtr.
5	05:21	19:04	
6	05:21	19:04	
7	05:22	19:04	
8	05:23	19:04	
9	05:24	19:05	
10	05:24	19:05	
11	05:25	19:05	New
12	05:26	19:05	
13	05:27	19:05	
14	05:27	19:05	
15	05:28	19:05	
16	05:29	19:04	
17	05:30	19:04	
18	05:31	19:04	First Qtr.
19	05:31	19:04	
20	05:32	19:04	
21	05:33	19:04	
22	05:34	19:03	
23	05:35	19:03	
24	05:35	19:03	
25	05:36	19:02	Full
26	05:37	19:02	
27	05:38	19:02	
28	05:39	19:01	
29	05:39	19:01	
30	05:40	19:01	
31	05:41	19:00	





ResCom Funds

by Cecil Fann

ResCom Finance & Treasury Portfolio



The 42nd 100 club draw took place on 16 November in the clubhouse. A record number of 260 tickets were sold, with prizes totalling R6 500 won by 11 lucky residents and the same amount handed over to boost ResCom funds.

A call for donations to the annual Staff Christmas Appeal was launched in the month and continued to the deadline on 14 December. I am both delighted and humbled by the continuing generosity of Evergreen residents, and a record-breaking amount of R55 675 was received. This was handed over to 83 appreciative recipients on 19 December.

Well done, and many thanks again to all!

SUMMARY OF TRANSACTIONS FOR NOVEMBER 2023

	INCOME	EXPENSES	BALANCE
Funds on hand at 31/10/2023			29 495.62
Villiersdorp Kelder o.b.o. Waterhole		3 600.00	
42 nd 100 Club Collections	8 800.00		
42 nd 100 Club Prizes		6 500.00	
2023 Staff Christmas Gift Appeal	20 020.00		
2023 Craft Market Tables	840.00		
2023 Craft Market Expenses		720.00	
2023 Craft Market Surplus to Christmas Appeal		120.00	
Gifts & Lunch for Guest Speakers		1 551.99	
Bingo Mystery Prizes		99.00	
Purchase Gardenia Plants		450.00	
Function Supplies		1 478.10	
Office & Administration Costs		697.98	
Catering Service Fee (Oct & Nov)		1 437.50	
Bank Charges		183.00	
Interest Received	6.70		
Funds on hand at 30/11/2023	29 666.70	16 837.57	42 324.75*
Reserved Funds			
Unutilised Lyn Huddy Memorial Fund		(114.90)	
Unutilised Library Donation		(1 000.00)	
Unutilised Library Functions Budget		(500.00)	
Unutilised Hospitality Portfolio Budget		(1 534.00)	
Unutilised 2023 Arbour Day Contributions		(1 662.35)	
2023 Staff Christmas Gift Appeal		(20 020.00)	
Bingo "Mystery Prizes"		(100.00)	
Waterhole funds held for future purchases		(12 915.88)	
Balance of Burn's Night Piper Fee		(1 170.00)	
Catering Service Fee (December Estimate)		(430.00)	
New Residents Welcome (Estimate)		(550.00)	
TOTAL RESERVED FUNDS		(39 997.13)	
Funds available after reserves			2 327.62
Memo: Funds on hand made up as:			
Bank accounts:	Business Account	37 259.75	
	Savings (Call) Account	1 219.55	38 479.30
Cash			3 845.45
			42 324.75*



Botanic Infusions

Your garden may be pretty, but it shouldn't only be appreciated for its ornamental value. When you mix a few edible plants, it can also inspire culinary experimentation.

Flavoured Vodka

Vodka is a neutral spirit, meaning it doesn't have strong flavour of its own (bar the alcohol). This makes it an excellent canvas for infusions. A number of flavourful plants from your garden can produce unique spirits that can't be found in commercial bottles. If you're looking for something beyond the traditional flavours in-store, then take matters into your own hands and make them yourself.

- For those who like it sweet but with an edge, a blackberry and sage infusion balances the fruit's natural sweetness with the herb's pungency. You can also combine sage with more citrusy or floral pairings like rose and orange (although it's best to go easy on the rose as it can be quite overpowering).
- If you prefer earthy over sweet, then beetroot and ginger makes for an interesting infusion that can also warm you up during the cooler months.

How To:

- Choose your botanicals. For the strongest flavour, pick them fresh as soon as you're ready to use them.
- Clean and chop your ingredients if necessary.
- Fill a clean jar with vodka, squeeze in your botanicals.
- Seal the jar and store in a cool, dark place for at least three days (preferably longer), shaking gently to distribute the ingredients.
- Once you're satisfied with the flavour, strain out the botanicals and store in a sealed bottle for long-term keeping.

Spiced Vinegars

Vinegar has a sharp acidity that packs a punch when combined with various spices. The result is a versatile condiment ideal for salads, popping into marinades, or even for pickling your fresh summer produce.

A simple combination like peppercorns and ginger slices is a great base for several dishes. But for something a little more fancy, it's easy to get creative. Beautiful rose petals, combined with bay leaves and fennel seeds. Spice lovers will appreciate chilli infusions, made even tastier with additions like cumin seeds for extra flavour. Vinegars infuse so well that it's easy to try a range of flavours to find your favourite.

How to:

- Gather spices and any other botanicals that pair well together.
- Into a sterilised, dry bottle, add your chosen spices.
- Heat vinegar in a pot until it's almost boiling, then pour over the spices.
- Seal the bottle, and for the strongest flavour, allow to stand for 2 - 3 weeks before using.



<https://www.thegardener.co.za>

Article submitted by Andy Johnston



WILDLIFE

By Wim Spronk

www.youtube.com/@WimSpronk/videos

Pheromones

How plants talk

A few years ago I read an article about many Kudus dying in a small game reserve. At first their cause of death could not be established. The animals seem to eat alright but did not gain weight and actually died of hunger.

At last it was discovered that the leaves on the shrubs the Kudus fed upon carried excessive amounts of tannin. It was this that prevented the Kudus from digesting the protein they needed for surviving. But where did this tannin come from? The local game ranger found the answer. He measured the tannin in some of the shrubs and then with a stick roughed up the branches, beating and moving them around without "hurting" them too much. Then he measured them again and found

that there had been a significant increase in tannin. It was obvious that there were too many kudus in the small reserve and the shrubs were fighting them off by producing more tannin than usual. Most of the Kudus were relocated into other game reserves and the whole situation improved rapidly.

What fascinated me was the fact that while the tannin on the shrub being beaten and roughed up, other shrubs nearby also started producing more tannin without being disturbed.

Could it be that plants, shrubs and trees can actually talk to each other?

During the past 10 years scientists have made tremendous progress in proving that this is exactly happening. I recently saw a beautiful video on Netflix. It is called "Fantastic Fungi". Beautiful photography coupled with outstanding animation tells us what important role Mushrooms and other forms of fungi play in any forest. Fungi attach themselves to the roots of trees and form an underground network that enables trees and plants to communicate with each other. They are able to warn each other of danger like we saw with the Kudus above and a similar case of Giraffes eating the leaves of Acacia trees. Apparently when the Acacias feel that they are being eaten they produce a gas that chases the giraffes away. Immediately all the Acacias nearby start producing that gas as well. Trees can also communicate by means of pheromones and some scientists say that trees talk, share, love and compete with each other. I suspect that in many cases their imagination runs away with them but the fact remains that the underground network has been proven and scientists are continually finding out new facts.

A lady named Suzanne Simard tells an interesting story on the Internet of when she was young and she and her father were trying to rescue a dog that had fallen in a hole in a forest. She saw two shrubs next to each other and tried to prove that chemicals had passed from the one to the other. She borrowed all sorts of equipment from the local university and in spite of being chased by a Grizzly bear was able to prove her theory.

Several books have now been written on this subject. Most of them warn about our forests being in danger because of global warming and the need to keep our forests healthy. They all agree that what we have learned so far is only the tip of the iceberg.



Source: Dainfern Nature Association (DNA) - Wim Spronk and Colleen Kreser



Lynn Turner

Recipes from our
Residents

Bacon & Egg Pies

Olive oil

6 cherry tomatoes, halved

6 slices of rindless streaky or back bacon

4 eggs

half a cup of milk

3 tablespoons each of grated cheddar and gouda cheese

Parsley, chopped

Seasoning to taste

Preheat the oven to 150°C. Lightly fry the bacon for 5 minutes in a frying pan.

Place a strip of bacon around the edges of each hole of a non-stick muffin tin.

Whisk eggs, milk, herbs and seasoning together.

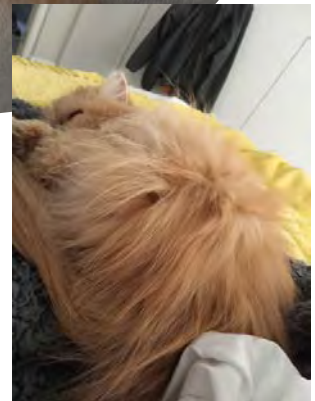
Divide the tomatoes and cheese between the muffin tins and top with the egg mixture.

Bake for 25 minutes or until golden brown.

Miniature Persian Cats The Tiny Royalty of the Feline World



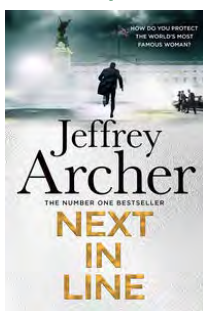
Meet Princess Biscuit who lives with her mom, Isabella at Villa Gato, unit 30.



Isabella Labuscagne adopted this beautiful miniature Persian kitten in September 2015. Ginger Biscuit has brought great joy into her life from the very first day. She has a huge personality for such a tiny cat and takes no prisoners when she gets cross. She's 10 years old and is still a very beautiful princess.

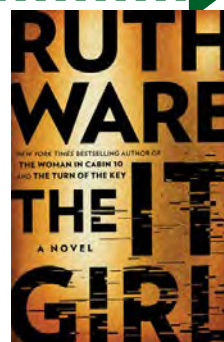


From the Library

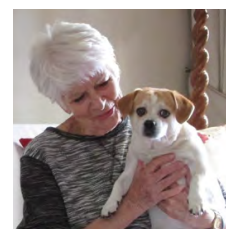


Next in Line
Jeffrey Archer

Book Reviews



The It Girl
Ruth Ware



submitted by Libby

Another riveting read by the master of all storytellers featuring Detective Inspector William Warwick. Set in 1988 when the world was in love with Princess Diana and threat to her had to be immediately dealt with at the highest level.

Coupled with this investigation, William is also under investigation into the 'kidnapping' of his arch nemesis, Miles Faulkner.

Archer, a member of the House of Lords, has an extraordinary network of friends which gives him a fascinating glimpse into a range of closed worlds - and the book, purportedly fiction, open with an intriguing question, "Is this a true story?".

Never read Ruth Ware?

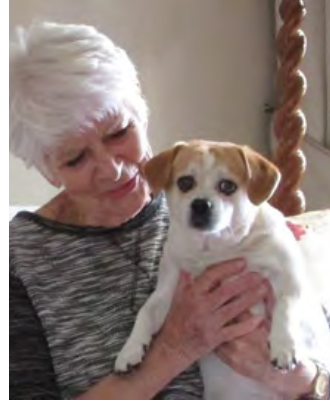
If you enjoy a good, well-written without all the swearing and violence which characterises so many authors today, then do yourself a favour and settle down with this one.

She has been dubbed "the queen of just-one-more-chapter" and this story certainly holds one's attention all the way.

Set among the heady student days of Oxford, Hannah is thoroughly enjoying her life until her best friend and roommate is found dead. It was Hannah who found her body, it was Hannah who testified as to whom she had seen - and as a result a man was in prison. But was he guilty? He maintains his innocence - and year later this uncertainty comes back to haunt Hannah.

A god psychological murder mystery, cleverly crafted and utterly gripping.

White Elephant



Submitted by Libby

This year there was an avalanche of donations - boxes, bags, suitcases, all filled with interesting and, often, beautiful items. Adi Gough's garage became a treasure trove for the staff during those two or three weeks. They had a field day, rifling through clothes, trying on shoes, examining linen, and picking through all the items on display. Our prices were low so money stretched further and many left the garage loaded up with purchases.

We raised almost R7 000.00 in total which we divided between two charities. Elske who volunteers at SA Guide dogs, donated her portion to them, while I donated my portion to Woodrock Animal Rescue Centre one morning when we both drove out there for tea. Both these organisations rely solely on public donations and are run with principle and integrity. All unsold items were donated to the Randburg SPCA, an organisation we regularly support with book donations.

Our thanks to Adi Gough (Unite 70) for the use of her garage, it was convenient and suited us well.

However, we have decided that this year's sale was our swan-song. We sincerely hope that others, maybe younger and energetic, will take on the challenge of running something similar, maybe with new ideas and fresh enthusiasm.

I wish all a blessed Christmas, and may 2024 be our best year ever.

Libby



DECEMBER

Christmas Social Dinner



Wilma Swart



Jannie Moolman

A fantastic evening,
enjoyed by all.
Entertainment by Jannie Moolman,
magical décor created by Wilma
and, as always, scrumptious dinner provided
by Chef Andrew
& his incredible Team

Our amazing Team



DECEMBER

Christmas Social Dinner
Continued



DECEMBER

Christmas Social Dinner

Continued



DECEMBER

Christmas Day Lunch

Photography by Brenda

Tables decorated by residents



DECEMBER

Christmas Day Lunch

Continued



DECEMBER

Christmas Day Lunch
Continued









Photography by Brenda





What's
Happening
in



Christian Fellowship Group
10 Jan @2:30pm in the
Boardroom



Every Monday
at 10am



Petanque
every
Thursday @ 3 pm



Rummikub
Every Tuesday @ 2 pm



Movie Night
4, 11 18 & 25 January
Titles to be
announced by Chris
Edwards



Burns Night
25 January
Social Dinner
5:30 pm



Fish & Chips
Every Friday @ 12 pm



Birthdays January 2024

Dawn Hyams	2nd
Gerd Pontow	7th
Graham Langmead	9th
Sue Coombe	9th
Jenny Hammond	9th
Lilian Hartsliet	12th
Pauline Mackie	13th
Beryl Vercellotti	13th
Alain Croisier	13th
Grace Schuurman	14th
Wally Stewart	14th
Patrick Broad	14th
Julie du Preez	14th

Rosemary Baird	15th
Ian Gladstone	16th
James Allan	16th
Peggy Oosthuizen	18th
Anne Haselum	19th
Klaus Kreft	19th
Cliff Preacher	19th
Eric Stoyell	19th
Chappy Hartley	22nd
Libby Baker	23rd
Margo Goodwin	25th
Charles Carroll	28th
Kirsten Chalker	29th
Elsbeth Burkhalter	30th

Birthdays January 2024

Anniversaries

Jac & Rosalin Messerschmidt	3rd
Neville & Dorothy Savage	5th
David & Marion Presbury	6th
Dave & Judy Powell	8th
Cyril & Penny Rabinowitz	18th
Wally & Robin Davey	18th
Cliff & Atholie Preacher	19th
Charles & Margo Clarkson	22nd
Philippe & Joan d'Abbadie	24th





MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
<p>New Years Day 1</p> <p>9am + 9:45am - Therapeutic Water Aerobics 10am Knit & Natter 1pm Bridge 5pm Pool & Waterhole</p> 	<p>2</p> <p>9am Therapeutic Exercise Class 2pm Rummikub 2pm Scrabble 5pm Ladies Pool & Waterhole</p>	<p>3</p> <p>6pm Social Dinner</p>	<p>4</p> <p>World Braille Day</p> <p>8am Therapeutic Exercise class 9am Yoga 10am Art Class 2pm Bridge 3pm Petanque 6pm Movie Night</p>	<p>5</p> <p>10:30am Bible study 12pm Fish and Chips 5pm Waterhole</p> 	<p>6</p>	<p>7</p>
<p>8</p> <p>9am + 9:45am - Therapeutic Water Aerobics 10am Knit & Natter 1pm Bridge 5pm Pool & Waterhole</p>	<p>9</p> <p>9am Therapeutic Exercise Class 2pm Rummikub 2pm Scrabble 5pm Ladies Pool & Waterhole</p>	<p>10</p> <p>2:30pm Christian Fellowship Group 6pm Social Dinner</p>	<p>11</p> <p>8am Therapeutic Exercise class 9am Yoga 10am Art Class 10am Visual Music - House 81 2pm Bridge 3pm Petanque 6pm Movie Night</p>	<p>12</p> <p>8am Line dancing 10am Visual Music - House 81 10:30am Bible study 12pm Fish and Chips 5pm Waterhole</p>	<p>13</p>	<p>14</p> <p>International Kite Day</p> 
<p>15</p> <p>9am + 9:45am - Therapeutic Water Aerobics 10am Knit & Natter 1pm Bridge 5pm Pool & Waterhole</p> 	<p>16</p> <p>9am Therapeutic Exercise Class 2pm Rummikub 2pm Scrabble 5pm Ladies Pool & Waterhole</p>	<p>17</p> <p>6pm Social Dinner</p>	<p>18</p> <p>8am Therapeutic Exercise class 9am Yoga 10am Art Class 10am Visual Music - House 81 2pm Bridge 3pm Petanque 6pm Movie Night</p>	<p>19</p> <p>8am Line dancing 10:30am Bible study 12pm Fish and Chips 2:30pm Bingo 5pm Waterhole</p>	<p>20</p> <p>Take a walk outside Day</p> 	<p>21</p>
<p>22</p> <p>9am + 9:45am - Therapeutic Water Aerobics 10am Knit & Natter 1pm Bridge 5pm Pool & Waterhole</p> 	<p>23</p> <p>9am Therapeutic Exercise Class 2pm Rummikub 2pm Scrabble 2:30pm Craft Class 5pm Ladies Pool & Waterhole</p>	<p>24</p> <p>6pm Burns Night Social Dinner</p> 	<p>25</p> <p>8am Therapeutic Exercise class 9am Yoga 10am Art Class 2pm Bridge 3pm Petanque 6pm Movie Night</p>	<p>26</p> <p>8am Line dancing 10:30am Bible study 12pm Fish and Chips 5pm Waterhole</p>	<p>27</p>	<p>28</p>
<p>29</p> <p>Seeing Eye Guide Dog Anniversary</p> <p>9am + 9:45am - Therapeutic Water Aerobics 10am Knit & Natter 1pm Bridge 5pm Pool & Waterhole</p>	<p>30</p> <p>9am Sashni Audiologist 9am Therapeutic Exercise Class 2pm Rummikub 2pm Scrabble 5pm Ladies Pool & Waterhole</p>	<p>31</p> <p>6pm Social Dinner</p>			<p>NATIONAL BLOOD DONOR MONTH</p> 	



JANUARY 2024 - LUNCH MENUS

Resident name: _____

Unit number: _____

Please indicate your meal choices by writing the number of meals in the block next to the meal and indicating if you are choosing sit down, collect or have your meal delivered. Also please indicate the number of meals.

	Week 1	week 2	week 3	week 4	week 5
MONDAY	01-Jan Closed Public Holiday R68,00	08-Jan Chicken mayo health roll with potato salad and carrot salad R68,00	15-Jan Cold meats and salads, carrot, potato and beetroot R68,00	22-Jan Fishermans pie with buttered gem squash and mixed vegetables R38,00	29-Jan Chicken pie, mash and gravy with buttered gem squash and peas R68,00
TUESDAY	02-Jan Italian meat balls, tomato and basil sauce, spaghetti and roasted veg and green salad R68,00	09-Jan Beef lasagne with roasted vegetables and green salad R68,00	16-Jan Chicken straganoff with steamed rice, mashed pumpkin and saute beans R68,00	23-Jan Meat loaf with BBQ glaze, cheese mash and rattatouille vegetables R68,00	30-Jan Slow braised beef with steamed rice, roast pumpkin and cream spinach R68,00
WEDNESDAY	03-Jan Pork Schintzel with parsley mash, cheese sauce, butternut and cream spinach R68,00	10-Jan Ox - Liver, onion gravy, cheese mash with fried cabbage and peas R68,00	17-Jan Pork bangers, mash and onion gravy, carrots and peas R68,00	24-Jan Tagliatelle al Fredo in cream mushroom and ham sauce with Italian salad R68,00	31-Jan Spaghetti Bolognese with roasted vegetables and green salad R68,00
THURSDAY	04-Jan Chicken stir-fry with stir-fried veg and fried rice R68,00	11-Jan Grilled Pork Chop, apple sauce saute potatoes, saute baby marrows and roast pumpkin R68,00	18-Jan Ox Liver stir-fry, with peppers, and peas, soy sauce and fried rice R68,00	25-Jan Hawaian chicken filets with pineapple and sweet chilli glaze, vegetable stir-fry and fried rice R68,00	
FRIDAY	05-Jan Grilled or deep-fried Hake, with chips, tartar sauce, mushy minted peas and garden salad R85,00	12-Jan Grilled or deep-fried Hake with chips, tartar sauce, carrot and pineapple salad and garden salad R85,00	19-Jan Grilled or deep-fried Hake with chips, tartar sauce, pea and sweetcorn salad and garden salad R85,00	26-Jan Grilled or deep-fried Hake with chips, tartar sauce, coleslaw and garden salad R85,00	

PLEASE NOTE THAT THE 2023 PACKAGE DISCOUNT SPECIAL HAS ENDED.

Terms and Conditions

1. Delivery meals will be charged an additional R10.00 for packaging.
2. Collection with own plates or can be done but plates need to be handed in at the Bistro at 10:00 and be clearly marked with unit numrt
3. Meal orders need to be placed by 16:00 the previous day.
4. Meals are to be booked with Bistro directly on Ext 1209



JANUARY 2024 SOCIAL DINNER MENU'S

	Starter on the tables	Main Course Option 1	Main Course Option 2	Dessert
Wednesday – 03 Jan 2024	Cream of chicken and mushroom soup with herb croutons	Beef lasagne and roasted vegetables and Greek salad R80.00	Chicken stir-fry, with stir fried vegetables and fried rice R78.00	Ice cream, double chocolate sauce with meringues R45.00
Wednesday – 10 Jan 2024	Cream of tomato soup with basil crème fraiche and herb croutons	Pork Schnitzel with sauté potatoes, mushroom sauce, cream spinach and roast butternut- R80.00	Mild chicken curry in coconut milk, basmati rice and tomato and onion sambal – R78.00	Bread and butter pudding with custard and ice cream – R45.00
Wednesday – 17 Jan 2024	Cream of potato and leek soup soured crème fraiche and pretzel croutes	Beef Moussaka with Tzatziki , lemon herb roast potatoes, ratatouille vegetables R80.00	Chicken schnitzel with cheese sauce, parsley mash and carrots and peas R78.00	Crème caramel served with seasonal fruits – R45.00
Wednesday – 24 Jan 2024 Burns night	Scotch Egg with pickled onion salad and curry mayonnaise	Steak and onion pie with stout gravy, leek mash, fried cabbage, carrots and turnips R95.00	Devilleed fish pie (hake and haddock) with tangy cheddar sauce, mushy peas and roasted carrots R95.00	Cranachan Toasted oats with whisky fresh cream, raspberries and raspberry compote R50.00
Wednesday – 31 Jan 2024	French onion soup with cheese croutons	BBQ Pork chop with apple sauce, cheese mash and sautéed vegetables and cream spinach R80.00	Crumbed chicken frikkadels with savoury rice, tomato and basil sauce, sautéed vegetables and cream spinach R78.00	Seasonal summer fruits with berry coulis and vanilla ice cream R45.00

PLEASE NOTE: NO CASH PAYMENTS WILL BE ACCEPTED.

PLEASE PAY BY PRE-PAID ACCOUNT, CREDIT or DEBIT CARD



Sunday Lunch – 28th January 2024

Platter per table

Potato salad with bacon and blue cheese, chicken liver pate with crostini

Main Course

Roast Topside of beef with caramelized garlic and red wine jus, cream horseradish

Chicken lasagna

Vegetable and spinach strudel

Roast cinnamon pumpkin with Maple syrup

French style peas

Roast baby potatoes in rosemary butter

Savoury rice

Dessert

Malva pudding and custard

Lemon meringue tartlets

Fridge tart

Seasonal fruit salad

Vanilla ice cream with chocolate and wild berry sauce

Cheese and biscuits with cheese straws,
savoury crackers and red onion marmalade

Residents – R165.00pp

Visitors – R185.00pp

Children under 12yrs – R135.00pp

Terms and Conditions

1. Pre-payment required to secure bookings.
2. You will need to produce your pre-paid slip in order to book your table. (No exceptions)
3. Bookings close on Wednesday 24 January 2024 at 17:00
4. No cancellations will be accepted or refunded.
5. No deliveries