EVERGREEN NEWSLETTER



"If a man does not keep pace with his companions, perhaps it is because he hears a different drummer. Let him step to the music he hears, however measured or far away."

HENRY DAVID THOREAU

Dear Residents,

I hope you've all had a good week.

After another successful Bingo Night, we step into the second half of May, and by the feels of things, we are certainly a lot closer to winter. We won't however let the cold stop us! We have a great winter warmer on the horizon with our first Country and Western Dinner Dance on the 26th, which is now unfortunately fully booked. Thank you to everyone for your continued support.

But that is not all for the month of May. All the ladies are invited to the Meet and Greet on the 24th. Please also remember to send through your RSVPs for the Garden Talk, this month's movie 'Burn Ater Reading', Kind2Hearing's screening, and last but not least, the get-together on the 30th. In this week's newsletter, you can read more about Cape Town and the Western Cape's recent achievements. Cape Town has been named Africa's best city brand and in the latest Golf course rankings, the Western Cape took a whopping 9 places.

In 'Bon Appétit', we add some spice to the humble porridge and on the same page, you can read more about the amazing Spekboom plant and how to use it in food.

In Classical Corner, we end the Great Composers Series with another contribution from Peter Lever, this time on Franz Joseph Haydn.

Enjoy the reading!

Wishing you all a wonderful weekend.

Regards Riaan and the Evergreen Team

Week 21

IN THIS ISSUE

Weekly Activities

Your weekly guide to sport & recreational activities in the Village

It's A Celebration

Birthday's, Anniversaries & New Residents

What's On The Menu

Delicious meals on offer this week!

Making Headlines

Cape Town named Africa's best city brand by Brand Finance City Index

Bon Appétit

6 Porridge recipes to warm up cold winter mornings

and

Spekboom: The overachieving miracle plant

Out & About

Top 10 golf courses to play at in South Africa – and how much it costs

Classical Corner The great composers series Franz Joseph Haydn

MON 22 MAY	TUE 23 MAY	WED 24 MAY	THUR 25 MAY	FRI 26 MAY	SAT 27 MAY	SUN 28 MAY
09h00 STRETCH CLASS IST FLOOR LOUNGE	09h00 CALLENETICS ACTIVITY ROOM 1	09h00 STRETCH CLASS IST FLOOR LOUNGE	08h45 LOW IMPACT CARDIO ACTIVITY ROOM 1	09h00 BACK CARE YOGA ACTIVITY ROOM 1		
		09h00 TÁI CHI (2) ACTIVITY ROOM 1	10h00 KNITTING GROUP MAIN LOUNGE	09h15 AQUA AEROBICS POOL		
10h15 AQUA AEROBICS POOL	10h00 BRIDGE ACTIVITY ROOM 2	09H00 MOBEE WATERLESS CAR WASH BASEMENT	10H00 KIND TO HEARING CINEMA ROOM 2	11H00 LINE DANCING ACTIVITY ROOM 1		
14h00 BRIDGE /CARD GAMES ACTIVITY ROOM 2	14h00 GOLF CROQUET FISH HOEK BOWLING CLUB	10h00 31 MAY CHRISTIAN FELLOWSHIP IST FLOOR LOUNGE	10h30 TÁI CHI(1) ACTIVITY ROOM 1			12H00 SUNDAY LUNCH BISTRO
	14h30 TABLE TENNIS TABLE TENNIS ROOM	15h00 LINE DANCING ACTIVITY ROOM 1	14h00 BRIDGE ACTIVITY ROOM 2		14h30 TABLE TENNIS TABLE TENNIS ROOM	14h30 TABLE TENNIS TABLE TENNIS ROOM
		15h00 LADIES MEET & GREET IST FLOOR LOUNGE	14h30 TABLE TENNIS TABLE TENNIS ROOM	17H00 RESIDENT SOCIAL MAIN LOUNGE		
		REMINDER! WEDNESDAY IS RECYCLING COLLECTION DAY		18H00 COUNTRY & WESTERN DINNER NIGHT BISTRO		

ACTIVITIES & FACILITIES

STRETCH CLASS

Stretching exercises suitable for any level of fitness and ability

Sue - 072 212 0277

TÁI CHI

Boost upper and lower body flexibility. Improves posture and balance. Medium fitness and ability

(1) Roy ext. 22129 (2) Fiona 082 920 1818

GOLF CROQUET

Enjoyed at the Fish Hoek bowling club, a sport for anyone and everyone to enjoy

Brian - ext. 2089

BRIDGE

The card game that's both intellectually and socially stimulating

Cecily - ext. 2011

LIBRARY

Read to hearts content. Grab a book from our wide range on offer

Johanna - ext. 2112

AQUA AEROBICS

Low impact, moderate intensity pool based exercises. A good combination of cardio and strength training. All fitness levels welcome

Renate - 082 519 443 Linda - 082 410 9443

BACKCARE YOGA

All level yoga class with a focus on mobility and strengthening of the back

Claire - 083 453 5539

LINE DANCING

A little exercise, a little mobility and a whole lot of fun for beginners and regulars

Shereen - 071 471 3624 Glenda - ext. 2073

POOL

Get together and enjoy a game of pool in the 1st floor lounge

Bill - ext. 2040

SWIMMING POOL & GYM

Heated indoor swimming pool and state of the art gym for your enjoyment

Hours Mon to Fri: 08h00 - 19h00 Sat / Sun / PH: 08h00 - 17h00

CALLANETICS

Exercise involving frequent repetition of small muscular movements designed to improve muscle tone. Medium fitness and ability

Louise - ext. 2143

LOW IMPACT CARDIO

Stay active and fit with this slightly more active exercise class

Louise - ext. 2143

TABLE TENNIS

Social table tennis for beginners or more experienced players

Dianne - ext. 2061

GAMES

Enjoy and afternoon of fun. Bridge, canasta, rummicub and many more games

Cecily ext. 2011 Norma ext. 2089

SALON

Ladies & gents are welcome at Janine's Hair Studio

Hours Tue / Wed 09h00 - 16h00

Janine - 073 294 9655

GROUPS & EVENTS

CHRISTIAN FELLOWSHIP

Meeting to worship God, hear His word and sharing a time of fellowship over coffee

John - ext. 2018

KNITTING GROUP

Knitting while socialising for an amazing cause.

Jen - ext. 2112 Avril - ext. 2049

GARDENING GROUP

Passionate about gardening? Join a "green finger" network for talks and events.

Val - ext. 2056

BIRD WATCHING

Bird watching in the Village or outside. Hikes and talks about South African and Western Cape Birdlife.

lan - ext. 2094

LADIES MEET & GREET

A fun get-together for all the ladies.

Bridget - ext. 2002 Irene - ext. 2031

HIKING GROUP

Looking for a challenge? Take in amazing views and what the Cape Town Nature has to offer.

Don - ext. 2039

OPERA APPRECIATION

Opera lovers and anyone wondering if they might be, join Mike and friends for the monthly opera viewing.

Mike - ext. 2112

MOVIES

Enjoy classics and award winning movies of all genres with fellow residents.

Clare - ext. 2039

AIR SHOW TALKS

Come and listen to Pete tell us more on anything and everything airplane related.

Pete - ext. 2065

UPCOMING EVENTS

MAY

MOBEE CARWASH - 24TH LADIES MEET & GREET - 24TH KIND 2 HEARING - 25TH SPECIAL EVENT - 26TH GARDEN TALK - 30TH FELLOWSHIP - 31ST MOVIE - 31ST

JUNE

DINNER SERVICE - 2ND, 9TH, 30TH JEAN TRESFON - 7TH SPECIAL DINNER EVENT - 9TH FATHER'S DAY LUNCH - 18TH FELLOWSHIP -14TH, 28TH MOBEE CARWASH - 14TH, 28TH QUIZ NIGHT - 22ND MOVIE - 28TH

JULY

DINNER SERVICE - 7TH, 14TH, 28TH BASTILLE DAY DINNER - 14TH FELLOWSHIP -12TH, 26TH MOBEE CARWASH - 12TH, 26TH BINGO NIGHT - 20TH CHRISTMAS IN JULY - 28TH

'Life is better with Friends'

ies N

Vee Jub

If you're new to the Village or would like to meet regularly to socialise with a great group of ladies, please do join **The Ladies Meet & Greet Club**.

> SPEAKER: Gillian McCulloch from Tom Ro Haven

WHEN: Wednesday 24th May at 15h00.

CONTACT: Bridget on ext. 2002 or Irene on ext. 2031.

Everyone to please wear their name tags

Coffee / Tea and Scones will be available at R20 pp. Order directly with Bistro. ext 2404

Have you heard??

Kind2Hearing is hosting a SCREENING DAY @ Evergreen Lifestyle Noordhoek Thursday, 25 May @ 10:00

Cinema room 2 Please book at reception





LIVE ENTERTAINMENT GORDON ROCKER

SEATING FROM 18H00 Serving times on 30min intervals. Please book accordingly

WELCOME DRINK A GLASS OF CAPE TOWN CO WHITE OR RED WINE

> TO SNACK ON HOMEMADE CORN BREAD

MAIN COURSE

BBQ PORK RIBS OR KENTUCKY-STYLE CHICKEN LEG 1/4 WITH HASSLEBACK POTATOES, SWEET PUMPKIN & BAKED VEGETABLE HASH

> DESSERT APPLE PIE OR CHOCOLATE BROWNIE WITH VANILLA ICE CREAM

R165 pp | Bookings essential - ext 2404

'ALOE ALOE' NEWSLETTER

21 - 28 May 2023 / Page 7



GARDEN TALK

FOR ALL THE KEEN EVERGREEN GARDENERS

Sheila Farmer, who is a resident of Evergreen Noordhoek, will give a talk and demonstration on how to create a hanging basket from the filling, the plants, and the maintenance thereof.

WHEN: TUESDAY, 30 MAY TIME: 10H30 WHERE: 1ST FLOOR LOUNGE

Tea & coffee will be available with a snack at R30 per person.

Please RSVP to Clare on 2039, by latest 12 noon Friday 5th to assist with setting up.

MOVIE

A disk containing mysterious information from a CIA agent ends up in the hands of two unscrupulous and daft gym employees who attempt to sell it.

Brad Pitt, Frances McDormand, George Clooney, John Malkovich, Tilda Swinton

WHEN: WEDNESDAY, 31 MAY TIME: 15H00 WHERE: CINEMA ROOM

Please RSVP to Clare on 2039



IT'S A CELEBRATION

Count your age by friends, not years. Count your life by smiles, not tears. — John Lennon

BIRTHDAYS

22 MAY RONNIE STEAD – Noordhoek

23 MAY JANET PORTER – Noordhoek DENNI DUFF – Noordhoek

24 MAY SUE PAYNE - Lake Michelle JENNIFER KNIGHT - Noordhoek

27 MAY MARY JENNINGS – Noordhoek GLENDA INSKIP – Noordhoek TREVOR DOUGLAS – Noordhoek

NEW RESIDENTS

WARNER & PATRICIA BELGER -NOORDHOEK APARTMENT 227

PHILIPPE TACK -NOORDHOEK APARTMENT 231

WHAT'S ON THE MENU?



DAILY MEALS - R65

MONDAY

Meat balls in Neapolitan sauce on spaghetti with a side salad

OR

Teriyaki chicken served with jasmine rice and steamed broccoli

TUESDAY

Beef lasagne served with salad and cocktail garlic roll **OR**

Butter chicken served with jasmine rice and sambals

WEDNESDAY

Cottage pie served with a side salad **OR**

Chicken and vegetable stir fry and egg noodles

THURSDAY

Chicken parmigiana served with rice and roasted vegetables

OR

Pork bangers served with herb mashed potatoes and onion gravy

FRIDAY

Battered fish and chips served with tartar sauce, lemon wedge, and coleslaw

OR

Grilled chicken kebabs served with herbed sweet potato wedges and roasted vegetables

SATURDAY

Hawaiian BBQ chicken pizza

OR

Crumbed pork chop with cheese sauce served with mashed potatoes and seasonal vegetables

THE BISTRO

OPEN DAILY 08H00 - 16H00 DINNER SERVICE - FRIDAY'S FROM 18H00 DAILY MEAL ORDERS BY 14H00 BOOK ON EXT 2404

BREAKFAST - R65

FULL HOUSE

Grilled beef sausage and bacon served with your choice of 2 eggs, fries and 2 slices of toast and preserves

FILLED CROISSANT

Toasted croissant filled with cheddar cheese, scrambled egg, bacon, tomato and sautéed onions. Served with chips

SPECIAL EVENT

See Page 7

SUNDAY LUNCH - R125

MAIN COURSE

Slow roasted rosemary and red onion pork with cranberry sauce served with roasted garlic baby potato and seasonal vegetables

DESSERT

Creamy bread pudding served with creme anglaise

MAKING HEADLINES



CAPE TOWN NAMED AFRICA'S BEST CITY BRAND, BY BRAND FINANCE CITY INDEX Article by: cape{town}etc

Cape Town grabs yet another global accolade to add to its ever-growing collection. The Mother City has been ranked as Africa's best city brand and 60th globally, followed by Johannesburg in 72nd spot, according to the inaugural Brand Finance City Index released today.

Presented by brand evaluation consultancy, Brand Finance, the rankings are based on a global survey of close to 15 000 members of the public conducted in April this year in 20 countries on all continents to measure perceptions of the world's top 100 cities.

The Index has named London as the best city brand in the world, followed by New York and Paris.

Take a look at the rankings:



According to the findings, Cape Town's position as a continental leader can be attributed to its status as South Africa's most visited city, with its stunning coastline, mountains and diverse landscapes, make it one of the world's most attractive tourist destinations.

The city offers a rich cultural heritage, ranking 33rd for being 'diverse and multicultural', warm hospitality and adventurous attractions. It also ranks 15th for 'affordability' and 18th for 'nice weather', further enhancing its popularity among tourists from around the world.

To arrive at a comprehensive assessment of the city brands in the ranking, alongside measuring 'familiarity', the survey asked the respondents about the general 'reputation' and their personal 'consideration' of each city as a place to 'live, work locally, work remotely, study, retire, visit or invest in'.

The evaluation of preferences across these seven dimensions was complemented by perceptions of 45 underlying city brand attributes, grouped under seven pillars, such as 'Business and Investment' or 'Sustainability and Transport'.

While Cape Town continues to face socioeconomic challenges, it ranks positively for the attribute of 'future growth potential', in the 18th position globally. This is largely attributed to its growing tourism industry, which presents opportunity for economic growth and job creation.

Further, Cape Town's strategic location as a major port and transportation hub in South Africa offers a gateway to trade and investment opportunities, especially with emerging markets in Africa.

Below Cape Town and Egypt's Cairo (67th), Johannesburg is ranked as the 72nd best city brand in the world and 3rd in Africa in the Brand Finance City Index. Experiencing higher crime rates compared to other areas in South Africa, Johannesburg is held back by a relatively low ranking for perceptions of 'crime levels' (76th).

On the other hand, like Cape Town, Johannesburg also ranks highly for 'future growth potential', at 25th globally. Although not as popular as Cape Town among tourists, Johannesburg is widely recognised as the economic powerhouse of South Africa and a significant financial and business hub in Africa.

'ALOE ALOE' NEWSLETTER

BON APPÉTIT





6 PORRIDGE RECIPES TO WARM UP COLD WINTER MORNINGS ARTICLE BY: FOOD24

CLICK ON THE UNDERLINED LINKS TO FIND OUT MORE.

From a savoury cheddar-loaded porridge to a decadent chocolate-flavoured mielie-meal, here are 6 porridge recipes you'll love!

Porridge is a popular staple in most South African homes – it is affordable, comforting and once you have the base sorted you can make it your own with all your favourite toppings!

But if you're feeling a little bored with your go-to porridge, here are six recipes to try that will have you sorted for cold winter mornings.

This simple <u>porridge recipe is spiked with mature</u> <u>cheddar</u>, topped with crispy bacon and finished with a generous drizzle of honey. It really is the perfect sweet 'n savoury way to spruce up your morning mielie meal.

For a decadent start to the day, this <u>dark</u> <u>chocolate mielie-meal porridge</u> is just what you'll reach for when you're in the mood for dessertstyle breakfast. It's loaded with cocoa powder, nut butter and cinnamon for the ultimate healthy comfort treat. Baked oats in the air fryer aren't only comforting, they're super convenient, especially for when you might be feeling a little tired of your regular morning oats! Try these <u>choc chip peanut butter baked oats</u> for a wholesome loaded-banana-bread feel to start the day.

While ting, or <u>brown sour porridge</u>, is not a hard porridge to make, it does require some patience, but the results are so worth it! Ting is a traditional breakfast staple that is best enjoyed with brown sugar, to make your mornings a little sweet and a lot more comforting.

If you're looking for a lower-carb high-protein alternative, this <u>almond porridge</u> is a must-try. Loaded with ground almonds, cream and eggs it's super creamy and perfectly suited for a proteinpacked hot breakfast option.

This <u>cinnamon porridge</u> recipe sees maize meal cooked in the traditional way with a sneaky lastminute ingredient addition. It is super rich and creamy, and best topped generously with cinnamon sugar for a nicely spiced and sweet finish.



BON APPÉTIT CONTINUES...



SPEKBOOM: THE OVERACHIEVING MIRACLE PLANT

ARTICLE BY: FOOD24

South Africa's much-loved household succulent is often described as a miracle plant due to its vast collection of benefits, now including its potential to be a culinary hero too.

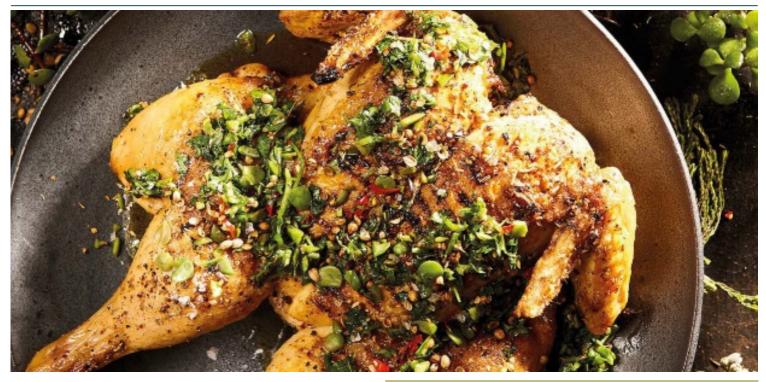
Spekboom, the bright green-leafed succulent native to South Africa, also known as pork bush or elephant bush, first drew attention for its incredible ability to remove large quantities of carbon dioxide from the atmosphere. While most plants have this ability, the Samara reserve explains that spekboom thickets, found mainly in the Eastern Cape and Klein Karoo, outrank the Amazon rainforest's ability in this regard, much needed in a world of increasing climate change. With further research into this wonder-plant, a multitude of perks have been discovered, including its potential to add texture, flavour and colour to everyday dishes.

Spekboom has a high nutritional value, often favoured by black rhinos, elephants, and kudu in the wild. Not only savoured by animals, spekboom's slightly tart, lemon-like flavour profile and high content of vitamin c makes it fit for human consumption. Beyond its traditional use to ailments of dehydration harsh cure in environments or to sooth sore throats, the leaves offer great culinary potential as they effortlessly lighten up any salad, and add a punch to salsas, condiments and even stews.

One will quickly discover an interesting trait of spekboom when trying to process these leaves into a delectable meal. When bruised or cut, the leaves release a liquid that is quite thick and almost slimy – not words often used to describe enjoyable food! Not to fear, the liquid is full of flavour and can be beneficial when used in a pesto. Simply replace the herbs in a pesto recipe with spekboom leaves, blend with additional ingredients, and enjoy the fresh citrus flavours with a wrap, salad, or on a crisp slice of toasted sourdough. The chopped leaves also make for an upgraded version of an ordinary salsa when mixed with some red onion, tomato, olive oil, and vinegar, best enjoyed with rich cheeses and fresh bread.

For the adventurous cook, the leaves can be cooked down with spices and sugar into a chutney consistency to be enjoyed with fish, burgers, and even a cheese platter. Or take it slow and put a playful twist on condiments such as mayonnaise or tartare sauce by simply adding chopped spekboom leaves. If the consistency of these processed bright leaves does not fit your appetite, many other methods to incorporate them await. Small spekboom leaves can be added whole to any salad to add a crunch and some zesty notes. Whole sprigs can also be added to meat stews, tomato bredies, or potjies, similar to the function of a bay leaf, to impart some acidity and freshness. Spekboom leaves are beautiful and juicy as a garnish, either fresh or deep fried on meat dishes, pastas and salads for an additional crispy texture. The slightly sour lemony notes can easily be incorporated into homemade juices for extra zing and increased vitamins. Due to their versatility, any foodie will be able to experiment with the leaves, whether adding them chopped to your next frikadelle, lasagne or pizza, or perhaps venturing to the alluring concept of a spekboom sorbet.

There is not much the spekboom can't achieve, from livening up your living space to feeding our much-loved South African wildlife, treating small ailments while on long hikes, and adding a whole new level of experimentation to your cooking repertoire. Being nearly impossible to kill, easily plantable in any type of soil, fun to eat and extremely beneficial to our ever-changing climate, spekboom should form part of every household. So, surprise your guests at the next braai or dinner by adding some spekboom to your menu and share the knowledge of this miracle plant.



SPEKBOOM: THE OVERACHIEVING MIRACLE PLANT

ARTICLE BY: FOOD24

INGREDIENTS

- 1 chicken whole
- 60 ml salt
- 60 ml sugar
- 2 bay leaves
- 4 garlic cloves, bruised
- 2 onions quartered
- 750 ml water
- 10 ml freshly ground black pepper
- 15 ml chicken spice mix
- 30 ml coriander seeds toasted and ground
- 15 ml ground cumin toasted
- 5 ml sea salt
- 1-2 red chilies chopped
- fresh parsley a handful, chopped
- fresh coriander a handful, chopped
- 60 ml spekboom leaves or the juice and grated zest of 1 lemon
- 80 ml fresh chilies

METHOD:

Chicken

1. Using kitchen scissors, remove the backbone of the chicken. Turn the chicken over (breast upward) and press down with the heel of your hand to break the breast bone.

2. Put the salt, sugar, bay leaves, garlic and onions in a large glass bowl or nonmetal marinating dish. Add the water and stir until the salt has dissolved. Put the chicken in the brine – if the chicken isn't completely covered, add more water to the brine. Put in the fridge for 2 hours or overnight.

3. Prepare a fire with enough coals to braai the chicken. Put a stand in the coals and keep a folding braai grid handy. Remove the chicken from the brine and pat dry with paper towels.

4. Season the chicken with the pepper and spice. Put in the grid and braai over medium coals for 35-40 minutes until golden brown and done.

Spekboom salsa

5. Mix the ingredients well.

6. As soon as the chicken is done, remove from the fire. Cut into portions and serve with the salsa.

OUT & ABOUT



TOP 10 GOLF COURSES TO PLAY IN SOUTH AFRICA – AND HOW MUCH IT COSTS

ARTICLE BY: BUSINESSTECH.CO.ZA

A new ranking has ranked the top 10 golf courses in South Africa, with almost all of the userreviewed courses in the Western Cape.

The top 10 was pulled from Leading Courses' Golfers' Choice Rankings 2023 report, which included the best courses across South Africa. This year's Golfers' Choice rankings included 15 countries in total, and the rankings are 100% based on ratings given by registered golfers who reviewed the courses after their game, said Leading Courses.

The online platform added that, instead of trusting the opinion of a select group of experts, this ranking gives power to the people and lets the average golfer decide the best courses. The courses are ranked out of 10, considering several criteria, such as golf course maintenance, surroundings, the actual course, and the overall general impression of the course. Internationally, some of the best courses include Golfclub Adamstal's championship course in Austria, Golf De Fontainebleau in France, and the Majlis Course at Emirates Golf Club Dubai. Leading Courses noted that only golf courses with enough reviews (a par of 30 and higher) qualify for the Best Golf Courses ranking. For example, the Johannesburg Country Club scored 9.2 but fell short of the required number of reviews for an acceptable and representative score.

TOP 10 COURSES IN SOUTH AFRICA

Golf is a very popular sport in South Africa, and it is estimated that there are around 450 golf courses in the country, making it one of the most golf-rich nations in the world. South African golfers have also enjoyed success on the international stage, with players like Gary Player, Ernie Els, and Retief Goosen among the most accomplished in the sport's history.

Additionally, South Africa is a unique place to play on world-class courses, offering sunny skies surrounded by incredible views (and occasionally wildlife).



OUT & ABOUT CONTINUES...

Many golf courses in the country are members-only, which creates a tight-knit community of like-minded individuals who share a passion for the game. Golf clubs in South Africa also often host social events and tournaments, allowing golfers to connect and bond over their shared interests. According to player reviews, the top 10 courses in South Africa are listed below. Note: the prices listed are sourced from the courses' websites and are for non-affiliated golfers. Prices may vary based on affiliations, memberships, and the day of the week you choose to play.

1. Pinnacle Point Estate

Score: 8.9/10 | Location: Mossel Bay, Western Cape | Price to pay: R1,200



2. St Francis Links

Score: 8.8/10 | Location: St Francis, Eastern Cape | Price to pay: R950

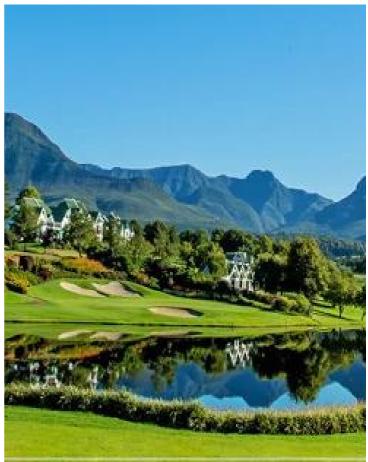


3. Arabella Golf Club

Score: 8.7/10 | Location: Kleimond, Western Cape | Price to pay: R1,595



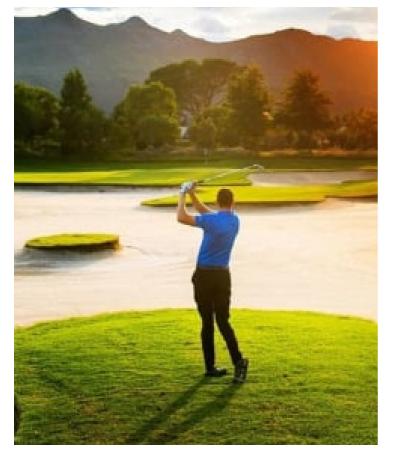
4. Fancourt – Golf Estate Score: 8.6/10 | Location: George, Western Cape Price to pay: R950



'ALOE ALOE' NEWSLETTER

5. Pearl Valley Golf Estate

Score: 8.6/10 | Location: Paarl, Western Cape Price to pay: R2,250



6. Steenberg Golf Club

Score: 8.5/10 | Location: Constantia Valley, Western Cape | Price to pay: R1,275



7. Pezula Golf Club

Score: 8.5/10 | Location: Knysna, Western Cape | Price to pay: R475



8. De Zalze Golf Club

Score: 8.3/10 | Location: Stellenbosch, Western Cape | Price to pay: R800



9. Simola Golf & Country Club

Score: 8.3/10 | Location: Knysna, Western Cape | Price to pay: R1,450

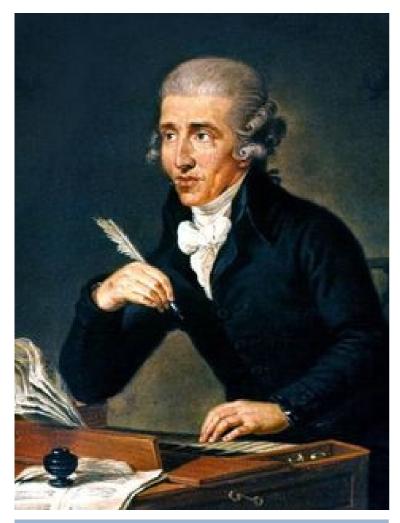


10. Erinvale Golf Club Score: 8.3/10 | Location: Somerset West, Western Cape | Price to pay: R1,595



'ALOE ALOE' NEWSLETTER

CLASSICAL CORNER



THE GREAT COMPOSERS – SERIES FRANZ JOSEPH HAYDN Article by: peter lever

Introduction

This composer genuinely can be seated right in the heart of the Classical Period both through his long life of 77 years and the style of composition associated with his works, which were very numerous. He wrote 106 symphonies (104 published and 2 others unpublished), 83 string quartets and various concerti for a wide range of instruments. It is not surprising, therefore, that he became affectionately known as "Papa" Haydn, the Father of the Symphony and also the Father of the String Quartet. He was a colleague and admirer of Mozart and Beethoven both of whom dedicated some of their best works to him out of mutual respect and admiration. His creativity in developing the styles of his works was only matched by a mischievous character which will be described in the body of this article. There is no doubt that, after the typical composer's story of a difficult financial start to his career, he was extremely fortunate eventually to have become favoured and employed (for life) by the noble Esterházy family of Austria which gave him the security and confidence to develop his creative talent.

Franz Joseph HAYDN (1732 – 1809)

Born in Rohrau, Austria to a working class family (his mother was a cook and father a wheelwright) he started showing musical talent very early in life and, at the age of 6, joined his cousin who was a choirmaster at Hainburg. He sang in the choir and learnt to play several instruments with such ability that, 2 years later, he was moved to the choir of the prestigious Saint Stephen's Cathedral in Vienna where he further developed his musical talents including composition. He started to give music, keyboard and singing lessons to local nobility and soon progressed by reputation up to the level of importance of Prinz Nicolas Esterházy. He may not have realised initially but this appointment was to his great fortune as he stayed employed by the Esterházy family for the rest of his life. By living much of the time in Vienna as well as Prague, he became a friend and mentor of Mozart and a tutor of Beethoven.

His compositions were clearly very numerous and wide ranging but, more importantly, displayed a constant development of styles and creativity - the true sign of a great composer. It staggering to acknowledge is quite the achievement of composing 104 published symphonies and also trace the changes in techniques, sounds and styles over time. Do not be fooled into thinking that his early symphonic works were trite - one of the links I attach to this article is a performance of his Symphony N°6 (le Matin) which was the first of a set of 3 entitled Morning, Midday and Evening. With a group of over 20 of my amateur musical friends, we had a coaching session and performance of this work in 2007 with the late Alan Stephenson; the difficult violin obligato part was played by local professional Hermina de Groote.

Towards the end of his life he visited London twice and was impressed by the interest displayed in music - so he wrote a number of symphonies whilst there, which were very popular with the audiences. He sometimes displayed the mischievous side of his character through his compositions. Two examples are in Symphony N°45 (known as "The Farewell) and N°94 (The Surprise). The former was a tongue in cheek hint to his employer, Count Esterházy, that the musicians were being overworked and kept late at night so, in the last movement of the work, he composed the parts in such a way that slowly sections of the orchestra packed up their music stands and walked off the stage; right at the end there were just the 2 principal violins left playing. It is rumoured that the hint was taken with good humour by the Count. In "The Surprise" Symphony, right at the very end of the beautiful and quietly played adagio (slow) movement, there is a very loud chord unexpectedly played featuring the Timpani - "just to be sure that the audience had not fallen asleep"!

FJH's development of the String Quartet is also outstanding displaying a growth in style and complexity. After his early period, where basically the 1st violin dominated and the other 3 parts simply accompanied it, he gradually wrote a more balanced style and the 2nd violin, viola and violoncello started to have more satisfying roles. The middle and later period works are truly great and both challenging to play and providing wonderful themes and harmonies. With my regular quartet playing friends we ALWAYS commence our sessions with a quartet by Haydn. A regular mischievous trick he uses in several of his quartets is to have several bars near the end of a work written as Tacet (silent) so that the audience never really know when to clap.

FJH's visits to London included hearing Handel's "Messiah" for the first time, which stimulated him to compose his own major religious choral work: "The Creation". Whilst perhaps not as well known as "Messiah" it certainly is a great choral work in its own right, with the anthem The Heavens are telling the Glory of God" being probably its most famous individual chorus.

It is interesting that FJH composed 2 concerti for the violoncello because it is quite surprising that neither Mozart nor Beethoven ever did. I am attaching a link for your interest of the first 'cello concerto played by the famous 'cellist and humanist, Mstislav Rostropovich. I am sure you will be attracted both to the music and the technical skills required in playing it.

Both FJH and Mozart dedicated some of their string quartets to the King of Prussia which feature some technically difficult parts for the 'cello – the King himself was reputed to have been an accomplished 'cellist.

Amongst the grouping of works for multiinstruments (which is often the sign of a confident composer) are concertos for harp and flute and another for violin, 'cello, oboe and bassoon. The invention of the keyed trumpet, which gave so much more flexibility to the use of the instrument, was celebrated by FJH with his composition of a Trumpet Concerto; a link to a wonderful performance of this is given below for your enjoyment including, no doubt, admiration for the performer! Whilst not overly well-known, FJH also wrote at least 9 keyboard concerti (now usually played on the piano).

Such is the volume of work composed by FJH that eventually a Dutchman, Anthony van Hoboken, set himself the task of trying to catalogue FJH's works. It became a major exercise and was fraught with evidence of works composed but the manuscripts later lost or other works attributed, but possibly written by others.Works that have been definitively written by FJH are listed in the catalogue using the abbreviation "Hob" and a number added. Hoboken was born in 1887 and died in 1983 aged 96 – the catalogue was his life's work.

