

MABALINGWE NATURE RESERVE

SHAREHOLDER NEWSLETTER
DECEMBER 2017

Dear Valued Mabalingwe Shareholder

We find ourselves in the last month of 2017 and at the start of the Festive Season. We hope that this time is spent with your loved ones and that you go into the New Year refreshed, rejuvenated and filled with renewed strength. In the meanwhile, allow us to catch you up with the latest happenings at your Resort.

THE LATEST AND GREATEST AT MABALINGWE



We had another spectacular year at Mabalingwe – a year where we achieved first runner up in the race for Top Gold Crown Resort, a year where we saw numerous upgrades and another year we got to make more memories with you. So, what have we done in the second half of this spectacular year? Well, let's get into it:



There are several reasons guests absolutely love Mabalingwe – one of them being the beautiful nature that surrounds the Resort. And then there is the fact that you are able to have fun with loved ones and create everlasting memories. This is exactly why we put so much focus on the Eco-Cubs/Teens and now the Eco-Centre; because all of these aspects **focus on the amazing bushveld and nature, fun and making super memories.**



The Eco-Centre is an area we will expand as time goes by, with the aim to inform, “educate” and “eco-tain” our guests with information about the Waterberg Region and all the amazing critters and creatures within it. Our Rangers also continue to specialise in various sectors to offer guests even more knowledge and information, with each visit.

Please note for the Game Drives/Guided Hikes: bookings are essential. Please enquire / book with our friendly Reception Staff at the Share Block Main Reception or phone 014 001 7011. Self-drive game drives and hikes are allowed too.



Related to this – **our Game Rangers have completed a venomous snake handling course and a first-aid programme on snake bites.** We plan to implement a reptile presentation in the Eco-Centre where we will discuss various snakes, highlight their importance in the eco-system and explain interesting facts for our guests' enjoyment.



Something else that we started that is close to our hearts is recycling. We have established a dedicated three bin system for guests to use; this is an easy and effective way for us to be kinder to the earth and protect the environment we love so much.

The Eco-kids roasting their stick-bread.



FROM THE OUTDOORS TO THE INDOORS ...



The Mabalingwe Units have also seen numerous changes in 2017. Besides what we have previously reported on – **all Units now have new linen, orange throws and towels**. The Six- Sleepers have all now had their **couches replaced** and all Units received **new coffee plungers, cutlery trays and drying racks**. We have also replaced all braai tongs with beautiful Mabalingwe branded ones.

Our Le Fera Farm Shop/Plaaswinkel has expanded. Mabalingwe's Maintenance Team upgraded the inside of the Shop by installing **reinforced shelves and painting the walls**. Due to the structural changes **we are able to stock a greater variety of items** and to celebrate, we run all kinds of specials and promotions. Don't miss the **brand new slushy machine** on your next visit!

On the topic of specials and promotions – **there are always specials running at Le Fera Restaurant**. One of the most popular remains the **Mom's Night-Off** Campaign, where we treat mom and dad to a night-off from cooking at Le Fera Restaurant on Tuesday nights, with a three-course meal at a set-price. And as a cherry on top, **we entertain the kids** and of course provide them with something yummy too. Le Fera's Menu caters for all tastes and cravings – so whether you want a delicious thick milkshake with a cheeseburger and fries, or a cheesy just-out-the-oven lasagne, brekkie with all the trimmings, sticky ribs, quick toasted sarmie or a fresh salad (and more!) – **a visit to the Restaurant is well worth it**.

Whether we upgrade the Resort facilities, the Units or the entertainment programmes, we do so with you in mind. We look forward to what the New Year brings and as always we will keep you posted on the latest and greatest developments at your home-away-from-home.



Don't Miss Out on Fun and Delicious Christmas and New Year's Festivities and Food at Le Fera Restaurant.

Visit:
http://www.mabalingwe.co.za/resort_facilities.php
for the Details and Menus.



Mabalingwe's Cheese and Onion 'Tato Bake



Mmmm can you smell that lingering smell of the braai as you wait for the fire to be ready? That feeling you get while you sip on a cold one, knowing you'll soon be enjoying your favourite braai items with your family...There is nothing quite like that feeling. To add to your arsenal of delicious braai sides, we thought we would share one of our favourite potato bake recipes with you.

What do you need:

- 7 medium potatoes
- 60 ml olive oil and additional for frying
- A tin of chickpeas, drained
- 2 large onions, sliced
- 1 punnet of mushrooms, sliced
- Spice of choice (braai spice, veggie spice etc)
- 250 ml cream
- 240 g (1 block of cheese), grated

How to Make:

1. Parboil potatoes for five minutes in salted water.
2. Remove and drain (carefully).
3. Cut the potatoes in rough slices and place in a greased oven dish. Pour the olive oil over the potatoes and mix, so that the oil covers all the slices. Pour the drained chickpeas over the potatoes.
4. In a skillet, pour a dash of oil and fry the sliced onion and mushrooms until golden brown.
5. Spoon this mixture on top of the chickpeas. Season this with the spice of your choice.
6. Evenly pour over the cream and then sprinkle the grated cheese.
7. Bake at 180 °C for about 40 minutes, or until top is golden and the potatoes are soft (test with sossatie stick, knife or fork).

Your Resort Story Section:

We received amazing news, feedback and pictures from the Grundlingh Family. Thank you Jasmine for sharing the following with us:

“We have been coming to Mabalingwe since it originally opened. My grandparents were one of the first shareholders.... We have come every year since then and love it. Last year my husband proposed to me on the farm and it was the most amazing day of my life! We love coming and have done for so many years.... “



We would also like to thank Johann van Emmenis for the amazing photos he submitted:



Don't forget to share

your photos, stories, recipes and favourite memories with us!

Email Yourresortstory@oaks.co.za and you could be featured on our blog, upcoming newsletters and/or Mabalingwe's Facebook page.

Why Mabalingwe?



With each stay, there are new entertainment programmes and new opportunities for you and the family to make everlasting memories. Whether you go on a well-loved Game Drive, with our experienced and knowledgeable guides, or embark on an adventure on the Live Long Hiking Trail, or witness how the “Cubs” and “Teens” have a super time during Eco-Club.

Speaking of which, the “Cubs” deal with topics ranging from bushveld survivor skills, snakes, how to start a fire, and tracking animals... to learning about creepy crawlies and making “stokbrood” from a scratch. The “Teens” also deal with the topic of survivor skills like the “Cubs”, but also learn about the ruminant digestive system, about rhinos and the on-going poaching problems, tracking and dung identification, bird calls and identification and go on a scorpion “treasure hunt”. The Eco-Cubs/Teens programmes are the perfect way to instil your love for the bushveld in the kids; so that the Mabalingwe legacy lives on.

There is always poolside fun at Mabalingwe and of course sometimes the best entertainment of all is sitting at your Unit and looking out over the bushveld with a drink in your hand and a loved one at your side.

We look forward to your next stay with us!



UNTIL 2018

We hope that you have a truly blessed Festive Season with your loved ones! Thank you for another amazing year. Until we speak again, take care and: “May the New Year bring you amazing opportunities, beautiful moments, and joyful experiences. May your positive actions and attitude inspire others. May you be brave enough to take on and overcome rewarding challenges. May you find yourself in high spirits and excellent health. May you love with all your heart and find peace in even the most turbulent of times. May the love you give always find its way back to you multiplied. And may you forever be filled with the strength necessary to make your dreams a reality”.

Season's Greetings

Marjorie Forssman
VRS Managing Director



IMPORTANT NOTICES

Please note that our VRS Head Office will be closed from the 18th of December 2017 to the 2nd of January 2018. We will return for business as usual on Wednesday, 03 January 2018. From 18 to 20 December there will be a skeleton staff available to deal with urgent enquiries; however we do expect high call volumes and ask that you please contact us before then for general enquiries.

Levy payments: Levies must be paid in terms of the Use Agreement and no occupation or usage of any form is allowable until the levies have been paid. (This applies to usage, spacebanking, renting etc. of the timeshare week.) For alternative payment arrangements, please contact Property Admin: propertyadmin@oaks.co.za

We respectfully remind shareholders that any weeks with outstanding levies may become subject to the tender process.

Spacebanking and rentals: Please note that a request for spacebanking or rental, must be submitted to Property Admin a minimum of five months prior to the occupation date, to enable us to process them.

Please contact Maggie Masenya at:
maggie@mabalingwe.com.

Occupation dates: Please note that resort calendars are linked to school holidays, and it is therefore vital that you check the annual calendar to ensure that you occupy the correct week.

Please refer to the 2018 calendar available on the following link: www.mabalingwe.co.za/docs/MabalingweCalendar2018.pdf



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