

## ***...and here we are in March already..!***

The month of March greets us with the realization that time is not waiting for anything or anyone and is certainly “marching on” - no pun indented, ha ha! - South Africa will have 14 public holidays in 2024! A number which includes an additional day off to celebrate 1 public holiday which falls on a Sunday. As we all know this year 2024 is a leap year and will last for 366 days. It honestly feels if it was just a year or two ago that we’ve experienced the last leap year!



*Chuck Norris’s calendar goes from March 31 straight to 2<sup>nd</sup> April,  
because nobody fools Chuck Norris!!*



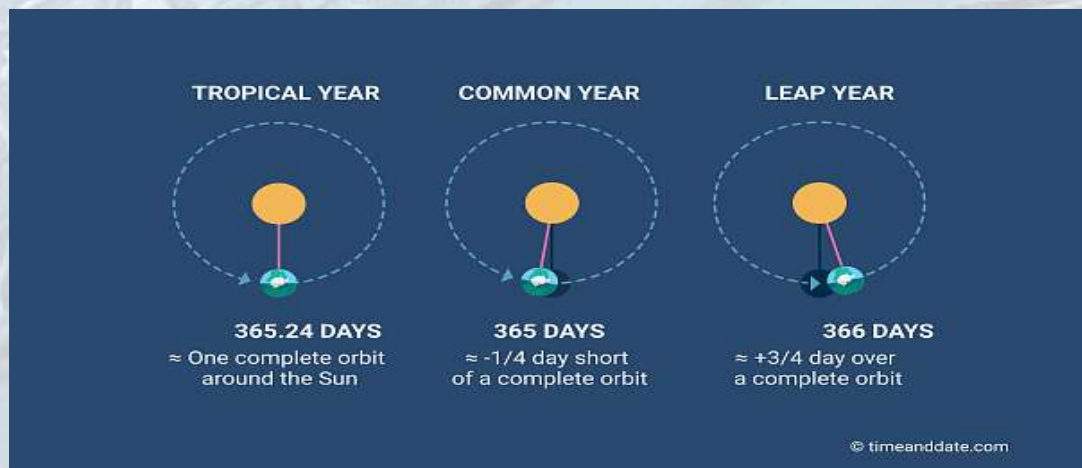
## INTERESTING FACTS

### Let's leap into a few interesting facts about 'Leap Years'

In a nutshell, the purpose for leap years *is because they keep our calendar aligned with earth's revolutions around the sun. Without leap days, our time reckoning would gradually drift apart from the tropical year, causing the seasons to shift over time. By adding a leap day, we ensure that our calendar remains synchronized with earth's orbit.*



Out of every **400 years** in the Gregorian calendar, **303 are** common years, while the remaining **97 years** are leap years. Leap years are our way of giving earth the time it needs to catch up with our calendar and maintain harmony with the changing seasons!



People with a birthday on February 29 are referred to as "leaplings".

One wonders how many are in Monte Christo! If you are one, remember you are special and one of only 0.07% of the world's population! Some famous leaplings: Stanley Swash (CEO Woolworths), Tyrese Halliburton (world famous basketball player), Ja Rule (renowned rapper), Dinah Shore (famous singer / musician).



## **BUILDING REGULATIONS – BOUNDARY & INTERNAL ERF WALLS & BALUSTRADES**

Where the difference in levels between either side of a boundary or internal erf wall is more than 1m and the top of the wall is accessible from the upper level, without having an extended wall or a balustrade on top of the boundary, the following must be noted:

- The SANS 10400 (South African National Standards) serves as the building regulations framework in the country. For safety purposes it is important to ensure adherence to these standards.
- The SANS 10400 regulations prescribe that a balustrade should have a minimum height of 1m with gaps between vertical positioned barriers not exceeding 100mm.
- A brick wall with the same height, on top of an existing wall, can also serve as a balustrade.

**Please note: This is a safety regulation that applies to all dwellings irrespective when the building plans were approved.**







**MANAGEMENT**

## **ESTATE OFFICE STAFF / LANDGOED BESTUUR**

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### **Melissa Bester**

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[montechristoeco3@gmail.com](mailto:montechristoeco3@gmail.com)





## **REDUNDANT ASSETS**

As mentioned to HOA members at the last AGM, herewith pictures of equipment that is no longer used by the Estate. The Management Committee undertook to present a proposal to the HOA members at the next AGM in May 2024 to sell these items following a just and fair process. The list comprises: (a) one 1.8m yellow slasher, (b) one 1.2m slasher, (c) one 600L herbicide sprayer, (d) one 2.8m scraper, (e) two borehole pumps (that require servicing) and (f) 100m of 14mm electric copper cable.





## NOU GAAN ONS BRAAI!

Op Saterdag, 17 Februarie, het inwoners in die omgewing van Tortelduifslot besluit om die heerlike weer en maanskyn ten volle te benut en bymekaargekom vir 'n gesellige braai. Die groep van negentien inwoners het lekker saamgekuier en van die geleentheid gebruik gemaak om mekaar met interessante stories en grappies te vermaak, terwyl die braaiers moes bontstaan om die kole aan die brand te hou!





After numerous requests from the Management Committee and the Estate Manager over the years, there are still many residents, building contractors, sub-contractors, service providers etc, who continue to ignore the Estate's rules and regulations. Traffic violations, in particular, seem to be on the increase and the management committee is inundated with complaints and requests from residents to do something about it.

In view of this and management's ongoing responsibility towards safety within the Estate, the first speed camera was installed in Blue Crane Road. The camera is state of the art and directly linked to the Estate's database. It has the capability to automatically notify offenders via e-mail with photos of their vehicles, speed, date etc. The camera will be checked, calibrated, and certified by the Mossel Bay Traffic Department. Tests done thus far, reveal promising results and once the calibration is done, it will be set-up to record all speed violations and other traffic violations in that specific part of the Estate.

We want to thank all road users who obey the Estate's traffic rules and once again ask offenders to please refrain from ignoring the Estate rules.

More alertness and reaction tests of the Estate's camera monitoring teams were conducted during the past two weeks, and we are pleased to report that the results were well within the prescribed Standard Operating Procedures (SOP's).





## HOW TO BRAAI A LAMB RIB (STAANRIB)

### INGREDIENTS

- 1 lamb rib
- 1 lemon (juice)
- coarse sea salt
- 1 tot Worcestershire sauce
- freshly ground black pepper
- brush made from rosemary twigs (or a kitchen brush)



### METHOD

1. Twenty minutes before you want to start braaiing, squeeze some of the lemon juice onto both sides of the rib. Take care to remove any pips that fall onto the meat. Also grind sea salt onto it. If the salt does not stick, pat it onto the meat with your clean hand.
2. Place the ribs on the braai grid and start to braai. You should braai these ribs for an absolute minimum of 1 hour, preferably 1½ hours. To accomplish this, you obviously need gentle heat, which means a very high grid and mild coals. Another popular option is to use a hinged grid and place it vertically next to the fire or coals where just enough heat will reach it to melt the fat and crisp the meat in your allocated 90 minutes. You can braai a rib in less time but it will be less tender.
3. When you judge the meat to be almost (80%) ready, use a brush made from rosemary twigs to paint the Worcestershire sauce onto both sides of the meat. If you're too lazy to make this brush, use your normal food brush.
4. To check whether the ribs are done, grab the edge of one of the bones and tear the rib away from the rest. It should be relatively easy to pull it off.
5. Remove the ribs from the fire and place on a cutting board or in a bowl. Cut them with either a knife or kitchen scissors. Serve with salt and pepper and eat them with your hands.

AND ...Instead of using Worcestershire sauce, try sprinkling 1 tot of crushed coriander seeds on both sides of the ribs. If you don't feel like braaiing the rib for 90 minutes, bake it in your oven at 140°C for 90 minutes in a covered dish. Then braai it over the coals for 20 minutes in the way you would braai chicken. Baste with the lemon juice and Worcestershire sauce during this time, adding salt as required. Never pre-boil ribs in a pot of water as they will lose a lot of their natural juices and flavour to the water.





## MCRV SPYSKAART



				01-Mar Friday	03-Mar Sunday
				Fish Cakes & Sauce Parsley Mashed Potatoes Panfried Peas Sweet Carrots Coleslaw Jelly & Custard Dessert	Tomato Soup Starter & Cheesestraw Starter Roasted Beef & Sauce Brown Rice & Baby Potatoes Old Style Greenbeans / Sweet Pumpkin Salad Station Chocolate Bake & Custard / Coffee & Tea
04-Mar Monday	05-Mar Tuesday	06-Mar Wednesday	07-Mar Thursday	08-Mar Friday	10-Mar Sunday
Pork Bangers & Gravy Mashed Potatoes Corn On A Cob Panfried Baby Marrow Mixed Salad Coffee / Tee / Juice	Savoury Bolognaise Spaghetti Pasta Garlic Bread Beetroot Salad Koeksister Dessert Coffee / Tea / Juice	Chicken Schnitzel & Sauce Butter & Garlic Potato Vegetable Bake Mixed Salad Ginger Bake & Custard	Pork Pie & Sace Vegetable Rice Sweet Potato Potato Wedges Chick Pea Salad Coffee / Tea / Juice	Tomato Stew Samp Naan Bread Beetroot Salad Pea Salad Ice Cream Dessert	Quiche Starter Roasted Chicken & Sauce Savoury Rice & Baked Potato Mixed Vegetables & Sweet Carrot Bake Salad Station Baked Sago & Custard / Coffee & Tea
11-Mar Monday	12-Mar Tuesday	13-Mar Wednesday	14-Mar Thursday	15-Mar Friday	17-Mar Sunday
Boerewors & Tomato Relish Mashed Potato Crouquette Stir Fry Vegetables Banana & Bean Salad Mixed Salad Jelly & Custard Dessert	Crumbed Pork Chop & Sauce Potato Bake Roasted Vegetables Sweet Pumpkin Tart Coleslaw Coffee / Tea / Juice	Beef Stroganoff Mashed Potato Broccoli & Cauliflower Bake Carrot & Pineapple Ring Fridge Tart Dessert	Chicken Lasagne Mixed Salad Bread Table Stir Fry Vegetable Coffee / Tea / Juice	Bobotie Pie & Sauce Yellow Rice Sweet Pumpkin Panfried Cabage & Mushrooms Beetroot Salad Stewed Fruit & Custard	Calamari Starter Roasted Gammon & Sauce Mashed Potatoes Mixed Vegetables / Sweet Potato Roll Salad Station Trifle / Coffee & Tea
18-Mar Monday	19-Mar Tuesday	20-Mar Wednesday	21-Mar Thursday	22-Mar Friday	24-Mar Sunday
Pork Rib & Cheese Patty Build Your Own Burger Potato Wedges Ice Cream Dessert Coffee / Tee / Juice	Pork Belly & Sauce Mashed Potatoes Creamed Spinach Sweet Carrots Couscous Salad Cookie / Coffee & Tea	Fried Fish Potato Wedges Vegetable Bake Coleslaw Apple Bake & Custard	<b>NO MEAL</b>  <b>CLOSED</b>  <b>PUBLIC HOLIDAY</b>	Bacon & Mushroom Pasta Bake Breadrolls Mixed Broccoli Salad Peppermint Dessert Coffee / Tea / uice	Crumbed Mushroom Starter Eishbein & Sauce Salad Station Mixed Vegetables / Sweet Pumpkin Tart Salad Station Orange Malva & Custard / Coffee & Tea
25-Mar Monday	26-Mar Tuesday	27-Mar Wednesday	28-Mar Thursday	29-Mar Friday	31-Mar Sunday
Bobotie Yellow Rice Carrot , Peas & Corn Beetroot Salad Koeksister Coffee / Tee / Juice	Cottage Pie Mixed Vegetables Curry Peach Salad Orange Bake & Custard Coffee / Tea / Juice	Chicken A La King Basmati Rice Sweet Pumpkin Old Style Green Beans Mixed Salad Cookie Dessert	Pickled Fish Vegetable Quiche Pasta Salad Bread Table / Hotcross Bun Meatball / Pastry / Pita Dessert	<b>NO MEAL</b>  <b>CLOSED</b>  <b>PUBLIC HOLIDAY</b>	<b>NO MEAL</b>  <b>CLOSED</b>  <b>PUBLIC HOLIDAY</b>



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### **VRYWARING:**

Hierdie e-nuusbrief is saamgestel om nuus en nuttige inligting aan die eienaars van eiendom en ander inwoners in Monte Christo te verskaf. Dit word deur die Monte Christo Huiseienaarsvereniging (HEV) in samewerking met 24/7 Computers aangebied en versprei op versoek van die HEV deur Status-Mark. Hoewel alle moontlike stappe geneem word om te verseker dat die inhoud korrek is, kan die HEV en ander partye nie aanspreeklik gehou word nie.



# EMERGENCY NUMBERS



## Police

Mossel Bay Station  
044 606 2805  
082 522 3278  
082 522 3358

Da Gamaskop Station  
044 606 2201/718  
082 379 2449

Kwanongaba Police  
044 606 5606  
082 3025927



## Municipality

Call Centre  
& After Hours  
044 606 5000

Municipal Water  
044 606 5262/82

Municipal Electricity  
044 606 5082

SMS Complaints  
44802



## Traffic Dept.

Mossel Bay TD  
044 606 5201  
044 606 5000



## Ambulances

Metro Ambulance  
044 805 5070

Ambulance  
10177  
044 691 3170

By Grace Ambulance  
063 675 1936



ER24  
084 124  
083 454 1175



## Hospital

Bay View  
Private Hospital  
044 691 3718

Mossel Bay  
Provincial Hospital  
044 691 2011



## S.P.C.A.

Mossel Bay  
044 693 0824  
072 287 1761



## Fire Dept.

Mossel Bay FD  
044 691 3722  
044 606 5107  
044 606 5000

Report Wild Fires  
044 805 5071



## N.S.R.I

Mossel Bay  
082 990 5954



## Surf & Life Saving

Mossel Bay  
083 462 1182  
(Dec - Jan)



## Animal Rescue

Mossel Bay  
Stranded Marine  
Animal Rescue Team  
072 227 4715



## Neighbourhood Watch

Aalwyndal  
082 779 1047

Bayview  
082 491 3163  
072 301 7700

Bo Dorp  
061 534 0740  
082 651 6228

Da Nova  
076 407 8147  
064 156 0984

Danabaaai  
079 414 0481

Diaz, Boland Park &  
Voorbaai  
083 721 1641

Hartenbos CSF  
079 244 7472

Hartenbos Heuwels,  
Menkenkop & Seemeeu Park  
060 828 4359 (Calls Only)

Heiderand  
072 929 5510  
083 561 1049

063 314 0783

Island View  
083 250 4112

Onder Dorp  
071 514 4501  
082 702 2607

Sonskyn  
076 567 0614

Tarka  
083 310 9335



# NOODSITUASIES OM TE RAPPORTEER

**062-117-3625 | 044-050-0260**

**NOODSITUASIES OM TE RAPPORTEER SLUIT IN:**



Gebarste waterpype asook  
 waterlekkasies by Munisipale  
 aansluitings.



Riool wat oorloop.



Gedeeltes van dorpsligte buite  
 werking as gevolg van moontlike  
 kragonderbrekings / foute.



Lamppale se gloeilampe  
 wat geblaas het.



Bye wat nes maak.



Slange.



Rusverstoring.



Troeteldiere wat sonder toesig  
 rondloop.



Kontrakteurs & Diensverskaffers  
 wat werk buite neergelegde ure.

**Enige ander ongerymdhede.**

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