SEAWARD PRESS

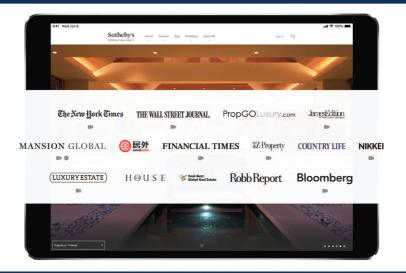
MAY 2020

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Contents

05 ED'S NOTE

We get word from Seaward Press's editor.

06 COMPLIANCE

Refresh yourself with the Estate rules and regulations.

07 HEALTH AND SAFETY

We get feedback from the health and safety consultant.

08 OFFICE FEEDBACK

Our Estate Manager gives information on the Estate moving forward after the lockdown.

10 MEET THE FAMILY

Get to know the adventurous Le Roux family.

12 THE ULTIMATE FRENCH TOAST

This recipe will definitely make your mom smile on Mother's Day this year!

13 CHOCOLATE AND OAT BREAKFAST BROWNIES

Surprise your mom with a tasty brownie for breakfast-in-bed.

"Happiness can be found, even in the darkest of times, if one only remembers to turn on the light." - J. K. Rowling, Harry Potter and the Prisoner of Azkaban.



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ED'S NOTE

WHAT HAS LOCKDOWN TAUGHT ME?

We have neighbours (they rarely actually come out), grass grows at a rapid rate (and no one has lawn mowers or weed eaters anymore), I get a lot of work done at home, but I prefer being with my team , monkeys come by twice a day and irritate the dogs (deliberately), hadedas are very noisy when I'm on calls, missing your people is a very real thing, missing normality is a real need and freedom of choice and movement can be taken away in a blink of an eye

It's important to work on a good family dynamic, as times like these can either pull you together or tear you apart. How you wash the dishes, hang the washing or clean the floor can be a real contentious issue! Luckily, I like the people I get to share my space with! With regards to social media, the news and the internet, there are always two sides, truths and opinions to every story! People are rude and judgemental behind those screens, so much so that many people have stopped their social media habits, as it is too disturbing or confusing! Seeing Facebook "friends" posts or comments is eye-opening and many people have been cleaning up their social media accounts to ensure that the people left on there are soul feeders.

I think we are all a little shell shocked, confused and disorientated. We are all trying to be positive in a very draining, crazy and uncertain time.

The Fab Team are working hard to still be positive, tell positive stories, produce community mags and focus on local! We all hope to have business at the end of this, though no one is certain when that might be. We are all hoping salaries will continue, though for small businesses the reality is that they stop at the end of April. So, if you know your neighbours, pop them a message, check that they are OK and have food, and if you can help in anyway, do so!

This time will show us, the country and the humans we live and share our spaces with our true colours. Let's pray they are bright, beautiful and caring!

Lorinda and the FAB team

OFFICE FEEDBACK

from the Compliance Administrator





Dear residents.

MAYDAY, MAYDAY! It's May and it's my birthday month!

We're almost halfway through the year and it's the right time to assess how those resolutions are coming along. Think about your personal resolutions and don't forget about the little things that you wanted to complete around the house.

Curb appeal is a big thing and so is location!

I know that most of you will agree that living in Seaward means that you have the perfect location. Honestly, there is very little, if anything, that can beat it! With regards to curb appeal, does your house and garage need painting? Could your garden be a little more organised and maintained? Does that piece of wood need to be sanded down and painted?

Do you have any invasive species in your garden that need to be removed? Does that big tree or bush need some trimmina? Add some flowers. Create that personal touch. These are all factors that make a huge difference.

Should you want to complete any structural change to the outside of your home, remember that you would need to consult an architect for plans, and let the Design **Review Panel and Municipality** pass the plans first, before you start. The DRP meet once a month at the Estate Office.

Don't let it overwhelm vou. Start with a plan and the overall look

that you would like to achieve, and complete one thing at a time. Every little bit helps. Make your house look really good! Not only will it make you feel good about the beautiful property that you own, but it will make a difference to your neighbourhood and the price of all properties on the whole, which, I don't think I need to remind you, is great for your investment.

Just a reminder that all of our rules and regulations are available on our website: www.seawardestates.co.za.

Go for it! You can do it. one small step at a time!

Until next time,

Nat

From the Health and Safety Consultant



Dear residents.

I am in the fortunate position to inform you of some of the events pertaining to our SHE (Safety, Health and Environmental) programme at Seaward Estates.

Fortunately, we have had no incidents to our staff in the last guarter, as well as no damages to our equipment and vehicles. Hopefully you have all noticed the amount of new and

repositioned signage on the road network within the Estate. with regards to maximum speed, location of circles, speed humps and stop signs. These have been placed in the best possible locations to ensure that we are all aware of the hazards on our Estate roads, and to avoid any unnecessary incidents which may result in injuries or damage.

I request that all residents adhere to the road signage and ensure



that all of our road users are safe when using our road network through the Estate. If there are any suggestions regarding road safety signage, please contact the office and these will be investigated.

Be safe.

Neil

OFFICE FEEDBACK

from the Estate Manager

S₁ **T**₁ **A**₁ **Y**₄

S, A, F₄ E,

Dear residents,

The Board of Trustees, SEMHOA staff and I continue to wish you well and trust that the lockdown, as onerous as it is, has not been too hard on you – we will all prevail!

Firstly, I would like to extend my and the Trustees' appreciation to the majority of our residents who have shown true resolve and fortitude during this difficult time under the mandatory COVID-19 lockdown. Many residents must also be commended for assisting the vulnerable and needy through various community initiatives and drives which have supported those communities that are most affected by the lockdown. The SEMHOA community has undoubtedly shown that big hearts exist amongst us. We will continue to support all community initiatives specifically directed toward the vulnerable, as long the activity respects others and is within our rules of engagement. Where there are challenges, please do not hesitate to contact our offices for support.

While the lockdown has had grave impact and prevented management and staff from continuing business as usual and implementing a number of important past identified projects, the team has nevertheless been working behind the scenes on several operational needs, in readiness to return to business as the NEW NORMAL and, in particular, moving the Estate swiftly forward. The health and safety of our staff and residents is and will be of paramount importance, and we are currently busy preparing and drafting processes for the implementation of a number of NEW NORMAL measures that further protect people

We are also identifying and prioritising various areas of concern within the Estate which will urgently need maintenance or upkeep. As such, we will systematically be resolving that which has been neglected during the down time period for our ground staff to undertake. We request residents to be patient as the staff will diligently tackle these areas in order to return the Estate to the necessary standard as soon as we are allowed to do so by the Disaster Management Regulations.

I wish to inform you that the Trustees and I, despite the many challenges we are facing during this fast-moving and ever-shifting environment, are working as diligently as possible to ensure the Estate experiences a soft landing at the end of this unprecedented period. The Trustees and I continue to meet as regularly as possible, are constantly consulting with experts to assist with technical issues relative to the interests of the Estate and are attending online meetings with organisations where insights may be obtained and shared. The extraordinary functions of SEMHOA, such as the Design Review Panel and building inspections, will reconvene once the building/construction

industries have been given official go ahead from Government to continue economic activity.

In conclusion, we expect hard times ahead and are planning for the NEW NORMAL, which includes a number of complex challenges for the next 18 to 24 months:

- 1. Health and safety
- 2. The Estate's personnel
- 3. Residents' activities and movement
- 4. The holding of the postponed AGM, if at all possible within the next six months
- 5. What the NEW NORMAL will look like for all of us
- 6. Strategic plans, projects and management moving forward

In the meanwhile, be assured that

the current Board of Trustees are and have committed to continue to serve the Estate beyond their mandate, which was 31 March 2020 in accordance to the Constitution, under these unusual and rare circumstances to ensure that there is leadership and the Estate is not rudderless, and the overall health and operation ability of the Estate is not unduly disrupted.

Finally, we request residents to not hesitate to contact our office or myself should it be required for assistance or guidance, or in special cases, specific difficulties which we may be able to support under the ambit of the restrictions.

Simon (Jark



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Meet The LE ROUX FAMILY

Meet Jen, Chester and Luna Le Roux. They are an easy-going, fun and adventure-loving family!

en and Chester met at a dock party on Rhode Island, USA and have been inseparable ever since! Before they had Luna, they ran a luxury private charter yacht in the Caribbean together.

The couple did their Yachtmaster course in Durban and Jen fell in love with Ballito. They then sailed the amazing coast of South Africa, after which they moved to the British Virgin Islands to sail for the next five years! "We had the time of our lives and fell more and more in love. After just a year, Chester proposed to me on our first boat together, and we started planning a magical wedding back here in Ballito," reminisces Jen.

While in the Caribbean, the newlyweds soon started craving

something more: a family in Ballito. In July 2018, Jen and Chester found out they would be parents! They quickly got a visa for Jen to move to SA and they both settled in Seaward Estate. "Transitioning to life on land has been a challenge and it took us a while to adapt, but what made it easy was a beautiful place to live and being surrounded by loved ones," Jen says. IT'S A BEAUTIFUL PLACE TO LIVE AND THE NEIGHBOURS ARE ALL FRIENDLY.

Their daughter arrived five weeks early on the last full moon of the year, and with her name being Luna, it was clearly her plan all along! Every since, this little family has been living in Seaward and loving land-life together.

Luna loves her dad's guitar playing, dancing to music and walking around the garden, a parent in hand. Jen now works from home building an online business and Chester manages Footy at Townsend Park, where he also coaches and umpires for football, netball and cricket. Jen also loves cooking and has been supplying some locals with home delivered plant-based and vegan meals.

This happy family loves Seaward because it's so close to the ocean, which they have a view of from their balcony. They also enjoy walking around the Estate and watching the monkeys, and having braais with friends by the pool while listening to music. "It's a beautiful place to live and the neighbours are all friendly.



It's so child-friendly too, with a few little parks dotted around and it being so safe and quiet from traffic. We also love our security staff here in Seaward. They are the best and are so kind and welcoming. They always greet us and we have such a laugh with them and appreciate them so much."

Chester and Jen dream of travelling the world with Luna and having more children to take on adventures on the ocean, however they know that Seaward Estate will always be the place they call home!





Mother's Day Breakfast

Treat mom this Mother's Day by serving her a delicious breakfast in bed! We share some fabulous recipes with you that are quick and easy.



THE ULTIMATE FRENCH TOAST

This recipe is easy to make at home, and the perfect breakfast for mom on Mother's Day! WORDS WOOLWORTHS TASTE

INGREDIENTS

- 4 free-range eggs
- 1/2 cup milk
- 6 thick slices ciabatta
- 1 vanilla pod seeded (or 1 tsp vanilla extract)
- 250g mascarpone
- 80g caster sugar
- 60g butter
- 200g fresh fruit such as mixed berries, gooseberries or pomegranate rubies
- · Honey, for serving
- Icing sugar, for dusting

METHOD

- Whisk the eggs and milk in a bowl. Soak the ciabatta in the egg mixture.
- Meanwhile, fold the vanilla seeds or vanilla extract into the mascarpone with 1 tbsp of caster sugar, then set aside.
- Heat a non-stick pan over medium heat. Melt 20g butter in the pan and fry two slices ciabatta for two minutes on each side until slightly crispy and golden. Sprinkle each slice

with a little caster sugar while frying. Remove from the pan and repeat with the remaining ciabatta.

 Spread the French toast with vanilla mascarpone and layer with fruit. Drizzle with honey and dust with icing sugar before serving.

CHOCOLATE AND OAT *Breakfast Brownies*

We love this recipe for chocolate and oats breakfast brownies, and we think that mom will love it too!

WORDS CLAIRE FERRANDI (IN FOOD AND HOME)

INGREDIENTS

- 200g butter, cubed
- 200g dark chocolate, finely chopped
- 3 eggs, lightly beaten
- 30ml (2 tbsp) strongly brewed coffee, + extra cup to serve (optional)
- 5ml (1 tsp) vanilla essence
- 335g castor sugar
- 60g cake flour
- 40g cocoa powder
- Salt, pinch
- 100g pecan nuts, roughly chopped
- 60g oats
- Fresh fruit, to serve (optional)

METHOD

 Grease and line the base and sides of a 23cm square brownie tin. Preheat the oven to 180°C.



- Place the butter cubes and the chopped dark chocolate in a large glass bowl and fit the glass bowl over a pot of simmering water (don't allow the base of the bowl to touch the water below it). Stir the chocolate-butter mixture until melted, then remove from heat.
- Stir the beaten eggs, 30ml (2 tbsp) brewed coffee, vanilla essence and castor sugar into the melted mixture. Mix well to combine and to dissolve most of the sugar. Sift the cake flour, cocoa powder and salt into the mixture, and fold

gently to combine, without over-mixing. Fold in the pecan nuts and oats and pour the mixture into the prepared brownie tin.

4. Bake the brownies in the preheated oven for 30 minutes until they feel set but still squidgy in the middle. Remove the brownies from the oven and allow to cool for about 30 minutes before slicing into 16 squares. Serve with your choice of fresh fruit if desired, and a cup of freshly brewed coffee for a breakfast treat.

Seaward Press Business Directory

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Telkom	031 562 1404	khanm5@telkom.co.za
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Xpanda Man Dolphin Coast	032 947 0258	info@xmdc.co.za
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