



bulembu beat

2011

December

Bulembu Ministries Swaziland

Veggie Tales



The prize of the Vegetable Garden Competition has been won by Skumbuzo Ndwandwa. He has won a brilliant garden wheelbarrow that was delivered to his house on Thursday. CONGRATULATIONS!!!!

The next round of the vegetable garden competition will start in December 2011 and will run until the 25th of March, 2012. wheelbarrow will be given away to the person/family with the best vegetable garden! So, Bulembu residents, sign up for the competition!

To enter your garden in the competition, write your name, cell number and house number on a piece of paper and place it in the box at the bakery that says: GARDEN COMPETITION.

In the last week of March, judges will visit all the entered vegetable gardens. The winner will be contacted after all the entered gardens have been checked!

Our Previous Vegetable Garden Winners:



Fortune Mkhwananzi was the winner of the Stove Tech in March.

Mr. Mgabi was the winner of a brand new wheelbarrow in July.



What Is Happening Next?



Bulembu to Barberton 40 km Challenge!

Caley Quinn and Easter Raath will be taking on the mountains & valleys between these two towns to raise money for our annual children's Christmas parties! What they raise will go toward food, fun, gifts and logistics. They have to cover 40 km/25 miles in 7 hours to make it back before the border

closes. Caley is the volunteer Assistant Manager to the children's Community Centre and Easter is a Grade 1 teacher at the Bulembu Christian Academy. They will be starting the walk at 7:00 am on Saturday morning and will be determined to finish the whole 40 km by 15:00 pm. If you are driving on the Barberton road on Saturday, don't forget to give Easter and Caley a friendly wave and a bottle of water.

Their walk went well and they arrived in Barberton at 2:30 pm. They raised E13,000 for the children's Christmas parties—at the Community Centre and also for the Bulembu orphans.

The BCA High School will be hosting their
year-end production -

Take Care / Tiphitse Kahle

Where: The Cinema

When: 9th of December 2011

Time: 6:30 pm

All are welcome. See you there!

Milestone

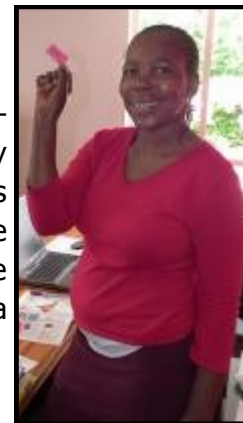
The 'Milestone' section of the newsletter is dedicated to celebrating achievements attained by a select department within BMS. Department achievements will be monitored and one department will be selected each month according to goals achieved.



This month's Milestone Award goes to the Education Department. Not only have they done amazing life-changing work with the kids in the classroom, but also on stage. A big **'well done'** to all those people who have given so much of themselves to help children achieve their full potential and to realise their hopes and dreams. Carry on doing the amazing work that you have been called to do.

Breath Of Life Raffle

The 'Breath of Life' youth group has been on a purpose-driven mission. They have been trying to raise money to buy instruments for the youth worship band and other necessities that they have been doing without for awhile. They have been hard at work selling raffle tickets with great prizes. The raffle was drawn on Monday the 21st of November. Have a look at who the winners are for each package:



Meat Lovers Delight – won by Sister Carole

2kg pork, 1kg biltong, 2kg chicken portions and 1kg worse. Value – R350

Full Load of Firewood – won by Colin Cotterrell

One bakkie load of wood chopped and delivered to your home. Value – R180

Sweet Lovers Delight – won by Easter Raath

A basket of home baked goods that will tantalise your taste buds and make you hunger for more!

Spa Package – won by Lesley Shirk

Sit back, relax and be pampered! Manicure, Pedicure and Facial from Ali's Spa. Value - R220

Thank you to all those who supported 'Breath of Life' by buying a raffle ticket.

Inside Information

David Christie has been coming out to Swaziland to assist the Sisters wherever they need help. Here is a little inside information about David:

How did you get to know the Sisters? I am a member of the Scottish Gospel Church, an Anglican church in Scotland that funds the African Student Federation Conference in southern African provinces that involve South Africa, Mozambique, Lesotho, and Swaziland.



In 2004, three others and I were sent to the African Student Federation Conference as representatives of my church in Scotland. We travelled around for 4 weeks and visited Lesotho, Mozambique, South Africa, and then Swaziland. We met with the Sisters, Karen and Carol from the UK, for about an hour and then went back the next day to chat more with them. It was nice and we got on with them. We had a good time. After returning to the UK, one of the girls I travelled with wanted to go back and volunteer. We both came back a year later. I was in Manzini for 3 months and after that I've been going back and forth.

How old are you? 29

What University did you graduate from? I did my Bachelors at the University in Dundee, Scotland in Scots Law and also took some subjects in International Law. In 2006, I received my Masters in Law at the University of Toronto, Canada.

What are your plans for 2012? I worked for this other organisation in Dar es Salaam as a Programme Manager for about 15 months and then decided I wanted a bit more of my life back. I didn't want to be there permanently, but I am still with the same organisation. My role now is African Support Coordinator (www.ac-af.com). Basically, I coordinate the organisation's teams, which at the moment is just Tanzania because that is our pilot project. I am in Tanzania approximately twice a year for shorter periods of time. It is a community-based project where we do an orphan-based programme and HIV awareness amongst school kids. The intention for next year is to be back in Tanzania for 10 weeks starting in January, come back here to Bulembu for a couple of weeks just to visit and then move to Canada to be based at the head office in Toronto.

I Would like to keep the connection with the Jacaranda kids. I've known some of these kids since they were born.

What countries have you been to? Canada, USA, Mexico, Tanzania, South Africa, Lesotho, Mozambique, Israel and Swaziland.

Where is your family? My parents are in Scotland. I was born and raised on the east coast in a little town that gets smaller and smaller. My parents are there and a lot of my family come from that area. My grandmother is 20 miles from the nearest town. My family lives very close to each other.

Do you have any siblings? I had a sister who came here in 2007 to visit me, but she died early-2008. She had Crohn's Disease.

Do you have a girlfriend? This lifestyle, where I travel around so much, is difficult. I'm not settled right now. The whole reason for moving back to Toronto is to have a base and then see where I go from there. Since turning 29, I realize I'm getting a little older. I'm going home for lots of weddings at the moment. Friends got married this year, friends got married last year, and another friend got engaged while I was here. Everyone around me is getting engaged or married.

What are your plans for Christmas? I am here during Christmas. I leave on the 26th so it's going to be a very different Christmas this year for us. Our Christmases in Jacaranda have always been big with around 35 people coming over. You're in the Sister's house cooking for 35 people, the kids are all running around, they are opening their presents, and they are excited. I have been here for three of the last four Christmases. My parents were here in 2008 for Christmas. This year it's going to be different because we don't have the 30 or more kids.

What do you like doing for fun? Back home there is nothing better than a good meal and a good bottle of wine with your friends, just relaxing. There is nothing better than some good food. I do miss those times. In Toronto you get some really cheap food at some restaurants, so we would go out to eat quite a bit.

Do you miss Scotland? I miss my friends. When I go back in December, 6 of us are going to Paris for 3 days just to get away. I miss my friends and the availability of food in supermarkets. In Scotland, you can get anything you want in supermarkets, whenever you want it. You complain when they don't have one item in stock, but you have a million other items to choose from. I miss that.

Guess Where?

Win a Pizza at the lodge by submitting your answer to Bianca@bulembu.org or sms your answer to 76020717.

Last month's mystery place was the windows behind the Market building.

The person who guessed correctly and won a pizza was Caley Quinn. Try and guess this month's mystery place!

2011 winners of the 'Guess Who' competition will not be able to re-enter in 2011. You will have to wait until 2012.

Thank You!



Bulembu Ministries Swaziland

Purpose

Spiritual, physical, emotional and economic transformation.

Vision

“Create a self-sustaining community by 2020 to transform lives and raise future leaders for Swaziland.”

Mission

Bulembu is a not-for-profit organization serving Jesus Christ by restoring hope to the people of Swaziland through community enterprise and community care.

Values

Christ-centred, Accountability, Respect, Transformation, Sustainability.

Community Update

Primary School Production



The Primary School had their year-end production on Friday the 25th of November – ***The King is Coming!*** The children all had their costumes made by Stephony Leach who did an excellent job!!

The backdrop for the production was the beautiful scenery of Bulembu and the well-known smartie boxes that have become

one of the town's trademarks. So many kings took the stage on Friday night: the king of pop, Michael Jackson; the Lion King; king of rock & roll, Elvis Presley; King Mswati; the animal kingdom; Egyptian pharaoh; and then finally the King who we were all waiting for, Jesus.



Victor Helberg, a pastry chef and chocolatier, came to Bulembu through 'Cooking Unlimited' for 3 days to present a cake baking and icing workshop.



What type of chef are you?

I have been a chef for 41 years. I am considered a master chef and a pastry chef. I am a chocolatier and I am a baker. I am considered possibly one of the best chocolatiers in South Africa. Cheffing is all about passion and unless you have passion to make something, you may as well give up catering and being a chef. You have got to have passion!

Has food always been your passion?

My training started at the age of six. My grandparents, my mother, and my great grandparents lived on a farm. They cooked, and the cooking they did was very simple. A pinch of this and a pinch of that. I have always been into food. I lived and grew up on a farm so my grandmother and great grandmother would say, "Oh put a touch of this and a handful of that", like the old-fashioned way. Those recipes are lost, but I remember we did a lot of cooking and catering. Our family was around 60 for lunch every Sunday. Everybody was family. I had 14 uncles and I think I had 8 aunts and their families, and we'd all get together for Sunday lunch.

My passion in food is to learn and to teach because there are certain ways that you need to show somebody something. You can make biscuits but you have got to understand how not to make them. It's about passion and understanding what it is you are trying to do. I think today, not only in South Africa but all over the world, there needs to be more communication and teaching. More sharing than there has been in the past. Unfortunately, a lot of people do not want to share experience. They don't want to share their secrets.

I believe, but I am open to correction, that there is a chef's association being started in Swaziland. This is great but it needs collective effort to make it work. It's not just one or two people. There must be no ego and there must be no attitude. You find many chefs around the world, from trainees to master chefs, with attitude and ego. Very few chefs want to share, but it's by sharing that you

learn more.

Do you make up your own recipes?

No. I was a student at the Silwood Kitchen Cordon Bleu School in Cape Town and we were always taught to read the recipe, learn the basics of all recipes, and then to use those recipes. I carry around a little black book with me that is comprised of about 150 pages with approximately 30,000 recipes which I can't remember off pat. I have my little book and I write down sequences. I have my ingredients and then I have my summary of method. That's all that's needed. As long as you know the science. Making up recipes is simple. It's about science, the right balance of ingredients. My little black book has gotten lost on several occasions. Once it was taken by someone who was really unhappy that I found out that he had taken it. I demanded it back. The other times I had lost it under the seat of my car.

Where did you get your training?

I was trained in the Silwood kitchen which is the Cordon Bleu School in Cape Town. It was started by Lesley Fall, a very grand lady, who was a hands-on person. We did 2½ years of training in 12 months. The best part of my training came a year after my training when she asked me to come back to teach. So for me it's about teaching. I was thrown in at the deep end, standing in front of hundreds of people. We had public days of demonstrating, student days. You have to know your thing.

Do you have your own company?

I used to have my own company. I have a guesthouse in Johannesburg that is now closed because I am away. I work part-time for different clients. I have a new position starting in December/January as the Executive Pastry Chef for a new company. It's like a food emporium that is opening up, so I am developing about 110 different lines of products ranging from confectionery to baking, from many cakes to chocolates to absolutely everything.



What do you do for fun?

I paint. I am an artist. I paint mostly still life. I have an exhibition every 18 months or so. I should have an exhibition in February next year with my painting buddy. I

paint, I enjoy demonstrating and teaching. I enjoy going for a little flutter at the casino. I win 90 out of 100 times.

Are you married?

No, I'm not married. I've never been married. I have two dogs who are my children and I have a maid. The joke with a lot of my friends is that I have left R1,000,000 in my will for my dogs to be looked after. However, a lot of my friends would like me to put their name in my will so that they can have a million Rand to look after my dogs. Doesn't work like that. I am a recluse. I live in a very large house, I paint, my dogs keep me company, I love listening to classical music and opera. I don't listen to ordinary radio. There is a wonderful saying. It's quite a rude saying but I won't give you the rude version, 'never make a chef cross because you never know what the chef is going to serve you'.

Where do you live?

I live in Johannesburg.

So Bulembu must be very quiet for you?

This is like another planet. I must tell you, for the first time in probably 20 years I saw a live frog. I haven't heard live frogs in 20 years. This is a major wake-up call because I almost stepped on the damn frog going to dinner last night. I thought, well you know, I haven't seen anything like it in 20 years. It's bad. It shows you how our planet is being ruined by misuse of minerals and gold and asbestos, and wildlife is being killed off. I must admit that your scenery, the fresh air, the quiet is very overwhelming. For me, going to sleep is about 11:30 at night but I sleep with gunshots and sirens going off and people shouting in the street.

Have you gone overseas?

Yes, my first trip overseas was in 1983. I treated myself to 6 weeks in the Far East. First time I had ever been out of South Africa and I did something very strange that only a chef would do. In all the hotels I stayed in, I would ask the GM whether it would be possible to meet the Executive Chef of that hotel, so I learned while I was travelling. When I was in Taipei, I learned how to do oriental sculpturing with fruit and vegetables. In Japan at the Tokyo Prince hotel, I was taught by the chef how to do ice carving in the fridges. I have been to the Far East extensively, Europe and America. My favourite of all of them is Singapore. It's a country all on its own. They are the friendliest people; they are the cleanest people.

You have a brochure of chocolates. They look amazing!

This was a challenge. I was told that I couldn't make chocolates so I went to a Little chocolate school in Canada and won the top award for the best chocolatier that year. That was in 2007 with the range of chocolates shown in my brochure. Chocolate making in South Africa is far behind Europe. You have your major chocolate companies and then you have your small chocolate shops. They go bankrupt all the time because nobody wants to buy expensive chocolates although they are not expensive. My quality of chocolate in South Africa is no less than R5.80 each. In Europe or America you pay \$5 each. People don't pay that here except the elite top people.

Around the World in 80 Minutes



The students from the Culinary Art Club put their skills to the test as they hosted an evening full of flavour and culture. It was a great opportunity for them to be able to put what they had learned during the year into practise. They prepared the meals, made the menus, made invites, did the table settings and the decor that transformed the HTC into an 80 minute cultural adventure. The

guests began their gourmet journey in the exotic country of Hawaii, followed by a candle-lit supper in Italy. From there the guests were ushered into China followed by a beautiful meal in Egypt.



Leigh Puttkammer and the culinary art club students did an excellent job in delivering and presenting tasteful courses accompanied with good company and a whole lot of fun.

