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THE Christmas Season

is the perfect time to say, it was a pleasure working with you.

THANK YOU FROM THE CLASSIFIEDS TEAM.

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PERSONAL

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1 TON OF recycled PAPER SAVES 17 TREES



Online CHRISTMAS DESSERTS

The Classifieds Team would love for you to try our favourite recipes.
Simply scan here.



Are you going to try one or more of these recipes? We'd love to see the results! Send us a picture of your version and a little story - if you dare to share.

We will publish it.
E-mail to
lia@groupeditors.co.za



Oudtshoorn Courant

PRINT ORDER 4 000

Oudtshoorn, Prince Albert, Calitzdorp, Ladismith, Uniondale, George, Mossel Bay, Knysna, Riversdale.

WWW.OUDTSHOORNCOURANT.COM

SCAN ME



ESTATE NOTICE

In the ESTATE of the late
SUSANNA MARIA WILLIAMSON

Date of Birth: 1929-07-03
Identity Number: 290703 0072 080
last address: 47A Hoop Street, Oudtshoorn, Western Cape

Date of death: 15/05/2025
Master's Office: CAPE TOWN

ESTATE NUMBER 013376/2025

All persons having claims against the above Estate are required to lodge their claims with the undersigned within 30 days of the date of the publication hereof.

Name of Executor or Authorised Agent
CATHARINE KEENE

Advertiser Name:
TABACKS LEGAL (PTY) LIMITED
The Reserve, 54 Melville Road, Illovo, Sandton, 2196, Johannesburg

Tel: 082 805 5670
Email: catharinek@tabackslegal.com

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JOB OPPORTUNITY FULL-TIME ACCOUNTANT

Company in Central Karoo – Beaufort West

We are seeking a dedicated and detail-oriented Accountant to join our team. If you have a passion for financial accuracy and a strong background in accounting, we invite you to apply and contribute to our growing operations.

Key Responsibilities:

- Assist with managing debtors and creditors to ensure timely collections and payments.
- Prepare and examine financial records for accuracy and compliance.
- Manage accounts payable and receivable processes.
- Reconcile bank statements on a regular basis.
- Prepare tax filings and comprehensive financial reports.
- Assist with budgeting, forecasting, and financial planning to support business decisions.

What We Offer:

- Competitive salary based on experience.
- A supportive work environment.
- Benefits including pension contributions.

Requirements:

- Minimum of a Bachelor's degree in Accounting or a related field (e.g., BAcc, BCom in Accounting).
- At least 5 years of relevant experience in accounting roles.
- Proficiency in accounting software (e.g., Sage VIP, Xero accounting or similar).
- Strong knowledge of South African tax regulations, GAAP, and financial reporting standards.
- Excellent analytical skills, attention to detail, and the ability to work independently.
- Good communication skills and the ability to collaborate with cross-functional teams.
- Professional certification (e.g., SAICA, CIMA) is a plus.

If you are a motivated professional ready to make an impact, please submit your CV, a cover letter, and copies of your qualifications to wbwes@023.co.za with the subject line "Application: Full-Time Accountant".

WE LOOK FORWARD TO HEARING FROM YOU!

CLOSING DATE 30 JANUARY 2026

BREED-OLIFANTS **CALL FOR PROPOSALS FOR FUNDING FOR WATER RELATED COMMUNITY DEVELOPMENT PROJECTS** **BREED-OLIFANTS**

Are you a registered Non-Governmental Organisation or Non-Profit Organisation, involved in **Water Related Community Development** Projects?

The Breede-Olifants Catchment Management Agency (BOCMA) is inviting you to apply for funding. For your application to be considered, it should consist of:

- Application letter.
- Completed application form; and
- Relevant supporting documentation.

Information and application forms are available at all the local libraries, on the BOCMA website: www.breedegouritzcma.co.za, and at the offices of the BOCMA at Cnr. Mountain Mill & East Lake Roads, Worcester or 101 York Street, George.

PLEASE NOTE:

- No applications outside of the previous Breede-Gouritz Water Management Area will be considered.
- The BOCMA's Grant Policy does not provide for stipends/salaries/wages. Any application requesting stipends, salaries or wages will not be considered.
- Only **WATER RELATED COMMUNITY DEVELOPMENT PROJECTS** will be considered.
- The Grant Policy makes provision for financial assistance up to the amount of R200 000 per project per year.

For any further enquiries please contact Ms E van Rooyen at 023 346 8000.

Closing date for applications: **30 JANUARY 2026**.

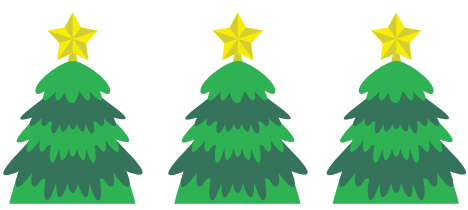
Please submit applications to the following addresses:

The Breede-Olifants Catchment Management Agency
Attention: Mr Jan van Staden
Private Bag X3055
Worcester
6849

OR Hand deliver to Cnr. Mountain Mill & East Lake Roads, Worcester

OR Hand deliver to 101 York Street, George

OR Email to info@bocma.co.za



CHRISTMAS WREATH PAVLOVA

Recipe

INGREDIENTS

- 4 large (5 ½ oz/160g) egg whites at room temperature
- 1 ¼ cups (10oz/282g) sugar
- 2 teaspoons cornflour (aka cornstarch)
- 1 teaspoon white vinegar
- 2 cups (16floz/454ml) double cream whipped
- 2 cups (10oz/300g) strawberries quartered
- 2 cups (10oz/300g) raspberries
- 1 cup (5oz/150g) blueberries
- ½ cup (2 ½oz/71g) pomegranate seeds
- Mint to decorate

INSTRUCTIONS

- Preheat the oven to 300°F (150°C). On a piece of parchment paper, roughly draw a 12-inch (30cm) circle. Turn it over and place it on a baking sheet.
- Using an electric stand mixer or hand mixer, whip egg whites in a clean bowl for 2 minutes on low speed until bubbles start to form.
- Turn the machine up to medium-high speed and continue whipping until the egg whites start to reach soft peaks, roughly 2-3 minutes.
- Slowly start to add the sugar 1 tablespoon at a time until it is all incorporated. You will see the egg whites double in volume and get shiny.
- Once all the sugar is incorporated, add cornflour and the vinegar. Continue mixing for 2 more minutes and then turn off the machine.
- Using a large spoon, dollop the meringue around the circle leaving a hole in the middle just like a Christmas wreath.
- Turn down the oven to 250°F (125°C) and bake the Pavlova for about one hour 15 minutes. After that time, turn off the oven but leave it in the oven to dry out for 3 hours (or overnight).

Blessings Lorraine



CRUSHED PINEAPPLE DESSERT

Recipe

INGREDIENTS

- 2 tin crushed pineapple
- 1 tin fresh cream
- 1 tin sour cream
- 1 tin condensed milk
- 1 flake

METHOD

Beat fresh cream till slightly thick
Add sour cream and beat
Add condensed milk and beat
Drain pineapple and add the pineapple to the cream mixture and mix well.

Pour into dish and sprinkle with flake, set in the fridge about 2 hours before serving.

Merry X-mas Boniswa



CHRISTMAS DESSERTS...

Enjoy! TEAM CLASSIFIEDS



HOT CHOCOLATE COOKIES

INGREDIENTS

- ¾ cup butter, softened
- ¾ cup sugar
- ¾ cup packed brown sugar
- 2 large eggs, room temperature
- 1 teaspoon vanilla extract
- 2 ¼ cups all-purpose flour
- 1/2 cup instant hot cocoa mix (about 3 packets)
- 3 tablespoons baking cocoa
- 1 teaspoon salt
- 1 teaspoon baking soda
- ½ teaspoon baking powder
- 1 cup vanilla marshmallow bits (not miniature marshmallows)
- 1 cup semisweet chocolate chips

DIRECTIONS

Preheat oven to 190°. In a large bowl, cream butter and sugars until light and fluffy, 5-7



minutes. Beat in eggs and vanilla. In another bowl, whisk flour, cocoa mix, baking cocoa, salt, baking soda and baking powder; gradually beat into creamed mixture. Gently stir in marshmallow bits and chocolate chips.

Drop dough by tablespoonfuls 5 cm apart onto greased baking sheets. Bake until set, 10-12 minutes. Remove to wire racks to cool completely.

Enjoy! Love Lia



Are you going to try one or more of these recipes? We'd love to see the results! Send us a picture of your version and a little story - if you dare to share.

We will publish it.
E-mail to lia@groupeditors.co.za

SJOKOLADEKOEK

Resep

BESTANDELE

- 2 k meel
- 2 k suiker
- 6 eiers geskei
- 4 t bakpoeier
- ½ k kakaopoeier
- 5ml Vanielje geursel
- ¾ k olie
- ½ k melk
- ½ k warm water
- Knippie sout

METODE

Sif meel en kakao en 2 t bakpoeier saam. Voeg suiker, olie, melk en water by en dan die eiergele. Meng goed. Klop die eierwitte styf en voeg ander 2 t bakpoeier en knippie sout by. Vou liggies in die deeg.

Skep gelyke dele in voorbereide panne.

Plaas in oond en bak teen 180°C.

Wanneer jy die koek begin ruik, bak vir +- 25 min.

Toets met mes, as die mes skoon uitkom is die



koek gaar. Plaas op afkoelrak en versier. Die kakao kan uitgelaat word en lemoen of pynappelgeursel kan gebruik word om dit af te wissel.



Lekker eet Susan

*“Christmas cookies and happy hearts,
this is how the holiday starts.”*



MARIE BISCUIT LOG

Recipe

INGREDIENTS

- 20 Marie biscuits
- 1 can Caramel Treat
- Dessicated coconut /crushed Peppermint Crisp

INSTRUCTIONS

- Cover every biscuit with a layer of caramel.
- Stack them together again.
- Roll the whole log in coconut or peppermint crisp
- Cover tightly with tinfoil
- Put in the freezer

Take it out half an hour before serving. Cut in slices diagonally.

Tip : For Xmas you can put red and green cherries on top too.

Merry X-mas LoAnel

CHOCOLATE TRIFLE

Recipe

INGREDIENTS

- Whipped cream
- Chocolate chip muffins
- Chocolate mousse
- Strawberries
- Aero Chocolate

METHOD:

In a big bowl, or wine glasses, layer ingredients:

- A layer of muffins broken up into pieces.
- Followed by a layer of chocolate mousse.
- Then add another layer of broken muffins.
- Followed by a layer of whip cream
- Then add a layer of strawberries topped with a layer of whipped cream.
- And another layer of muffins with a layer of mousse. (You can add as many layers as you'd want.)

Top it with a layer of strawberries, with a little whipped cream, and sprinkle the broken pieces of Aero chocolate over it.

Merry Christmas Sade



JOGURTTERT

Resep

4 MINUTE (MIKROGOLF JOGURTTERT)

BESTANDELE:

- 1 liter Volroom jogurt van jou keuse
- 1 blikkie (385g) kondensmelk
- 1 pakkie Tenniskoekies
- 5-6 eetlepels gesmelte botter (hang af van grootte van bak)

• **OPSIONEEL:** meng 10ml gelatien aangemaak met bietjie warm water en afgekoel by jou mengsel in net om te verseker hy stol perfek Regtig jou keuse.

METODE:

Krummel die koekies en meng met botter - druk vas onder in 'n bak. Meng die jogurt en kondensmelk (en gelatien indien jy dit wil gebruik). Gooi die mengsel op die koekies in die bak. Sit in mikrogolf vir 4 minute en siedaar! Haal die kaaskoek uit die mikrogolf en sit in die yskas totdat dit lekker koud is. Garneer met aarbeie / bessies van jou keuse (Garnering gaan verskil afhangende van jou soort jogurt. En geniet!

Geniet Marinda