

THE Christmas Season

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

THANK YOU FROM THE CLASSIFIEDS TEAM.

LOCAL RATES & DEADLINE

RATE INCREASE EFFECTIVE 1-3-2025
DEADLINE for: Bookings | Payments | Alterations
TUESDAY 12:00 To avoid disappointment of your advertisement not appearing on the date you wish, please book early.
RATES Classifieds advertising is strictly CASH.
CONDITIONS Group Editors (Pty) Ltd reserves the right to withhold or cancel an advertisement order that has been accepted.
ERRORS Please report errors immediately. Group Editors (Pty) Ltd accepts no responsibility for more than one incorrect insertion of any advertisement or any costs beyond the costs of the space occupied by the error. No re-publication will be given because of small typographical errors which do not lessen the value of the advertisement.

MARRIAGES

0104

MARRIAGE OFFICER

Any place, any time
Deon Joubert
072 936 0408

MISCELLANEOUS

0407

FOR SALE
SADIE FAMILY WINES R985 incl FREE Delivery of 1 to 24 bottles.
064 482 2925
MW000899

KNYSNA-PLETT HERALD

PRINT ORDER 3 000

George, Knysna, Mossel Bay, Oudtshoorn, Wilderness, Sedgfield, Plettenberg Bay, Riversdale.

WWW.KNYSNAPLETTHERALD.COM

SCAN ME



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KNYSNAPLETTHERALD.COM
OUDTSHOORNCOURANT.COM

GEORGEHERALD.COM
MOSSELBAYADVERTISER.COM
GRAAFFREINETADVERTISER.COM



LEGAL NOTICES



H S R

ESTATE NOTICE

Estate of the Late:
MIETA WITBOOI
Identity No: 521002 0028 080
Date of death: 2021-08-05
of: 217 Keurboom Street, New Horizon
PLETTENBERG BAY, WESTERN CAPE, 6600

ESTATE NO: 009427/2023

In terms of section 35(5) of Act 66 of 1965 notice is hereby given that a copy of the First and Final Liquidation and Distribution Account in the above Estate will be open for the inspection of all persons interested therein for a period of 21 (twenty-one) days from the 12th of December 2025 at the office of the Magistrate Knysna and the Master of the High Court, Cape Town.

F DU PLESSIS
HDSR ATTORNEYS INC
ATTORNEYS FOR EXECUTOR

SUITE 27, MELLVILLE'S CORNER CENTRE, MAIN STREET, PLETTENBERG BAY, 6600
Email: fdp@hdsr.law.za

FORM JJJ

LOST OR DESTROYED DEED

Notice is hereby given in terms of Regulation 68 of the Deeds Registries Act, 1937, of the intention to apply for the issue of a certified copy of Deed of Transfer Number ST4718/2022 passed by LAVERNE KAREN BRANSON, Identity Number 690109 0116 08 1, Unmarried, in favour of ELIZABETH GERTRUIDA VAN DER MERWE, Identity Number 560913 0091 08 8, Unmarried, in respect of certain

A Unit consisting of

- (a) Section No. 95 as shown and more fully described on Sectional Plan No SS 162/1997 in the scheme known as CASTLETON in respect of the land and building or buildings situated at PLETTENBERG BAY, in the Bitou Municipality, Division of Knysna, Western Cape Province, of which section the floor area, according to the said sectional plan is 129 (One Hundred and Twenty Nine) square metres in extent and
- (b) An undivided share in the common property in the scheme apportioned to the said section in accordance with the participation quota as endorsed on the said sectional plan.

HELD BY Deed of Transfer Number ST 4718/2022

which has been lost or destroyed. All interested persons having objection to the issue of such copy are hereby required to lodge the same in writing with the Registrar of Deeds : Western Cape at Cape Town within two weeks from the date of the publication of this notice.

APPLICANT -STROMBECK ATTORNEYS,
48 PICKERING STREET, NEWTON PARK, PORT ELIZABETH, Tel: (041) 581152,
shiehaam@strombeck.co.za

FORM JJJ

LOST OR DESTROYED DEED

Notice is hereby given in terms of regulation 68 of the Deeds Registries Act, 1937, of the intention to apply for the issue of a certified copy of DEED OF TRANSFER NUMBER T55362/2018

passed by CROWS NEST PROPERTIES CC;
REGISTRATION NUMBER:
2007/140224/23

in favour of MALCOLM BENJAMIN STRYDOM
IDENTITY NUMBER: 6711245559089
AND
PHYLLIS ROSEMARY STRYDOM
IDENTITY NUMBER: 7706180238086
MARRIED IN COMMUNITY OF
PROPERTY TO EACH OTHER

in respect of ERF 13618 KNYSNA, IN THE MUNICIPALITY AND DIVISION OF KNYSNA, PROVINCE OF THE WESTERN CAPE

Held by DEED OF TRANSFER
NUMBER T55362/2018

which has been lost or destroyed.

All interested persons having objection to the issue of such copy are hereby required to lodge the same in writing with the Registrar of Deeds: Western Cape at Cape Town 4th Floor, 2 Riebeeck Street within two weeks from the date of the publication of this notice.

Dated at Knysna on 29 November 2025.

HARKER ATTORNEYS INCORPORATED
C/O STBB ATTORNEYS

Address: 10 Unity Street, Knysna, Western Cape / 8th Floor, 5 St George Mall, Cape Town, Western Cape

LOST OR DESTROYED DEED

FORM JJJ

Notice is hereby given in terms of Regulation 68 of the Deeds Registries Act, 1937, of the intention to apply for the issue of a certified copy of DEED OF TRANSFER NUMBER T31507/2011 dated 15 June 2011, passed by TRUROLL PROPERTIES CC, Registration Number CK 1986/006885/23 in favour of 1. GUNTER EUGEN HAKENJOS, Born on 16 April 1940, Unmarried 2. CHRISTOPHER GORDON BOYD, Born on 11 December 1954, Unmarried in respect of certain ERF 197 KNYSNA IN THE MUNICIPALITY AND DIVISION OF KNYSNA, WESTERN CAPE PROVINCE which has been lost or destroyed

All interested persons having objection to the issue of such copy are hereby required to lodge the same in writing with the Registrar of Deeds: Western Cape at CAPE TOWN, Floor 4, Info Desk, 2 Riebeeck Street, Foreshore, CAPE TOWN within two weeks after the date of publication of this notice.

Dated at KNYSNA this 14th day of November 2025 and at France this 25th day of July 2025 respectively.



Applicants:

- GUNTER EUGEN HAKENJOS
Born on 16 April 1940
Unmarried
- CHRISTOPHER GORDON BOYD
Born on 11 December 1954
Unmarried

Address: c/o LOGAN MARTIN INCORPORATED
SHOP OFFICE 7 to 9 WOODMILL
LANE CENTRE
MAIN STREET
KNYSNA
6571

Email address: elouise@loganmartin.co.za
Contact number: 044 - 382 1115

LEGAL NOTICES | ESTATE NOTICES

grijlegals@groupeditors.co.za

PIET HAASBROEK
ATTORNEYS



ESTATE NOTICE

IN THE ESTATE OF THE LATE
ALAIN FRANCOIS LEGER
(ID : 310604 5029 08 1)
IN LIFE A WIDOWER FROM PLETTENBERG BAY.

DATE OF DEATH: 13 AUGUST 2025

ESTATE NUMBER: 8400/2025

NOTICE IS HEREBY GIVEN to Debtors and Creditors to pay amounts due to the estate and to institute claims against the estate with the undersigned within 30 (THIRTY) days from the date of the publication hereof.

ATTORNEY FOR EXECUTOR
PIET HAASBROEK ATTORNEYS
WRIGHT GUARDS BUILDING,
21 HERDENKINGSTREET, VIRGINIA, 9430
DOCEX 25, WELKOM
P O BOX 876, VIRGINIA, 9430

TEL : (057) 212 9833
E-MAIL : virginia@piethaas.co.za

ESTATE NOTICE

In the Estate of the late:
DAVID WILLIAM FRAME
Passport no: 309732609,
of Farnham, United Kingdom,

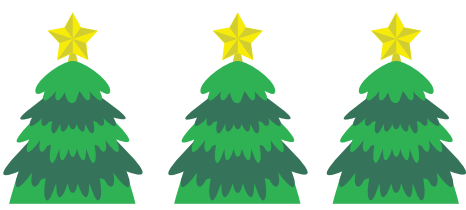
who died on 26 February 2017

ESTATE NO. 010786/2025

Creditors and Debtors in the above Estate are hereby required to file their claims with and pay their debts to the undersigned within thirty (30) days of the date of publication hereof.

PETER GILES REDIN BUTLIN
(CHARTERED ACCOUNTANT)
GIBSON, BUTLIN & WILLIAMS CC

PO BOX 181
Cnr High Street & Marine Way
Plettenberg Bay
6600
Executor of the Estate



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 LoAn Nel

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