

THE

Christmas Season

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

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ESTATE NOTICE

LIQUIDATION AND DISTRIBUTION ACCOUNT IN DECEASED ESTATES LYING FOR INSPECTION

Estate Late:  
**MATHYS JOHANNES VAN DER MERWE**  
ID Number: 640220 5114 087  
Last address: 60 Murray St, Middelburg, 5900

Magistrate's Office: MIDDELBURG  
Master's Office: GRAHAMSTOWN

ESTATE NUMBER: 003538/2023

In terms of section 35 (5) of the Administration of Estates Act, No. 66 of 1965, notice is hereby given that copies of the liquidation and distribution accounts (first and final, unless otherwise stated) in the estates specified below will be open for the inspection of all persons with an interest therein for a period of 21 days (or shorter or longer if specially stated) from the date specified or from the date of publication hereof, whichever may be the later, and at the offices of the Masters of the High Court and Magistrates as stated. Should no objection thereto be lodged with the Masters concerned during the specified period, the executors will proceed to make payments in accordance with the accounts.

L VAN ZYL ATTORNEYS  
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PAPER RECYCLING PROCESS

1. Collection

Paper is collected from homes, businesses and recycling sites and sent to a Materials Recycling Facility (MRF).

2. Sorting & vailing

The paper is sorted and graded depending on it's type. It is then compressed into a bale.

3. Pulping & screening

The paper is mixed with water in a large vat. Making a mushy mixture called pulp. The pulp is then screened to remove any plastic or glue.

4. De-inking

Air is passed through the pulp to produce foam which removes atleast half the ink. Chemicals can also be used to separate the ink from the paper, which is then washed away.

5. Drying

The pulp is poured onto a wire screen to drain and form a sheet. This is then passed under heavy rollers to squeeze out more water. Heated rollers are then used to dry and straighten the paper.

6. New paper

The paper is rolled into one giant roll, as wide as up to 9m and up to 20 tonnes in weight, and then cut into smaller rolls.

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RECYCLING PAPER

STEP 1  
The separated paper is washed and mixed to create 'slurry'

STEP 2  
Add different materials to the slurry to create different paper products

STEP 3  
The slurry is spread using large rollers into large thin sheets

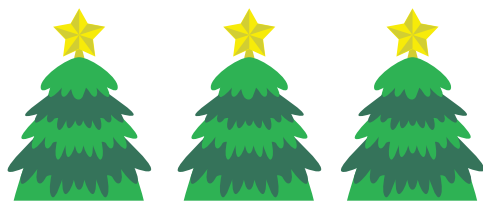
STEP 1  
The paper is dried and rolled to be cut and sent to the shops

DONATE BLOOD

EVERY DROP COUNTS

SAVE LIFE





## 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 (16fl oz/454ml) double cream whipped
- 2 cups (10oz/300g) strawberries quartered
- 2 cups (10oz/300g) raspberries
- 1 cup (5oz/150g) blueberries
- ½ cup (2 ½ oz/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 Pia*



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](mailto: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 leroen 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 eetlepel 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 ahangende van jou soort jogurt. En geniet!

*Geniet Marinda*