

THE Christmas Season

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

THANK YOU FROM THE CLASSIFIEDS TEAM.

YOUR ADVERTISEMENT WILL APPEAR ACROSS ALL OUR WEBSITES, ENSURING CONTINUED VISIBILITY AND REACH.

WWW.GEORGEHERALD.COM
WWW.MOSSELBAYADVERTISER.COM
WWW.KNYSNAPLETTERHERALD.COM
WWW.ODUTSHOORNCOURANT.COM
WWW.SOUTHCAPEFORUM.COM



CONTACT MARINDA:
FOR ALL YOUR ADVERTS
044 874 2424
marindaw@groupeeditors.co.za



CONTACT BONGI:
FOR ALL YOUR LEGALS
044 874 2424
grjlegals@groupeeditors.co.za

BOEDEL KENNISGEWING

In die boedel van wyle
ELIZABETH MARY-ANN BEKKER
Identiteitsnommer 370205 0037 082
wie woonagtig was te Marais Steyn Tehuis,
Steynsburg, 5920

en oorlede is op 25 Mei 2024

BOEDELNOMMER 002254/2024
GRAHAMSTAD.

Die Eerste en Finale Likwidasie- en
Distribusierekening in bogenoemde boedel sal
vir 'n tydperk van 21 dae vanaf publikasie ter
insae lê by die kantoor van die Meester van die
Hooggeregshof te Grahamstad, en 'n afskrif
daarvan in die Landdroskantoor te Steynsburg.

JANNELIE WOLFAARDT,
AGENT VIR EKSEKUTEURS,
POSBUS 84,
MIDDELBURG,
OOS-KAAP
5900.

TEL 049 842 1275

ESTATE NOTICE

In the estate of the late
ESMERALDA GRACE VAN STRAATEN,
Identity No. 530723 0030 086
date of birth 23 July 1953,
date of death 12 September 2025
of 54 Van der Walt Street,
Middelburg, Eastern Cape

ESTATE NO. 003352/2025

CREDITORS and DEBTORS in the above
estate are hereby required to file their
claims with and pay their debts to the
undersigned within 40 DAYS from date
of publication hereof.

A. HATTINGH
Appointed Executor
alfonso.law.pe@gmail.com
Room 712 Oasim Building
Pearson Street
Central, Gqeberha
041-5171901

IN THE MAINTENANCE COURT OF SOUTH AFRICA
NORTHERN CAPE DIVISION, COLESBERG

CASE NO: 153/2025

In the matter between:
MELISSA EDWINA GROOTBOOM Applicant
and
ASHWILL SAAYMAN First Respondent

NOTICE OF SALE IN EXECUTION - AUCTION

IN EXECUTION of a Judgment in the High Court of South
Africa, Northern Cape Division, Kimberley, the following
fixed property will be sold in execution on the 19th day of
December 2025 at 11h00 at Colesberg Magistrate's Court
at 8 CAMPBELL STREET, COLESBERG by the Sheriff
Victoria West to the highest bidder on the terms and
conditions which will be read by the Sheriff at the time of
the sale, which Conditions of Sale may be inspected at
the Sheriff's offices at 12 Barnard Street, Victoria West.
The following information is furnished regarding the
immovable property though no guarantee with regard
thereto can be given.

CERTAIN PROPERTY:
ERF 1597 COLESBERG
PROVINCE: NORTHERN CAPE
PHYSICAL ADDRESS:

58 ADELAIDE STREET, COLESBERG

MAGISTERIAL DISTRICT:

COLESBERG

ZONING:

UNKNOWN

PROPERTY DESCRIPTION :

A SINGLE STAND FREESTANDING WITH: ASBESTOS
ROOF, BRICK AND BLOCK WALLS, TILED FLOORS,
PASSAGE WAY, DINING ROOM, 2 BEDROOMS,
KITCHEN, 1 BATHROOMS, 1 TOILET

Nothing in this regard is guaranteed.

TERMS:

- The sale shall be subject to the terms and conditions
of the Supreme Court Act and the Rules made
thereunder.
- The purchaser shall pay a deposit of 10% (TEN
PERCENT) of the purchase price and the auctioneer's
commission in cash immediately after the sale and
the balance against transfer to be secured by a Bank
or Building Society Guarantee, to be furnished to the
Sheriff of the High Court, Victoria West 21 (TWENTY
ONE) days after the date of sale, to be approved by
the Applicant's Attorneys.
- Transfer shall be effected by the attorneys for the
Applicant and the purchaser shall pay all transfer
dues, including transfer duty, current and/or arrear
levies/rates and/or Value Added Tax and other
necessary charges to effect transfer upon request by
the sale attorneys.
- The full conditions of sale may be inspected at the
Sheriff's Office, 12 BARNARD STREET, VICTORIA,
WEST.
- This sale is a sale in execution pursuant to a
judgment obtained in the above Court.
- The Rules of this auction and a full advertisement is
available 24 hours prior to the auction at the office of
the Sheriff for Victoria West, 12 BARNARD STREET,
VICTORIA WEST.
- Registration as a buyer is a pre-requisite subject to
specific conditions, inter alia:
 - Directive of the Consumer Protection Act 68 of
2008 ([URL http://www.info.gov.za/view/DownloadFileAction?id=99961](http://www.info.gov.za/view/DownloadFileAction?id=99961));
 - FICA – Legislation i.e. proof of identity and
address particulars.
 - Payment of registration of R10 000,00 by
Electronic Transfer
 - Registration conditions.

The conditions shall lie for inspection at the office of the
Sheriff Victoria West, 12 BARNARD STREET, VICTORIA WEST,
for 15 days prior to the date of sale.
Office of the sheriff Victoria West.
The office of the Sheriff for Victoria West will conduct the
sale.

DATED AT COLESBERG ON THIS THE 28nd DAY OF
NOVEMBER 2025.

Adv. M. Mabotho
Maintenance Officer, Magistrate Colesberg
8 Campbell str, Colesberg
Tel: (051) 753 8400
Email: mamabotho@justice.gov.za

HOW WE CAN HELP.

Classifieds offer a simple, effective, and
affordable way to reach your local audience.

Whether you're **BUYING, SELLING, OR**
PROMOTING A SERVICE, classifieds connect
you directly with people in your community who are
looking for what you have to offer.



Ask US How...



INXUBA YETHEMBA

UMASIPALA WASEKHAYA / PLAASLIKE MUNISIPALITEIT / LOCAL MUNICIPALITY



APPLICATION FOR A PROPOSED REZONING FROM RESIDENTIAL ZONE I TO BUSINESS ZONE I
(GENERAL BUSINESS – BOTTLE STORE AND SPAZA SHOP) AND PERMANENT DEPARTURE: ERF 5627,
LINGELIHLE, NXUBA

Notice is hereby given in terms of Spatial Planning & Land Use Management Act 16 Of 2013 / Inxuba
Yethemba Spatial Planning & Land Use Management Bylaw (2016) and all applicable legislations, that
an application has been lodged by Mr. T. Hutu of Urban and Rural (Pty) Ltd, for proposed rezoning from
Residential Zone 1 to Business Zone 1 (general business – Bottle Store and Spaza Shop) and Permanent
Departure: erf 5627, Lingelihle, Nxuba.

Copies of the application are available for inspection at the office of the Municipal Manager (Municipal
Complex, 1 JA Calata Street, Cradock, 5880) within normal office hours. Any comments or objections
should be lodged in writing to the Municipal Manager (P o Box 24, Cradock) within 30 days of the date
of this notice.

CRADOCK 03 / 12 / 2025
MUNICIPAL OFFICES
MR M.W. MBEBE
MUNICIPAL MANAGER

FORM JJJ

LOST OR DESTROYED DEED

Notice is hereby given in terms of Regulation
68(l) of the Deeds Registries Act, 1937, of the
intention to apply for the issue of a certified copy
of Title Deed Number T22559/2008CTN passed
by The Directors for the time being of CAMEXO
SA (PTY) LTD with Registration Number
1994/000087/07, (formerly known under
Registration Number 1994/000087/06) in favour
of The Directors for the time being of CAMEXO
SA (PTY) LTD with Registration Number
1994/000087/07, in respect of a certain:

ERF 7617 GRAAF-REINET
SITUATED IN CAMDEBOO MUNICIPALITY
DIVISION GRAAF-REINET
PROVINCE OF THE EASTERN CAPE

IN EXTENT 5650 (FIVE THOUSAND SIX
HUNDRED AND FIFTY) SQUARE METRES

HELD BY CERTIFICATE OF CONSOLIDATED
TITLE NUMBER T22559/2008CTN

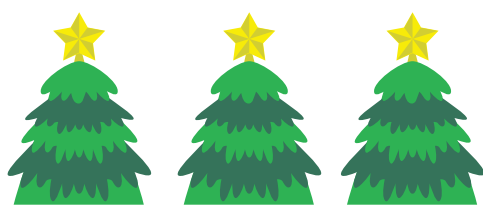
which has been lost or destroyed. Despite a
mortgage bond being registered over the said
property in favour of Land & Landbou Bank van
Suid-Afrika under Mortgage Bond Number
B37055/2003CTN, the said deed has not been
pledged and is not being detained by anyone as
security for a debt or otherwise — as the said
Bank does not have a custom of retaining title
deeds in respect of mortgaged properties.

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:
Eastern Cape at King Williams Town, within two
weeks from the date of the publication of this
notice.

DATED at WORCESTER on 28 NOVEMBER 2025.

APPLICANT: J NAUDÉ ATTORNEYS INC
ADDRESS: Office 40, 1st Floor, Q Square,
72 High Street, Worcester, 6850

E-MAIL ADDRESS: rene@inaudlaw.co.za
CONTACT NUMBER: 023 342 4668 (REF: STP-040)



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@groupereditors.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 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 ahangende van jou soort jogurt. En geniet!

Geniet Marinda