



MOUNT AMANZI SHAREHOLDER NEWSLETTER DECEMBER 2017

Dear Valued Shareholder

We are in the last stretch of 2017 and find ourselves at the start of the Festive Season. What a great year it has been! We hope that you get the opportunity to relax this last month of the year and be refreshed, renewed and ready for 2018. In the meanwhile, allow us to update you with the latest and greatest happenings at your Mount “Amazing”.

THE LATEST AND GREATEST

If we reflect on what we have achieved this year at Mount Amanzi – it is remarkable. Flash back to the **RCI OSCAS**, where we once again achieved **Silver Crown status**; the fact that we implemented bigger 40-inch-screen TVs in all the units and expanded the Mount Amanzi Spa, to name but a few of the accomplishments of the 2017 year. **And now we find ourselves, six months or so later, with even more things to check-off. So without further ado – let’s get into that:**

Firstly, there is a saying **“some paths can’t be discovered without getting lost”** – but we don’t believe this applies to the road that leads to and from Mount Amanzi. Consequently, **we have rebuilt entrance and exit signs on the Main Road** – this way our guests can clearly see the exit and entrance for Mount Amanzi and certainly won’t get lost.

A place guests should, however, lose themselves is in the beautiful Mount Amanzi gardens. You may remember that we mentioned we were establishing paths in the gardens. Well, not only do we have dedicated walkways that lead to the two riverside bomas, but **we have also installed lighting along the paths** – to ensure you can easily make your way to and from the bomas, even in the evenings.

On the topic of the beautiful Resort gardens; do you remember **we established a veggie garden** during the first half of the year? Well, **this area has expanded** and our Old Kitchen Restaurant also makes use of the organically grown veggies. We hope to expand this venture even further in the not so distant future. But we will let you know as it happens.

Across the gardens, to Reception – the **Mount Amanzi Spa moved to Reception** earlier this year. This truly is an amazing spot and now sports more treatment space and has its own little garden area that overlooks the matchless view of the Magalies Mountains.



The Spa has also created a “**Little Princess Package**”, so that little ladies can be spoilt along with mommy and/or granny; this package includes a nail paint, with some art and a yummy cupcake too. **Don't forget to book your Spa treatments in advance: 012 381 5400.**

For entertainment of a different variety – guests should make their way towards the **Games Room**; especially now that this area has **expanded to accommodate more age groups**. For one, the pool tables and foosball machine have moved downstairs to make it more accessible for all guests to use. A **movie theatre** is also available for **kiddies'** movies, or if there is a big game on and it is nippy or rainy outside, the movie theatre becomes a sports theatre.

Another development that happened this year is that Mount Amanzi has added **garlic bread, biltong** and special **Mount Amanzi Braai Spices** to the goods available from the **Mini Market**. Soon to join the Mini-Market's inventory are **gourmet milkshakes** and a selection of wines. We'll keep you posted about the addition of these new items; as well as any other new, handy or delicious items added to the Mini-Market in future.

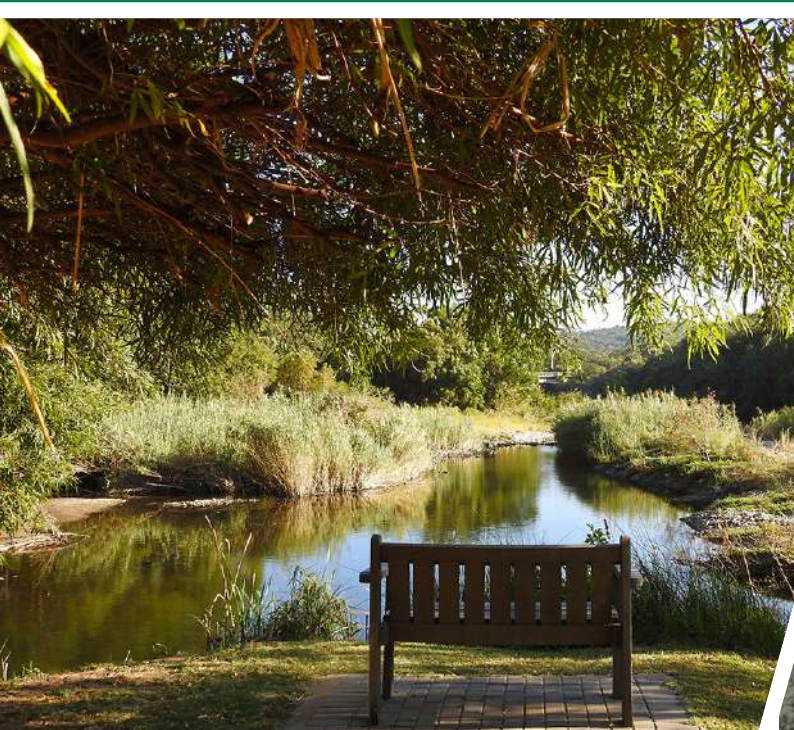
Speaking of delicious things – Old Kitchen continues to have all kinds of yummy specials. The Summer Specials range from – t-bone and potato wedges, chicken schnitzel with fresh salad, delicious chicken or beef burgers, fish and chips, meat baskets and of course: the everyday, R29 Mount Amanzi Brekkie remains one of the most popular dishes.

And finally...what's new in your home-away-from-home unit?

All linen and towels were replaced in the units and complimentary linen spray has been added to the inventory. We mentioned earlier in the year that we installed new hand showers in the units, and now we have also replaced all the silicone in the bathrooms and in the kitchens. In the five bedroom units, the single beds in the lofts now have brand new bases and mattresses.

We have many exciting developments planned for 2018 – and we will be sure to give you the scoop as things unfold in 2018.

Don't Miss Out on Fun and Delicious **Christmas and New Year's Festivities** and Food at Old Kitchen Restaurant. Visit: http://www.mountamanzi.co.za/facilities_onsite.php for the Details and Menus.





MOUNT “AMAZING” SUPPORTS CAUSE FOR PAWS




Mount Amanzi actively looks for ways to improve lives in South Africa – whether it’s raising funds for people in need, or assisting our four-legged friends (like dogs and cats) that need a helping hand to survive a chilly winter.


This year Mount Amanzi supported African Blessings and more specifically the Cause for Paws Drive. African Blessings, a Non-Profit Organisation that runs several amazing projects, collected dog and cat food and blankets for animals in need, during the freezing winter months.

Mount Amanzi decided to run a month long campaign to raise funds for the Cause for Paws Drive. Firstly, we initiated “Casual Day Thursday” where our staff had the choice to pay R10 to wear “civvies”. And secondly, we initiated weekly bake sales; where we donated the cake and our guests supported us by purchasing the yummy baked goods. Week one we raised R1118; week two R1096; week three R791 and week four we raised R1 065. So in total we were able to donate R4070 to vulnerable doggies and kitties in need.




 Staff On “Civvies” Day




 Bake Sale



 Supporting Worthy Paws



 Civvies FUN



The smallest act of kindness is worth more than the grandest intention.

Oscar Wilde



MOUNT AMANZI “AMAZES” SEASONS FOR SENIORS



Another African Blessings initiative that Mount Amanzi supported in the second part of the year was the Season for Seniors Campaign.

There are elderly people in the communities that African Blessings serves that are truly in need of basic items; items which we see as everyday essentials. But for them, they are true blessings and would significantly impact their quality of life during the Festive Season. The majority of these elderly people are bitterly poor, forgotten and ignored; and many have not been fortunate enough to ever receive a gift. Mount Amanzi collected over 74 items and donated them to the Season for Seniors Campaign, to help improve the quality of life of elderly people in need.



YOUR RESORT STORY SECTION



SHAREHOLDERS TELL ALL

One of our valued Shareholders, **Suzie Heese**, shared one of her fondest “**Mount Amazing**” memories with us. It is a throwback to 2012 when her grandson won, **Mr Mount Amanzi**. Such a lovely memory and photo – **thank you for sharing it with us!**



Another valued Shareholder, **Johan Heyns**, said that the picture below is **his special Mount Amanzi spot** and a place which holds special memories. We hope you make many more memories here Mr Heyns! **Thank you for sharing.**



DON'T FORGET TO TELL US WHY YOU LOVE MOUNT AMANZI!



What are the best things about the Resort? What do you love the most?

Tell us **YOUR MOUNT “AMAZING”** story and you could be featured in a future newsletter edition.

Please email us your stories, recipes and/or pictures to **yourresortstory@oaks.co.za**



Mount Amanzi Sweet Potato Cinnamon Loaf



What you need:

- ☞ 2 –3 medium sweet potatoes, cooked and mashed
- ☞ 3 Tbsps. of water
- ☞ 3 large free range eggs
- ☞ ½ cup of oil (canola or vegetable)
- ☞ ¼ cup of buttermilk
- ☞ 1 tsp. vanilla essence
- ☞ 2 cups of all-purpose flour
- ☞ 1 ¼ cups of sugar
- ☞ ¼ cup brown sugar
- ☞ 2 tsps. baking soda
- ☞ 1 Tbsp. ground cinnamon
- ☞ 1 tsp. ground ginger
- ☞ 1 tsp. ground nutmeg
- ☞ ½ tsp. ground allspice
- ☞ ½ tsp. ground cloves
- ☞ Pinch of salt, to taste

How to make the yumminess:

- ☞ Preheat the oven to 180 °C.
- ☞ Spray a loaf pan (9x5-inch or 23x13-cm) with non-stick cooking spray.
- ☞ Peel the sweet potatoes and cut into 2.5 cm chunks and place in a microwave-safe bowl. Add the 3 Tbsps. of water and cover with cling-wrap. Microwave on high for 14 to 18 minutes, or until the sweet potatoes are soft and tender. Drain the water and allow to cool.
- ☞ Once cooled, add eggs, oil, buttermilk, and vanilla essence to the sweet potatoes and mix. Set aside.
- ☞ Combine all the dry ingredients to a large mixing bowl and stir to mix evenly.
- ☞ Mix the dry ingredients with the sweet potatoes. Gently combine; making sure that it is properly mixed... without being too rough with the dough. Pour into the loaf pan.
- ☞ Bake for about 70 minutes or until the top is golden; use a toothpick or sosatie stick to test the centre. If you push it in the centre and the toothpick/sosatie stick comes out clean, then it is cooked. If the top browns before the centre is done, then just cover the top with foil and continue baking.
- ☞ Remove from the oven and allow the bread to stand for 10 minutes before turning it out. Once it is cooled considerably cut and serve with your braai, breakfast or take it along when you picnic at the River.

MOUNT “AMAZING” FUN



We always want you to **have fun with your loved ones** when you come to visit. **We continue to update all the activities at the Resort** and aim to please young and old alike. The **walk up the Magalies Mountain** is still one of our most popular activities and this year we broke a record on the walk, when a **90-year-old guest took on the challenge** with our Recreation Team.

Another much-loved and cherished activity is the **tree walk** facilitated by our Garden Head of Department. We often take photos of guests, **“hugging” the trees**, which they share on Social Media, or with their loved ones.

Now that summer is here and in full swing, we are able to host **outdoor movie nights**. This is extremely popular. There is just something so exciting about **sitting under the stars** with loved ones, **enjoying a movie together as a family**.

Then we have **arts and crafts, quizzes** and so many other activities for the whole family to enjoy. We look forward to your next visit and having fun with you.





IMPORTANT NOTICES



Until 2018

We have come to the end of another newsletter and are almost at the end of an amazing year. May you have an extremely blessed Festive Season and may you enter the New Year with renewed energy, vigour, hope and peace.

On behalf of MountAmanzi and VRS, thank you for another wonderful year. Until we speak again – take care and remember: “Another fresh New Year is here ... another year to live! To banish worry, doubt, and fear, to love and laugh and give! This bright New Year is given you to live each day with zest ... to daily grow and try your best! You have the opportunity to right your wrongs, to seek and spread peace and sing more joyful songs.”

Season’s Greetings

VRS Managing Director

Marjorie Forssman



Please note that our VRS Head Office will be closed from the 18th of December 2017 to the 2nd of January 2018. We will return for business as usual on the 3rd of January 2018.

Checking-in Procedures: in the interest of safety, security and ensuring that only confirmed guests are allowed access to the Resort, you will be required to produce both the Reservation Confirmation / Guest Certificate and your ID, and also to complete the Indemnity Form when checking into the Resort.

GUEST CERTIFICATES: in the event that you are allowing a guest to occupy your timeshare week, the guest must be in possession of a valid Guest Certificate, which is obtainable from Head Office prior to the guest’s arrival.

LEVY PAYMENTS: levies must be paid in terms of the Use Agreement and no occupation or usage of any form is allowable until the levies have been paid. This applies to usage, spacebanking, renting etc. of the timeshare week. For alternative payment arrangements, please contact the Levy Department at levies@mountamanzi.co.za

SPACEBANKING AND RENTALS: please note that a request for spacebanking or rental must be submitted a minimum of five months prior to the occupation date, to enable us to process them. Please contact us at: 012 381 5400 or levies@mountamanzi.co.za.

COMMUNICATION: to enable us to communicate effectively, please ensure that you keep us updated regarding your current contact details, and most importantly, your email address.

DAY VISITOR’S FEE: The board has revised the day visitor’s fee for members as well as visitors of guests.

MEMBER: The registered individual timeshare member who visits the Resort outside of his week of timeshare has access free of charge and a maximum of 4 guests may accompany the member onto the premises. The fee for adults is R50.00 pp. R25.00 for pensioners and R25.00 per child under 12. In return the guests will receive a meal voucher to the value of the fee paid. This meal voucher may be redeemed at the Old Kitchen Restaurant. Terms and Conditions apply.

VISITORS: Visitors to guests residing on the Resort in their week of timeshare pay R150.00 per adult, R50.00 per pensioner and R50.00 per child under 12. The amount of visitors are determined on the amount of beds per unit visiting. In return the guests will receive a meal voucher to the value of the fee paid. This meal voucher may be redeemed at the Old Kitchen Restaurant. Terms and Conditions apply.

FLEXI WEEK TIMESHARE OWNERS: Flexi week timeshare owners are reminded that the booking of their week has to be done timeously in order to avoid disappointment. At the same reference is made to the use agreement whereby a flexi week is describe as a full week commencing on a Friday and ending on a Friday. Flexi week bookings will therefore only be made as a full week bookings going forward in 2018. This will enable all flexi week owners to reap the benefit of their 7 days holiday within the pre-determined flexi period as set out in the use agreement.

MOUNT AMANZI

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