

INTABA RIDGE

— SECURE ECO - ESTATE —

A JACKIE CAMERON FOOD &
WINE PAIRING SHOWCASES
INTABA RIDGE

LOCAL SCHOOLS
MARITZBURG COLLEGE AND
ST. JOHN'S D.S.G

MEET THE
COCKS FAMILY

INSPIRED LIVING NATURALLY



14 BUSHBUCK WAY R3 995 000

3 INTABA DRIVE R4 350 000

9 INTABA DRIVE R3 250 000



Expansive 519m² home on one of the best locations in Intaba Ridge. This brand new mansion is all about family living on a grand scale. Amazing features include massive open-plan kitchen with pantry and scullery.



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15 INTABA DRIVE R3 450 000

2 KUDU TRAIL R2 890 000

13 INTABA DRIVE R4 200 000



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madalo@remaxmidlands.co.za

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— SECURE ECO - ESTATE —

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IN - HOUSE JOURNALIST
Candice Buckle





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FROM THE DEVELOPER



A new year with new challenges and exciting opportunities lies ahead!

At Intaba Ridge, an exciting challenge for us will be the launch of phase 2 during the latter part of the year. We are happy to confirm that we received a positive Record of Decision late in 2018 and we are hoping to have our final approvals in place, in time to be able to launch our retirement development before the end of 2019.

There is great excitement at Intaba Ridge around this, and judging by the response we've received from residents and

guests alike, there is a strong demand for a high-quality lifestyle village within Intaba Ridge Estate. In November 2018, we hosted a Food & Wine pairing with the Jackie Cameron School of Food and Wine. The event was held to celebrate the completion of our show-house. It was a magnificent event with creatively prepared food and fantastic wines in a beautiful setting that we have featured in this edition. There is also some more information on the inspirational Jackie Cameron, her Pietermaritzburg, heritage and her links with St Johns DSG. Due to the success of the event, we are extremely excited to announce an exciting opportunity to collaborate with Jackie to include a recipe in

our current and all future magazine editions, and to confirm additional events to be hosted at Intaba Ridge with the Jackie Cameron School of Food and Wine during 2019.

Finally, the estate is looking absolutely magnificent after the summer rains, so why don't you contact our sales team to arrange a site visit to discover what makes Intaba Ridge such a special place?

Brendan Falkson

**Director of Sign Power Investments,
the developer of Intaba Ridge Secure
Eco - Estate**

Jackie Cameron

SHOWCASES INTABA RIDGE...





Main Bedroom in Showhouse



Second course preparation

We are extremely proud to have hosted the Jackie Cameron School of Food and Wine at Intaba Ridge towards the end of last year. The event was held to celebrate the completion of our showhouse and to showcase our magnificent estate - with some equally magnificent food and wine. Our sales and marketing team invited a group of select clients and influential people from the greater Maritzburg region to enjoy this spectacular event.

The event was organised in a similar way to the television cooking competition, "Master Chef", with Jackie introducing each of her students who presented one of five different courses that were each paired with a special wine. The five spectacular courses prepared were:

- A beetroot macaron with a beetroot crème prepared by Chef Courtney Stuart.
- Smoked salmon Weber pizzas with nasturtium pesto and caperberries prepared by Chef Zandy Armstrong.
- Sous-vide pork arancini with green

curry sauce by Chef Nkululeko Mlotshwa.

- Savoury Midlands boerewors pies by Chef Heather-Lee Holiday.
- Butternut micro-sponge with roasted pumpkin seeds and butternut, curry oil and pear-custard ice-cream by Chef Sarah Farrington.

There were unfortunately no celebrity judges present, but the guests were thoroughly-impressed by the creativity of each dish, and how well it was paired with a suitably special wine. Jackie introduced each wine used for the pairing and gave us a delightful insight into the wine and its wine-farm of origin, along with some entertaining anecdotes about some of the wine-makers.

Jackie was blown away by the beauty of Intaba Ridge and we are excited to be able to announce that she will be contributing to our magazine by featuring a recipe in every future edition of the publication, starting with this one. We will also be hosting similar events at Intaba

Ridge later on in the year. As an ex-St John's student, Jackie is also proud to see that the magazine is distributed to the parents of her old school.



"I started at St John's in Standard 6 and stayed until I matriculated. It was a very special school at which I had some of my best years. I made such special friends, including peers and teachers who have followed my career. All have supported me and encouraged me. I continue to feel the love and warmth of St John's."



Madalo Kruger tastes with Jackie



Gourmet pizza



Chef Nkululeko with his delicious sous vide pork arancini & green curry sauce



The guests loved Jackie's insightful anecdotes about the food & wines

More about Jackie Cameron...

Midlands born and raised, and schooled at St Johns DSG, Jackie's heart is in KwaZulu-Natal where from 2002 until 2014, she filled the position of head chef at a local five-star boutique hotel. She achieved Level 3 IVQ Advanced Diploma in Teaching, Training and Assessing Learning, awarded by The City & Guilds of London Institute in 2010. In her mid-thirties, Jackie's list of achievements is what many chefs dream of accomplishing.

After graduating from the Christina Martin School of Food and Wine in 2001, Jackie kneaded her career at Mount Grace Country House and Spa and she watched it rise as she reaped the rewards of her commitment to her career. It was under her guidance that the Hartford House restaurant - having achieved national Top 10 status four times and making number five restaurant in the country in 2013 - was mentioned regularly in magazines

such as Food & Home, Taste, Eat Out, and House and Leisure. During Jackie's 12-year tenure, the hotel achieved many other accolades including Top 10 Eat Out, American Express Platinum Fine Dining Programme and People's Choice awards. The latter was in the La Motte Restaurant of the Year competition. With her input, Hartford House's wine list was presented with the Inspirational Award in the Top 100 SA Short List Wine List for 2013 Awards; Top 10 in the 2012 Eat Out/ DSTV Restaurants Awards, as well as a Diamond Award for its 2012 and 2013 wine list, as recognised by Diner's Club International.

After many years of being judged, Jackie is now on the other side of the cooker. She was selected to judge the 2015 Eat Out Mercedes Benz Restaurant Awards as well as the 2015 Galliova Awards.

In her personal capacity, Jackie has the distinction of being one of Victor

She was voted by South African Tourism as one of the Top 10 Young South African Chefs

Strugo's "three favourite woman chefs". She was voted by South African Tourism as one of the Top 10 Young South African Chefs, has appeared on television programmes such as MasterChef SA, Top Billing, and with Justin Bonello in The Ultimate Braai Master. Jackie is a Chaine des Rotisseurs member and is a proud SASSI Trailblazer chef.

Recognising her efforts, Independent Media recently named Jackie one of Africa's top 100 inspiring and aspiring leaders. Labelled a "trailblazer", she was identified for "changing the game/leading the field at a local/international level".

Jackie Cameron Cooks at Home (Penguin Random House South Africa) hit the shelves in May 2013 and in July of the same year it achieved second-highest-cookbook-sold-in-the-country status, as voted by Exclusive Books. At the Gourmand World Cookbook Awards it won Best Woman Chef Book in South Africa. Her second book Baking with Jackie Cameron, published by Struik Lifestyle, an imprint of Penguin Random House South Africa, was received with as much enthusiasm at a sell-out launch in August 2016; and the 2017 Gourmand Awards jury announced that the book was judged national winner in the pastry category. It went on to achieve third place in the world - in a contest considered the Oscars of the food industry.

In her endeavour to share the knowledge she has acquired, Jackie writes a monthly column for The Witness newspaper. Through her stories and her recipes, she encourages readers to experiment with food - and to enjoy culinary feasts, however simple. 🌿

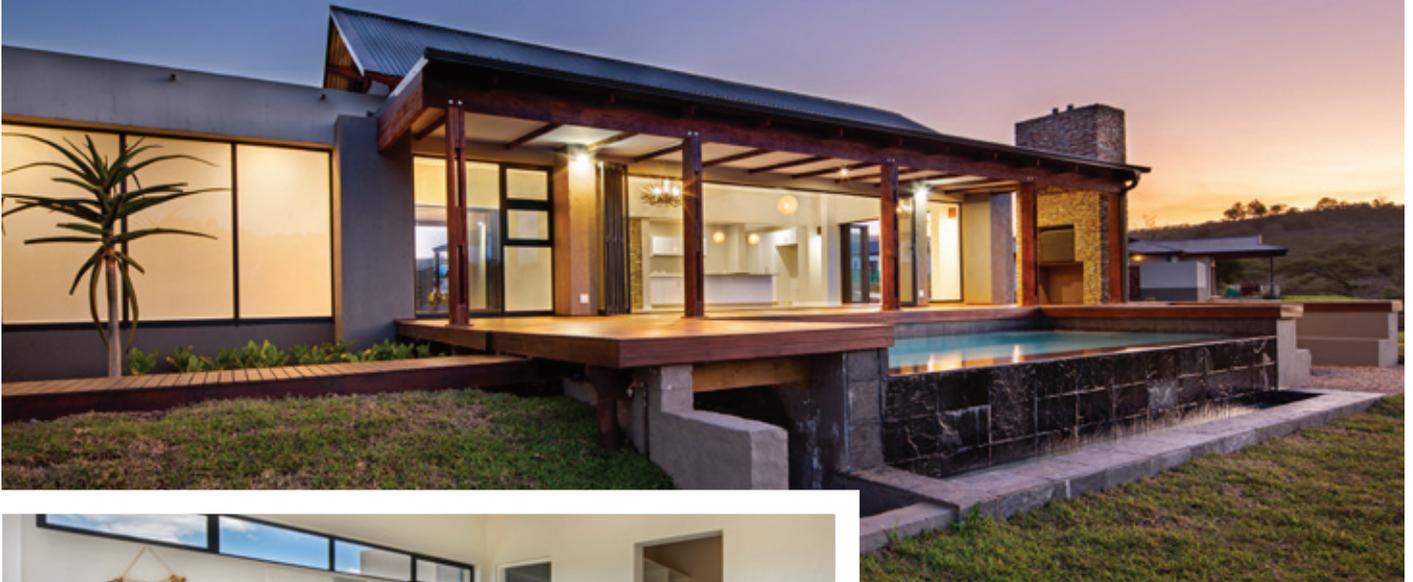
SEEN AT INTABA RIDGE...

THE PEOPLE

1. Janet & Redvers Lee with Chris Smallie & Keran Henwood
2. Tonya & Rob Stewart-Hill
3. Show House Architect Cen Sagnelli & wife
4. Robert & Pearl Khoza
5. Rowan White with Cheryl & Pelham Henwood



THE INTABA RIDGE SHOWHOUSE... DESIGNER LIVING, NATURALLY







ST. JOHN'S D.S.G.



Since 1897, St John's D.S.G. has offered a balanced education with a focus on giving each girl the opportunity to achieve her full potential academically, physically, spiritually and emotionally. In his book *The End of Average*, author Todd Rose has the following to say, "Our modern conception of the average person is not a mathematical truth, but a human invention." He suggests that the world would be a better place "if we let people figure out their passions and what they're good at and give them the knowledge and skills to do that."

In the same way in which a carpenter or sculptor carves a dull piece of wood with a unique shape into a spectacular carving, we aim to recognise the talents and potential in each girl, in order to release her full potential. According to sculptor Michaelangelo, "Every block of stone has a statue inside it and it is the task of the sculptor to discover it."

We see every girl as an individual at St John's D.S.G. and our task is to find out what her abilities and gifts are, and to nurture and develop these in a unique way, in order for her to excel. For some this may involve excelling in sport, academics or various artistic performances. For others, it may simply be to develop self-confidence, great people skills, or to understand herself better as a spiritual individual.

I could have used this opportunity to detail our best ever sporting and academic results over the past

two years, or record numbers of applicants. However, the truth is that this is not what we are about as a school. We care more about a sincere, child-focused, authentic education, which develops potential and assists the development of girls into confident, well-balanced leaders of the future, who are respected for who they are and for their beliefs.

When this is the focus, the results look after themselves and speak for themselves. At the end of the day, our girls are our best asset. 🌱



JACKIE CAMERON SCHOOL OF FOOD AND WINE

Hard work sets 15-year-old dream in motion

Jackie Cameron realised her dream to tutor aspiring chefs when her school of food and wine - based in Hilton, KwaZulu-Natal - welcomed its first intake in April of 2015.

The 2015/2016 graduates each achieved nine out of a possible nine distinctions and those who will graduate in 2018 are currently in the workplace practical segment of the curriculum at various restaurants, including La Colombe, Constantia Cape Town (Scot Kirton); Chefs Table, Umhlanga Rocks (Kayla-Ann Osborn); Boschendal Wine Estate, Franschhoek (Christiaan Campbell); île de pain, Knysna (Markus Farbinger and Liezie Mulder); Foliage Restaurant, Franschhoek (Chris Erasmus); Reuben's Franschhoek (Reuban Riffel); Fresh Living Magazine (Justine Drake); Hartford House, KwaZulu-Natal Midlands (Constantijn Hahndiek); Greenhouse Restaurant, Constantia (Peter Tempelhoff); Test Kitchen, Cape Town (Luke Dale-Roberts); Marble, Rosebank Joburg (David Higgs).

Past students are a testament to the high standard demanded for this internationally-recognised, mentoring course that produces respected chefs - a cut above the rest. And, as guaranteed by the school, all graduates have been placed in permanent positions - made possible because of the demand for leavers from this culinary institution. The school boasts exemplary results and sets a benchmark for the students that make up the 2018/2019 intake.

Jackie Cameron School of Food & Wine offers an 18-month intensive, internationally-recognised course with a maximum intake of 15 students. "Hands-on" is Jackie's philosophy, and "don't ever give up", her motto. The students work alongside her daily, and the school provides the opportunity

I'm enjoying sharing all that I have been fortunate to have learnt – and experienced with the students



to experience all things food-related in a safe and secure environment. Jackie believes there is more to food than working in a top restaurant - locally or internationally. "I'm enjoying sharing all that I have been fortunate to have learnt – and experienced - with the students," she says, adding that her aim is to impart this knowledge, and to equip the students with the skills to 'go it alone' with confidence. She is ahead of the game on all levels as she guides students to create a balanced and healthy lifestyle in this crazy, but extremely-rewarding industry.

Contact Jackie - your journey of food begins here! 🍷

www.jackiecameron.co.za 🌐
Jackie Cameron School of Food & Wine **f**
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Coffee with
Brunch on
presentation
of this advert



**JACKIE
CAMERON**
**CULINARY
SCHOOL
OUTLET**



Welcome to our **Culinary School Outlet** – located at the world-class Jackie Cameron School of Food & Wine in Hilton, KwaZulu-Natal. A relaxed, daytime eatery where patrons may linger while indulging in decadent, creative, African-inspired brunches. The three-course menu highlights heritage KwaZulu-Natal cuisine, produced from locally-sourced, seasonal ingredients with new-age elegance. Brunches are served Wednesdays to Sundays from 09h00.

Our Outlet is stocked with tantalising, unusual treats created with care for the discerning cook's kitchen – and kitchenware from superior suppliers. We stock locally-produced food products of exceptional quality.

Jackie Cameron School of Food & Wine boasts a picturesque campus, with state-of-the-art equipment and highly-skilled lecturers.

Our students continue to deliver remarkable results.

- A cut above the rest
- 100% job placement on completion of study
- Internationally-recognised

YOUR JOURNEY WITH FOOD BEGINS HERE

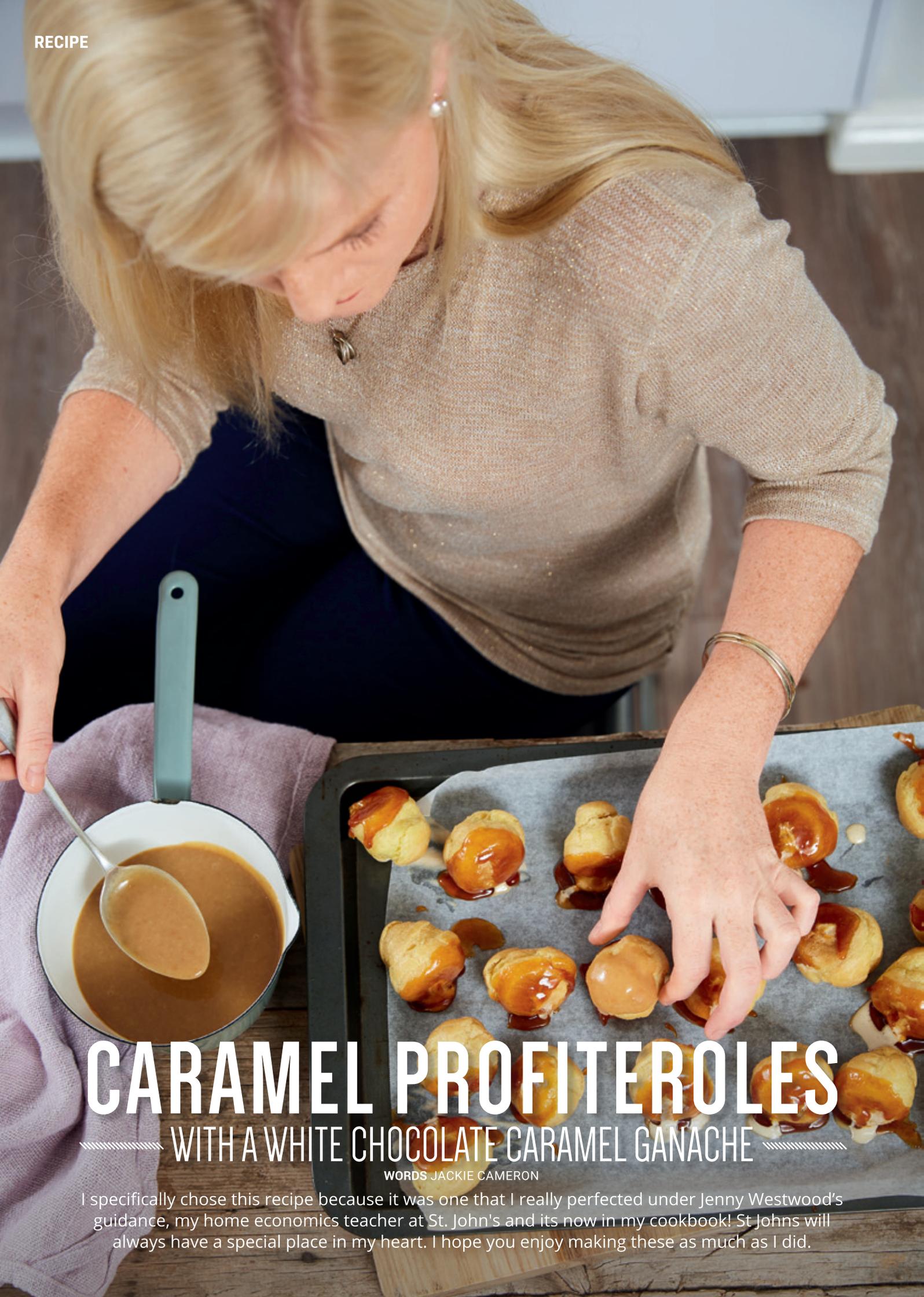
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CARAMEL PROFITEROLES

WITH A WHITE CHOCOLATE CARAMEL GANACHE

WORDS JACKIE CAMERON

I specifically chose this recipe because it was one that I really perfected under Jenny Westwood's guidance, my home economics teacher at St. John's and its now in my cookbook! St. John's will always have a special place in my heart. I hope you enjoy making these as much as I did.

- NO WORDS CAN EXPLAIN THIS. TRY IT!
- MAKES: ABOUT 24

CHOUX PASTRY

INGREDIENTS

- 250ml Water
- 120gr Salted Butter
- 124gr (250ml) Cake Flour, sifted
- 3 whole Eggs

METHOD

1. Place the water and butter in a small pot, allow the butter to melt, as soon as the mixture comes to the simmer, remove from the heat.
2. Add all the flour at one time into the pot – off the heat, using a wooden spoon to bring it all together.
3. Place the pot back on the heat, cook the flour mixture for a minute or two. You will see the mixture coming away from the sides of the pot – this is when it is ready.
4. Place the mixture into a stainless steel bowl, spread the dough out onto the bowl and mix it around to cool down the dough (remember water boils at 100°C and eggs coagulate at 63°C, so you want this mixture to cool to about 62°C).
5. Have the whisk attached, add the eggs on at a time. Mixing well between each egg (remember not all the eggs might be necessary to add, this is only a guideline and the tricky part of the recipe). You are looking for a thick-sticky pastry that will hold its shape.
6. Place the mixture into a piping bag, fitted with a plain nozzle. Pipe the mixture onto a sheet of grease proof paper into small round sizes.
7. Place into a preheated oven of 200°C, bake for 15 minutes. Reduce the temperature to 180°C, at this point remove the profiteroles out of the oven. Quickly make a small incision at the base to release steam. Place them back into the oven for another 10 minutes to dry out.
8. Remove from the oven and place onto a cooling rack.

CARAMEL

INGREDIENTS

- 1 tin (385g) Condensed Milk

METHOD

1. Place the tin of condensed milk in a pot covered with water and allow this to boil for 4 hours. Top up the water level continuously. Remove the tin from the water and place it in the fridge to cool down.



CARAMEL CREAM

INGREDIENTS

- 250ml Cream, whipped to stiff peak
- 60ml Caramel

METHOD

1. Mix the whipped cream and caramel well. Place into a piping bag, fitted with a small round nozzle. Once the profiteroles have cooled down completely and they are ready to be served, pipe the caramel cream into them from the bottom. The incision that was made earlier, during baking.
2. Smooth the opening where the cream was piped into, making sure no cream is oozing out through the opening.

CARAMELISED SUGAR

INGREDIENTS

- 250 gr White Sugar

METHOD

1. Slowly melt the sugar in a saucepan. Don't stir it; just shake the pan to ensure even caramelising. When most

of the sugar has melted, remove from the heat and stir the last few sugar crystals to dissolve.

2. Being careful hold the profiteroles at the top and dip the bottom lightly into the melted sugar, closing the opening where the caramel cream was piped into.
3. Place them on a sheet of greaseproof paper upside down, allowing the sugar to harden.

WHITE CHOCOLATE CARAMEL GANACHE

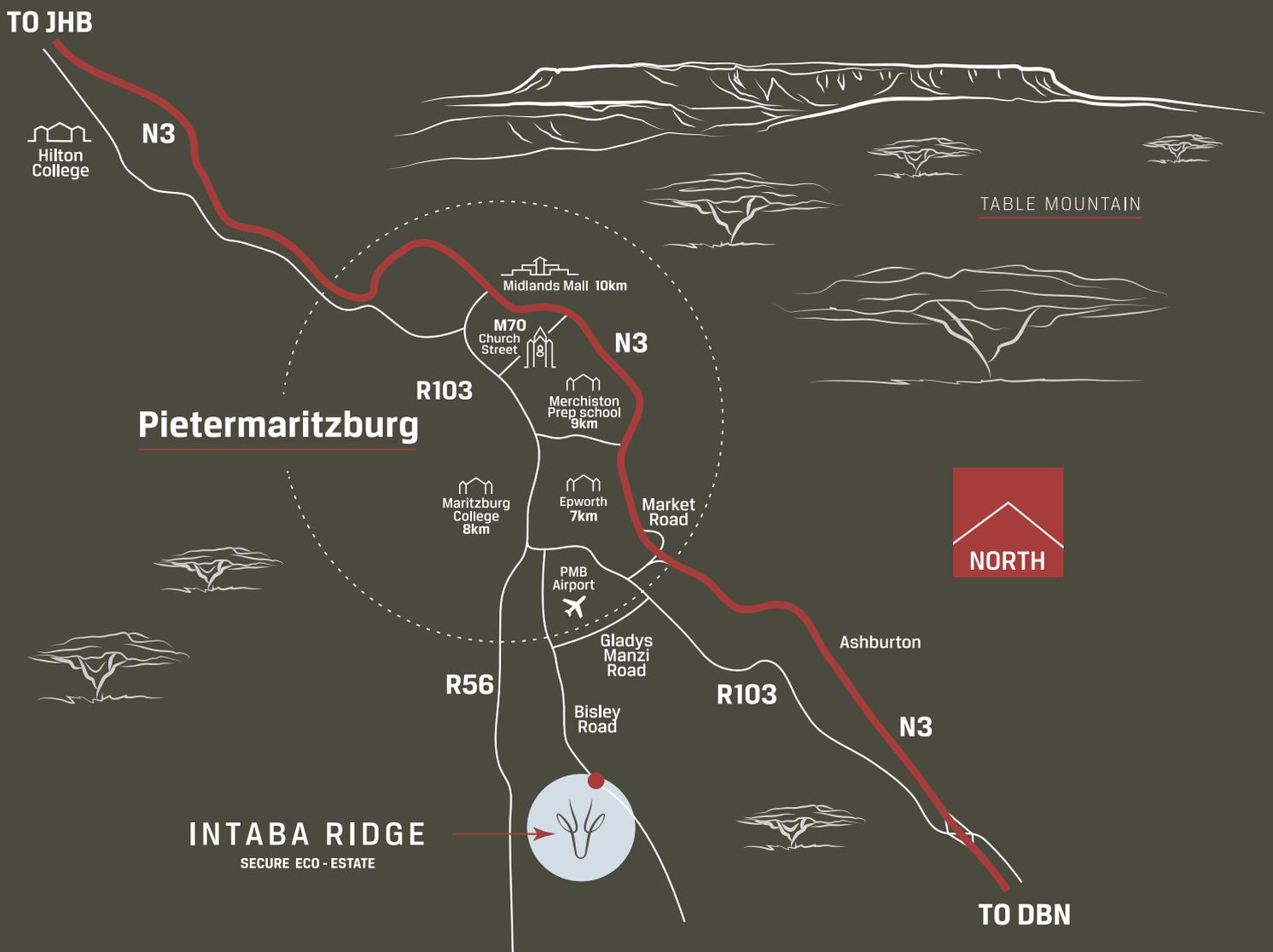
INGREDIENTS

- 200gr White Chocolate
- 80ml Caramel
- 80ml Cream

METHOD

1. Melt the chocolate, caramel and cream together over a double boiler.
2. When the caramelised sugar on the bottom has gone hard, take the profiterole on the sides and dip the top half into the ganache, place upright onto greaseproof paper, allowing the chocolate to set, this takes a few minutes.
3. This is best served immediately. 🌿

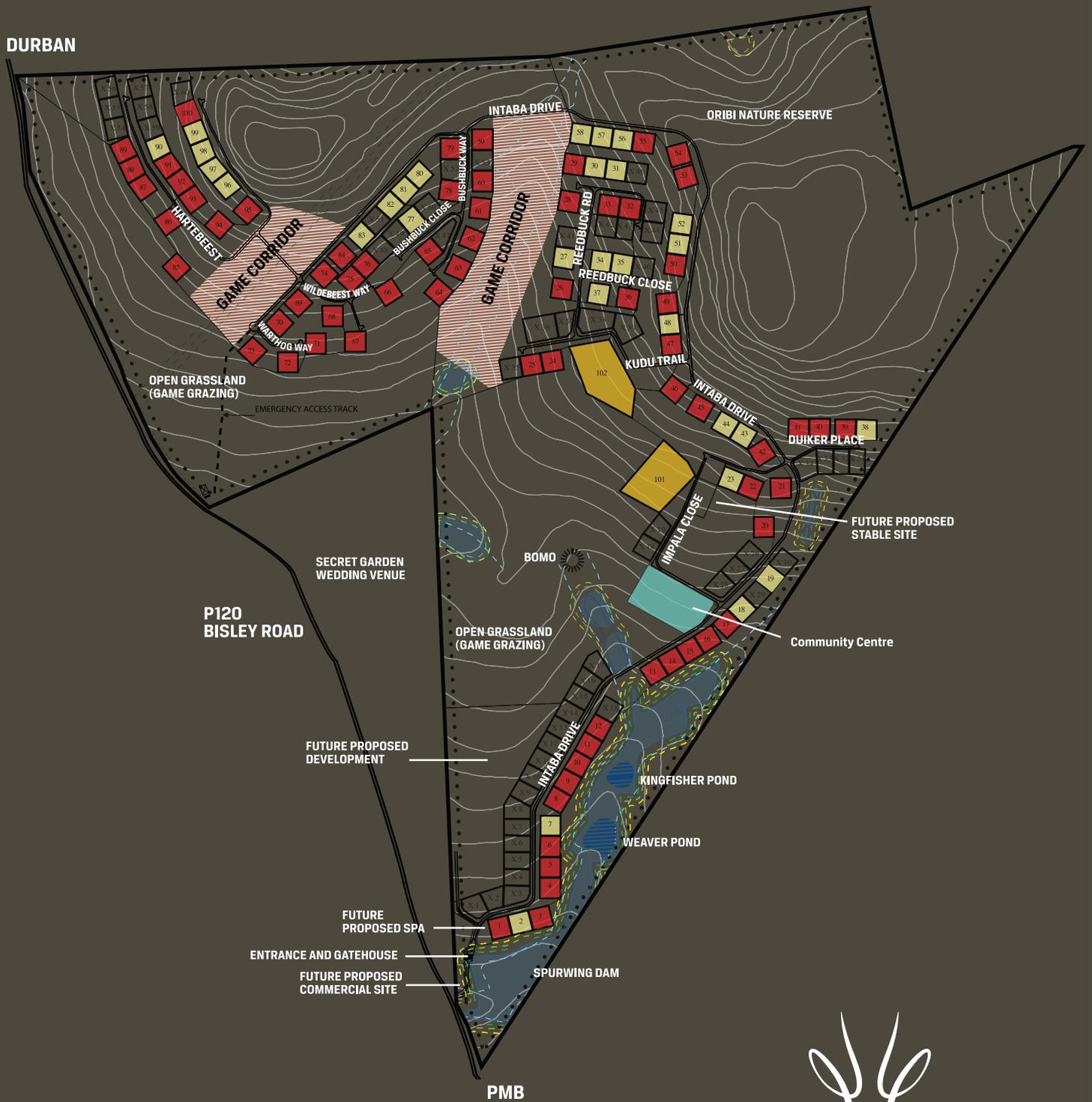
INTABA RIDGE



6km from PMB Girl's High
6km from Hayfields mall
7km from Maritzburg College
7.5km from Epworth
8.5km from St. Johns
8.5km from St. Charles

10km from Wykeham
10km from Merchiston
10km from Cordwalles
5km from PMB Airport
9.5km from PMB Golf Course
11km from Midlands Mall

ESTATE MAP



INTABA RIDGE
 — SECURE ECO - ESTATE —



MEET THE **COCKS** FAMILY

WORDS CANDICE BUCKLE

In this edition we meet Paul and Donna, and their kids, Jaydon and Peyton-Leah.



Hillcrest, working with Paul's dad with the intention to take over the business, as he had been ill for some time. In 2010, little Peyton was born whilst Jaydon was being schooled at Highbury Boys. In 2017 Jaydon started boarding school at Maritzburg College which was a proud moment for Paul, being an old boy himself.

The Cocks family had been looking to move to an estate for many years, but having lived in a house with a large property for ten years, they never made the actual move as they always felt that they would have to sacrifice the size of their property, or how close their neighbour would be. They also wanted it to be big enough for their pooches, who were used to an open space. Looking online, Paul came across Intaba Ridge for the second time which he had seen a few years before. Paul made an appointment and decided to pop in and have a look on a Saturday morning before one of Jaydon sporting activities.

"Everyone knows that moment you walk into something and all the boxes are ticked", Paul says, "It is a beautiful and homely estate that offers everything one can wish for. In the countryside, but close to the city and surrounded by some of the

Paul and Donna met in 1996 and married in 2001 in a lovely part of the Midlands. They have been married for 18 years this year. Paul originally lived most of his life in the Hillcrest area and Donna is from Estcourt in the Midlands. In 2002, little Jaydon was born during the time that they lived and worked in Hillcrest. But in 2002, Paul was transferred to Port Elizabeth and they moved as a family and lived

in the windy city for about three years. Paul was then promoted and transferred to Cape Town in 2005 when once again, the family grabbed their belongings and made the trek across to the Western Cape, where they subsequently remained for three-and-a-half years. Then in December of 2008, the Cocks family made the decision to return to their home province and ended up back in their old home town of

It is a beautiful and homely estate that offers everything one can wish for



best schools in the country." Paul's business remains in Hillcrest, but the 30-minute drive every day is a small sacrifice for the happiness that living in Intaba Ridge has given their family. Donna was the regional manager for Monster Energy Drink, but from the start of this year has decided to spend more time with the children and at home. Peyton who was at Waterfall College is also now starting at St. John's DSG from the end of this month.

The Cocks family have been living in the estate since September 2018 and continues to enjoy the peace, tranquillity and beauty that it offers. Paul also enjoys running and believes that the trail runs available on the estate are fantastic. Donna and Peyton have a love for horses which are also available on the estate. The wildlife is plentiful and seems to be growing daily.



Paul, Jaydon, Peyton-Leah and Donna



Our Pooch



Peyton-Leah, Jaydon and Paul

Braaing on a Saturday afternoon with zebra and blesbok walking past - they really do keep pinching themselves as it seems unbelievable! Their children love the freedom available to them and the safety of the estate gives the parents peace of mind. They often have family from overseas with them who also love it as it is like being on safari every day! The kids jump on their bikes, grab the walkie-talkies and off they go!

The Cocks family look forward to continuing their journey ahead, making some special memories on the beautiful estate. 🌿

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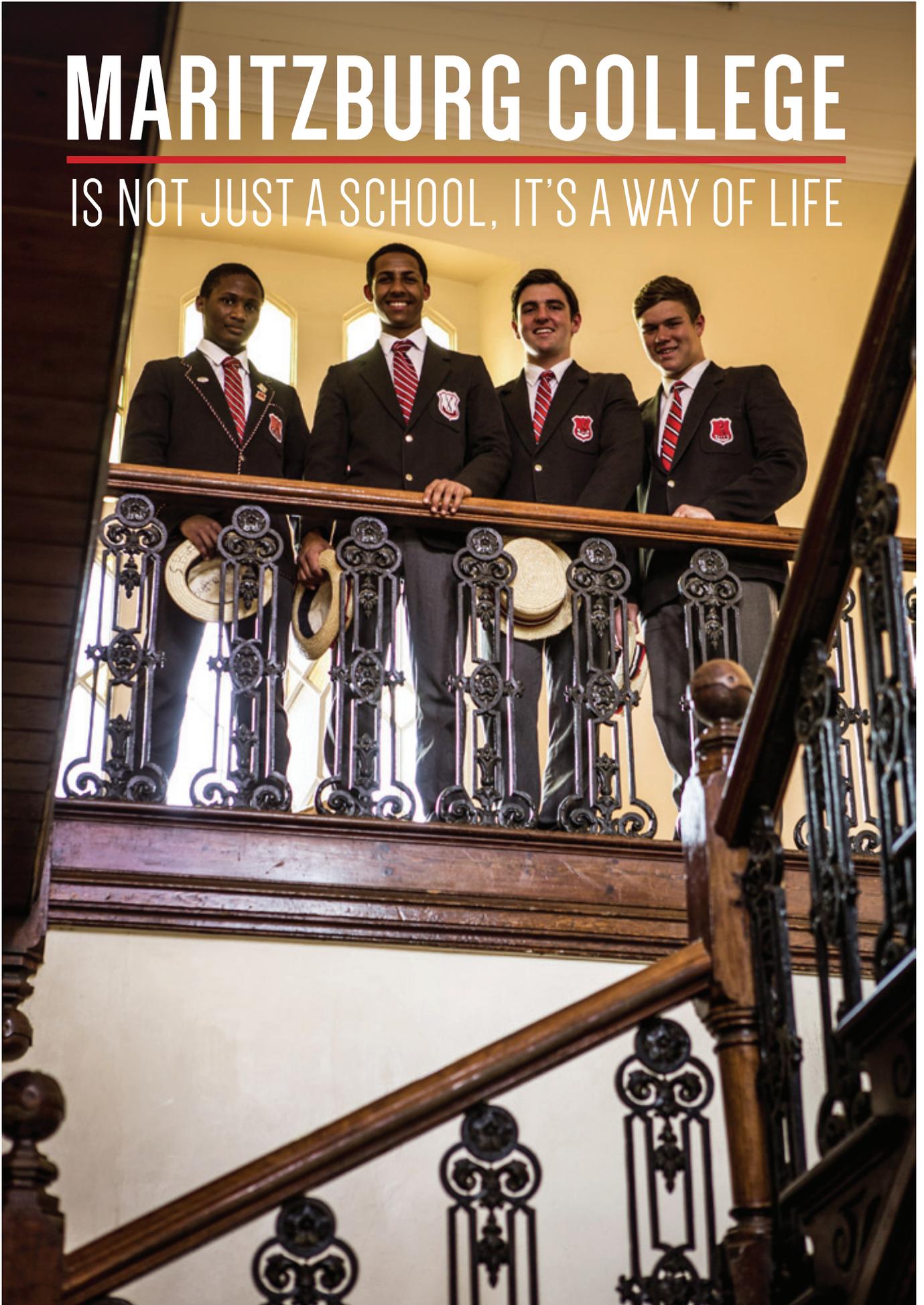


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MARITZBURG COLLEGE

IS NOT JUST A SCHOOL, IT'S A WAY OF LIFE



Situated in the province's capital, Pietermaritzburg, from its beginnings in 1863, College has strived to produce men who can stand in the front rank of society. Amongst its past pupils, are 22 Rhodes Scholars, a Grammy-winning photographer, an Olympic gold medallist, as well as over 300 Old Boys who have played international sport (including 33 captains) – more than any other school in South Africa.

A modern school in every sense, Maritzburg College retains a strong sense of its history and heritage. Our 1360 boys will leave the school as young men imbued with a strong sense of independence and individualism – but also of team-spirit and belonging.

The school unashamedly embraces its core values of Commitment, Courage, Honesty, Respect, Integrity and Self-discipline, which all our boys are expected to live out each day.

College has evolved considerably over the last few decades, and today offers a multitude of opportunities for all boys to find a niche and be happy. Having the boys fulfil their academic potential remains the school's priority, and at the end of 2018 College was able to boast one of the very best results in KZN. All our Grade 12 pupils passed, with 90.6% achieving a bachelor's pass. We are very privileged to have very well-qualified teachers who are committed to their professions and who go the extra mile to assist our pupils. Our class sizes are small enough to ensure that each boy can get individual attention, but also large enough to encourage healthy competition between boys. In addition, we have a number of technology-based resources which allow boys to study independently and to obtain any academic support after-hours that they may require. Subject choice is very wide at our school, and this allows boys to take subjects that they are interested in and which suit their abilities.

College's sports facilities are world class, catering for all the major sports – and a number of lesser ones too. Although a traditional rugby powerhouse, the school also dominates in sports such as hockey, canoeing, basketball and water-polo.



Although a traditional rugby powerhouse, the school also dominates in sports such as hockey, canoeing, basketball and water polo

Currently we offer 21 sporting options and a wide range of cultural activities.

The school has adjusted well to the demands of a modern society, while retaining its unique character and this is especially apparent in our boarding establishment comprising 5 unique boarding houses, a compliment of 500 boys and over 40 live-in staff.

Maritzburg College is a modern, relevant, multi-racial school that embraces all that is best in South Africa's ever-changing environment, and has a crucial role to play in national building. Our Social Awareness Programme, with pupil, staff and parents, is actively seeking ways to embrace and manage diversity in the school, and ensuring it is embedded in the quality education we offer.

At Maritzburg College, we are immensely proud of our shared identity that binds the present to the past beneath a vivid tapestry quilted in Red, Black and White. ♣

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BMW SUPERTECH GROUP-PIETERMARITZBURG

Read about what establishes this service experience as simply premium



Supertech Pietermaritzburg is a world-class BMW dealership that prides itself on superior customer services and experiences. The dedicated and passionate team at the dealership have benchmarked the perfect working environment and as such, customers love the interaction and energy that comes from the staff at the dealership.

Conveniently located at 9 Armitage Road, the dealership is situated just outside of the Pietermaritzburg city centre, along the busy highway and is part of a premium motoring hub. It is the only dealership servicing the outlying areas of the Midlands and epitomises class, comfort and individual care.

The premium showroom layout and accompanying features such as the beautiful lake, make a visit to the dealership a truly unique one.

The Pietermaritzburg team are community-focused, engaging in toy

and food drives throughout the year and are regularly involved in events in the KZN capital.

Be sure to catch the team at the Royal Show, as well as the highly anticipated BMW Golf Cup International, at the stunning Victoria Country Club later in the year.

Supertech Pietermaritzburg is a division of the Supertech Group. Backed by over three decades of BMW experience in service and professionalism, the Group currently has six state-of-the-art BMW dealerships, as well as a BMW Motorrad dealership. It is the largest BMW Group in KZN.

The Group is headed by Shabir Tayob (Chairman), Mohammed Ubaid Tayob (Managing Director), and Mahomed Sader (Financial Director); and is a well-established family run, privately-owned business.

Looking at the history and growth of the Supertech brand, Supertech





Durban was founded in 1983 and the dealership has established a proud reputation for success, and has consistently exceeded its targets in all areas of operation including after-sales service and the customer experience.

With a keen eye on expansion, the Supertech Group built and moved Supertech Durban into a brand new facility (over 10,000-sqm under roof) in late January 2013. The Group then acquired the Newcastle BMW dealership in April 2015, and in April 2016 Supertech Pinetown opened its doors, bringing a new era of motoring excellence to Pinetown and the surrounding communities. The Supertech Group have also constructed a new, ultra-modern world class facility on Kirk Road in Pinetown, setting the benchmark for future dealership design.

Supertech Motorrad opened its doors in February 2017, bringing an exciting new dimension to the Supertech Group. With a highly-skilled team, bikers can now experience excellent service and care at Supertech Motorrad in

Pinetown. Despite being located in Pinetown, the Supertech bike division has ensured easy-access to the Pietermaritzburg biking community by having a range of BMW Motorrad bikes on display at the Pietermaritzburg dealership, as well as offer servicing and repairs for bikes.

In December 2017, the Supertech Group acquired two additional dealerships: Supertech Pietermaritzburg and Supertech Shelly Beach, bringing the total number of BMW dealerships to five.

Finally, in 2019 the Supertech Group ventured outside of KZN borders for the very first time, and acquired Supertech East London in March 2019.

In addition to the dealerships, Supertech Pietermaritzburg's Approved Repair Centre, also known as the panel shop, is opening its doors in April 2019. Situated at 55 Boshoff Street (only 4km away from the Pietermaritzburg dealership) the ARC has some of the most advanced machinery



in the industry to restore your vehicle to peak condition, giving Pietermaritzburg and surrounding communities peace of mind knowing that their BMWs are in professional care should the need arise.

With the incredible line up of new BMWs launched in 2019, including the new 3-series, the iconic Z4, the jaw-dropping 8 Series and the all-new X7, there will be a hive of activity at the dealership and we invite you to visit us.

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