



the voices of **CLOVER MAMA AFRIKA**

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“Some roses grow through concrete. Remember that.” – Brandi L. Bates

We now enter the last month of yet another year which proved to be very challenging. The Covid virus is not waning and with new variants spreading, we need to find ways to live with it and through it - together. Clover has also been trending in the media regarding strikes at their factories and this most certainly has put strain on all of their employees.

Still, through strife and tribulation, our Clover Mamas have stood like rocks in their determination to care for the young and old. They have not faltered in finding courageous ways to serve and deliver on their undertakings. They offer us hope and I stand in awe of the good work they are doing every single day.

The articles in this issue are testimony of our Clover Mamas’ hard work. Read all about their wonderful sewing projects, from Covid masks to evening dresses, and the exquisite cakes they are learning to bake at our courses. It is a bumper issue with lots of inspirational stories!

I want to personally say thank you to each and every Clover Mama who stood by my side during 2021. May you surround yourself this festive season with those you love and those who uplift your spirits. May your worthy work carry on into 2022 and may you always stay so brave. We need you.

*Prof. Elain Vlok
Manager: Clover Mama Afrika*

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Email us your thoughts to info@clovermamaafrika.com

Clover Mama Afrika's 18th Birthday

After nearly two decades of hard work and dedication, we are proud to share with you our journey from birth into adulthood.

It all started with only four Mamas and a whole lot of hope. Since our inception, we have grown to become one of the largest and most successful social responsibility projects in South Africa.

Clover Mama Afrika has positively impacted the lives of 1.5 million children and more than 25 000 elderly over the last 18 years with 358 active staff members currently employed by the Clover Mama Afrika project.

We are grateful to our Clover Mamas for their commitment to the people of South Africa and for putting their trust in us so that we can help facilitate their success.

Accompanying each Clover Mama Afrika on their journey to success and watching them grow has been awe-inspiring and we can think of no greater reward than being able to play an active role in their lives.

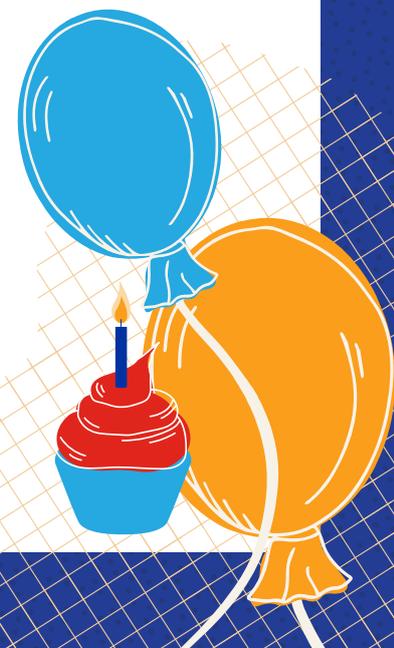
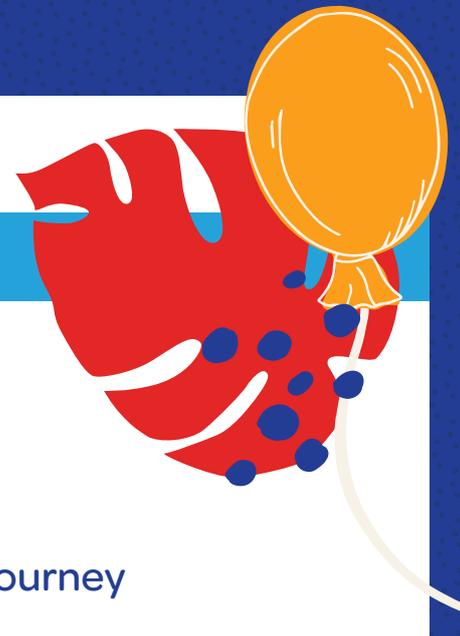
Happy Birthday, Clover Mama Afrika!

MiX Telematics celebrates their silver anniversary

This year MiX Telematics celebrated their
25th birthday!

Working with MiX Telematics as one of our long-standing technology partners has been life-giving. Not only have they provided the resources necessary to make Clover Mama Afrika a success, their personnel have also been involved with so many of our Mamas. The company is an extension of the work we do, and we are grateful for their involvement and dedication.

Here's to their silver anniversary – Happy 25th Birthday, MiX Telematics! We wish you all the best for the years to come and we can't wait to continue growing with you.



Clover Mama Afrika makes waves in Social Responsibility sector

At Clover Mama Afrika, our vision is to see the sustainable development of skills and training in underprivileged communities. At the heart of our project are the core values of Ubuntu – I am, because you are. Without the hard work and dedication of the Clover Mamas, none of this would be possible and it is our privilege to pay tribute to these incredible women.

This year, we won two amazing awards and we couldn't be happier! We won the South African CSI Award, which rewards initiatives that have a positive developmental impact. We also won the PMR.Africa Diamond Arrow Excellence Award for the 14th time in a row!

We hope to continue our success in the future. We want to thank you, our Clover Mama Afrikas, for your constant hard work and deep dedication to your communities. You are the women that keep South Africa going and these awards are for you.



Prof Elaine receives the PMR.Africa Diamond Arrow Excellence Award

Clover Mama Afrika features on KykNet's Ontbytsake



Ontbytsake celebrated their 1000th episode. Clover Mama Afrika was there to share this milestone with them. Clover Mama Afrika's partnership with Ontbytsake goes back to October 2008, and we are so happy that we could be a part of their celebration!

Sewing – all in a day’s work

Masks galore with Mama Yvonne

We are amazed at Mama Yvonne du Preez’s creativity and initiative as she started embroidering masks during the Covid pandemic for extra income. Now her masks are the talk of the town and people are lining up to buy her specially designed face masks. Her contribution has also positively impacted the surrounding community as everyone practices safety measures, while looking stylish! Mama Yvonne saw a business opportunity and a gap in the market, and she used her skills, expertise and the help of Clover Mama Afrika to contribute meaningfully to her business and community.



Modelling with Mama Yvonne’s unique face masks.

Mama Mirriam is a hot-shot designer!



Posing with their special dresses from left to right: Thulisa; Mama Mirriam; Gina and Sweetness

When Mama Mirriam from Mbekweni was appointed in March 2011, all she wanted to do was learn how to sew. She attended all our sewing courses and became a master seamstress. Once she had honed her craft, she empowered her sister Gina to also sew. The two found their passion and now nothing can stop them. Mama Mirriam made three red dresses and Gina made her own dress for a special function where Mama Mirriam was invited to sing.



Ready for a night out!

The Mamas improved their sewing skills and got to add evening gowns to their repertoires! Look at how stunning everyone looks in their fancy dresses. They learnt how to cut patterns, sew dresses and adjust the design of the dress to fit taste, style and size.



Mama Sipiwe in her purple dress.



Mama Feziwe in her blue dress.



Mama Tina in her navy dress.



Getting ready to sew.



Prof Elaine looking at chosen material for one of the dresses.

Mama Sipiwe rests for no one

At Mama Sipiwe's Hosanna Centre, there is no time for rest. The sewing ladies worked with Laizer who attends all the courses at Bernina in Johannesburg. The photos tell the story. *"I am super proud of the ladies who are so keen to learn from Laizer!"* – Prof Elain Vlok

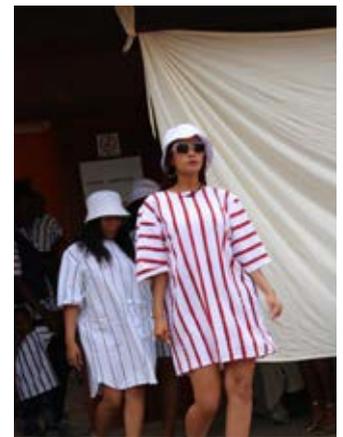


Laizer teaching the students at the sewing department



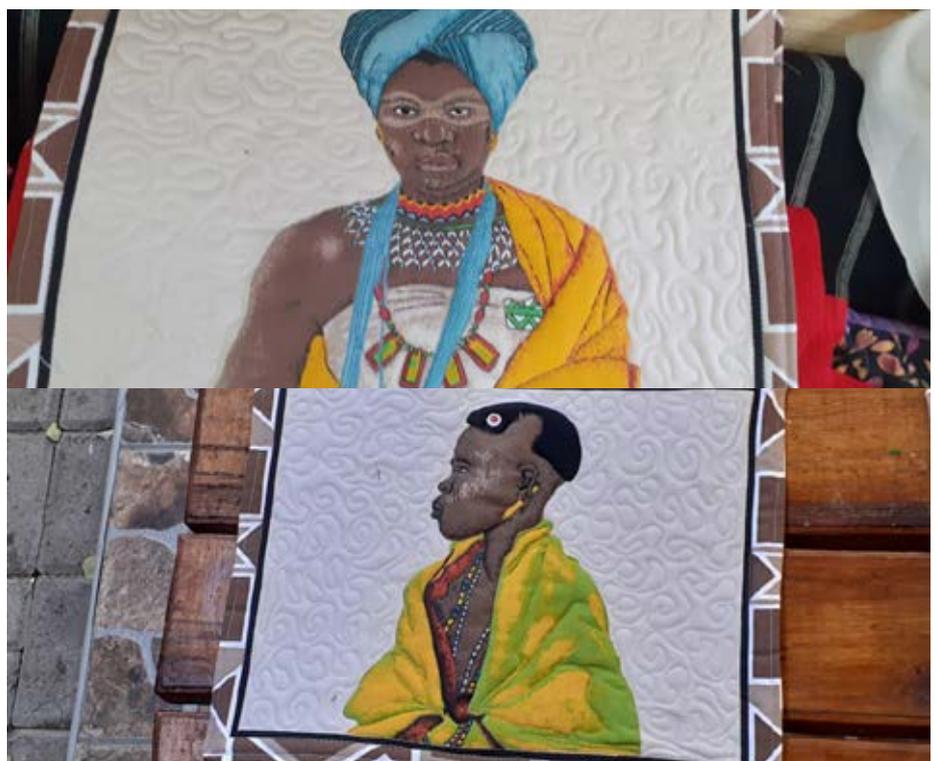
Oasis Fashion Parade with donated T-Shirt material

Clover Mama Afrika hosted an amazing fashion show with originally designed dresses and shirts made from donated t-shirt material. Look at how creative and talented our Mamas are!



Quilting Queens

Our amazing Mamas never fail to amaze with their wide range of skills and talent. Their quilts are detailed, and they are making pillowcases, blankets, as well as other beautiful goodies with their quilting skills. Mama Yvonne du Preez made these stunning creations for Heritage Day. We can't wait to see where she goes with her talent.



Denim bags by the dozens

The 2021 Advanced Sewing Group returned to Bernina and this time they learnt all about sewing denim bags. "This is a popular item for selling this time of year and the sewing ladies really did their best and went all out to sew striking items." - Prof Elaine

Each received a starter pack with all the necessary equipment and a book full of patterns to choose from. The group made 43 bags between the eight of them.



Mama Gail Koeberg was focused when sewing – nothing could distract her from her machine.



Laizer Milazi, who Mama Sipiwe Solomons sent to the course, did very well and showed off her denim bag – a sure showstopper for the coming season.



Mama Feziwe Gambo loved sewing bags and had a lot of ideas that she wanted to implement once back in Amanzimtoti.



Mama Annah Mashishi could not wait to show off her bag which she modelled to all the sewers.



Mama Shirley Lives On!

With Mama Shirley's passing, she left Clover Mama Afrika a legacy of commitment and hope. When we first met Mama Shirley, she was working from an old bakery at a farm. She quickly became part of our initiative and her hard work inspired us to build her a new bakery. Not long after, Mama Shirley outgrew this bakery and we had to build an even bigger bakery for her! We mourn her passing and are deeply grateful for the contributions she had made to our project.

Her daughter Lydia Isaacs has now taken over from her and she bakes over 1 000 loaves of bread a day in her renovated bakery. We welcome her warmly to our community.



Prof Elaine making it official with Mama Lydia

Egg-laying project with Mama Phomolo

Mama Phomolo gets busy as her chickens start laying plenty of eggs for her to sell, eat and distribute around her community. Keep up the great work, Mama!

Mama Phomolo and her hardworking chickens.



Vetkoek

Makes 6 - 10

Ingredients

3 ½ cups (about 450g) Cake flour
1 t (5ml) Salt
1 ½ t (7½ml) Sugar
¼ cup (60g) Clover Mooi River Salted Choice Butter
7g Instant yeast
1 ½ cups (375ml) Lukewarm water
2 L Sunflower oil, for deep frying

To serve

Clover cheddar
Syrup

Method

1. Sift the cake flour, salt and sugar together.
2. Add the yeast and mix.
3. Rub the butter into the dry ingredients and add the lukewarm water.
4. Knead the dough for 20 minutes by hand or 10 minutes with an electrical mixer.
5. Cover the dough with glad wrap and let it stand for 30 minutes to 1 hour.
6. Shape into small balls and leave to rise for about 30 minutes – the dough should be quite wet.
7. Heat the oil in an electric deep fryer to 170 degrees or until a small amount of dough pops up within 10 seconds in a pot of oil.
8. Fry vetkoek until golden brown.
9. Serve with grated cheese and syrup.

Tips

When making bigger batches you must knead the dough longer.

Use your 20L or 30L mixer for the bigger batches.

A good vetkoek is never dark brown or black, but rather a lovely golden-brown colour.

Serve with polony and cheese for a savoury option.

Prof Elaine visits Thembisa and Hammanskraal



Prof Elaine recently visited Mama Mirriam Makamu's Centre in Thembisa and spent the morning enjoying the activities at the bakery where the bread is always fresh and delicious.



Prof Elaine also visited the bakery in Hammanskraal and was incredibly impressed by the high standards at the Centre. Everything is neat, clean and done with a professional touch.





Full steam ahead with our baking and cooking courses

One-on-one training with Robert and Prof Elain

Prof Elain spent a day teaching Robert how to bake sweet and delicious treats. They made brownies, a passion fruit cake, scones and a superstar vanilla cake fit for international bakeries! Robert is now ready to impart his knowledge to others.



Beautiful cakes by fantastic Mamas

Our Clover Mamas are always hard at work and we want to show you how it is paying off! Here are just a few of the magical creations made by our talented Mamas for birthdays, events and special occasions.



Mama Selestien's cakes



Mama Engelina's Rainbow Unicorn Cake



Mama Feziwe's Heritage Cake

Never a dull moment with our courses

Our Mamas participated in the Advanced Cooking and Baking and Progressive Biscuit Baking Courses and made all kinds of delicious treats – from Creamy Chicken to Fruity Pasta and Boere Beskuit. We are very excited to see how they apply this newfound knowledge to their businesses and communities.



Mama Phomolo making Boere Beskuit without sugar



Mama Doris making Fruity Pasta Salad



Mama Nondumiso making Creamy Chicken



Mama Mirriam making All Bran and Sunflower Rusks



Mama Doris making Cup-of-each-Biscuits



Mama Feziwe making Internet Biscuits



Mama Selestien making Internet Biscuits



Mama Mirriam making Éclairs



Mama Phomolo making Glazed Ginger Biscuits

Cooking and Baking with Juandi

Another successful Advanced Cake Baking and Decoration Course was completed under the watchful eye of teacher, Juandi Kamp. This time Prof baked and decorated all the cakes from an ordinary box cake recipe. It was hard work, but fun to do!

The rest of the Clover Mama Afrikas also received their boxes with ingredients, recipes, training videos and equipment. They had to bake and decorate the cakes and provided full written explanations and photos of their bakes for evaluation by Prof Elain.



Prof Elain and Juandi admiring their beautiful creations

Prof Elain Visits Potential Mamas

Anna Festus, Chairperson of the Kgalagadi Youth and Women's Development Network, recently contacted Prof Elain with the hopes of establishing Clover Mama Afrika in her community. Prof and Anna visited Platfontein in the Northern Cape, just 15 kilometers from Kimberley, where the community consists of two San tribes, namely the !Xun and the Khwe. There the young men are eager to start with gardening and bakery projects, as they previously were employed by 31 Battalion in Namibia and Angola and now only live on mere state grants.

The staff at the Centre loved Prof's Afrikaans hymn and after a second try, they were able to sing along. The meeting ended with a lovely prayer from Nicodemus in the San dialect.



Left to right: Nondino; Nicodemus; Prof Elain; Likwa; and Anna Festus



Prof Elain meets everyone at the Centre

Mama Selestien's Sunday School

Mama Selestien Moses doesn't sit on her laurel. She is out there doing things to make her community a better and safer place. She started Sunday School classes and within a month the classes grew from 23 to 150 kids. Mama Selestien ensures that each child receives a proper meal to enjoy after attending the lessons.

Mama Selestien also started up a neighborhood patrol! She gathered seven women who now patrol the streets every Friday and Saturday to keep their neighbourhood safe. *"These wonderful initiatives make me so proud to be associated with our Clover Mamas. Mama Selestien has invested in these youngsters' lives and it will carry positive results for years to come. We can all learn from the good work Mama Sella is doing in her community."* – Prof Elaine



Mama Selestien's Sunday School



Mama Selestien's neighborhood patrol

Our CMAs get busy with mosaic

At a recent mosaic course, our Mamas were taught how to change an ordinary cement ball into a beautiful ornament by using different mosaic tiles and different patterns. Our industrious Mama Selestien saw an opportunity to make her own cement balls and sell them to interested customers. She is also teaching community members now how to mosaic their own balls.

"THAT is what I call entrepreneurship at its finest! Good work, Mama Sella!" – Prof Elaine



Mama Nondumiso



Mama Kedibone



Mama Phomolo Raisa's cement ball



Mama Mirriam Tonis' cement ball

Mama Mirriam makes fish and chips

Mama Mirriam Toni from Mbekweni has always wanted to sell fish and chips, but her equipment was outdated and ineffective.

When Prof Elain saw Mama Mirriam's income from selling fish and chips with the equipment she already had, she jumped in and arranged for additional new equipment to make her live easier.

"Thanks, Proffie! I am selling fish and chips as I want to rebuild my kitchen cupboards that are old and falling apart. I want to buy a big gazebo for outside too. I am going to put this money I make from selling fish and chips away and save it for next year for my birthday. I know I will make it." – Mama Mirriam



Mama Engelina's food garden

Mama Engelina is proud of how her "baby from Clover Mama Afrika" is thriving. She shared her progress since she implemented the food garden project in November 2020.

"We are able to feed 185 families and school children from the fresh produce we are growing. This project has changed many people's lives. From the initial ten members trained, three of them have started their own food gardens and are doing well. This is skills transfer success, as we are helping people to become independent. We are also teaching the school children how to tend to food gardens so that they can reap the rewards. Our fruit trees are still going, and we hope to see fruits soon. I have to thank Prof Elain and Cobus Smit, our teacher, for this lifelong project." - Mama Engelina



Mama Engelina posing with her garden



Mama Engelina's amazing vegetable garden





Mama Nondumiso goes for a walk

Mama Nondumiso Mpitimpiti is not sitting idle! She organised a day out with the children in her care and took them all for a walk and lovely meal.

“Walking is one of the easiest ways to be active and it’s a great way to spend quality time together. Not only is walking a good way to exercise, it’s also the perfect opportunity for children to explore their surroundings and give them a sense of adventure and independence.” - Mama Nondu



Heritage Day celebrations



Mama Kedibone in her traditional dress

Mama Kedibone celebrated Heritage Day at the Moepathutse Child Centre. The staff started with a beautiful worship ceremony before starting a day of motivational speaking and an exploration of the different cultures in South Africa. It is important for them to motivate and educate the children to explore their heritage, keeping the legacy of their own culture alive. The day ended with traditional food prepared by Mama Kedibone and Tsonga and Pedi dances.



Mama Kedibone and the kids preparing to perform traditional dances

Mama Rina Malan celebrated Heritage Day with a big braai day at Amadea Home for Abused and Neglected children. For Mama Rina, heritage is about many different cultural influences. It is about uplifting the youth and helping children by empowering them and caring for them. They had an amazing braai day filled with delicious food and different cultures.



The kids at Mama Rina Malan for a braai day.



The kids at Mama Rina Malan's Centre held a braai day.



Mama Phumla Goje



Mama Phomolo Raisa on Heritage Day

Claver Mama Afrika also celebrated Heritage Day by asking some of our Mamas about their heritage. We asked them what their heritage is and what it means to them.

"My heritage is MY culture. Heritage means to practice my culture by cooking our traditional foods like malamohodu, stampo, dikgobe, merokgo, skop, drinking our traditional beer - mqombothi - and wearing our own traditional clothes." - Mama Phomolo Raisa, Botshabelo



Mama Sipiwe Solomons on Heritage Day



"Heritage is a way of living that is passed between generations - culture, customs and traditions, including attire. Our Xhosa attire, Umbhaco, and our cultural drink, Uqombothi, are part of our heritage. To me heritage is the definition of who I am, the woman that I am, my customs and my community. Heritage means love, warmth and kindness. In our community, we share everything, we celebrate everything together. When we have functions, we share food and drinks. That is what heritage means to me - sharing the little you have with everyone and celebrating every achievement with everyone around you." - Mama Doris Ndingane, Keiskammahoek



Mama Doris Ndingane and Mama Dorah Semenya on Heritage Day

"My heritage is the cultural, historic and traditional values that I have inherited from my family, my community, and our nation. Heritage means deep-rooted norms, values and identity. My culture is Xitsonga." - Mama Sipiwe Solomons, Hazyview

"It's my identity - Xhosa culture. It means life. It helps me celebrate my cultural diversity since we have different traditional beliefs, music, foods, attire and cultures in our country. It means a lot to me and to the new generation, as they are able to learn more about their own culture." - Mama Nondumiso Mpitimpiti, Amalinda Forest



Mama Nondumiso Mpitimpiti's Heritage Day

"My heritage is Xhosa. For me, heritage means going back to my roots. Most importantly, knowing my roots, teaching my children and grandchildren and sharing the information and also getting to know other people's roots. My heritage means eating umqusho (samp), umpogogo (pap with milk) and ulusu (tripe). It also means wearing our umbhancha (traditional) attire, drawing on our faces and doing beadwork." - Mama Lizzy Magama, Olievenhoutbosch



Mama Lizzy Magama's Heritage Day

"It is very important knowledge passed on which reminds me of who I am today. On this day I should do as my ancestors did. To me it means, that on this day, I am supposed to wear traditional clothes like beads around my neck and wrap my head with decorated cloth - umbhaco in Xhosa." - Mama Albertina Bloko, Alexandria

"My heritage is Tsonga. To me heritage means a person's inherited traditions, culture, values, and beliefs that are carried down from generation to generation. Our heritage enables us to develop awareness about ourselves and where we come from. Heritage is something that we need to embrace, celebrate and practice and it gives us a sense of personal identity and belonging." - Mama Kedibone Miyambo, Hammanskraal

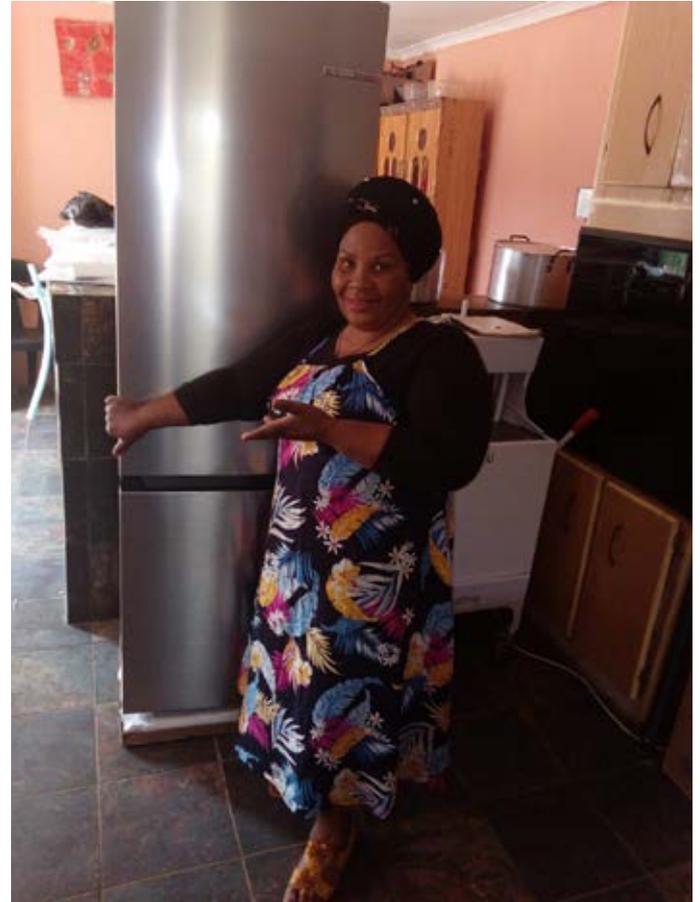


It's almost Festive Time for the Clover Mama Afrikas

It is almost time for giving, but that hasn't stopped us from nurturing the spirit of giving early! Clover Mama Afrika has gifted some of our Mamas with essential equipment to make their lives easier and their businesses more productive.



"The gift of cement has shortened the period of our project by at least three months. The cement arrived at a stage when we were thinking of retrenching one worker. Scarcity compromises the quality of work, and now we are able to complete good quality work because of available resources. Thank you, Clover Mama Afrika!" - Mama Sipiwé



"The fridge gift enables me to keep dairy and meat products for anytime use without going to buy each time I need to cook or bake." - Mama Phomolo Raisa



"With the groceries voucher, I can now use my new saucepans for catering and cook with my new microwave oven." - Mama Dorah Semenya



"My gifted laptop enables me to work independently and in my own space and own time, without any hassles!" - Mama Engelina Molete



"My gifted fridge preserves all my cakes in the bakery." - Mama Feziwe Gambo



"I wish to express my overwhelming thanks and gratitude to Clover Mama Afrika. Prof Elain has always gone the extra mile to support the Mamas' projects. What a wonderful gift that will make a huge difference to my daily routine." – Mama Dawn

Some of our other Mamas and their much-needed donations:



Natural medicine for the community for Mama Daphne Oliphant



Deep fryer for Mama Alinah Marumo



Cloth for teagarden tablecloths for Mama Rina Malan



Paint for Mama Gail Koeberg's Centre



Shwe-Shwe for Mama Doris Ndingane



Baking ingredients for Lizzy Magama's Bakery

Fruit Cake Baking with Prof Elain

Once a year Prof Elain bakes her late mom's special fruit cake recipe for all of Mama Afrika's suppliers. This year is no different! All the fruit cakes have been baked and specially wrapped, ready to be delivered.

"Each cake is baked with all my love. This way, I am honouring my late mom by sharing her recipe with all the wonderful people in my life." – Prof Elain



Prof Elain posing with her amazing fruit cakes

Always remember World AIDS Day

World AIDS Day is celebrated on 1 December every year. With the Covid-19 pandemic, it has been difficult to focus on other causes that still desperately need our attention and resources. Although we still have a long way to go, research has gone as far as to make HIV undetectable in patients. This means that they cannot pass the virus on to others, which greatly decreases the number of new cases.

On this World AIDS Day, we want to remind people to test regularly for HIV/AIDS and to practice safety in everyday life. We encourage everyone to ask for help when they need it. As communities, we must support people with HIV/AIDS as we continue to fight the battle.

We pay tribute to the lives lost, and we push forward to keep finding solutions.



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