



THE VOICES OF CLOVER

MAMA AFRIKA



Clover[®]

Mama Afrika
Ukwakha Isizwe

● Foreward

It fills my heart with immense pride to congratulate Clover on being recognised as a Top Employer South Africa 2025. This incredible achievement reflects Clover's unwavering commitment to building a workplace where people are valued, nurtured, and empowered to grow.

At Clover Mama Afrika, we understand the power of strong leadership, skills development, and the spirit of Ubuntu because these principles drive the success of our initiative. Just as Clover continuously invests in its employees, we invest in our Clover Mamas, providing them with the skills and resources to uplift their communities.

A great workplace fosters purpose and passion, precisely what our Clover Mamas bring to their businesses daily. This recognition reminds us that people flourish when given the proper support and encouragement. And in turn, they change lives.

To every Clover Mama: thank you for embodying the values that make Clover a true leader, not just in business, but in creating a meaningful difference in South Africa. This win is for all of us!

Elain Vlok.

Prof. Elain Vlok
Manager, Clover Mama Afrika Trust



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Birthdays

We celebrate the countless moments you've uplifted those around you.

Your dedication have sown seeds of hope and growth in your community, making each day brighter and every heart fuller. May this new year in your life bring you as much joy and fulfilment as you bring to others.

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Email your thoughts to info@clovermamaafrika.com



CELEBRATING A YEAR OF SUCCESS:

We Reflect on 2024

Since its inception in 2004, Clover Mama Afrika has hosted 440 training sessions benefiting over 2,313 individuals. These numbers represent people whose lives have been transformed through education, entrepreneurship, and perseverance.



"Our Clover Mamas built thriving businesses and self-sustaining centres, proving that they always come back stronger and wiser even when challenges arise. Their dedication made the year truly remarkable. Each Clover Mama believed she could, and she did! I do not doubt that 2025 will bring even greater achievements. I remained deeply passionate about this project and the extraordinary women who are part of it."

- Prof Elain Vlok

Lessons from our Clover Mamas



Mama Feziwe Gambo

Amanzimtoti, KwaZulu-Natal

Mama Feziwe pushed herself to open a bakery at her centre, creating job opportunities and hiring four new employees.

"The biggest lesson I learned was not to give up when life's storms hit because this too shall pass. Persistence and patience paid off. I worked hard, set boundaries, and remained committed to my vision."



Mama Gail Koeberg

Magaliessig, Gauteng

Winning the Clover Mama Afrika Ambassador Award was the highlight of Mama Gail's year.

"Nothing went unnoticed by Prof. Vlok. Our hard work was always recognised. I achieved accreditation for my sewing and baking projects, which meant that people who trained at my centre could now receive official certification, making it easier for them to find jobs."

Mama Felicity Maluleke

Soweto, Gauteng

Returning to bread baking was a great joy and fulfillment for Mama Felicity.

"Thanks to Clover Mama Afrika, I gave my community fresh, affordable bread daily. The cooking and baking courses I attended helped me grow and improve my skills, and for that, I was truly grateful."



Mama Nondumiso Mpitimpiti

Amalinda Forest, Eastern Cape

Mama Nondumiso left a well-paying corporate job years ago to care for vulnerable children. By 2024, she ran Step Ahead ECDC, caring for 104 pre-schoolers and supporting 200 other regional preschools.

"I believed that failure to stimulate a child's mind from birth harmed their future. Beyond education, I cared for 36 orphaned and vulnerable children across six foster homes. My mission remained to end poverty and promote well-being for all."

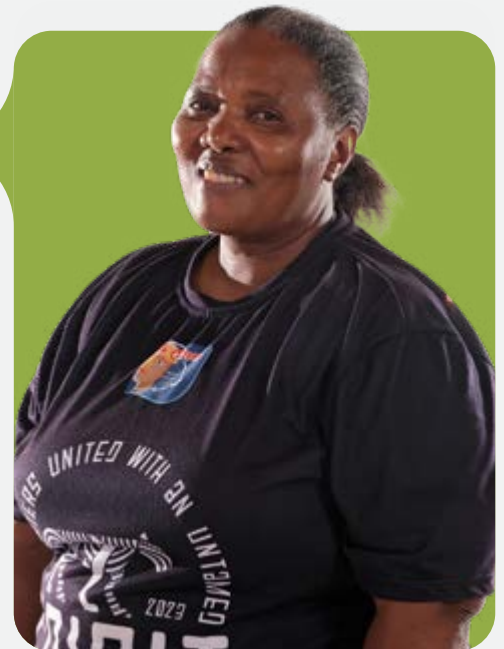
Her advice to others is: *"Be patient, be honest, and remember—money is not the most important factor."*

Mama Miriam Makamu

Tembisa, Gauteng

Running a bakery came with challenges, but Mama Miriam overcame obstacles through determination.

"2024 was a rollercoaster, but I was proud of my progress. Every challenge became an opportunity for growth. With support from Clover Mama Afrika, I remained determined to build a thriving and sustainable business."



Mama Phomolo Raisa

Botshabelo, Free State

2024 was Mama Phomolo's best year yet. She was appointed Clover Mama Afrika Ambassador and received recognition and awards for her training efforts.

"Learning to make my own sewing patterns at Bernina Sewing School was a major highlight. I remained deeply grateful to Prof. Elain for helping my projects and business grow. My egg-laying farm and piggery continued to serve the community, providing good-quality eggs."

Business Lessons from Mama Miriam Makamu

Mama Miriam shared valuable lessons she had learned throughout the year:



Adaptability is Key

Adjusting to market conditions ensures business survival.



Clear Communication Matters

Transparency with stakeholders and employees is essential.



Resource Management is Crucial

Prioritising effectively helps maintain quality with limited resources.



Financial Tracking is a Must

Understanding costs and revenue improves decision-making.



Collaboration Yielded Results

Teamwork with staff, family, and partners leads to growth.



Our Clover Mamas Shine in Mosaic Art

The Clover Mamas participated in a Mosaic Course by Teacher Petro Strijdom from Trunell Mosaic Art. Over several days, the Clover Mamas learned the craft of mosaic art, transforming simple materials into handcrafted coffee tables.

The Clover Mamas carefully pieced together their unique designs with their tools in hand and guided by Teacher Petro and her daughter. Laughter, teamwork, and a deep focus filled the studio.

By the second day, the women had gained confidence and momentum. Their designs started to take shape, and the excitement grew as they saw their coffee tables transform.



With their coffee tables completed, it was time to celebrate their hard work and dedication. Each Clover Mama proudly received a certificate of completion, recognising their effort to learn a new craft.





"Thank You, Prof. Elain, Teacher Petro, and Maryke, for your guidance. I am so proud of my work on this coffee table." - Mama Phomolo Raisa



"My beautiful table is now in our living room. My family is so proud of this work of art. It brightens our lounge." - Mama Zakhe Rammekwa

What have our Mamas been up to?



Mama Daphne Oliphant (Hermanus)

Mama Daphne attended a refresher course on koeksister making, and her entrepreneurial spirit kicked in immediately. Even before completing the course, she began taking photos of her koeksisters and offering them to customers. The response was overwhelming. Once back in her community, word quickly spread about her delicious koeksisters, and soon, she could barely keep up with the demand.

Mama Daphne's journey with Clover Mama Afrika has always been a family affair. When she first joined the initiative, her husband, Tommy, attended the baking and cooking classes on her behalf. He excelled in the training, even earning recognition as the Best Baker from Carolie de Koster, who conducted the classes then. To this day, Tommy continues to support Mama Daphne, proving that his baking skills remain as impressive as ever.

Recently, Mama Daphne relocated from Worcester to Hermanus, but she has remained as busy as ever despite the move. In addition to baking and cooking, she has discovered a new passion for mosaic art. Her latest handcrafted creations include two beautifully designed coffee tables and a stunning mirror.



Mama Angeline Molete

(Dobsonville)

Mama Angeline's passion for plants and soil is evident in everything she does. She has transformed the schoolyard of the primary school across from her home into a flourishing vegetable and flower garden. Her work has even caught the attention of Cobus Smit, widely known as Tuinjong, who travelled all the way from Stellenbosch to teach her advanced gardening techniques.

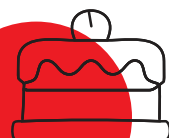
Mama Angeline doesn't just grow a garden; she nurtures it with love, and it is clear that her passion is the secret to her success.



Mama Felicity Maluleke

(Soweto)

After attending a refresher course in bread baking, Mama Felicity is baking with renewed determination. Her kitchen has become a hub of delicious creations, and she has proudly showcased her muffins, mosbolletjies, and two beautifully decorated birthday cakes.



Mama Feziwe Gambo (Amanzimtoti)

For Mama Feziwe, the end of 2024 was filled with celebration and proud moments as the children at her centre marked two special occasions.

The first was a wonderful Christmas party, made possible by a generous invitation from the local McDonald's. The children were treated to a festive meal and a fun-filled day, embracing the excitement of the experience. Their good manners and enthusiasm left a lasting impression, ensuring they would be warmly welcomed again.

Shortly after, graduation day arrived, and the children eagerly participated in their Graduation Ceremony, a moment of achievement and new beginnings.



Mama Gail Koeberg (Magaliessig)

From gardening and sewing to baking, Mama Gail has discovered multiple ways to uplift those around her. She ensures her community has access to fresh food and locally made goods. Her thriving vegetable garden is filled with homegrown produce, including mealies, green beans, and pumpkins.

Beyond her garden, Mama Gail's sewing team has been hard at work creating long T-shirts for women, a much-needed clothing item in the community. By listening to her people's needs, she continuously finds practical and creative solutions to support those around her.



Mama Gail has expanded her efforts into baking, introducing freshly made pizzas to the community. Now, people no longer need to walk kilometres into town for a delicious pizza; they can enjoy homemade pizzas right in their neighbourhood. She is also teaching local women how to make pizzas from scratch, equipping them with a valuable skill that can help generate income for their families.



Mama Hessie Wildeman (Plettenberg Bay)

Mama Hessie, a talented seamstress, received an order for two beautiful Shwe Shwe dresses, a testament to her skill. She was also overjoyed when one of her community members began a sewing course at Bernina. Taking the initiative, she personally trained this member to use her electronic sewing machine, making the process more efficient. Not only does this ease the workload, but it also contributes to building a sustainable sewing project.

Determined to expand her impact, Mama Hessie launched a new apron project in January to produce and sell aprons to her community at affordable prices. Through this project, she has also trained another community member, empowering her with a valuable skill that will enable her to earn a living and support her family.

For many years, Mama Hessie has



been crafting fabric toy animals from Shwe Shwe fabric, which are sold at Old Nick's Village. At the end of 2024, she attended a special farewell lunch with women who contributed to this initiative, celebrating their hard work throughout the year.



During last year's festive season, Mama Hessian invited young children from her community to read and write together, ensuring that learning continued even during the holidays. She thoroughly enjoyed spending time with them, reinforcing the importance of early childhood development.



Mama Mary Lwate (Winterveld)

One of Clover Mama Afrika's most beautiful aspects is how its members support and uplift one another. Mama Mary Lwate recently demonstrated the power of generosity and compassion in a truly inspiring way. After receiving many boxes of clothing, Mama Mary immediately thought of fellow Mama Albertina Bloko, who had previously shared that many people in her community desperately needed clothing.

Without hesitation, Mama Mary arranged for empty boxes to be sent to her, carefully packed 11 boxes full of clothing, and had them couriered to Mama Albertina. Upon arrival, Mama Albertina spread the word, and community members quickly gathered to select clothing they desperately needed.



Mama Mirriam Toni (Mbekweni)

During the past holiday, Mama Mirriam bought lamb meat, carefully cut it into portions, prepared various dishes, and sold them to her community members. She also learned how to make ice cream, which quickly became popular in her neighbourhood.

Her dedication to teaching and mentoring was also evident as she spent time teaching the youngsters living with her how to cook. They learned how to prepare chips, which she sells daily. These efforts helped her earn an income to buy school clothes and other essentials for the children as they started the new year.





In an act of generosity, Rhona de Jager from Struisbaai donated two sewing machines—one electric and one manual, both in perfect working condition. These machines were given to Mama Mirriam, further supporting her sewing initiatives and helping her expand her skills and income-generating opportunities.

Mama Nolitha Ndalasi (Khayelitsha)

Mama Nolitha's centre reflects her dedication, with everything neatly in place. In her office, posters on the walls showcase her many skills, including carpentry, gardening, sewing, egg-laying, mosaic, beadwork, knitting, and crocheting. She even crafted her handmade 'WELCOME' stepping stones, adding a personal touch to the space.

In her dedicated craft room, she proudly displays the stunning work created by local women, including a newly mosaicked big pot. Her recently completed mosaic table, lounge chair, and torso are a testament to her artistic talent. Mama Nolitha has developed an easy method for teaching mosaic art to her community members. She prepares samples and demonstrates how to cut and arrange tiles, allowing her students to follow along and gain hands-on experience.





Next door to her office, a container serves as a sewing space, where beautiful garments are displayed and ready for sale. The women working here are happy and motivated, knowing they are learning valuable skills. Her sewing team, Victoria, Vuyo, and Alakhe, proudly display their handmade pillows, cushions, and aprons. Meanwhile, her daughter, Bee, applied the skills she learned from Bernina to sew her own outfit for a special family occasion.



Out of her own pocket, Mama Nolitha tiled the centre's kitchen, where she cooks and bakes for the 73 children she cares for daily. She and her team donated school stationery to children whose parents had no income, ensuring they could start this school year with confidence.



A highlight of the year was being personally visited by the Minister of Small Business Development and Enterprise, along with Stella Ndabeni, who came to see the incredible work being done in her vegetable garden. Several of her students graduated in gardening skills from Food Forward SA. Congratulations to Memory, Nonina, Elizabeth, Bongani, and Madiba!



Mama Nolitha was thrilled when Celmar Vibracrete Company visited and promised to fence her entire yard, including her garden and the new plot. She is currently fundraising to build a college, as her centre is in the process of registering with QCTO for skills development.

Mama Nolitha continues to grow her egg-laying project, where healthy hens produce fresh eggs for daily sales. Her clean and well-maintained poultry setup ensures a sustainable source of income and food security for her community.



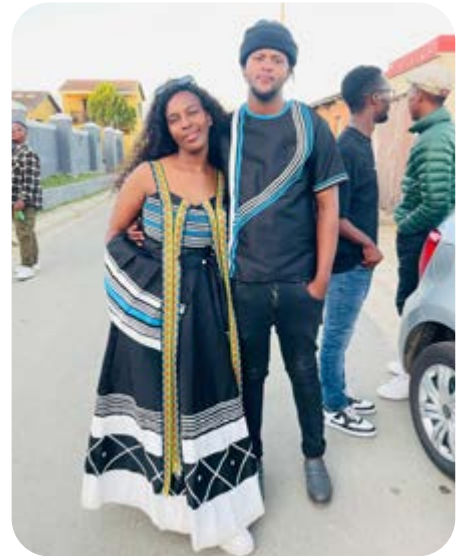
During the past festive season, Mama Nolitha and her volunteers distributed gifts donated by Metacom Foundation and Santa Shoebox, ensuring every child received something special. She also hosted a Christmas party for ECD crèche kids and after-school children, partnering with the French Consulate General, local police, ward councillor, and City Health to make it memorable.

Beyond education and entrepreneurship, Mama Nolitha prioritises healthcare. She invites City Health to visit her centre for immunisations, ensuring that children remain healthy.



Mama Nomsa Zimema (Themba lethu)

Mama Nomsa takes great pride in her work, ensuring customers receive unique, custom-made outfits. No two dresses are the same, as she pours her creativity into every piece she makes.



Mama Phomolo Raisa (Botshabelo)

Mama Phomolo crafted a stunning wedding cake, especially baked and decorated in the couple's favourite colour for their big day. Her attention to detail and artistic flair made the occasion even more special.

Her beautifully designed doll cakes have also made her a household name in her community. Most recently, she created one for a birthday celebration, cementing her reputation for exceptional cake artistry.

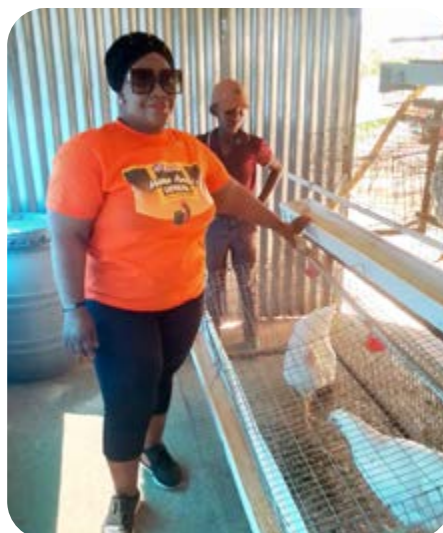


Mama Phomolo surprised Prof Elaine with a handmade handbag from recycled plastic. These unique handbags have become incredibly popular in Botshabelo.

As part of her egg-laying project, Mama Phomolo and other Clover Mamas who keep hens received a new batch of egg-layers. With the festive season increasing demand, plenty of fresh eggs were available for community members who sell them for baking or as a nutritious meal.



Mama Phomolo has developed a deep passion for mosaic art. Beyond creating stunning pieces, she is passing on her skills to the youth in her community.



Mama Selistien Moses (Ashbury)

Mama Selistien was honoured as one of Worcester's 10 Women of Excellence in recognition of her remarkable community work. On this special night, she received well-deserved gifts in appreciation of her dedication and unwavering commitment to uplifting those around her.



Mama Selistien was actively involved in various community initiatives during the festive season. She showcased her baking talents, creating beautiful cakes, including a Christening cake and speciality designs for various celebrations. She ensured that Sunday School children received their learning books for the new year and took time to raise awareness about safety while distributing food to those in need. Her creativity shone through her hall decorations for different occasions, and her generosity was evident as she carefully prepared and handed out gifts to children. Her delicious food platters were a huge success, and she also prepared wholesome meals with dessert for senior community members, ensuring they felt appreciated and cared for.



Beyond her local efforts, Mama Selistien, her husband Jannie, and her dedicated team continue supporting farm communities through outreach programs. Their work includes donating food and blankets, offering support through prayer, and comforting and encouraging farmworkers before they move on to another farm.



Mama Zakhe Rammekwa (Princess Crossing)

Mama Zakhe completed two projects - a beautifully crafted word design for her wall and a stunning mirror.

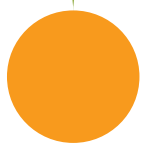


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“Stay afraid, but do it anyway. What’s important is the action. You don’t have to wait to be confident. Just do it and eventually the confidence will follow.”

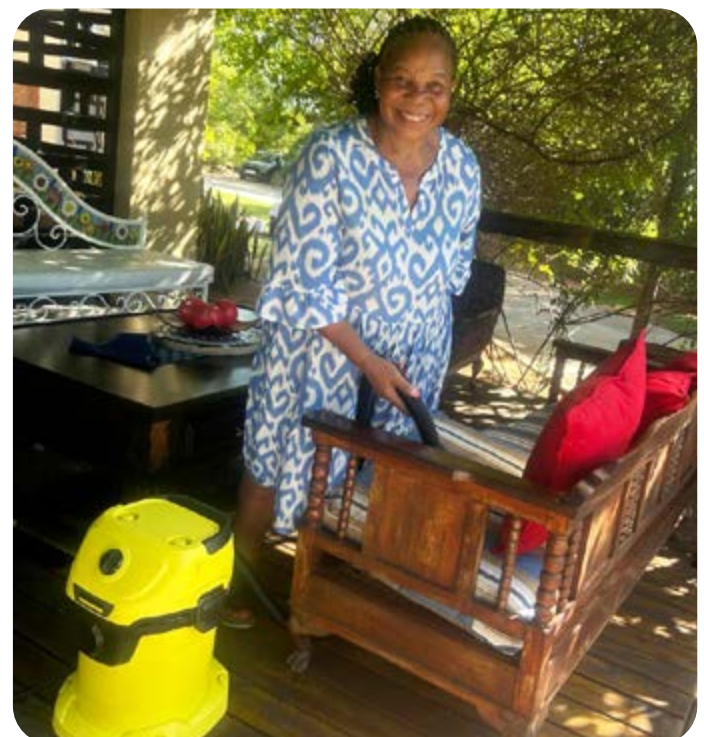
- Carrie Fisher





A Thoughtful Year-End Gift That Made a Difference

Our annual year-end gift to all our Clover Mamas was again made possible through the incredible support of Kloppers, who continue to stand by our project. This year, they went above and beyond to source a high-quality German vacuum, ensuring that each Clover Mama received a practical and valuable gift to make their daily tasks easier. A huge thank you to Kloppers for their continued generosity.





Eat Like a King on a Budget: 8 Easy One-Pot Recipes for Every Day

Dear Clover Mama Afrika,

Here are some new recipes you should try... All made with ingredients readily available on your shelf, nothing fancy, easy to make and delicious! When you have late night work to do but still want to make a good impression, try one of these recipes AND all of them will keep you warm during the winter.

With love, Prof Elain

Spicy Tomato Baked Eggs

● Serves 4-6

30 ml **Clover Ghee** (or **Clover Mooi River Butter**)
1 large onion, finely chopped
1 green pepper, finely chopped
2 x 410 g can chopped tomatoes OR 6 fresh tomatoes, finely chopped
1 x 50 g sachet tomato paste
125 ml water
5 ml garlic powder
10 ml sugar

1 green chilli, seeded and chopped (optional)
5 ml shisanyma seasoning
1 x 410 g can baked beans
Salt and white pepper, to taste
60 ml **Clover Classic Plain Yoghurt**
4-6 large eggs
50 g (125 ml) **Clover Gouda Cheese**, grated
Vetkoek - to serve
Fresh parsley to garnish (optional)

Method:

1. In a medium sized heavy based frying pan, heat oil and fry onions with green pepper until golden and onions are translucent. Add tomatoes, cover with lid and allow to simmer on a medium heat for 10 minutes. Add water, garlic powder, sugar, chilli (optional) with seasoning and baked beans. Allow to simmer for 5 minutes on a low heat.
2. Using the back of a tablespoon, flatten an area to break the egg into. Season eggs and add cheese. Cover with lid and allow to simmer on a medium heat; to cook eggs and melt cheese.
3. Serve in frying pan topped with dollop of yoghurt; with vetkoek.

Variations, Hints and Tips:

- Alternatively, use the fresh green chillies to garnish.
- Use 5 ml fresh chopped garlic as an alternative to garlic powder.
- Add in 5 ml paprika when cooking tomatoes, for added flavour.
- Alternatively, add 2 cm thick cut rounds of boerewors, viennas or pork sausages to the pan, once onions are browned.
- Use 125 ml chicken stock as an alternative to water in the sauce.
- Alternatively, stir in the yoghurt into the sauce just before cracking in the eggs, for a creamy tomato sauce.



Beef and Vegetable Pasta with yoghurt and cheese topping

Serves 4-6

30 ml **Clover Ghee** (or **Clover Mooi River Butter**)
2 onions, finely chopped
500 g minced beef
5 ml garlic powder
1 x 50 g tomato paste
7 ml salt
3 ml white pepper to taste
5 ml ground nutmeg
5 ml dried thyme OR 2 sprigs fresh thyme
1 ml ground cinnamon
250 g mixed vegetables of choice, fresh or frozen
100 ml chicken/beef stock
250g screw noodle pasta

Yoghurt topping:

25 ml **Clover Mooi River Butter**
50 ml cake flour
500 ml **Clover Full Cream Milk**
3 ml salt
Pinch of cayenne pepper
250 ml **Clover Classic Plain Yoghurt**
100 g (250ml) **Clover Cheddar Cheese**, grated
Fresh thyme, to garnish (optional)

Method:

1. Preheat oven to 180°C.
2. In a heavy-based saucepan, heat butter/ghee and fry onions. Add mince in batches and fry until discoloured. Stir mince using a fork. Add garlic powder, tomato paste herbs and spices and season to taste. Add stock and cover and allow to simmer for 10-15 minutes. Add mixed vegetables and simmer covered, until vegetables have softened slightly.
3. Meanwhile, in a large pot of salted water, cook the pasta according to instructions on the packet, once cooked.
4. Drain and combine with the mince mixture. Spoon into an oven-proof dish and set aside.
5. For topping: Melt butter in a saucepan, add flour and stir until combined. Gradually add milk; stirring constantly using a whisk to form a smooth, lump free mixture. Stir until slightly thickened. Season to taste and remove from heat. Allow to cool slightly, before stirring in the yoghurt.
6. Spoon sauce on top of the mince mixture and sprinkle with grated cheese.
7. Bake for 20-25 minutes, or until cheese is golden and until baked through. Serve with salad.

Variations, Hints and Tips:

- Garlic powder can be replaced with fresh garlic.
- Replace screw noodles with macaroni or penne.
- Replace pasta with cooked potato slices.
- Replace beef mince with chicken or pork mince.
- Replace yoghurt with **Clover Amasi**.
- Serve with your favourite flavour of **Clover Sparkling Krush**.
- Using a fork when cooking the mince helps break up the meat that clumps when cooking.



Chicken Stew with Garden Veg and Herbed Dumplings

Serves 4-6

30 ml **Clover Ghee** (or **Clover Mooi River Butter**)
6-8 chicken thighs
1 large onion, roughly chopped
2 large carrots, cut into 2 cm chunks
2 celery stalks and leaves, finely sliced
5 ml dried mixed herbs
250 ml **Clover Orange Krush**
350 g pumpkin chunks, peeled 2 cm cubes
350 g sweet potato, 2 cm cubes
2 chicken stock cubes dissolved in 1 L boiling water
150 g baby marrows, 2 cm rounds
150 g green beans, cut in half
Salt and white pepper, to taste

Herb Dumplings:

500 ml (280 g) self-raising flour
5 ml salt
60 g **Clover Mooi River Butter**
20 ml dried mixed herbs
250 ml **Clover Fresh Full Cream Milk**

Method:

1. Heat a large heavy based saucepan to a medium heat, fry chicken thighs, skin side down until golden and crispy. Turnover and fry until golden. Fry in batches to avoid boiling.
2. Remove chicken and fry onions until golden, stir through the carrots, celery and herbs. Allow to brown slightly, add in **Orange Krush**; and close lid for 5 minutes to simmer.
3. Add pumpkin and sweet potatoes, layer the chicken on top of the vegetables and top with chicken stock. Allow to simmer for 25-30 minutes, until potatoes and pumpkin are tender.
4. Meanwhile, for the dumplings; in a medium mixing bowl, sift flour and salt together, using fingertips rub in the butter to resemble breadcrumbs. Add in mixed herbs and enough milk to form a soft but not sticky dough.
5. Stir through the baby marrows and green beans into the saucepan. Reduce to a low to medium heat.
6. Drop spoonful's of dumpling dough onto liquid of stew. Simmer with the lid on for 15 minutes. Do not remove lid whilst cooking.
7. Season to taste and serve.

Variations, Hints and Tips:

- Replace 5 ml dried mixed herbs with 15 ml chopped fresh herbs.
- Remove herbs and add 15 ml mild curry powder to onions when frying for stew.
- Replace **Clover Amasi** with **Clover Fresh Cream**.
- Serve meal with **Clover Krush Mango Nectar**.
- Add 2.5 ml chilli flakes and 50 ml grated **Clover Cheddar Cheese**, into the flour of the dumplings for a spicy Cheese twist.



Clover Mac Cheesy

● Serves 4-6

500 g Macaroni

Sauce:

115 g **Clover Mooi River Butter** (125 ml)

1 onion, finely chopped

70 g cake flour (125 ml)

5 ml paprika

3 ml cayenne pepper

10 ml mustard powder

5 ml garlic powder

1 chicken stock cube, crumbled

5 x 250 ml (1.25 L) **Clover Fresh Full Cream Milk**

1 fresh tomato, chopped

200 g (500 ml) **Clover Cheddar Cheese** or **Clover**

Tussers Cheese, grated

Topping:

1 Slice of bread, finely crumbed

2 ml dried mixed herbs or 10 ml fresh mixed herbs, chopped

15 g **Clover Mooi River Butter**, melted

50 g **Clover Cheddar Cheese** or **Clover Tussers**

Cheese, grated

Salt and white pepper, to taste

Method:

1. Preheat oven to 190°C. Set aside a 30cm x 20 cm x 5cm oven proof dish.
2. In a large pot of salted water, cook the pasta according to instructions on the packet, once cooked, drain.
3. Meanwhile for the sauce: heat a medium heavy-based saucepan, melt butter on a low to medium heat. Fry onions until golden, stir in flour, paprika, cayenne pepper, mustard, garlic powder and crumbled stock cube. Using a wooden spoon, stir in 250 ml milk, and mix into a paste, gradually add remaining milk and stir until smooth. Once sauce has thickened and no longer has a floury taste (\pm 5-6 minutes). Stir in cheese. Set aside.
4. For the topping: mix together breadcrumbs, herbs, melted butter and cheese.
5. Stir sauce and pasta together; stir through the tomato, spoon into oven proof dish. Sprinkle topping over pasta mixture.
6. Bake for 10-15 minutes, or until topping is melted and golden.

Variations, Hints and Tips:

- Freeze unbaked recipe for up to 3 months. Completely defrost meal overnight in the refrigerator before baking according to recipe instructions.
- Add 250 g chopped broccoli and cauliflower to the pasta and sauce mixture, before topping and baking.
- Serve with **Clover Sparkling Cranberry Juice**.
- Add 70 g crumbed **Clover Feta Cheese Traditional Herb**, to the topping mixture before baking the Mac and Cheese.



Souskluitjies (Cinnamon Dumplings)

● Serves 4-6

500 ml (280 g) cake flour
20 ml baking powder
5 ml salt
90 g (100 ml) **Clover Mooi River Butter**
2 eggs, beaten

200 ml **Clover Full Cream Milk**
2 oranges, zested and juiced
1 L boiling water
50 ml **Clover Mooi River Butter**
Cinnamon sugar, to dusting

Method:

1. In a medium mixing bowl, sift the flour, baking powder and salt together. Rub in 90 g butter until the mixture resembles breadcrumbs.
2. In a mixing jug, whisk eggs, milk, and orange zest until combined.
3. Meanwhile, bring water, orange juice and 50 ml butter to the boil.
4. Stir egg mixture into flour and mix in a form a soft dough. Add extra milk if necessary.
5. Reduce heat to a simmer, place spoonful of dough in the orange water. Cover with lid and allow to boil for 15 minutes. Do not remove lid while cooking.
6. Sprinkle a thin layer of cinnamon sugar onto the base of serving dish. Remove dumplings with a slotted spoon and place on top. Sprinkle with cinnamon sugar immediately.
7. Bring water in which dumplings were cooked to boil again. Add more cinnamon sugar and pour over dumplings. More water can be added if necessary.

Variations, Hints and Tips:

- Before rubbing into flour, chill butter until very hard, and grate coarsely. This will save time and result in a light texture.
- Add 125 ml raisins and 5 ml vanilla essence, into flour mixture after sifting for a fruity dumpling.
- Add in pinch of mixed spice into your cinnamon sugar mixture for extra flavour.
- Homemade custard: 60 ml custard powder, 625 ml milk, 50 ml sugar. Whisk together the 60 ml of the milk to mix together with the custard powder and sugar, to form a paste. Meanwhile, in a small saucepan, heat the remaining milk until simmering. Gradually whisk whilst adding the paste to the milk. Allow to simmer for 5-8 minutes or until thickened and lump free. Stir constantly.
- Alternatively serve with **Clover Bliss Vanilla Custard**.
- Replace $\frac{1}{2}$ of the orange zest with lemon zest and add 140 ml **Clover Krush Orange Juice** to the cooking liquid, for a mixed citrus dumpling.



Creamy Meatballs and Spaghetti

Serves 4-6

Meatballs:

1 slice of bread, white or brown
50 ml **Clover Fresh Full Cream Milk**
500 g minced beef or pork
1 large onion, finely chopped
1 medium unpeeled sweet potato, grated
1 egg, beaten
3 ml salt
2 ml garlic powder
White pepper, to taste
5 ml dried parsley
350 g spaghetti or pasta of choice
100 g (250 ml) **Clover Cheddar Cheese**, grated
250 ml **Clover Amasi**, stirred until smooth

Creamy tomato sauce:

20 ml **Clover Mooi River Butter**
1 onion finely chopped,
1 celery stick and leaves, chopped
1 carrot, peeled and grated
2 ml garlic powder
Salt and White pepper, to taste
1 x 410 g can tomatoes OR 3 large fresh tomatoes,
chopped
1 x 50 g tomato paste
15 ml sugar
5 ml dried mixed herbs
1 beef or chicken stock cube, dissolved with 450 ml
boiling water

Method:

1. **For meatballs;** Place bread in a small bowl and pour milk over to soak.
2. Place soaked bread, mince, onion, sweet potato, egg, seasoning and herbs in a mixing bowl. Mix by using a fork or hands until all the ingredients are well combined. Shape into bite size meatballs.
3. Preheat oven to 180°C; place meatballs onto a lined baking tray, bake for 15-20 minutes until golden. Remove from oven and set aside.
4. **For tomato sauce;** In a medium saucepan; heat the butter, fry the onions and celery with grated carrot and fry until onion are translucent. Add tomato, sugar, herbs and stock. Cover with lid and simmer for 15 minutes, add the meatballs and simmer for 3 minutes.
5. In a large pot of salted water, cook the pasta according to instructions on the packet, once cooked, drain.
6. Serve spaghetti topped with meatballs and tomato sauce; top with grated cheddar cheese and a dollop of Amasi.

Variations, Hints and Tips:

- Replace sweet potato with a grated Granny Smith apple.
- Replace Spaghetti with Macaroni, or noodles of choice.
- A mixture of pork and beef mince can be used to make the meatballs.
- Replace **Clover Cheddar Cheese** with **Clover Gouda** or crumbed **Clover Feta Cheese**.
- Sprinkle chopped fresh herbs as a garnish when serving.
- Use this Creamy tomato sauce recipe for any pasta, rice, pap and potato meal.



Bean and Pork Belly Pot

● Serves 4-6

250 g dried beans of choice, soaked for 1 hour in boiling water or overnight

25 ml **Clover Mooi River Butter**

2.35 kg pork belly, cut into 3 cm slices

250 g pork rind, cut into thin strips

2 onions, halved and sliced

2 celery sticks and leaves, finely chopped

2 carrots, peeled and sliced

1 sweet potato, peeled and cut into cubes

5 ml ground mixed spice

10 ml garlic powder

10 ml mustard powder

2 bay leaves

200 ml **Clover Krush Apple Juice**

15 ml lemon juice

2 chicken stock cubes with 1.25L water (5 x 250 ml)

Salt and pepper, to taste

1 apple, cored and cut into cubes

Parsley for garnish (optional)

Method:

1. Drain beans from soaking water, rinse and set aside.
2. In a large cast iron saucepan, heat the butter; fry the pork belly until golden. Fry in batches to avoid stewing meat. Remove and set aside. Add in the onions, celery, carrots, sweet potato and fry until golden and translucent. Add the mixed spice, garlic, mustard and bay leaves, stir until fragrant. Stir in the apple juice to deglaze the pan. Add in the lemon juice, stock and return pork to the pan.
3. Simmer covered for 1,5 to 2 hours or until meat and beans are tender. (Replenish liquid with chicken stock during simmering as liquid evaporates)
4. Season with salt and pepper to taste. Add more lemon juice if needed.
5. Garnish with parsley. Serve with fresh apple on the side.

Variations, Hints and Tips:

- Sugar beans, haricot beans, butter beans or mixed beans can be used.
- Replace fresh pork belly with smoked pork belly for a smoky flavour.
- Replace **Clover Krush Apple Juice** with **Clover Krush Orange Juice**.
- Chicken portions can replace the pork belly. Brown portions and remove from pan, cook beans without the meat and then add chicken to the pot when beans are halfway cooked. Allow chicken to cook through.



Lentil Curry with Yoghurt Flat Bread

Serves 4-6

50 g **Clover Mooi River Butter**

1 onion, peeled and chopped
4 cloves garlic, peeled and chopped OR 7 ml garlic powder
3 ml ground ginger OR 15ml fresh, peeled grated
30 ml medium curry powder
5 ml of turmeric powder
Salt and White pepper, to taste
210 g (250 ml) dried red lentils
1 x 410 g can chopped tomatoes OR 3 large tomatoes, chopped
2 vegetable or chicken stock cube dissolved in 750 ml boiling water
500 ml **Clover Amasi**

Flatbread:

420 g (3 x 250 ml) self-raising flour
30 ml **Clover Ghee**
3 ml salt
2 ml pepper
2 ml cayenne pepper
5 ml dried parsley
500 ml **Clover Classic Plain Yoghurt**
Clover Mooi River Butter, melted for brushing

Method:

1. In a large heavy based saucepan, heat the butter and fry onions until soft and translucent. Add garlic, ginger, curry powder, turmeric, salt and pepper. Stir though and fry for 1 minute until fragrant.
2. Add lentils and stir continuously for a further 2 minutes. Add tomatoes and stock. Allow to simmer covered on a low to medium heat for 30 minutes. Remove lid and simmer for additional 10 minutes to reduce the sauce. Lentils should be tender, and sauce should be thickened. Remove from heat.
3. Meanwhile, for the flatbread; Sift together the flour, seasoning and herbs in a medium bowl. Place yoghurt in separate medium bowl, fold in 250 ml flour mix into the yoghurt. Add remaining flour until a ball of dough is formed. Knead or 2-3 minutes on a well-floured surface until dough is soft and not sticky. Add more flour if needed. Divide into 12 equal portions. Flour work surface and roll out to 2mm thick.
4. Brush preheated non-stick frying pan with butter; place flatbread into pan and cook for 20-30 seconds per side. Flatbread should be golden and slightly crisp. Keep wrapped in a clean dishtowel to keep warm. Brush with melted butter, to serve.
5. Add Amasi into lentil curry, stir through. Serve with flatbreads.
6. Serve with flatbread and sambals.

Variations, Hints and Tips:

- Use dried lentils of choice or chickpeas for the curry.
- **Clover Amasi** and **Clover Classic Plain Yoghurt** can be used in both recipes for this meal.
- Replace the **Clover Butter** with **Clover Ghee**.
- Serve with fresh coriander.
- Add 15 ml chopped fresh herbs, 5 ml chopped garlic to the melted and brush over flatbread.
- Serve a sambal on the side: roughly chop, cucumber, tomato, onion. Mix in a small bowl, stir chopped coriander before serving.





A Heartfelt Thank You to the Clover Team for Spreading Hope

In December, the Clover Supply Chain (CSC) Jars of Hope initiative proved that small acts of generosity can make a big difference. This inspiring effort saw ten CSC staff members collecting jars and purchasing ingredients to create nutritious, ready-to-make meals. This ensured that families in need had something warm and comforting to eat during the festive season.

"I received four soup bottles, and I am so grateful for the love we get from Clover. It means so much to our families because we can feed people during this season."

This project is a powerful reminder of how collective generosity, even the simplest ideas fuelled by kindness, can brighten lives and bring hope. Thank you to Eugene, the CFI team, and the Supply Chain Planning team at Head Office for your generosity.





As we embrace 2025, let the words of Winston Churchill guide us:

“

We make a living by what we get.
We make a life by what we give.”

By dedicating ourselves to uplifting our communities through acts of generosity and compassion, we enrich the lives of others and our own. Let's continue to build a legacy of giving and unity in 2025.

Thank You

Any questions regarding the CMA project, please do not hesitate to get in touch.

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