

CHEESE PUFFS RECIPE

The HOA Trustees meet once a month and because they currently don't have a meeting room, they alternate between home venues. As I love cooking and trying out new dishes, when the meeting is at our home the Trustees are normally my guinea pigs! These cheese puffs were wolfed down and oh, so easy to make! Makes about 20.

Ingredients

- ½ a cup of full cream milk
- 1 jumbo egg lightly beaten
- 2 cups cheddar cheese grated
- 1 cup self-raising flour
- 3 bacon rashers diced
- 1 small onion finely diced
- Optional* – 1tsp mustard or chilli powder



Method

Preheat the oven to 200°C. Combine egg and milk in a large bowl. Add remaining ingredients and mix well. Spray and Cook a muffin pan and put a tablespoon (or a bit more) into each mould. Place into the middle of the oven and bake for about 20 minutes or until slightly golden on top.

Take out, let cool slightly before removing from the tray. The puffs are best eaten warm, but just as delicious cold. They can easily be frozen, but I can pretty much guarantee that there won't be any left to be frozen. Enjoy!

Niki Anderson



March 2019

**NEWSLETTER
THE ISLANDER**



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EDITORIAL COMMENT

Here’s hoping that everyone has enjoyed their summer as it appears as though autumn is already upon us! The temperatures are no longer in the 30°s and the nights are starting to draw in.

There are a number of people who have asked that their copy of The Islander be sent to them electronically. If you’re one of those, please won’t you send Niki an email on nanderson@mweb.co.za and we’ll send a .pdf copy to you and remove you from the mailing list.

Erratum - On page 7 of the previous issue we captioned an image with the wrong name!! So sorry Jacky van Rensburg, we called you Jacky Burger!

Stay well and stay safe! David & Niki

The Excom consists of the following members

Name	Portfolio	E-mail address
Jan van Dijk	Chairman and PR	gerlof@icon.co.za
Kevin Munnik	Finance	kevin@lemarina.co.za
Ted Waters	Jetties	tedawaters@gmail.com
Linda Stofberg	Building Matters	linda@pinoak.co.za
Stan Chisholm	Maintenance	stanleyjchisholm@gmail.com
David de Bruyn	Security	david.de.bruyn@outlook.com
Lisa van Zyl	Estate Manager— 022 783 2195	lisa@admiralisland.co.za

The Islander

David Lane

Editor—022 783 2425 / 083 461 0505

davidlane@telkomsa.net

Niki Anderson

Deputy Editor—022 783 0465 / 084 207 8305

nanderson@mweb.co.za

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Bark was then spread all over the garden to keep moisture in and to stop the wind blowing sand around before the plants had established.



Crassula Multicava



Aeonium Zwartkop



Kalanchoe Luciae



Portulaca Grandiflora

Other amazing water-wise plants that we have in our garden are Cape Honey-suckle, Spekboom, Agapanthus, Coprosma Repens (Mirror Bush), and then of course, our beautiful national flower, the Strelitzia reginae, the crane flower.

It would be fabulous if we could feature some of the other Estate’s gardens. If you’d like to send photographs with accompanying explanations, we’ll dedicate a page to showcase what can be done and hopefully inspire those who are struggling to plan their gardens.

Niki Anderson



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We were fortunately enough to be able to source some beautiful, large rocks for the rockery (although you can't see them any longer!) and these we put into place. I keep on saying 'we' but actually Blackie, one of our Island gardeners did all the manual labour on a Saturday!

Closest to the water's edge we planted a lawn substitute as we'd still need to access the water for our canoe. Here we planted *Dymondia Margareta* (Carpet Daisy – *Tapytmadeliefie*). This is a hardy, evergreen, drought resistant, flat groundcover with silver and green variegated leaves and small, yellow daisy-like flowers from October to December.



Dymondia Margareta



Geranium Incanum

Then, to the right of the walkway to the jetty, we planted *Geranium Incanum* (Carpet Geranium – *Amarabossie*) and between the stepping stones we put *Erigeran Karvinskianus* (Fleabane or Mexican Daisy – *Sterblommetjies*). Still



Erigeran

working on the area on which we wanted a 'carpet' in the middle we planted *Evolvulus 'Blue my Mind'* (Dwarf Morning Glory). The balance of the area is taken up with



Evolvulus 'Blue my Mind'

Gazania Tomentosa (Silver Leaf Gazania), *Gazania Uniflora* (Silver Sunshine) and *Gazania Multicolour* and yellow Vygies.

Then, my pride and joy, the rockery... Here we planted quite a few succulents including *Crassula Multicara* (Fairy Cassula - *Feetjie Crassula*), *Sempervivum*, *Cotyledon Orbiculata* (Pigs's Ear – *Plakkie/ Varkoorblare*), *Kalanchoe Luciae* (Paddle Plant – *Meelplakkie*) and *Aeonium Zwartkop*. To form a draping feel, we planted trailing daisies and around the base, vygies and *Portulaca Grandiflora* (Rose Moss - *Somervygies*).

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**ADMIRAL ISLAND & PELICAN BAY HOME OWNERS
ASSOCIATION**

NEWSLETTER MARCH 2019

Dear property owners,

Welcome to the 14th issue of our Islander magazine. The last newsletter I wrote was whilst we were enjoying a lovely holiday in the Netherlands and most of the news was 'second hand'. This time I will be able to furnish you with first hand news!

After coming home in December I realised that we would be spending a lot of time away in the near future and that these prolonged periods of absence would cause a conflict with my responsibilities as the chairman of our Home Owners Association. I have therefore informed the Excom that I will not be able to serve as chairman after the next AGM. I will however be available to serve as an ordinary Excom member as we all feel that we need time to pass on the so-called corporate memory. Another reason for staying on as a member is simply because we have a great team of people and it is still fun to be involved in the development of our community.

David de Bruyn does an excellent job as vice-chairman and he will stand in for me when we leave on a square rigged tall-ship to sail to the Netherlands in April.

We are sorry that Marisha Gouws has resigned from the Excom and we want to thank Marisha for all the hard work. It was fun working with her and she will be missed.

Right, let's get down to business!

SECURITY

The new system of electronically registering visitors is proving to be a big time-saver at the entrance gate. This will become more and more important as the number of residents is growing rapidly whilst at the same time we have a lot of contractors entering and leaving the estate.

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The entrance control to Pelican Bay has now been incorporated into the system at the guard house so residents in Pelican Bay now have the same remotes that also gives them access to the island to enjoy the facilities there.

NEW OFFICE BUILDING

The consolidation of stands 3583, 3584 and 3585 has been finalised and Excom will receive the new diagrams shortly. The formal building plans have been drawn and a number of contractors have been invited to submit quotations.

As soon as Excom has reached an agreement with one of the contractors, the building plans will be submitted for approval by the local authorities after which the construction can start. If all goes well we should be able to start using our new offices before the end of the year.

DESIGN GUIDELINES AND BUILDING

There still is a healthy level of activity as far as the construction of new houses is concerned. New building plans are issued on a regular basis so we expect this to continue. Our new colleague, Linda Stoffberg, has taken control of the building portfolio and you can direct any building issues for her attention.

We have also done a number of small amendments to the Architectural Guidelines. If you download the latest guidelines from the website you will find a schedule of revisions on the last page which will guide you to the changes. The changes are also marked on the relevant pages.

THE RULES OF OUR HOA

Excom introduced a set of rules for our property owners and residents in 2015. These rules were based on rules and regulations that were in place in other estates. Excom tried to adapt the existing rules of other estates and make them suitable for our own situation.

The motivation behind this was not to restrict home owners but to create a harmonious environment for all residents.

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WATER-WISE GARDENS

As Jan has mentioned in his Newsletter, the gardens are gradually being planted with water-wise plants as the water shortage will be with us for much longer than anyone had predicted. Yes, a crisis may have been diverted, but there is a school of thought that the next World War will be fought over access to clean, fresh water. Futuristic? Perhaps, but we all need to try to protect this precious resource.

After the dreadful drought of 2017 our lawn was decimated and many a discussion was had in our household on what to replace it. Well, I'm very pleased to say that a solution was found! We have kept a small section of grass for the dogs and gave over the balance to a rockery and water-wise plants. While they might not all be indigenous (which would be preferable), none of them require much water. So, in the interests of those people on the Estate who haven't yet built, are in the process of building, or even still in the planning stage, I hope that you find this article of interest.



Most of what I've learnt has been from Gené and Ted from Bokmakierie Nursery who were featured a couple of issues ago. My brief was to have flowers throughout the year and we planted in November 2018, so we still have to go through a



winter to see whether we still have a flowering garden! We also wanted to have plants that were hardy and could cope with being walked on, either by human or those with four legs. I'd laid out a plan to include flowers of yellows and blues as bees are attracted to those colours. Butterflies are attracted to red, yellow, orange and purple, so those were included as well.

First and foremost was to prepare the soil. We dug up all the dribs and drabs of lawn that were left, turned the soil over, put compost in and left it for a week.

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WHAT'S IN A NAME?

A short while ago, I had a call from our almost neighbour, David Lane. "Come quickly with your camera!" Well, as most of you know, mornings are not my best... not only because we run a bed & breakfast, but I'm also not really a morning person, definitely not before I've had my first cup of coffee!



But, being the ever obedient servant, I did as was asked, and thank goodness I did. There on David's stoep was the most beautiful flowering cactus.



The blooms were huge and evidently they only flower once a year, so we were very lucky to have caught these gorgeous blooms on camera. I've tried to identify the cactus and it looks like a Queen of the Night (*nagblom*; *bobbejaanpaal*) *Cereus jamacaru*, but I'm certainly no plant expert. If there are any cacti boffs out there who can confirm the name, that would be great!

Niki Anderson

Quotable Quotes

Better to remain silent and be thought a fool than to speak out and remove all doubt.– *Abraham Lincoln*

Light travels faster than sound. This is why some people appear bright until you hear them speak.– *Alan Dundes*

No man has a good enough memory to be a successful liar - *Abraham Lincoln*



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As with other documents these rules can be amended from time to time as it becomes necessary and changes to this document will be mentioned in our newsletters.

Excom has recently made some modifications to the rules as far as home businesses are concerned and a form has been added that should be used in case of long term rental of a property. The amended rules can be downloaded from our website.

CONDUCTING A BUSINESS FROM HOME

As mentioned in previous correspondence, Excom is in the process of setting a proper procedure in place for the application to conduct a business from a residential property within our estate. Can I please again emphasize that this is not to restrict home owners to start businesses but to be able to provide a safe and pleasant environment to live in for ALL property owners by doing things in an orderly and manageable way.

Excom has investigated the procedures in other estates and has drafted a procedure for Admiral Island and Pelican Bay. At the moment the documents are with our attorneys to have them legally evaluated and as soon as this is formalised we will send the documents to each property owner.

GARDENS AND GENERAL MAINTENANCE

Although the water restrictions have been eased, Excom is still very careful with irrigating the gardens. As the irrigation system has been switched off for a long period there are a large number of defects that would need attention.

As decided at previous AGM's, we would rather make the gardens more water efficient than consuming the amount of irrigation water we did in the past. Excom has therefore decided not to repair the irrigation system but instead rather apply the funds to modify the gardens. This, of course, will take time and effort so it will be done over a period of time.

As we have mentioned before in our newsletters, we welcome input from our members with regard to our gardens. Please contact Lisa van Zyl with any ideas.

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POMA

The planned dredging operation has been cancelled due to problems with the dredging licenses. POMA is informing us through their newsletters and Excom will forward any news as we receive it.

Well, there you have it. It is a lot easier writing a newsletter when one is actually physically present!

Jan van Dijk
Chairman

Limerick Time!

Once an old man from Altoona,
Decided to fish for some tuna.
His fortune was made,
When he caught a mermaid,
But he sighed, "How I wish it was soon!"

"If only I'd been a young buck,
When I had such marvelous luck,
I'd have made her my bride,
And kept her inside
A tank that I'd build on my truck!"

"But now that I'm grizzled and gray,
I guess in the ocean she'll stay.
I will, of course,
Sit and discourse,
On the trophy I cannot display!"

Author: Vera Selena Hinshaw



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These neonate crystals float only for a few hours and must be skimmed quickly and daily, before they sink to the bottom. Thereafter these thin sheets sink and harden to Khoisan's Sea Salt Flakes which are scooped out before they dissolve into the next stage of salt making, large hard crystals which are used in grinders and shakers.



Khoisan Sea Salt Flakes

Along the sides of the salt pans, driven by the strong, hot winds, the salt is rolled into perfectly formed rock-hard little pearls know as Khoisan's Caviar, unique and rare with a delicate, crisp taste sensation.



Salt Crystal

The bottom layers of the salt pans are left untouched and as a result the traditional Khoisan Sea Salt, Fleur de Sel, Caviar and Flakes are of an unparalleled whiteness. After the sea salt has been placed in gauze lined baskets to dry in the sun, it is delivered to Khoisan's Factory where it is readied for sale. Khoisan also offers a by-product, namely Gold Dust, which is made from Gypsum and is a registered organic fertiliser that is sold to nurseries as nutrition for sandy and clay soils.

So, where to from here? Elfie Burger, the manageress of Khoisan Trading Company, tells me that it has been a constant struggle trading against the big brands, but the company believes that education is the key. People need to know what happens to the salt they use and that pure, unrefined salt has minerals that the human body needs to operate at an optimum level. In other words, they believe in facts, not fancy marketing campaigns!

Khoisan Salt is unique as nowhere else in the world is salt mined from a pure, underground brine aquifer. Their motto is "Once tasted, never forgotten". Why not go and have a tour of their factory and see (and taste) for yourself! They also do a wonderful selection of naturally perfumed bath salts. Phone for a factory tour appointment on 022 783 1520 or just pop in to their factory shop at 5 Reservoir Street, Velddrif – www.khoisansalt.co.za

Niki Anderson

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Khoisan Trading Company is still very much a family affair with Britt now heading up the company. All the label artwork for their myriad of products is Joan's beautiful work. The work of cleaning, drying, weighing and packaging is labour intensive and they employ people from the local community of Velddrif which is



Netta Claassens hand cleaning the salt.

an ongoing investment and upliftment in an area which is suffering economically due to cutbacks in fishing permits. They take their responsibilities for the welfare and development of their employees seriously and in this regard the company works closely with Fair Trade Associates who ensure that employees are treated fairly e.g. safe and healthy working environment, pension, upliftment in the form of furthering employees' education, as well as financial assistance with driver's

licenses and with employees' children's school fees.

Khoisan's Natural Sea Salts are available in different varieties namely: Fine, Coarse, Pearls, Flakes and Fine Flakes. All these varieties are traditionally harvested by hand at the Velddrif Salt Works which are dried and packaged directly from the pans, with its mineral content intact. Hand-harvested sun-dried sea salt is not 'refined' in any way and contains a great variety of minerals. Some of these, such as magnesium, calcium and iron, are particularly good for health and occur in relatively high concentrations in natural sea salt.

Hand harvesting for the general sea salt is done daily. Staff use long handled rakes and stainless steel mesh skimmers, bending over the shallow rectangular pools of seawater, dense with salt, drawing the crystals to the sides of the pans.



For "Fleur De Sel", the cream of the salt-pan, the employees skim the sheets of white mica-like crystals from the water of the small pans and lay them gently in trays to dry in the sun.

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THUMBS UP FOR THIS GREAT DAD!

In the last issue of The Islander, Lisa van Zyl, our Estate Manager, spotted and took photographs of the amazing Ocean Sunfish. This past weekend she spotted another amazing creature in the St Helena harbour – the Pipefish. It is so tiny, and she only had her cellphone with her, so she wasn't able to capture this beautiful little fish on film. Fortunately for us, we have been given permission to use as many photographs from the Two Oceans Aquarium website as we like!



The pipefish is a special creature, being related to seahorses and very similar – only the pipefish is long and straight instead of curled into spirals like its more famous cousins.

Pipefish share many seahorse characteristics. These fish prefer to be close to the seabed in sea kelp beds and sea grass. Like seahorses, males carry most of the parenting responsibilities.

They carry the eggs in a pouch under the tail and give live birth, another trait the seahorse shares. The female deposits the eggs in the sac after an elaborate ritual of courtship, which varies among populations. Sexual maturity is reached at 12 cm, and breeding occurs from March to November.

They have straight, segmented bodies and vary from greenish to brown, with alternating lighter bands down its body. There is a dorsal fin down the back and a delicate fanned tail but no ventricle fins. The aptly named longsnout pipefish (*Syngnathus acus*) are able to suck in passing prey very quickly, making



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them among the fastest feeding animals on Earth. The mouth opening on the end of their snout is on top, making it easier for them to see when their prey is in the perfect position to be sucked in. They feed on live crustaceans and prawns.

In South Africa, the greatest density of pipefish occurs along the southern part of the West Coast and around the Southern Cape coast. As you move eastward along the southern coast, the population starts to thin out – and differentiate.



In 2007 a South African researcher argued that in the Indian Ocean *Syngnathus acus* is different from the populations found in the northern hemisphere. Specialists recognise the local variety as *S temminckii*, and it was argued that the South African population be recognised as unique. *S watermeyerii* is a second known variation occurring in South Africa. It was believed to be extinct but has since been documented in two Eastern Cape estuaries.

Most pipefish live in tidal pools and other coastal habitats. However, one species lives in the intestine of a species of sea cucumber!

Most pipefish live in tidal pools and other coastal habitats. However, one species lives in the intestine of a species of sea cucumber!

Niki Anderson

*Reproduced with kind permission from the Two Oceans Aquarium
www.aquarium.co.za*

Quotable Quotes

Laugh and the world laughs with you, snore and you sleep alone - *Anthony Burgess*

A woman's mind is cleaner than a man's: She changes it more often- *Oliver Herford*

A committee is a group that keeps minutes and loses hours - *Milton Berle*



SUPPORT LOCAL ENTERPRISE

There are basically three industries in our area: fishing, salt and tourism. When I first moved to this beautiful area, I quickly discovered that there is something unique about the local salt I tasted and here is their story!

Yntze and Joan Schrauwen moved to Velddrif in the early 1990s and after watching the saltpan workers from their house in Waterkant Street, Joan decided to collect salt flakes for their own use. Joan is an accomplished artist and started selling their salt from her art gallery; her daughter Britt Geach, then started selling at markets.

Soon the demand outstripped their ability to produce. In the meantime, Yntze had retired and was looking for something to keep himself busy. After doing substantial research, he went into business with an old friend, Jannie Graaff. Now, Graaff's Trust owns property on the Dwaskersbos road on which lies a pristine ±400 year old underground seawater lake (aquifer) where the sea water filters through beds of sand and shell, providing additional calcium and lower sodium content. This unique geological structure developed over a period of 400 000 years. The pure brine has a most distinctive and memorable taste, and the sea salt from the pans is unrefined and unprocessed – containing only the natural elements of sun, wind, sea and plants from the unpolluted sandveld. And so, Khoisan Salt was born. Salt is a living organism and requires heat to 'grow' so harvesting is only done in the summer months (October to April/May). All Khoisan Salt is cleaned by hand, dried and then packed at the Khoisan Trading Company's premises in Velddrif's industrial area.



With the exponential growth, Khoisan Salt split into two companies – Velddrif Salt Company and Khoisan Trading Company. Velddrif Salt Company now sell bulk quantities of machine harvested salt to chemical companies and other industries that use salt in manufacturing, but the harvesting of Khoisan Salt is still hand harvested. Interestingly, salt is mined, so falls under all the mining regulations, but once it has been dried and cleaned it is then a food product!

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6. Secret Braai spot – I really am going to be slaughtered for spilling the beans on this next secret hideaway... but here goes! Pack your grid, some tjoppies and wors and hit the road! Take the St Helena turnoff on the Vredenburg road. Drive all the way until you come to the Britannia Bay turnoff, turn left. Carry on along that road and you'll eventually come to a dirt road, carry on until you come to the end. There is the most beautiful secluded little bay, right on the border of the Columbine Nature Reserve. There are rocks to make a braai plek and bins to deposit your rubbish – leave only footprints...



7. Summer picnic spot - Admittedly it has been a while since we've done this, but it really is beautiful! Seriously, take yourselves off for a daytrip to the Columbine Nature Reserve out of season, find a bunch of boulders, unpack your paté, crackers, cheese and wine and listen to the waves and the birds.



Should you have discovered any hidden treasures and are prepared to share them, please let us know and we might even be able to make this into a regular feature.

Niki Anderson

POLICING UPDATE

Our police resources are being stretched even more thinly than in the past. Following the transfer away of our second-in-command, and the retirement on medical grounds of the warrant officer in charge of support services at the station, there have been no additional personnel appointed to replace them. The Station Commander thus has no senior staff to deal with the daily operational matters and is dealing directly with matters that others should be handling. In addition to his Laaiplek duties, he has been indefinitely appointed as the Station Commander at Redelinghuys, so he runs two stations in tandem.

In spite of this, the crime rate in our immediate vicinity continues to show a downturn. Following the spate of thefts in December, there were only 2 crimes committed in Port Owen in January: one burglary and one theft. January's crime figures for the whole Velddrif – Laaiplek – Noordhoek area are lower than in December, and at the time of writing this report, have dropped even further. People have reported that strangers have entered their gardens in Port Owen but fortunately these intruders did not manage to steal anything. Most of these incidents take place in the parts of Port Owen closer to the two entrances to the suburb, namely Port Owen Drive, lower Elizabeth East and Elizabeth West, and Evelyn Road.

Our neighbourhood watches are largely to thank for the low crime statistics. The Port Owen E-Watch has been patrolling the suburb at night, providing visible crime deterrence. They are available 24/7 and encourage you to report suspicious activity and to register with them. Recently the police asked them to help rouse a sleeping household whose garage door was open: this helped prevent a possible theft. The Velddrif Neighbourhood Watch continues to provide support to Port Owen, and their very active patrolling in Velddrif and Laaiplek is largely responsible for the much lower rates of theft and housebreaking there than was the case this time last year.

The E-Watch is also co-ordinating a drive to have CCTV cameras installed in Port Owen and to work together with other parties with such cameras to establish a unified system to protect us all.

Please be careful when eating out. Just recently a couple relaxing at the Wielhys were approached by a person begging for a cigarette, who then stole the woman's handbag.

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Also, don't regard yourself as safe from crime when sleeping on your yacht: this month people's cell phones were stolen while they were doing so.

You are encouraged to take very close care of your possessions, and to join in with the movements which protect us, as our police are starved of resources. We have no choice but to look after ourselves. Please join the Port Owen E-Watch, and / or the Velddrif Neighbourhood Watch and/or the police reservists.

For more information about the following, the contact details are:

- E-Watch: the 24-hour standby number is 072 470 6910.
- Police reservist service: Const. Mornè Denton at the police station, (022) 783 8020.
- Velddrif Neighbourhood Watch: Chrisma at 061 452 1744.

From the desk of:
Captain P. L. Ackeer
Station Commander
SAPS LAAIPEK



Juvenile Night Heron © Niki Anderson



Adult Night Heron © Niki Anderson

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3. Best hamburger – Mark Myburgh of Pelican Trading Post on Bokkomlaan braais hamburgers of true excellence over a fire and Petra serves them in a fresh panini with a salad. Take your own poison of choice as they're unlicensed and relax with good company under an old fishing net. Should they be able to garner fresh fish, then sushi will also be on the menu, but they only prepare food with the freshest of ingredients. They're open from Friday to Sunday during the Summer months it's best to phone first – Mark 072 197 7410.



4. Best beach for walking dogs – Without a doubt you need to go to Dwarskersbos beach, right at the end. There is 40km of beach for your 4-legged friends to run and play in the waves. Drive through Dwarskersbos and turn left at the last turnoff before the end (Kersbosstrand, lots of white houses!). Follow the road to the right and you'll end up in a cul-de-sac and can park right next to the beach. Please be responsible and take a bag for poops, put a leash on your dog if there are other dogs around (not every dog is friendly), and watch out for seals resting.



5. Rooibaai sunsets - Undoubtedly the best place in the area to watch the sun go down. Pack a picnic basket and take yourself down to sit on the holding jetty in the Rooibaai area (weather permitting, of course). Rooibaai is also where the public slipway is and evidently it is exceptionally easy to launch from there.



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DAY TRIPS

As mentioned in our Chairman's Report, there are a number of new builds happening, which hopefully means that there will soon be a number of more permanent members and regular weekenders. To this end, and I might be hung, drawn and quartered for this, I thought I'd let Islander readers into a few 'secret' discoveries – places you wouldn't know about unless you'd been enlightened by people in the know!

1. Best fish and chips – If you're feeling nostalgic, and really longing for fish and chips 'like it used to be made', head off to BP Marine in the Sandy Point Harbour, St Helena Bay. This tucked away hidden secret has the most delicious hake or snoek and chips. You can have your chips either *slap* or crispy, with vinegar or without. Take some deck chairs and a bottle of your favourite tippie and either sit on the harbour wall or take a short drive to the beach at Vasco da Gama's monument and sit behind one of the huge boulders with the waves gently lapping at your feet.



2. Pelican Harbour – Tucked away in a corner of Pelican Harbour is The Biltong Hut /Die Biltong Huis. Biltong is made fresh every Thursday, so if you



pop in on a Wednesday, you'll probably be out of luck! Their prices are fantastic and the biltong the best I've ever tasted. I've been told that they've opened up another branch opposite the Shell garage in Laaiplek.

While you're there, there is a shop selling divine koeksisters, another selling really inexpensive pots for plants (as well as stones), then there's Denoven and his wife who can help you with making up curtains, cushions, well, all soft furnishings really. And I can go on and on... go and visit! It might look a bit run down, but that is certainly not the fault of the tenants who do everything in their power to try to upgrade, but landlords will be landlords.

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BUILDING ON THE ISLAND AND PELICAN BAY

It has been suggested that we do a short article on the steps to take when building on the Island, but before we even go there, we are presuming that if you have purchased property on Admiral Island or Pelican Bay that you would have already done your homework and read the various documentation available on www.admiralisland.co.za. You would therefore know what the building guidelines and the rules and regulations are – no hidden surprises!



Building your new home should be an exciting experience, but could so easily turn into a nightmare. Having 'owner built' 10 houses, hopefully some of you may find the information contained herein helpful. In my experience, don't skimp on the time spent on the planning and negotiating process.

First off, you can obtain from the Estate Manager a copy of your plot's height certificate at no charge. This will allow you to check where your pegs are and the exact dimensions. Should you want the actual contours, then you'd need to get a land surveyor out to do that for you. Obviously, there would then be a cost.

After choosing an architect or draughtsman to draw up your plans (there are several qualified people to choose from, including our own two controlling architects), a sketch plan needs to be submitted to the Home Owner's Association Trustees for approval in principal. Linda Stoffberg is currently the Trustee responsible for buildings. Changes might need to be made at this stage should the sketch plan not adhere to the building guidelines. Once the HOA has given their okay, the owner then submits this sketch plan to one of the controlling architects. The sketch plan is to save time and money for the owner. Imagine paying for a full set of intricate plans only to be told that the architect has deviated substantially from the guidelines?

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After the controlling architect has given approval, then the full set of plans may be drawn up, these are once again sent to the chosen controlling architect for approval. The owner then submits these approved plans to the HOA to be stamped and he/she then submits to the Bergrivier Municipality. The Municipality will not consider the plans if they are not stamped by the HOA. This full process should take in the region of 1 ½ months. One of the fees payable to the controlling architect is for final inspection of the completed property to ensure that the completed house complies with the original approved plan. Should you decide to deviate then changes must be submitted to the HOA for approval, possibly new drawings, and then submitted to the Municipality if necessary. Now comes the tricky part... choosing a builder!



The first and most important element when choosing a builder is to speak to people who have had experience with builders in the area. Our Estate Manager, Lisa van Zyl, probably knows most of the builders who have built on the Island and can give you a heads-up. She can also point you in the direction of people who have used the builders, speak to them! Most people will be honest about their experience and give you tips and guide you on the pros and cons.

There are two ways of building; owner build or turnkey.

Owner build is where you personally project manage, you buy the materials, the cement, the trusses, the sanitary ware, basically everything and the builder just builds. If you choose this route, you'll need to have individual contracts for each of the sub-contractors; the builder, the plumber, the electrician, etc. Plus which, you'll need to co-ordinate who arrives on site at which time. Not really for the faint-hearted, but infinitely less expensive. Most importantly, NEVER pay a contractor for work in advance! Each contract should stipulate by when each element of the build needs to be completed, and once that is completed, then payment is made. I've seen and heard of too many sad tales of money lost – even workers toying along Admiral Island Boulevard!

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To have a turnkey building, the builder quotes on doing the build from start to finish. He would project manage and takes responsibility for all of the contractors. In order for your builder to quote correctly he needs to know exactly what is required right from the start. Once you've decided on your plan, don't deviate at the construction phase as this could cost you plenty! If you have to make changes, get your builder to give you a written quote *before* he starts on your changes – no ugly surprises at the end.

Within your builder's quotation will be a PC Budget. This is the Prime Cost budget and the definition of this, according to the Association of SA Quantity Surveyors is "An amount included in the contract sum for the delivered cost of material and goods obtained from a supplier as instructed by the principal agent." This, in essence, is all fixtures and finishings – tiles, sanitary fittings, water supply fittings, lights, cupboards, etc. If you do not agree with the PC Budget and negotiate down, remember, you gets what you pays for!

The difference in the costings, at a guesstimate, would be R8,500m² for turnkey and R6,500m² for owner build, obviously depending on your finishings.

So there you have it! Just two last things, if you don't connect with your builder at the outset, walk away as you *will* have problems and ensure that *all* elements on the construction are included in your contract.

Kevin Munnik

