

KRIDZIL HOLIDAY APARTMENTS

SHAREHOLDER NEWSLETTER JUNE 2019



Dear Valued Shareholder

A warm and toasty greeting from all of us at Kridzil. Close your eyes, inhale deeply and immerse yourself in the smells and sounds of the ocean. While the rest of South Africa is in the throes of winter, all bundled up, we are hard at work creating the environment for lasting memories and basking in temperatures that are averaging between 20 and 25 degrees Celsius. With sunshine in the sky above, we look forward to showing you what Kridzil has been up to in the past few months, to ensure that your home-away-from-home is in tip-top shape all year-round.

So, Why Kridzil?

As soon as you arrive you are greeted by our welcoming and hospitable Team who take the time and effort to ensure that each of our Shareholders and Guests are treated with the utmost care and attention. We want to make sure that your stay is one you will look back on with fond memories for years to come.

The Team is eager to advise Shareholders and Guests of the best beaches to visit and the best times to go as well as share any relevant news and information, to make sure that you have a most-enjoyable South Coast experience.

- We are located in the heart of Margate, which is one of SA's most popular holiday destinations
- We are situated close to numerous swimming beaches, including a number of Blue Flag beaches such as Hibberdene and Ramsgate
- Our Team will always go above and beyond
- We love making our guests feel warm and welcome
- We are close to multiple shopping establishments
- We are surrounded by an abundance of attractions and activities



Nearby Attractions

Make the most of your stay at Kridzil by visiting these incredible places:



Lake Eland Game Reserve (51 km)

Spanning an impressive 2500 hectares, Lake Eland Game Reserve is the perfect spot for a day visit. Self-drive through the reserve and admire the abundant wild life. Take an adrenalin spiking walk across their 80m suspension bridge or test your fear of heights with their Zip Line Tour.

S'khumba Crafts Shoes (9.2 km)

Beautiful, hand-crafted leather shoes made with the utmost care. This gorgeous, family-owned store is set beneath a canopy of trees and transports you to a quieter time. Enjoy delicious treats or get kitted out with a new pair of one-of-a-kind sandals.



Wild Waves Water Park (44.6 km)

A great place for the whole family! This water park boasts an assortment of aquatic rides, slides, tubes and plunge pools. Designed to international aquatic park standards, there is also a designated children's area as well as a Lazy River for those looking for relaxation.

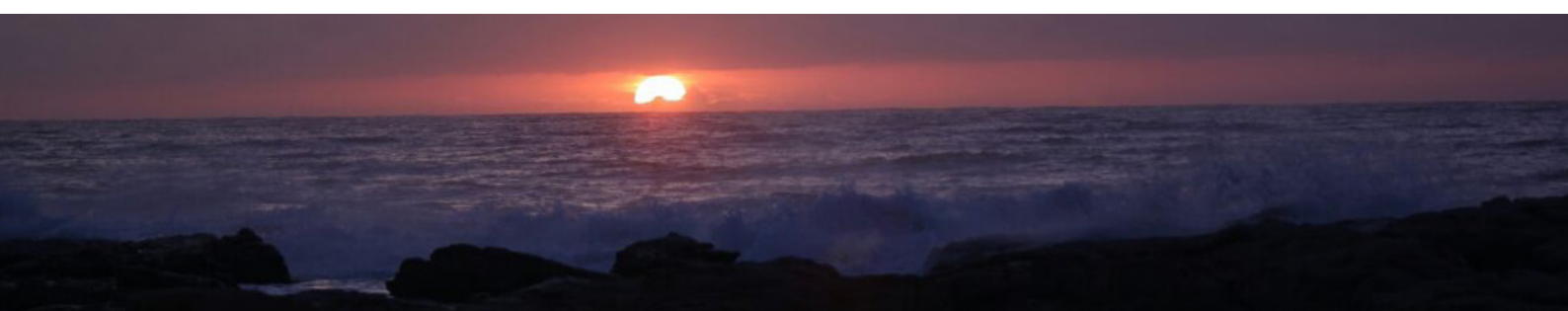
HERE ARE
a few more
SUGGESTIONS:



Oribi Gorge
Tiago's Margate
San Lameer Country Club
The Pont

KC's Coffee Shop
The Waffle House
Mac Banana
Clearwater Trails

Douglas Mitchell Sports Club
Riverbend Crocodile Farm
Supachube - Port Edward
Beaver Creak





Initiatives, Changes and Upgrades

We want Kridzil to be your beloved home-away-from-home holiday destination!

In order to do this we make sure that we upgrade and update the resort on a regular basis. We are in the process of renovating the bathroom and cupboards in each unit by replacing the silicone and grout, repainting the ceilings and rebuilding the geyser cabinets. We have also refurbished the kitchen cabinets by redoing the edging as well as painted all hinges with aluminium paint.

The Easter Bunny at Kridzil

This year the Easter weekend fell outside of the school holiday period. This definitely affected our number of kiddos at the resort. Nevertheless, we created a hopping great time for those who were with us for the weekend! With delicious Easter eggs hidden around the resort, we encouraged the little ones to find as many as they could. After all the running around, the kiddos jumped into the pool for a challenging game of water basketball and volleyball.



South Coast Bike Fest

Margate was, once again, the host destination for the annual **South Coast Bike Festival**, which took place between **26 and 28 April 2019**. The pop-up food village, trade vendor stands, stunt shows, demo rides and performances were definite crowd pleasers. There was live entertainment for all at the various festival stages. This event brings many visitors to our otherwise quiet little town.



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Expand your holiday portfolio and make even more wonderful memories with your loved ones!

Uni-Vate Properties has a limited number of timeshare weeks available for purchase at your favourite Resorts!



The Tractor Factor

Big Wheels for Big Dreams

African Blessings needs you to help them raise enough money to purchase an agricultural-use tractor and slasher to better maintain the grassy areas on the Farm, and to provide our children with a safe environment where they can play and enjoy the sunshine.

Please consider donating to this campaign.
Small change makes a big difference!

African Blessings
"Faith and love through action"

Account Name: African Blessings Bank: First National Bank
Branch Code: 250655 Account Number: 62065437355
Reference: The Tractor Factor

Best Braai Recipe

Nothing gives the feel of being on holiday quite like a braai. Try these delicious recipes during your next vacation at Kridzil.

Side

Biltong, Mushroom & Feta Pap Tert

Ingredients

Pap:

750ml (3 cups) warm water
2.5ml (½ tsp) fine salt
15ml (1tbsp) butter
250ml (1 cup) maize meal
250ml (1 cup) fresh or frozen corn kernels

Filling:

15ml (1tbsp) olive oil	100g (1 cup) feta, crumbled
½ (75g) red onion, diced	250ml (1 cup) cream
250g mushrooms, sliced	125ml (½ cup) Gruyere or Gouda cheese, grated
5ml (1tsp) garlic, crushed	Fresh basil, to serve
15ml (1tbsp) chives or spring onions	
180g (1 cup) sliced biltong	

Directions

1. Preheat the oven to 180°C.
2. For the pap, place the water and salt in a pot and bring it up to a boil. Stir in the butter and then whisk in the maize meal. Turn the heat down once bubbling and cover with a lid. Cook the pap over very low heat for 15 minutes. Whisk during cooking to get rid of any lumps.
3. Stir in the corn and cook for a further 5 minutes.
4. For the filling, heat the oil in a pan over medium heat. Sauté the onion for 5 minutes until glossy. Turn up the heat and add in the mushrooms. Fry for 3-4 minutes and then add the garlic and fry for another minute. Stir in the chives (or spring onions) and lightly season the mixture with salt and pepper.
5. To assemble the tert, place half of the pap at the bottom of a buttered ovenproof dish. Add the mushroom filling on top. Add a layer of biltong and the crumbled feta.
6. Pour half of the cream over the top and then add the rest of the pap. Neaten the edges so that all of the filling is covered.
7. Pour over the rest of the cream and then sprinkle the grated Gruyere (or Gouda) on top. Bake for 15 minutes or until the cheese is melted. Sprinkle some fresh basil on top and serve.



TIPS

- Replace the sliced biltong with shaved biltong or cooked bacon bits. Or, for a vegetarian option try adding your favourite sautéed vegetables.
- Experiment by using your favourite cheese for this recipe. Blue cheese, Cheddar, Gouda, Goat's cheese and Mozzarella can all work. Each one will add a different flavour and texture to the dish.
- Want to save some time? Fully prepare the tart the night before your braai, but don't bake it. Cover and keep it in the fridge. Bake it slightly longer before the braai as everything in the pap tert will need heating up.

[Recipe adapted from Food24: <https://www.food24.com/Recipes-and-Menus/Braai-day-Recipes/Biltong-mushroom-and-feta-pap-tert-20140915>]

VRS Options

is an online exchange platform, exclusive to VRS-managed resort Shareholders, which allows them to exchange their fixed holiday for availability at various resorts, for alternative dates or unit sizes.

VRS Options provides a multitude of exchange availability, which is sourced from the largest exchange companies, including RCI and DAE.

Visit www.vrs.co.za, click on Resort Shareholders and select VRS Options Info to find out more.



Awards and Mentions

Did you know that Kridzil was awarded the **RCI Hospitality** rating back in 2017?

Well, the **31st RCI Oscas** was held early in March this year, where we maintained our **Hospitality Grading** for yet another year!

Tips and Tricks for preparing delicious meals while on vacation

Plan all major meals in advance. We understand that being on vacation means everyone is in relaxed mode, but planning ahead could save you time and money in the long run, and always keep your shopping list at hand.

Grocery shop before you arrive at your destination. After a long drive, no one wants to unpack their suitcases and then make another trip to the store when they could be relaxing by the pool instead.

Pack the necessities. You've planned your meals and done the shopping now let's make sure you have everything to make sure they end up on the dinner plate.

Remember to pack your favourite utensils, tinfoil, cling wrap, your preferred spices in small zip lock bags and anything else that will make meal preparation easier before you start your journey.

Dessert

Chocolate Braai Pie

Ingredients

Two rolls of puff pastry
Packet of Marshmallows (enough to braai later)
Slab of Milk Chocolate
Slab of Dark Chocolate
Nut of choice (or substitute with berries)
2 eggs
Cream or Ice-cream

Directions

1. Grease a clean folding grid with a non-stick spray such as spray and cook.
2. Unroll one roll of pastry and place on the cold braai grid. Spread the marshmallows, chocolate and nuts evenly on the pastry. A nice thick layer of each should do!
3. Unroll the second sheet of pastry and carefully put on top of the filling. Use a fork to seal the edges.
4. Use the same fork to whisk the eggs if you do not have a manual whisk.
5. Brush the pastry with the whisked egg. Close the grid and braai over moderate coals for 20-30 minutes or until golden brown and done on both sides.
6. To serve, cut the pie into squares and serve with cream or ice-cream.

TIPS

- Place the puff pastry in an oven proof dish and cook over the fire if you do not have a folding grid. Or, place the puff pastry in an oven proof dish and bake in the oven if the weather isn't suitable for a braai.
- Swap the nuts for some in-season berries or fruits.
- We suggest eating this treat with vanilla ice-cream. The delicious creaminess of the ice-cream pairs well with the rich chocolateness of the pastry.

[Recipe adapted from Food24: <https://www.food24.com/Recipes-and-Menus/Braai-day-Recipes/chocolate-braai-pie-20170921-2>]





Important Notices

Closure Notice

Please note that our VRS Head Office will be closed on the following days:

- **17 June 2019**, we will return for business as usual on Tuesday, 18 June 2019.
- **09 August 2019**, we will return for business as usual on Monday, 12 August 2019.
- **23 and 24 September 2019**, we will return for business as usual on Wednesday, 25 September 2019.

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

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

Levy Payments: Levies must be paid in terms of the Use Agreement and no occupation or usage of any form is allowable until the levies have been paid. This applies to usage, spacebanking, renting of the timeshare week and more.

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

Occupation Dates: Please note that resort calendars are linked to school holidays, and it is therefore vital that you check the annual calendar to ensure that you occupy the correct week. Please refer to the **2019 Calendar** available on the following link: <https://www.vrs.co.za/docs/2019/calendar/KridzilVoonstelleCalendar2019.pdf>

Instruction Letters: Please complete and submit your Instruction Letter to notify us that you'll be occupying your week or if you'd like to update your Personal information. <https://www.vrs.co.za/docs/2019/instruction/KridzilInstructionLetter-2019.pdf>

As yet another six months have come to an end, our hope for you is sandy toes and sun kissed noses.

In closing, we want to thank you for your ongoing loyalty. We cannot wait to welcome you with arms open wide and share this beautiful spot on the South Coast with you and your loved ones. We are so excited for what's to come in the second half of the year.

Warmest regards and Happy Holidaying

Marjorie Forssman

VRS Managing Director



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