



the voices of

# CLOVER MAMA AFRIKA

Edition 01 | December 2020 | Ukwakha Isizwe



## Foreword

In Formula 1 racing, highly skilled drivers are required to navigate the treacherous track at high speed and with extreme focus. However, without the support, be it financial sponsorship, executive leadership and a highly skilled pit crew, the race is a non-start!

Clover Mama Afrika is such a vehicle. I have been known as the 'driving force' behind this award winning project for the last 16 years, but I would not be here without the invaluable support of Clover SA, project partners, suppliers and a skilled pit crew to race for the ultimate trophy of uplifting our Clover Mama Afrikas countrywide.

To be victorious in a Formula 1 race, there are rules to comply with, for example your engine specification must be adhered to, just as our project is guided by good corporate governance. In this regard we symbolically operate in a proverbial glass house. Meaning, we as Clover Mama Afrika are committed to transparency for all to see. Not only does this glass house allow us to see the need out there, it also allows the need out there to see us. This brings me to a proud moment of introducing the first of many newsletters where we will share our work.

Everyone is aware of Covid 19 where the country was for all purposes in lockdown. However, those in dire need are never in lockdown. In this bumper issue, you will read about how we changed our mindset and really kicked the box out of the office to ensure that Clover Mama Afrika continued to provide for its communities.

It is our sincere hope that you will experience our joyous Clover Mama Afrikas' successes through this newsletter. We would love to hear from you.

*Prof. Elaine Vlok*  
Manager: Clover Mama Afrika



Email us your thoughts to [info@clovermamaafrika.com](mailto:info@clovermamaafrika.com)

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## Our Deepest Sympathy

We are deeply saddened about the recent passing of our dear friend and colleague Suné Luiters.

For many years, Suné was Clover Mama Afrika's ears and eyes in Port Elizabeth. She offered great help and support to our PE Mamas.

Our thoughts and prayers go out to her two daughters, family, friends and colleagues during this time.





## Clover Mama Afrika and Covid-19 lockdown

South Africa is a resilient nation that has overcome many difficult times through the spirit of Ubuntu (showing humanity towards others).

Even through lockdown and the coronavirus crisis, South Africans have huddled together to make do and get through. Our Clover Mama Afrikas countrywide took on this challenge and turned it into new opportunities for themselves and the members in their care.

The national lockdown is economically a very difficult time for everyone, and it has resulted in a lack of income for many Clover Mama Afrikas through their self-help projects. However, thanks to the skills training they received with Clover Mama Afrika, they embarked on new initiatives to ensure that they can continue their work and provide services required to keep their members going strong.

In true Clover Mama Afrika spirit, they have been supporting their communities by sewing masks, delivering food parcels, and sharing their added value skills with the children in their care.

***Here are some proud examples of how they apply their skills training:***

### Cleanliness and hygiene

With every training session, emphasis on cleanliness and hygiene is top priority.

“

It's not about you.  
It's not about me. It's  
about “we.” Working  
together as one.

”



*Strict awareness regarding social distancing and washing hands with soap and water for 40 seconds is implemented as seen with Mama Phomolo Raisa and her members in Botshabelo.*



## Added value skills

Added value skills such as hand sewing, crafts and mosaic help the Clover Mama Afrikas keep their young members busy, including flower arranging and egg-laying projects.



Mama Rina Malan of Pretoria transformed her centre's dining area into a workshop area where the teenagers are making jewellery.



Mama Sipwe Solomons of Hazyview is grateful for her flower arranging skills as she can now assist with flower arrangements for local funerals. She uses flowers and greens from her own garden.



Mama Daphne's son, Eli, thoroughly enjoys his new-found mosaic skills and Mama Nondumiso Mpitimpiti of Amalinda Forest shares her mosaic skills with young members.







*Mama Daphne Oliphant of Roodewal transfers her hand sewing skills to the young girls at her centre which results into beautiful handbags.*



*Mama Nondumiso Mpitimpiti of Amalinda Forest has been able to keep her egg-laying project leader employed, as eggs are essential produce for her community.*



*Mama Phumla Goje of Mdantsane has not stopped sewing masks and will continue until she has no more fabric left.*

**“ Courage is not having the strength to go on; it is going on when you don’t have the strength.**

**- Theodore Roosevelt**

**”**

### **Sewing skills**

The sewing skills training enables the Clover Mama Afrikas to provide their community with reusable fabric masks which is a requirement for all to have. Thanks to the fabric off-cut donations from project partners and donors, the seamstresses are able to sew masks and distribute accordingly.



*Mama Mirriam Toni of Mbekweni has a production line going with sewing masks.*





Mama Yvonne du Preez of Upington has already distributed 500 masks for the elderly in her community.



Mama Selestien Moses of Ashbury accepted the 1 million mask challenge and has even convinced her husband Jannie to join the production line.

“  
The best investment you  
can make is in yourself. The  
more you learn, the more  
you'll earn.  
”  
Warren Buffet



Mama Phomolo Raisa of Botshabelo has sewn thousands of masks for her community. She also uses her embroidery machine for custom made branded masks.



## Cooking and baking skills

During lockdown sewing skills training provided an income when many Clover Mama Afrika bakeries were not able to operate. However, there were a few that continued to bake on a smaller scale to meet the demands of their regular customers.



Mama Phomolo Raisa of Botshabelo has her bakers working under strict hygiene conditions to supply fresh bread and rolls. Charlie of Roodewal baked cakes and much more.





*Mama Daphne Oliphant of Roodewal has her baker Charlie Louw working hard to meet milk tart and cake orders.*



*Mama Dorah Semanya of Seshego was still able to bake her favourite cream scones for local funerals.*

### **Sharing is caring!**

Two Clover Mama Afrika Mamas were selected to be part of the food delivery initiative. These formidable women took on the mammoth task with pride and joy and worked 24/7 to ensure that community members received their food hampers.



*Mama Nondumiso Mpitimpiti and her team wasted no time to distribute food hampers.*



*Mama Phumla Goje had to work fast to off-load trucks and distribute the food hampers.*



# Clover Mama Afrika's upskilling continues... virtually

Even though lockdown limited many areas of business, the Clover Mama Afrika team did not allow this to deter them for a second. Where the Clover Mama Afrikas would normally travel to Gauteng for most training sessions, 'virtual' became the new norm.

The Clover Mama Afrika team continued to provide the necessary training courses. The team filmed entire cooking courses to ensure that the Mamas continued to grow their knowledge.

The virtual training included the Cake Decorating and Koeksister Course as well as the Venison and Basic Curry Cooking Course.

"The Cooking and Baking virtual video training, reached the Mamas together with all the necessary ingredients and apparatus. They were able to do each recipe with the support of the video and printed material at leisure in the comfort of their own kitchens. The photographic evaluation reports came in fast and furious and it was evident that they enjoyed it.



Virtual training in action with Jan Botha, the videographer. The videos were sent to trainees on a USB flash drive.



“

I was very nervous at first to be alone to do it. We also had no electricity for seven days and I was scared of missing the deadline. But I took a deep breath and told myself that I was going to do this as cooking is my favourite. I enjoyed it so much and could imagine hearing Prof Elain saying to me “Goed Mama”.

- Mama Doris Ndingane of Keiskammahoek -

”





Mama Nondumiso Mpitimpiti of Amalinda Forest demonstrates her way of following the Inkomazi Cake recipe.

“ It was my first video training – details were very clear and very practical and so professional. It was helpful because you could return online if you missed something. I enjoyed it very much – Ndiyabonga.

Mama Nondumiso Mpitimpiti of Amalinda Forest

”



Mama Doris Ndingane of Keiskammahoek watches the training video and uses her notes on the Phyllo Spinach Pie recipe.



Mama Mirriam Toni of Mbekweni shows off her Clover Cheese pull apart wreath bread.

“ The video cooking course enabled us to think outside the box and believe that Covid-19 cannot rob us of progress. This opened my eyes to the fact that stagnancy is a choice, and that we can still accomplish more in the midst of our circumstances.

Mama Sipwe of Hazyview

”



Pretty Mashego of Hazyview is proud of her Pumpkin Bread, baked for the training.

“ I found the videos interesting and made use of my accompanying notes when I was uncertain.

”

Pretty Machogo of Hazyview



Charlie Louw of Roodewal shows off his pancake recipe done to perfection.



The texture of the Pumpkin Bread is 100%.



“

First, I would like to thank Prof Elain Vlok for a fantastic informative course. I learned a lot more about cooking and baking. Prof, you were sent on my path to teach me to take full responsibility of my potential. It was very challenging, especially with the Salt and Sweet Pie Cup recipe, but it was so well presented to us on video. Thank you very much Prof, I look forward to the next course.

Charlie Louw of Roodewal

”

“

I want to thank Prof Elain for the opportunity. The course was scary but because Prof was there on video with me, it gave me a chance to focus. I felt bold because the video was my coach and I am happy. No more underestimating myself now. I have new ideas. Thank you, ngyiabonga kakhulu.

”

Mama Mirriam Toni of Mbekweni

“

The training was wonderfully prepared, although I misunderstood the part where I was suppose to take photos of my work and not videos – but my son helped me to correct this. The overall recipes that we had to prepare were well received and enjoyable. The experience and ingredients will be passed from generation to generation. Thank you for the wonderful experience. I'll forever be grateful.

”

Mama Dorah Semenya of Seshego



Mama Phomolo Raisa of Botshabelo is proud of her Granadilla Fridge Tart.

“

The video training was fantastic, amazing and a fun experience. To learn from the video and the recipe book at the same time was very helpful. You can see the dish on video which inspires you to aim for a similar outcome. I really enjoyed the training. Thank you, a lot, for teaching us new ways of perfecting our cooking skills.

Mama Felicity Maluleke of Soweto

”

“

I found the videos so interesting and I have learned a lot from them. It helped that I took notes before I started making the dishes.

Mama Phomolo Raisa of Botshabelo

”





## Creating income from fabric off-cuts

Thank you to Clover Mama Afrika's project partner, Skinny La Minx (Cape Town) who donated fabric off-cuts.

Our Clover Mama Afrikas had a great time sewing pieces together to make amazing items such as shopper bags, scatter cushion covers and table runners. The quality fabric donations enabled our sewing Mamas to generate an income from the products they created.

"The saying it's not what you have but what you do with what you have that makes a difference' really applies to what our Mamas do with what they receive." Prof Elain Vlok



Mama Albertina Bloko of Alexandria's beautiful shopper bags.



Mama Yvonne du Preez of Progress in Upington dedicates quality time to sew her pieces together for complimentary scatter cushions.



Mama Nondumiso Mpitimpiti of Amalinda Forest, East London trains her sewers to make beautiful scatter cushion covers.



Mama Lizzy Magama of Olievenhoutbosh plans a bedspread with her Skinny La Minx fabric off-cuts.





## Clover Mama Afrika celebrates sixteen sweet years

Clover Mama Afrika proudly celebrated our sweet sixteenth birthday by handing out Shwe-Shwe hearts made with love and pride by Mamas Selestien Moses and Felicity Maluleke at Clover's Head Office.

"It is an honour to hand out a token of appreciation to fellow colleagues at Clover Head Office, as all Cloverites are to be thanked for their support.

Clover Mama Afrika's success is attributed to the continued support from Clover. I am very proud of what we continue to achieve with this heartwarming project.

We have touched the lives of countless individuals and we will continue to do so. A special thank you to Miantha Roux, Clover's Marketing Manager (Tropika Cool Red) which made the handouts more special." Prof Elain Vlok



We have pleasure in sharing a few testimonials from ex-Cloverites who were part of the project's strategic planning sessions.

"It still takes my breath away – every single day. Clover should be so proud of staying the course in making such enduring change where it matters so much. You are a significant achiever."

- Monica du Plessis

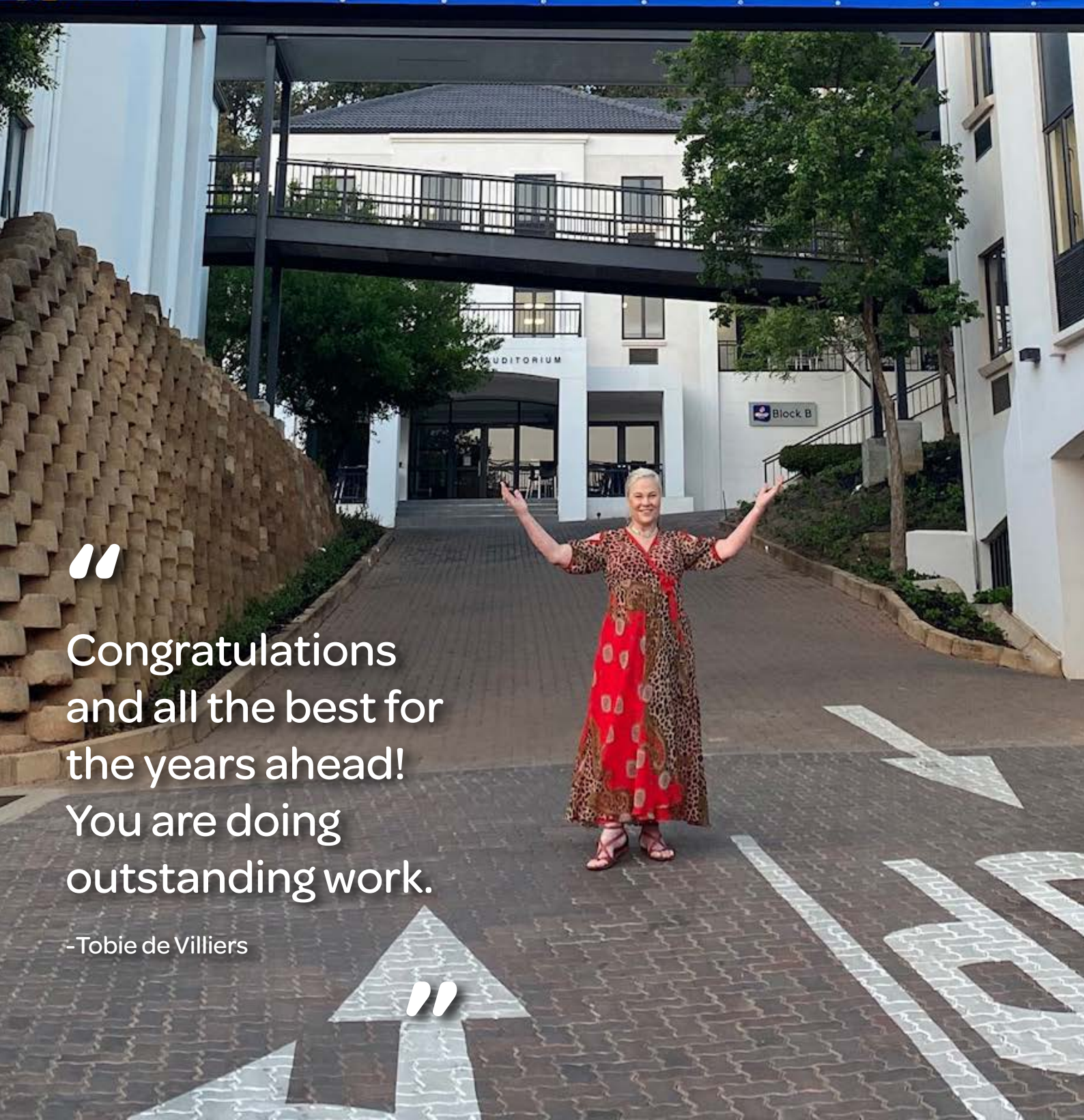
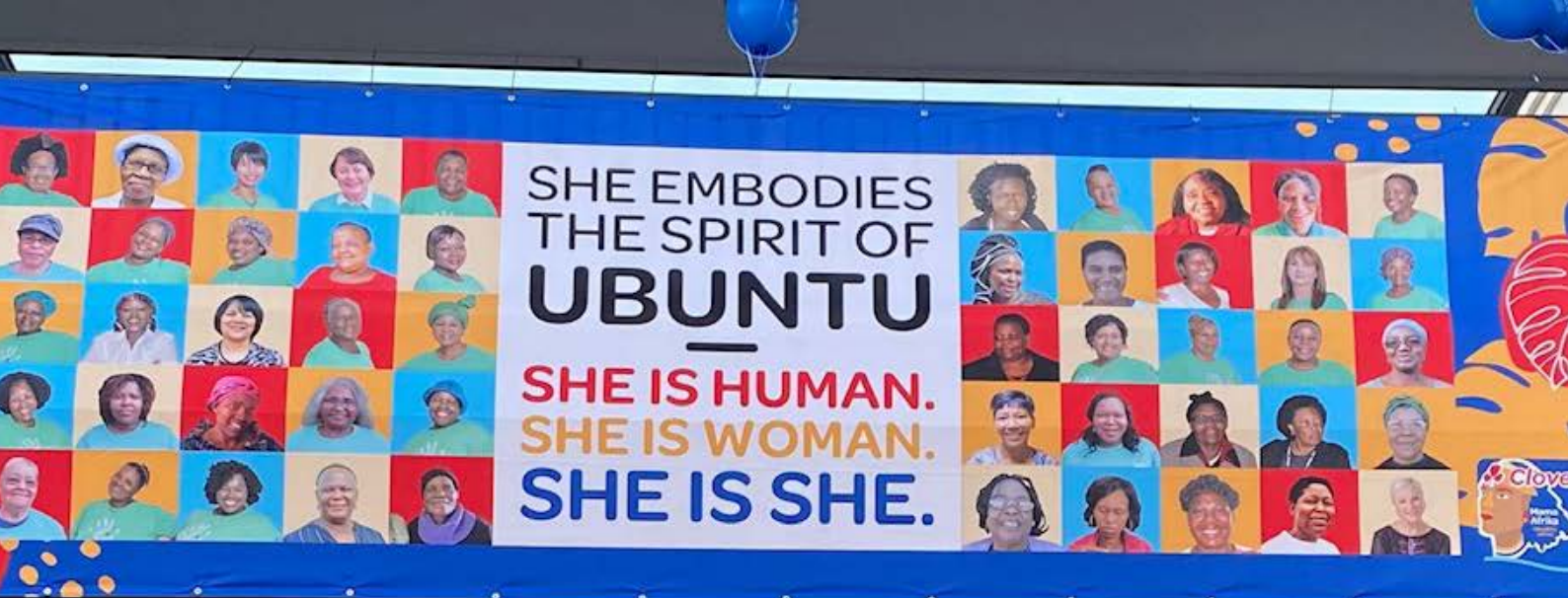
"I remember that when the project began I was still with Clover and I'm still proud of this project. You and Clover Mama Afrika are amazing!"

- Koos Kamfer

"I remember when Clover Mama Afrika was born. What an incredible job you have done with this Elain. So many lives touched and relationships built."

- Wayne Bolton





“

Congratulations  
and all the best for  
the years ahead!  
You are doing  
outstanding work.

-Tobie de Villiers

”



# Mama Phumla Goje's new bakery

They say that 'good things come to those who wait patiently,' but the wait came with a lot of planning, preparation and hard work for the big reveal of Mama Phumla's new bakery.



*A proud moment for Mama Phumla and Prof Elaine as the red ribbon gracefully marks the official opening of the bakery.*

"Mama Phumla Goje of Mdantsane in East London was appointed as a Clover Mama Afrika in January this year. No time was wasted to identify the infrastructure for the centre's bread baking project.

"Mama Phumla's centre has space and is well situated in the heart of Mdantsane. It was clear that a bakery project would be a viable service for the community so we agreed to provide Mama Phumla with a customised container to house her bakery.

This was an exciting project but alas, it had to be put on hold

during the Covid-19 national lockdown. In the meantime we decided to continue with the preparation of the cement slab. After a long five months, Mama Phumla's bakery officially opened. Mama Phumla and her bakers then finalised the intensive 2-week beginners bread baking course facilitated by Siyabonga Africa.

"Prof Elaine took the time to speak to each of us during the opening and we understood what was expected of us. I am excited about the new journey of sustainability and will make Clover Mama Afrika proud of our achievements." Mama Phumla



*Prof Elaine and Lucas Skosana of Siyabonga Africa (behind Mama Phumla) with the excited bakers ready for their training in the spacious and fully equipped bakery.*



# Virtual training – a hit with Clover Mama Afrikas

This year has been like no other, and due to the national Covid lockdown, it was imperative that we apply our minds to how we could keep the scheduled training sessions going.

We embarked on 'virtual sessions', which enabled our beneficiaries to do their training in the comfort of their own centres.

We are proud to say that our 2020 cooks and bakers have covered the following virtual training sessions: Cooking & Baking; Cake Décor & Koeksisters; Basic Curry Cooking; Advanced Cake Décor; Mosaic and Quilting.

The results of these training sessions have been overwhelming. The courses have enabled our Clover Mama Afrikas to earn an income during these trying times.

The last virtual training session is the Biscuit Baking course with no less than 21 recipes.

"I left the biscuit baking till last as this will help the Mamas make a good income during the Festive Season. We have included beautiful packaging ideas for the biscuits, as we know consumers eat with their eyes." Prof Elaine Vlok



Mama Yvonne of Upton shows off her completed quilt.



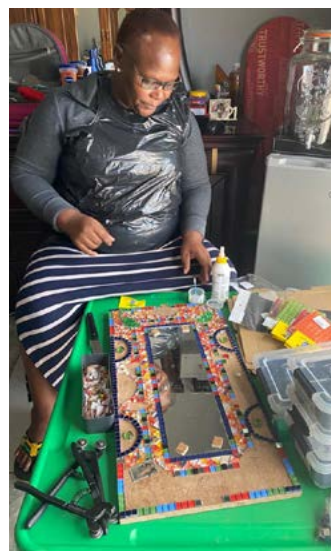
Prof Elaine in full swing during the Biscuit Baking virtual training video shoot.



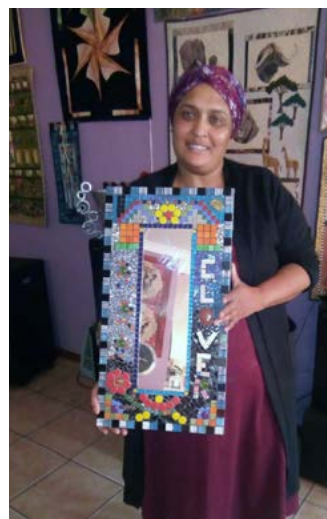
Mama Sipwe of Hazyview with her fellow cooks ready for the next cooking course.



Charlie Louw of Roodewal shows off his 100% beef hamburger patties.



Mama Nondumiso of Amalinda Forest busy with the mosaic workshop.



Mama Selestien of Ashbury with her completed Mosaic mirror – which proudly displays the word Clover.



Prof Elaine with the different biscuit packages that will bring the 2020 bakers a good income during the Festive Season.



# Heritage Day 2020

During the month of September, the Clover Mama Afrikas celebrated Heritage Day by spending it the way they know best – with their families and those in their communities that they love and look after.



*Mama Nondumiso Mpitimpiti of Amalinda Forest fed a total of 150 children.*



*Mama Mary Lwate of Winterveld was reunited with all her children and celebrated many birthdays.*

## Food garden project at Mama Engelina's centre

After a long wait, Clover Mama Afrika could finally arrange newly appointed Mama Engelina Molete's food garden course with training facilitator, Cobus Smit of Tuinjong SA in Cape Town. Prof Elaine welcomed the training beneficiaries on the first day and reassured them that they will reap the rewards of their labour in attending the week-long food garden training.

"There is nothing better than being able to provide fresh produce for your community. Mama Engelina is situated in the heart of Dobsonville and is blessed to have a huge property to do just that. I look forward to seeing Mama Engelina grow from strength to strength and to see the beautiful fresh vegetables and fruit trees that will come from this food garden." Prof Elaine Vlok

Prof Elaine was there to see the results on the last day of training and was impressed with the transformation of the allotment. There is no doubt that this food garden will provide a good income and continued employment.



*The food garden training beneficiaries in action and who will reap what they sow.*





*Mama Engelina's food garden project tilled and seeded.*



*Mama Engelina's proud team who all received their food garden certificates.*

## C&R Brand Solutions donates a whopping 8000kg of fabric

When Clover Mama Afrika's long-term project partner C&R Brand Solutions said, "Brace Yourselves!", we had no idea what to expect until the delivery of no less than 8000kg of fabric arrived. "I am so happy that this fabric will not go to waste and that it can make a difference to Clover Mama Afrika," JP Erasmus, Chief Operations Officer for C&R Brand Solutions.

The team worked as quickly as possible to repack the fabric for 24 Clover Mama Afrika sewing centres. "What can we say about such a donation but, a big wow! This must be one of the largest donations we have received, and we cannot be more grateful to C&R Brand Solutions.

Each sewing centre received no less than 330kg of fabric and will no doubt be sewing up a storm for a long time to come. Thank you to JP and his team for this wonderful donation." Prof Elain Vlok



*Prof Elain with the 24 pallets of 330kg fabric and bundles that were dispatched to all Clover Mama Afrika sewing centres.*



# Best fruit punch

*Makes 7 litres*

## Ingredients

4 Apples  
2 Pineapples  
1 Lemon, rind  
4 cups (800g) Sugar  
375ml (half a bottle) Van der Hum Liqueur  
1.5 L (two bottles) Sweet red wine  
3 Lemons, juiced  
5 L Lemonade

## Method

1. Grate all the fruit and place them in a large plastic container.
2. Sprinkle the sugar over the fruit and toss to combine.
3. Add the Van der Hum, wine and lemon juice. Stir well.
4. Cover and leave to infuse for at least 36 hours.
5. When ready to serve, strain the liquid through a sieve and discard the fruit bits.
6. Fill large glasses with ice,  $\frac{1}{4}$  punch mix and  $\frac{3}{4}$  lemonade.





# Old-fashion curry mince

Serves 4 - 6

## Ingredients

2 T (30ml) Clover Ghee  
500 g Minced beef, lean  
1 Onion, chopped  
1 Red chilli, chopped (optional)  
1 T (15ml) Garlic, crushed  
1 T (15ml) Mild curry powder  
2 t (10ml) Turmeric powder  
1 t (5ml) Coriander, ground  
2 Bay leaves  
2 Star anis seeds  
1 t (5ml) Whole cumin  
2 Large carrots, peeled and grated  
3 Medium potatoes, peeled and cubed  
2 T (30ml) Apricot jam  
3 T (45ml) Vinegar  
1 cup Frozen peas  
Salt and pepper to taste

## Method

1. Heat 1 T ghee in a heavy-based pot.
2. Brown mince in batches and set aside.
3. In the same pot, heat the remaining ghee. Add the onion and chilli and sauté until onion is translucent, scraping any bits of mince left in the pot off the bottom – this really adds to the flavour.
4. Turn up the heat and add the garlic and spices, fry until fragrant.
5. Return the mince to the pot and fry for a few seconds to cover with the onion and spices mix.
6. Add the remaining ingredients except peas. Reduce the heat, cover and allow to simmer for 30 minutes.
7. Add the peas and mix through. Simmer for another 5 minutes.
8. Remove the bay leaves and anis seed from mince just before serving.
9. Serve on vetkoek or baked potatoes.







# Mini sweet pie cups

Makes 60

## Ingredients

*For the pie cups*

1 cup (225g) Clover Mooi River  
Salted Choice Butter, softened  
1 cup (200g) Sugar  
2 Large eggs  
3 cups (about 400g) Cake flour,  
sifted  
2 t (10ml) Baking powder  
½ t (2.5ml) Salt

*To Serve*

Clover Aerosol Whipped Cream  
Fresh berries  
Icing sugar

## Method

*For the pie cups*

1. Preheat the oven to 180°C.
2. Whisk the butter, sugar and eggs together until light and creamy.
3. Gradually add the dry ingredients to butter mixture and stir to combine and form a dough.
4. Make small balls with your hands - just bigger than a teaspoon full.
5. Place dough balls into small greased patty pans.
6. Use a lightly floured petty press to press down hard onto the balls to form little cups in the pan.
7. Bake for few minutes (keep a close eye on the baking) until light brown.
8. Remove from the oven and cool in the trays. Store in an airtight container until ready to use.

*To serve*

1. Fill pie cups with whipped cream, top with berries and dust with icing sugar.
2. Serve immediately otherwise the dough becomes soggy.

## Tips

- When you press the ball of dough down with the petty press, press it to the bottom of the pan as you do not want a thick bottom for your pie cups.
- Get creative with your fillings! Use custard, caramel, stewed fruit, chocolate mousse, nut butters or any other filling of your choice.



# The MiX Telematics Madiba 2020 journey

“Our deepest fear is not that we are inadequate. Our deepest fear is that we are powerful beyond measure. There can be no greater gift than that of GIVING one’s time and energy to helping others without expecting anything in return.” -Nelson Mandela

This is exactly what long-term project partner, Mix Telematics did for Clover Mama Afrikas countrywide.



*Prof Elaine was impressed with Mama Alinah's vetkoek that brings in a regular income every morning.*



*Mama Alinah was inspired by the Shwe-Shwe handbag that she received during Clover Mama Afrika Smarties Week earlier this year and has made some of her own. "It is wonderful to see how we are able to share ideas with Mamas to take on and do for themselves. Her sewing skills are excellent." Says Prof Elaine.*

The Clover Mama Afrika team embarked on a 6740km journey to surprise each Clover Mama Afrika with a “Madiba” gift courtesy of long-term project partner, MiX Telematics.

From previous national road shows, we discovered that Clover Mama Afrikas do not have proper bedding for themselves. It was evident that all and any blanket and linen donations received are distributed to the members in their care and that they do not keep any for themselves.

We took the liberty of sending them each a duvet inner together with two pillows before the national lockdown, which was received with overwhelming appreciation. “Before seeing the real state of affairs, we never knew how much our own Clover Mama Afrikas were in need of basic bedding.

Thanks to MiX Telematics, we had the pleasure of purchasing linen and took time to choose specific colours to suit each room. Our Clover Mama Afrikas are now able to enjoy a crisp clean and fresh sleep in a private space they can be proud of.

These on-site visits also include evaluating each centre and its self-help projects. “Many Clover Mama Afrikas live at their respective centres and were proud to show off the good work that they carried on doing during the lockdown period. We were



*“No matter where you look at Mama Alinah's centre, you will see activity and brilliant work being done, not to mention an extremely clean and well-structured centre. I am so proud of her.” Prof Elaine Vlok*



also able to identify any needs such as equipment services required and repair works, as well as additional skills training. All in all, it was a productive and rewarding roadshow.” Prof Elain Vlok

The journey started in the Free State, then Western Cape, which was followed by Eastern Cape and Limpopo, Mpumalanga and finally Gauteng. Alas, due to weather conditions, the team could not make KZN or Northern Cape. However, these Clover Mama Afrikas were not left out as they too received a heart-warming letter with the special parcel.

“We cannot thank MiX Telematics enough for this journey. Once again, we not only had the privilege of travelling through

our scenic country, but we also got to see our Clover Mama Afrikas in their own homes. They allowed us into their most safe havens, which are their bedrooms. I, for one, am so proud of how beautiful their rooms are and how we were able to add a touch of class by making up their beds with crisp clean and new linen. Their gratefulness for this gesture was priceless. This roadshow has given me a new sense of pride in the work that we do and how every little bit of help is appreciated beyond words by our own formidable Clover Mama Afrikas.” Prof Elain Vlok

We have pleasure in sharing the journey with you and what the Clover Mama Afrikas had to say.....



Mama Phomolo Raisa of Botshabelo was overwhelmed with her fresh ‘new look’ bedding. “Prof Elain knows what colours I like, and it is a beautiful set, I am so spoiled.”



When Prof Elain evaluated Mama Phomolo’s baking, she noticed that she needed a little help with her Sweet & Savoury Pie cups. No time was wasted, Prof Elain started making a new mix to show Lebo and Diketso how to do them properly.



Mama Rosemary Machogo of Mangaung was overwhelmed with her crisp new bedroom set. “I am going to make sure that none of the children comes into my room as they will definitely mess my beautiful new mat. My bedroom looks so much brighter now.”



Mama Mirriam Toni of Mbekweni in Paarl was so chuffed to have a duvet set that matched her walls and curtains. “My room looks so lovely. Thank you so much.”





Mama Daphne Oliphant of Roodewal near Worcester was the next stop and we first handed over Charlie's certificate for successfully completing the virtual Advanced Cake Décor course. Prof Elain was impressed with how well he is doing, and he thanked Mama Daphne for believing in him and for the opportunity. "Thanks to the Clover Mama Afrika cooking and baking training, I have found my passion."



Mama Daphne showed off her neat sewing room and the work that she is doing. "It has been tough, but at least between our sewing and baking, we were able to pull through. We will keep going strong."



Mama Daphne was very happy with her new duvet set which made her room look totally refreshed. "We can always count on Clover Mama Afrika to deliver the best of the best. I feel so spoiled."



Mama Albertina Bloko of Kwa Nonqubela Location in Alexandria (100kms from Port Elizabeth) welcomed us with open arms. "I love my bed set and new towels. I will sleep like a queen."





Mama Albertina has kept herself busy with mosaic and sewing. Prof Elaine evaluated her mosaic work and assisted with guiding her to do 'smooth edges' around her butterfly.



Mama Albertina has a food garden at her home and centre. "The fresh vegetables help me feed a lot of members."



Mama Selestien Moses of Ashbury also loved her new bed set, "Clover Mama Afrika drives over 1400kms to come and make up my bed. I could not be more grateful. Thank you for lifting our spirits when we need it most."



Mama Nondumiso also received her certificate for successfully completing the recent Advanced Cake Décor virtual training.



"Mama Glenrose never ceases to disappoint me. Her home and centre has an incredible infra-structure with a space for all her projects." Mama Glenrose keeps the elderly and youth in her care busy with an array of projects such as sewing, mosaic and knitting.





Mama Doris Ndingane of Keiskammahoek was overwhelmed with her new bedroom. "Thank you so much, I don't know where I would be today without you, seriously!"



Prof Elaine presented both Mama Dorah Semanya of Seshego in Polokwane and her sewer Thabang Maila with their certificates for successfully completing the virtual Advanced Cake Décor and Quilt training courses respectively.



A tight hug from Mama Mirriam Makamu of Tembisa. "I can't believe being spoiled like this. I feel so blessed."



Prof Elaine had the perfect opportunity to spend time with Mama Sipiwe's baker and cook, Pretty Mashego and go through her evaluation report of the recent Advance Cake Décor training, as well as presenting her with a certificate for having completed an excellent training session.



Prof Elaine and Mama Sipiwe outside the new buildings at the centre's entrance.





Prof Elaine had the opportunity to go through Mama Felicity's feedback report and also present her with a certificate for successfully completing the virtual Advance Cake Décor training. "Mama Felicity is an exceptionally talented Mama in all that she does, whether it is baking, sewing, quilting or mosaic work. I am very proud of this young Mama."



We visited Mama Engelina's food garden that was started less than two months ago. "Thanks to the wonderful rain, our vegetables, fruit trees and herbs are growing magnificently. I cannot be more thankful for this project."



Mama Felicity Maluleke of Snake Park, Soweto was our next stop. "I feel like a princess with this beautiful set. I can't wait to finish painting my room to compliment my new bed set."



Prof Elaine and Mama Shirley under the shady trees that were donated by fellow Cloverites in 2011. The trees were then about 1m high.



Mama Shirley Merime of Ennerdale cannot wait to have her beauty sleep. "Prof Elaine knows exactly how to uplift people and make them happy. We are all so blessed to have her in our lives. I love the colour of my bed set and the beautiful mat. Thank you with blessings upon blessings."





Mama Lizzy Magama of Olievenhoutbosh. The photo says it all for Mama Lizzy's gratefulness. "I feel like the proudest 'lady' in Olievenhoutbosh right now. I cannot express my thanks for this wonderful gesture."



"Thank you so much for this wonderful surprise." Mama Thokozile Ndlovu



Mama Gail Koeberg of Magalies has been working around the clock housing destitute people at her centre. "My room looks like a 5-star room with the beautifully and specially selected design and colours. What an awesome surprise and gift. Thank you."



Mama Mary Lwate (82) of Winterveld dived like a teenager onto her bed. "You guys just do so much for us, thank you for making me feel so strong and for being with us through everything."

"Dance. Smile. Giggle. Marvel.  
**TRUST. HOPE. LOVE. WISH. BELIEVE.**  
 Most of all, enjoy every moment of the journey, and appreciate where you are at this moment instead of always focusing on how far you have to go."  
 - Mandy Hale





*In 2020, we were humbled and excited to have received the following awards:*

**CEO Africa Corporate Social Responsibility (International) Award**

The CEO Today Africa Awards recognises, identifies and honours companies and their C-level executives operating within Africa. The finalists are selected by its editorial team to contest for the various regional categories which includes Product Quality, Service Delivery and Corporate Social Responsibility.

The Clover Mama Afrika project was been awarded in the 2020 edition of the CEO Today Africa Awards under the Corporate Social Responsibility category.

**Diamond Arrow Award by the Performance Management Review (PMR)**

Clover Mama Afrika came out tops once again in the food manufacturer/processors category, which is our 14th consecutive award won since 2005.

The PMR Awards, which companies and institutions cannot enter, are assessed through a national survey to determine how they are perceived to enhance economic development, growth and stability through their corporate social responsibility programmes and initiatives in South Africa.

Until next time ...  
Best wishes,  
Prof Elain Vlok



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