

ACKERMANS CLUB  
MAGAZINE

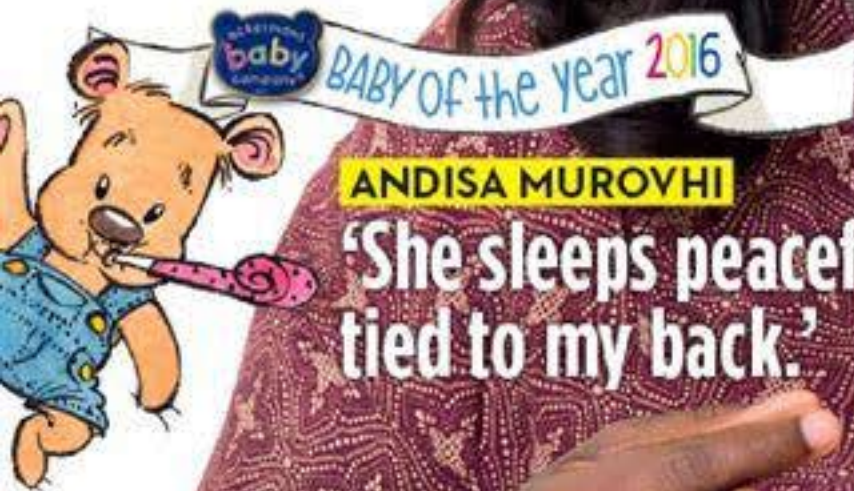
URNS **20!**

**BIG PRIZES  
INSIDE!**  
P. 10

**ACKERMANS**

**EVEN MORE FOR YOU!**

AUGUST 2017



**ANDISA MUROVHI**

**'She sleeps peacefully  
tied to my back.'**

**PROTECTIVE  
HAIRSTYLES  
TO TRY THIS  
WINTER**  
P.31

WE CELEBRATE  
**WOMEN**  
#BLACKGIRLMAGIC



**SIBA MTONGANA**

- Our **favourite foodie** has her sights set on opening a restaurant
- How a local girl used science to **land a job in Germany**
- Easy ways to **make extra cash**
- How to turn **setbacks into success**

**4 KEY  
TRENDS**

HOW TO BRING THIS SEASON'S  
MUST-HAVES INTO YOUR CLOSET





# BACK TO BASICS

Find everything your little one needs - caps, booties, babygrows and more!



111  
breathable  
cotton  
basics

Hats, booties and  
leggings 19.95,  
bodyvests 22.95

100% COTTON  
BASICS FROM  
R19.95!





**GREAT VALUE!**  
Babygrows from  
**R39.95!**



# BOTTOMS UP!

Leggings and shorts  
**FROM 29.95!**

Fleece shorts sizes  
0-24 months **29.95**

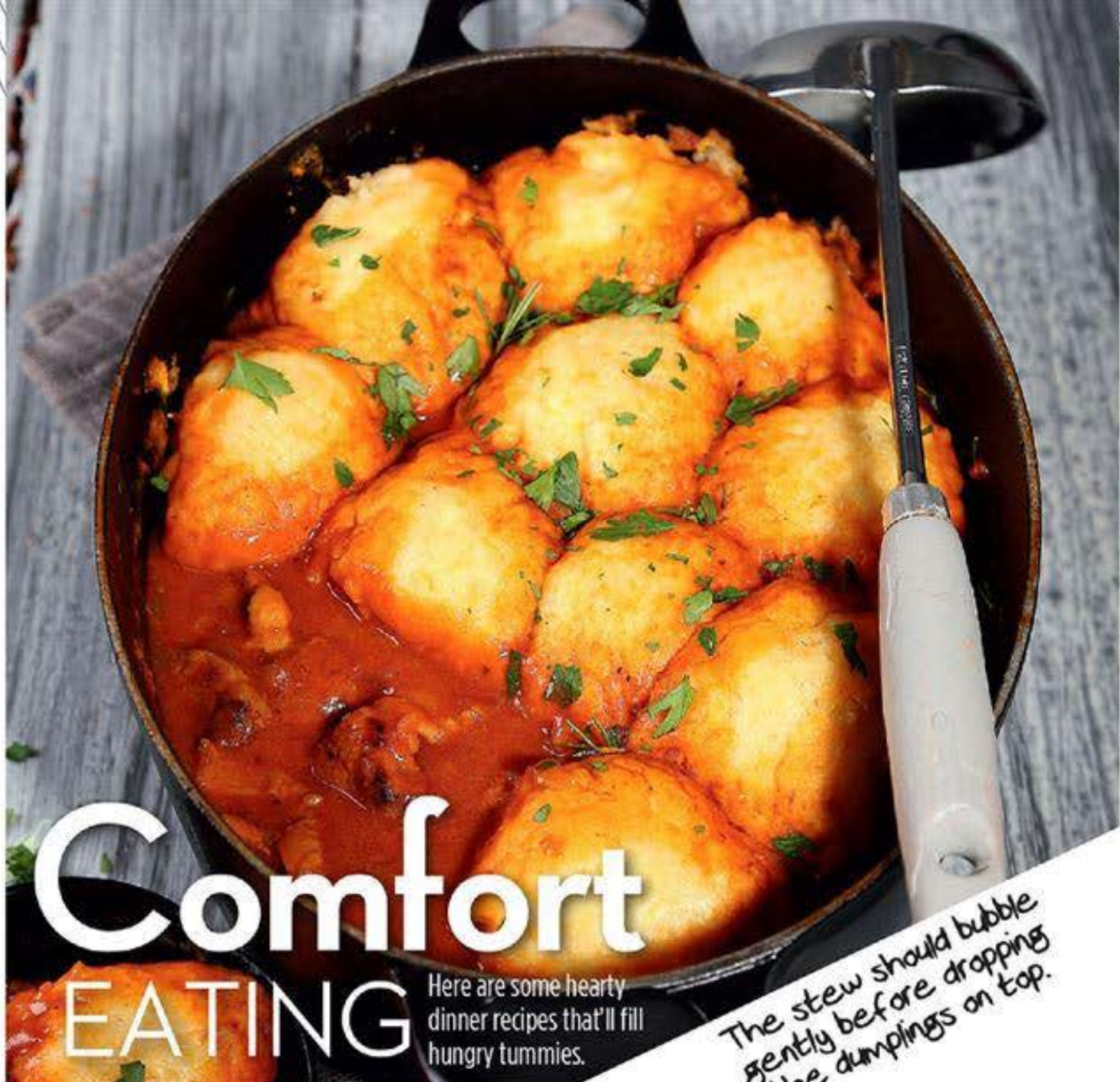
Leggings sizes  
0-24 months  
**29.95**



Cotton checked  
shorts sizes 0-24  
months **39.95**







# Comfort EATING

Here are some hearty dinner recipes that'll fill hungry tummies.

*The stew should bubble gently before dropping the dumplings on top.*

## **BEEF STEW WITH DUMPLINGS**

Serves 6-8

80ml cake flour  
1kg beef, cut into 2cm cubes  
30ml sunflower oil  
2 onions, chopped  
2 garlic cloves, crushed  
410g tin chopped tomatoes  
410g tin tomato puree  
15ml sugar  
500ml beef stock  
2 sprigs rosemary leaves (optional)  
handful of parsley, chopped (optional)

### **FOR THE DUMPLINGS**

680ml self-raising flour  
pinch of salt  
250ml margarine  
160ml water

#### **Method**

- 1 Season the flour with salt and toss the beef through to coat. Shake off the excess flour and reserve.
- 2 Heat the oil on high and fry the beef in batches for 2 minutes each side until browned. Season, take out and set aside.
- 3 Fry the onions and garlic on medium high for 5 minutes until golden brown. Add 30ml of the reserved flour

and fry for 1 minute.

- 4 Add the tomatoes, sugar and rosemary and bring to the boil.
- 5 Season, return the beef, cover and simmer for about 50 minutes until the meat starts to soften, stirring occasionally. Mix in the parsley. Season.

### **DUMPLINGS**

- 1 Mix the flour and salt together. Rub the margarine into the flour until it resembles fine breadcrumbs.
- 2 Add enough water to form a workable dough. Shape into balls (golf ball size) and place on top of the stew. Cover with a lid and cook for about 30 minutes until the dumplings are cooked.





### MASALA CHICKEN CURRY

Serves 4

- 4 chicken breasts, cubed (or 8 pieces of chicken)
- 2 garlic cloves, crushed
- 3cm piece of ginger, finely grated
- 30ml (2 tbsp) garam masala
- 30ml (2 tbsp) margarine
- 2 onions, chopped
- 125ml (½ cup) tomato puree
- 3ml crushed, dried chillies
- 250ml (1 cup) cream
- handful of coriander, chopped

#### Method

- 1 Combine the chicken, garlic, ginger and masala. Set aside to marinate for at least 20 minutes.
- 2 Heat the margarine on medium high and sauté the onions. Add the chicken mixture and cook for 5 minutes.
- 3 Add the tomato puree, chillies and cream and cook for another 5 minutes until cooked. Season. Stir in the coriander.
- 4 Serve with roti and naan bread, or rice.

IF YOU DON'T HAVE GARAM MASALA YOU CAN USE CURRY POWDER INSTEAD.



### BOBOTIE

Serves 6

- 1 slice white bread
- 125ml (½ cup) milk
- 15ml (1 tbsp) sunflower oil
- 1 onion, chopped
- 3 garlic cloves, crushed
- 30ml (2 tbsp) butter or margarine
- 1kg beef mince
- 125ml (½ cup) chutney
- 60ml raisins
- 45ml mild curry powder
- 5ml (1 tsp) ground turmeric

#### FOR THE TOPPING

- 2 eggs
- 250ml milk
- 6 fresh lemon or bay leaves

#### Method

- 1 Preheat oven to 180°C. Grease a 1½ litre ovenproof dish.
- 2 Soak the bread in the milk.
- 3 Heat the oil on medium and sauté the onion and garlic. Add the margarine and mince and fry for about 8 minutes until browned. Season.
- 4 Mix in the soaked bread (with the milk), chutney, raisins, curry and turmeric. Fry for about 3 minutes until heated through. Season and spoon into the prepared dish.

#### Topping

Beat the eggs and milk together. Season and pour over the meat. Place the leaves on top. Bake for 30-40 minutes until the egg custard has set.





# ACKERMANS CLUB MAGAZINE

## URNS

And to celebrate, you can win one of 20 awesome prizes.

# 20!

# WIN!

WE GAVE AWAY 2 BEDS AND BEDDING IN OUR FIRST ISSUE.



**THEN**  
A very young Elize and her kids were the cover stars.

REMEMBER ELIZE CAWOOD?

The award-winning Afrikaans actress was the first celeb we featured on the cover of the Club magazine.

**NOW**

Sometimes, our cover stars are regular people like you!



**YOU'RE THE STAR!**

Today we're still all about you (hats off to all the moms!) and your beautiful kids. You have been our

focus for 20 years and we hope to bring loads more value to your lives. In the next 20 years and beyond!



TO ENTER SMS 'BED' AND YOUR ACCOUNT NUMBER TO 31457 BY 30 AUGUST 2017.

20 YEARS LATER, WE'RE GIVING AWAY

20 BEDS + 20 R1 000 ACKERMANS VOUCHERS!

## CELEBS WE BROUGHT INTO YOUR HOME

These are just some of the celebrities we've interviewed to bring you the inside stories...

Aug/Sept 1997



Sept/Oct 1999



March/April 2011



July/Aug 2011



Nov/Dec 2011





COVER STAR CONNIE STILL GOING STRONG 20 YEARS LATER

CONNIE FEATURED ON PREVIOUS ACKERMANS COVERS



MUCH MORE THAN KARABO

We may have gotten to know her for her role as Karabo Moroka in *Generations*, but she's a woman of many talents.



MOVIE PRODUCER

She created shows and movies: *Rockville*, *Igazi*, *The Gift*, *Step Up 2 a Start Up* and *The Queen* were created by her and Shona. Their business is called Ferguson Films.



CONNIE ALSO HAS A FRAGRANCE CALLED TRUE SELF



CONNIE



CONNIE WON THE SHOPRITE UPCOMING SUPPLIER AWARD FOR HER BODY CARE RANGE!

OUR 20 LONGEST CLUB MEMBERS

We went in search of our most loyal Club members who've kept their account in good standing. To thank them for their years of loyal support we cleared their accounts! They are:

- ★ Dorothy van Rooi  
Beaufort West
- ★ Valda Hercules  
Belhar
- ★ Averyl Merrington  
Caledon
- ★ Maria Bock  
Elsies River
- ★ Denise Smith  
Epping Forest

- ★ Hester van der Westhuizen  
Franschhoek
- ★ Patricia des Fountain  
Hazendal
- ★ Joseph Bester  
Langebaan
- ★ Alvero Jaftha  
Lindida
- ★ Roseline Lawrence  
Lentegeur

- ★ Dawn Thornton  
Lansdowne
- ★ Petronella Titus  
Matroosfontein
- ★ Edgar Arendse  
Newton
- ★ Christine Lategan  
Paarl
- ★ Ruth Jacobs  
Portlands

- ★ Samantha Burger  
Malmesbury
- ★ Mariam Abrahams  
Surrey Estate
- ★ Wilhelmina George  
Strandfontein
- ★ Naomi Bain  
Kragga Kamma
- ★ Deidre Bailey  
Brooklyn



our longest standing member



CHRISTINE LATEGAN HAS HAD HER ACKERMANS ACCOUNT SINCE 1995!

May/June 2012



UNATHI MSENGANA

Sept/Oct 2012



SONIA BOOTH

Dec 2016



TERRY PHE TO

Feb 2017



NONDUMISO TEMBE



# WIN! 4

## BABY SHOWER HAMPERS WORTH R2 500 EACH

Being pregnant is such a special time in any future mom's life. At Ackermans, we want to spoil four special women ahead of one of the most amazing events of her life. That's why we're giving you the chance to win a baby shower worth R2 500 for yourself or a deserving friend or family member.

### Hamper includes:

▶ **BABY SHOWER DECOR** WORTH **R500** for the event

▶ **BABY NECESSITIES** WORTH **R1 500** to help prepare the mom-to-be for her bundle of joy

▶ **R500 SHOPRITE** vouchers to buy snacks for the event

### HOW TO ENTER

Nominate yourself or a deserving friend or family member, include a letter of motivation, due date, address and photo of mom-to-be, sex of the baby (girl, boy or unknown) and your club number.

WhatsApp us on 076 127 6608.

Terms and conditions apply.

## Previous winner

**Prudence Mkhabela** sent these photos of her baby shower after she won one of the May baby shower hampers.



## August baby shower **WINNERS**



BEAUTY MUNYAI



BOITUMELO IVY MODISE



THANDEKA SHOZI



JACQUELINE KIEWIETS



**WIN!**

PRIZES WORTH R200 000 UP FOR GRABS IN THIS ISSUE!

**ENTER NOW!**



**100** ACKERMANS **VOUCHERS**  
LITTLE SOMETHING FOR YOU

100 readers each can win a R500 Ackermans voucher.

▶ You are entered automatically if your account is up to date.

**5** SEWING MACHINES AND SEWING KITS

worth R2 000 each.

▶ SMS 'SEWING' and your account number to 31457 by 30 August.

Congratulations to our **April winners**

**R500 ACKERMANS VOUCHER AND R500 SHOPRITE VOUCHER**

Winy Baloyi, Johannes Mngwengwe, Makopi Caroline Choma, Guug Khumalo, Vusumuzi Gwala, Zuifa Da Silva, Nomathamsanqa Nonti, Katrina Burt, Jeronimo Cristorao, Nomonde Nene, Mbongeni Mamba, Jacinde Kamfer, Willem Botha, Rowena Jacqueline Sallie, Notemba Cetywa, Mokhine Masweneng, Maureen Wildebeeste, Mbulelo Mokoena, Cornel Smit, Annemarie Boomzaaijer, Jacqueline Beukes, Sharon Nomfundo Tyokom, Sue-Caysa September, Margaret Motua, Pato Pat Panti, Pulane Claurina Phatsa, Lizzy Kubayi, Thembeke Nguza, Joyce Douw, Shirley Odayan, Khanyiswa Kunelisi, Doreen Carelse, Ntombokolo Nkenku, Hlekani Mashaba, Tshepiso Simon Rasutha, Motshidisi Phadi, Mampumane Mmatli, Abigail le Roux, Mamothibe Seli, Mandisa Jekwa, Porcia Nell, Thulani Mhlanga, Volaza Ramokongoane, Thandi Ngxongo, Reshma Lutchman, Nosipho Khumalo, Nomabandla Khweba, Marian van der Vendi, Obert Khoza, Doris Mdledle, Mbuyiselwa Mhlongo, Mphive Makhubedu, Nonkululeko Ndlovu, Michael Letsika, Nombali Siswana, Karyn Badenhorst, Malewase Tryphina Gamede, Lindiwe Shezi, Canaan Mabika, Matsedisio Phahlane, Ntombifuthi Patricia Dhladhla, Thembelihle Cele, Mthobisi Cyril Makhanya, Jabulani Phillip Marqele, Mmatsatsi Maphoto, Thembi Tshapha, Mbuyiseni Khumalo, Thanduxolo Ndweni, Joanne Neethling, Sarah Monamoli, Yoza Vuyela Ntengo, Ayanda Balyi, Mantho Jane Kometsi, Mashilo Daniel Kgomo, Izatso Maleke, Twana Ntantiso, Nokubonga Abatha, Nontobeko Mashiqana, Chaleen Harris, Fani Sekgogoba, Rebecca Mangaka Morake, Phindile Dube, Francina Mothoa, Prudence Linda Samson, Lizahn Natalie Adonis, Ntsoaki Thomas, Morongwa Makoro, Jacob Ngubeni, Selwane Molete, Lebohlang Precious Mahlong, Carlynn Arlene Roberts, Hlengiwe Daen Khumalo, Julia Elsie Mahlangu, Mangwejane David Seipei, Anneline de Kock, Thabo Cata, Mziwandile Zondo, Edwin Tolamedi Itsweng, Busuwana Esther Ngobeni

**WIN! 1 OF 20 AFRICAN-PRINT FABRICS**

to make your own outfit for Heritage Day.

▶ SMS 'FABRIC' and your account number to 31457 by 30 August.

**SOME INSPIRATION FOR YOUR OUTFIT**

To give your creativity a jump start, here are some ideas of what you can make with the fabric if you're one of the lucky winners!



prints for an African princess!

**WINNER'S CIRCLE**



Celeste Honwana from Kempton Park with a CD she won.

▶ HAVE YOU WON A PRIZE IN ONE OF OUR COMPETITIONS? WHATSAPP A PHOTO OF YOU HOLDING YOUR PRIZE TO 076 127 6608 OR EMAIL IT TO LEANNE@NEWMEDIAPUB.CO.ZA AND YOUR PICTURE COULD BE IN THE WINNER'S CIRCLE.