

# CROWN CHRONICLES

## New2 Buzz

REIMAGINE | ISSUE TWO | OCT 2020



## Big Story

### LET'S WELCOME GRIQUAS RUGBY TO OUR FAMILY

We are thrilled to announce our associate sponsorship of Tafel Lager Griquas Rugby - G.W.R.U. We are honoured to be associated with a union, renowned for its history for developing some of the best talent in the country.

#SixGunGrill #CrownNational #TafelLagerGriquas

## A Journey of Merit

I began working for Crown as a Field Technician in June 2010. Coming from a Meat Factory background I was a perfect fit. I understood the importance of minimising down time by all means necessary. Over the years I have built strong relationships with all my customers by exceeding their service level expectations and ensuring that they know they can count on me anytime. In 2016 I was promoted to Technical Manager of equipment division for Africa and the sub-Saharan. Two things that I have learned is that consistency is key and there are unlimited ways to skin a cat. This year marks 10 years at Crown Food Group. And I am embracing the challenge of my role as Technical Sales Engineer.

Tumisang Monageng

Technical Manager Crown food group (Africa and sub-Saharan)



# WHAT'S Cooking

**BIG UP TO THE PE FACTORY MART  
FOR SHARING THESE WITH US**

*A few inspirational recipes to get you cooking up a storm*

**Congratulations!**  
**ZUKISWA Ntezo Mtendeni**  
is our July **WINNER** of the  
Six Gun Grill Recipe Competition

Here is her  
**WINNING RECIPE**

**ZUKISWA'S OXTAIL STEW**

**INGREDIENTS**

- 1 x Oxtail (large pack as found at butcheries)
- 1 x Onion
- 1/2 Green pepper and 1/2 yellow pepper
- 2 x Carrots
- Fresh thyme - just a pinch
- 2 x Bay leaves
- 1 1/2 tablespoons Six Gun Grill Seasoning
- 50g Tomato paste
- 1 tablespoon Worcestershire sauce

**METHOD**

Brown the oxtail in olive oil. Once brown, remove it from the pot. In the same pot, fry the onions, carrots and peppers until cooked. Then add fresh thyme and the bay leaves. Add Six Gun Grill seasoning. Add tomato paste and the Worcestershire sauce.

Add back the browned oxtail to the pot and mix well. Add sufficient water to slow cook the oxtail pot for approximately 5 hours, or until soft. Stove setting on 2/4th.

Keep checking the meat every hour. Once soft, you can serve this delicious stew with veggie, rice, bread or pasta.

Try this hearty recipe - it's perfect for this weather!

**SIX GUN GRILL SEASONING** **CROWN NATIONAL** **OPEN to the PUBLIC**

Visit our Crown National Factory Mart @ 97 Grahamstown Road, North End, PE or call us on 041 404 3221

**The Herald** **HERE IS JUNE'S WINNING RECIPE**

**SIX GUN GRILL SEASONING**

**Pinkie Malindi** is our **WINNER** of this month's competition  
**SIX GUN GRILL COMPETITION WINNER**

**PINKIE'S SECRET SIX GUN MARINADE**  
(serves 4 - 6)

**INGREDIENTS**

- 6 Lamb Chops
- 1 tablespoon crushed garlic
- Chilli Flakes half tablespoon
- 2 tablespoons Six Gun Grill Seasoning
- 1 x tablespoon soy sauce
- 25 ml BBQ Sauce
- (Crown's Meister Club brand is recommended)
- 1 tablespoon Peri Peri Sauce
- (Meister Club is recommended)

**PREPARATION**

Marinate lamb chops in Pinkie's Secret Six Gun Grill Marinade for at least one hour. Broil or fry meat as you normally would. The result is tasty and tender deliciousness, every time.

For variation, you can also try Pinkie's Six Gun Grill marinade on chicken or steak. Please share your feedback with us on our Facebook page: <https://www.facebook.com/Crown-National-Factory-Mart-PE>. We would love to hear from you!

**OPEN to the PUBLIC** **CROWN NATIONAL** **OPEN to the PUBLIC**

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**Congratulations!**  
**SIBULELO Lengs**  
our August **WINNER** of the  
Six Gun Grill Recipe Competition

Here is his  
**WINNING RECIPE**

**SIBULELO'S SIX GUN CHICKEN FEET**

Now this is something different!

**INGREDIENTS**

- 1kg Chicken Feet
- Chopped Onion
- 1/2 Red, Yellow and Green peppers chopped
- 2 Chicken Stock cubes
- 1kg Paprika
- 1kg Mild Curry
- 1kg Six Gun Grill Seasoning
- 1kg Chopped Garlic
- 1kg Coriander
- 1kg Parsley
- 250ml Hot Water

**METHOD**

Wash peppers with the onion until soft and then add the chicken feet. Add paprika and mild curry spice.

Add Six Gun Grill Seasoning.

Add the chopped garlic, dry parsley and coriander and stir. Cook on the stove at a low temperature.

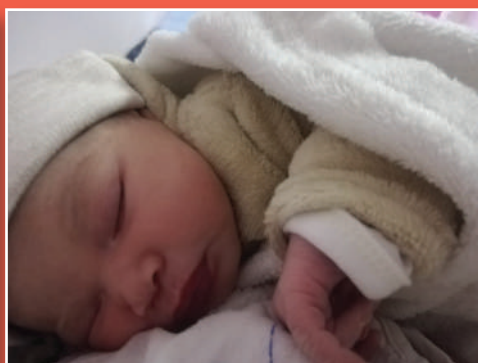
Add chicken stock cubes to 250ml hot water and stir until dissolved. Then add the mixture to the pot and stir. Continue to cook for 25 minutes on a low heat. Serve with rice and veggie and enjoy!

**SIX GUN GRILL SEASONING** **CROWN NATIONAL** **OPEN to the PUBLIC**

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## NEW ADDITION TO The Crew

**Massive Congratulations to  
Sharyn Kapoe from PE on her new  
bundle – little Joy Scarlett Kapoe**

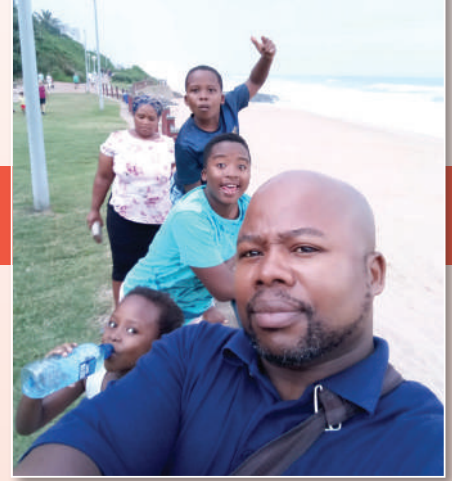




# Crown Food Group Head Office - LAUREN ARENDSE *Bridal shower*

As the days lead to the beginning of the new chapter for you, may each day be renewal of your love for each other, Congratulations on your big day. Lauren was showered with gifts and love from the friends and colleagues of Crown. A great send off to the Wifey land!





## Lucky Gwala

### *Excellence Award Recipient*

DURBAN

I am Lucky Gwala and I have been with the company for almost 2 years. I am a husband, father of 3 beautiful children and a pastor. In my personal time, in addition to my pastoral duties, I love reading and sports. I am a very loyal and kind person who enjoys joking with everyone. I love helping my community, whether it be from a counselling, feeding and clothing donation perspective, or finding ways to uplift the lives of the underprivileged.

My great achievement in 2020 has been being the recipient of the excellence award which I am very excited about. I am very honoured and wish to thank each and every one who has supported me on my journey. I wouldn't have achieved it without all my team members. With their support, I am confident that I will be able to excel in my role as a Crown National – Durban Representative. I am also grateful to my managers and superiors for seeing my potential and giving me a chance. Your guidance is much appreciated.

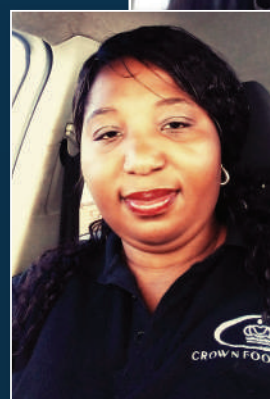
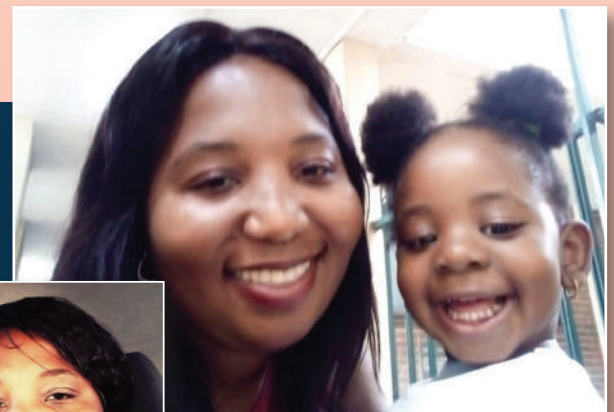
On a lighter note, one of my personal achievements this year was being able to extend my house. As a father and carer, I feel extremely blessed to be able to provide for my family. Thank you Crown National for having me as one of your employees, thank you for allowing me to be part of your family, your trusted brand.

## Agnes Baoto

### *Excellence Award Recipient*

DURBAN

Agnes joined Crown Durban in 2016 as a product demonstrator but had a burning desire to be so much more. She accredits a big part of her success to her manageress, Gelien Els. She says that Gelien recognised her potential and encouraged her to go for driving lessons via the company. She achieved her driving licence and eventually became a rep with a busy calling cycle that sometimes takes her away for days from her boisterous toddler, born two years ago. But Agnes embraces all challenges of motherhood, wife and career, juggling evenly as a smart modern professional woman.





# Learning & Development

## *Faith Mathole*

### THRIVING IN THE NEW NORMAL

The Corona Virus pandemic, and the subsequent lockdown, required the Learning & Development Team to adapt and employ new strategies to ensure continuation of our learning projects. Specifically, the learnership programmes that were rolled-out in January of this year.

At the beginning of lockdown, all face-to-face facilitation was cancelled, and we introduced virtual facilitation. This included WhatsApp videos, online meetings, presentations, conference calls, emails and videos.

Our unemployed learners played a significant role by supporting and adapting to the new learning processes under THE NEW NORMAL. In fact, they THRIVED and completed most of the theoretical training. Within the next few weeks, they will complete the practical assessments and will be well on their way to becoming qualified Fresh Meat Processing Technicians, i.e. Butchery Blockmen.

### THUMBS UP TO THE FRESH MEAT PROCESSING LEARNERS.

## *You have made us Proud!*





## MD's Excellence Awards winners

***Excellence  
is not a skill.  
It is way  
of life.***

Who could Re Imagine the protection of our staff wellbeing during COVID, while steering our mission to THRIVE, after Listeria?

The individuals who bore the brunt of pioneering protocols and the response to the COVID Lockdown while maintaining motivation, ensuring transformation, creating safe and secure working environments, improving our Food Safety philosophy and standards and ensuring progress in our competencies through training and development of staff, are deserving of the MD's Excellence Award.

This year the award went to two humble individuals who walked the extra mile, warriors in their own right!

To Neal and Reuben I salute and thank you for your support and commitment to the group.

John Morris

**WINNER**  
*Reuben Jovender*



**WINNER**  
*Neal Mackriel*

## CELEBRATING OUR 5 YEAR LONG SERVICE AWARDS RECIPIENTS

# Recipients

The successful growth of our company is the direct result of you, our valued employees. Your dedication and commitment serve as a vital link in the chain which drives our operation. In recognition of your commitment, we are pleased to present our 5 Year Service Award Employees:

### LONG SERVICE AWARDS

### THE WINNERS ARE...

5	Mr S KLEMO
5	Miss LA PICANA
5	Mr AAM DE SOUSA
5	Mr LO PATO
5	Mr SC MKHIZE
5	Mr MM SALAAM
5	Mr L NHUTSVE
5	Mr MR MULLER
5	Mr F RAMWANA
5	Mr NP VUSANI
5	Mr M MAQASHU
5	Mr SS MAHUZA
5	Mr DL BUTI
5	Mrs N SCHOLTZ
5	Mr T RAMPERSADH
5	Mr CA ALLEN
5	Mr JA TRUTER
5	Mr M GESI
5	Mr LL KHASA
5	Mr CL MEYER
5	Mrs G HOFFMAN
5	Mrs T MONTGOMERY
5	Miss S SUMMERS
5	Mr BR JANTJIES
5	Mr R ROSSOUW
5	Miss WA JONKER
5	Mr R RIKHOTSO
5	Mr L PRETORIUS
5	Mrs IB SMIT
5	Mrs A MILES
5	Mr CE JAKOBI
5	Mr FP MAZIBUKO
5	Miss LM DE LANGE
5	Mr SZ KONDILE
5	Mrs SC GOMEZ
5	Mr M GCABO
5	Mr OE ABRAHAMS
5	Mr TI MOLOI
5	Mrs L CRONJE
5	Mr JD PRETORIUS
5	Miss R NOVEMBER
5	Miss PM TAKALIMANE



## OCCUPATIONAL HEALTH AND SAFETY MATTERS – CROWN'S RISK AND COMPLIANCE INDUNA

### WELCOME THE THEMBINATOR ON BOARD

Occupational Health and Safety (OHS) is managed by General Managers (GMs) within the Group. Technical support and external oversight driving regulatory, Group and BidFood Africa standards are managed by SHE Managers. Mr Abdulhay Fakier, who will start on 1 October, will support Coastal, while Sithembile (Themba) Gamede manages Inland. This month, we feature the Inland SHE Manager. Themba is a seasoned OHS Specialist originally from Kwa-Zulu Natal. He has close to a decade of experience in the OHS sector and is multi-skilled in quality management and lead auditing with expertise in Sales & Marketing, IT, Manufacturing and FMCG sectors, having worked for high profile multinationals such as the Mondi Group.

Themba's passion for employee well-being is only surpassed by his drive for knowledge sharing with GMs and 16(2)'s on compliance matters. Paralleling a René Descartes archetype, Themba is relentless in his pursuit of continuous improvement as a rationalist, a systems thinker, solution-orientated and risk and compliance management quintessential. Beneath the appearance of a no-nonsense disciplinarian lies a reliable open-minded person, ever willing to assist in risk and compliance matters. Themba urges all of you to contact him for assistance, advice or guidance on OHS matters.



### NOBODY CAN DO EVERYTHING BUT EVERYBODY CAN DO SOMETHING

We are very excited to have launched this Newsletter, just to reiterate this is YOUR Newsletter so we would really appreciate your participation and feedback.

This newsletter is more employee-focused than brand-focused, meaning that employee news such as sports achievements, engagements, weddings, even pregnancies, are welcome.

Any ideas from your side are also encouraged.

For all submissions, get in contact with Eric at [eric.ngidi@crownfood.co.za](mailto:eric.ngidi@crownfood.co.za)

Please follow us on our social media to see all the activities that happen in the business.  
Facebook: @sixgungrill and @crownnational