



CROWN CHRONICLES

ABOVE & BEYOND | ISSUE 27 | APRIL 2023

New2 Buzz

CROWN NATIONAL
TAKES

BIG Story

The Crown

LMI/SMI South Africa hosts a Champion's breakfast annually where they reward and recognise top individuals who previously completed their LMI journey and demonstrated significant change in behaviour to live a more balanced life as an individual, manager, leader, partner, parent, colleague etc.

LMI also uses this opportunity to recognise companies who invest time and money in the growth and development of their teams.

This year, the Champion's breakfast was held on the 17th of February at On The Rocks, Blouberg. Crown Food Group received the prestigious accolade as LMI SA Client of the Year 2022. Not only did the entire Exec team complete their own LMI journey in 2022, but an additional 100 senior, mid management and junior staff members started their own LMI journey in 2022.

This accolade resulted in Crown Food Group being entered into the LMI World Client of the Year competition. The World winner will be announced at the LMI Annual Convention this April in Las Vegas.



700 MEALS & MEMORIES FOR A *Lifetime*

Huge thanks to Bastian and Luanda for preparing the 700 meals that were handed out in support of local schools with Chief's Choice meals and RCL maize. The event was topped with a surprise appearance by Siga who entertained all the kids **Carel Hefer, GM Nelspruit.**



Cape Town Branch



WENT ALL OUT FOR THE KIDS

The CPT branch touched the hearts and souls of the following schools through their back-to-school initiative in partnership with GOAL Cash & Carry

BACK TO SCHOOL ROADSHOW 2023

SCHOOL	AREA
Chuma Primary School	Makhaza
Sundray Primary School	Delft
Vuyiseka Secondary School	Philippi
Uxolo High School	Makhaza
Nyameko Primary School	Mfuleni
Simunye High School	Delft
Zanemfundo Primary	Philippi
Mfuleni High School	Mfuleni





IN THE KITCHEN WITH

Chef Vaatjie

Six Gun Grill® Chicken Gordon Bleu

Ingredients

- 4 Chicken breasts
- 4 Slices ham
- 4 Slices cheese
- 2 Spring onions chopped.
- 8 Slices back bacon
- Olive oil
- Six Gun Grill® Seasoning
- Six Gun Grill® Sauce

Method

- Butterfly the chicken breast, baste with olive oil, season with Six Gun Grill®.
- Place a slice of ham, spring onion and cheese. Close the breast, wrap with bacon, and secure with a toothpick
- Baste with Six Gun Grill® sauce and season the outside with Six Gun Grill®
- Cook or braai for 25 minutes or until done.
- Serve and enjoy!



Six Gun Grill® & Meisterclub Tossed Potato Salad

Ingredients

- 1Kg Baby potatoes par boiled
- ¼ Red onion sliced
- 3 Pickles sliced or grated
- 375ml Meisterclub Honey Mustard
- Six Gun Grill® for seasoning

Method

- Slice the baby potatoes in half
- In a mixing bowl, mix potatoes, onions, pickles and honey mustard
- Season with Six Gun Grill® and serve





IN THE KITCHEN WITH

Chef Vaatjie

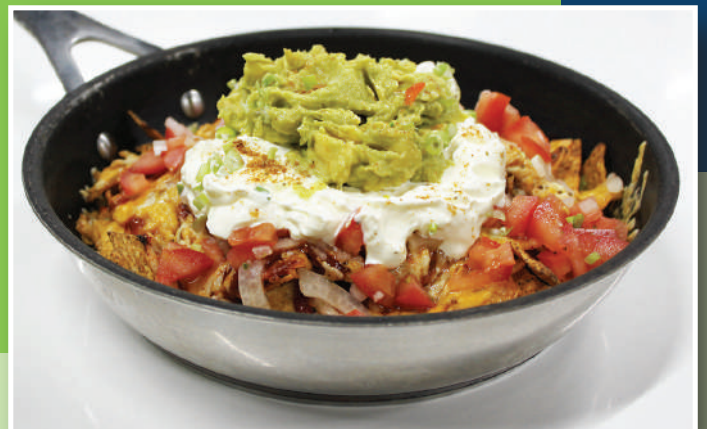
Six Gun Grill® & Grama's Chicken Nachos

Ingredients

2 Chicken breast cut into strips
1 Packet nachos chips
150g Grated cheddar
80g Grated mozzarella (optional)
200ml Grama's Spicy Tomato Relish
Six Gun Grill® Seasoning
½ Onion diced
1 Tomato diced
50ml Lemon juice
Sour cream
Guacamole

Method

- Season the chicken strips with Six Gun Grill® and 40ml lemon juice and fry in a pan until cooked.
- In an oven dish or ceramic plate, layer nachos chips, spicy relish, chicken, cheese, Six Gun Grill® and repeat once or twice more.
- Bake in oven at 180°C for 15 Minutes.
- Meanwhile, make the salsa by combining onions, tomato, remaining lemon juice and season with Six Gun Grill®.
- Once cooked, remove from the oven, top with fresh tomato salsa, sour cream and guacamole and Enjoy!



Out & About

WITH PRODUCT MANAGEMENT



We are proud to be associated with Cargill, a global supplier of specialty functional ingredients. Crown Food Group's Cargill portfolio includes: Starches, Chocolates, Pectin's, Carrageenan, Agar Agar, Specialty Fats and Snack Salts... a solution for every challenge.

Cargill[™]

TOOLBOX TALK



FROM THE

OHS

Corner

TOPIC:

LOAD SHEDDING

Load shedding is more often than not planned or scheduled. It is therefore predictable and we encourage you to pay attention to your load shedding schedule each day to better manage the effects of it, by taking appropriate steps to prevent loss or damage to property or equipment. Here are some non-exhaustive tips you may follow to prevent load shedding from damaging your property or equipment:

- Unplugging appliances when the power goes off
- Installing surge protector plugs as recommended by the manufacturer
- Installing approved power back up systems e.g. solar systems, inverters or generators (adhere to maintenance schedule on generators to avoid total blackout). Ensure these are installed by approved service providers and in accordance with regulatory requirements and that you obtain the necessary certificates of compliance where required
- Evaluating your security system on a regular basis and ensuring that the batteries are replaced when needed (replace the batteries where possible with those that have a longer life span and a shorter charge cycle).



For all new story submissions, get in contact with Eric at eric.ngidi@crowntoast.co.za
Please follow us on the below platform if you are not already doing so to see all the activities that happen in the business
Facebook: [@sixgungrill](#) and [@crowntoast](#)
With thanks from the editor who goes the extra (S)MILE – Eric Ngidi