



THE BUGLE



VOLUME I 2021

EASTER ADDITION

MESSAGE FROM THE CHAIR PERSON

To our readers, this is a great day to see a new Bugle being circulated and I do hope that the interaction between our Editor and cottage schemes will be of benefit to us all.

We are about to start the new MESCA financial year and I wish to thank all our MESCA cottage Committees for their support in finalising the year end documentation.

To the MOTH cottage schemes the financial year is about to end and should support be required, the PMC Committee is on hand should guidance be required.

THE PMC CHAIRPERSON

YOUR PMC COMMITTEE MEMBERS

DAVE GUSH- PMC CHAIRPERSON
BRIAN BENNETT-PMC TREASURER
JUNE HODGSON- PMC SECRETARY
ADRIAN EAGER- LOCAL SECRETARY
LIONEL CRATER- LEAGAL ADVISOR



COTTAGE

VACANCIES

WESTONARIA-

GAUTENG

ONE DOUBLE
COTTAGE

AVAILABLE

CONTACT:

BRIAN

0825645923

IF YOU WOULD
LIKE TO AD-
VERTISE YOUR
COTTAGE

VACANCIES
PLEASE EMAIL

CLAUDIA

claudiaat-
kins89@gmail.co
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WHAT IS PMC.....

The property management committee (PMC) is a national body that manages the MOTH properties.

PMC consists of :

Cottages (MESCA)

Cottage schemes (NON_MESCA)

PMC is a unit of the MOTH and reports to the National MOTH executive.

A PMC SUCCESS STORY.....

The Allan Wilson Shellhole upgrade in Pietermaritzburg was managed very successfully by members of PMC.

The hall, parking area, bar and cottage were upgraded.



MMM YUM..... RECIPES

HOT CROSS BUNS

INGREDIENTS:

FOR THE BUNS:

500g White bread flour
1/2 tsp Salt
2 heaped tsp Mixed spice
50g Caster sugar
50g Butter, chopped into cubes
200g mixed fruit
7g sachet easy bleed dried yeast
200ml Milk
2 eggs



FOR THE CROSSES AND GLAZE:

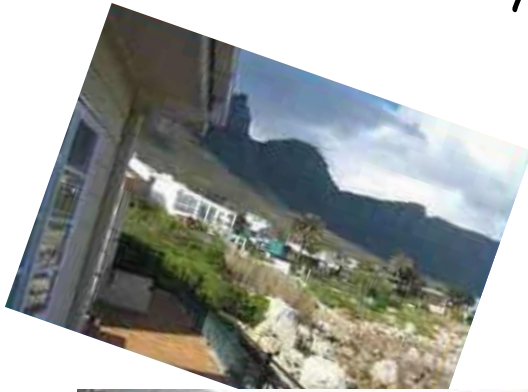
3 tbsp plain flour
Honey/ golden syrup for brushing

Method:

1. Tip the flour into a bowl and stir in the salt, mixed spice
2. Rub in the butter with your finger tips. Stir in the dried fruit, then sprinkle over the yeast and stir in. gently ward the milk so it is hot but still cool enough to put your finger in for a few seconds. Beat the eggs, the pour into the dried ingredients
3. Mix the ingredients to a moist dough, leave for 5 minutes. Take out the bowl and cut dough into 8 equal pieces.
4. Shape the dough into buns on a floured surface. Space apart on a baking sheet, cover loosely with cling wrap, leave in a warm place for 45 minutes to 1 hour.
5. When the buns have risen, heat oven to 220C. Mix the flour with 2 tbsp water to make a paste. Pour into a plastic food bag and make a nick in one of the corners. Pipe crosses on top of each bun.
6. Bake for 12-15 minutes until golden. Brush all over with honey or golden syrup.



THE CLASSIFIEDS.....



WANT TO GO ON HOLIDAY

BAKOVEN COTTAGES

WESTERN CAPE

CONTACT : 064 4552857

or

EMAIL

bookings@mothbakoven.co.za

VISIT THE MOTH WEBSITE TO DOWNLOAD THE APPLICATION FORM.

www.moth.org.za

THE COTTAGE IS FOR USE BY MOTH MEMBERS ONLY

HALL HIRE.....

CHILLY TRENCH HALL
ROODEPOORT
KALLIE
CONTACT: 0832259518

DARDANELLES MOTH HALL
FLORIDA
NADIA STEYN
CONTACT: 083 470 8012

EASTER TRAVELING TIPS

- Always observe road traffic rules, fasten their seatbelts
- Do not drive under the influence of alcohol
- Ensure that vehicles are roadworthy and exercise patience on the road.
- Keep your eyes on the road at all times.
- Never use your cell phone.
- Ensure that your vehicle is in a roadworthy condition before departure.
- Never, ever drink and drive.
- Follow speed limits.
- Always wear your seat belt.
- Take safety breaks every 2 hours or 200km

