

HOGSBACK NEWS



OPENING SOON

At last, A Butchery!

Brand new to Hogsback, our very own Butchery.

Walking into the butchery I was met with such a clean, beautiful and professional scene. It felt like I was back in the city. The layout is very well done and one can see that so much effort has been put into this venture.

Wéan and Bellina Brand are the proud owners of this establishment and manage it with their hard-working colleagues, Jeff Mullins and Christiaan van Vuuren. They have been a part of the community for almost two years and their commitment to providing top-notch service is evident in everything they do. Formerly from East London, this dynamic duo is also the proud owners of "Never Daunted".

Wéan has always had a passion for hunting and the processing of meat. They saw the need for a reliable butchery in our growing community and took the leap to make their dream a reality.

As first time butchery owners, they have ensured to undergo all the necessary training and as a result are fully accredited to run the butchery, as well as process all the meat themselves to the highest of standards.

Their meat and products are mainly sourced from Queenstown and in time they would like to source locally. The butchery is a well-equipped establishment, capable of processing a variety of meats. They make a mean Salami, which I can tell you from experience is extremely delicious, wow!

The premises boasts with it's very own smoker and only local wood is sourced for smoking the meat. For example, the Salami is smoked with local white Oak, giving it a rich, intense flavor.

The Butchery also has a massive cooling system as well as a generator, to ensure the meat remains at a safe and optimum temperature at all times. The variety of products is vast, including many specialty items, even pet mince. And of course, there will be Biltong and Dry worse available!

Freshness and quality are their main focus and from what I experienced, it is impressive. This is the type of butchery one would expect to see in a large town or city, with even better quality and service.

Wéan, Jeff and Christiaan are truly dedicated to their craft and are determined to make their butchery a thriving success. They work tirelessly to source only the highest quality meats and take pride in their attention to detail when it comes to preparing each cut. Their passion and drive are evident in every aspect of the business and it's clear that they are committed to providing their customers with the very best.

I for one am extremely excited, grateful and am looking forward to supporting them and their amazing initiative. A Butchery like this is a big step for this small sleepy village. I can already imagine the delicious smells wafting through the streets and the friendly chatter of locals picking up their fresh cuts of meat. It's wonderful to see businesses investing in our community and bringing new opportunities to the area. I am positive this butchery will thrive and become a staple in the community for years to come.

L.W



Snow has fallen

On the 9th of July we saw the first snow of the year. Being a newcomer on the mountain, this was something I've looked forward to with much excitement. I had never in my life seen snow, and one of the main reasons for moving to Hogsback was to experience the wonder of it.

Whispers of snow began early that week. Weather reports all showed a strong possibility of cold, snowy weather heading our way. Temperatures rapidly dropped and even though it was already nippy, this was beyond the norm and freezing.

At last light flakes fluttered from the heavens, rapidly turning into denser flurries. Before long everything was covered in a carpet of thick soft looking snow. It was pure and utter magic.

Being a resident of upper Hogsback, we were blessed with a much thicker blanket of snow which added a level of special wonder to the occasion.

Have you ever been able to walk around the woods at night in the snow? No?

Then you certainly need to add this experience to your bucket list as it is truly mind altering. We beheld the glitter and gleam of snow under the beam of a flashlight, experienced the odd crunching sounds under foot. It was simply, indescribably beautiful. We ended up building an immense snowman at ten o'clock that evening, what an experience!

After that beautiful display of nature it has continued to only snow twice more, only very light flurries that unfortunately did not last long.

L.W

Baboon Business

Living with these creatures on the mountain has certainly always posed a challenge, and residents are rather anxious about the matter, seeing as the baboons have become more cunning and dangerous of late. The population has grown out of hand and is causing mayhem.

Many residents say that 20 years ago when they got to Hogsback, the baboon population was very small and still relatively afraid of humans, however in recent years the population has grown beyond measure and the fear of the community has gone. Guard dogs are not of much help either, food crops and small livestock is taking a huge knock as a result and residents are at their wits end.

If you are a visitor on the mountain please be mindful of these creatures as well as the monkeys, do not feed them and do not interact with them as this will just encourage their behavior to get worse, this precaution goes for locals as well. With the influx of new gardening with vegetables, the population of baboons has increased. More food and no threat to their lives will make any animal population boom. They are very clever and determined, and will go to great lengths to get to food. Always remember when leaving your house or establishment that all windows and entrances are secured, closed and no food is left outside or within sight inside the home.

Yes, they are beautiful and for city folk it is a rare treat to see them up close, however living with them in the area is quite dangerous. Keep in mind that they are large, territorial and will defend their troop when threatened or cornered; they will also turn violent if need be to get to food. We all want to live in harmony with nature, but at some point a line must be drawn.

How long will it be before we have a similar state to that of the Cape Town baboons where things got dangerously out of hand? Yes, Hogsback is not the only place that suffers from the onslaught of these animals, but being a major tourism attraction, a solution is needed rather sooner than later.

Can a good, sustainable solution be found to deter them from the harm that they are causing? Is there a way to have a balance and yet still live in harmony with them, or will they just continue the rampage and destruction of everything in their path, till there is no more peaceful solutions to solve this problem?

L.W

Exciting events at Thrive.

The 13th of August marked an amazing celebration at Thrive. The highlight of the event was the Rainbow Trout and Dianne from Thrive created the most exquisite platters. Dianne collaborated with Matthew on the project and it was an utter and huge success. Matthew forms part of the Thrive family and came to learn and love the intricacies of sustainable living and as a result chose trout and Kombucha as his main projects, both of which did very well. The food served during the celebration was of excellent quality and was available at a very affordable cost. Thrive is and has always been committed to providing the best quality of foods.

In other exciting news, the mama goats at Thrive have given birth to 3 new kids. The eldest mama gave birth to one and the youngest mother goat birthed two beautiful twins. The third goat had also appeared to be carrying, but it turned out to be a phantom pregnancy, which can happen often in a close knit herd. The goat undergoes pregnancy symptoms, including visible swelling as the uterus fills with fluid and an enlarged udder due to the hormones.

This also marks the beginning of the milking season, which is an important time for the creation of Di's cheeses. There is a dedicated workspace just for the milk and cheese, which is another big step for Thrive. The goats produce around 7-10 liters of milk per day, and it takes 10 liters of milk to make 1 kg of cheese. All the food at Thrive is organic, wholesome, and super healthy. It's exciting to think about all the new food creations that will be coming from this venture. Dianne is committed to providing the most delicious, fresh and healthy food that can only be found at Thrive.

Thrive is located at 7 Waterfall drive, with weekly special food creations.

Dianne can be reached @ 0828200260



OUTSIDERS PERSPECTIVE OF HOGSBACK

Written by Sunshine Simplicities

My top Ten

So I keep raving about Hogsback, but while browsing the web, I realized that many Google reviews and FB comments are either outdated or indicate a city slicker's misguided expectations.... So, I figured I will share what I do know.

What Hogsback is: Magical

It's about nature, winding country lanes, enchanting woodland gardens and crackling fireplaces.

It's about the delightful people who welcome you into their little piece of paradise.

It's about fresh air and crystal clear streams, cascading waterfalls and night skies filled with 1000's of stars. And snow.

A place where memories are made that forever will be etched in your heart.

In other words, Hogsback is remote, with gravel roads that are in dire need of attention. Just slow down. And anyway, you should be exploring on foot.

And don't be that person to complain about the odd piece of litter or walkways that need attention. Everyone is trying their best.

You won't find a Woolies. There is a small Savemor, which is well stocked. That's it. And it closes early.

Cellphone reception is erratic. Very erratic.

Research your accommodation. There are a myriad of offerings, and something to suit everyone's taste and pocket.

And yes, there are desperate folk peddling walking sticks and little clay hogs which actually should have been baked longer. The legs snap off. Just buy one. It's a fraction of the cost you spent to be here.

And before you leave the city, print your own map if you are going to complain about paying R5 for a very basic version in the village.

My Top Picks - in no particular order.

1: The Edge: Explore the gardens, the labyrinth and the actual 'edge' for the best 'sunset & sun downers' imaginable. Note: There are zero railings so just be mature. *Free*

2: The Arboretum: Giant 100 year old towering trees guide you as you make your way to the beautiful '39 Steps' waterfall. Easy-peasy 10 min walk. *Free*

3: The Green Dragon: The best pizza in the whole damn world.

4: St Patrick-On-The-Hill: Special, very special. Always open. *Free*

5: Away With The Fairies: Just get in the tub and take your most epic photo ever. Take a fairy wand. Take bubble bath with - go the whole hog. *Free*

6: Madonna and Child Waterfall: Iconic. Remember, what goes down, must come up. Walkways are rickety. Pack refreshments and snacks. In summer take a cozzie. *Free*

7: The Edge Restaurant: Treat yourself to a divine dinner with the friendliest staff imaginable. Tip: Book in advance and request the table at the fireplace.

8: The Hogsback Inn: Simply the best hot chocolate ever. Sip it fireside in winter or out on the deck. Or there is a well-stocked bar if you prefer a tippie

9: The Microwave Tower: For the most incredible vistas at sunset. A bumpy drive. Remote. Google it. *Free*

10: The Secret Waterfall: But I can't tell you anything more about it, coz it really is a secret. A bumpy drive and a walk. *Free*

You can find me on  at Sunshine Simplicities for more exciting adventures.

WEATHER

AS IT IS, AS IT MAY BE.

It's such a relief to finally see the temperatures rise and feel the warmth of the sun on our skin. The blossoms are starting to bloom, and it's amazing to see the world come back to life after a long and cold winter. Although there might be some colder days ahead, for the most part, we've been blessed with beautiful sunny weather. It's such a joy to see nature awaken and watch the mountains come back to life with an array of splendid Colors.

The temps for the next 5 days seem to vary between 20-24 degrees, but does look like a drop down to 10 is possible with light rain over the weekend. All this can rapidly change, thus it is impossible to state the correct temps, please keep an eye on your current weather app.

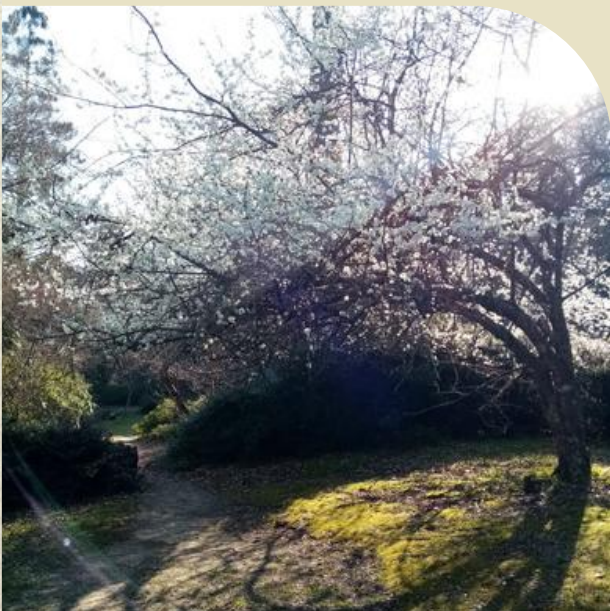
Open garden season is almost upon us and always ensures quite a vibrant array of stunning flowers!

The dates are as follows:

5-15th October

2-12th November

Always book your stay for Hogsback well in advance to secure your spot.



LOCAL ADS & INFO

LOCAL OPENING AND CLOSING TIMES OF MAIN SHOPS

SPAR:

MON TO FRI. 07:30 AM – 6 PM
SAT: 07:30 AM – 5 PM
SUN: 8 AM – 2 PM

PETROL STATION:

MON- FRI: 7:00 AM - 6 PM
SAT & SUN- 7 AM - 6 PM
LOADSHEDDING MAY AFFECT TIMES

HARDWARE STORE:

MON-FRI: 7:30 AM - 5 PM
SAT: 7:30 AM - 1 PM
SUN: CLOSED

LIQUOR STORE:

MON-FRI: 9 AM - 6 PM
SAT: 9 AM - 2 PM
SUN: CLOSED



Red Clay
Cafe
066 350 7485
Red Clay Cafe-Hogsback



Crystal Corner
1 Bramble
Close lane
076 147 7345
Crystal Corner Hogsback



BLACK WING
0791937368
Black Wing Leather works




CANNACOPIA
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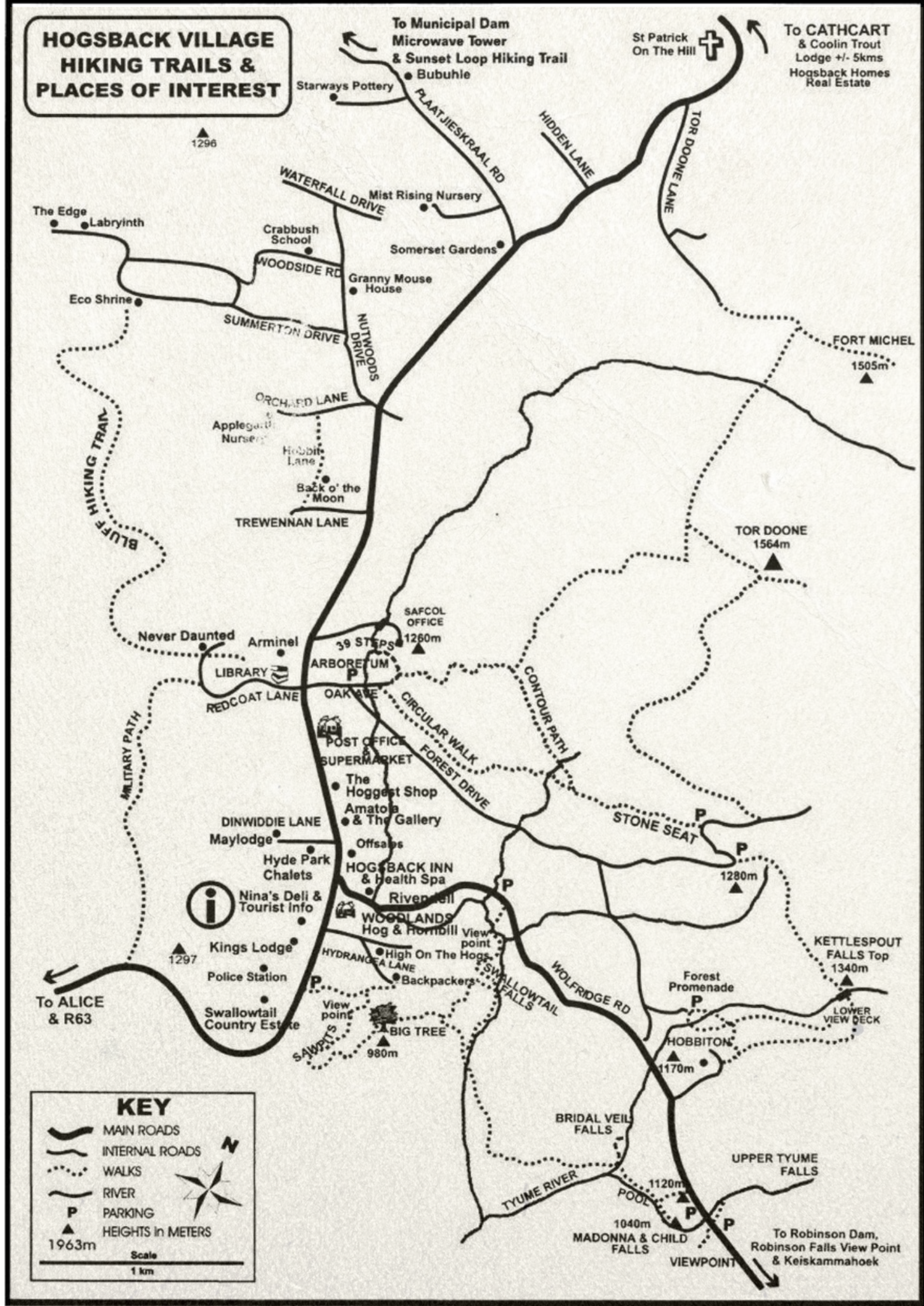
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HOGSBACK VILLAGE HIKING TRAILS & PLACES OF INTEREST



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