

# KRIDZIL SHAREHOLDER NEWSLETTER DECEMBER 2017

### **Dear Kridzil Shareholder**

We find ourselves in the last month of the year and at the start of the Festive Season. We hope that you get the opportunity to spend some rest-and-relaxation time with your loved ones, during this period and enter 2018 feeling refreshed and rejuvenated. In the meanwhile, we would like to update you on the latest and greatest events at your Resort.

# LATEST AND GREATEST HAPPENINGS





The second half of the year has been jam-packed with some great developments.

First off, we are excited to announce that Kridzil now has its own Kiosk. We took the space which previously served as a storeroom/ workshop at the pool area; cleared it out, painted it in bright colours and stocked it with day-to-day holiday necessities, like charcoal, ice, cool drinks and extra novelty items. We have relocated the workshop/storeroom area to a Wendy House hut at the communal braai area at A-Block.

On the topic of A-Block, we have completed painting the exterior walls of A-Block; now both A- and B-Block have had their walls repainted. All Units received brand new double beds (bases and mattresses), as well as headboards; and all A-Block's single beds have also been replaced.

All Units now have complimentary tea, coffee, sugar and creamer in a stylish condiment holder. And all Units have new paintings in the lounge area. We specifically commissioned these paintings for the Kridzil Units; because we wanted them to fit in with the look and feel of the Resort, seamlessly. In addition, all bathroom cabinets have been replaced with stylish mirrors and glass shelves for guest toiletries. All lounges are also sporting new curtains and we are progressively replacing all sleeper couches, with brand new ones.

The little windows above the B-Block bunk beds have received blinds. This way all light is blocked out, so that guests can have a peaceful night's sleep. Speaking of blinds, A-Block's kitchen curtains have been replaced with whitewashed blinds, which really fit in perfectly with the nautical/beach theme that the Resort has adopted.

AT THE BEACH

as.
ely

Kridzil is committed to improving and upgrading the Resort and Units continuously – we have many great plans for the coming year. But we will let you know about the latest developments, as they happen.

## DID YOU 2 KNOW 2 SOME INTERESTING KRIDZIL FACTS







Afristay awarded Kridzil the **2017 Top Valued Establishment Award** – due to it being one of the frontrunners in this category, in the Margate area.



Kridzil has a Facebook page! If you haven't given it a thumbs-up already, please do... you won't regret your decision. This is a great way to keep up to date on the latest news from your seaside spot.



Kridzil has a blog. Read all kinds of value-adding articles. Keep an eye on the Facebook page for the blogs, as they get posted.



You can expand your holiday portfolio and make even more wonderful memories with your loved ones! Kridzil has a limited number of weeks available for purchase. Please contact propertyadmin@oaks.co.za for more info.



## DON'T FORGET TO TELL US WHY YOU LOVE KRIDZIL!





## Share your favourite pictures, memories or recipes with us.

Tell us your Kridzil story and you could feature in a future newsletter and our Blog.

Email us your stories and/or pictures to

yourresortstory@oaks.co.za







### SOUTH COAST SPICY POTATO BAKE



There is nothing as satisfying as a braai after a long day at the beach. Sipping on a cold one and hearing the laughter of your family. Kridzil cannot agree more and thought we would add one of our favourite South Coast braai sides to your arsenal – the perfect accompaniment to your favourite braai items.

### **Ingredients:**

> 700 g − 800 g potatoes

🐋 1 tsp. curry powder

⇒ 3 Tbsp. parsley, chopped

2 spring onion sprigs, chopped

Tin of chakalaka (strength of choice) or tomato-onion relish

250 ml of cream

🛬 240 g cheddar cheese, grated

Salt and black pepper, to taste

#### **Method:**

- Preheat the oven to 180 °C.
- 2. Rinse and peel the potatoes; slice the potatoes in even pieces.
- 3. In a medium bowl, combine the potatoes curry powder, parsley, spring onion, salt and pepper to taste. Mix until all the ingredients are well-combined.
- 4. In an ovenproof dish, pour the tin of chakalaka in the bottom; then place the potato mix on top.
- 5. Evenly, pour the cream over and finish with the grated cheese.
- 6. Bake in the oven for 45 minutes, or until the potatoes are fork-tender.
- 7. Best served hot, with your favourite braai items.

# WHY KRIDZIL?



There is so much to love at Kridzil – firstly the prime location of the Resort. Kridzil is within walking distance of plenty of tourist attractions, well-known Restaurants, flea and night markets and the popular **Margate Beach**. With something always happening in and around Margate what is not to love?

Kridzil is your perfect place at the sea, with friendly and familiar faces as you check-in and make your way through the Resort. And of course, it is all about the little things – like when you let us know it's a special occasion so that we surprise you, with something special. The fact that Kridzil continuously upgrades, updates and enhances the Resort experience is also something guests always talk about. We will continue to do all we can to make sure your stay with us is an exceptional one. And with all this considered – what's not to love?









## IMPORTANT NOTICES



Please note that our VRS Head Office will be closed from the **18th of December 2017** to the **2nd of January 2018**. We will return to business as usual on the 3rd of January 2018. From **18 to 20 December** there will be a **skeleton staff available** to deal with urgent enquiries; however we do expect high call volumes and ask that you please contact us before then for general enquiries.

**Checking-In Procedures:** in the interest of safety, security and ensuring that only confirmed guests are allowed access to the Resort, you will be required to produce both the Reservation Confirmation / Guest Certificate and your ID, and also to complete the Indemnity Form when checking into the Resort.

**Guest Certificates:** in the event that you are allowing a guest to occupy your timeshare week, the guest must be in possession of a valid Guest Certificate which is obtainable from Head Office prior to the guest's arrival.

**Levy Payments:** levies must be paid in terms of the Use Agreement and no occupation or usage of any form is allowable until the levies have been paid. This applies to usage, spacebanking, renting etc. of the timeshare week.

For alternative payment arrangements, please contact Property Admin: propertyadmin@oaks.co.za

**Spacebanking and Rentals:** please note that a request for spacebanking or rental, must be submitted to Property Admin a minimum of five months prior to the occupation date, to enable us to process them.

Please contact Property Admin at: propertyadmin@oaks.co.za.

**Communication:** to enable us to communicate effectively, please ensure that you keep us updated regarding your current contact details, and most importantly, your email address.

**Occupation Dates:** please note that Resort Calendars are linked to school holidays, and it is therefore vital that you check the annual calendar to ensure that you occupy the correct week.

Please refer to the 2018 calendar available on the following link: www.kridzil.co.za/docs/KridzilWoonstelleCalendar2018.pdf



#### **UNTIL 2018**

It was truly a fantastic year for Kridzil from attaining Hospitality grading and being a nominee in the Top Resort Maintenance category at the RCI OSCAS, to all the upgrades and updates and everything in between. But what truly made Kridzil's year spectacular was the fact that we had you part of our family. Until we speak again, take care and have a blessed Festive Season: "May the road rise up to meet you. May the wind always be at your back. May the sun shine warm upon your face, and rain fall soft upon your fields. May you and your loved ones be kept safe..."

Season's Greetings

Marjorie Forssman

VRS Managing Director





