

# Vuk'uzenzele



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■ Its smiles all the way for the owners of the Leratong Bakery cooperative which received assistance from the Department of Social Development and the National Development Agency.



**Agricultural allies enjoy abundant returns**

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**Ordinary shack turned into luxury spa**

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## Baking loaves of success

**KITCHEN QUEENS** have kneaded, shaped and baked a livelihood for themselves, with a little help from government and their supportive community.

### Galoome Shopane

Over two decades ago, a group of women from Qwaqwa in the Free State put on their aprons, got out the flour and mixed up a better future for themselves.

The Leratong Bakery co-operative was started by nine women. Sadly, five of the original members have passed away but the remaining four have not only been able to put bread on the table but have created a strong sisterly bond.

Leratong Bakery sup-

plies nine crèches around Qwaqwa, as well as private households.

“Everything we do was self-taught and we have worked very hard,” said co-operative member Ntsejwa Nkone.

Nkone said that part of

their success and sustainability came from the support that they received from their community.

“Our relationship with community members is very good; they have supported our products and have encouraged us to continue

what we do as they love our baked goods.”

Nkone explained that they received funding from the Department of Social Development that enabled them to purchase three stoves,

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**“And as we let our own light shine, we unconsciously give other people permission to do the same.”**

Nelson Mandela



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# Banna-banneng: E ba monna moshemane wa ka

**H**a \*Tshepo Mofokeng a ne a le dilemo tse 10, o ne a bone kgaitse di ya hae e dilemo di 17e betwa.

Leha mohlasedi eo ya neng a hlometse a ne a laele moshe-mane eo e monyenyanane ho robala fatshe mme a se ke a sheba, o sa ntse a kgona ho hopola selo se otlang pelo sa ho hoeletsa ha kgaitse di ya hae.

Kamora tlhaselo eo, monna eo o ile a laela bana ba motho hore ba balehe mme ba se ke ba hetla.

Ha ba kgutlela lapeng ka pelo tse bohloko jwalo, kgaitse di wa hae o ile a mo kopa hore a mo tshepise hore ha a na bolella motho ka peto ena. Mofokeng o ile a boloka sephiri sena sa hae empa sephiri sena se ile sa mo utlwisa bohloko haholo.

"Ha ke ntse ke hola, ke ne ke bona motho ya betileng kgaitse-di ya ka moo Katlehong mme ke ile ka hola ke ntse ke tlala bokgopo ka nako le nako.

Ke ne ke sa kgolwe hore o fela

a phela ka ntle ho kahlolo ya diketso tsa hae."

Ha a se a hodile e bile e se e le motjha ya matla, Mofokeng o ne a hlaleha ho laola kgalefo ya hae, mme ha ngata o ne a hlasela mohlasedi wa kgaitse di ya hae hang feela ha a mmona.

O ile a fetoha ya sa hlale e ba ngwana ya nang le kgotso mme ya ba motjha ya kgopo.

Ho na le dintho tse pedi tse ileng tsa thiba Mofokeng tseleng ena ya hae ya bokgopo.

Ya pele, o ile a hlohonolofatswa ka ntate le moholwane wa hae ba neng ba tseba hore dikgoka ha se yona karabo leha ba ne ba sa tsebe hore ke hobaneng ha Mofokeng a ne a etsa jwalo, empa ba bile le hona ho mo kgutlisetsa tseleng. Ya bobedi e ne e le thuso ya seponesa sa ditereneng se boneng tlhaselo ya ho qetela ya Mofokeng ho mohlasedi wa kgaitse di ya hae.

O ile a siya mohlasedi enwa a mo robole leoto empa ha Mofokeng a hlaloesetsa mapones

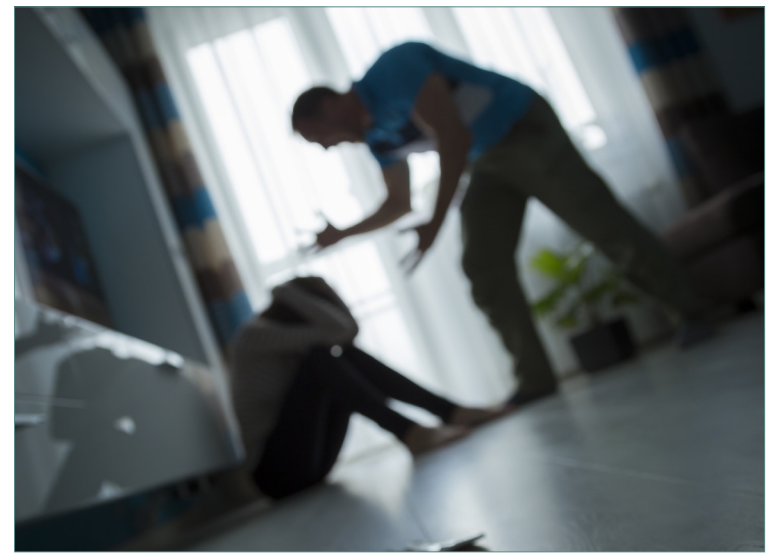
a ditereneng seo monna eo a se entseng ka dilemo tseo tsohle tse fetileng, ba ile ba etsa qeto ya ho lokolla motjha eo ka ho mo kgalema feela. Mohlasedi enwa o ile a iswa sepetlele mme ha a ka a etsa qoso.

Ditlhaselo tsa basadi di dutse di ntse di eketseha, leha ho le jwalo, mme Mofokeng o ne a hlile a eketsa ho tshwenyeha.

Ha e ntse e le moithuti wa Pretoria Technikon, o ile a thusa ho theha sehlopha sa ho fadimehisa banna ka seabo sa bona ka hara setjhaba mme ka 2004, o ile a ngodisa sehlopha sa *South African Men's Action Group* (SAMAG) e le mokgatlo oo eseng wa mmuso.

Kajeno SAMAG e na le basebetsi ba nako yohle ba 10 le dikantoro mane Gauteng, Freistata, Leboya Bophirimela, Limpopo le Mpumalanga. E itlamme ho tisa diphelelo setjhabeng.

Molaetsa wa yona o moholo ke hore 'Banna ba sebele ha ba hlekefetse basadi'. Lereo "Real"



le emetse hore *R* e emetse *Responsibility* e leng Boikarabelo, *E* e emetse *Enlightenment* e leng ho Hlaboloha le ho ba le tsebo, *A* e emetse *Archetypal* (*exemplary*) e leng ho ba Mohlala, *athe* *L* yona e emetse *Loving* e leng ho ba le Lerato," ho rialo Mofokeng.

"Bongata ba banna bo tshwae-ditswe ke kgetello ya maemo a basadi ke bontate. Ba hodile ba shapuwa e le bana mme ha ba fumane lebaka la hore hobaneng ba ke ke ba hodisa bana ba bona ka yona tsela e tshwanang le eo.

Meetlong e mengata, banna ke bona ba okametseng mme basadi ba bonwa ba le boemong bo lekanang le ba bana mme ka hona ho bonahala ho amohele-hile ho ba kgalema ka tsela e

tshwanang," ho rialo Mofokeng.

Motho e mong le e mong o na le seabo seo a ka se etsang ho fetola menahano ya batho, ho rialo Mofokeng.

O dumela hore bana ba lokela ho hodiswa ka ntle ho kgethollo ya bong. Ba lokela ho nkuwa jwaloka bana, eseng jwaloka bashemane le banana mme bontate ba lokela ho ba le seabo se sehlo maphelong a bana.

**O ka letsetsa SAMAG ho: 011 022 9007.**

**\*Tshepo Mofokeng ha se lebitso la hae la nnete.**



## ● Cont. from page 1

a dough mixer, bread slicer, ingredients and allowed them to do some marketing.

"The process was not that difficult and we did not wait a long time. We just went for an interview and we made it," explained Nkone.

The women received further assistance from the National Development Agency (NDA) which trained them in management and operations. The NDA also donated a mini-van for deliveries. This all amounted to funding worth about R900 000.

The NDA is an agency of the Department of Social Development.

October is Social Development Month which is aimed at engaging communities to

identify their challenges and put together action plans to deal with these challenges.

With the assistance of the NDA the Leratong Bakery has definitely implemented their plan of action by moving their business to new heights and creating jobs.

The bakery has made a name for itself and are famous for the freshest bakes in town.

Nkone said she is proud of the business's longevity and now wants to incorporate more people into their bakery.

"I hope that the co-operative will grow even bigger so that we can take on and serve more people," she said.

Nkone and her partners hope to infiltrate the market further by supplying local supermarkets with their bread and buns. **V**



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# Mokhukhu o fetotswe Spa se setle

Nonkululeko Mathebula

**T**haini Masakane o iketseditse lebitso ka ho fetola mokhukhu ho ba Spa sa bointlafatso.

Kgwebo ya hae, e leng Botshabelo Freistata, e bitswang *Victory Body and Nail Studio*, e hola haholo ka potlako mme e hohela batho ba tswang hohle ba tlelang ho roba monakedi.

Ka ho rekisa disebediswa tsa *Tupperware* a le dilemo tse 19, mosadi enwa ya dilemo di 28 o re haesale a rata ho ba le kgwebo eo e leng ya hae mme o thabetse jwale ho kena leetong lena.

"Pele ke ile ka qala ke sebeletsa motho e mong ka hara indasteri enwa mme ke moo ke ileng ka fumana boiphihlelo teng," o ile a rialo, mme a eketsa ka hore o ithutile thuto ya bointlafatso kholetjheng ya thuto le thupello ya mosebetsi wa matsoho (TVET) ya Motheo mane Bloemfontein.

Qetellong o ile a ikemela ka boyena mme ha a so tadime morao esale ho tloha moo.

Kgwebo ya hae e fedisa kgaello mona Botshabelo mme o na le tshehetso ya bareki ba ntseng ba eketseha mme ba tshepalang. Ho ntlafatsa manala



a maoto, ho ntlafatsa manala a matsoho, ho thoba batho, ho kuta moriri mmeleng le ho ntlafatsa sefahleho le tse ding tsa ditshebeletso ke tse ding tsa ditshebeletso tse fumanehang.

Ditshwantsho tseo a di bontshang ho maranrang a diphatlatso tsa kgwebo ya hae e ntle e ka hara mokhukhu di ile tsa ata haholo haufinyana tjena, ka hore batho ba ile ba

babatsa boitshimollelo ba hae mme ba re ke kgothatso ho banana ba lekeisheneng.

Jwalokaha kgwebo ena e fumaneha ka hara mokhukhu wa masenke a matjha mme e

bonahala e tlwaelehile ha o e tadima ka ntle, kgwebo ena e na le boiketlo bo monate ka hare bo tshwanelehang bakeng sa ho roba monakedi.

"Karabelo eo ke e fumaneng e mmakaditse. Ke sa ntse ke maketse ebile ke tshohile. Ke fela kannete ke hlomphehile haholo ke tshehetso e matla eo ke e fumaneng setjhabeng sa heso esita le bathong ba ka ntle ho Freistata."

Masakane ke kgutsana mme o hodisitse ke rakgadiae ya neng a rekisa dikgoho a bile a rekisa dipompong, dikuku le matokomane: pontsho e hla-kileng ya hore kgwebo lapeng lena e mading.

"Toro ya ka ya ho qetela ke ho bona kgwebo ya ka e hola e ba ntho e kgolo e tla kgona ho theha mesebetsi bakeng sa bao ba se nang mesebetsi le ho fa batjha tshepo ya hore o ka kgona ho ba se o batlang ho ba sona bophelong ha feela o beha keello ya hao ho ntho e o batlang ho ba yona," ho rialo Masakane.

O itse maikutlo a hae jwale o a tsepamisitse ho kgodiso ya kgwebo ya hae ka ho fumana kwetliso e matla haholwanyane hore a kgone ho atolosa lethathama la ditshebeletso tseo a ka fanang ka tsona. **U**

## Step by step guide to starting a business

**I**f you are an aspiring entrepreneur with what you believe is a great idea or product that can be transformed into a commercially viable enterprise – then you should visit a Small Enterprise Development Agency (Seda).

Seda is an agency of the Department of Small Business Development (DSBD) which provides non-financial support to small enterprises and co-operatives.

### Step one: visit the offices of the Seda

On your first visit to Seda an Information Officer will take you through what is referred to as the Seda Talk process.

The process involves an as-

essment of both the idea and potential entrepreneur; advice and registration into the Seda database of clients or small businesses.

Our Information Officers can be found in our 53 branches.

### Step two: Fill in a questionnaire

Aspiring entrepreneur will be given a questionnaire to fill in and conduct interviews to gather as much information as necessary about the prospective business owners and their ideas.

The business environment is a testing one therefore would-be entrepreneurs need to be assessed as potential small business owners, to ensure they are ready and aware of what



the journey of entrepreneurship entails.

### Step three: Is your idea viable?

The idea itself also needs to be tested and its commercial viability analysed. Has the would-

be entrepreneur conducted their due diligence on their business idea? Is there even a market for their proposed product or service?

It is up to the entrepreneur to prove that they have tested the

market by engaging potential buyers of the service or product.

### Step four: information session

Should the entrepreneur fail to provide answers to all or most of the questions about the business they would like to start the Officer will either send the entrepreneur back to conduct some due diligence or organise an information session in which the prospective entrepreneurs will engage on how to go about doing the due diligence. **U**

For more information about services that you can receive from Seda call 0860 103 703 or visit [www.seda.org.za](http://www.seda.org.za).