

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.

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



Agricultural allies enjoy abundant returns

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Ordinary shack turned into luxury spa

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Websites: www.gcis.gov.za

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E-mail: vukuzenzele@gcis.gov.za

Tel: (+27) 12 473 0353

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Wanuna eka wanuna: Va na wanuna, mfana wa mina

Loko *Tshepo Mofokeng a ri na malembe ya 10 hi vukhale, u tokotile ku pfinyiwa ka makwenu wa yena wa xisati wa malembe ya 17 hi vukhale.

Loko muhlaresi loyi a hlaomile a lerisile xifanyetana lexi ku etlela ehansi na ku ka xi nga languti leswi humelelaka, na sweswi wa ha twa ku cema ka makwenu wa yena wa xisati.

Endzhaku ka nhlasele, wanuna u lerisile vamakwenu lava ku pana sikisi handle ko languta endzhaku. Loko va ri karhi va ya ekaya va ri karhi va twa ku vava, makwenu wa yena loyi wa xisati u n'wi komberile ku tshembisa leswaku a nge pfuki a byerile munhu hi ku pfinyiwa loku a hlanganeke na kona. Mofokeng u endlile tano kambe xihundla lexi xi n'wi tisele ku hlundzuka lokukulu.

"Loko ndzi ri karhi ndzi kula, a ndzi n'wi vona muhlaresi luya etindhawini ta le Katlehong na-

swona leswi swi endlile leswaku ndzi nyanya ku hlundzuka. Andzi nga pfumeli leswaku aya emahlweni na vutomi bya yena wonge a ku humelelangi nchumu."

Loko a kurile, a va jaha ntiye-lwa, Mofokeng a nga ha swi koti ku lawula ku hlundzuka ka yena, naswona a ta hlasela mupfinyi wa makwenu wa yena wa xisati nkarhi wun'wana na wun'wana loko a hlangana na yena. U hundzuke kusuka eka ku va n'wana wo rhula ku ya eka ku va muntshwa wo hlundzuka.

Swilo swimbirhi swi ponisile Mofokeng kusuka eka ndlela ya yena ya madzolonga. Xo sungula, a katekisiwile hi tatana na buti loyi a n'wi hundza hi malembe, lava a va tiva leswaku madzolonganga a hi nhlamulo, naswona hambileswi a va nga swi tiva leswaku hikokwalaho ka yini Mofokeng a rhandza madzolonganga, va kotile ku n'wi vuyisa endleleni leyinene ya ku lulama.

Xa vumbirhi ku vile ku nghene-

lela ka maphorisa ya le switimele-ni lava veke timbhoni ta nhlasele wo hetelela wa Mofokeng eka mupfinyi wa makwenu wa yena wa xisati. Mupfinyi u siyiwile na nenge lowu tshovekeke, kambe loko Mofokeng a hlamuserile maphorisa leswi mupfinyi a swi endleke malembe lama yo tala lama hundzeke, va tekile xiboho xo n'wi ntshuxa kambe endzaku ka ku n'wi komba khombo leri nga n'wi welaka. Mupfinyi u yisiwile exibedhlele kambe a nga mangalangi mhangu leyi emaphoriseni.

Ku hlaresiwa ka vavasati ku tshama ku ri mhaka leyi nga toloveleka, hambiswiritano, Mofokeng a ya a karhi a khumbeka hi mhaka leyi. Loko a ha ri xichudeni xa Pretoria Technikon, u pfunile ku tumbuluxa tlilaba yo lemukisa vavanuna hi ntirho wa vona emigangeni, naswona hi 2004, u tsarisile *South African Men's Action Group* (SAMAG) tanihi nhlangu lowu nga riki wa mfumo.



Namuntlha, SAMAG wu na vatirhi va nkarhi hinkwawo va 10 naswona i mfungho eGauteng, Free State, N'walungu-Vupeladyambu, Limpopo na Mpumalanga. Wu tiyimiserile ku kucetela ku cinca eka vanhu.

Hungukulu ra wona i 'Vavanuna va xiviri a va xanisi vavasati'. "Xiviri xi yimela Vutihlamuleri ku Dyondzeka, Xikombiso na ku Rhandza," ku vule Mofokeng.

"Vavanuna lava vo tala va kuceteriwile hi moya wa leswaku vavanuna hi vona varhangeri. Va biwile loko va ha ri vana naswona a va swi twisisi leswaku hikokwalaho ka yini va nga kurisi vana va vona tanihilaha vona va kurisiweke hakona. Eka mindhavuko yo tala, vavanuna va rhanganga emahlweni, naswona vavasati va tekiwa va ri eka xiyimo xo fana na lexi vana

va nga eka xona, hikokwalaho swi tekiwa swi ri leswi amukelekaka ku xupula vavasati tanihilaha va xupulaka vana hakona," ku vule Mofokeng.

Un'wana na un'wana u na xiave eku cinceni miehleketo, ku vule Mofokeng.

U kholwa leswaku vana va fanele ku kurisiwa handle ka ku va hlawula hi ku ya hi rimbewu. Va fanele ku kurisiwa tanihi vana, ku nga ri vafana na vanhwanyana naswona vatatana va fanele ku hoxa xandla hi voxo eka vutomi bya vana va vona.

**U nga tihlanganisi na
SAMAG eka:
011 022 9007.**

***Tshepo Mofokeng a hi vito ra yena
ra ntiyiso.**



● 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**



**government
communications**

Department:
Government Communication and Information System
REPUBLIC OF SOUTH AFRICA

Tel: (+27) 12 473 0089

E-mail: vukuzenzele@gcis.gov.za

Address: Private Bag X745, Pretoria, 0001

Head of Editorial and Production
Tasneem Carrim | tasneem@gcis.gov.za

Editor-in-Chief
Des Latham | des@gcis.gov.za

Managing Editor
Ongezwa Mogotsi
ongezwa@gcis.gov.za

News Editor
Noluthando Motswai

Writers
More Matshediso
Jauhara Khan

Senior Designer
Tendai Gonese

Language Practitioners

Nomgcibelo Motha
Boitumelo Phalatse
Phakamani Dadlana

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Mukhukhu wa ntolovelo wu hundzuka ndhawu ya manyunyuy ya vutshunguri bya swa rihanyu na vumbhuri

Nonkululeko Mathebula

Thaini Masakane u ti endlele vito hikuva u hundzurile mukhukhu wu va ndhawu ya vutshunguri bya swa rihanyu na vumbhuri.

Ndhawu leyi kumekaka eBotshabelo eFree State, bindzu ra yena, ku nga *Victory Body and Nail Studio*, ri le ku ndlandlamukeni hi xihatla na ku koka mahlo ya vanhu lava taka ku ta phoxongiwa ku suka eka timheho hinkwato ta mune.

Endhaku ka loko a xavisile *Tupperware* a ri na malembe ya 9, wansati loyi wa 28 wa malembe hi vukhale u vule leswaku i khale a ri karhi a hiseka hi ku tiendlela bindzu ra yena naswona i ntsako eka yena ku va a fambile rendzo leri.

“Ndzi sungurile hi ku tirhela munhu un’wana eka bindzu ra muxaka lowu, laha ndzi kumeke ntokoto,” a vurile, a engeta hi ku vula leswaku u endlile dyondzo ya vutshunguri bya vumbhuri (*Cosmetology*) eKholichini ya TVET ya Motheo eBloemfontein.

Eku heteleleni, a lunghekile ku tiendlela rhavi ra yena, naswona kusuka kwalaho a nga ha langutangi endzhaku. Bindzu ra yena ri pfala vangwa ra makete eBotshabelo naswona u na



tikhasimende leti nga ku ndlandlamukeni hi nhlayo naswona leti to tshembeka. Vutshunguri bya min’wala ya le mavoko na ya le milenge, ku tsemiwa ni ku pendiwa, ku masajiwa, ku waksa na ku sasekisiwa ka swikandza swa endlwa.

Swifaniso leswi a swi poseke

eka swiyenge swa mabulu hi bindzu-ra-vutshunguri bya swa rihanyu na vumbhuri-emukhukhwini wa yena lowu wo saseka swi hangalakile hi xihatla eka masikunyana lama hundzuke, laha vanhu va bumabumeleke Masakane hikwalaho ka vutumbuluxi bya yena, va vula

leswaku leswi a swi endleke swi tiyisa nhlana eka vanhwana va le malokhixini.

Tanihileswi ri simekiwike endzeni ka mukhukhu wa mazinghi yantshwa ya ku hatima lowu langutekaka tanihi mukhukhu wa ntolovelo loko munhu a wu vona hi le handle,

vutshunguri bya swa rihanyu na vumbhuri byi na ndhawu ya le ndzeni ya manyunyuy leyi lulameleke kahle timhaka ta vutiphoxongi. “Nseketelo lowu ndzi wu kumeka wa ndzi hlarisa. Na sweswi ndza ha chava na ku tshuka hi nseketelo lowu. Ndzi ri xandla ehenhla ka xin’wana xandla hi nseketelo lowu ndzi wu kumeka eka muganga wa mina na wa vanhu lava humaka ehandle ka Free State.”

Masakane i xisiwana naswona u kurisiwile hi hahani wa yena loyi a ri na bindzu ra tihuku na ku tlhela a xavisa na swiwitsi, makhekhe na timanga: leswi kombaka kahle leswaku timhaka ta mabindzu ti huma esinghweni.

“Norho wa mina wa ku hetetelela i ku vona bindzu ra mina ri ndlandlamuka ri va dyibindzu ledyi kotaka ku tumbuluxa mitirho eka vanhu lava nga tirheku na ku nyika vantshwa ntshembo wa leswaku u nga humelela evuton’wini loko u tiyimiserile,” ku vule Masakane.

U vule leswaku sweswi-mhakakulu ya yena i ku ndlandlamuxa bindzu ra yena hi ku kuma vuleteri byo tala leswaku a ta ndlandlamuxa vukorhokerhi lebyi a byi nyikaka eka bindzu ra yena. **U**

Step by step guide to starting a business

If 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.