

Cape St Martin

Private Nature Reserve

Quarterly Newsletter No.2

1 December 2017

A newsletter providing free flow information between home owners.

From the editor :

Hi all

Trust you are all well and looking forward to a well-deserved holiday.

Before 2017 is history I have put our next (short) newsletter together with interesting facts and news. I would like to thank everyone that enjoyed our very first newsletter and said so.

I would also like to remind you to please bear in mind that this is **your** newsletter and you are welcome to drop me an e-mail (marie@tpsconsult.co.za) with any comments, inputs, queries, issues and suggestions to enhance the news. Please feel welcome to forward your personal special dates like birthdays or children's achievements should you wish to do so - Basically whatever is on your mind.

Happy Holidays


Have a wonderful holiday season and please be safe.

Kind regards

Marie

Message from the chairman

Hi everyone,

Many of you already know the trustees of the CSM management board, but I'd like to list the board members for the 2017/2018 year and encourage you to engage with us over the holidays if we meet up:

Members who remained on the board: Simon Pott (vice-chairman), Naresh Gunase, Leonard Doms and Neville Liebenberg;

New members joining the board: Howard Park and Henk du Toit.

The holiday period is a special time to recuperate and spend with friends and family, so enjoy the festivities and travel safely!

Bennie

SURROUNDINGS AND THE OCEAN AROUND CAPE ST MARTIN

Humpback Whale beached on Golden Mile

Sad to say but we had a humpback whale that beached on the Golden mile on the 8th October 2017. After several attempts to keep him wet with blankets and towels, it sadly died.

After an autopsy by scientists they discovered Cookiecutter shark bites on the body of the whale.



Herewith interesting facts about the "Cookiecutter shark":

The name "cookiecutter shark" refers to its feeding habit of gouging round plugs, as if cut out with a cookie cutter, out of larger animals. Marks made by cookiecutter sharks have been found on a wide variety of marine mammals and fishes, as well as on submarines, undersea cables, and even human bodies.

The actual cause of death was that bacteria caused infection by attacking the open wounds on the body of the whale and it eventually beached from lack of strength.



This is the range of the cookiecutter shark., therefore, please don't be afraid to enjoy our beautiful and refreshing ocean. Luckily we do not have the cookiecutter sharks around!

Have you ever spotted Krill on the beach?

After discovering a huge amount of Krill washed out on the beach in front of Britannia Close I did some research and found interesting facts that I would like to share with you.



Krill are small crustaceans of the order **Euphausiacea**, and are found in all the world's oceans. The name *krill* comes from the Norwegian word *krill*, meaning "small fry of fish", which is also often attributed to species of fish.

Krill are considered an important trophic level connection – near the bottom of the food chain – because they feed on phytoplankton and (to a lesser extent) zooplankton, converting these into a form suitable for many larger animals for whom krill makes up the largest part of their diet. In the Southern Ocean, one species, the Antarctic krill, makes up an estimated biomass of around 379,000,000 tonnes, making it among the species with the largest total biomass. Of this, over half is eaten by whales, seals, penguins, squid and fish each year, and is replaced by growth and reproduction. Most krill species display large daily vertical migrations, thus providing food for predators near the surface at night and in deeper waters during the day.

Krill are fished commercially in the Southern Ocean and in the waters around Japan. The total global harvest amounts to 150,000–200,000 tonnes annually, most of this from the Scotia Sea.

Most of the krill catch is used for aquaculture and aquarium feeds, as bait in sport fishing, or in the pharmaceutical industry. In Japan, Philippines and Russia, krill are also used for human consumption and are known as *okiami* in Japan. They are eaten as "camarones" in Spain. In the Philippines, it is known as "alamang" and it is used to make a salty paste called bagoong. Krill are also the main prey of baleen whales, including the blue whale.

Feeding

Many krill are filter feeders: their front most appendages, the thoracopods, form very fine combs with which they can filter out their food from the water. These filters can be very fine indeed in those species that feed primarily on phytoplankton, in particular on diatoms, which are unicellular algae. Krill are mostly omnivorous, although a few species are carnivorous, preying on small zooplankton and fish larvae.

Krill are an important element of the aquatic food chain. Krill convert the primary production of their prey into a form suitable for consumption by larger animals that cannot feed directly on the minuscule algae. Northern krill and some other species have a relatively small filtering basket and actively hunt copepods and larger zooplankton.

Lifespan

Some high-latitude species of krill can live for more than six years, others, such as the mid-latitude species *Euphausia pacifica*, live for only two years. Subtropical or tropical species' longevity is still shorter, which usually lives for only six to eight months.

ERFENIS DAG / NASIONALE BRAAIDAG



Bennie, Howard en Neville by die tuck-tuck.

Baie dankie aan almal wat ons eerste gesamentlike "straatbraai" meegemaak het op Erfenis/Nasionale Braaidag op Sondag die 23ste September.

Die wind het ons ongelukkig nie toegelaat om in die straat te kon braai nie, maar nogsteeds het ons 'n baie gesellige tydjie saam geniet, beskut teen die wind op die stoep.

'n Spesiale dankie aan ons voorsitter, Bennie Gouws wat al die pad met sy motorfiets deurgery het om deel te wees van die gesellige saam kuier.

Neville het, soos gewoonlik weer gesorg vir 'n bietjie vermaak met sy tuck-tuck!

Ons maak gou weer 'n geleentheid om saam te kuier en mekaar beter te leer ken!

Laat weet gerus indien daar enige voorstelle is.

WEATHER CONDITIONS

Sadly, the rainy season has ended and the dams are at levels significantly lower than the same time last year but we are grateful for the 18.8mm of rain that we had since our last newsletter.

Sunrise on the 1st of December 2017 is at 5h33am and sunset at 7h43pm.



Euphorbia caput-medusae is a plant of the genus *Euphorbia* that occurs in and around Cape Town, South Africa. This succulent resembles the head of Medusa, with many serpent-like stems arising from a short, central caudex.

Scientific name: *Euphorbia caput-medusae*

These plants are abundantly seen in Cape St Martin Private Nature Reserve.

INTERESTING PLACES IN THE VICINITY WORTH VISITING

West Coast Fossil Park



Information :

Weekdays: 08.00-16.00

Saturday, Sunday & public holidays:

Opening times vary according to season. (You are advised to phone or email ahead of your visit).

Closed: Christmas Day, New Year's Day & Good Friday.

NUTTIGE KONTAKTE IN DIE OMGEWING

- Tuindienste:
Barney: 082 379 1718
Roy: 082 466 1071
- Huis verwers:
Kat Thiar: 083 468 5107
Keppies : 071 782 5624
- Venster skoonmaker:
Christo: 082 560 1053
- Loodgieters:
D & L Plumbers 083 287 9815

RECIPE FOR THIS QUATER / RESEP VIR DIE KWARTAAL

<p><u>Koolslaai met 'n verskil</u></p> <p>Bestanddele :</p> <p>½ fyn gesnipperde kopkop ½ fyn gekapte rooi ui ½ fyngekapte Groen-, Rooi-, en geel pepers 1 groot grofgerasperde geelwortel 1 groen appel (geskil en in blokkies gesny) handvol fyn gekapte jong seldery 1 blikkie 410gram ingelegde pere, blokkies gesny.</p> <p>Metode :</p> <p>Meng alles met Canola mayonnaise Garneer met pietersiele Sit koud voor gedurende die warm somer dae.</p>	<p><u>Cabbage salad with a twist</u></p> <p>Ingredients :</p> <p>½ finely diced whole cabbage ½ finely diced red onion ½ finely diced green-, red- and yellow peppers 1 large grated carrot 1 green apple (peeled and cut in small cubes) Bunch of finely chopped celery 1 tin (410gram) canned pears, cut in small cubes</p> <p>Method :</p> <p>Mix all the ingredients and add Canola mayonnaise Garnish with parsley Enjoy on a warm summer day.</p>
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Vir die dames wat goeie resepte het en dit ook graag wil deel, stuur dit gerus aan my en ek sluit dit in die nuusbrieff in.

For the ladies who would like to share their favorite recipes, please be so kind to forward same to me and I will include them in a newsletter.

CAPE ST MARTIN ESTATE MANAGER

Please bear in mind that Tally Slade is just a phone call away should you have any problems on the estate during the festive season or at any other time regarding estate related queries.

His mobile no : 082 566 4184