

## PROPERTY IN MELVILLE IS STILL GOOD VALUE

Despite the slow down in the property market globally, there's still a healthy interest in Melville. Estate agent **Dehan Liebenberg** says first impressions count and offers this advice to those who have to sell up and leave...

- Mow the lawn on the pavement and turn the flower beds.
- Make sure there's no litter in the street, even in front of adjoining houses.
- Arrange fresh flowers throughout the house.
- Place lemons and cloves in a shallow bowl of water in a warm oven to make the house smell cosy and welcoming.
- Natural light is all-important. Open curtains and blinds and if necessary, use artificial lighting to brighten up a dark passage or corner.
- Clean and tidy the house. Dust and sweep every room, wipe surfaces until they shine and ensure the pool is sparkling.
- Don't leave any animal droppings on the lawn.
- Leave the radio on a neutral channel at a moderate volume.
- Take the dogs to visit the folks on showday!
- Always lock up valuable items and use cable ties on cupboards that don't lock.

## FEEDBACK

- Well done! - Gerrie Knoetze (ex Roxy Rhythm Bar), London
- I was born and bred in Melville... Anything about Melville lies close to my heart, so I am looking forward to your newsletter. - Frans Christiani, Cape Town.
- This makes me rather envious of those living in Melville! - Carol Gibson, Bryanston
- I just read your first Melville News and I think it's awesome! - Jacques Clifford, Northcliff/Melville Times
- I am a former resident and frequent visitor. I think (the newsletter) is a great idea as there is still "no place like home"! - Allan Lusk
- Congratulations!! Thank you, what a great first issue, well done! - Thuli Tshabalala
- This is great! - Liza de Wit, MRA Chairperson
- Bravo! A beautiful launch. - RoseLee Goldberg, New York
- THIS IS WONDERFUL!!!! - Charlene Smith

## WHAT'S ON

**Sally Whines** is hosting her first exhibition of oil paintings at 33, 7th Avenue, Melville. October 11,12 between 09h00 and 17h00.

**The Farmers' Market** is a welcome addition on the first Saturday of the month from 7am. Next market October 4. Handmade cheese, free-range fowl and eggs, bread, wine, olive products and fresh flowers @ Bamboo, 53 Rustenburg Rd, Melville.

**Melville Union Church** at 45 Ditton Avenue, Auckland Park, is running a holiday club September 29 - October 2, for children aged 2 to 12. Run by adults, programme includes crafts, games and bible lessons. Free but donations welcome. Contact Dorothy 011 482 1423 or 079 385 7916.

## SMALLS

**Computers/printers/scanners** etc old but functional free to charity if collected. Eldie Bongers 083 450 1336.  
**Grocery-shopper** for household required. References, own transport essential. Hourly rate. Louise 083 7555 239

Smalls are free for residents providing they are 15 words or less. Email [prowrite@mweb.co.za](mailto:prowrite@mweb.co.za) with Melville News Smalls in subject line.

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Back issues of Melville News are also available from this address.



Your free newsletter  
Issue No 2 — October 2008



## Letter from the editor

Thank you for your encouraging feedback about the first issue of Melville News. Only through you can I gauge its success and so far so good.

Melville News subscribers will be aware that I sent out a request for thoughts on the Melville Development Plan and Louise Viljoen responded with a plea for the developers to commit to a green approach (see below). For her contribution, she receives a six month subscription to The Weekender. I'm delighted to say that for the foreseeable future, the best contribution to the newsletter will receive a similar reward. Please also note the special discounted rate for that publication contained below in this newsletter.

It's a great time of year and Melville seems to be sprouting new offerings which - fingers crossed - represent Melville's best interests. Restaurateurs Dayon Fourie and Conway Falconer have long demonstrated their commitment to the area and the instant success of both Picobella and Soulsa's private dining room bears out their ability to read this market well.

On a sad note, Melville lost a multi-talented writer, actor, director and eccentric on September 16. I can't claim John Matshikiza as having been a close friend, but we were more than nodding acquaintances. Indeed, I was on his case to deliver a story for this issue of Melville News but alas it was not to be. I hope he knew how many people revered him as indicated by the number of obituaries and tributes paid to his memory. Certainly, as a suburb we are all the poorer. Hambhe khahle JM.

Apart from collaring friends and colleagues to assist with editorial, I have once again been roping in expertise from subscribers. My most recent recruit - and godsend - is magazine art director Rozanne Myburgh whose impressive labour is visible in this issue. Rozanne is also the webmaster (mistress?) of [www.jouwereld.co.za](http://www.jouwereld.co.za) which illustrates her substantial capability. I am indebted to you, Rozanne, thank you.

Lastly, please share your stories with Melville News—it's your platform to reflect the good of the community!

Suzanne Brenner

## THIS MONTH'S WINNER OF THE WEEKENDER SUBSCRIPTION

### MELVILLE MUST STILL GET THE GREEN LIGHT

Local resident, **Louise Viljoen** responded to Melville News' call to e-subscribers to comment on the new Melville Development Project.

Cape Town punts itself as Africa's first "green" city. It plans to tackle the effects of climate change in all areas of development - something borne out by its latest skyscraper which will be the highest building in Cape Town and also apparently entirely carbon neutral.

It does not appear that Johannesburg has thus far challenged Cape Town on this front, despite Johannesburg's leverage of having one of (if not the) largest urban forests in the world, and equal expertise and concern regarding the pending devastating effects of climate change on the Gauteng region.

The Melville Development Project is the ideal opportunity to place Johannesburg on the map in this regard.

As such, I propose a pro-active, in-depth and detailed investigation into the environmental sustainability of the Melville Development Project. Environmental "sustainability" differs from environmental "impact" in that the latter investigates the effect of the development on the status quo, whilst environmental "sustainability" speaks to the capacity to maintain a certain process or state indefinitely - i.e. meeting the needs of the present without compromising the ability of future generations to meet their own needs.

Energy consumption, carbon dioxide (CO2) emission, water consumption and waste disposal must be carefully considered and measured against the use of alternative energy sources like solar power in order to offset the carbon footprint of this development. This is a fantastic challenge not only for the forward-thinking Melville community, but also for the developers in their professional capacity. Not only can we create great awareness and inspire others to do the same for the sake of our future in the long term, but we can assist the already overburdened formal energy sector in the short term.

"Melville Green" should not only be a paint colour - the Melville "rejuvenation" project must ring true both literally and figuratively.



Louise Viljoen is employed as senior legal adviser at the South African branch of HSBC. She has an ongoing interest in emissions trading and carbon liabilities, and recently returned from a two-week reforestation programme in the jungle of Malaysian Borneo, which forms part of HSBC's "Climate Partnership" with WWF, Earthwatch, the Climate Change Group and the Smithsonian Institute. Working on a project as part of the programme, Louise plans to offset the bank's (local) carbon liabilities against carbon credits generated in one of the townships outside Cape Town.

Each issue, Melville News will award a six month subscription to The Weekender for the writer of the best contribution. Please send yours to [prowrite@mweb.co.za](mailto:prowrite@mweb.co.za)

## THE WEEKENDER SPECIAL OFFER FOR MELVILLE NEWS READERS

MELVILLE NEWS has secured a preferential subscription rate for **The Weekender**, South Africa's quality weekend read of insightful analysis and entertaining features. Its Review section covers the arts, culture, books and music. The Travel & Food Journal features local and international highlights and the Money & Media Review scrutinises business, investment, personal finance and the marketing and media industry. The Weekender is offered to Melville News readers at a special 30% discounted rate of R312.38 for an annual subscription, with a pensioner's rate of R288.75. To subscribe to this special offer, please email Karen Bonsall on [bonsallk@bdfm.co.za](mailto:bonsallk@bdfm.co.za) with Melville News Subs Offer in the subject line, or call 011 280 3501 (office hours) or 083 264 5892 (any time).

## A HERITAGE SITE ON OUR DOORSTEP



His name is synonymous with the Comrades marathon but **Bruce Fordyce** graduated from the University of Witwatersrand with an archaeology degree. Awarded an honorary doctorate in this subject by his alma mater last year, Bruce is well placed to write about the Melville Koppies.

It always amazes me how many people have not visited Melville Koppies. Melville's famous green lung, which is bordered by two busy roads, occupies 60 hectares and offers a further 100 hectares for hiking.

As a result of its rich fauna and flora, its geological significance and its historical and archaeological importance, the reserve was declared a national heritage site in 1959.

Numerous indigenous trees, shrubs and over 50 species of grass, provide shelter for mongooses, genets, civets, tortoises, snakes and chameleons. In addition, over 200 species of birds have been recorded.

The geology of Melville Koppies is so important that university students are brought to the reserve to study its 3 billion-year-old quartzite ridges and some of this planet's oldest rocks, the 3 000 million-year-old greenstone rocks.

The continental divide runs just south of the reserve. Rainwater falling to the south of the divide drains into the Atlantic Ocean and that to the north into the Indian Ocean.

In 1963 professor Revil Mason discovered the remains of an Iron Age furnace, as well as iron slag and clay blowpipes. These artifacts were carbon dated to AD 1 400. Further archaeological exploration in the reserve revealed its ancient prehistory dates back tens of thousands of years to the Stone Age. Early Stone Age peoples used the Koppies as an important hunting and tool manufacturing site.

For anyone with an interest in history and heritage, it's a must.

For guided hikes in the reserve, contact Wendy Carstens at 011 482 4797.

## MORE DELISH GARDENS



Slugs and snails love eating fleshy, green plants – and especially young fleshy, green plants. This is why they make a bee-line for our spring vegetable gardens. **Jane Griffiths** offers some tips to stop them in their slimy tracks.

Did you know there is something slugs and snails like even more than green plants? Beer! I have tried a number of different methods of using beer to trap them and this yoghurt container beer trap works best for me:

### Making a Snail Beer Trap

- Collect one-litre yoghurt containers with lids.
- Using a sharp knife, cut three "windows" in the sides just below the top edge.
- Bury the containers among your plants where snails and slugs are active, making sure that the windows are just above the surface of the ground.
- Fill the containers with beer to about 5 cm below the windows.

Put the lids back on.

The slugs and snails will crawl through the windows and then drown a beery death. Every couple of days, empty your trap.

## Snail Razor Wire

After going through the whole mission of preparing a seedbed, planting the seeds and watching every day as the little green sprouts grow bigger and stronger, the last thing you want is to come out one morning and find all your hard work mowed down by snails or slugs during the night. Even with beer traps this sometimes happens. It is worth giving seedlings some extra protection. As much as slugs and snails love beer - they hate metal. My snail and slug warfare includes razor wire made from brass scouring wool (found in the cleaning section at the supermarket). Pull, tease and roll it between your hands until it forms a long sausage. Lay this in a circle around the entire seedbed. Make sure there are no gaps or leaves for the blighters to use as a bridge. Pin it securely on the ground using twigs. Snails and slugs won't cross it, as it will cut their stomachs to shreds. Protect newly transplanted seedlings with a small collar of brass wool around their stems. I keep a bag of ready rolled strips in my shed. It lasts for ages and is re-useable.

## Organic Snail Bait

And if you still aren't winning your war, Talborne Products make an excellent organic snail bait, Biogrow Ferramol. It contains no poisons. Its active ingredient is iron phosphate which naturally occurs in the soil. After eating the pellets, snails and slugs lose their appetite and die.

If you have any queries, contact Jane on [info@janedeliciousgarden.com](mailto:info@janedeliciousgarden.com) or via her website: [janedeliciousgarden.com](http://janedeliciousgarden.com) © Jane's Delicious Garden

## MELVILLE IS BACK IN FASHION

Melville's street culture is the way to go. So says trend analyst **Dion Chang**.

The concept of high-street shopping is gaining appeal in Johannesburg. People are actively seeking a substitute for living behind the high walls. Open plan living has been a big décor trend for years and is increasingly spilling over into the streets. This trend reflects an openness which we are seeing in all aspects of life, both 'real' and 'virtual'. People are opting for open-plan living, in an open source world.

Melville offers a unique and modern experience with hints of old school charm. An interesting tenant mix draws people in, encouraging interaction whilst allowing people to enjoy the sunshine and freedom of being outdoors. It is really the perfect solution considering the climate and abundance of beautiful trees in our city.

Internationally and locally we are seeing the popularity of shopping malls dropping in favour of open-plan leisure centres which boast an array of activities within a localised space. Mixed use urban planning promotes a more holistic lifestyle that integrates the natural surrounding into the shopping experience. This stands in stark contrast to enclosed malls where the consumer is funnelled through disconnected, air-conditioned spaces without any reference to time and place.

We will see a proliferation of suburban leisure centres such as 7th Street in Melville where people can come together and enjoy a variety of restaurants, quaint little bookshops and lovely second hand stores.

FLUX Trends is a Trend Analysis Consultancy that offers a wide range of services including brand reinvention, conceptualising integrated and market-aligned projects and aggregating targeted trend content. For more information, visit [www.fluxtrends.co.za](http://www.fluxtrends.co.za)

## MELVILLE'S FUTURE IS IN THE NUMBERS

Numerologist **Sandy Smith** has figured out Melville's personality.

The suburb of Melville was proclaimed on October 5, 1896, and named after Scottish land surveyor, Edward Harker Vincent Melville (sic).

Numerically, the name Melville constitutes independence, individuality and leadership. It also has great fortune attached to it. The suburb's 'date of birth' emphasises the feeling, connectivity and energy imparted to the people connected with it.

My calculations also indicate that 2008 is the year when Melville takes a new direction. However, should restructuring not be completed by the end of the year, there are signs of power struggles, financial mismanagement and conceivably overpricing that will continue until December 2009. If this is being driven from within, the 'decision makers' will be revealed.

Sandy's Numerology can be contacted on [sandy@numerology.co.za](mailto:sandy@numerology.co.za)

## DOWN MEMORY LANE IN 7th STREET

**Lochner de Kock** reminisces about the time when *The Mixer* was home from home for early morning breakfast-goers...

The Mixer koffiehuis and theatre was for many years the social axle supporting the hub of 'Little Melville'. Alas, what appears to be greed and consumerism has reduced it to an empty shell – as far as the general public is concerned, in any event. But the memory and taste lingers on, especially the scrumptious breakfasts from the kitchen of erstwhile manager Badia Isaacs. And most of all her *uijtsmijters*, a Dutch dish, meaning "chucker-outs". Fortunately, Badia and her delicious culinary skills are not lost to Melville as she presides over *Die Agterplaas B&B* in 6th Avenue. If you're disinclined to prepare her easy recipe yourself, you can join the breakfast crowd at the B&B for a gastronomic memory-trip.

## BADIA'S UIJTSMIJTERS

Lightly toast a slice of fresh wholewheat bread. Cover with a slice of ham and a generous dollop of grated cheddar. Blast in the micro for a few seconds until the cheese begins to melt. Crown with a baked egg, and serve forth!.