

NEWS FROM THE TRUST

THE NKOMAZI TRUST OPENS ITS FIRST COMMUNITY BUTCHERY!

On the 4th December 2010, the Nkomazi Community Trust opened its first commercial butchery in the small village of Tonga, located in the heart of the Nkomazi valley in Mpumalanga.



The butchery container being hoisted into position

This butchery is the first business venture established entirely by the Trust, and represents the start of a new phase in its fundraising efforts.

At present the Trust derives over 90% of its funds through company contributions to black economic empowerment, but with the Governments timeframe for the B-BBEE initiative scheduled to end in February 2017, the Trustees have recognised the need to establish other ways of raising funds to sustain its work among the Nkomazi orphans and vulnerable children. To this end, the Trustees have identified a number of business ventures most needed by the community, and with the potential to bring in income and create employment.

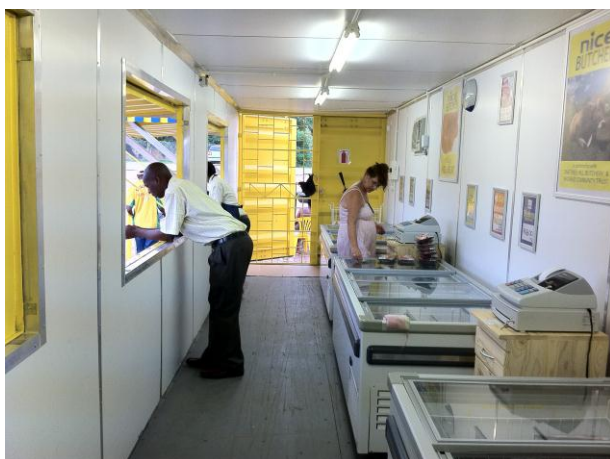
Known as the NICE Butcher – which is an acronym for Nkomazi Community Enterprises – this business is housed in a 40ft container positioned on the main road of the village of Tonga, directly opposite the police station.

The container was customised in Pretoria before being transported to the site, and has been fitted with three large display fridges, cash registers, air-conditioning, windows, lights, signage, basin and toilet. It also has a drop-safe, alarm system, fire extinguisher and emergency generator.

A manager and two cashiers from the Nkomazi valley have been employed to run the operation



Trustees John Maxwell (extreme right) and Gary Carter (centre), with manager Golden Nobela (centre left) and members of the Carter family at the opening



Manager Golden Nobela (left) and Barbara Maxwell (right) inside the butchery preparing to serve

NICE Butcher acts as a remote depot, selling a limited range of meat products which have been pre-cut and packaged into smaller more affordable units retailing at approximately R20 each. The Trust has entered into a partnership with a well-known Malelane butcher situated about 40kms away, who hangs, stores, cuts and packs the meat on behalf of NICE Butcher.

Without the luxury of fridges and freezers, many customers can purchase only enough meat for their evening meal. However, as almost half of the meat sold is to those who want to cook and it eat straight away, the butchery is also required to maintain a permanent braai fire next to the shop.

If this concept proves to be successful, the Trust plans to open another five butcheries in neighbouring villages.