

Madulammoho Pulse

December 2021

Champions have a winner's spirit even when they fall



Madulammoho Housing Association wishes all our tenants a Merry Christmas and all the best for 2022

Communication is Vital

At MHA, we believe that communication is vital. Through communication we can quickly resolve issues and queries. We promote an open door and transparent platform for our tenants. You are welcome to communicate with us through:

1. Via Telephone - 011 725 32 84
2. E-Mail - info@mh.org.za
3. MRI Portal
4. Maintenance Report Book—(Maintenance Only)
5. In person (Keep to as minimum due to COVID-19)

RENT COMPETITION

To qualify - make sure your rent is up to date and the rent for January 2022 is paid in full by the 20th of December 2021. Keep your proof of payment and let your HM make a copy or send him a picture. You will then be entered into a lucky draw that will take place in January 2022.

Inner City - x1 tenant per project will be a winner through the lucky draw and will walk away with R500 each..

West Rand - 2 tenants per project will be winners through the lucky draw and will walk away with R500 each..

Provincial Grand Prize - All tenants who met the above mentioned criteria will automatically qualify to be in the lucky draw for this Provincial Grand Prize of R5000!

If you are on debit order and would like to participate, please let your HM know to remove you from the debit order for December so that you can make a manual payment via Easy Pay or EFT before the 20th December 2022.

DON'T MISS OUT!



Accreditation is an assessment and audit process that is conducted annually by the Social Housing Regulatory Authority (SHRA). Madulammoho Housing Association is fully accredited by the SHRA

MADULAMMOHO PULSE

POPI ACT

The Act came into effect from the 1st July 2020.

What is POPI? It stands for the Protection of Personal Information.

To explain the POPI act simply - the act has been in development since 2013, and is there to ensure that every South African acts responsibly and reasonably when collecting, processing and storing another person or company's personal information. The act further hold any person or company accountable should they abuse or compromise anyone's personal information in any way.

To ensure that we are POPIA compliant we have put the following measures in place:

MADULAMMOHO HOUSING ASSOCIATION will:

- Collect your personal information only for the processes related to Social Housing and will use the information only for that purpose;
- Take reasonable measures to keep your personal information secure;
- Only retain your personal information for as long as is necessary or in accordance with applicable laws;
- Never sell your personal data to third parties under any circumstances; and
- Ensure that we will only share your personal information if we have your consent with third parties who have appropriate security measures in place to protect your personal information.



MRI PORTAL



MHA would like to thank everyone who registered on the MRI Portal. We encourage you to continue to use this method to view your statements, track your payments, and log your queries. You can also view Company notices to tenants, newsletters, etc. If you have not yet done so, please send us your e-mail address. MRI will send a registration e-mail with a link that will take you to the registration page.

HOW DO I REGISTER AND HOW DO I BENEFIT FROM THE MRI PORTAL???

YOU CAN ACCESS THE PORTAL ON ANY DEVICE, E.G. CELL PHONE, LAPTOP, TABLET AND DESKTOP.

REGISTER

- * Update your email address with your HM
- *You will receive an email once we have activated your account as a user on the MRI portal'
- *You will need to create a password to access your info on the portal
- *If you need assistance with the registration, please visit the office or contact us on: 011 725 32 84

BENEFITS

- * Have immediate access to your current and historical statements at any time
 - *View and download your signed lease agreement and all addendums
 - *View memo's, notices, and newsletters
 - *Log maintenance requests
 - *Log any query or complaints
-

MADULAMMOHO PULSE



BHH Buzz Zone

MadulammoHo Housing Association NPC Community Wellness Programme:

BAMBISANANI HANDS OF HOPE

The VISION:

“to be the heartbeat of the community”,

The MISSION:

“to facilitate programmes and engagement opportunities amongst the community and encourage tenants of MHA to be actively involved in the health and wellness of their community and nurturing a sense of ownership and belonging”

GOAL:

To facilitate programmes and engagement opportunities amongst the MHA community encourages the tenants of MHA to actively be involved in the health and wellness of their community nurturing a sense of ownership and belonging.

OBJECTIVES:

- o To implement a communication plan that will maintain the current communication with MHA tenants and enhance the further implementation of the programme
- o To organise community events within and amongst the MHA communities
- o To facilitate dialogue groups and workshops focussing on self-development and life skills
- o To facilitate workshops and support groups that are focussed on alcohol abuse, parenting skills and healthy living
- o To provide information and where relevant referrals to resources within the community
- o To facilitate and co-ordinate activities specifically focussed on children in the MHA community



KEEP AN EYE OUT IN 2022

We offer...

***Women's aerobics**

***Soccer**

***Karate**

and much much more

MADULAMMOHO PULSE

Message from the Maintenance Team

To all our loyal tenants. Thank you for your loyal support throughout this difficult year by reporting faults in your units, building and communal areas. I urge you to continue with reporting of faults to the security by making an entry into the book or logging it on the portal. Please follow these steps to avoid any additional charges on your statements:

1. Throw all left over food in the dustbins , and not into the kitchen sinks to avoid blockages
 2. Don't flush down any diapers or sanitary pads down the toilets. This is normally the biggest cause of blockages
 3. Avoid playing ball in the passages, this action is causing unnecessary cost when damaging lights or paintwork
 4. Ensure all taps are closed when leaving the communal facility
 5. DO NOT PLAY WITH FIRE EXTINGUISHERS. They are there to save lives and protect property
- Please sanitize and wear face masks when entering the building or public places. Have a GREAT festive season and SAFE new year.

Upgrades at Allenby House

BEFORE



AFTER



Fun Corner

Name _____ Date _____
Vocabulary Challenge
Complete the activity.



| | | | | | | | | | | | | |
|-----|---|---|---|---|---|---|---|---|---|---|---|---|
| 1. | C | L | I | G | H | T | X | J | H | U | E | O |
| 2. | W | Z | S | T | A | N | A | G | I | B | Q | H |
| 3. | R | U | D | O | L | P | Q | I | K | V | C | W |
| 4. | S | F | H | S | T | A | Q | B | D | V | M | X |
| 5. | Q | C | L | G | I | S | O | W | N | D | R | N |
| 6. | C | D | O | J | W | T | E | E | C | R | W | I |
| 7. | P | M | T | Q | W | T | E | E | V | P | M | R |
| 8. | G | L | N | F | O | N | R | T | H | V | M | N |
| 9. | G | X | T | Y | V | F | O | R | T | H | U | C |
| 10. | L | Q | C | K | N | W | E | A | T | H | B | J |

| | | | |
|--------|---------|--------|-------|
| TREE | NORTH | SNOW | NORTH |
| WREATH | RUDOLPH | STANTA | |
| STAR | LIGHTS | TREE | |

Let's Bake



3 Ingredients Shortbread

Ingredients

- 1 cup butter (room temperature)
- 1/2 cup powdered sugar (sifted)
- 2 cups all purpose flour

Instructions

Preheat your oven to (180°C) and line a baking tray with parchment paper.

In a large bowl cream together the soft butter and sugar with a mixer until light and fluffy.

Add in the flour and mix until the dough just comes together.

Turn the dough out onto a counter dusted with powdered sugar and gently roll the dough into a long two-by-two-inch log. Wrap the log of cookie dough in plastic wrap and allow it to firm up in the fridge for 30 minutes.

Once the dough is firm slice the cookies into 3/4 inch thick round shapes. Place each round on your baking tray and bake for 16-18 minutes or until just golden.

Allow cooling slightly before transferring to a cooling rack. Once cool the cookies can be stored in an air-tight container for up to 3 days.

Enjoy!!