30 years in Madikwe | Returning to our roots | Favourite recipes & more

COME GET THE DUST OF AFRICA ON YOUR FEET ...



## Big Birthdays and A Bold Return to Our Roots

#### Dear Mosetlha Friends,

First, we'd like to wish all dads a very Happy Father's Day, and a wonderful Youth Day tomorrow!

As the winter air turns crisp and golden in Madikwe, we're pausing to reflect on something truly special.

This July, **Mosetlha Bush Camp & Eco Lodge turns 30** – and what an incredible three decades it's been. From humble beginnings as a walking trails camp to becoming a beloved eco-safari lodge, we've always been guided by a love for the bush and a commitment to real, raw wilderness.

And what better way to celebrate than by returning to our roots? That's right – **walking safaris are back** at Mosetlha, offering you the chance to step softly into the wild once again.

As we honour this milestone, we're also celebrating another: our founder **Chris Lucas turns 85** this month. It was Chris and June's vision that brought Mosetlha to life, and their legacy still shapes everything we do today.

From legendary bush walks to warm winter meals, there's a lot to share in this special edition. Let's walk through it together...



A sprig of leaves from the Mosetlha tree (which the camp is built around) - Tyrone Spinner

## A Legend Turns 85: Chris Lucas

On 26 June, our founder Chris Lucas turns 85 – and we couldn't be prouder to celebrate this milestone alongside him. Chris and his wife, June, founded Mosetlha 30 years ago with a clear vision: create an authentic, eco-friendly safari experience that truly connects people to the bush.

After retiring from a successful project management company to enjoy his little spot in Madikwe, this little hobby has become a (more than) full-time job, requiring more people, more vehicles, more cabins and more energy as the years have gone by!

Chris's passion extended beyond hospitality – he trained the first 16 Madikwe rangers, and helped shape environmental education in the reserve. That deep commitment still echoes through every trail we walk.

Here's to you, Chris – and to the legacy that continues to thrive under the acacias.

### Mosetlha Turns 30!

On **1 July**, we mark 30 years since the very first guests arrived at Mosetlha.

Did you know we began as a walking trails camp?
Back in the early '90s, trainees came to Mosetlha to study grasses, trees, and tracking techniques, learning directly from the land.

One standout initiative was **Mafisa** – a training course run in 2000 by the Environmental Training Group. Eight local villagers were trained in guiding and hospitality (including our very own **Jonny!**) – and we're pleased to share that all eight still work in Madikwe, now in senior lodge roles.

This milestone is a celebration not just of time passed, but of growth, community, and commitment to conservation.

## Walking Safaris are back!

We're thrilled to announce a **return to our roots** – **bush walks** are once again part of the Mosetlha experience!

Led by our incredible guide **Justice**, now a certified Trails Guide, these on-foot adventures offer a chance to connect more intimately with the bush. You'll learn to read animal tracks, listen to the wind, and notice the often-missed details that make the wilderness so magical.

#### What to Know:

- Replaces the morning game drive
- Included in your rate (unless a second guide is required)
- If a second guide is needed, a flat R600 fee applies
- Must be pre-booked
- Minimum age: 16 | Over 60s need a doctor's note

Let the bush speak to you – one quiet footstep at a time.

## More on Walking Safaris



Chris Lucas out on a bush walk in 2013, and recent guests Oli & Alice walking with Justice.

# DATE CHANGE: Women's Wellness Retreat 5 - 8 September 2025

Due to popular demand, our **Becoming Me Again: An Eco Retreat** dates have changed to September, to appreciate warmer weather AND the full moon - the perfect time for a **Spring Reawakening**.

Join us for four soul-soothing days of game drives, walking safaris, yoga and nourishing bushveld meals.

Our well-rounded, <u>all-inclusive</u> package combines meaningful coaching, immersive workshops, and

holistic practices - all woven into our authentic wilderness experience.

In partnership with **Executive Coach Briony Liber**, this intimate retreat is designed for women navigating life's turning points – a chance to slow down, reconnect with yourself, and rediscover who you are beneath the noise, beyond the roles.

Set in our off-grid, rustic bush camp with no Wi-Fi or distractions, each day is thoughtfully designed to help you **refocus**, **realign**, **and reawaken** – leaving you refreshed, grounded, and motivated.

#### Read More & Book Now!

## Retreat Details

**5 - 8 September 2025** | 3 nights, all-inclusive

Location: Mosetlha Bush Camp & Eco Lodge,

Madikwe Game Reserve

Check-in: 12:30 on Friday at the Reserve Gate |

**Departure:** 11:00 on Monday

**Space is limited**, so reply to this email to secure your spot, or click the button above for more information and to fill in your details.

## Becoming Me Again Eco Retreat



in partnership with







#### Refocus. Realign. Reawaken.

in the quiet wild beauty of Madikwe Game Reserve

We invite you to join us for a deeply restorative 3-day women's wellness retreat in the heart of the wild.

**Becoming Me Again**: A powerful healing experience amongst the simplicity & stillness of Mosetlha Bush Camp & Eco Lodge.



Off the grid with no distractions - a chance to unplug, be present, and rediscover who you are... beneath the noise, beyond the roles.

#### 5-8 September 2025

3 nights, All Inclusive

R4 800 pp sharing (per night) or R9 000 pp single (per night)

#### **EARLY BIRD SPECIAL:**

R12 000 total pp sharing or R21 000 total pp single

#### **Retreat Highlights**

- Neuroscience-backed coaching and workshops with master coach, Briony
- Guided meditative and somatic practices with holistic life coach, Julia
- Game drives and bush walks with Jonny & Justice, Mosetlha's expert field and trails guides

Come as you are. Leave as who you were always meant to be.

Reserve Your Spot Today! info@thebushcamp.com

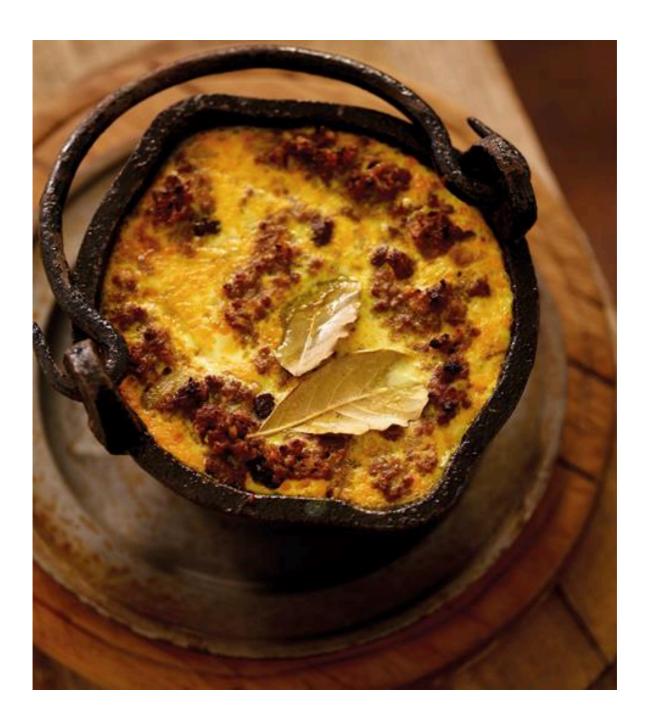
+27 (0)11 444 9345 info@thebushcamp.com www.thebushcamp.com/safari-retreat

## **Winter Comforts: Recipes**

Nothing says "home at Mosetlha" quite like our authentic and traditional South African recipes... including a bubbling Bobotie, or Malva pudding.

This month, we're sharing both guest-favourites – the perfect way to bring a little bushveld warmth into your own kitchen this winter.

## Bobotie - serves 15



## **Ingredients**:

5 Onions
2½kg Mince
3 slices of Bread
2½ cups Milk

5 Eggs

3 tablespoons Medium Curry Powder

4½ tablespoons Sugar

5 teaspoons Salt

1 teaspoon Pepper

1½ tablespoons Turmeric

5 tablespoons Vinegar

125g Raisins

8 tablespoons Hot Chutney

- 1. Fry onions and mince.
- 2. Add all ingredients to mince EXCEPT 2 of the eggs & about half the milk (these two ingredients are mixed together & poured over the top of the bobotic just before cooking, and should not be mixed in).
- 3. As this recipe serves 15 (for our full camp (a)), you can either scale down the recipe, OR bake the full amount in 3 separate pots or pans if you put the mixture into too few baking containers, it will be very thick and will not bake all the way through.
  - We suggest that the bobotie should be no thicker than approximately 6cm deep.
- 4. Cooking time is variable and will depend on how hot the coals or oven is, so it's best to check every 10 minutes or so. If the egg/milk mixture is "set" on top of the bobotie, it is ready.



## Cake mixture:

1 cup of Flour (cake)

1 teaspoon bicarbonate of soda

A generous pinch of salt

1 Egg

1 cup of sugar

1 tablespoon apricot jam

1 tablespoon melted butter

1 teaspoon vinegar

1 cup of Milk

#### Sauce:

- ½ Cup Milk
- ½ Cup Sugar
- ½ Cup Hot Water
- ½ Cup Butter
  - 1. Preheat the oven to 180° c and grease the baking dish.
  - 2. Sift the flour, bicarbonate of soda and salt into a bowl.
  - 3. In a separate bowl, cream the egg and sugar and then add the apricot jam, butter and vinegar.
  - 4. Add the milk and flour to the egg mixture and beat well.
  - 5. Pour into the baking dish, cover with tin foil and take for 45-60 minutes until lightly golden.
  - 6. To make the sauce Melt all the ingredients together and pour over the pudding as soon as it comes out of the oven.

## **Protecting What Matters**

You may have recently seen reports about a proposed trophy hunting tender involving Madikwe Game Reserve. We want to reassure you that this will not be going ahead.

The tender has been formally withdrawn, and we - along with our fellow Madikwe lodge owners - remain united in our opposition to any form of hunting in the reserve. Madikwe was founded on principles of conservation and community, and we are proud to continue upholding those values today.

Thank you for standing with us in supporting true ecotourism and ethical safaris.



Photos by Kelly Rabie, Christian Stillson and Andrew Watson

## Dates for your diary

Some important dates for you, including upcoming **public holidays** here in South Africa, for you to take advantage of and **lengthen your stay**:

- Sunday 15th June Father's Day, AND Monday
   16th June Youth Day
- Friday 5th to Monday 8th of September -Women's Wellness Retreat
- Saturday 20th September Rhino Walk for World Rhino Day
- Wednesday 24th September Heritage Day

## Thank you for supporting us

Whether you first visited Mosetlha last month or decades ago, **you're part of this story**. Thank you for your continued support, your love for the wild, and your trust in us to show you the true heart of Madikwe.

Here's to 30 more years of untamed beauty, warm campfires, and unforgettable safaris.

Warm regards,
The Mosetlha Bush Camp Team
www.thebushcamp.com

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