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Publication for the Transnet Second Defined Benefit Fund

TSDBF
TRANSNET SECOND DEFINED BENEFIT FUND

Welcome note

We are halfway into 2022 and so much has already happened this year. Johannesburg plunged into an early winter sooner than expected, the devastating floods in KwaZulu-Natal claimed the lives of over 450 people and destroyed millions worth of infrastructure, and Russia declared war on Ukraine.

It's safe to say that since Covid-19 hit us in 2020, every year since has been unexpected. But there are still many good things to look forward to, such as being allowed to socialise again with family and friends and making travel plans, both locally and internationally.

The pandemic is still around, so we urge pensioners to continue to practice social distancing, sanitise and mask up.

Happy reading!
The Transnet Second Defined Benefit Fund Board of Trustees

What you need to know about the impact of the new tax rate from SARS on your monthly pension/annunity
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Highlights from the 2022 National Budget
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With the electricity tariff increase, check out these ways to keep warm this winter
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More and more South Africans are turning to their green spaces to find peace and balance
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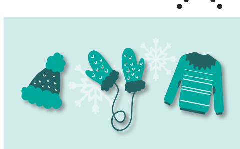

Tucking into richly flavoured, hearty comfort food is what winter is all about, and not much beats a meaty pasta dish
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Fund news

2022 pension increases

The final lump sum amount of R10 000 to each Pensioner was paid on 8 December 2021 per the class action settlement agreement. The TSDBF shall continue to grant a minimum of 2% to each Pensioner on their retirement anniversary month. In addition, each Pensioner will receive a special increase of 4% in August 2022. Following the special increase of 4% in August 2022, the TSDBF fund will target 70% CPI pension increases including the statutory increase of 2% in August each year.

Pensioner statistics

TSDBF and TPF Pensioner stats as at 31 March 2022.

TPF – PRASA SUB FUND	798
TPF – TRANSNET SUB FUND	3 929
TPF – SAA SUB FUND	316
TSDBF	36 832
GRAND TOTAL	**41 875**

Connecting electronically with Pensioners

Due to the unforeseen effects of the Covid-19 pandemic, the Funds have taken a different approach in terms of the way they communicate to Pensioners moving forward. The Fund will now send all Fund-related communications electronically, rather than printed hard copies of pay sheets and newsletters. Should you prefer this communication to be sent in hard copy, do let us know.

Please send us your email address and cellphone number to: MRA.TSDBFDOCS@momentum.co.za or call the toll-free line on 0860 33 34 40. Kindly spread the word to Pensioners who lack the necessary electronic devices that the hard copies will be available on request, and that they can always update their contact details with the Administrator.

If you want to update your personal information, contact the Fund Administrator Centre on telephone: Toll free number 0860 33 34 40 or email: MRA.TRFDOCS @momentum.co.za

Talk to us

IMAGES: FREEPIK, RAWPIXEL, ISTOCK

Money savvy

Income from two or more pensions/annuities

Where a pensioner has one source of income during a tax year, the administrator's payroll system ensures the correct PAYE deduction from your pension or annuity. However, where a pensioner is in receipt of more than one source of income, the different sources of income are combined at the end of the tax year to determine the correct amount of tax due. By adding all the sources of income, pensioners may be placed in a higher tax bracket, which often results in them having to pay additional tax to SARS at year-end. This is not a new principle, and it applies to all taxpayers, not only pensioners.

To assist pensioners with more than one source of income from having to pay additional PAYE at the end of the tax year, the recently introduced legislation makes provision for SARS to determine a more accurate PAYE deduction amount. They do this by using the latest data available to them. Your retirement fund administrator will then deduct a more accurate amount of PAYE from your pensions or annuities.

As a result thereof, with effect from 1 March/April 2022, pensioners in receipt of more than one source of income may have noticed more tax being deducted from their pensions or annuities than previously accustomed to. The change in the tax deduction is as a result of a directive being issued to the fund administrator by SARS. By paying this higher tax percentage each month, you will limit the risk of having to pay additional PAYE at the end of the tax year when your tax return is submitted. Momentum Retirement Administrators (MRA) has implemented this fixed tax rate to all pensioners for whom a directive was received, effective 1 April 2022. However, you do have the option to opt out of this higher tax rate.

If you are a pensioner affected by the higher tax rate that was implemented and wish to revert to the previous PAYE rates that were applied for one source of income, please contact the Fund Administrator. Your decision to opt out of the higher tax rate will be applied from the pay run following receipt of your instruction. Please bear in mind that you may be required to pay additional tax at the end of the tax year should you wish to cancel this higher tax rate currently being applied. Also note that this decision cannot be backdated and will only be implemented from the following month's payroll.

If you are unsure of how this decision to opt out may impact you, you are encouraged to speak to a tax practitioner or make contact with the Fund Administrator.

Should you have any further questions, please contact the fund by writing to **MRA.TRFDOCS@momentum.co.za** or phone the toll-free line on **0860 33 34 40.**

GREEN CORNER

Time out

Why gardening is good for the soul

It is not only seasoned gardeners who have been blooming and blossoming since the Covid-19 pandemic hit. Occasional gardeners have picked up their fork and spade again and people who have never tried their hand at gardening have found a new outlet.

Gardening as a beneficial experience is not unique to South Africa, it has taken off globally. People are turning to gardening as a calming, family-friendly hobby that also eases concerns over food security.

Candide (candide.com/ZA), the free community gardening app that connects green fingers across the country, has noted a huge spike in visitors and found that 96% of people said they felt happier when spending time in their gardens. The findings reveal the most popular activities in the garden are spending time in a favourite spot admiring plants, listening to birdsong, breathing in the fresh air and garden scents, enjoying a cup of tea and a chat, or reading a book.

More and more South Africans are turning to their green spaces to find peace and balance, and for good reasons. The health benefits – physical, mental and emotional – are a primary motive, but for many, gardening also touches their lives in personal ways.

Another thing about gardeners is that they do not live in a little world of their own. Most gardeners seem to be community-minded, sharing their produce with family and friends and donating to food kitchens.

For those who do not have an outdoor space for a garden, there are several options to grow things indoors. Get yourself some oxygen-pumping plants to help circulate air in your home and bring a sense of peace and calm. Ferns, cacti, orchids and hanging plants work best.

Green tip

Invest in a spekboom. This plant fights air pollution and purifies the air, so it's good for you and the environment.

Good to know

Minister of Finance Enoch Godongwana delivered several positive messages in the 2022 National Budget. However, it will take a long time and significant progress for government to reverse the long-term downward turn in South Africa's economic growth.

R181.9 billion

SARS exceeded collections by R181.9 billion, mainly because of taxes paid by mining companies that benefited from the commodities upturn.

27%

Government reduced the corporate tax rate from 28% to 27%, as promised last year. The lower corporate tax rate will only apply for financial years ending on or after 31 March 2023.

1990

For the first time since 1990, there will be no hike in the fuel or Road Accident Fund levy.

R1 000

From 1 March, the employment tax incentive will increase from R1 000 to a maximum of R1 500 per month in the first 12 months, and from R500 to a maximum of R750 in the second 12 months.

R72.7 billion

Spending on road infrastructure is expected to grow from R50.4 billion in 2022/23 to R72.7 billion in 2024/25.

2%

Police services, law courts and prisons are getting almost a 2% increase as compared with the previous year's National Budget.

Regulation 28

Government's recent change to Regulation 28 of the Pension Funds Act to allow investment in infrastructure will be gazetted shortly, which should unlock more private sector investment.

R57 billion

This is the portion of SARS' extra revenue already spent, mostly on assistance to businesses and the South African Special Risk Insurance Association (Sasria) following the civil unrests in KZN and Gauteng last year.

6.5%

Hikes in excise duties on alcohol and tobacco were kept in line with inflation, between 4.5% and 6.5%.

24%

Government reduced the corporate tax rate from 28% to 27%, as promised last year. The lower corporate tax rate will apply for financial years ending on or after 31 March 2023.

R702 billion

Spending on civil servant wages will increase marginally, from R665.1 billion in 2021/22 to R702 billion in 2024/25.

COLD FRONT

Stay warm

Cost-effective winter warmers

With the electricity tariff increase, many people are finding different ways to keep warm this winter. Here are our top tips.

1 Layer up

When the temperature drops, wear a thick pair of socks and warm clothing. Thermal underwear works wonders. It's important to keep joints warm during the winter months to avoid aches and pains.

2 Nice and steamy

After taking a shower, don't step out into the cold air. Towel dry yourself in the shower while it's still nice and steamy.

3 Close the curtains

Keep your curtains or blinds open during the day to allow maximum sunlight into your home, then close them just before the sun goes down in the evening to trap in the warm air.

4 Inside out

While a glass of red wine or whisky might feel like it's warming you up, it's actually reducing your body's core temperature. Instead, opt for herbal tea or hot chocolate to warm you up from the inside.

5 Use a hot water bottle

The tried and tested hot-water-bottle-under-the-blankets is still one of the easiest and most effective ways to warm up your bed. Make that there are no leaks in your hot water bottle.

RECIPES

Get cooking

Meaty winter pasta

Tucking into richly flavoured, hearty comfort food is what winter is all about. Not much beats a meaty pasta dish, a family favourite of the Whitfields of Loxtonia who know a thing or two about soulful food, having spent over 30 snowcapped winters on their apple farm in the Ceres Valley.

The Loxtonia Pale Amber is the family's cider of choice for pappardelle coated in a rich sausage and sage ragu to ward off the chilliest of days. It deepens the flavour of this pappardelle recipe and is also available in non-alcoholic variants. Get adventurous and make it your own by trying different types of sausages, including plant-based alternatives.

Made with 100% freshly pressed, handpicked apples nurtured from orchard to bottle at the family-owned cidery, all Loxtonia ciders come in recyclable glass bottles, are vegan-friendly, gluten-free, and free of preservatives and artificial additives. You will find them at leading outlets countrywide. www.loxtonia.co.za

Sage and Sausage Pappardelle

SERVES 4

INGREDIENTS

- 500g sausage of choice
- 1 large onion, diced
- 200g baby fennel, sliced
- 4 cloves garlic, sliced
- 300ml Loxtonia Pale Amber Cider, or non-alcoholic variant
- 125ml cream
- 1 large bunch fresh sage leaves, roughly chopped
- 300g pappardelle pasta
- 1 lemon, zested and juice
- Parmesan cheese, for serving
- Salt and pepper, to taste
- Olive oil, for cooking

FOR THE FRIED SAGE LEAVES

- 1 large bunch fresh sage leaves
- ± 60 ml olive oil

METHOD

FRIED SAGE LEAVES

Coat the bottom of a small saucepan or small frying pan with olive oil. Heat until hot and shimmering. Test one sage leaf to see if the oil is ready – it should sizzle immediately. Fry a few sage leaves at a time until crisp, ± 5 seconds. You do not want them to brown. Transfer with a fork or small sieve to a tray lined with paper towel. Season generously with salt. Repeat in batches until all sage leaves are fried. Set aside.

PASTA

Heat a light drizzle of olive oil in a large sauté pan over medium heat. Slice open and remove the sausages from their casings. Fry the sausages in the hot pan, but do not break them up just yet. Once they have golden brown caramelisation all over, break them up into little pieces. A potato masher does a fantastic job here for speed. Cook until the sausage bits are golden brown and cooked through. Remove from the pan and set aside on a baking tray. If necessary, add a fresh little drizzle of olive oil to the pan. Cook the onion, fennel and garlic together with a pinch of salt until tender.

Turn up the heat and add the cider, cream and chopped sage. Bring to a simmer. Return the golden-brown sausage bits to the pan and simmer until the sauce thickens slightly. Taste to adjust seasoning. Switch off the heat so you do not over reduce your sauce.

In a large pot of boiling salted water, cook the pappardelle until almost al dente. The pappardelle will continue cooking in the cider sauce, so you want to cook them less. This will ensure the pasta absorbs plenty of flavour and retains some bite.

Using tongs, transfer the pappardelle, shaking off the excess water, straight into the sauté pan of sauce. Switch the heat back on to medium and mix the pasta ribbons into the sauce. Coat every ribbon in the luxurious sauce, gently mixing as it simmers. Add the lemon zest and the lemon juice. Mix. Season well with salt and a generous amount of black pepper.

Serve the pappardelle in generous mounds with grated Parmesan cheese and scatter with crispy fried sage leaves.

Cook's tip

Have some fun by trying different sausage options. If choosing a meat protein, try chicken sausage with herbs and spices or chilli. If choosing a vegetarian sausage, try a mushroom sausage for deep umami flavour or something new like a Beyond Meat sausage.