

It's all about pushing on in tough times, says Cap KillXR

Dimbaza rapper's new single is about Tupac's murder and a whole lot more

SIPHOSETHU NGCANGISA

Rapper, producer and content creator Phumlisa Gayiya, better known as Cap KillXR, is using his latest single, *Let Them Know*, to tell a story while encouraging young people to persevere during difficult times.

Released last week, the track draws on the events surrounding the death of American rapper Tupac Shakur, whose murder in September 1996 remains a subject of intense discussion three decades later.

For Gayiya, who hails from Dimbaza, near Qonce, the song is also about using music to communicate a message of strength and determination.

"I wanted to tell the story behind Tupac's murder and how they killed him.

"At the same time, I wanted the song to remind people to stay strong during tough times," he said.

The 23-year-old has been making music since 2018, but his interest in hip-hop started several years earlier, when he was a child.

He credits his older brother, who was a producer, for introducing him to music and giving him an early look at what happens inside a recording studio.

"My brother inspired me to make music because he was a producer.

"I looked up to him when I was young and would always go with him to the studio because I wanted to listen to his

songs," he said.

Gayiya eventually progressed from listening to music to rapping along to his brother's songs before developing his own interest in hip-hop.

"I started rapping his songs and then started listening to hip-hop music. That was around 2014," he said.

By 2018, he had begun taking his own music more seriously.

Since then, Gayiya has written and recorded about 20 songs, building his catalogue while also developing other creative interests.

"I have been in the music industry ever since 2018. I am also interested in different creative things, because I like bringing an idea to life," he said.

Gayiya released his first project, an EP, in 2024. He has also worked with Durban-based artist Legend G, who featured on one of his projects.

Gayiya said collaboration was important to his growth as an independent artist.

Meeting music lovers, attending live shows and working with other creatives have helped him remain connected to the SA music scene.

Gayiya said the wider message behind his music was about the importance of perseverance.

He wants listeners, particularly young people trying to find their way in the creative sector, to understand that setbacks should not stop them from working towards their goals.

"I want my music to motivate people to work hard and push through challenges. Things can be difficult, but you have to keep going," he said.



STAY STRONG: Dimbaza content creator and producer Phumlisa Gayiya, 23, released his single titled 'Let them Know' last week, hoping to inspire other aspiring artists. Picture: SUPPLIED



Snowflake Rising Stars 2026 winners, from left: third place went to Nthabiseng Mpinda, first place to Siphosethu Mbimbi and second to Nkosomzi Damana. Picture: SUPPLIED

Young baker rises to the top in cooking competition

SIPHOSETHU NGCANGISA

Young baker Siphosethu Mbimbi is still coming to terms with winning the Eastern Cape leg of the Snowflake Rising Stars competition.

The 20-year-old from Qonce was named as the top emerging baker in the province at a live bake-off on Saturday.

Mbimbi, who runs Crust and Crumble, a home-based start-up, was among 10 finalists who went head-to-head at the Blue-Ribbon Hospitality & Cookery School of Excellence on October 3. The finalists, from Qonce, KuGompo City, Gqeberha, Komani, Mthatha, Bhisho and other centres, were given the opportunity to demonstrate both their baking ability and their plans for turning their skills into a business.

Mbimbi said the result came as a surprise.

"Though I was obviously hoping to win, I honestly felt like I had no chance of winning

the competition," she said.

The competition required the finalists to prepare a red velvet cheesecake beforehand. They then faced a 90-minute challenge on the day.

Their task was to create a spring-inspired dessert using Snowflake flour and their work was assessed on taste, texture, creativity and presentation.

The judging panel consisted of chefs Ian Fritz Reynolds and Jacques Viviers, as well as Premier technical sales representative Sibusiso Dhlamini.

Mbimbi walked away with R20,000 in business capital after taking first place.

Gqeberha's Nkosomzi Damana finished second, winning R15,000, while Nthabiseng Mpinda from Mdantsane took third place and a prize of R10,000.

The top three finalists also received a marketing and branding toolkit valued at R30,000, business skills training, media exposure and

Snowflake products.

Mbimbi said the prize money had a practical purpose.

She plans to use part of her winnings to pay for her studies, while also working towards getting Crust and Crumble's products in front of more customers.

"I will start by going to the mall of my choice, where I will be able to showcase my products to the people," she said.

"Then I will pay for my international exams and probably open a business."

The Rising Stars competition was previously run in the Border-Kei region before being expanded across the Eastern Cape this year.

Its focus is on giving emerging bakers more than just a competition platform, with business development and marketing support forming part of the prize package.

The 2025 Border-Kei winner was Desiree Barnes from Qalashe, in Qonce.

In Partnership with The Cookhouse Wind Farm Community Trust



Chance for investors to support Cookhouse community trust



The Cookhouse Wind Farm Community Trust is inviting investors to open their wallets and invest in the N10 Corridor Development.

The trust is a community-owned enterprise with business interests in wind energy and operates in Adelaide, Bedford, Cookhouse and KwaNonjolo (formerly Somerset East) in the Eastern Cape.

Established in 2012 and governed by a trust deed, the trust owns 25% of the Renewables Cookhouse Wind Farm company and is in its 12th year of a purchase power agreement with the

IPP, which lasts 20 years.

The trust's strategic pillars are administration, agriculture, land and housing, education and development, healthcare, job creation, marketing and project management, welfare and humanitarian, and investment.

Trust chair Fezeka Mkile said because the trust is a non-profit organisation and also holds a PBO (public benefit organisation) status, the board of trustees took a decision to strengthen the investment arm by registering a profit-making company called CWFCT Holdings, owned fully by

the trust.

Its primary mandate is to preserve capital and to optimise investment return within the acceptable risk parameters to enable the trust to achieve its socio-economic development objectives beyond 2034.

"The trust further purchased a four-hectare greenfield site along the N10 Corridor, approximately 7km from Cookhouse, for the same purpose of strengthening the investment arm and furthering its socio-economic development mandate," Mkile said.

"This N10 Corridor develop-

ment brings a plan that puts together a technical skills and enterprise hub, a hospitality heart that will provide accommodation, restaurant and wellness, a retail quarter, and a conferencing, learning and artisan village across the identified three zones."

The trust is working in partnership with MUDD Property Developers.

Mkile said the proposed development combined socio-economic development for the trust's four beneficiary towns and the commercial activity by CWFCT Holdings, with the profits directed

towards socio-economic development beyond 2034.

He said the trust needed partners to help finance, develop and operate the facility.

The board of trustees identified the beneficiary communities becoming economically active, and a facility that caters for every age, gender and interest.

Participants are invited to identify where their capital, expertise, services or resources could contribute.

These can be financial donations or recurring support, once-off, monthly or quarterly contri-

butions, grant funding for an identified area of the project, a loan, a financing proposal for equity investment interest in commercial participation through CWFCT Holdings, a non-financial donation of materials and services, construction materials, building services, furniture and other relevant goods, financial or legal expertise and other professional services such as training, mentorship and skills development.

"For donation contributions, an S18A Certificate will be issued," Mkile said.

New development an incentive to stop at Cookhouse

For years, the N10 has been a road you pass through. It carries freight from the Eastern Cape interior to the coast. It carries tourists chasing the Karoo, farmers moving livestock, hunters heading for the winter season, families heading home.

Thousands of vehicles a day – heavy, fast, purposeful.

But between the towns there has been almost nowhere to properly stop, eat well, stretch your legs, sleep safely, and leave again.

The N10 needed a destination, not just another roadside stop, and that is what is now rising on a four-hectare greenfield site at

Cookhouse, a site that has been chosen for visibility and access, built in partnership with MUDD Property Developers.

The vision came from many voices at one table – the Cookhouse Wind Farm Community Trust that owns the land – to build a commercially viable, self-sustaining development that creates lasting value for the trust and its community.

When completed, the N10 Corridor will feature accommodation, training facilities, conferencing options, food, retail and services. Specialist operators will run the business while the trust keeps ownership.

The N10 corridor will have zones A, B and C.

Zone C will consist of two workshop and technical training buildings, agricultural technician and technical training, accredited technical and trade courses, an open yard solar/PV hub, borehole and water plant, and waste management.

Zone B will be a stop and stay, consisting of retail, hospitality and wellness.

The north of the canal will have a roadside stall, shops and fast food, and picnic and play areas, while the south of the canal will have the hospitality hub – reception, gym, treatment rooms, café,



rooftop bar and pool, and 14 river suites.

Zone A will consist of a restaurant and bar with kitchen gardens, market square, conference and events centre, with five

suites above, the kitchen with a hospitality training block, artisan workshops and memorial gardens.

MUDD project manager Mangaliso Masuku says SANRAL has



granted approval to use one access road for the development and traffic impact assessment has been approved.

All specialist studies have been completed and approved, the

draft basic environmental impact report has been submitted, and public participation will be completed by the end of October 2026.

Rezoning from agriculture to business zone two for a medium-sized, multipurpose development is in progress, and public participation was concluded with no objections.

A high-yield borehole had been drilled.

It will also have a hybrid solar PV power system designed to assess demand and off-grid water treatment and sewerage systems.

Final rezoning and environ-

mental authorisation is anticipated before the end of 2026.

Architecture Catherine Grainger, who is heading up the design team for the development, said the precinct was designed to be resilient and self-sufficient as possible.

"We are trying to use as many local materials and as many local labour and skills to support the local economy. The aim is to create a development that works hard and lasts," Grainger said.

The N10 has carried people past Cookhouse for generations. Now it will finally give them a reason to stop.