



STEEL PLATE SOLUTIONS



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STEEL PLATE
SOLUTIONS
(PTY) LTD

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THE PLATE BULLETIN



THERE'S NO PLACE LIKE HOME

WHY SOUTH AFRICANS CARRY HOME WITH THEM WHEREVER THEY GO

South Africa has recently been named the world's most home-loving nation. It is the kind of headline that makes us smile, not because it surprises us, but because it feels true.

Here, home has never been only a house. It is measured less in square metres than in voices, smells and the ease with which someone shifts their chair to make room for you.

Home is the first curl of smoke from a braai before the rugby starts. It is music carrying over a wall, children running between chairs and someone calling, "Pull in!" before you have properly arrived.

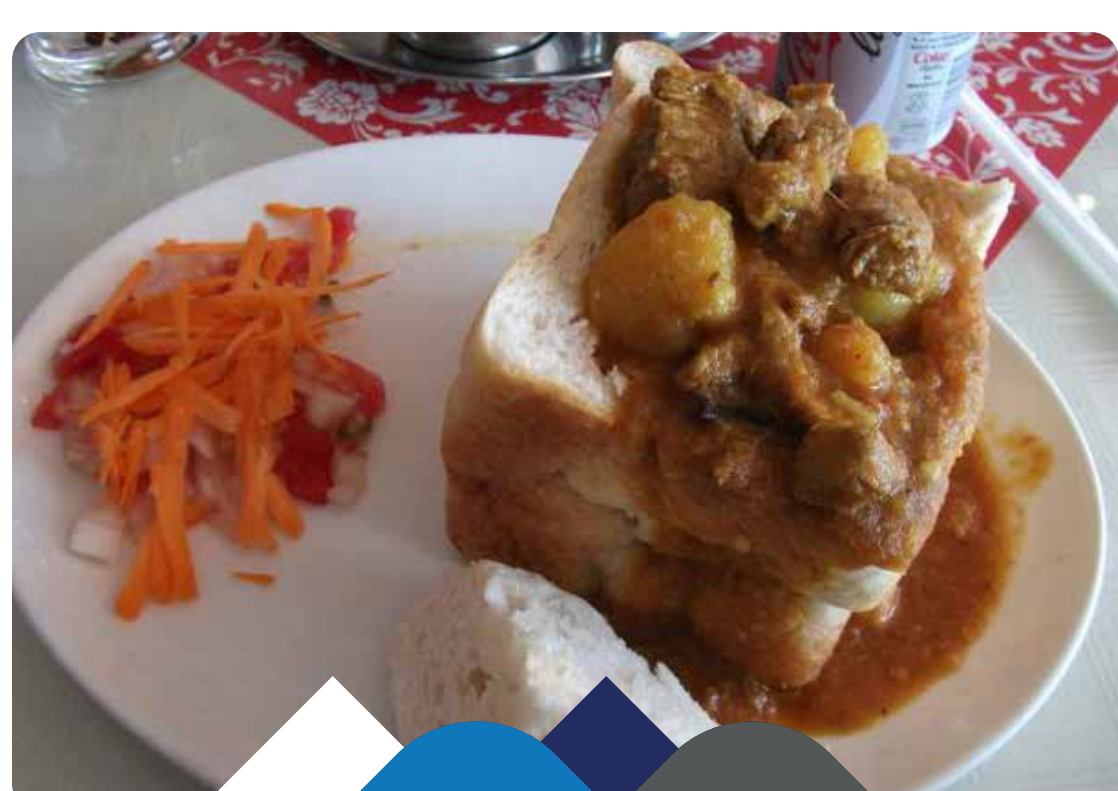


It is pap on the table, meat on the fire and a story that grows louder with every retelling. It is also, almost inevitably, someone's uncle explaining the best route home, whether anyone asked or not.

That is the thing about South African homes: they expand. Another chair appears. An extra plate is found. A visitor becomes family before the evening is over.

A COUNTRY OF MANY HOMES

South Africa is too varied to be captured in one picture.



“

Home may be a stoep facing the Karoo, a Sunday lunch in KwaZulu-Natal, a Johannesburg flat or a family gathering near the coast. It may sound like several languages spoken across one table. It may smell like curry, potjie, fresh bread, coffee or woodsmoke.

”

The details change, but the feeling remains familiar.

There is generosity in offering food before asking questions. Warmth in turning a greeting into a conversation. Humour in the way inconvenience becomes a story and difficulty becomes a plan.

Home is not contained by a front door. It appears wherever people gather with care: in gardens, workshops, community halls, churches, sports clubs and kitchens.

Sometimes it is held in the smallest sentence:

“Let me know when you get home.”



THERE'S NO PLACE LIKE HOME

WHAT WE MISS WHEN WE LEAVE



You often understand a place most clearly once you are far from it.

South Africans living abroad speak about missing family, food and weather, but also something harder to name: the atmosphere of home. They miss local voices, familiar humour, summer storms and the meaning hidden inside phrases such as “now now.” They miss being understood without having to explain themselves.

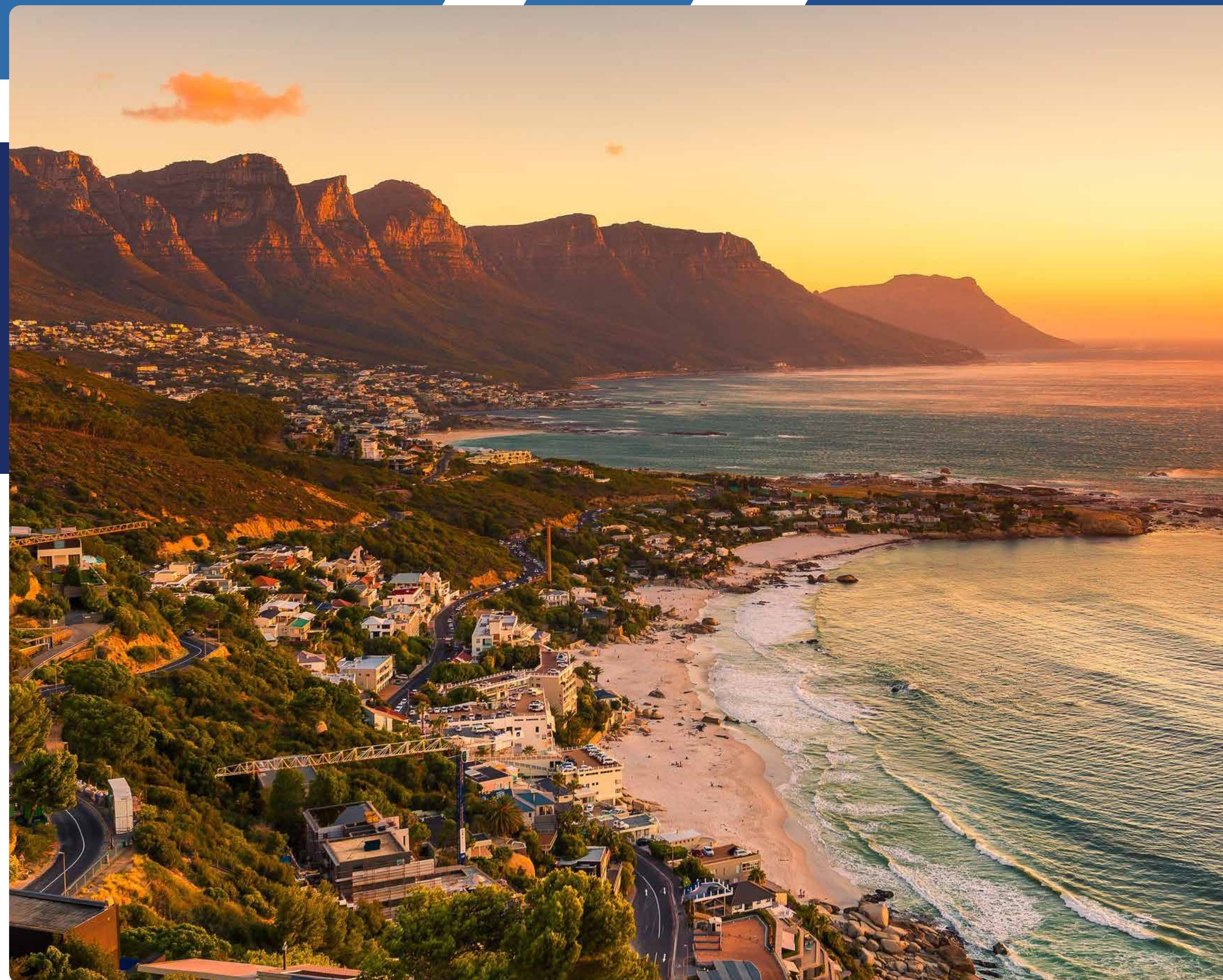
Homesickness is not always a longing for a building. Sometimes it is a longing for recognition.

Yet South Africans have a way of carrying home with them. It travels in recipes, music, accents and rituals. On the other side of the world, a fire is lit, familiar food appears and strangers with a shared history begin to feel like old friends.

THE PEOPLE WHO MAKE THE PLACE

South Africa is not special because it is perfect. It is special because people continue to create warmth despite its imperfections.

The kindness is often ordinary. A neighbour asks whether you need anything from the shops.



A colleague brings extra lunch. A family stretches a meal. Someone offers a lift before you have finished asking.

This spirit is captured in the idea of ubuntu: our humanity is tied to one another.

HOME IS SOMETHING WE BUILD

Perhaps the most meaningful part of South Africa being named the world's most home-loving nation is that we do not simply love home. We build it.

At SPS we understand that the strongest things are rarely created alone. They are formed through trust, shared effort and relationships that stand the test of time. Steel may be central to what we do, but people remain central to who we are.

South Africa is complicated and beautiful. Loud, warm, resilient and full of contradiction. Above all, it is a place where people know how to turn a gathering into a memory, and a space into home.

We are proud to be South African!

**PROUDLY
SOUTH AFRICAN**
Proudly SPS





NEW SPS 28 TON TRIAXLE

We just bought ourselves a brand new 28 Ton Triaxle to add to our fleet in Germiston. All that's left to do is place our SPS branding on it, and make our next delivery to you...



FUN STUFF
happening at SPS



OUR SPS

Richards Bay new workshop loading...



Laser Training
at our SPS Germiston branch

We believe that investing in our people strengthens both our team and our capabilities.

Last week Thursday, our Laser Operator, Vincent, received specialised training helping him expand his skills and supporting our commitment to continuous improvement and service excellence.



RICHARDS BAY PROJECTS

A highlight on some things we've worked on!

Throwback to a standout 2025 project

In 2025, SPS Richards Bay supplied 13mm GR70 plate for the construction of a combustion chamber and dryer for Nat-Africa.

Our team cut and rolled the steel before delivering it to Nat-Africa, where their skilled team completed the full fabrication. Sheldon Jackson managed the project from the SPS side, ensuring smooth coordination and delivery throughout.

We're proud to have supported this impressive local build and to have played a part in bringing the project to life.

Contact Kiara Chetty:
kiara@platesolutions.co.za
035 797 3034



CALL US
for a quote



Another exciting project we recently worked on was the steel supply and processing of these Toyota filter boxes.

SPS supplied the clean-cut and bent steel required for the project, while also assisting with the blasting and painting to ensure a durable, professional finish.

From steel preparation to the final coating, our Richards Bay team is equipped to support projects with reliable workmanship and attention to detail.

Need assistance with a similar project? Contact our Richards Bay team to discuss your requirements.

Follow us on our social media for more regular project work updates!



<https://web.facebook.com/steelplatesolutions>



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“ This month’s projects coming out of both branches

Follow us on Social Media to keep up-to-date!

 <https://web.facebook.com/steelplatesolutions>

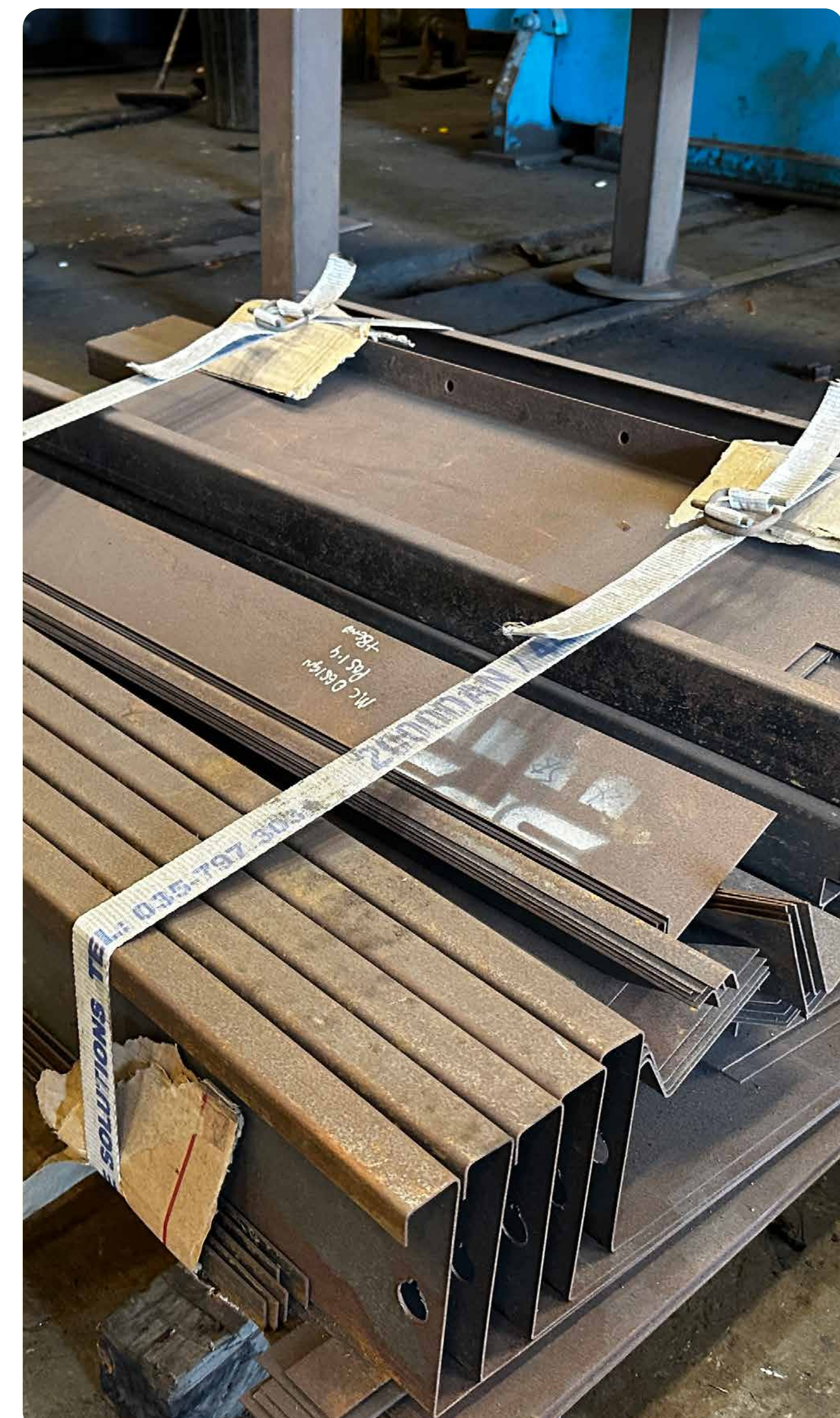
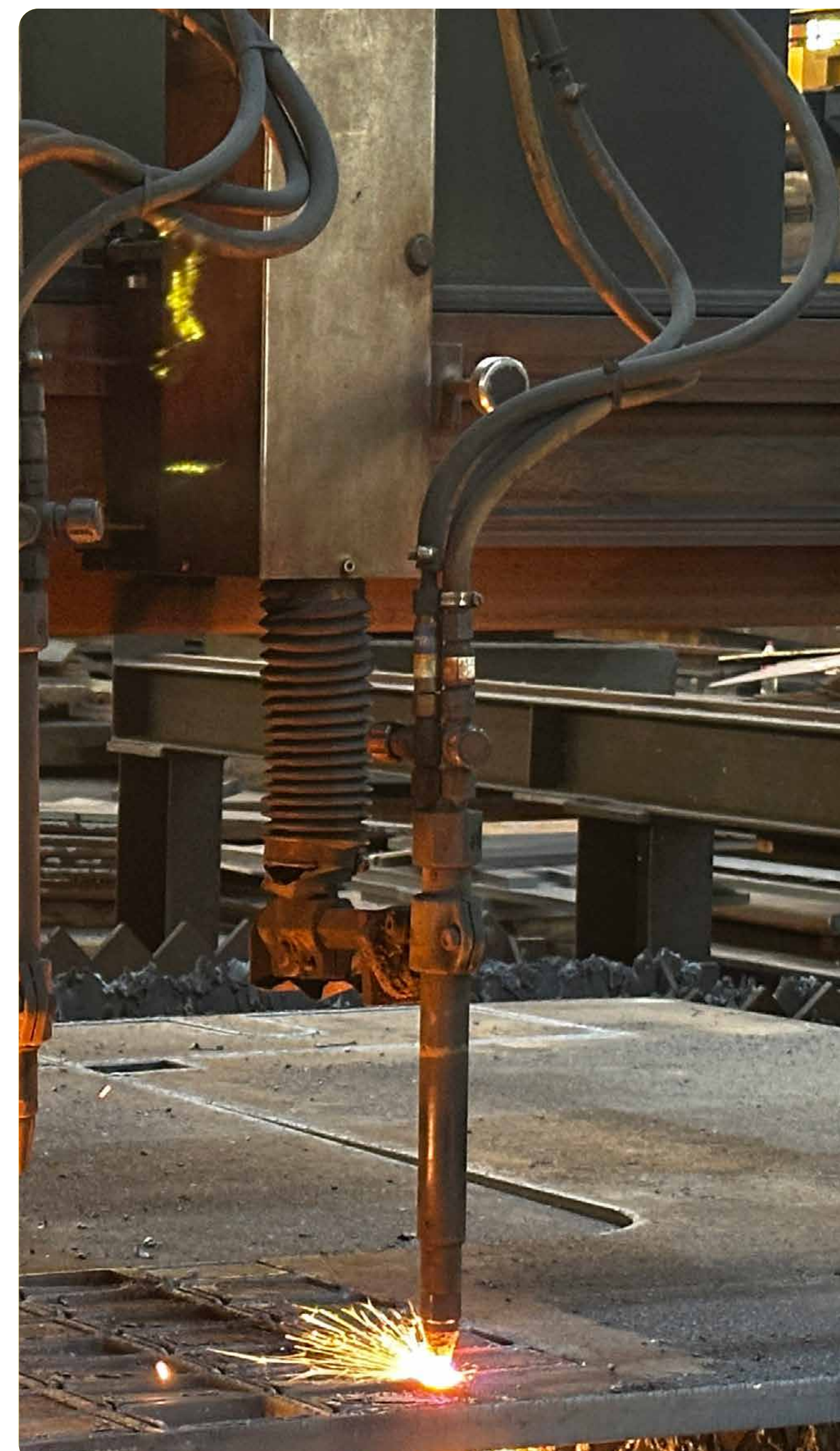
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 Call us on 087 291 4441/2/3 or 035 797 3034 to get in touch



**BIG
PROJECTS OR
SMALL**
we welcome
them all



Your next *Winter beef stew*

Nothing brings people together quite like a hearty, slow-cooked beef stew. Rich, comforting and packed with flavour, this is the perfect meal for a chilly day.

1. Sprinkle beef with salt and pepper.
2. Heat 1 1/2 tbsp oil in a large, heavy based casserole pot over high heat until just starting to smoke.
3. Add 1/3 of the beef and brown aggressively all over – about 4 minutes. Remove to bowl, repeat with remaining beef, adding more oil if required
4. Turn down heat to medium high. Add 1 tbsp oil if required. Add onion and garlic, cook for 2 minutes until onion is softened slightly and golden on the edge.
5. Add carrot and celery, stir for 1 minute to coat in flavours.
6. Sprinkle flour evenly across surface, then stir to coat.
7. Add broth, red wine, tomato paste and Worcestershire sauce. Stir to dissolve tomato paste and flour into liquid.
8. Add cooked beef (including any juices), thyme, bay leaf and potato. 9. Stir. Water level should almost fully cover everything, if not, add a touch of water.
10. Bring to simmer, then adjust heat to low / medium low so it's simmering gently.
11. Cover and cook for 1 hour 45 minutes or until beef is pretty tender (check with 2 forks at 1.5 hrs).
12. Remove lid and simmer for further 30 minutes or until sauce reduces slightly. It should be like a thin gravy and beef should now be very tender.
13. Season to taste with salt and pepper.
14. Serve over creamy mashed potato with a sprig of fresh thyme for decoration or a sprinkle of parsley

Dish up and enjoy :)



Slow cooked comfort

Ingredients

- 1.2 kg chuck beef, cut into 3.5 cm cubes
- 1 tsp each salt and pepper
- 3 tbsp olive oil, divided
- 1 large onion, halved then cut into 1 cm slices
- 4 garlic cloves, minced
- 3 carrots, cut into 2.5cm pieces on the diagonal
- 2 celery stalks, cut into 2.5 cm pieces
- 1/3 cup flour
- 3 cups beef broth / stock
- 2 cups / 500 ml red wine
- 2 tsp Worcestershire Sauce
- 2 tbsp tomato paste
- 2 bay leaves , fresh or dried
- 4 sprigs thyme
- 400 g baby potatoes, halved
- More salt and pepper to taste.

Serves: Makes 6



Recipe source:** "Beef Stew" by Nagi Maehashi, RecipeTin Eats. Adapted from the original recipe available at [www.recipetineats.com/beef-stew/](<http://www.recipetineats.com/beef-stew/>).