

# CWL UPPER HUTT BRANCH



## NEWSLETTER

MAY 2022



Dear Members

The 78<sup>th</sup> **Wellington Archdiocesan Conference** in New Plymouth 18/19 May. Our branch will be well represented by delegates Christine Macartney and Lorraine Sayer, observers Nellie Boynton, Liz Coe, Teresa Crosbie, Carole Hampton, Brenda Neville. Helen and Susan will of course be there as the Archdio Secretary and President. The theme for the Conference is '*Old Ways Won't Open New Doors*'. An early start for us all as the bus leaves the Wellington Railway Station at 6am on the Wednesday and the Conference commences at 1pm. Thank you to all the members who supported our recent Lotto Bonus #'s as this has helped subsidise the costs to our members attending.



We hosted Heretaunga and Lower Hutt branch members at our **March monthly meeting** (Lenten Liturgy – Stations of the Cross from Mary's perspective).

An enjoyable time was then had making Easter bonnets followed by a hot cross bun afternoon tea. Our raffles consisted of a \$50 Countdown voucher and two easter baskets.



**Monthly meeting May** Tuesday 10<sup>th</sup>, 1.30pm. Our guest speaker will be Andrew Herrick, St Joseph's School Principal. He will outline how the school staff and pupils coped with COVID-19 and also the recent fire in three classrooms (arson).



**25<sup>th</sup> April.** We know this day has now been and gone this year. We honour all the men and women who served our country and protected us, remembering them in our prayers today and always.

*Speak to Jesus of their faithfulness, generosity, courage, and compassion.  
Bring them the blessing of the pure in heart that they might see God at all times.*

May 8, 2022

**Mother's Day Prayer**

Heavenly Father,  
We lift up all mothers today and  
thank them for their guidance and love.  
We ask You to bless them  
with Your own special love, today and always.  
Amen.



*Happy Mother's Day*

**Date to Remember** Our Upper Hutt Branch is hosting the **St Margaret Clitherow Day** this year on Friday, 28<sup>th</sup> August at the St Joseph's Church, followed by a shared lunch. We are hoping to have a good attendance from all the other branches in the Archdiocese. Please keep this date free.

**Kits for Homeless** Your Committee recently decided to embark on a new project. We are collecting toothbrushes, toothpaste and combs to put into zip pouches for distribution to those who enjoy the hospitality of the Soup Kitchen. Contributions of these items would be much appreciated. Please ring Christine 971 8712 or Susan 970 3730.

We recently sent NZ\$500 to our **Mission Community**, the St. Theresa's School, in Savai'i, Samoa.

*Wishing you all a Happy Mother's Day from the Branch Committee*

*Hail Mary full of Grace, the Lord is with thee.  
Blessed are thou among women and blessed is the fruit of thy  
womb Jesus.  
Holy Mary Mother of God,  
pray for us sinners now and at the hour of our death  
Amen.*



**May being the month of Mary – please pray to Her as we say the Rosary for all our members and their families**

**Pumpkin Soup** (For 6-8 servings depending on size of pumpkin)

- |                                                                      |                                                                   |                          |
|----------------------------------------------------------------------|-------------------------------------------------------------------|--------------------------|
| 1 pumpkin, peeled and roughly chopped (any variety will be suitable) | Sufficient water to cover the chopped pumpkin in a large saucepan |                          |
| 2 chicken stock cubes                                                | 1 teaspoon of curry powder                                        | 2 large onions           |
| ½ pint milk                                                          | ½ pint cream (or coconut cream)                                   | ½ cup chopped parsley    |
| 5 rashers bacon, chopped finely and cooked until crisp               |                                                                   | Salt and pepper to taste |

Place pumpkin, water (just enough to cover pumpkin) and chicken stock cubes into the saucepan. Bring to the boil and then simmer gently until the pumpkin is cooked. Put these ingredients into a blender or food processor and mix them until smooth. In a separate saucepan sauté the finely chopped onion until golden. Return the pumpkin puree to a large saucepan and place over a gentle heat. Add to this the cooked onion, the cooked bacon, salt and freshly ground black pepper to taste and a teaspoon of curry powder. Heat these ingredients slowly until hot. Just before you are ready to serve the soup add the milk, cream and parsley and reheat the soup – very gently. Don't allow to boil.

