

# anc

Newsletter

Please contact

**Patricia Scott** 

8784756

or a

Committee member if you know of someone unwell or who has lost a loved one.

It is always **comforting** to receive a card or phone call when the road gets tough.

60sUp Website www.60supmovement.org.

nz

Informative **Imaginative** 

Check out other Branches **Newsletters & Activities.** 

Please see the FOCUS online and in colour at the above 60sUp Website.

**Ngaire MacDONALD** President:

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Treasurer: June FRASER

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**Newsletter: Molly BALLANTYNE** 

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### ATTENTION MEMBERS CHANGES FOR 2024 MEETINGS WELCOME to our NEW VENUE and START TIME

Cornwall Park Community Pavilion - 'The Meeting Room' - 10.30am Entrance off end of Roberts Street near Kitchener Street. Short walk over gravel path, please allow extra time.

\$3 entry. Sales Table, Raffles, Entertainer or Speaker, Tea/Coffee/Biscuits An organisation for the older person promoting enjoyment of life.

. .... Everyone Welcome .....

Dates to keep in mind for 2024. (Reminders via newsletter nearer the times)

- **April** Subs due (\$10)
- May Hastings Branch AGM (Tuesday 14th) (you must be a financial member to go on bus
- June 29<sup>th</sup> & 30<sup>th</sup> 60sUp National AGM which this year will be held at the Distinction Hotel, Palmerston North. Registration forms and information available on request.
- **July** is **our** 34th Birthday (first members meeting was in July 1990)
- If you know of someone who might be interested in joining our movement, please bring them along as visitors, so they can see for themselves what a happy group we are ©
- Name Tags: If you do not have a name tag please ask the President or one of the Committee members who can pass the request on.
- 60sUp Badges these are available again from your Secretary \$7.50 each.
- Garden Planting for Summer & Autumn? Planters Nursery, 418 St Georges Road have reopened. Vegie & Flower punnets \$4. Every Thursday \$3.50.
- Nourished for Nil, 513 Queen St West, Hastings. Open for Seniors 10 am to 11 am **Thursday**. This is where the oversupply of food from supermarkets, cafes, bakeries, orchards etc is given away *FREE*. Take your own bag or two.

A snippet from a 60sUp Newsletter 1991: By the year 2025 there will be 1.1 Billion people worldwide 60s years of age and older

#### Alternative Recycling

Can Tabs, Wine Bottle Tops, Used Hearing Aide Batteries. Aluminium Cans, Old Spectacles, Used Stamps

Also Knitting patterns available for **Teddies For Tragedies** and RSPCA *Puppy Jumpers* 

#### **ONLINE BANKING**

Several of you have asked if online banking is available for payment of subsorother outings. Bank details are

Bank Name: Westpac Hastings
Account Name: 60sUp Movement of
NZ Inc, Hastings District Branch
Account No: 03 0642 0727420 000

Details: surname please

Reference: XMAS

Amount: \$

#### **Hastings LIONS Club Book Drop Off.**

They are no longer accepting magazines, Readers Digest books of any description, encyclopaedias etc. Reading books/jigsaws can be dropped off at **402 Victoria Street**, Hastings. Monday to Friday



Our thanks to Mad
Butcher for the
support shown our
group with the
wonderful meat
raffles throughout
the year

#### **HASTINGS COUNTRY CLUB**

Toe tap to Country Music.

St Martins Hall, Mayfair. Next to Mayfair School

1<sup>st</sup> and 3<sup>rd</sup> Sundays of the month 1 - 4pm

Members \$4 Non Members \$5.

Cuppa and biscuits

#### THE PHONE NEWS HAWKE'S BAY

A free service for people who are unable to read or hold a newspaper

Dial Napier/Hastings Dannevirke Waipukurau Wairoa

280 5051 928 6511 928 0511 928 1535



to hear selected items read daily from the Hawke's Bay Today

#### **Luncheon Group**

No group luncheon this month due to Mystery outing.

Luncheon organiser:

Jacqui Pettitt Ph. 06 8767653

## ITEMS FOR SALES TABLE: NO CLOTHING PLEASE.

ALWAYS POPULAR ARE
VEGETABLES - JAMS —
PICKLES BOOKS/MAGAZINES - HOME

**BAKING - PLANTS - JIG SAWS** 

#### **Individual Apple Pies**

1 Sheet Flakey Pastry 1 Apple (peeled, cored & quartered)

1/4 teasp Cinnamon 1/4 cup water

2 Tablsp Golden Syrup ! Tablesp Honey

Cut sheep of pastry into 4. Place a ¼ apple onto each square, sprinkle with a little cinnamon and pull up all sides of pastry to make a pouch and seal edges firmly. Butter a shallow baking dish and place apple parcels into dish. Leave space between each one. Heat water, golden syrup and honey. Pour over apples and bake at 200 degrees for 15 mins until golden. Brush tops with a little hot caramel and serve. These are delicious with ice cream and a little cream.

Thank you Ngaire.

If anyone has a recipe to share please print out clearly and give to Molly.