

60s Up Movement NZ Inc.

Hastings Branch

Newsletter 202

May 2026

Good morning and welcome to the month of May and what a great run of weather we are having. May is the beginning of the new year for us at 60s Up as we are here today for our AGM. It is not too late to put your name forward as we still need to cover a couple of positions at the top table. Just talk to Ngaire or Cindy.

Last month we had our bus trip and lunch at Patangata Tavern and I hope that you all enjoyed the day. Please do not rush to Cindy with your money for your lunch from Patangata as we will be making an announcement during our meeting regarding this.

Who was the Member that spent the first night of their Honeymoon at the Patangata Hotel?

Knit and Natter

Will be held on 20th May 2026 at Carolyn Wilson's home 540 Nottingly Road Hastings, the time is from 1.30 pm.

The Monthly Lunch

Will be held on Thursday 21st May at 12 noon at Three Wise Birds which is behind Serendipity. They have a Thursday Special which is Fish and Chips plus a drink for \$25 and they also have other food choices on their menu. The list will be on the table for you to put your name down.

This years Conference is in Rotorua and if you are interested there is still time to register for this event. Registrations need to be in by the 21st May.

Once again a reminder that we have a good range of Cards for all occasions at only \$2 per card. They are extremely good value and the money from them stay within the club.

Bank Details are as Follows

Bank: Westpac

Branch: Hastings

Account Name: 60s Up Movement of NZ Inc.

Account Number: 03 0642 0727420 Hastings District Branch

As always if paying by internet banking remember to put your name and what it is for, e.g. subscription or trip.

Chocolate Self Saucing Pudding for One

3 Tablespoons White Flour

3 Tablespoons Sugar

1 1/2 Tablespoons Cocoa

1/2 Teaspoon Baking Powder

3 Tablespoons Milk

2 1/2 Tablespoons Oil or melted Butter

1/4 teaspoon Vanilla

pinch Salt

Sauce Mixture

1 1/2 Tablespoon Brown Sugar

1 Teaspoon Cocoa

3 Tablespoons Boiling Water

Grease a large Microwave Mug or dessert bowl.

In a small bowl mix flour, sugar, cocoa, and baking powder until combined

Add milk, oil, and vanilla, stir until smooth.

Scrape all the mixture into prepared mug or bowl leaving space for it to rise during cooking.

Sprinkle brown sugar and second measure of cocoa over top of mixture.

Carefully pour the boiling water over back of spoon on top of the mixture in mug'

Microwave for 80 seconds or until the cake rises and bounces back when touched. Remove carefully as it will be hot.

Serve with ice cream and cream or custard.

President: Ngaire MacDonald 022 106 4705

Secretary/Treasurer: Cindy Alexander 027 315 1333 or 06 8799400

Vice President : June Fraser 027 345 2141