

60S Up Movement NZ Inc

Hastings Branch

Newsletter 205

August 2026

Good Morning and welcome to the last month of winter or so they tell us. We hope you all survived the cold last week.

We hope you enjoyed the Mid winter / Birthday lunch and now it is time to think about our Christmas Lunch, I got a message last week to tell me how many days it was to Christmas something I did not really need to know.

Please remember that you can see the Focus magazine and newsletters on the website **www.60supmovement.org.nz**

Hope you have been saving your plastic tops eg Milk bottle tops and lids off jars, please hand to Cindy as Gracelands are collecting them.

The Monthly Lunch

Will be held on the 20th August 2026 at Mitre 10 at 12 noon.

Once again letting you know that you can get lovely fresh vegetables at the end of Jellicoe Street, it is situated right on the curve as Jellicoe St turns into Collinge Road. I have been going and they are great value and so fresh.

Answers to Last Months Brain Tester

- | | |
|----------------|----------------|
| 1) Germany | 6) Botswana |
| 2) Indonesia | 7) Sri Lanka |
| 3) South Korea | 8) Denmark |
| 4) Singapore | 9) Pakista |
| 5) Netherlands | 10) East Timor |

Here is another one for you

Match line one with one in line 2.

eg Willie - Wagtail

- | | |
|-------------|--------------|
| 1) Zebra | A) Penguin |
| 2) Brush | B) Duck |
| 3) Emperor | C) Eagle |
| 4) Black | D) Finch |
| 5) Willie | E) Miner |
| 6) Freckled | F) Turkey |
| 7) Noisy | G) Lorikeet |
| 8) Sea | H) Wagtail |
| 9) Tawny | I) Swan |
| 10) Rainbow | J) Frogmouth |

Bank Account

Bank: Westpac Branch: Hastings
Account Name: 60s Up Movement of NZ Inc
Account Number: 03 0642 0727420 000 Hastings District Branch
Always remember to put your name.

President: Position remains vacant
Secretary/ Treasurer : Cindy Alexander 027 315 1333 or 06 8799 400

Committee:
Coral Atkins 06 876 8734
June Fraser 027 345 2141
Ngaire MacDonald 022 106 4705
Bev Palmer 021 058 3055
Jacqui Pettit 06 876 7653

If you know of anyone that is not well or is or has been in hospital please contact a committee member so that a card can be sent to them.

Please keep warm.

Gingernuts

125 grams Butter
125 grams Sugar
2 tbspn Golden Syrup
1/2 tspn Baking Soda
1 Egg
1 tspn Baking Powder
3 tspns Ginger
2 tspns Mixed Spice
Pinch salt

Melt butter, sugar, and golden syrup
Add Baking Soda
Beat egg and add to butter mixture
Sift flour, baking powder, ginger, mixed spice and salt
Mix with wet ingredients
Roll into small balls, place on tray and do not flatten
Bake at 170 degrees fan bake for 12 to 15 mins

The next club meeting will be on 8th September 2026 at the Kiosk, Cornwall Park at 10.30am.