

## Mark Your Diaries NOW!

Friday 16 December	Club Open
Sunday 18 December	Kids' Xmas Party
Friday 23 December	Music evening
Sunday 25 December	Nullaig Shona
Friday 30 December	Club Open
Friday 6 January	Club Open

### COMINGS & GOINGS

By the time you read this, Murray Hill & Elaine McAlister will be visiting family in Ireland. Hope you're enjoying the weather!

To those visiting family in New Zealand, travel safely, enjoy the time, and we'll catch up in the New Year.

If you have family or friends visiting, why not bring them down to the Club for a quiet drink and a yarn.

### POT LUCK DINNERS

Have you volunteered to "Host" a Pot Luck Dinner next year? Our thanks to those who have put their name forward. To **volunteer for 2023**, use the [online form](#).

### REMINDER

If you're meeting friends or guests at the Club, they need to sign the Visitors' Book when they arrive.

### MEMBERSHIP SUBSCRIPTIONS 2022!

Our thanks to those who've already paid their Subscription. For everyone else:

1. See the [website for Subscription rates](#)
2. Make payments by **DIRECT CREDIT** to account number **06-0529-0416815-00**. (Use your **family name** as the reference (or your phone number if you have to use numbers))
3. Tell us you've paid by [completing the Renewal Form](#).

You're of course welcome to invite friends to the Club, but when you do, why not suggest they join up? Especially if they are more or less 'regular' visitors. We have forms at the Club for new members, and the subscription rates are *LOW!*

### COOK'S CORNER

The first ingredient of any recipe has to be: "find a man who can cook it" (*Kay Braid*)

### Irish Whisky and Maple Glazed Ham

### Ingredients:

5kg/11lb gammon on the bone	4 celery sticks, roughly chopped
2 onions, sliced	1 bunch of fresh thyme
1 tablespoon black peppercorns	3 teaspoons allspice
200ml/7fl oz maple syrup	200ml/7fl oz Irish whiskey
1 teaspoon whole cloves	<b>Serves 10-12</b>

### Method:

Soak the gammon overnight to remove excess salt. Weigh the gammon joint and calculate the cooking time. Allow 20 minutes per 1lb plus 20 minutes extra. Place in a large pan cover with water and bring to the boil.

Add celery, onion, thyme and peppercorns. Simmer for 4 hours. Skim off any scum that rises to the top. Cook until the bone end comes away freely. Drain and leave until cool enough to handle.

Carefully remove the skin leaving some fat on, score the fat with a sharp knife in a diamond pattern taking care not to cut into the meat.

Preheat the oven to 180 ° C/Gas 4/Fan 160 ° C. Place the whiskey, maple syrup, allspice and clove in a saucepan. Bring to the boil and simmer for approximately 10 minutes until slightly thickened.

Stud the ham with cloves and place ham in a tray with a little water. Brush some of the syrup over the ham. Baste the ham with some of the syrup. Cook in oven for 1 hour. It is very important to keep basting to give the ham an even glaze.

### Notices:

Find us at:

<http://www.huttirish.org.nz>

Keep in touch at:

On Twitter, look for [@huttirish](#).

On Instagram, look for [huttirish](#).

On Facebook: [www.facebook.com/huttvalleyirish](http://www.facebook.com/huttvalleyirish)

Remember the Hall is available for Hire to members. All this helps your Club financially, so recommend us to your friends.

Don't forget the Club is open every Friday 7.30 p.m. to 1 am, and at other times by request.

Published by: Hutt Valley Irish Society,  
12 Raroa Rd, Lower Hutt, Phone: (04) 569-6139

[info@huttirish.org.nz](mailto:info@huttirish.org.nz)

# Hutt Valley Irish Society



*The Irish Press*

*Níor chaidh fial riamh  
go hlfreann.*

*(No generous person ever went to hell.)*

December, 2022

## THE ANNUAL HVIS “XMAS PARTY”!

It's that time of year again. First up, the Adults had their Xmas Party on **Saturday 10 December**. Shindig were a little 'light-handed', with Tony & Kieran out with COVID, but Trevor & Adrian managed to rope in a couple of 'stringers', and the evening was a rollicking sing-along.



If you missed the evening – shame on you! It was great Craic!



## SANTA AND OUR KIDS

This annual highlight will be next **Sunday 18 December**.

I may have told a few of you that it starts at 2.30pm – Ooops! I have been corrected & I can tell you that it starts at

**2.00pm.**

We'll start with a few games, and then have a bit of afternoon tea, to be followed by performances by a group of our youngsters.

Which will take us to the arrival of HIMSELF, resplendent in a flash vehicle. We'll likely be finished about 4pm.



Afternoon tea, as last year, will be by way of 'goody-bag' affair provided by the Club, so there is no need for parents to bring a contribution.

## NEW YEAR, NEW PROGRAMME OF EVENTS

The New Year is almost here, and we have been working on a busy programme of events and activities for the year ahead.

We'll make sure you are kept well advised of what's coming up, but keep an eye out, especially, for events to mark St Brigid's Day, and in the leadup to St Patrick's Day, an Emma Coffey-led Ceilidh, and a brief series of "Remembering Family Stories" evenings. And we're continuing the usual Pot Luck dinners and Friday evening sessions. Keep your eyes open for notices!

## DARTS

The observant among you may have noticed that we have 2 new (& additional) dart boards at the Club.

The plan is simple: **David Duffy** is organising a regular Darts competition. Anyone interested in having a go, should come along to the Club on the **first Friday** of the month. NO experience (or expertise) is required – just a willingness to 'chance your arm'.

And we have received a "Challenge" from another local group to a "Teams" match, so we're looking for volunteers to uphold the honour of HVIS. Contact [David Duffy](#) or **029 2061 268**.

## TRADITIONAL IRISH MUSIC

We have been touch with the people running fiddle and tin whistle lessons in Wellington, with a view to arranging Trad music sessions at the Club.

Our plan is to host the sessions on a Sunday afternoon, perhaps mid- to late-afternoon. Children would, of course, be welcome, as would both participants and observers.

We'll let you know the arrangements as / when they are confirmed.

## HOLIDAY SEASON OPENINGS

We're hoping the Club **will** be open on our regular Friday evenings over the holiday season. So Friday **23** December, and Friday **30** December. Watch for emailed updates. The New Year will kick-off on Friday **6** January.

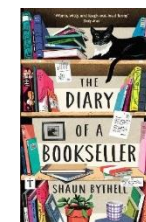
## FILM CLUB

We had to cancel last month's Film Club evening. So the next month's screening will pick up our special **Belfast Film Season**. **I Am Belfast** will be shown on **Thursday 26 January**. Made in 2015, it is a visual, poetic depiction of Belfast and its citizens, told with love and the passion of someone, who left the city many years ago but is still fascinated by it.



We'll start about 7.30pm, and the Bar, as usual, will be open!

## BOOK CLUB



*"Reading is an exercise in empathy; an exercise in walking in someone else's shoes for a while."* - Malorie Blackman

The Book Club is holding its next meeting on **Thursday 12 January**, from 7.30 pm. Their selection is **The Diary of a Bookseller** by Shaun Bythell. If you're interested in joining the group, or maybe starting your own, get a copy of the book to read, and just turn up to their session.

## LATE BREAKING NEWS

We have just been advised that the Irish Government has approved, in part, our application for funding to assist with the replacement of our roof.

You will know we have been running various events to "Raise The Roof" as it is in dire need of replacement. The assistance of the grant means we will be getting the project underway as early in the New Year as we can arrange it.

## FROM THE MANAGEMENT COMMITTEE

2022 has been a busy, and generally successful year, with a wide range of activities and functions, with good attendances.

We have also seen some significant changes – Brian Gahan stepping back from the President's role. To Brian we say a huge **THANK YOU** for all your work on our behalf, and we wish you, and your family and business well.

Peter & Teresa Ryan completed their term in the Irish Embassy. We pass on our congratulations on setting a very high benchmark for the visibility of the Embassy, and for drawing together the many disparate strands of the Irish community. We wish you well in whatever lies in front of you.

To our members, thank for your continuing support of HVIS, and we wish you a joyful holiday period with family and friends, and look forward to hearing about your summer adventures at The Club in the New Year.

*Dollais Shona agus Achbhlain  
faoi Mhaise Dair*