

## Mark Your Diaries NOW!

Fridays 19 & 26 December	Open to Members & guests
Sundays 28 December	Open to Members & guests
Friday 2; Sunday 4 January	Open to Members & guests
Friday evenings in January	Open to Members & guests
Sunday 25 January	St Brigid's Pot Luck Dinner

### COMINGS & GOINGS

I would ask that all Members take a moment to remember those we have lost during this past year. The passing of each of our elderly leaves a gap of wisdom, friendship, experience, and collective memory.

### HOLIDAY PERIOD OPENINGS

Friday 19 December, Friday 26 December, Sunday 28 December, Friday 2 January, and Sunday 4 January, and each Friday from then on. Other evenings by request.

### POT LUCK DINNER HOSTS - 2026

Jan: DUFFY / JANES	Feb: MULLIGAN
Mar: McLOUGHLIN / FERGUSON	Apr: RYANS
May: HILL / MAHONY	Jun: GAHAN / McCLURE
Jul: BIGNALL / RYNNE	Aug: ????????
Sep: MEEHANS	Oct: ????????
Nov: LAKES / WRIGHT	

As you can see we still need a couple of [VOLUNTEERS](#).

### ROSE OF TRALEE

**Does HVIS have any aspiring entrants?** When you catch-up with family and friends over the holiday season, why not cast your eye over potential candidates and have a quiet chat with them about entering the Rose? If you know of anyone, encourage them to get in touch with [rosecoordinator@huttirish.org.nz](mailto:rosecoordinator@huttirish.org.nz).

The likely date for the 2026 NZ Rose selection is the first weekend in May. But the earlier candidates identify themselves, the more assistance we can offer.

### MEMBERSHIP SUBSCRIPTIONS 2024-25!

HVIS' Financial Year ends on 31 March, which means, of course, that your subscription for the new year is past due. 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!**

### COUNTY GAZETTEER

#### Vital stats for each Irish County

**County Meath** / *Contae na Mí*

**Province:** Leinster

**County town:** Navan

**Area:** 904 sq mi (2,342 km<sup>2</sup>) (Rank: 14th)

**Highest elevation (Slieve na Calliagh):** 906 ft (276 m)

**Population (2022):** 220,826 (Rank: 8th)

**Nickname:** The Royal County

**Motto:** "Tré Neart le Chéile" *Stronger Together*

**Website:** [Meath County Council](#)



#### Notices:

Find us at:

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

**Keep in touch at:**

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

On Facebook: [www.facebook.com/huttirish](http://www.facebook.com/huttirish). On Instagram, look for [huttirish](#).

[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.*

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# Hutt Valley Irish Society



### The Irish Press

*B'ionn siúlach scéalach.*

*(Travellers have tales to tell.)*

## FROM THE MANAGEMENT COMMITTEE



### Nollaig Shona, Meri Kirihimete, Merry Christmas

2025 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 losses from our community.

To our members, thank for your continuing support of HVIS, and we wish you all the best for the holiday season. May it be filled with kindness, fun and relaxation with those you value most, and we look forward to hearing about your summer adventures at The Club in the New Year.

When Christmas is over of course it's just a short stretch to St Patrick's day and more celebrations, so stay in touch.

*Nollaig Shona Agus Athbhliain  
faoi Mhaise Oar*

### 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, "Telling Family Stories" evenings, Quiz Nights, and Golf Tournaments. And we're continuing the usual Pot Luck dinners and Friday evening sessions.

### ST BRIGID'S DAY POT LUCK

We're starting the year as we mean to go on – with a 'bang'! And that means our first Pot Luck Dinner for the year will mark **St Brigid's Day**.

Mark **Sunday 25 January** on your Calendar, as your opportunity to acknowledge St Brigid, and to elevate and retell women's stories, whether you see Brigid as Christian saint, as an ancient Irish goddess, or as a symbol for something that has more modern resonance.

## FAMILY PICNIC

Nostalgia is a wonderful thing?

A couple of our long-time members were reminiscing about 'the early days', when one of them said "Wouldn't it be great to have a family summer picnic, just like we used to?"

And so we said: "Why don't you organise it, then?" The plan is for a Picnic at Trentham Memorial Park at Waitangi weekend. Watch this space, and emails for the details when they're confirmed!

### OVERSEAS TRAVEL

Travelling overseas by yourself can be a daunting prospect. Recently retired Tony O'Connor is beginning to plan a bit of travel, and wondered if there was anyone else also considering it who might appreciate a bit of friendly company during those awful airport lay-overs. Interested? [Drop us a line](#).

### PAN-SEARED LOIN OF PORK WITH DERRY APPLE RELISH

It's the season for 'special treats' and family meals. So here's a recipe with more than a 'taste of Ireland'!

#### Ingredients

2-pound boneless loin of pork trimmed of excess fat and sinew	1/4 cup all-purpose flour, seasoned with salt and pepper
3 tablespoons unsalted butter	2 Granny Smith apples, cored and sliced
salt and freshly ground black pepper	1 tablespoon safflower oil 1 tablespoon safflower oil
1 onion, diced	1 rib celery, finely diced
1 teaspoon finely chopped sage	1/2 teaspoon chopped rosemary
2 teaspoons orange zest	1/4 teaspoon ground cinnamon
1 1/2 cups apple cider	fresh basil leaves, for garnish

#### Method

Slice pork into 8 equal pieces. In a heavy-bottomed skillet, over the medium heat, melt butter. Add onion and celery, sweat, without colouring, 2 minutes. Transfer to 2-quart casserole.

Dust pork pieces with seasoned flour. In a skillet, over high heat, sear pork pieces on the oil. Remove. Arrange apples on top of onion in the casserole. Add the pork, mixed with the remaining ingredients.

Bring to a boil. Cover, lower heat, and simmer, 1 hour. Transfer the pork, apple, and onions to a serving platter.

Reduce the cooking liquid by half. Strain and pour over the pork. Garnish with fresh basil leaves.

**Serves 4.**

### A CHRISTMAS TALE

One of our older members, **Joe Coffey**, is known as something of a 'scribe', and in 2020 he was commissioned to write a story for our children. Read it [HERE](#)



### SLIDES NOW OBSOLETE

A reminder that if, amongst your (wider) family's collection of archives and photos, there are boxes of slides of family gatherings and holidays, which you can no longer view because you don't have a projector, **all is not lost!**

[Get in touch with me](#), tell me what you've got, and we'll work out how you can get them to me to digitise for you. And at **NO COST!**

### MAKING SENSE OF FAMILY HISTORY!

I have had a couple of interesting discussions about Family History, and especially the research required, at the Club recently.

So a couple of us have decided to offer some help to anyone who asks for it!

Do you enjoy researching your family history, and like the idea of researching alongside like-minded people? Are you stuck by a 'brick wall' and unable to see where to look next? Or just want to begin your searching? Then bring your curiosity along to the Club on the fourth Friday of the month. Many minds can help where one alone gets lost.

We'll start in January 2026 – **Friday 23 January**, in fact!

And if you're interested, yes, I have hit a 'brick wall'. I am interested in a distant Irish cousin, who may have been involved with the Ulster Volunteers when young. But there doesn't appear to be an online 'list' of the Volunteers. And the family aren't saying, or don't know!

### 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 February, 2026**, from 7.30 pm. Their selection is **The Perks of Being A Wallflower** by **Stephen Chbosky**. 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.

