

Mark Your Diaries NOW!

Friday 16 June	Music / Cards night
Thursday 22 June	Film Club
Sunday 25 June	Annual General Meeting
Sunday 25 June	Pot Luck Dinner
Friday 7 July	Darts night
Thursday 13 July	Book Club

COMINGS & GOINGS

Our condolences go to **Ann Coffey**, whose brother passed away recently.

On a more positive note, I can report that **Brendan & Alice Paul**, and their sons (& families) are off to Sweden for a very important wedding, and then to Ireland for a family gathering.

And, a month or so later, **Lynn & John O'Toole** are also heading to Ireland to catch up with family & friends.

We wish them all safe travels, and warm returns.

MEMBERSHIP SUBSCRIPTIONS 2023-24!

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!*

POT LUCK DINNERS

We have a full roster of Hosts for this year's Pot Luck Dinners. But if you'd like to get involved, [volunteer](#).

REMINDER

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

COOK'S CORNER

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

Delicious Cod Cobbler

Ingredients:

1 1/2 lb Skinless fillets of cod	3 TBSP butter
3 T Flour	1 1/2 cup milk
1/2 cup grated cheddar cheese	
FOR SCONES:	
1/2 Grated white cheese	2 TBSP Butter
1 t Baking powder	1 pinch salt
EGG	

Method:

Place cod fillets in the bottom of a round oven dish. Make a cheese sauce with butter, flour, milk and grated cheddar cheese: pour over fish.

Then make scone dough -- rub 2 oz butter into 8 of flour with 1 t baking powder, and pinch of salt. Add grated white cheese (or if using Parmesan, 1/4 cup). Drop 1 egg yolk into the mixture and add enough milk to make a workable dough. Roll out to a thickness of 1/2 inch and cut into small rounds with a scone cutter.

Place these rounds on top of the sauce, so that they just about cover the surface; glaze them with a little milk and beaten egg, sprinkle some more grated cheese over them and bake in a hot oven (450 F) for 25-30 minutes, until the scones are golden brown.

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

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

*Ní bhíonn saoi san
loch.*

(There is no wise man without fault.)

June, 2023

ANNUAL GENERAL MEETING

You have received previously notice of the next Annual General Meeting, to be held at the Club on 25 June from 3.30pm (prior to the Pot Luck Dinner).

Our Rules require a minimum of 25 Members to be present for there to be a 'quorum', so if you can spare us some time on that afternoon, please get along to be part of the AGM, and help us out!

But in addition to "making up the numbers", have you thought about offering yourself for the Management Committee? In addition to the Offices (President, Vice-President, Secretary, & Treasurer) we also need up to **6** other Committee members, and this year we have been down on numbers, so it would be encouraging if others put their hands up to "take a turn".

The role isn't onerous – we meet once a month (as a rule) and it takes just a couple of hours one evening. Of course there is a little additional reading, and sometimes we have to act outside normal meeting cycles, but that isn't common.

WHAT ELSE COULD YOU DO?

Bar? We are required to have qualified Bar Managers, and we do, but we're happy to pay for newcomers to complete the short course required to become a Bar Manager.

And, of course, we also need competent Bar staff. This role also benefits from a short-course qualification. So if you think you could help in either role, please put your hand up, and speak to [Darren](#) or [Bryan](#).

Kitchen? We regularly need people to help in the kitchen during functions. It would also be useful to have someone with oversight of the supplies in the kitchen. If you think you could help in our kitchen, contact [Lynn](#).

Event Manager? Do you have a specific type of event you want to see us hold? Can you arrange & "manage" it? Contact [Lynn](#).

Is there demand for **week-day events**? Coffee mornings? Presentations? Drop-in sessions for young Mums? [Ideas?](#)

ARE YOU A DESIGNER?

I am looking for some help. Specifically, I'm looking for someone with graphic design experience, or at the least, a flair for graphic design. Experience with designing branding or Logos would be valuable. If you think you might be able to help, please [get in touch](#).

SOCIAL MEDIA WHIZZ

We're also interested in getting some help with the Club's social media presence. We have accounts on Instagram and Twitter, in addition to Facebook, and we need someone willing

to pick up responsibility for managing them, and keeping them up-to-date. Sound like you? [Put your hand up!](#)

And if you have expertise you can share in "communications" – newsletters, promotional materials, etc. – and would like to help out, please [get in touch](#) or have a word with me the next time you see me at the Club.

FILM CLUB

And now for something completely different! Our next screening will be **The Dig**, which stars Moe Dunford, Emily Taafe, and Francis Magee.

After serving fifteen years for murder, Callahan realises the only way to get rid of Sean is to help him dig.

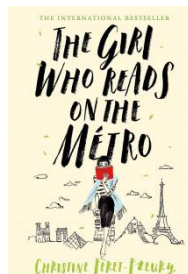
The next screening will be on **Thursday 22 June** at 7.30pm. As usual the Bar will be open, there is no cover charge, and all members and their guests are welcome.



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 13 July**, from 7.30 pm. Their selection is **The Girl Who Reads on the Metro** by Christine Feret-Fleury. 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.



TELLING FAMILY STORIES

We've now finished our "family stories" sessions. Our thanks to Maggie Gaffney, Sarah Doherty, & Peter Burke for their input. The feedback has been positive.

The final session was fascinating! Although we had fewer attendees, they all came equipped with stories, and interesting objects. From a rosary to a legal agreement, a painting to crockery, LPs to a hand-made "griddle plate", from jewellery to a song, it showed that we all have stories to tell.

A reminder that the tips and advice I passed on in Session #1 are available on the [HVIS website](#).

THE HVIS LIBRARY

Sharp-eyed observers will have noted that the **HVIS Library** has had something of a 'refresh'. We have received a number of new titles, and removed some of the older, or more care-

worn, titles. Consequently, we have created space which we have used to rearrange the volumes we have.

I would also remind everyone that the books are *there to be read!* Members are welcome to "borrow" the books and take them home to read. There is no fee for borrowing, nor any record kept of who has which books.

All we ask is that you take care of the books and return them as soon as you have finished with them.

Speaking of books, I have recently had occasion to note people taking a serious interest in the history of Irish people in New Zealand. On one occasion a serious suggestion was made that one of the NZ Societies should undertake the funding of a study of this topic. (The group in question was put off by the – prohibitive – cost!)

However, there are 2 books I would recommend to anyone seriously interested in delving into the history of New Zealand's Irish population.

A Lucky Landing – *The Story of the Irish in New Zealand* (Random House, 1996) by **Anna Rogers** is an excellent compilation of well-researched materials. It is organised thematically ('The Protestant Factor', 'Pubs and Policemen', 'The Faith of their Fathers'), and written by a skilled and knowledgeable writer (see her 'With Them through Hell', 2018). Rich in anecdote, and full of fascinating individuals, it is a highly readable book.

Donald Harman Akenson's Half The World From Home (VUP, 1990) is a very different proposition. Where Rogers' book is written for a 'general' audience, and is somewhat 'populist' in tone, Akenson's smaller and shorter (albeit denser) volume is intellectually challenging and written for a specialist, professional audience.

The book "deals with certain central aspects", "some of them involving considerable technical complexity", of the "history of the Irish in New Zealand". And, at least in part, his work consists of challenges, on the one hand, to received orthodoxies, and on the other, to historians to address gaps and short-comings in the historiography. Well worth reading if you see yourself as seriously interested.

Unfortunately, neither book is (yet) in our library!

PASSPORT APPLICATIONS

I read recently that "the final tally of passports issued in 2022 now stands at 1,080,000 which sets a new annual record for the Irish Passport Service. ... Over 99% of all online renewal applications and paper applications are [issued] within the standard turnaround times."

So if you hold an Irish passport, and need to renew it, or need to apply for one for your children, it might pay to apply sooner rather than later, despite the "issuing turnaround times".