

HUPA

(n.) Soup



The Annual Magazine
of the Soup Kitchen





Hupa 2014

Contents

Compassion	4	Take Five – Kim	22
Dear Volunteer	6	Take Five – Heng	22
Take Five – Albert	7	Fraser Hoffe <i>Mindscape</i>	23
Take Five – Sr Fina	7	Suzanne Aubert	26
Family of Compassion Endeavour	8	Beatification and Canonisation	31
Soup Kitchen Community Garden	9	Soup Kitchen Staff	32
In the Kitchen	10	Before We Knew Them	34
Woman of the Soup Kitchen	11	Take Five – Catherine	34
Take Five – Portia, Zana and Joey	12	Take Five – Dylan	35
Trust in Providence	12	Safety and Security	35
The Soup Hub	13	Street Outreach	36
Feature Artist - Joe Beckett	14		
Tangata Whaiora	16		
Volunteer Profile - Charlie	17	Annual Report	
Take Five – Hayden	17	Chairperson's Review	39
Volunteer Committee Cures Phobia	18	Acting Manager's Annual Report	40
Take Five – Arama	19	Meal Statistics	43
Take Five – Peter	19	Our Supporters	44
In Memory of:		Ways to help	46
Sister Declan	20		
Our Guests	20		
Sister Margaret	21		



Compassion

Father Rob
Chaplain



We know that our lifetime's journey is about daily steps. What do they say? Every journey begins with a single step.

When we enter the Compassion Centre Soup Kitchen car park – whether we head for the welcoming arms of the waharoa [carved entrance] as guests, or we head for the “goods entrance” as staff or volunteers – we do so under the gaze of the large mosaic on the wall of the word “Compassion” beside the portrait of Suzanne Aubert, Founder of the Daughters of Our Lady of Compassion.

The artist gifted this image to us using many small “C”s together with silhouettes of the Sisters. It reminds us that for each of us our journey of life is made up of little “C”s... “little Compassions” ... little steps. It is said that real Compassion needs relationship, connectedness with those who, for whatever reason, bear some of the “wounds of life.” All of us in some time or place in our lives are touched by suffering; these moments need the immediacy of someone who stands alongside of us, feeling the pain with us: “suffering with.” Without real relationship, compassion cannot flourish. Compassion requires a solidarity of the heart.

Maybe the beauty of the Compassion Centre Soup Kitchen, “Soupies,” is that it enables all of us, whether we be staff or guests, volunteers or supporters, to have this connectedness.

As we step along life's journey there are some things that might disable our compassion. These things become, as it were “enemies of Compassion.” Pity is one enemy. “I am sitting over here and you are sitting over there; I, the helper, am looking at you, the one in need of help. I am feeling sorry for you, you with your problems and the mess you've got yourself into.” When I am compassionate, my heart goes out spontaneously and I suffer with the other. I do not keep my distance and my primary goal is not to assign blame or to solve (though some discernment about underlying motives may be necessary). The image of compassion is two people sitting side by side, gazing together at the pain or the trouble of the wound.

Another near enemy of compassion is the sense of being completely overwhelmed. Maybe this is “pity for myself.” When confronted by a real calamity, it is not unusual to feel poor; it can even be a virtue if the Beatitudes of Jesus are to be believed. But what I feel in calamity, is utter powerlessness. When terrible things happen nothing I have inside me or I possess feels that it is going to be of any help. Thus, I don't see any purpose in being involved; all I want to do is keep my distance. Distance and a sense of not being able to cope can become an “enemy of compassion.” A sense of solidarity with all that is human is enabling when this enemy of compassion inflicts itself upon us.

Would “whatever!” be an enemy of compassion?! “O yeah...whatever...it's your life.” This “enemy” has us become spectators of life, maybe possessing lots of words and opinions, but basically having no involvement with others. Looking from a distance. Compassion urges us to be involved in the fabric of life. Whatever “garment” is worn, compassion is a “no” to “whatever.” Maybe technology is diminishing our compassion, as it can present us with life at a distance, life controllable...click on/off. Is compassion possible in a controlled world? Or does compassion require the uncontrolled

and uncontrollable encounter with another human person or living creature? Compassion is hands-on.

If there are “enemies of compassion,” then there will be “allies of compassion.” The Compassion Centre Soup Kitchen enables the “friends,” “allies of compassion” to grow and flourish. Maybe you can share with us (via facebook if you wish: www.facebook.com/SoupKitchenWellington) the attitudes, actions, reflections and insights which enable Compassion to be more and more a fabric of our lives and meaning, here at Soupies and in every dimension of our lives.

Maybe a gift of the Suzanne Aubert Compassion Centre – Te piringa te manaaki o Meri Hohepa – is that it asks us to step daily in a compassionate way whatever and wherever the journey of life takes us – knowing that we are never alone and the journey is never without purpose. We are given the opportunity to care. Let's treasure this taonga.



Dear Volunteer

Pip Ben Shimol
Centre Administrator

You may have been volunteering in the dining room for years, or have just completed your training and joined the roster. You may help at the community gardens, rain, hail or shine; weeding, planting and chatting, even with just a couple of guests. Maybe you collect bread from the supermarket during the quiet hour of a morning so that it is at the Soup Kitchen in time for breakfast and distribution to other communities. Or perhaps you come to the soup hub and help a guest learn how to use Facebook to connect with family, drive seniors to a monthly Gathering – or are the entertainer at that Gathering!

You could be a collector for us during our Food Day or Street Day appeal. Some of you enquired about volunteering because of a family connection with the Sisters of Compassion. We know you come from all corners of the earth (and greater Wellington!) and have more often than not been on our waiting list for a while, and when you did attend a training session you participated with enthusiasm and genuine interest.

We know you all give your time and energy for a variety of reasons, but always come together for a common goal - to support those in need to live with dignity in the community. And that's when the magic happens! You ensure our guests enjoy their meal in a friendly, inviting, safe environment. We hear you have a short but meaningful conversation with a guest, and we know that that has been important for them. You encourage guests who share an interest in a new hobby, have just moved into a new whare, or are going through a rough patch.

You bring intelligence, a connection with our mission, and an ability to keep learning about our guests and issues they face without standing back and judging them. You have real compassion for our guests (and the Centre) and get to know them and their interests... asking earnestly after them if they are not around for a while.

You understand our guests have stories to tell of interesting lives, individual talents, skills and qualifications. It's guaranteed we will hear your feedback on the meal served and comments passed on from guests... and there

is not always a chocolate bar at the end of the shift as a way of thanks – sometimes the staff got to them earlier!

You may be on the on-call list... and just love receiving those texts looking for a volunteer for a shift, or you may be steadfast in your commitment to a regular shift. We need you all.

There are apparently several "A" teams on the roster; (all self-named and nominated!) and that sense of pride comes through in your work... and it is work you do, not to be underestimated, because while we call you volunteers, we both invest in this relationship we have. You give your time, energy, sense of humour, yourself and your unique view on the world. The greatness of the Soup Kitchen is greater than the sum of all its participants...

Thank you.



Take Five with Albert

Guest

What is your favourite spot in the whole world?

Auckland.

If you had a million dollars what would you do?

See who I could help out.

If you could have dinner with 3 people dead or alive, who would you choose and what would the meal be?

Roast meal, any of my friends from the Soup Kitchen.

What are the most important qualities you look for in friends?

Listening, openness and giving back.

What do you enjoy about coming to the Soup Kitchen?

It's all good.



Take Five with Sr Fina

Staff

What is your favourite spot in the whole world?

Sunset on the horizon at my village's beach – the blow holes in Tonga.

If you had a million dollars what would you do?

Take a world trip, most especially Bethlehem – the birthplace of Jesus, then give the rest to the Sisters of Compassion's mission work.

If you could have dinner with 3 people dead or alive, who would you choose and what would the meal be?

My mother, an elderly friend in Tonga and then a male or female guest from the Soup Kitchen. Three different dishes for my friends and I would have cooked fish with coconut cream and we all share.

What are the most important qualities you look for in friends?

Honesty, absolutely positive attitude and a good sense of humour.

What is your favourite quote or philosophy on life?

Do to others what I want done to me.

The Family of Compassion Endeavour

Our Lady's Home of Compassion

Our Lady's Home of Compassion is part of our Home of Compassion complex, our congregation headquarters and services in Island Bay, Wellington.

Island Bay is the oasis of a monastery within an urban setting providing a place of physical retreat for those who need it, a centre of religious retreat, a place of personal prayer and reflection, a meeting place and a place of pilgrimage. It meets the needs of many in today's fast paced and demanding life.

Compassion Housing

As a charitable organisation of the Sisters of Compassion, Compassion Housing is dedicated to respecting the dignity of older people by:

- Offering quality housing that's comfortable and affordable
- Respecting their right to independence
- Offering friendship, encouragement and helping them live active lives
- Offering advocacy for access to healthcare, social and government assistance
- Encouraging those with ill health to seek and obtain appropriate care

St Joseph's Home of Compassion

St Joseph's Home of Compassion in Heretaunga, Upper Hutt provides rest home, hospital, dementia, respite and day care for those who need it, regardless of their religious persuasion.

Suzanne Aubert Compassion Centre

At the Suzanne Aubert Compassion Centre – or the 'Soup Kitchen' as it is best known – in central Wellington, we support people who are marginalised in our community to live with dignity.

Soup Kitchen Community Garden

Mokai Kainga

This year has seen considerable change in the Soup Kitchen's garden at Mokai Kainga, the community garden in Happy Valley Road. Sister Christina, who was instrumental in setting up the garden, moved to Jerusalem up the Whanganui River and there was a major change in the people involved with the garden.

For most of this year, Ross and Jane have been the volunteers who have worked in the garden on Monday mornings. Brian has contributed every week and takes charge of the compost for the beds, processing the food and vegetable scraps that come from the Soup Kitchen. Many others have also contributed, but most evident is the colourful work of Reg who has created and painted signs for the shed and the vegetable beds.

We are about to start a new phase with several new volunteers who will contribute their time and expertise to the garden.

We have increased the size and number of the beds during the year and have learnt a lot about what grows best and what is most useful for the kitchen. Currently there is a

large bed of garlic looking healthy, plus broad beans and lots of silver beet which grows brilliantly. We have planted new potatoes and lettuces for the summer and will soon be putting in runner beans, and tomatoes. We also hope to take advantage of our knowledge of what has grown well and combine it with more input from the kitchen staff. With the weather warming up we hope that there will be more guests wanting to spend time in this peaceful space. Finally we

would like to thank Robert Te Whare for his great support to the Soup Kitchen garden. Robert comes every week to the Soup Kitchen to pick up those who are going to the garden and provides breakfast and lunch before taking them back to Tory Street.

The garden was supported during 2014 by The Wellington Community Trust, Bata Shoes, New Zealand Recreation Association and other generous donations.



Jane and Brian at the Soup Kitchen Community Garden



In the Kitchen

Paul McKerracher
Kitchen Manager

These shopping lists are on average, what we use on any given week to provide breakfast and dinner to our guests (approximately 100 meals a day). There is not really a lot on these lists and we are very reliant on the amazing generosity of the community in regards to donations, both monetary and physical on a daily basis. Without the donations it would simply be impossible to provide our guest the variety that we are currently able to.

We have been fortunate in the last year to have the continued support of BidVest, who have looked after us to a fantastic degree. We have been able to provide

some different meats which normally would be unaffordable to us at the Soup Kitchen like: Venison, Beef Cheek, Pork Belly & Pork Loin. These have all appeared on the menu this year, thanks to Matt at BidVest who has done a supreme job of looking after us.

Thanks to the amazing response to our appeal for Milo and coffee. We now have a Milo Mountain, and lots of coffee in our stores! Every little bit helps, and without the generosity of you, all our jobs in the kitchen would be that little bit harder and the meals a little less interesting.

Big Ups from the Kitchen Staff!



Women of the Soup Kitchen

Heather

What do you like about the Soup Kitchen?

Pip: All of the people; staff, clients, cooks, Father Rob. How the Soup Kitchen thinks about its mission and values for all interactions.

Areta: Cheap meals. Close to city. Great cooks. Good staff; both voluntary and official. Food is nice.

Portia: Anyone can walk in and no questions asked. Appreciate people who walk in. Very friendly. Polite volunteers. Fellowship amongst people.

Angela: Enjoys the people.

What is your favourite meal?

Pork Belly, Chicken, Curried Sausages and Pasta.

What are the issues the Soup Kitchen can improve upon?

Heather: Respect personal space of females.

Areta: Newspaper not to be separated.

Portia: Men not going into Ladies toilet!

On the Shopping List

VEGIES

- 100kg Agria
- Potatoes
- 20kg Carrots
- 10kg Onions
- 8 Cabbages
- 6 Celery
- 5kg Courgettes
- 1Box Mushrooms
- 5kg Leeks
- 6 Pumpkins
- 1kg Garlic (Peeled)
- 10kg Red Kumara

MEAT

- 10kg Mince
- 10kg Diced Beef
- 10kg Sausages
- 20kg Pork Shoulder
- 10kg Chicken Breast

DAIRY

- 24-30 2L Blue Top Milk
- 4kg Margarine



Take Five with Portia, Zana and Joey

Guests

What is your favourite spot in the whole world?

No place like home.

If you had a million dollars what would you do?

Donate some.

If you could have dinner with 3 people dead or alive, who would you choose and what would the meal be?

Kafka, Nelson Mandela and Rabindranath Tagore. The meal would be spaghetti.

What are the most important qualities you look for in friends?

Trustworthiness, companionship and loyalty.

What is your favourite quote or philosophy on life?

Tomorrow is always another day.

What do you enjoy about coming to the Soup Kitchen?

The fact that anyone can walk in and have a meal.



Trust in Providence

Sr Josefa

Mother Aubert has left us her legacy – her faith and trust in Divine Providence. Providence has a wide range, so to speak. The Centre has been blessed with the goodness and generosity of the people of Wellington and I am continually overwhelmed by the goodness and graciousness of God and His gifts – the staff I work with, volunteers, friends and supporters. We are truly blessed, sharing their gifts and keeping our mission alive and meaningful. "In everything whether temporal or spiritual let us do our part and let God do his, and let us remain in peace." Suzanne Aubert.

The future is a challenge. Our sisters are ageing, but need is always with us. We need to live in the present with its joy and difficulties, but the future should always beckon us. The future is not significant because we idealistically hope that things may get better – for they may in fact get worse. Rather, the future should beckon us because God, who processes the future, will be ahead of us with new grace, opportunity and hope.

We have a responsibility of stewardship. Stewardship is a way of living – we appreciate and acknowledge the giver; we take care of what is given, and we share this with those who are in need. When we care for each other we make the world a better place to live.

I put my trust in the Lord and he has not failed me.

"In everything whether temporal or spiritual let us do our part and let God do his, and let us remain in peace."

Suzanne Aubert.

The Soup Hub A cheerful giver

Michael

Sister Aubert would be pleased, with the Soup Hub where some would say that her visionary as her work of providing for the needy continues today.

The more things change the more they stay the same. From the soup kitchen to the soup hub, giving free internet access to those who can not afford it for themselves is no different than providing soup and bread to hungry stomachs who can't afford to feed themselves. In Wellington, Sister Aubert established a home for people with incurable illness, the sick and infirm, a training hospital for her nursing sisters, an orphanage and crèche – and of course 'The Soup Kitchen'. These 'systems' fulfilled the social needs of the day and filled the gaps in community services until the advent of the Welfare State and Public Health systems.

Today we live in the 'Information Age' and so our social needs have changed. If we want to partake in modern society a lot of what we must do via the internet – whether for social, business or academic reasons. It is therefore most gratifying that the Soup Kitchen has wisely established the Soup Hub in order to continue Sister Aubert's mission with its underlying principle... "Each one must give as he has made up his mind, not reluctantly or under compulsion, for God loves a cheerful giver" 2 Cor 9:7.

So it is with much thanks and best wishes from the 'users' of the Soup Hub to the staff and especially the volunteers for the giving freely of their time and efforts in making the Soup Hub an internet friendly social nexus.

Thanks Suzanne Aubert.





Feature Artist:
Joe Beckett

Joe Beckett is an artist and caricaturist who has been a regular guest at the Soup Kitchen. He has lived and worked in Australia and New Zealand. Thanks to Joe for kindly allowing us to reproduce these images.



Tangata Whaiora

Service Users' group

The Tangata Whaiora group has welcomed a number of new members in 2014, and has had a busy year supporting both guests and staff at the Soup Kitchen. TW members meet monthly to discuss any issues facing guests and look for ways to enhance participation and wellbeing. The group acts as a valuable communication channel between staff and guests, advocating for guests and ensuring that any concerns and issues are brought to the table and heard.

This year, emergency preparedness has continued to be a key topic of discussions. A priority for the group is ensuring vulnerable guests have access to information and support in the event of a major disaster. In keeping with TW's practical focus, members are looking at undertaking emergency preparedness training, run by Wellington Region Emergency Management Office (WREMO).

Priorities for 2015 include linking up with other service-user groups, and sourcing funding for guest emergency kits.

As well as their regular meetings and feedback to staff, group members also volunteered their time to set up and decorate for this year's Matariki celebrations – a hugely successful event. In December, TW will be on the ladders again ensuring that the dining room is fully decked out for Christmas.

Soup Kitchen staff would like to take this opportunity to thank the Tangata Whaiora members for their ongoing work and dedication, and their commitment to our shared mission: to support people in need to live with dignity in the community.



Father Rob, Chris, Toby, Antz, Heather, Don (absent Gary, Nick)



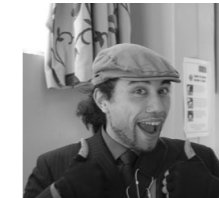
Volunteer Profile

Charlie

Charlie has volunteered at the Soup Kitchen for one year, and is a senior student at school.

When I first signed up for the soup kitchen I didn't know what to expect, but as soon as my first shift started, I was welcomed in by the other volunteers and my guardian angel Graham, which made this new experience a lot less daunting for me. And it wasn't just the other volunteers who were great but also the guests who are always friendly and appreciative.

"I've learned a lot over this year and am hoping I can help again next year."



Take Five with Hayden

Guest

What is your favourite spot in the whole world?

My hometown, nothing like being home :)

If you had a million dollars what would you do?

Buy a feed and put the rest in my savings.

If you could have dinner with 3 people dead or alive, who would you choose and what the meal be?

My Nan, there's nothing like her fried bread. Michael Jackson's having bacon & eggs lol, wanna learn the moonwalk properly lol. My daughter, nothing like being home and having a meal with her no matter what the food is.

What are the most important qualities you look for in friends?

Nothing more than respect.

What is your favourite quote or philosophy on life?

Don't judge a book by it's cover.

What do you enjoy about coming to the Soup Kitchen?

I am treated like family here no matter what I do, everytime I walk through the doors. All I feel is love and compassion.

Volunteer Committee cures phobia

Rachel

I've always been a little bit scared of committees. Apparently this type of fear/phobia is quite rare, because I tried googling the official term for it – and it turns out there isn't one. But I digress. In 2014 I conquered my fear of committees (which there really should be a word for, just by the way) and became part of the newly launched Soup Kitchen Volunteer Committee. The idea of a 'Volunteer Committee' was borne from the desire of Soup Kitchen management to ensure that the best use is made of the many and varied skills that volunteers bring to the Soup Kitchen, and to facilitate the development of those skills for the benefit of the organisation and our guests.

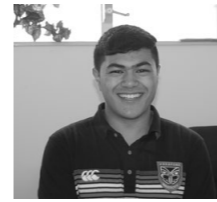
'Expressions of Interest' were sought earlier this year from volunteers keen to join the Committee and we kicked off with our first meeting.

After some discussion at that meeting, a number of objectives were set for the Committee: to provide a neutral environment where volunteers can raise ideas or concerns; to provide a forum for developing the role of volunteers within the Soup Kitchen (for example, fundraising, outreach, community engagement); suggesting training ideas for volunteers; and developing the 'social' aspect of volunteering at the Soup Kitchen.



The social side of things was an immediate priority for the Committee, particularly given that there had not been a 'volunteer event' for quite some time. A pub quiz was decided on – and then the hard work started! A sterling effort was put in by members of the Volunteer Committee – not to mention the lovely Jessie Dennis – to organise the event in what was a reasonably tight timeframe. Frances Fanning in particular was instrumental in helping obtain a heavily discounted venue and a number of the evening's prizes. The end result was a really enjoyable night, attended by more than 70 people. The fact that I had fun despite my team coming second to last really says something (on top of my committee phobia, I have some issues with competitiveness).

The Volunteer Committee is now looking forward to 2015 and has started discussing possible events for early in the New Year. Watch this space!



Take Five with Arama

Volunteer

What is your favourite spot in the whole world?

Jerusalem up the Whanganui River.

If you had a million dollars what would you do?

I would use the million dollars to fund breakfast, clothing and educational resources in low decile schools and in low socio-economic areas.

If you could have dinner with 3 people dead or alive, who would you choose and what would the meal be?

I would have dinner with my friend Nikau, my grandma Sia and Father Rob. The meal would be roast lamb, roast potatoes, kumara, pumpkin and gravy.

What are the most important qualities you look for in friends?

That they're able to listen and trust.

What is your favourite quote or philosophy on life?

Kaore te kumara e korero ana mo tana reka - The kumara doesn't talk about it's sweetness (A lesson in humility).

What do you enjoy most about coming to the Soup Kitchen?

I enjoy experiencing what it is like to suffer with someone else (i.e. show compassion), whether it be serving the guests tea, coffee or bread, or conversing with the guest and fellow volunteers.



Take Five with Peter

Guest

What is your favourite spot in the whole world?

Radha Kunda, the most sacred spot in the whole universe.

If you had a million dollars what would you do?

Buy a house, go to Mayapura, northwest of Kolkatta and Radha Kunda (a lake) Vrmdavana on the Jamuna River.

If you could have dinner with 3 people dead or alive, who would you choose and what would the meal be?

My missus (from Viti Levu), my nephew SM Pahlada and my goddaughter Lalita.

My meal would be lacto vegetarian, Hare Krishna prasadam.

What are the most important qualities you look for in friends?

Truthfulness, loyalty and devoted to Hare Krishna.

What is your favourite quote or philosophy on life?

Do unto others as you'd have them do unto you.

What do you enjoy most about coming to the Soup Kitchen?

Christian Fellowship, God's economy, regular routine and everything inbetween.

In Memory of:

Sister Declan

30 May 1924 – 18 October 2014

By Sister Annette

Sister Declan brings to mind so many memories of the Sussex Street Soup Kitchen as that is the time I lived in the same community, from 1990 - 2000. She was such a generous and loyal Sister and I was grateful for the wonderful way she would remind me about so many details about friends and benefactors, the people who came to the Soup Kitchen and the people she visited, as well as meal times when I was engrossed with what I was doing and forgot the time.

As soon as Sister Declan came to Sussex Street she was quick to look for more to do between the Soup Kitchen meal times, so she rang Age Concern to find out if there were any elderly people nearby who needed a visit. She became friends with several including Nancy, an old lady living on her own in the middle of the city, who was most ungracious, had no family or friends, swore like a trooper and hated Catholics (Declan wore her veil then). Declan persevered with Nancy and became her only friend and the only person she would trust to look at her mail and handle her money, although she kept up the colourful language. Every morning and evening Declan was serving

on the tables and in the mornings giving out clothing to those that needed items, often trying to persuade them to smarten up. Robert's boots had the soles lifting and the socks well worn. He asked for socks and when she handed him a pair he said he only needed one as the other was not worn out yet.

The men had a great respect and fondness for her, and as with some of our past older Sisters, looked on her as a mother figure. Sister Declan was a loyal Aussie, open, honest and down to earth. She loved her country and her family, but was happy to be where God had called her.

After using her talents for mission in New Zealand it was lovely that she was able to spend the last years working in her own country.

May she rest in peace.



Our Guests

We reflect on our memories of Brad Russell, Robert Burrows, Jimmy Leech and Clarke McCulloch, guests of the Soup Kitchen who passed away during the year.

Sister Margaret Mary Murphy

4 May 1950 – 29 December 2013

By Sister Margaret Anne

Sister Margaret Mary was well known in Wellington City. For fifteen years she worked at the Suzanne Aubert Compassion Centre, and as manager for eight years. Throughout her time at Compassion Centre, Sister Margaret Mary saw many changes, including the move in 1999 from Sussex Street to the current building on Tory Street.

Sister Margaret Mary often commented that - "The loveliest memories are often very simple things. Its people coming back to tell you they have a job, after they've been at the Soup Kitchen and were known there. Some come in and make donations. Those things are really significant – when you see such a change in people's lives."

She was a great encourager and enabled many young people to become volunteers and she affirmed the many volunteers who had been volunteering for 20 years or more. She found that the volunteers were a wonderful example of faithfulness and loyalty to the mission of the Compassion Centre and to the guests. Sister Margaret Mary appreciated the goodness in people and she

noted this particularly around Christmas time. She never got use to the miracle of the gifts given by the generosity of people. She saw in action her favourite quote from the Scriptures: "Whatever you do to one of these, the least of my sisters or brothers, you do to Me" (Matt 25.40).

After her sabbatical year Sister Margaret Mary went to Jerusalem on the Whanganui River where she was a regular volunteer at the school at Ranana and it is in this role that she was one of the principle actors in the film *How Far is Heaven?* a documentary about the Sisters and people living in Jerusalem.

Sister Margaret Mary's position as the Pastoral Care person at St Joseph's Home of Compassion Heretaunga was a role she also cherished and developed. A quote from Sister Margaret Mary is an appropriate conclusion.

"Gratitude grows in my heart. Gratitude to those who have journeyed with me. Most particularly to those, so often judged to

be the least! These include the children I have taught, the old people I have nursed, the young people with disabilities who have been so much part of my life, the marginalized people of Wellington's inner city. They are God's gift, they who call forth the compassion of Jesus in me. What a gift! What a life! How could I want any other?"

May she rest in peace.



"Why are we troubled at the approach of death? If we had only to pass out of this world without going to something better, though this world is worth very little, we might regret it, but we pass away to go to our Father and return to the paternal home."

Suzanne Aubert



Take Five with Kim

Guest

What is your favourite spot in the whole world?

Oriental Bay beach, Wellington.

If you had a million dollars what would you do?

Buy a nice family home and donate to charity.

If you could have dinner with 3 people dead or alive, who would you choose and what would the meal be?

Three disabled people because I use to work with disabled people in the past. They can have what they want, but I know that roast dinners are special.

What are the most important qualities you look for in friends?

Honesty, truthfulness and being friendly.

What is your favourite quote or philosophy on life?

Spending quality time with my husband and family, they are number one to me.

What do you enjoy about coming to the Soup Kitchen?

I love the food, enjoying the different meals and it is a good experience.



Take Five with Heng

Assistant Chef

What is your favourite spot in the whole world?

Italy, because of the history, architecture and spiritual aspects. And I like Italian fashion!

If you had a million dollars what would you do?

I would share it with people – I'd give it all away.

If you could have dinner with 3 people dead or alive, who would you choose and what would the meal be?

I would have dinner with three people who needed it most. I would let my guests choose what they would enjoy.

What are the most important qualities you look for in friends?

Honesty and open-heartedness. When people are open-hearted, love teaches you everything.

What is your favourite quote or philosophy on life?

You get what you give.

What do you enjoy about coming to the Soup Kitchen?

Sharing things, learning from people. You never stop learning.

Mindscape Artwork by Fraser Hoffe

Fraser Hoffe

I'd given up, I couldn't handle the boarding house lifestyle anymore. The drugs, violence, cops, constant moving and the worst affliction of all, long term unemployment, I'm talking twenty years plus.

Seven years ago my benefit was cut. Sleeping out in Auckland was not an option, too rough. I returned to my birth city, Wellington, with my tent and stuff I needed to survive, then started to live in the town belt.

People did offer me help, streeties, night shelter residents, the Sisters of Compassion at the Soup Kitchen, but I didn't believe them, I was friends to everyone and trusted no-one. The Council left eviction notices at my camp site. I ignored them then one night everything was gone. I felt relieved I had no choice, a feeling I was used to. Then I asked the Home of Compassion for help.

I was placed into Easy Access Housing, I was surprised at their urgency. For the first time since I was fifteen people were making sure I was ok, I had a future. It was a slow, gradual process of realisation. Many times I doubted the process I was going through, eventually I got results, a permanent secure Council flat.

I had a home somewhere I could be myself. Throughout this time I played street football with others who had similar experiences

to me, and went to Vincents art work shop as often as I could. I had an exhibition at Vincents Gallery. I just kept telling myself "Cover those walls".

In 2010 I went to Rio in Brazil with the New Zealand homeless world cup foot ball team. Unfortunately New Zealand has not since sent another team to this great tournament held every year at a different place all over the world. I'd love to do it again as a coach or manager. Social sport is a fantastic way to form friendships, trust and co-operation with others who survive the global problem of poverty and lack of access to affordable, meaningful education.

Now, I believe long term unemployment caused me misunderstood brain damage. No one should feel useless and isolated from society for more than six months. I have convinced myself that surviving over twenty years unemployment is an achievement only if extreme social isolation is prevented from happening to anyone else. Education is prevention, opportunity is the result. As a teenager I fell through the gaping cracks. First my parents prevented me from completing school. I opposed my parents' choice, I told my school this decision is not what I wanted. The school was powerless and I was forced into a life of poverty, illness, and welfare dependence.

Today there are laws to prevent parental abuse and forced ignorance. When unemployment became an illness all I had was a benefit and all I lost was myself, which is every thing to me and the society I am part of.

Please if you have the power and will to prevent this illness of hopelessness from happening to anyone else, think of us the lost and forgotten and I will thank you. Long live compassion.

I regularly have art for sale at Roar gallery, Vincents exhibitions and Academy of Fine Arts. During November I had my first solo show at In Good Company Space Gallery on Cuba Street. I am the only Fraser Hoffe in Google-land so I'm easy to find, with lots of info about my career so far.

“I gave my art work *Mindscape* to the Home of Compassion because I wanted to show, despite my negative experiences, there is a positive outcome. The colour and vitality of it is a reflection of my life now and in the future, colourful and innovative.”

Fraser Hoffe



Artworks on display at In Good Company Space Gallery on Cuba Street in November. Photos by Peanutbuttervibes.



Fraser with his artwork *Mindscape*, that he has donated to the Soup Kitchen.

Suzanne Aubert

(became known as Sister Mary Joseph)

Sister Rita Hickey DOLC

Born in the French village of St. Symphorien-de-laye, near Lyons, on 19 June 1835, as a child Suzanne Aubert was seriously injured after falling through the surface of a frozen pond. She was left crippled and nearly blind for several years, during which time her mother took her to various rest and exercise cures around France. Mother Aubert attributed her recovery both to prayer and to the skill of the physicians who treated her. As historian Jessie Munro points out: "This combination of religious conviction and practical action would characterise Suzanne Aubert for the rest of her life."

She was naturally talented and studied music, languages and drawing before learning to nurse with the Daughters of St. Vincent de Paul. She attended a full course in Medicine at the faculty of Lyons, although she was barred because of her sex from sitting a degree. Rejecting the marriage her parents had planned for her, Suzanne Aubert placed herself under the spiritual direction of St. John Marie Vianney the revered, 'Cure d' Ars', visiting him a number of times. He fostered her vocation to do missionary work and foretold her future career: Jessie Munro, in *New Zealand and the French; Two Centuries of Contact*, quotes the Saint's prophecies, and the interpretations Suzanne Aubert would later give them:

- "You will go to the missions within two years with a relative of one who is now with you at Ars." (Antoine Pompallier, nephew of Bishop Pompallier, was then with her at Ars).

- "You will begin a work there and it will fall down. After many years you will build it up again, but it will again fall down." (She was convinced this referred to her work in Auckland, where her initial efforts were unsuccessful, and a later foundation also ran into difficulties after 6 years).

- "Oh my child, how many different crosses and trials await you in life! You will be in conflict with the highest ecclesiastical authorities. You will travel to Rome when you are old because of these troubles, but whatever they do to you, whatever happens, whatever anyone will say to you, never never give way, never let go, take courage, courage, courage." (This remembered prophesy lies behind Mother Aubert's solitary journey, taken on her own initiative, to Rome in 1913).

- "I will help you more by my death than by my life." (Her parents' absence at the anniversary of the death of the Cure d' Ars in 1860 allowed her to slip quietly away from home for Paris, and thence to Le Havre to wait for the boat which would take her to New Zealand).

- "You will have many troubles and these will continue all your life. Your work will expand after your death." (Without doubt, she would have believed firmly that the work of the Order of the Daughters of Our Lady of Compassion, founded by her and formally recognized in her old age, would continue to expand after her death - as it has in fact done).

Finding it impossible to overcome her father's opposition to her vocation, Suzanne Aubert fled from her home and joined a group of missionaries under the leadership of Bishop Pompallier bound for New Zealand. They arrived in Auckland on 30 December 1860, with the intention of working with the Māori people. During the passage they had been taught the Māori language but, surprisingly, not a word of English.

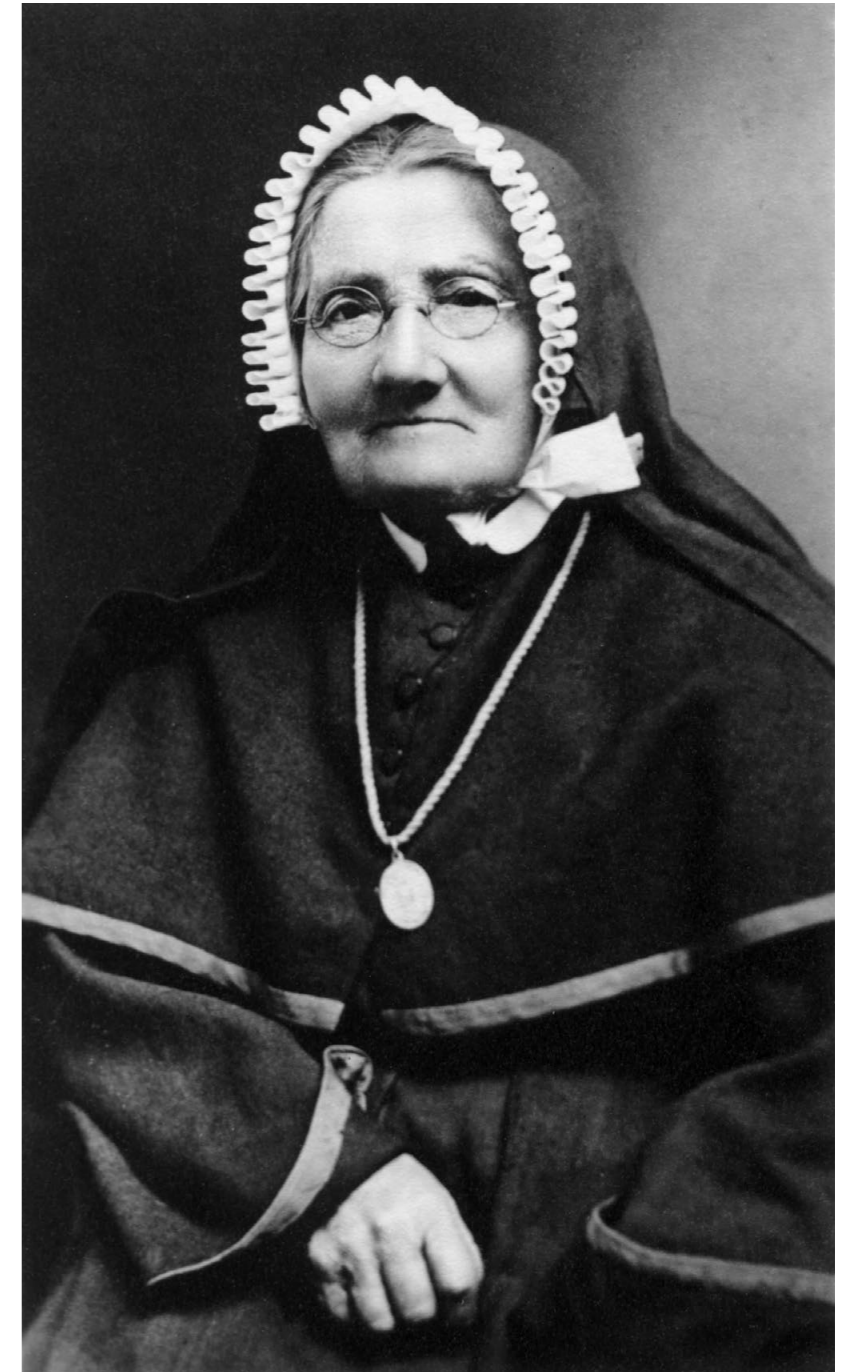
On arrival, Suzanne Aubert and the three young French women who accompanied her stayed with the Sisters of Mercy. Suzanne Aubert was given the task of teaching music and sewing to the 'white' pupils, but she objected strongly, maintaining that "it was for the salvation of the Māoris that I came and if I cannot work for them, I shall go home again!" Subsequently, Bishop Pompallier gave the 'French Sisters' sole charge of a Māori girls' boarding school on a property adjoining

the convent of the Sisters of Mercy. Several Māori women joined them and Suzanne Aubert (or Sister Mary Joseph as she became known) attained such good mana with the Māori people they gave her the affectionate title 'Meri'. A Māori sister called Peata accompanied her everywhere and taught her much about their people and their legends. It was possibly from Peata that Mother Aubert was introduced to Māori medicines.

Eventually, financial difficulties led to the closure of the congregation, and Mother Aubert struggled alone to maintain the orphanage school. It was a time of disillusionment, ill-health and exhaustion for her. Worsening race-relations in Auckland and difficulties dealing with the church hierarchy eventually gave her the impetus to leave the city, at the invitation of a Marist priest, and travel to Meanee in Hawkes Bay early in 1871 to help with the mission there. The following 12 years of her life according to Suzanne Aubert were the happiest of her life.

She began experimenting with medicine, developing her own herbal remedies drawing on traditional Māori medicine as well as her own nursing and botanical background.

She gradually gained recognition from the doctors of the region who grew to trust her treatments and 'cures' completely. One Hastings doctor encouraged her greatly in her experiments and helped her work out



various formulae. People who knew her in those days recalled her appearance - a plain grey frock with ample skirt, a cape that came to her waist and a straw hat of the broad brimmed sailor type, swathed with grey. She also wore a pair of large pockets in which she carried her prayer books and usually a large chunk of bread and cheese. She learnt to recognize every species of leaf and plant, and subsequently discovered their curative properties. (Mother Aubert would always try the remedies on herself first before administering them to any patients.)

She became well-known in Hawkes Bay to both Māori and Pākēha communities, Catholic and non-Catholic alike. She avoided disputes regarding differences of religion or politics, but would respond whenever she came across acts of injustice or greed.

Mother Aubert was aware of ministers of religion who 'while directing their eyes to heaven, stole the ground from under the Māori's feet'. She would write to the Governor or others in power to protest.

She would say: "Let the Māori keep his culture... aid him to preserve his good qualities and his custom so far as these are good and for the benefit of his race. Christianise him, educate him too, but do not aim to make a second-rate European

out of him. Help him to be a good Māori, and a true Christian before all. But be sure to let him stay Māori!"

As well as becoming, in effect, New Zealand's first district nurse, Mother Aubert devoted much energy to writing a Māori catechism and a dictionary phrase book of the Māori language. In 1883, aged 48, she was asked to accompany a priest – Father Soulas – and three Sisters of St. Joseph to the mission at Hiruharama, or Jerusalem, beside the Whanganui River. Without formal farewells or fuss of any kind, as was her custom Mother Aubert slipped away from Meanee, passing through the Manawatu Gorge on July 2, the Feast of the Visitation. Jessie Munro writes of Mother Aubert's life in Jerusalem: "Again her time was busy with medicine and with education for which she compiled a

whole curriculum. Life was very hard and the Sisters were poor. But the church was built, a school was opened and in two where she looked after people with incurable diseases. Her father back in France was now dead. With her inheritance she bought a farm and planted it with fruit trees, especially cherries sent from France.

"And then one of the major changes in her life occurred. The 1880s and early 1890s were years of great economic depression in New Zealand. Before the establishment of a Social Welfare system, families suffered badly. Children were often ill and sometimes abandoned. The double standard of Victorian morality punished pregnant girls severely; there was little support for either them or their babies. The community at Jerusalem began to take these babies in. By 1897

there were forty-five children..." Her life from this time onwards involved much dealing with Government departments and officialdom and she is now recognised as one of the pioneers of New Zealand's social welfare system.

In 1884 it became evident that the Sisters of St. Joseph of Nazareth who had travelled to Jerusalem with Mother Aubert would not be staying on, as conditions were too severe and they were too isolated from their Community. Father Soulas could not bear the thought of losing his teachers and consulted the Bishop who replied early in May, 1884, authorizing him to receive postulants for the Third Order Regular of Mary at Jerusalem. It was up to Suzanne to find young women willing to continue her work. "If this is the Will of God that I am to get helpers, He will send them," she said, "if it is not His will, then it is not mine either."

In August the first two women to join the Institute arrived at Jerusalem – Sisters Anne and Bridget – followed in November by Sister Carmel. Mother Aubert later referred to the three nuns as 'The A.B.C. of the Order'. She first put on the habit, herself, early in 1885, at which time her three followers made their initial vows in the Third Order.

To support the struggling Māori mission, in 1887 Mother Aubert decided to market her herbal remedies. Funds were also needed for building a bigger convent at Jerusalem, as the Third Order Regular of Mary now had eight members who were forced to live in extremely cramped conditions. The Mission suffered a major setback the following year when the church was totally destroyed by fire. Apparently a discontented cook,



attached to a shearing gang deliberately set it alight, although the charge of arson was dismissed by the Civil Court at Wanganui. The only witnesses were Māori and their evidence was not called.

The day after the fire, during the tangi over the church, Mother Aubert told Father Soulas she would collect money to rebuild.

She toured the country for over a year with a companion raising funds and spreading awareness of the Mission and its work.

Around 1890 a patent was granted for Mother Aubert's remedies and Episcopal approbation for their sale was granted. Subsequently Mother Aubert's name

became known throughout the country, with many public figures endorsing the remedies. The Society of Mary administration in France did not see this group of Sisters in New Zealand as conforming to their charism. So Archbishop Redwood named them a diocesan congregation, the Daughters of Our Lady of Compassion.

The foundation of the Congregation dates from 1892. During this year, a new convent was built and, to cater for the growing number of children in care, a generous benefactor made the building of a separate dormitory for the children possible.

These were busy and involving years for Mother Aubert and her sisters. As well as coping with the Mission work, the politicking within the church and community, she was involved in a lawsuit relating to the diluting of her remedies by the marketing



firm. Worried that her products would be adulterated again, she destroyed all records of her formulae. Subsequently no one else, not even the Sisters, knew the recipes fully, and an exact record of her research no longer exists.'

In 1898 an epidemic resulting in the death of several young children generated some adverse publicity concerning the Mission, and also led to the realisation that a Home was needed within distance of medical facilities. The following year, their 'isolation period' behind them, Mother Aubert and her followers transferred their work with children to Wellington.

Jessie Munro writes: "Very quickly, Mother Mary Joseph (Aubert) became one of Wellington's best-known figures... She dealt with the bureaucracy, both lay and ecclesiastical; she established a home for people with incurable illness; a soup kitchen was open day and night for the unemployed or anyone in need; in November 1903 she opened the first crèche in Wellington for the children of poor working mothers; she trained and insisted that her Sisters also train, with the St. John's Ambulance Association; she was a foundation member of the Plunket Society, a society to help the health of mothers and babies, and applied its system in the Home for Children at Island Bay. Whatever services she offered to anyone, regardless of religious affiliation, priority was given to those in greatest need..."

By 1900 the Sisterhood and its work were gaining momentum. Seven postulants entered and received the habit at the end of the year; land at Island Bay was purchased for a children's home and the Sisters opened a home for incurables. In 1913, frustrated with Church bureaucracy and wanting to

obtain a Papal Decree for the security of her Congregation, Mother Aubert, aged 78, decided to travel alone to Rome. She sought to stabilise the Institute and place it under the protection of the Holy See. Leaving Wellington, outwardly to visit the Children's Home in Auckland, she boarded the Niagara and, mirroring her departure from France 53 years earlier, slipped away unannounced, although before leaving she wrote to Archbishop Redwood.

'Your Grace, The strain of the last ten months has been so great that I feel that morally and physically I cannot bear it any longer and something must be done. I am therefore on my way to Rome, trusting in God and in His supreme Representative on earth, and I am fully prepared to submit to his high decision...'

According to Jessie Munro, Mother Aubert "wanted the vision she had for her Congregation and the work it would do to materialise. She was convinced that was what the Cure d' Ars had intended, and she would do everything in her power to bring this about."

During their first meeting, Mother Aubert addressed Pope Pius X:

"Most Holy Father, I came from the antipodes... to plead the cause of unfortunate illegitimate children and foundlings. I have been told that the Holy See does not approve of Sisters devoting their lives to the care of these unhappy, outcast little ones, and I come to ask Your Holiness if it is true, and to plead for them. Holy Father, save them. You alone can do it; their only hope is in you!"

The Pope assured Mother Aubert she was doing God's work and granted her his

blessing. However, it was to be seven years before Mother Aubert returned to New Zealand, owing to the outbreak of World War I, the Avezzano earthquake (following which she nursed with the Red Cross), the death of the Pope which delayed the granting of her Decree and, finally, passport difficulties.

In 1917, her wishes were granted and Pope Benedict XV conferred a Pontifical Decree of Praise on the Congregation of the Daughters of Our Lady of Compassion. In 1920 Mother arrived back in Wellington as Mother General of the Order. Shunning any thought of retirement in Italy or France, Mother Aubert, now in her mid eighties, desired to carry on her mission in New Zealand. She wrote:

"Rivers do not turn back again to their own source."

Once more she became immersed in organising and planning. She also devoted attention to preparing spiritual guidance for the Order. While in Italy she wrote her Letters to the Novices which contains the essence of her own spirituality and the spirit she desired of her followers. This became a central document on the identity of the Congregation.

Mother Aubert died at Island Bay on 1st October 1926, aged 91. Her funeral was reported in the newspapers as the greatest ever to be accorded to a woman in New Zealand. The crowd was so dense that only one half of the procession could pass down Boulcott Street to Willis Street, the other half was forced up from Saint Mary of Angels Church to the Terrace. Government offices allowed an hour off to all clerks to

Another Step on the Path to Beatification and Canonisation

attend the funeral and Supreme Court sittings were postponed by the Chief Justice to enable him to attend. Footpaths and veranda roofs along Willis Street were packed with the watching, silent crowd. Apparently, on seeing the huge crowds, a workman asked: "What religion is this woman being buried?" To which the reply came: "That was a question she would never have asked you or me!"

During her life, Mother Aubert, as well as founding a religious Congregation, greatly influenced progress in such areas as health, education, women's rights and social welfare. Her work in the fields of medicine, Māori language and an evolving New Zealand spirituality was pioneering and far-reaching.

Another important step on the path to the eventual beatification and canonisation of the Servant of God, Suzanne Aubert, was taken on 2nd February 2014. Several months before, six church historians from different countries (the Historical Commission) had been asked to examine and rule on the historical reliability of the evidence presented in favour of Suzanne's life of heroic virtue. This evidence had been presented to them in an eight hundred page document known as the Positio. They voted unanimously to accept the Positio and recommended that it should now be passed on to a Theological Commission for further consideration.

The Positio is the fruit of six years close collaboration between Fr Maurice Carmody, Roman Postulator of the Cause, Sister Margaret Anne Mills, and Sister Josephine Gorman. It contains the findings of the Diocesan Inquiry, carried out in 2004, and sections devoted to many different aspects of Suzanne's life and work. The history of the Cause from 1926 until the present is also outlined. Chapters cover such topics as the relevance of her life for the Church and New Zealand society both at the time of her death and currently. The way in which she lived the Christian virtues to a heroic degree

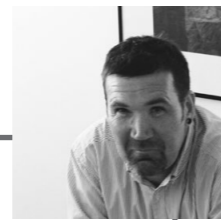
is also discussed in detail. The challenges and difficulties she faced within and without the Church during her lifetime are also well documented and presented. Naturally, a huge debt is owed to Jessie Munro and the late Sister Bernadette Wrack whose research and writings have provided a solid foundation and point of reference for much of the material contained in the Positio.

Once the Positio has received the approval of the theologians it will be voted on by an ordinary congregation (meeting) of cardinals and bishops appointed for the purpose in Rome. It then remains for Pope Francis to give his approval and grant Suzanne Aubert the title of "Venerable". Following the approval of any miracle, the Servant of God will then be declared "Blessed".

Soup Kitchen Staff



DINING ROOM SUPPORT
Louise Grenside



ACTING MANAGER
Steve Flude



KITCHEN MANAGER
Paul McKerracher



Nance Thomson



SISTER OF COMPASSION
Sr Josefa Tikoisolomone



SOUP KITCHEN VOLUNTEERS / SUPERSTARS



SISTER OF COMPASSION
Sr Sosefina Mafi



CENTRE ADMINISTRATOR
Pip Ben Shimol



COOK
Nicky Brown



SISTER OF COMPASSION
Sr Lusi



CHAPLAIN
Fr Rob Devlin



ASSISTANT CHEF
Leilani Sio



CLEANING STAFF
U Kyaw Maung Khaing



SISTER OF COMPASSION
Sr Catherine



ASSISTANT CHEF
Heng Ang



CLEANING STAFF
Maung Phyu

In November Nance Thomson left the Soup Kitchen. We would like to thank Nance for her contribution to the organisation and her focus on supporting guests to live with dignity in the community. Nance will be remembered for her unique energetic personality and her drive to establish a professional development program within the sector. Nance was also a key member of a small group that helped establish the Street Outreach Team, without her guidance the success of his project would not have been possible.

Before we knew them...

Can you identify these staff members from their photos?



1 _____



2 _____



3 _____



4 _____



5 _____



6 _____



7 _____



8 _____



9 _____



10 _____



11 _____



Take Five with Catherine

Volunteer

What is your favourite spot in the whole world?

Yorkshire.

If you had a million dollars what would you do?

Give some away, help family and then some!

If you could have dinner with 3 people dead or alive, who would you choose and what would the meal be?

The Queen, Nigella Lawson, Mum & Dad. Roast Beef, Yorkshire Pudding and Pavlova.

What are the most important qualities you look for in friends?

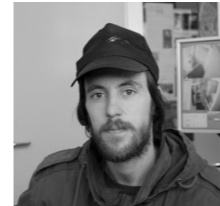
Compassion, caring and helpfulness.

What is your favourite quote or philosophy on life?

Take care of others.

What do you enjoy about coming to the Soup Kitchen?

Meeting people and helping people



Take Five with Dylan

Guest

What is your favourite spot in the whole world?

Somewhere peaceful in the countryside.

If you had a million dollars what would you do?

Look for people to support.

If you could have dinner with 3 people dead or alive, who would you choose and what would the meal be?

Group of friends, a 3 course meal with pudding and wine

What are the most important qualities you look for in friends?

Similarities and same interests.

What is your favourite quote or philosophy on life?

Live life as an adventure.

What do you enjoy about coming to the Soup Kitchen?

The meals.



Safety & Security At the Soup Kitchen

Antz Michael

Something that I like about the Soup Kitchen (SK) is the organisation's safety and security focus. I have a wealth of experience in this area having worked for nine years in hospitality and industrial security. If you want to enjoy the benefits of a service then you need to abide by the service provider's rules. These are there to protect everybody's safety and security and need to be followed at all times by all people.

When all participants exist together with mutual respect then everybody is safe and happy. Because the organisation will only permit those people on their premises that exhibit a high standard of safe behaviour it is a comforting thought that incidents are quite rare at the SK. In my security experience it is my opinion that you are safer at the SK than any bar in Wellington.

Answers: 1. St Catherine 2. St Lusi 3. Pip
4. Leilani 5. Steve 6. Rob 7. Paul 8. Nicky
9. St Josefa 10. Louise 11. St Fina



Street Outreach

An Interview with Steve Flude

In November 2013 a handful of Wellington social agencies and Wellington City Council set up a Street Outreach service. Their vision: to empower the street community to move, at their own pace, to a safer, healthier and more sustainable living environment. The service is coordinated by Steve Flude, acting manager of the Soup Kitchen. One year after the service began, Louise Grenside talked to Steve.

Why was the Street Outreach service set up?

It was set up because of the increasing number of people on the street. In my former role as Senior Advisor Vulnerable Communities at Wellington City Council we had the opportunity to lift outreach work to another level. We knew a number of services were doing outreach, but it was happening in an uncoordinated way. We were receiving phone calls from members of the public saying they wanted to help, but didn't know how. So, in combination with the Alternative Giving Campaign, we took action to help people on the street. A number of organisations came together with the aim of helping vulnerable people. The idea has been to start small and see how the service goes.

What agencies participate?

The Soup Kitchen has a coordination role, and works with DCM, Wellington Homeless Women's Trust, Wellington Night Shelter, Te Aro Health Centre, Wellington City Mission, St Vincent de Paul, Te Roopu Aramuka Wharoaroa, Salvation Army, Catholic Social Services and the City Council Local Hosts. The success of the team has been built on the commitment of the participating organisations and their willingness to work together with a shared aim.

What has the response been from the street community?

People have been overwhelmingly pleased to see us. For many on the street, the service



means regularly having someone to talk to, without any judgment or pressure. People know they will see someone a couple of times a day, but there's no pressure to engage. The street community are very supportive of each other, and because they know we're not a threat, they will tell us if they're concerned about someone. We're seen as a safety net which is great, because we're talking about some of the most vulnerable, marginalized people in the city.

How about the response from the public?

The public response has been pretty good. We do get moments when we sit and talk to someone, and we experience the looks of disdain that passersby give. It reinforces for us how hard it is, being exposed to those looks all the time.

With eleven different organisations, with different roles and philosophies, how has the service managed a coordinated approach?

A condition of joining the outreach service has been that we all work under a project plan. We're working as a group to support individuals with whatever they want to do to move forward in their lives. We're striving to give a hand-up, not a hand-out. To provide support so that someone can move to something better. Practically, we aim to give the same, consistent message to people. If someone is a client with DCM, for example, then we keep reinforcing their engagement with DCM. One of the additional benefits of the service has been the further development of collegiality between the organisations. Working with the other services on street outreach has made

it easier to pick up the phone to a colleague elsewhere and make a referral or request additional support.

Is street outreach happening anywhere else in New Zealand?

This service, with the large number of participating organisations, is fairly unique in New Zealand. Most days of the week, we have a team going out each morning and each afternoon. So that's 8-10 sessions a week.

Since the service started, what has stood out for you?

The difference that we can make. It takes time for trust to develop. We might see the same person week after week, and we just keep giving the same message – we're here

From January to September 2014...

213
Outreach sessions

665
Total interactions

403
Interactions with people begging

98
Interactions with people rough sleeping

91
Interactions with people where there was a concern about their wellbeing

73
Other interactions

107
Meal tickets provided

if you need some support. Then if someone decides they would like help, we can jump in.

As an example, we came across a young man sleeping rough in town, behind a concrete wall. He had been on the street for four months, had no income, no place to stay. We just kept up the contact, asking him if he wanted any help. And one day he did. We got him into the Night Shelter that night, and the next day we helped him make contact with WINZ so that he had access to a benefit. We set up an appointment at Te Aro Health Centre. He now has employment. That's a big change.

How does the street outreach fit with the Soup Kitchen's usual role of providing meals?

Street outreach is part of a tradition established by Mother Aubert and the Sisters of Compassion. The sisters went out onto the streets of Wellington to connect with people and collect donated goods. With our current service, having the Soup Kitchen on the outreach team is a real strength. It means we can offer someone a meal right away – it might be someone new to town, who doesn't know the services or where they can get help. By giving them a referral card to the Soup Kitchen we can give them a welcome, and help to engage them with the other services they need.

What advice would you give someone concerned about a person sleeping rough, or asking for money?

If you are concerned, you can engage with them. We don't advise giving money, but you could give food. Then you could ring the City Council to report your concern. The Council

will contact the Soup Kitchen (as coordinator of the street outreach), and we can follow up and engage with the person.

Why are people on the street?

Key reasons are social isolation, poverty and lack of affordable accommodation. Some people are homeless with no access to appropriate, affordable accommodation. Someone might be housed, but lonely and isolated, with no family support and no connection with the community. People are on low incomes, trying to buy food and live on \$65 a week. Another big issue is lack of purposeful activity. The Soup Kitchen tries to address some of this need for meaningful activity through our community garden, and the computer hub.

How is the street outreach service funded?

We've had some funding from the Wellington City Council and the Tindall Foundation. The participating organisations donate staff time as they are able. If we had additional funding we could carry out outreach at more unsociable hours, such as the early morning, when we'd have more opportunity to engage with those who are rough sleeping. I'd also like to have a budget for one-off costs to help someone in need, such as immediate health needs, someone at a crisis point who needs emergency accommodation or travel.

How do you see the future of street outreach?

I hope it continues to be the success it has been to date.



Chairperson's Review

2014

Kevin Walker
Board Chairperson

The Soup Kitchen provided over 29,000 nutritious breakfast and dinners over the last financial year. This meant serving on average 63 dinners and 36 breakfasts. All this would not have been possible without the very dedicated team of staff, sisters and volunteers. Donations of food and funds from the many generous organisations and individuals have been very much appreciated and added to the Soup Kitchen's ability to support its clients.

Whilst the provision of food for clients remains the main priority of the Soup Kitchen there is also continued Soup Kitchen staff activity to ensure that our clients are accessing and getting all appropriate and available support to allow them to live with dignity and independence in the community.

During the year, the Soup Kitchen continued to improve the working relationships with other social services providers and played

a significant role in development and coordination of outreach services to support those in need. This collaborative activity is part of the wider Te Mahana homelessness strategy. A better system of recording interactions with clients has also been developed.

The help given by volunteers continues to be greatly appreciated by the Board and staff at the Soup Kitchen. The ability of the Soup Kitchen to continue to provide meals to those in need is very dependent on this help. A volunteers' evening was held recently to, in a small way, thank them for giving of their time to help others.

There remained for most of the year uncertainty around the strengthening work required on the Tory Street building. However, that is now moving forward, with tenders having been called for this work. It is hoped that this and some small amount

of maintenance work on the building will improve the working environment for all those who work at Tory Street.

During the year Sister Veronica Hurring and Sister Jo Gorman retired from the Board and were replaced with Sister Sue Cosgrove and Gordon Stewart. These Board members along with Louise McIntyre and Marilyn Simpkin have been of great assistance to myself as Chairperson and in helping the running of the Soup Kitchen.

The Board wishes to thank staff, sisters, volunteers and supporters, who ensure we continue to provide meals and support to those who come to the Soup Kitchen.

Merry Christmas.

Acting Manager's Annual Report

2013 - 2014

At the end of another busy year the Soup Kitchen can reflect positively on the way that it continues to achieve its mission of supporting people in need to live with dignity in the community. This has been achieved through the dedication of our staff team, volunteers, the support of the Sisters of Compassion and generous donations from individuals and organisations.

From November 2013 to October 2014 we served 10,478 breakfasts and 19,375 dinners. At our busiest periods this saw 42 people at a breakfast session and 91 at a dinner session. Despite some challenges during the year, the service to our guests has always been of the highest standard. This report provides a brief overview of our year.



Guests

Our guests continue to face a range of challenges and exclusions as the provision of services has changed during the year. Changes to welfare benefits and an on-going lack of affordable, appropriate accommodation have seen many living on a limited income and struggling to find a secure home. We regularly work with guests that are left with under \$60 per week to live on after their rent and utility bills are paid. At the simplest level the Soup Kitchen ensures that guests receive two healthy meals six days a week.

In order to support the challenges that many of our guests face we have worked beside them at times of need. This has seen our staff supporting people offsite at Work and Income, HNZC, WCC, Kiwi Bank etc. At the Soup Kitchen we continue to provide a range of activities and support services including clothing, basic items to set up a flat, referrals to other organisations, community garden, IT hub, and prayer group.

The feedback from our guests and partner organisations is that the atmosphere in the dining room has changed for the better over the last few years. It is now a calmer environment with fewer incidents where guests feel safe and supported. This is a credit to our guests and everyone who works and volunteers at the Soup Kitchen.

Meal Service

The kitchen staff continue to provide two nutritious meals a day on a tight budget. Guests often complement the chefs on the quality of the food. We are fortunate to continue receiving a wide range of donations of food from individuals and local businesses. Without these donations we would be unable to provide the variety of meals we currently offer.

The development of the meals we serve and the ability to offer choice has been an ongoing discussion during the year. We have begun working with Regional Public Health on an audit of our menu plan and hope to have this completed by the end of 2014. The initial feedback indicated is that we should strive to provide more fish, dairy and fruit in our meals.

Volunteers

Soup Kitchen volunteers are a vital part of the service we provide to our guests. The diverse range of people that offer their time brings a special atmosphere to the activities they support. During the year we ran two volunteer training sessions and maintained our number of active volunteers at around two hundred. Six days a week up

to eight volunteers give their time to help serve breakfast and dinners. Volunteers also support our work at the community garden, IT hub, the Gathering and as Kaimanaaki.

During the year we established a volunteer committee that now meets once a month. The aim of the committee is to provide a point of discussion between volunteers and staff. The committee also help staff plan events that show our appreciation for the commitment of our volunteer base. The first event was a quiz night in June that was a huge success.

Te Mahana

In April we attended a Wellington City Council committee meeting where Te Mahana was formally adopted. Te Mahana is a city strategy to end homelessness in Wellington by 2020. The Soup Kitchen has played a key role with other social support agencies in the development of this strategy.

Te Mahana is a concept that speaks of the warmth found in a supportive home environment. The warmth of a home is not limited to a physical structure, bed or cupboards full of food. It includes how people feel about their living environment – whether they feel safe, included and respected. The purpose of Te Mahana is to guide a collaborative, inter-sectoral approach to making significant progress towards ending homelessness in Wellington by 2020.

Working towards the aims of Te Mahana we have strengthened our partnerships with organisations including DCM, Wellington Night Shelter, Te Roopu Aramuka Wharoaroa, Wellington Women's Homeless

Trust etc. These conversations with our partners have included exploring how we can work together to support our mutual clients, discussions on information sharing, how to prevent duplication of work, professional development training etc.

Tangata Whaiora

Tangata Whaiora continues to act as a bridge connecting our guests and the management of the Soup Kitchen. During the year the group has met regularly to discuss a range matters such as emergency preparedness, cooking lessons, health and safety etc. The group have also helped with the planning, preparation and set up of events including the Christmas meal, Mataraki celebration and other events.

Community Garden

One of the regular comments from our guests is that they want a purposeful activity during the day. The community garden is one way that we support our guests with an activity that encourages them to engage with a wider community and provides fresh produce for our kitchen.

Each Monday a small group of guests travel to work at the garden from 9.00 to 12.00. During the year the numbers of guests attending dropped but the enthusiasm of our dedicated volunteers Jane and Ross has kept the garden ticking over. We will be re-launching the garden in the spring and will encourage guests to take an active part in its development.

The Gathering

The Gathering, an afternoon tea and entertainment event for seniors in our community, has continued on the first Thursday of each month throughout the year. During this year guests have enjoyed a variety of performances ranging from a hand bell choir, a kapa haka group from a local primary school, to community choirs and solo performances. The sessions are organised by the Soup Kitchen and held at the welcoming environment of the Home of Compassion in Island Bay. The sessions are always well attended and enjoyed by a variety of seniors from the wider community, many of whom are driven to and from the afternoon by a dedicated team of drivers. The Soup Kitchen would like to thank all those involved with the Gathering and we look forward to another year of enjoyable "Gathering afternoons" in 2015!

Soup Hub

The Soup Hub continues to be a popular resource for our guests. Currently the hub is open on Monday, Wednesday and Friday from 12.30 – 4.00 and is staffed by a team of volunteers. We would like to expand this service to include additional hours and more structure on the activities offered. This could include sessions on writing Curriculum Vitae, use of social media, basic IT skills etc.

The development of this service will be considered in 2014-15 when a decision has been made regarding the strengthening and reconfiguration of the building.



Staff

In November 2013 Steve Flude and Leilani Sia joined the Soup Kitchen as assistant manager and assistant chef. During the year Andrew Robertson left to pursue a career in Radio. We would like to thank him for the energy and creativity he brought to the Soup Kitchen. In March we welcomed Jessie Dennis to the Soup Kitchen as Community Engagement Advisor. Jessie brought her youthful energy to the organisation and helped revitalise the way we support our volunteers. In October Jessie was offered her dream job working for the Green Party, we wish her well in her new role.

Sisters Fina and Josefa continue to provide a vital contribution to the Soup Kitchen, connection to the Sisters of Compassion, and remind us all to reflect on the values and mission of the organisation. Sisters Lusi and Catherine continue to help with the dinner service three times a week and support other areas of our work. Both bring with them a wealth of knowledge and enthusiasm that contributes to the smooth

running of the Soup Kitchen. We would also like to acknowledge the work of Heng Ang our Saturday afternoon chef.

A particular mention should be made of Father Rob who has on numerous occasions stepped in to help us out when we have been short of people on the staff roster. Father Rob has an amazing rapport with our guests and is supportive of staff and volunteers at times of need.

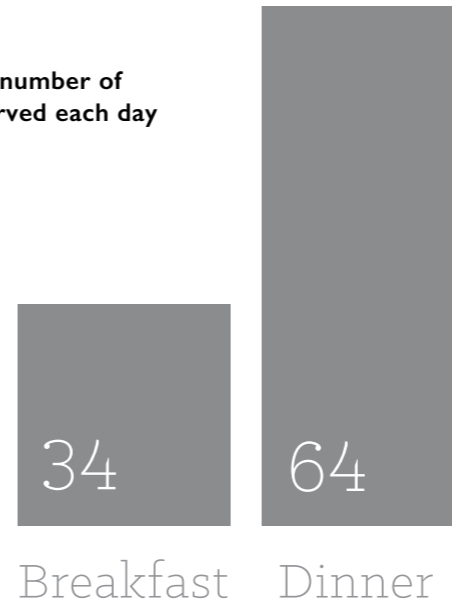


Nov 2012 – Oct 2013

Meal count

10,187 breakfasts
19,020 dinners

Average number of meals served each day

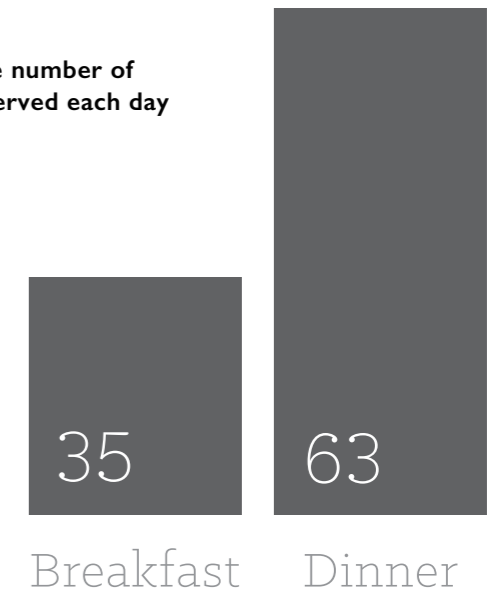


Nov 2013 – Oct 2014

Meal count

10,478 breakfasts
18,975 dinners

Average number of meals served each day



Our Supporters

We are grateful for the support of many organisations, businesses and individuals who have contributed to the Soup Kitchen this year, enabling us to support people living on the margins. Those who have supported us include:

- Mother Aubert Home of Compassion Trust Board
- Community Organisation Grants Scheme
- Estate of T Romain
- J K Baxter Trust
- TG Macarthy Trust
- Tindall Fund
- Wellington City Council
- Wellington Community Trust
- Abletech
- ACE House
- ANZ Technologies
- Arobake
- Baker Gramercy, Berhampore
- Bata Company
- Berhampore School
- Bible Society New Zealand
- BidVest Food Service Ltd
- Bluebelle Café, Island Bay
- Blueprint for Learning
- Charity IT
- Conroy Removals Ltd
- Dransfield House
- Elevate
- Embassy of The Republic of Korea
- Fire Protection Inspection Services LtdGS1
- Quality Services
- Harbour City Guard Services
- Harbour City Security Ltd
- Havana Coffee



- HMNZS Olphert
- Hutt Valley Samoan SDA
- IBM
- Impact Legal
- Inner Wheel Group
- Jireh Trust
- Kaibosh
- Karori Foodbank
- Khandallah School
- Kiwi Community Assistance
- Lychgate Funeral Home
- Massey University Library
- Matua Raki
- Mediterranean Food Warehouse
- Mischief shoes
- Moana Pacific Fisheries
- Mokai Kainga Community Gardens

- New Zealand Recreation Association
- New World, Chaffers
- New World, Island Bay
- Nga Taonga Sound & Vision
- NZ Recreation Association
- Opus
- Pablos Art Studio
- Pandoro Bakery
- Prefab Café
- Queen Margaret College
- Rentokil
- Rolleston Trust
- Ronald MacDonald House
- Samuel Marsden Collegiate School
- Sathya Sai Service Organisation Wgtn Inc
- Scots College
- Skills Active

- Southern Hospitality
- Sovereign Military Order Of Malta
- St. Catherine's College
- St Francis de Sales Ladies Auxilliary
- St Francis de Sales Primary School
- St Mary's College
- St Patrick's College, Kilbirnie
- St Patricks School, Masterton
- St. Theresa's School
- St Thomas More Parish, Napier
- St Vincent de Paul Society
- Sweet Release Cakes & Treats
- T & T Pacific Ltd
- Te Omanga Hospice

- The Amazing Travelling Photo Booth
- The Pines
- Vaka Tautua
- Vincent's Art Workshop
- Waikanae Catholic Women's Guild
- Wellington City Mission
- Wellington College
- Wellington Community Mental Health Team
- Wellington High School
- WELTEC Catering Department
- Wesley Wellington Parish
- Wormalds
- Zaida Café
- Z Petrol Stations



Ways to Help

www.soupkitchen.org.nz

www.facebook.com/SoupKitchenWellington



Since 1899 the Sisters of Compassion have depended on the support of the community to help serve the most disadvantaged people in Wellington. There are many ways you can become part of this tradition. Our website also has details of ways you can help, like sponsoring meals, and making targeted financial donations for food and clothing for guests!

Use your voice

You can help people on the margins by speaking up. We are all responsible for building a community that is aware, alive and compassionate.

Food day appeal

Twice a year, on a Saturday, we collect donated food from an Island Bay supermarket as part of the Foodbank Coalition Appeal. You could help us for an hour handing out leaflets, receiving food donations and thanking the donors.

Bread collection

A local city supermarket donates a quantity of bread each day. Volunteers take turns collecting the bread for us early in the morning around 6:30am.

Share your talents

Share your talents and skills with us. We are always looking for new ways to support our guests. If you have a special talent to share with us, please let us know. For example, you may be able to provide entertainment for the monthly Gathering for older people. Or may have a professional skill that you could share with us e.g. painter, plumber, electrician, website design, data entry...

Donate goods

You can help supply clothing, shoes, and blankets for Soup Kitchen guests. Books and kitchenware are also very well received. We also welcome donations of food.

Street day appeal

We have an annual street day appeal (on a Friday) and you can help by collecting money, co-ordinating a collection area, or working on the organising committee.

Fundraising events

Help us by raising money with your workmates, church group etc. Have a bake-sale, a sponsored walk, a movie night, or a quiz...and donate the proceeds to the Soup Kitchen.

Sponsor a meal

We serve dinner to 80-100 people a day. You can help us by donating money to cover the costs of one meal service. We've had people sponsor meals to commemorate birthdays, wedding anniversaries and in memory of a loved one.

Gift donations

You can sponsor seedlings for our garden, new socks and underpants for our guests, or food for the kitchen. Making these donations through our website is simple!

Soup Kitchen

The Soup Kitchen is open for breakfast and dinner every week from Monday to Saturday. You could help us serve meals and clean up. Volunteers attend a training session before volunteering in the kitchen. Breakfast 7.30 – 8.30am Mon - Sat, Dinner 4.30 – 6pm Mon - Sat.

The Gathering

This is a monthly get-together at the Centre for the elderly. You can drive elderly guests to this afternoon of light entertainment, tea, nibbles, and conversation. Held 1.30-3.00 pm on the first Thursday of the month.

Community Gardens

Every Monday a group of guests and volunteers go to work in our organic community gardens in Owhiro Bay. This gives our guests the opportunity to learn and use their skills and give something back to the Soup Kitchen. All the produce grown in the garden is cooked and served in the dining room.

Payroll giving

Your donation is deducted directly from your wages and the tax refund you receive for making a charitable donation is instant. (The refund rate is 33.33 cents in each dollar). Talk to your employer or see our website for more information.

Monetary donations

We receive no government funding and depend on the support of the community. If you would like to make a donation please contact us, or you can make a bank deposit using this account number: 02 0500 0022193 08





thank you

www.soupkitchen.org.nz
www.facebook.com/SoupKitchenWellington

132 Tory St, Wellington

Ph: (04) 385 9299

soup@compassion.org.nz