

HUPA

SUZANNE AUBERT'S CANONISATION;
WELCOMING KAREN HOLLAND AS
CENTRE MANAGER; UPDATES FROM
2015 FUNDRAISING APPEALS; ART &
POETRY FROM GUESTS AND MUCH
MUCH MORE...

ISSUE 2016



Compassion Centre Soup Kitchen



Homeless,
not Hungry...



Sisters Baptista and de Sales
with their collecting pram at
Buckle Street (c 1913)
Sisters of Compassion Archives,
Wellington

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 www.facebook.com/SoupKitchenWellington

MOTHER SUZANNE AUBERT



Dear Friends, Volunteers and Supporters,

I would like to thank you for the contribution that you make to the service offered at the Soup Kitchen. Since the beginning, Suzanne Aubert, along with her sisters, has managed because of the support of generous people and the donations of food. The Soup Kitchen service is as good as it is because of the good will and generosity of people like you.

In 1901 the Soup Kitchen was established in a porch adjoining the main kitchen for unemployed men. The explanation was that many men drifted into the city in the winter months when the seasonal work and shearing concluded and men with large families, made their living wholly by casual labour at the wharves.

Suzanne Aubert could not bear the thought of any man going hungry, so she opened a place where hot soup could be obtained morning and evening.

She thought that something hot and nourishing might set a man up for the day as he looked for work. The service offered at the Soup Kitchen has changed a little over the 100 plus years, but the intent is the same, if a person needs a hot meal he or she is served and no questions are asked.

As supporters and friends of the Soup Kitchen you enable a service to be offered. Thank you. As volunteers and staff you offer a welcome, serve a nourishing meal and make someone content even if just for an hour each day.

The meal time is essential to our guests. Recently I received a card from a former guest who moved from Wellington 7 years ago. I quote "You picked me up off the street, fed me, loved me back to health. I am settled. Thank you."

I offer you my prayers for many blessings.

Sister Margaret Anne Mills

“

Karakia

LOVING AND GRACIOUS GOD,

YOU CALLED SUZANNE AUBERT TO FOLLOW YOU.
SHE LEFT HER HOMELAND BECAUSE SHE BELIEVED AND
TRUSTED IN YOU. SHE LIVED AND WORKED HERE IN
AOTEAROA. SHE WAS A FRIEND TO EVERYONE, RICH AND
POOR ALIKE, AS SHE SAW CHRIST IN EVERYONE.

SHE WALKED OUR STREETS HERE IN WELLINGTON – SHE
BELIEVED THAT EVERYONE SHOULD HAVE THEIR SHARE
AND THERE IS NO NEED FOR ANYONE TO GO HUNGRY.

AS WE GATHER THIS MORNING, WE PRAY FOR OUR
FRIENDS HERE – FOR THEIR SUPPORT AND GENEROSITY
TO CONTINUE THAT MISSION AS WE TOGETHER CAN
CREATE A WORLD WHERE EVERYONE CAN LIVE
PEACEFULLY WITH DIGNITY.

”



INTRODUCING MANAGEMENT

NEW BEGINNINGS

BY KAREN HOLLAND
MANAGER

2015 was a year of many changes at the Soup Kitchen. We earthquake strengthened our building, engaged in two major fund raising activities – Street Day Appeal and 14 Hours Homeless - both requiring a huge effort by both staff and volunteers and we said farewell to some much loved staff. Pip who moved on after being a cheerful presence in reception for over two years, followed by Nikky our breakfast cook, who had a long association with the Sisters of Compassion and of course Steve Flude, the manager of the Soup Kitchen.

Steve made an incredible contribution to the Soup Kitchen community. He was integral to the implementation of the Street Outreach Service and initiated the Te Whakamura Ai Te Ahi partnership between the Soup Kitchen, DCM and Ngāti Kahungunu Social Services. Steve's departure was felt by a number of guests, staff and partner organisations.

We wish Pip, Nikky and Steve all the best for their future endeavours.

We now have some new staff members: Francesca Haylock (receptionist) and Wai Ho (breakfast chef). We created two new roles; Matt Petrie outreach social worker and Eru Fox the guest support social worker.

These two new positions enable us to fulfil our vision of 'providing services in a way that honours the dignity of the individual and encourages growth and development', to work in a way that continues and honours the work of the Sisters of Compassion by responding to the needs of vulnerable people, helping to alleviate the burden of increasingly complex guests needs. **CONT..**

KAREN



HOLLAND

In my role as manager of the Soup Kitchen I have discovered what a gift this place is! - to our city, our guests our volunteers and staff alike.

We are the guardians of the legacy of Mother Suzanne Aubert and the Daughters of Our Lady of Compassion whose mission is 'to touch all of life with the compassion of God'.

I am grateful to all staff, volunteers, sisters and guests of the Soup Kitchen and the Home of Compassion for the work they do and for welcoming me with the spirit of compassion and generosity.

And now 2016, in this 'Year of Mercy' the staff are energised and ready. In the words of Pope Francis to - "Look after your (their) work, doing it with enthusiasm, humility, competence, passion and with a spirit that knows how to thank the Lord." How lucky we are to have such an amazing team here at the Compassion Centre Soup Kitchen.

Know that this place is in good heart and as strong as ever.

My final thought is reflected in the words of Alois of Taizé "(God) Your compassion is without limits. You are alive, and you call each one of us by name. Enable us to listen to Your voice. Lead us out, so that we may live no longer centred on ourselves, but open to others..."

Ma te Atua e Manaaki

VOLUNTEER COMMITTEE UPDATE

BY FRANCIS FANNING



The Soup Kitchen Volunteer Committee was formed in February of 2014, and has met monthly since that time with the Volunteer Coordinator Sophie Goulter, and the Centre's manager.

The initial intention was for the committee to link management of the Soup Kitchen with the many volunteers that make up the morning and evening rosters, and to give feedback and suggestions (and possibly even complaints!) from volunteers. Given that the volunteers make up such a large part of the Soup Kitchen's operations, (which comprises guests/service users, centre staff/management and volunteers each of which is essential to the operation of the centre) this was considered to be an important and vital link.

The initial task that the committee undertook was to assist the volunteer coordinator with arranging a Pub Quiz, which was held at The Regent Hotel in Courtenay Place in mid 2014. The committee was instrumental in arranging the venue and also much of the sponsorship for what was considered to be a resounding success at the time.

More recently members of the committee have assisted with Food Day Appeals, and also with the running of training days for new volunteers, and potential team leaders.

There had been an "open day" planned for the Centre, to be held on a Saturday, but staff shortages have meant that this has been placed on hold until 2016.

Current members of the committee are Jean Cashin, Louise Goldsack, Father Rob Devlin, Sister Sosefina Mafi, Francis Fanning and Sophie Goulter (convenor).

More members are sought in order to make the group more representative of the volunteer community. Younger members (to more accurately reflect the age range of volunteers) would be especially welcome – please talk to Sophie if interested. No special skills required!



I started volunteering at the Wellington Soup Kitchen in 2014 as a year 11 student at St Patrick's College, through the young Vinnies group. Before I even started my first shift, I had great ambitions for helping people in the Wellington community.

Getting to know and respect faces that I have never seen before and, for me, stripping away that stereotype that is sometimes situated with our guests.

For the past 2 years at the Soup Kitchen I have seen through new eyes, first-hand, how happy and gracious the guests are to see people who can appreciate them for who they truly are, and give them a cup of tea or coffee. And that a smile can mean a lot. Thank you the great advice Alister.

This has created a new family for myself, and I truly respect and care for the people who I work alongside with.

Each night that I serve at the Soup Kitchen, there is something different to talk about, to listen to and to see. The environment is always joyous to be in, yet I still gather experience that can be put into practice if need be.

The Wellington Soup Kitchen and the Compassion Centre together, side by side are vital and effective assets to Wellington because they not only provide and help people, but they also bring people together in the hard times and the awesome times.

Compassion is a word lightly used, but a word that has great effects. Compassion is the desire to help together. Compassion is the desire work together. Compassion is the desire to love together.

George Truebridge

BY GEORGE TRUEBRIDGE

STUDENT INVOLVEMENT

"DOING SOMETHING IS ONE THING, KNOWING WHAT YOU ARE DOING IS SOMETHING ELSE"



What's been happening?

SOUP HUB

Our goal is to continue to develop this space so that guests, staff and volunteers feel that it can be used with efficiency and purpose. We also hope that by having Matt or Eru present at every Soup Hub session, this will enable the development of relationships with the guests, in turn offering more assistance where it might be useful.

We propose holding monthly Computer Workshops. These would be interactive training sessions to educate guests in areas that they might find useful – for example, demonstrating various Facebook features; how to set up and manage e-mail; how to create a Word document etc.

The ultimate goal is to empower our guests to feel confident using these mediums to positively impact their lives whilst upskilling and staying connected.

COMMUNITY GARDENS

I knew that I had big shoes to fill when I took over the running of the Soup Kitchen gardens from Sister Christina but with the support of volunteers, guests and the folk at Mokai Kainga, the last year or two have been incredibly fulfilling and a huge learning curve for me. I must say a very big thank you to our small group of volunteers at the gardens. If it were not for your efforts we would be at a big loss and also a special mention to our guests: Brian, Duncan, Lance and Hamish for your hard work and effort that you have all put into the garden, it is much appreciated.

(Also thanks to Janet Hunt, sad to see you go but I hope all goes well with you and your family).

Harvesting in 2016 has seen an improvement from last year - with the carrots and garlic in particular being noticeably bigger in size and also plentiful. Courgettes, Silverbeet and Kale have been plentiful also, providing vegetables for quite a few dinners at the kitchen.

The garden is also a great place for any of our guests to get away from the hustle and bustle of the city, even if only for a few hours and just chill out or take a walk down to the beach which is only five minutes away. Guests can also help with the preparation of lunch if they want something to do but is not expected.

It is my hope to continue the team efforts throughout the rest of 2016 and hopefully we'll be a bit more successful during the autumn and winter months with our brassicas!
Peace Out - Lani

“ Many of the guests of the Soup Kitchen have experienced homelessness or are currently living on the streets. ”

STREET OUTREACH

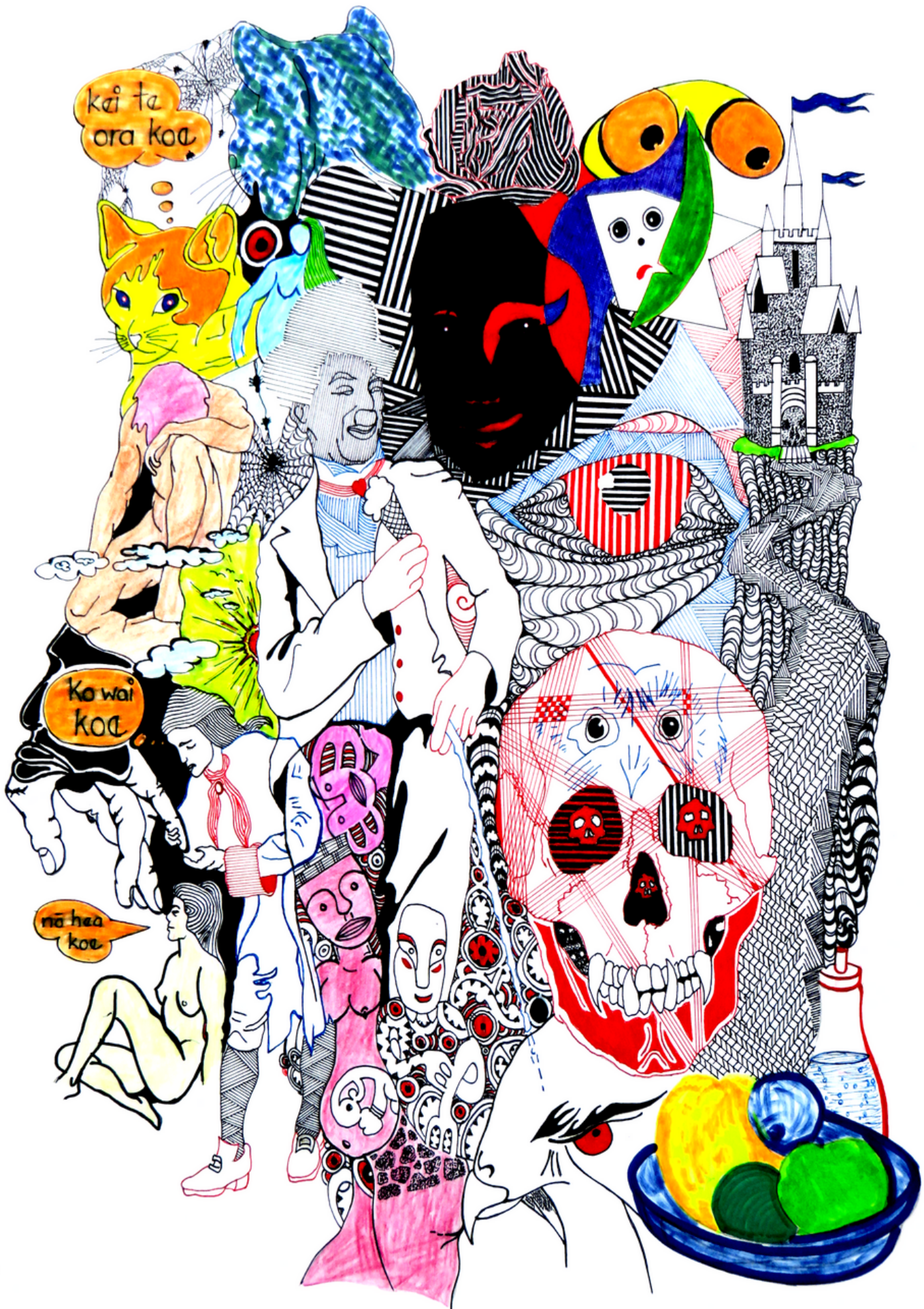
Since November a new street outreach worker from Te Whakamura Ai Te Ahi, Matt Petrie, has been based at the Soup Kitchen.

Apart from working on the street outreach team, the staff team have been supporting this role by taking part in new early morning outreach sessions and responding to reports of rough sleeping from Wellington City Council and the general public.

Many of the guests of the Soup Kitchen have experienced homelessness or are currently living on the streets.

This work has helped give extra support to our guests and helped people to move away from the streets.





Guest Spot

Art by Manu

Our Team Tree



SOPHIE COULTER
VOLUNTEER CO-ORDINATOR



LELLANI SIO
CHEF



ERU FOX
GUEST SUPPORT WORKER



WAI HO
CHEF



MATT PETRIE
STREET OUTREACH WORKER



KAREN HOLLAND
MANAGER



PAUL MCKERRACHER
KITCHEN MANAGER



U KYAW MAUNG KHAING
CLEANING STAFF



SR JOSEFA TIKOISOLOMONE
SISTER OF COMPASSION



OUR AMAZING VOLUNTEERS



MAUNG PHYU
CLEANING STAFF



SR SOSEFINA MAFI
SISTER OF COMPASSION



FRANCESCA HAYLOCK
RECEPTIONIST



SR LUSIANA RARATINI
SISTER OF COMPASSION



LOUISE GRENSIDE
KITCHEN/DINING ROOM SUPPORT



SR CATHERINE HANNAN
SISTER OF COMPASSION

FATHER ROBERT DEVLIN
CHAPLAIN



BEDE
PASTORAL CARE



INVITATION

PUBLIC OPEN DAY

Sunday 19th June 2016

Celebrating 115 years of the Soup Kitchen

2016 marks 115 years of the Soup Kitchen and we will be celebrating this on Suzanne Aubert's birthday this year.

To celebrate this milestone the Soup Kitchen is hosting an Open Day for members of the public to come and visit our space.

Take the opportunity to enter our whare, sample some soup, meet the sisters and staff, see our Soup Hub computer suite and tour our facilities.

The time of this event will be confirmed at a later date.

All are welcome.

STREET DAY

APPEAL

Last year was the first time the Soup Kitchen held a Street Appeal to raise funds for the service.

A resounding success, we raised over \$38,000.

Approximately 200 enthusiastic volunteers were involved in the effort and the following month we thanked these individuals for their assistance with a special meal at the Kitchen.

This year our Appeal will be held on *Friday 1st July* and we will again require a significant number of helpers in various regions of the city.

Alongside our street collection we will be supporting businesses and organisations to host their own 'Soup Kitchen' supplying a \$5 bowl of soup for their staff.

If you are interested in participating or would like some more information, please get in touch.



“

Touched

BY CHRIS HUDSON

(LOVE OF FEAR WITH EUPHORIC DESPAIR)

GOD MUST HATE ME TO BRING ME TO THIS SHOW,
 PLACING ME IN THE AUDIENCE – TO SEE, BUT NEVER KNOW,
 AND THE DEVIL HATES ME WORSE, I'M CERTAIN OF THAT,
 AT EVERY A-TEMPTED APPROACH I SLIP INTO A TRAP :
 IN A BLINK I CAN'T THINK: TRIP ON MY OWN WORDS: STAGGER BACK,
 HE ORCHESTRATES THESE FALLS INTO THIS PIT OF PITCH-BLACK

YOU'RE THE BUTTERFLIES IN MY STOMACH; THE SINGING IN MY EARS;
 THE GLISTENING ON MY CHEEKS, COOLED BY COURSING TEARS,
 YOU BURN SO BRIGHTLY YOU BLIND ME, AND LEAVE ME IN DOUBT,
 AS WHERE YOUR GREATEST BEAUTY LIES – INSIDE OR OUT.

YOU'RE THE CATCH IN MY BREATH; THE GLIMMER IN MY EYE;
 THE EVERAFTER I WANT TO GO TO WHEN MY HEART SHATTERS AND I DIE,
 AND AS MY MIND MELTS FROM ME, MY FINAL THOUGHTS WILL LINGER,
 UPON THE FLEETING FEELING LEFT BY THE A-LIGHTING OF A FINGER.

DIAMOND-DARK; YOU CAN CUT AS YOU SHINE.
 IT'S YOUR EDGE THAT TURNS MY HEAD,
 ONE OF MANY FACETS THAT STOPS ME DEAD,
 AND KILLS THE WILL TO BE ANYONES BUT THINE.

OTHER WOMAN COME NEAR YOU, BUT ONLY SO FAR,
 ONLY AS CLOSE AS A FAINT DISTANT STAR,
 WHICH IN YOUR ABSENCE FOR A MOMENT SPARKS BRIGHT,
 SPARSE IN HOLLOW NIGHT, THEN FADES AT YOUR DAUNTING SIGHT.

YOU EN-LIGHTEN MY DESPAIR WITH YOUR WAYS,
 AND CAST SHADOWS 'CROSS ALL MY DAYS.

YOUR CREATION AND EXISTENCE WERE MADE IT DOES SEEM,
 TO HAUNT ME, AND TAUNT ME, AND PIERCE ME LIKE A SCREAM,
 IT SEEMS SO UNLIKE YOU, BUT YOU'RE NEIGH MERE MEAN :
 YOU WONT WAKE ME FROM THIS WALKING DAZE DREAM.

YOU'RE THE PULSE OF COMPULSIVE, YOU ATTRACT, THEN ASSAULT,
 WITH YOUR FLAWLESS PERFECTION – BEING YOUR ONLY FAULT,
 YOU'RE WHAT'S ILL IN MY THRILL THERE MUST BE A RULE
 'GAINST DIVINE INATTENTION BEING CASUALLY CRUEL,
 WHO ON EARTH CAN SAVE ME? THERE MUST BE A LAW,
 LOOKS LIKE NO-MERCY! IN THIS SOUL-RENDERING WAR

YOUR HELL OF A BOMBSHELL MAKES ME DIE OF DESIRE,
 THIS KIND OF CONFUSION ONLY YOU CAN INSPIRE,
 YOU DON'T EVEN TRY: IT'S DONE WITH SUCH EASE:
 YOU BLOW ME AWAY; MAKE A STORM A BREEZE.

FROM EVERYWHERE, AND THROUGH ALL MY SURGING SENSES,
 YOU RELENTLESSLY FLOW AND ENGULF MY DEFENCES,
 AS I'M DRAWN UNDER I'LL TRY TO BE BRAVE,
 AND SAVOUR THE DROWNING – WAVE AFTER WAVE.

I LIE I DON'T LOVE YOU, BUT WHAT'S THE USE
 OF KIDDING MYSELF THAT YOUR BEAUTY AINT TRUTH,
 NEVER A REVELATION, IN ALL WAYS NOT WORTHY ENOUGH,
 TO EARN EVEN THE SPURN OF YOUR UNREQUITED LOVE.

ALL THROUGH I'M BRUISED AND BRITTLE FROM YEARNING,
 THOUGH THE STINGS A SPECIAL THING – I'M LEARNING :
 NOT TILL THE RIVERS OF TIME ARE FROZEN ICE-BLUE,
 WILL I BE RID OF THIS GIFT --- TRUE TO YOU.

DAWN'S SIGH: BREATH OF LIGHT: WARMTH'S FEEL: CORE-REAL COOL:
 I CRAVE NOT THE BODY, BUT THE GRASP OF YOUR SOUL

”

Guest spot

14 HOURS HOMELESS

Couch, car or cardboard?

In October 2015 the Soup Kitchen collaborated with the Salvation Army to participate in 14 Hours Homeless, a sponsored sleep out in Wellington city.

Small teams got together and experienced what it is like to sleep rough in our capital for 14 hours while raising funds for organisations working to end homelessness in Wellington.

An incredible \$17,000 was raised in total!

Thank you to everyone who braved the chill for a good cause. 14 Hours Homeless will take place again this year on Friday 7th October. Get in touch to find out more about how you can be involved.





GET INVOLVED

Great ways to get involved with the organisation, whether it be through volunteering time or donating money or services. It's this support that has contributed to the 115 successful years of the Soup Kitchen supporting vulnerable communities in Wellington.

Volunteer...



Dinner shift

Volunteers work as a team to help serve dinner to our guests and assist in the kitchen (4.30–6pm, Mon–Sat). Volunteers play a significant role in creating this environment through the friendly service they provide to our guests. (Dining room volunteers need to be 15 years or older.)

Breakfast shift

Two volunteers help in the Soup Kitchen (7.30–8.30am/9am, Mon–Sat) to serve soup and bread, wipe tables, do dishes etc.

Soup Hub

A computer suite for guests operates on Monday, Wednesday and Friday afternoons. Volunteers give one-to-one assistance with basic IT skills, and help supervise the Hub.

Bread collection roster

A volunteer collects and transports bread donated by Wellington City New World to the Centre using their own vehicle (7am, Mon–Sat). Volunteers usually commit to one day a week.

Street day appeal

Our annual Street Day Appeal on Friday 1st July and volunteers assist either as a street collector or an area coordinator.



After completing three months of earthquake strengthening mid-2015 the Soup Kitchen welcomed into the building Ngāti Kahungunu ki Poneke Community Services. Ngāti Kahungunu and the Soup Kitchen make up two thirds of a new partnership called Te Whakamura Ai Te Ahi, which also includes DCM. This partnership demonstrates true collaboration and collective partnership to ending homelessness and achieving the outcomes in the Te Mahana Strategy.

Ngāti Kahungunu is a kaupapa service provider supporting whanau in a holistic manner. The service offers programmes for men, women and youth. Ngāti Kahungunu have been wonderful in providing counselling and cultural support for some of our Soup Kitchen guests. We look forward to working closely with them in 2016

Continues on next page...



Food day appeal

Will be carried out on Saturday 21st May 2016.

Miscellaneous fundraising events

Volunteers assist with a range of one-off fundraising events, such as movie nights, sausage sizzles, market stalls

Other ways to volunteer

The Centre also welcomes volunteers who may have skills or ideas that can help the Centre in other ways. If you're a handy person, musician, dancer, member of a sports team, painter, builder, plumber or admin whizz, we would be delighted to talk to you.

Ways to donate...

The easiest way to set up a donation is online.

Our bank account number (note the suffix is 08 rather than the more common 00). Please add the word 'donation' in the particulars fields and your full name.

Bank Account: BNZ
Name: Suzanne Aubert Compassion Centre
Acc. #: 02 0500 0022193 08

A few more things...

- All donations are tax deductible over \$5 and a receipt will be issued. You may wish to receive a receipt each time a donation is processed or just at the end of the financial year – we can action either – just let us know.

- Donations can be anonymous, or acknowledged and receipted under your full name – we appreciate your contribution and can record and receipt as you advise

- Your donation can be directed to specific areas of our organisation or contribute to the Soup Kitchen generally. If you have a specific area you would like supported by your donation, we are very happy to do that – again just let us know.

Donation for...

- General donation: this goes towards the general running costs of the Kitchen.

- Community Gardens: Every Monday a group of guests and volunteers go to work in our community garden plot at Mokai Kainga, Owhiro Bay. The garden project provides fresh vegetables for our kitchen, an area to compost suitable kitchen waste, and an opportunity for guests to contribute and share their skills.

- Guests: Supporting guests to make positive change in their lives and make and keep connections with appropriate agencies to meet their needs.



For more details, contact:
Sophie Goulter:
Sophie.G@compassion.org.nz

Dates for the diary!

MASS

Mass with Archbishop John
19th June 2016 - 5pm
Home of Compassion, Island Bay

Volunteer Forums

- Mon 4th Apr
- Tues 7th Jun
- Mon 1st Aug
- Mon 3rd Oct
- Mon 5th Dec

Fundraising Events

- Sat 21st May: Food Day Appeal
- Sun 26th June: Wellington Marathon
- Fri 1st Jul: Street Day Appeal
- Fri 7th Oct: 14 Hours Homeless



DID YOU KNOW?

Around 20% of the world's children and adolescents have mental disorders or problems.

About half of mental disorders begin before the age of 14. Similar types of disorders are being reported across cultures. Neuropsychiatric disorders are among the leading causes of worldwide disability in young people. Yet, regions of the world with the highest percentage of population under the age of 19 have the poorest level of mental health resources. Most low- and middle-income countries have only one child psychiatrist for every 1 to 4 million people

SOURCE:
WWW.WHO.INT/EN/



NEW ZEALAND'S FIRST

SAINT IN THE MAKING



The Sisters of Compassion are at an exciting stage in the long journey to have their foundress declared a Saint.

In 1997 the New Zealand Catholic Bishops Conference agreed to support the first part of the formal process, called the "Introduction of the Cause of Suzanne Aubert".

Once this was approved, a historical consultation (Posito) was completed and presented for theological consultation by a panel of theologians. The Theologians who were appointed to examine documents submitted in the Positio have unanimously accepted the writings, spirituality and goodness of Suzanne Aubert, have judged that the case has merit and have sent their recommendation to the Bishops and Cardinals who work in the Congregation of Saints.

A Decree of Heroic Virtues have been sent to Pope Francis for his final judgment. The Pope is considering the recommendations and if he accepts them he will issue what is known as a decree on the heroic nature of Suzanne Aubert's virtues enabling her to be given the title of Venerable. These steps could be completed within the next few months. The next step in the process is the approval of a posthumous miracle, which would lead to Suzanne Aubert's Beatification and the title "Blessed" After beatification the Church looks for a second posthumous miracle before proceeding to canonisation.

The consent of the Holy Father to the decision of the Congregation results in a Decree of a Miracle following which Canonisation would then be possible.



We are here to support people in need to live with dignity in the community.

This will be done in partnership with the Soup Kitchen to provide a group of guests who can advise and mitigate matters in regards to consumers of this service.

We want to bring about better understanding through dialogue between guests and the management team of the Soup Kitchen.

To meet with others who work with at-risk and homeless people i.e. City Council, Downtown Community Ministries, Police and other agencies. Through our partnership with The Soup Kitchen we will build secure relationships as well as a growing understanding between the consumers of this service and the service provider. We as a group want to be able to expand and network with consumer user groups from other agencies.

Professor Mason Durie's Māori Health model "Te Whare Tapa Wha" looks at health from a Māori philosophy which is based on a wellness or holistic health model. Seeing health as a four sided concept representing four basic beliefs:

Te Taha Hinengaro (psychological health)

Te Taha Wairua (spiritual health)

Te Taha Tinana (physical health)

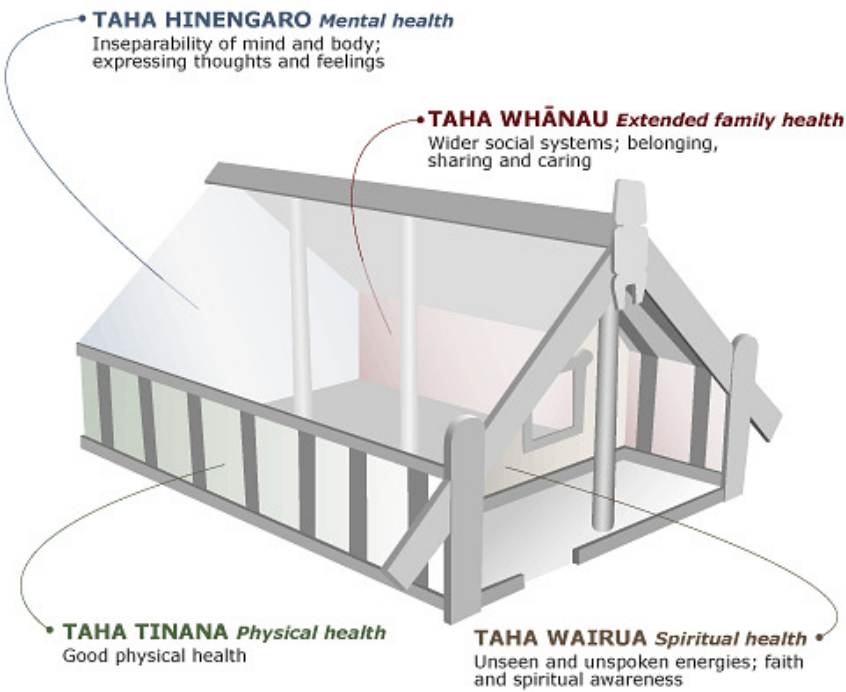
Te Taha Whānau (family health)

The Whare Tapa Wha can be applied to any health issue affecting Māori from physical to psychological well-being. When we apply some of these aspects into our practice as a community then hopefully this can "help us to help people in need to live in this community with dignity"

No reira

Ma te Atua koutou e manaaki e tiaki.

May God bless you and keep you.



TANGATA WHAIORA

Article By Eru Fox
Contents and image
Copyright of Kokiri Hauora

*He aha te mea nui ki te ao?
He tangata, he tangata, he tangata.*

*What is the most important thing in the
world?*

Tis people, tis people, tis people.

Our year in pictures...



Wheel Barrow FULL!
Photo by Brian Rodgers



Silverbeet
Photo by Brian Rodgers



Marrow
By the C&G Team!



Roses
Photo by Brian Rodgers



Kale
Photo by Brian Rodgers

Xmas fun for all!



Our super volunteer
Louise Goldsack



Our merry Kitchen Manager!
Paul Mckerrecher

14 Hours Homeless



Street Day Appeal 2015



Art by Joseph





RETIRING FROM 45 YEARS OF SOUP KITCHEN SERVICE

By Paul Elenio

"Is there any "right" time to retire from charitable work?"

After 45 years of fulfilling my duties as a helper at the Soup Kitchen it was a question that I had puzzled over for some time.

It was no great milestone, nor any weariness nor staleness that led to my decision.

It was more to do with my commitments as a leader/reader at St Francis de Sales Church, Island Bay, at the 6pm Mass. This would mean I would flee the soup kitchen 15-20 minutes early which made me feel like I was abandoning my obligations and leaving others to do my work.

I bumped into Sister Margaret Mills a week after my "farewell" – marked by a little speech, flowers and a gift (a ladle!) – and she suggested we should have a party.

Thanks, Sister, but no. Turning up just once a month for 45 years is definitely not worth a celebration.

The debt was mine because I benefitted from my duty as much as our diners did.

I always regarded my Soup Kitchen duty as a reality check, a reminder that what we do for those less fortunate than ourselves is part and parcel of our Christian beliefs. Pope Francis has done a great job of reminding us of this since he was elected three years ago.

Sweating over a basin of hot water, hands covered in plastic gloves as plates and cups piled up, stacking the dishwasher – it was a chore I loved doing.

I think back to my first year, when I was just 16, working with other volunteers at the Soup Kitchen that was in the old Compassion Childcare Centre in Buckle Street.

My regular job was grabbing a huge pot of tea and leaning over the men's shoulders to pour the milky tea into cups. No health and safety concerns about possible burns there!

I still remember the chilly winter nights, the men wrapped in their great coats, the musty smell very evident. When they finished their meal they would troop across the road to find shelter in the Basin Reserve.

After a couple of years the Soup Kitchen moved 100 metres to a purpose built facility in Sussex Street, a comparative palace of space and amenities compared to the old home.

My abiding memory is of the Sisters of Compassion and their selfless work for the poor and the marginalised. I was a member of the St Vincent de Paul junior group in Island Bay and so began a life-long and enjoyable association with the sisters, not only at the Soup Kitchen, but also visiting the orphan children at the home in Island Bay.

As I step away from the Soup Kitchen roster I hear that about 40 new volunteers turned up to find out what was involved in volunteering. I am sure many will get the same enjoyment of the work that I did.

THANK YOU, PAUL
FOR YOUR 45 YEARS OF SERVICE
AND LOYALTY TO OUR GUESTS



A much younger Paul Elenio (left) and another long serving Island Bay volunteer, Joe Greco, working in the Soup Kitchen with Sister Annette Green.

Outback Shearing Shed

A poem by © Lindsay Laurie
A tribute from Bruce to Grandad Monty
"one of the best shearers in New Zealand"

I'll bet this set of rusty shears have a story they could tell,
of the loneliness and broken backs in a land that's hot as hell,
where hopes and dreams mirrored lives that these shearers led,
here among the ruins of an outback-shearing shed.

I'll bet this set of rusty shears have a story often told,
in optimistic mirages where water is pure as gold,
and living quarters offered would barely shield the moon
in stifling heat of summer, or bitter cold in June.

All that's left is one wall teasing, the wind to blow it down.
Mustering yards are overgrown; mulga posts lie on the ground.
There's hand-made nails, broken rails, memories that are spread,
here among the ruins of an outback shearing shed.

I feel like I'm intruding out here on the western plains,
standing here in a ghostly wind where it hardly ever rains,
imagining I lived the life that these shearers led,
in the ruins with the ghosts of an outback shearing shed.

All that's left is one wall teasing, the wind to blow it down.
Mustering yards are overgrown; mulga posts lie on the ground.
Oil tins and sharpening stone, broken glass is widely spread
here among the ruins of an outback shearing shed.

I'll bet this set of rusty shears have a story they could tell,
of the loneliness and broken backs in a land that's hot as hell,
where hopes and dreams preceded lives that these shearers led,
here among the ruins of an outback-shearing shed.

Q&A: BRUCE DOWNS

WHAT'S YOUR FAVOURITE MEAL?

Raw fish, hangi, boil up, more fish, paua, kina, beef, chicken and lamb – not very fussy on food.

IF YOU COULD HAVE ANYONE IN THE WORLD TO DINNER, ALIVE OR DEAD, WHICH FOUR PEOPLE WOULD YOU INVITE?

Clint Eastwood, Waylon Jennings, Jonny Cash
Willy Nelson

WHAT'S YOUR FAVOURITE SPOT IN NZ?

Marae Totara because it's a swimming hole where me and my bro jump off 10 foot cliffs
Waimarama swimming at the beach and getting Kaimoana.
Hastings the place I grew up and yeah.



BLESSINGS COOKS BESTOW



Food is a blessing and cooks are the channels of these blessings.

Cooks give a special blessing to the Community.

Near the main meal time you can hear the sweet kitchen noises - the clanging of the ladles and pots; the gushing of water into the sink.

Then there is the wonderful aroma that arises to tell dinner is on the way.

There is a sense of blessing that fills this time.

Saint Benedict said:

"In the kitchen, every pot and pan is as sacred as the sacred vessels of the altar"

Author, unknown.

thank you

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	Fire Protection Inspection Services Lts	Queen Margaret College	Sarah Bacon's Baking Group
Community Organisation Grant Scheme	Havana Coffee	Rentokil	The Koha Shed Hawera
Wellington City Council	Ngati Kahungunu Ki Poneke	Rocket Fuel Sauce	Te Omanga Hospice
Wellington Community Trust	Korean Embassy	Ripe Coffee	Vincent's Art Workshop
Albetech	Kaibosh	Rotary Club of Karori	Waikanae Catholic Women's Guild
Altura Coffee	Karori Foodbank	Rotary Club of Wellington South	Wellington City Mission
ACE House	Karori Medical Centre	Rotary Club of Courtenay Place	Wellington College
ANZ Bank	Kiwi Community Assistance	Combined Probus Club of Eastern Suburbs	Wellington Community Mental Health
Arobake	L'Affare Coffee	Rydges Hotel, Featherston St	Wellington High School
BNZ Bank	Moccona Coffee	Sathya Sai Service Organisation	Wellington Nightshelter
Berhampore School	Mojo's Coffee	Wgtn Inc	WELTEC Catering Department
Bethunes Real Estate	Millers Coffee, Auckland	Salvation Army	Wesley Wellington Parish
Bible Society New Zealand	Mediterranean Food Warehouse	Scots College	Wellington Youth Choir
BidVest Food Services Ltd	Moana Pacific Fisheries	Skills Active	Wormalds
Bluebelle Cafe, Island Bay	Mayer & Toye	Southern Cross Bar & Restaurant	Volcanic Coffee
Blueprint for Learning	Mount Cook School, Tory Street	Southern Hospitality	Zelati Gelato
Bernie Harfleet & Donna Turtle Sarten	Mokai Kainga Community Gardens	Sovereign Military Order of Malta	Z Petrol Stations
Charity IT	Munro Bengel Accountants	St Bernards Parish	
City Link	New World, Chaffers	St Catherines College	
Catholic Social Services	New World, Island Bay	St Francis de Sales Ladies Auxilliary	
Challenge 2000	Newlands Community House Knitting Group	St Francis de Sales Primary School	
Corporate Consumables	Nga Taonga Sound & Vision	St Mary's College	
Downtown Community Ministry	Noel Leeming	St Patrick's College, Kilbirnie	
Diocese of Palmerston North	Ombudsman Office	St Patricks School, Masterton	
Emporio Coffee	Opus	St. Theresa's School	
Earth HQ	Peoples Coffee	St Thomas More Parish, Napier	
Gravity Coffee	Pandoro Bakery	St Vincent de Paul Society	
GS1	Paul Hastings and Co Ltd. Real Estate		
Good Bitches Baking			
Harbour City Security			
Harbour City Guard Services			

the *Soup*
Kitchen

