

HUPA

Compassion Soup Kitchen Magazine

2021 Volume I



120th Anniversary
Special Edition



compassion
soup kitchen
te pūaroa

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A thank-you to all of those who have worked with us over the years



Front Cover: 1986. Sister Fidelis Woodward serving at the Soup Kitchen.

Pictured in film strip (from top): (n.d.). Portrait of Suzanne Aubert, 1999. Sisters Felix and Mina, 2018. Street Appeal collectors, 2021. Sister Josefa, Judith, and Chef Sam along with Sam's family visiting the Soup Kitchen.

Introduction



Tēnā koutou katoa,

As we begin the celebrations of 120 years of the Compassion Soup Kitchen, let us remember all the Sisters of Compassion, the volunteers and staff who have gone before us. Everyone has contributed to a community where people are offered respect and a safe place to be.

The individuals who have volunteered over the last 120 years would be in excess of 15,000. People have a way to share with others and to know that what they offer, big or small, is valued.

The guests who come for the meal appreciate the interaction from a variety of people and together there is an exchange of friendship and understanding. The preservation of people's dignity is paramount. I can imagine the delight of Meri Hōhepa Suzanne Aubert seeing Divine Providence and Partnership in action to this day.

Kia whakapaingia koutou I a Meri Hōhepa.

Sister Margaret Anne Mills
Congregational Leader



Kia ora koutou,

120 years. That is a long time. To keep anything going for a decade is really something but to have done so for 12 decades, like the Sisters of Compassion have done, is quite an achievement.

I hope you will join us as we journey together through 12 decades of Compassion Soup Kitchen meal service with this HUPA magazine, monthly website and Facebook postings that take us through each decade of service as well as numerous events to commemorate this remarkable milestone.

In terms of relevancy, what the Soup Kitchen offers today is as needed as it was when Suzanne Aubert walked Wellington's streets 120 years ago and saw so many out of work and hungry gold miners in the days when there wasn't much social support available. What the Soup Kitchen provides is unique. Practical support in terms of food security and addressing social isolation, combined with the value driven manner of treating all with dignity and respect regardless of background, culture, race or religion, ensures there will always be a place in Wellington for the Compassion Soup Kitchen.

Gary Sutton
Kaiwhakahaere/Manager

veuber going out

2 cwt- flour	L. 3.0	1
2 bags Sugar	18/-	10
1 Cheese 7/1	matches 19/6	17
1 doz Shuf's tongue		
4 lbs Sultanas	2/-	
hand home of Cocoa	3/4	
Sack Pollard	13/-	

freight 8/3
 Dec. -
 Spoons 10/-
 Knives 14/-
 paues 9
 Spivits
 freig
 1 bag 10



2 bags Sugar	18/-	15
Sack pollard	15	15
oil cake 11/	box Soap 15/	1 6
larch 5/5	Sardius 4/6	11 1
Ornau larta	2/6	2 2
big Soda	3/	3
3.2.6		3 2 6

“All
 creeds
 and
 none”

Pictured left (from top): Hand-written lists from the Soup Kitchen, two men enjoying a warm meal at the soup kitchen slide, early Sisters of Compassion including Suzanne Aubert, and the Buckle Street Soup Kitchen premises.

Above quotation from Suzanne Aubert.



Saint Joseph's on Buckle Street. The place it all began.

How It Started...

Founded on the principle of practical love, the Soup Kitchen has always provided for marginalised members of our community with radical acceptance. A rare feat at the time of its establishment.

Oh, The Need!

The turn of the 19th century is remembered in history books as an exciting and prosperous time for Wellington; recently awarded status as New Zealand's first capital, a growing export market thriving in our ports, and technological advances propelling us forward with the introduction of the first motor vehicle. Along with these advances though, there were many who were falling behind with the changing demands of a modern life. Unemployment plagued the city as our population grew and there was inadequate support for the elderly.



Inside the kitchen at Saint Joseph's.



The iconic slide window that meals were served through.



Circa 1905. Sisters of Compassion and Suzanne Aubert at Buckle Street.

A Modern Solution

To remedy this, Suzanne Aubert, armed with bold initiative and a proactive spirit, established the Soup Kitchen in 1901 and the Sisters of Compassion took on the challenge of providing for Wellington's 'deserving and undeserving poor'. From St Joseph's Home for Incurables on Buckle Street, the Soup Kitchen served meals twice a day, no questions asked to any and all who needed it - the maimed, crippled, blind, senile, destitute, unemployed, and people suffering from incurable diseases; a collective population described in The New Zealand Times as 'Wellington's Wet and Wondering Willies'. Suzanne never viewed those in need through this lens, and continually encouraged others to support the community without prejudice.

The Enduring Need

Over the years, brief stints of closure, Suzanne Aubert's passing, bureaucratic opposition, and an ever-advancing Wellington landscape were never enough to permanently halt the services of the Soup Kitchen. The need for compassion has remained in our community, no matter the circumstances of the time.

Feeding Wellingtonians in need for 120 years

» 1901

The Compassion Soup Kitchen was established at St Joseph's Home for Incurables on Buckle Street.



» 1912

Food collection prams were replaced with horse and cart.



» 1928

Horse and carts used were replaced with the first motorised van.



» 1962

With the assistance of St Vincent de Paul members the evening menu was changed from soup and sandwiches to a hot meal.



» 1973

The Soup Kitchen was relocated to Sussex Street along with the crèche and housing for the sisters as a new motorway was built.



As an essential service, during COVID 19 lockdown the Soup Kitchen served takeaway meals for the whānau as well as for stranded seasonal workers and tourists.

» 2020



Desmond Ang became the first non-sister Soup Kitchen Manager when Sister Margaret Mary retired.

» 2007



Our Tory Street Soup Kitchen opened its doors. The dining room now resembles a regular café with a changeable daily menu, and is a friendly and welcoming place to meet with your friends.

» 1999



Sathya Sai Group began their longstanding relationship with the Soup Kitchen by preparing nutritious vegetarian meals on a regular basis, a tradition continued today.

» 1992



The kitchen received media attention regarding Street Kids. Unlike other venues, the Compassion Soup Kitchen never barred them from meal services as long as their behavior was acceptable – proudly, no one has ever been turned away from the Compassion Soup Kitchen due to a lack of food!

» 1985

A Brief History...

Get to know some of the key dates, places, and faces that molded us into the Soup Kitchen you know today.

Scan the QR code to access our full history online!



Pictured: 1901. The first Soup Kitchen, 1912. Collection prams, 1928. Our first car, 1962. Sr. Felix serving dinner in the 60's, 1973. Sisters that worked at Sussex St. Soup Kitchen during the 70's, 1985. A newspaper clipping about Soup Kitchen, 1992. Sathya Sai Group serving in 2020, 1999. Tory St Soup Kitchen, 2007. Desmond Ang alongside Sr. Felix, and long-serving volunteer Terry Sanders, 2020. The Lockdown team.

How It's Going...

120 years later, a few things have changed, but some things will never change at the Soup Kitchen.

A Fresh New Look

Many things have changed over the years including location - as the Soup Kitchen moved from Buckle to Sussex and finally to Tory Street - and food - with specialties such as salmon and venison now appearing on the menu. In spite of these changes the vision, mission, and kaupapa of Suzanne Aubert remains the driving force.

Volunteer quotation

"It used to be set up completely different to the way it is now in Tory St. The tables were in long lines and it was hard to get in between the dinners. You had to have your wits about you in Sussex St. because there was hardly any space"

The Same Old Spirit

Suzanne Aubert and the Sisters have always supported those doing it tough to live with dignity and respect.

Suzanne believed in divine providence but had no fear in taking action. She valued simplicity and justice, and recognised that in order to provide we must work together. These beliefs formed the core values of the Soup Kitchen and continue to underpin all the mahi we do.



2021. The Compassion Soup Kitchen.



2021. Sister Telesia tends to our flourishing garden.

Keeping Up With The Times

One of the most recent additions to the Soup Kitchen is our gorgeous māra, Tupaia. With the first stage finished in 2018, it's now producing a bounty of flowers and produce! It provides both kai for meals and a way for the whānau, volunteers, and the public to connect.

Whānau quotation

"If it weren't for you, many of us would be searching for food in rubbish bins"

The Soup Kitchen went digital in 2012 with a Facebook page and website. We followed this with the introduction of a computer hub - or as it is known, our Soup Hub, to provide IT services for the whānau.

The Soup Hub gives guests the chance to connect digitally and have agency in their own lives with the opportunity for creating CV's, communicating with their whānau and friends, or simply checking the weather forecast.

While we don't know what exciting twists and turns the Compassion Soup Kitchen story may take in the future, the team will continue to work tirelessly to provide for those in need and our tradition of two hot meals a day 'for all creeds and none' will remain in place.

Volunteer quotation

"I was once told a funny story about the Soup Kitchen. A couple once turned up dressed elegantly expecting Haute Cuisine and were made as welcome as the other guests!"



Whānau quotation

“Thank you Soup Kitchen for all your love and support I wouldn’t of been able to do it with out your help”



Volunteer quotation

“It’s a great privilege to be associated with people of joy who care for those on the margins of life”



Many Hands Make Light Work...

As we celebrate, we remember all of those who have contributed over the years and made the work of the Compassion Soup Kitchen possible – tēnā koutou!

Endless Aroha!

The consistent support of our community has allowed the Soup Kitchen to provide for those in need for 120 whole years!

True acts of divine providence take the shape of compassion from strangers, friends, and whānau and contribute to ensuring the work of the Soup Kitchen continues.

We acknowledge the pioneering spirit of Suzanne Aubert and the Sisters of Compassion for the creation of the Soup Kitchen, without which the work we currently do would not be possible.

More than anything else, we want to thank every person who has ever given their time, skills, and goods.

Your participation in working bees and street appeals, serving meals, and donating and collecting with eagerness is forever appreciated.

***Thank you
for 120 years
of support and
participation!***



A snippet of the many wonderful volunteers and staff from over the years.



Whānau quotation

"I haven't had good food like that in a very long time"

\$200
Sponsor a meal

\$100
3 cartons of large diced tomato cans

\$75
Spices for one month

\$50
15L of cooking oil for one month

\$20
5kg of rice or pasta



DONATE NOW

My gift to the Compassion Soup Kitchen

I would like to give:

\$ My choice \$200 \$100 \$75

I have enclosed my **cheque** payable to Sisters of Compassion Street Appeal

I would like to debit my donation from my **credit card**:

Card type: Visa MasterCard Amex

Name on card:

Signature: Expiry date /

My phone number:

I have donated through **online banking** to:

Soup Kitchen Appeal, BNZ 02-1269-0046022-02

I have donated on the **website**: soupkitchen.org.nz/donate/donate-money

I have donated over the **phone**: (04) 385 9299

The Mother Aubert Home of Compassion Trust Board is the legal/parent entity that holds all funds on behalf of the Suzanne Aubert Compassion Centre Wellington Limited (Compassion Soup Kitchen)

Name:

Address:

Phone:

Email:

Making a regular payment

Payroll giving

Please send my receipt by email. My email address is:

For more information on in-kind donation, visit www.soupkitchen.org.nz/donate/

thank you



A special thank you to L.T. McGuinness Ltd. for all the work you've done for us!

You have volunteered with us, refreshed our walls with a coat of paint, installed a new roof and lights in both the kitchen and dining hall, and played an integral role in developing our māra. Your expertise has been invaluable. You've helped keep the Soup Kitchen both functional and dignified. Huge thanks from the Sisters of Compassion and the Soup Kitchen team!



The Compassion Soup Kitchen has a rich history in the Wellington community. The Soup Kitchen team strive to ensure that the mission of Suzanne Aubert is kept alive through our mahi, serving those who are doing it tough.



[compassionsoupkitchen](#)



www.soupkitchen.org.nz



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