



Nov - Dec 2010 Newsletter

Nollaig Shona Dhuit

Welcome to the November/December edition of the Wellington Irish Society Newsletter,

As this is the last newsletter before Christmas, I'd like to take this opportunity to wish all our members a very happy Christmas for 2010.

On the topic of Christmas, a special thanks to all who turned up for the Irish Society Christmas dinner, we had over 60 people seated and it was a great night. We're all agreed that Margaret did a fantastic job in organising and providing a fantastic meal. We can't wait for 2011 already!

In this edition we have a fantastic recipe for an Irish Wedding Cake with all the trimmings, so get the baking tins out and have fun with it.

Also this month, continuing in the Irish family history vein, we have a great story from Maureen Goodwin on her family's history and her efforts in tracking it down. Many thanks to Maureen for sharing the story and I hope it's an encouragement to everybody to submit their own story.

A get well wish too for Lillian Mackey who's undergone a knee operation in the last week. We hope to see her back about the club again soon.

I hope you enjoy this month's newsletter and any feedback is more than welcome.

Rgds
David Rynne
Secretary





Coming Events

Friday Nights at the Club

If you're partial to some really good harp and traditional music, then call down to the Club on Friday nights from 7.30. We have a group of musicians visiting us regularly and it would be a shame not to support them. Call in for a night of good music and plenty of fun. We've been getting a good few down at the club on Friday evenings so if you've got an hour or two to spare, feel free to drop in for a tune or even a game of pool with the usual suspects.

New Years Eve at the Club

The clubrooms will be open again this New Years Eve for some fun and frolics. In line with last year, it will be a low key affair with some background music and some nibbles provided.

We'd love to see you at the club to ring in the New Year and maybe a tune or two.

Club Picnic – 23rd January 2011

We will be hosting the annual (no so annual in recent years!) Club Picnic in Queen Elizabeth park on Sunday 23rd January 2011. Lock in the date now and we'll update you with more details in due course.





Recipe Corner

CHRISTMAS CAKE



Ingredients

THE CAKE

2 cups golden raisins
2 cups currants
1/2 cup candied cherries
1/2 cup candied citrus peel
2/3 cup almonds, chopped
1 lemon rind, grated, yellow part only
4-6 tablespoons Irish whiskey
2 sticks butter, softened
1 1/2 cups sugar
7 eggs, beaten
2 cups flour
1 teaspoon salt
whiskey

THE MARZIPAN

2/3 cup sugar
2/3 cup powdered sugar
2 cups very finely ground almonds
2 egg whites
2 tablespoons whiskey
Almond extract
Warm apricot jam

THE ICING

2 egg whites
4 cups powdered sugar
2 teaspoons lemon juice
Glycerine
Candied citron & cherries

Method

Step 1 – The Cake

Place fruit, nuts and rind in a baking dish. Cover with foil and heat at 275 degrees until heated through, about 15 minutes. This will make the fruit sticky and prevent it from sinking during baking. Let the mixture cool completely, overnight is best.

Preheat the oven to 350 degrees. Stir the whiskey into the cooled fruit mixture and set aside. In a large bowl, cream the butter and sugar until light and fluffy. Add the eggs, one at a time, with a little flour to prevent curdling. In a separate bowl, sift the flour with the salt, then fold it into the egg mixture. Fold fruit and nuts into batter.

Put the mixture into a deep, 10-inch greased cake pan that has been lined with waxed paper. Cover the cake loosely with parchment paper or aluminum foil and set it on the middle rack of the oven. Bake at 350 degrees for half an hour, then reduce the temperature to 275 degrees and bake for another 2 hours. Remove the protective paper and continue baking for another 2-3 hours, checking frequently to make sure the surface is not browning too much. If so, replace the paper cover and lower the oven temperature a bit. When the cake is baked completely, a cake



tester can be inserted and withdrawn clean. Remove the cake from the oven, pour 2 more tablespoons of whiskey over the surface, and let cool completely.

To age the cake: soak clean dishcloths in whiskey, then wring them out thoroughly until they are just damp. Wrap the cooled cake in the damp cloths, and then encase it in several layers of aluminum foil, or place in an airtight tin. Repeat the process once a week.

Step 2 – The Marzipan

Sift together the sugars and the ground almonds. In a separate bowl, whisk the egg whites with the whiskey and a drop or two of almond extract. Fold into the sugar and almond mixture. Blend to form a stiff paste. Sprinkle a work surface with powdered sugar, turn out the almond paste, and knead until smooth. Roll out 1/8-inch thick and larger than the diameter of the cake.

If the top of the cake is not straight, cut it to make the surface level, then turn the cake over so that the flat bottom becomes the top. Brush the warm apricot jam on the top of the cake. Gently reverse the cake again to lay the apricot side down on to the round of almond paste. Press down lightly and trim round the edges. Put the plate on which you intend to serve the cake over it and invert. Cover lightly with tissue paper and leave to harden for a week.

NOTE: If you want to cover the side of the cake as well, double the amount of sugars, almonds, egg whites, and whiskey. After mixing, rolling, and affixing the top marzipan cover, gather the bits, roll a strip long enough to wrap the side of the cake, and trim it to size. Place the strip around the side of the cake, pinching tightly where its edges meet the top, and smooth the seam until it is barely visible

Step 3 – The Icing

Cut the candied citron and cherries in shapes resembling holly leaves and berries, and set aside. Sift the powdered sugar twice. Whisk the egg whites until they begin to froth. Add the powdered sugar a few tablespoons at a time, beating well with each addition. Add the lemon juice and a few drops of glycerine. Beat until the icing is really smooth and forms stiff peaks. Cover with a damp cloth for about an hour. Spread icing over the sides and then top of the cake, smoothing carefully as you go. Position the citron and cherry bits around the circumference of the cake's top surface. Cover the finished cake with tissue paper until ready to serve. Do not put it in a tin or the icing will melt.

Note: If a thick double icing is wanted, the first coat should be left to dry for 24 hours. On the next day, mix another batch of icing, and complete the icing process as above.

Recipes from Celtic Folklore Cooking by Joanne Asala and from Irish Traditional Food by Theodora Fitzgibbons.

Bon Apetit!!!





Dancing News

Classes:

These have commenced for 2010 and are held at the Wellington Irish Society Clubrooms on Monday and Thursday evenings.

Any enquiries please contact Tricia Budding on (04) 232 6388.

Dancing News:

With Aislinn Ryan

Rgds

Aislinn





Gaelic Games News

The summer 2010 version of the Establishment Mixed Sevens is again underway in wellington.

The competition has been growing from strength to strength over the last few years and this year we have a record number of participants with 14 teams taking part on Wednesday nights in Ian Galloway Park in Wilton.

With each year that passes the number of Kiwis playing the game has increased and this year is no exception. Most of the 14 teams are made up predominantly of New Zealand players and the future of Gaelic Football is assured in the capital.

Back to this years' competition and it's now round 4 of the 6 week competition with the finals to be played on Sunday 19th December at Ian Galloway. There will be a barbeque available for free on the day so feel free to bring the grandkids along for what promises to be a great day of Gaelic Games.

Prize giving will be held in the Establishment Bar & restaurant afterwards.

The Wellington Irish Society is well represented with Committee members Davey Rynne and Aislinn Ryan starring for Clonbony Abu in group B.

<u>POOL A</u>						<u>POOL B</u>					
Pos	Name	W	D	L	Pts	Pos	Name	W	D	L	Pts
1	Flannagans Flyers	3	0	1	12	1	Welly's Wellies	3	0	0	12
2	Kelly's Knights	2	1	0	10	2	T-Shirt Time	2	0	1	8
3	Mallone FC	2	0	2	8	3	Clonbony Abu	2	0	1	8
4	Marist's Muscle Farm	2	0	2	8	4	Monster Munchers	2	0	2	8
5	The Garage	1	1	1	6	5	The Frances Hankeys	1	0	2	4
6	Humans or badgers	1	0	2	4	6	Cu Chulainn Crew	1	0	2	4
7	Dasey's Midnight Runners	0	0	3	0	7	Lukes Skywalker's	1	0	3	4

Check out the latest fixtures and results at www.wellingtongaa.com

Wellington Gaelic Football & Hurling Association





Notices

We wish Lillian Mackey all the best in her recovery from her recent knee operation. Word has it that she has all the hospital staff on their best behavior!

No doubt she'll be back to her best in the next few weeks.

BOOK LAUNCH

WELLINGTON MARITIME UNION
& LABOUR HISTORY PROJECT
CORDIALLY INVITE YOU TO THE LAUNCH OF
PAULINE O'REILLY LEVERTON'S

COMMO BILL

'PEOPLE'S POET'

BIOGRAPHY OF
WILLIAM DANIEL O'REILLY
1898 - 1959



TIME: 5.30PM
DATE: THURSDAY 16TH DEC 2010
PLACE: WATERSIDE HOUSE LEVEL 1
220 WILLIS ST, WELLINGTON
R.S.V.P. loffpress@gmail.com / PH 04 4760191



Puzzle Page

Last Month's Answers

Teaser 1: after digging the hole, there will be a mound of dirt, they put the bed on this and climb out the window **Teaser 2:** Only 1 end of the rope is tied, so quite easily. **Teaser 3:** you'll never reach it as you only halve the difference each time.

This Month's Teasers

1) Rudolf the Red Nosed Reindeer made his first appearance in 1939, in a story that was written to:

- A) Advertise a new brand of light-bulb
- B) Be read on a Christmas radio broadcast
- C) Entertain the author's sick daughter
- D) Promote a department store

2) After Scrooge has reformed his life at the end of Charles Dickens' "A Christmas Carol", he proposes getting together with Bob Cratchit for some "smoking bishop", which was:

- A) A fast variation of chess popular in Victorian London
- B) A premium pipe tobacco
- C) A hot spiced drink
- D) A Christmas pudding, soaked in brandy and set alight

3) Most of us like to spend Christmas with our families, but sometimes we must be far away. Even then, most of us get to stay on the planet. Prior to the continuous occupation of the International Space Station in 2001, how many people actually spent Christmas Day in space?

- A) None - mission planners have always worked around it
- B) Just three - the Apollo-8 team
- C) Twelve
- D) Thirty-five

4) In the Ukraine, if you find a spider web in the house on Christmas morning it is believed to mean:

- A) Good luck
- B) Misfortune will strike in the coming year
- C) The winter will be unusually cold
- D) Your house needs cleaning!

5) America's official national Christmas tree is:

- A) Displayed at the Rockefeller Center in New York
- B) Brought from Canada and erected in Washington each year
- C) Located in King's Canyon National Park in California
- D) A Scotch pine

6) A modern Christmas custom borrowed from ancient Rome's New Year's celebrations is:

- A) Putting up mistletoe to make a "kissing bough"
- B) Decorating a tree
- C) Displaying a wreath on the front door of one's house
- D) Hanging stockings by the fireplace

7) The first instrument on which the carol "Silent Night" was played was:

- A) A harp
- B) A pipe organ
- C) A guitar
- D) A kazoo

8) Good King Wenceslas was king of which country?

- A) Abyssinia
- B) England
- C) Bohemia
- D) Gondor

9) The real St. Nicholas lived:

- A) At the North Pole
- B) On the island of Malta
- C) In Turkey
- D) In Holland

10) Believe it or not, one Indiana town is called:

- A) Christmasville
- B) Wenceslas
- C) Noel
- D) Santa Claus

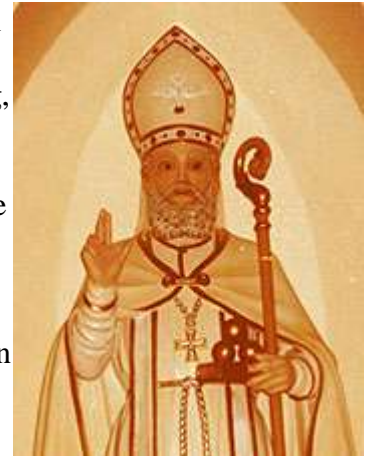




Christmas Stockings - a history

A [Christmas stocking](#) refers to an empty sock or sock-shaped bag that children hang on Christmas Eve in the belief that it is to be filled with presents by Santa Claus. The gifts are generally of a small nature, consisting generally of small toys, goodies like candies and fruits, coins or other such items that are often referred to as stocking stuffers or stocking fillers. The bigger gifts are wrapped in present papers and placed near the Christmas tree.

The tradition of Christmas stockings is said to have originated from the actions of a kind noble man named Nicholas, who was born in 280 AD, in Patara, a city of Lycia, in Asia Minor. While still young, his wealthy parents died in an epidemic. A true follower of Jesus Christ's principles, Nicholas became a Christian priest and used all his riches to help the poor, the needy, the sick, and the suffering. He dedicated his life in the service of God and was made Bishop of Myra at a young age. Bishop Nicholas became known throughout the land for his kindness and generosity. A true celibate, Nicholas never married and had no children of his own. But he loved children greatly and often gave gifts to the kids of his hometown. This is why, he became known as the gift giver of Myra. A rich man, he traveled across the country helping people, giving gifts of money and other presents. However, Nicholas always gave his gifts late at night, so that his identity would remain a secret. He did not like to be seen when he gave away presents, so the children of the day were told to go to sleep quickly or he would not come! Nicholas was eventually named the patron saint of children and sailors (because of his concern for sailors and ships) and came to be known as Saint Nicholas.



Through the centuries many stories and legends have been told of Saint Nicholas' life and deeds. One popular account tells us of a poor peasant who lived happily in a small cottage in Patara, Saint Nicholas' hometown, with his wife and three daughters. But their happiness was short-lived when the wife suddenly died of an illness one day, leaving the poor man and his three daughters in despair. All the burden of household chores now fell upon the daughters while their father trudged on with his life with a heavy heart.

When the daughters reached a marriageable age, the poor father became even more depressed for he knew he could in no way marry them off to good men. In those days a young woman's father had to offer prospective [husbands](#) something of value - a dowry. Without a dowry, this poor man's daughters were unlikely to marry. The helpless father looked around desperately for some solution while her daughters did their own cooking, sewing and cleaning.

Meanwhile, Saint Nicholas had come to know of the poor peasant and his daughters. Knowing the financial condition of the father, the kindly saint decided to help him. But he wanted to do this secretly. So he went to the peasant's house one night with a bag of gold and waited for the family to go to bed before he could throw the bag through the open cottage window.



That night, after finishing their washing for the day, the daughters had hung their stockings by the fireplace to dry. Little did they know that their benefactor was hiding nearby, waiting for them to go to sleep. A little later, as they turned off the lamps and fell asleep, St. Nicholas tiptoed to the cottage window and peeked inside. In the light of the moon, he saw the daughters' stockings hanging close to his reach. He carefully put in his bag of gold in one of the stockings and went away as stealthily as he came.

When the father found the bag the next morning and opened it, he was ecstatic. There was enough gold in the stocking to pay for the dowry of one daughter. It seemed like a godsend to him. Who could have sent it, he wondered. With this timely gift the father was able to provide for his eldest daughter and saw that she got married to a nice groom.

On another night Saint Nicholas set off with one more bag of gold, and threw it carefully into another stocking, so that the second daughter was provided for.

When his daughters excitedly brought the bag to their father the following morning and opened it, he could not believe his eyes. With this gift the father was able to marry off his second [daughter](#) too.

But by this time, the father had grown eager to discover his mysterious benefactor, and next night he kept on the lookout. Then, for the third time Saint Nicholas came with a bag of gold upon his back and walked on to the window. The old lord at once recognized his fellow townsman. He fell on his knees before the kindly Bishop, cried out in joy and gratitude and thanked him with all his heart. With his blessings of Saint Nicholas, the poor father was able to see his three daughters get married. He lived a long and happy life thereafter.

And this is how the tradition of Christmas stockings is said to have started in the European countries. It is also believed that Santa Claus is actually an alteration of this same Saint Nicholas, Santa standing for Saint and Claus for Nicholas.

Since then children have been hanging Christmas stockings or putting out shoes, eagerly awaiting for gifts from Santa Claus. Originally, children simply used one of their everyday socks, but with time special Christmas stockings were created for this purpose. Today, Christmas stockings of a wide variety of styles and sizes can be found in gift stores across countries. There are also special Christmas stockings available in the market.

In modern culture, Christmas stockings are also a popular homemade craft. Some families design unique stockings for each family member. Many [families](#) create their own Christmas stockings stitching the name of each family member to the stocking so that Santa knows which stocking belongs to which family member.

In some countries, the contents of the Christmas stocking are the only gifts that a child receives at Christmas from Santa Claus. Western Christmas tradition dictates that a child who behaves badly during the year will not get a gift in their Christmas stocking and will receive a piece of coal instead.

In many places, the Christmas stocking is to be stuffed by a gift that will stimulate the five sensory organs. Traditional celebrations of Christmas demand that the stocking be hung on the fireplace mantel. However, since many contemporary homes do not have fireplaces, stockings are hung in almost any location.





My first grandchild **Isaac Ngavaine Goodwin** was born in Wellington Hospital on Monday 8 November. His parents are my youngest son Daniel and his partner Rebecca. Isaac's second name remembers my late husband and Dan's father Ngavaine Goodwin who passed away in July 2008. Nga came from Rarotonga, Cook Islands and his ashes are buried there in his family plot – forever in the sunshine, Isaac will carry his name on and our family in Rarotonga will have a special welcome for him when he visits.

A new link in the family chain makes you think of those who have gone before us and what was their genetic make up along with their cultural and family heritage. The new member of our family brings with him links to **Ireland**, England, Switzerland, Denmark, Tahiti, Rarotonga. A real mix – Kiwi kid I guess you would say!!

Isacc's links to **Ireland** are through my grandparents. My grandfather Patrick O'Sullivan was born in 1875 at Filemore, Caherciveen, Country Kerry. He travelled with his parents Patrick O'Sullivan and Mary O'Driscoll and his older brother Timothy on the ship Otaki in 1876. They settled in Timaru where Patrick and Mary had 10 more children. Branches of the O'Sullivan family are in Auckland, Hawkes Bay, Wanganui and us in Wellington. In 1906 grandfather Patrick O'Sullivan got married in Napier to Mary Ambrose who came from the Fermoy area in County Cork. Her parents were Robert Ambrose and Mary Lane. Despite all grandparents coming to New Zealand at a very young age they had very strong connections and emotional ties to their homeland which were passed on to my parents.

On my mother's side her maternal grandparents were from Ireland. Edward Coleman from Kildare and Johanna Hogan from Waterford, they married in 1869 in Milton, Otago. They had 6 children. My late mother and her two brothers are the only descendants from this Milton family.

In 1998 I joined an Australian Genealogy Society tour of Ireland. The main aim of the tour was to mark the 200th anniversary of the 1798 uprising in Ireland. Many people on the tour (there were 70) were descendants of those transported to Australia for being part of the uprising mainly in Wexford and Cork. Some of these transportees became prominent citizens in Australia and family members have researched their trials and transportation information – some very sad and interesting stories.

Joining the 1998 tour really got me moving to try and find our Irish family connections. My father John Doyle O'Sullivan born Plimmerton 1912 was able to give me some information passed to him by his father. This information about the O'Sullivans certainly helped in tracking living relatives down in Kerry. I was not successful and am still working on Edward Coleman from Kildare. I found records of Johanna Hogan's family (3 sisters) in Ardmore in



Waterford and visited Ardmore in 1998 and 1999 to do some research. Would appear the whole family had left the area either by immigration or because they were born around the time of the famine her sisters could well have perished.

Dad's mother's side the Ambroses from Cork are an interesting bunch with connections in Boston but no family left in the Fermoy area. Robert Ambrose fought in the American Civil War and is mentioned in records there although he did not fight in the Irish Brigades. That is all another story. He returned to England and married Mary Lane from Cork in London in 1869.

Sadly links with living members of the Coleman, Hogan and Ambrose families may not be able to be found. Great success however in tracking down and reuniting with the O'Sullivan family at Filemore. I wrote a letter in early 1998 just addressed to "O'Sullivan family, Filemore, Caherciveen Co. Kerry". The letter introduced my parents, my brothers and myself and told them who our grandfather was. I explained that I would be in Killarney in July 1998 with the Australian Genealogy tour and would like to make contact with any family members still living in the area.

It was with great surprise and delight that I received a letter back within a few weeks from Dan O'Sullivan who was the current owner of the family farm at Filemore. Dan's letter was so welcoming and friendly he confirmed that he had always known there was a family connection in New Zealand but links had been lost when the older generation had passed away. He said to contact him when I arrived in Killarney. I spent a wonderful day with Dan O'Sullivan and his wife Kathleen. Sadly Dan has now passed away and the farm is managed by one of his sons Michael. I returned to visit the family again with my brother Patrick (named after our grandfather) in 1999. We were given a very a warm greeting to their lovely home, it was mid-February so the turf fire and hot cup of tea were very welcoming indeed – it was if we had always known them and felt very much connected with our Irish family again.

Dan's daughter Mary was in Australia last year and called on my brother Kevin at his farm in Queensland – Kevin and his wife have called their farm Filemore. Kevin had the Irish flag flying in front of the house when Mary and her husband Lorcan Murphy arrived – they felt connected with the O'Sullivan family on this side of the world.

With the wonders of Facebook and emails we sincerely hope all the young ones in the family and especially our new family member **Isaac** (when he is old enough) will keep in touch with the family in Ireland and hold on to those family traditions and values that have been passed on from our courageous family members who made the long journey away from the fair green hills of Ireland to far off Aotearoa.

NOTE

If any member of the society would like to contribute a personal story for the newsletter, we'd only be too happy to help out. So if you've got a story to tell please get in touch.





Notice Board

Christmas / New Year Holiday Consulate office hours

Consulate Office Hours for Christmas / New Year:

Monday 20 December **8.30am - 5.00pm**

Tuesday 21 December **8.30am - 5.00pm**

Wednesday 22 December **8.30am - 5.00pm**

Thursday 23 December **8.30am - 5.00pm**

Friday 24 December **8.30am - 12.00pm**

Monday 27 December **CLOSED**

Tuesday 28 December **CLOSED**

Wednesday 29 December **10.00am - 2.00pm**

Thursday 30 December **10.00am - 2.00pm**

Friday 31 December **10.00am - 2.00pm**

Monday 3 January **CLOSED**

Tuesday 4 January **CLOSED**

Wednesday 5 January **10.00am - 2.00pm**

Thursday 6 January **10.00am - 2.00pm**

Friday 7 January **10.00am - 2.00pm**

We will resume normal office hours of 8.30am - 5.00pm on Monday 10 January 2011.

"Nollaig Shona dhaoibh go leir!"

Carols By Candlelight 2010

The Shackel Motor Company Carols By Candlelight with MORE FM is on Wednesday 15 December from 6pm in Waitangi Park, Wellington.

Join around 12,000 Wellingtonians at this entertaining free family event at [Waitangi Park](#). Carols By Candlelight is a great opportunity to gather with family and friends in a relaxed atmosphere before the chaos of Christmas.

There is something for people of all ages and music genres, so this is a great opportunity to gather with family and friends and relax before the madness of Christmas kicks in. It's a night of joy with the kind of enthusiasm that can only be matched at large sporting events. It seems so simple - if the performers are having fun then so is the audience.

Things people are encouraged to bring:

- Food
- Non-alcoholic drinks
- Blankets
- Picnic baskets / bags



Headlands- sculpture on the gulf

Headlands- sculpture on the gulf, is an annual exhibition held on Waiheke Island, showcasing the work of contemporary sculptors from around New Zealand.

I have been selected and during Jan/Feb 2011, will be showing a new work, one that draws simultaneously from traditional Irish culture, and my own contemporary artistic practice.



Concept drawing on site

I will be building a currach, one that is slightly modified, but still using techniques like those used on the west coast. A worked and steamed wooden frame covered in a tarred, canvas skin. The concept behind the sculpture also includes protruding fins from the rear of the currach. Apart from this unusual addition, the boat will be completely traditionally, something that is very important for the integrity of the sculpture.

As this project is relatively rare and unusual in Wellington, and that it could offer cultural interest to the local Irish community, I wanted to make an approach to the Irish community about possible involvement.

I intend to work on the project from late November to early January and am looking for an appropriate space to assemble the sculpture. I already have access to tools and a workshop for the messier elements of the project, however, not an assembly space.

Therefore I am inquiring whether any member has a modest space, perhaps a garage, where this could take place. In exchange, the 'workshop' would be an 'open studio' for those interested in learning more about the Currach and enabling others to follow the building progress.

Please see the websites below for more details about the exhibition and media feedback.

<http://www.sculptureonthegulf.co.nz/2011-exhibition/shane-mcgrath.aspx>

Shane McGrath

021 2037421

mcgrathshane@hotmail.com





Club Contacts

The following are the contact details of the Committee in 2010-11

Role	Name	Phone Number	Email
Club Patron	Ted Ramsbottom		
Club President	Margaret Grealish		margaretgrealish@yahoo.com
Vice Presidents	John Whitty		johnwhitty@paradise.net.nz
	Jim Henderson		plastercoat@paradise.net.nz
Treasurer	Conor Healey		conor.healy@paradise.net.nz
Secretary	David Rynne	04-3890426	secretary@wellingtonirishsociety.com
Committee Members	Aislinn Ryan		aislinnryan84@gmail.com
	Tony O'Riordan		
	Paul Murray		
	Jim Maguire		Jm.flooring@xtra.co.nz
	Jim McMeekin		
	Lilian Mackey		
	Kerry Dwyer		greenink@xtra.co.nz

**For details of hall hire please ring the club on 384-8535 and leave a message with your number. We will ring you back with details.
Alternatively, check the club website for online bookings.**

Please send any Newsletter details to Secretary@wellingtonirishsociety.com

Club Contact Details

Phone Number **04-3848535**

Address: 10 Fifeshire Avenue
Cambridge Terrace
Wellington

Postal Address Wellington Irish Society
PO Box 449,
Wellington

Email Address Secretary@wellingtonirishsociety.com



Wellington Irish Society (Inc)

