

Deaths

VETTE, Kevin Murray.
14.10.1951 – 10.5.2020
 Passed away peacefully at Wairoa Hospital.
 Loving Husband and friend of Anne. Mate/father and father-in-law of Campbell and Stacey, and the late Rebecca. Grandad Kev of Daniel, Jamie and Taylor. Loving brother, brother-in-law, uncle and friend to many.
 A private cremation has been held.
 All messages to 14 Koura Crescent RD8, Nuhaka
 In lieu of flowers a donation to Cranford Hospice at 300 Knight Street, Hastings 4122 would be appreciated.

Pickering (Wairoa) Ltd
 Funeral Directors
 Wairoa FDANZ
 www.pickeringfd.co.nz
 910 x12



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In Memoriam

KYLE, Wayne.
15.07.1956 - 12.05.2019
A ring is round and has no end that's how long we'll be friends.
Miss you heaps, love you hard.
Forever in our hearts Wayne
 TeAmo family.
 906 x12

MOGFORD, Ramari Amohaere.
Left us 28 years ago yesterday, 11 May 1992
Tell us, what does it look like in heaven? Is it peaceful? Is it free like they say? Does the sun shine bright forever? Have your fears and your pain gone away? 'Cause here on earth it feels like everything good is missing since you left
And here on earth everything's different, there's an emptiness
We hope you're dancing in the sky
We hope you're singing in the angel's choir
We hope the angels know what they have
We bet it's so nice up in heaven since you arrived
 Still holding our faith and missing you on the daily.
 Hugs to everyone.
 Love Your Whanau xox.
 905 x12

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The Wairoa star Helping Hands

Macaroni cheese

Ingredients

- 250g macaroni
- 40g butter
- 40g plain flour
- 600m milk
- 250g cheddar, grated
- 50g Parmesan (or a similar vegetarian alternative), finely grated

Directions

- Cook the macaroni in a large saucepan of boiling salted water for 8–10 minutes. Drain well and set aside.
- Melt the butter over a medium heat in a saucepan slightly larger than that used for the macaroni. Add the flour and stir to form a roux, cooking for a few minutes.
- Gradually whisk in the milk, a little at a time. Cook for 10–15 minutes to a thickened and smooth sauce.
- Meanwhile, preheat the grill to hot.
- Remove the sauce from the heat, add 175g of the cheese and stir until it is well combined and melted.
- Add the macaroni to the sauce and mix well. Transfer to a deep ovenproof dish.
- Sprinkle over the remaining Cheddar and the Parmesan and place the dish under the hot grill. Cook until the cheese is browned and bubbling. Serve straightaway.

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