

Father Mac's Heavenly Puddings are Available all year from the Alstonville Factory and St.Patrick's Coffee Shop, 20 Grosvenor Street, Sydney. They are a Christmas season line at selected IGA Franklins and Spar Stores and Harris Farm Markets, Srs.of Charity Outreach Shop-Gnd Floor, St.Vincent's Clinic 438 Victoria Rd. Darlinghurst and many other selected outlets.

Ph. Factory or Sydney (No's front page) for full details.

DELIVERY ARRANGED

Gluten Free Puddings available by order from the Alstonville Factory

Father Mac's Heavenly Pudding Serving Suggestions.

Simply enjoy a slice with your cuppa—keep one on hand for unexpected Guests!

(Have your Pudding hot or cold with any of the following)

Nana Beth's Brandy Sauce (With the Compliments of our Sydney Helpers.)

1 Cup cold milk -- 300ml chilled cream – ¼ teaspoon nutmeg – 1 pack vanilla instant pudding mix – 3 tablespoons brandy.

Pour milk and cream into mixing bowl, add nutmeg and pudding mix. Beat slowly with egg beater just until well mixed. Let it stand for 5 minutes until set. Chill if desired.

Just before serving stir in Brandy.

A favourite from a Gentleman Visitor to the Factory 9/8/00

An ample slurp of the following ingredients -- Butter- Brown Sugar- OP Rum.

Combine the ingredients over low heat until the sugar is dissolved and the mixture is the consistency of milk.

The Pudding Cooks recommend – Serving the Pudding with the fresh fruits of the season, eg. Mangoes, Strawberries, Kiwi Fruit or heaps of Passion fruit (sometimes with a Banana added) topped with whipped cream, ice cream or yoghurt. Add a little icing sugar and an ample dash of Brandy to the cream if desired.

Our Parish Priest recommends—Gently warm your Pudding then pour over a generous dash of quality Muscat!

ACKNOWLEDGEMENT.....

Much thanks and acknowledgement is given to the volunteers, who come in to wrap and pack the puddings, make up cartons, escort visitors etc. Without their assistance the cooked puddings would get no further than the ovens,

We also acknowledge the continued support of our many Pudding Customers. Your generosity assists us to continue with our commitments.

**REFRIGERATION IS NOT NECESSARY –
HOWEVER IT IS
RECOMMENDED FOR LONG TERM KEEPING .**

Father Mac's Heavenly Puddings Ltd



Phone: 02 6628 5474

Web address: www.fathermac.org.au



TWO SIZES MADE—800G & 1.6KG

The Alstonville Parish commenced in 1981 with limited funds, and buildings in need of extensive repairs. A parish garage was being used as a Classroom.

Father Darcy McCarthy, first Parish Priest, began making puddings for the Church Cake Stall as a hobby. Demand for the delicious morsel began to grow.

The Parish now assists other charities while supplementing its own needs

Your purchase of our Puddings will assist us to continue with this enterprise.

Father Mac's Puddings are Australian owned and proudly made with generous assistance by many volunteers.

Puddings are available all year round.

No home should be without one.

Visitors to the Parish are Welcome – Appointments are necessary !

For details contact Parish Coordinator

Our Story . . .

An application (lodged in 1986) for a Capital Grant for new school buildings, to replace *'the worst in the Diocese'* was refused. Father Mac commenced serious Pudding production with the purchase of an 'atmospheric' steamer. He increased production from 11,000 to 22,000 and by 1990 with additional steamers production had grown considerably.

Other schools, clubs, businesses, etc. were selling our Puddings to supplement their fundraising.

Sadly, Father Mac was diagnosed with cancer. He died 5 September 1991.

Parishioners decided to continue with production of the Puddings, and output continues to grow.

1992, Father Frank Mulcahy was appointed Parish Priest. A Limited Company set up to protect copyright. The factory was extended, ovens increased, additional coolroom constructed. Buildings upgraded to meet stringent OHS and Work Cover requirements.

Puddings are available all year round .

We acknowledge the continued support of our many selected outlets.

Ph. Alstonville or Sydney for full details.

(Contact details front page)

** HOW DOES THE FACTORY OPERATE?

During peak production time staff have been required to work from 5.30 am to 11.00 pm to meet the demand. A record was achieved one day by cooking 1275 Puddings.

The precise **Secret Recipe** of the Puddings must remain just that . . . Secret! However, a visit to Our Lady of the Rosary Parish (*appointments necessary*) in the beautiful village of Alstonville, on the Far North Coast of New South Wales, will give some idea of the care taken in the production of this delicious morsel.

There are no artificial flavourings or preservatives in the puddings.

How Long do they keep? — Forever it seems!

Fr Frank Devoy had one under his desk for two years ...delicious!

A visitor to a parish function told of his Pudding sitting on top of his fridge for twelve months. Despite protests from his wife he ate it all

.... **absolutely scrumptious!**

Pudding Cooks and Volunteers all agree that Pudding Flavour is best "at room temperature."

However if you can resist temptation for long term keeping we do recommend refrigeration,

Your purchase assists us to add our achievements!

The Pudding Factory is about more than assisting the Parish financially – the Puddings bring together a unique group of people (mostly retired parishioners) who contribute a vast wealth of time involvement and knowledge . Old and new friends form and build on an association with the school community.

Approximately \$15,000 worth of Puddings are donated every year to various local and distant charities and to those in need. Some of our regular receivers have been Wayside Chapel, Mamre Plains, Sydney City Mission, Centacare, Lismore Soup Kitchen, St. Vincent de Paul, Richmond High School SIDS Fundraising and local community Care Groups.

Father Mac's Heavenly Puddings Ltd. has proudly assisted the Alstonville Catholic Parish to supplement St. Joseph's School and Parish requirements, such as a Special Education teacher for 8 years, a part-time Family Counselor, and Capital Loan repayments (the long list continues!) The priorities are set by the Parish Priest under the guidance of the Pastoral Council and Finance Committee.

The Parish is also able to employ a full-time Pastoral Associate, who encourages the work of many committees including Social Justice, Adult Faith Development, and the Family Group Movement, to name a few.

The Parish also directs some funds to Special Works aside from those already mentioned:

Funds donated to the village of Kumasi in Ghana to enable them to sink a Bore to bring clean fresh water to the people.

The Landmines Photograph Exhibition was displayed resulting in Donations to a Cambodia Wheel Chair Factory and funds to relocate five families of Landmine victims to new homes

Small donations to Makumbi Home and Zambuko Children's Home in Zimbabwe.

200 Puddings to the Interfet Forces in East Timor for Christmas 1999 .

Through the co-operation of our Sydney Helpers substantial donations have been made to a number of national groups, more recently, Little Sisters of the Poor, Tsunami Appeal, World Youth Day Fundraising, Sydney Archdiocese Retired Priests Fund, Meals for Homeless and disadvantaged people. At Christmas People are encouraged to leave Puddings for needy families . A small donation to Cardinal Pell's Chapel at Polding House—their list goes on!

Alstonville Social Justice Committee hosted visits of Refugees, Parishioners made personal contributions.

We have sponsored a Child Safety campaign and supported the local children's Netball club.

Donated Puddings for drought relief hampers, Victorian Bush Fire Appeal and to Cana Communities (They build relationships with the most disadvantaged and powerless people in our communities.)

We have joined with the Grafton Sister of Mercy to make Substantial donations to the Zimbabwe feeding programme for children in Harare, Binga and Zambezi Valley and Community of Christon Bank where the Catholic Church is trying to help those who have been driven from their homes and are literally starving.

****The Parish regularly adds to this commitment****