



AN INVITATION

Janet's family wish to thank you for being here today
and for all your love and support at this time.

If you have not already done so, would you please take the
time to leave your name or a message for the family in the
Memorial Book located in the Foyer.

Following this service, you are warmly invited to join the
family for refreshments in the Church Hall, where you
can share more memories of Janet.

GEE & HICKTON
FUNERAL DIRECTORS

WITH LOVE WE REMEMBER

Janet Hannan

24 OCTOBER 1956 - 25 JULY 2026



HERETAUNGA COMMUNITY CHURCH, UPPER HUTT
THURSDAY, 30 JULY 2026 AT 1.00PM

Celebrant: Gary O'Brian, QSM



Commencing Music

Everywhere *by Fleetwood Mac*

Welcome

Reflections

Chris
Sarah
Susan
Sandra
Pauline

Photo Tribute

Photograph *by Ed Sheeran*
The Layup *by Who You Share It With*

Reading

If Today Gets Difficult
By Nanea Hoffman
Read by Alex, Janet's Eldest Grandson

Music Reflection

Dennis Allen *(Janet's Brother in Law)*

Closing and Committal

Recessional

Take It Easy *by Stan Walker*

JANET'S BBQ MEATBALLS

Meatballs

500g Mince	1 tsp Curry Powder
1 x Tube Sausage Meat	½ cup Fresh Breadcrumbs
1 x Onion – grated	1 x Egg

Sauce

½ cup of Water	½ cup Tomato Sauce
¼ cup Brown Sugar	3 tsp Worcester Sauce
2 tbsp Vinegar	3 tbsp Mango Chutney

Method

Pre-heat oven to 180 degrees Celsius.

To make the meatballs, put mince, sausage meat, grated onion, egg, fresh breadcrumbs and curry powder in a bowl and mix well. Make into balls and brown. Place into large ovenproof dish.

To make the sauce, combine all ingredients in a pan, bring to the boil and pour over meatballs.

Bake in the pre-heated oven for 35-40 minutes, or until meatballs are cooked through.

IF TODAY GETS DIFFICULT

If today gets difficult,
remember
the smell of coffee,
the way the sunlight bounces
off a window,
the sound of your favourite
person's laugh,
the feeling when a song
you love comes on,
the colour of the sky at dusk,
and that we are here to take
care of each other.