



Winston (Sam), Gemma, Mescha, Ben, Hunter and Evie along with their extended family thank you for your love and support here today.

Following the service we will travel to the Athol Cemetery for Liz's interment, all are welcome to join us.

Afterwards you are warmly invited to join us for refreshments and one last Rose` on Liz.

We look forward to you coming and sharing your fabulous stories and memories about the amazing life of Liz.



Scan this QR Code to leave a tribute message at frasersfunerals.co.nz/

 WINTON & DISTRICTS FUNERAL SERVICES

avdp.nz

With love we remember

Elizabeth Sue SOPER

12 October 1953 - 31 May 2026

Liz



A celebration of Liz's life

held in the Athol Hall on Wednesday 3 June 2026

A lasting gift from Liz.

LIZ'S ROLLED PAVLOVA

1 Cup Sugar
4 Egg whites
2 Tablespoons Cornflour
1 Teaspoon Vanilla Essence
1 Teaspoon Dark Vinegar

Icing sugar to sprinkle
500ml Whipped Cream
Fruit to Fill – such as Raspberries, Strawberries, Boysenberries or Kiwifruit (cut in slices)

Beat egg whites until stiff. Mix sugar and cornflour together in a separate bowl and then add this mixture a spoonful at a time to the egg whites. Add vanilla and vinegar and beat to mix.

Grease a rectangle tin, line with baking paper and grease again. Spread evenly on the baking paper in the tin. Bake mixture in centre of the oven at 180 degrees Celsius for 15-20 minutes until slightly brown on the top.

Lift out of the tin using the baking paper and allow to cool. Sprinkle icing sugar on a piece of clean baking paper and turn the pavlova onto it once cooled then remove the lining paper. Spread 2/3rds of cream all over and put fruit down ½ longways. Using paper fold over and spread the rest of the cream on top – decorate the top with more fruit.

Happy Eating!!

