

## THIS WEEK'S REQUESTS

We still need your good quality unwanted items for our Bric a Brac, toy and book stalls please.

### Helpers!

Can you spare some time on the day to help on a stall.

Are you able to support the morning set up crew or can you support a stall for a lunch break?

Thank you to everyone who is able to support the day.

Raffle tickets and cow pat bingo. Can you sell tickets in your work environment? We have lots of cow pat bingo tickets to sell, please let us know if you can help.

**PADDY'S  
MART 16TH  
SEPTEMBER  
GATES  
OPEN 11AM**

# Paddy's update

## 2 weeks to go...!

Time is marching on and our school fair is fast approaching. This week we are busy dropping off flyers and promoting the event, we were fortunate to have 1000 flyers printed free of charge by Ricoh! You also might have seen our fabulous signs on SHI encouraging the wider community to come along and take part.

Thanks to Ricoh, Alan Cottle and Anje Glindemann for organising the promotional material.

Second hand goods are coming into the office thick and fast. Thank you to everyone who has donated these. Remember there isn't a clothes stall this year, so please no clothing items.

We still need donations for our grocery stall. Any 'in date' food items would be much appreciated for our quick fire raffles.

Mystery jars and mystery bottles still need goods too. We have a shortage of empty jars as well as full ones, so please can we have some extra empty jars dropped into the office.

From Monday we will put up a list of helpers so we can start to fill empty slots. We will need helpers for stalls as well as the set up crew. Your time to support the event is greatly appreciated. It's a great day to be part of fund raising for our school.

## Be prepared..

Next week we will be sending home plates for any delicious home baking for the cake stall. Cakes, biscuits, slices are all great sellers on the day. If you are unable to bake anything for the day please consider donating some baking ingredients? ie butter, sugar, flour ...

## Sweets, sweets, sweets.

Are you a whiz at coconut ice or is your family favourite butterscotch. We would love your favourite, tried and tested batch of sweets for our sweet stall.

If you haven't made sweets before but would love to help, we have attached 2 tried and tested recipes from the Edmonds Cookbook.

## Cow Pat Bingo

Our board is now ready and tickets are in the office to sell. Cow Pat Bingo is a quirky feature of Paddy's Mart. Sell one of our 625 grids for \$2 and be in to win \$500 cash if our cow chooses your grid for the valuable cow pat! It's a great ticket to sell in any office environment. Just pop into the School Office and pick up a sheet to take away to sell.

Thank you as always for your continued support.

## Chocolate fudge

2 cups sugar

2 tablespoons cocoa

1/2 cup milk

25g butter

1/2 teaspoon vanilla essence

Put sugar and cocoa into a saucepan. Mix to combine. Add milk and butter. Heat gently, stirring consistently until sugar dissolved and butter melted. Bring to the boil. Do not stir. Let mixture boil until soft ball stage. Remove from heat add vanilla and stand for 5 mins. Beat with wooden spoon until thick. Pour into buttered tin and mark into squares. Cut when cold.

## Russian fudge

3 cups sugar

1/2 cup milk

1/2 cup sweetened condensed milk

125g butter

1/8 teaspoon salt

1 tablespoon golden syrup

Put sugar and milk into a saucepan. Heat gently, stirring consistently until sugar dissolves. Add condensed milk, butter, salt and golden syrup. Stir until butter has melted. Bring to the boil stirring occasionally, boil until soft ball stage. Remove from and stand for 5 mins. Beat with wooden spoon until thick. Pour into buttered tin and mark into squares. Cut when cold

## Coconut ice

3 cups icing sugar

1/2 cup milk

25 grams of butter

1/4 tea-spoon salt

3/4 cup coconut

Few drops red food colouring

Put icing sugar, milk, butter and salt into a saucepan. Heat gently, stirring constantly until sugar dissolved. Bring to the boil. Do not stir. Let mixture boil until the soft ball stage. Add coconut. Remove mixture from the hear and allow to cool for 10 mins. Divide mixture in half. Add a few drops of food colouring and beat until mixture starts to thicken. Pour into a buttered tin. Beat the white portion until it starts to thicken. Spread this mixture on top of the pink mixture. Allow to cool. Cut into squares.

## Hints

Soft ball. Drop a small amount into very cold water a soft ball should form that will flatten on removal. Beat fudge and coconut ice until it loses its gloss. Pour immediately.