IT’S A GREAT READ!

We have a bumper edition this week and our story is being skilfully woven together by our band of Stall Convenors. There are lots of requests for assistance in this chapter... and lots of ways you can help over the Easter holidays. Don’t forget to use some of the time to have a big clean out and donate your pre-loved toys, clothes, books, music, household items and craft supplies to our wonderful Convenors – you get some much needed space and you support Ashgrove State School’s Fete at the same time!!

MAD HATTER’S TEA PARTY

We have a vision of offering lots of single portion tarts, cakes and slices. But, we would love some large cakes too if you are willing. Please let us know now what you are prepared to bake so we can make sure we have a wonderful selection on the day. We would really appreciate gluten free options too.

Suggestions from past Convenors include brownies, slices, scones, caramel tarts, lemon tarts and cupcakes for single portion offerings. For whole cakes, you make it and we will sell it! I’m getting excited just looking through all the magazines thinking about what will come in....

We would appreciate a large number of small (mini muffin sized) cupcakes un-iced. We will be offering a high tea this year and we would like the presentation to be the same across the service.

Also, if you have an hour to spare on the day, please feel free to let us know when is convenient and we can add you to our roster. Please email ashgrovemorningtea@gmail.com to make your pledge. Thanks in advance! Roxanne 0438 355 725 Andrea 0438 137 005 Emma 0450354154
How sweet it is!! We desperately need more sugar for the jam stall and more wrapped lollies for the lolly necklaces. Lots of volunteers want to get busy over the holidays but they need those sweet donations! You can leave these items at the Tuckshop.

Tips on freezing are as follows:

1. Cakes to be at room temperature before being frozen.
2. Cakes and slices should be frozen un-iced.
3. Wrap or seal cakes and slices in freezer bags with as little air as possible.
4. Your home baked goodies thaw best in the fridge overnight.

Donations of almond meal, chocolate (70% Cocoa Cadbury Old Gold Chocolate) or assorted baking supplies (vanilla essence, cocoa powder, baking powder or golden syrup) would be very welcome!

And if you’re interested in helping in any way (decorating the stall to our Humpty Dumpty theme, baking, cake decorating, manning the stall, etc) please don’t hesitate to contact me. I’d love to hear from you!

Joe Jin 0431 978 120 j.white73@optusnet.com.au

Chocolate Fudge Brownies (wheat & gluten free)

1/4 teaspoon baking powder
1/3 cup cocoa
1 1/4 cups caster sugar
1/2 cup rice flour
1/2 cup plain gluten free flour (note the brand name you use as base ingredients may differ)
2 eggs, lightly beaten
150g butter, melted

Preheat oven to 180oC. Grease 4cm deep 20x30cm slab pan. Line with baking paper, allowing a 2cm overhang at both long ends. Sift flours, baking powder and cocoa into a large bowl. Add sugar. Stir to combine. Make well in centre, add eggs and melted butter to flour mixture. Using a metal spoon, mix til just smooth. Spread mixture into prepared baking tin. Bake 20–25 mins or until skewer comes out with crumbs clinging. Remove from oven, allow to cool in pan. Lift from pan and cut into squares.
Comfort Brownies (great to freeze)

250g melted butter
2 cups caster sugar
2 tsp vanilla essence
4 eggs
3/4 cup cocoa
1 cup chopped nuts (optional)

Mix butter and sugar. Add eggs one at a time, then cocoa. Carefully blend in remaining ingredients.

Bake at 160°C in greased 32x22cm dish for 30-35 mins until brownies pull away slightly from the sides of pan. Cool and cut and cover with sifted icing sugar. 6 large brownies to a tray for the fete.

Sue Engstrom’s Yummy Choc Brownies

125g butter
185g dark chocolate
1 cup caster sugar
2 tsp vanilla essence
2 eggs
1 cup plain flour

Preheat oven to 180°C. Line a 18x18cm square baking tin with baking paper. Melt chocolate and butter gently together in microwave or double boiler. Stir in sugar and vanilla essence. Mix in eggs and flour. Pour into lined tin and bake 30 mins. Cut into squares and dust with icing sugar.

GOURMET BURGERS

The Gourmet Burger stand, in an update on years past, will be using fresh preservative free buns, home made beef burger patties and some vege burgers as well. We are seeking volunteers to make relish, aioli and beetroot salsa in the days before the Fete, here in the kitchen at MILK.

If anyone can commit 2 or 3 hours on a week day in the week before the Fete, please get in touch with me.
Amanda amanda@milkbarcafe.com.au

FACE PAINTING STALL
Calling all volunteers!

Ever fancied having a go at face painting? Well now is your chance! If you can spare an hour or two to help paint those exited kids or even help generally around our stall, you would be most welcome. Oh and it’s not just the parents who can volunteer … how about year 6s and 7s at Ashgrove or even students from The Gap State High? Just spread the word!!

I will be placing a roster on a post in front of the Tuckshop where you can join our team and select your preferred time. We will also need a contact number so we can let you know when we plan to have a practice. If you are unable to make it to the school, you can also email us and we’ll gladly put your name down. Please note that we will take down the roster during the school holidays.

Looking forward to painting with you :)
Jo jodavey.facepainting@bigpond.com
Michelle michecam@ozemail.com.au

ANY BOOK YOU HAVE NOT READ IS A NEW BOOK!

Calling for donations of quality pre-loved books. This is a great oppportunity to spring clean your book shelves and donate your pre-loved books for someone else to enjoy. Please place clean books, that are in good condition, in the marked box outside the Tuckshop.

Michelle oliver michelle@iprimus.com.au
Rachel brirwin@tpg.com.au
Marica marciaandtony@optusnet.com.au

SHOUT OUT!

Is there anyone in our school community who has a QLD Responsible Service of Alcohol (RSA) Certificate and who would be willing to work one shift in our beer tent? Please let one of the Fete Convenors know if this is you!
GOING ONCE ... GOING TWICE ...
CALLING FOR CONTRIBUTIONS FOR THE FETE AUCTION!

Have you thought about donating something from your business for the Fete Auction? It is a great way to advertise a business and support your school in the process! Perhaps you have contacts that could assist with donations such as beauty, restaurant or travel vouchers or sporting teams that could donate signed jerseys?

All contributors have the opportunity of having their business name or logo on the Fete Auction flyer and the Newsletter. We will also have a table for company marketing material and business cards.

If you are able to make a donation of a product or service, or have a contact who could be able to assist, please contact the Fete Auction Convenors – email ashgroveschoolauction@gmail.com

Liz 0405 517 116 Lucy 0401 007 222 Sharon Carmel

FETE CONVENORS

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