

2017 Sunday Funday

Sunday 28 May 2017

St Martin's Catholic  
Primary School  
66 Broadway St, Carina  
9am - 4pm, 28 May 2017

SO  
MUCH  
FUN



**SWEET TREAT STALL –  
GET BAKING YOUR  
FAVOURITE SWEETS**

**PROGRAM RELEASED!!**

**ORDER ALL DAY RIDES  
ARMBAND**

**LOB-A-CHOC! FREE  
DRESS DAY COMING  
UP**

**MONEY TICKETS**

**THANKS TO OUR FETE  
FRIENDS!**

**CAKE STALL NEWS**

Like us on Facebook  
'St Marin's Sunday Funday'



**Edition 5 - Sunday Funday News**

All enquiries – please email  
[sundayfunday@stmartinscarinapandf.com.au](mailto:sundayfunday@stmartinscarinapandf.com.au)

**FOOD. FUN. ENTERTAINMENT.**

## SUNDAY 28 MAY 2017

### ST MARTIN'S SUNDAY FUNDAY NEWS – EDITION 5 – 10 MAY

**ONLY 18 DAYS TO GO!**

RIDES FOR  
ALL AGES

RAFFLES AND  
AUCTIONS

TREASURE  
CHEST

CAKES AND  
SWEETS

LIVE MUSIC!



**Win a BRICK 4 KIDS party for your class?**

**Just by purchasing a pre-paid All Day Rides armband for your child, you will go in the draw to win a Bricks 4 Kids party for the whole class. This will be an 'incursion' activity.**

**All pre-paid armbands bought before Wednesday 17 May goes into the draw! Order Via Flexi-Schools.**

2017 Sunday Funday



## St Martin's Catholic Primary School SUNDAY 28 MAY 2017

### PROGRAM

#### Main Stage – Junior Assembly Area

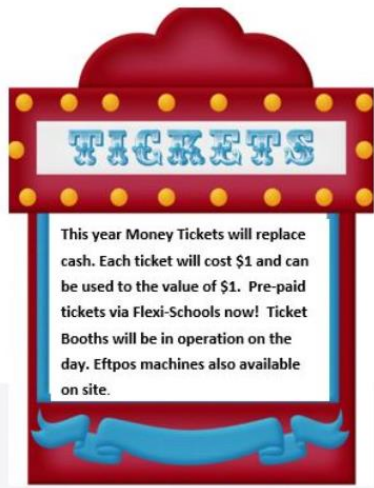
Time	Event
9.30-9.40 am	Principal's welcome
9.40-9.50 am	St Martin's Senior Band
9.50-10.20am	Prep performance & art auction
10.20-10.50am	Year 2 performance & art auction
10.50-11.00am	Year 2 Choir
11.00-11.30am	Year 3 performance & art auction
11.30-12.00pm	Year 4 performance & art auction
12.00-12.10pm	Junior Choir
12.10-12.40pm	Year 1 performance & art auction
12.40-1.10pm	Year 5 performance & art auction
1.10-1.40pm	Year 6 performance & art auction
1.40 – 2.00pm	Danzart performance
2.00-2.30pm	Last Man Standing!

#### Bar Area – Under the Dominic Centre

Time	Event
12.30-2.30pm	Lisa La Celle and Peta Wilson
2.40-3.00pm	Cent Auction & raffle winners announced
3.00-3.30pm	Live Auction! <i>Our Auctioneer will be Camp Hill's (born and bred) Pat Carroll - One of Australia's top distance runners!</i>
3.30-5.30pm	Miles From Nowhere

**Food. Fun. Entertainment. A FUN day for the whole family!!**

The 2017 Sunday Funday program of events is now released! Plan your day, book in times for your children/s performances, see the Choirs and Senior Band perform and get ready for the class art auctions. Don't miss seeing our very own Lisa La Celle with Peta Wilson perform and be at the Live Auction at 3pm on bid for some amazing prizes. One of Australia's top long distance runners and Commonwealth Games champion, Pat Carroll will join us as the auctioneer!



### Money Tickets at the Sunday Funday

This year, the Sunday Funday is going cashless as possible. In an effort to reduce cash handling at food stalls – all food stalls will be cashless and will only accept money tickets.

Money Tickets cost \$1 and can be used to the value of \$1. Money Tickets can be purchased at the ticket booths on the day or you can pre-order money tickets via Flexi-Schools.

**All other stalls at the Sunday Funday will be accepting both money tickets and cash on the day.**

At the Sunday Funday we'll have ticket booths to collect any pre-paid tickets and a number of other ticket booths in operation all day to swap your cash for tickets. Please note that money tickets not used unfortunately will not be refundable.

At the Sunday Funday we've got you covered - there will be Eftpos facilities and an ATMs on site!



### WHAT WILL YOU MAKE!?

Sweets... Sweets... Sweets... The Sweet Treats Stall at the Sunday Funday is one of the sweetest stalls to visit! We need some yummy treats to fill it ... so calling on all the bakers and their helpers (the kids!!) to make something delicious. Please contact Cathy to let her know what you can make! Email Cathy ([cgirard@optusnet.com.au](mailto:cgirard@optusnet.com.au)) to let her know what you can make and your class. We've got lots of ideas and recipes to get you started.



### LIVE AUCTION ITEM!

In conjunction with one of the biggest sporting events ever to be held in Queensland, St Martin's brings you an unmissable item for our Sunday Funday live auction on May 28th. With thanks to Duco Events, Top Rank Promotions, Champions (The Sports Memorabilia Company), 'The Hornet' Jeff Horn and boxing legend Manny Pacquiao, and the Lutton Family, we are proud to present a rare piece of sporting memorabilia and an unforgettable experience in one unique package. St Martin's has secured one of the very few gloves signed by both fighters ahead of the record-breaking event, presented by Champions in a stunning display case. We are also offering four premium tickets – valued at \$800 – to the fight, so you can be there to watch history unfold. This is your opportunity to get your hands on a piece of valuable sporting merchandise as well as take a prime seat at the action. Please share with your friends, any boxing nuts, sports fans and be there on the day to make a bid on this sought-after item !!!





Thank you for your generous support!

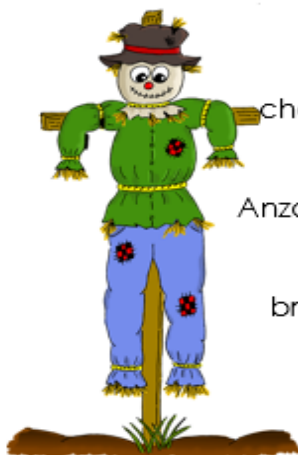
Massive thanks to all our Fete Friends!

- Amart Sports (Cannon Hill)
- Angove Wines
- BestOne Cleaning
- Bricks 4 Kids
- Café XS
- Capilano Honey
- Carr Automotive
- Clem Jones
- Inflatable World (Morningside)
- Laserzone
- Lily Fontana Makeup & Skincare
- Premium Mechanical Services
- Revel Studio by Picture Moments Photography
- Urban Climb
- Selena on Skyline



## Cake Stall News 10<sup>th</sup> May 2017

Thank you to the parents and carers who have contacted us with their plans to bake for the Cake Stall. Your efforts are greatly appreciated. Packs will be sent home to every family next week with a tray to fill, and details about when and where to deliver your baking. If you need more trays, simply send us an email or see us on assembly soon. Thanks! Elena & Deann (0407 764 864 or candepower@bigpond.com).



### SOME CAKE STALL BAKING IDEAS:

#### Cakes:

chocolate, carrot, banana, apple tea cake, boiled fruit, cupcakes, muffins

#### Biscuits:

Anzacs, jam drops, chocolate chip, shortbread, gingerbread

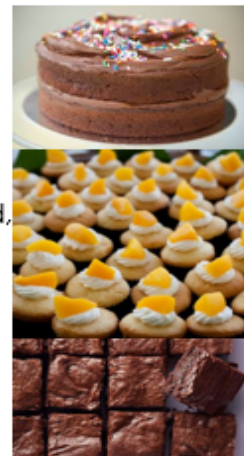
#### Slices:

brownies, caramel, raspberry and coconut

#### Scones:

plain, pumpkin, sultana

(no fresh cream, custard or cheesecakes please)



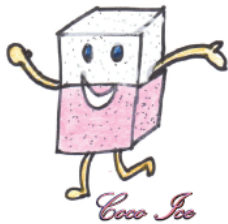
*It's time to dig out your favourite sweets recipes for Sunday Funday.*

*The sweets at Sweet Treats, Loli Pop, Choccy Crackle, Marsha Mello, Cara-Mel, Jelle-Bear and Coco Ice need your help so we have lots of sweet treats for Sunday Funday. Everyone can help not only Mum and Dad but Grandma, Grandpa and the kids as well.*

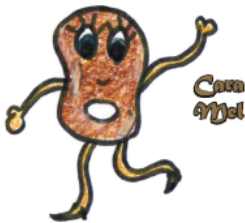
*Contact Cathy Dibden the Sweet Treats Convenor to find out what to do*



**Choccy Crackle**



**Coco Ice**



**Cara Mel**

# Sweet Treats

Contact : Cathy Dibden

cgirard@optusnet.com.au

0438395414

@ **Sunday Funday**

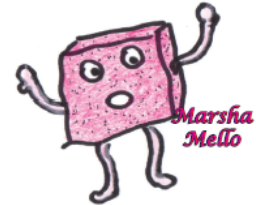


**Jelle Bear**

*What will you make?*

*Chocolate Fudge  
Caramel Fudge  
Choc Peppermint fudge  
Cookies and Cream Fudge  
Honey Joys  
Brownies  
Toffees  
Toffee Apples  
Chocolate Chip Biscuits  
Eyeballs  
Rocky Road*

*Russian Caramel  
Giant Freckles  
Coconut Ice  
Gingerbread Men  
Butterscotch Popcorn  
Turkish Delight  
Marshmallow Cones  
Marshmallows  
Sherbert Cones  
Cherry Ripe Slice*



**Marsha Mello**

## Turkish Delight



### Ingredients

Olive oil spray  
860g (4 cups) caster sugar  
1L (4 cups) water  
2 tablespoons fresh lemon juice  
3 tablespoons gelatine powder  
130g (1 cup) cornflour  
1 teaspoon cream of tartar  
2 teaspoons rosewater essence  
Red food colouring  
300g (2 cups) icing sugar mixture

### Method

- 1** Spray a square 20cm (base measurement) cake pan with olive oil spray to grease. Line the base and side with non-stick baking paper, allowing the sides to overhang.
- 2** Place the sugar and 500ml (2 cups) of the water in a large heavy-based saucepan over low heat and stir until the sugar dissolves. Place a sugar thermometer in the pan. Increase heat to medium.
- 3** Cook, without stirring, brushing down the side of the pan occasionally with a pastry brush dipped in water, for 25 minutes or until the sugar thermometer reaches 125°C. Stir in the lemon juice.
- 4** Meanwhile, place the gelatine, cornflour and cream of tartar in a large saucepan. Use a balloon whisk to whisk in a little of the remaining water to form a paste.
- 5** Gradually whisk in the remaining water. Place over medium heat and cook, stirring, for 3-5 minutes or until the mixture boils and thickens.
- 6** Slowly pour the sugar syrup into the cornflour mixture, whisking constantly (if the mixture becomes lumpy, pour through a fine sieve into another saucepan).
- 7** Reduce heat to low. Place the sugar thermometer in the saucepan. Simmer, stirring occasionally to prevent the mixture sticking to the base of the pan, for 1 hour or until the mixture is light golden and sugar thermometer reaches 110°C. Add the rosewater.
- 8** Set aside to cool to room temperature and place in the fridge for 4 hours or overnight until firm.
- 9** Pour the icing sugar mixture onto a large chopping board. Turn the lokum onto the icing sugar and use a lightly greased knife to cut into 3cm pieces.
- 10** Toss the Turkish delight in the icing sugar to coat. Serve.

## Marsmallows



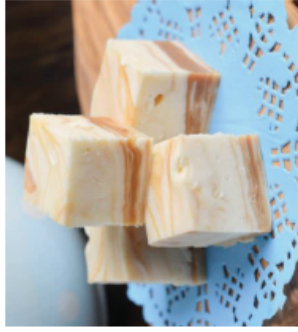
### Ingredients

- 1 1/2 cups caster sugar
- 2 tablespoons gelatine
- 1 teaspoon vanilla extract
- 2 cups desiccated coconut
- Red, yellow, green and blue food colouring

### Method

- 1 Grease a 3cm-deep, 16.5cm x 26cm (base) slab pan. Line base and sides with baking paper, allowing a 2cm overhang at both long ends. Combine sugar and 2/3 cup hot water in a saucepan over medium heat. Cook, stirring, for 3 minutes or until sugar dissolves and syrup is clear.
- 2 Using a fork, combine gelatine and 2/3 cup cold water in a jug. Pour into hot syrup. Cook, stirring, for 2 to 3 minutes or until gelatine has dissolved and mixture is clear. Pour into bowl of an electric mixer. Set aside to cool to room temperature (about 30 minutes).
- 3 Using an electric mixer, beat sugar and gelatine mixture on high for 6 to 10 minutes or until very thick. Add vanilla and beat for 1 minute. Spread into prepared pan. Smooth top. Set aside, at room temperature, for 1 hour or until set. Lift onto a board. Using a wet knife, cut marshmallow into 24 squares.
- 4 Place 1/2 cup coconut in each snap-lock bag. Add 8 to 10 drops food colouring. Seal and rub colour into coconut. Place 1 marshmallow at a time in each bag and gently toss in coconut to coat. Remove to a wire rack. Set marshmallows aside until surfaces feel dry (about 1 hour). Serve.

## Caramel Fudge (microwave)



### Ingredients

- 1 can sweetened condensed milk (395g)
- 125g butter
- 250g brown sugar (firmly packed)
- 50g golden syrup
- 100g white chocolate melts
- 1 tablespoon liquid glucose

### Method

- 1 Line a slice tray with baking paper.
- 2 Place condensed milk, butter, sugar, glucose and golden syrup in a 3 litre heat resistant glass bowl.
- 3 Cook uncovered for 10-12 minutes, stirring every 2 minutes on medium/high (around 70%) or until bubbles appear over the whole surface of the mixture.
- 4 Add the chocolate and stir until smooth and well combined. Pour immediately into the prepared pan and place in the fridge for at least an hour. Once firm, cut it into small squares....

### Variations

- For Salted Caramel Fudge sprinkle half a teaspoon of coarse salt flakes over the caramel before it sets
- For dark chocolate fudge, replace white chocolate with dark (same quantity).
- For milk chocolate fudge, replace white chocolate with milk (same quantity).

## Butterscotch Popcorn



### Ingredients

- 125g popping corn
- 2 tablespoons oil
- 125g butter
- 2 tablespoons honey
- 3/4 cup (185g) white sugar

### Method

- 1 In a large saucepan heat oil then add the popping corn. Shake pan continually over the heat until popping ceases.
- 2 Placed popped corn into a large mixing bowl.
- 3 In a saucepan combine honey, sugar and butter, slowly bring to the boil, boil for 5 minutes.
- 4 Pour butterscotch over the popped corn and mix together well. Allow to cool and then pig out!

## Sweet Squares (microwave)



### Ingredients

- 250g Cophera
- 140g (1 cup) pure icing sugar
- 180g (1 cup) sultanas
- 100g (slightly rounded 1/2 cup) chopped glace cherries
- 100g (2/3 cup) finely chopped dried apricots
- 85g (1 cup) desiccated coconut
- 106g (1 cup) full cream milk powder
- 40g (1 1/4 cups) rice bubbles

### Method

- 1 Line a slice tray with baking paper.
- 2 Place cophera in a 3 litre heat resistant glass bowl.
- 3 Melt the cophera in the microwave then mix in the icing sugar, milk powder and coconut until smooth.
- 4 Add the remaining ingredients and stir until smooth and well combined. Pour immediately into the prepared pan and place in the fridge for at least an hour. Once firm, cut it into small squares....



**THERE'S LOTS TO REMEMBER...  
SO HERE'S A HANDY CHECKLIST  
THANKS FOR BEING INVOLVED IN THE SUNDAY FUNDAY!!**

- CONTACT CATHY** (cgiard@optusnet.com.au) IF YOU CAN MAKE SOME SWEETS FOR THE SWEETS STALL?
- CHECK OUT THE PROGRAM** AND BE SURE TO **LOCK IN PERFORMANCE TIMES FOR YOUR CHILD/REN**
- HAVE YOU GOT AN AIR COMPRESSOR** WE CAN BORROW??
- PLEASE KEEP BRINGING IN YOUR BOOK DONATIONS** FOR THE BOOK STORE – DROP THEM INTO THE BUNKER
- ORDER YOUR RIDE ARMBANDS** BEFORE WEDNESDAY 17 MAY – TO GO INTO THE DRAW FOR A BRICK 4 KIDS PARTY FOR YOUR CLASS
- LOG ON AND REGISTER FOR YOUR STALL ROSTER** - ALLOCATIONS VIA PARENT INTERVIEWS
- BRING IN PLANT DOANTIONS** FOR THE PLANT STALL – WE NEED PLASTIC BAGS, SEEDLINGS AND POTS! PLEASE DROP THEM INTO THE BUNKER
- CAN YOU **BAKE FOR THE CAKE STALL?**
- KEEP SELLING SUPER SWEEP TICKETS** – SO MANY GREAT PRIZES TO BE WON!
- LOCK IN SUNDAY 28 MAY IN ALL YOUR CALENDARS**, INCLUDING GRANDPARENTS, AUNTS, UNCLES... THE WHOLE FAMILY!
- START COLLECTING CHOCOLATE FOR LOBA-CHOC**



**LOB-A-CHOC**

Free dress day on Friday 26 May as a thank you for chocolate block donations on the day. There is a pizza party for the winning class that brings the most chocolates! More details soon. Look out for blocks of chocolate on sale!



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CROWN FAMILY JEWELLERS

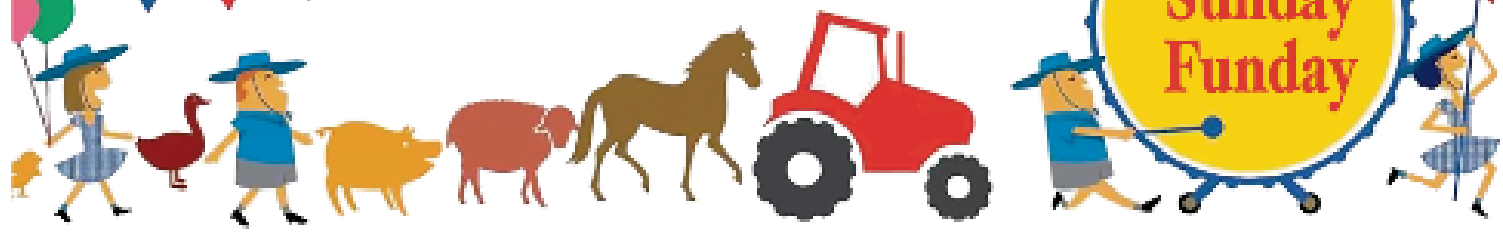
Gold  
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28th May 2017

# St. Martin's Sunday Funday



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