Street Parade

- All classes are eagerly preparing for the Expo Parade. Students should arrive at Gray St Primary School between 10.00 - 10.15am to meet with their class teachers. Please make sure that students come dressed in their costumes ready to parade.
- Following the parade students will remain with their teachers opposite the PAC until collected by a parent. Please make sure that you collect your child promptly and notify their teacher before they leave the area.
- Please note that the students in Grades 3 – 6 who will be on the truck in the parade will be walked back to the PAC once they have finished in the parade to be collected by parents.
- If you are rostered on to help at Expo before or during the Parade Miss Bond will meet your children at the front of the PAC just before 10.00am and walk the group down to meet their class group at the start point.

Ride Wristbands
A wristband entitles you to unlimited rides for the day.

- Wristbands $20 each
- Single ride ticket $5 each
- Photo booth tickets $5 each

Shopping!
Don’t forget to venture into the PAC to wander through our traders who have some fantastic ideas for Christmas presents!

Thanks!
Already there have been many hours contributed to or annual Christmas Expo. In anticipation of a great day for our school and local communities tomorrow the Committee thanks you for your support of this event.

We look forward to seeing you enjoying yourselves in the spirit of Christmas and in the spirit of our Catholic school as we work alongside each other for our children.

Are You Ready?!
A big thank you to our 2015 Expo Sponsors!

- Gold Sponsors
  Hamilton Produce
  Coopers
  Monivae College
  3HAMixxFM

- Silver Sponsors
  Elders Insurance
  AIRR
  Virbac
  Elanco
  Merital
  Crowe Horwath
  Daktari
  Hamilton & District Pensioners
  Hamilton Spectator
  Ray White

- Bronze Sponsors
  Kerr & Co
  Gallagher
  Alexandra House
  F Greed & Sons
  Campes Tara Travel
  Bank of Melbourne
  Ivory Print
  Parmalat
  Woolworths – Hamilton
  Bakers Delight
  French Bakery
  Cogger Gurry

BBQ
Don’t forget to support our school BBQ stall once your tummy starts rumbling at Expo! Egg and bacon rolls will be available for an early start before the lunch time rush! Hot food and cold drinks available all day. See you on the grass area – follow your nose!
The Café!
The Café provides a welcome rest from the activities of the day. Visitors can enjoy a hit of caffeine or sit and savour a healthy lunch option or choose the decadent scones, slices and treats.

For something different & healthy my plan is to make delicious layered summer salads in jars.

Beautiful glass jars may push my budget! So there are any families willing to recycle clean pasta sauce or jam jars, with lids and preferable wide opening?

All jars collected will of course be re washed & sterilized

before use.
I require 50+... the more jars the better as I can utilize for other options too!

The café will be selling lots of delicious food & drinks, I would be grateful for a variety of beautiful homemade slices, biscuits, scones & jam. Yummy icy cold drinks for the kids will be on offer! Donations for the following is another way of helping - Chocolate & strawberry topping for milkshakes and bottled soft drink for icy spiders; Lime, Cola, Raspberry, Orange or Lemonade.

Please if any families would like contribute or help me could they make contact with me on 0409725889.

With many thanks
Georgie Dunn

Market Stalls!
The interior of the PAC is transformed into a market area where stall holders offer quality goods at reasonable prices. If you are out and about and spot potential stalls for our Expo please let the person know of our event or pass their details on to the Traders Co-ordinator.

TRADERS
Co-ordinators: Kate Jennings & Karen E
g • Co-ordinators source and communicate with the Traders
• We are looking for a few more new and exciting stall holders... so if you know of any please let us know!

SANTA’S F UN LAND
Co-ordinators: Rachel Rowe & Madeline de Sails
• Involves ordering items for sale and organising fun activity centres for children to participate in on the day.
• Setting up and packing up with volunteer helpers

What a gift!

GIFT BASKETS
Each school family is provided with an empty box/basket and asked to fill it according to the theme. Baskets are then sold and all proceeds go to the school! Boxes and baskets will be sent home at the start of Term 4.

Ingredients:
- 1kg mixed fruit (i.e. sultanas, currants, raisins, cherries, mixed peel) 125g chopped nuts (i.e. almonds, walnuts)
- 200g margarine
- 1 heaped cup of brown sugar
- 4 eggs
- ½ cup brandy, rum or sherry
- 1 tablespoon of marmalade
- ½ cup plain flour
- ½ teaspoon baking powder
- ½ teaspoon mixed spice
- 1 ½ cup chopped nuts (i.e. almonds, walnuts)

Method:
Place dried fruit and nuts in a large bowl and sprinkle with alcohol, leave overnight stirring occasionally. Cream butter and sugar, add marmalade and eggs, one at a time beating well after each. Stir flour, baking powder and spices, add to batter and mix gradually. Fold in fruit and nuts, mix well but gently (not in mixer). Grease and line an 8” cake tin or desired tins, lined with foil or baking paper. Bake in slow oven 150C for approx. 3 hours. Leave in tin to cool. This will do one big square cake tin (23cm) or 2 small ones...after a couple you could make them in your deep!

The taste of Christmas!
If you have any questions or would like any information about how you can assist please call/text Lia on 0427 523 631 or email: malesfamily@bigpond.com

We are also in need of your cooking expertise!!! Please indicate on the return slip if you would be willing to cook Christmas cakes or puddings, with an estimate of how many. Fruit will be available by August 25th for collection for those wishing to make cakes/puddings. Kindly advise of quantities required ASAP.

Given the success of our bake day last year we are planning on doing this again on Friday the 12th of September at the St Mary’s Church Hall, Lonsdale St.

We would be keen to hear from anyone who would be interested in assisting with a gift wrapping day also. We understand that this seems to be a large amount of requests but please appreciate the time and expenditure that goes into such a successful stall. Please return completed slips to school by Wednesday 3rd of September.

Many hands make light work!!!! Thanks in advance Lia Mailes

GOURMET GIFTS DONATIONS >>>
- Money donation $ ______ Cheque or Cash
- I’m happy to donate ingredients
- I would like to assist with the Baking day
- I would like to assist with the gift wrapping day
- I would like to bake at home:
  - Christmas Cakes ___ Quantity ( )
  - Puddings ___ Quantity ( )
  - Name: ______________________
  - Phone: ______________________

Please make cheques payable to St. Mary’s P&F

CHRISTMAS CAKE

Ingredients:
- 1kg mixed fruit (i.e. sultanas, currants, raisins, cherries, mixed peel)
- 200g margarine
- 1 heaped cup of brown sugar
- 4 eggs
- ½ cup brandy, rum or sherry
- 1 tablespoon of marmalade
- ½ cup plain flour
- ½ teaspoon baking powder
- ½ teaspoon mixed spice
- ½ teaspoon nutmeg

Method:
Place dried fruit and nuts in a large bowl and sprinkle with alcohol, leave overnight stirring occasionally. Cream butter and sugar, add marmalade and eggs, one at a time beating well after each. Stir flour, baking powder and spices, add to batter and mix gradually. Fold in fruit and nuts, mix well but gently (not in mixer). Grease and line an 8” cake tin or desired tins, lined with foil or baking paper. Bake in slow oven 150C for approx. 3 hours. Leave in tin to cool. This will do one big square cake tin (23cm) or 2 small ones...after a couple you could make them in your deep!

Some people brush some cream sherry or brandy over the top once it’s cooked for extra moisture. Another lady said the cake should sing/whistle when it’s ready but I’ve never heard any noise!