



Planning for the 2015 school fete is well underway! Throughout the summer holidays, we will continue the momentum in preparation for this important day. It's a lot of fun and a wonderful way to support the school.

The success of the fete relies on the generosity of many people; especially people from our school community. There are many ways to get involved in the fete. The following list is just a sample of ideas to give you some inspiration over the holidays:

- Donate [*clean & sellable*] second hand items for the book stall, second hand clothing stall, and bric-a-brac stall;
- Grow seedlings for the plant stall;
- Donate items for the children's art stall;
- Make preserves for Helen's Harvest stall;
- Make some crafts for the craft stall.

Please contact the 2015 Fete Coordinators, Susan & Brooke, if you can help!
npsfete@gmail.com.



Have you seen our Facebook page? Make sure to "like" it and share it with all your friends. You may even get a sneak peek at one of the awesome rides that has already been booked! <https://www.facebook.com/pages/Northcote-Primary-School-fete/585991008187452>

Fete billboards

We want to pop a fete billboard on as many homes as possible; especially those on busy thoroughfares. Please email npsfete@gmail.com to organise a billboard for your home.

** Stall coordinator needed for second hand clothing **

The primary responsibilities will include picking up donations, getting clothes ready and packing up - of course with lots of volunteers. Please email your interest to npsfete@gmail.com.

Electrician needed

We are in search for a qualified electrician who would be able to donate their time for 2-3 hours on the morning of the fete. This person would check that we have enough power for each ride and ensure we're not overloading the school power. Please email npsfete@gmail.com if you can help!



Kids entertainment

Do you know any performers who would be keen to donate their time for the kids entertainment stage? It will be a fantastic marketing opportunity for their business. Please email npsfete@gmail.com if you can help!

Children's art stall

Come and color, cut and paste, sprinkle sparkly delights, draw and create your very own Babushka Doll, Sun Catcher or Mandala. Explore using a range of materials: ribbons, tissue paper, glitter, fabric, sequins and more. We will be creating written affirmations or reflections and wishes for children and adults to write. These will be hung up and displayed as part of the stall. We can imagine it will create a stunning result by the end of the day. Be involved and be inspired; we are looking forward to a very special Fete experience in 2015.



Donations of any of the following would be appreciated: colored paper, sequins, textas, glitter, confetti, clear contact paper, tissue paper, glue sticks and scissors. If you are interested in helping on the day, or before the day preparing cut outs, we would warmly appreciate your help. With much gratitude in advance xxx [Maria and Mandy](#) mariageorges@gmail.com

Helen's Harvest - Calling all would-be domestic gods/goddesses

The Helen's Harvest stall needs your help. With some families moving on from the school, we are looking for a new group of domestic god/goddesses to share your produce and preserves.

Helen's Harvest sells a range of bottled goods - sauces, cordials, jams, marmalades, chutneys and relishes. Below I have set out some easy recipe ideas and would encourage anyone with an interest in stocking up their own pantry with delicious homemade preserves to give it a go and donate some extra jars to our stall.

For those of you who would like to contribute raw materials, rather than the preserves themselves, there are 3 things main things that we need:

- Clean glass jars with lids (labels removed please)
- White sugar
- Any excess summer produce - tomatoes, zucchini, citrus, stone fruit - anything you may be growing (or your family/neighbours) may be growing in abundance

There will be a box in the office for donations of jars and sugar. Please email/text Emily on ematt@netspace.net.au or 0419 205 417 if you have any excess produce to donate.



Some recipe ideas

If you are new to preserving, probably the easiest place to start is jam. With summer around the corner, there are cheap strawberries at the markets, plus nectarines, apricots, peaches, cherries also reaching the peak of their season.

The basic rule with jam is equal (or almost equal) weights of fruit to sugar, often with some lemon juice added (high in pectin, so it helps with setting, as well as reducing the sweetness). It can also be helpful to add some jamsetta (pectin in sugar, available in small sachets from the supermarket) or other fruit pectic to help the jam set without it needing to boil for too long.

Some fruits lend themselves to pairing or adding other flavours. Try mixing different fruits, adding cinnamon sticks or vanilla beans to stone fruit to make a range of different preserves.



Summer Strawberry Jam

1kg strawberries
900g-1kg white sugar
2 tablespoons lemon juice

Cut large strawberries in half or quarters. Simmer strawberries over a low heat until hot. Add sugar and lemon juice and stir over a low heat until the sugar has dissolved. Then raise the heat and boil rapidly until setting point* is reached. Spoon jam into hot, sterilised** jars and seal.

* Setting point is reached when a small spoonful is poured onto a chilled saucer and within a minute or 2 after being placed back in the fridge, the jam has formed a skin and stays in two separate blobs if you push your finger down the middle.

** The easiest way to sterilise clean jars is to place them in an oven at 100 degrees for 15-20 minutes while you make the jam. Boil the lids gently on the stove for 10-15 minutes at the same time. After pouring the hot jam into the hot jars, screw a sterilised lid tightly on top.



Relishes/chutneys are an excellent way to preserve excess summer produce, such as onions, zucchini, eggplants and tomatoes. Made usually with vinegar and sugar, as well as various herbs and spices, these tangy condiments go brilliantly with cheeses and cold meats and are popular sellers at the fete. It is very satisfying to make a batch and have some on hand at home to eat or give away and, of course, any spare jars would be gratefully received by Helen's Harvest.

Spiced Apple Chutney

500g cooking apples
1 medium onion
2 bird's eye red chillies
250 demerara sugar
1 teaspoon ground allspice
1 teaspoon ground cloves
1/2 teaspoon sea salt
Black pepper
1 heaped tablespoon chopped or grated fresh ginger
1 teaspoon tumeric
350ml cider vinegar



Peel and roughly chop the apples and finely chop the onion. Seed the chillies and chop them finely. Put all the ingredients in a pan and bring to the boil. Cook over a medium heat for 30-40 minutes, until the mixture thickens. Spoon into sterilised jars and seal.

If you have any questions, or are looking for any more recipe suggestions, please contact Emily on 0419 205 417. The internet is also a fantastic recipe resource. Happy preserving!

What do I do with the preserves I have made for the fete?

If you are able to donate some preserves to the stall, please bring them along on fete day with a list of ingredients on the labels (handwritten is fine) and your initials or name either on the labels or on a separate sheet so that we can identify who has made what. Please also email Emily at ematt@netspace.net.au with a list of what you are planning to donate before the fete if you can.