



2 November 2023

2 WEEKS TO GO!

Please read on to see what you can do to help make this a successful GSS Fair!

Don't forget, **Aimee** will be available to chat over the final two weeks.

- 8:30am - 9:15am (every Friday for the next two weeks)
- 2:45pm - 3:15pm (every Friday for the next two weeks)

She's there to answer all your questions about how you can help / support.

A reminder, if you can't support with your time, look out for some of the things you can help with in the final weeks including:

- Baking
- Making sweets
- Crockpots of nacho mince / beans
- Second hand goods (**excluding** any items that require safety checks e.g., bikes, helmets, car seats etc.)

There is just two weeks left so we're at the final push and we need as much support as possible.

BAKING BEAUTIES



Next week (on Friday) you will receive a baking request and box.

We ask that you fill that box with baking goods and return it to the office, the following Friday (17 November) the day before the Fair.

Baking is a Fair favourite and the more we have, the more money we can raise for our children.

We welcome all types of baking including gluten, dairy free and everything in between...

The Baking team thanks you in advance.

P.S. You can bring along more than just one box of baking!



DUNK THE TEACHER

We will be welcoming a very special guest teacher to dunk on the day...

Who will it be?

Make sure you're there so you have a chance to get amongst it!



LITTLE SWEETIES

Don't forget, sweets can be made two weeks in advance and kept in the fridge, so if you want to get a head start, this weekend is the perfect time.

Check-out below for some tips and recipes.

SILENT AUCTION ACTION

Don't forget about the silent auction goodies you can still bid on.

Check out the link here and get bidding. **There are still some amazing deals up for grabs!**



- Swimming lessons
- Food vouchers
- Designer clothing
- Wine
- Tennis lessons
- Birthday party package
- Family zoo pass

[GSS Silent Auction 2023](#)

RAFFLE REMINDER



Please return the money and ticket stubs (and any unsold tickets) to the school office by **Wednesday 8th November.**

We'll let you know which fabulous family sold the most tickets soon...

CLASS BASKETS



Last time we checked the class baskets were **looking a little sad.**

Please keep filling these up and don't forget if you have something that would fit into another classroom basket, no worries you can deliver it directly there or leave it at the office and we can add to the appropriate basket.

Room 1	For mum	Room 6	For the garden
Room 2	For baby	Room 7	Arts & crafts
Room 3	Baking	Room 8	For dad
Room 4	School holiday fun	Room 9	Party time
Room 5	Foodies		

DON'T FORGET...



Items needed:

- Flour
- Sugar - white, brown or icing
- Chocolate chips
- Bags of wrapped lollies
- Cooking chocolate dark or milk
- Marshmallows
- Vanilla
- Sweetened condensed milk
- Pickles and preserves
- Plants
- Produce



- Accessories
- Clothing
- Books
- Toys
- Banana boxes
- Coat hangers
- Clothes racks (to be returned)
- Christmas decorations
- Bottles (for the bottle raffle)

Please note: any big items e.g., furniture, etc. can be dropped at the school the week before the Fair to avoid any office congestion!

Help support our school community! Bring along any treasures you think will sell on the day...

SENSATIONAL SWEETS

Do you love to make sweets? We need help from the GSS Community to make fudge, fudge and more fudge for the **Sensational Sweets Stall**— it's popular and always a big seller!

Which flavour? Russian Fudge • Baileys Fudge • Chocolate Fudge • Coconut Ice • Rocky Road • Mint • Hokey Pokey • or your personal favourite! We'll sell it all!

Please bring your fudge to school on
Friday 17 November

Instructions: Please cut fudge into 2.5cm squares • We will take care of packaging so please send cut-up fudge in a named or recyclable container • Remember to label the container by fudge type/flavour • **thank you!!**

..... **Here are a few simple recipes for great fudges:**

Chocolate Fudge

Ingredients

- 395g tin of sweetened condensed milk
- 250g brown sugar
- 100g butter cut into cubes
- 1 tbs golden syrup
- 100g milk cooking chocolate
- 2 tsp vanilla essence (or 1 tbs Bailey's Irish Creme)

Method:

Grease and line a 20cm square tin.
Place all ingredients except chocolate, into a medium, heavy based saucepan. Cook for 10 - 12 minutes, stirring continuously until bubbles appear over the entire surface of the mixture. Add the chocolate and stir until smooth and well combined.
Pour into prepared tin. Put in the fridge to set.
Score the top and cut into 2.5cm squares when set. (approx 2 hours).

Coconut Ice

Ingredients

White layer:

- ½ 395g tin of sweetened condensed milk
- 250g icing sugar
- 160g desiccated coconut

Pink layer:

- ½ 395g tin of sweetened condensed milk
- 250g icing sugar
- 190g desiccated coconut
- 5 tsp raspberry essence

Method:

Grease and line a 20cm x 30cm tin
Mix all the ingredients in the white layer together and press firmly into tin
Mix all the ingredients in the pink layer together and press firmly into tin
Chill before cutting into 2.5cm squares.

Russian Fudge

Ingredients

- 3 ½ cups white sugar
- 125g butter
- 3 tbs golden syrup
- ½ cup milk
- ½ tsp salt
- 200g (½ standard tin) of sweetened condensed milk
- 2 tsp vanilla essence (or 1 tbs Bailey's Irish Creme)

Method:

Grease and line a 20cm square tin.
Place all ingredients except vanilla, into a medium, heavy based saucepan. Warm over a gentle heat until all the ingredients are COMPLETELY dissolved (about 15 minutes). You should be able to rub the mixture between your fingers and feel no grains.
Bring to a gentle boil and cook for about 10 - 15 minutes, until it reaches the soft ball stage* (120°).
Remove from heat and add the vanilla (or Bailey's Irish Creme).
Cool for 5 minutes and then beat with an electric mixer until fudge is creamy and thick and has lost its gloss (approx 10 mins).
Pour into prepared tin. Put in the fridge to set.
Score the top and cut into 2.5cm squares when set (approx 2 hours).

*The soft ball stage is when you put a drop of mixture into a cup of cold water and it forms a ball.

Rocky Road

Ingredients

- 250g dark cooking chocolate
- 120g pink and white marshmallows cut in half
- 120g of raspberry lollies cut in half

Method:

Grease and line a 20cm x 15cm tin
Melt chocolate in a microwave or double boiler. Cool.
Add marshmallows and raspberry lollies into cooled, melted chocolate mixture. Spoon into tin and set aside for 2 hours.
Use a large, sharp knife to cut into bars when set and cooled, but before putting in the fridge.

Contact, questions or keen to help on the stall on the day? **Emma Chan** 027 7745941

FAIR COMMITTEE DETAILS

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GSS School Fair Committee x