

Athletics Carnival

Friday 1st September 2017

Event run by Year 2 Parents

Written by Sarah Bardsley and Noleine Swain

Updated by Federica Battaglia

Time

Week 7/8 of Term 3 – This year the date is Friday 1st September, Food Stall and Sausage Sizzle. The food stall is held at Recess and the sausage sizzle is given to the children for lunch. Please see information on the sausage sizzle procedure at the end of this document.

Need to liaise with Deb Hands (Deputy Principal) and Andrew Longhurst (Physical Education Teacher) what time kids come out for recess as it depends on carnival program.

Venue

Undercover area near school pool

Cost

Between 50c - \$2 per item. Remember that most kids will only have a gold coin.

Catering

Parents donate plates of biscuits, slices, cakes, ice blocks etc for children at recess. Ask parents from your year group to bring one plate per family, but also invite parents from the wider school community to donate. Try to have a variety of treats and healthy options. Some healthy option ideas are:

Popcorn
Fruit kebabs
Healthy muffins, biscuits, slices, cakes
Vege sticks with dip
Mini quiche
Healthy sausage/vege rolls
Sushi
Rice paper rolls
Somosa's
Banana Bread / Fruit bread
Fruit/savoury scone
Crepes
Pancakes
Mini yoghurts

Ask parents to give their donations on disposable plates and platters. This way it saves the hassle of trying to return them to parents after the food stall.

Sometimes local businesses will all also donate food items if they are asked.

CLP emails

CLP's email class lists to inform parents to bring in donated food and that assistance is required on the carnival day (approx 12 plus parents are needed and more is helpful)

- Send email about the Food stall details to Joanne Dumaresq, the school librarian to put a notice in school newsletter
- Write thank you letters to any donors
- Take photos on the day for newsletter

General set up on the day

- Set up & packs away plastic trestle tables, which are kept in the wood shed.
- Set up tables so they are spread into "stations"
- Organise food items onto the various tables.

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Same setup as for Swimming Carnivals

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- Organise floats for each table so there is change handy. Use the school float in the P&C safe in order to make the individual floats. Plastic containers are sufficient to use.
- Have enough parent volunteers to man each station
- Put up laminated price cards - kept in school kitchen (SK)
- Put up P&C banner kept in SK in a tube
- Float kept in safe in sick bay room (front office) ask Treasurer for code

General pack up on the day

- Return all kitchen items to their rightful place in a CLEAN condition
- Remove float, return it to the SAFE in front office
- Count and bag money. Complete P&C fundraising detail form. Bank and advise the treasurer.

Instructions & recipes for some food ideas

Please note the following are **OPTIONAL** and it is your choice what food you provide

Pizzas

- Quantities for 80 pizzas (320 slices)
- 14Pkts Bazaar Lebanese Bread (6 in a pkt)
- 2.5Kg block Virginia ham (chopped with Thermomix or food processor)
- 2 x 500g grated Mozzarella Cheese
- 4 x 1kg block cheese (grated with food processor grater)
- 7 bottles of pizza sauce

Night before

- Make up the pizzas using pita bread with tomato ham and cheese.
- Stack 5 pizzas (8 pizzas if just tomato and cheese) on plastic trays alternating pizza, grease proof paper and then wrap them in glad wrap Put in fridge over night. Do not stack trays on each other as it wrecks the pizzas.

On the Day

- 7 x pizza ovens, cutters, chopping boards(must be wooden ones), alfoil in SK
- Serviettes for serving pizza on in SK,
- Pizza's are cut into 4 pieces and sold for \$2 a piece.
- High power requires each oven to be run off a separate extension lead. Not possible to plug them all into a power board or this will blow the fuse.
- Start cooking approx 30 min before anticipated serving time and lay on platters covered with alfoil

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Smoothies

Quantities for carnival (estimated 200 serves)

- 12 litres milk
- 3kg bananas (need freezing for smoothies)
- 12 punnets strawberries (need freezing for smoothies)

Before the Day

- Peel bananas and break into 3cm pieces. Wash and hull strawberries. Freeze in air tight containers.

On the Day

- 8am on the day put milk in freezer to get it really icy.
- Collect 2 x blenders from SK
- Collect small and large plastic serving glasses from SK.
- Collect bucket of water and dish clothes for dealing with spills from SK

Icy poles

Quantities for carnival

- 10 packets Quelch icy poles (24 in a pkt) (asked Coles to freeze them)
- Had more packets donated from parents.
- NOTE: These will take much longer to freeze than you expect if done in domestic fridge. Allow several days.

On the Day

- Leave icy poles in freezer till last minute.
- Use big esky from SK
- Need approx 6 pairs scissors for cutting (art room)
- Sold approx 400 @ \$1ea.

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Athletics Carnival 2013 Sausage Sizzle organised by Sarah Bardsley

A sausage sizzle was held which was extremely successful and raised a lot of money on the day. Order forms were sent out to the school community and returned to the front office with money for sausages (\$2.50/sausage). A running record sheet was kept of orders for each class. The total number of orders received was 410. We also advertised in the school newsletter and news feed.

550 sausages were bought from Farmer Jacks at \$3.99/kg and 24 packets of sliced bread for \$1.80 each. We sold 530 sausages and gave away the last 20 and had half a loaf of bread remaining.

Our plan had been to tick off each child's name when they picked up their order but that was very time-consuming so we ended up just giving out sausages. We filled the gas bottles for \$80. We put the P&C sign up and used the laminated signs for the food stall from the school kitchen.