

WEEKLY NEWSLETTER

TYLDEN PRIMARY SCHOOL

11 Clowes Street Tylden Ph: 5424 8244

Email: tylden.ps@education.vic.gov.au www.tyldenps.vic.edu.au



Term 1 Week 5

Friday 1 Mar 2024

IMPORTANT DATES

MARCH

Friday 8th

Curriculum Day (confirmed)

Monday 11th

Labour Day holiday

NAPLAN

13th, 14th, 15th & 18th

Saturday 23rd

ANNUAL FAIR 10am-3pm

Monday 25th at 9:15am

*Special assembly for
leadership badge
presentations*

Monday 25th

Cyber safety presentations
for all classes.

Thursday 28th

Last day of term 1.
Early dismissal 2.30pm

APRIL

Thursday 25th

ANZAC DAY public holiday

MAY

Tuesday 7th

Interschool Cross Country
(Selected students)

Wed 8th—Fri 10th

Gr 6 Urban Camp



Julian

Charlie

Max

Principal's Message

Dear parents and carers,

We had wonderful weather and a fabulous time at the Family Fun Night last Friday. It was terrific to see so many families enjoying themselves while making connections with others in the community. A huge thank you to the volunteers who cooked and served at the BBQ for us all to enjoy.

At the FFN, many parents/carers added their names to the school fair roster to indicate times that they will help on fair day. Thank you! We need all families to contribute some time to the roster as there are a lot of jobs and a limited number of families. We are very happy to have other members of the family helping on the roster, or you might enlist their help to supervise your little ones while you help with a stall. The sign up roster is in the office or you can email the office to indicate a time when you are available.

The money raised at the annual fair is used to support school programs and to buy equipment and resources for the school. Last year's fair funds fundraising paid for swimming lessons for every student in our whole school swimming program (parents paid only for transport), bought many new decodable readers, added new machines to the classroom computer banks, bought outdoor seating, finalised the amount needed for the new floor covering that will be installed in the Big Shed in the Term 1 holidays

and a host of other things.

The nomination period for the 2024 school council closed on Tuesday and the nominations equalled the vacancies so there is no need for an election. Congratulations to Lisa R, Jessica B, David O, Nicole C, Nicole P and Mel H on their successful nomination. The first meeting of the new school council will be on Tuesday 12th March.

Congratulations to the tee ball teams who played in the interschool competition on Monday. All of our students played in good spirits and were encouraging and supportive of their peers from Tylden and from the opposing teams. The girls were competitive and played some very close games. The boys won the competition and will progress to the next round of competition. Well done to all students and thank you to the staff and parents who attended the event.

Mary Anne Thomas, the Member for Macedon, will come on Monday 25th March to present the leadership badges to all of our student leaders. This will take place in a special assembly starting at 9:15am in the Big Shed. All parents and carers are welcome to join us for this important assembly.

Have a lovely weekend!

Lee MacDonald

Principal

leeanne.macdonald@education.vic.gov.au

STUDENTS OF THE WEEK



Pictured: L-R Back: Hugo, Elliot & Jamie Front: Amelia, Wren & Heidi

STUDENTS OF THE WEEK

Jamie— For being a bright and shining star in the classroom. You always do your best in everything you do. And even better, you do it with a smile. Keep it up!

Hugo B— Well done on a fantastic week Hugo. Your contributions in literacy have been great. Keep it up!

Heidi R—For trying hard in all areas of your learning. You are loud and proud in Phonemic Awareness. Keep up the great work.

Amelia—You have made some fantastic improvements with your spelling and handwriting this year! Keep up the amazing work!

Wren—For working hard all week. Your knowledge of nouns is amazing. Keep it up Wren!

Elliot— For putting in your personal best in maths. You are showing some fantastic results! Well done.

SCHOOL COUNCIL

The nomination period for the 2024 school council closed on Tuesday. The number of nominations equalled the vacancies so there is no need for an election.

Congratulations to Lisa R, Jessica B, David O, Nicole C, Nicole P and Mel H on their successful nomination. They will join Jo Mc, Amanda K, Candice N and Catherine F on school council in 2024. Staff representatives are Lincoln Miller, Maddison Flens and Lee MacDonald (Executive Officer).

The first meeting of the new school council will be on Tuesday 12th March at 7pm.

DOLLY'S DREAM CYBER-SAFETY

All students will participate in a cyber safety session on Monday 25th March. Dolly's dream is a well known organisation that offers information to children and their parents to help keep children safe online and eliminate online bullying.

There will be a parent cyber-safety information session at 3:30pm in the staffroom. Please note the date in your diary so you can come along to get current information about how you can help your children to safely negotiate the online world.

FAMILY FUN NIGHT WAS A WONDERFUL SUCCESS



There were lots of happy faces and friendly conversations at the FFN last Friday. The weather was perfect for a casual get-together and welcome to the 2024 school year.

Sincere thanks to the BBQ chefs and servers. The sausages were yummy!



STEPHANIE ALEXANDER KITCHEN GARDEN PROGRAM

In the kitchen this week Year 3s made a Hummus dip, vegetable sticks and wheat tortillas. They practised their knife skills by cutting up the vegetable sticks. Making the tortillas was great fun and they were delicious. Many children commented that they loved the Hummus.



THIS WEEK IN OUT OF SCHOOL HOURS SCHOOL CARE (OSHC)

Hi all!

I hope you have all had a wonderful week.

The theme for week 4 was 'art' and we tried to do as much of it as we could outside. Some of our favourite activities were our foil paintings, our collaborative art piece & squeegee paintings.

This week, we have moved on to games. We have started up a huge game of Guess Who. Have a look at our display so you can play along too!

On Tuesday, we completed the OSHC Amazing Race. We had the group split up into 3 teams and they were given activity cards to complete before moving onto the next task. It was so much fun. Thankyou to Maddie, Noah and Walter for being awesome team leaders!

We have been playing lots of outdoor games. Some favourites have been down ball, soccer, 40-40 home base and sardines.

We hope you have been liking the posters that we have been putting up every week. The kids have been helping us make these to show what we have been doing in OSHC.

That is all from me for this week. I hope you all have a great weekend!

Hannah ☺

WEEKLY MENU

Breakfast

A selection of healthy cereals, yogurts, toasts and spreads are available for children to choose, according to their taste.

Afternoons

A selection of fruit, fresh salad vegetables, cold meats, spreads, wraps and bread are available each afternoon in buffet style.

Daily

Fresh fruit, vegetables, milk and water are always available throughout each session.



INTERSCHOOL TEEBALL



TYLDEN PRIMARY SCHOOL COMMUNITY FOOTY TIPPING 2024



Footy Tipping Is Back!!!!

Join our school community footy tipping and show your footy knowledge.

No entry fee or big cash prizes but some things are worth more than money.

Pride and bragging rights are on the line.

<https://www.footytips.com.au/comps/Tylden> Primary Community Footy Tipping

COMMUNITY NEWS

Sacred Heart College Kyneton

Growing up Online

Members of the local community are invited to attend this event.

Guest Speaker: Susan McLean

(CyberSafety Solutions)

An educational and entertaining session for parents and carers, covering the positive benefits of technology as well as what parents need to be aware of.

Topics include:

- Cyberspace 101
- What are kids doing online
- Online Grooming
- Cyberbullying
- Problematic Internet use & Gaming
- Exposure to damaging content

When: Thursday 7 March

Time: 7:00 pm - 8:30 pm

Where: Mary Moloney Theatre

Sacred Heart College, Kyneton

Tickets: This is a free event but seats must be booked via www.trybooking.com/CPIHG

A Ministry of Mercy Education Limited - ABN 69 154 531 870



Scan to book



Parent Engagement Partnership

WHOLE TOWN GARAGE SALE

Had a clear out? Love a bargain?
This event is for you!

**Saturday
2 March 2024**

Maps on sale from 8am

**Sellers can register by
Sunday 25 February 2024**
Register via the WNH website
or by calling 5427 1845.
Get on the map for \$10

**Shoppers can buy a map
for \$5 and shop 'til you drop!**
Maps on sale from 8am
at Woodend Neighbourhood House,
47 Forest Street, Woodend

03 5427 1845 @ reception@woodendnh.org.au www.woodendnh.org.au
47 Forest Street, Woodend VIC 3442

**COME 'N' TRY
BASEBALL**

Saturday 2 March
Elphinstone Recreation
Reserve
2pm onwards

**MALMSBURY
RANGERS**



EMBRACIA
Child Care & Kindergarten



Embracia Child Care & Kindergarten
ENROL NOW!

Offering Intergenerational Care From 2025

17 Wedge Street, Kyneton, 3444

6 Weeks to 6 Years

www.embraciachildcare.com.au To Join Our Waitlist

Call Now To Schedule A Tour : (03) 4442 9700



We respectfully acknowledge the Traditional Owners of country throughout Victoria

and pay respect to the ongoing living cultures of First Peoples.

Our School Values are: Integrity—Personal Best—Kindness—Resilience—Creativity

Tylden Primary School is a Child Safe School.



SCHOOL FAIR - SATURDAY 23rd MARCH

Roster-

We need ALL families to assist on the day. The roster is available near the Office area if you could put your name down or email the school tylden.ps@education.vic.gov.au Full list at the end of this newsletter. We may need to redirect some families to other stalls on the day.

Trash and Treasure and Book stall

Have you been collecting trash and treasure and second-hand books for the fair? The items need to be in a saleable condition, clean and in good working order.

Small items of bric a brac, old wares, clothing and toys that are no longer being used would be good items to donate. Soft toys and clothing must be freshly washed and clean. We cannot accept furniture, electrical goods, children's bike helmets, car seats or prams as these items cannot be sold second hand.

Please note the following for all donations of trash, treasure and books:

- No inappropriate books or DVDs – please ensure content and ratings are suitable for children. You would be surprised by some of the things that have been donated in the past!
- No electrical items
- No bedding
- No furniture

Please keep collecting and we will let you know when items can be brought to school the week of the fair.

Call out for donations for the Produce stall

Do you make amazing jam or chutney? Do you have a delicious cordial recipe? Is your garden bursting with zucchini and green beans? The produce stall would love your excess eggs, fruits and vegetables! We need a lot to make this stall a success, as it is always so popular.

Please let Tracey Thiele (0405 590 093) know if you can donate to the Produce stall, and bring along your produce and preserves on the day.



Curry and Baked Potato stall

We need your help to make a curry for our Curry stall! One of our popular food options, we feature three curries each year. Included in today's newsletter are three curry recipes to choose from, and it would be wonderful if families could make a pot or two to donate. Please note to use the Massel brand for your stock as it is gluten free. Please follow the recipe exactly so the curries all taste the same on the day. They can be made ahead of time and frozen. If you're able to help, please let the office know so we can cater accordingly. We also need two pots of 'chilli con carne' to serve with the baked potatoes. If you have a family favourite recipe for chilli con carne and can make a batch for the fair please let the office know.

Calling out to all makers!

Asking any parents, carers, neighbours or friends who love to make handmade gifts to send their wares our way! We love anything handmade and the craft stall has become so popular over the last few years that we need lots of stock!

This year, the fair is before Easter, so Easter gifts and crafts would be great, as well as anything for kids, ladies and men, they all sell well! Hand knits, crochet, sewn items are always loved too, but anything you'd like to make and donate would be great.

Plant stall donations

We would love any plant donations for our very popular plant stall. Seedlings, shrubs, flowers, trees, seeds, and other plant-related stuff like pots, all gratefully accepted. Please label all plants so we know exactly what they are and bring them along on the morning of the fair.

Contact the office or Caitlin Nash with any questions.

Class Hampers

As part of the Silent Auction, each class is allocated a theme for a Class Hamper. Each family is asked to donate a small item to the hamper that fits in with the theme, and then the hamper is auctioned off in the Silent Auction. The hamper baskets are placed in classrooms, so you can begin to drop off your contributions.

Class Hamper themes: PREP – Just for Kids, GRADE 1/2 C – Terrific Dads, GRADE 1/2 H – Awesome Mums, GRADE 3M – Sensational Food and Drink, GRADE 4/5B – Home Beautiful GRADE 5/6F – Excellent Easter



INFORMATION FOR OUR CAKE/ DEVONSHIRE TEA STALL

Dear Parents and Carers,

Our names are Catherine Speirs and Tina Rick and we are the parent coordinators of the very busy Cake Stall & Devonshire Tea room at this year's Tylden Fair - and mums to Will in Grade 4 and Miles and Persy in Grade 4 and 2.

With the Fair less than a month away, we would like to encourage everyone to get their bake on, to support these two very popular stalls on the day. Our Fair is well known in the district for its country vibes, complete with lots of homemade baked goods! However, this relies on all Tylden PS families to make it a success and we'd love it if every family could donate some baked goods and/or some time to help run one of these stalls at the fair.

The Cake Stall is a busy one and will run in the shade of the trees next to the playground. If the weather is fine, the Cake Stall will do a roaring trade! If the weather is poor, the Devonshire Tea will be overrun, and we'll rely on Cake Stall donations to keep it stocked.

The Devonshire Tea will be set up in the adjoining Prep and Grade 1/2 classrooms, and runs all day. It is a popular but relaxing place for people to escape the crowds and enjoy a cuppa with a scone or other sweet treat. The Devonshire Tea will need around **400 scones (!!), including some gluten free** donated to keep it stocked throughout the day, as well as 25-30 jars of jam (berry seems to be the local favourite!).

Some ideas that will help to keep both stalls well stocked:

- Cakes/loaves (i.e chocolate, fruit, carrot, lemon, filled sponge, lamingtons, brownies)
- Biscuits (crackles, choc-chip cookies, jam drops, yo-yos, etc.)
- Nut-free options
- Slices (coconut Ice, hedgehog, etc.)
- Muffins, cupcakes, mini cupcakes, donuts or even cake pops!
- Toffee or fudge
- Tarts (large or small)



We would greatly appreciate it if families considered providing gluten free options of the above. These sold out extremely quickly in 2023, so we would love to have a much bigger range this year.

Packaging

Packaged and ready to sell items have sold very well in the past. Packaging ideas include wrapped paper plates, cake boxes, gift boxes, cellophane, paper cookie bags with windows (available at the Reject Shop), so feel free to get creative!

Devonshire Tea items (e.g. scones) must be in reusable containers/trays labeled with your family name so containers can be returned. We are also asking for families to loan us any nice platters, cake stands or large glass jars that we can use for the scone and cakes display (nothing of sentimental value of course!) Deliveries can be made on Friday 22nd, or on the morning of the fair from 7.30am.

Pre-made labels will be available from the school office - ALL food items, including scones, must have a label attached with ingredients listed.

Contact

If you have any questions about how you can get involved, don't hesitate to get in touch via phone or email. Thanks so much for your support!

Cake Stall: Catherine Speirs – Ph: 0402636112 / catherine_speirs@hotmail.com

Devonshire Tea: Tina Rick - 0439 826 772 / tinakayerick@gmail.com

Please return the below slip to the school office by Friday, 10 March. All items can be brought to the school office on Friday 22nd March or to the stalls directly on the morning of the Fair.

Important: We require all donated food items to include a label with all ingredients listed, so dietary requirements can be catered for. Collect labels from the office.

SUGGESTED RECIPES FOR OUR CAKE/ DEVONSHIRE TEA STALL

Easy three ingredient lemonade scones

Ingredients:

3 1/2 cups self-raising flour, plus extra for dusting

1 cup thickened cream (not whipped)

1 cup lemonade

Method:

1. Preheat the oven to 180°C (fan forced). Line a large tray with baking paper.
2. Combine the flour, cream and lemonade in a bowl and mix until flour is mostly combined. Do not over-mix! The dough should be soft and fairly sticky.
3. Turn out onto a floured surface. Flour hands and knead gently just 3 - 5 times to bring dough together, then gently pat into a disc shape 2.5cm/1" thick.
4. Use a 6cm round cutter to cut rounds. Flour the cutter and press straight up and down (don't twist.) Flour again in between cuts.
5. Use a knife or similar to scoop up (avoid touching sides) and place on tray, slightly touching each other (they help each other rise.)
6. [If storing for baking the next day, cover the tray and refrigerate overnight.]
7. When ready to bake, brush the tops lightly with milk before baking.
8. Bake for 15 minutes, until golden on top. Place on cooling rack and lie a tea towel over them to stop the tops from getting crusty. Store in an airtight container once cool.

Tips:

Pushed for time and worried about freshness? Scones can be baked the day before and stored in an airtight container once cooled, however scone dough can also be made in advance and then baked on the morning of the fair! Just cut them out the night before, dust with flour, refrigerate (covered) overnight. This has worked well for other families in previous years. And, be sure not to over-mix the scone dough as it will make them dense.

Nut brownie (adapted from Nigella Lawson's gluten free, squidgy belly brownies)

Ingredients:

200g dark chocolate (70% cocoa is best)

200g butter

1-2 tsp vanilla extract

150g caster sugar

3 eggs beaten

150g ground almonds / hazelnuts

110g chopped nuts (macadamia, pecan, hazelnuts or walnuts work well)

Method:

Preheat the oven to 170°C / Gas mark 3. Line a 24cm square (or similar-sized rectangular) baking tin with baking paper. (Remember, to remain gluten-free/coeliac-friendly, do not dust the tin with flour!)

Melt the chocolate and butter gently in the microwave or in a heat-proof bowl over a saucepan of simmering water.

Take the bowl off the heat, mix in the vanilla and sugar well, and let it cool a little.

Hand whisk the eggs into the bowl along with the ground almonds and chopped walnuts, then pour the mixture into your lined tin.

Bake in the oven for 28-30 minutes, by which time the top will have set, showing signs of slight cracking.

Remove from the oven and let rest.

Once cool, lift out your large brownie cake carefully by holding the baking paper at the sides. Cut carefully into squares or rectangles.

Dust with icing sugar before serving or packaging (must be completely cool).

EASY BUTTER CHICKEN

Ingredients:

- 2 tablespoons oil
- 50g butter
- 1 medium onion
- 1 small can of tomato paste
- 1 ½ cups tomato puree (pasata)
- 1 cup heavy cream (can substitute coconut cream)
- 1 teaspoon fresh ginger (minced or grated)
- 2-3 cloves finely minced garlic
- 1.6kg boneless, skinless chicken thighs
- 2 teaspoons garam masala
- 1 teaspoon chili powder
- 3 teaspoon ground coriander
- 2 teaspoon ground fennel
- 3 teaspoon cumin
- 1 teaspoon salt
- ¼ teaspoon black pepper

Method:

1. Heat a large skillet or medium saucepan over medium to high heat. Add oil, butter and onions and cook onions down until lightly golden (3-4 minutes)
2. Add spices, garlic and ginger - cook for 20 seconds
3. Add the chicken, tomato paste, tomato puree. Cook for 5-6 minutes or until everything is cooked through.
4. Add the heavy cream, salt and pepper and simmer for 8-10 minutes stirring occasionally.

BEEF KORMA WITH POTATO

Ingredients: (serves 6)

- 1.5 kg beef, cut into 4cm chunks
- 2 tbs oil
- 2 onions, sliced
- 3 garlic cloves, chopped
- 5cm piece of ginger, peeled and chopped
- 1 tsp ground cumin
- 1 tsp ground nutmeg
- 1 tsp ground cinnamon
- 1 tsp garam masala
- 1/2 tsp red chilli powder
- 3 bay leaves
- 2 dried red chillies
- 2/3 cup MASSEL chicken stock
- 1 cup thick Greek style yogurt

Method

1. Preheat the oven to 160 degrees. Season the beef with salt.
2. Heat oil in a casserole dish over medium heat. Cook batches of beef until browned all over, then remove from pan.
3. Reduce heat to medium, add onion and cook, stirring, for 3-4 minutes until softened.
4. Add garlic and ginger and cook for another minute. Add spices. Bay leaves and chillies and cook for another 30 seconds. Add yogurt, stock and sour cream then stir to combine.
5. Return beef to the casserole dish, season with salt and pepper and bring to a simmer over medium heat.
6. Cover surface with baking paper cut to size, then pop on a lid and place in a oven for 2 hours or until the meat is tender.
7. Meanwhile, place potatoes in a saucepan of salted water, boil for 12-15 minutes until tender, then drain.
8. Add potatoes to the curry and stir to combine.

RED LENTIL, TOMATO & PUMPKIN

Ingredients: (serves 6)

- 450 g pumpkin or sweet potato
- 6 medium tomatoes
- 500g dried red lentils
- 3cm knob ginger
- 3 garlic cloves
- 2 red chillies
- 3 tablespoons olive oil
- 3 litres MASSEL vegetable stock
- 1 1/2 teaspoon garam masala
- 300 ml tomato puree
- 1 1/2 teaspoon sugar
- Salt to taste

Method:

1. Dice pumpkin or sweet potato into 3cm squares. Chop tomatoes roughly and finely chop the ginger, chillies and garlic.
2. Rinse and drain the lentils.
3. Add olive oil to a large saucepan over medium heat. Add ginger and garlic and fry until aromatic, then add lentils, chilli and garam masala and stir through to coat.
4. Add 2 1/2 litres of stock, bring to boil and simmer for 30 minutes or until the lentils have broken down.
5. Add remaining stock if the lentils become too thick.
6. Add fresh tomatoes and tomato puree and simmer for a further 15 minutes
7. Add sugar, stir to combine, then taste for Seasoning and add salt if required.

Curry Donation Slip

Family name: _____

I will happily contribute the following curry and will deliver it to Room 4 on the day of the fair.

☐ Butter Chicken

 ☐ Beef Korma

 ☐ Red Lentil
I can loan: ☐ Rice cooker ☐ Slow cooker

PLEASE USE THE RECIPES INCLUDED IN THE SCHOOL NEWSLETTER

CAKE/DEVONSHIRE TEA PLEDGE

Family name: _____

I pledge to donate:

☐ **Cake** ☐ **Slices** ☐ **Tarts** ☐ **Brownies** (recipe suggested attached)

☐ **Biscuits/Cookies** ☐ **Cupcakes** ☐ **Muffins**
☐ **Scones (24)** (see simple recipe suggested attached) ☐ **Scones (18)**
☐ **Jam** ☐ **Other (please specify)** _____

☐ **I can loan a display stand or tray for the Devonshire Tea (please provide details, eg large white oval tray)** _____
PRE PURCHASE WRIST BAND ORDER AND PAYMENT

Name: _____

Number of Wrist Bands required: _____ @ \$30.00 each

 Number of Wristbands required for 3 siblings or more in one family, currently enrolled at Tylden PS
 _____ @ \$25 each.

Full list of rides that will be included in this price will be in next weeks newsletter

Total Paid: \$_____ Cash /EFTPOS/ EFT Reference: Surname/Wristband

WRISTBANDS CAN BE PURCHASED ON THE DAY

~ 2024 SCHOOL FAIR ROSTER ~

**VOLUNTEERS NEEDED FOR OUR UPCOMING FAIR (23/3/23). WE NEED ALL FAMILIES TO ASSIST ON THE DAY. THE ROSTER WILL BE AVAILABLE NEAR THE OFFICE OR EMAIL THE SCHOOL tylden.ps@education.vic.gov.au.
VOLUNTEERS MAY BE RE-DIRECTED TO OTHER STALLS ON THE DAY**

STALL	COORDINATOR	MORNING (8.30am-12pm)	LUNCH (11am—2pm)	Afternoon (12pm-3pm)
B.B.Q.	MEL & WILL.H	4 VOLUNTEERS Stu D, Dave D, Jing X	8 VOLUNTEERS Dan M, Nicole C	6 VOLUNTEERS Nick H, Pierre CC, Kelly H

STALL	CO ORDINATOR	MORNING (8.30am-12pm)	Afternoon (12pm-3.30pm)
BOOKS	JESS.R	Natalie M-C	Trudy C
CAKES	CATHERINE.S	2 VOLUNTEERS Dot F	Christine A,
CRAFT & KIDS ACTIVITIES	NAT.D BETH.J	Amanda K, Anna K, Bianca M	Sarah T, Clara R, Sophie D
CURRY & BAKED POTATO	SHARON & TREVOR.C	4 VOLUNTEERS Philip H, Joel D	4 VOLUNTEERS Paul F. Carmel S
DEVONSHIRE TEA	TINA.R	5 VOLUNTEERS Jo Mc, Lucie CC	5 VOLUNTEERS
FOOTY CLINIC	RON.C & ANDY.H	Andrew C	1 VOLUNTEER
MYSTERY JARS	ALLIRA.D	Hannah L	Elle H
PLANTS	CAITLIN N	Tayla M	Michelle S
PRODUCE	TRACEY.T	Gisella E-R. Rebecca D	Sarah C. Terrie M
RAFFLE TICKETS	VANESSA.F	Greg Mc	1 VOLUNTEER
SILENT AUCTION	ALISHA.Mc & CATHERINE.F	2 VOLUNTEERS	Nat M, Sasha O
SPRING ROLLS	ALISON .V-L & ANDREW.W	Steve & Em P	1 VOLUNTEER
TICKET BOOTH (RIDES)	CANDICE.N & ANDREA.S	1 VOLUNTEER	1 VOLUNTEER
T-SHIRTS & CRAZY HAIR	NICOLE.P	2 VOLUNTEERS Erinn S	2 VOLUNTEERS Amy J
TRASH & TREASURE	LAINE.S	4 VOLUNTEERS Melissa S, Brendan H	4 VOLUNTEERS

SETTING UP & PACKING UP	8am-10am	3pm-5pm
	MINIMUM OF 12 VOLUNTEERS Matt S, Andrew F, Alex B Robert A	MINIMUM OF 12 VOLUNTEERS Matt S, Andrew F, Alex B Nye H



TYLDEN PRIMARY SCHOOL FAIR



SAT 23 MARCH 10AM - 3PM

***Fun Rides * Camels * Silent Auction
*Live Music * Food Stalls * Crafts * Plants
.....and much more!**

11 CLOWES ST, TYLDEN PH: 5424 8244

EFTPOS AVAILABLE ~ CASH PREFERRED

