

RONCALLI COLLEGE

# FAIR



**SUNDAY 28 OCTOBER**  
**10AM – 1PM**

It's almost Fair time again and you are invited to get involved – your contribution is much needed and appreciated.

Here's how you can help.

We require Books, plants, clean clothing (no underwear please), toys, plastic bags, plastic plant pots and items for the Silent Auction and White Elephant.

Please leave your items beside the container in the Gymnasium carpark  
**from Monday 15 October (please do not drop items of prior to or during the school holidays)**  
(No TV's or computers please as these cost money to be disposed of if they are not sold).

If you can assist in any of the following areas please [click here](#) with your details by Friday 21 September and you will be contacted by a PTA committee member.

## We require

- Vouchers and prizes for raffles
- Church Raffle ticket sellers (3 weeks leading up to the fair)
- Meat for the roast meat sandwich stall
- Helpers to make sweets
- Helpers to set up for the fair on Saturday 27 October
- Helpers to set up on the morning of the Fair from 8am
- Helpers to cook chips on the Hot Chips stall. Experience using a fat fryer would be useful, however not essential.
- Helpers for a variety of stalls on the day of the Fair
- Helpers to clean up after the Fair

**If you have any general enquiries or require further information about how you can help, please contact Karen Wilson 021 278 9283.**

**The PTA thanks the school community for their continued support and we look forward to another successful Fair!**

## Sweets

Homemade cakes, baking and sweets (especially fudge -Russian and chocolate, coconut ice, toffees, toffee apples) are gratefully accepted (some recipes below). However if you are short on time to bake, cash donations for the purchase of ingredients for volunteers to make goodies are appreciated, and can be dropped off at the College Office as soon as possible marked PTA Fair Baking. If you would like to donate ingredients or have any other questions, please contact Nic O'Driscoll Ph. 027 684 9893 or 684 9893.

### RUSSIAN FUDGE

#### INGREDIENTS

- 3 cups sugar
- ½ cup milk
- ½ cup sweetened condensed milk
- 125g butter
- ½ tsp salt
- 1 Tbsp golden syrup
- 2 tsp vanilla essence

#### METHOD

1. Lightly grease a 20cm square tin.
2. Put the sugar and milk into a saucepan and heat gently, stirring constantly until the sugar dissolves, about 10 minutes.
3. Add the sweetened condensed milk, butter, salt and golden syrup and stir until the butter has melted.
4. Bring to the boil and continue boiling for about 5 minutes or until it reaches the soft ball stage (114°C on a sugar thermometer). Stir occasionally to prevent the mixture burning on the base of the pan.
5. Remove from the heat, add the vanilla and cool for 2–3 minutes.
6. Beat the fudge with a wooden spoon or electric beater for about 3 minutes until it is the consistency of thick custard. It should still level out when you remove the spoon, so check every 30 seconds or so.
7. Pour into the tin and mark into squares. Cut when cold.



## TOFFEE APPLES

### INGREDIENTS

- |                         |                              |
|-------------------------|------------------------------|
| 3 cups White Sugar      | 1 Tbsp white vinegar         |
| 1 Tbsp butter           | 1/2 cup water                |
| 1/2 tsp cream of tartar | Few drops Red food colouring |
| 8 apples                | 8 wooden ice-block sticks    |

### METHOD

1. Put the sugar, vinegar, butter and water into a saucepan. Heat gently, stirring constantly until sugar dissolves. Add cream of tartar and food colouring. Bring to the boil. Do not stir. Let mixture boil until the hard crack stage. (The hard crack stage usually happens at 146-154°C. This stage can be determined by dropping a spoonful of hot syrup into a bowl of very cold water.
2. If the stage has been reached, the syrup will form brittle threads in the water, and will crack if you try to mould it. Or use a candy thermometer.)
3. While mixture is boiling, wash and wipe the apples dry. Push an ice-block stick into each stem end. Remove pan from heat, tilt slightly then dip an apple into the toffee, turning to coat. Place on a sheet of baking paper or non-stick foil. Repeat with remaining apples. Leave until cold and set.



## COCONUT ICE

### INGREDIENTS

- 395g can condensed milk
- 2 1/4 cups icing sugar
- 4 cups desiccated coconut
- 1/4 tsp raspberry essence -optional
- 1-2 drops red food colouring

### METHOD

1. Line a 20cm square pan with baking paper. Place the condensed milk in a large bowl and microwave for 20 seconds to warm.
2. Sift over the icing sugar and stir well until combined. Add the coconut and mix well.
3. Press half the mixture into the prepared pan.
4. Add the raspberry essence and a drop or two of food colouring to the remaining mixture. Mix until it has turned a pale pink colour (you may have to use your hands to really work it in). Press the pink mixture on top of the white layer, smoothing with the back of a spoon.
5. Cover with a clean tea towel and leave to dry, overnight preferably. Cut into small squares and package in cellophane bags.



## CHOCOLATE FUDGE

### INGREDIENTS

- 2 cups sugar
- 2 Tbsp cocoa
- 25g butter
- 1/2 cup milk
- 1/2 tsp vanilla essence

### METHOD

1. Lightly grease a 20cm square tin.
2. Mix the sugar and cocoa in a saucepan and add the butter and milk.
3. Heat gently, stirring constantly until the butter has melted and the sugar dissolved, about 10 minutes.
4. Stop stirring, bring to the boil and simmer until the mixture reaches the soft ball stage (114°C on a sugar thermometer).
5. Immediately remove the pan from the heat, add the vanilla and let stand for 5 minutes.
6. Beat with a wooden spoon until the fudge begins to thicken, then quickly pour into the tin and mark into squares. Cut when cold.

