



The St Francis Wine & Food Festival returns for the second time on Saturday 16th November, 12 - 5pm. This family-friendly festival is not to be missed with its great line-up of fantastic live music, mouth-watering food, wine, beer and kids' entertainment. Entry is by gold coin donation. This is St Francis Catholic Primary School's key fundraising and community event and will be held on the school grounds.

Entertainment line up

Our amazing headline Nathan Haines, together with brother Joel Haines, will share their amazing jazz, soul and funk music. Come along and savour the sounds from these highly acclaimed New Zealand musicians.

Our support act, Chris Melville is a New Zealand-based classic jazz and soul singer who cites Frank Sinatra, Miles Davis and Ella Fitzgerald as his major influences. With his warm, velvet vocal delivery he sings classic jazz songs from an era of style and sophistication.

Sponsors wanted – If you know any businesses that may like to sponsor the day, please contact stfrancispta@gmail.com. As well as supporting our school and community, sponsorship of this festival event offers great promotional exposure within Pt Chev, Waterview, Mt Albert and Avondale via mail drops, posters, bus back advertising, press releases and social media. If you have contacts who may be able to offer reduced printing costs or donate food ingredients or prizes such as toys, we'd also love to hear from you.

Selling your house? The Professionals have kindly agreed to sponsor again this year but will also increase the value if someone from the school engages them to sell their house between now and November, and tells them they are choosing the Professionals because they support our school. If you're in this position, please mention this to them or email stfrancispta@gmail.com for more information.

Kids market – Hold on to those pre-loved toys and books! Soon we'll be asking for donations of toys and books in excellent condition for our children to sell in their very own market area at the festival.

Home made preserves – These were a hit at the last festival and we'd appreciate any donations. You can leave jars in a box in the school office, and if you need inspiration, see the following pages for inspiration (recipes kindly supplied by Chelsea Sugar)

Picnic tables available at the Festival – NOW 8 only!

These will provide guaranteed seating in a great position with the best view in the house. Complimentary bar service means there is no need to queue. The cost is \$150 for a table of 8. Email stfrancispta@gmail.com to reserve a table. These sold out quickly last year. First in, first served.

Join us on social media – We now have an Instagram page. Please follow [@stfrancisfestival2019](https://www.instagram.com/stfrancisfestival2019) for updates, and on our facebook page facebook.com/StFrancisFestival2019. And to keep in the loop on all things Friends of St Francis, please join our facebook group: Friends of St Francis Catholic School.

Beetroot Pickle

Ingredients

1kg beetroot

700g onions finely chopped (can be done in food processor)

1/2 tsp white pepper

2 tsp ground all spice

1 Tbsp salt

2 1/2 cups Chelsea White Sugar

approx 500ml malt vinegar

2 Tbsp cornflour

Method

Boil the unpeeled and scrubbed beetroot for 3/4 hour. Cool, then peel and chop finely (a food processor will make this easy). Place in a preserving pan with the onions, pepper, spice, salt and sugar.

Cover with malt vinegar and boil gently for 1/2 an hour. Thicken with the cornflour mixed to a paste with a little malt vinegar.

Stir and simmer a further 10 minutes.

Bottle in clean, sterilised jars and seal



Pear Chutney

Ingredients

700g pears, cored and finely chopped
4 medium onions, finely chopped
1 small green pepper, de-seeded and chopped
1 small red pepper, de-seeded and chopped
4-5 medium-sized ripe tomatoes, diced
2 cups Chelsea Organic Raw Sugar
1 1/2 tsp salt
1/4 tsp ground cloves
Good pinch cayenne pepper
2-3 cloves garlic, crushed (1 tsp)
450ml malt vinegar

Method

Place fruit and vegetables in a saucepan and cook gently, stirring frequently, with no extra liquid until soft (approx 15 minutes). Add **Chelsea Organic Raw Sugar**, salt, cloves, cayenne pepper, garlic and vinegar.

Bring slowly to the boil. Stir continually until sugar has dissolved. Simmer uncovered until chutney becomes thick, without excess liquid on the surface (approximately 30-40 minutes). Pour into hot sterilised jars and seal using vinegar-proof lids.

Store for 2 weeks before using.



Kiwifruit Relish

Ingredients

750g green kiwifruit

1 medium sized onion (white or red)

2 small red chillies (green if you prefer)

1 Tbsp finely chopped fresh ginger (can use bottled chopped)

1 Cup **Chelsea Soft Brown Sugar**

1 Cup cider vinegar

Method

Peel the kiwifruit and dice into cubes.

Peel onion and chop finely.

De-seed chillies and slice finely.

Place kiwifruit, onion, chillies, ginger, sugar and vinegar in a large saucepan.

Cook over medium heat for 50 minutes or until mixture is thick and pulpy.

Pack into hot, clean jars and seal while hot.

