



# Holy Spirit Community Fete 2015

## Many hands make light work

By Sunday after the fete, our dedicated fete committee, not surprisingly, is feeling a little.....

Exhausted.

But Peter wants the school looking like a school again by Monday.

Let's pitch in and show them we appreciate all their hard work by having all hands on deck for the clean up.

Please save the day and give an hour or two to make the place look like new!

To get involved or for more information:

Call  
0432 048 952

Or Email  
fete@  
holyspiritparish  
.org.au

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## Devonshire Tea—That's for me

We started as a few prep Jenny mums who wanted to contribute to the fete and fell into the devonshire tea stall which needed a makeover, a little bit of love and a lot of help. So each year we transform the community hall into a busy café for a day serving fresh scones and sandwiches and

other tasty treats. We have volunteers from the parish, the school and even some of our mums help out. Some stay for two hours, some stay all day. Either way we have a great time being involved in both the school and wider community. We are always happy to have new volunteers join our

team, if you would like to be part of the DT Stall you will be most welcome.



## And a word from our sponsors

The success of our fete owes a great deal to the generous sponsorship by a range of local enterprises.

One in particular is not returning this year, but we would like to gratefully acknowledge the support of

Innerspace Wardrobes. Innerspace has been a major sponsor of the fete over the last 20 years - long after their children finished at the school. It has been a huge commitment and one that the community truly appreciates. Thank you

Peter and Carmen.

While Innerspace have departed, we have been blessed with sponsorship from number of others businesses. Please see the list and consider supporting them as they support us.

## Flavours of Italy

The real work happens fete week when the ingredients are purchased and distributed to the volunteers who then cook the sauce. Then the Friday before fete the team prepare lasagne, penne, pumpkin sauce, conoli cream and packaging the delicious continental biscotti.

There is lots of hard work,

laughs, and happiness as the team of cooks lovely prepare the many kilos of pasta for fete day. Whilst we have the bulk of the cooking under control we are always in need of some yummy cakes, slices and biscuits to serve with coffee, any donations offered would be gratefully accepted. Volunteers to

help serve on Fete day are also always welcome so please come along and enjoy

