

THE SHEEP SALE Information Sheet

From the days of a group known as the “Mother’s Club”, parents of children at school have been providing refreshments at the sheep sale. It began with a trestle over a couple of 44 gallon drums under the shade of a gum tree. Over the decades, the kiosk has raised thousands and thousands of dollars for the schools to purchase additional equipment with. To continue this service, the support of the school community is required. As the sheep sale may be new to some families, some questions and answers have been provided below.

HOW DOES THE SYSTEM WORK?

The sheep sale coordinator (Michelle Morrish) develops the roster for the year, with each family included. The forthcoming two weeks are printed in the school newsletter and a roster is sent home on the newsletter for each family. The aim is for a family to work or cook once during the year, but with falling numbers, some families are rostered more than once – thank you to these people who volunteer to work or cook more than once.

ROLE OF THE WORKERS

There are generally two workers per sale, with a team leader in charge. The team leader contacts the workers and cooks to let them know the sale is on and what is required.

The workers run the kiosk – set up tea/coffee, cut sandwiches and slices and put on pies/pasties. They serve at the kiosk generally from 8.15am – 1.00pm.

The team leader is sent a letter outlining other tasks to complete.

WHO WORKS?

Workers are usually parents who do not have younger children. If you are rostered to work and have a younger child and you take them to the kiosk, it is your responsibility to supervise them.

FOOD REQUIREMENTS

There are usually three cooks per sale. Two cooks prepare two packets of mixed, uncut sandwiches and the third cook provides three dozen mixed cakes/slices. If you have a preference, it is often a good idea to contact the team leader and get in early!

Food needs to be delivered to the kiosk by 8.30 am at the latest.

If you deliver food in containers, please arrange to either pick them up or have them dropped back to you.

PURCHASING SUPPLIES

If you need to purchase anything for the kiosk – such as milk, please purchase at Jason’s IGA and place the receipt in the cash tin.

Pies, pasties, sausage rolls and drinks are purchased by the kiosk supervisors (Melinda Clarke and Carmel Vallance)

If supplies are running low, please leave a note in the cash tin.

PAYMENT

Customers either pay cash when purchasing items, or stock agents can book down their purchases. Sheets for this are in the cash tin. Please indicate the name of the purchaser when booking down items for BR&C.

FINALLY

If you have any questions **PLEASE** do not hesitate to ask. Key personnel for the kiosk are:

SHEEP SALE COORDINATOR: Michelle Morrish
KIOSK SUPERVISORS: Melinda Clarke and Carmel Vallance