

FROM OUR **LOCAL** FAMILY TO YOURS

MERRY CHRISTMAS



RECIPES

FOR MERRY MOMENTS

SPECIALS

OF THE SEASON

SUPPORT

LOCAL THIS CHRISTMAS

DIY GIFTS

ART OF DIY GIFT BASKETS

PUZZLES

KIDS CORNER

**FIND ALL THIS AND
MUCH MORE INSIDE**

Southern Heritage
WOOD SMOKED HAM

*QUALITY AUSTRALIAN HAM WOOD
SMOKED AND CURED IN TASMANIA*

Offers available from:
06/12/23 until 02/01/24

**FIND YOUR LOCAL TASMANIAN IGA
CATALOGUE AND SUBSCRIBE**

for even more savings, recipes, tips and inspiration





Impress your guests and level up your barbeque game with this tasty butterflied prawn recipe.



BBQ PRAWNS



Ingredients

- 8 large tiger prawns
- 1/2 cup oregano
- pinch of smoked paprika
- 1 tbsp lemon juice
- 3 tbsp olive oil

Method

1. Preheat barbeque or chargrill pan.
2. In a mortar and pestle, crush oregano leaves with some coarse salt until you have a paste-like consistency then add olive oil, a pinch of smoked paprika, and lemon juice. Stir until it emulsifies. Add salt and pepper to taste.
3. Butterfly the prawns, using scissors, cut the underside of the prawn, and its head in half. Then run a sharp knife through where you made the cut with the scissors, making sure not to cut through the shell.
4. Drizzle olive oil onto the flesh of the prawns. Place prawns flesh side down, pressing down with a weight like a pan or a tray to prevent them from curling. Cook for 2-3 minutes then flip onto their shell side to cook for a further 3-4 minutes. Once prawns are cooked, transfer to a plate and drizzle oregano dressing on top.

VIEW RECIPE



\$29⁹⁹
kg

Aussie Cooked Large Tiger Prawns
(thawed for your convenience)

BE **INSPIRED** THIS CHRISTMAS | VISIT IGATAS.COM.AU/CHRISTMAS



\$1⁹⁹
ea

SAVE 81¢

Obento Panko Breadcrumbs 200g
\$1.00 per 100g



\$2⁴⁹
ea

SAVE \$1.01

MasterFoods Tartare/
Seafood Cocktail Sauce 220/260g





Southern Heritage QUALITY WOOD SMOKED HAM



Southern Heritage
Half/Full Leg Ham Cob

\$7⁹⁹
kg

VIEW RECIPE



BAKED HAM with MARMALADE GLAZE

Ingredients

- Southern Heritage Leg Ham
- 1 cup marmalade
- whole cloves
- 800g cherries

Method

1. Preheat oven to 170°C and place shelf to the lowest position.
2. Carefully remove the rind from the ham, making sure you don't trim all the fat.
3. Use a small sharp knife to score the fat into a diamond pattern, about 5mm deep.
4. Transfer the ham to a large roasting pan and pour in 1 cup of water.
5. Spread the marmalade over the ham then place a clove in the middle of each diamond of fat.
6. Cover loosely with foil and bake for 1 hour.
7. Remove the foil, glaze again and bake for another 20 minutes or until the surface of the ham is golden and caramelised.
8. Remove the ham from the pan to a large chopping board and rest for 15 minutes.
9. Meanwhile, pour the pan juices into a small saucepan and bring to a gentle boil, reduce the heat and simmer until a nice thick syrup results.
10. To serve, place ham into the middle of a serving platter. Surround with plump cherries and serve with the marmalade syrup.



Perfect for entertaining large groups. Prepare a big batch ahead of time and feed plenty of hungry mouths fast!



PULLED PORK



Ingredients

- Scottsdale Boneless Pork Leg Roast
- 375g mixed dried fruit
- 1 cup BBQ sauce

Method

1. Place the pork, trimmed of all excess fat, in a large slow cooker (approx. 6.5 litres). Season with thyme, sea salt and cracked pepper.
2. Add in the dried fruit and the BBQ sauce.
3. Cover and cook on low for 8 hours.
4. Using two forks, shred the pork and stir it into the fruit sauce.
5. Sit for 10 minutes before serving.

VIEW RECIPE



Australian Pork

\$13.99
kg

Scottsdale Boneless Pork Leg Roast

BE **INSPIRED** THIS CHRISTMAS | VISIT IGATAS.COM.AU/CHRISTMAS



\$2.99
ea

SAVE \$1.36

Ocean Spray Cranberry Sauce 275g
\$1.09 per 100g



\$8.99
ea

community Co

Community Co Extra Virgin Olive Oil 500mL
\$1.80 per 100mL



\$3.75
ea

LOW PRICE

MasterFoods Marinade 350/375g



\$2.30
ea

community Co

Community Co Sauce 500mL
46¢ per 100mL



A butterflied chicken means a quicker and more even cook to the traditional roast chicken. Add that with pantry herbs – you’ve got yourself a quick, delicious, budget friendly weeknight meal.



BUTTERFLIED ROAST CHICKEN



Ingredients

- 1 chicken, butterflied
- 2 tsp dried rosemary
- 1 tsp dried thyme
- 1/2 tsp ground sage
- 1/2 tsp ground black pepper
- 3 tbsp olive oil
- 1 lemon, zested
- 4 garlic cloves
- 2 tbsp white wine or stock

Method

1. Preheat oven to 200C
2. Combine the dried rosemary, thyme, sage, peppercorns, olive oil.
3. Season chicken generously with salt, then rub lemon zest and the dried herb mix. In a baking tray or an ovenproof pan place the garlic cloves, lemon quarters on the base of the tray and lay the chicken skin side up on top.
4. Roast in the oven for 35- 40 minutes or until the skin is golden brown and the chicken is cooked.
5. Remove the chicken from the tray and set aside to rest in a warm place.
6. Place roasting tin on the stove top on low heat and deglaze with white wine and 3 tablespoons of water. Stir the base with a spoon to loosen any sticky bits and bring the gravy to a boil to reduce.

VIEW RECIPE



\$8⁹⁹ kg

Marion Bay Free Range Chicken

BE **INSPIRED** THIS CHRISTMAS | VISIT IGATAS.COM.AU/CHRISTMAS



\$16⁸⁰ ea

SAVE \$7.95

Ingham's Ready Roast Turkey Breast Roll 1kg
\$16.80 per 1kg



\$14⁹⁹ ea

SAVE \$3.71

Ingham's Ready Roast Turkey Thigh Roll 1kg
\$14.99 per 1kg



A vibrant mix
of baby leaves
bursting with
colours and
textures.

Leafy Mix 120g
\$16.58 per 1kg

\$1.99
pk



Beerenberg
Red Currant/
Cranberry/Seafood
Sauce 150/175g

\$4.25
ea

SAVE \$1.00



FROM THE FAMILY FARM
BEERENBERG
SINCE 1839



... BE THE STAR OF ...

Christmas this year

Surprise and delight family and friends with our
Christmas Day Classics, be it turkey, seafood or a vegetarian
delight they're the perfect accompaniment to your festive feast.

We've got a little something for every merry dish,
check out the full range.



From the family farm | BEERENBERG.COM.AU



community Co

JOIN US IN GIVING BACK TO YOUR LOCAL COMMUNITY

Now available at



\$3⁵⁰
ea

Community Co Diced Peaches in Juice 4x125g
\$7.00 per 1kg



\$5
ea

Community Co
Rice Arborio 1kg
50¢ per 100g



\$1⁸⁹
ea

Community Co Pasta 500g
38¢ per 100g



\$6
ea

Community Co
Sultanas 500g
\$12.00 per 1kg



\$1⁹⁰
ea

Community Co
Wooden Cutlery 12pk
16¢ per 1ea



\$3⁴⁹
ea

Community Co
Sugar Cane Dinner Plates 10pk
35¢ per 1ea

Visit www.communityco.com.au/giveback/ to see how your purchase can benefit your community.



HOLIDAY Refreshments



MCGUIGAN WINES

\$8.99 ea
SAVE \$4.00

McGuigan Zero Alcohol 750mL
\$11.99 per 1L

The advertisement features a collection of McGuigan Zero Alcohol wine bottles. On the left is a large bottle of Shiraz, next to a glass filled with red wine and a bunch of green grapes. To the right are three smaller bottles: Sauvignon Blanc, Sparkling, and Shiraz. A price tag indicates a sale price of \$8.99 per bottle, saving \$4.00 from the regular price. A separate text box notes that the Zero Alcohol bottles are priced at \$11.99 per 1L.

Coca-Cola/Fanta/Sprite Soft Drink 2L
\$1.83 per 1L

\$3.65 ea
LOW PRICE

Frantelle Spring Water Natural 1.5L
\$1.00 per 1L

\$1.50 ea
LOW PRICE

Great Northern Zero Alcohol 6x375mL
\$4.44 per 1L

\$10 ea
LOW PRICE

Community Co Cordial Syrup 1L
\$3.69 per 1L

\$3.69 ea
community Co

Edenvale Alcohol Removed Cuvee 750mL
\$10.65 per 1L

\$7.99 ea
SAVE \$2.30

The bottom section of the advertisement is divided into four quadrants by dashed lines. Top-left: Two 2L bottles of Coca-Cola (Classic and Zero Sugar) with a price tag of \$3.65 each, marked as a low price. Top-right: Two 1.5L bottles of Frantelle Spring Water and a 6-pack of Great Northern Zero Alcohol (6x375mL). The water bottles are \$1.50 each, and the beer pack is \$10, both marked as low prices. Bottom-left: Two 1L bottles of Community Co Cordial Syrup (Fruit Cup and Raspberry) for \$3.69 each. Bottom-right: Two 750mL bottles of Edenvale Alcohol Removed Cuvee for \$7.99 each, saving \$2.30.



— ENTERTAINING *Essentials* —



Community Co
Double Brie Cheese 125g
\$40.00 per 1kg

\$5
ea
community Co



Arnot's Water Crackers 125g
80¢ per 100g

\$1
ea
SAVE 79¢



Sakata Rice Crackers 90/100g

\$230
ea
LOW PRICE



Community Co
Pitted Kalamata Olives 350g
\$12.14 per 1kg

\$425
ea
community Co



Community Co
Sundried Tomato Strips 280g
\$15.32 per 1kg

\$429
ea
community Co



Chris' Dip 200g (excl. Plant Based)
\$1.90 per 100g

\$380
ea
LOW PRICE



Black & Gold Foil Trays 6pk
42¢ per 1ea

BLACK & GOLD
\$250
ea



Community Co
Entertainment Snack Pack 1kg
\$1.03 per 100g

\$1029
ea
community Co



Marathon Mini Dim Sims 900g/1kg

\$999
ea
SAVE \$2.40





PROPER
NATIONAL
Pies



\$7⁹⁹
ea
SAVE \$2.50

National Pies Party
Pies/Sausage Rolls 12pk
\$1.11 per 100g

ASHGROVE
GRASS COW YOU

Iconic Tasmanian cheese



\$4⁹⁹
ea
SAVE \$2.51

Ashgrove Cheese 140g
\$35.64 per 1kg





William's
Bread
800-900g



Blue Banner Pickled
Onions 525g
(excl. No Added Sugar)
\$11.41 per 1kg



Johnno's Apple
Sauce 250g
\$1.60 per 100g



Johnno's Sauce/
Chutney/Relish
400/520g

**GOOD
BY NAME,
GOOD
BY NATURE.**

PRODUCT OF TASMANIA

The Good Apple
ORGANIC SPARKLING APPLE JUICE
MADE IN TASMANIA
750mL

The Good Apple
Sparkling
Apple Juice
750mL
\$4.65 per 1L

\$3.49
ea
SAVE 91¢

MASTER BAKER
CRIPPS
TASMANIAN SINCE 1876

*A perfectly Tasmanian
Christmas treat.*

PRODUCT OF TASMANIA

Cripps Premium
Shortbread Tin 334g
\$3.29 per 100g

\$10.99
ea
SAVE 80¢

PREMIUM TASMANIAN
SHORTBREAD

Shortbread

Cripps Premium
Shortbread 200g
\$2.20 per 100g

\$4.39
ea
SAVE 90¢



— CHRISTMAS *Treats* —



\$6⁹⁹
ea
SAVE \$7.01

Maltesers Gift Box 360/400g



\$15
ea
SAVE \$15.00

Quality Street 500g
\$3.00 per 100g



\$3⁹⁹
ea
SAVE \$1.01

Cadbury Christmas Sharepack 144/150g



\$6⁴⁹
ea
SAVE 81¢

Cadbury Christmas Stocking 183g
\$3.55 per 100g



\$3⁹⁹
ea
SAVE \$1.01

Cadbury Christmas Baubles 112/114g



\$4⁹⁹
ea
SAVE \$1.71

Cadbury Dairy Milk Santa 180g
\$2.77 per 100g





— CHRISTMAS *Treats* —



Candy Market Bags
150-200g

\$2.50
ea
EVERYDAY



Kit Kat/Smarties Santa Hollow 85g
\$4.69 per 100g

\$3.99
ea
SAVE \$1.01



Kinder Maxi Mix Plush 133g
\$11.27 per 100g

\$14.99
ea
SAVE \$5.01



Kinder Santa with Surprise 75g
\$6.65 per 100g

\$4.99
ea
SAVE \$1.01



Ferrero Rocher/Raffaello Heart 100g
\$7.99 per 100g

\$7.99
ea
SAVE \$5.01



DIY Holiday HAMPER



SPREAD THE JOY OF GIFT-GIVING WITH A PERSONAL TOUCH!

Step 1: Choose a Theme

Begin your gift-giving journey by selecting a theme for your basket. Gift baskets could be themed for the **Movie Lover**, **Coffee Addict** or **Cheese Connoisseur**.

Step 2: Select a Basket or Container

Choose a basket, box or container that complements your chosen theme and is the right size to hold your selected items.

Step 3: Pick the Perfect Base

Start building your basket with a solid foundation. Consider using shredded paper, tissue paper, or a cloth napkin that complements the theme. This not only adds visual appeal but also helps to secure items in place.



Movie LOVER

This example includes:

- Sambo's Potato Chips
- Coca Cola Soft Drink 1.25L
- Poppin Microwave Popcorn
- Movietime Multicolour Popcorn
- Allens Party Mix
- Maltesers



Cheese CONNOISSEUR

This example includes:

- Green Grapes
- Unicorn Double Brie
- Castello Creamy Blue Cheese
- Philadelphia Sweet Chilli Pourover
- President Camembert
- Captain's Table Water Crackers
- Cracker Barrel Extra Sharp Cheddar
- OBfinest Specialty Crackers
- Ashgrove Vintage Cheddar



Coffee ADDICT

This example includes:

- Vittoria Espresso Capsules
- Bushells Coffee & Chicory Essence
- Bickfords Iced Coffee Syrup
- Grinders Ground Coffee
- Moccona Cappuccino Sachets
- Cadbury Iced Coffee Breakaway

DIVE INTO THE ART OF CREATING DIY GIFT BASKETS THAT REFLECT THOUGHTFULNESS AND CREATIVITY.



Step 4: Include a Statement Piece

Select a standout item that sets the tone for your gift basket. This could be a beautifully wrapped box of chocolate or a unique coffee mug. Let your creativity shine!

Step 5: Add Variety

Fill the basket with an assortment of goodies related to your chosen theme.

Step 6: Personal Touch

Enhance the personal touch by adding a handwritten note, a customized tag, or a small card.

Step 7: Wrap it Up

Complete your DIY masterpiece with a beautiful wrapping. Use cellophane, a festive ribbon, or even a bow to add that finishing touch. This not only adds to the presentation but also builds anticipation.



— CHRISTMAS *Desserts* —



VIEW RECIPE



BE **INSPIRED** THIS CHRISTMAS | VISIT [IGATAS.COM.AU/CHRISTMAS](https://igatas.com.au/christmas)



CHRISTMAS PUDDING ICE CREAM



\$3⁹⁹
ea
SAVE \$1.50

Mrs Brunt's Waffles 165/230g
\$2.42 per 100g



\$5⁷⁹
ea
LOW PRICE

Baker's Oven Sponge Roll 400g
\$1.45 per 100g



\$7⁹⁹
ea
community Co

Community Co Fruit Cake 800g
\$1.00 per 100g



\$1⁴⁹
ea
SAVE 50¢

Pauls White Chocolate Custard 70g
\$2.13 per 100g



Pauls Brandy/
Butterscotch
Custard 1kg
50¢ per 100g

\$4⁹⁹
ea
SAVE \$1.01



\$5⁴⁹
ea
SAVE \$1.31

Pauls Premium/Baileys Custard 600g
92¢ per 100g



\$4⁴⁹
ea
SAVE \$1.51

Paul's Eggnog 1L
\$4.49 per 1L



CHRISTMAS TRIFLE

Ingredients

- 300g Sponge Roll, crumbed or cut into 1.5cm slices
- 1kg Dairy Farmers Custard
- 1 packet port wine jelly
- 1 cup raspberries
- 600mL Dairy Farmers Thickened Cream
- 2 tsp vanilla essence
- 100g sugar

Method

1. Make jelly according to packet in a large mixing bowl. Transfer 2/3 of the warm jelly to trifle dish and add raspberries. Refrigerate the trifle dish uncovered for 1.5 hours. Set aside remaining jelly in the mixing bowl at room temperature.
2. After 1.5 hours, remove trifle dish from fridge, and put the remaining 1/3 jelly mixing bowl into the fridge to partially set for 30-60 minutes.
3. Spread the Dairy Farmers custard evenly onto the jelly in trifle dish.
4. After the remaining jelly mixture is partially set, spoon onto the top of the custard and smooth the surface.
5. Sprinkle sponge roll crumbs or slices over the top.
6. In a large bowl, whip thickened cream with vanilla essence and sugar until it thickens and forms stiff peaks. Spoon it over the sponge roll layer. Refrigerate for an additional 3 hours to allow flavours to meld.
7. Top with raspberry syrup, berries or icing sugar as desired. Enjoy your simple and delicious trifle!

VIEW RECIPE



Dairy Farmer's Thickened Cream 300mL
\$1.13 per 100mL



Pura Thickened Dollop Cream 300mL
\$1.16 per 100mL



Pura Double Thick Cream 300mL
\$2.00 per 100mL



Dairy Farmer's Vanilla Custard 1kg
40¢ per 100g



OVER
170
YEARS

McKENZIE'S
FOR EVERY DAY SINCE 1852



\$3.49
ea

SAVE \$1.00

McKenzie's Gelatine 100g
\$3.49 per 100g



\$2.99
ea

SAVE 51¢

McKenzie's Coconut/Chickpea Flour 300/330g
91¢ per 100g



\$1.99
ea

SAVE 80¢

McKenzie's Desiccated Coconut 250g
\$7.96 per 1kg



\$1.99
ea

SAVE 71¢

McKenzie's Bi Carb Soda 500g
40¢ per 100g



\$3.49
ea

SAVE 51¢

McKenzie's Cornflour 300g
\$11.63 per 1kg



\$3.49
ea

SAVE \$1.11

McKenzie's Cream of Tartar 125g
\$2.79 per 100g



\$2.25
ea

SAVE 60¢

McKenzie's Baking Powder 125g
\$1.80 per 100g



SPICED REINDEER COOKIES



VIEW RECIPE



NEW YORK BAKED CHEESECAKE



VIEW RECIPE





— CHRISTMAS *Baking* —





Green's
Australian since 1978

ESSENTIALS
Moist
Vanilla
Cake

NO ARTIFICIAL COLOURS OR FLAVOURS



Green's
Australian since 1978

ESSENTIALS
Moist
Vanilla
Cake

NO ARTIFICIAL COLOURS OR FLAVOURS

Green's Essentials Baking Mixes 340g
\$1.80 ea
SAVE \$1.00

53¢ per 100g



QUEEN
EST 1897

ORGANIC
VANILLA
BEAN PASTE
WITH SEEDS

Queen Vanilla Bean Paste 65g
\$8.99 ea
SAVE \$3.36

\$13.83 per 100g



QUEEN
EST 1897

ORGANIC
VANILLA
EXTRACT
EVERYDAY BAKING

50 mL

Queen Pure Vanilla Essence 50mL
\$2.99 ea
SAVE \$1.41

60¢ per 10mL



QUEEN
EST 1897

COLOUR
RAINBOW

4 7 mL DROPPERS

Queen 4 Colour Food Dye
\$2.99 ea
SAVE \$1.11

\$1.07 per 10mL



ARNOTT'S
The Original
Choc Ripple™



ARNOTT'S
The Original
Butternut™
Snap Cookie

Arnott's Butternut Snaps/Choc Ripple 250g
\$2.49 ea
SAVE \$1.10

\$1.00 per 100g



ARNOTT'S
The Original
Scotch Finger™

NO ARTIFICIAL COLOURS OR FLAVOURS

THE ORIGINAL SCOTCH FINGER, Melt-in-the-mouth buttery deliciousness, made to snap and dunk.

100% NATURAL BUTTER

NET 250 g

Arnott's Scotch Finger Biscuits 250g
\$2.49 ea
SAVE \$1.10

\$1.00 per 100g



EST. 1855
CSR
AUSTRALIA'S
PREMIUM
SUGAR

Soft
Icing mixture

GLUTEN FREE

1kg

CSR Soft Icing Mixture 1kg
\$4.00 ea
LOW PRICE

40¢ per 100g



community Co

100% FAT FREE
100% NATURAL VEGETARIAN
NO ARTIFICIAL PRESERVATIVES

**AUSSIE
RAISINS**

100% NATURAL
Aussie Raisins

NET 375 g

Community Co Raisins 375g
\$5.29 ea

\$14.11 per 1kg



The Source of Life



JC's
Backyard
BBQ Mix
375g
\$15.97 per 1kg

\$5⁹⁹
ea



JC's Quality
Outback
Mix 500g
\$19.98 per 1kg

\$9⁹⁹
ea



JC's
Salted
Pistachios
375g
\$31.97 per 1kg

\$11⁹⁹
ea



JC's Sesh
Snacks
115/130g

\$3⁹⁹
ea



JC's Salted/
Unsalted
Peanuts 500g
\$9.98 per 1kg

\$4⁹⁹
ea



JC's
Natural
Almonds
500g
\$17.98 per 1kg

\$8⁹⁹
ea

BREWED TO
TASTE BETTER



\$5⁴⁵
ea

SAVE \$2.35

Bundaberg Soft Drink 4x375mL
\$3.63 per 1L

simply
tasty.



\$6⁹⁹
ea

SAVE \$1.40

Simply Tasty Salads 800g
\$8.75 per 1kg

Low Prices EVERY DAY



\$5^{ea}

LOW PRICE

Arnott's Family Favourites Biscuits 500g
\$1.00 per 100g



\$6⁵⁰^{ea}

LOW PRICE

Arnott's Multipack Variety 12/15pk



\$3⁹⁹^{ea}

LOW PRICE

Twisties/
Burger Rings/
Toobs/Cheetos
125-270g



\$3⁹⁹^{ea}

LOW PRICE

Philadelphia Sweet Chilli Philly 150g
\$2.66 per 100g



\$4⁵⁰^{ea}

LOW PRICE

Meadowlea Spread 500g
90¢ per 100g



\$3⁷⁵^{ea}

LOW PRICE

McCain Peas/Corn&Peas/Corn/Carrots 500g
\$7.50 per 1kg



\$3⁵⁰^{ea}

LOW PRICE

Ajax Spray n' Wipe Trigger 475/500mL



WORD SEARCH

Q	E	T	R	P	M	I	S	T	L	E	T	O	E	N
Z	C	H	R	I	S	T	M	A	S	E	F	G	J	V
A	E	W	D	S	R	W	T	Y	B	N	J	G	F	A
B	C	E	Q	U	E	D	E	C	E	M	B	E	R	X
D	A	V	C	H	I	O	N	O	D	G	H	P	P	H
Q	R	R	V	O	N	A	S	L	E	I	G	H	B	O
N	O	J	T	T	D	J	T	U	O	P	I	N	M	L
M	L	D	F	A	E	G	I	K	B	Y	F	D	U	L
E	S	W	Z	I	E	N	Y	N	U	T	T	K	U	Y
R	Q	M	E	R	R	Y	T	E	G	U	U	M	P	B
J	W	L	F	J	A	C	S	P	N	L	Y	J	D	D
O	Z	X	I	G	A	X	A	V	H	F	E	F	G	P
Y	G	K	U	K	Q	U	N	Y	L	N	U	I	V	S
C	E	L	E	B	R	A	T	I	O	N	C	D	A	X
A	Y	S	Q	I	Y	T	A	S	A	O	F	Q	A	W

Find:
Christmas
Reindeer
Santa
Sleigh

Jingle
Mistletoe
Joy
Gift
December

Holly
Merry
Carols
Celebration
IGA

HOLIDAY QUIZ

- 1. Where does Santa Claus live?
- 2. How many reindeer pull Santa’s sleigh?
- 3. What is the name of the day after Christmas?
- 4. Who are Santa’s helpers?
- 5. Who tries to stop Christmas from coming by stealing all things related to Christmas from the Whos?
- 6. What did my true love send to me on the first day of Christmas?
- 7. Who wrote the novel, “A Christmas Carol”?

Answers:
1. North Pole
2. 9 (Dasher, Dancer, Prancer, Vixen, Comet, Cupid, Donner, Blitzen and Rudolph)
3. Boxing Day
4. Elves
5. The Grinch
6. A partridge in a pear tree
7. Charles Dickens

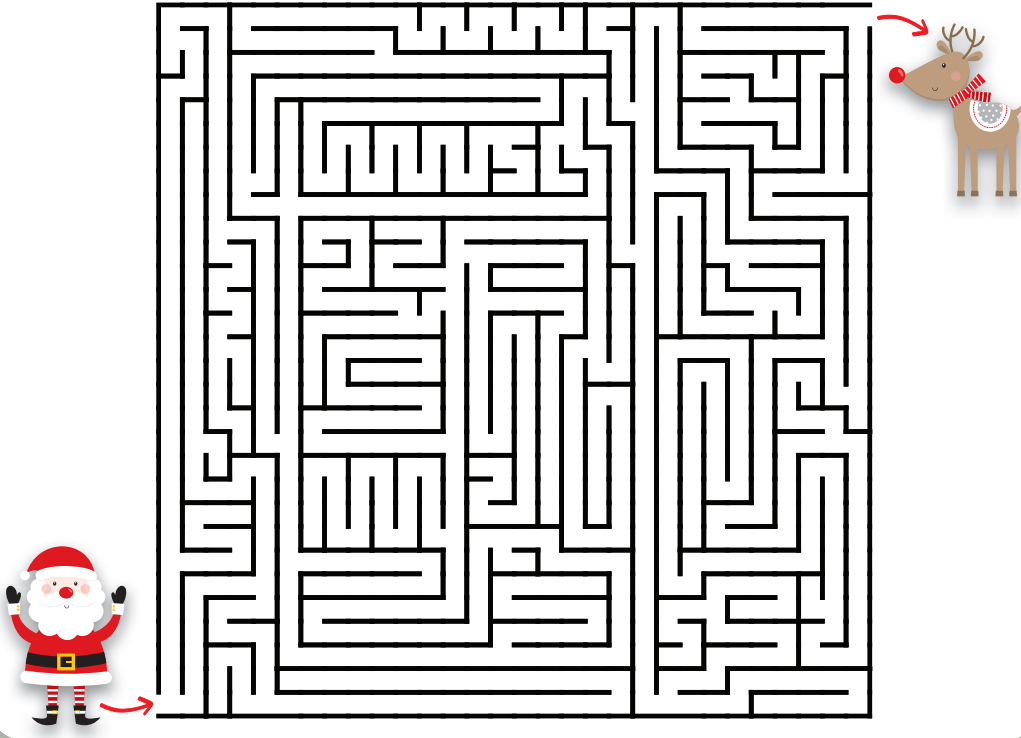
KIDS
Puzzle
CORNER

CHRISTMAS ANAGRAMS

- 1. HAWTER 2. BARDNEIGERDG 3. WONS
- 4. KUREYT 5. DASTURC 6. LURPHOD

Answers: 1. WREATH 2. GINGERBREAD 3. SNOW 4. TURKEY 5. CUSTARD 6. RUDOLPH

HELP SANTA FIND RUDOLPH





— SHOPPING *List* —



CHOOSE CHRISTMAS FOR SHARING

\$2 HELPS

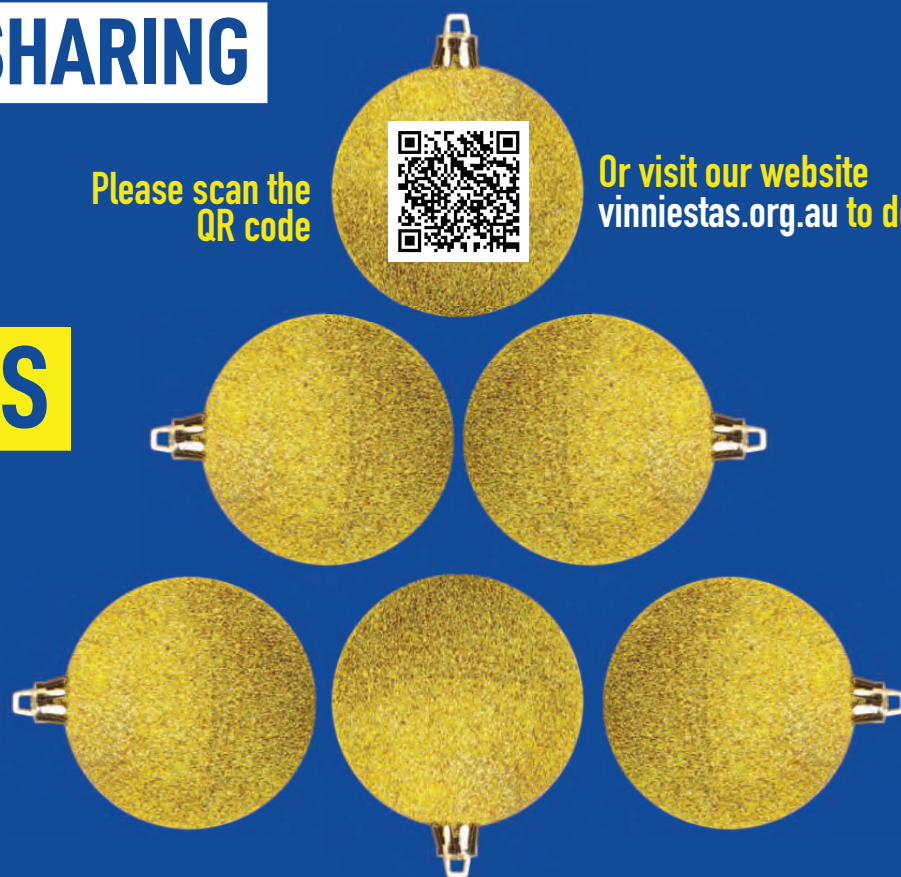
VINNIES' GOOD WORKS

ALL FUNDS RAISED SUPPORT TASMANIANS
STRUGGLING TO PAY FOR BASIC EXPENSES
LIKE FOOD, BILLS & RENT

Please scan the
QR code



Or visit our website
vinniestas.org.au to donate




St Vincent de Paul Society
TASMANIA
good works






VIEW RECIPE





PAVLOVA



Ingredients

- pavlova base
- 375ml thickened cream, whipped
- fresh berries
- passion fruit
- 4 egg yolks
- 1 egg
- 1/3 cup sugar
- 1/4 cup fresh passionfruit pulp
- 80g butter, cubed

Method

1. In a saucepan, over medium heat bring 2 cups of water to a simmer.
2. In a heatproof bowl, whisk egg, egg yolks, sugar until well combined. Add the passionfruit pulp and whisk until smooth.
3. Place the bowl on top of the saucepan of simmering water and stir egg mix until it thickens and reaches 70C. Use a kitchen thermometer to test.
4. When it reaches a custard-like consistency, turn off heat and stir in butter a little at a time. Let it cool to thicken further before spooning over pavlova, top with whipped cream, fresh berries and passionfruit.





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