

15/15-16

18 ta' Novembru 2015

Għezież ġenituri/ kustodji,

Wara s-suċċess li kellna fis-snin imgħoddija, għal darba oħra, iċ-Ċentru ta`  
Riżorsi tagħna se jorganizza *Ftira Day*, li se ssir nhar l-**Erbgħa 25 ta`  
Novembru**. Il-ftajjar se jkunu mħawra b`ingredjenti tradizzjonali tal-ħobża biż-  
żejt: kunserva, ġardiniera mħallta, basal, tonn taż-żejt, żejt taż-żebbuġa  
flimkien ma` weraq frisk tan-nagħniegħ u ħabaq. Il-prezz huwa ta` €2.50c kull  
ftira. Jekk jogħġbokhom ibgħatu risposta sa nhar il-Ġimgħa 20 ta` Novembru.

Grazzi,

Sur Nicholas Agius

Kap taċ-Ċentru tar-Riżorsi

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### Ftira Day

Isem l-istudent: \_\_\_\_\_

Jien nixtieq li t-tifel/tifla:

Tieħu

Ma tiħux ftira

Qed nibgħat € \_\_\_\_\_

Jekk jogħġbok ikteb jekk it-tifel/tifla għandu/ha allergija għal xi ingredjent:

\_\_\_\_\_

15/15-16

18th November 2015

Dear parents/carers,

On the **25th November 2015**, the Centre will be organising a Ftira Day. The ftira filling consists of traditional maltese ingredients; tomato paste, onions, tuna, olives, pickled vegetables, fresh mint and basil. If you would like your son/daughter to have a ftira, please fill in and return the below form by Friday 20th November.

Thank you,

\_\_\_\_\_  
Mr. Nicholas Agius  
Head of Resource Centre

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### Ftira Day

Name of student: \_\_\_\_\_

Mark with an X if you would like your son/daughter to have a *ftira*:

Yes  No

Amount € \_\_\_\_\_

Is your son/daughter allergic to any ingredient: \_\_\_\_\_

