

15 ta' Novembru, 2017

10/17-18

Għeżież ġenituri/kustodji,

Wara s-suċċess li kellna fis-snin imġhoddija, għal darba oħra ċ-Ċentru ta' Rizorsi tagħna se jorganizza *Ftira Day*, li se ssir nhar it-**Tlieta 21 ta' Novembru, 2017**.

Il-ftajjar se jkunu mħawra b'ingredjenti tradizzjonali tal-ħobża biż-żejt:

kunserva, ġardiniera mħallta, basal, tonn taż-żejt, żejt taż-zebbuġa, weraq frisk tan-nagħniegħ u ħabaq. **Il-prezz huwa ta' €2.50c kull ftira.**

Dawk l-istudenti, kif ukoll ġenituri/kustodji li se jattendu għall-laqqgħa ta' nhar it-Tlieta 21 ta' Novembru u li jixtiequ jordnaw ftira, jekk jogħgobkom imlew il-formola t'hawn taħt u ibagħtuha lura sa nhar it-Tnejn 20 ta' Novembru bil-flus eżatt ġo envelopp immarkat Ftira.

Grazzi.

Nicholas Agius
Kap taċ-Ċentru tar-Rizorsi

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Ftira Day – 21 ta' Novembru, 2017

Isem l-ġenitur/kustodju: _____

Isem l-istudent: _____

Qed nibgħat € _____

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

15th November, 2017

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Dear parents/carers,

On Tuesday **21st November 2017**, the Centre will be organising a Ftira Day. The ftira filling consists of the following traditional maltese ingredients: tomato paste, onions, tuna, olives, pickled vegetables, fresh mint and basil. **The price is €2.50c.**

Students and parents/carers, attending the meeting on Tuesday, and who would like to order a ftira are to fill in and return the below form by Monday 20th November with the exact money in an envelope marked *Ftira*.

Thank you.

Nicholas Agius
Head of Resource Centre

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Ftira Day – 21st November, 2017

Name of parent/carer: _____

Name of student: _____

Amount € _____

Is your son/daughter allergic to any ingredient: _____





Maria Regina College
Creative, Innovative, Professional

Maria Regina College
Dun Manwel Attard Young Adult Education Resource Centre
Triq il-Madonna tal-Abbandunati
Wardija, San Pawl il-Baħar SPB 6351
☎ 25986780
✉ mrc.dunmanuelattard.rc@ilearn.edu.mt
🌐 <http://sns.wardija.skola.edu.mt/>

