Recipes from Maroubra Junction Public School to celebrate our Centenary

Sponsorship Guide
Why sponsor this cookbook

This cookbook will showcase original recipes by MJPS parents, staff, past and present students, many of which have been handed down from generation to generation. As it is being produced for the MJPS’s Centenary this is not just any standard cookbook fundraiser; it’s an incredibly special book with a practical application.

Benefits of sponsorship include:
- Ongoing, cost-effective exposure of your business to the local community, unlike short-term branding campaigns
- Targeted book sales and media attention through the school’s centenary celebrations
- Professionally designed and printed book with a run of 1,000 copies
- Distinct acknowledgment of your local business supporting your local public school
- 100% of proceeds go directly back into the needs of the school.

**How to make it**

**2 Tablespoons of Freshly Chopped cilantro leaves**

**1 lime (juice and Zest - If you want more lime flavour, add another)**

**1/4 Cup white sesame seeds**

**1/4 Cup black sesame seeds**

**1 Tablespoon of sesame oil**

**2 - 6 ounce Ahi (Also known as Yellow Fin) tuna steaks**

**1/2 Cup of low sodium soy sauce**

1. Prepare the marinade. Add all marinade ingredients to a small bowl and mix well. Reserve half of this marinade in a separate container to use as a dipping sauce.
2. Put the tuna steaks in and kind of swirl the marinade around so that you coat the fish well. Cover with some plastic wrap and refrigerate. Another option is to pour the marinade in a large zip lock bag, add the tuna, and then squeeze out the air. Marinade for 30 minutes to an hour.
3. Remove tuna from fridge and let stand at room temperature for about 20 minutes or so.
4. Remove tuna from marinade, shaking off any excess marinade and dry on paper towels for about 20 minutes or so.
5. While the pan is heating, arrange your sesame seeds on a plate. The oil should be hot but not smoking.
6. Remove tuna from marinade, shaking off any excess marinade and dry on paper towels for about 20 minutes or so.
7. Put the tuna steaks in a hot sauté pan and shake it a bit to make sure the tuna does not stick. Sear for 30 to 40 seconds on both sides.
8. Remove and serve with the reserved dipping sauce.

**Recipe**: Seared wasabi beef & salad greens

- 2-6 ounce Ahi (Also known as Yellow Fin) tuna steaks
- 1 Tablespoon of sesame oil
- 1/4 Cup white sesame seeds
- 1/4 Cup black sesame seeds
- 1 lime (juice and zest - If you want more lime flavour, add another)
- 1/2 Cup of low sodium soy sauce
- 2 Tablespoons of Freshly Chopped cilantro leaves
- 2 Tablespoons of honey
- Salt and pepper to taste
- 1-2 cloves of garlic minced

**Marinade & Dipping Sauce**

1. Mix all marinade ingredients in a small bowl.
2. Reserve half of the marinade in a separate container to use as a dipping sauce.
3. Put the tuna steaks in and kind of swirl the marinade around so that you coat the fish well. Cover with some plastic wrap.
4. Marinade for 30 minutes to an hour.
5. Remove tuna from marinade, shaking off any excess marinade and dry on paper towels.
6. Sear for 30 to 40 seconds on both sides.
7. Serve with the reserved dipping sauce.
Sponsorship program rates

**Recipe advertorial packages**

**Back cover: $2,000**

- One opportunity available
- Full page photo of business premises
- General directory listing showing name, address, phone and website.

**Package A: $800**

- Double page spread
- Donated recipe with business credit
- Full page photo of prepared recipe or business premises
- Inset photo of prepared recipe or business premises
- General directory listing showing name, address, phone and website.

**Package B: $500**

- Full page photo of business premises
- General directory listing showing name, address and phone.

**Package C: $400**

- Single page
- Donated recipe with business credit
- Inset photo of prepared recipe or business premises
- General directory listing showing name, address, phone and website.

**Package D: $200**

- Donated recipe with business credit in title, no photo
- General directory listing showing name, address and phone.

* Quality digital photographs to be supplied by business or alternative arrangements to be made with Centenary Committee for photographs to be taken at no extra charge.
Sponsorship program rates

**Business Sponsorship & Family packages**

**Gold star sponsor: starting at $500**
- Full colour logo, 2cm x 2cm, on Gold star sponsors page
- General directory listing showing name, address, phone and website

**Red star sponsor: $200**
- Open to all businesses and families
- Business name featured in Red star sponsor list
- General directory listing showing name, address and phone.

**Green star sponsor: business $100 / family $50**
- Open to all businesses and families
- All names featured in Green star sponsor list – smaller type size than Red star sponsor list
- General directory listing showing name, address and phone.

* Sample layout only. Text at actual size and your logo may appear as shown. Logos are not indicative of confirmed sponsors but are examples of businesses in our area. Sponsors will appear in alphabetical order, though Gold Star sponsors will appear however logo position works best on page.

Thank you to our Red Star sponsors who donated $200 towards the publishing of this cookbook.

**Businesses**
- The Coffee Club
- Chemist Warehouse
- Crust Pizza Bar
- Mitre 10 Matraville
- Pacific Square Centre Management
- Priceline Pharmacy
- Healthy Life Healthfoods
- Sushi Train Maroubra
- Aldi Supermarkets
- Dollar King Maroubra
- Coles Supermarkets
- Century 21 Real Estate
- MC Cyclery
- Commonwealth Bank
- Freshpoint Deli Maroubra
- Cakes by Eleni
- Raine & Horne Real Estate
- Southern Courier Newspapers
- PRD Nationwide
- LJ Hooker Maroubra
- The Coffee Club
- Chemist Warehouse
- Crust Pizza Bar
- Mitre 10 Matraville
- Ray White Real Estate
- Elders Real Estate
- Pacific Square Centre Management
- Priceline Pharmacy
- Healthy Life Healthfoods
- Sushi Train Maroubra
- Aldi Supermarkets
- Dollar King Maroubra
- Coles Supermarkets
- Century 21 Real Estate
- MC Cyclery
- Commonwealth Bank
- Freshpoint Deli Maroubra
- Cakes by Eleni
- Raine & Horne Real Estate
- Southern Courier Newspapers
- PRD Nationwide
- LJ Hooker Maroubra
- The Coffee Club
- Chemist Warehouse
- Crust Pizza Bar
- Mitre 10 Matraville
- Ray White Real Estate
- Elders Real Estate
- Pacific Square Centre Management
- Priceline Pharmacy
- Healthy Life Healthfoods
- Sushi Train Maroubra
- Aldi Supermarkets
- Dollar King Maroubra
- Coles Supermarkets
- Century 21 Real Estate
- MC Cyclery
- Commonwealth Bank
- Freshpoint Deli Maroubra
- Cakes by Eleni
- Raine & Horne Real Estate
- Southern Courier Newspapers
- PRD Nationwide
- LJ Hooker Maroubra

Thank you to our Green Star sponsors who donated $100 (businesses) and $50 (families and individuals) towards the publishing of this cookbook.

**Businesses**
- The Coffee Club
- Chemist Warehouse
- Crust Pizza Bar
- Mitre 10 Matraville
- Pacific Square Centre Management
- Firstpoint DMI Maroubra
- Cahill by Eliri Maroubra
- Ray & Home Real Estate
- Maroubra
- Southern Courier Newspapers
- Dollar King Maroubra
- Coles Supermarkets
- Century 21 Real Estate
- MC Cyclery
- Families
- The Miller Family
- The Jackson Family
- The Russell Family
- The Miller Family
- Stacey Carmudie
- The Leighton Family
- The Thwaite Family
- The Hass Family
- The Evans Family
- The Smith Family
- The Lafferty Family
- The Bond Family
- The Large Family
- The George Family
- The Kilver Family
- The Seeton Family
- The Camper Family
- The Miller Family
- The Parkin Family
- The Miller Family
- The Lafferty Family
- The Bond Family
- The Large Family
- The George Family
- The Kilver Family
- The Seeton Family
- The Camper Family
- The Miller Family
How to contact your *Cookbook Coordinator*

To secure sponsorship and discuss your advertising schedule, please contact:

**Your co-ordinator**

Coordinator email

or mjpscookbook@gmail.com

Coordinator phone

---

**For general enquiries**

mjpscookbook@gmail.com

---

**Frequently asked questions**

*Will I be able to see my sponsorship layout before it is printed?*

Yes, we will send you a colour laser print of the artwork that will appear in the book. We will ask you to sign this for approval prior to printing.

*Can I contribute more than $500?*

Absolutely! We are open to further contributions for sponsorship to help raise funds and reach our goal of fully sponsoring this publication. If you would like further recognition, feel free to contact your coordinator to discuss with the wider committee and our designer.

*Will I receive a copy of this book?*

For donations of $200 or more you will receive one copy of the book for your commitment and generosity.

*What is the size of this book?*

This cookbook will be a large format softcover edition, with a fold out flap, measuring 210 x 250mm. It will be printed in full colour throughout.
Yes! I would like to sponsor the production of Maroubra on the Menu:

### Sponsorship Item

<table>
<thead>
<tr>
<th>Item name (please circle)</th>
<th>Fees $</th>
</tr>
</thead>
<tbody>
<tr>
<td>Recipe advertorial package: Back Cover $2,000</td>
<td></td>
</tr>
<tr>
<td>A $800</td>
<td></td>
</tr>
<tr>
<td>B $500</td>
<td></td>
</tr>
<tr>
<td>C $400</td>
<td></td>
</tr>
<tr>
<td>D $200</td>
<td></td>
</tr>
<tr>
<td>Business sponsorship: Gold $500</td>
<td></td>
</tr>
<tr>
<td>Red $200</td>
<td></td>
</tr>
<tr>
<td>Green $100</td>
<td></td>
</tr>
<tr>
<td>Family/ Individual sponsorship: Red $200</td>
<td></td>
</tr>
<tr>
<td>Green $50</td>
<td></td>
</tr>
</tbody>
</table>

**Total amount due:**

### Your Details

- **My gift is**
  - [ ] Personal
  - [ ] Business
  - Title: MR / MRS / MS / MISS

- **First Name**
- **Surname**

- **Family sponsorship?** Name to appear in listing:
- **Business sponsorship?** Name to appear in listing:

### Photos where required

- [ ] I will supply high resolution stock photos of my restaurant/ recipe via email to mjpscookbook@gmail.com, OR
- [ ] I will require a photo to be taken of my restaurant/ recipe, or a stock photo sourced

- **Business address:**
- **Business phone:**
- **Business email:**
- **Business web:**
- **Mobile/ after hours contact (not for publication):**

### Payment Method

- [ ] My cheque/money order is enclosed, payable to Maroubra Junction Public School, OR
- [ ] Please charge my credit card
  - [ ] Visa
  - [ ] Mastercard

- **No:**
  - [ ]
  - [ ]
  - [ ]

- **Name on card**
- **Expiry date**
- **Signature**

### Order confirmation

Upon signed receipt of this page via mail or in person, I authorise Maroubra Junction Public School to commence our sponsorship arrangement.

- **Name**
- **Signed**
- **Date**

---

**Contact us now >** mjpscookbook@gmail.com