



COFFEE MORNING PACK


St Cuthbert's Hospice



Contents

- About Us
- Visit Us
- Planning Checklist
- Fundraising Ideas
- How to donate

- Guess the weight of the cake game
- Quiz
- QR Code Posters
- Poster Template
- Invite Template
- Bunting Template
- Jam Jar Labels
- Cake Flags
- Thank You Poster
- Recipe Ideas



This pack is full of inspiration to get you started!

If you need any further resources, please contact The Community and Events Team on 0191 386 1170 option 5 or email fundraising@stcuthbertshospice.com



About the Hospice

Over three decades ago, a group of Durham residents came together for a common cause. They saw the absence of care and support available for those coming to the end of their lives and decided to take action. Thanks to their many years of fundraising and dedication, St Cuthbert's Hospice first opened its doors in 1988 to provide services, free of charge, for people with advanced illness, people approaching the end of their lives and those who are bereaved.

Everyone who comes to us is an individual and so their care should be individual too.

Our multi-professional team consists of specially trained doctors, nurses, physiotherapists, social workers and counsellors. They all work collaboratively to make sure all patients are able to discuss their needs and wishes when spending time with us.

We receive some government funding towards our care, but rely on donations, legacies, charity shops, charitable trusts and people playing our Lottery or coming to our events to meet the cost of providing our exceptional care and support. We must raise over £2 million each year.



Visit Us

We would love to welcome you to our Café here at St Cuthbert's. Visitors can sample a range of teas, coffees and our famous Hospice scones. Light lunches are also served including soup, sandwiches and salads.

The Café is entirely staffed by a dedicated team of volunteers.

Our award-winning gardens are lovingly looked after by a dedicated team of gardening volunteers. Seasonal plants and produce can be purchased from our large Victorian style Greenhouse.

Visit our website for visiting information
www.stcuthbertshospice.com



Planning Checklist

So, you've decided to host a coffee morning to help raise funds for St Cuthbert's Hospice, thank you!

Now it's time to get planning your day!

Planning

- When and where are you hosting?
- Send out invites
- Gather your resources for the day - would you like a collection bucket? Get in touch!
- Need extra cutlery? Why not pop into one of our charity shops to stock up on supplies?
- When hosting be mindful of allergens, ask if anyone has special requirements and display ingredients lists with labels for guests.

Hosting

- Pop out your money box for loose change
- Set up an online giving page
- Consider ways to recycle your bunting and tablecloths for next year

After the Event

- Say thank you - Display our poster!
- Pay in your donations online, over the phone or in person



Shopping List

Scan to set up your JustGiving Page



Fundraising Ideas

Virtual Elevenses

Host a virtual 11am coffee break with your work colleagues on Zoom or Skype! Everyone can pop the kettle on at the same time and enjoy a break together, each donating £1 to the Hospice... it all adds up!

Donate the Cost of a Coffee

Many of us are no longer commuting into the office and splurging on our usual commuter coffee. So, why not donate the cost of your cuppa to the Hospice instead?

Bake Off

Calling all Great British Bake Off Fans! Why not host your own at home/ work. Pay to enter and judge the best 'star bake'!

Raffle / Tombola

Host a raffle or tombola as part of your event. You could ask each guest to donate a prize or contact us and we can provide a letter of authorisation to help you secure some donations.

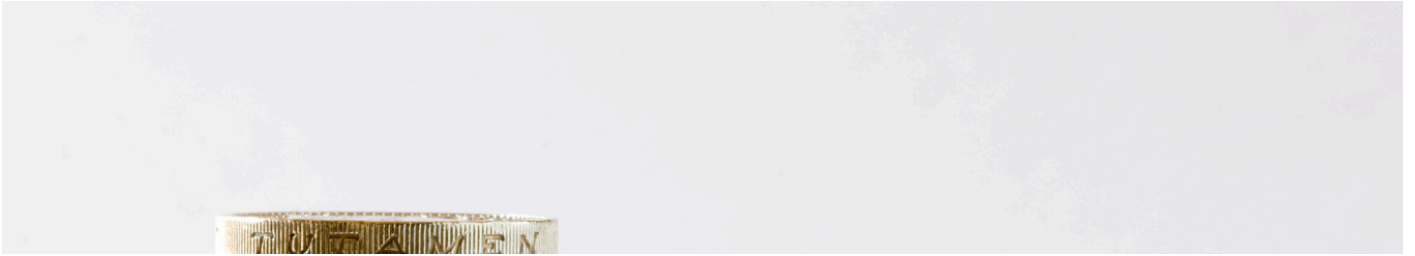
Guess the Weight of the Cake

A classic and oh, so easy fundraising game! Ask guests to make a donation and write down their guess. The winner gets the cake!

Quiz

A cake themed quiz will get your guests thinking! Ask them to donate to take part. We have a tea-riffic quiz in this pack!





Donating to us



By Post: Please send a cheque made payable to 'St Cuthbert's Hospice' to St Cuthbert's Hospice, Park House Road, Durham DH1 3QF.

Online: Visit www.stcuthbertshospice.com and click the 'donate' button. Please make sure to state the reason for your donation.

Online Giving Page(s) :

Money will be automatically transferred to St Cuthbert's Hospice.



We are here to support you!

Our Community and Events Team can provide lots of resources to help you along the way, including sponsorship forms, donation envelopes and fundraising advice.

If you have a special reason for taking part and would like to share your story, please get in touch. We'd love to share your story with your permission.

0191 386 1170 option 5
fundraising@stcuthbertshospice.com



Resources

Here are some ideas to make your event a success!



Guess the Weight of the Cake

An easy fundraiser! Pay £1 to guess the weight and the winner wins the cake!



Guess the Weight of the Cake

NAME	GUESS	CONTACT DETAILS

QR Code

Display at your event to encourage people to donate!



I'm raising funds for St Cuthbert's Hospice

Scan to Donate



All money raised will help St Cuthbert's Hospice support those with life-limiting illnesses in County Durham.



We're raising funds for St Cuthbert's Hospice

Scan to Donate



All money raised will help St Cuthbert's Hospice support those with life-limiting illnesses in County Durham.

Quiz

Pay £1 to enter. The winner gets a prize!



Quiz

1. What are the traditional colours of a Battenburg cake?
2. How many tiers did Queen Elizabeth II's wedding cake have?
3. What are the two main flavours of a Bakewell tart?
4. What fruit is found in a Black Forest Gateau?
5. What shape is a traditional Madeleine?
6. What country is Panettone originally from?
7. What is the name of the rich chocolate cake from Austria?
8. Which country is Pavlova originally from?
9. And who is it named after?
10. Most sponge cake recipes include flour, butter, sugar and eggs. Which of these is not used in a Swiss Roll?

Anagrams

Guess the biscuit!

TIK TAK

DEBRA HORST

KILL MAD MET



Answers

Quiz

1. Pink & White
2. 4
3. Almond and Raspberry
4. Cherries
5. Scallop Shell
6. Italy
7. Sachertorte
8. New Zealand
9. Anna Pavlova, the Russian Ballerina
10. Butter

Guess the biscuit!

1. KIT KAT
2. SHORTBREAD
3. MALTED MILK

Invites

Who doesn't love an invite through the post?



Please join our Coffee Morning for St Cuthbert's Hospice!

Dear:.....
I/We will be putting the kettle on and baking or buying cakes to help support the work of St Cuthbert's Hospice!
Date:
Time:.....
Venue:.....
RSVP to:

All money raised will help St Cuthbert's Hospice support those with life-limiting illnesses in County Durham



St Cuthbert's Hospice, Durham is registered by the Charity Commission as a Charitable Incorporated Organisation. Registered Charity Number: 519767 VAT Number: 997305770



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Poster Template

Display at your workplace or community space to encourage people to attend!



*Please join us for our Coffee Morning for
St Cuthbert's Hospice*

Date:

Time:

Venue:

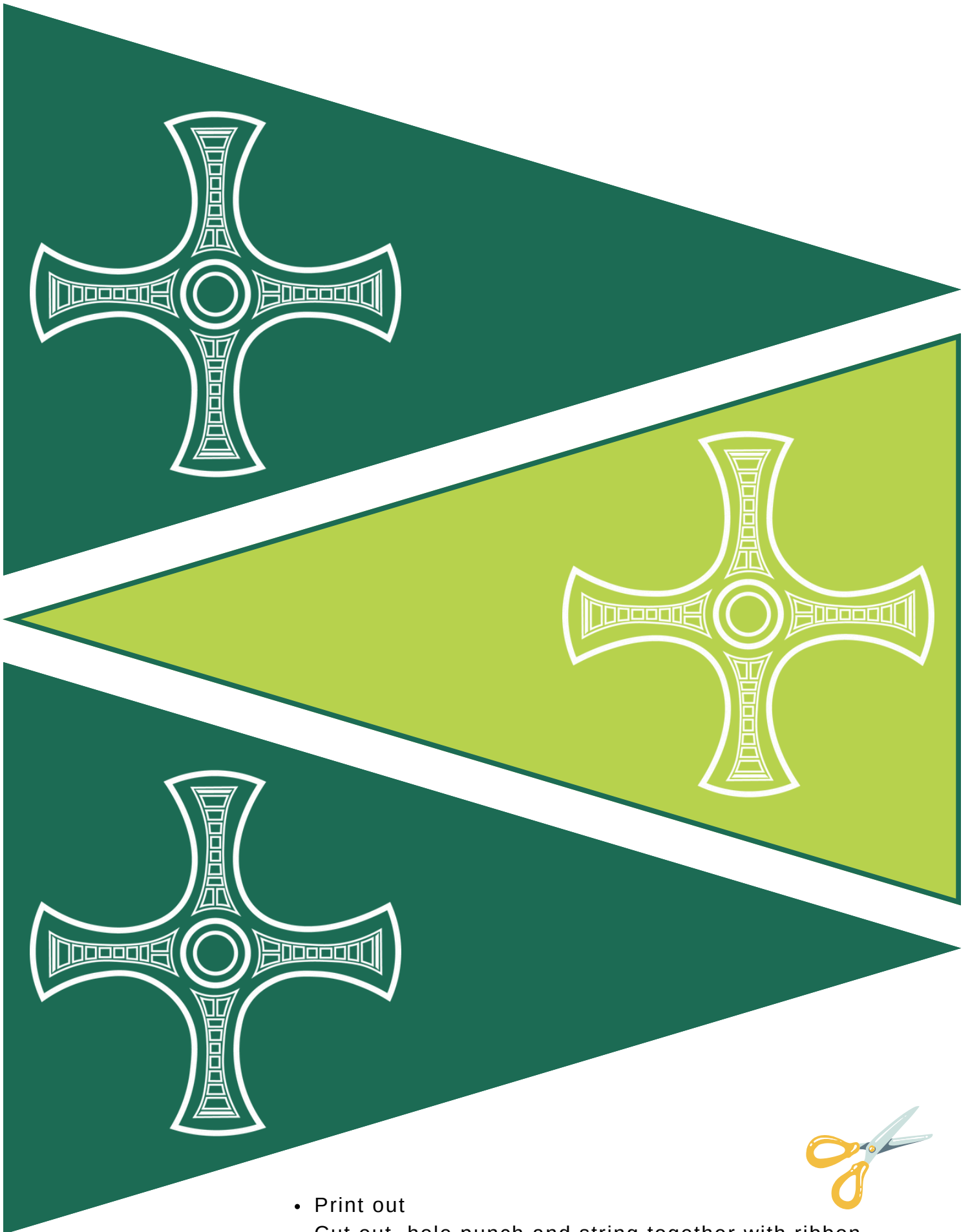
Contact:

St Cuthbert's Hospice 

All money raised will help St Cuthbert's Hospice support those with life-limiting illnesses in County Durham.

Bunting Template

Cut out and decorate your event !



- Print out
- Cut out, hole punch and string together with ribbon



Jar Labels

Wrap around some glass jars to collect a few extra pennies!

Every penny helps make every day count!

St Cuthbert's Hospice



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St Cuthbert's Hospice



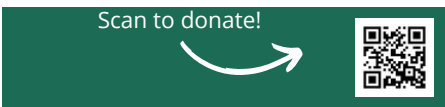
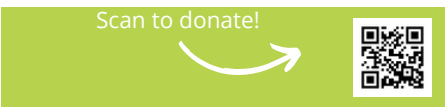
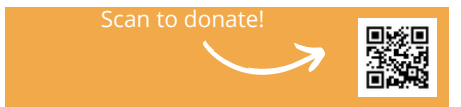
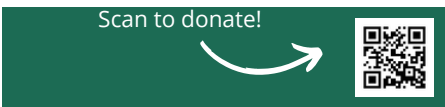
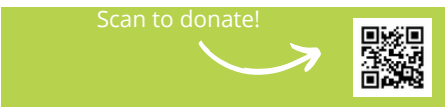
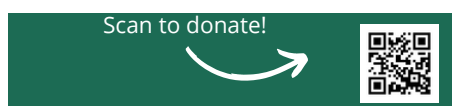
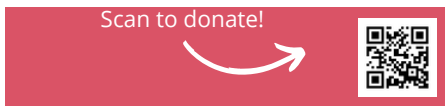
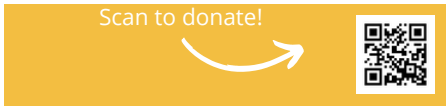
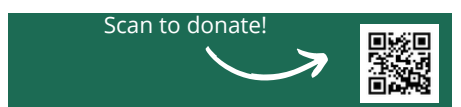
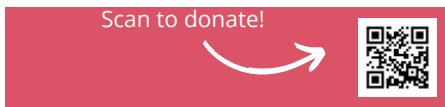
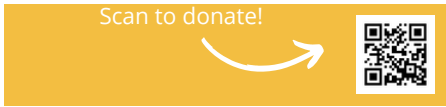
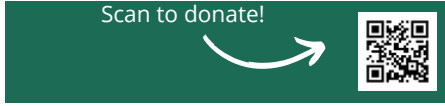
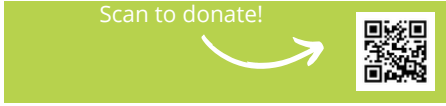
Every penny helps make every day count!

St Cuthbert's Hospice



Cake Flags

Pop in your bakes to remind people of how to donate!



- Print out
- Cut out
- Wrap around the top of a cocktail stick and display in your cakes

Thank You Poster

Sending you the biggest virtual high five!



*Thank you for joining our Coffee Morning
for St Cuthbert's Hospice!*

WE RAISED AN AWESOME...



Cookbook & Coffee

We have recently launched a brand new Hospice Cookbook with all proceeds donated to the Hospice. The cookbook costs £5.00 and is filled with recipes from Hospice staff, volunteers and supporters in the community.

We also have a new special blend of St Cuthbert's Coffee, created by Durham Coffee. The coffee is a well balanced, sweet and creamy light-medium roast with subtle floral notes and a hint of fruitiness. The locally roasted St Cuthbert's Blend is a wonderful creamy coffee well suited for filter and cafetière. Bags cost £4.75

You can buy our coffee and cookbook from our retail shops and website www.stcuthbertshospice.com





GRANDMA'S BROWN BREAD

A great staple for any kitchen.



Directions

- 1 Put wholemeal, flour, bran and salt into a warm bowl and mix. Mix yeast and sugar together separately.
- 2 Melt lard with hot water and add malt then milk (at 40°C) and mix well. Add liquid to yeast and then add to wholemeal mix. Mix to a dough.
- 3 Divide dough into 4 x 225g loaf tins. Leave in tins until risen.
- 4 Heat oven to 230°C. Put into the oven but lower temperature immediately to 200°C. Bake in middle of oven for approx. 45 min. For a denser loaf try putting foil on top of dough before putting in the oven.

Ingredients

500g wholemeal flour
100g strong flour
50g bran
75g lard
50g fresh yeast
1 tsp. sugar
1 tbsp. malt
500ml milk
(Cooked in small tins)

Emma's Caramel Shortbread

Spoil yourself with this baking classic, and enjoy with a lovely cup of tea!



Ingredients

Base:

100g butter

50g caster sugar

100g self-raising flour

Top:

200g condensed milk

100g butter

100g caster sugar

2 tbsp. golden syrup

175g plain milk chocolate

Directions

- 1 Base: In a mixing bowl, cream together butter and sugar until well blended and then add the flour.
- 2 Press the mixture into a 7" x 11" baking tin. Bake at 180°C for 15 - 20 min.
- 3 Top: Boil condensed milk, butter, caster sugar and golden syrup in a pan for 5 - 10 min, stirring regularly. Boil for longer if you prefer a more chewy texture. Pour the mixture over the base and leave to cool.
- 4 Melt the chocolate separately and pour over the top. Once the chocolate has almost set, cut into slices.



DOROTHY'S CARAMELISED ONION, GOATS' CHEESE & ROSEMARY SCONES

A tasty twist on a much loved classic.



Directions

- 1 Set the oven at 200°C. Slice the onions and fry in oil until soft. Season with salt, add the vinegar then the brown sugar. Allow to cool.
- 2 Mix the dry ingredients together until a breadcrumb-like consistency, then rub the butter in the mixture. Mix in 1/2 oats, onions, rosemary and 75g of crumbled goats' cheese. Add milk and mix together.
- 3 Turn the mixture out onto a lightly floured surface and make a round approximately 2cm thick. Cut out approximately 8 scones and egg-wash with the beaten egg. Top with a piece of cheese and sprinkle with 1/2 oats, rosemary, chopped walnuts (optional).
- 4 Cook for 15-20 min and serve warm.

Ingredients

- 2 small red onions
- 1 tbsp. brown sugar
- 1 tbsp. balsamic vinegar
- 250g self-raising flour
- 1 tsp. baking powder
- 50g porridge oats
- 50g butter, cubed
- 1 sprig rosemary
- 100g goats' cheese
- 100ml milk
- 1 egg, beaten
- 1 tbsp. chopped walnuts
(optional)



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