

MINCE PIES AND MULLED WINE



Why not hold our Advent service and provide refreshments afterwards? Download the service sheet from cafod.org.uk/Advent for Advent readings, carols and prayers.



The most Christmassy smells and treats – and they can spread real Christmas joy this year!

CHOOSE A LOCATION AND DATE

- Serving refreshments after a parish carol service works really well if you have somewhere to prepare the food and drink and enough space for everyone.
- If you already have teas and coffees after Mass, serving mince pies as well at the back of church or the parish hall during Advent could be perfect!
- Alternatively, you could offer to provide festive treats and drinks at the Christmas fete, or organise a fundraiser at your home.

ASK FOR HELP

- Recruit a team of helpers to make drinks, bake, decorate your venue, collect and count the money with you, and clean up afterwards.
- Get someone to run a games table for children – in return for a small donation they could take a lucky dip, or guess the teddy's name.

SET A TARGET

- Decide on prices for your drinks, treats and stalls that include a donation to CAFOD as well as covering your costs.
- Put a CAFOD collection box on your serving trays or tables. You can order these free - and a lanyard for online giving! - [from cafod.org.uk/shop](https://cafod.org.uk/shop). You can also order free contactless donations device at cafod.org.uk/contactless.
- You could serve German gingerbread, stollen or tiffin to cater for those who aren't keen on mince pies!
- **TOP TIP: Ask for prizes to be donated by your parish, school parents, or even local businesses so that you can raffle a Christmas hamper as part of your event.**
- If you have enough helpers, you could even have a *World Gifts* stall! Call **0808 14 000 14** to find out more about selling *World Gifts* at your event. Order your *World Gifts* catalogues for free at worldgifts.cafod.org.uk



When her newborn daughter Lombeh fell sick, Amie tried everything to get her help but she just kept getting weaker. She remained severely malnourished until Amie visited a maternity clinic supported by CAFOD.

The sisters who run the clinic were able to provide little Lombeh with a nutritious local weaning mix and she immediately began to improve. Now, years later, Lombeh is a lively, energetic child who can't believe she was ever so sick.

PROMOTE YOUR MINCE PIE AND MULLED WINE EVENT

- Take a look at our online fundraising pages for tips on promoting your through social media, and even the local press!
- You can also put up CAFOD posters, put a notice in your parish newsletter, and encourage people to bring along friends and family.

MAKE YOUR EVENT SAFE

- Serve your drinks in heat proof cups and mugs and warn drinkers that they are hot! If you possibly can, make sure your cups are reusable or paper.
- Any alcoholic mulled wine must be 'donation only', unless you have a liquor licence.
- Ensure any alcoholic mulled wine is being given away with your mince pies, in return for a voluntary donation, unless you have a liquor licence.
- Ask any bakers to write all the ingredients on a label to go with their treats so that people can watch out for intolerances or allergies.
- Make sure all bakers know the food hygiene basics and check food.gov.uk to make sure you will be serving your mince pies and drinks safely.

SEND IN YOUR MONEY

- Pay in your donations online at cafod.org.uk/give, by phone on **0303 303 3030** or by post to the address below. Please remember that you can't claim gift aid when sending us funds from your mince pie sale!
- Please include a brief note about how you raised your funds and ask for any extra thank you letters or posters as well.
- Don't forget to tweet a photo of your carol singing and tag [@CAFOD](https://twitter.com/CAFOD), or you can email your photos to events@cafod.org.uk so we can see what you've been up to!

Have a very happy and blessed Christmas from everyone at CAFOD!

FESTIVE RECIPES!

Mince pies:

Search online for mince pie recipes – or you have our permission to 'cheat' by buying mincemeat, premade pastry, or even the mince pies themselves!

Mulled wine (serves around six people):

Ingredients

- 750ml bottle red wine
- 1 large cinnamon stick
- 2 star anise
- 4 cloves
- 2 strips lemon zest, pared using a vegetable peeler
- 4 tbsp caster sugar
- 100ml sloe gin or amaretto (optional).

Method

Put the red wine, cinnamon, star anise, cloves, lemon zest and sugar in a large pan. Cook on a low heat for 10 mins.

Remove from the heat and cool, leaving to infuse for about 30 mins.

To serve, heat without boiling, stir in the sloe gin or amaretto (if using) and pour into mugs or heatproof glasses.

Tip: You can reheat your mulled wine using a slow cooker or a microwave if you don't have a hob! You can also use a slow cooker to keep the mulled wine warm at your event.



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