



National Cream Tea Day 25th June 2021

Fundraiser Pack

Join Rodda's Clotted Cream and Tiptree as they host the nation's largest online cream tea gathering for this year's National Cream Tea Day.

Whilst bringing people together virtually is a big part of the day, The Cream Tea Society also want to encourage people to donate to a charity of their choice where possible. To date, Rodda's and Tiptree, the founders of National Cream Tea Day, have helped raised over £680,000 for charities across the UK.



The Cream Tea Society is partnered with Tiptree Jam and Rodda's Cornish clotted cream.



Planning a virtual fundraiser ?

It can be a little scary but don't worry - here are our top tips to throwing the best virtual charity cream tea event!



Choose a suitable place

This could be your garden, a local park or even a virtual space like a zoom call. If you are holding an outdoor event please check the current government Covid19 guidelines.



Invite the party along

No matter what your event is, don't forget to invite people! Send a group message, a formal invite or a zoom meeting link to get the party started. Inform people of when, where and how your event is taking place.



Raise money

Use social media to promote your virtual event and raise money for a great cause. Create a Facebook event, and a just giving page so people can donate even if they can't make the day!



Don't forget the scones

Whether it's virtual bake-a-long, a picnic in the park or a doorstep drop don't forget the scones jam and cream!



Decorate

Dress up and decorate your home, garden, outdoor spot or screen background and add some cream tea colours with our special bunting provided in this pack.



Share with us

Don't forget to take photos and post about your event on social using the hashtag #nationalcreamteaday or #nationalcreamteaday2021



Fundraising ideas...

Whilst COVID-19 has made it extremely hard for fundraising to take place in its normal capacity, we are excited to give you a few ideas and some fundraising inspiration to help you support the causes you love during these difficult times. Take a look below at some of the ideas we have come up with! Whatever activities you are organising this year to raise money for charity, please ensure that they are operating within the [Government's Covid-19 guidelines \(link here\)](#).



Online Auction

This is a simple yet affective way to bring people together safely to raise money and create a fun online event in aid of your charity. Once you have your items or donated prizes, you can either set up a private video call for you and your selected guests or you can create a more public affair by using social media platforms such as Facebook. Simply set up a Facebook page and explain what the pages purpose is, the rules and how long the bidding is open for. Then post the items you are wanting to auction off and get people to comment how much they are willing to pay for it in the comments section. Then when you close the auction you can see who has bided the most for each item. To collect the money from the bidders, simply set up a donation page for winners to be directed to.



Afternoon Tea Virtual Quiz

Why not invite friends and family and set up a video call for them to join a fun afternoon quiz, complete with a cream tea. Raise money for charity by asking everyone for an entry fee. This can be competitive but great fun!



Cream Tea Delivery

Sometimes we all need a pick me up, especially during these worrying times. What better way to cheer someone up than doorstep cream tea?

Simply make a batch of scones, add the jam and cream and box up, ready for delivery. Then simply drop them to people doorsteps. Add a special note to encourage people to donate to charity, linking to your selected charity's website.

We suggest setting up a donation page on the internet, it is easy to access and easy to donate to.



Online Cream tea Bake-a-long

Join the thousands of people that have been taking to the kitchen over the last year, by hosting a bake-a-long. What a better way to catch up with friends and family than to gather over Facetime, or Zoom, and follow the simple steps to make the perfect Cornish scones. Share the recipe a week in advance so everyone has chance to grab the ingredients and send the video link out beforehand. You can even make this competitive and judge the bakes at the end, or just enjoy them with a cup of tea and chat with your attendees.



Scone Recipe

FOR THE SCONES:

600g plain flour
17g baking powder
100g caster sugar
Pinch of salt
100g diced butter
250ml milk

FOR THE EGG WASH:

3 egg yolks
10ml milk
Pinch of sugar



Sieve the flour, baking powder, sugar and salt into a bowl.
Using your fingertips, rub the butter into the flour until
it's well combined. Add the milk and mix well.

Once it starts to come together, turn it out on to a lightly
floured surface and knead gently until it forms a soft,
smooth dough. Wrap in cling film and chill for one hour.

Preheat the oven to 200C/gas mark 6.

Roll out the dough on a lightly floured surface to a
thickness of 2.5cm and cut into rounds with a 5cm cutter.
Place on a baking tray lined with parchment paper.

Now mix the egg wash ingredients together in a small
bowl and brush the top of each scone, twice.

Bake for 10 minutes until golden brown.

When serving your scones, remember to do it the
Cornish way: the jam first, then the Bokka's!

Bunting

We've created some rather snazzy bunting for you to print, cut out and string up, why not add some coloured paper streamers to make it even more eye catching?



national cream tea day



*National
Cream Tea Day
25th June
2021*





Join us for a

Charity Cream Tea

on

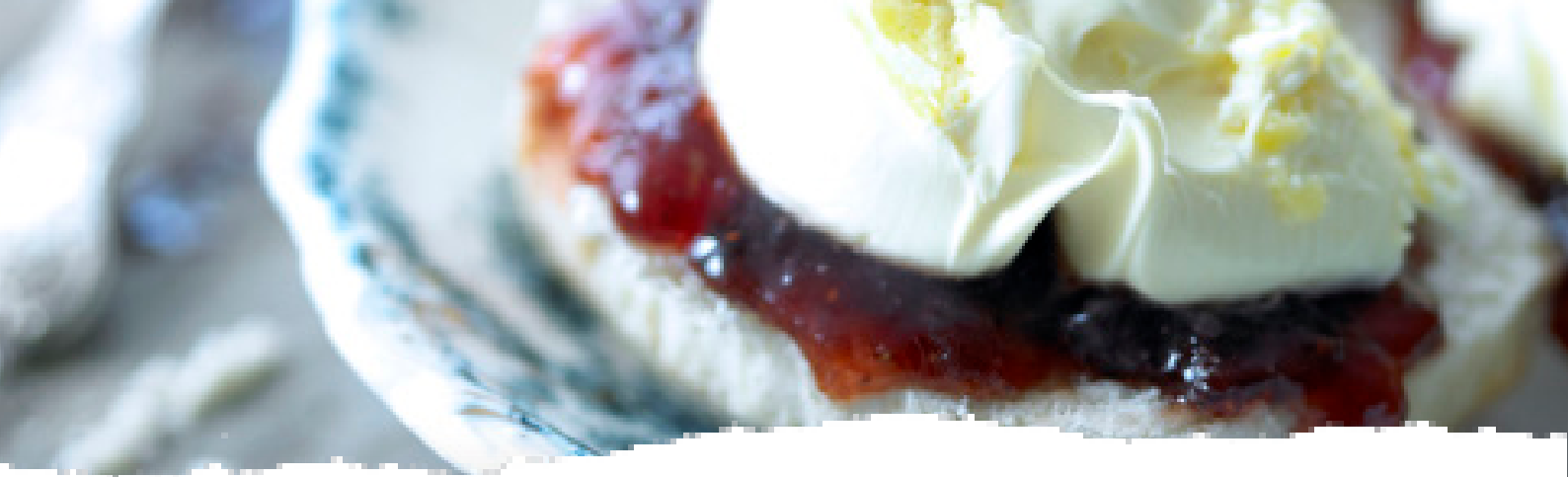
at

in aid of

Join us for delicious scones topped with fruity jam and Cornish clotted cream,
whilst raising money for worthy causes.

Supported by





Print these invitations out and get inviting!

Join our Charity Cream Tea Event!

on

at

Join our Charity Cream Tea Event!

on

at

Join our Charity Cream Tea Event!

on

at

Join our Charity Cream Tea Event!

on

at

Join our Charity Cream Tea Event!

on

at

Join our Charity Cream Tea Event!

on

at