

Fundraiser Pack

Whilst we're all for treating ourselves, National Cream Tea Day is the perfect chance to give something back!

We hope to see people all over the country supporting wonderful charities, inspired by our favourite teatime treat. From family get togethers, to work place gatherings and community parties if you are hosting a cream tea charity event here's a few resources to get your fundraiser off the ground.







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



Choose a venue

Whether it's your back garden, a local community centre or place of work there's always a great place to host a charity cream tea event.



Apply for Jam & Cream

Don't forget to apply for charity jam and cream via the cream tea society website in good time before your event.



Shout about your event!

Use our special posters and invitations provided in this pack to tell everyone about your event and which charity you are raising money for.

You can use social media to promote your event too.
Create a Facebook event or post about it using the hashtag #nationalcreamteaday2019



Don't forget the scones

Chat to your local bakery, ask friends and family to get baking or simply try baking yourself and create some delicious scones perfect for jam and cream.



Be prepared

Ensure you have plates and cups to hand, enough knives to spread jam and cream and napkins to catch those crumbs. Organising tea and coffee is an essential accompaniment to the classic cream tea!



Decorate

Decorate your venue to add some cream tea colour with our special bunting provided in this pack.



in aid of	
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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!















FOR THE SCONES:

500g plain flour 17g baking powder 100g caster sugar Pinch of salt 100g diced butter 250ml milk

FOR THE EGG WASH:

2 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 Rodda's!



The venue is booked, people are invited, what's next? Here are a few essentials you will need to prepare for the big day.



Essentials

There are some essentials you will need for your charity cream tea event, these include:

Plates

Napkins

Knives

Spoons

Teacups

Spoons

Tea, coffee & sugar

Tables & chairs

Collection pots



Decorations

Decorate your venue to add some colour in anyway you can! Why not go for a red and yellow theme to reflect the Cornish clotted cream and Jam? You could also add:

Table Cloths

Flowers

Streamers

Baloons

Bunting



Why not..

Take lots of photos to show how your event went Don't forget to ask permission to photograph people before

and of course...

Cream & Jam! (Don't forget to apply via the cream tea society website!)

