

 CARE FOR A  
**CREAM TEA**

  
North Devon  
**Hospice**



**FUNDRAISING PACK**

# HINTS AND TIPS TO HELP YOU MAKE THE MOST OF YOUR CREAM TEA PARTY

From the youngest in the family to the great-great grandparents and everyone in between, join together this summer and enjoy a cream tea in aid of your North Devon Hospice.

"When we first got told Dad was going to the hospice we were very, very scared. But within the first hour of being there we were just overwhelmed with how incredible the place was." said Jamie. "The support was very important for all of us and it was like an extended family really. Dad was able to go outside with the grand kids and they could play in the gardens. We made some special memories at the hospice."

Son of a patient



## WHAT YOUR SUPPORT MEANS

Not only will you be doing something enjoyable, you will also be raising funds to help those who are most isolated in our community right now.

People facing an incurable illness, or facing the loss of someone they love, are facing the toughest time of their lives. It's a time when they need their family and friends the most, but of course that's not possible right now, at least not in the same way. The care of the hospice therefore becomes even more vital during these times.

The demand for North Devon Hospice's care has understandably gone up in the last few weeks, but all our fundraising events have had to be cancelled and our charity shops have had to close.

That's why your support is needed, so we can get through this together, and help those in North Devon who are most vulnerable.

# PLANNING YOUR CREAM TEA PARTY

**Venue** - With the current social distancing guidelines in place, this could be your garden, your living room, a secluded spot in the park, or outside your front door as part of a socially-distanced street party.

**Promote** - Use social media to share your virtual event! Arrange a video call party or maybe invite a select few to physically attend your social distanced gathering. If people aren't able to attend yours, ask them to host their own at a time best for them!

**Scones!** - Make sure to bake a batch of mouth-watering scones ready to be topped with Rodda's cream and Tiptree jam. Check out the next page for a scone recipe from our very own Hospice Chef Katrina!

Whilst in the creative mood, why not decorate your party area with the special bunting in this pack.

**Fundraising** - Ask attendees to donate, either by texting CREAMTEA to 70085 to donate £5, going to [northdevonhospice.org.uk/donate](http://northdevonhospice.org.uk/donate), or setting up an online giving page to share with friends.

**Don't forget to share photos with us**

@NorthDevonHospice, use #nationalcreamteaday, or email [fundraising@northdevonhospice.org.uk](mailto:fundraising@northdevonhospice.org.uk)

# SCONE RECIPE

From our kitchen to yours, have a go at making scones using the recipe straight from the Terrace Café kitchen!

## Ingredients

450g/1lb self-raising flour  
2 level tsp baking powder  
50g/1¾oz caster sugar  
100g/3½oz butter, softened, cut into pieces  
2 free-range eggs  
a little milk  
handful sultanas (optional)

## Method

Preheat the oven to 220°C/200°C Fan/Gas 7. Lightly grease two baking trays.

Put the flour, baking powder and sugar in a large bowl. Add the butter and rub in with your fingertips until the mixture resembles fine breadcrumbs.

Crack the eggs into a measuring jug, then add enough milk to make the total liquid 300ml/10fl oz. Stir the egg and milk into the flour – you may not need it all – and mix to a soft, sticky dough.

Turn out onto a lightly floured work surface, knead lightly and work in the sultanas, if using. Roll out to a rectangle about 2cm/¾in thick.

Cut into as many rounds as possible with a fluted 5cm/2in cutter and place them on the prepared baking trays. Brush the tops of the scones with a little extra milk, or any egg and milk left in the jug.

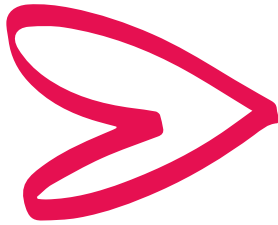
Bake for 12–15 minutes, or until the scones are well risen and a pale, golden-brown colour. Lift onto a wire rack to cool. Eat as fresh as possible.

To serve, split the scones and serve with copious amounts of Rodda's cream and a generous dollop of Tiptree strawberry jam.



**Bunting:** Print me out and hang me up, maybe add some ribbons or coloured paper to make me even more eye catching?

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## HOW TO DONATE

### Set up an online giving page -

Online giving pages are quick to set up and allow anyone to support you!

Head over to [virginmoneygiving.com](https://virginmoneygiving.com) to set up your page and share on your social media to show everyone what you're doing and how they can get involved!

### Through our website -

Visit [donate.northdevonhospice.org.uk](https://donate.northdevonhospice.org.uk) to make a donation quickly and securely, how about donating the cost of a cream tea?

### By cheque -

You can send in your donation to:

North Devon Hospice, Deer Park, Deer Park Road,  
Newport, Barnstaple, EX32 0HU

Please let us know your name, contact information and how tasty your cream tea was when sending in the post so we can thank you properly!

### Unsure how to begin or what to do next?

Let us know! Get in touch at  
[fundraising@northdevonhospice.org.uk](mailto:fundraising@northdevonhospice.org.uk)  
or call 01271 344248