

Your
Bake & Brew
Host Pack

Make planning your event a piece of cake!

Welcome

Thank you so much for choosing to support Phyllis Tuckwell by hosting your very own Bake & Brew event.

Jackie's Bake & Brew

Hear from one of our amazing supporters, Jackie, who hosted a fantastic Bake & Brew afternoon at home with neighbours, local friends and friends from tennis club.

"Everyone put so much effort into creating an incredible selection of homemade bakes, from a fragrant pistachio and rose cake and Nigella's famous Guinness cake, to gluten-free lemon drizzle tray bake bites, walnut and cranberry brownies, and lemon cupcakes.

It was a fantastic afternoon filled with cake, tea, and great company – all in support of a truly worthwhile cause."

Jackie's Bake & Brew raised an incredible £245. This could fund 1 day of care from one of our In-Patient Unit nurses, who could look after up to 6 patients.

By hosting your own event, you too will be raising funds that will mean we can continue to provide our care for patients, families and carers, now and in the future.



Bake & Brew Checklists

Help your event rise to perfection

Before

- ☐ **Plan who, what, when and where** – will you host friends at home, teams at work or family in the garden? The options are endless – from intimate gatherings to big parties!
- ☐ **Add in some games** for fun and to boost your fundraising – a raffle, sweepstake, quiz, competition or biscuit/cupcake decorating station.
- ☐ **Invite your guests to your Bake & Brew.** Spread the word using your invitations, host posters and social media.
- ☐ **Prepare to take donations** – set up a JustGiving page, use a QR code or collect cash donations. Drop us a message if you need any help!
- ☐ **Bake some sweet treats**, pop to the shops or ask your guests to bring something to share – the choice is yours.

Blue Angel Care's Bake & Brew

We were delighted to support Blue Angel Care with hosting their Bake & Brew event earlier this year.

Colleagues came together for a fabulous day and raised a wonderful £312 for Phyllis Tuckwell. This could pay for a clinical nurse specialist for a day at Phyllis Tuckwell - a vital team of nurses who assess patients and families, and provide expert advice and advance care planning for end of life care.

We couldn't provide our care without the fantastic support of our community!



Your Bake & Brew Event

- ☐ **Decorate your space** with your bunting, cake toppers and cake cards, and display our facts poster.
- ☐ **Place any collection tins, buckets and QR codes** you're using in prominent places, to easily collect donations. Include your Gift Aid form close by for guests to complete.
- ☐ **Brew your favourite** teas, coffees and hot chocolates.
- ☐ **Capture your event** in photos and videos and share them on social media. Don't forget to tag us @phyllistuckwell
- ☐ **Enjoy it!** Spend time chatting and indulging in the baked goodies. Remember to let your guests know what a difference their donations will make.



Some of our patients and their families enjoying a Living Well Bake & Brew afternoon at the Beacon Centre. Connecting over a cup of tea and a slice of cake can be a huge boost to our wellbeing.

Bake & Brew, Live Well and Feel Good!

After

- ☐ **Pack up any remaining sweet treats** for your guests to take in exchange for a donation.
- ☐ **Save or share your Bake & Brew resources** and materials for next time, or recycle them.
- ☐ **Pay in your donations to Phyllis Tuckwell:**
 -  Drop cash, collection tins and buckets into the Hospice on Waverley Lane, Farnham, GU9 8BL (Monday – Friday, 9am to 5pm).
 -  Pay cash donations into your bank and either:
 - Post a cheque to the Hospice address above, made payable to Phyllis Tuckwell.
 - Pay the money to us online at www.pth.org.uk/donate or by scanning the QR code.
 - Pay the money to us over the phone by calling 01252 729446.



Once we have received your donations, we will send you a thank you certificate with your total raised, for you to proudly share with your guests, friends and family.

We'd love to hear about your Bake & Brew!

Share your highlights and favourite baking recipes with our Fundraising team.

Thank You!

No Bake & Brew is too small to make a difference to the people that we care for.

The NHS/Government usually only cover about 25% of our costs, meaning we have to raise over £30,000 every single day to continue providing our care free of charge.

Here's how your Bake & Brew could help us:



£16 could cover one hour of care from one of our In-Patient Unit Health Care Assistants, who could care for up to 6 patients at a time.



£50 could cover two hours of counselling for our patients, or their families and carers.



£200 could cover one month of aromatherapy oils, bringing comfort and relief to patients worn down by the effects of radiotherapy and chemotherapy.



£500 could cover two days of care from one of our clinical nurse specialists, who may be the first point of contact patients have with us.



£1,100 could cover the typical cost of one patient to benefit from our Living Well groups. These are designed to help patients living with an advanced or terminal illness, and those closest to them, to manage the impact of their illness, cope with changes, improve wellbeing and remain as independent as possible.

As well as support at home, it includes two 8-week programmes delivered from the Hospice in Farnham and the Beacon Centre in Guildford to help people to, live well!



*Giving a little
really does help a lot!*

Supporting You

Fire up your oven for these Chocolate Chip & Almond Mini Loaf Cakes!

Ingredients:

- 150g butter
- 150g self raising flour
- 150g sugar
- 3 medium or large eggs
- 100g chocolate chips
- 100g flaked almonds



Method:

1. Preheat the oven to 190 degrees (fan).
2. Mix together the butter and sugar.
3. Add in the eggs, one at a time, mixing well in between
4. Add in the flour and chocolate chips, mixing well.
5. Line your mini loaf tin with parchment paper.
6. Spoon the mixture into your mini loaf tin.
7. Sprinkle the flaked almonds on the top (or leave out, for a nut free recipe!).
8. Cook in the oven for approximately 20 minutes. The mini loaf cakes will be done when well risen and a cocktail stick comes out clean.

If you'd like further support, ideas or materials for your Bake & Brew, please don't hesitate to reach out to our Fundraising team.

☎ 01252 729446 ✉ fundraising@pth.org.uk

Scan the QR code to buy navy Phyllis Tuckwell T-shirts for your event - only £6 each!



We look forward to supporting your fundraising every step of the way!

Compassionate palliative and end of life care

for adult patients, families and carers
living with an advanced or terminal illness.

**As a local charity, we have to raise over £30,000
every day to provide our three key services.**

**Hospice
at Home**



In-Patient Unit



Living Well



**Your support is vital to help us continue to provide our care free of charge
for local patients, relatives and carers, as the NHS/Government
only covers around 25% of our costs.**

01252 729400 www.pth.org.uk

Phyllis Tuckwell, Waverley Lane, Farnham, Surrey GU9 8BL
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