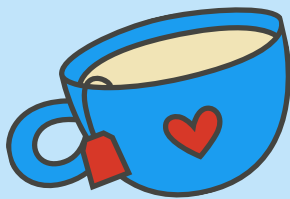


The Big Jubilee Lunch



2nd - 5th June
2022



Fundraising for FoodCycle

Help us raise vital funds to make food poverty and loneliness a thing of the past

www.foodcycle.org.uk

Registered charity no. 1134423

Company limited by guarantee no. 7101349



[@foodcycle](https://www.facebook.com/foodcycle)



[@foodcyclehq](https://www.instagram.com/foodcyclehq)



[@foodcycle](https://twitter.com/foodcycle)



[@foodcycle](https://www.linkedin.com/company/foodcycle)



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Thank you for downloading this fundraising pack!



To coincide with the Queen's Platinum Jubilee, The Big Jubilee Lunch will be taking place from the 2nd to the 5th of June.

Every year since 2009, The Big Lunch has encouraged communities to celebrate their connections and get to know each other a little bit better. FoodCycle is all about building communities and eating together, so what better cause to raise money for at your event!

Inside this pack you will find tips for hosting your own Jubilee Lunch in aid of FoodCycle and some inspiring recipes to try out.

We hope that you have a great time hosting your Big Jubilee Lunch and can't wait to hear all about it.

Bon Appetit!



About FoodCycle



FoodCycle supports some of the most vulnerable people in society by serving tasty lunches and dinners in towns and cities across the country. Many of our guests struggle to afford the basics to eat and many will eat alone without company or conversation.

At every meal, volunteers and guests sit down to eat together. Conversation flows, barriers are broken down and friendships are formed.

For more information on our work, take a look at our website [here](#).

Your Support

By raising money for FoodCycle you are enabling us to continue to serve the most vulnerable members of our communities, as well as help us to launch new Projects across the country, giving more people than ever before the opportunity to meet other members of their communities whilst receiving a nourishing 3-course meal.



£5

Pays for 3 meals and extra food surplus to support guests throughout the week

£25

Can provide 17 cooked, healthy meals for vulnerable people

£100

Can fund kitchen equipment to prepare delicious meals

£250

Is enough to recruit and train a Project Leader to help run community meals

Hosting Your Own Big Jubilee Lunch



Decide on a venue - we're thinking gardens, driveways, parks, streets, playgrounds, church halls, workplaces, cafés and community centres. Try and hold it somewhere that's accessible and welcoming to everyone, even better if it's free or cheap to use.



Consider insurance, licences and check with your local council about permits and other arrangements. Permission to close your road can take a few weeks so make sure you check nice and early.



Invitations – how are you planning to let people know? You could put up flyers or publicise the event on a local social media page. You can find print out invitations at the end of this pack to help spread the word.



Local support – do you have a local bakery or supermarket who might like to support you by donating some produce?



Tips for hosting a successful event



To ensure that people know that your event is in aid of FoodCycle, have some leaflets available, or you could say a few words to let people know about our work to explain why raising money is important



Decide who's going to cook what - ask your neighbours if they have particular ideas, or otherwise encourage them to bring specific dishes or courses which will compliment each other



How about holding a fun competition, such as 'Guess how many potatoes in the bucket' or 'spud and spoon race'? You could even encourage local companies to donate prizes



Make sure that all the food you're selling is clearly labelled with allergen information (gluten/ dairy/ nuts etc.). For more information on this head over to the [Food Standards Agency](#) for further advice



Remember to post about your event on social media to encourage donations and don't forget to tag us:



[@foodcycle](#)



[@foodcyclehq](#)



[@foodcycle](#)



[@foodcycle](#)



Logistics



🍓 Decide how you're going to raise money for FoodCycle - you could charge for entry, ask people to pay what they can, charge a standard price per plate of food or let people who bring meals decide the cost of their produce.

🍓 Think about how the food will be served. Will you ask people to bring their own cutlery/ crockery (easy if they live on your street!), or will you use recyclable, single use options?

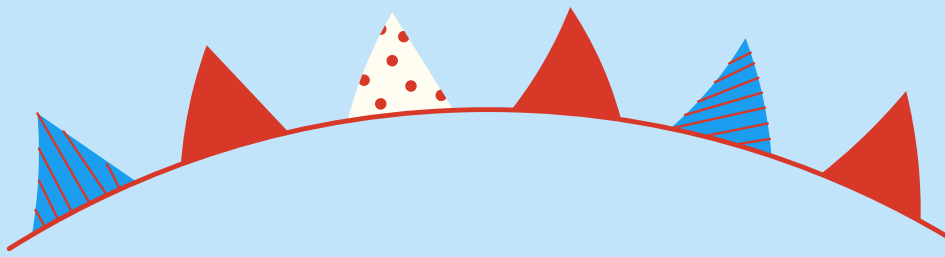
🍓 After your Big Jubilee Lunch, count, record and send the money you have raised to us as quickly as possible. We advise that you share this responsibility with someone else to guarantee transparency and ensure that there aren't any financial errors. There is a handy cash counting form at the end of this pack to help make this an easy task.

🍓 Does your employer offer matched giving? If so, you may be able to double the amount you raise.

🍓 Keep your fundraising legal and be aware that you may need a licence to hold a raffle. You can check the rules on your local council's website.

🍓 Make sure to follow the latest government restrictions on coronavirus.

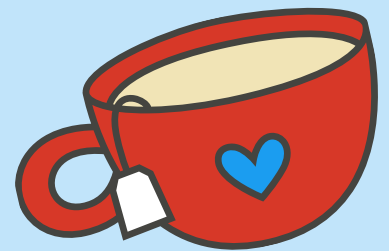
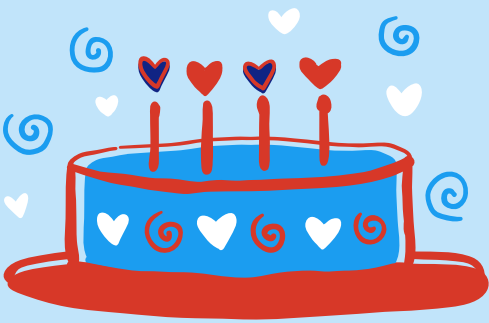




Recipes








**On the next page you will find some easy
recipe ideas, perfect for taking to your Big
Jubilee Lunch!**



Quorn-oration Chicken



Ingredients

-  500g Quorn chicken-style pieces, cut to preference
-  6 tbsp mayonnaise
-  1/2 tsp ground cinnamon
-  2 tbsp mango chutney
-  1-3 tbsp sultanas











Method

1. Mix the mayo, curry powder, cinnamon, chutney and sultanas together and season with black pepper
2. Add the shredded chicken and stir to coat in the sauce. Stir in 2 tbsp water to loosen if needed, then season and serve as desired.

Black Bean Brownies

Vegan and Gluten Free

Ingredients

-  2 tins black beans
-  4 tbsp cocoa powder
-  80g oats
-  2/3 cup maple/golden syrup
-  4 tbsp brown sugar
-  120ml vegetable oil
-  2 tsp vanilla extract
-  1 tsp baking powder
-  200-400g chocolate chips
-  Pinch of salt

Method

1. Grease and line an 8 x 8 inch tin and preheat your oven to 180°C.
2. Blend all the ingredients except the chocolate chips together in a food processor.
3. Stir in the chocolate chips and pour into your prepared tin.
4. Bake for 15-18 minutes, then let cool at least 10 minutes before trying to cut. If they still look a bit under-cooked, you can place them in the fridge overnight and they will magically firm up.

Veggie Rolls



 200g chestnut mushrooms

 3 tbsp olive oil

 2 leeks, finely chopped

 2 large garlic cloves, crushed

 1 tbsp sage, finely chopped

 1 tbsp brown rice miso


 2 tsp Dijon mustard

 30g chestnuts, very finely chopped

 60g mature cheddar, grated

 70g fresh white breadcrumbs

 1 x 320g sheet ready rolled all butter puff pastry

 1 medium egg, light beaten to glaze

Method

1. Heat your oven to 200C/180C fan/gas 6.
2. Put the mushrooms in a food processor and pulse until they're very finely chopped.
3. Put half the olive oil in a large frying pan and add the leeks along with a pinch of salt. Fry gently for 15 mins or until softened and golden brown. Scrape the leeks out of the pan and into a bowl. Heat the remaining oil in the pan and fry the mushrooms for 10 mins over a medium heat. Add the garlic, sage, miso and mustard and fry for another minute, then leave to cool slightly.
4. Combine the mushroom mixture with the leeks in a bowl, add the chestnuts, cheese and breadcrumbs. Season lightly to taste (the miso and leeks will add salt, so don't add too much) and work everything together until you have a slightly stodgy mixture.
5. Unravel the puff pastry on a floured surface, then roll out so one side measures about 40cm. Push the mushroom mixture down the centre of the pastry. Bring the pastry around the mixture and seal the edges with a fork, then cut into 8 pieces. Lay on a lined baking sheet and brush each one with the beaten egg. Bake in the oven for 25-30 mins until deep, golden brown. Allow to cool a little before eating.

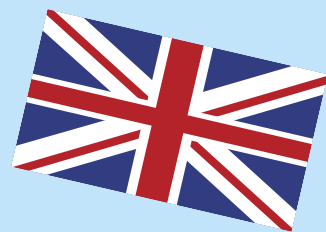
Mediterranean Scones



-  350g self-raising flour
-  1 tbsp baking powder
-  ¼ tsp salt
-  50g butter , cut in pieces
-  1 tbsp olive oil
-  1 tbsp olive oil
-  8 halves Italian sundried tomatoes, coarsely chopped
-  100g feta cheese, cubed
-  10 black olives , pitted and halved
-  300ml full fat milk
-  1 egg , beaten, to glaze

Method

- 1.Heat the oven to 220C/fan 200C/gas 7 and butter a large baking sheet.
- 2.Coarsely chop the sundried tomatoes, cube the feta and quarter the olives
- 3.In a large bowl, mix together the flour, baking powder and salt.
- 4.Rub in the butter with the oil, until the mixture resembles fine crumbs, then add the tomatoes, cheese and olives.
- 5.Make a well in the centre, pour in the milk and mix with a knife, using a cutting movement, until it becomes a soft 'stickyish' dough. (Use all the milk – it helps give a light texture.) Be careful not to overhandle the dough.
- 6.Flour your hands and the work surface well, and shape the dough into a round, about 3-4cm thick. Cut into eight wedges and place them well apart on the baking sheet. Brush with beaten egg and bake for 15-20 mins until risen, golden and springy to the touch. Transfer to a wire rack and cover with a clean tea towel to keep them soft.



Fundraising Materials

You will find plenty more information and inspiration for hosting your own event on [The Big Jubilee Lunch's own site](#). Their site has lots of marketing materials, tips for hosting a successful lunch and more delicious recipes



And finally...

A huge THANK YOU from all of us at FoodCycle for thinking of fundraising for us - we are incredible grateful for your support and hope that you have a wonderful time celebrating the Queen's Platinum Jubilee.



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Pays for 3 meals and extra food
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£10

Can help stock up a Project's store
cupboard for a month

£25

Can provide 17, healthy cooked
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Count, record and transfer the money you have raised to us as quickly as possible. It's a good idea to share this responsibility with someone else to guarantee transparency and ensure that there aren't any financial errors. Please do not send us cash but instead either use the [donate button](#) on our website or send us a bank transfer (details can be found at the bottom of this page).

Cash counting form



Date:

Income source:

Denomination	Quantity	Total
		£
£50 note		
£20 note		
£10 note		
£5 note		
£2 coin		
£1 coin		
50p coin		
20p coin		
10p coin		
5p coin		
2p coin		
1p coin		
TOTAL CASH COUNTED		

Signed (counter 1):

Signed (counter 2):

Account name: FoodCycle,
NatWest Bank, Bethnal Green Road Branch
Sort code: 50-10-05 Account no: 21246300
Include your surname as the reference, then send us an email letting us know you've made a bank transfer so we can confirm receipt.