

# THE BIG WELSH BREW

St David's  
Hospice Care

FUNDRAISING PACK



WITH RECIPE FROM SATURDAY  
KITCHEN'S MATT TEBBUTT!

" I am delighted to be supporting St David's Hospice Care's Big Welsh Brew! Please support the Hospice by getting involved! "

THANK YOU FOR JOINING THE BIG WELSH BREW! IN THIS PACK YOU'LL FIND EVERYTHING YOU NEED TO BE THE PERFECT HOST IN AID OF ST DAVID'S HOSPICE CARE.

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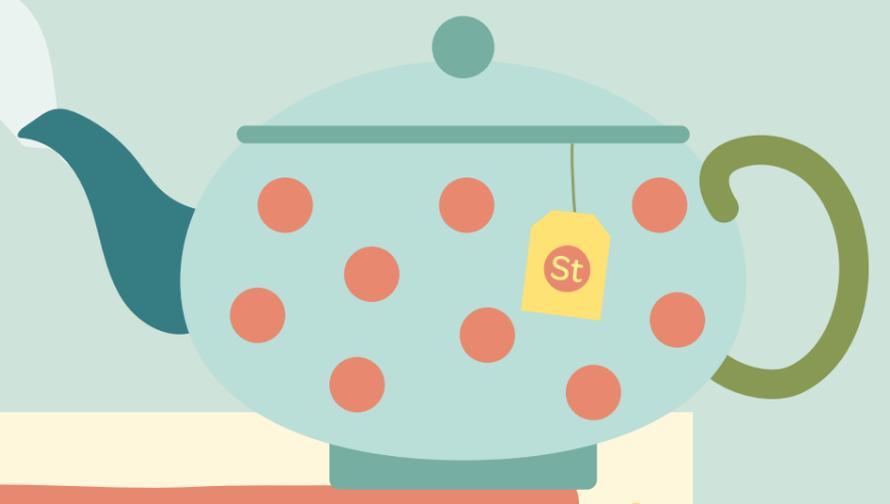
WHAT IS THE BIG WELSH BREW?

The Big Welsh Brew is an event hosted by you to raise funds for St David’s Hospice Care by inviting friends, family or colleagues and asking them to make a donation. The traditional tea break has been around for more than 200 years and is the perfect opportunity to enjoy some cake and a catch up. Despite the name, it can be as big or as small as you like!

Whether you invite the whole office or just some friends to your home, every cuppa is supporting our hospice. The Big Welsh Brew can be a coffee morning, tea at 3, wine at 9, or something completely different! In this fundraising pack we have supplied some recipes, a quiz, some top tips to help you raise funds together with a poster and invites to help advertise your event.

There are a whole host of other fundraising ideas and we are happy to help in any way, please contact us.

**When does the Big Welsh Brew take place?**  
Most people are holding their Big Welsh Brew around the beginning of March but if that’s not suitable, simply choose your own date. You can host a Big Welsh Brew any time of year!



# HOW YOUR BIG WELSH BREW HELPS ST DAVID'S HOSPICE CARE

**St David's Hospice Care is committed to providing bespoke individual 'free' care for all our patients and their families.**

We work alongside patients and hope to support them at the most difficult times of their lives. We aim to ensure that patients have a choice about the care they receive, whilst maintaining dignity throughout their journey. This aim is paramount to us. We supply a whole host of 'free' services to ensure the best possible care is available.

From our day hospice that provides patients a home away from home, opportunity to meet others and chat over a hot meal and a cuppa, to our purpose built 15 bed in-patient hospice that has provided invaluable and dignified palliative care for the past forty years. We offer so many different services, completely free of charge to anyone within Caerphilly, Monmouthshire, Newport, Torfaen and within South and Mid Powys.

This care costs us £12,700 every single day, a number that rises in line with the cost-of-living, each year. By taking part in The Big Welsh Brew you are not only raising awareness of St David's Hospice Care, but raising donations to keep us doing what we do best, bringing care home.



## WE APPRECIATE ALL DONATIONS, WHATEVER THE AMOUNT!

Here's some examples of where your money goes...

**£10**  
Pays for a patient to have lunch and afternoon tea in our day hospice.

**£25**  
Pays for toys, arts, crafts for the Unicorn team at St David's. The materials can be used to help children come to terms with their loss.

**£35**  
Gives a group of patients an hour singing therapy session.

**£50**  
Pays for essential equipment for a Hospice at Home Nurse.

**£200**  
Pays for a clinical nurse specialist to visit a patient and their family twice in a week to help stabilise their symptoms.

**£1000**  
Would supply a new syringe driver for our patients' use when they need it most.

**ALL OUR CARE IS PROVIDED FREE OF CHARGE. HOWEVER, IT COSTS £12,700 EVERY SINGLE DAY TO PROVIDE THIS CARE, A NUMBER THAT RISES IN LINE WITH THE COST-OF-LIVING, EACH YEAR. BY TAKING PART IN THE BIG WELSH BREW YOU ARE NOT ONLY RAISING AWARENESS OF ST DAVID'S HOSPICE CARE, BUT RAISING DONATIONS TO KEEP US DOING WHAT WE DO BEST... BRINGING CARE HOME.**

# RECIPES

Try these easy-to-follow recipes to offer your guests at your Big Welsh Brew!

## BARA BRITH

### INGREDIENTS

300g mixed fruit  
200g light muscovado sugar  
Zest 1 orange  
250ml hot black tea  
350g self-raising flour  
2 tsp mixed spice  
1 large egg, beaten  
50g soft butter, plus extra for greasing and to serve (optional)

### METHOD

#### Step 1

Tip the fruit into a bowl with the sugar and orange zest. Pour over the tea, stir everything together and leave to soak overnight.

#### Step 2

Heat oven to 160C/140C fan/gas 3. Grease and line the base and short sides of a 900g/loaf tin with 1 strip of baking parchment. Tip the flour and spice into a bowl, and beat in the fruit and soaking liquid. Add the egg, followed by the butter. Beat until you have a well-combined, stiff batter, then tip into the prepared loaf tin. Bake for 1¼ hours, covering with foil or parchment if the top starts to get too dark. Check with a skewer – if it doesn't come out clean, give it another 5-10 minutes in the oven.

#### Step 3

Leave to cool in the tin for 10 minutes, then remove and leave to cool completely. Serve sliced and buttered, if you like.

## VICTORIA SANDWICH

### INGREDIENTS

#### For the Cake

- 200g caster sugar
- 200g softened butter
- 4 eggs, beaten
- 200g self-raising flour
- 1 tsp baking powder
- 2 tbsp milk

#### For the Filling

- 100g butter, softened
- 140g icing sugar, sifted
- Drop of vanilla extract (optional)
- Half a 340g jar of good quality strawberry jam
- Icing sugar, to decorate

### METHOD

#### Step 1

Heat oven to 190C/fan 170C/gas 5. Butter two 20cm sandwich tins and line with non-stick baking paper.

#### Step 2

In a large bowl, beat 200g caster sugar, 200g softened butter, 4 beaten eggs, 200g self-raising flour, 1 tsp baking powder and 2 tbsp milk together until you have a smooth, soft batter.

#### Step 3

Divide the mixture between the tins, smooth the surface with a spatula or the back of a spoon.

#### Step 4

Bake for about 20 mins until golden and the cake springs back when pressed.

#### Step 5

Turn onto a cooling rack and leave to cool completely.

#### Step 6

To make the filling, beat the 100g softened butter until smooth and creamy, then gradually beat in 140g sifted icing sugar and a drop of vanilla extract (if you're using it).

#### Step 7

Spread the buttercream over the bottom of one of the sponges. Top it with 170g strawberry jam and sandwich the second sponge on top.

#### Step 8

Dust with a little icing sugar before serving. Keep in an airtight container and eat within 2 days.

## MATT TEBBUTT'S TEISEN LAP WITH LAVENDER HONEY and ROASTED FIGS



This traditional Welsh cake is delicious served on its own with a cup of tea or jazz it up with fresh figs to make a great pudding treat.

### INGREDIENTS

385g caster sugar  
385g unsalted butter  
385g self-raising flour  
3 x generous teaspoons mixed spice  
300g sultanas pre-soaked in tea  
Grated zest of 1 orange and 1 lemon  
6 x eggs beaten  
1 x jar of good quality honey  
Clotted cream to serve  
8 - 10 sprigs of dried lavender  
8 - 10 fresh figs (ripe black or green ones)

### METHOD

#### For the Teisen Lap:

Pre-soak the sultanas in freshly brewed tea and set aside.

Cream the butter and sugar until white and fluffy then whisk together the eggs and very slowly add to the creamed butter and sugar, adding 1 tbsp. of the flour to prevent splitting.

Fold the flour & mixed spice into the creamed mix and finally fold in the drained sultanas, lemon and orange zest. Transfer into a greased and lined baking tray and bake in a pre-heated oven at 180C for about 1 hour or until a sharp knife inserted into the middle comes out clean.

#### For the Lavender Honey:

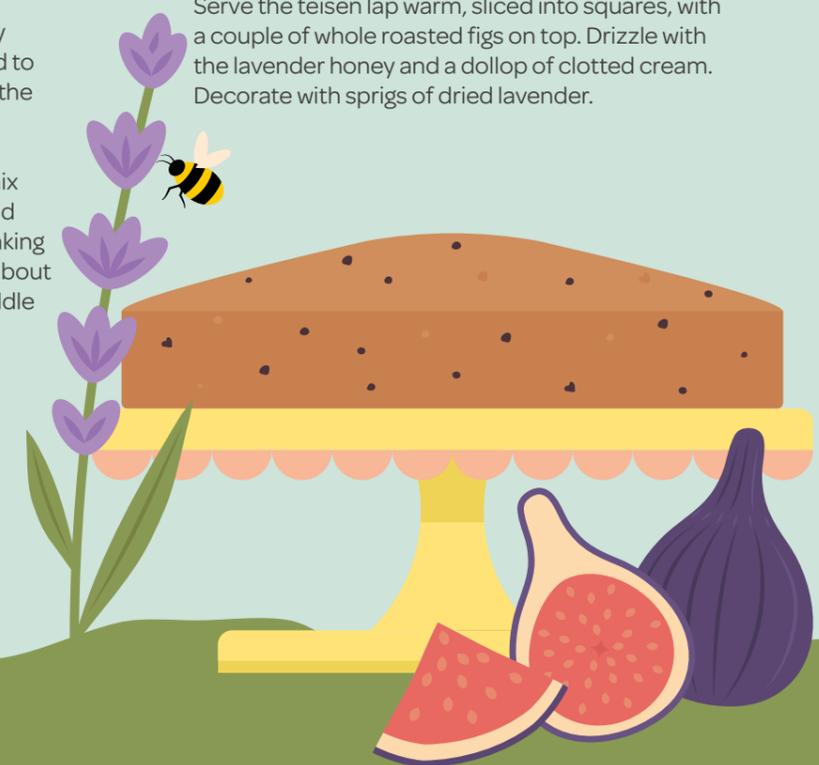
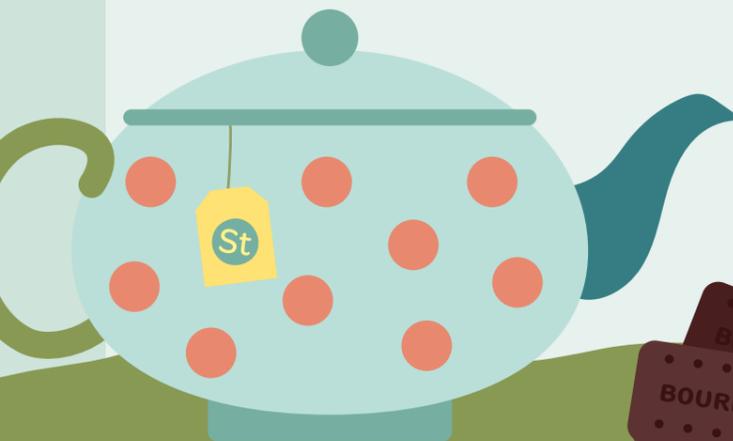
Infuse a good quality honey with a small bunch (3 or 4 sprigs) of dried lavender to taste. Leave to mature in the jar.

RECIPE CREATED BY SATURDAY  
KITCHEN'S MATT TEBBUTT

#### Meanwhile, to roast the figs:

Simply cut from the tip of the fig downwards ¾ of the way & pinch open. Dot with some melted butter & drizzle with the lavender honey. Roast in the oven with a splash of water for 10 minutes at 200C or until the figs are just about to collapse.

Serve the teisen lap warm, sliced into squares, with a couple of whole roasted figs on top. Drizzle with the lavender honey and a dollop of clotted cream. Decorate with sprigs of dried lavender.





## TOP TIPS TO HELP YOU FUNDRAISE



**SPREAD THE WORD!**  
Tell people about your event! Send invitations, emails and use the power of social media. We've added posters and invitation cards in this pack for you to photocopy or cut out.



**HOLD A RAFFLE**  
Everyone loves a raffle! You can sell tickets before the event as well as on the day. Ask local businesses to donate a raffle prize.



**MATCH FUNDING**  
Ask your employer or local bank if they will match fund the money you have raised.

**SELL YOUR BAKES**  
Ask friends and family to bake and donate! You can sell a whole cake, cupcakes, Welsh cakes for your guests to take home. What a treat!

**INVITE A CELEB!**  
Know a local celeb, MP or dignitary? Invite them along and make sure to include them in any photography on the day, as well as your social media activity and post-event press release (with their permission of course!)



**HOST A QUIZ**  
Add some competitive spirit to your event and host a quiz. We've even added one on the next page to make it easy for you!

# THE BIG WELSH QUIZ

Test your Welsh knowledge over a cuppa with these 18 questions:

- 1** How many Academy Awards has Sir Anthony Hopkins won?
- 2** According to a 2019-20 government survey, what percentage of people in Wales speak Welsh daily?  
A: 10.4%    B: 15.7%    C: 8.1%
- 3** In which fictional village is 'Fireman Sam' based?
- 4** Together with Ryan Reynolds, which other Hollywood actor/producer bought Wrexham AFC in 2021?
- 5** How many castles are there in Wales?  
A: 983    B: 641    C: 702
- 6** In which decade was Dylan Thomas born?
- 7** How many James Bond themes is Shirley Bassey responsible for?
- 8** What does 'Cymru Am Byth' translate to in English?
- 9** In what year did Wales host The Ryder Cup?
- 10** Which Catatonia hit single takes it's title from the characters of a USA sci-fi TV series?
- 11** Who holds the highest points tally for Wales in rugby union?
- 12** In Gavin and Stacey, what song do Bryn and Nessa perform at the Barn Dance?
- 13** How tall is Mount Snowdon's peak?  
A: 973m    B: 852m    C: 1085m
- 14** What does 'Bara Brith' translate to in English?
- 15** In which 1996 Tim Burton film does Sir Tom Jones make a cameo?
- 16** What 2 colours are used on the St. David's flag?
- 17** What is the name of the legendary Welsh music recording studio that has hosted the likes of Queen, Coldplay and Oasis?
- 18** What is the oldest company in the UK, formed over 1,100 years ago?

**ANSWERS:** 1. Two (Silence of the Lambs (1992) & The Father (2021)) 2. B. 15.7% (47,100 people reported that they spoke Welsh daily) 3. Pontypandy (a portmanteau of Pontypridd and Tonypanddy) 4. Rob McElhenney (they paid a reported \$2.5 million for the club) 5. B. 641 (the most of any country in the UK) 6. 1910's (Dylan Thomas was born in Swansea in 1914) 7. Three (Goldfinger, Diamonds are Forever and Moonraker) 8. Wales forever/long live Wales 9. 2010 (The first time the event had been staged in Wales) 10. Mulder and Scully (The music video was filmed at legendary Newport music venue Tŷ and features Welsh actor Rhys Ifans) 11. Neil Jenkins (with a tally of 1049 points from 87 caps) 12. Islands in the Stream 13. 1085m (the highest point in the British Isles outside of Scotland) 14. Speckled Bread (a survey in 2007 showed that 36% of teenagers had never even tried Bara Brith) 15. Mars Attacks (Tim Burton visited Sir Tom backstage at one of his Las Vegas shows to ask him to appear in the film) 16. Black & yellow (a PR campaign took place in the 90's with 1000 flags being distributed across the country to increase knowledge of the flag) 17. Rockfield Studios (Queen's 'Bohemian Rhapsody' was famously recorded at Rockfield, it is the 3rd best-selling single in UK history) 18. The Royal Mint (Moved to Llantrisant from Tower Hill, London in 1968).



# YOUR BIG WELSH BREW CHECKLIST

## BEFORE THE EVENT

-  Request your information pack from St David's Hospice Care and ask for any further help.
-  Decide whether you're keeping it traditional with a tea party or trying something a little different.
-  Where and when will you host your event and how many people do you want to attend?
-  Request any donation boxes/collection tins you may need from us.

## FOR THE DAY

-  Brave the bake, buy in cakes or ask people attending to bring a bake!
-  Use the resources in this booklet to make your brew look the part.
-  Place your donation boxes in a prominent location. Make price cards for cakes that you may be selling.
-  Having a quiz or a raffle? Nominate someone to be quiz/game master.

## PROMOTING

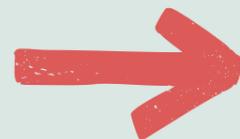
-  Add your Big Welsh Brew event to our website's community page.
-  Shout about your brew across social media or with friends, family or colleagues.
-  Use the posters and invitation resources in this pack to get your event out there.

## AFTER THE EVENT

-  Count and pay in your donations. You can do this by dropping them into our reception at Blackett Ave, Newport NP20 6NH or by using our website donations page.
-  Thank your attendees and give yourself a pat on the back!

USE THE POSTERS AND INVITATIONS ON THE FOLLOWING PAGES TO SPREAD THE WORD ABOUT YOUR EVENT. YOU CAN EITHER CUT THEM OUT OF THE BOOK OR PHOTOCOPY THEM TO MAKE MORE.

AFTER THE EVENT, TURN THE POSTER OVERLEAF AND TELL PEOPLE HOW MUCH MONEY YOU RAISED!



# THE BIG WELSH BREW



## JOIN US FOR A CUPPA!

Supporting St David's Hospice Care

You're invited to:

At: .....

Date: .....

Time: .....

Contact: .....

[stdavidshospicecare.org](http://stdavidshospicecare.org)

Registered Charity Number: 1010576



WE TOOK PART IN



# THE BIG WELSH BREW

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stdavidshospicecare.org  
Registered Charity Number: 1010576

## THANK YOU FOR YOUR SUPPORT!

You made a cracking brew, invited all your friends and had a great time; now all that's left to do is to get the funds to us. Every pound you raise at your Big Welsh Brew event is so important to the thousands of people we support every day. Your support will enable us to continue our vital work in the community, with patients and families helping those with life limiting illnesses to live well.

## HOW TO PAY IN YOUR DONATIONS

There are a number of ways to send us the donations you have raised:

- 1. Pay in funds through our website**  
It's the fastest and most convenient way to donate. Simply click on 'donate' and 'pay in fundraising donations'. You will need your bank card details. [www.stdavidshospicecare.org/donate](http://www.stdavidshospicecare.org/donate)
- 2. Make a bank transfer**  
You can pay the funds directly into the bank. Please reference The Big Welsh Brew Campaign and if possible contact us so we can allocate the funds correctly. Our bank details are:  
  
St David's Foundation Hospice Care  
Bank: NatWest, Newport  
Sort Code: 56-00-59  
Account No: 00168416
- 3. Send us a cheque**  
Please complete the form on the reverse of this page and return it with your cheque donation (please DO NOT send cash in the post) to: St David's Hospice Care, Blackett Avenue, Newport NP20 6NH.
- 4. We still accept cash!**  
Please count the cash that you have raised and bring it to us in person to: St David's Hospice Care, Blackett Avenue, Newport NP20 6NH.

# THE BIG WELSH BREW



Registered Charity Number: 1010576



# PAYING IN A CHEQUE

If you would like to send us your donation by cheque, (please DO NOT send cash in the post) please complete the form below and return it with your donation to;

St David's Hospice Care, Blackett Avenue, Newport NP20 6NH



| Your Details |                        |
|--------------|------------------------|
| Title:       | Surname:               |
| First Name:  | Prefer to be known as: |
| Address:     |                        |
|              | Postcode:              |
| Tel/Mobile:  | Email:                 |

| Your Big Welsh Brew Event   |
|---|
| Date, time and location of event:   |
| Any other details or stories about the event that you could share with us - We'd love to see photos too!  |
| <input type="checkbox"/> Please tick this box if you would be willing to allow us to share part or all of your story with other supporters in our communications and fundraising materials. Note that we would always get in touch with you to reconfirm both your permission and the exact information that you would be comfortable sharing before we would ever consider doing so. |

| Your Money Raised   |
|---|
| I enclose the following amount raised by our Big Welsh Brew: £ <input type="text"/> |

| Gift Aid – Boost your donation by 25p for every £1 you donate!  |
|---|
| <p><i>giftaid it</i></p> <p>Gift Aid allows us to claim back 25p of tax for every £1 you give, making your donation go further. Please complete this form by hand if sending through the post or we won't be able to Gift Aid. Gift Aid is a government scheme that allows us to reclaim the basic rate tax you pay as a UK taxpayer. Gift Aid is one of the simplest and most effective ways of making your donations go further, as it allows us to reclaim the basic rate tax you have already paid on your donations as a UK taxpayer.</p> <p>You can cancel your declaration at any time simply by getting in touch, either by calling us on 01633 851051 or by sending an email with your details to: <a href="mailto:hello@stdavidshospicecare.org">hello@stdavidshospicecare.org</a> For full details of the Gift Aid scheme, please visit: <a href="http://www.hmrc.gov.uk/individuals">www.hmrc.gov.uk/individuals</a></p> <p><b>In order to Gift Aid your donation you must tick this box:</b></p> <p><input type="checkbox"/> I am a UK taxpayer and I would like St David's Hospice Care to reclaim the tax on all qualifying donations I have made, as well as any future donations, until I notify them otherwise. I understand that if I pay less income/capital gains tax than the amount of gift aid claimed on all my donations in the tax year in which they are received, it is my responsibility to pay any difference. Please remember to let us know of any changes to your tax status including changes to your name or address or if you need to cancel this agreement.</p> |
| <p>Title: _____ Full Name: _____ Date: _____</p>  |

| Keeping in Touch Responsibly   |
|--|
| <p>We value your support and promise to respect your privacy. The data that you have provided will be managed in accordance with the Data Protection Act (1998). We would appreciate your consent to communicate with you from time to time regarding the work of St David's Hospice Care. Please indicate your preferences below:</p> <p><input type="checkbox"/> I consent to receive updates from St David's Hospice Care regarding: (tick all that apply)</p> <p> <input type="checkbox"/> Hospice Services              <input type="checkbox"/> Fundraising Campaigns              <input type="checkbox"/> Fundraising Events              <input type="checkbox"/> Hospice Newsletters         </p> <p><b>My preferred method of communication is:</b></p> <p> <input type="checkbox"/> Mail              <input type="checkbox"/> Email              <input type="checkbox"/> Telephone              <input type="checkbox"/> SMS         </p> <p>I understand that this consent may be withdrawn or amended at any time by contacting the hospice:<br/> <b>Email:</b> <a href="mailto:fundraising@stdavidshospicecare.org">fundraising@stdavidshospicecare.org</a> <b>Tel:</b> 01633 851051 <b>Address:</b> Blackett Avenue, Newport NP20 6NH.</p> |

## TELL US ABOUT YOUR EVENT!

## WE'D LOVE TO HEAR ABOUT YOUR BIG WELSH BREW!

### SHARE YOUR PHOTOS WITH US!



StDavids79

@SDFHC

StDavids79

[stdavidshospicecare.org](http://stdavidshospicecare.org)

Tel: 01633 851051

Email: [fundraising@stdavidshospicecare.org](mailto:fundraising@stdavidshospicecare.org)



# THE BIG WELSH BREW



## St David's Hospice Care

Blackett Avenue  
Newport, NP20 6NH

Call **01633 851051**

Email [enquiries@stdavidshospicecare.org](mailto:enquiries@stdavidshospicecare.org)

Website [www.stdavidshospicecare.org](http://www.stdavidshospicecare.org)

Find us on:



*Bringing care home*

Registered Charity Number 1010576

