

IT'S THE SEASON

WHY NOT ORGANISE
A MORNING OF FUN AND
FUNDRAISING IN AID OF
MENINGITIS
RESEARCH
FOUNDATION



FOR A MINCE PIE MORNING

Welcome to your #MRFMincePieMorning fundraising pack. You'll find some fantastic resources to help you raise money and awareness this Christmas all in aid of Meningitis Research Foundation.

All of these resources are print ready, so you can use as many as you like to promote your event.

Included in this pack are:

- Poster to promote your event
- Template email for you to help promote your event - remember to download your email template
- Place cards to price your mince pies
- Collection box which you can construct yourself
- Your recipe for the perfect mince pie
- Symptoms Alert Poster

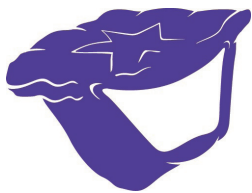
So put on your Santa hat, wrap yourself in tinsel, and bring your friends, family and colleagues together for some mince pie fun.

After your mince pie morning, make sure to count up your donations, write your total on the back of the collection box, and share your amazing success on Twitter and Facebook using the hashtag #MRFMincePieMorning.

There are a number of ways you can send us the money you raise. Via our website <https://www.meningitis.org/donate> or send a cheque to your local Meningitis Research Foundation office.

If you would prefer to send in your proceeds in another way, simply contact your local fundraisers to organise a way which is best for you.

Contact your nearest Meningitis Research Foundation office:-



England and Wales: 0333 405 6262
 Scotland: 0131 510 2345
 Northern Ireland: 028 9032 1283
 Ireland: 01 819 6931

Meningitis is more likely to strike over the Christmas season than at any other time of the year.

IT'S THE SEASON



FOR A MINCE PIE MORNING

JOIN ME FOR YOUR MORNING OF MINCE PIE FUN

DATE:

TIME:

ORGANISER:

CONTACT NUMBER:

LOCATION:

IN AID OF MENINGITIS RESEARCH FOUNDATION

Seasonal facts about Meningitis

- 1** Meningitis is a deadly disease that kills in hours, and can leave survivors with life-long disabilities.
- 2** Meningitis is more likely to strike over the Christmas season than at any other time of year.
- 3** The early symptoms can easily be mistaken for flu, visit our website to make sure you know all the symptoms.



Donate by phone: Text **GIFT00** £5 to 70070 (UK Only)

For more information email: info@meningitis.org

Find us on social media:    

www.meningitis.org

England & Wales no 1091105. Scotland no SC037586. Ireland no 20034368.
Registered Office: Newminster House, Baldwin Street, Bristol, BS1 1LT.

Meningitis 
Research Foundation

DONATION FORM



Organisers Details:

Name:

Event date:

Thank you for supporting Meningitis Research Foundation

Gift Aiding your donation will boost the value of your donation by 25% simply fill in your details below.

giftaid it

First Name	Surname	Full address	Postcode	Amount	Tick for Gift Aid*	Tick for further contact from MRF**
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					<input type="checkbox"/>	<input type="checkbox"/>
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* Gift Aid If I have ticked the box headed 'Gift Aid? ✓', I confirm that I am a UK Income or Capital Gains taxpayer. I have read this statement and want the charity or Community Amateur Sports Club (CASC) named above to reclaim tax on the donation detailed below, given on the date shown. I understand that if I pay less Income Tax / or Capital Gains tax in the current tax year than the amount of Gift Aid claimed on all of my donations it is my responsibility to pay any difference. I understand the charity will reclaim 25p of tax on every £1 that I have given.

** Ticking the future contact box gives Meningitis Research Foundation permission to contact you in future this will be about all aspects of the charity's work including fundraising and marketing of our events



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MINCE PIE MORNING MONEY BOX

GLUE

CUT OUT SLOT

GLUE

GLUE

GLUE

SEASONAL FACTS ABOUT MENINGITIS

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- 2** Meningitis is more likely to strike over the Christmas season than at any other time of year.
- 3** The early symptoms can easily be mistaken for flu, visit our website to make sure you know all the symptoms.

FOLD IN (DON'T GLUE)

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TELL US YOUR SUCCESS STORIES

Why not write on the back of this money box how much you raised? Take a photo of yourself with the box and post it on social media.

 /meningitisresearch
 @M_R_F

Don't forget to include #MRFmincepie morning if you're posting on twitter.

I RAISED

FOR MENINGITIS RESEARCH


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INSERT FLAP INTO SLIT

MINCE PIE MORNING RECIPE CARD



JAMES TANNER RESTAURATEUR, PRESENTER & CHEF

“I am so pleased to be involved with Meningitis Research Foundation to help raise funds through this fantastic Christmas inspired event. The money raised will go towards a worthy cause that helps people in facing and tackling their battle with meningitis. Any donation will help so come on people spread the word and love with your mince pie moments!”



3 DELICIOUS RECIPES

Cracking Christmas Mince Pies

Makes 12

Ingredients:

400g jar mincemeat

For the pastry:

225g cold cubed butter

350g plain flour

100g icing sugar

1 tbsp cold water

Method:

In a food processor or large bowl rub the cold butter with the flour to a crumb stage, add the icing sugar, water and knead or pulse to a dough. Form into a ball, wrap in cling film and rest in the fridge for 10 minutes. Remove and flour a worktop then roll to the thickness of a £1 coin. Using a round cutter cut appropriate size discs that fit your nonstick pie tray and line the tray. Fill each with mincemeat cut lids to fit the top and tuck down around the edge of pies. Prick a hole in the top of each pie and bake in a pre-heated oven for 12-15 mins until golden remove and cool in the tin, loosen the pies with a twist so they do not stick when cooling down.

Why not try using this recipe in a different way!

Meringue topped Mince pies

Makes 20

Use the pastry recipe from the Cracking Christmas Mince Pies to line your pie tins. There is no pastry lid in this recipe so use two tins to use the pastry up or freeze the excess. Fill with your mincemeat mixture and bake in the oven at 170C/gas 3 for 18-20 mins. Remove and cool.

Meringue Ingredients:

2 large egg whites

100g caster sugar

Small handful broken up ginger nut biscuits

Method:

Whisk the egg whites to a soft peak using a mixer. Add the sugar a little at a time, beat on full power for 5 minutes to create a glossy meringue.

Spoon into a piping bag with a plain nozzle and pipe swirls or blobs on top of mince pies. Lightly toast tops of meringue with a blowtorch to add a little colour and sprinkle over crushed gingernut crumbs.

Serve warm with vanilla ice cream if liked.

Mincemeat Apple Samosas

Makes 6

Ingredients:

300g mincemeat

1 apple, peeled, cored and diced

12 filo pastry sheets (about 30cmx18cm)

Vanilla ice cream or custard to serve

Method:

Mix the mincemeat in a small bowl with the diced apple.

Fold each filo pastry sheet in half lengthways, spoon two tablespoons of mincemeat mix at one end of the filo. To form a triangle fold the pastry over the mincemeat mixture and keep folding over the length of the filo to make a neat triangular samosa.

Use a little water to stick pastry together. Repeat process with the other sheets of filo pastry.

Bake on a lined baking sheet for 8-10 minutes (turning over halfway through cooking) until crisp and golden. Remove and leave to cool slightly and dust with icing sugar.

Serve warm with vanilla ice cream if liked.

Meningitis and septicaemia

Know the symptoms

Red symptoms are more specific to meningitis and septicaemia and less common in milder illnesses. Not everyone gets all these symptoms.

MENINGITIS

Fever and/or vomiting

Severe headache

Rash (not all cases)

Stiff neck*

Dislike of bright lights*

Very sleepy/vacant/
difficult to wake

Confused/delirious

Seizures (fits)

SEPTICAEMIA

Fever and/or vomiting

Limb/joint/muscle pain

Cold hands and feet/
shivering

Pale or mottled skin

Breathing fast/
breathless

Rash (not all cases)

Very sleepy/vacant/
difficult to wake

Confused/delirious



*Less common in babies and toddlers

Freefone helpline:

080 8800 3344 (UK) **1800 41 33 44** (Ireland)

helpline@meningitis.org

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