You’re holding a curry night! This is a great event for meeting new people, filling hungry tummies and raising funds to transform the lives of people overseas.

Choose a location and date

- If you hold your curry night at home, make sure there is enough room for everyone.
- If you decide on another venue, such as a school or church hall, make sure they have the catering facilities you need.
- You could also hold a themed evening at your local curry house.

Ask for help

- Recruit a team of helpers to cook, decorate your venue, welcome guests, collect and count the money with you, and clean up afterwards.
- Ask different people to make a variety of curries and side dishes so you have a selection and can spread the cost of ingredients. Buy Fairtrade ingredients where possible.

Set a target

- Wherever you are holding your curry night, decide on a ticket price that includes a donation to CAFOD as well as covering the cost of your ingredients.
- Ask guests to bring their own drinks to cut down on your costs.
- Make a small pot of very hot curry, ask for an extra donation from your guests to take part and give a prize to the person who eats the most. You could run a similar competition with raw chillies, just have some milk handy!
- Hold a raffle or a quiz on the night to boost your fundraising – check our fundraising pages online for quiz questions and raffle rules.
- Order free collection envelopes from cafod.org.uk/shop so that donations on the night can include Gift Aid.
Promote your curry night

- Take a look at our online fundraising pages for tips on promoting your curry night through social media, and even the local press!
- You can also put up CAFOD posters, put a notice in your parish newsletter, and encourage people to bring along friends and family.

Make your event safe

- Ask each of your cooks to write down all the ingredients they used to cook their curries so that you can answer any questions about allergies. Include vegan, vegetarian and nut-free dishes in your spread if you can!
- Make sure that your cooks all know the food hygiene basics and check food.gov.uk to make sure you will be serving your curries safely.

Send in your money

- Pay in your funds online at cafod.org.uk/give, by phone on 0303 303 3030 or by post to the address below.
- Please include a brief note about how you raised your funds and ask for any extra thank you letters or posters as well.
- Please remember that you can’t claim gift aid when sending us funds from your curry night!
- If you haven’t already tweeted a photo of your curry night to @CAFOD, email one to events@cafod.org.uk so we can see what you’ve been up to!

Potato curry recipe

**Ingredients**

4 medium potatoes, 1 onion, 2 cloves of garlic, 1 tsp cumin seeds, 1 tsp cumin powder, 1 tsp red chilli powder, 3 tbsp vegetable oil, ½ tsp garam masala (optional), 1 tbsp chopped fresh coriander.

**Method**

Peel the potatoes and half boil them, drain and dice them into cubes.

Add cumin seeds, chopped onion and crushed garlic to a pan and fry in oil until soft.

In a small bowl mix cumin powder and chilli powder and add 3–4 tablespoons of water to make a runny paste. Add this to the onion mixture and cook for one minute. Add chopped potatoes and stir.

Sprinkle salt (to taste) and add 1½–2 cups of water (or more as desired) and cook for 10–12 mins, or until the potatoes are cooked entirely.

Sprinkle garam masala, add chopped coriander and serve.

In Bangladesh, we are supporting Rohingya families fleeing Myanmar with emergency food and other essentials so that they have enough to eat when they arrive at the refugee camps.

To find out more about our work in Bangladesh, visit cafod.org.uk/Bangladesh

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The Catholic Agency for Overseas Development (CAFOD) is the official aid agency of the Catholic Church in England and Wales, and part of Caritas International. Registered charity no.1160384. Company limited no. 09387398.
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