Mince pies and mulled wine are a great way to spread Christmas cheer and raise funds to change lives this Advent.

CHOOSE A LOCATION AND DATE
• Serving refreshments after a parish carol service works really well if you have somewhere to prepare the food and drink and enough space for everyone.
• If you already have teas and coffees after Mass, serving mince pies as well at the back of church or the parish hall during Advent could be perfect!
• Alternatively, you could offer to provide festive treats and drinks at the Christmas fete or organise a fundraiser at your home.

ASK FOR HELP
• Recruit a team of helpers to make drinks, bake, decorate your venue, collect and count the money with you, and clean up afterwards.
• Ask different people to bring pies, drinks and ingredients, plus volunteers to run stalls.

SET A TARGET
• Decide on prices for your drinks, treats and stalls that include a donation to CAFOD as well as covering your costs.
• You could serve German gingerbread, stollen or tiffin to cater for those who aren’t keen on mince pies!
• If you’re buying rather than baking your festive treats, you could do a blind taste test in return for donations and recommend the pies and cakes that come out on top!
• Ask for prizes to be donated by your parish, school parents, or even local businesses so that you can raffle a Christmas hamper as part of your event.
• Set up games tables for children - in return for a small donation they could take a lucky dip, or guess the teddy’s name.
• If you have enough helpers, you could even include a jumble sale, a bring and buy table or a World Gifts stall! Call 0808 14 000 14 to find out more about selling World Gifts at your event.
PROMOTE YOUR MINCE PIE AND MULLED WINE EVENT

- Take a look at our online fundraising pages for tips on promoting your mince pie and mulled wine event 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

- Serve your drinks in heat proof cups and mugs and warn drinkers that they are hot!
- Ensure you only give wine to over 18s. You could also provide mulled apple juice for children or coffee or tea for drivers.
- Ensure any alcoholic mulled wine is being given away with your mince pies, in return for a voluntary donation, unless you have a liquor licence.
- Ask any bakers to write down all the ingredients they used to make their treats so that you can answer any questions about allergies.
- Make sure all bakers know the food hygiene basics and check food.gov.uk to make sure you will be serving your mince pies and drinks safely.

SEND IN YOUR MONEY

- Pay in your donations online at cafod.org.uk/give, by phone on 0303 303 3030 or by post to the address below. Please remember that you can’t claim gift aid when sending us funds from your mince pie sale!
- Please include a brief note about how you raised your funds and ask for any extra thank you letters or posters as well.
- Don’t forget to tweet a photo of your carol singing and tag @CAFOD, or you can email your photos to events@cafod.org.uk so we can see what you’ve been up to!

FESTIVE RECIPES

Mince pies:
Search online for mince pie recipes – or you have our permission to ‘cheat’ by buying mincemeat, premade pastry, or even the mince pies themselves!

Mulled wine (serves around six people):
Ingredients
- 750ml bottle red wine, 1 large cinnamon stick, 2 star anise, 4 cloves, 2 strips lemon zest, pared using a vegetable peeler, 4 tbsp caster sugar, 100ml sloe gin or amaretto (optional).

Method
Put the red wine, cinnamon, star anise, cloves, lemon zest and sugar in a large pan. Cook on a low heat for 10 mins.

Remove from the heat and cool, leaving to infuse for about 30 mins.

To serve, heat without boiling, stir in the sloe gin or amaretto (if using) and pour into mugs or heatproof glasses.

Tip: You can reheat your mulled wine using a slow cooker or a microwave if you don’t have a hob! You can also use a slow cooker to keep the mulled wine warm at your event.

Have a very happy and blessed Christmas from everyone at CAFOD!