

MAKE, BAKE & *Celebrate*

Holding a coffee morning or bake sale is the perfect opportunity to catch up over a bit of cake and a cuppa whilst raising money for a worthy cause. There's no guilt in having an extra slice if it makes a difference to the lives of those affected by sepsis!



Do Something Different

Pick a theme for your coffee morning. You can make it festive, floral, or a formal afternoon tea!

Why not challenge people to make only Yellow, Orange and Red themed cakes to fit with the Sepsis Trust logo.

STEP by STEP GUIDE to your SHOWSTOPPER *Coffee Morning:*

1.) Pick your venue. If you're thinking big you may need to hire out a local church hall or community space but there's nothing stopping you from hosting one in your own home or from within your office space at work.

2.) Invite everyone. Friends, family, colleagues, neighbours. The more invites, the more cake, and the more money raised. It's a win-win!
Get the word out with an e-invite, sharing about it on Facebook, pop an invite through their door or for the real personal touch ask them in person!

3.) Fundraising. Be upfront and let people know this event is to raise money for the Sepsis Trust. This helps manage expectations when you ask for donations per slice! Make sure you have one of our cardboard donation boxes on display and a sponsorship form for those who haven't come prepared or just want to give more. Bonus!



4.) Involve others. Ask your friends to help with hosting and for guests to all contribute by bringing their best baked goods! Hosting with others will make the event less stressful for you and a lot more fun.

6.) Get baking! Crack open your cookbooks and stock up on icing sugar ready for the big day. Cupcakes, tray bakes and biscuits are bake sale favourites and always go down a treat. A big showstopper cake will be sure to wow your guests and you can't beat a classic Victoria sponge too! Just make sure you keep refilling the kettle to keep the tea flowing throughout.

5.) Presentation points. Make your coffee morning look lovely with decorations, bunting, flowers, cake stands and posters. Charity shops often have lovely vintage tea sets on offer.

7.) Get eating! The day has come and it's time to savour the delights of all your hard work. If you're organised and have everything ready before your guests arrive you will be able to relax and have fun with them all too.

8.) Say Thank You. Last but by no means least, thank everyone for coming and give shout outs to your brilliant bakers, happy helpers, wonderful washer uppers, caring coffee pourers and delightful door openers. You'll have all helped raise money that will change lives for the better.

Now, anyone for another cuppa?

