

Fundraising ideas for your harvest celebration



Harvest
Appeal
2023

Come together with your community this harvest time, to bring clean, reliable water to communities around the world. By supporting our Harvest Appeal, children like Rosine can have clean water to drink and nourishing food to eat.



Harvest festival

Celebrate harvest with a day packed full of fun and activities to raise money for people living without water. Decorate your church, listen to stories, sing songs, play games and get everyone involved. Here are a few ideas to get you started...

Produce auction: Ask congregation members to bring in homegrown or homemade produce, and auction them off to raise money for WaterAid.

Harvest raffle: Ask your congregation to donate produce, and use their contributions to put together themed baskets. Fruit baskets, afternoon tea baskets and breakfast baskets make wonderful raffle prizes.

Harvest picnic: Enjoy the proceeds of the harvest together at a special themed picnic. Decorate your space, and put out some outdoor games for everyone to enjoy. Ask each person attending to bring food to share and a donation.

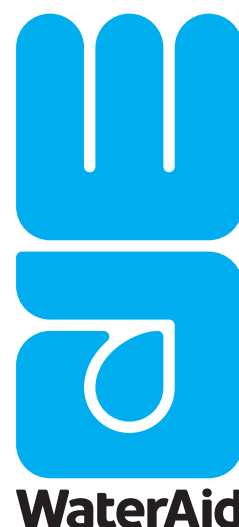
Harvest supper

Share a delicious meal together to give thanks for the food we eat, while raising funds for WaterAid.

In advance: Choose a food theme – we've included some delicious recipes overleaf from Burkina Faso as inspiration. Recruit members of the congregation to help cook. Promote your event as widely as possible on posters, in your service notices and newsletter, and within local press (for templates go to wateraid.org/uk/harvest).

On the day: Let everyone know about WaterAid. Share Rosine's story, and how your support will help more children grow up healthy and strong. Make sure everyone has a Gift Aid envelope to help their donations go further.

Afterwards: Send in your donations using the enclosed paying in form, along with the Gift Aid envelopes. We'll put your gifts to work straight away.



Recipe ideas from Burkina Faso

Riz Gras

Serves 4

This simple and delicious one-pot meal is one of the most popular dishes in Burkina Faso.

120ml vegetable oil
2 onions, chopped
5 cloves garlic, minced
2 chilies, finely chopped
3 tomatoes, seeded and chopped
170g tomato puree
400g long grain white rice
800ml chicken stock
Cinnamon stick

- Heat the oil in a large pan, and add the onion. Cook until translucent – around 5 minutes.
- Add the garlic, chilies and tomatoes. Cook for another 3 minutes, stirring occasionally.
- Add the tomato puree and rice, and stir. Now add the stock, cinnamon stick and salt and pepper to taste. Stir well, and bring to a boil.
- Reduce heat to low, and cover. Cook for around 12 minutes, stirring occasionally, until the rice is cooked and the liquid is absorbed. Check to make sure most of the liquid is absorbed.
- Turn off the heat, stir the rice, and allow to sit for 10 more minutes to absorb the remaining liquid.

Ragout d'Igname

Serves 4

A traditional and easy Burkinabé beef and yam stew.

500g stewing beef
4 tbsp olive oil
2 onions, diced
5 cloves garlic, minced
1 thumb ginger, grated
5 tomatoes, seeded and diced
2 chilies, finely chopped
1 litre beef stock
2 carrots, peeled and sliced into 1cm rounds
2 yams (about 500g), peeled and chopped into bitesize pieces

- Heat 2 tbsp of the oil in a pan, add the beef, season, and cook until the beef is cooked through (about 6 minutes, depending on the size of the pieces). Remove beef from the pan, and place on paper towel to drain away some of the oil.
- Heat the remaining oil to the pan (no need to clean it), add the onions and cook until translucent – around 5 minutes. Add the garlic and ginger, stir well and cook for a further minute. Add the tomatoes and chilies, and cook for another 3 minutes.
- Now add the carrots, yams and beef stock. Stir well and bring to a boil. Reduce heat to a simmer, and cook for 10 minutes, or until the carrots and yam are cooked through. Add the beef back into the pan and stir through. Spoon into bowls and enjoy.

