

Fundraising ideas to inspire your school



Harvest
Appeal
2022

Come together with your group this harvest time to make sure that the poorest communities around the world have a steady supply of water, all year round. With your support, people can stay healthy, grow crops that flourish year after year, and break free from poverty.



Bake sale

Challenge your school community to use seasonal and local produce to make delicious cakes, biscuits and breads to sell, and raise money for WaterAid.



Harvest collection

Support WaterAid with your harvest collection this year. You can also organise an online collection or pay in the money raised through our website.



Teddy bears' picnic

Organise the ultimate teddy bears' picnic. Bring rugs, teddies, party food and plenty of songs and game ideas, and ask for a donation for each child attending.



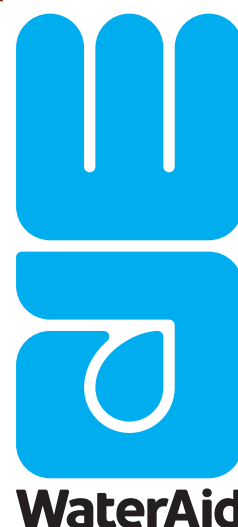
Produce and plant sale

Ask families to bring in homemade or homegrown produce and plants, and sell them to raise money for WaterAid.



Rainwater challenges

Make rain gauges with your pupils (see instructions provided within Classroom activities). Leave them outside for a set amount of time, and make a donation based on how much rain is collected. Or, try growing plants or produce, only using rainwater. Any successful produce can be auctioned off to raise money for WaterAid!



If you'd like your harvest fundraising to go further, why not organise an after school harvest supper?

Harvest supper and recipe ideas from Burkina Faso



Fat Rice (chicken and tomato rice)

Serves 12

This is a very easy dish, that uses a combination of tomatoes, onions and chilli powder as a delicious base for your rice.

- Cut the fat off 900g boneless, skinless chicken thighs. Dice the flesh into one-inch cubes.
- Blend 4 quartered tomatoes, half an onion and 2 cloves of garlic together until smooth.
- In a large pan, heat 80ml olive oil over a medium-high heat. Add the blended tomato onion paste, and cook for 5-6 minutes, stirring occasionally.
- Add 900ml chicken stock, 170g tomato puree, 2 tsp salt, ½ tbsp chilli powder (optional), a sprinkle of parsley and stir. Add the chicken pieces.
- Bring to the boil and add 500g long grain rice. Cover, reduce heat and simmer for 20-25 minutes. Stir occasionally, but not often.
- 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.

Banfora

Serves 4

These welsh cakes are like very light puffed pancakes, with sweetness from pineapple, cinnamon and sugar.

- Sift 350g self-raising flour and a pinch of salt into a mixing bowl.
- Cut 110g butter into the mixture and rub with your fingers until the mix resembles fine breadcrumbs.
- Add in 100g sugar, 75g finely chopped pineapple and then stir in 1 beaten egg.
- Mix to a stiff dough and add a little milk if it is too stiff.
- Tip onto a floured surface and knead lightly before rolling out to a round disk about ¼ inch thick.
- Cut out rounds 4 inches wide, then fry on a lightly oiled griddle pan, over a medium low heat until golden brown on both sides.
- Cool on a wire rack, and sprinkle with a mixture of sugar and cinnamon. Serve and enjoy!

Green beans

Serves 4

This Burkina Faso green beans recipe makes a lovely side dish, and is very quick to make.

- Cut half an onion into thin slices, and fry in 1 tbsp oil until translucent.
- Add 450g French beans, sliced on the diagonal, 1 chopped red chilli, 1 tsp grated fresh ginger and 1 clove crushed garlic. Cook until the beans are tender.
- Season with salt to taste, and serve.

Your guide to hosting a life-changing harvest supper

- Choose a food theme
- Spread the word about your supper – display posters at your school, share your event in your newsletter or on your Facebook page
- Why not combine your supper with a quiz, or add some entertainment or an opportunity for reflection through poems, stories or music?
- Share Justine's story to inspire your fundraising.