

# Fundraising ideas to inspire your group



**Harvest  
Appeal  
2021**

**Come together with your community this harvest time to bring clean, reliable water to the poorest families around the world. With your support, people can stay healthy, grow crops that flourish year after year, and break free from poverty.**



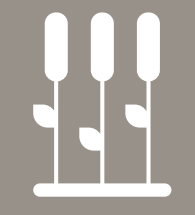
## Harvest supper

Hold a harvest supper at home or with your group. We've provided some delicious traditional recipes from Ethiopia and Uganda overleaf as inspiration.



## Harvest collection

Support WaterAid with your harvest collection this year. If you'd like to do this online, set up a JustGiving page and send the link to members of your group.



## Harvest cook-off

A chance for culinary enthusiasts to shine! Decide on a dish that celebrates wonderful produce – chilli, crumble, soup, pie – and ask participants to prepare their own recipe and bring it along for a taste testing! You can suggest donations for each entry, and from those who are tasting too.



## Produce auction or raffle

Ask members of your group to bring in homegrown or homemade produce, and auction them off or use their contributions to put together themed baskets. Fruit baskets, afternoon tea baskets and breakfast baskets make wonderful raffle prizes.



## Teddy bears' picnic

For your youngest members, organise the ultimate teddy bears' picnic. This could take place in your community hall, a park if the weather holds, or at home. Bring rugs, teddies, party food and plenty of songs and game ideas, and ask for a donation for each child attending.



## Hold a bread baking masterclass

If you have a keen baker in your group, why not ask them to hold a masterclass either in person or online, for others to learn their skills and make beautiful harvest loaves?



# Recipe ideas from around the world

This harvest, why not cook some delicious dishes from other countries to share with friends and family.



## Ethiopia: Injera-style bread

**To make authentic injera, you need to use teff flour. Try this recipe instead for a taste of this Ethiopian specialty.**

- ◆ Make the starter by mixing 1 cup cornflour, ½ cup sorghum or wholewheat flour, 1 tbsp sugar, 1 tbsp dry yeast and 1¼ cups warm water in a bowl. Leave this to rise for around an hour.
- ◆ In a large bowl, combine 4 cups plain flour, 6 tsp baking powder, 4 tsp salt and ¼ cup sugar. Add the starter mixture, mix thoroughly and slowly start adding 4 cups warm water a little at a time. Mix well and leave to rise for about 2 hours.
- ◆ Heat a frying pan on a medium heat, and pour a ladle of batter onto the pan. Spread it out from the centre in a circular motion to around the size of a dinner plate and cover.
- ◆ Cook until little bubbles come through across the pancake. No need to turn over.

## Ethiopia: Spiced lentil stew

**This rich, layered stew is full of complex flavours. Delicious served with injera.**

- ◆ Soak one cup of dried lentils for two hours.
- ◆ Heat 1-2 tbsp coconut oil or Ethiopian spiced butter, and ¼ cup cooking oil in a pan. Add one diced onion, 1½ tbsp berbere paste, 2 tsp minced garlic and 1-2 tsp smoked paprika, and cook until onion is translucent.
- ◆ Add soaked lentils and 1 tbsp tomato puree, stir and cook for 3 minutes.
- ◆ Add two cups vegetable or chicken stock and salt to taste. Bring to a boil and simmer until the sauce thickens and the lentils are cooked.
- ◆ Add 2 tbsp chopped parsley or coriander, and season to taste.

## Uganda: Mandazi doughnuts and chai tea

- ◆ In a large bowl, mix ¼ cup warm water, ½ cup canned coconut milk, 1 tsp salt, ¼ - ½ cup sugar and 2 tsp active dry yeast. Set aside for five minutes.
- ◆ Add 1 large egg and stir. Then add 3 cups plain flour, 1 tsp crushed cardamom, ½ tsp ground nutmeg or cinnamon, and 3 tbsp grated coconut and mix by hand.
- ◆ Turn the dough onto a floured surface, and knead for 5-7 minutes.
- ◆ Place dough in a greased bowl, turning once to coat. Cover loosely with a clean cloth and let it rise in a warm place for 1-2 hours or until doubled in size.
- ◆ Divide dough in 4 equal pieces, roll each piece into a ball and cut into 6 segments. Rest these for 15 minutes.
- ◆ Heat vegetable oil to 190°C, at least 5cm deep in a saucepan. Gently drop the mandazi into the oil in batches.
- ◆ Fry for a few minutes, turn over and fry until both sides are golden brown. Sprinkle with icing sugar if desired.

### For chai tea:

- ◆ In a small saucepan, combine equal parts of milk and water and add chai masala. Bring to simmer and add loose- leaf tea.
- ◆ Allow to steep over low heat for 5-8 minutes and add sugar to taste.
- ◆ You can make chai masala by combining 2 tsp ground cinnamon, 1-2 tsp ground ginger, 1 tsp ground cloves, 1 tsp ground cardamom, ½ tsp nutmeg and ¼ tsp ground black pepper.