

# NELSON'S JOURNEY PURPLE PICNIC GROUPS AND CLUBS FUNDRAISING PACK



Bringing Back  
Smiles to Bereaved  
Children in Norfolk





Thank you for signing up to support our Purple Picnic campaign. We are so excited you've chosen to support us and we can't wait to hear how your Purple Picnic goes.

**Remember, your picnic doesn't have to be conventional. Think outside the box and get creative with some fun ideas.**

All of the funds you raise will help us to continue supporting bereaved children and young people throughout Norfolk.

If you need any help or support whilst you're planning your event, our Fundraising team are always at the end of the phone by calling 01603 431 788 or you can email [fundraising@nelsonsjourney.org.uk](mailto:fundraising@nelsonsjourney.org.uk)





NELSON'S JOURNEY

PURPLE PICNIC

THANK YOU VIDEO



Bringing Back  
Smiles to Bereaved  
Children in Norfolk



# Inspiration



**HOLD A BAKE OFF COMPETITION**



**HOLD A BAKE SALE.**



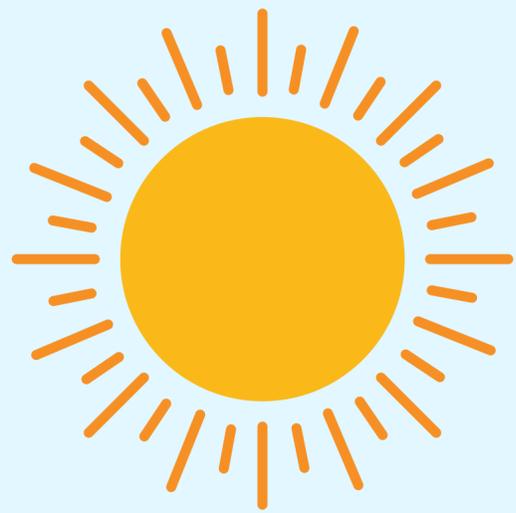
**RAFFLE OR TOMBOLA**

**SELL SOME HOME MADE CRAFTS**



**PLAY GAMES**





# COME TO OUR PICNIC

Nelson's  
Journey  
**Purple  
Picnic**  
bringing back smiles to bereaved children



Bringing Back  
Smiles to Bereaved  
Children in Norfolk

Join us to help raise funds for



When:

Where:

What's Happening?







Recipe donated by Baking for Wellbeing in support of Nelson's Journey Purple Picnic week

## FOR THE SPONGES

110g Baking Spread such as Stork  
110g Caster Sugar  
2 Medium Eggs  
110g Self Raising Flour  
1/2 tsp (teaspoon) Baking Powder

### For the Buttercream:

200g Soft Butter (Room temperature)  
400g Icing Sugar  
Food Colouring

## EQUIPMENT

Mixing Bowls  
Scales  
Sieve  
Measuring Spoons or Teaspoon and  
Tablespoon  
Table Knife  
Electric Mixer or a Fork & Wooden  
Spoon  
Silicone Spatulas  
Bun Tin  
12 Cupcake Cases  
A Metal Skewer or Cocktail Stick  
Icing Bags  
Icing Nozzle (Wilton 2D for the Roses  
& Wilton 352 for the leaves)  
Scissors  
Small Bowl

# PURPLE CUPCAKES METHOD

• Preheat the oven to 160C/350F / Gas Mark 4.

• Put the cupcake cases in the bun tin. If you don't have a bun tin, the cases can rest on a flat tray.

• Break the eggs in the bowl, then sift the flour onto the eggs in the mixing bowl, then add the sugar, baking spread & baking powder and mix together either by hand or using a mixer. Make sure the mixture is smooth and slightly fluffy.

• Divide the mixture evenly between the 12 cupcake cases.

• Put in the middle of the preheated oven for about 12-15 minutes or until they are well risen and golden. To check they are cooked, push gently on top and if they spring back it's done. Alternatively, insert a skewer or cocktail stick in centre of the cupcake. If it comes out with cake mix on it, cook for longer, if it comes out clean they're cooked.

• Once cooked, leave the cupcakes in the tin to cool completely.

• While cupcakes are cooling, make the buttercream. Put the butter into a bowl and mix for 30 seconds. Sift the icing sugar into the bowl and mix for 2-3 minutes until it all comes together. Add about 1/2 teaspoon of boiling water and then mix for 10 seconds more. Don't overmix as it needs to be stiff for icing.

• Separate some of the icing and put into a small bowl for the leaves. You only need a couple of tablespoons worth. Add the green food colouring to this mix and mix until it has an even colour. Add the purple food colouring to the remaining buttercream. Snip off ends of 2 icing bags and insert a nozzle in each one. Put the purple buttercream into the bag with the 2D nozzle, don't overfill the bag. Do the same with the green buttercream with the bag with the 352 nozzle.

• To pipe the flowers, use the bag with purple icing. Start in the middle of the cupcake and allow the buttercream to fall onto the cake then slowly spiral outwards overlapping the cake until it's covered. At the end, stop squeezing and pull the nozzle away sharply. Carry on piping until you've completed all 12 cakes.

• You will see the icing is a bit untidy where the nozzle has been pulled away, this is where you add your leaves. Grab the icing bag with the green icing. Hold it up so it's like a beak and 1/2cm away from where you want the leaf. Gently squeeze and the nozzle will start creating a leaf. You don't need to pull away much until after you finish squeezing. It's always worth practicing by icing into a bowl if you're a bit unsure to start with.

Kate Barmby's  
**Edible  
Memory  
Jars**

My grandmother was an enthusiastic cook however she was quite rebellious and almost always refused to follow a recipe. These jars full of deliciousness have been created in her memory as they are more of a concept than a recipe and they are perfect for anyone that doesn't really like following instructions!

My "naughty nanny" as she was affectionately known used to make us eat our pudding before our main course in case we would be too full up to manage it! My grandmother was very partial to a glacé cherry and always carried a KitKat in her handbag in case of emergencies.

The idea is that you layer up your loved ones or your own favourite treats in a screw top jar and then eat your way through the layers of memories that they evoke.

## Tip

- Include some layers of wet ingredients like cream, custard or yoghurt to help bring everything together
- You could make a frozen version using icecream

## My jar in memory of my grandmother Lucy was layered with her favourites...

- Whipped double cream
- Fresh sliced strawberries
- Raspberries
- Blueberries
- Tinned peaches
- Broken shortbread biscuits
- Smashed meringues
- All topped off with a KitKat and a glacé cherry

Once you've put all your layers of treats in your jar put on the lid and leave it in the fridge so the flavours have a chance to meld together a bit.



Love Kate x



# Bake Off Score Sheet



Name of Baker:

Name of Bake:

	1	2	3
Appearance:	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Texture:	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Taste:	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

TOTAL SCORE:



# Bake Off Score Sheet



Name of Baker:

Name of Bake:

	1	2	3
Appearance:	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Texture:	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
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TOTAL SCORE:



# Bake Off Score Sheet



Name of Baker:

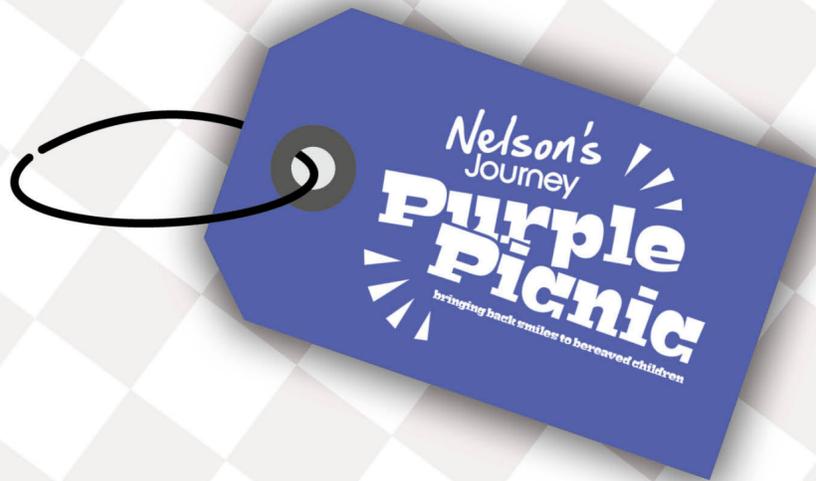
Name of Bake:

	1	2	3
Appearance:	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Texture:	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Taste:	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

TOTAL SCORE:



# What's Nelson's Favourite Cake?



## To play...

Please pay £2 per guess and write your name under the cake which you think is Nelson's favourite. The winner will receive half the total takings!

**The remaining money will be added to the host's fundraising total to be sent to us, to help bring back smiles to bereaved children!**

**Notes to the host:** Please choose the cake before your guests guess which is **Nelson's Favourite Cake**. We suggest you pop the answer in an envelope before your guests arrive, to be revealed once all the cakes have been chosen.



**Terms & Conditions:** When entering the game, you agree that if you win, at least half the money will be donated to Nelsons Journey (a registered charity). If the winning cake does not get chosen, the winner will be the closest guess to the winning cake.





# Set Up Your JustGiving Page

The most convenient and easiest way for you to collect donations is to set up an online fundraising page by visiting <https://www.justgiving.com/campaign/purplepicnic>

Here's some tips on how to set up and promote your fundraising page:

- 1) Upload a profile photo
- 2) Set a fundraising target
- 3) Tell your story of why you are taking part in Purple Picnic, and why you're raising funds for Nelson's Journey
- 4) Share the link so your supporters can make a donation
- 5) Thank your supporters



**Good Luck!**  
**We Hope You Have Fun**



## After Your Picnic...

We hope you enjoyed hosting your Purple Picnic and that everyone had fun.

### WHAT'S NEXT?

We would love to know how your event went.

Please email

[Fundraising@nelsonsjourney.org.uk](mailto:Fundraising@nelsonsjourney.org.uk)

Please tell us a bit about what you did, include details like this:

- Details about your Picnic, what you did, what went well.
- Photos of your event that you are happy for us to share on social media and for marketing purposes.
- How much you raised.
- How and when you will be paying in funds in to the charity.



**Thank you for supporting our work and helping to bring back smiles to Norfolk's bereaved children.**



# How To Pay Your Funds In

If you have not set up a JustGiving page you can send donations to us in the following ways.

## ONLINE DONATION

Visit <https://www.justgiving.com/campaign/purplepicnic> and select the give now option.

## BY DIRECT BANK TRANSFER

Please contact us at [fundraising@nelsonsjourney.org.uk](mailto:fundraising@nelsonsjourney.org.uk) for full details on how to do this.

## BY CHEQUE

Please make this payable to 'Nelson's Journey' and post to Smiles House, Octagon Business Park, Hospital Road, Little Plumstead, Norwich, NR13 5FH.

## BY CASH

You can drop off payment to our office by prior arrangement. We are open Monday – Thursday 9am to 5pm and Friday 9am to 4:30pm. Call us on 01603 431 788 to arrange this.



# Congratulations!

in taking part in the 2024

Nelson's Journey

Purple Picnic.

Thank you for raising

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to support Norfolk's  
bereaved children.

