



LEUKAEMIA & LYMPHOMA NI

is the only charity in
Northern Ireland
dedicated to funding
blood cancer
research.

*The
Big Red
Tea Party*

Fundraising Pack

**Thank you for helping us
beat blood cancer through research**



Giving Hope for 60 Years



2024 is the 60th year of **LEUKAEMIA & LYMPHOMA NI**

Why not help us to celebrate this by hosting your own 'Big Red Tea Party'.

Since 1964 we have been raising money to support local researchers and the science behind helping improve treatments and outcomes for blood cancer patients in NI. A family from Moira, the McDowells, set up the charity (then called NI Leukaemia Research Fund) after losing their teenage daughter Carole to leukaemia in 1963. Since then the charity's focus has extended to all blood cancers including lymphoma and myeloma, with a focus on funding education, research and clinical support as well as growing public awareness of these diseases and their symptoms.

Your tea party will help us to continue this vital work, and we are very grateful for your effort and time.

So raise your cuppa and toast 60 years of working to beat blood cancer!



Our founder Mrs Olive McDowell.



Mrs McDowell was awarded an MBE in 1980 in recognition of her work; by this stage NILRF had raised £500,000.



Giving Hope for 60 Years



In Northern Ireland
3 people are diagnosed
with a blood cancer
every day.



* It's the 3rd
highest cancer
killer in NI.

For every 4
people diagnosed
with a blood cancer
3 will survive.
1 will not.

Blood cancer
research is vital to
find new ways of
treating blood
cancer patients.

**LEUKAEMIA
& LYMPHOMA NI**
is the only charity in
Northern Ireland dedicated to
funding blood cancer research.

To carry out this life saving
research we need to
raise at least £650k
every year.

Why fundraise?

The money you raise will be used to fund research based at the Patrick G Johnston Centre for Cancer Research (PGJCCR) at Queens University, Belfast.

The **Leukaemia & Lymphoma NI** scientists are experts in their field and with their research they aim to understand how the disease develops, better methods of treatment and ultimately improve the outcome and quality of life for all patients affected by leukaemia, lymphoma, myeloma and other related conditions.

Why not set up an online giving page to allow people to donate online at: <https://justgiving.com/nilrfor> via our QR code below.

Alternatively you can set up a Give as You Live fundraising page at: <https://www.giveasyoulive.com/charity/leukaemia-lymphoma-ni>. You can also increase your fundraising by using **Give as you Live Shop** – most major supermarkets and 6000+ retailers are on it – so buy your tea party goodies online and they will send us a donation, up to 5% depending on the retailer!



* Mortality incidence of haematological, breast, colorectal, lung and prostate cancers in Northern Ireland 2015-2019. This data was provided by the Northern Ireland Cancer Registry.



Giving Hope for 60 Years

Hosting your own



Some things to consider when planning your tea party



1. Choose Your Venue

Will you host your party at your home, perhaps in your workplace, or maybe a church/community hall?



2. Decide on a date

Pick a date which will suit the most people. If the party is outside the home be sure to check venue availability.



3. How will money be raised?

Will you ask for donations or a set amount from everyone attending? You could decide to price individual cakes/treats and charge per item. Maybe you'll include a raffle/tombola to increase donations.



4. Will you provide any extras?

You could welcome your guests with a goody bag - we can provide items like t-shirts, pens, badges for you to sell or give out.

Don't forget to complete the gift aid form which is included in this pack. If you are a UK taxpayer then we can claim back an additional 25p for every £1 donated!



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I'm hosting a



**to raise money for
Leukaemia and Lymphoma NI**



Giving Hope for 60 Years



Spread the word

So you've decided on your Big Red Tea Party, now it's time to shout all about it and encourage as many people as possible to support you.

Social media such as Facebook, Instagram and X are an excellent way to spread the word to a large number of people. It's easy to create an event page or group and this can then be shared by all your family and friends.



Giving Hope for 60 Years

You're invited to my



Big Red
Tea Party

You're invited to my



Big Red
Tea Party

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Big Red
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Big Red
Tea Party

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Big Red
Tea Party

Dear _____

please join me

on _____

at _____



To raise money for **LEUKAEMIA & LYMPHOMA NI**
1964 - 2024

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at _____



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To raise money for **LEUKAEMIA & LYMPHOMA NI**
1964 - 2024

Bunting for your Tea Party



**LEUKAEMIA
& LYMPHOMA NI**
1964 - 2024

**LEUKAEMIA
& LYMPHOMA NI**
1964 - 2024

**60
years**



**LEUKAEMIA
& LYMPHOMA NI**
1964 - 2024

Print and cut out the triangles
and use string or ribbon to
display them at your tea party!



Bunting for your Tea Party



**LEUKAEMIA
& LYMPHOMA NI**
1964 - 2024



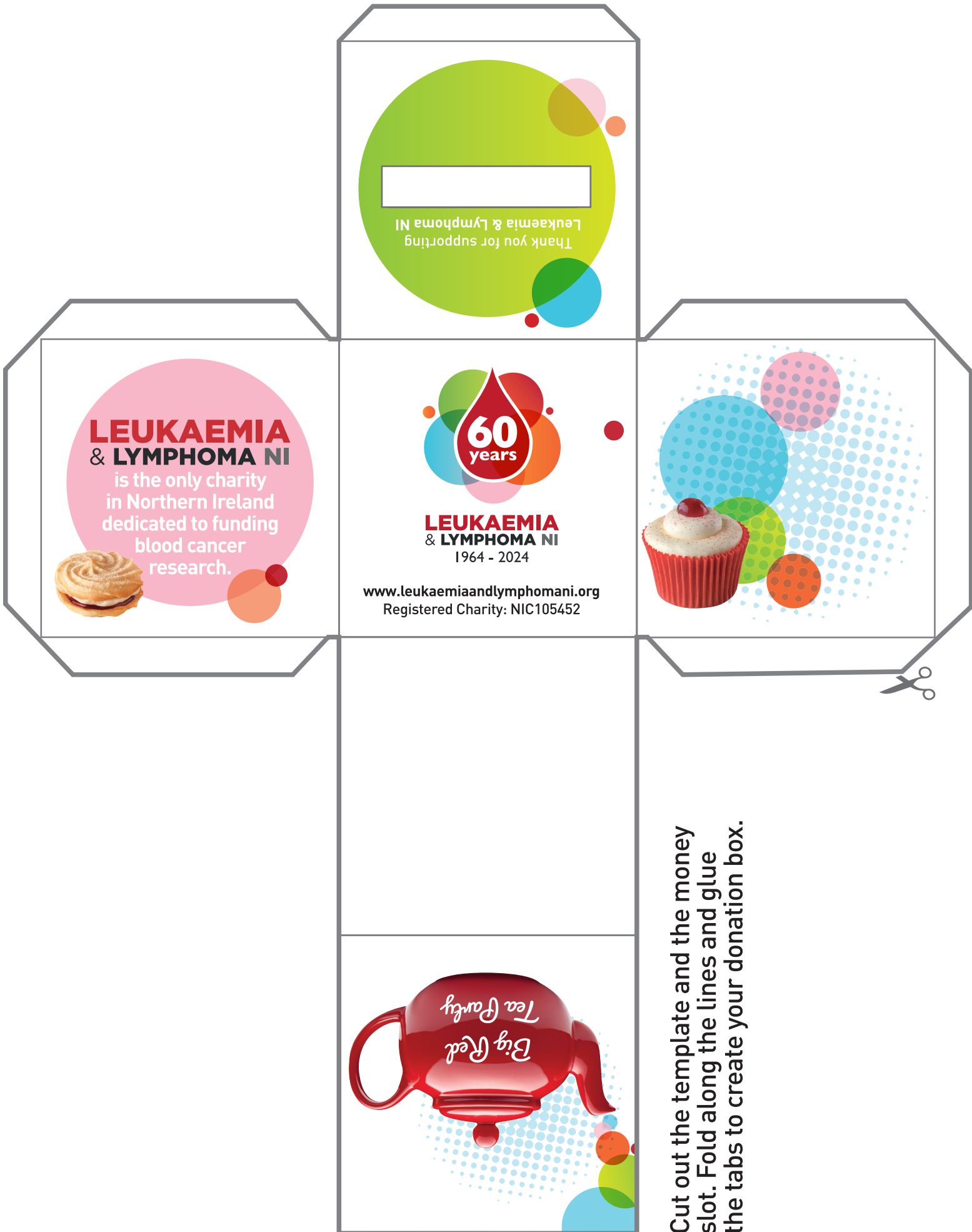
**LEUKAEMIA
& LYMPHOMA NI**
1964 - 2024



**LEUKAEMIA
& LYMPHOMA NI**
1964 - 2024

Print and cut out the triangles
and use string or ribbon to
display them at your tea party!

Make your Donation Box



Cut out the template and the money slot. Fold along the lines and glue the tabs to create your donation box.

*Now it's time
to get baking!*



Victoria Sponge Cake

The perfect party cake. A traditional bake that everyone is sure to love.

Ingredients

For the sponge

200g caster sugar
200g softened butter
4 eggs, beaten
200g self-raising flour
1 tsp baking powder
2 tbsp milk

For the filling

100g butter, softened
140g icing sugar, sifted
drop vanilla extract
120g strawberry jam
icing sugar, to decorate

Top Tip: ensure all ingredients are at room temperature before starting.

Method

- Preheat oven to 190 Degrees Celsius.
- Butter two 20cm sandwich tins and line with baking paper.
- In a large bowl, beat all the cake ingredients together until you have a smooth batter.
- Divide the mixture between the two tins and smooth the surface.
- Bake for approx 20mins until golden and the cake springs back when pressed.
- To make the filling, beat butter until smooth and creamy then gradually beat in icing sugar and vanilla extract.
- Spread the buttercream over the bottom of one of the cooled sponges.
- Top with jam and then sandwich the second sponge on top.
- Dust with icing sugar before serving.

Top Tip: The cake will keep in an airtight container for up to 2 days.

Cherry Bakewell Cupcakes



Light sponge filled with cherry jam, topped with almond buttercream and a glace cherry.

Ingredients

For the cake

175 g Butter or baking spread
175 g Caster sugar
3 Eggs large
1 tsp Vanilla extract
175 g Self raising flour

For the filling

185g Cherry jam

For buttercream

200g Butter
400g Icing sugar
1 tsp Almond extract

For the decoration

6 Glace cherries cut in half
Flaked almonds to sprinkle

Top Tip: ensure all ingredients are at room temperature before starting.

Method

- Pre-heat your oven to 160C Fan/180C/350F/Gas Mark 4, and place cupcake cases in a cupcake tin.
- To make the sponge, mix together the butter and sugar, using a silicone or wooden spoon, until smooth. Add the eggs and vanilla extract and whisk well. Then whisk in the self raising flour.
- Divide the mixture between the 12 cupcake cases.
- Bake them for 20-25 minutes or until they are golden brown and a skewer inserted in the centre of the cupcakes comes out clean. Leave to cool completely.
- Use a cupcake corer or a knife to make a hole in the middle of each cupcake.
- Fill the holes with the cherry jam. You can do this using a spoon or put the jam into a small piping bag, snip the end off and pipe it in.
- Make the buttercream by mixing together the butter and icing sugar, then add the almond extract, and mix until smooth. You can do this by hand or with an electric whisk. If it's too stiff, add a splash of milk and whisk in.
- Pipe the buttercream onto each cupcake using a piping bag fitted with your chosen nozzle. Or spread on with a spoon.
- Add half a glace cherry to the middle of each cupcake and perhaps you could sprinkle with flaked almonds.

Fabulous Fifteens

Try these yummy fifteens using digestives, marshmallows and glacé cherries.



Ingredients

15 digestive biscuits
15 marshmallows
15 glacé cherries, cut in half
200ml condensed milk
100g desiccated coconut, to coat

Method

- Crush the digestive biscuits in a food processor or in a plastic bag with a rolling pin, then put them in a large mixing bowl.
- Chop each marshmallow into 4 pieces and add to the bowl with the cherries and 175ml condensed milk. Mix until the ingredients are well combined and you have a sticky mixture. If it's too dry, add a splash more condensed milk.
- Sprinkle most of the coconut over a large piece of cling film (or foil). Tip the mixture onto the coconut and shape into a long sausage, about 30 x 5cm. Sprinkle more coconut over the top of it and wrap the cling film tightly around, twisting the ends together.
- Leave in the fridge to chill for 4-6 hrs, then cut into 15 slices and serve.

Top Tip: Will keep in the fridge for up to 1 week wrapped in cling film.

Raspberry and White Chocolate Muffins



The perfect party cake. A traditional bake that everyone is sure to love.

Ingredients

300g plain flour
1 tbsp baking powder
100g caster sugar
100g unsalted butter
2 large eggs
200ml semi-skimmed milk
150g fresh raspberries
100g white chocolate

Method

- Preheat oven to 200C/400F/gas mark 6. Line your muffin tin with ten paper cases.
- Sieve the flour and baking powder into a large bowl. Add the sugar.
- Melt the butter. In a separate bowl, whisk together the eggs and milk. Pour the melted butter and the egg mix into the flour. Stir but take care not to over mix.
- Stir in half the raspberries. Cut the white chocolate into small chunks and stir them into the mix.
- Spoon the mixture between the cases. Dot with the remaining raspberries. Cook for 15-20 minutes until golden. Let the muffins cool a little before tucking in.



Jessica's story

Jessica Clarke was diagnosed with Acute Myeloid Leukaemia (AML) just 8 weeks after her wedding. Thanks to the knowledge and expertise of the staff at Altnagelvin and Belfast City Hospital, she received the appropriate treatment and made a full recovery.

Jessica and her new husband Michael, along with their family, hosted a Big Red Tea Party to support LLNI and the vital research we conduct into diseases such as AML. They raised an amazing £6,556.61!

Jessica now also has a personal connection with our charity – her new sister in law, Kathryn, completed her PhD with us and also returned years later to lead the research on our MyBLOC campaign!

Send us the 'dough'!

Now that you have hosted your
'Big Red Tea Party' it's time to
count the dough and send it to us.

If you have cash you are always welcome to visit our
offices and leave it with us.

Cheques/Postal Orders should be made payable to:
Leukaemia & Lymphoma NI and sent to:

Leukaemia & Lymphoma NI
PGJCCR
97 Lisburn Road
Belfast
BT9 7AE

You can:

Transfer the money to our bank account
Account name: Leukaemia & Lymphoma NI
Account number: 40233757
Sort Code: 95-06-79

Don't forget to return your gift aid form.





**LEUKAEMIA
& LYMPHOMA NI**
1964 - 2024

Charity Gift Aid Declaration Single Donation

Boost your donation by 25p of Gift Aid for every £1 you donate.

Gift Aid is reclaimed by the charity from the tax you pay for the current tax year.

I want to Gift Aid my donation of £..... to Leukaemia & Lymphoma NI.

***Very Important**

I am a UK taxpayer and understand that if I pay less Income Tax and/or Capital Gains Tax in the current tax year than the amount of Gift Aid claimed on all my donations it is my responsibility to pay any difference.

Please notify the charity if you want to cancel this declaration, want to change your name/home address, no longer pay sufficient tax on your income and/or capital gains.

My Details

Title:

First name or initial(s):

Surname:

Full Home address*:

Postcode*:

*(Your address, including postcode, is needed to identify you as a current UK taxpayer):

Date:

***Very Important**

If you pay Income Tax at the higher or additional rate and want to receive the additional tax relief due to you, you must include all your Gift Aid donations on your Self – Assessment tax return or ask HM Revenue and Customs to adjust your tax code.

Please send forms and cheques made payable to
Leukaemia & Lymphoma NI

Leukaemia & Lymphoma NI
PGJCCR
97 Lisburn Road
Belfast
BT9 7AE

Tel: 028 9097 2928
Email: info@llni.co.uk
www.llni.co.uk

Leukaemia & Lymphoma NI
Registered Charity No. NIC 105452

Total Gift Aid: £

Date received:

Date banked:



Thank you



Thank you

Don't forget to take lots of pictures of everyone enjoying their yummy treats at your 'Big Red Tea Party'.

Share them with us by using the hashtag **#LLNIBigRedTParty**

**Thank you for choosing to support
Leukaemia and Lymphoma NI**

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Tel: 028 9097 2928
Email: info@llni.co.uk
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Follow us on:



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