Put your kettle on!

Celebrate the 70th birthday of our National Health Service
2018 marks the 70th Anniversary of our National Health Service – a fantastic opportunity to reflect on the achievements, innovations and individuals that have shaped the NHS as we know it today.

‘Put Your Kettle On’ for York Teaching Hospital Charity and help celebrate this milestone. It’s a perfect opportunity to catch up with friends, family and colleagues whilst raising money to help your local hospital, from York to the Yorkshire Coast.

As an NHS charity we are committed to helping our hospitals do more and provide the best possible level of care to our patients. We can only do this with your help.

You don’t have to be a doctor or a nurse to make a difference. Most of us will have experienced outstanding hospital care at some point in our lives and everyone will know someone who has. If you are passionate about our NHS, this is your chance to give back.

Don’t forget to take lots of photos and share them with us on our social media pages as we would love to see them.

Facebook: YorkTeachingHospitalCharity
Twitter: @YorkTHCharity
Instagram: YorkTeachingHospitalCharity

How to hold your tea party

• Choose your date and venue, make sure people will be able to get there.
• Let people know, use the posters and send out invitations.
• Bake! Our recipes will be sure to impress. Ask friends and family to help or buy some tasty buns from your local store.
• Use the balloons and bunting to decorate your venue or table.
• Ask people for a donation in return for some cake and a cup of tea.

How to maximise your fundraising

• Make a hamper with tasty treats and hold a raffle.
• Run a quiz and charge people to take part with a cake for the winner.
• Ask your employer if they will consider matching what you raise on the day, many will and it’s a great way to double your fundraising total.
Aprons at the ready...

**Classic Victoria Sponge**

**For the cake:**
- 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 of sugar, sifted
- Drop of vanilla extract
- Half of a 340g jar of good quality strawberry jam
- Icing sugar, to decorate

**Instructions:**
1. Heat oven to 190c/170c fan/gas 5. Butter two 20cm sandwich tins and line with non-stick baking paper. In a large bowl, beat all the cake ingredients together until you have a smooth, soft batter.
2. Divide the mixture between the tins, smooth the surface with a spatula or the back of a spoon, then bake for about 20 minutes until golden and the cake springs back when pressed. Turn onto a cooling rack and leave to cool completely.
3. To make the filling, beat the butter until smooth and creamy, then gradually beat in icing sugar. Beat in the vanilla extract if you’re using it. Spread the butter cream over the bottom of one of the sponges, top it with jam and sandwich the second sponge on top. Dust with a little icing sugar.

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**Chocolate Fudge Cupcakes**

**For the cake:**
- 200g butter
- 200g plain chocolate
- 200g light soft brown sugar
- 2 eggs, beaten
- 1 tsp vanilla extract
- 250g self-raising flour

**For the icing & decoration:**
- Smarties, sweets, sprinkles to decorate
- 200g plain chocolate
- 100ml double cream, not fridge-cold
- 50g icing sugar

**Instructions:**
1. Heat oven to 160c/140c fan/gas 3 and line a 12-hole muffin tin and cases. Gently melt the butter, chocolate, sugar and 100ml hot water together in a large saucepan, stirring occasionally, then set aside to cool a little while you weigh the other ingredients.
2. Stir the eggs and vanilla into the chocolate mixture. Put the flour into a large mixing bowl, then stir in the chocolate mixture until smooth. Spoon into cases until just over three-quarters full (you may have a little mixture leftover), then set aside for 5 minutes before putting on a low shelf in the oven and baking for 20-22 minutes. Leave to cool.
3. For the icing, melt the chocolate into a heatproof bowl over a pan of barely simmering water. Once melted, turn off the heat, stir in the double cream and sift in the icing sugar. When spreadable, top each cake with some icing and decorate with sweets or sprinkles.
Returning your funds raised

Cheques
Please make cheques payable to ‘York Teaching Hospital Charity’ and post to:

York Teaching Hospital Charity
Fundraising & Volunteering Hub
Main Entrance
York Hospital
Wigginton Road
York
YO31 8HE

Bank Transfer
Please complete a bank transfer to our account:

York Teaching Hospital Charity
Account no: 10989649
Sort code: 20-99-56
Reference: KettleOn

Please advise us of your bank transfer beforehand so we know it’s from you!

Debit or Credit Card
Make a secure debit or credit card donation via our website www.york.nhs.uk/donate or call 01904 724521 to donate over the phone.

Thank you!

For more details about York Teaching Hospital Charity please head to our website www.york.nhs.uk/fundraising

T: 01904 724521
E: charity.fundraising@york.nhs.uk

York Teaching Hospital Charity is a registered charity, no. 1054527