Rewley's BIG COFFEE MORNING FOR HOSPICE

COFFEE

YOUR



2024 WELCOME PACK

hospicecoffeemorning.ie

WELCOME

BEWLEY'S BIG COFFEE
MORNING FOR HOSPICE IS
ONE OF IRELAND'S LONGEST
ESTABLISHED AND MOST
LOVED FUNDRAISERS
IN AID OF SPECIALIST
PALLIATIVE HOSPICE AND
HOMECARE SERVICES ALL
ACROSS IRELAND.

Over €45.3 million has been raised to support front-line hospice care since the campaign began in 1992 and this could not have been achieved without the wonderful support and dedication of our coffee morning hosts.

Bewley's have proudly supported the campaign from the very beginning making this one of Ireland's most successful and longest standing charity partnerships.

Bewley's Big Coffee Morning for Hospice has enabled local hospice groups to provide the best in person centered and excellent care to patients and their families for over 30 years.

HOSTING A COFFEE MORNING IN 2024

We are delighted to be going in to our 32nd year of Bewley's Big Coffee Morning for Hospice. A milestone we have reached because of the generosity of people in cities, towns and villages throughout Ireland. It is through the amazing support of hosts like you that we can raise money to continue delivering specialist palliative care across the country.

The past few years have been challenging for all of us, and as local organisations that rely so heavily on fundraising, our efforts continue to be severely affected by new social and economic challenges. That's why Bewley's Big Coffee Morning for Hospice has never been more important as it's our biggest annual fundraiser of the year. By hosting a coffee morning this September, you will be helping your local hospice to provide specialist care to patients in your local community at a time when they need it most.

THANK YOU FOR REGISTERING TO HOST A COFFEE MORNING. REMEMBER THAT EVERY EURO THAT YOU RAISE GOES TO THE HOSPICE AND HOMECARE GROUP OF YOUR CHOICE.

WE WISH YOU A VERY HAPPY COFFEE MORNING!











DO COFFEE YOUR WAY





CONTENTS

BREW GUIDE

Hints and tips from the Bewley's Barista Academy on brewing the perfect cup of coffee.

RECIPE

Catherine Fulvio's Lemon Meringue Scones.

INVITES

Print these out and send to your friends, family and colleagues and make a party of it.

POSTERS

Promote your Coffee Morning with our poster suite.



DIY BUNTING

Cut out and string together bunting to decorate your Coffee Morning.

COMPETITION

Get your friends, family and colleagues involved in your Coffee Morning with our 'Winner Bakes it All' baking competition.

HOSPICE - WHERE YOUR MONEY GOES

Show your guests that their contribution to your Coffee Morning goes a long way.

THANK YOU POSTER

Announce the results of your Coffee Morning and let your guests see the difference they can make, every cup counts!



WHAT NEXT?

YOUR CHOSEN HOSPICE WILL BE IN TOUCH TO ARRANGE DELIVERY OF YOUR COFFEE MORNING PACK CONTAINING:



BEWLEY'S COFFEE







GUEST INVITATIONS



COLLECTION

BOX









PERFECT PREPARATION TIPS FROM THE BEWLEY'S BARISTA ACADEMY



CAFETIÈRE / PLUNGER PREPARATION

Heat the cafetière using boiling water.

Empty water and add one heaped dessert spoon per cup.

Pour in water that's just off the boil.

Stir well and let the coffee stand for 3 minutes before plunging slowly.

5

Serve and savour the flavour!



GOLDEN RULES

- 1. Coffee should be stored in a cool, dry place.
- Fresh ground coffee should never be exposed to air.Store in an airtight container or seal bag accordingly after use.
- 3. Portion correctly for optimum flavour. Bewley's suggest using 1 dessert spoon of freshly ground coffee per average sized cup.
- 4. Never use boiling water as it spoils the flavour of the coffee.

 The best brewing temperature for coffee lies between 91–96°C.

FREE BEWLEY'S COFFEE!

Thanks to the generous support of Bewley's, all the coffee is supplied to our hosts for their coffee morning in support of their local hospice and homecare service.





LEMON MERINGUE SCONES

TRY THESE DELICIOUSLY TART AND SWEET SCONES FROM CHEF CATHERINE FULVIO.



This recipe makes 10 medium scones.

To prepare the scones, preheat the oven to 220°C/200°C/gas 7.

Sift all the dry ingredients together. Rub in the chilled butter until the mixture resembles fine breadcrumbs.

Make a well in the centre and add most of the milk. Mix to a soft dough adding all of the milk if required. Turn out onto a floured surface and knead lightly. Roll out to about 2 ½ cm thick.

Dip a 3cm cutter into flour and cut the dough into rounds.



INGREDIENTS

For the scones:

- 250g plain flour
- 1 heaped tsp baking powder
- Pinch of salt
- 1 tbsp sugar
- 60g chilled butter
- 120ml to 140ml milk
- Beaten egg & sugar to glaze the scones

For the cream:

- 2 meringue nests
- 200ml whipped cream
- About 120g lemon curd

Place scones on a floured baking tray, glaze with the beaten egg and dip the tops into sugar.

Place immediately into the oven to bake for about 12 minutes to 15 minutes.

The scones should have risen and have a golden top. Leave to cool.

To serve, crush the meringues into a bowl and add the whipped cream, mix well. Slice the scones in half and place on a serving platter. Spoon some meringue cream onto the base of each scone and spoon some lemon curd on top.





COFFEE CAKE WITH BUTTERCREAM FROSTING

ADD YOUR BEWLEY'S COFFEE TO THIS TASTY RECIPE FROM SARAH BUTLER.



This recipe makes 1lb of coffee cake. **Prep time:** 10mins. **Cooking time:** 1 hour. Preheat oven to 190C, 170C fan, gas 5.

Beat the butter and both sugars together in a large bowl with an electric mixer. Add the eggs while beating on medium speed.

Pour in the vanilla essence and combine. If the mixture splits, just add 1-2 tosp of the flour to bring it together again.

Pour in the coffee mixture. Add the milk and combine everything well, scraping down the sides for an even mixture.

Finally, sieve in the flour and baking powder. Add the salt and almond flour & combine.

Pour the mixture into a 1 Lb lined loaf tin and bake for 1 hour. Cover with tin foil after 40 minutes to prevent it burning.



For the cake:

- 170g butter softened
- 100g light brown sugar
- 70g caster sugar
- 2 eggs
- 1 tsp vanilla essence
- 4 teaspoons coffee dissolved in 2 tbsp water
- 120ml milk
- 220g self-raising flour
- 1 tsp baking powder
- 25g ground almonds/almond flour
- Pinch of salt
- Handful of chopped walnuts to decorate

For the coffee buttercream:

- 100g butter softened
- 220g icing powder, sieved
- 2tbsp fresh cream
- 1tbsp coffee dissolved with 2 tbsp warm water

To make the buttercream frosting:

Beat the butter for 2-3 minutes with an electric mixer. Gradually spoon in the icing powder to the butter while mixing.

Once combined, beat for a further 2-3 minutes. Add the cream and coffee and beat a further 3-4 minutes. If it is very loose, add in a little more icing powder.

Refrigerate for 30 minutes before piping on top of the loaf.

Sprinkle chopped walnuts on top to decorate!





OUR TOP TIPS

There are so many ways to get involved by hosting at home, outdoors, or even a drive through Coffee Morning to raise much needed funds for Hospice.

1. PICK A DAY - ANY DAY!

If September 26th doesn't suit, don't worry. Pick another time close to the official date that will allow as many friends, family and neighbours as possible to join in the fun.

2. CLAIM YOUR COFFEE

Thanks to the generous support of Bewley's, we'll send you a pack of their delicious coffee along with posters, invitations and collection boxes when you register.

3. SPREAD THE WORD

Get the word out! Display posters, send a group invitation by email, set up a WhatsApp group or create a Facebook event. A personal phone call is hard to beat!

4. GET COMPETITIVE! THE GREAT HOSPICE BAKEOFF!

A Coffee Morning is always a great excuse to show off your baking creativity!

5. PAY AS YOU GO

Set up an online donation page such as JustGiving.com or Facebook to receive donations via debit and credit card. It's very easy to set up and use, it's free and the funds come straight to us. Please call your local Hospice if you need any help.

Cash donations can be lodged directly to your local hospice and can be added to online donations.

6. SHARE YOUR MUG SHOTS

Share your photos using #togetherforhospice and post to our Twitter @TogetherHospice, Facebook @TogetherForHospice or instagram @together_for_hospice.

7. THANK AND BE THANKED

Don't forget to thank everyone on our behalf! We are truly grateful for all donations raised through Bewley's Big Coffee Morning for Hospice so let your guests know how much they helped to raise. Remember, every cup counts! If you are unable to host a Coffee Morning this year, please support your local Hospice by making a donation.

AS A COMMUNITY IT IS SO IMPORTANT THAT WE CARE FOR EACH OTHER.
PLEASE HELP IF YOU CAN. THANK YOU FOR YOUR SUPPORT AND GENEROSITY.







Rewley's BIG COFFEE MORNING FORHOSPICE

DÉARDAOIN 26Ú MEÁN FÓMHAIR 2024

Is fiu gach uile cupán! Bi Linn, tá fáilte roimh gach síntiús, is Cuma beag nó mór. Cabhraigh led' Oispís an saol a dhéanamh níos gile. Ní Neart go Cur le Chéile. Ionad nó Fíorúil

Am:

Fanann gach Euro a bhailítear sa cheantar i do cheantar

TOGETHER FOR HOSPICE
THE NATIONAL HOSPICE MOVEMENT

hospicecoffeemorning.ie

@TogetherForHospice @BewleysIreland #TogetherForHospice

JOIN ME, I'M HOSTING You are invited to a Coffee Morning in aid of your local hospice.

Every euro raised locally stays locally.

Date and Time:

Venue:

EVERY CUP COUNTS!

Donate whatever you can and help your Iocal hospice make life a little brighter.



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Every euro raised locally stays locally.

Date and Time:

Venue:

Donate whatever you can and help your local hospice make life a little brighter.

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GOFFEE MORNING FOR HOSPICE

JOIN ME, I'M HOSTING You are invited to a Coffee Morning in aid of your local hospice.

Every euro raised locally, stays locally,

Date and Time:

Venue:

EVERY CUP COUNTS! Donate whatever you can and help your local hospice make life a little brighter.

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Rewley's BIG COFFEE MORNING FORHOSPICE

JOIN ME, I'M HOSTING!

EVERY CUP COUNTS!

Come along, donate whatever you can and help your local hospice make a life a little brighter.





Venue:

Time:

Every euro raised locally stays locally in aid of:

hospicecoffeemorning.ie

@TogetherForHospice @BewleysIreland #TogetherForHospice





DO COFFEE YOUR WAY.

BE A HOST FOR HOSPICE!

Thursday 26th September 2024 or a date that suits you!

Register today

0818 995 996







EVERY EURO RAISED LOCALLY STAYS LOCALLY!

EVERY CUP COUNTS!

Thursday 26th September 2024

Get together on September 26th or a date that suits you by hosting a Big Bewley's Coffee Morning in aid of your local hospice or homecare group

Remember, every euro raised locally stays locally.







WINNER BAKES IT ALL!

DO COFFEE YOUR WAY

Where:

When:

Prize:

Calling all friends, family and colleagues to get involved in your own Winner Bakes it All competition! Put your skills to the test and get involved by baking your tastiest treat!

Whether you're baking for glory or just for fun, remember – every bite helps change someone's life.

SUGGESTED €2 DONATION TO SIGN UP*



hospicecoffeemorning.ie

@TogetherForHospice @BewleysIreland #TogetherForHospice

YOUR NAME	WHAT YOU'RE BAKING

EVERY TREAT COUNTS!

Come along, donate whatever you can and help your local hospice make a life a little brighter.

SUGGESTED €2 DONATION TO SIGN UP°

THE IMPACT OF YOUR 2023 DONATIONS



OVER

14,000

PATIENTS CARED FOR, AND THEIR FAMILIES NATIONWIDE



3,800

Patients received specialist inpatient palliative care services



400

Specialist palliative care beds



1,200

Incredible volunteers



87.000

Specialist palliative homecare visits



8

New hospice builds between 2015 – 2023



2

Hospice refurbishments in 2023













RAISE A CUP.

You helped us raise



A big thank you for gathering your friends and family and helping to support Bewley's Big Coffee Morning for Hospice.

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@TogetherForHospice @BewleysIreland #togetherforhospice