

Mince Pies for Eyes

Mince Pies for Eyes is a festive themed idea for a coffee morning style fundraiser. Enjoy tasty mince pies, discuss eye health, get your local community together and help fundraise for Vista.

Putting on a spread of warming beverages, tasty treats and enjoying a natter is a great way to show support for Vista and promote Vista's vital services.

If you're planning on hosting a Mince Pies for Eyes event, here are our top tips to ensure it is a great success!



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How to organise

First things first, pick a location:

Hosting at home:

Hosting the event in your own home offers comfort and a great opportunity to do things your own way and make it a personalised event. You could even have an after dinner party with Mince Pies for Eyes and mulled wine!

Keeping your guest list to friends, family and neighbours helps keep things simple. You can even buddy up with a friend or neighbour to lighten the load.

Consider how many chairs you may need, if its outdoors perhaps you might need umbrellas or a gazebo for shelter.

Hosting in the public:

If you have somewhere in mind for a public event, check permissions to host your event there. There are plenty of options to make your event public. Places like community halls are a great start.

Hosting it at school: get the date in the school calendar early so no one misses out. If the school has a newsletter ask for the event to be included. Why not host after the morning school run or during lunchtime or after school club?

Hosting it at work: get the date agreed early, you could even ask your workplace to match donations. Send an email around to your colleagues about the event inviting them to participate.



Spread the word

Pick a date:

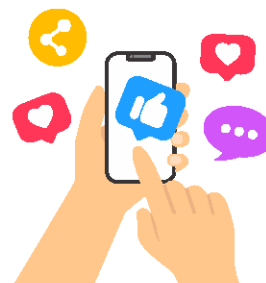
Pick a date that gives people plenty of time to be able to come along. We understand everyone's lives can be busy, share the event with your friends, family, neighbours, community, colleagues to make sure they save the date. Before choosing a date, look out for any potential clashes with other events.

Promote your event:

Spread the news to invitees by promoting your event on social media, sending emails and texts and putting up posters. You could even ask your local radio station or newspapers to advertise your event. Further down the pack you will find a blank poster you can use.

Ask the community and local businesses for support. Why not ask your local supermarkets to donate mince pies or other goodies to your event?

Make sure to include all the details to promote your event. Include the date, time, venue and what you are doing. Tell people it is for charity for Vista and that you are raising donations to support our vital services and support for adults and children with sight loss.



Ask for donations

How to collect donations:

Give people options on how they can donate. Some people prefer cash over card and vice versa. We can help you set up a JustGiving page to collect donations online and we can also give you our Vista collection boxes to collect cash on the day. We also have Gift Aid envelopes for donations (please note where you are selling tickets or directly selling baked goods we cannot claim Gift Aid).

To set up a page on JustGiving for your event follow this link: <https://www.justgiving.com/charity/vista> and click 'start fundraising'. Include a photo and details of what you are doing to make it eye catching and personal!

You could ticket your event and/or ask for donations to enjoy the mince pies and tasty treats. Have a collection box out on the day to encourage people to donate throughout the event too!

Why not add additional ways to fundraise at your event?

Gather tombola prizes through any unwanted gifts, or ask businesses for donations to your tombola too. You could even ask your friends and family for donated prizes. Tombola uses the same tickets as a raffle. Winning numbers on a tombola are numbers ending in a 0 or a 5, assign winning numbers to the prizes and put the matching winning tickets folded in a bag or box, as well as the non-winning tickets folded and shuffle them together.

Why not make it a challenge?

Make it fun and a friendly competition by making it a bake off. Why not put your friends to the test by asking them to bake their best recipe and decide a winner on the day? It can be a fun way to drive donations.

Why donate to Vista

Tell people what they are donating to:

We can provide leaflets detailing our services, how to look after your eye health, as well as awareness of eye conditions and prevention. We can even organise a Vista volunteer or staff member to be a speaker at an event. We can provide details on what amounts raised by donations could pay for too.

Tell people about our vital services and support:

We are the leading local charity working with children and adults with sight loss. We are passionate about providing the very best services; in hospitals, at home and in the community. Vista's specialist staff provide a vital lifeline to many local people. Losing your sight can be frightening. Vista is there, enabling people to regain their independence and live fulfilling lives. Vista's services enable people affected by sight or dual sensory loss to improve:

- Independence and choice through meeting you at diagnosis in hospital, providing low vision aids and specialist cane training that gets you out and about with confidence.
- Social connections and community links through our community of 13,500 people affected by sight loss.
- Health and wellbeing through answering your concerns via our helpline and building your tech skills with our Tech Together Service.

Want to make your own?

Remember to include all allergens clearly during your event.

Ingredients

- **300g/10oz plain flour, plus extra for dusting**
- **pinch salt**
- **150g/5oz fridge-cold butter, cut into 1cm/½in dice**
- **3 tbsp icing sugar**
- **1 large free-range egg, beaten with 1 tbsp very cold water**
- **300g/10½oz mincemeat**
- **To finish**
- **1 medium free-range egg, beaten**
- **1 tbsp caster sugar**

*This recipe was found on BBC Food
and is not our own

https://www.bbc.co.uk/food/recipes/classic_mince_pies_47103

Method

To make the pastry, place the flour and salt in a food processor and add the butter (see the recipe tips, below, if making the pastry by hand). Using the pulse function, whizz until it resembles coarse breadcrumbs. Add the icing sugar and pulse again to mix. Add the beaten egg mixture and pulse briefly to mix to a rough dough.

Tip the pastry out onto the work surface, and using your hands, lightly bring the dough together into a ball and wrap in cling film or place in a plastic sealable box to chill for about 20–30 minutes (this prevents pastry shrinkage later on).

Brush a 12-hole bun tin with melted butter and set aside in the fridge.

After chilling, turn the dough out onto a lightly floured work surface. Roll out into a circle that is about 4mm/¼in thick. Use a round cutter to cut out 12 discs of pastry that are about 6mm/¼in bigger than the size of the bun tin holes. Bring the scraps of pastry together lightly and re-roll as necessary.

Press a round of pastry into the bottom of each hole. Fill each pastry case with a level tablespoon of mincemeat. Don't overfill them as they will leak and make your mince pies stick to the tray.

Cut out 12 lids with a smaller pastry cutter, re-rolling the pastry as needed. These can be fluted or straight-edged, as you like. Brush a little beaten egg around the base of the lid and stick it down onto the pie edge, pressing gently to seal. (Try to avoid getting egg wash between the pastry and the tin, as this can also lead to sticking.)

Brush the tops of the mince pies with egg wash and sprinkle lightly with caster sugar. (You can use any pastry scraps and tiny cutters to cut out shapes like holly leaves and stars to stick on the tops of your pies.) Use a sharp knife to make a small incision in the middle of the pie, or several decorative incisions, to let out the steam as they bake.

Return the pies to the fridge while you preheat the oven to 190C/170C Fan/Gas 5. Bake the mince pies for 20–25 minutes, or until golden-brown and crisp. Set the tray on a wire rack to cool for 5 minutes, and then turn the mince pies out.

Serve with your choice of brandy butter, cream or ice cream.

Mince Pies for Eyes

Come along to Mince Pies for Eyes, enjoy a tasty treat and a chatter in aid of Vista! Vista provides vital services and support for adults and children with sight loss.

Date:

Time:

Location:



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Once you have chosen your fundraising activity and date, we are here to help.

We can provide Vista branded collection boxes, leaflets and signposting to our vital services, sponsorship forms as well as support setting up your fundraising page. Our fundraising team is also here to help you reach your fundraising target!



We love to know what fundraising events are happening so please get in touch with our fundraising team to let us know what you are planning.

For more information about how we can help, please contact Vista Fundraising

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Visit www.vistablind.org.uk for more information

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