BACON & EGGS 4 AFRICA
Introducing Legs4Africa's fundraiser

BACON&EGGS4AFRICA

Recent statistics show that Britons spend on average £13 billion a year dining out for breakfast. That's almost £3 billion more than people give to charity (£10.8 billion in 2018).

We're not asking you to stop eating brunch, that would be barbaric.

What we are asking you to do instead is host your own Bacon&Eggs4Africa Brunch Club. It makes perfect sense - instead of throwing that money at a perfectly sculpted Shakshuka baked by a stranger, why not throw your money at an undercooked Walls Banger, served by a friend.

Charge your mates the average brunch price of £10 for the privilege, invite them over, burn the toast and end up serving them steamed hams from across the road.

What's not to love?
Things we think you might need to know

EGG-CELLENT, BACON-STRUCTIVE ADVICE

Thing to know 1: how to set up a brunch club

Thing to know 2: how to talk about Legs4Africa

Thing to know 3: how to collect and send donations

Things to know 4: how to gain access to imagery

Things to know 5: how to cook brunch
Thing to know 1: how to set up a brunch club

GETTING PUNTERS SIGNED UP

Set up a brunch club however which way you want. Some options include:

- Organise a Facebook Event and invite everyone on your friends list who loves hash browns (so, everyone on your friends list). To set up an event, go to 'events' then 'create events' on the left hand panel of the news feed.

- Send a round robin text message to everyone with a date, time and a cost of brunch, then pretend it's personalised

- Be vintage and send out actual paper invites to people's actual houses

- Snail mail

Here's what you could say:

Hello nice friend,

I'm cooking brunch on (insert date) at (insert time) to raise money for the charity Legs4Africa - they ship prosthetic legs to Africa so people can walk again.

I would absolutely love you to come and eat a pale under-cooked potato waffle with me.

Just bring a tenner for the donation, or more if you want, and I hope to see ya then!
Thing to know 2: how to talk about Legs4Africa

"Legs4Africa is the charity that gets people walking again. Through recycling prosthetic legs that would otherwise end up in landfill and setting up amputee-led support groups we are helping thousands of people a year to get back on their feet"

Other fun things to say:

- "We give amputees the ultimate leg up and make sure they have the technology and support they need in order to live independent, fulfilling and active lives."
- "We have sent legs to 13 countries across Africa"
- "Since 2014 we have sent enough components to build or repair over 6,500 prosthetic legs"
- "Prosthetic legs cannot be re-used or recycled in the UK so if we don’t collect them they end up in the bin"
- "We work with 80% of Limb Fitting Centres in the UK - they collect returned legs for us"
- "We work with a charity called Men's Shed - groups of retired gentlemen gather together at local 'sheds' and dismantle the prosthetics into components for us"
**Thing to know 3: how to collect and send donations**

**GET MONEY TO HQ AND GET LEGS TO AFRICA**

You have two main options here:

**OPTION 1: JUST DO IT ON JUST GIVING**

- Collect donations via Just Giving. You can set up a fundraising page by heading to [www.justgiving.com/campaign/baconandeggs](http://www.justgiving.com/campaign/baconandeggs) and hitting the orange 'start fundraising' button. You can share the link to your page and people can donate their bangers and cash before the event.

**OPTION 2: JUST DO IT WITH JUST CASH**

- Collect donations in cash and wire it to us via the form on [www.legs4africa.org/support/](http://www.legs4africa.org/support/) or pop it straight in our bank account. Our details are: Legs4Africa - sort code 20-49-08 account number 83662438 - SWIFTBIC BUKBGB22 - IBAN GB25 BUKB 2049 0883 6624 38 (make sure you send us an email so we know who it's come from!)
Thing to know 4: how to gain access to imagery

GET LOGOS AND POSTERS AND STUFF

For anything digital: www.legs4africa.org/media

For anything not digital: email evie@legs4africa.org
Thing to know 5: how to cook brunch

OUR FAVOURITE BRUNCH RECIPE: EGGS KEJRIWAL BY MEERA SODHA

Serves 2

Ingredients

4 slices of good bread  
English mustard  
1-2 green finger chillies, thinly sliced  
200 g Lincolnshire Poacher or mature Cheddar, grated  
1 tablespoon unsalted butter  
4 medium eggs  
Salt and pepper

Method

1. Pre-heat the grill to a medium to high heat.

2. Lightly toast the bread in a toaster, or put a frying pan over a medium heat and pan-fry each side for a minute or two.

3. Spread each slice with a thin layer of mustard.

4. Mix three-quarters of the chilli into the cheese and layer over the toast, then pop under the grill until the cheese starts to blister and brown.

5. Transfer to plates when ready.

6. In the meantime, melt the butter in a frying pan over a medium heat and fry the eggs until the whites have set but the yolks are still runny.

7. Place on the cheese toasts.

8. Sprinkle a little salt over the top, along with a decent amount of black pepper and the remaining chilli, and serve immediately.
Is that all folks?

OR HAVE WE MISSED SOMETHING?

If you have any extra questions that we haven’t covered, or you need some advice on how to make the perfect boiled egg please email evie@legs4africa.org

Thanks so much for cooking bacon for Africa.

Happy brunching team!
YOU’LL BE BACON PEOPLE JEALOUS

Fry your best

Avo nice time

Brunch Club

Chat some waffle

Eggsellent idea!

Vine and dine

Spread the word!

It’s been too long

Cuppa Charitea?