



Alexander
Devine
Children's Hospice
Service

Will you help us?

#ROCKTHEBLUE

children's hospice week  19th - 25th June

School Fundraising Pack

YOUR #ROCKTHEBLUE FUNDRAISING PACK

This Children's Hospice Week, join Alexander Devine Children's Hospice Service and rock Alexander's favourite colour in your own blue themed challenge!

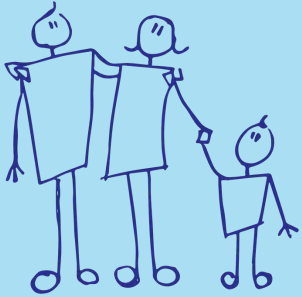
- Why your support matters
- Setting up your fundraising
- Big BLUE ideas
- #ROCKTHEBLUE teacher resources

#ROCK THEBLUE



THE DIFFERENCE YOU CAN MAKE

Schools like yours make a huge difference to local children with life-limiting and life-threatening conditions, and their families. By choosing to #ROCKTHEBLUE for Alexander Devine and raising vital funds, schools like you can help change their lives.



150+ children

with complex healthcare needs and their families are currently supported through our specialist service. But we know there are so many more who are in need of our vital care and support.

Research shows there are over 1,370 children with life-limiting and life-threatening conditions in Berkshire alone. And this number is likely to rise by at least another 11% by 2030.

£2.3 million

is the cost of running our lifeline children's hospice service each year.

We rely nearly entirely on fundraising, donations and gifts in Wills to fund our vital work. So, very simply, without amazing people like you, our children's hospice would not exist.





Spending time in the Alexander Devine's sensory room always seems to bring out Frankè's playful side and it is lovely to see his beautiful smile. I am always so touched by all the little details that go into his visits to the hospice or when the team visits us at home. Alexander Devine has opened up both of our worlds. I know that I can leave Frankè with them and have peace of mind and utter trust that the wonderful and amazing team will love and look after my boy.

Sarah, Frankè's mum

SETTING UP YOUR FUNDRAISING

It couldn't be simpler to #ROCKTHEBLUE.
It's as easy as 1, 2, 3!



1

Choose your own, BLUEming brilliant #ROCKTHEBLUE challenge and [register by creating your fundraising page with Alexander Devine here.](#) Stuck for ideas? Check out our favourite blue themed challenges on page six.

2

Share your challenge! Spread the word on social media, through your friends, family and work, and don't forget to use our handy fundraising resources too.

3

#ROCKTHEBLUE between 19th and 25th June (or whenever suits you), then celebrate your incredible achievements!

Your dedicated fundraiser will be in touch to support you every step of the way, but if you need any other help at all please reach out to our team at fundraising@alexanderdevine.org.

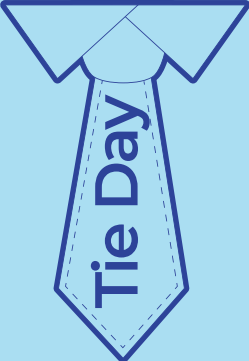
HOW WILL YOU #ROCKTHEBLUE?

There are so many ways your school could rock Alexander's favourite colour, but here are some of our top blue themed ideas...



Blue

Moustache's

Blue

Tie Day

Blue
Run, Walk  or Cycle


Blue
Wig
Day



 Blue
Bake Sale

Blue
Mufti day

Blue
School disco!




Choir


Blues

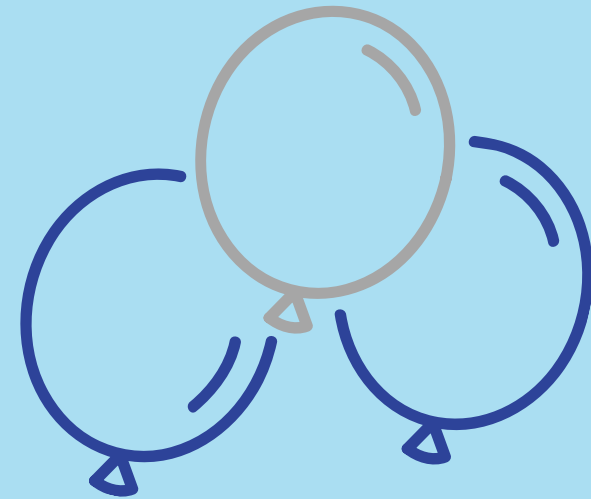


Blue
QUIZ


YOUR TEACHER RESOURCES

To get you started, on the next few pages you'll find some of our fantastic, digital #ROCKTHEBLUE fundraising resources, which you can print and use to support your students in their fundraising efforts.

Your dedicated fundraiser is also on hand to provide you with T-shirts, balloons, assembly presentations and lots of other great materials, so just get in touch!



BLUE CUPCAKE RECIPE

A 'Rock The Blue' twist on your traditional cupcake recipe, perfect for a school bake sale!

Ingredients

For the icing

175 g butter (room temperature)

0.5 tsp vanilla extract

2 -3 tbsp milk

350 g icing sugar, sifted

1 -3 drops blue edible colouring

For the mix

175 g butter (room temperature),
cut into large pieces

175 g self-raising flour

175 g caster sugar

0.5 tsp baking powder

3 large eggs

0.5 tsp vanilla extract

For decorating

Get creative! Sprinkles, edible
stickers, glitter & flowers



Instructions

1. Preheat the oven to 180°C/fan 160°C/350°F/gas mark 4. Line a 12-hole muffin tin with paper cupcake or muffin cases.
2. Put all the cake ingredients into a large bowl and beat with an electric hand whisk or a wooden spoon until smooth and evenly mixed. Divide the mixture evenly between the paper cases.
3. Bake for 20-25 minutes, or until the cakes are well risen and firm on top. Transfer to a wire rack to cool.
4. Make the icing: put the butter, vanilla extract, 2 tablespoons of the milk, and half the icing sugar in a large bowl and beat until smooth. Beat in the remaining icing sugar, and pour in the rest of the milk if needed to make the icing the right consistency.
5. Put half of the icing into another bowl and colour it BLUE with the edible colouring. Carefully spoon this down one side of a piping bag fitted with a No. 8 star nozzle, then spoon the non-coloured icing down the other side of the bag. Twist the end of the bag to seal the icing in.
6. Pipe swirls of the icing on top of each cupcake. Scatter with your choice of topping to decorate!



BLUE ICED BISCUIT RECIPE

Bake some fun biscuits of any shape, size or design covered in delicious blue icing and your favourite toppings!

Instructions

1. In a large mixing bowl, cream the butter and sugar until well mixed.
2. Beat in the egg until well combined. Add the flour and mix until a dough forms. Gather the dough and wrap in cling film and chill for at least 1 hour.
3. Preheat the oven to 190 C / 170 C Fan. Put the dough on a lightly floured surface and knead, then roll out to 3mm thick.
4. Cut, by hand or with cookie cutters, to your chosen shape. Transfer the biscuits to a baking tray lined with baking paper.
5. Bake for 12-14 minutes until golden brown.
6. Whilst your biscuits are cooling, mix icing sugar with water and add the blue food colouring. Cover your biscuits in icing and decorate with your favourite toppings. Enjoy!

Ingredients

200g unsalted butter
200g white caster sugar
1 medium egg
400g plain flour
Blue food colouring
200g icing sugar
toppings to finish

CAKE FLAGS



Simply cut along the dotted line, fold around a cocktail stick and glue together.



We're going to...

#ROCKTHEBLUE

children's hospice week 19th - 25th June



DIY BUNTING



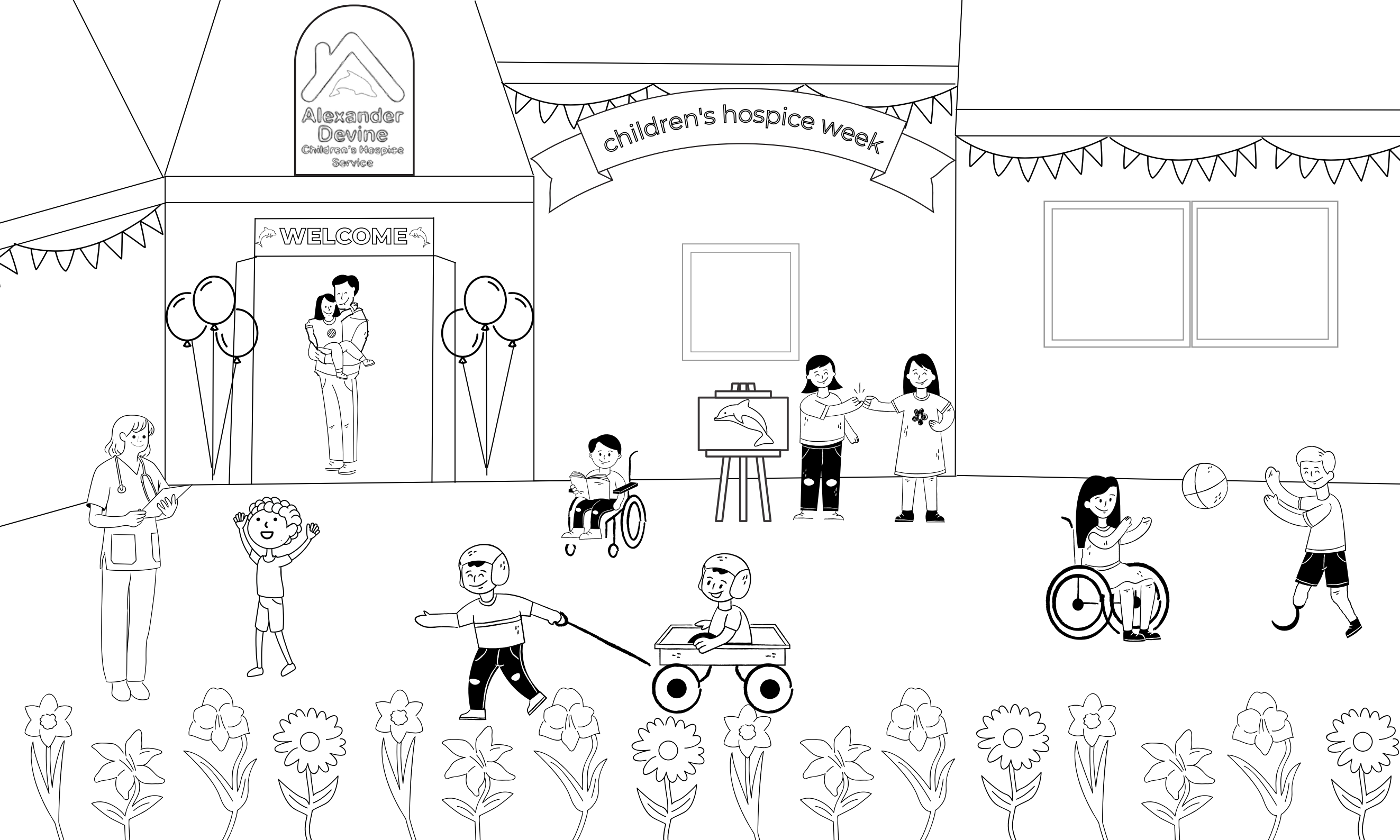
Cut each flag along the dotted line and then cut out the marked circles. Weave string or ribbon through each hole to make your line of bunting!



Alexander
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Service

children's hospice week

WELCOME

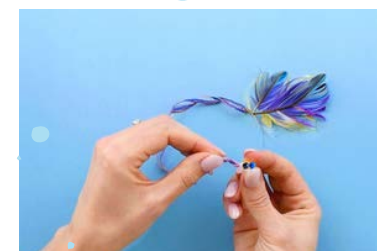


DIY BLUE DREAM CATCHER

These paper plate dreamcatchers are so pretty, and they're incredibly simple to make! Keep bad dreams away as you make this blue version of a dreamcatcher.

Instructions

1. Carefully cut out the centre of a paper plate. Using one hole punch, punch eight evenly spaced holes around the inside of the plate. Then punch three at the bottom and two at the top of your plate.
2. Decorate the plate however you'd like - draw patterns or shapes and don't forget to include some blue! Use glue or tape to attach decorations to your plate.
3. Cut a 140cm length of yarn and tie to one of the inner holes. Thread the yarn through the eight inner holes in any way you like, you can even add beads if you wish. Add a smaller piece of yarn between the top two holes and tie together.
4. Cut 3 pieces of yarn and tie feathers to the end of each. Decorate with beads, and tie to the bottom three holes. Add your finishing touches and your dreamcatcher is complete!



DIY BLUE DREAM CATCHER

Spread some blue positivity in your school and paint some kindness rocks to put a smile on someone's face!

Instructions

1. Find a rock or pebble and make sure it is nice and clean. Give it a wash in soapy water if needed and dry it with a towel.
2. Get some paint and brushes, or some paint pens, and start drawing! You can put whatever you like on your rock, making sure it will help make someone's day. You could put nice words, a picture of something fun or whatever you wish.
3. Once you have finished decorating, leave your rock to dry completely in a warm, dry place.
4. Display your kindness rocks around your school for people to find, or perhaps you could organise a fundraising sale to sell them to your grown-ups!



in aid of



Alexander
Devine
Children's Hospice
Service

Congratulations to

You helped

 **#ROCK** 
THEBLUE

this children's hospice week

THE DIFFERENCE YOUR FUNDRAISING CAN MAKE

Every penny you raise makes a **BIG** difference



£16

could pay for a memory box for a bereaved family



£47

could pay for an hour of specialist care from an Alexander's Nurse



£62

would give a sibling the chance to get together, play and have fun at a special sibling day



£85

could cover the cost of a splash session in our hydrotherapy pool, time for a family to come together and have fun

£390

could fund a day for a child at the hospice, giving them time for fun and play as well as specialist care





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Alexander Devine Children's Hospice Service is the operating name of Alexander Devine Children's Cancer Trust.
A company limited by guarantee registered in England and Wales No. 5757493. UK Registered Charity No. 1118947.

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