



SURPLUS WITH PURPOSE

NEWS

20th June 2025 Issue 3

UPCOMING EVENTS.

- **Nights Are Calling!**

Starting this September, we will be staying open for Friday and Saturday evenings- opening from 10:30 - 22:30 with the kitchen taking orders until 21:00.

- **August Alert!**

Our amazing cafe needs a little TLC! Here's a heads-up that Charlie's Angels Kitchens will be closed for the month of August.

- **August Pop-Up**

Even though the cafe will be closed for August, we will be hosting a special pop up on Saturday 16th August at The Forum for Tunbridge Wells Pride and we can't wait to see you there!

HERE'S WHAT WE'VE BEEN DOING...

We recently hosted the incredibly talented Jennifer Maslin's Jazz Kitchen and it was a true delight- the perfect way to wrap up the jazz evenings until the Autumn! It was wonderful to see so many of you enjoying the soothing jazz music and our delicious three course menu. The evening was alive with great conversation and vibrant energy. We can't wait to welcome Jennifer back in the Autumn for another lovely Jazz Night!

From 2nd June - 8th June, we celebrated our incredible team of 41 volunteers for volunteer week! We truly are so lucky to have such an amazing group of people dedicating their time and energy. They really do make the world go round! Here's what some of them have to say:

Volunteer

Nicola

It's a fantastic way to help reduce food waste and I highly recommend getting involved in this great local initiative!

Volunteer

Orlaith

Volunteering at Charlie's Angels Kitchens gives me a wonderful, feel-good factor. The hub it provides for all walks of life in the community is something very special.

Recipe Of The Month



Ingredients:

- Diced aubergine
- Diced onions
- Mild madras curry powder
- Garlic powder
- Tinned tomatoes
- Finely diced carrots
- Radishes- topped, tailed and halved
- Mange tout
- Roti, rice or both!

And the award goes to (drum role please)...
Our Vegetable Curry!

This month we're sharing our recipe to one of our most popular dishes; the delightfully warming vegetable curry. Now, you might be thinking 'Summer and Curry...what?' but let's not forget our unpredictable British Summer weather- our vegetable curry is perfect for turning those dreary evenings into a snug, cosy night in! It's healthy and packed with delicious flavours and Summer vegetables. Give it a try and let us know what you think!

Our Vegetable Curry Recipe:

1. Roast the diced aubergine with oil, salt and pepper
2. Sweat off the diced onions in oil and salt- when soft add the mild madras curry powder, garlic powder and heat spices well.
3. Add tinned tomatoes and finely diced carrots, cook for 10 minutes.
4. Add radishes and cook for 3 minutes
5. Add mange tout and roasted aubergine.
6. Add salt and pepper to taste and serve with roti, rice or both!

The Power of Spreading the Word



We want to send out a massive thank you for continually sharing our posts and spreading the word about Charlie's Angels Kitchens! Your support makes a truly incredible impact.

A perfect example of this was the 'Strawberry Surge' we had this month. We found ourselves with an abundance of beautiful berries that were on the verge of going to waste. But thanks to you, our wonderful community, who saw our plea and shared it far and wide, every single one of those berries and melons were saved and transformed into delicious treats. Without your fantastic efforts, all of those berries (and more!) would have sadly gone to waste.

✳️ Wow 🥰 this is such a wonderful project

✳️ You do a wonderful job for our community 🥰

✳️ Thank you for doing what you do.

Thank you all for your wonderful comments- we're so grateful for your support.

***Names and social media tags have been kept anonymous.**

We're so grateful for your help in preventing food waste!