

## 

July 2025 Issue 4

# UPCOMING EVENTS.

August Alert!

Just a reminder that our lovley cafe will be closed for the month of August for a much needed deep clean and repaint.

August Pop-UpCancelled

Unfortunately, our planned August pop-up at Tunbridge Wells Pride on 16<sup>th</sup> August has been cancelled due to the event being cancelled. We're sorry for any inconvenience and we look forward to welcoming you back to a refreshed café in September!

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

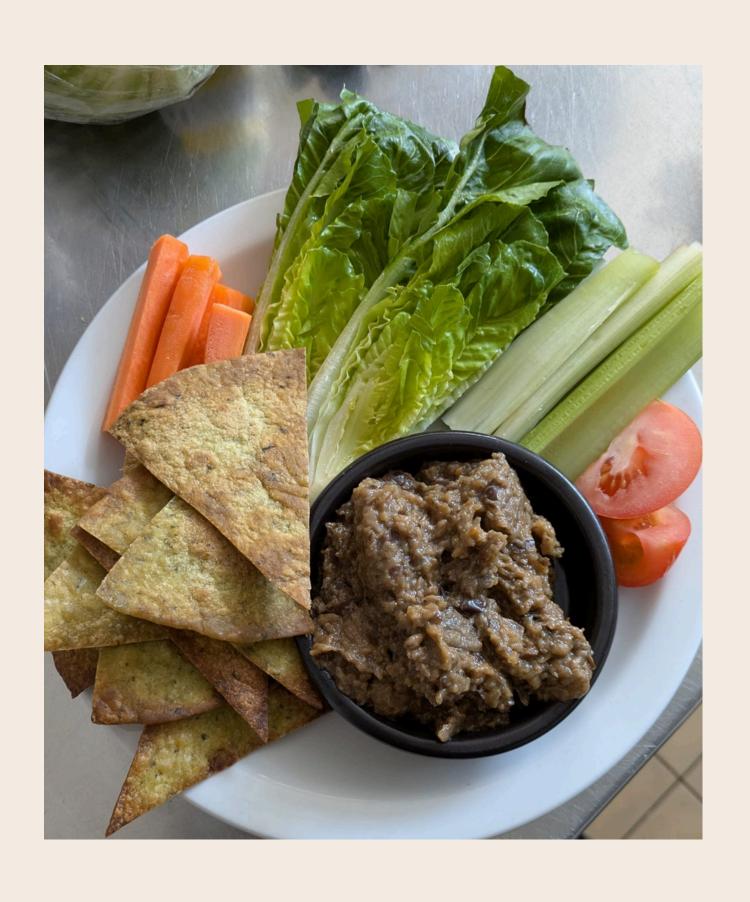
We're absolutely thrilled to share that our very own Charlie was a featured speaker at the FareShare Investor event in London this month. FareShare is an incredible charity dedicated to fighting food waste and hunger by redistributing surplus food to frontline charities and community groups across the UK - Just like Charlie's Angels Kitchens!

Charlie spoke alongside Skyway and Blanco Activities about how vital Fareshare are to our organisation and how they support us in many ways, she shared the story of our cafe from pop up to premises.

Charlie shared insights into our partnership with FareShare and the vital role social enterprises like our cafe play in supporting their mission. It was a fantastic opportunity to highlight the impact of our work and advocate for continued support in tackling food waste whilst enhancing unity in our community.



## Recipe Of The Month



## Aubergine Pate

What an innovative twist on a classic!

This month, we're shining a spotlight on our incredibly delicious Aubergine Pate.

Who knew aubergines could be so wonderfully creamy and spreadable?

This easy aubergine pâté recipe is about to become a staple in your kitchen.

Trust me, it's a real crowd-pleaser! Why not make it at home?

#### Ingredients:

- Aubergine
- Salt and pepper
- Lemon juice,
- Olive oil
- Paprika
- Chilli powder
- Minced garlic

### Our Aubergine Pate Recipe:

- 1. Dice aubergine and roast in oil, salt and pepper for roughly 40minutes.
- 2. Chill in the fridge. The roasted aubergine can also be frozen if you have a glut.
- 3. Blend with lemon juice, olive oil, paprika, chilli powder and minced garlic.
- 4. The tortilla chips are made using wrapsthese were spinach and herb from M&S; simply brush with oil, chop and bake for about 6 minutes.



#### Extra News!

More about Fareshare and Charlie's Angels Kitchens!

Billie Eilish's Hit Me Hard and Soft tour is supporting Fareshare with donations from ticket sales as well as a presence in their Eco-Village at each concert date. The poster on the left is displayed at every Billie Eilish concert-if you have tickets then keep an eye out for Fareshare and Charlie!

"Our mission statement it to reduce food waste and repurpose surplus while enhancing unity in our community"

#### Celebrating Our DofE Volunteers!

We are incredibly proud to announce that six of our dedicated volunteers have successfully completed their Duke of Edinburgh Award with us. Their hard work, commitment, and enthusiasm have been truly inspiring. They've developed valuable skills, encouraged teamwork, and made a real difference in our community. A huge thank you and congratulations to all of them on this fantastic achievement!

