



Fun, Festive & Eco-Friendly! HOLIDAY PARTY & FUNDRAISER GUIDE



RECIPES, CRAFTS & MORE!



Support Canadian wildlife by hosting a holiday party fundraiser with all of your friends and family.

This guide covers everything you will need!





Fun, Festive & Eco-Friendly!

HOLIDAY PARTY & FUNDRAISER GUIDE

TABLE OF CONTENTS

PARTY AND FUNDRAISER POSTER.....	3
PROMOTE YOUR PARTY! (SOCIAL MEDIA IMAGES: FACEBOOK, TWITTER AND INSTAGRAM).....	4
DONATION FORM.....	5
FUNDRAISER FORM.....	6
ECO-FRIENDLY TIPS.....	7
ALTERNATIVE WAYS TO FUNDRAISE.....	8
ECO-FRIENDLY RECIPES.....	9
ECO-FRIENDLY DECORATIONS.....	16



PARTY WITH A PURPOSE!

FUN, FESTIVE AND ECO-FRIENDLY!

JOIN THE PARTY AND SUPPORT CANADIAN WILDLIFE THIS HOLIDAY SEASON.



DATE:

TIME:

PLACE:

RSVP:

100% OF THE PROCEEDS SUPPORT WILDLIFE AND WILD SPACES IN CANADA



SOCIAL MEDIA ADVERTS



(FACEBOOK)



(TWITTER)



(INSTAGRAM)

LAST NAME

PHONE NUMBER

Please print clearly. Tax receipts will be issued for donations of \$15.00 or more (full mailing address is required).

[illegible]

Privacy statement: The information you have provided to use will be used to process your donation and to provide you with a tax receipt.

From time to time, we may use your contact information to keep you informed of other activities, events and/or fundraising opportunities in support of the Federation.

☐ Yes, I would like to receive more information about CWF initiatives, activities, and wildlife updates.

Charitable Registration # 10686 8755 RR0001



FUNDRAISER FORM



Thank you for celebrating with your friends and family and generously donating your gifts to support Canadian wildlife. As the host of the party, you're tasked with sending in the donations you've raised to the Canadian Wildlife Federation through any of the methods listed below.

If you have decided to mail in your donations, please attach your donation form shown on page five of the holiday guide.

If you or your guests have opted to donate online, visit CanadianWildlifeFederation.ca/donate.

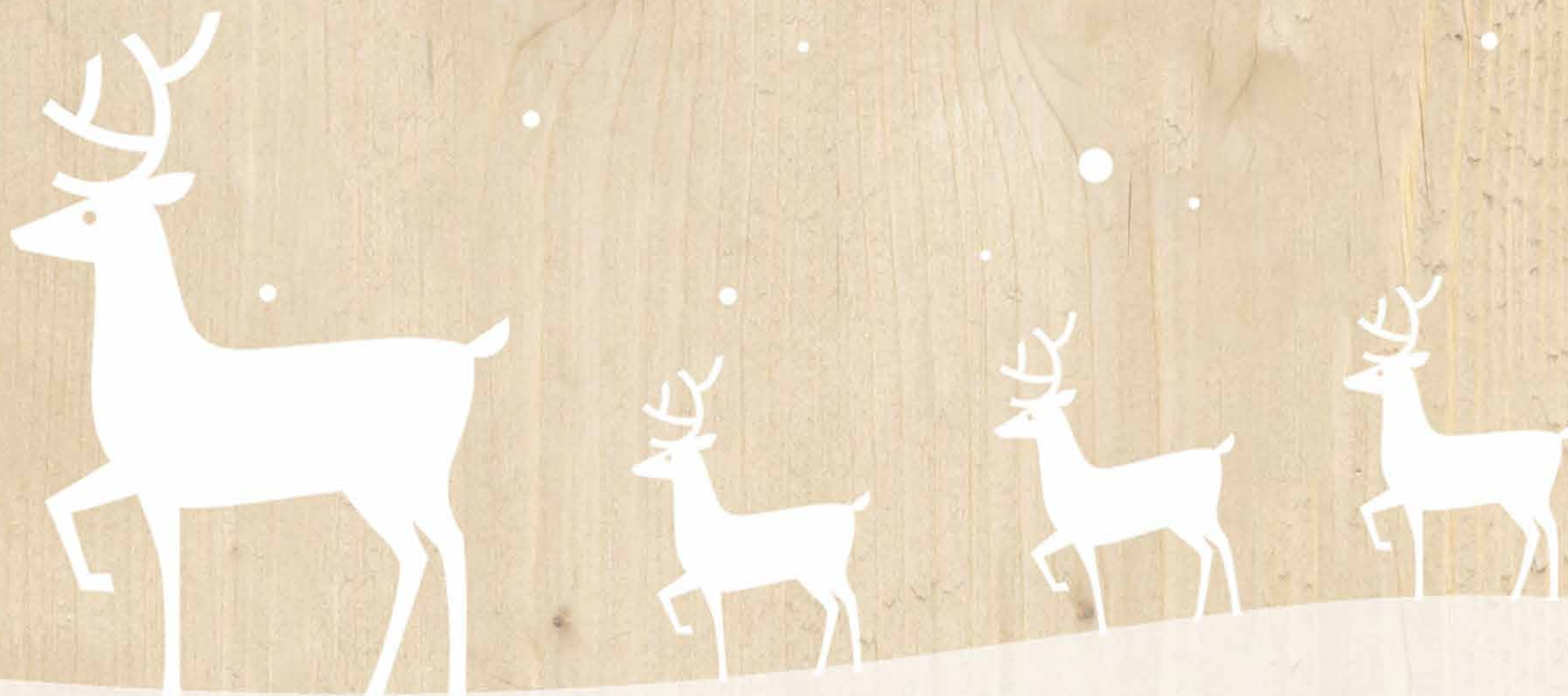
Thank you again for your support this holiday season as you help us #ConserveTheWonder

NAME:

LOCATION:

DATE:

AMOUNT:



Here are a few easy ways to send in the funds:

1. Online (CanadianWildlifeFederation.ca/donate)

2. Phone 1-877-599-5777

3. Mail in cheque or money order to "Holiday Party Fundraiser", c/o Canadian Wildlife Federation 350 Michael Cowpland Drive, Kanata, ON K2M 2W1.

Tax receipts will be automatically issued for gifts of \$15 or more.





ECO-FRIENDLY TIPS



- ☐ Choose food that is sourced locally.
- ☐ Opt for food with minimal packaging.
- ☐ Find decorations that are made locally.
- ☐ Choose decorations that are made of natural materials.
- ☐ Use LED bulbs for all holiday lighting decorations.
- ☐ Swap regular gift wrap for a cloth bag or reusable cloth fabric.
- ☐ Add a brush pile in the corner of the yard using branches to offer shelter for foraging birds.
- ☐ Plant winter fruit-bearing shrubs and trees to lure wildlife visitors to your yard.

(Hollies and roses have hips that are chock full of vitamin C and will keep waxwings and cardinals sated.

Winterberry is another tree that will attract birds like robins, grouses, bluebirds, thrushes, Northern Flickers and Grey Catbirds with its bright red-orange berries.)

- ☐ Avoid using any plastic or disposable cutlery, dishes or glasses. (You can always rent or borrow!)
- ☐ Use metal or glass dishware.
- ☐ Use metal or glass cutlery.
- ☐ Use glass jars for the pantry.
- ☐ Use natural soaps as opposed to soaps that contain polypropylene or polyethylene.
- ☐ Buy your snacks in bulk to avoid excessive packaging.
- ☐ Turn the thermostat down once your holiday party is in full swing.
(The heat from your guests will raise the room temperature naturally!)
- ☐ Send invites electronically: feel free to use ours! www.CanadianWildlifeFederation.ca/party



ALTERNATIVE ECO-FRIENDLY WAYS TO FUNDRAISE FOR WILDLIFE THIS HOLIDAY SEASON:



SCHOOL/WORK GROUP CONTEST

Involve your classmates or coworkers by setting a fundraising goal to achieve together by December 31st. Use our donation form, posters and social media images to help spread the word and achieve your fundraising goal.

SNOWMAN CONTEST

If you're lucky enough to live in a part of Canada that will have snow in November and/or December, host a snowman building contest and charge each team a set fee that will go towards your fundraising efforts.

BAKE SALE

We all know this is the best time of year for all things sweet and baked. Host a bake sale at your school or place of work to raise awareness and funds for Canadian wildlife.

GET OUTSIDE

Pick an action like walking, running, skiing, snowshoeing, hiking, etc and have your friends and family fundraise for the outing together. You could plan a hike with your friends and family and suggest a donation for the cause. Your friends and family could also fundraise themselves for the outing. By getting outdoors together you are connecting with the beautiful Canadian wild spaces and if you're lucky enough, Canadian wildlife!

SPORTS TEAMS

Maybe you're involved in a team sport? This is a great way to spread awareness about Canadian wildlife and wild spaces. Suggest to your teammates that you set a competitive fundraising goal and pick a game day before Dec 31st to combine all of your fundraising efforts – the winner will receive whatever your team deems fit.

GET CRAFTY

Are you a DIY fanatic? Or maybe you've always just loved crafting? This year, dedicate the full or partial profits from your crafts to Canadian wildlife and wild spaces – a feel-good gift for you and your customers!



ECO-FRIENDLY ROASTED CAULIFLOWER BITES WITH NACHO CHEEZE



INGREDIENTS

- 1 head cauliflower
- 1 teaspoon mild chili powder
- 1/2 teaspoon salt optional or to taste
- 1/2 teaspoon ground cumin
- 1/2 teaspoon smoked paprika
- 1/2 teaspoon garlic powder
- 1/4 teaspoon chipotle chili powder optional

INSTRUCTIONS

1. Preheat oven to 400F. Line a baking sheet with parchment paper or silicone baking mat.
2. Cut the cauliflower into individual bite-sized florets. Try to keep them about the same size. Rinse them in a colander under running water. Shake off excess water but don't dry. Spread them out on the baking sheet.
3. Combine all seasonings in a small bowl. Sprinkle over the cauliflower, turning the florets so that all sides are seasoned. Bake in preheated oven for 15 minutes; turn florets and bake another 15 minutes or until they are beginning to brown in spots. Remove and serve warm with nacho cheese or other dipping sauce.

SOURCE: [HTTPS://WWW.RD.COM/](https://www.rd.com/)





ECO-FRIENDLY CHEEZE DIP



INGREDIENTS

- 1 cup plain sugar-free non-dairy milk
- 1/4 cup nutritional yeast
- 1/4 cup mashed sweet potato
- 2 tablespoons potato starch or cornstarch
- 1 tablespoon lemon juice
- 1/2 - 3/4 teaspoon salt optional or to taste
- 1/2 teaspoon dry mustard
- 1/8 teaspoon garlic powder
- 1/8 teaspoon onion powder
- 1/8 teaspoon ground cumin
- 1 10-ounce can Rotel Diced Tomatoes and Chilies drained and liquid reserved
- Chipotle chili pepper to taste

INSTRUCTIONS

1. Put all ingredients except Rotel tomatoes and chipotle into the blender. Blend at high speed until smooth. Pour into a saucepan and cook, stirring constantly, over medium-high heat until boiling. Reduce heat to low and continue cooking and stirring until mixture becomes very thick. Stir in the drained tomatoes.

If sauce is too thick, add a tablespoon or so of the reserved tomato liquid. Check seasoning, and add chipotle powder to taste if you'd like it spicier.

2. Serve warm with Roasted Cauliflower Bites, tortilla chips, or crackers or atop burritos and tacos.

Recipe Notes

Makes about 2 cups. Each serving is a quarter cup





ECO-FRIENDLY GINGER-ROASTED PARSNIPS



INGREDIENTS

- 2 tablespoons extra-virgin olive oil
- 1 1/4 pounds small parsnips, peeled and quartered
- 1 1/2 tablespoons minced fresh ginger
- Salt and freshly ground pepper

INSTRUCTIONS

1. Preheat the oven to 325°.
2. Pour the olive oil into a 9-by-13-inch baking dish.
3. Add the parsnips and ginger, season with salt and pepper and toss to coat.
4. Cover with foil and bake for 40 minutes, until the parsnips are tender.
5. Serve right away.

SOURCE: [HTTP://WWW.FOODANDWINE.COM/](http://WWW.FOODANDWINE.COM/)





ECO-FRIENDLY LEEK & MUSHROOM COUSCOUS STUFFED SQUASH

INGREDIENTS

COUSCOUS

- 1 cup uncooked couscous (cooks in 5 minutes)
- 1 cup vegetable broth
- pinch salt

SQUASH

- 2 small acorn squash
- 1 tbsp olive oil
- sprinkle salt and pepper
- 1 tbsp soy sauce
- 2 tsp maple syrup
- $\frac{1}{4}$ tsp vinegar

COUSCOUS FILLING

- 1 tbsp olive oil
- 1 slice maple tempeh bacon, chopped
- 2 cloves garlic, minced
- 1 cup thin sliced leeks (approx. 1 leek)
- $\frac{1}{4}$ cup chopped carrot
- 1 cup sliced mushrooms
- $\frac{1}{4}$ tsp salt, plus more to taste
- $\frac{1}{2}$ cup canned chickpeas, drained
- $\frac{1}{4}$ cup toasted pecans, chopped
- 2 cups cooked couscous
- $\frac{1}{4}$ tsp dried thyme
- cracked black pepper, to taste

INSTRUCTIONS

(COUSCOUS)

1. Cook couscous according to package instructions, subbing vegetable broth for water.
(Bring vegetable broth to a simmer, turn heat off, stir in couscous, cover and let sit for 5 minutes before gently fluffing with a fork.)

(ROASTING SQUASH)

1. Preheat oven to 400F.
2. Slice squash in half and scoop out the seeds with a spoon.
3. Coat the squash (inside only) with olive oil and sprinkle with salt and pepper. Bake for 40 minutes, inner side up.
4. Combine soy sauce, maple syrup, and vinegar. Lightly brush squash with the mixture and bake for another 5-10 minutes.
(This is a good time to toast the pecans!)

(COUSCOUS FILLING)

1. Heat oil over medium-high heat. Add chopped tempeh bacon and cook for 30 seconds before adding garlic, leeks, and carrots. Cook until carrots are nearly tender. Add mushrooms and cook until vegetables are tender. Sprinkle with $\frac{1}{4}$ tsp salt.
2. Add chickpeas, toasted pecans, cooked couscous, thyme, and remaining soy sauce, maple syrup, vinegar mixture. Stir well and set aside until squash is finished cooking.
3. Once the squash is cooked, scoop out $\frac{1}{4}$ cup of flesh from each squash half, and add it to the couscous. Mix well and reheat if needed.
4. Spoon the leek & mushroom couscous filling into each squash half. Top with black pepper and serve.

SOURCE: [HTTP://WWW.ILOVEVEGAN.COM/](http://www.ilovevegan.com/)



ECO-FRIENDLY SPINACH LASAGNA



INGREDIENTS

LASAGNA NOODLES

- 1 box of lasagna noodles

MARINARA SAUCE

- 1 tablespoon of extra virgin olive oil
- 1 red onion – chopped
- 3 cloves of garlic – minced
- 1 25 ounce box of Pomi crushed tomatoes or (2 15 ounce cans of crushed tomatoes)
- 1 cup of water
- 1/4 cup of red wine or 1 tablespoon of balsamic vinegar
- 1 tablespoon of Italian seasoning
- 2 teaspoons of ground sea salt
- 1 or 2 dashes of red chili pepper flakes
- Black pepper to taste
- 3 to 4 cups of fresh baby spinach

CASHEW MOZZARELLA

- 1/2 cup of raw cashews (soaked for 2 hours and drained if you don't have a high powered blender)
- 1 and 1/2 cups of hot water
- 2 tablespoons + 2 teaspoons of tapioca starch
- 1 Tablespoon of extra virgin olive oil
- 2 small cloves of garlic
- 1 teaspoon of ground sea salt
- 2 teaspoons of fresh lemon juice

INSTRUCTIONS

1. Preheat the oven to 375°
2. Bring a large pot of water to a boil. Salt the water well and cook the noodles according to the instructions.

TO MAKE THE MARINARA

1. Heat the olive oil in a large skillet on medium-high heat. Add the onions and sauté until they become translucent. Add the garlic and cook for one minute. Add the tomatoes, water, wine or vinegar, and spices. Stir to combine and bring to a boil. Reduce the heat to low and simmer for 25 minutes.
2. Hint – put the one cup of water in the tomato box or can and swish around to collect the leftover tomato sauce

TO MAKE THE CASHEW CHEESE

1. Blend all of the ingredients in a blender until the cashews are smooth and creamy. Approximately 1 to 2 minutes. It should look like milk.
2. Pour the mixture into a medium sauce pan and heat on medium heat. Stir until it starts to look like it's curdling. Turn the heat to low and continue stirring until it becomes really thick and stretchy, like cheese. Approximately 3 to 4 minutes. Remove from heat and cool for 10 minutes. Cheese can be stored in an airtight container in the refrigerator for up to three days.

Pour a 1/2 cup of sauce on the bottom of a 9 X 11 inch lasagna pan and spread evenly. Layer three to four noodles (depends on the width of the noodles) on the bottom of the pan. There can be a slight overlap. Spread 1 cup of sauce over the noodles and spread it around evenly. Sprinkle dollops of the cheese evenly over the noodles and sauce. One dollop every inch or two is fine. Sprinkle one cup of spinach over the cheese and then repeat the process until you have one cup of sauce left. Spread the last cup of sauce on the top layer of noodles and then the last of the cheese.

Bake at 375° on the middle rack for 15 minutes or until the cheese begins to brown. Lower the temperature to 350° and cover with foil. Bake for 45 minutes. Remove from the oven and cool for 10 minutes so the lasagna can set before you cut it.

NOTE: Sprinkle some vegan parmesan cheese over each layer and the top if you desire.

SOURCE: [HTTP://CHOWVEGAN.COM/](http://CHOWVEGAN.COM/)



ECO-FRIENDLY CHOCOLATE PEPPERMINT BARK



INGREDIENTS

- Chocolate of your choice
(Dark, white, milk)
- Candy Canes
(as few or as many as you'd like)

INSTRUCTIONS

1. Crush candy canes
2. Melt chocolate
(30 seconds at a time in the microwave OR on low in a sauce pan – beware not to burn chocolate and to stir)
3. Line a baking tray with parchment paper
4. Pour the melted chocolate onto the baking tray and spread out to your desired thickness with a spatula.
5. Sprinkle with the crushed candy canes and gently press down.
6. Refrigerate or freeze for at least 1 hour until the chocolate has completely hardened.

SOURCE: [HTTP://CHOWVEGAN.COM/](http://chowvegan.com/)



ECO-FRIENDLY HOT CROSSED BUNS



INGREDIENTS

BUNS:

- 1 cup almonds
- 1 cup oats
- 1 cup dates
- 1 cup raisins
- 1 teaspoon vanilla powder
- ½ teaspoon cinnamon powder
- ½ teaspoon ginger powder
- Water, as needed

DRIZZLE:

- ½ cup cashews
- 2 tablespoons coconut oil
- Juice from 1 lemon
- ½ teaspoon vanilla powder
- Water, as needed

INSTRUCTIONS

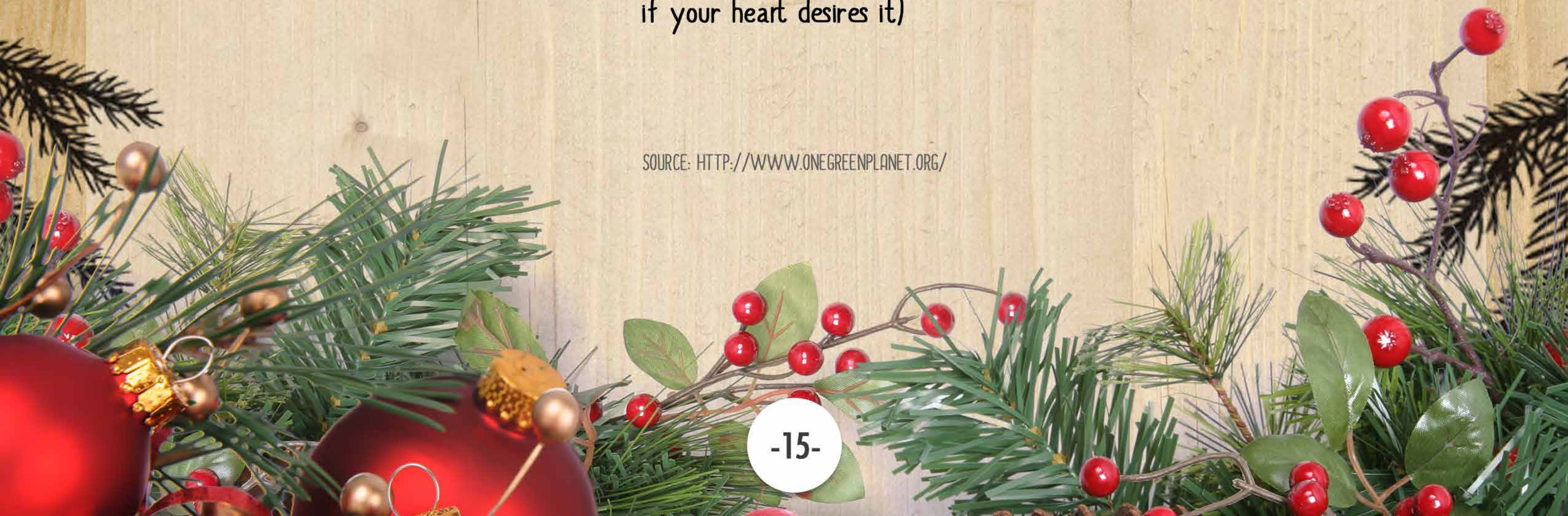
TO MAKE THE BUNS:

1. Put the almonds and oats in a food processor and process until they become a rough flour.
2. Add the rest of the ingredients – except the raisins – and add water as needed until it all begins to stick together. Taste and adjust accordingly.
3. Add the raisins in by hand and mix well.
4. Roll into balls and place on a baking sheet or dehydrator tray, then press them down slightly. Cut a cross on the top of each one.
5. Put in the dehydrator (or your oven at its lowest temperature) for about 2 hours or until they hold together. Alternately, just leave them as-is!

TO MAKE THE FROSTING:

1. Blend all the ingredients until smooth, adding water as needed to get the desired consistency.
2. Drizzle on crosses on the buns and enjoy! (Sprinkle more cinnamon if your heart desires it)

SOURCE: [HTTP://WWW.ONEGREENPLANET.ORG/](http://WWW.ONEGREENPLANET.ORG/)





ECO-FRIENDLY GARLAND



WHAT YOU'LL NEED:

- Fruit of your choice (oranges, apples, pears, lemons, or all of the above!)
 - Upholstery needles
 - Twine
 - Cookie rack
 - Cookie sheet
 - Oven
 - 5-6 hours!
- (Yes, kick back and enjoy a quiet Sunday afternoon of garland making and sipping on your favourite holiday cocktail.)

INSTRUCTIONS:

1. Choose your fruit (for slicing).
2. Slice fruit into $\frac{1}{4}$ inch slices, through the centre of the fruit.
3. Place sliced fruit on a cookie rack on top of a cookie sheet.
4. Bake at 150 degrees for five to six hours.
5. When the fruit is visibly dried, remove from oven.
6. Use an upholstery needle to thread the dried fruit onto thin twine.



(If you'd like the fruit to be spaced, tie knots on either side of the fruit slice as you thread each piece through.)



ECO-FRIENDLY SNOWY CRANBERRY CENTRE PIECES



WHAT YOU'LL NEED:

- Mason jars (size of your choice)
- Epsom salt
- Cranberries
- Fresh cedar boughs
- Tea lights

INSTRUCTIONS:

1. Fill the first half of the mason jar with Epsom salt.
2. Fill last half of mason jar with cranberries.
3. Top mason jar with cedar boughs.
4. As displayed in the image, fill every other mason jar with epsom salt + one tea light.
5. Arrange on table or surface as desired.





ECO-FRIENDLY PINE CONE DECORATION



WHAT YOU'LL NEED:

- Pine cones
- Twine or natural material ribbon

INSTRUCTIONS:

1. Gather pine cones inside your home.
2. Let them dry out if they are damp or covered in snow.
3. Once dry, tie twine or ribbon around the one end of the pine cone (usually the larger end).
4. Tie a knot to secure the pine cone to the twine and then tie the ribbon in a bow for a nice finishing touch.



ECO-FRIENDLY SALT DOUGH ORNAMENT



WHAT YOU'LL NEED:

- 1 cup flour (self-rising flour should not be used as it will cause the ornaments to bubble up while baking) • 1/2 cup salt • 1/2 cup water (or more as needed)
- non-toxic acrylic varnish • Rolling pin • Cookie sheet • Holiday shaped cookie cutters • Non-toxic acrylic paints • Paintbrush • Ribbon

INSTRUCTIONS:

1. Preheat oven to 250F. Measure flour and salt, then add them to a medium mixing bowl and stir.
2. Add water.
3. Mix thoroughly. Sprinkle parchment paper with flour and knead dough until it's soft and pliable. Add more flour if it's ultra sticky.
4. Using a lightly floured rolling pin, roll out the dough to 1/4 inch thickness.
5. Cut out ornaments using cookie cutters.
6. Peel away dough and lift cutout.
7. Place cutout on an ungreased cookie sheet.
8. Using a pencil or pen or small dowel, create a hole for the ribbon that will hang the ornament.
9. Place ornaments in the oven and bake for two to three hours, or until completely dry. Flip once while baking.
10. Remove and allow to cool completely.
11. When the ornaments have cooled, decorate them with paints and design of your choice.
12. If you want your ornaments to last for years and years, seal them with three to four thin coats of non-toxic acrylic varnish after the decorative paint has fully dried.



(Make sure to coat the entire surface to prevent moisture from getting in.)

SOURCE: [HTTPS://WWW.MAKEIT-LOVEIT.COM/](https://www.makeit-loveit.com/)



ECO-FRIENDLY CINNAMON CANDLES



WHAT YOU'LL NEED:

- Single standing eco-friendly candle of your choice (example: soy based candle)
- Cinnamon sticks
- Twine

INSTRUCTIONS:

1. Simply use the twine to secure the cinnamon sticks around the candle and tie knot when finished.



SOURCE: [HTTP://WWW.LUSHOME.COM/](http://www.lushome.com/)

Coupons

Need one last stocking stuffer? Waited too long and now you're last-minute shopping? Want to give something of yourself this year? Cut out these heart-warming gift certificates and give some of your time to those you love this year! *Want tips and tricks or other DIY suggestions?* Check out the CanadianWildlifeFederation.ca "DIY" section.



Happy Holidays

Redeemable for
**ONE DRIVEWAY
SNOW REMOVAL**

To:
From:



Happy Holidays

Redeemable for
**ONE BIRD-FEEDER
FILL UP**

To:
From:



Happy Holidays

Redeemable for
**ONE AFTERNOON
SNOWSHOE WITH ME!**

To:
From:



Happy Holidays

Redeemable for
**ONE BAKED HOLIDAY
GOODIE OF YOUR
CHOICE**

To:
From:



Happy Holidays

Redeemable for
**ONE CHRISTMAS
TREE TAKE DOWN**

To:
From:



Happy Holidays

Redeemable for

To:
From: