



Dine

BELOW THE LINE

AN OAKTREE CAMPAIGN

Welcome

Never hosted a dinner party before - or, never done it for \$2 a head? No stress! This toolkit will give you all the information you need to plan and prepare a successful Dine Below the Line dinner.

We've filled this booklet full of tips and tricks to assist you every step of the way, and make sure you have the best experience possible hosting and fundraising. Ready to eat fancy for a change?

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Essential Info

WHY DINE BELOW THE LINE?

Where can you get a restaurant quality meal on a \$2 budget - and why would you be looking for it?

It's Dine Below the Line - a new campaign from Oaktree. We're inviting people to host their friends for dinner, serve a meal consisting of no more than \$2 a head - the Australian equivalent of the extreme poverty line - raise money, and start a dinner table conversation about poverty, food and what we can do.

Your guests donate the equivalent cost of a meal out, which you collect for Oaktree - a youth-run organisation leading the movement to end poverty. We fund education and advocacy work that helps fight poverty.

Who is Oaktree?

- Youth-run Australian anti-poverty organisation.
- Est. 2003
- 150,000+ members.
- Runs Live Below the Line and the Roadtrip.
- Changing the way Australians think, talk and act about poverty.
- More info: oaktree.org.

Essential Info

HOW WILL OAKTREE USE THE MONEY I RAISE?

Your donations will fund our poverty fighting work here in Australia and overseas. First, it funds our partner organisations in Cambodia and Timor-Leste, whose education and advocacy work enables thousands of young people in our region to break free from the poverty cycle. Second, it funds our campaigning work in Australia: giving thousands of young Australians the tools, knowledge and platform they need to create change on the issue right here, and lobbying our politicians for fair and just policies. And finally, a bit of it funds our fundraising, and the vital costs of accountability and administration, to make sure we're still here to make this work happen.

Where you come in....

Hosting your friends is a way you can take meaningful action on an issue you care about. You'll collect donations to fund Oaktree's work, and invite your friends to start a conversation about poverty, rights, and what we can do about it. You can be part of creating change - all with a \$2 dinner.

Want more information?

You can read our financial report, and see a breakdown of spending, at oaktree.org/financials.



CHECKLIST

Get creative with a cuisine and matching decorations - or ask your friends to dress up fancy. How do you want your friends to feel when they arrive?

if you have one and communicate it early to your guests. you might like to text friends, make a facebook event or even create written invitations.

Scour supermarket shelves for food that fits your \$2 budget (and don't forget to check out our recipe ideas) and trial a recipe or two before locking in your menu.

- Confirm guestlist and dinner logistic details
- Start brainstorming menu plans.

- Finalise RSVPs (and confirm any dietary requirements with guests!).
- Finalise meal plan and shopping list.
- Find or borrow decorations, crockery, glasses, cutlery, linen, candles etc.
- Deep clean house

- Shop for groceries.
- Plan a killer playlist.
- Make seating plan, if you want one.
- Organise a place for guests belongings

Prepare as much of your meal as you can, so you don't spend your whole party in the kitchen!

- Do your dishes - you don't want to start the party with a full sink!
- Finish meal prep and cooking, Decorate, set the table, and do a final quick clean (don't forget to scrub the toilet!)

Shopping LIST

Italian Feast menu plan

TRY A HEARTY MEAL OF HAND-MADE GNOCCHI, GARLIC BREAD AND SALAD.

Serves: 6

Cost: \$7.40 (\$1.23/head)

Shopping list:

1kg potatoes
115g plain flour
450g self-raising flour
1 bulb garlic
250g margarine or butter
1 small red onion
1 lemon
150g rocket

Gnocchi Ingredients

1kg potatoes
115g plain flour

Method

1. Place potatoes in a saucepan and cover with cold water. Bring to the boil, reduce heat to low and simmer for 30 mins or until spuds are soft when pierced with a knife. Let cool for 30 mins.

2. Peel potatoes, mash til smooth, then press a quarter of the potato mixture through a sieve into a bowl. Repeat, a quarter at a time, until smooth.

3. Add flour as required to make a firm, slightly sticky dough, then cut into four even portions.

4. Roll each portion on a lightly floured surface into a 2cm thick log. Using a lightly floured knife cut each portion into 2cm pieces. Gently press the sides of each piece to form little pillows.

5. Bring a large shallow saucepan of water to the boil. Cook the gnocchi in batches of a quarter for 2-3 minutes each, or until pillows rise to the surface.

Bread Ingredients

450 self-raising flour
60g margarine or butter, chopped into small cubes
185mL water

Method

1. Pre-heat your oven to 200 degrees and line a baking tray with non-stick paper.

2. Place the flour in a bowl and using your fingers, rub butter cubes into the flour, until combined and the mixture resembles breadcrumbs.

3. Slowly stir the water in until the dough just comes together. Turn dough out onto your bench and knead until smooth.

4. Shape dough into a thin loaf shape, place on baking tray and bake for 30 mins or until bread is golden.

Garlic Butter Ingredients

190g margarine or butter
6 cloves of Garlic

Method

1. Combine chopped garlic and butter and mix until garlic is evenly distributed.

2. Slice your bread (either grab it from the oven five minutes before it's done, or get your pre-made bread and preheat the oven now!). Don't let your cuts go all the way through - you want the loaf to remain intact.

3. Spread garlic butter between slices. Pop bread back in over for 5-10 minutes or until butter is melted and bread is crisp.

Salad Ingredients

1 small red onion, thinly sliced
150g rocket
1 lemon

Method

1. Place chopped onion in a large salad bowl. Juice as much as you can from the lemon and pour it over the onion. Let it sit for 15 minutes.

2. When onion has stained the lemon juice pink, it's ready! Add the rocket and toss to combine, then serve with the rest of your feast.

Recipes

IMPRESS THE CROWD WITH THESE AMAZING FLAVOURS

Pumpkin risotto

Serves: 4

Cost: \$6.80 (\$1.70/head)

Ingredients

1 onion, diced
80g margarine or butter, plus 20g extra
2 cups arborio rice
750g butternut pumpkin cut into 2cm cubes
2L vegetable stock
Optional: sage leaves

Method

1. Heat butter in a large frying pan. Add the onion and fry gently until translucent. In a separate saucepan, heat the stock to a simmer.
2. Add the rice and pumpkin to the onion and fry for another 3-4 minutes.
3. Ladle the hot stock into the rice mixture, one ladeful at a time, stirring until the liquid is absorbed and the risotto is creamy.
4. In a separate pan, melt the remaining butter. Fry the sage leaves in the butter until crispy, then serve bowls of risotto with crispy sage leaves and a drizzle of butter.

Tuna passata pasta

Serves: 6

Cost: \$7.20 (\$1.20/head)

Ingredients

1 onion, finely diced
2 cloves garlic, finely dices
250g tin tuna in oil (drain and reserve oil)
250g tomato passata
100g pitted kalamata olives, roughly chopped
Basil leaves, finely chopped
1kg penne pasta

Method

1. Boil the kettle.
2. Heat drained tuna oil in a large saucepan. Add onion and garlic and fry until translucent.
3. Add the passata, tuna and olives, stir and heat to a simmer.
4. While the sauce cooks, pout the boiling water from the kettle into a large pot, and cook the penne for 8-10 minutes or until al dente.
5. Drain cooked pasta (add a splash of the water to the sauce to thicken it, if you like!). Stir basil through the sauce and top pasta with sauce to serve.

Recipes

SPICE UP YOUR NIGHT

Eggplant curry and flatbreads

Serves: 4

Cost: \$7.30 (\$1.82/head)

For the curry:

Ingredients

2 tbsp curry paste
1 onion, finely diced
1 clove garlic, finely diced
1 large eggplant, chopped
2 tomatoes, diced

Method

1. Heat a large frypan to low-medium heat and gently dry-fry the curry paste. As it heats, add 100mL water, the onion and garlic, and stir to combine. Cook for 2-3 minutes or until bubbling.
2. Add eggplant pieces and pour in water to cover (you can substitute water with stock if it fits your budget!). Stir to combine.
3. Cook eggplant for 15-20 minutes or until soft, creamy and coloured. In the last few minutes of cooking, add the diced tomatoes and serve with flatbreads.

For the flatbreads:

Ingredients

250g plain flour
250mL water

Method

1. Combine flour and water in a large bowl until dough just comes together.
2. Turn dough out onto your bench and knead until smooth. Pull the dough into 6-8 individual pieces and using your hands, roll each out to a flat disc.
3. Heat a small frypan to medium-high heat and dry-fry each flatbread for 1-2 minutes on either side until golden-brown. Serve warm!



Maximise your fundraising

Spread the word about your fundraising among all your networks: work, school, university, friends of friends, extended family. Most people are happy to support worthy causes - they just need to be asked!

Share your journey by blogging about the event, offering our own tips on organising a dinner party, many ideas and how to stick to budget - people will be interested and are more likely to support you generously if they can see the work you're putting in.

Offer rewards and incentives if your supporters donate certain amounts. Think of extra-special ways of thanking friends for their contributions, such as drawing them a picture or sending them a handwritten letter.

Post photos of your dinner party and show off your amazing creations - and don't forget to add your fundraising link!

Ask your guests to review the food. You could even film the occasion and ask your guests to secretly score each dish, like the reality show *Come Dine With Me*.

How to make \$100 in 10 minutes
Ask your friends to donate as they RSVP - don't wait til your dinner to collect donations! That way, you'll know exactly who's coming, and how much you have to spend on your meal - and your fundraising gets an early boost!

Join the conversation!



@oaktreeau
@livebelowtheline

#dinebelowtheline

