How new and established groups have worked together to support one another





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LEWISHAM FOOD CENTRE

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Conversations From Calais

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DINNER FOR ONE HUNDRED

grace

HAVEN Coffee

LONDON MUST ACT.

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aiding refugees in need

SHELBY X Studios

ART X ACTIVISM

LewCAS

Lewisham Churches for Asylum Seekers

CATFORD MEWS

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Student Action For Refugees

SUPPORTING REFUGEES EVERYWHERE

DONATE4 REFUGEES

Aegean Solidarity Network

team UK

SOUTHWARK ASYLUM SEEKERS

Flotsam Sessions

BECKENHAM PLACE MANSION

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WWW.RARE.LONDON
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THE REFUGEE CAFE
INDEPENDENCE THROUGH EMPLOYMENT
Delicious Vegan fo
with Authentic Caribbean flav
Caribbean Fusion
100% Vegan




THE REFUGEE CAFE
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THE REFUGEE CAFE




mainstream employment



REFUGEE FUNDRAISER

Raising funds for

DONATE4 REFUGEES | AFRIL

Join us virtually for a night of food & music to support refugees through the COVID-19 crisis

THURS 23RD APRIL

7PM - 8PM

Get your ticket here:

GOFUNDME.COM /RefugeeSolidaritySE

Suggested donation

£5



REFUGEE SOLIDARITY SOUTH EAST

RefugeeSolidaritySE

CONTACT: REFUGEESOLIDARITYSELONDON@GMAIL.COM

REFUGEE FUNDRAISER

HUMMUS

This healthy, homemade hummus is super easy and tastes better than anything store-bought. Watch my video above to see how quickly this hummus recipe comes together!

INGREDIENTS

- 850.49 g canned chickpeas (garbanzo beans), drained with liquid reserved (I use two 15oz cans)
- 54.67 g chickpea liquid, or more, as needed
- 120 g tahini
- 54 g olive oil
- 2 lemons, juiced
- 2 garlic cloves
- 1 tsp cumin
- 0.5 tsp salt

GARNISH

- olive oil
- paprika
- fresh parsley

INSTRUCTIONS

- Add all the ingredients to your Vitamix or high-powered blender and secure the lid. Remove the lid cap and insert the tamper.
- Turn the blender on high for 30 seconds (or more for a creamier texture) and use the tamper to push the hummus into the blades. Add more chickpea liquid (aquafaba), if desired, for a softer hummus.
- Add the hummus to a serving plate and garnish with olive oil, paprika and fresh parsley.

REFUGEE SOLIDARITY SOUTH EAST

www.gofundme.com /f/refugee-solidarity-se

REFUGEE FUNDRAISER

MUHAMMARA

Flavorful muhammara dip with roasted red peppers, Aleppo pepper flakes, walnuts, and pomegranate molasses! 10 ingredients, gluten-free, BIG flavor.

INGREDIENTS

• 30-45 ml pomegranate molasses
• 360 g red bell peppers (skin on) • 15 g bread crumbs
• 1/2 tsp ground cumin • 1/2 tsp sea salt, plus more to taste
• 2 tsp chili flakes (plus more to taste or sub 1/4 the amount of red pepper flakes)
• 3 g garlic (minced // or sub garlic-infused oil) • 30 ml lemon juice
• 60 g raw walnuts* (loosely chopped) • 15 ml olive oil (if avoiding oil, omit)

INSTRUCTIONS

• If making your own pomegranate molasses, heat pomegranate juice in a small saucepan over medium heat until it reaches a low boil. Then reduce heat to a steady simmer (low/medium low) and cook for 20-30 minutes or until reduced by half. Set aside to cool. Otherwise, use store-bought.

• In the meantime, heat oven to 232 C and place whole bell peppers directly on a baking sheet. Roast for 20-25 minutes or until blackened on the outside. Cover with foil to let steam and cool for 10 minutes. Then peel away core, seeds, and skins and set aside.

• To a food processor, add pomegranate molasses, bread crumbs, cumin, salt, chili flakes, garlic, walnuts, olive oil, and lemon juice and pulse (instead of blend) to combine. Then add roasted peppers and pulse a few more times to combine. I think a little texture is nice in this dip instead of a purée.

• Taste and adjust flavor as needed, adding more lemon for acidity, garlic for "zing," chili flakes for spice, pomegranate molasses for sweetness / depth of flavor, sea salt for saltiness, or cumin for smokiness.

• Serve with fresh pita, flatbread, crackers, or vegetables of choice! Best when fresh. Store leftovers covered in the refrigerator up to 3 days. Let come to room temperature before enjoying

REFUGEE SOLIDARITY SOUTH EAST

www.gofundme.com
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Bolo Spritz

REFUGEE SOLIDARITY SOUTH EAST

Ingredients:

White wine
Lemonade
Apple juice
Fresh mint
Brown sugar



An over-sized wine glass or large tumbler works best for this cocktail.

Method

Add a heaped teaspoon of brown sugar to your wine glass.

Gently press 6-8 mint leaves in your hands to release the flavour (don't squeeze too hard or you'll bruise the mint!). Add to the glass and fill with ice.

Fill the glass half way with wine and stir gently.

Fill the rest of the glass with lemonade and a dash of apple juice and stir gently again.

Garnish with a slice on lemon and a sprig of mint and enjoy!

Make it non-alcoholic by removing the wine and increasing the amount of apple juice and lemonade.

All money raised goes to

AFRIL Action For Refugees In Lewisham

DONATE4 REFUGEES

DINNER WITH...

Saturday
30th May
7 - 8pm

An amazing opportunity to take an online cooking class with Abdullah Al Awayed, head chef at Damascus Chef.

And it doesn't stop there - after cooking up a tasty Syrian dish you'll get to sit back and enjoy eating it with a live set from award winning, Chinese singer-songwriter -Yijia.

Sign up soon to get your shopping list in good time

Tickets £10 pp



All funds going to Refugee Cafe and Donate 4 Refugees

Visit: uk.gofundme.com/f/dinner-with-damascus-chef

refugeecafeSE@gmail.com
www.refugeecafe.org.uk

@RefugeeCafe

@SHELBYXSTUDIOS

Fattoush

Ingredients:

120mls Lemon juice
120mls Olive oil
1 clove Garlic minced
1 tsp Salt
2 tsp Pomegranate molasses
2 handfuls of chopped Parsley
1 handful chopped fresh Mint
Black olives
Spring onions
5 Radishes
1 Lettuce chopped
4 fresh chopped Tomatoes
1 cucumber chopped
1 loaf Arabic bread cubed then fried or toasted
1 tsp Sumac (optional)



Method

Add together the radish, pepper, cucumber and tomatoes. Mix with the mint, parsley and lettuce then add sumac, if you have it.

For the dressing, add together the garlic and olive oil along with salt and lemon juice.

Dress the vegetables to taste and stir in well, add more olive oil and lemon if desired.

Add in the bread and drizzle pomegranate molasses over the top.

All money raised goes to


Hotpoint
THE REFUGEE CAFE

#REFUGEESWELCOME
#LONDONMUSTACT

5 DAYS / 5 ACTIONS

£100 each

LOOKING FOR 5 REFUGEE ARTISTS

All art forms welcome: Musicians / Writers / Designers Artists / Film makers / Performers / Photographers etc.

@LondonMustAct is teaming up with @ShelbyXStudios and @CreateWithoutBorders to organise 5 solidarity actions over 5 days, with 5 refugee artists. Want to find out more? Email hello@shelbyxstudios.com for an information pack today!

14TH | JANUARY | 2021
SUBMISSION DEADLINE
hello@shelbyxstudios.com
@shelbyxstudios

Haven Coffee X Create Without Borders PRESENT:

LAFFUCCINO

COMEDY WITH A CONSCIENCE



FRIDAY 13TH NOV 19:30

TICKETS £15.50 INC BOOKING FEE

AT 21 SOHO

DOORS OPEN AT 18:00

Due to social distancing, tickets are strictly limited.

Please note the venue is running in accordance to social distancing

WWW.HAVENCOFFEE.CO.UK
@CREATEWITHOUTBORDERS
@HAVEN_COFFEE





Visions from Greece

Showcasing art by refugees

Thursday 17th September 7 - 9pm



Catford Mews
32 Winslade Way
Catford, London
SE6 4JU

Live music set from
@Tade_Barch



An uplifting night of art, music and food at an amazing local venue. A showcase of paintings from eight refugee artists, currently based in Greece, alongside works by UK based artists. You get an exclusive preview of the artwork and chance to bid and buy. We'll be showing a short film on the artists, their work and our partner organisation in Greece.

Limited tickets / £25
Available via Eventbrite
Search:
Creation Without Borders

Delicious food from Refugee Cafe and a free drink upon arrival.

Bar available.
Max 30 / Social distancing rules apply

Art Auction

Visions from Greece

paintings by refugee artists | 18 Sep-4 Oct







Cedrick Tuzolana

Democratic Republic of Congo

Cedrick is from the Democratic Republic of Congo, where he was asked by his church to produce a flyer for their strike protesting the government's fraudulent voting machines. Consequently, he was forced to flee to Istanbul and [illegible]
Island of Lesvos. He [illegible]

Harmony Between Animals

Cedrick Tuzolana

Acrylic on canvas, 40x60cm

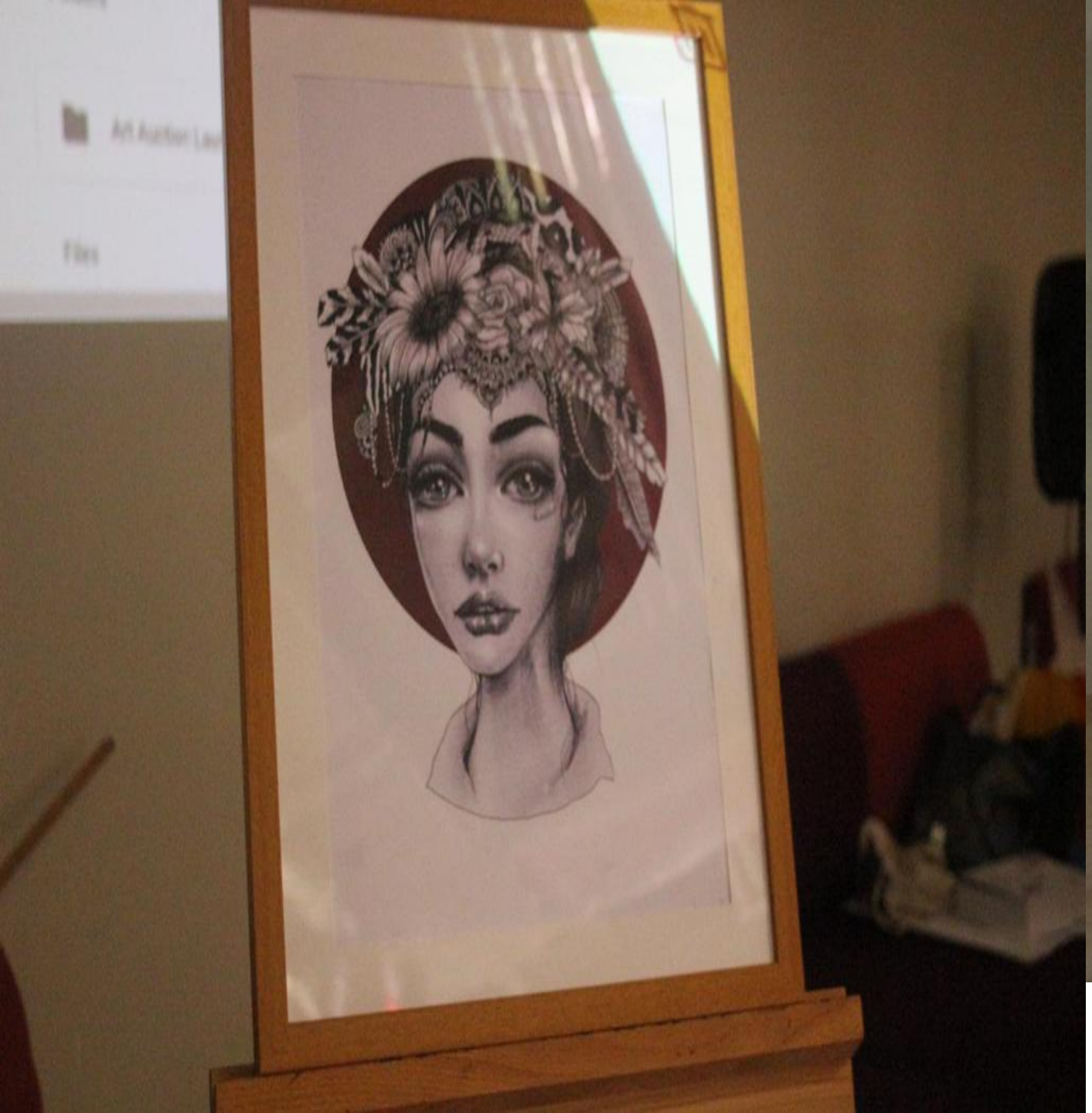
Reserve price £179; buy it now price £279


Beach of Memories


Ma.Nila


Light Tree in the Dark
Olivia Armelle
Acrylic on canvas, 40x30cm
Reserve price £79; buy it now price £179
SCAN ME
"I was inspired to improvise by watching a video on techniques for painting without brushes. I used my imagination and did a series of paintings using cotton swabs."
100% of the sale price of this work will go to the artist


Cedrick Tuzolana
Hard Work




Wazgul
Gulmarah
Noble Horse






Image of RubyHalo


Nazgol Golmurad




THE REFUGEE CAFE


THE REFUGEE CAFE
😍😍😍
and delicious Syrian food

