



Introduction

This booklet provides Amnesty activists and local groups with some advice on how to organise an event on our global campaign against Shell’s human rights violations in the Niger Delta.

A key aim of the campaign is to increase public awareness of the situation and hold the UK oil giant publicly accountable for the impact of its operations in the region. This will help us to mobilise Amnesty supporters and members of the public when we have actions, petitions, protests and other activities.

At your event, you could:

- Hold a presentation followed by a guided discussion to introduce the group to the issue. A presentation outline and discussion questions can be found at amnesty.org.uk/niger-delta-student-resources. You can also look for short documentaries to show, such as this one by Spelling Mistakes Cost Lives: spellingmistakescostlives.com/single-post/hell-in-the-niger-delta-documentary
- Invite a Justice 4 Nigeria (J4N) network representative to take part in a Q&A or panel discussion. Email caz@justice4nigeria.org to check availability, copying in our activism team: activism@amnesty.org.uk
- Bake some Niger Delta-inspired madeleines following the recipes in this booklet and online and invite people to try them or use them as part of your fundraising efforts.
- Organise an AmnesTea: amnesty.org.uk/amnestea

Choose a venue

Once you’ve decided what type of event you’re organising, you need to choose a venue. You may want to reach out to your local library or a local cafe for your AmnesTea, but think about a local cinema, university lecture hall or community hall if you are organising a screening and panel discussion. Once you’ve booked a venue, let us know by emailing activism@amnesty.org.uk. We can help to publicise the event to a wider audience, including by sharing it with the Justice 4 Nigeria network and local Amnesty supporters.

Send out invitations

Whatever the size of your event, it will make a real difference to our campaign. If you’re keen to reach a wider audience, consider:

- Inviting your MPs to join your event.
- Reaching out to civic society groups in your area.
- Contacting your local newspaper or radio station, using the press release template (see the ‘More Resources’ section).
- Sharing the event details on social media, using the hashtag #CleanUpPayUp and tagging @amnestyuk.

Build momentum

Successful events help to build momentum. Consider ways of extending the impact of your work into the new year and beyond by:

- Using social media. Ask attendees to take photos of the event and share them on social media, tagging in your local group and letting others know how they can get involved.
- Providing newsletter sign-up forms, so you can keep in touch with attendees after the event. Include information about the Justice 4 Nigeria coalition, so people have the option of taking a more active role.
- Offering Amnesty membership sign-up forms.
- Fundraising at the event to support your group’s activities and Amnesty’s work in general. You can get support from us by emailing fundraise@amnesty.org.uk or phoning 07827 964 313.
- Inviting any particularly passionate and engaged attendees to your next group meeting.

More resources

You can find more resources for your event at amnesty.org.uk/niger-delta-student-resources, including:

- A presentation introducing people to the issue, including background information on Amnesty’s work and our current calls.
- A press release template
- Questions for a facilitated discussion on human rights in the Niger Delta.
- Posters, leaflets and a fundraising guide to download

More information

For further support, and to order materials for your event, email: activism@amnesty.org.uk or get in touch with your usual Community Organising contact.

RECIPE

This recipe is by British-Nigerian artist and activist The Crude Madonna, who is working with Amnesty UK on the Niger Delta campaign. Part of her work is gastroactivism – using food to create change. To highlight the human rights abuses in the Niger Delta, she organises supperclubs, develops recipes and works with local farmers from the Niger Delta to platform their ingredients.

The Crude Madonna’s ‘Ecocide Shell Madeleines’ (Vegetarian) – ASH Culinarian Signature

Charcoal-dark. Butter-rich. Born of earth, made in praise of terroir. These madeleines are sacred morsels born of ash – each one a crumb of remembrance and restoration.

This is the vegetarian incarnation of our cult ritual sweet: a shell to hold memory, protest and archive evidence.

YIELD: Approx. 45 madeleines

Ingredients

- 175g unsalted French butter (cubed,cold)
- 175g caster sugar
- 175g self-raising flour (sifted)
- 1 tsp baking powder
- 2 tbsp activated bamboocharcoal powder (sifted)
- 2 large free-range eggs
- 2 tbsp full-fat Greek-style yogurt or crème fraîche
- ½ tsp vanilla bean paste (optional)
- 1 dessert spoon distilled thyme water (optional)
- Neutral oil or melted butter
- Madeleine tins

Method

1. Grease your moulds. Use oil or melted butter. Chill the tins if you can.
2. Melt the butter. In a small pan, gently melt your French butter. Let it cool — not cold, not hot, but just yielding.
3. Whisk eggs and sugar. In a deep bowl, beat the eggs and sugar until thick, pale and ribboning like silk.
4. Add your softness. Gently whisk in the yogurt, vanilla and thyme water.
5. Fold in the dry. Sift in flour, charcoal and baking powder. Fold slowly.
6. Now the butter. Pour in the melted butter, folding in stages. Watch the batter become glossy. Let it rest.
7. Let it wait. Cover and chill for one hour or overnight.
8. Heat the fire. Preheat the oven to 170°C (fan). Fill each mould $\frac{3}{4}$ full.
9. Bake. 12–14 minutes, or until the centre domes. Touch it gently – it should spring back.
10. Cool. Wait 2 minutes. Then release each shell with care. Place them on a wire rack.

Store them in an airtight tin lined with organic cloth. Pair with rich, honeyed drinks or spiced hot chocolate. Sweeten the experience with saffron rock sugar sticks. Elevate with Nigerian terroir teas: hibiscus, lemongrass, or bitter-leaf infusions.

