Cultivating Connections
IT STARTS WITH US
Virtual Conference July 27 - 29, 2017 | 23rd Annual DONA International Conference

Happy Birthday DONA International
CELEBRATING 25 YEARS OF DoulASUPPORT

Party Planning Pack
DONA International's World Wide 25th Birthday Celebration!
Dear DONA International Community,

It is with great excitement that we celebrate our 25th birthday this year. When we think about all our organization has accomplished since 1992, we are in complete awe.

Since our five founders came together to birth the idea of a formal education and certification program to bring labor support professionals into the birthing room, until now, DONA International members have played in integral role in the progress we’ve made worldwide.

Now, more than ever before, we have more and more families choosing DONA International certified doulas, and we have so much to celebrate: 12,000+ certified doulas; 22 (almost 23) educational conferences for the doula community; 1,000,000+ page views on our new website since launch; countless birth leaders born in the field, and more. The accomplishments of this non-profit organization and our members are exceptional.

This year's conference, a celebration of our 25th year, is named Cultivating Connections: It starts with us...because so much of what we see in the doula world started with and continues with US.

How will you celebrate? We hope you'll Cultivate Connections in your community by planning a birthday party! Let's come together across the globe and celebrate this great organization, our doulas (new and those who have been here from the start), and the beautiful work and careers that have been birthed. Join us! #itstartswithus.

In the DONA doula spirit,
Your DONA International Leadership
Party Menu

**DONA Purple Lemonade**

\(\frac{3}{4}\) parts grape juice  
\(\frac{1}{4}\) lemonade  
splash of 7up

**DONA-tini**

1oz coconut rum  
\(\frac{1}{2}\) oz triple sec  
\(\frac{1}{2}\) oz cranberry juice  
\(\frac{1}{2}\) oz blue curacao

Suggestions & Signature Drinks
**Purple Deviled eggs**

- 6 large eggs
- 1 16-ounce can or jar pickled beets
- 1 cup apple cider vinegar
- 1/3 cup brown sugar
- 1 tablespoon peppercorns
- 1 teaspoon salt
- 1 teaspoon Dijon mustard
- 1 tablespoon mayonnaise
- 1/2 teaspoon curry powder
- 1 tablespoon vinegar
- 2 tablespoons olive oil
- Salt and pepper to taste
- Fresh rosemary for garnish

Hard boil your eggs and remove the shells. To prepare the brine, pour a can of pickled beets into a large mason jar or bowl. Add cider vinegar, sugar, peppercorns, and salt. Stir mixture. Carefully (that beet juice will stain!) lower the peeled eggs into the brine. Cover and refrigerate for at least 12 hours, or up to 3 days. The longer you leave them in the brine, the sourer and pink they’ll end up—approx 16 hours. When brining time is finished, cut each egg in half and scoop out yolks. Place yolks in a medium-sized bowl, along with the mustard, mayonnaise, curry, vinegar, and olive oil. Mix and mash until smooth. Add a little bit of water to the mixture if it’s too stiff. Salt and pepper to taste. Using a pastry bag or a plastic bag with the corner cut off, pipe the yolk mixture back into the pink eggs. Sprinkle with chopped rosemary and season with salt and pepper.

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**Purple Cabbage Salad**

- 1 small head of purple cabbage (slaw style)
- 1 red pepper chopped
- 2 avocados cut into 1/2" pieces
- 2/3 cup corn kernels (frozen is fine)
- 1/3 cup quality olive oil
- Sea salt/black pepper to taste
- Cilantro for garnish

Add all ingredients to a mixing bowl and toss to combine.
**Chocolate Dipped Pretzel Sticks**

1 12-ounce package milk chocolate chips
1 12-ounce package white chocolate chips
24 large pretzel rods
Purple sprinkles, food coloring
Melt, dip, decorate, party!

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**Sweet Treats**

**Easy cupcake recipe with DONA cupcake toppers (printable!)**

2 cups flour
1/2 teaspoon salt
2 teaspoons baking powder
1/2 cup butter, softened
3/4 cup sugar
2 eggs
1 cup milk
1 teaspoon vanilla

Preheat oven to 375°F or 190°C; line muffin cups with papers. Cream butter and sugar 'til light and fluffy. Beat in eggs one at a time. Add flour (mixed with baking powder and salt) alternating with milk beat well; stir in vanilla. Divide evenly among pans and bake for 18 minutes. Let cool in pans. Top with favorite icing (white or purple), and add cupcake topper.
**Decorations**
- Purple balloons • Purple streamers
- Purple table cloth • Party printables • You get the idea!

**Party Game Suggestions**
- Doula bag scavenger hunt • Share- Why I became a doula story • Doula bingo • Two truths and a lie (doula edition)
INSTRUCTIONS

party circles
THE PARTY CIRCLES CAN BE USED AS FAVOR TAGS, LABELS, CUPCAKE TOPPERS AND MORE! PRINT THE FILE ON STANDARD SIZE (8.5” X 11”) CARD STOCK OR STICKER PAPER. USE A 2” CIRCLE PAPER PUNCH FOUND IN ANY CRAFT STORE TO PUNCH OUT CIRCLES, OR SIMPLY CUT ALONG THE TRIM LINES TO USE AS SQUARES.

table tents
PRINT FILES ON STANDARD SIZE (8.5” X 11”) CARD STOCK. USING SCISSORS OR A PAPER TRIMMER, CUT ALONG TRIM MARKS. ONCE THE TABLE TENTS ARE CUT OUT, FOLD IN HALF SO THEY CAN STAND UP ON THE TABLE.
<table>
<thead>
<tr>
<th>Used DONA Office Depot discount</th>
<th>First Conference</th>
<th>Owns doula shoes</th>
<th>Holiday Doula</th>
<th>New doula &lt; 1 year</th>
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<tbody>
<tr>
<td>Childbirth Educator</td>
<td>DONA Leader</td>
<td>IBCLC</td>
<td>CLC</td>
<td>Baby Born &lt; 1 hour</td>
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<td>Triplet+ client</td>
<td>DONA certified</td>
<td>FREE SPACE</td>
<td>Massage Therapist</td>
<td>Work in doula group (agency/co-op/partnership)</td>
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<td>Works In Hospital</td>
<td>Doula 5 years+</td>
<td>Blogger</td>
<td>Had VBAC client</td>
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<td>SPAR</td>
<td>Birth podcast-host or guest</td>
<td>Adv Doula</td>
<td>Placenta Encapsulato</td>
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