

Soup Making 2020

More Soup...Less Stress!

Soup makers are a hearty stock! Undaunted by the pandemic, we will have an adapted version of our soup project this year. Here is what you need to do to make soup.

1. LET US KNOW

You first need to tell Barb Reid that you will make soup. You need to indicate which of the soups below and the number of quarts and pints you will make. We have chosen certain soups that we would like. These are:

- Chicken or Turkey
- Butternut Squash Mascarpone (This is a specific recipe that would be provided.)
- Split Pea
- Chili
- Clam Chowder – Manhattan or New England
- Vegetable Beef
- Ham and Bean
- Vegan – no animal products, only vegetable stock

You may use your own recipes for these soups except for the Butternut Squash Mascarpone. That recipe will be sent upon request.

Let Barb Reid know this information via email or phone:
office@blawenburgchurch.org or 609-466-1832.

2. SOUP CONTAINERS

- Get soup containers in the Library of Cook Hall. Please use the front entrance to the building. We have pint and quart containers. **You MUST use our containers.** Do not use previously used containers. Wash the containers before adding your soup.

- **IMPORTANT:** Tape a label and put it on the LID of the soup container. The label should include the name of the soup and its ingredients. If the soup is vegetarian or vegan, be sure to include the name of the stock.

3. PUT IN FREEZER

Put your soup in the **UPRIGHT** freezer in the kitchen in Cook Hall anytime. Be sure to **print your name and the name and quantities of your soups in the blue folder** near the freezer.

4. DEADLINE

Be sure to have your soup in the freezer and logged in by Monday, November 30.

That's it! When you've made your soup, sit down and relax knowing that you've helped the church raise money for God's work in our church and community.

Thanks in advance for your help.

If you have questions, don't hesitate to ask.

The Soup Team
Dave Cochran, Evelyn Cochran, Barb Reid