



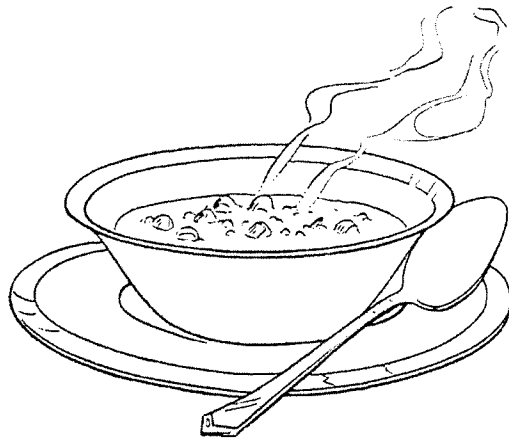
# Soup Supper

Thursday, November 1

Serving from 5-7pm in the school gym

(two lines will be formed – one through the kitchen & one inside the gym)

Delicious Soups, Sandwiches,  
Pies & Desserts!!



Free will offering will be taken for the meal.  
THANK YOU for supporting Hull Christian School!!

## THE HULL CHRISTIAN SCHOOL SOUP SUPPER

Thursday, November 1, 2018

In order to make this soup supper a success, we ask full cooperation in preparing the food that you are assigned. These food donations are necessary with such a project, and we thank you in advance for your cooperation.

Please follow the recipes for the soup and sandwich meats as listed in these pages. You may trade with someone if you prefer to bring something different than what you are assigned. Please bring all food to the Hull Christian School no later than 4:00 PM as serving begins at 5:00 PM. Please bring your soup and sandwich meat HOT and in a container that you don't want returned if possible.

Please have your name checked off when you bring in your food donation. If you have any problems or questions, contact one of the committee members. Thanks!

Sandi Breuer, Marideth Van Otterloo, Kari Ney & Shelly Van Otterloo

### TAVERN (14)

1. Sara Sandbulte
2. Kristi Ten Pas
3. Andrea Westra
4. Heather Negen
5. Steph Baccam
6. Leah De Stigter
7. Dana Fedders
8. Becky Geels
9. Alysia Haveman
10. Laura Jacobsma
11. Danielle Bonestroo
12. Andrea Huls
13. Kathy Van Der Zwaag
14. Stephanie Struik

### CREAM CHICKEN (17)

1. Mindy Baccam
2. Tonya De Groot
3. Mindy Winterfeld
4. Lora Vis
5. Susan De Yager
6. Kari Sandouka
7. Melanie Vande Hoef
8. Melissa Boer
9. Jackie Covey
10. Brooke Hartbecke
11. Ranae Sheffield
12. Briana Roetman
13. Elizabeth VanMaanen
14. Sandy Weidner
15. Lisa Kats
16. Janelle De Wit
17. Maria Mulder

### PEA SOUP (6)

1. Marianne Bleeker
2. Kari Ney
3. Julie Leusink
4. Tina Koerselman

5. Shelly Van Otterloo
6. Marideth Van Otterloo

### CHILI (12)

1. Kaylee Hulstein
2. Lisa Poppema
3. Julie Koch
4. Sarah Fykstra
5. Connie Grevengoed
6. Sara Grevengoed
7. Veronica Hoekstra
8. Jessica Pollema
9. Lana Vande Griend
10. Shondra Wielenga
11. Karinda de Boom
12. Lynette Feenstra

### CHICKEN SOUP (12)

1. Ashley Hulstein
2. Sarah Grevengoed
3. Leandra Hulstein
4. Paula Oostenink
5. Nicole Rozeboom
6. Shar Bonestroo
7. Jenna Vanden Bosch
8. Sara Van Roekel
9. Julie Van Schepen
10. Brittany Veldman
11. Alissa Hilbrands
12. Dawn Stetson

### VEGETABLE SOUP (9)

1. Chanda Bakker
2. Kathy Bauer
3. Angie Broek
4. Sandi Breuer
5. Heidi Dokter
6. Amy Emerick
7. Rachel Bolkema
8. Deb Krommendyk

9. Jaime Oostenink

### Three HOMEMADE PIES 9" (7)

1. Cami Beukelman
2. Stephanie Bonestroo
3. Allie Van Kley
4. Melissa Pollema
5. Lynne Van Grootheest
6. Darla Van't Hul
7. Lisa Wiersma

### Three PUMPKIN PIES 9" (3)

1. Sarah De Jong
2. Megan Raman
3. Mandy Hoekstra

### Three Sour Cream Raisin Pies (3)

1. Koni Leusink
2. Lindsay Warntjes
3. Teresa Verhoef

### Two DESSERTS 9"x13" pans (10)

1. Laurie Van Schouwen
2. Michelle Zomermaand
3. Teresa Fedders
4. Melissa Nielsen
5. Dawn den Hoed
6. Cindy LeLoux
7. Libby Blied
8. Tina Bruxvoort
9. Faye De Kam
10. Janice Driesen

(See reverse side for  
work schedule)

**SET UP/ADVERTISING (Chairs and Co-Chairs)**

Sandi Breuer, Marideth Van Otterloo, Kari Ney, Shelly Van Otterloo

**KITCHEN COMMITTEE: (4:30-6:15 PM)**

Disposal Sink & Dishwasher

Dawn Stetson, Shondra Wielenga

Run Food & Supplies to Gym

Teresa Fedders

Misc. Runner/Stir & Check Food/Garbage

Melissa Pollema

Back Sink

Mindy Baccam, Becky Geels

**KITCHEN COMMITTEE: clean up (6:00-end)**

Disposal Sink & Dishwasher

Heidi Dokter, Stephanie Struik

Run Food & Supplies to Gym

Kathy Vander Zwaag

Misc. Runner/Garbage

Janelle De Wit, Jose Hernandez

Back Sink

Rachel Bolkema, Andrea Westra

**WAITRESSES: (4:45-6:15 PM)**

*Please bring your own dishcloth and a bucket for water.*

(2) Koni Leusink, Lynne Van Grootheest

**WAITRESSES: (6:00-end)**

(3) Laurie Van Schouwen, Heather Negen, Lynette Feenstra

**HELP WITH SMALL CHILDREN – 7<sup>th</sup> Grade Girls & Boys**

**SERVERS – (4:45 – end) – one person on each line**

PEA SOUP – Julie Koch, Andrea Huls

CHILI SOUP – Paula Oostenink, Ashley Hulstein

VEGETABLE SOUP – Maria Mulder, Susan De Yager

CHICKEN SOUP – Kaylee Hulstein, Alysia Havemen

TAVERN BUNS – Tina Bruxvoort, Jamie Oostenink

CHICKEN BUNS – Jenna Vanden Bosch, Chanda Bakker

COFFEE & COLD DRINK – Laura Jacobsma

**DESSERTS (4:30-6:00 PM) (2)**

Lisa Poppema, Michelle Zomermaand

Dani Bonestroo

**DESSERTS (6:00-end) (2)**

Sara Van Roekel, Deb Krommendyk

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**NOTES**

1. If you cannot work, please find your own substitute and inform one of the committee members of the change.
2. Each worker cleans her own work area after supper is over.

THANKS FOR YOUR COOPERATION!!!

The Committee

## RECIPES

### TAVERN MEAT

5 lbs. Hamburger  
1 large onion, diced fine  
2 cans Tomato Soup  
1 can water  
¾ tsp. chili powder  
1 cup ketchup  
½ cup brown sugar  
1 Tbsp. mustard  
salt and pepper to taste

Brown hamburger and onion.  
Drain. Add rest of ingredients.  
Simmer slowly.

### CREAMED CHICKEN

Cook 6 lbs. boneless skinless chicken breast (or approx. 10 lbs. bone-in chicken). Cut fine – this should equal 12-13 cups of diced chicken.

Add 3 cans cream of chicken soup and 1 can chicken broth or water. Add salt and pepper to taste. Simmer slowly.

### PEA SOUP

2 ½ cups (16 oz) dry split peas  
1 gallon water  
2 t salt  
1 t pepper  
3 lbs. bone in ham or 2 ham hocks (approx. 5 lbs. total)  
4 cups diced potatoes  
2 cups sliced carrots  
1 ½ cups chopped celery  
1 ½ cups diced onion

Combine peas, water, salt, pepper, & ham in dutch oven; bring to a boil. Reduce heat, cover and simmer for 1-1½ hours. Add potatoes, carrots, celery, & onion; return to a boil. Reduce heat, cover & simmer for ½-1 hour or until vegetables are tender, stirring occasionally. Remove ham, dice, & return to soup. Can put all ingredients in crockpot on low for 8 hours. Decrease water to 3 ½ quarts.

### VEGETABLE SOUP

3-4 lbs. stew meat (sm. pieces)  
1 large can V-8 juice  
2 quarts water  
1/2 cup barley (do not substitute)  
2 cups celery  
1 cup diced onion  
2 cups diced potatoes  
2 cups sliced carrots  
2 tsp. Salt  
1/2 tsp. pepper  
1 T. Accent (optional)  
2 beef bouillon cubes

Brown stew meat. Combine with all other ingredients. Simmer in pot on stovetop or put in a crockpot until potatoes are tender.

### CHILI

3 lbs. ground beef (browned)  
½ cup chopped onion  
1 qt. tomato juice  
3 cans red kidney beans  
4 cans tomato soup  
1 T. chili powder  
1 T. salt  
3 cups water

### CHICKEN SOUP

1 32 oz. chicken broth  
1 bag (2.5 Lb.) boneless skinless chicken (4 cups cooked)  
3 T onion  
¼ cup finely diced celery

Cook chicken and vegetables.

Dice chicken and add the following ingredients to the broth:  
8-10 cups water  
2 packages Mrs. Grass or Lipton dry chicken noodle soup mix  
1 14 oz. diced/sliced carrots (drained)  
1 t pepper  
1 12 oz. package wide egg noodles (do not add these until ready to bring to school)  
Cook until tender.