

Faith in Action – Soup & Pie Event October 10th, 2022

We had a very successful Soup & Pie event this year after a first year since COVID hit. We are estimating about 275 + people attended this event and a Gross deposit of **\$3,165.00** was deposited. “Thank You” to all the volunteers for helping out with making the pies and those who worked event to make it run so smoothly. This is all very much appreciated.

We had 25 gallons of Chicken Wild Rice soup – which was donated by Knights of Columbus-so very generous, and we had about 8 gallons left over (2-Roasters) and about 20 gallons of Vegetable Beef soup, which we only **used** maybe 7-8 gallons, we could do half the recipe next year. Pat Dibble took about 8 gallons for future meals at Place at the Table at St Peter's Episcopal Church and the remaining 4 gallons went to Beth Fanning at Dodge Center Methodist Church as they do a monthly community meal.

The following list of groceries were purchased for this event:

- 15-Loaves of French Bread sliced – Estimated 8 loaves left over and taken to the Food Shelf
- 15-Boxes of Crackers – 5 Boxes left over – went to the Food Shelf
- 10-lbs of Butter – 5 lbs left over, which Diane bought
- 6-Large tubs of Cool Whip – 1 left over
- 1-Large tub of Decafe Coffee – made 2-55 cup coffee makers + 35 cup coffee maker – maybe 15-20 cups were dumped
- 2-3 Bags of Ice for Ice Water, which was a big demand
- 11-Bags of White Milk, 4-bags of Chocolate & 5 lbs of Butter from Kwik Trip – 6 bags of White Milk left over – which Lynn Knutson took to the Food Shelf.
- 30-lbs of Ground Beef
- 3-Bunches of Celery
- 5-Onions
- 1-Large jar of Garlic
- 3-Heads of Cabbage
- 10-lbs of Carrots
- 10-lbs of Corn
- 10-lbs of Peas
- 15-lbs of Yellow Golden Potatoes
- 4- ½ & ½ quarts – were added with Chicken Boullion and Natures Seasoning, divided between each roaster
- 3-Containers of Beef Boullion
- 1-Can of Pepper, Parsley

Expenses for groceries bought was \$399.95, but David Wahlstrom used one of his \$250.00 Thrivent rewards, plus we had a credit at Sunshine Foods for \$120.82 and a credit of \$26.80 at HyVee, which we used up in full.

16 Pies were purchased (at a discounted cost) with remaining funds from Mantorville Marigold Days Thrivent rewards from Wayne Hendrickson , and 31 pies were brought in by volunteers that Mary Lou McClamrock called. We had a lot of pie left over – maybe 4-5 whole pies total.

Nice selection which everyone enjoyed. Everyone took extra pie home and Lynn took 2-3 pies for his churches counsel meeting on Wednesday.

We changed the way customers picked up their soup and drinks and bread & crackers. We had the soup servers dish up the soup and put the spoon in the bowl and then they picked up their drink of choice, milk, water, or coffee. They then went farther down the table to get their bread and crackers that were served by one of our volunteers. Only Butter and Salt & Pepper were put on the table.

This way our volunteers were all gloved and no one was reaching into a basket and touching or contaminating the other bread or crackers. Customers were allowed to have a second bowl of soup and bread & crackers.

Genny & Wayne Hendrickson, Pastor Amanda Boss, Jeremy Wahlstrom, Lynn Knutson and Diane Krejci helped to get all of the carrots, potatoes, and cabbage ready for the Vegetable Beef Soup. Jeremy, Lynn and Diane cooked the hamburger, onions, garlic and celery up **the day before** this event.

Karen, Dan and Mike Engler came in to stir the Chicken Wild Rice soup for the afternoon from 2:00 pm to 7 pm. They also served up soup. Mike was a big help in setting up tables and putting Salt, Pepper and Butter on the tables. Mike assisted in helping anyone who needed help carrying their tray for them and then returned the empty trays back to the kitchen.

Genny & Wayne Hendrickson also served up Soup and worked out in dining room to assist in any needs. Barb Maplethorp and Rosalie Trom cut all the pies and displayed them beautifully for the customers to pick from. Jeremy Wahlstrom and Cyndi Reed were the volunteers serving drinks and the bread and crackers. Chris Snow was our greeter and collected the donations, which we did advertise a suggested donation of \$10.00 per person. Lynn Knutson, Troy Stafford and Jill Boyum worked out in the Dining room to be sure everything ran smoothly. Amy Borgstrom and Diane Krejci worked in the kitchen to be sure we had enough soup available and clean dishes.

Ads were placed in the DCI a couple of weeks before, and in the Dodge Center Messenger. News articles ran before and after the Soup & Pie supper.

Signs – Used KM Lions and Dodge Center Lions Signs to advertise the week before. Local street signs were set out Sunday afternoon/night before at the CHS intersection, Mantorville Bridge and KM School area. Faith in Action sign leading into Kasson Methodist Church parking lot. Also we hung our Faith in Action banner at the church entrance.

Room setup-20 tables for seating. Pies took 6 tables – beverages & bread line had 2-tables. Methodist Church had enough tables and chairs available.

Soup & Pie garbage was taken to landfill the next day.

Tips for next event to keep in mind:

1-2 more Chocolate milk and less White milk

more Ice for water – 2 pitchers of water on the serving table most of the time would be good

1-person assigned to fetch milk/water from kitchen to the serving table

change publicity to say “Pies” vs “Home made” pies – (some were not home made)

1-2 persons to help with carrying trays

1-2 persons to refill water/coffee at the tables

cooking the meat the day before really saved time and stress on Monday

planning team to meet at least 1 month before the event to finalize and communicate plans to others

recruit volunteers 2-3 weeks before event for specific jobs and hours/shifts (perhaps and email

sign up sheet to all volunteers with descriptions of tasks)

food processors sped up the cutting process for carrots/cabbage/onions

remember to use tickets for more accurate count of meals served

“minimum” suggested donation – or is that too much like begging??