

Unitarian Church of Evanston

1330 Ridge Avenue, Evanston, IL 60201 847-864-1330

Nurturing the human spirit for a world made whole

Soup Kitchen, September 20th, 2023

****Important Instructions****

Please enter your name and contact info. Please do not change or delete anyone else's entry! Document will **automatically save** every few seconds and status will be indicated in the middle of the top white bar.

Questions? Contact Ellie Feddersen elliefeddersen@gmail.com, 847-452-3142

or Marilyn Wroblewski mwroblew1109@gmail.com, 847-431-0407

Soup Kitchen Wednesday September 20th, 2023

Coordinators

Position (time/responsibilities)	Name	Email	Phone (where you can be reached same day)
Evening (Lead) Coordinator (3:15-8pm)	Ellie Feddersen	elliefeddersen@gmail.com	847-452-3142
Hospitality Coordinator (4:45-7:15pm, collaborate with hospitality partner, direct guests entering lobby, entering dinner, for seconds, & closing)	Janelle Brittain	Janellebri@gmail.com	321-316-8660
Hospitality Partner/ Strong Person (4:45-7:15pm, works in lobby, promote peace & safety)	Nia Feddersen		847-346-7478
Kitchen Coordinator (4-7pm, coordinate set-up/ sandwich volunteers, prepare/ keep food warm, supply buffet)	Marilyn Wroblewski	mwroblew1109@gmail.com	847-431-0407
Clean-up Coordinator (6:30-8pm, coordinate clean-up volunteers, make sure all clean-up tasks are completed)	Dana Deanne	dddeane847@gmail.com	847-682-1045
Lobby Beverages Server (3:45-6:15pm, make coffee & lemonade, serve in lobby until dinner served)	Meredith Haydon	meredithhaydon@gmail.com	847-846-9518
Musician 6:00-6:45	Rob Geiger		

Lunches/Early set up—Make sandwiches and salad, wrap silverware (4-5:30 pm)

Name		Contact: Email for reminder	Phone (where you can be reached same day)
Lynn Kendall		lynn.kendall@gmail.com	847-673-8424
Cheryl mounts		cherylemounts@gmail.com	312-520-4121
carla williams		carlawilliams4203@gmail.com	312-437-9369
Jinny Niemann		niemannv@comcast.net	773-469-5246
Julie Lamberi		lamberti.mershon@gmail.com	847-864-2394
Johna Van Dyke		Johna Van Dyke@gmail.com	312 399 5745
Carol Johnson		photcj@aol.com	847-251-3419

Please do not add lines. If you are signing up with children: If they can work independently they get a separate line, if they will work with you, list them with you on the same line!

Soup Kitchen Wednesday September 20th, 2023**Serving 5:45-7:00**

Name	Contact: Email for reminder	Phone (where you can be reached same day)
Jan Valukas	janvalukas@aol.com	847 361-4693
Jeanne Kerl	figkerl@gmail.com	847-899-1077
Toni Rey	tonistapleyrey@gmail.com	847-847-7644
Gleycy Lavanholi	glavanholi@icloud.com	773-307-5224
Lynn Kendall	Lynn.kendall@gmail.com	847-673-8424
Ellen Rieger	Ellenerieger@gmail.com	847 791 8602
Martha Holman	holman.martha@gmail.com	847-736-8322
Johna Van Dyke	johnavandyke@gmail.com	312 399 5745
Laura Silver-Stone	lsilverstone57@gmail.com	847 778 0287

Please do not add lines. If you are signing up with children: Children ages 10+ are invited to participate. If they can work independently, they get a separate line, if they will work with you, list them with you on the same line!

Cleanup 6:30-8 pm

Name	Contact: Email for reminder	Phone (where you can be reached same day)
Ken Johnson	Contact Dana Deanne	
Alex Johnson	Contact Dana Deanne	
Ben Greenspan	benn@trica.com	708-846-9100
Janet Hartmann	jtwrosjh@att.net	+1 (224) 277-7845
Greg Grabowski	gregwgrabowski@gmail.com	847-772-0766

Keep scrolling down for food!

Beverages

Please Deliver Wednesday, Sept 20th

	Name	Email for reminder	Phone (for the same day)
Bring by 4:45 pm			
2 gallons milk	Cheryl mounts	cherylemounts@gmail.com	312-520-4121
1 gallons milk (1 or 2 %)	carla williams	carlawilliams4203@gmail.com	312-437-9369
2 gallons OJ	Gleycy Lavanholi	glavanholi@icloud.com	773-307-5224
2 gallons OJ	<u>Betsy Godwin</u>	godnabb@prodigy.net	773-485-8152
Bring by 3:45 pm			
1 lb ground coffee (to make 70 cups) 2 qts Half and Half	Betsy Godwin	godnabb@prodigy.net	773-485-8152

Keep scrolling down for more food to make/bring!

September 20th Soup Kitchen Food for dinner

Deliver to UCE Wednesday September 20th between 4 and 4:45 pm

	Name	Contact: Email for reminder	Phone (where you can be reached same day)
No bake Taco Casserole for 12 (recipe below)	Julie Lamberti	lamberti.mershon@gmail.com	847-864-2394
No bake Taco Casserole for 12 (recipe below)	Laura Cuzzillo	l.cuzzillo@gmail.com	847-507-6924
No bake Taco Casserole for 12 (recipe below)	Betsy Godwin	godnabb@prodigy.net	773-485-8152
No bake Taco Casserole for 12 (recipe below)	Mary Beth Roth	mbc.roth@comcast.net	734-646-7170
No bake Taco Casserole for 12 (recipe below)	Meredith Haydon		
No bake Taco Casserole for 12 (recipe below)	Margaret Schatz	mesharbor@gmail.com	847-287-0669
No bake Taco Casserole for 12 (recipe below)	Susan Carlton	susan.carlton@sbcglobal.net	847-679-6203
No bake Taco Casserole (recipe below) **Vegetarian version	Barbara Ghoshal LP	barbaraghoshal@gmail.com	847-299-1154, 312-883-8183
2 medium jars jalapenos	Lynn Kendall	lynn.kendall@gmail.com	
2 dozen soft dinner rolls	Jeanne Kerl	figkerl@gmail.com	847-899-1077
2 dozen soft dinner rolls	Toni Rey	tonistapleyrey@gmail.com	847-847-7644
2 dozen soft dinner rolls	Lynn Kendall	lynn.kendall@gmail.com	
2 lbs butter (stick, salted)	Alice Chrostowski	AliceChrost@gmail.com	847-328-5443
3 bottles salad dressing (2 Ranch, 1 Italian)	Alice Chrostowski	AliceChrost@gmail.com	847-328-5443
2 dz. Chocolate chip cookies	M. Wroblewski	mwroblew1109@gmail.com	847-431-0407
2 dz Chocolate chip cookies	M. Wroblewski	mwroblew1109@gmail.com	847-431-0407
2 dz Chocolate chip cookies	Barb Butz	bkbutz@sbcglobal.net	847-421-2867
2 dz Chocolate chip cookies	Ellen Rieger	ellenerieger@gmail.com	847 791 8602

Scroll down for recipes...

No-bake Taco Casserole for 10-12

Aluminum Foil Pan 9x13x2-3/4 (Regular 9 x 11 x 1.5 inch baking pan will be too small.)

3 cups brown rice
3 cups chicken broth
3 cups water
2 packages taco seasoning mix
2 lbs ground turkey (just lean not extra lean/all white)
1-1/2 cups water
2 cans black beans, drained and rinsed
3 cups frozen corn
1-1/2 cups jar salsa
2 cups tortilla chips pieces (that is, 2 cups after broken into pieces)
3 cups Mexican blend shredded cheese

1. Spray the bottom of the pan with cooking spray.
2. Prepare the rice as directed using 3 cups water, 3 cups broth, 2 T oil and 2T of the taco seasoning mix.
3. In a large skillet, brown the ground turkey, drain. Add the rest of the taco seasoning mix, 1-1/2 cups water, beans. Bring to boil and reduce to simmer for about 10 minutes until liquid is absorbed. Add the corn and salsa and cook until heated through (5-10 minutes)
Remove from heat and stir in 1-1/2 cups of the cheese
4. Spread the rice in a layer at the bottom of the pan. Spread the tortilla chip pieces in layer over the rice. Add the meat/bean mixture in a layer of the chips, and top with the remaining cheese (it will partially melt).
5. Cover with foil and bring warm to church by
4:45 for the soup kitchen!

Notes:

Regular 9 x 11 x 1.5 inch baking pan will be too small.

Also, if you are making this for yourself, you can add chopped onion, pepper, etc. But, for the soup kitchen, let's make them all the same.

Veggie version:

Use veggie broth instead of chicken broth. Omit turkey. In step 3, just combine seasoning mix, water, beans. Cook as directed. Continue as directed. It will be smaller in volume, but sufficient for the number of vegetarians we get.