



VCS Annual Band and Orchestra



Soup & Pie

Dinner Concert

Presented by the Band and Orchestra Parents Association

**VOLUNTEERS
NEEDED!**

TO MAKE SOUP

TO DONATE 2 PIES

TO DONATE \$20

TO SERVE & WORK

Date: Friday, April 21, 2017

Time: 5:00 p.m. – 7:00 p.m.

Location: VC High School Gym

Contact Person: Carolyn Kamstra
562-964-1381 bopa@vcschools.org

Please complete the back of this form and return it by **Wednesday, April 5, 2017.**

The Soup & Pie Dinner is a great Valley Christian tradition and a fun evening for all our families! This is BOPA's biggest fundraiser, and it provides funds for the music programs at VCES, VCMS, and VCHS.

This event is successful every year because of volunteers like YOU!

We are asking ALL families of band and orchestra students to help out in any way you are able by filling out the back of this form and returning it to Mrs. Connell, Mr. Board, Ms. Struckmeier, Mr. Kooi or any school office. Service hours will be credited for hours worked at the event.

Please come to enjoy dinner, dessert, fellowship and wonderful music by our students!

RECIPES

Chicken Tortilla Soup

4 lbs. or 8-10 chicken breasts cut into bite size pieces
 2 large onions, chopped
 4 cloves garlic, minced
 2 cans (14.5 oz. ea.) diced tomatoes with green chilies
 2 cans (14.5 oz. ea.) diced stewed tomatoes
 2 cans (15 oz. ea.) chicken broth
 2 cans (15 oz. ea.) beef broth
 2 cans (10 oz. ea.) condensed tomato soup undiluted
 3 cups water
 2 tsp. chili powder
 2 tsp. cumin
 1 bunch chopped cilantro (about 1 cup)

1. Sauté chicken, onion, and garlic.
2. Add all other ingredients.
3. Bring to a boil, reduce heat, cover and simmer for 35 minutes.
4. Bring cooled soup in 3 or 4 gallon-sized Ziploc bags, doubled.

Do NOT bring frozen soup.

Minestrone Soup

1 lb. sweet Italian sausage, casings removed
 2 large onions, chopped
 4 garlic cloves, minced
 4 carrots, chopped
 4 stalks celery, chopped
 1 bunch Italian parsley, chopped
 2 large cans (29 oz. ea.) diced tomatoes, Italian style
 2 cans (15 oz. ea.) red kidney beans, drained and rinsed
 4 cans (15 oz. ea.) chicken broth
 2 cups water
 1 cup small elbow macaroni
 2 tsp. oregano
 2 tsp. basil
 1 ½ tsp. salt
 1 ½ tsp. black pepper

1. Sauté sausage, onion, and garlic.
2. Add all other ingredients.
3. Bring to a boil, reduce heat, cover and simmer for 30 minutes.
4. Bring cooled soup in 3 or 4 gallon-sized Ziploc bags, doubled.

Do NOT bring frozen soup.

DROP OFF INSTRUCTIONS:

Drop off soup and pies on **Friday, April 21, 2017** between **7:45 a.m. and 8:45 a.m.**, near the north gate of the High School student parking lot or from **3:00 p.m. to 4:00 p.m.** at the High School Canteen. Volunteers will be there to assist you. Please **do not** bring frozen soup or pies.

Please return the bottom portion of the form to any music director or school office by Wednesday, April 5, 2017.

Parent's Name _____

E-mail _____ AND Phone () _____

Please list all of your music students and grade levels, and circle if in band, wind ensemble (WE), or orchestra.

Name _____ Grade _____ Band WE Orch. Name _____ Grade _____ Band WE Orch.
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Please mark the donations you will provide:

- Chicken Tortilla Soup Minestrone Soup 2 Bakery-style pies (no frozen)
 \$20 donation (Please make check payable to BOPA and send along with this form.)

I would also like to work one or more of the following shift(s):

- 3:15 to 4:45 p.m. (1 1/2 hrs.) 4:30 to 7:00 p.m. (2 1/2 hrs.) 6:45 to 8:15 p.m. (1 1/2 hrs.)
 I can loan a large cooler to BOPA (bring in morning drop off time Friday April 15)