



ORDER FORM

Due by the Monday before first desired date of soup delivery

For questions, contact Angel Heller at angelheller@yahoo.com
or (609) 585 0994 (h) or (908) 227 5704 (c)

Please read instructions for pickup before ordering.

TODAY'S DATE: _____

YOUR NAME: _____

PHONE: _____ (_____) _____

EMAIL: _____

PICKUP: _____ I will pick up, in front of Golden House
 _____ Send home with child: CHILD'S NAME: _____ CLASS: _____

Remember to mark dates of soup pickup on YOUR calendar !

Also check the soup table on Thursdays for extra, "surprise" quarts.

DATE	SOUP		\$ / Qt	#Qts	Cost
Feb 4	Half-time Chili - a "Souper bowl", with a bit of Guinness & curry	M	9	SOLD OUT	
	Italian Chick-Pea - a touch of Tuscan sunshine	V	7		
Feb 11	Curried Sweet Potato - cream of root vegs with an Indian flair	V	7		
	Chicken Corn - from a family recipe	M	9	SOLD OUT	
Feb 18	NO SCHOOL - NO SOUP				
Feb 25	Chicken Vegetable Barley - hearty and warming	M	9	SOLD OUT	
	Fennel & Celery Root - freshness from the root cellar	V	7		
Mar 4	Manhattan Clam Chowder - straight from the Hudson	F	9	SOLD OUT	
	Potato-Leek - potage Parmentier, méthode Américaine	V	7		
Mar 11	"U.S. Senate" Bean - a bellybuster, not a filibuster	M	9		
	Greens & Garlic - carries a kick to ward off vampires	V	7		
Mar 18	Black Bean - topped with sour cream and chives	V	7		
	Hearty Vegetable - ribollita-like: lots of veggies, some beans	V	7		
Mar 25	Butternut Squash - made by the Martins: 'Nuff said	V	7		
	Beef Barley - beef up for spring: also a Martin creation	M	9		

V - vegetarian; M - contains meat; F - contains fish/seafood

TOTAL \$ _____

Please write your check to the Waldorf School of Princeton with "Soup" in the memo box.

Place order form and check in envelope marked "SOUP"
and put into lock box just OUTSIDE Golden House entrance

THANK YOU from the Third Grade! Soup For Supper helps them go on their Farm Trip.



INSTRUCTIONS

Limited quantities – avoid disappointment: ORDER NOW!
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HOW TO ORDER

- Complete entire top part of order form.
- Indicate your soup selection(s), tally the total.
- **Mark dates for which you ordered soup on YOUR calendar.**
- Write check to the Waldorf School of Princeton, with “Soup” in the memo box.
- Place form with payment in an envelope clearly marked “Soup”, and drop into the lock box just OUTSIDE the Golden House entrance, by the Monday before the first soup ordered.

SOUP PICKUP

Pre-ordered quarts of soup can be picked up at the soup table in front of the Golden House between 3.00 – 3.15 pm on the Thursday of delivery. We'll post a sign to remind you.

If you fail to pick up your pre-ordered and pre-paid soup we will place the quarts, labeled with your name, in the refrigerator of the Golden House kitchen for you to pick up by the next day. We are not responsible for it after 3.15 pm on Friday, except to encourage faculty members to take home any quarts thus orphaned.

Extra quarts that have not been pre-ordered will be available for sale at the soup table, please pay with check or exact change.

If your child picks up the soup to bring home, make sure you send a sturdy bag or other container large enough to hold the quart(s) you ordered. Tell your child to come to our table to pick up the soup. We will try to locate children, but there may be occasions that your soup is left behind. Forgotten soups are put in the refrigerator of the Golden House kitchen, as described above.

Ingredients:

Potage Parmentier (Organic): Butter, Leeks, Potatoes, Water, sea salt

Gypsy (Vegan): Olive oil, chick peas, vegetables, spices

Lentil (Vegan): Lentils, carrots, tomatoes, onion, celery, salt, pepper, herbes de provence, water

Roasted Tomato (Organic): Roasted plum tomatoes, homemade chicken broth, basil, thyme, red pepper, garlic, onions, s&p

Surprise Vegetable (Vegan): If we told you, it wouldn't be a surprise!

Erwtensoep (Nearly Organic): Split peas, leeks, carrots, potatoes, celery, s&p, all organic; Amish Market ham hock

Halftime Chili: Olive oil, ground beef, chicken broth, Guinness beer, beans, vegetables, spices

Italian Chickpea: Chickpeas, water, olive oil, onion, garlic, tomatoes, parmesan, bay leaf, thyme, oregano, parsley, s&p

Curried Sweet Potato: Sweet potatoes, parsnip, onion, rosemary, curry powder, vegetable stock, milk, butter, s&p, parsley

Chicken Corn: Sweet corn, chicken stock, diced chicken, corn flour, eggs, salt

Chicken Vegetable Barley: Chicken stock, chicken, barley, carrots, celery, onions, rutabagas, parsnips, dill, parsley, s&p

Fennel and Celery Root: Fennel seeds, olive oil, fennel bulbs, celery ribs, onions, white wine, chicken stock, celery roots, russet potatoes, garlic, parsely stems, thyme sprigs, bay leaf, salt, pepper

Manhattan Clam TBA

Potato Leek: Potatoes, leeks, shallots, celery root, half&half, butter, rosemary, s&p

US Senate Bean Soup: Navy beans, ham hock, water, onions, potatoes, celery, parsley, salt, pepper

Greens & Garlic: Garlic, onion, olive oil, mixed greens (kale, chard, spinach,...), potatoes, water, s&p, vegetable broth, white wine, white wine vinegar... Add your own: crumbled feta cheese, drizzle of olive oil, red chile pepper flakes / chipotle.

Black Bean TBA

Hearty Vegetable, Ribbolita-like TBA

Butternut Squash (Vegan): Olive oil, butternut squash, vegetable stock, herbs, salt, pepper, maple syrup, ginger

Beef Barley: Beef, beef stock, barley, carrots, onions, celery, garlic, tomato, vegetable oil, thyme, parsley, s&p