

United Way to get campaign cooking with soup

Written by Kristyn Halbig Ziehm
Wednesday, 07 September 2016 18:11

Northern Ozaukee agency asks residents to contribute food items for Sept. 24 event that benefits Family Sharing

United Way of Northern Ozaukee will open this year's campaign not with its traditional Day of Caring but with a Stone Soup event.

The Stone Soup event will be held on Saturday, Sept. 24, with participants gathering to package 100 quarts of vegetable soup for the food pantry at Family Sharing in Grafton.

After the soup is packaged, participants will partake in a soup luncheon.

Community members are being asked to contribute ingredients for the soup — everything from chopped onions to zucchini — as well as nonperishable food items such as rice, pasta and Parmesan cheese, said Barbara Bates-Nelson, executive director of the local United Way.

The event will play off the stone soup story in which a stranger enters a village and, after being told there is no food to eat, sets a pot of water on a fire. He puts a stone in the pot and tells the villagers he's making stone soup. One by one, the villagers each bring an ingredient to add, and the stranger ends up with a pot of soup for the entire community to enjoy.

"United Way was founded on the same idea, that each of us can give, advocate and volunteer to improve our community," Bates-Nelson said. "I think this will be a meaningful way to kick off the campaign.

"We wanted to do something different this year that would bring awareness to our community, and I think this will do that."

The Stone Soup event will actually begin before Sept. 24. Bates-Nelson is asking people to sign up to bring various vegetables to her by Wednesday, Sept. 21.

United Way to get campaign cooking with soup

Written by Kristyn Halbig Ziehm
Wednesday, 07 September 2016 18:11

Her list of ingredients is large — 16 cups each of onions, tomatoes, green beans, carrots, potatoes, corn, celery, squash and zucchini, as well as 8 cups of cabbage, spinach and chard.

People aren't being asked to bring in the entire amount, Bates-Nelson said, but only between two cups and four quarts.

She will drop the vegetables off at Twisted Willow restaurant, which will use them to make the soup.

On Saturday, Sept. 24, the soup will be dropped off at First Congregational Church, where volunteers will package it for the Family Sharing food pantry.

"My goal is to get 100 people to package the soup," Bates-Nelson said. "And when we're all done, we're going to sit down and break some bread, have some soup and dessert. By noon, we'll be cleaning up and people will have the rest of the day to themselves."

She's hoping to recruit someone to read the Stone Soup story during the meal.

Craft Books and Brews in downtown Port has provided some Stone Soup books to be sold during the event, Bates-Nelson said.

This is the perfect time of year for such an event, according to Bates-Nelson.

"We have so many plentiful gardens around here, and a lot of us are getting tired of our garden by the end of September," she said. "This is using healthy, fresh ingredients and building a soup to help provide healthy meals to those in need. When people come into the food pantry, they'll get a quart of soup, some bread and dessert."

United Way to get campaign cooking with soup

Written by Kristyn Halbig Ziehm
Wednesday, 07 September 2016 18:11

“If we can help and provide a hearty meal, I think that’s a great thing.”

Bates-Nelson said she is also looking to collect nonperishable items — rice, pasta, canned tomatoes, kidney beans, chickpeas, crackers and Parmesan cheese — that can be added to the soup if needed or donated to the food pantry for distribution.

These items can be dropped off with her or at the Port Washington beer garden, which will be operated by United Way of Northern Ozaukee on Saturday, Sept. 10.

“I’m excited about this,” Bates-Nelson said. “This is our first year, and I’d like to see this grow in the years to come.”

For more information or to sign up for an ingredient, email Bates-Nelson at uwno@sbcglobal.net.

Ozaukee
PRESS