



## **HOW MUCH SOUP SHOULD I MAKE?**

We are suggesting three gallons (or more). It's really hard to know exactly how much you'll need as we won't know how many people will attend until that evening. Attendance has been growing steadily over the years and we hope for 150 to 200 attendees this year.

We provide 4 oz tasting cups. We expect 25-30 soups this year. One has to be VERY HUNGRY to taste 100 ounces of soup (4 oz x 25 soups)! We've found from experience that everyone gets REALLY FULL so there is no need to fill the tasting cups to the brim. As a matter of fact, we recommend that you NOT fill them to the brim! Half full is probably enough for most tasters. We're planning to have some 2 oz cups too – so the tasters will have an option for a smaller sample.

During the evening, if you feel like you might be running out of soup, we suggest starting to serve smaller samples.

## **ABOUT LEFTOVER SOUP**

If you have leftover soup, of course you are more than welcome to take the extra home for your own use. Another option is to sell any extra soup to event attendees at the end of the evening and donate the proceeds to the Food Bank. We will supply 16-oz lidded containers for this purpose. We ask that these soup sales not start until after the tasting/voting is over (approx 7:20). We are suggesting a price of \$5 per container. Someone will be assisting soupmakers with this process at the end of the event.