



# Ort Farms Weekend

As has been Zion tradition, we will again have a fund-raising weekend at **Ort Farms** to raise funds for Social Ministry. This is an all hands on deck congregational event for all ages, so mark your calendars for **set-up on Friday, October 12th, and work days on Saturday and Sunday, October 13th and 14th.**

We will be running the concession stand at **Ort Farms** for the weekend, so even if you can only come for a half an hour, your help is needed. We will need LOTS of volunteers to help with set-up, clean-up, baking goodies to be sold, and working the stand over the weekend – cooking burgers, keeping supplies stocked, cashiers, just to name a few of the jobs! This is a true congregational effort, and there are jobs for all ages. **For our chili-makers, please see the recipe below.** Look for sign-up sheets on the board in Fields Hall, or contact **Jance Denzler at 908-672-9747 or [jance.denzler@experian.com](mailto:jance.denzler@experian.com)** if you can't make it to church and would like to sign-up.

## ORT FARMS CHILI RECIPE

### CHILI CON CARNE WITH TOMATOES

- 1 pound ground beef
- 1 tsp salt
- 1 cup chopped onion
- 1/8 tsp cayenne red pepper
- 1/2 cup chopped green pepper
- 2 cans kidney beans, drained
- 1 can (28 oz) tomatoes
- 1 tsp sugar
- 1 can (8oz) tomato sauce
- 2 tsp chili powder

*In large skillet cook and stir meat, onion and green pepper until meat is brown and onion is tender. Drain off fat. Stir in tomatoes with liquid and remaining ingredients except kidney beans. Heat to boiling, reduce heat; stir in kidney beans, heat through. Place in One Gallon Zip-lock bag, flatten bag and place in freezer to cool and freeze immediately.*

Yield: 5 one cup servings.