## Knights of Columbus Council 395

## **BRUNSWICK STEW SALE**

Saturday, November 23, 2019 1 p.m. - 3 p.m. Columbian Center



Knights of Columbus Council 395 is having a Brunswick Stew Sale on Saturday, November 23, 2019.

**Time:** 1 p.m. to 3 p.m.

**Location:** Columbian Center (behind the Rescue Squad on Pump Rd.)

2324 Pump Road Richmond, VA 23233

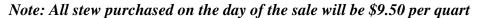
The Brunswick Stew will be prepared fresh by members of our Council and will be made from an old family recipe that is delicious! Proceeds from the sale will be used to fund the charitable projects of our Council.

The Pre-Order price for the Brunswick Stew is:

1 Quart \$9.50

2 Quarts \$18.00 - save \$1.00

Additional Quarts \$9.00 each



Your check should be payable to Knights of Columbus #395, and mailed to:

Tom Giannasi, 4821 Morrison Road, Richmond, VA 23230. (804) 355-3866
Complete below to pre-purchase your order:
am purchasing quart(s) and will pick up my Stew on November 23, 2019 at the Columbian Center between
1:00 p.m. and 3:00 p.m.
Enclosed is my check/money order for \$
NAME
ADDRESS
TELEPHONE NUMBER
E-MAIL
Email address is to notify you of future Brunswick Stew Sales. It will not be used for any other purpose, and will not be shared

## Thank you to our Sponsors

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## History of Brunswick Stew

It all started back in 1828 on the banks of the Nottoway River in Brunswick County, Virginia, during a hunting party. Dr. Creed Haskins, a member of the House of Delegates from 1839 through 1841, took a group of his friends on a hunting expedition. While they were on the hunt, camp cook "Uncle" Jimmy Matthews stirred together the first impromptu mixture that has become known as Brunswick Stew. The original thick soup was made from squirrels, onions, and stale bread. When the hunters returned, there was reluctance to try the new mixture. However, the reluctance turned to demands for second and third helpings of the warm, thick stew.

Recipes for the stew have varied over the years. What began in Brunswick County, Virginia, has become a time-honored tradition. Cooking a very fine Brunswick Stew in Virginia, has also become a source of pride among residents and has rewarded its citizens with many pots of hardy Brunswick Stew.

Some have become Stew Masters after learning to cook this wonderful stew from family members and friends. Chicken has replaced the squirrel in more modern cook pots, while vegetables, tomatoes, potatoes, corn, and butterbeans have been added in varying portions. The one thing that all cooks or Stew Masters agree on is that the stew, which is so thick it almost



resembles a palatable paste, is not done until the paddle stands up in the middle. The Brunswick County Stew Master's Association has established the following ingredients as the only official ingredients for *Original Recipe Brunswick Stew*:

Chicken, Fatback, Potatoes, Onions, Tomatoes, Butterbeans, Corn, Butter, Salt, Black Pepper, Red Pepper, Sugar and One Additional Thickening Ingredient

Knights of Columbus Council 395's stew is based on the *Original Recipe Brunswick Stew*, so the tradition continues, as we bring you this time-honored recipe for Brunswick Stew.

Our stew ingredients are: Chicken, Potatoes, Onions, Tomatoes, Baby lima beans, Corn, Seasoning, Salt, Pepper, Butter, Chicken Base & Worcestershire sauce.

We think you will find it delicious and heartwarming as you help support our Council's charitable projects. Funds raised have helped us support numerous charitable organizations including:

- Little Sisters of the Poor (St. Joseph Home for the Aged)
- KOVAR (K of C Virginia Charity serving people with intellectual disabilities)
- Special Olympics Virginia
- Pregnancy Resource Center of Metro Richmond
- Society of St. Vincent de Paul (Financial Assistance for people in crisis)
- Veterans Administration Hospital (Recreation activities for Veterans)
- McShin Foundation (Addiction Recovery Support for individuals & families)
- Courage Lion Program (helping Traumatized Children at hospitals)
- K of C Charities (Hurricane Relief)