



# OPEN House

**Grades 6 to 12**

(Parents and students)

Sunday, October 27, 2013

1:00 to 4:00pm

**Grades Pre-Kindergarten through 5**

(Parents)

Wednesday, November 6, 2013

6:00 to 8:00pm

**Our PreK-12** day and boarding programs give future global leaders the skills and confidence to succeed in an ever-changing world.

Pre-register and view Open House schedule/details at [www.oes.edu/admissions](http://www.oes.edu/admissions)

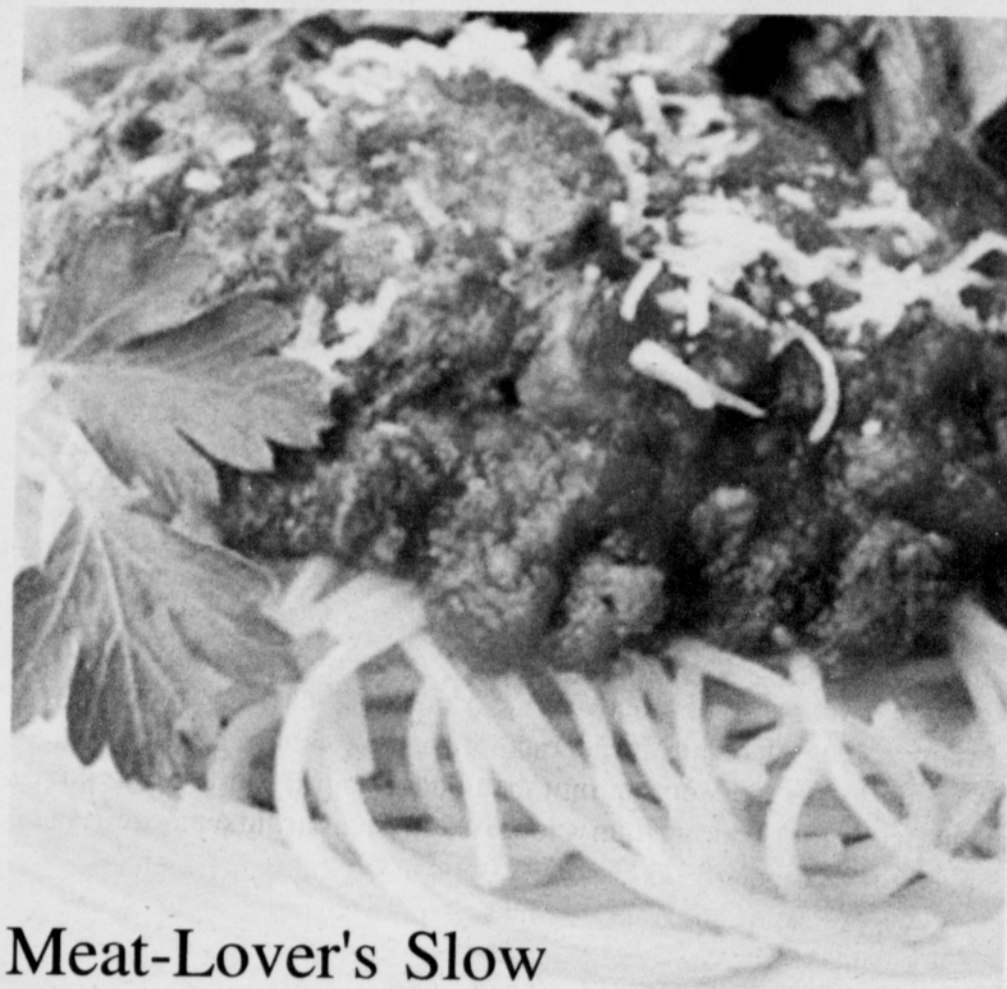
Financial Aid: need-based award program available



Oregon Episcopal School

6300 SW Nicol Road | Portland, Oregon 97223  
(503) 768-3115 | [www.oes.edu](http://www.oes.edu)

# FOOD



## Meat-Lover's Slow Cooker Spaghetti Sauce

*This creates a great, chunky, and very meaty spaghetti sauce. Makes 8 servings.*

### Ingredients:

- 2 tablespoons olive oil
- 2 small onions, chopped
- 1/4 pound bulk Italian sausage
- 1 pound ground beef
- 1 teaspoon dried Italian herb seasoning
- 1 teaspoon garlic powder
- 1/2 teaspoon dried marjoram
- 1 (29 ounce) can tomato sauce
- 1 (6 ounce) can tomato paste
- 1 (14.5 ounce) can Italian-style diced tomatoes
- 1 (14.5 ounce) can Italian-style stewed tomatoes
- 1/4 teaspoon dried thyme leaves
- 1/4 teaspoon dried basil
- 1/2 teaspoon dried oregano
- 2 teaspoons garlic powder
- 1 tablespoon white sugar

### Directions:

1. Heat olive oil in a skillet over medium heat; cook and stir onions and Italian sausage until the sausage is browned, about 10 minutes. Transfer the sausage and onions to a slow cooker. In the same skillet, cook and stir the ground beef, Italian seasoning, 1 teaspoon of garlic powder, and marjoram, breaking the meat up as it cooks, until the meat is browned, about 10 minutes. Transfer the ground beef into the slow cooker.
2. Stir in the tomato sauce, tomato paste, diced tomatoes, stewed tomatoes, thyme, basil, oregano, and 2 teaspoons of garlic powder. Set the cooker on Low, and cook the sauce for 8 hours. About 15 minutes before serving, stir in the sugar. Serve hot.

## Spicy Pumpkin Soup

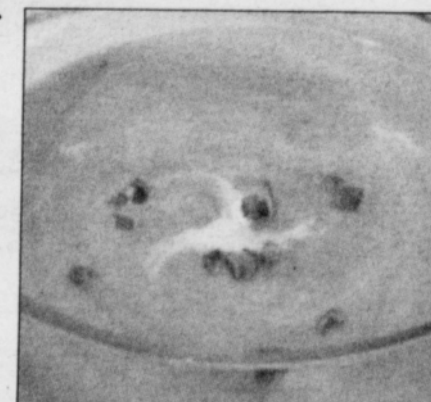
*A thick, hearty, spicy pumpkin soup to suit the season. Original recipe makes 4 servings.*

### Ingredients:

- 2 1/2 cups chicken broth
- 1 (15 ounce) can pumpkin puree
- 1/2 onion, chopped
- 1 clove garlic, minced
- 1 teaspoon Cajun seasoning
- 1/2 cup heavy cream

### Directions:

1. Heat chicken broth, pumpkin puree, onion, garlic, and Cajun seasoning to a boil in a saucepan over medium-high heat.
2. Reduce heat to low and simmer for 45 to 60 minutes, stirring every 15 minutes.
3. Stir in heavy cream before serving.



DE LA SALLE NORTH  
CATHOLIC HIGH SCHOOL

# OPEN HOUSE

Sunday, October 13<sup>th</sup> from 1 p.m. – 4 p.m.



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