

# Soup

(Lentil Veggie)

SATB, accompanied

1 small onion, chopped  
2 carrots, peeled and diced

Sauté in a large saucepan over medium heat in a tablespoon of olive oil or butter, while you chop and add any of the following you like, or any other vegetables that you prefer:

1 celery stalk  
1/2 a bell pepper  
1 tomato  
1/2 a cup of winter squash  
1/2 a cup of corn, frozen or freshly cut off the cob  
green beans

Add:

2 small potatoes  
3 handfuls of dried lentils  
2 handfuls of brown or white rice

Season with:

1 teaspoon of salt  
1 tablespoon of cumin  
1/2 teaspoon of chili powder  
1/2 teaspoon of ground ginger

Add water to cover. Lid the pot. Turn up to a boil, then down to a simmer, stirring occasionally. Because the lentils and rice will absorb water, you may find you need add more liquid as it cooks. It's done when all the vegetables are tender and the rice and lentils are soft. (About 25 minutes). Adjust the seasonings and finish with a splash of balsamic vinegar, soy sauce, or sesame oil. A grate of parmesan cheese or a handful of spinach is a nice last minute addition. Serves 2.

M. Furtak

$\text{♩} = 60$

Piano

The musical score is for a piano accompaniment in 6/8 time, marked *mf*. It consists of six measures. The key signature has four flats (B-flat, E-flat, A-flat, D-flat). The melody in the right hand starts with a quarter rest, followed by a quarter note G4, an eighth note A4, and an eighth note B4. The bass line in the left hand starts with a quarter note G3, followed by a quarter note F3, and a quarter note E3. The piece concludes with a final cadence in the sixth measure.

7 *mf*

S A

On a cold, dark day, \_\_\_\_\_ make len -

T B

*mf*

On a cold, dark day, \_\_\_\_\_ make len -

14

S A

til soup. Chop one on - ion fine, fine or

T B

til soup. Chop one on - ion fine,

20

S A

rough, — rough or fine, a

T B

Dice two car - rots too. On a

25

S A

*f*

cold, dark day, — make len - til —

T B

*f*

cold, dark day, — make len - til —

31

S A *mf*  
 soup. Sau - té, sau-té, in

T B *mf*  
 soup. on a cold drear-y day,

35

S A  
 oil or in but - ter, add cel - ery, po - ta - toes, some

T B  
 keep the heat at a sput - ter,

38

S A

*cresc.* *f*

squash or to - ma - toes, green beans, or what - ev - er you've got!

T B

*cresc.* *f*

or what - ev - er you've got!

*f* *mf*

42

*mp*

48 *mp*

S A

On a cold, dark day, \_\_\_\_\_ make len - til

T B

*mp*

On a cold, dark day, \_\_\_\_\_ make len - til

55

S A

soup. Add dry beans and rice, white or

T B

soup. Add dry beans and rice,

60

S A *mf*  
brown rice, cum - in's nice, a

T B *mf*  
and some salt and spice, on a

65

S A  
cold, dark day, \_\_\_\_\_ make len - til \_\_\_\_\_

T B  
cold, dark day, \_\_\_\_\_ make len - til \_\_\_\_\_

71

S A *f*

soup. On a cold, dark day, \_\_\_\_\_ make

T B *f*

soup. On a cold, dark day, \_\_\_\_\_ make

77

S A

len - til \_\_\_\_\_ soup.

T B

len - til \_\_\_\_\_ soup.