

For Immediate Release

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Contact: Shari Hofmann

800-445-6621

Fax: 308-236-6710

e-mail: shofmann@morrisprintinggroup.com

Local Organization Places in Morris Community Cookbooks Awards Contest

KEARNEY, NE (February 2004) - Morris Press Cookbooks, a leading publisher of fundraising and community cookbooks, has announced the winners for the fourth annual Morris Community Cookbook Awards. The awards were established to recognize the best cookbooks published by Morris Press Cookbooks and to honor the organizations that have dedicated their efforts to charitable causes and projects. Morris Press Cookbooks is located in Kearney, Nebraska, and publishes over 3 million cookbooks annually for churches, schools, families, and organizations.

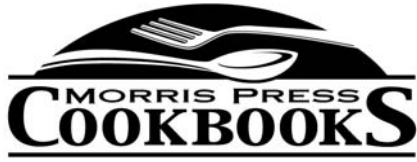
Judges for the contest were Diana McMillen, Food Editor for *Midwest Living*; Hsiao-Ching Chou, Food Writer for the *Seattle Post-Intelligencer*; Tricia Robinson-Pridemore, Editor for *Cookbook Digest*; and Joy Taylor, Executive Editor for *Family Food Collection - Meredith Corporation*.

Conducting in the Kitchen, published by the Grand Rapids Symphony Women's Committee in Grand Rapids, Michigan, is the first place winner, receiving \$3,000. Receiving second place honors and a prize of \$1,500 is *The Art of Cooking*, published by The Naples Philharmonic League and the Friends of Art in Naples, Florida. The third place award of \$750 goes to *Y'All Cook - Woodstove to Microwave* published by the Genealogy Society of Kendall County in Boerne, Texas. More details on these books can be found by visiting www.morriscookbooks.com.

The first place winner, *Conducting in the Kitchen* received consistently high marks for the originality and appeal of the cover, as well as the variety and appeal of recipes. Judges noted that this was a colorful, creative cookbook with a wide assortment of delicious sounding recipes. All 411 recipes were tested and rated. Judges commented on the beauty of the dividers which feature black and white photos and creative titles such as "Overture" (Appetizers & Beverages), "Medley" (Vegetables), and "Finale" (Desserts). A special divider section, "Ensemble," provides menus for various occasions. Profit of approximately \$63,000 and award money will be used for the symphony's educational projects and other needs.

Second place winner, *The Art of Cooking*, contains over 800 recipes. It received high marks for the appeal and variety of recipes, as well as the utility and appeal of the dividers, which list the recipes. The book was also praised for its colorful cover which draws attention. Judges noted that providing the backgrounds of the two organizations gives the reader a sense of what they do for the community. Profit of over \$20,000 and award money will be placed in an Endowment Fund.

Third place winner, *Y'All Cook - Woodstove to Microwave* was noted for the appeal of its dividers. With creative titles (e.g., "At the Watering Hole," "From the Backyard Garden," "Down on the Farm"), history, and anecdotes on each one, the book was an enjoyable read. The variety and thoroughness of recipes also sets this book apart. The society raised over \$6,000 which, along with award money, will be used to purchase genealogical research material such as books, microfilm, and genealogical CDs for the research room at the Boerne Public Library.



P.O. Box 2110 • 3212 E. Hwy. 30
Kearney, NE 68848
800-445-6621 • 308-236-7888
www.morriscookbooks.com
cookbook@morriscookbooks.com

Recipes from the winners follow.

1st Place Winner ***Conducting in the Kitchen***

Lois' Black Bean & Corn Salsa

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| 1 (15-oz.) can black beans, rinsed and drained | 1 pkg. Good Seasons Italian dressing mix |
| 1 (15-oz.) can yellow corn | 1/4 c. vinegar |
| 3/4 c. red onion, chopped | 3 T. water |
| 3-4 Roma tomatoes, seeded & chopped | 1/2 c. vegetable oil |
| 2 avocados, chopped | |

Combine black beans, corn, red onion, tomatoes and avocados in a 2-quart or larger bowl. Mix dressing mix, vinegar, water and oil according to directions on dressing mix package. Add dressing to vegetables and mix gently. Serve with tortilla chips. Preparation time: 20 minutes. May be prepared 1/2 day in advance. Does not freeze well.

2nd Place Winner ***The Art of Cooking***

Hot Tomato Soup

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| 2 T. olive oil | 1/2 c. goat cheese, crumbled |
| 1 c. sweet onion, diced | 1 tsp. sugar (opt.) |
| 6 fresh basil leaves, chopped | 4 c. fresh chicken stock |
| Salt & fresh ground pepper, to taste | Sour cream |
| 5 c. (2-1/2 lbs.) fresh tomatoes, seeded | Basil leaves |
| 1/4 c. celery, finely chopped | |
| 1/4 c. flour | |

Heat olive oil, onion, 6 basil leaves, salt and pepper. Cook, stirring until onion is wilted. Add tomatoes and celery; stir to blend. Gradually add flour, goat cheese and sugar while stirring. Simmer for 10 minutes, making sure it doesn't stick or scorch. Add broth and heat thoroughly. Pour into individual bowls and top each with a dab of sour cream and a basil leaf. Serves 8.

3rd Place Winner

Y'All Cook - Woodstove to Microwave

Fresh Apple Cake

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| 2 c. granulated sugar | 1 tsp. baking soda |
| 3 whole eggs | 1 tsp. salt |
| 1/2 c. vegetable oil | 1 tsp. baking powder |
| 3 c. raw apples, peeled & chopped | 1 tsp. cinnamon |
| 1 c. pecans, chopped | 1 tsp. ground cloves |
| 1 tsp. vanilla | 1 T. powdered sugar |
| 3 c. flour | |

Preheat oven to 300°. Grease and flour a bundt pan. Cream sugar and eggs together. Add oil and blend well. Stir in apples, pecans and vanilla. In a separate bowl, sift flour, baking soda, salt, baking powder, cinnamon and cloves together; add to other mixture and mix thoroughly. Bake in bundt pan for 1 1/2 hours. When cool, remove from pan and sprinkle with powdered sugar.