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Local Organization Places in Morris Community Cookbooks Awards Contest

KEARNEY, NE (February 2005) - Morris Press Cookbooks, a leading publisher of fundraising and community cookbooks, has announced the winners for the fifth 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.

The Fine Art of Dining, a joint project of the Docents and the Friends of the Muscarelle Museum of Art in Williamsburg, Virginia, is the first place winner, receiving \$3,000. Receiving second place honors and a prize of \$1,500 is *Sharing Our Blessings*, published by Oaks Christian School in Westlake Village, California. The third place award of \$750 goes to *The Montessori Family Heritage Cookbook*, published by the Montessori Parents Association in Baltimore, Maryland. More details on these books can be found by visiting www.morriscookbooks.com.

The first place winner, *The Fine Art of Dining*, received consistently high marks for the beauty and appeal of the cover, as well as the variety and appeal of recipes. Judges were impressed with the dividers, which, like the cover, featured selected works of art from the museum's permanent collection. Profit of approximately \$3,000 and award money will be used for exhibitions and educational programs of the museum.

Second place winner, *Sharing Our Blessings*, was noted for the appeal, variety, and thoroughness of the recipes. Dividers received consistently high marks for their beauty and originality. Fronts of dividers featured paintings done by students, while backs were printed with prayers of thanks and original drawings that were also contributed by

students. Adding to the uniqueness of the book is a special section entitled "Traditions" in which families wrote about their own holiday traditions. The school raised over \$5,000 which, along with award money, will be used to help fund special student projects.

Third place winner, *The Montessori Family Heritage Cookbook*, was published to celebrate the 40th anniversary of The Montessori School and to acknowledge its diversity. It received high marks for the variety and appeal of the recipes, many of them ethnic. Judges also noted the unique dividers which featured pictures of ancestors of students and staff on both the front and back. A special section, "Menu Plans," lists entire menus for various holidays and special occasions. Profit of approximately \$1,500 and award money will be used for educational programs and school projects.

Recipes from the winners follow.

1st Place Winner

The Fine Art of Dining

Rum Raisin Sauce

1/2 c. packed dark brown sugar	1/4 c. dark rum
1/2 c. light corn syrup	1/4 c. golden raisins
1 T. unsalted butter	1/4 c. dark raisins

In a small saucepan over medium-low heat, combine the brown sugar and corn syrup. Stir until well combined and sugar has dissolved, about 5 minutes. Remove from heat and add the butter, rum, and raisins, stirring until the butter has completely melted. Serve over ice cream. Serves 4.

2nd Place Winner

Oaks Christian School

Sunshine Pie

1/2 c. margarine, melted	2 T. apple cider vinegar
1 1/2 c. sugar	3 eggs, beaten
2 T. flour	1 (9-inch) deep dish pie shell
1 T. vanilla	Whipped cream

Combine margarine, sugar, flour, vanilla, vinegar, and eggs. Pour into unbaked pie shell. Bake at 300° for 45 minutes or until knife inserted in center comes out clean. Serve with whipped cream. Serves 8.

3rd Place Winner

The Montessori Family Heritage Cookbook

The Swartz Family's Paella

1 tsp. saffron	2-3 lbs. boneless skinless chicken, cut into bite-sized pieces
2 tsp. salt	3 c. long grain rice
Juice of 2 lemons, reserve 4 T.	4 green onions, diced
4 lobster tails, cut into chunks	2 bell peppers, diced
2 lbs. fresh shrimp, shelled & deveined	2 hot Spanish chorizo, sliced
2 doz. sm. or little neck clams	2 T. capers
3/4 c. olive oil, divided	4 lg. ripe tomatoes, diced
2 cloves garlic, crushed	1 (16-oz.) pkg. frozen peas
Salt & pepper, to taste	4 pimentos, sliced

Dissolve saffron and 2 teaspoons salt in 6 cups boiling water. Sprinkle lemon juice over lobster and shrimp; set aside. Soak clams in cold water for 1/2 hour, then scrub shells clean. Set aside. Combine 4 tablespoons olive oil, 4 tablespoons reserved lemon juice, garlic, salt, and pepper. Rub over chicken. In a large skillet over medium heat, warm 1/4 cup olive oil. Add chicken and cook until browned on all sides. Transfer to a large (3-4 inch deep) greased casserole dish. Add 2 tablespoons oil to skillet. Add rice and onions; stir constantly until browned. Add rice, bell peppers, chorizo, capers, tomatoes, and saffron water to chicken. Cover and bake at 350° for 30 minutes. Remove and stir to blend. Cover and bake for an additional 20 minutes. Mix in peas. Place clams, lobster, and shrimp on top. Cover and bake briefly until clams open and peas are done. Garnish with slices of pimento just before serving. Serves 12-14.