



For Immediate Release

Cookbook photographs (digital) available upon request

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Morris Press Cookbooks Announces Contest Winners

KEARNEY, NE (February 1, 2007) – Scott Morris, president of Morris Press Cookbooks in Kearney, Nebraska, announced the national winners of the 7th Annual Morris Community Cookbook Awards. The awards recognize organizations that created outstanding cookbooks in 2006 as fundraisers for worthy causes. Morris Press Cookbooks, a leading publisher of community cookbooks, publishes millions of cookbooks every year as keepsakes and fundraisers for churches, schools, organizations, and families.

The **first-place winner of \$3,000** is *The Pink Palate*, created by members of the Waiting for a Cure organization in Hattiesburg, Mississippi. Judges praised *The Pink Palate* for its colorful and uplifting design. Kristy Halley Speers, editor for *Cookbook Digest*, said, "...The fact that we've all been touched by the disease [gives] this cookbook mass appeal." Waiting for a Cure is comprised of women and family members affected by cancer. Dawn Gillis, coordinator for the organization, said the cookbook helped "build a foundation of care and community." All proceeds go toward the Patient Navigator Program for breast cancer treatment and awareness at Forrest General Hospital.

Winning the **\$1,500 second-place** award is the Charlotte Herb Guild of Charlotte, North Carolina for its cookbook, *The Charlotte Herb Guild Cooks Again*. The guild utilized herbs in every recipe, drawing energetic remarks from judges for the cookbook's "nice variety," "unique" approach, and "outstanding assortment of recipes using herbs." The book's herb-filled dividers and "seasoned" specialty pages made this cookbook stand out from the rest. Cookbook proceeds go to restoring and maintaining the herb garden at the Hezekiah Alexander Homesite at the Charlotte Museum of History.

The **third-place winner of \$750** is *Recipes of Our Heritage* by the Preserving Area Stories in Time Foundation (PAST). The Ada, Oklahoma organization compiled its historic cookbook by decades, beginning with 1890s settler recipes and ending with modern-day dishes. "[*Recipes of Our Heritage*] is a history lesson in a cookbook," said Diane McMillen, food editor for *Midwest Living* magazine. "The personal stories are especially nice." The PAST Foundation is using the cookbook proceeds for a log cabin pioneer memorial and the Pontotoc County Historical and Genealogical Society.

Besides McMillen and Speers, other contest judges for the 7th Annual Morris Community Cookbook Awards were Hsiao-Ching Chou, food writer for the *Seattle Post-Intelligencer* newspaper, and Joy Taylor, executive editor for the Meredith Corporation's *Family Food Collection*.

Next year's contest offers even more prize money. "We are awarding \$5,000 to the first place winner in 2007," said Tamara Omtvedt, Director of Marketing at Morris Press Cookbooks. To learn more about the contest and this year's winners and finalists, visit the company's web site at www.morriscookbooks.com/mcca.

Sample recipes from this year's award winners follow.

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First-Place Winner

***The Pink Palate* – Waiting for a Cure**

Brett, Deanna and Brittany Favre Family Chili

1 c. chopped green onions	1 pkg. chili seasoning
2 green peppers, diced	1 (8-oz.) can diced tomatoes
2 stalks celery, chopped	1 (8-oz.) can diced roasted garlic tomatoes
1 sm. onion, chopped	1 (8-oz.) can Rotel diced tomatoes and green chilies
2 cloves garlic, minced	1 (8-oz.) can cream of mushroom soup
4 T. butter	1 (16-oz.) can kidney beans
1 1/2 lbs. ground beef	
salt and pepper, to taste	
Tony Chachere's Seasoning, to taste	
chili powder, to taste	

In a medium skillet, sauté green onions, peppers, celery, onion, and garlic in butter. In a large skillet, brown ground beef with salt, pepper, Tony's Seasoning, and chili powder. Drain. Add vegetables to meat. Stir and simmer 10 minutes. Stir in chili seasoning. Add canned tomatoes, soup, and beans. Bring to a boil and reduce heat. Cover and simmer on low for about 30 minutes. Optional: serve with green onions, jalepeño peppers, grated cheddar cheese, and corn chips as a frito pie.

~ Contributed by Deanna Favre

For more information about *The Pink Palate* and/or *Waiting for a Cure*, please contact:

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Second-Place Winner

The Charlotte Herb Guild Cooks Again – The Charlotte Herb Guild

Pineapple Sage Cake

This moist cake earns rave reviews and offers a dramatic presentation in fall when pineapple sage blooms. Don't expect pineapple flavor; pineapple sage lends a subtle, earthy quality.

Cake:

2 c. flour
1 tsp. baking soda
1/2 tsp. salt
1 1/2 tsp. all-spice
1 tsp. cinnamon
1 c. buttermilk
2 T. dark rum
3 eggs, beaten
1 c. oil
1 1/2 c. sugar
2 T. fresh pineapple sage leaves, minced
1 T. fresh pineapple sage flowers, chopped (if available)
Pineapple sage cuttings (for garnish)

Cream Cheese Frosting:

1 (8-oz.) pkg. cream cheese, softened
4 T. butter, softened
2 T. dark rum
2 c. confectioners' sugar

Preheat oven to 350°. In a medium bowl, sift flour, baking soda, salt, all-spice, and cinnamon. In a measuring cup, combine buttermilk and dark rum. In a large bowl, combine eggs, oil, sugar, and pineapple sage. Add 1/3 of the dry ingredients and 1/2 of the buttermilk mixture to large bowl; mix until combined. Repeat to combine remaining ingredients, ending with the flour mixture. Pour batter into a greased and floured 10-inch tube pan. Bake for 1-1/2 hours, or until cake is golden brown and edges pull away from sides of pan slightly. Cool in pan for 10 minutes. Finish cooling on a wire rack.

To prepare frosting: In a mixing bowl, combine cream cheese and butter until well combined and smooth. Add rum and confectioners' sugar; mix well. Chill for 30 minutes or until icing is stiff enough to adhere to sides of cake without drooping. Frost cake and chill for at least 3 hours. When ready to serve, smooth cake surface with a spatula warmed in hot water. Place pineapple sage cuttings around cake plate. Yields 12 servings.

~ Contributed by Karen Sullivan

For more information about *The Charlotte Herb Guild Cooks Again* and/or The Charlotte Herb Guild, please contact:

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Third-Place Winner

***Recipes of Our Heritage* – Preserving Area Stories in Time Foundation (PAST)**

Sorghum Making Day

My Grandad Woods (M.R. Wood) brought his family from Cotter, Arkansas around 1915. They traveled by train with all their possessions, including his two good mules, Sam and Molly. They got off the train at Center Switch and settled on their farm on Spring Brook Creek, north of Center. Grandad had a sorghum mill. I remember as a child, all the grandchildren had to take their turns driving the mules as they provided the power that turned the mill press. Sorghum cane, grown on the farm, was pushed into the press and the juice was caught in containers. The juice was then poured into a long vat placed over a ditch. The ditch contained a hot wood fire. As the juice boiled, it was moved slowly from end to end of the vat and impurities were skimmed off. The result was sorghum molasses. The neighbors came and bought it by the gallons.

Sorghum Making Day was a family WORK DAY, but we grandchildren had a lot of fun. We played on the pressed stalks, called Pummy Piles, and didn't mind when we got all scratched up.

Sorghum molasses and butter were so good on fresh, hot biscuits.

Old Fashioned Gingerbread

2 1/2 c. flour	1/2 c. butter or shortening
1 1/2 tsp. soda	1/2 c. sugar
1/2 tsp. salt	1 egg, beaten
1 tsp. cinnamon	1 c. molasses
1 tsp. ginger	1 c. boiling water
1/2 tsp. ground cloves	

In a large bowl, sift flour, soda, salt, and spices together. In another bowl, cream butter and sugar. Add egg and molasses; mix. Add dry ingredients and mix. Add hot water; mix well. Pour into a greased pan and bake for 35 minutes at 350°.

~ Contributed by Cloreta Isaacs Gray

For more information about *Recipes of Our Heritage* and/or the PAST Foundation, please contact:

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