



For Immediate Release

Cookbook photographs (digital) available upon request

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Morris Press Cookbooks Announces Contest Winners

KEARNEY, NE (February 1, 2008) – Scott Morris, president of Morris Press Cookbooks in Kearney, Nebraska, announced the national winners of the 8th Annual Morris Community Cookbook Awards. The awards recognize organizations that created outstanding cookbooks in 2007 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 \$5,000** is *Paradise Chocolate Fest Cookbook*, created for the Boys & Girls Club of the North Valley in Paradise, California. The cookbook satisfied each judge's sweet tooth with its clever presentation of chocolate in all recipes and design elements. Diana McMillen, food editor for *Midwest Living* magazine, said, "Anyone with a love of chocolate will delight in the variety of recipes and unusual uses of chocolate...I've already tagged some I'd like to try. Love it!" In 2006 the Chocolate Fest was founded as a fundraiser for the Paradise Club. The idea for the cookbook originated from a collection of cook-off recipes. All proceeds benefit the Boys & Girls Clubs of the North Valley Art Initiative to promote art programs for youth.

Winning the **\$2,000 second-place** award is the Sparrow Hospital Guild of Lansing, Michigan for its book, *The Art of Cooking: Recipes from the Heart*. The guild compiled recipes from everyday cooks to famous local chefs resulting in easy, enjoyable meal ideas to challenging, sophisticated preparations. Rebekah Denn, food writer for the *Seattle Post-Intelligencer* newspaper, praised the book for its "...nice mix of recipes for novice and more confident cooks. Great variety with lots of appealing ideas." Judges also scored high marks for the book's beautiful watercolor cover and dividers. Cookbook proceeds go to the Sparrow Foundation of Sparrow Hospital for cancer center renovations and patient accommodations.

The **third-place winner of \$1,000** is the *Spunky Monkey Cookbook* by the Sock Monkeys Ministry of Chelsea Bible Church from Chelsea, Alabama. Over 500 recipes combine fun and flavor to make a jungle of meal ideas. Judges loved the book's comical dividers, incorporating sock monkeys that cook and dine. "[The cookbook's] cute photos show a lot of creativity and humor," Denn remarked. "The recipes are a good collection of American family classics." All cookbook proceeds support the Chelsea Bible Church Sock Monkey Ministry to provide gifts and hope to children in need.

Besides McMillen and Denn, other contest judges for the 8th Annual Morris Community Cookbook Awards were Alison Ashton, senior food editor for *Cooking Light* magazine, and Kristy Halley Speers, editor for *Cookbook Digest* magazine.

"Over the years, organizations have raised the bar, creating exceptional cookbooks that generate even more funds for their causes," said Tamara Omtvedt, Director of Marketing & Development at Morris Press Cookbooks. "Many groups tie in with existing fundraisers or ministries, building even greater success." To learn more about the contest and this year's winners and finalists, visit the company's web site at www.cookbookawards.com. Sample recipes from this year's award winners follow.

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First-Place Winner

Paradise Chocolate Fest Cookbook – Boys & Girls Clubs of the North Valley

Rich Chocolate Cake

Cook-off Grand Prize Winner from Coral Drews

Cake:

2 2/3 c. semi-sweet chocolate chips
1 c. butter, softened (no substitutes)
1 c. half-and-half cream
1 c. sugar
8 eggs
2 T. vanilla

Glaze:

1 c. semi-sweet chocolate chips
3 T. half-and-half cream
2 T. butter, softened
2 T. corn syrup
Fresh raspberries (opt.)
Mint leaves (opt.)

Grease a 10-inch springform pan and wrap bottom of pan with heavy-duty foil; set aside. In a saucepan, heat the chocolate chips, butter, cream and sugar over low heat until chocolate is melted; stir until smooth. Pour into a large mixing bowl; cool. In another mixing bowl, beat eggs on high for 3 minutes or until light and fluffy. Beat into chocolate mixture, a third at a time, until well-blended. Stir in vanilla. Pour into prepared pan; place on a baking sheet. Bake at 350° for 45-50 minutes or until a toothpick inserted near the center comes out with moist crumbs (top will crack). Cool on a wire rack (cake will settle). Cover and chill for 1 hour. Run a knife around the edge of the pan before removing sides. **Note:** This cake contains no flour.

Glaze: In a saucepan, heat the chocolate chips, cream, butter and corn syrup over low heat until chocolate is melted; stir until smooth. Spread enough of the glaze over top and sides of cake to cover. Chill for 10 minutes. Repeat with remaining glaze. Chill overnight. Garnish with raspberries and mint if desired. Refrigerate leftovers. Yields 12-16 servings.

For more information about the *Paradise Chocolate Fest Cookbook*, please contact:

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Second-Place Winner

The Art of Cooking: Recipes from the Heart – Sparrow Hospital Guild

Avocado Lime Dip

from Jane Becker

1 (8-oz.) pkg. cream cheese, softened	3 drops Tabasco® pepper sauce
1 c. avocado, mashed	1 tsp. onion, minced
1 dash Worcestershire sauce	2-3 T. lime juice
1 tsp. salt	lime zest, to garnish

In a medium bowl, mix the cream cheese, avocado, Worcestershire sauce, salt, Tabasco® pepper sauce, onion, and lime juice until smooth. Garnish with lime zest. Yields 10 servings.

For more information about *The Art of Cooking: Recipes from the Heart*, please contact:

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Third-Place Winner

Spunky Monkey Cookbook – Sock Monkeys Ministry

Seafood Gumbo

from Cindy Miller

1 lb. okra	1 bay leaf
2 T. butter, melted	1 T. fresh parsley, chopped
1/4 c. butter, melted	1 sprig fresh thyme
1/4 c. flour	1 1/2 tsp. salt
1 bunch green onions, sliced	1/2-1 tsp. red pepper
1/2 c. celery, sliced	3-5 c. water (choose consistency)
2 cloves garlic, minced	1 lb. shrimp, peeled & deveined
1 (16-oz.) can diced tomatoes with juice	1/2 large crabmeat

Sauté okra in 2 tablespoons butter until okra is slightly browned. Transfer to slow cooker. In a skillet, combine remaining butter and flour. Cook over medium heat, stirring constantly until the color of chocolate. Stir in green onions, celery, and garlic. Cook until vegetables are tender. Add to slow cooker. Gently stir in remaining ingredients. Cover and cook on high 3-4 hours. Serve over rice.

For more information about the *Spunky Monkey Cookbook*, please contact:

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