



For Immediate Release

Cookbook photographs (digital) available upon request

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Morris Press Cookbooks Announces Contest Winners

KEARNEY, NE (March 2, 2009) – Scott Morris, president of Morris Press Cookbooks in Kearney, Nebraska, announced the national winners of the 9th Annual Morris Community Cookbook Awards. The awards recognize organizations that created outstanding cookbooks in 2008 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 *Recipes & Remembrances – Pine Street Presbyterian Church Celebrates 150 Years*, created by the Pine Street Church in Harrisburg, Pennsylvania. Filled with current and historical pictures and information about the church, as well as a variety of traditional and unique recipes, this cookbook was well-received by the judges. Rebekah Denn, Food Writer for the *Seattle Post-Intelligencer* newspaper, said, “Between the tips and recipe comments, [the cookbook] achieves a sense of place – [it] should be a popular item at the church for years.” Gross sales of over \$8,500 helped fund the Pine Street Church’s 150th Anniversary Celebration.

Winning the **\$2,000 second-place award** is the Kinkaid School in Houston, Texas for its book, *Food, Friendship and the Family Table: A Collection of Treasured Recipes from the Kinkaid School*. With a variety of almost 900 recipes and original artwork and photos from students, this cookbook easily caught the judges’ attentions. “The divider illustrations...are standouts in this book...coupled with the noteworthy assortment of recipes, [they] give this fundraiser points of difference,” said Diana McMillen, Food Editor for *Midwest Living* magazine. Wildly successful, the cookbook far exceeded the school’s fundraising goals, helping them raise \$47,500. All proceeds support the Kinkaid School libraries.

The **third-place winner of \$1,000** is *Your Culinary Companion, Volume II – The Cookbook for Cairn Terrier Lovers and Friends* by the Col. Potter Cairn Rescue Network based in Romoland, California. The organization rescues Cairn Terriers and matches them with loving families. The cookbook was created by volunteers, whose dedication is apparent throughout the book. Along with featuring a large variety of recipes, this cookbook also includes recipes for four-legged friends. McMillen said, “I especially like the recipes for dogs. Who could resist?” while Denn remarked, “The ‘Canine Cuisine’ [section] gives it a special appeal for its audience.” Cookbook profits of over \$6,500 will benefit the continued rescue of Cairn Terriers.

Besides McMillen and Denn, other contest judges for the 9th Annual Morris Community Cookbook Awards were Diane Werner, Food Director for *Taste of Home* magazine, and Kristy Halley Speers, Editor for *Cookbook Digest* magazine.

“We are honored to have played a role in the success that churches, schools, and organizations have with their fundraising cookbooks,” said Tamara Omtvedt, Director of Marketing & Development at Morris Press Cookbooks. “We’re excited to award them even more money for their worthy causes through our cookbook contest.” To learn more about the annual cookbook 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

Recipes & Remembrances – Pine Street Presbyterian Church Celebrates 150 Years

Shrimp & Vegetable Salad

from Betty Rader

2 lbs. med. shrimp, cooked & peeled

⅓ c. fresh lemon juice

1 tsp. salt

½ tsp. freshly ground pepper

2 tsp. Dijon mustard

¾ c. extra virgin olive oil

1 lb. green beans, cooked & cut into
1-inch pieces

1 celery heart, leaves included, sliced
¼-inch thick

1 bunch green onions, thinly sliced (use white part &
half the green)

1 red or yellow bell pepper, cut into ¼-inch slices

1 ½ pint red or yellow pear tomatoes, halved

1 c. pitted black olives, halved

1 bunch chives, thinly sliced

½ c. fresh basil leaves, torn into ½-inch pieces

Place shrimp in a shallow bowl and set aside. In a medium bowl, combine lemon juice, salt, pepper, and mustard; mix well. Whisk in oil slowly so the dressing doesn't separate. Immediately pour half the dressing on the shrimp. Fold the shrimp and dressing together using a rubber spatula to evenly coat the shrimp. Cover and refrigerate. In a large mixing bowl, combine green beans, celery heart, green onions, bell pepper, tomatoes, black olives, chives, and basil; fold in the remaining dressing. Cover and refrigerate. About half an hour before serving, add the shrimp to the vegetable salad and fold together using a rubber spatula. Taste for seasoning and add more salt, pepper or lemon juice as needed. **Note:** This is a great make-ahead salad.

For more information about *Recipes & Remembrances*, please contact:

Pine Street Presbyterian Church

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Second-Place Winner

Food, Friendship and the Family Table: A Collection of Treasured Recipes from the Kinkaid School

Baby Back Ribs & Secret Sauce

from Mary Margaret & Jay Greer

Ribs:

Olive oil	Salt & pepper, to taste
Minced garlic	4 racks of baby back ribs

Sauce:

½ (12-oz.) bottle Kraft® BBQ sauce	2 T. French's® mustard
1 sm. onion, chopped	1 tsp. brown sugar
	½ (12-oz.) bottle Heinz® ketchup

Rub olive oil, garlic, salt, and pepper over ribs. Grill over hot coals for 45 minutes. While ribs are grilling, prepare sauce. In a medium sauce pan, mix BBQ sauce, onion, mustard, brown sugar, and ketchup; cook over medium heat until hot. Preheat oven to 250° – 300°. After grilling ribs, transfer to a large aluminum pan and cover ribs with sauce mixture. Cover with vented foil and bake for 3 – 4 hours. Serves 8 to 10. **Note:** Ribs can be grilled ahead of time and refrigerated. Double sauce recipe for 12 or more servings.

For more information about *Food, Friendship and the Family Table*, please contact:

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Third-Place Winner

Your Culinary Companion, Volume II – The Cookbook for Cairn Terrier Lovers and Friends

Tiramisu Cheesecake

from Kara Brocious

2 pkgs. lady fingers (sponge cake type)	2 (8-oz.) pkgs. mascarpone cheese
¼ c. warm espresso	1 c. sugar
2 T. sugar	3 eggs, beaten
2 T. rum	2 tsp. cinnamon
2 (8-oz.) pkgs. cream cheese, softened	1 (12-oz.) pkg. mini chocolate chips

Press one package of lady fingers into bottom of 8 or 9-inch round springform pan that has been coated with cooking spray. In a small bowl, mix espresso, sugar, and rum until sugar dissolves; coat lady fingers with half of coffee syrup. In a large bowl, mix cream cheese, mascarpone cheese, sugar, eggs, and cinnamon. Pour half of batter over lady fingers, then sprinkle half the chocolate chips over batter. Layer second package of lady fingers over chocolate chips and coat with remaining coffee syrup. Pour remaining batter over lady fingers and top with remaining chocolate chips. Bake at 325° for 55 minutes, just until set. Chill 4 hours or overnight before serving.

For more information about the *Your Culinary Companion, Volume II*, please contact:

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