



## For Immediate Release

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## Morris Press Cookbooks Announces Contest Winners

KEARNEY, NE (February 4, 2011) – Scott Morris, president of Morris Press Cookbooks in Kearney, Nebraska, announced the national winners of the 11th Annual Morris Community Cookbook Awards. Morris Press Cookbooks, the leading publisher of community cookbooks, publishes millions of cookbooks every year as keepsakes and fundraisers for churches, schools, organizations, and families. The awards recognize organizations that created fundraising cookbooks for worthy causes in 2009 or 2010. Since the contest began in 1999, over \$83,000 has been awarded to groups for their outstanding cookbooks and fundraising efforts.

Taking **first place and \$5,000** is the *Kids Feeding Kids® Cookbook*, created by the Kids Feeding Kids® Club of Barrington, Illinois. The judges loved the bright, colorful artwork on the cookbook's cover and dividers, as well as the collection of kid-friendly recipes. Judge Diana McMillen, Senior Food Editor for *Midwest Living* magazine, commented "Just reading this book is entertainment...Kids of all ages would love this." "[I] loved that kids contributed recipes..." said judge Dawn Saxton, Co-Founder and VP of Product Development of Specialty's Cafe & Bakery. The *Kids Feeding Kids® Cookbook* is all about fulfilling a mission dreamed up by Carson Pazdan at the tender age of 5. Gross sales of \$40,000 benefit the Northern Illinois Food Bank – Youth Nutrition Program, which feeds 5,000 children every day.

Winning the **\$2,000 second-place award** is *The Upper Saranac Cookbook: An Adirondack Treasury of 500 Delicious Recipes* from the Friends of Upper Saranac Lake of Saranac Lake, New York. Filled with breathtaking views and history of the lake, as well as 500 tantalizing recipes, this cookbook won the judges' attention. "One of my favorite parts of this book are the dividers...they depict the area well. Nice collection of recipes – there's a little bit of everything," commented judge McMillen. Judge Mark Aker, Executive Chef for Chief O'Neill's Pub & Restaurant, said, "Nice old photos help us feel the flavor of the Upper Saranac." Proceeds of over \$46,000 support the lake's milfoil control program, preserving its beauty for all to enjoy.

The **third-place winner of \$1,000** is *Ropesville Resettlement Project 1936-1943: Recipes, Memories & History*, created by the Descendants of the Ropesville Resettlement Project of Ropesville, Texas. This cookbook is a step back in time with photos and stories that honor the pioneers who were residents of the Ropesville Farm Project of 1936 – 1943. Judges appreciated the way the history and recipes combined to represent this unique group. Judge Robert Cano from Le Cordon Bleu Cooking School said, "I absolutely love the way this book is put together..." Judge Saxton commented, "[This cookbook] reflects both connection with food, as well as the resettlement." Grossing \$9,000, cookbook proceeds create scholarships for the town's graduating high school seniors.

"As always, we received a great number of tremendous cookbooks for our contest," said Tamara Omtvedt, Director of Marketing & Development at Morris Press Cookbooks. "Each group did a phenomenal job, and they should all be proud of their hard work and success." To learn more about the annual cookbook contest and the 2010 winners and finalists, visit [www.cookbookawards.com](http://www.cookbookawards.com) and [www.morriscookbooks.com](http://www.morriscookbooks.com). Sample recipes from this year's award winners follow.

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## First-Place Winner

### *Kids Feeding Kids® Cookbook*

#### **Peanut Butter & Jelly Bars (The Ultimate Kids' Food – for Dessert!)**

from William John (age 4) & Charles Thomas (age 2)

½ lb. unsalted butter, room temp.	3 c. flour
1½ c. sugar	1 tsp. baking powder
1 tsp. vanilla	1½ tsp. salt
2 lg. eggs, room temp.	1½ c. raspberry jam
2 c. creamy peanut butter	⅔ c. salted peanuts, coarsely chopped (opt.)

Preheat the oven to 350°. Grease and flour a 9 x 13 x 2-inch baking pan. In a medium bowl, combine butter and sugar; beat with an electric mixer on medium speed for about 2 minutes. With the mixer on low speed, add the vanilla, eggs, and peanut butter; mix until well combined. In a small bowl, sift together the flour, baking powder, and salt. With the mixer on low speed, slowly add the flour mixture to the peanut butter mixture; mix until just combined. Spread two-thirds of the dough in the prepared pan, using a knife to spread evenly. Spread the jam evenly over the dough. Drop small globs of remaining dough evenly over the jam. Don't worry if the jam isn't completely covered; the dough will spread as it bakes. Sprinkle with the chopped peanuts and bake for 45 minutes, or until golden brown. Cool and cut into squares. **Note:** This is a great recipe to take to a party or to just make and enjoy at home. Our family loves 'em!

**For more information about *Kids Feeding Kids® Cookbook*, please contact:**

Kids Feeding Kids® Club  
Alyssa Pazdan, 312-286-7272  
[www.kidsfeedingkids.info](http://www.kidsfeedingkids.info)

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## Second-Place Winner

### *The Upper Saranac Cookbook: An Adirondack Treasury of 500 Delicious Recipes*

#### **Peppered, Bacon-Wrapped Pork Tenderloin**

from Janice Butts, Hemlock Landing

¼ c. butter	1 tsp. salt
¾ lb. mushrooms, sliced	1 tsp. pepper
1 sm. onion, chopped	8 slices thick bacon
¼ c. pecans, chopped	¼ c. brown sugar, firmly packed
2 (12-oz.) pork tenderloins, trimmed	1 tsp. cracked black pepper

Preheat oven to 450°. In a medium saucepan, melt butter. Add mushrooms and onion; sauté for 8 minutes, or until tender. Stir in pecans; set aside. Place pork tenderloins between two sheets of plastic wrap; flatten to ¼-inch thickness, using a meat mallet or rolling pin. Sprinkle with salt and pepper. Spread mushroom mixture evenly on top of each tenderloin, leaving a ¼-inch border. Roll each tenderloin like a jellyroll, starting with the long end. Wrap 4 bacon slices around each tenderloin. Place on lightly greased rack in a roasting pan, seam side down. Rub tenderloins with brown sugar and cracked pepper. Bake uncovered for 15 minutes. Reduce temperature to 400° and bake for 15 additional minutes, or until a meat thermometer reads 160°. Let rest for 10 minutes before carving. Slice each tenderloin into 4 pieces. Serves 8.

**For more information about *The Upper Saranac Cookbook*, please contact:**

Friends of Upper Saranac Lake  
Marsha Stanley, 703-216-8789  
[www.uslf.org](http://www.uslf.org)

## Third-Place Winner

### *Ropesville Resettlement Project 1936-1943: Recipes, Memories & History*

#### **Cherry Cream Pie, Oh My!**

from Carla Ayers

1½ c. flour	½ c. pecans, chopped
⅓ c. brown sugar	1 stick plus 3 T. butter, melted
½ c. coconut	

Preheat oven to 375°. In a medium bowl, combine flour, brown sugar, coconut, pecans, and butter; mix until crumbly. Scatter in 9 x 13-inch pan – don't press! Bake 10 minutes. Cool completely.

#### **Filling:**

1 (8-oz.) pkg. cream cheese	⅓ c. lemon juice
1 (14-oz.) can sweetened condensed milk	1 tsp. vanilla
	1 (21-oz.) can cherry pie filling

In a medium bowl, mix cream cheese, sweetened condensed milk, lemon juice, and vanilla; pour over crust. Chill for 2 to 3 hours. Top with cherry pie filling before serving.

**For more information about *Ropesville Resettlement Project 1936-1943*, please contact:**

Descendents of the Ropesville Resettlement Project

Patsy Smith, 806-562-4671