



**In honor of Immanuel Lutheran Church's 150<sup>th</sup> Anniversary**, the Immanuel Lutheran Church Women (ILCW) are creating a custom cookbook featuring favorite recipes from our congregation members. These cookbooks will be professionally published and are sure to be treasured keepsake for us all.

Please submit 3-5 of your favorite recipes so you can be represented in our cookbook. Many recipes from all members will ensure that our cookbook is a success. We are using Morris Press Cookbook's web site to easily submit recipes online. You can enter your recipes at any time to fit your schedule. If you choose, we will enter them for you.

**Please drop them in to the box in the Resource Room or take to church office.**

All recipes must be submitted online or turned in by **May 5th** so we can meet our deadline.

**To Submit Recipes Online: (starting April 13<sup>th</sup>)**

- Go to [www.typensave.com](http://www.typensave.com) and click 'Login.'
- Enter the User Name: ILCW.
- Enter the password: whisk237 and click 'Submit.'
- Enter your name and click 'Continue.'
- Click 'Add Recipes' to begin adding your recipes.

The categories and subcategories for the cookbook are:

- \*Appetizers and Beverages
- \*Soups and Salads
- \*Vegetables and Side Dishes
- \*Main Dishes - subcategories – Hot Dishes, Sandwiches, Pasta Dishes, Breakfast Dishes
- \*Breads and Rolls
- \*Desserts – subcategories – Pies, Cakes and Frostings
- \*Cookies and Candy – subcategories – Bars, Christmas
- \*This and That – subcategory – Canning Freezing and Preserves

**PLEASE READ THE RECIPE WRITING TIPS ON BACK**

**Recipe Writing Tips:**

- When adding recipes, review the "Tips" and use standard abbreviations.
- Only enter 1 ingredient per ingredient line.
- List ingredients in order of use in the ingredients list and directions.
- Include container sizes, e.g., (16-oz.) pkg., (24-oz.) can.
- Write directions in paragraph form, not in steps.
- Use names of ingredients in the directions, e.g., "Combine flour and sugar." DO NOT use statements like, "Combine first three ingredients."
- Make sure ingredients and directions are clear, thorough, and accurate. Don't assume the reader will "just know".
- Submit recipes exactly as you want them to appear.
- Include temperatures and cooking, chilling, baking, and/or freezing times.
- Additional comments about the recipe (recipe history, nutritional data, suggested uses, etc.) are allowed in the "Note" field. Enter extra recipe content in that field (up to 375 characters).
- Please REREAD your recipes to make sure you have not forgotten any ingredients and all is correct.

**STANDARD ABBREVIATIONS:**

c. – cup	env. – envelope	qt. - quart
pt. – pint	pkg. – package	lg. - large
tsp.- teaspoon	oz. – ounce	med. - medium
T. – tablespoon	gal. – gallon	sm. - small
lb. – pound	opt. – optional	ctn. – carton or
doz. – dozen	reg. – regular	container

There are sheets in the Resource Room for submitting your recipes if you have no access to the internet, or are unable to enter them on the website. Or write each recipe on a separate piece of paper and leave in the designated box in the resource room or take to the church office.