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COOKBOOK SPECIALISTS

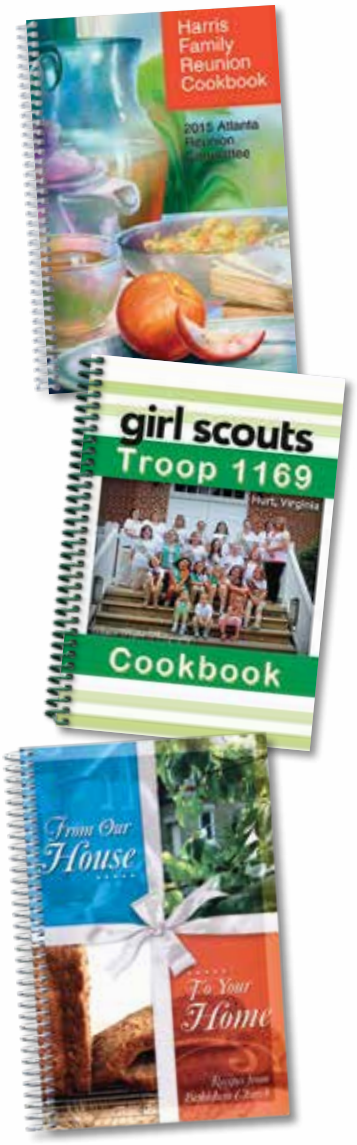
Cookbook Guide



Continuing an Amazing Tradition

Helping you create custom cookbooks for fundraisers, families and businesses!





Welcome

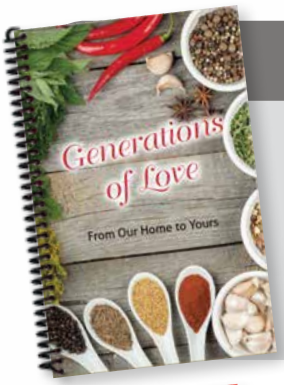
Welcome to Cookbook Specialists. We are continuing the tradition of excellence with over 100 years and 10 million books worth of experience in creating custom cookbooks. We are dedicated to helping you create a high quality keepsake cookbook that will be treasured for generations. Cookbooks are a great way to celebrate family traditions, preserve memories and history. Churches, schools, communities, groups and businesses create cookbooks for highly successful fundraising projects. A variety of people from chefs, nutritionists, food bloggers and restaurant owners create cookbooks to generate additional profits. Whatever your reason, we are here to help make your project easy and successful.

Our production facility is located in the beautiful river community of Independence, Iowa. We truly enjoy what we do and are here to help. You can easily reach us, just call during business hours, email, request a visit through Skype or schedule a visit at our office. Let this be the year your cookbook is published!

Cookbook Blog

For more information on creating and selling custom cookbooks visit our informative blog. With a variety of topics, read through the ones that apply to your project. Unsure of where to start? Check out our most read blogs page for a set of quick links.

Choose Your Cookbook Path and We Will Help You Build Your Book



CLASSIC CUSTOM COOKBOOKS

see page 4

Our Classic level gives you a quality affordable cookbook package. Complete a straight forward order form and submit your recipes for this affordable, easy way to create a cookbook. Choose a pre-designed cover, black and white dividers, recipe design and typestyle. Then sit back and relax while we put it all together.



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see page 5

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DELUXE CUSTOM COOKBOOKS & COMMERCIAL PRINTING

see page 8

Have your project print/camera ready? Let us provide you with a quote. Have a vision, but need help making it a reality? Our graphic design team can take your files and create a custom book. Call or email book@cookbookspecialists.com our customer service department for more information on this flexible printing option. Once we have detailed information on your project we can provide you with a quote.



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RECIPE DESIGN	▸ Choose from our 6 recipe designs. (page 14) ▸ Choose from 7 Typestyles (page 15) ▸ Recipes are in a non-continued format (unless requested otherwise) ▸ Choose standard, religious, or no fillers for your cookbook
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Custom Dividers – See page 9 for pricing.

Pre-Designed Cover & Dividers – can be found on pages 10-13 or see our complete collection online.

RECIPE DESIGN

- Choose from our 6 Recipe Designs. (page 14)
- Choose from 7 Typestyles(page 15)
- Recipes are in a non-continued format (unless requested otherwise)
- Choose standard, religious, custom, or no fillers for your cookbook

PERSONAL PAGES Submit up to 5 – 5 ½" x 8 ½" pages of text for free. Add full-color images or additional pages with full-color for $.05/page/book. Add additional black and white pages for $.03/page/book. Call or email for help with sizing your personal pages and getting an estimate on price.

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2 Enter and Edit Recipes

- Type in recipes or use our FREE Cookbook App to take photos of your recipes, upload and let us type them for you!
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FREE Recipe Library!

- Boost the number of recipes in your book with our FREE recipe library. Access the library from your web account and add up to 500 recipes! Assign your own category and/or contributor!

3 Proofread

- Check to make sure recipes are in the correct category and organize them in the order you would like them to appear. For more information on proofreading visit page 17.

4 Design

- Select your cookbook designs right from our website and submit your order.

Need help setting up your account or questions about recipe entry? Contact us for help.

The Cookbook Specialists App is Absolutely Free!
Use the app to take photos of your written recipes, upload and let us type them for you.

For Android Devices

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**Ship dates are approximate and can vary depending on your proofing time line.*

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For orders of 100 or more books you can mail your recipes in to be typed by our talented group of typists for FREE!

1 Gather Recipes

- Collect your recipes together or distribute at least 3 recipe forms to each contributor. Set a deadline date to ensure recipes are submitted in a timely manner.
- Recipe forms can be requested for FREE. An average request is 200 to 500 forms. Call or email today to request forms.

2 Organize Recipes

- Choose divider/category titles.
- Separate recipes into the appropriate categories, then sort recipes into the desired order within each category.
- Number each recipe, starting with the first recipe in the first category and continuing to the last recipes in the last category. *For example:* Appetizers Beverages & Dips 1-32, then Soups & Salads 33-67, etc.
- Make copies of all recipes for your use during the proofing process.
- Place each recipe section in an envelope and mark each envelope with the divider title and the recipe numbers that are contained within.

3 Design Your Cookbook

Fill out the order form, or create an account at www.cookbookspecialists.com where you can select from our full line of design options.

4 Submit Your Order

Mail your sorted recipes along with an order form to:
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Recipe Guidelines & Punctuation

When typing your recipes we follow these guidelines.

Cup = C.	**Ounce(s) = oz.**
Teaspoon = tsp.	**Package = pkg.**
Tablespoon = T.	**Pint = pt.**
Pound = lb.	**Quart = qt.**

- A dash will be used between quantity and package size. (ex: 1-6 oz. pkg.)
- Commas will be used to separate the ingredient and the description. (ex: 1 onion, diced)
- Directions will be typed in one single paragraph.
- We will use proper capitalization and spelling of brand names and standard cooking terms.
- Before your cookbook goes into production, you will receive, review and approve a proof of your book.

**Ship dates are approximate and can vary depending on your proofing time line.*

Additional Recipe Submission Options for Deluxe and Commercial Books

PRINT READY

We accept print/camera ready files. Call or email us for submission information.

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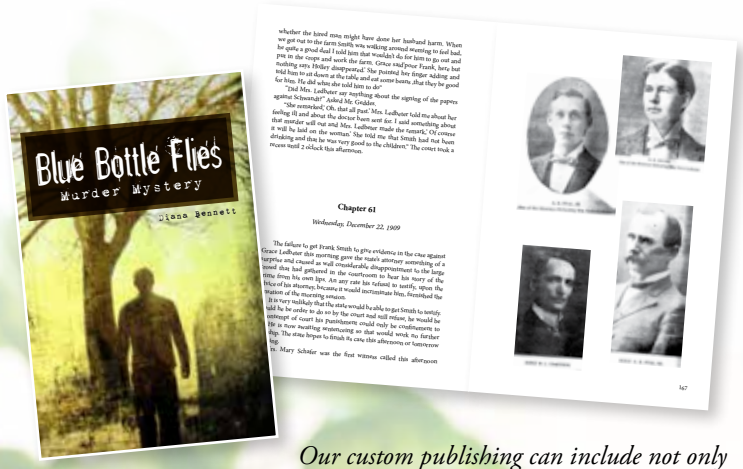
If you have your recipes stored in an online recipe file, word document or other electronic storage, talk to us about options.

FULL-LINE LAYOUT

Our graphic design team can take your recipe box and turn it into a custom cookbook. They can also create history books from your files. Call to set up an appointment. We can visit over the phone or by Skype to discuss your project.*(Layout fees and per book pricing will apply.)*



Our custom publishing can include not only cookbooks but history books, family books, and novels to name a few.

Important Deadline Dates

If you want your books by	Submit your completed order by:
THANKSGIVING	October 1st (for book to be typed) Second full week of October (Online submission)
CHRISTMAS	October 31st (for books to be typed) Third full week in November (Online submission)

Rush Order Service

Need your cookbooks faster? Our rush order service will ship your books in 20 business days from the day we receive your order and all materials. Rush order service is only available in the continental U.S. Faster service may be available if your recipes are submitted via online submission. Rush order service must be reserved. Please call to check on availability. Rush orders add 10% to your order or $200 minimum.

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Feel free to mix and match covers and divider sets. You can pair a full-colored cover with any divider set. Your cover and category titles will appear in the typestyle and color shown, unless otherwise specified.

Covers are printed on heavyweight paper with your choice of two-sided lamination or UV coating on the outsides only. Full-color pre-designed dividers are printed on heavyweight paper. All covers and dividers come in the standard and big book size.

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Back of Divider Printing of Cookbook Specialists kitchen and household hints and charts available for Classic and Signature Custom Cookbook – FREE

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Standard 8 Divider Titles

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2. Soups & Salads
3. Breads & Rolls
4. Vegetables & Side Dishes
5. Main Dishes & Meats
6. Desserts
7. Cookies & Candies
8. Miscellaneous

Standard Ink Colors

If using a different color please provide a sample for best color matching. Please note that colors may vary when viewed on a computer due to monitor settings.



Gold | Bright Red | Cranberry | Rust | Purple | Royal Blue | Bright Blue | Pink | Forest Green | Kelly Green | Deep Brown

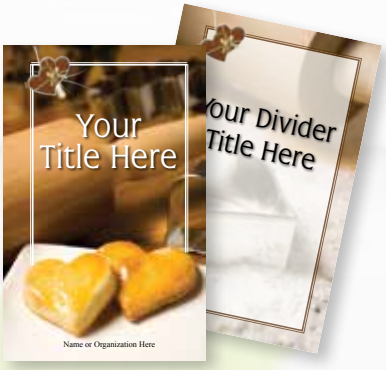
SEE OUR FULL SELECTION OF COVERS & DIVIDERS ONLINE.



Whisked Away



Baking Basics



Baking with Love



Lighted Chapel



Light of the Cross



Garden Church



The Pantry



Heart of Home



Farm Kitchen



Kitchen Essentials



Pinch of This



Savor The Flavor

All divider images are the same only change is divider title.



Our Daily Bread



Front Porch



Star Spangled Banner



School Days



Children of the World



Deco Ribbon (Pink or Purple option)

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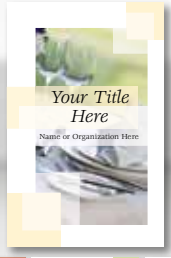
Home Spun Set Combo



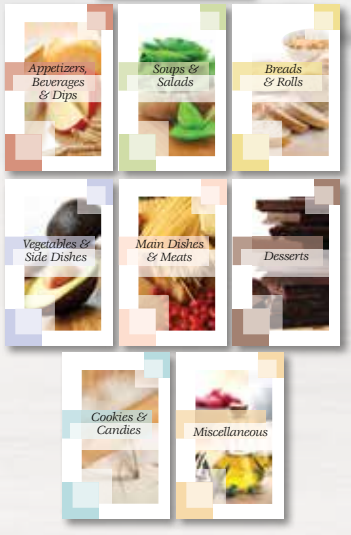


Watercolor Set Combo





Wine & Dine Set Combo



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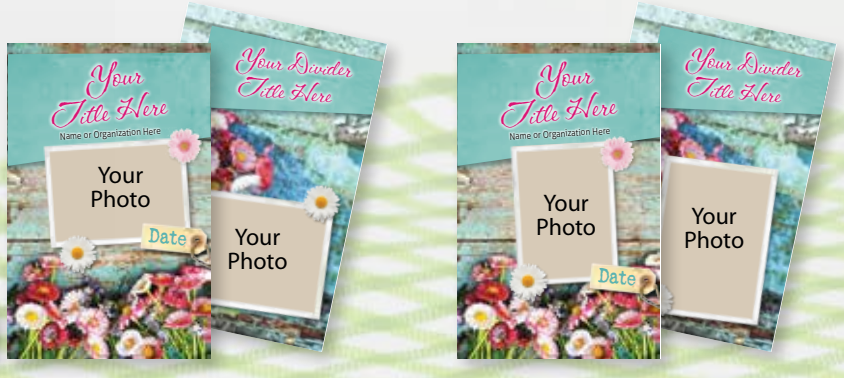

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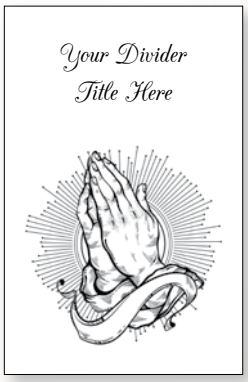
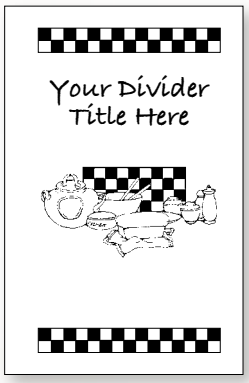
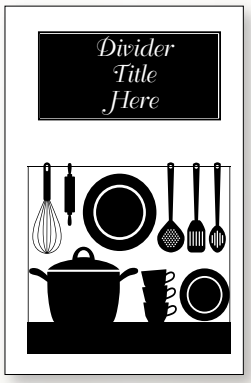


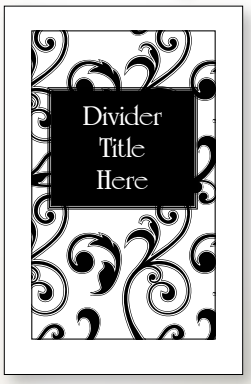
Praying Hands



Kitchen Comforts



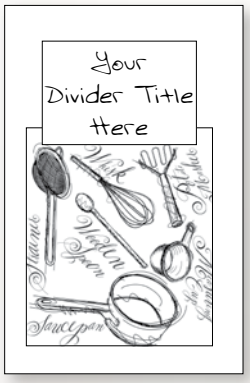
Pantry Cabinet



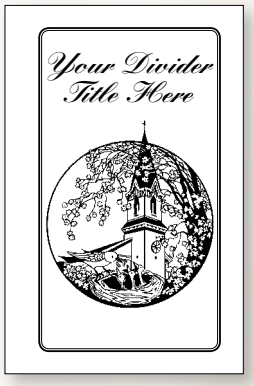
Shabby Chic



Cookstove



Utensils



Country Church



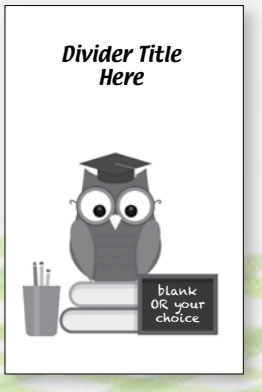
Dove Cancer Ribbon



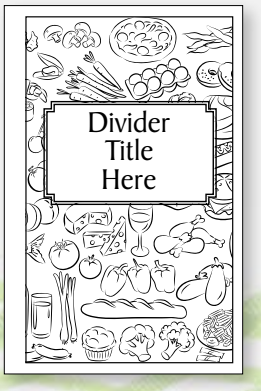
Butterfly Cancer



Musical Corners



Wise Owl



Glorious Food

Font: **Avant Garde**

ORANGE SHERBET JELLO — Jodi Hillen

1 large pkg. orange jello
2 C. hot water
1 can mandarin oranges
1 pt. orange sherbet
1 medium carton Cool Whip

Drain the mandarin oranges. Mix the orange jello in the hot water until dissolved. Add the sherbet and stir until melted. Refrigerate until partially set. Mix in the carton of Cool Whip, then add the mandarin oranges. Refrigerate until set.
NOTE: Another variation is raspberry jello, raspberry sherbet and raspberries.

PRETZEL SALAD — Helen Raddant

1/2 C. butter, melted
1/2 C. sugar
1 C. crushed pretzels
1-20 oz. can crushed pineapple
8 oz. cream cheese, softened
1/2 C. sugar
12 oz. Cool Whip

Mix together melted butter, sugar and crushed pretzels. Spread mixture on baking pan. Bake at 375° for 7 minutes. Let cool, then break into pieces. Drain crushed pineapple. Mix together cream cheese and 1/2 cup sugar. Add well drained pineapple to it. Fold in Cool Whip, softened. Can be mixed up ahead of time. Add the pretzels right before serving.

1

Recipe Design #1

Font: **Bookman OS**

FLORENTINE ARTICHOKE DIP

1-10 oz. pkg. frozen chopped spinach, thawed
2-6 1/2 oz. jars marinated artichoke hearts
1 1/2-8 oz. pkgs. cream cheese
1 C. freshly shredded Parmesan cheese
1/2 C. mayonnaise
3 large garlic cloves, pressed
2 T. lemon juice
1 1/2 C. French bread crumbs
2 T. butter or margarine, melted

Drain spinach; press between layers of paper towels to remove excess moisture. Combine spinach, artichoke hearts and next five ingredients in a bowl, stirring well. Spoon into a lightly greased 11x7" baking dish. Combine bread crumbs and butter; sprinkle over spinach mixture. Bake, uncovered, at 375° for 25 minutes. Serve with assorted crackers, bagel chips or bread sticks. Yield: 4 cups.

Gwen Yaskoski

SUMMERTIME YOGURT DIP WITH FRESH VEGETABLES

1 C. yogurt
2 T. minced scallion
1/2 C. small curd cottage cheese
1 tsp. lemon juice
1/2 tsp. mustard

Combine all ingredients and blend with fork.
VEGETABLES: Separate one bunch of broccoli into bite-size pieces, leaving enough stem for a handle. Cut cucumbers into sticks. Remove top third of scallion stems (reserve for later use). Arrange all vegetables on a tray with yogurt in the center. You can use any vegetables to your taste. Enjoy!

Pauline Walker

1

Recipe Design #2

Font: **Times**

CHEESY CORN BAKE — *Leon Kampman*

2 T. margarine
4 tsp. flour
1/8 tsp. garlic powder
3/4 C. milk
6 oz. shredded American cheese
1-3 oz. cream cheese, softened
3-10 oz. pkgs. frozen corn
3 oz. diced ham

In large saucepan, melt margarine. Stir in flour and garlic powder. Add milk and cook and stir over medium heat until thick and bubbly. Stir in cheeses. Cook and stir over low heat until melted. Stir in corn and ham. Transfer mixture to 2-quart casserole. Bake in 350° for 45 minutes.

GARDEN MEDLEY — *Thomas Scott*

5 strips bacon, diced
1 C. diced onion
4 cloves garlic, minced
1 C. okra, sliced
1 C. zucchini, diced
1 C. eggplant, diced
2 medium tomatoes, sliced
Pepper to taste
Parmesan cheese

In a heavy frying pan, cook the bacon. Add the onion, and garlic and sauté until softened. Add the okra and zucchini and cook until tender. When the okra and zucchini are tender, add the eggplant and cook until it becomes tender. Add the tomatoes, cover and simmer for 2 to 3 minutes. Add the pepper to taste and sprinkle with Parmesan cheese. Toss and serve immediately. For best color, and greatest nutrition, leave the skins on all vegetables.

27

Recipe Design #3

Font: **Beach**

Runzas
Julia Leisinger

1 lb. ground beef
1/2 C. chopped onion
1 C. cabbage, thinly shredded
1/4 tsp. garlic salt
1 tsp. salt
1 T. Worcestershire sauce

Brown ground beef and onion. Add remaining ingredients and cook, uncovered about 5 to 10 minutes. Roll out Refrigerator Roll Dough into a 15" square. Cut into 16 (4") squares. Place a couple tablespoons of meat mixture on each square of dough, dividing it equally. Bring the edges of the dough together and seal the dough, forming a square pocket. Turn each Runza upside down on a greased cookie sheet. Bake in a preheated 400° oven for 15 minutes. Brush the tops with margarine. Allow to cool slightly before eating.
NOTE: Add more Worcestershire if you like it a little more spicy or put on the table for an added garnish.

Mourning Beef Roast
Kathy Williams

3 to 5 lb. beef roast (any cut you prefer)
2 to 4 C. beef broth (I use bouillon and water)
Minced onions
Garlic
GRAVY:
Beef broth from cooked roast
2 T. cornstarch mixed with 1/4 C. cold water

Preheat oven to 350°. Set beef roast in baking pan that has a lid. Pour beef broth in pan, at least to 3" deep. Sprinkle minced onion and a small amount of garlic into broth. Cover with lid. Bake at least 2 hours or more if larger cut.
GRAVY: Pour broth into saucepan. Heat to boiling. Add cornstarch mixed with cold water and stir constantly until thick. May need to add water if too thick, or more cornstarch and water mixture if not thick enough. Makes a rich beef flavored lump-free gravy.

37

Recipe Design #4

Font: **Lucida Bright**

Buttermilk Pie
Stacy McAdams

2 cups sugar
1/4 cup flour
1 T. vanilla
3 eggs
1/2 cup melted margarine
3/4 cup buttermilk
1 - 9 in. or 10 in. pie shell

Mix all ingredients together, beating well. Pour into unbaked shell. Bake at 325° for about 45 minutes or until set and browned.

Caramel Chocolate Bars
Elvie Moller

1 1/2 cups brown sugar, firmly packed
2 cups quick oatmeal
1 (12 ounce) bag chocolate chips (I use milk chocolate)
3/4 cup caramel ice cream topping
1 1/4 cups margarine
2 cups flour
3 T. flour
1 tsp. baking soda
1 tsp. salt

Preheat oven to 350°. Cream brown sugar and margarine. Add dry ingredients - except for the 3 tablespoons flour. Stir in the oatmeal. Press 1/2 of the mixture in the bottom of a greased 9x13 pan and bake for 10 minutes. Sprinkle chocolate chips over crust. Mix caramel topping with the 3 tablespoons flour. Drizzle this over the chips. Sprinkle the top with the remaining crumb mixture. Bake for an additional 15 minutes.

15

Recipe Design #5

Font: **Helvetica**

ARTICHOKE AND CHEESE PUFFS — **Jim Boggs**

1 tsp. butter, to grease pan
1-6 oz. jar marinated artichoke hearts
1/4 C. finely chopped onion
1 1/2 tsp. garlic salt
2 large eggs, beaten
2 T. dry breadcrumbs
1/8 tsp. dried oregano
1/8 tsp. black pepper, freshly ground
Dash Tabasco sauce
1/4 lb. sharp Cheddar cheese, grated
1 T. parsley, chopped

Grease an 8x8" baking dish with butter. Drain marinade from artichoke hearts into a small skillet. Sauté onion in marinade for approximately 5 minutes over medium heat until onions are transparent. Set aside. Chop artichokes. Combine all ingredients. Pour mixture into prepared pan. Bake at 325° for approximately 30 minutes, until center feels firm to touch. Let cool for 10 to 15 minutes before cutting. Serve warm or freeze. Cool completely, wrap and freeze for up to three months. Reheat to serve by thawing and heating in foil at 325° for 10 minutes. Cut into large squares for a side dish or small squares for appetizers.

ARTICHOKE BITES — **Maureen Wolf**

1-6 oz. jar artichoke hearts
1 medium onion, chopped
1 clove garlic, minced
8 eggs, slightly beaten
1 C. sharp Cheddar cheese, shredded
1 C. Swiss cheese, shredded
1 C. Parmesan cheese, grated
1/4 C. parsley, snipped
1/4 tsp. pepper
1/4 tsp. Italian seasoning
Few drops bottled hot pepper sauce
Dash Worcestershire sauce
1/2 C. fine dry breadcrumbs or cracker crumbs

Drain artichoke hearts, reserving liquid (marinade). In small saucepan, cook onion and garlic in reserved marinade until onion is tender. In blender container or food processor bowl, combine artichoke hearts, eggs, Cheddar cheese, Swiss cheese, Parmesan cheese, parsley, pepper, Italian seasoning, hot pepper sauce, and Worcestershire sauce. Cover and blend until smooth. Stir in onion mixture and breadcrumbs. Spoon mixture into greased 1 3/4" muffin pans, filling about three-fourths full. Bake, uncovered, in 325° oven for 12 to 15 minutes or until knife inserted comes out clean. Remove from pans. Serve immediately. Makes about 40.

1

Recipe Design #6

Choose from six recipe designs and seven easy-to-read typestyles to give your cookbook pages a professional look! Recipes will be printed on white paper in a non-continued format.

Typestyles *Shown in 12 point and 10 point font sizes.*

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Avant Garde

Chalkboard
Chalkboard

Bookman Old Style
Bookman Old Style

Helvetica
Helvetica

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Times

Lucida Bright
Lucida Bright

Beach
Beach

Large Print

Our standard font size is 10 point. Large print is 12 point.

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Up to 200	$.25	401-600	$.65
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Cream Paper

Give your book a classy or vintage look with cream paper

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301-400	$.40	601 and up	call for $$

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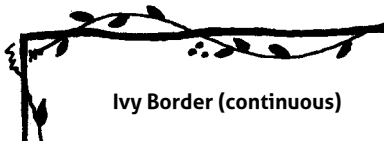

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