

Dear Family,



## Preserve our Family's Recipes and donate to the scholarship at the same time

We believe that personal recipes are one of the most important artifacts of the family. Protect and save your family recipes in your online Recipe Box and give them new life in a beautiful, printed cookbook

The Peale/Jefferson Family Scholarship is creating a custom cookbook featuring favorite recipes from our members. These cookbooks will be professionally published and are sure to be a treasured keepsake for us all. Money raised will be awarded to our 3 scholarship winners (during the 2020 Dallas Family Reunion).



Please submit all 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 Createmycookbook.com web site.

Please submit your recipes online: <https://createmycookbook.com/projects/gwzAX2Cxn> by May 3, 2020

Or submit recipes our NEW FACEBOOK group Peale/Jefferson Family Scholarship or email to: ambrowife@yahoo.com. If you do not have Internet access, our committee can enter them for you. **Mail hardcopies of your recipes to Elizabeth Martin 3325 Lady Catherine Circle Triangle Va. 22172**

We anticipate a great demand for our cookbooks, and we want to be certain to order enough. To reserve your copies, email: ambrowife@yahoo.com with the number of cookbooks you will be purchasing. Cookbooks will be available for \$24.00 - includes shipping. **Scholarship goal is to sell 100 cookbooks!**

### Recipe Writing Tips:

- STANDARD ABBREVIATIONS:

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

[Insert Your Special Recipe Name]

SERVE 4 PREP 20 M COOK 1 H 15 M

**Ingredients:**

- 0 (0-c) black
- 0 (0-c) cup
- 0 tsp
- 0 TBS
- 0 (0-c) cup
- 0 (0-c) cup
- 0 (0-c) cup

**Cooking Steps:**

- 1: First step.
- 2: Second step.
- 3: Third step.
- 4: Fourth step.
- 5: Fifth step.

**Instructions**

1: Carrots, cucumber, bell peppers, arrange in a single layer on a flat surface. Paper towels and top with rice. Sprinkle with a pinch of salt and pepper. Cook for 10 minutes.

2: Stir together rice vinegar, sesame oil, miso, ginger, garlic, and 1 tablespoon vegetable oil in a glass jar. Add to the dish in a single layer and

- 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 in the note section form.
- Use names of ingredients in the directions, e.g., "Combine flour and sugar." DO NOT use statements like, "Combine first three ingredients."
- Include temperatures and cooking, chilling, baking, and/or freezing times.

Additional comments about the (provide short profile or history for contributing more 5 -10 recipes plus, photo you will receive their own profile page, allowed in "Recipe Note" field. Notice: Click tab "Contribute Photos: to upload images of completed food or yourself. Each recipe can only take 1 photo. Short recipes with no photos will have more than 1 recipe per page.