

It's no longer a rumor – we're ready to begin collecting recipes for the first Calvary Lutheran High School Cookbook. We are anxious to have your recipes for without your help, there can be no cookbook. Please share this information with anyone who may be unaware of our endeavor and would be willing to submit recipes. Our goal is to publish a quality, hardcover book for which we can all be proud. All proceeds from the cookbook sales will have a direct and positive impact on our high school.

Attached you will find a "Recipe Collection Sheet" (See instructions below). Each person may submit up to 5 recipes. In addition to your favorites, we are looking for different and unique recipes not ordinarily found in fundraiser cookbooks. If you have specific recipes for gluten-free, diabetic, non-dairy, low cholesterol etc., these would be most welcome.

Feel free to include comments in the "recipe notes" section; e.g. "This recipe has been in the family for 100 years"; "One serving contains 300 calories and 10g fat"; "A good gluten-free recipe" or "My grandson is a student at Calvary", etc. Your comments will make for a much more interesting and personal cookbook. To assist in the ordering process, please indicate the number of cookbooks you wish to purchase.

**It is our desire to have your recipes by March 1, 2011.** Should you have any questions, please contact Shirley Bernskoetter @ 573-634-2157. Recipes may be submitted as follows or you may send directly to the school:

[Shirleyb777@gmail.com](mailto:Shirleyb777@gmail.com)

or

Shirley Bernskoetter  
6711 Pines Ridge Rd.  
Jefferson City, MO 65101

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## **INSTRUCTIONS**

- ~ Type or print clearly in ink, not pencil. Submit one (1) recipe per form. If more space is required, you may use an additional sheet.
- ~ List all ingredients in order of use in ingredients list and directions.
- ~ Include container sizes, e.g., 16-oz pkg., 24-oz can.
- ~ Keep 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."
- ~ Include temperatures and cooking, chilling, baking and/or freezing times.
- ~ Your recipes should fit into the following categories (Indicate if the recipe is gluten-free, diabetic, etc.):

**Appetizers & Beverages**  
**Breads & Rolls**  
**Cookies & Candy**  
**Desserts**  
**Main Dishes**  
**Soups & Salads**  
**Vegetables & Side Dishes**  
**This & That**

# Recipe Collection Sheet

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**Category**

**Recipe Title**

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**Submitted by**

**Telephone No.**

**INGREDIENTS:** Use abbreviations: pt. qt. pkg. env. c. tsp. T. oz. lb. gal. doz. sm. med. lg.

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**DIRECTIONS:** \_\_\_\_\_

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**RECIPE NOTES:** \_\_\_\_\_

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**PLEASE RESERVE \_\_\_\_\_ COOKBOOK(S) FOR ME.**