



A Taste of St. Monica

A COLLECTION OF RECIPES FROM THE
ST. MONICA DALLAS COMMUNITY



Dear Friends,

We are excited to announce the St. Monica School PTO is creating a parish-wide custom cookbook featuring favorite recipes from our parishioners and school families and friends. These cookbooks will be professionally published and are sure to be a treasured keepsake for us all. Money raised will go toward the programs, initiatives and monetary support the PTO provides the community throughout the year.

We would love 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. If you do not have Internet access, our committee can enter them for you. Please see below where you can drop off your submissions in-person.

To reserve your copies, email Jacqi Richardson at president@stmonicaschoolpto.org with the number of cookbooks you will be purchasing. You can also designate your pre-order down below and turn this form in. Cookbooks will be available by mid- to late May for \$20.

Please submit your recipes online, via email or at the Church or school office by March 15th so we can meet our deadline.

Thank you!

To Submit Recipes Online:

- Go to www.typonsave.com and click 'Login.'
- Enter the User Name: stmonica
- Enter the password: apple322 and click 'Submit.'
- Enter your name and click 'Continue.'
- Click 'Add Recipes' to begin adding your recipes.

To Submit Recipes In-Person:

You can pick up and return completed recipe forms to:

- In Angel Hall during Masses on Feb. 29th, March 1st, March 7th and March 8th
- March 12th PTO General Meeting in Family Center Upper Lounge, 8am
- Church office front desk
- McManus Hall front office
- Scan/take photo of form and email to president@stmonicaschool.org

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."
- Include temperatures and cooking, chilling, baking and/or freezing times.
- Additional comments about the recipe (history, nutritional data, suggested uses, etc.) will not be added unless in the same paragraph as the directions.

I want a cookbook! Please reserve _____ cookbook(s) for me.

Name: _____

Email and/or phone number: _____

INSTRUCTIONS

Recipe Title

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

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For questions:

Thank you for participating!

Angie Seekamp and Sandra Blake, Cookbook Co-Chairs
Jacqi Richardson, St. Monica School PTO President

Recipe Entered