



[www.fundcraft.com](http://www.fundcraft.com)

# *Original* RECIPE FOR SUCCESS

*By Fundcraft Publishing*



Creating a Cookbook is a *Piece of Cake!*

..... *Publish your own cookbook for fun and profit!* .....



# Fundcraft Publishing



Dear Friend,

Thank you for your recent inquiry about our nationally recognized and highly profitable cookbook fundraising program! We've helped countless groups and individuals raise needed funds for over half a century—earning \$500 to \$25,000 and more! Ask about the Fundcraft sales guarantee!

Our cookbook program is Easy, Fun and Profitable! After working with over 100,000 different groups, businesses and organizations, we're confident we have the absolute best and most comprehensive, cost-effective cookbook program on the market today!

Cookbooks are a proven and tried successful way of making the fundraising dollars you need for your church, business, charity or organization. Cookbooks are used often and rarely ever thrown away—plus, everyone loves a good recipe! And, cookbooks tend to be collected and passed along to others which helps create the “constant awareness” you're looking for. They're also personal—in the sense that people hold on to them, share them and, yes—even use them! With a cookbook, you're giving someone a personal item they can actually “use” to make their lives a little easier.

Enjoy access to our convenient and friendly customer service representatives, or visit our website at [www.fundcraft.com](http://www.fundcraft.com), 24-hours a day! At Fundcraft, we are truly there for you and your success is our success!

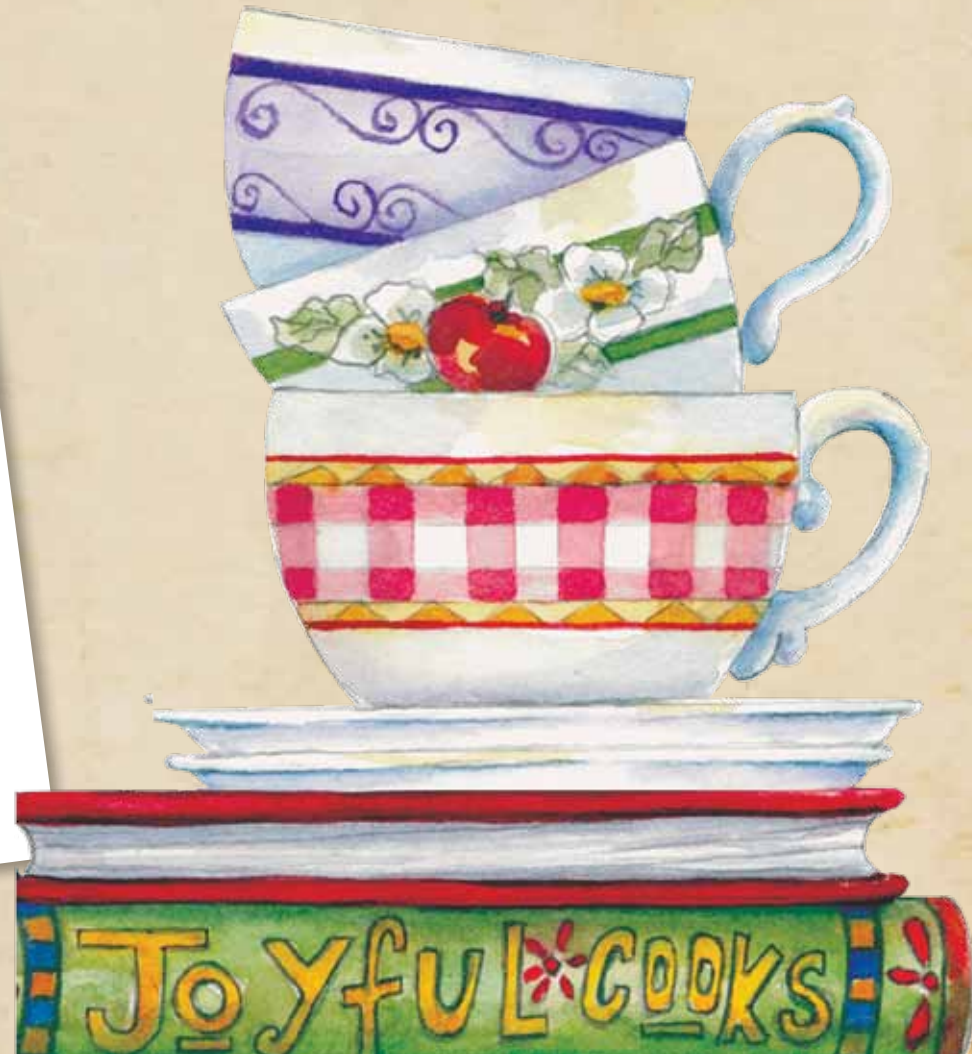
**Now, it's time to earn money for your special needs. Why wait? Get started with Fundcraft today!**

**We sincerely appreciate your business and welcome any questions you may have. Thank you for partnering with Fundcraft!**

Sincerely,

Chris Bradley, President  
Fundcraft Publishing

*Remember . . .*  
***You Collect the Recipes, We'll Do the Rest!***



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## FUNDCRAFT SALES GUARANTEE

Fundcraft Publishing hereby guarantees to every organization engaging in The Original Cookbook Fundraising Program\* that sales from the books will be sufficient to pay the printing bill in full – subject to the following conditions:

1. Recipe donors must be members of the sponsoring organization or from the local community.
2. Sales promotion suggestions must be followed.
3. Books should be sold for recommended price from our price chart.
4. Names of recipe donors must be printed under their recipe.
5. 200 book order must contain recipes from 50 different people.
6. 201–500 book order must contain recipes from 150 different people.
7. 501–1000 book order must contain recipes from 200 different people.
8. 1001–1500 book order must contain recipes from 250 different people.
9. 1501–2000 book order must contain recipes from 300 different people.

***If these conditions are followed, Fundcraft guarantees success!***

If these conditions are followed and the books do not sell well enough to pay for the printing, the organization must furnish proof of poor sales to Fundcraft Publishing. The organization, after receiving written approval from Fundcraft, will be allowed to return unsold books to Fundcraft in sufficient quantity to finish payment of the order. All monies collected from sales of the books and merchant advertising (if applicable) must be paid to Fundcraft before authority to return books will be granted.

*David Bradley*

David Bradley, Publisher  
Fundcraft Publishing



\*Reorders are not covered by this Guarantee.  
This Guarantee only covers The Original Cookbook Fundraising Program.



## EASY Sell:

- Everyone wants to see their name and recipe in print
- People like to support local fundraising
- Sell Ads in your cookbook to local merchants
- Pre-sell before books are printed
- Free Posters to promote your book
- ISBN numbers are available so you can sell your books in retail stores

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## CUSTOMER *Support:*

- Our friendly customer service is always there to help — **1.800.853.1363**
- Free customer web advertising **[www.cookbooks.com](http://www.cookbooks.com)**



**Look What's  
Free with  
Base Price!**

## Cover Features

- **FREE** 100+ Fundcraft full-color covers with your imprint in black.
- **FREE** Design your own Custom Black & White Cover.
- **FREE** Front & Back cover lamination.
- **FREE** Custom Art & Design Services.

## Divider Features

- **FREE** 50+ Fundcraft full-color divider sets.
- **FREE** 11 Fundcraft black and white covers and divider sets.
- **FREE** Title your own black/white clip art dividers (16 to choose from).
- **FREE** Helpful cooking tips on divider backs.

## Binding Features

- **FREE** Plastic comb, plastic coil, perfect binding.

## Sales Tools

- **FREE** Marketing kit.
- **FREE** Advance sale coupons and gift certificates.
- **FREE** Cookbook sales advertising posters.
- **FREE** Internet advertising on [www.cookbooks.com](http://www.cookbooks.com).

## Recipe Features

- **FREE** Recipe collection forms.
- **FREE** 5 recipe formats to choose from.
- **FREE** 9 black and white graphic sets.
- **FREE** Recipe symbols.
- **FREE** Continued recipes.
- **FREE** Subtitles and subcategories.
- **FREE** Type and proof recipes.
- **FREE** Short/Cut™ recipe software (recipes you type).
- **FREE** Online proof copy (books we type).
- **FREE** Four local information pages with one black/white photo.
- **FREE** Table of contents.
- **FREE** Alphabetical index of recipes.
- **FREE** Alphabetical index of contributors.
- **FREE** Mail order page.
- **FREE** 16 page full-color cooking hints and tips.
- **FREE** Special occasion dedication page.



## Other Features

- **FREE** 3% books to help defray freight.
- **FREE** Seasonal coupons and discounts.
- **FREE** Terms: 67 days to pay in full.
- **FREE** Hardbound Crisco Cookbook for the chairperson.

**Call 1-800-853-1363 if you have any questions!**

[www.fundcraft.com](http://www.fundcraft.com)

# Cookbook Base Price Chart

## BASE COST FOR STANDARD SOFT COVER COOKBOOKS



To find the base cost of your cookbook, read down the first column to the number of recipes your book contains. Then read across to the column indicating the number of cookbooks you plan to order. *Note: For larger quantities, call for quote.*

Number of Recipes	NUMBER OF COOKBOOKS												*SUGGESTED SELLING PRICE	YOUR PROFIT PER BOOK
	100	200	300	400	500	600	700	800	900	1000	1500	2000		
Up to 150	\$4.30	\$2.90	\$2.80	\$2.65	\$2.45	\$2.40	\$2.35	\$2.30	\$2.25	\$2.20	\$2.15	\$2.10	\$8.00 - \$12.00	\$3.70 - \$9.90
151 to 200	5.10	3.15	2.95	2.75	2.65	2.55	2.50	2.45	2.40	2.35	2.30	2.15	9.00 - 13.00	3.90 - 10.85
201 to 250	5.60	3.45	3.30	3.00	2.80	2.75	2.70	2.65	2.60	2.55	2.40	2.35	9.50 - 13.50	3.90 - 11.15
251 to 300	6.10	3.80	3.40	3.30	3.10	3.05	3.00	2.95	2.90	2.85	2.65	2.55	10.00 - 14.00	3.90 - 11.45
301 to 350	6.45	3.95	3.65	3.60	3.20	3.15	3.10	3.05	3.00	2.95	2.85	2.70	10.50 - 14.50	4.05 - 11.80
351 to 400	6.95	4.25	4.05	3.75	3.50	3.40	3.35	3.30	3.25	3.20	3.05	2.90	11.00 - 15.00	4.05 - 12.10
401 to 450		4.65	4.35	3.95	3.75	3.65	3.60	3.55	3.50	3.45	3.25	3.10	11.50 - 15.50	6.85 - 12.40
451 to 500			4.50	4.30	4.05	3.95	3.90	3.85	3.80	3.75	3.55	3.35	12.00 - 16.00	7.50 - 12.65
501 to 550			4.80	4.60	4.40	4.20	4.15	4.10	4.05	4.00	3.80	3.55	12.50 - 16.50	7.70 - 12.95
551 to 600			5.10	4.90	4.70	4.50	4.40	4.35	4.30	4.25	4.05	3.75	13.00 - 17.00	7.90 - 13.25
601 to 650			5.75	5.20	5.00	4.85	4.65	4.60	4.55	4.50	4.40	4.05	13.50 - 17.50	7.75 - 13.45
651 to 700				5.75	5.20	5.05	4.90	4.85	4.80	4.75	4.55	4.45	14.00 - 18.00	8.25 - 13.55
701 to 750				6.05	5.60	5.45	5.30	5.10	5.05	5.00	4.80	4.55	14.50 - 18.50	8.45 - 13.95
751 to 800				6.25	5.95	5.75	5.55	5.35	5.30	5.25	5.05	4.65	15.00 - 19.00	8.75 - 14.35

Prices effective January 2012. Prices subject to change without notice, but no order will be printed without prior notification to the customer. All orders subject to 10% overrun or underrun. \*These are recommended selling prices only to qualify for our Sales Guarantee Program. Your books can be sold at any price you choose.

Call 1-800-853-1363 if you have any questions.

[www.fundcraft.com](http://www.fundcraft.com) [info@fundcraft.com](mailto:info@fundcraft.com)

# FOR Pennies MORE™ UPGRADE DESIGN OPTIONS ADD VALUE TO YOUR BOOK. ADD THESE TO YOUR BASE PRICE.

BINDING		TABBED SECTION DIVIDERS		LOCAL INFORMATION PAGES	
Plastic Comb White, red, black, blue, plum and dark green	FREE	Tabbed section dividers, regular or round tabs Fundcraft or customer designed tabbed dividers (300 book min.) (This cost is in addition to any custom divider charges)	\$.10 per tab per book	4 pages with one black/white photo	FREE
Plastic Coil White, blue, black, green, red (500 recipes max)	FREE			Additional information pages	\$.04 per page per book
Perfect Binding	FREE	RECIPE PAGES		Additional black/white photos	\$.04 per photo per book
3-ring padded notebook (600 recipes max) Cased notebook cover-print on front, back and spine (200 book min.)	\$2.75 per book	Standard white 60# paper	FREE	Full-color photo on local information pages	\$.20 per photo per book
Hard Cover (200 book min.)	\$1.45 per book	Off-white paper	\$.20 per book	Special Occasion Dedication Page	FREE
Ease•L•Back One recipe per page with foldout stand (300 recipes max)	\$1.15 per book	Full-Color Designer Background Paper	\$.75 per book	Mail Order Page	FREE
FRONT COVERS		Black Ink on recipe pages	FREE	MERCHANT ADVERTISING PAGES	
Fundcraft full-color stock cover with black imprint	FREE	Recipe formats (5 continued formats)	FREE	Advertising from local merchants (combination Full page, 1/2; 1/3; 1/4; 1/6; 1/8; and Booster )	\$40 per page per order
Imprint in ink color other than black	\$25 per order	Not-continued recipes	\$.20 per book	Pages on inside front, inside back or outside back cover (black and white print)	\$50 per page per order
Fundcraft personalized photo cover	\$.25 per book	Fundcraft filler text or filler art	\$.15 per book	Photos on advertising pages	\$15 per photo per order
Customer designed full-color front cover	\$.25 per book	Customer filler text or filler art	\$.25 per book	Advertising pages Camera ready submitted in PDF format on Fundcraft's template and size layouts	\$20 per page per order
Customer designed full-color back cover Free on orders of 500 books or more	\$.25 per book	Long recipes (could move price to next bracket) (average cookbook has minimum of 2 1/2 recipes per page)	\$.40 per page per order	SALES MATERIAL	
Full-color print on inside front or inside back cover	\$.25 per cover per book	Recipe notes	\$.25 per book	ISBN (on back cover)	\$75 per order
Fundcraft black/white front cover design	FREE	Special Recipe Symbols	FREE	Counter display boxes	\$1.50 each
Customer designed black/white front cover design	FREE	Index of recipes (alphabetized within category)	FREE	OTHER FEATURES	
Black/white print on inside front, inside back or outside back cover	\$.15 per cover per book	Index of contributors (optional)	FREE	Short/Cut™ Recipe Typing Program	\$.25 Discount per book
Lamination on front & back covers	FREE	Proof copy posted online Online proof copy (Fundcraft typed books)	FREE	Rush service (25 working days guaranteed ship time) (15% on order total or \$200 minimum)	15% upcharge
Lamination on inside front & inside back covers	\$.15 per book	Online proof of Short/Cut™ orders	\$25.00 per proof	Cookbook on CD (25 minimum)	\$3.50 each
SECTION DIVIDERS		Hard copy cookbook proofs Hard copy proof of entire cookbook	\$35.00 per proof	Printing on plastic comb binders (500 minimum)	\$.40 per book
Fundcraft full-color stock divider sets (7 sections)	FREE	Hard copy proof with no recipes (includes: cover, customer designed dividers, local information pages and merchant advertising)	\$25.00 per proof	16-page helpful cooking hints	FREE
Fundcraft full-color optional divider (1 only)	\$15.00 per order	Additional cover or recipe proof	\$25.00	16-page supplementary inserts	\$.25 per book
Fundcraft black & white divider designs (8 sections)	FREE	Corrections on books we type	FREE	Clear plastic recipe envelope	\$.20 per book
Customer designed black/white divider designs	\$.10 per divider per book	Customer editing on books we type	\$4.00 per line	Gold & Silver Foil Stamping 200 Books 500 Books 1000 Books 2000 Books	\$.80 per book \$.55 per book \$.35 per book \$.25 per book
Customer designed black/white print on back of section dividers	\$.10 per divider per book			3-Ring padded notebook stand	\$.50 per book
Customer designed full-color divider designs	\$.20 per divider per book			MARKETING TOOLS	
Fundcraft personalized photo divider	\$.20 per divider per book			Marketing booklet and guide	FREE
Customer designed full-color print on back of dividers	\$.20 per divider per book				
Section dividers printed on heavy card stock (non tabbed) White only <small>(In addition to divider cost)</small>	\$.05 per divider per book				
Divider Paper Colors (off-white, gray, green, blue, pink)	\$75.00 per order				

Call 1-800-853-1363 if you have any questions.

# 4

# Options to Publish Your Cookbook!

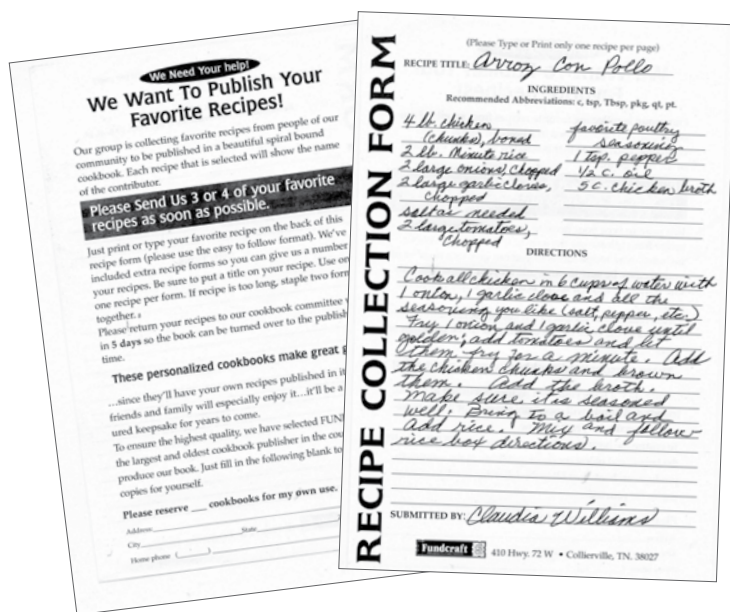
(Select one of the following options before you begin your cookbook journey!)

## Option 1 Let Fundcraft type and proof your recipes for FREE


- All recipes must be on the same size sheet of paper.
- Sort your recipes by Section Category; number the total recipes in each section. Send them to us with your order form.
- After we typeset your recipes, they are proofread for accuracy.
- We will notify you that your book has been posted online FREE for your review. Or you can opt for a Hard Copy Proof. We will mail a proof copy and your original recipes back for your approval. (For details, see price chart.)
- Production time is 35-50 business days.

## Handwritten Recipe Collection Form

(Front and Back)



## Typed Recipe



◆◆◆


### MEATS & MAIN DISHES

#### ARROZ CON POLLO

<p>4 lb. chicken (chunks), boned 2 lb. Minute rice 2 large onions, chopped 2 large garlic cloves, chopped</p>	<p>salt as needed 2 large tomatoes, chopped favorite poultry seasoning 1 tsp. pepper ½ c. oil 5 c. chicken broth</p>
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Cook all chicken in 6 cups of water with one onion, one garlic clove and all the seasoning you like (salt, pepper, etc.). Fry one onion and one garlic clove until golden; add the tomatoes and let them fry for a minute. Add the chicken chunks and brown them. Add the broth. Make sure it is seasoned well. Bring to a boil and add rice. Mix and follow rice box directions.

Claudia Williams



1681217

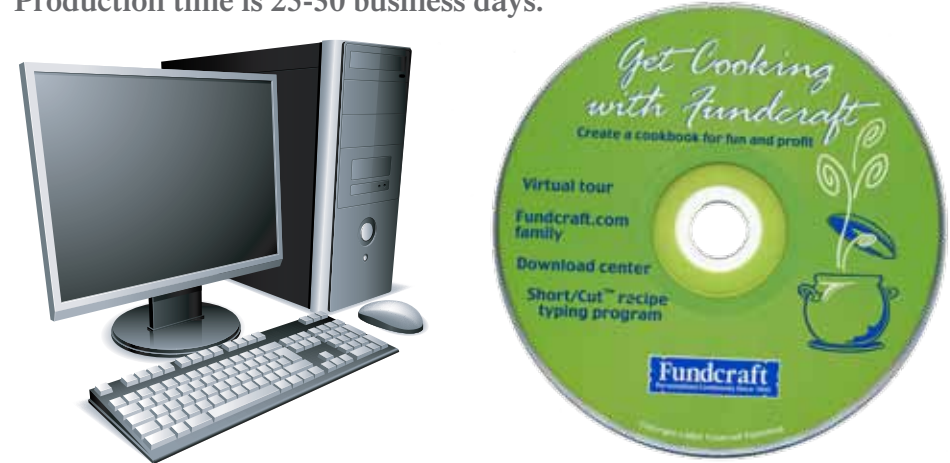
## Option 2 Type Your Recipes

- Using our online Short/Cut™ program lets you type your recipes.
- We supply you with a webID and password on our website to type your recipes.
- The webID can be distributed to friends and family all over the world who are competent typists to enter recipes. The chairperson has the power to choose and edit recipes for consistency and completeness. When finished, press the Submit Book key and your recipes will download to Fundcraft.
- Print a proof as you type each recipe to edit and make corrections.
- Short/Cut™ saves you \$.25 per book off our base price with a maximum savings of \$300.
- Production time is 25-30 business days.



## Option 3 Type Your Recipes on CD

- The Short/Cut™ on CD can be loaded onto ONE computer and recipes entered by one person.
- When completed, send the CD to us along with your Local Information Pages, Order Form, cover and divider options, etc.
- Production time is 25-30 business days.



## Option 4 Publish Your Book in 10 Days or Less

- Type your book using our InstantPublisher guidelines.
- Go to [www.instantpublisher.com](http://www.instantpublisher.com) for information OR call us toll-free 1-800-259-2592.



# Step-By-Step Guide

by Fundcraft Publishing  
410 Highway 72 West • Collierville, TN 38017

**1-800-853-1363**

## IT'S A PIECE OF CAKE!

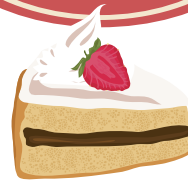
Follow our 5 easy steps to creating your successful cookbook! We have provided details to ensure that the process of creating a cookbook is a piece of cake!

### YOUR CHECK-OFF LIST:

Check off the boxes as you complete all 5 steps.

- 1. Planning**
- 2. Recipe Management**
- 3. Layout and Design**
- 4. Merchant Advertising**
- 5. Promotion and Sales**

### Step 1: Planning



1. Your committee is the most important first step to creating your own cookbook!  
*Order Our **FREE** Supply Kit!*

### Step 2: Recipe Management



2. Guideline for recipe collecting, sorting, contributors, abbreviations, etc.

### NOTES:

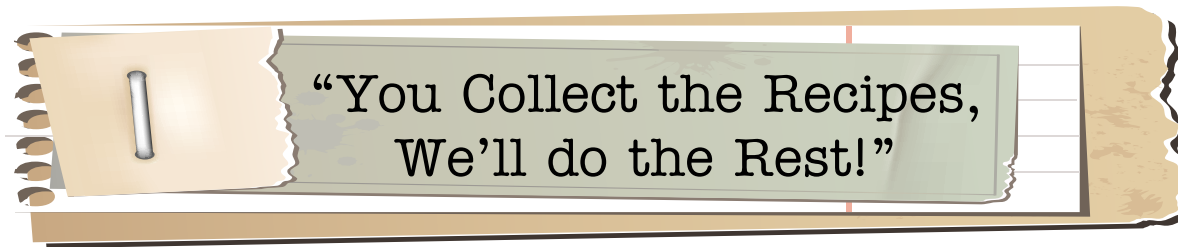
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# Five Easy Steps to a Successful Cookbook!



## Step 3: Layout and Design



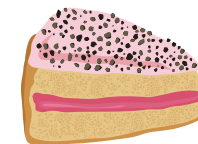
**3.** This is the fun part! Select your recipe format, cover, dividers, binding style, create your local information pages, and special features to make your cookbook perfect!

## Step 4: Merchant Advertising



**4.** Selling Ads at the back of your cookbook can pay your printing costs, leaving you a 100% profit. We'll show you how!  
*Order Our [FREE Marketing Kit!](#)*

## Step 5: Promotion and Sales



**5.** Start selling your cookbooks before they are printed. Sell your books at local retail stores . . . we'll show you how!

### NOTES:

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## Step 1: Planning

Check Off Each Accomplishment ●●●

### Select a Committee!

*Make it fun for everyone!*

- Choose an enthusiastic & dependable committee.
- Delegate specific responsibilities.
- Discuss how much money you want to make.
- How many recipes and books will it take.
- When do you want your books delivered.
- Set a date for recipe submission.
- Talk about cover and dividers.
- Have weekly meetings to keep everyone informed.
- Will you sell local merchant advertising.
- Call 1-800-853-1363 if you have any questions.**

### Committee Duties Guide:

- Chairperson & Co-chairperson responsible for keeping the project on a timeline to completion.
- Recipe Collection Leader and 2 or 3 others to help follow-up with calls and sort recipes.
- If selling advertising - people with the ability to sell.



## Step 2: Recipe Management

# Manage Before You Get Started Stay Organized!



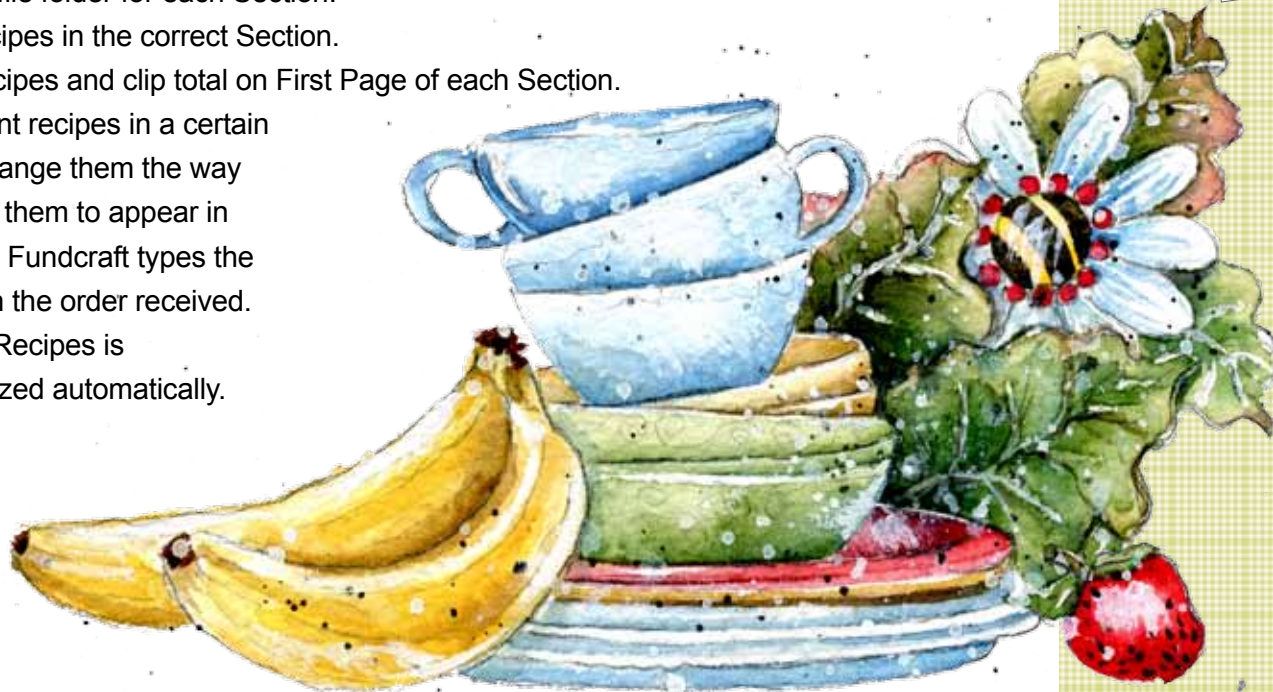
**\*Distribute Fundcraft recipe collection forms to everyone in your organization. Collect two to three recipes from each person.**

### Recipe Collection:

- Notify members to turn in recipes - set submission deadline.
- If not returned in 3 days, contact them again.
- All recipes must be on the same size sheet of paper.
- Only one recipe per page and not continued on backs.
- Limit recipes to 2 or 3 per person.
- The more recipe contributors you have, the more cookbooks you will sell.
- Contributors will be the first to buy for themselves, family and friends.

### Sort Recipes:

- Set up a file folder for each Section.
- Place recipes in the correct Section.
- Count recipes and clip total on First Page of each Section.
- If you want recipes in a certain order, arrange them the way you want them to appear in the book. Fundcraft types the recipes in the order received.
- Index of Recipes is alphabetized automatically.



## Handwritten Recipe Collection Form (Front and Back)

*Arroz Con Pollo*

INGREDIENTS  
 4 lb. chicken (chicken, brood)  
 2 lb. Minute rice  
 2 large onions, chopped  
 2 large garlic cloves, chopped  
 salt as needed  
 2 large tomatoes, chopped

INGREDIENTS  
 favorite poultry seasoning  
 1 tsp. pepper  
 1/2 c. oil  
 2 c. chicken broth

DIRECTIONS  
 Cook all chicken in 6 cups of water with 1 onion, 1 garlic clove and herbs the seasoning you like (salt, pepper, etc.) Fry 1 onion and 1 garlic clove until golden; add tomatoes and let chicken fry for a minute. Add the chicken chunks and broth. Make sure it is seasoned well. Bring to a boil and simmer. Add rice. Mix and follow rice box directions.

SUBMITTED BY: *Claudia Williams*

## Typed Recipe

**MEATS & MAIN DISHES**

**ARROZ CON POLLO**

4 lb. chicken (chicken, brood)  
 2 lb. Minute rice  
 2 large onions, chopped  
 2 large garlic cloves, chopped

salt as needed  
 favorite poultry seasoning  
 1 tsp. pepper  
 1/2 c. oil  
 2 c. chicken broth

Cook all chicken in 6 cups of water with one onion, one garlic clove and all the seasoning you like (salt, pepper, etc.). Fry one onion and one garlic clove until golden; add the tomatoes and let them fry for a minute. Add the chicken chunks and brown them. Add the broth. Make sure it is seasoned well. Bring to a boil and add rice. Mix and follow rice box directions.

Claudia Williams

## Step 2: Recipe Management

# Avoid Making Common Mistakes . . . Make it Easier for Yourself!

### AVOID MISTAKES

*Avoid These Common Mistakes*

- **Duplicate Recipes** – Check for duplicate recipes. If two people contribute the same recipe, place two names under one recipe. However, only the first name will appear in the Contributors Index. We recommend you do not have a Contributors Index if this is the case.
- **Contributor Names** – Be consistent in spelling your contributors names. Names sell the books, so have them all spelled the same. Example: Sara Smith, Sara B. Smith, S.B. Smith all are the same person but listed on Contributors Index in three places.
- **Incomplete Recipes** – Review recipes for content and accuracy. Be sure oven temperature is listed, and recipe makes sense. Our typesetter will correct spelling errors only. If recipe is incomplete, it will be pulled and put in your file.



### DO Submit

- Handwritten or typed recipes on same size sheets of paper.
- Legible photocopies.
- Recipes bundled and labeled in the correct sections.
- Recipes downloaded onto a CD or online for Short/Cut™ software.
- Recipes in English only.

### DO NOT Submit

- Unsorted recipes.
- Illegible recipes.
- Photocopies of recipe cards.
- Copyrighted recipes such as Kentucky Derby Pie, Derby Pie, Runza, Kentucky Silk Pie.



# Step 2: Recipe Management

# Recipe Pages ... See What Options We Offer!

## Recipe Options:

### Recipe Symbols - Free

- Recipe symbols are printed directly before recipe title.
- Symbols are referenced on the Table of Contents page.

### Recipe Notes - Upgrade

- Recipe notes are anything other than recipe information. Four line maximum; if longer, may incur additional cost.

**Example:** "This was my mother's recipe that we serve every Christmas, and is a family tradition. My grandmother created this recipe many years ago."

### Recipe Contributor

- Limit - two lines.
- Only the first line will print in Contributors Index.

### Art & Text Fillers- Upgrade

- Fillers are placed at the bottom of recipe pages where space allows for Not Continued Recipes.
- Use our stock fillers OR customize your own.
- Custom text fillers should be no longer than four lines or less.
- Text and Art fillers cannot be mixed.

## APPETIZERS, RELISHES & PICKLES



### NEW ENGLANDER'S SPECIAL

1 can Campbell's New  
England clam chowder  
soup  
¼ c. chili sauce

2 Tbsp. finely chopped onion  
1 (8 oz.) pkg. cream cheese,  
softened

With electric mixer or rotary beater, gradually blend soup, chili sauce and onion into cream cheese. Chill. Serve with crackers or chips. Makes about 2 ½ cups.

*This recipe was a long-time family favorite, especially when we all gathered on Sunday afternoon after church.*

Betty Whitehead



### SWISS FONDUE

1 large clove garlic, cut in  
half  
1 c. Chablis or other dry  
white wine  
1 can Campbell's Cheddar  
cheese soup

1 lb. natural Swiss cheese,  
cubed or shredded  
3 Tbsp. cornstarch  
French or Italian bread  
cubes

Rub inside of fondue pot or saucepan with cut edge of garlic, then discard. In fondue pot, simmer wine. Blend in soup. Combine cheese and cornstarch; stir into soup mixture. Heat until cheese melts; stir now and then. Spear bread with fondue fork and dip into fondue. Makes about 4 cups.

Connie Stevenson



200112

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## Abbreviations

Fundcraft typesetters use abbreviations in the ingredients and spell them out in the directions.

c. — cup	pkg. — package
pt. — pint	oz. — ounce
Tbsp. — tablespoon	tsp. — teaspoon
gal. — gallon	qt. — quart
lb. — pound	pk. — peck
sq. — square	doz. — dozen
bu. — bushel	No. — number

## Recipe Sheets

- Recipes must be on the same size sheet of paper.
- Only one recipe per sheet (do not write on backs). Use two sheets if recipe continues and staple them together.
- Recipes can be handwritten in ink (not pencil), legible or typed.
- List ingredients in the order of use in the ingredients and directions.
- Include container size. Ex: 1 (8 oz.) container
- Do not number paragraphs. Our typesetters put them in paragraph form.



## Step 2: Recipe Management

# Standard Cookbook Layout ●●● Managing Your Recipes is Easy!



## Standard Cookbook Layout



- 1 **Front Cover:** 100+ Fundcraft stock covers [FREE](#) or custom design your own
- 2 **Local Information Pages:** 4 [FREE](#) pages with 1 black and white photo
- 3 **Table of Contents**
- 4 **Dividers:** 50+ Fundcraft stock dividers [FREE](#) or design your own
- 5 **Recipes:** Choose Your Format

- 6 **Index of Recipes:** In alphabetical order by recipe title
- 7 **Contributors Index:** In alphabetical order by last name
- 8 **Mail Order Page:** [FREE](#) - Helps sell your book
- 9 **Ad Pages:** Selling Ads can increase your profits
- 10 **Helpful Cooking Hints:** [FREE](#)
- 11 **Back Cover:** Fundcraft stock matching back or design your own


Call 1-800-853-1363 if you have any questions.

# Step 3: *Layout and Design*

# Local Information Pages Introduces Your Cookbook!

**Four FREE Pages!**

Recommended content for local information pages.



**Cooking Up Homemade**


Sponsored by  
**Ladies Ministries**  
West Smithfield Church of God

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*Title and Officers Page*




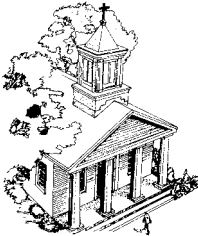
**Expression of Appreciation**

Our organization, the compilers and sponsors of this cookbook, would like to thank and express our sincere appreciation to the many people in the community who gave so generously of their time and energy in collecting and submitting recipes and assisting with the sale of our cookbooks. Without their help, this book would not have been possible.

The Cookbook Committee



*Expression of Appreciation*

**Union Baptist Church**  
Florien, Louisiana

Telephone (318) 586-4540


Sunday School ..... 10:00 a.m.  
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*Nursery Provided for all Services*

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*Sketch or Photo Page*




**DEDICATION**

We dedicate this book to all cooks. In our homes today, as always, life is centered around the kitchen. It is with this thought in mind that we, the sponsors, have compiled these recipes. Some of the recipes are treasured family keepsakes and some are new; however, they all reflect the love of good cooking.

Our thanks to all those who generously contributed their favorite recipes. Without their help, this book would have never been possible.

We hope you will enjoy the many outstanding and treasured recipes on the pages that follow.



*Dedication Page*

← *Graphic*

## Local Information Pages

- Use these pages to tell about your organization or your fundraising goals.
- An Appreciation or Dedication page
- A History Page
- Title and Officers page, or cookbook committee members
- One **FREE** black & white photo. Full-Color photos are an Upgrade.
- Decorate your pages with **FREE** Graphics (9 to choose from — see page 19)

# Step 3: Layout and Design

# Choose Your Format ●●● See Our Free Options!

F6 Front



## APPETIZERS, RELISHES & PICKLES

### ROASTED RED PEPPER APPETIZERS

4 large red bell peppers, remove tops, cut in half and seed  
 2 c. Ricotta cheese  
 2 eggs  
 1/2 tsp. salt  
 1/4 c. chopped basil  
 1/2 c. grated Parmesan cheese  
 olive oil

In a 350° oven, place peppers, skin side up, on a broiling pan and roast peppers until skin is black. Cool in a brown paper bag. Then peel off skin.

In a medium bowl, mix Ricotta cheese with eggs, salt, basil and cheese. Put in a cupcake pan or 4 small ramekins, about 1/2 cup each; brush with olive oil.

Take roasted peppers and line each pan, leaving an overhang of pepper. Fill the center with the Ricotta cheese mix. Cover with the overhanging pepper and bake for 30 minutes in a 350° oven.

If you are using ramekins, place on a cookie sheet for easier handling. Each serving should look like an upside-down cupcake. After cooling for 5 minutes, take a butter knife and run over sides of pan; place a dish over it and remove. Serve warm with Italian bread over a green salad for garnish.

Sue Jones

5000109

1

F6 Back

### MEXICAN CHEESE CAKE

1 lb. cream cheese, softened  
 2 c. (8 oz.) shredded Cheddar cheese  
 2 c. sour cream, divided  
 1 1/2 pkg. taco seasoning mix  
 3 eggs (room temperature)  
 1 (4 oz.) can green chiles, drained and chopped  
 3/4 c. salsa

Preheat oven to 350°. In large bowl, combine cheese. Beat until fluffy. Stir in 1 cup sour cream and taco seasoning. Beat in eggs, one at a time, mixing well after each. Fold in chiles.

Pour into 9-inch spring-form pan. Bake 35 to 40 minutes or until center is firm. Remove from oven. Cool 10 minutes. Spoon remaining 1 cup sour cream over cheese cake. Bake 5 minutes longer. Cool completely.

Cover and refrigerate several hours. Before serving, remove sides of spring-form pan and top with salsa. Serve with plain taco chips.

Kathy Coats

### CRISPY CHEESE WAFERS

8 oz. sharp cheese  
 1 stick margarine  
 1 c. flour  
 1/2 tsp. salt  
 1 tsp. red pepper  
 1 c. Rice Krispies

Grate cheese and cream with margarine. Sift dry ingredients and add to the cheese mixture. Fold in Rice Krispies. Let stand in refrigerator overnight.

Roll into balls and flatten with a fork. Bake on an ungreased cookie sheet for 12 minutes. Makes about 5 dozen.

Pam Moore



2

APPETIZERS, RELISHES & PICKLES

F7 Front



## Appetizers, Relishes & Pickles

### Roasted Red Pepper Appetizers

Sue Jones

4 large red bell peppers, remove tops, cut in half and seed  
 2 c. Ricotta cheese  
 2 eggs  
 1/2 tsp. salt  
 1/4 c. chopped basil  
 1/2 c. grated Parmesan cheese  
 olive oil

In a 350° oven, place peppers, skin side up, on a broiling pan and roast peppers until skin is black. Cool in a brown paper bag. Then peel off skin.

In a medium bowl, mix Ricotta cheese with eggs, salt, basil and cheese. Put in a cupcake pan or 4 small ramekins, about 1/2 cup each; brush with olive oil.

Take roasted peppers and line each pan, leaving an overhang of pepper. Fill the center with the Ricotta cheese mix. Cover with the overhanging pepper and bake for 30 minutes in a 350° oven.

If you are using ramekins, place on a cookie sheet for easier handling. Each serving should look like an upside-down cupcake. After cooling for 5 minutes, take a butter knife and run over sides of pan; place a dish over it and remove. Serve warm with Italian bread over a green salad for garnish.

### Mexican Cheese Cake

Kathy Coats

1 lb. cream cheese, softened  
 2 c. (8 oz.) shredded Cheddar cheese  
 2 c. sour cream, divided  
 1 1/2 pkg. taco seasoning mix  
 3 eggs (room temperature)  
 1 (4 oz.) can green chiles, drained and chopped  
 3/4 c. salsa

5000109

1

F7 Back

Preheat oven to 350°. In large bowl, combine cheese. Beat until fluffy. Stir in 1 cup sour cream and taco seasoning. Beat in eggs, one at a time, mixing well after each. Fold in chiles.

Pour into 9-inch spring-form pan. Bake 35 to 40 minutes or until center is firm. Remove from oven. Cool 10 minutes. Spoon remaining 1 cup sour cream over cheese cake. Bake 5 minutes longer. Cool completely.

Cover and refrigerate several hours. Before serving, remove sides of spring-form pan and top with salsa. Serve with plain taco chips.

### Crispy Cheese Wafers

Pam Moore

8 oz. sharp cheese  
 1 stick margarine  
 1 c. flour  
 1/2 tsp. salt  
 1 tsp. red pepper  
 1 c. Rice Krispies

Grate cheese and cream with margarine. Sift dry ingredients and add to the cheese mixture. Fold in Rice Krispies. Let stand in refrigerator overnight.

Roll into balls and flatten with a fork. Bake on an ungreased cookie sheet for 12 minutes. Makes about 5 dozen.

### Italian Cheese Ball

Angie Smith

4 (3 oz.) cream cheese, softened  
 1/2 c. grated Parmesan cheese  
 1/4 c. mayonnaise  
 1/2 tsp. oregano  
 1/2 tsp. garlic powder  
 parsley flakes

Combine all ingredients. Chill slightly and form into a ball. Before serving, roll ball in parsley flakes, chopped nuts or leave plain. Serve with bread sticks or crackers.

### Balsamic Tomatoes

Elizabeth Clark

leaf lettuce  
 Roma tomatoes  
 olive oil  
 balsamic vinegar  
 tomato basil Feta cheese  
 fresh basil

2

Appetizers, Relishes & Pickles

## Format F6 — FREE

- Recipes Continued — **FREE**
- Recipes Not Continued — **Upgrade**
- Christian Art Fillers — **Upgrade**  
**(only on Not Continued Recipes)**
- Graphics — Churches & Crosses — **FREE**

## Format F7 — FREE

- Recipes Continued — **FREE**
- Recipes Not Continued — **Upgrade**
- Graphics — Family Gathering — **FREE**
- Symbols — **FREE**

# Step 3: Layout and Design


# Choose Your Format ●●● We Offer Many Upgrades!

F14 Front

F14 Back

F15 Front

F15 Back



### APPETIZERS, RELISHES & PICKLES

#### ROASTED RED PEPPER APPETIZERS

*4 large red bell peppers, remove tops, cut in half and seed*  
*2 c. Ricotta cheese*  
*2 eggs*

*1/2 tsp. salt*  
*1/4 c. chopped basil*  
*1/2 c. grated Parmesan cheese*  
*olive oil*

In a 350° oven, place peppers, skin side up, on a broiling pan and roast peppers until skin is black. Cool in a brown paper bag. Then peel off skin.

In a medium bowl, mix Ricotta cheese with eggs, salt, basil and cheese. Put in a cupcake pan or 4 small ramekins, about 1/2 cup each; brush with olive oil.

Take roasted peppers and line each pan, leaving an overhang of pepper. Fill the center with the Ricotta cheese mix. Cover with the overhanging pepper and bake for 30 minutes in a 350° oven.

If you are using ramekins, place on a cookie sheet for easier handling. Each serving should look like an upside-down cupcake. After cooling for 5 minutes, take a butter knife and run over sides of pan; place a dish over it and remove. Serve warm with Italian bread over a green salad for garnish.

*This recipe has been handed down for generations.*  
Sue Jones

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#### MEXICAN CHEESE CAKE

*1 lb. cream cheese, softened*  
*2 c. (8 oz.) shredded Cheddar cheese*  
*2 c. sour cream, divided*  
*1 1/2 phg. taco seasoning mix*

*3 eggs (room temperature)*  
*1 (4 oz.) can green chiles, drained and chopped*  
*1/2 c. salsa*

Preheat oven to 350°. In large bowl, combine cheese. Beat until fluffy. Stir in 1 cup sour cream and taco seasoning. Beat in eggs, one at a time, mixing well after each. Fold in chiles.

Pour into 9-inch spring-form pan. Bake 35 to 40 minutes or until center is firm. Remove from oven. Cool 10 minutes. Spoon remaining 1 cup sour cream over cheese cake. Bake 5 minutes longer. Cool completely.

Cover and refrigerate several hours. Before serving, remove sides of spring-form pan and top with salsa. Serve with plain taco chips.

Kathy Coats

#### CRISPY CHEESE WAFERS

*8 oz. sharp cheese*  
*1 stick margarine*  
*1 c. flour*

*1/2 tsp. salt*  
*1 tsp. red pepper*  
*1 c. Rice Krispies*

Grate cheese and cream with margarine. Sift dry ingredients and add to the cheese mixture. Fold in Rice Krispies. Let stand in refrigerator overnight.

Roll into bñls and flatten with a fork. Bake on an ungreased cookie sheet for 12 minutes. Makes about 5 dozen.

Pam Moore

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#### ITALIAN CHEESE BALL

*4 (3 oz.) cream cheese, softened*  
*1/2 c. grated Parmesan cheese*  
*1/2 c. mayonnaise*

*1/2 tsp. oregano*  
*1/2 tsp. garlic powder*  
*parsley flakes*

Combine all ingredients. Chill slightly and form into a ball. Before serving, roll ball in parsley flakes, chopped nuts or leave plain. Serve with bread sticks or crackers.

Angie Smith

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#### BALSAMIC TOMATOES

*leaf lettuce*  
*Roma tomatoes*  
*olive oil*

*balsamic vinegar*  
*tomato basil Feta cheese*  
*fresh basil*

Line serving plate with lettuce. Slice tomatoes and place on top of lettuce. Mix 2 parts olive oil with one part balsamic vinegar. Shake or whisk to blend thoroughly. Pour over tomatoes. Top with crumbled tomato basil Feta cheese. Garnish with chopped fresh basil.

Angie Smith



### APPETIZERS, RELISHES & PICKLES

#### ROASTED RED PEPPER APPETIZERS

*4 large red bell peppers, remove tops, cut in half and seed*  
*2 c. Ricotta cheese*  
*2 eggs*

*1/2 tsp. salt*  
*1/4 c. chopped basil*  
*1/2 c. grated Parmesan cheese*  
*olive oil*


In a 350° oven, place peppers, skin side up, on a broiling pan and roast peppers until skin is black. Cool in a brown paper bag. Then peel off skin.

In a medium bowl, mix Ricotta cheese with eggs, salt, basil and cheese. Put in a cupcake pan or 4 small ramekins, about 1/2 cup each; brush with olive oil.

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If you are using ramekins, place on a cookie sheet for easier handling. Each serving should look like an upside-down cupcake. After cooling for 5 minutes, take a butter knife and run over sides of pan; place a dish over it and remove. Serve warm with Italian bread over a green salad for garnish.

*This recipe has been handed down for generations.*  
Sue Jones



#### MEXICAN CHEESE CAKE

*1 lb. cream cheese, softened*  
*2 c. (8 oz.) shredded Cheddar cheese*  
*2 c. sour cream, divided*  
*1 1/2 phg. taco seasoning mix*

*3 eggs (room temperature)*  
*1 (4 oz.) can green chiles, drained and chopped*  
*1/2 c. salsa*

Preheat oven to 350°. In large bowl, combine cheese. Beat until fluffy. Stir in 1 cup sour cream and taco seasoning. Beat in eggs, one at a time, mixing well after each. Fold in chiles.

Pour into 9-inch spring-form pan. Bake 35 to 40 minutes or until center is firm. Remove from oven. Cool 10 minutes. Spoon remaining 1 cup sour cream over cheese cake. Bake 5 minutes longer. Cool completely.

Cover and refrigerate several hours. Before serving, remove sides of spring-form pan and top with salsa. Serve with plain taco chips.

Kathy Coats

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#### CRISPY CHEESE WAFERS

*8 oz. sharp cheese*  
*1 stick margarine*  
*1 c. flour*

*1/2 tsp. salt*  
*1 tsp. red pepper*  
*1 c. Rice Krispies*

Grate cheese and cream with margarine. Sift dry ingredients and add to the cheese mixture. Fold in Rice Krispies. Let stand in refrigerator overnight.

Roll into balls and flatten with a fork. Bake on an ungreased cookie sheet for 12 minutes. Makes about 5 dozen.

Pam Moore

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#### ITALIAN CHEESE BALL

*4 (3 oz.) cream cheese, softened*  
*1/2 c. grated Parmesan cheese*  
*1/2 c. mayonnaise*

*1/2 tsp. oregano*  
*1/2 tsp. garlic powder*  
*parsley flakes*

Combine all ingredients. Chill slightly and form into a ball. Before serving, roll ball in parsley flakes, chopped nuts or leave plain. Serve with bread sticks or crackers.

Angie Smith

**Format F14 — FREE**

- Recipes Continued — **FREE**
- Recipes Not Continued — **Upgrade**
- Fresh Garland Graphics — **FREE**
- Symbols— **FREE**
- Notes— **Upgrade**

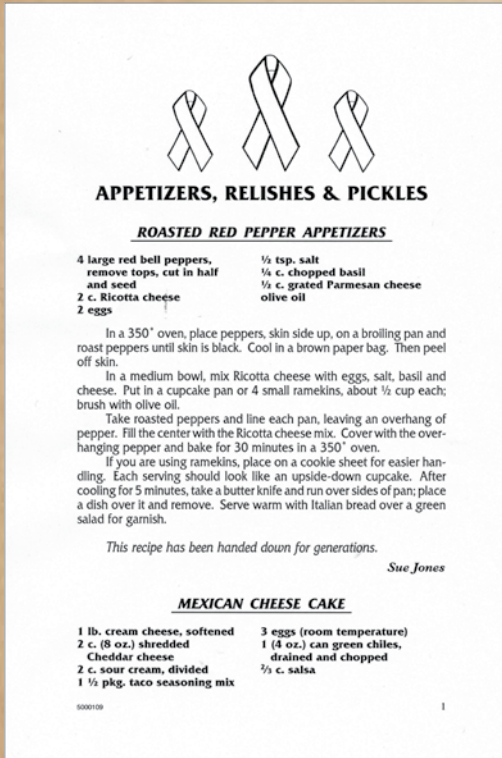
**Format F15 — FREE**

- Recipes Continued — **FREE**
- Recipes Not Continued — **Upgrade**
- School Time Graphics — **FREE**
- Kid Stuff Art Fillers — **Upgrade**
- Symbols — **FREE**

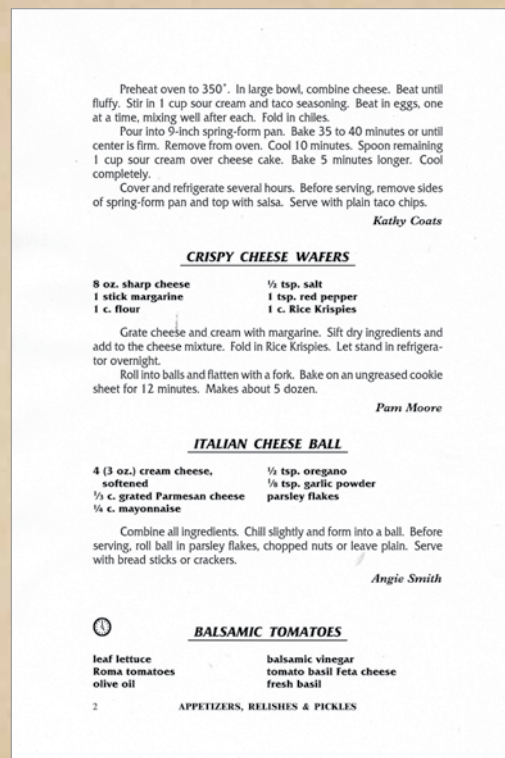
# Step 3: *Layout and Design*

# Choose Your Format ●●● We Offer Many Options!

F16 Front



F16 Back



## Format F13 — Ease-L-Back UPGRADE



- Unique binding style with back cover that becomes a stand to display books while cooking.
- One recipe per page.
- Double-wire bound for durability.
- Contributor's name at end of recipe.
- Maximum 300 recipes.
- No recipe options available

**NOTE:** Not all Fundcraft cover designs available. Visit our website, [www.fundcraft.com](http://www.fundcraft.com), for cover options.

## Format F16 — FREE

- Recipes Continued — **FREE**
- Recipes Not Continued — **Upgrade**
- Memorial Ribbon Graphics — **FREE**
- Symbols — **FREE**

# Step 3: Layout and Design

# Recipe Pages Dressed Up See What Options We Offer!

Select from the 9 Graphics below to dress up the first page of recipe sections and Local Information Pages.

**Recipe Section Title Graphics—FREE**

Memorial Ribbon	School Time	Ivy	Church & Crosses	Family Gathering	Winning Recipes	Music	Fresh Garland	Hearts & Ribbons

**Not Continued Recipes — Upgrade**

This upgrade allows entire recipe to print on the same page without continuing to the next. Some pages may have space at the bottom. Fill space with art or text fillers.

**MEXICAN CHEESE CAKE**

1 lb. cream cheese, softened  
2 c. (8 oz.) shredded Cheddar cheese  
2 c. sour cream, divided  
1 1/2 pkg. taco seasoning mix

3 eggs (room temperature)  
1 (4 oz.) can green chiles, drained and chopped  
1/2 c. salsa

Preheat oven to 350°. In large bowl, combine cheese. Beat until fluffy. Stir in 1 cup sour cream and taco seasoning. Beat in eggs, one at a time, mixing well after each. Fold in chiles.

Pour into 9-inch spring-form pan. Bake 35 to 40 minutes or until center is firm. Remove from oven. Cool 10 minutes. Spoon remaining 1 cup sour cream over cheese cake. Bake 5 minutes longer. Cool completely.

Cover and refrigerate several hours. Before serving, remove sides of spring-form pan and top with salsa. Serve with plain taco chips.

Kathy Coats

**CRISPY CHEESE WAFERS**

8 oz. sharp cheddar  
1 stick margarine  
1 c. flour

1/2 tsp. salt  
1 tsp. red pepper  
1 c. Rice Krispies

Grate cheese and cream with margarine. Sift dry ingredients and add to the cheese mixture. Fold in Rice Krispies. Let stand in refrigerator overnight.

Roll into balls and flatten with a fork. Bake on an ungreased cookie sheet for 12 minutes. Makes about 5 dozen.

Pam Moore

APPETIZERS, RELISHES & PICKLES

Local Information Page Graphics - Optional

Expression of Appreciation

The organization, the complete and perfect one, would like to thank and express its sincere appreciation to the many people in our community who give us generously of their time and energy in collecting and submitting our appreciation cards. Without their help, this book would not have been possible.

The Cookbook Committee  
First Baptist Church  
Sylva, Mississippi

Bottom Latch Community Church  
Somerville, Tennessee



## Step 3: *Layout and Design*

# Choose Your Art & Text Fillers ●●● For Recipes Not Continued!

## Text Filler Sets

### *Food Quotes*

The most important things to do in the world are to get something to eat, something to drink and somebody to love you.

*Brandan Francis Behan*

### *Bible Scriptures*

Ask, and it shall be given to you; seek, and ye shall find. *Matthew 7:7*

### *Cooking Tips*

When you are making meatballs or dumplings, oil your hands first to prevent sticking.

### *Motivational Sayings*

Some people walk in the rain. Others get wet.

*Roger Miller*

### *Garden Tips*

Don't forget to dust your houseplants.

## Custom Fillers — Upgrade ○

## Art & Text Fillers Upgrade

Not Continued recipes must be selected to choose this upgrade. Fillers are placed automatically where space is available. Fundcraft has 40 to 80 stock Art & Text fillers and cannot be mixed. Fillers may repeat if necessary.

### Old Fashioned Kitchen Filler Set



### Modern Kitchen Filler Set



### Christian Art Filler Set



### Kid Stuff Filler Set



Custom fillers can be used to fill space throughout your cookbook. Do not submit fillers on recipe sheets; submit text fillers on separate sheets. Custom art fillers should be line art only, no grayscale or screens. Fillers will be placed randomly throughout the book. Artwork submitted should be no larger than 2" high and 4" wide. Art will be sized to fit available space.

# Step 3: Layout and Design

# Recipe Pages See What Options We Offer!

## FREE Recipe Symbols



Heritage



In Loving Memory



Quick and Easy



Vegetarian



International



Heart Healthy



Low Fat



Pets Only



Hot and Spicy



Kids Recipes



Memorial Ribbon

## Full-Color Designer Paper – Upgrade

**ITALIAN CHEESE BALL**  
 4 (8 oz.) cream cheese, softened  
 1/4 tsp. oregano  
 1/2 c. grated Parmesan cheese  
 1/2 tsp. garlic powder  
 1/4 c. mayonnaise  
 1/2 c. parsley flakes

Combine all ingredients. Chill slightly and form into a ball. Before serving, roll ball in parsley flakes, chopped nuts or leave plain. Serve with bread sticks or crackers.  
 Angie Smith

**BALSAMIC TOMATOES**  
 leaf lettuce  
 Roma tomatoes  
 olive oil  
 balsamic vinegar  
 tomato basil Feta cheese  
 fresh basil

Line serving plate with lettuce. Slice tomatoes and place on top of lettuce. Mix 2 parts olive oil with one part balsamic vinegar. Shake or whisk to blend thoroughly. Pour over tomatoes. Top with crumbled tomato basil Feta cheese. Garnish with chopped fresh basil.  
 This recipe can be made in any quantity you wish. It is good served on Triscuits, bagel chips or toasted French bread. Any leftovers are great on top of a salad for lunch the next day.  
 Notes: This recipe was given to me by my friend Sue Wilson.  
 Elizabeth Clark

**HOT BROCCOLI DIP**  
 1/2 large onion, chopped  
 1/2 stick butter  
 3 (10 oz.) pkg. chopped broccoli  
 2 cans cream of chicken soup  
 1 (6 oz.) pkg. Rondelle semi-soft garlic cheese  
 3 oz. mushrooms, sliced

Saute onion in butter. Cook broccoli. Put broccoli, onion, soup, cheese and mushrooms in large pan and heat until bubbly. Serve with dip-size corn chips.  
 Micky Diaz

APPETIZERS, RELISHES & PICKLES 3

Flag

**BREAKFAST ROLLS**  
 1 c. chopped pecans  
 1/2 c. brown sugar  
 4 oz. butterscotch pudding mix  
 1/2 c. butter, melted

Cross a Bondt cake pan. Sprinkle pecans on the bottom of the pan. Put rolls on top of pecans. Mix butter and brown sugar. Pour over rolls. Sprinkle pudding on top. Let stand overnight, uncovered. Next morning, bake at 350° for 30 minutes.  
 Barbara Smith

**LEMON NUT BREAD**  
 1 c. granulated sugar  
 6 Tbsp. butter  
 2 eggs, slightly beaten  
 1 1/2 c. all-purpose flour  
 1 tsp. baking powder  
 1 tsp. salt  
 1/2 c. milk  
 rind of 1 lemon  
 1/2 c. chopped nuts  
 juice of 1 lemon  
 1/2 c. granulated sugar  
 1 tsp. salt

Preheat oven to 350°. Melt butter; add 1 cup of sugar and beat in eggs. Sift flour, baking powder and salt together. Combine milk, lemon rind and nuts. Add the flour mixture and the milk alternately to the egg mixture until well combined. Bake for 1 hour.  
 Mix the juice of 1 lemon with the remaining 1/2 cup of sugar. While the bread is hot and still in the pan, spoon the lemon/sugar mixture over the top.  
 Phyllis Boyd

**PUMPKIN BREAD**  
 3 1/2 c. flour  
 2 tsp. baking soda  
 1 tsp. cinnamon  
 1 tsp. nutmeg  
 1 tsp. salt  
 3 c. sugar  
 1 c. cooking oil  
 4 eggs  
 2 c. canned pumpkin

Preheat oven to 350°. Sift dry ingredients, except sugar. Cream sugar and oil. Add eggs, one at a time. Add pumpkin and mix well. Add dry ingredients slowly. Pour into 3 greased and floured 1-pound coffee cans. Bake for 1 hour. Great for gift-giving!  
 Janet Helgeson

BREADS, ROLLS & PASTRIES 23

Cross

**Mocha Mix**  
 2 c. coffee creamer  
 2 c. powdered milk  
 2 c. sugar  
 1 c. cocoa  
 1/2 c. instant coffee

Blend all ingredients. Store in airtight jar. To use, place 2 rounded teaspoons in a cup of boiling water.  
 Misty Mallard

**Coffee Lovers' Treat**  
 1/2 c. sugar  
 1 1/2 c. milk  
 1/2 c. cold coffee  
 1 tsp. vanilla  
 2 c. whipping cream

In heavy saucepan, combine sugar and milk; bring to a boil, stirring until sugar is dissolved. Remove from heat; let stand until cool. Combine milk mixture, coffee, vanilla and 1 cup whipping cream; mix well. Pour mixture into loaf pan and freeze until slush consistency, about 1 to 2 hours. Beat remaining whipping cream until stiff peaks form; do not overbeat. Just before serving, stir slush mixture; spoon into dessert dishes, filling 3/4 full. Top with whipped cream. Makes 12 (2 cup) servings.  
 Sally Feiston

**Stock Champagne**  
 4 c. sugar  
 4 c. water  
 4 c. grape juice or pineapple juice  
 2 c. orange juice  
 8 pt. chilled ginger ale

Boil sugar and water for 3 minutes and cool. Add the juices and chill. Just before serving, add chilled ginger ale. Makes 50 servings.  
 Tina Land

**Microwave Fudge**  
 1 c. cocoa  
 2 lb. the sugar  
 1/2 c. homogenized milk  
 2 sticks margarine  
 2 tsp. vanilla  
 1/2 to 1 c. chopped nuts (optional)

Boil sugar, cocoa and margarine in microwave for 10 minutes. Stir in vanilla and nuts. Let cool. Cut into squares.  
 Allison Alley

Aluminum, Microwave & Miscellaneous 32

Troops

**ALMOND BRITTLE**  
 1 c. butter  
 1 1/2 c. sugar  
 2 Tbsp. light corn syrup  
 1 1/2 c. almonds

Melt butter in a 2 quart saucepan over low heat. Add sugar; heat to boiling, stirring constantly for 20 to 25 minutes or until golden brown. Stir in almonds all at once and pour onto lightly oiled cookie sheet; stretch and smooth as thin as possible. Cook; break into pieces.  
 Mary Alice Wilson

**BANANA SPLIT SHAKE**  
 1/2 c. skim milk  
 5 maraschino cherries, drained  
 1 Tbsp. light chocolate syrup  
 1 small ripe banana  
 1/2 tsp. coconut extract  
 4 c. chocolate low-fat frozen yogurt

Combine banana, milk, cherries, chocolate syrup and coconut extract in blender. Cover; blend on High-speed until smooth. Add frozen yogurt 1 cup at a time. Cover and pulse on High speed after each addition until smooth and thick. Pour into 4 glasses. Garnish with additional maraschino cherries, if desired. (Makes 4 servings.)  
 For a low-fat shake, chop 3 large bananas. Place in resealable plastic bag and freeze until solid. (This is a great use of overripe bananas.) Blend with milk, cherries, chocolate syrup and coconut extract. It will not be as thick and frosty, but will be lower in calories and fat.

**ANTI-STRESS SMOOTHIE**  
 1 c. low-fat vanilla frozen yogurt  
 1 medium size ripe banana  
 1 Tbsp. honey  
 2 c. frozen blueberries  
 1 c. reduced-fat (2%) milk  
 4 to 6 ice cubes

Place yogurt, banana, blueberries, honey and milk in blender. Blend on high until mixture is frothy and ice cubes are finely ground (about 30 seconds to 1 minute). Pour into 4 glasses.  
 Note: Lavender is a calming agent. If your supermarket or floral shop has unsprayed sprigs of lavender, remove the flowering buds and sprinkle about 1/2 teaspoon over each serving. Or, garnish each smoothie with a sprig of lavender.  
 Sue Thompson

Beverages, Microwave & Miscellaneous 28

Pink Ribbon



## We Offer Special Designer Paper

Fundcraft has added watermarked design paper as a special option for those customers who want a unique and special cookbook. A full color watermark design is first printed on the paper with the recipe content printed on top of the design. This really gives a special professional look to your cookbook.

We have four designs of watermarked paper: flag, cross, troops and pink ribbon. Alternate ribbon colors are available upon request.

## Recipe Notes (Upgrade)

You may add non-recipe text or personal comments beneath a recipe for an additional charge. There is a four line maximum for this option. See price chart.

**ITALIAN CHEESE BALL**  
 4 (8 oz.) cream cheese, softened  
 1/4 tsp. oregano  
 1/2 c. grated Parmesan cheese  
 1/2 tsp. garlic powder  
 1/4 c. mayonnaise  
 1/2 c. parsley flakes

Combine all ingredients. Chill slightly and form into a ball. Before serving, roll ball in parsley flakes, chopped nuts or leave plain. Serve with bread sticks or crackers.  
 Angie Smith

**BALSAMIC TOMATOES**  
 leaf lettuce  
 Roma tomatoes  
 olive oil  
 balsamic vinegar  
 tomato basil Feta cheese  
 fresh basil

Line serving plate with lettuce. Slice tomatoes and place on top of lettuce. Mix 2 parts olive oil with one part balsamic vinegar. Shake or whisk to blend thoroughly. Pour over tomatoes. Top with crumbled tomato basil Feta cheese. Garnish with chopped fresh basil.  
 This recipe can be made in any quantity you wish. It is good served on Triscuits, bagel chips or toasted French bread. Any leftovers are great on top of a salad for lunch the next day.  
 Notes: This recipe was given to me by my friend Sue Wilson.  
 Elizabeth Clark

**HOT BROCCOLI DIP**  
 1/2 large onion, chopped  
 1/2 stick butter  
 3 (10 oz.) pkg. chopped broccoli  
 2 cans cream of chicken soup  
 1 (6 oz.) pkg. Rondelle semi-soft garlic cheese  
 3 oz. mushrooms, sliced

Saute onion in butter. Cook broccoli. Put broccoli, onion, soup, cheese and mushrooms in large pan and heat until bubbly. Serve with dip-size corn chips.  
 Micky Diaz

APPETIZERS, RELISHES & PICKLES 3

Example: "This was my mother's recipe that we serve every Christmas."

# Step 3: Layout and Design

# Cooking Hints & More Check Out Our Upgrades!

**FREE!** Full Color Cooking Hints (optional) Enhance your cookbook with 16 pages of cooking hints!

**FREE Helpful Hints!**



## Heavy Clear Plastic Recipe Envelope

### UPGRADE

This is a very popular and durable envelope. Made of heavy, clear plastic, this envelope will last for years of daily use storing your favorite recipes. The envelope opens next to the binding edge of the book to ensure that recipes are secure. The envelope will be bound after the Cooking Hints section.

## UPGRADE Supplementary Inserts

Many times a group wants to add pages to their cookbook or make a statement to their customers. Fundcraft has developed four different and unique 16-page inserts that can be placed at the back of your books for a small additional charge.

### HEART HEALTHY HINTS

Quick tips on food and exercise to keep your heart healthy

People are more health conscious today than ever before. And keeping the heart healthy is just one priority for most. Making smart decisions and choices involving around meal plans and exercise is crucial to having a heart healthy advantage.

Fundcraft Publishing has gathered some helpful heart safety tips for our readers to enjoy. Eating healthy can be hard, but after all, health is important. Remember four things that can make your new heart healthy plan. Be balanced. Don't eat too much. Pay attention to all the food groups and get regular cardio exercise. Always check with your doctor before beginning any new strenuous exercise regimen. Remember to get your physical! Here's to a healthy heart! *Bon Appetit!*

Heart Healthy Hints

### Household Hints

Your home is your castle. As such, in order to keep it sparkling it takes a bit of work, hard work. Want to make your chores easier? A bit easier? And, what about cooking? Everyone loves to have great cooking tips around. Misses creating that special dish a little easier. Enjoy Household Hints by Fundcraft Publishing. After all, life is too short not to!

Let's start with a little microwave clean up. How can you easily clean your microwave without breaking your back and wiping your eye and nose again only to find that you missed a spot? Try this Household Hint. Take a lemon half and slice it about a cup of water. Place in microwave for 3 minutes. Keep an eye on it! The water and lemon will steam thus making for some super easy wipe up! And, it smells nice too!

Enjoy your castle and your cooking. We at Fundcraft Publishing hope that you do!

Household Hints

### Motivational Quotes

Need inspiration? Motivation? We could all use it from time to time, or perhaps every day! What motivates you? What inspires you? Perhaps you need encouragement, or simply want to have a positive and productive day and need a little nudge. Well, you've got just that with Motivational Comments.

Fundcraft Publishing has put together a comprehensive list of motivational comments that are meant to lift and inspire. The better you feel, the better you are. So, be inspired! Be lifted! And, have a great day! We at Fundcraft Publishing certainly hope that you do.

Motivational Quotes

### Devotional Sayings

"For I know the plans I have for you," declares the LORD, "plans to prosper you and not to harm you, plans to give you hope and a future." *Lamentations 3:10-12 (NIV)*

Have you ever wondered what life would be like if you had no hope? Had you ever wondered what life would be like if you had no plan for you and a future. Yes, there is reason to have hope. Hope is perhaps the greatest of all emotions that keeps each and every one of us going through the day. Hope. Without it, one has nothing. With it, one has the hope of ALL things. Do you have hope? God's promises never fail. Remember, despite any amount of the present, that The Lord has "plans to prosper you and not to harm you, plans to give you hope and a future." *Lamentations 3:10-12 (NIV)*

Fundcraft Publishing has gathered many Bible quotes and devotional messages to help brighten your day and more importantly, your heart. It is with great "hope" that within these pages, you'll find comfort, joy and peace.

Devotional Sayings

**Each section has been professionally written and will add to your cookbook value.**

## Step 3: *Layout and Design*

# Choose Your Cover/Dividers

## We Offer Many Options!

(Any Fundcraft or customer designed cover can be used with our divider sets.)



### Full Color Stock Covers: Free

- Choose from Fundcraft stock covers with matching backs.
- Lamination on front and back — **Free**



### Design your own full-color cover: Upgrade

- You design using your imagination
- Customer samples shown
- Back cover free for 500 books or more
- Lamination on front and back — **Free**



### Black and White Stock Covers: Free

- Lamination on front and back — **Free**



### Customer designed Black & White front cover: Free

- Use your wording, typestyle, sketch or photo

### Black & White print inside front, inside back and outside back cover: Upgrade

## Divider Options

- Choose any Free Fundcraft (7) divider sets. **Note:** Wording cannot be changed, except for Optional Dividers.
- Design your own dividers (using colored ink, colored paper, Fundcraft Clip Art, and your imagination)
- Printed on heavy stock adds value.

### Tab Dividers — Upgrade:

- Choose Round or Regular Tabs
- Printed on Heavy Stock
- Adds value to your cookbook
- Highlights recipe sections in your cookbook.
- Makes navigating through your cookbook easy.

### Divider Backs:

- Fundcraft Helpful Hints printed on backs of Stock dividers (cannot be changed)
- Favorite Recipe List printed on all new (8) divider sets
- Use your own wording on custom backs — **Upgrade**
- Option — No backs

# Step 3: Layout and Design

# Choose Your **FREE** Cover... With Matching Dividers!

C10 Fab Favorites



← Back Cover

*Note: Wording on these dividers cannot be changed.*

Recommended binder color: Black

C11 Modern Kitchen Delights



← Back Cover

*Note: Wording on dividers cannot be changed.*

Recommended binder color: Black

C13 Hey Good Lookin'



← Back Cover

*Note: Wording on dividers cannot be changed.*

Recommended binder color: White

# Step 3: *Layout and Design*

# Choose Your **FREE** Cover ●●● With Matching *Dividers!*

**C98 United We Stand**



← Back Cover

*Note: Wording on dividers cannot be changed.*

Recommended binder color: Blue

**C100 Bread of Heaven**



← Back Cover

*Note: Wording on dividers cannot be changed.*

Recommended binder color: Dark Green

**C101 Our Daily Bread**



← Back Cover

*Note: Wording on dividers cannot be changed.*

Recommended binder color: White 25

**D47 Stars and Stripes**

**D37 Treasures from Heaven**

**D34 Bread of Life**

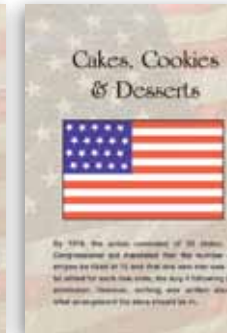
# Step 3: Layout and Design

# Choose Your **FREE** Cover... With Matching Dividers!

**C103 Memorial Ribbon**



← Back Cover

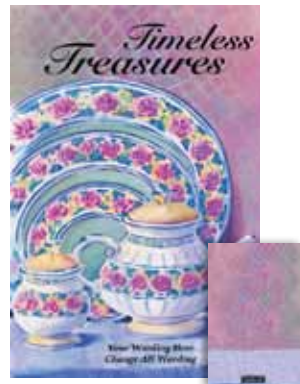


**D47 Stars and Stripes**

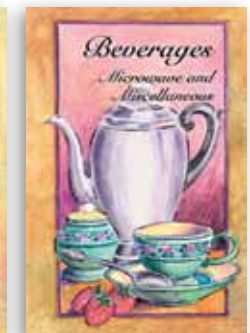
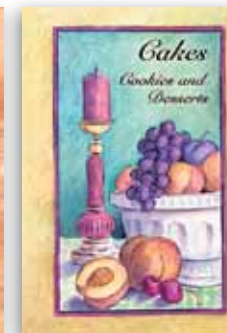
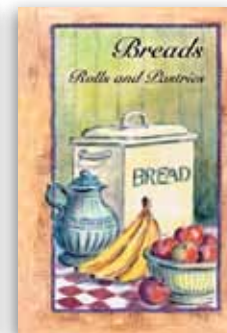
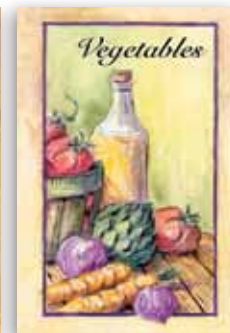
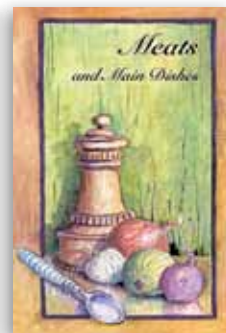
*Note: Wording on dividers cannot be changed.*

Recommended binder color: Black

**C131 Timeless Treasures**



← Back Cover



**D70 Bountiful Harvest**

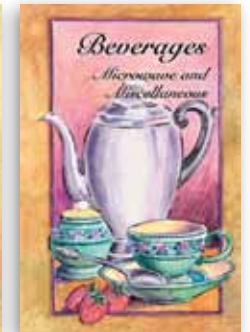
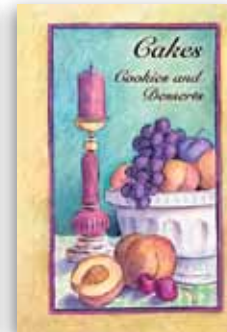
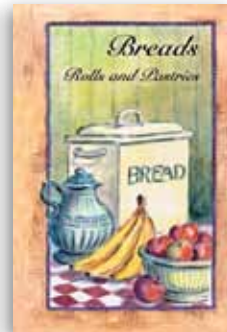
*Note: Wording on dividers cannot be changed.*

Recommended binder color: Blue or White

**C132 Flavors of Home**



← Back Cover



**D70 Bountiful Harvest**

*Note: Wording on dividers cannot be changed.*

Recommended binder color: Blue or White

# Step 3: *Layout and Design*

# Choose Your **FREE** Cover ●●● With Matching Dividers!

**C134 Bountiful Harvest**



← Back Cover

*Note: Wording on dividers cannot be changed.*

Recommended binder color: Dark Green

**C140 Cooking with Friends**

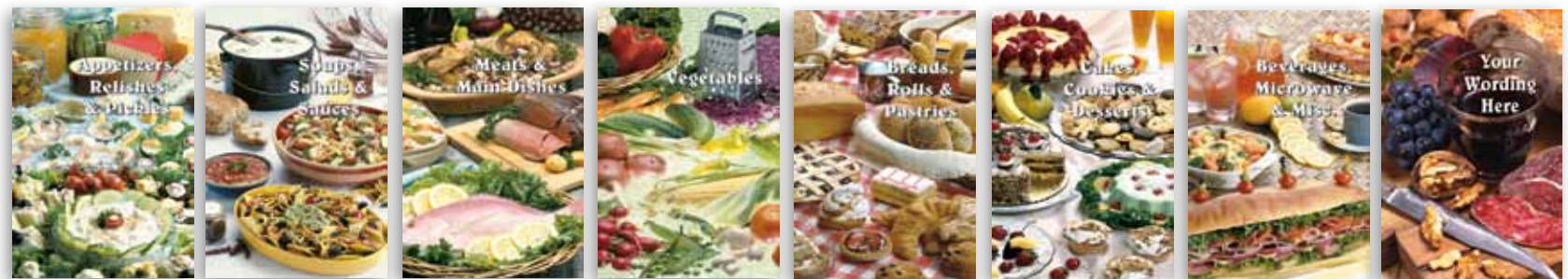


← Back Cover

*Note: Wording on dividers cannot be changed (except for "Optional" Divider).*

Recommended binder color: Red

**C152 The Art of Cooking**



← Back Cover

*Note: Wording on dividers cannot be changed (except for "Optional" Divider).*

Recommended binder color: Black 27

**D70 Bountiful Harvest**

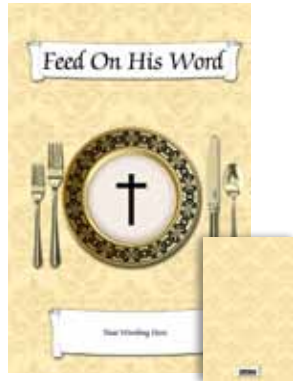
**D10 Food Art**

**D4 Food Photo**

# Step 3: *Layout and Design*

# Choose Your **FREE** Cover... With Matching *Dividers!*

**C1065 Feed On His Word**



← Back Cover

**D113 Feed On His Word**



*Note: Wording on dividers cannot be changed.*

Recommended binder color: Black

**C154 Southern Comfort**



← Back Cover

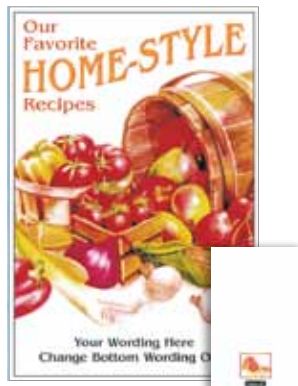
**D71 Simple Pleasures**



*Note: Wording on dividers cannot be changed.*

Recommended binder color: Dark Green

**C160 Home-Style**



← Back Cover

**D9 Basket Design**



*Note: Wording on dividers cannot be changed.*

Recommended binder color: White

# Step 3: *Layout and Design*

## Choose Your **FREE** Cover ... With **Matching** Dividers!

### C165 Tastes for All Seasons



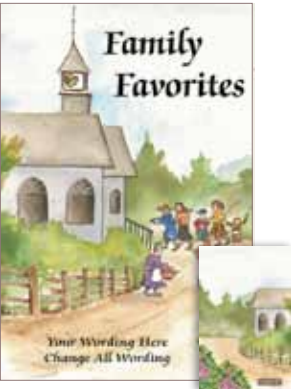
← Back Cover

*Note: Wording on dividers cannot be changed.*

Recommended binder color: Black

### D38 Tried & True Recipes

### C210 Family Favorites



### D10 Food Art

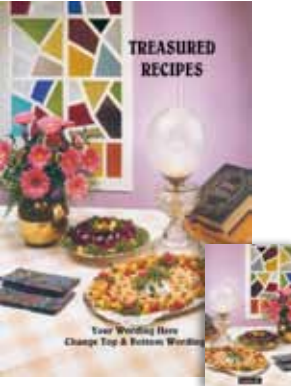


← Back Cover

*Note: Wording on dividers cannot be changed (except for "Optional" Divider).*

Recommended binder color: Black

### C250 Treasured Recipes



### D8 Stained Glass



← Back Cover

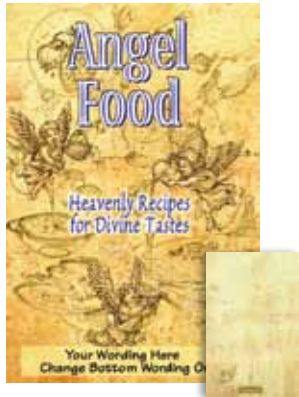
*Note: Wording on dividers cannot be changed.*

Recommended binder color: Plum

# Step 3: *Layout and Design*

## Choose Your **FREE** Cover... With Matching *Dividers!*

**C265 Angel Food**



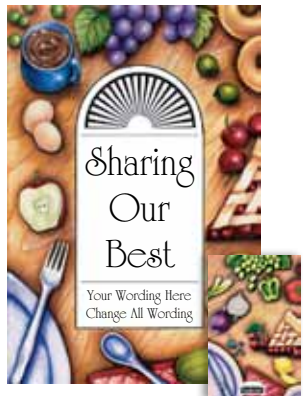
← Back Cover

*Note: Wording on dividers cannot be changed.*

Recommended binder color: Blue

**D43 Angel Food**

**C370 Food Art**



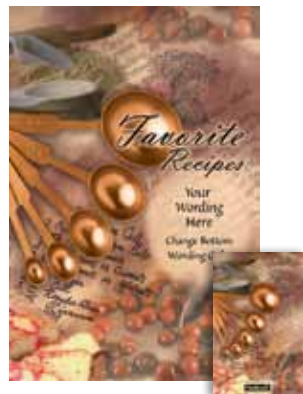
← Back Cover

*Note: Wording on dividers cannot be changed (except for "Optional" Divider).*

Recommended binder color: Blue

**D10 Food Art**

**C296 Favorite Recipes**



← Back Cover

*Note: Wording on dividers cannot be changed.*

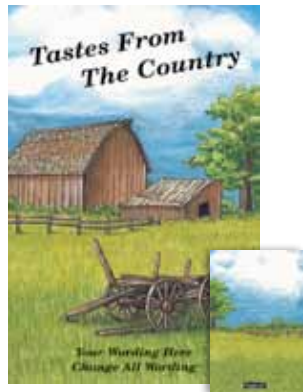
Recommended binder color: Black

**D67 Favorite Recipes**

# Step 3: *Layout and Design*

## Choose Your **FREE** Cover ... With Matching Dividers!

**C320 Tastes From the Country**

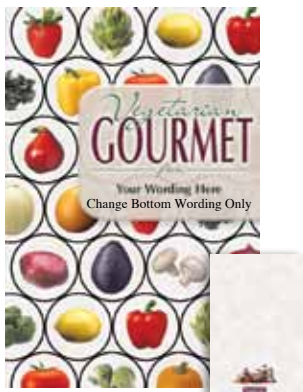


← Back Cover

*Note: Wording on dividers cannot be changed. (Favorite Recipe List on back of dividers.)*

Recommended binder color: Black

**C331 Vegetarian Gourmet**



← Back Cover

*Note: Wording on dividers cannot be changed.*

Recommended binder color: Black or Red

**C340 Generations**



**D4 Food Photo**



← Back Cover

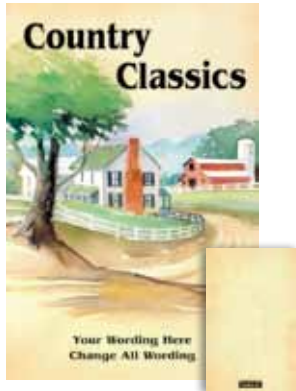
*Note: Wording on dividers cannot be changed (except for "Optional" Divider).*

Recommended binder color: Black 31

# Step 3: Layout and Design

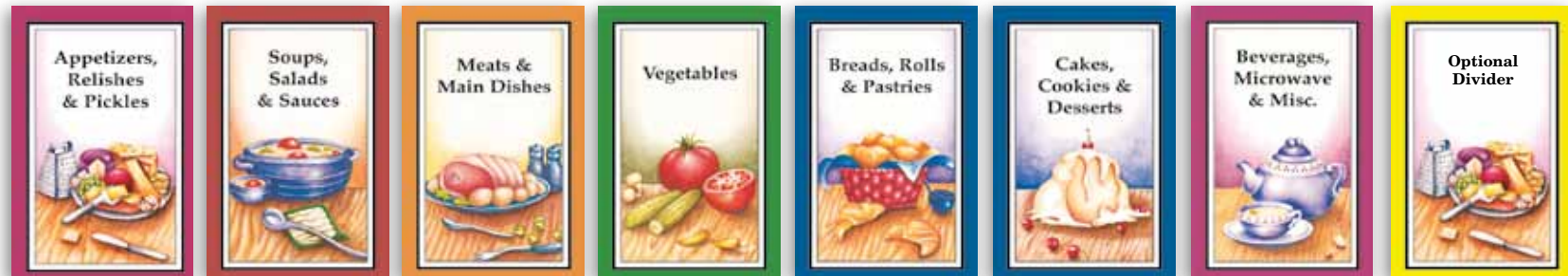
# Choose Your **FREE** Cover... With Matching Dividers!

## C560 Country Classics



← Back Cover

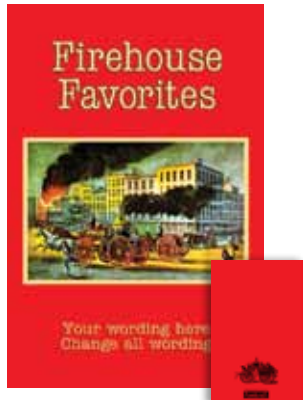
## D10 Food Art



*Note: Wording on dividers cannot be changed (except for "Optional" Divider).*

Recommended binder color: Dark Green or Black

## C582 Great Chicago Fire



← Back Cover

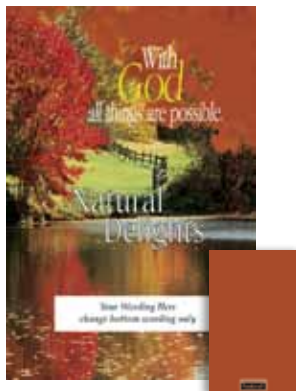
## D112 Great Chicago Fire



*Note: Wording on dividers cannot be changed.*

Recommended binder color: Black

## C660 Natural Delights



← Back Cover

## D8 Stained Glass



*Note: Wording on dividers cannot be changed.*

Recommended binder color: Black

# Step 3: *Layout and Design*

## Choose Your **FREE** Cover ●●● With Matching Dividers!

**C955 A Taste of Heaven**

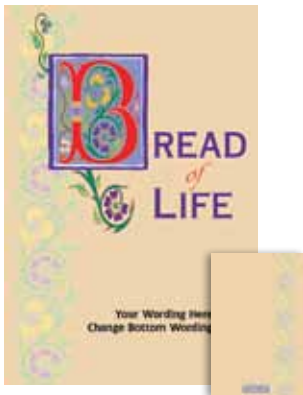


← Back Cover

*Note: Wording on dividers cannot be changed.*

Recommended binder color: Blue

**C960 Bread of Life**

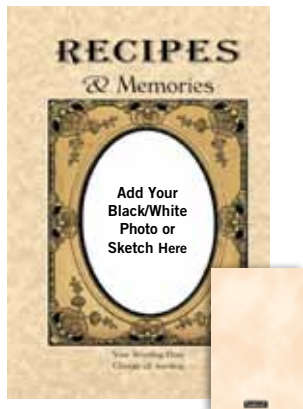


← Back Cover

*Note: Wording on dividers cannot be changed.*

Recommended binder color: Red

**C988 Recipes and Memories**



← Back Cover

*Note: Wording on dividers cannot be changed.*

Recommended binder color: Black 33

**D40 Angels**

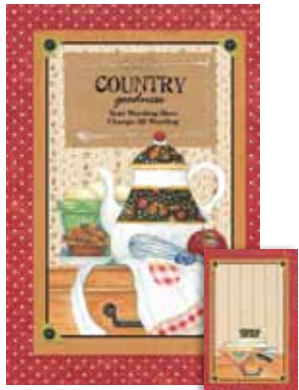
**D34 Bread of Life**

**D37 Treasures from Heaven**

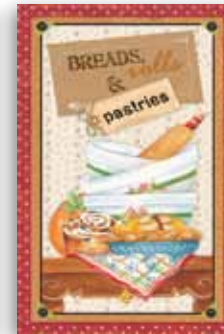
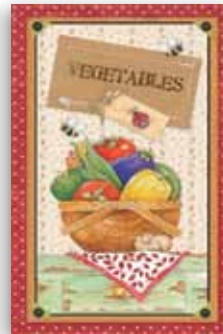
# Step 3: Layout and Design

## Choose Your **FREE** Cover... With Matching Dividers!

**C1011 Country Goodness**



← Back Cover



**D75 Country Goodness**

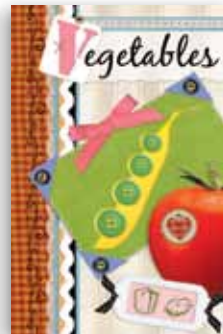
*Note: Wording on dividers cannot be changed.*

Recommended binder color: White or Black

**C1012 Kitchen Classics**



← Back Cover



**D76 Kitchen Classics**

*Note: Wording on dividers cannot be changed.*

Recommended binder color: Black

**C1013 Star Spangled Recipes**



Your Wording Here  
Change bottom wording o

← Back Cover



**D77 Star Spangled Recipes**

*Note: Wording on dividers cannot be changed.*

Recommended binder color: Blue

**Step 3:** *Layout and Design*

Choose Your **FREE** Cover ●●●  
**With Matching Dividers!**

**C1014 Beautiful Bounty**



← Back Cover

*Note: Wording on dividers cannot be changed.*

Recommended binder color: Blue

**D78 Beautiful Bounty**

**C1015 The Tasteful Table**



← Back Cover

*Note: Wording on dividers cannot be changed.*

Recommended binder color: Black

**D79 The Tasteful Table**

**C1017 Gracious Gifts**



← Back Cover

*Note: Wording on dividers cannot be changed.*

Recommended binder color: Plum 35

**D81 Gracious Gifts**

Step 3: *Layout and Design*

Choose Your **FREE** Cover...  
With Matching *Dividers!*

C1018 Classic Gourmet



← Back Cover

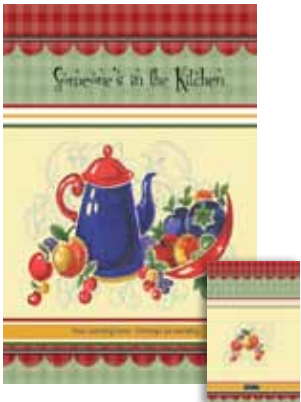
D82 Classic Gourmet



*Note: Wording on dividers cannot be changed.*

Recommended binder color: Red

C1019 Someone's in the Kitchen



← Back Cover

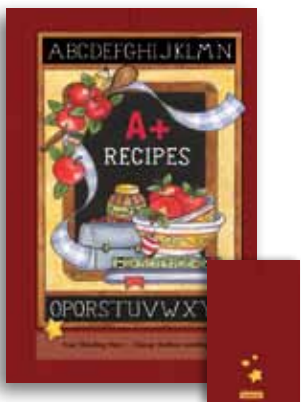
D83 Someone's in the Kitchen



*Note: Wording on dividers cannot be changed.*

Recommended binder color: Blue

C1021 A+ Recipes



← Back Cover

D85 A+ Recipes



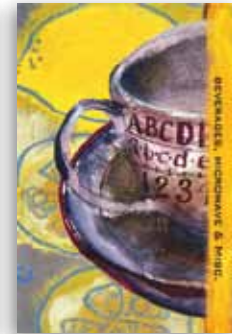
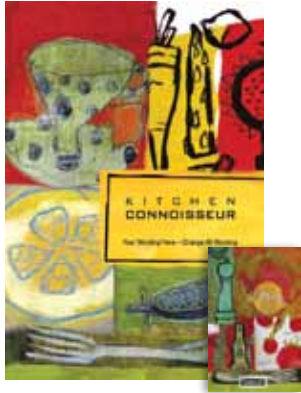
*Note: Wording on dividers cannot be changed.*

Recommended binder color: Black

# Step 3: *Layout and Design*

# Choose Your **FREE** Cover ... With Matching Dividers!

**C1023 Kitchen Connoisseur**



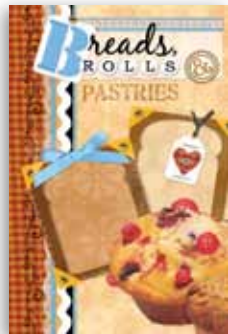
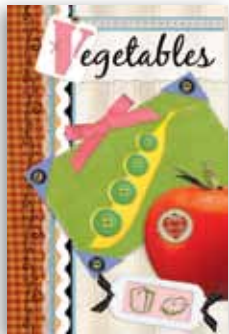
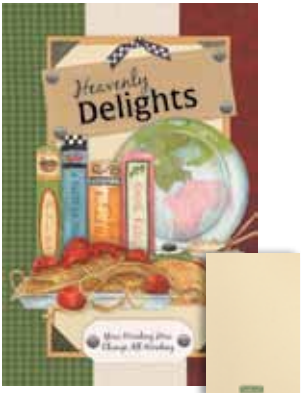
← Back Cover

**D87 Kitchen Connoisseur**

*Note: Wording on dividers cannot be changed.*

Recommended binder color: Dark Green

**C1028 Heavenly Delights**



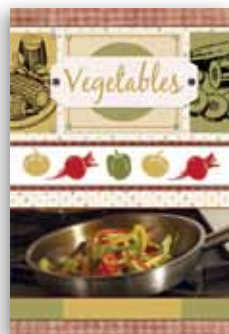
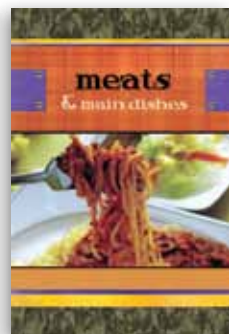
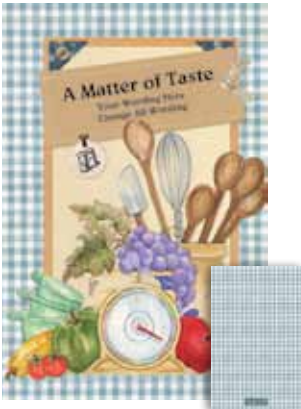
← Back Cover

**D76 Kitchen Classics**

*Note: Wording on dividers cannot be changed.*

Recommended binder color: Dark Green

**C1030 A Matter of Taste**



← Back Cover

**D80 Picture Perfect Recipes**

*Note: Wording on dividers cannot be changed.*

Recommended binder color: Black or Blue 37

# Step 3: Layout and Design

# Choose Your **FREE** Cover... With Matching Dividers!

**C1031 Tried & True Recipes**



← Back Cover

**D10 Food Art**



*Note: Wording on dividers cannot be changed (except for "Optional" Divider).*

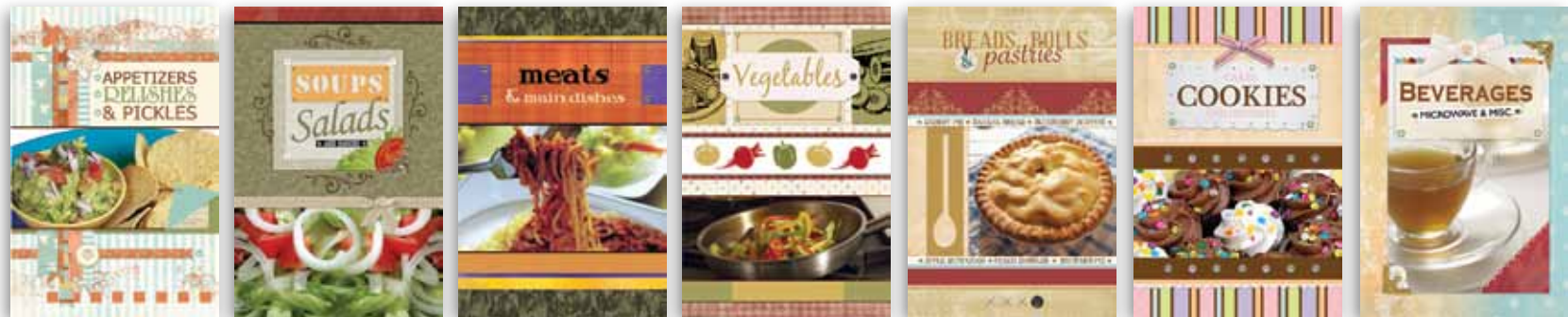
Recommended binder color: Black

**C1033 Recipes to Remember**



← Back Cover

**D80 Picture Perfect Recipes**



*Note: Wording on dividers cannot be changed.*

Recommended binder color: Blue or White

**C1038 Holiday Recipes**



← Back Cover

**D96 From Our Family to Yours**



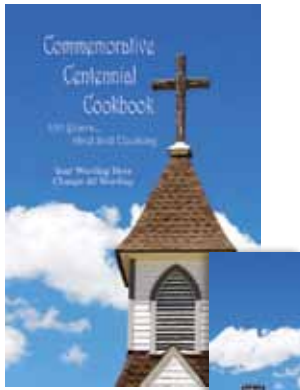
*Note: Wording on dividers cannot be changed.*

Recommended binder color: Red

# Step 3: *Layout and Design*

## Choose Your **FREE** Cover ●●● With **Matching** Dividers!

**C1041 Cross Steeple**

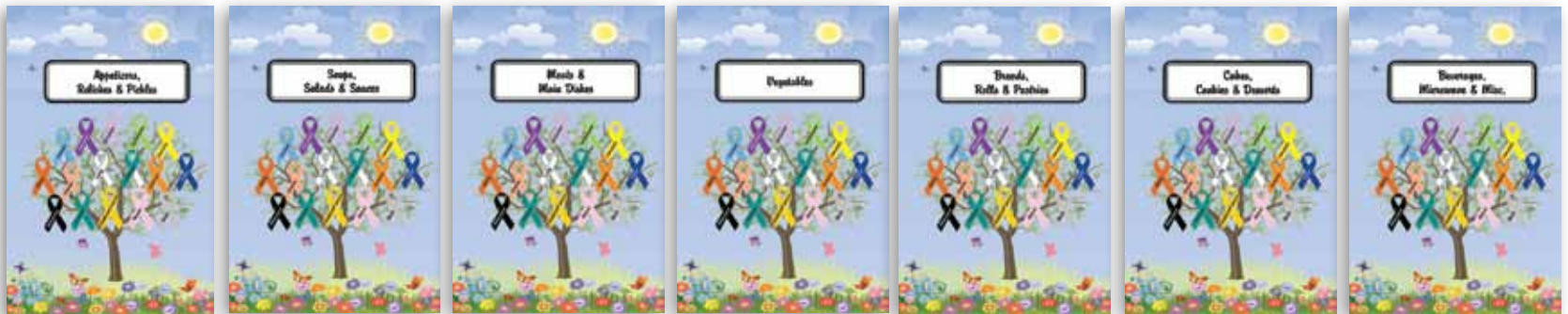


← Back Cover

*Note: Wording on dividers cannot be changed.*

Recommended binder color: white

**C1042 Race for the Cure**



← Back Cover

*Note: Wording on dividers cannot be changed.*

Recommended binder color: Black

**C1043 Racing for the Cause**



← Back Cover

*Note: Wording on dividers cannot be changed.*

Recommended binder color: White or Black

Step 3: *Layout and Design*

Choose Your **FREE** Cover...  
With Matching Dividers!

C1044 Flower Fields



← Back Cover

*Note: Wording on dividers cannot be changed. (Favorite Recipe List on back of dividers.)*

Recommended binder color: Black

D92 Flower Fields

C1045 Floral Arrangements



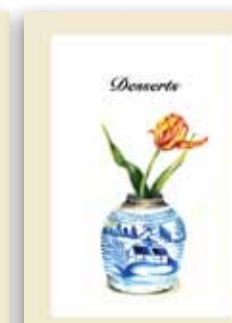
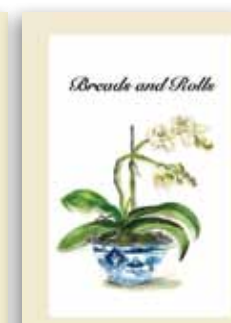
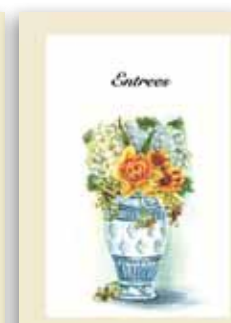
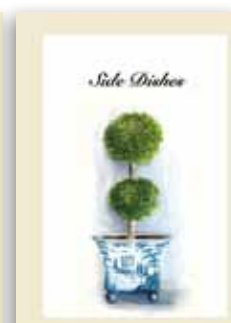
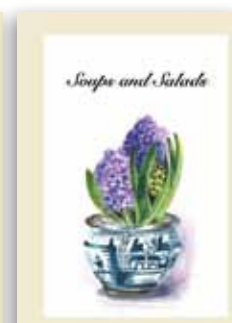
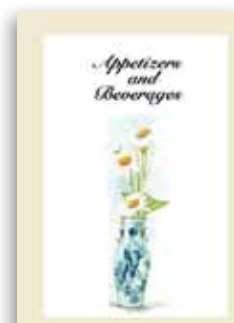
← Back Cover

*Note: Wording on dividers cannot be changed. (Favorite Recipe List on back of dividers.)*

Recommended binder color: Black

D93 Floral Arrangements

C1046 Elegant Containers



← Back Cover

*Note: Wording on dividers cannot be changed. (Favorite Recipe List on back of dividers.)*

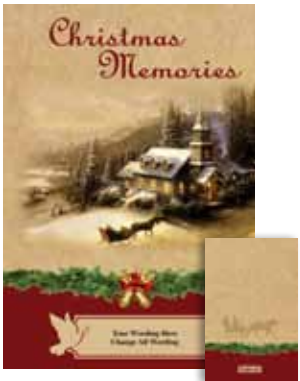
Recommended binder color: Black

D94 Elegant Containers

**Step 3:** *Layout and Design*

Choose Your **FREE** Cover...  
**With Matching Dividers!**

**C1047 Christmas Memories**



*Optional Divider-Upgrade*

Recommended binder color: Green

*Note: The wording on Dividers cannot be changed (except for "Optional" Divider).  
 (Favorite Recipe List on back of dividers.)*

← Back Cover

**C1048 From Our Family to Yours**



*Optional Divider-Upgrade*

Recommended binder color: Black

*Note: The wording on Dividers cannot be changed (except for "Optional" Divider).  
 (Favorite Recipe List on back of dividers.)*

← Back Cover

**C1049 Let Freedom Ring**



*Optional Divider-Upgrade*

Recommended binder color: Blue

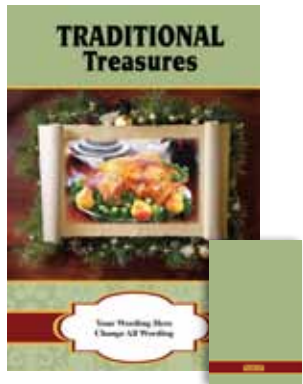
*Note: The wording on Dividers cannot be changed (except for "Optional" Divider).  
 (Favorite Recipe List on back of dividers.)*

← Back Cover

# Step 3: Layout and Design

# Choose Your **FREE** Cover... With Matching Dividers!

**C1050 Traditional Treasures**



← Back Cover

**D98 Traditional Treasures**

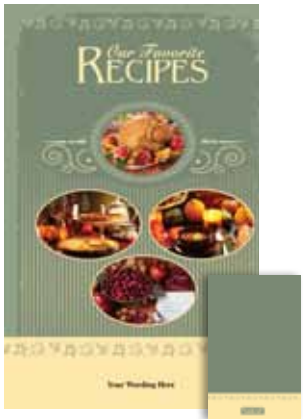


Optional Divider-Upgrade

*Note: The wording on Dividers cannot be changed (except for "Optional" Divider).  
(Favorite Recipe List on back of dividers.)*

Recommended binder color: Black

**C1051 Our Favorite Recipes**



← Back Cover

**D99 Our Favorite Recipes**



Optional Divider-Upgrade

*Note: The wording on Dividers cannot be changed (except for "Optional" Divider).  
(Favorite Recipe List on back of dividers.)*

Recommended binder color: Green

**C1052 Doggone Good Recipes**



← Back Cover

**D100 Doggone Good Recipes**



Optional Divider-Upgrade

*Note: The wording on Dividers cannot be changed (except for "Optional" Divider).  
(Favorite Recipe List on back of dividers.)*

Recommended binder color: Black

# Step 3: *Layout and Design*

## Choose Your **FREE** Cover... With Matching Dividers!

**C1053 Chow Time**



← Back Cover

**D100 Chow Time**



*Optional Divider-Upgrade*

*Note: The wording on Dividers cannot be changed (except for "Optional" Divider).  
(Favorite Recipe List on back of dividers.)*

Recommended binder color: Black

**C1054 Firehouse Favorites**



← Back Cover

**D101 Firehouse Favorites**



*Optional Divider-Upgrade*

*Note: The wording on Dividers cannot be changed (except for "Optional" Divider).  
(Favorite Recipe List on back of dividers.)*

Recommended binder color: Black

**C1055 Kids in the Kitchen**



← Back Cover

**D102 Kids in the Kitchen**



*Optional Divider-Upgrade*

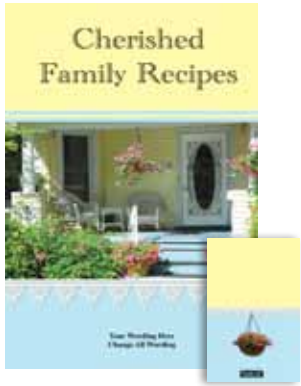
*Note: The wording on Dividers cannot be changed (except for "Optional" Divider).  
(Favorite Recipe List on back of dividers.)*

Recommended binder color: White

# Step 3: Layout and Design

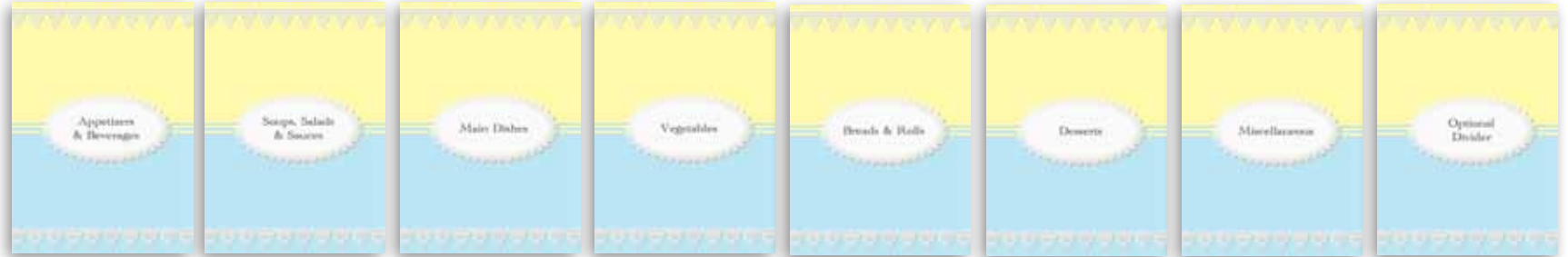
# Choose Your **FREE** Cover... With Matching Dividers!

## C1056 Cherished Family Recipes



← Back Cover

## D103 Cherished Family Recipes

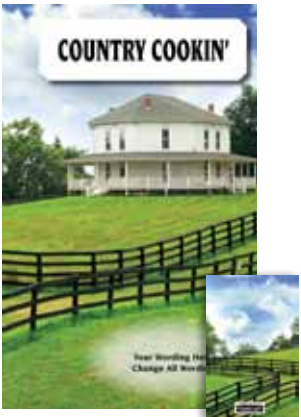


Optional Divider-Upgrade

*Note: The wording on Dividers cannot be changed (except for "Optional" Divider).  
(Favorite Recipe List on back of dividers.)*

Recommended binder color: White

## C1057 Country Cookin'



← Back Cover

## D104 Country Cookin'



Optional Divider-Upgrade

*Note: The wording on Dividers cannot be changed (except for "Optional" Divider).  
(Favorite Recipe List on back of dividers.)*

Recommended binder color: Black

## C1058 Outdoor Cooking & More



← Back Cover

## D105 Outdoor Cooking & More



Optional Divider-Upgrade

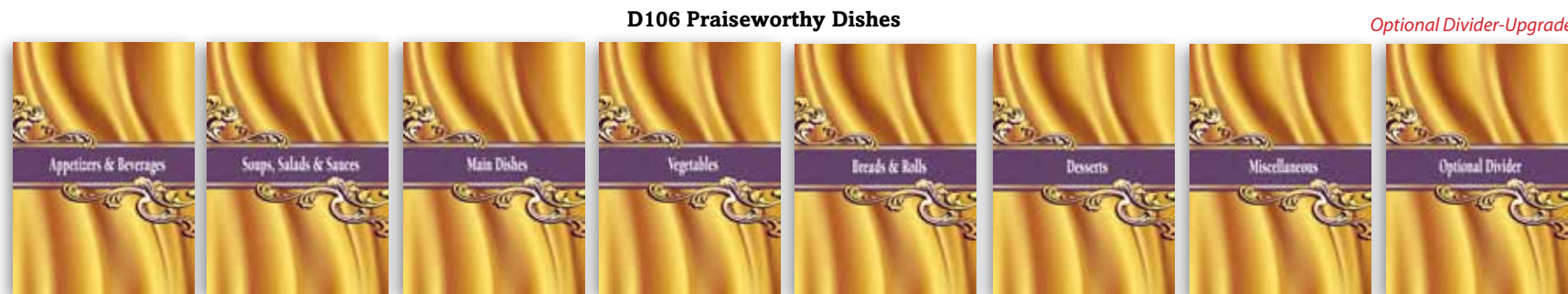
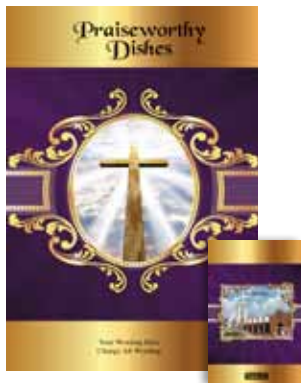
*Note: The wording on Dividers cannot be changed (except for "Optional" Divider).  
(Favorite Recipe List on back of dividers.)*

Recommended binder color: Black

# Step 3: *Layout and Design*

## Choose Your **FREE** Cover... With Matching Dividers!

### C1059 Praiseworthy Dishes

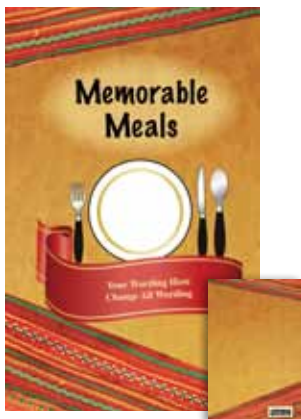


← Back Cover (Photo—Upgrade)

*Note: The wording on Dividers cannot be changed (except for “Optional” Divider).  
(Favorite Recipe List on back of dividers.)*

Optional Divider-Upgrade  
Recommended binder color: Black

### C1060 Memorable Meals

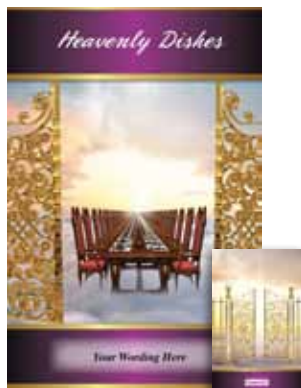


← Back Cover

*Note: The wording on Dividers cannot be changed (except for “Optional” Divider).  
(Favorite Recipe List on back of dividers.)*

Optional Divider-Upgrade  
Recommended binder color: Black

### C1061 Heavenly Dishes



← Back Cover

*Note: The wording on Dividers cannot be changed (except for “Optional” Divider).  
(Favorite Recipe List on back of dividers.)*

Optional Divider-Upgrade  
Recommended binder color: White

# Step 3: *Layout and Design*

# Personalized Cover/Divider Designs

## Add a Picture to Each Page! — Upgrade

**C1062 Recipes to Treasure**



← Back Cover

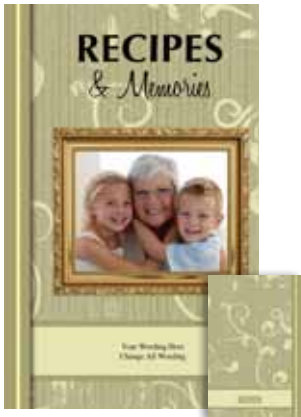
**D109 Recipes to Treasure**



*Note: The wording on this Cover and Fundcraft Dividers can be changed!  
(Favorite Recipe List on back of dividers.)*

Recommended binder color: Black

**C1063 Recipes & Memories**



← Back Cover

**D110 Recipes & Memories**



*Note: The wording and on this Cover and Fundcraft Dividers can be changed!  
(Favorite Recipe List on back of dividers.)*

Recommended binder color: Black

**C1064 Family Legacy**



← Back Cover

**D111 Family Legacy**



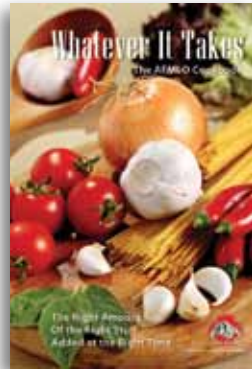
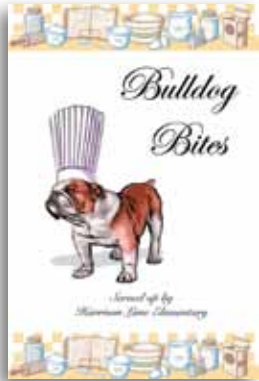
*Note: The wording on this Cover and Fundcraft Dividers can be changed!  
(Favorite Recipe List on back of dividers.)*

Recommended binder color: Black

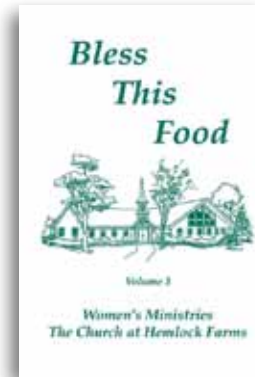
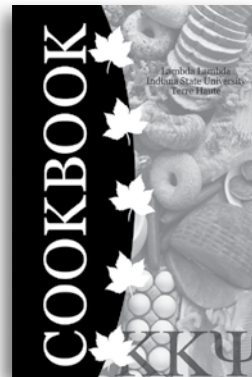
# Step 3: *Layout and Design*

# Custom Designed Covers/Dividers ●●● The Possibilities Are Endless!

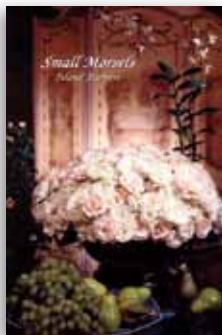
**Full-Color Custom Covers**



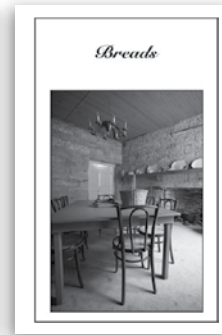
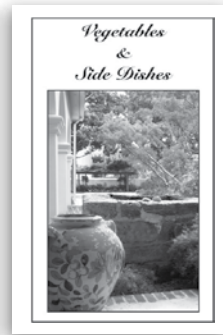
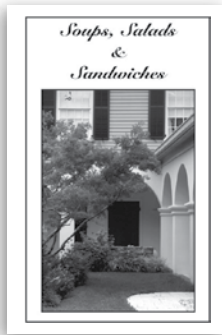
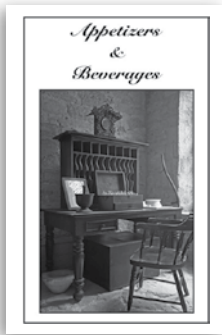
**One-Color Custom Covers**



**Full-Color Custom Dividers**



**Black and White Custom Dividers**



*We Make it Easy!*

- Download our cover layout sheet from our website [www.fundcraft.com](http://www.fundcraft.com) and use your own design, artwork, logo or family portrait.
- Send us an original photo or drawing, indicate your wording, typestyle and special instructions on a cover layout sheet and our Art Department will design it for you.
- We also offer optional custom back printing and custom printing on the inside cover. **(See Price Chart)**
- See our artwork submission guidelines

*Unlike other companies, we do not charge extra for custom cover designs that bleed (extend to the edge of the page). If you select the 3-ring binder or perfect binding style, you are free to use the entire front, back and spine for your cover design.*

*Cover templates can be emailed upon request.*



# Step 3: *Layout and Design*

# FREE Black & White Covers With Matching Dividers!

**One Color Cover and Divider Sets**

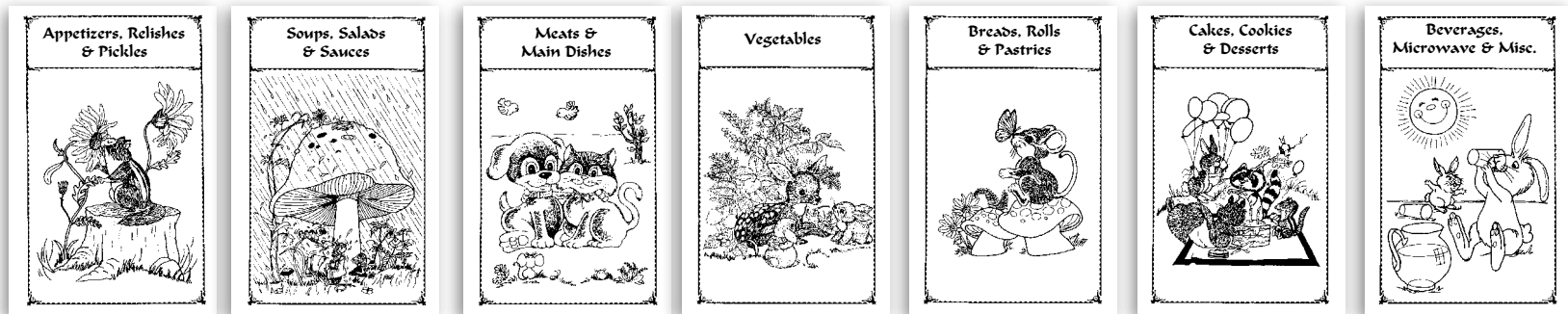
You can choose any free divider set to go with your cover or you can use any of Fundcraft's free one color covers that you like. Our one color divider sets feature seven standard recipe section titles. If you wish to use different titles for recipe sections, please select another divider option as these divider titles cannot be changed. Some of our divider sets can have custom titles.



### BC1 Animal Fun



### D1 Animal Fun (Titles cannot be changed.)



### BC1025 Retro 50's



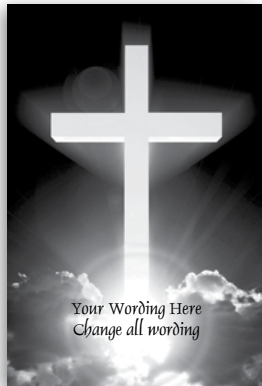
### BD25 Retro 50s (Titles cannot be changed.)



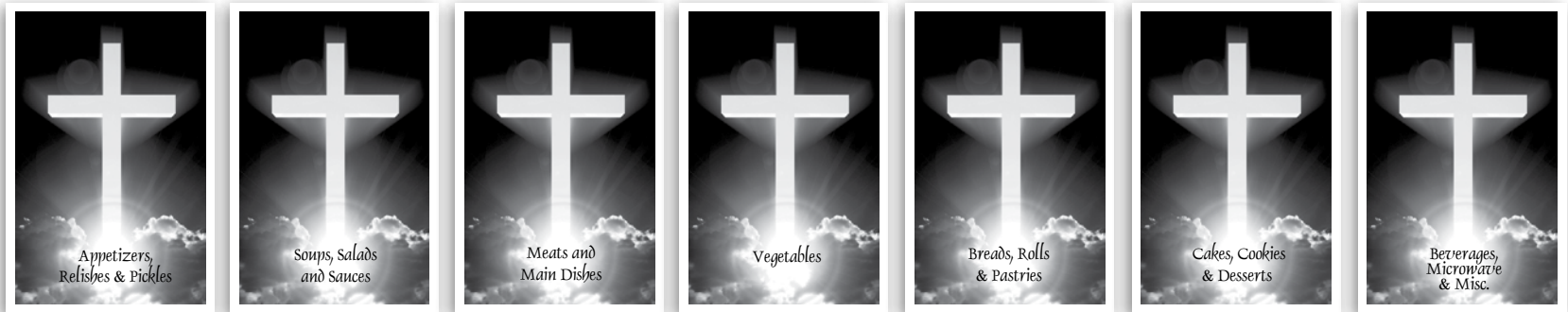
# Step 3: *Layout and Design*

# **FREE** Black & White Covers With Matching Dividers!

**BC1027 Sun Cross**



**BD27 Sun Cross** *(Titles cannot be changed.)*



**BC1028 Religious**



**BD28 Religious** *(Titles cannot be changed.)*



**BC1029 Seafood Collections**



**BD29 Seafood Collections** *(Titles cannot be changed.)*



# Step 3: Layout and Design

# FREE Black & White Dividers Design Your Own Dividers!

Black/White divider pages are printed in black ink on 60# paper. Using a colored paper or a colored ink on Fundcraft black and white dividers makes them custom dividers. Any of the upgrades will add flavor to your black and white dividers!

## Free Features

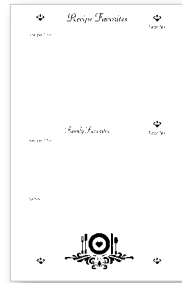
- Choose from 16 designs
- Eight dividers per set
- Your custom titles on each divider
- Dividers printed in black ink on white paper
- Helpful hints printed on backs (optional) or add your own hints for an extra charge.

## Upgrade

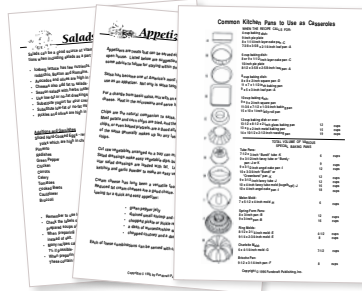
- Add tabs to dividers
- Print dividers on colored paper
- Print dividers with colored ink
- Print dividers on heavy card stock (white only)

Note: Select any of these options on the Order Form and instruct us on your layout sheets to use Fundcraft Clip Art.

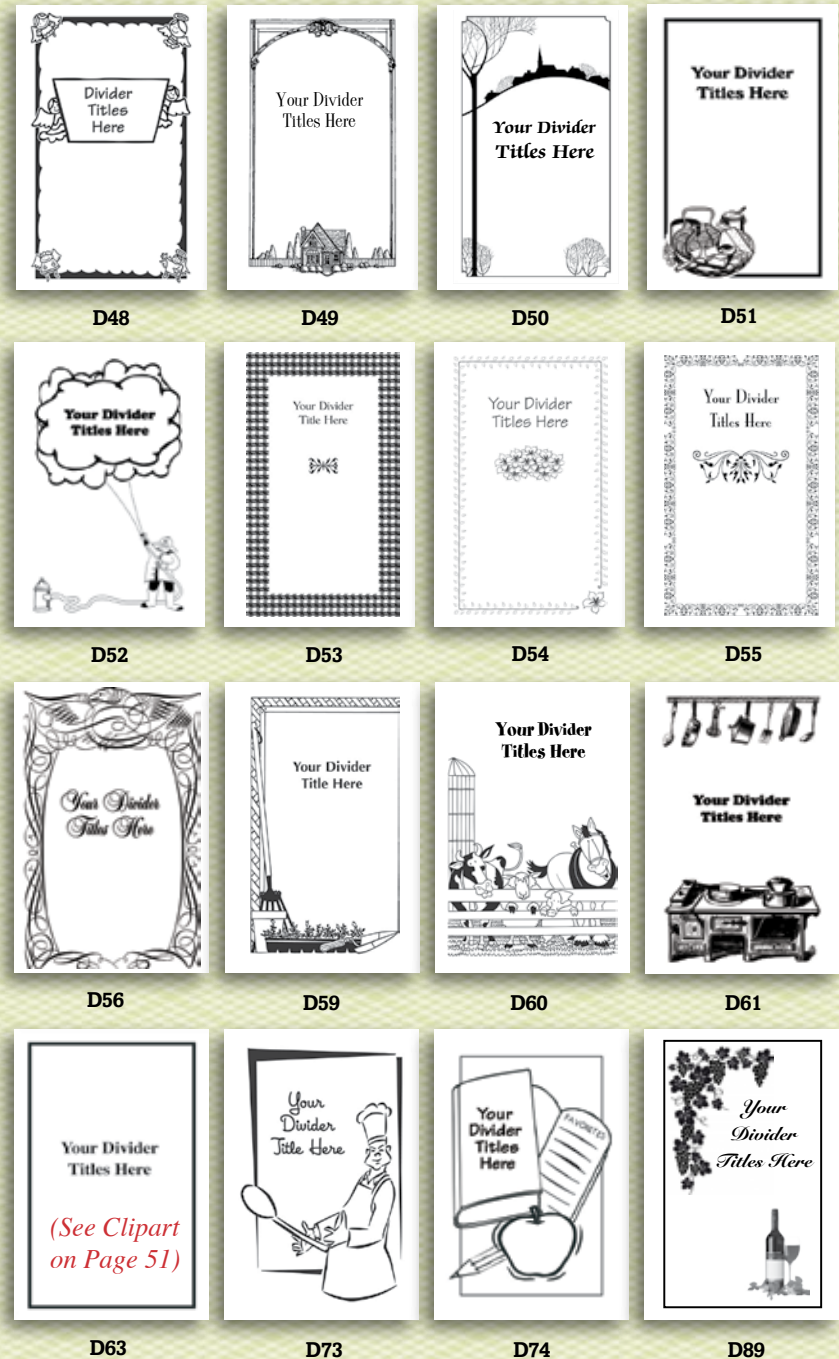
## Divider Backs



← **Recipe List Backs**  
Printed on the back of the New (8 set) dividers. Space to write Recipe title, page number, and notes.



← **Divider Backs with Helpful Cooking Hints**



## Divider ink and paper Colors — Upgrade:

Upgrade your custom black and white or Fundcraft black and white divider sets to colored ink and/or colored paper stock. You can choose colors from the selections shown below.

Note: If you are using the tab divider or heavy stock option, the only available stock color is white.



Brown Ink on Off-White Divider Paper

Red Ink on Pink Divider Paper

Blue Ink on Blue Divider Paper

Green Ink on Green Divider Paper

Plum Ink on Gray divider Paper

# Step 3: *Layout and Design*

# More Cover/Divider Options ●●● Make Your Cookbook Stand Out!

## Create Your Own Cover/Dividers with Fundcraft Clip Art

Clip art is a fun, free way to add flavor to your cookbook! Use it to embellish a custom cover or divider, or even on a local information page instead of a photo. Be sure to refer to the item number on your layout sheet. For more, visit [www.fundcraft.com](http://www.fundcraft.com) to see our complete library of clip art.

## Tabbed Dividers *(Round or Regular)*

A set of tabbed section dividers is one of the most sought after upgrades. Tab dividers highlight recipe sections in your cookbook. Not only are tab dividers a great way to navigate through your cookbook sections, but they also enhance the look of your cookbook.



Fundcraft offers dividers printed on heavy card stock and collated in your book. Tabs are always collated in the Fundcraft cookbooks and never left for the customer to insert.

Our round tabs are very popular, giving your cookbook a more modern look.

**Call 1-800-853-1363 if you have any questions.**

## Fundcraft Clip Art



C1020  
Old Fashioned Kitchen



C1030  
Angel With Cloud



C1040  
Flock of Sheep



C1050  
Celebrating Our Roots



C1060  
Kids Around Tree



C1070  
Firemen



C1080  
Praying Hands



C1090  
Candle, Bread, Bible



C1102  
Country Garden



C1110  
Memorial Ribbon



C1120  
Steaming Pot



C1130  
Kid Stuff



C1140  
American Fork



C1150  
Cornucopia



C1160  
Building



C1170  
Retro Cook

Step 3: *Layout and Design*

# Cookbook Options ●●● **Dedication Pages!**

## **FREE! Special Occasion Dedication Pages**

At no additional charge, you may choose from nine special occasion dedication pages, which will be placed at the very beginning of your cookbook. Special occasion dedication pages will provide your customer with an incentive to buy several cookbooks at one time to give as gifts.

Personalized cookbooks sell easily all year long; however, there are times when people are looking for special gift ideas. If you plan to market your cookbooks during one of these times, we can offer you a specially designed page appropriate to the occasion. Be sure to make note of the production time for each special date so you will receive your books in time. The page can be easily removed if there are any books remaining after the special date.



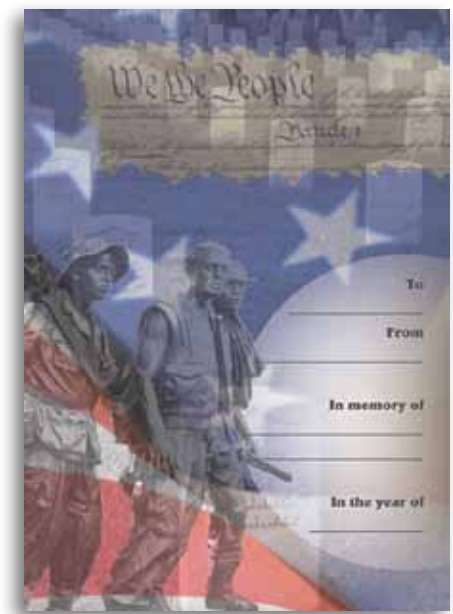
**Valentine's Day**  
(Submit order in December)



**Easter**  
(Submit order in January)



**Mother's Day**  
(Submit order in February)



**Memorial Day**  
(Submit order in March)

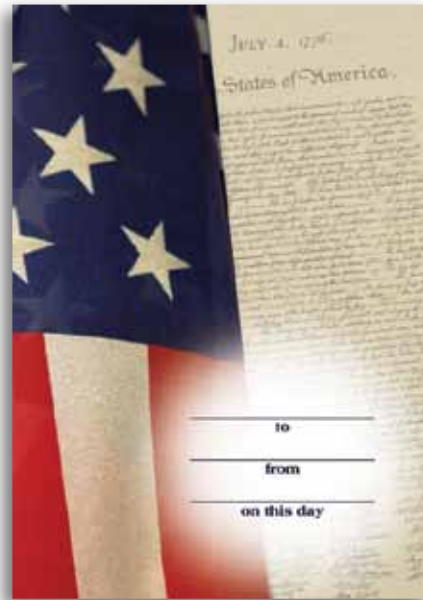
Step 3: *Layout and Design*

# Cookbook Options ●●● Dedication Pages!



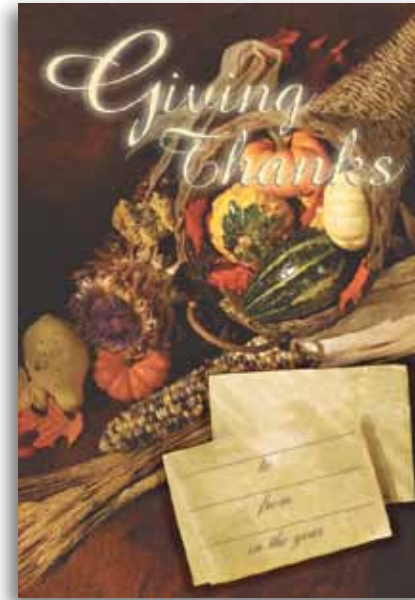
**Wedding Day**

(Submit order two months before date)



**Fourth of July**

(Submit order in April)



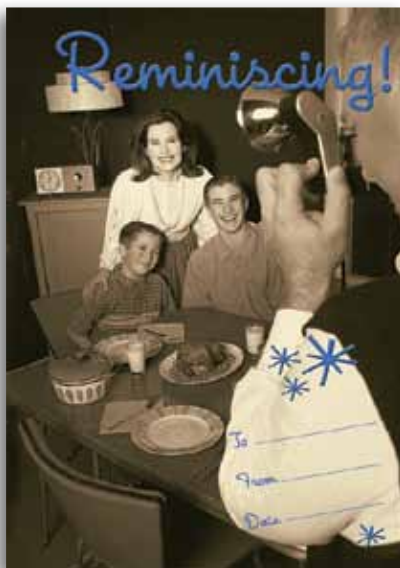
**Thanksgiving**

(Submit order in August)



**Christmas**

(Submit order in September)



**Family Reunion**

(Submit order two months before date)

**Add a Special touch  
to your cookbook  
by including FREE  
Special Occasion  
Dedication Pages!**

**Call 1-800-853-1363 if you  
have any questions.**



# Step 3: *Layout and Design*

## Cover Type Styles and Ink Colors Make Your Cover Stand Out!

### Type Styles for Cover and Divider Imprints

- \* 1 **Benguiat Bold**
- \* 2 **Heroic**
- \* 3 **New Century Bold**
- \* 6 **Harem**
- \* 7 **Cooper Black**
- \* 8 **Flare Gothic**
- \* 9 **Palatino Bold Italic**
- \* 11 **Tekton Bold**
- 13 **Zapf Chancery Bold**
- 14 **Spumoni**
- \* 15 **Belwe Bold**
- \* 16 **Avant Garde Demi**
- \* 18 **Hobo**
- \* 19 **Dom Casual Bold**
- \* 20 **Nuts Plain**
- \* 21 **Crillee**
- \* 22 **Friz Quadrata Bold**
- 23 **ALGERIAN CONDENSED**
- 24 **Birch**
- 25 *Snell Roundhand Bold*
- 26 **University Roman**
- 27 **Helvetica**
- 28 **Windsor Bold**
- 30 **American Typewriter Condensed Bold**
- 31 *Rage Italic*
- 32 *House-A-Rama*
- 33 **Covington**
- 34 *Savoie*
- 35 *Font Diner*
- 36 **BANK GOTHIC**
- 37 **ARTISTAMP**

- Healthy Appetites**
- Cooking with Class**
- Country Fare**
- Savory Selections**
- Cooking by Numbers**
- Our Plate Runneth Over**
- Feed Our Troops**
- Berry Good Recipes**
- Giving Thanks & Praise**
- Time to Eat!**
- The Best Food in Town**
- A Need to Feed**
- Garden Goodies**
- Good Recipes Make the Meal**
- Campfire Traditions**
- Fast Food for Busy Families**
- Blue Ribbon Winners**
- HARVEST OF PLENTY**
- That We May Serve You**
- Glorious Food*
- Good Eats**
- From Our House to Yours**
- Ingredients to Live By**
- Fire Up the Grill**
- Sunday Dinner Classics*
- Fresh from the Kitchen*
- Dinner's Ready**
- Country Eating*
- Delightful & Delicious Recipes*
- COOKS CORNER**
- ANGELS IN THE KITCHEN**

\* These type styles can be used for comb binder imprints.



### Standard Cover Ink Colors

These standard ink colors may be used for your imprint text on Fundcraft full-color cover designs or used instead of black to create a custom one-color cover (see price chart). Colors not listed are available for an additional charge. For non-standard ink colors, please provide a sample to match or specify a PMS color. Neons are not available.

**(Standard Black is Free)**

*Due to variances in the printing process, colors may not be exactly as shown here.*

### Foil Stamping

Gold or silver foil stamping enhances any cookbook cover, adding an elegance that cannot be matched with printing ink. Now available for our comb binders.

The foil stamping is only offered on front covers and 3-ring binding spines. Detailed photos or artwork cannot be stamped, only wording in a typestyle selected by Fundcraft graphic designers to insure that the type is easy to read and the proper size for the space available.

There is an extra charge for the foil stamping as listed on the Price Chart Upgrade.

Plastic comb binders can also be stamped, adding a touch of class to any cookbook.



# Step 3: *Layout and Design*

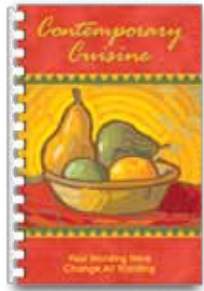
# Binding Styles & Colors

## We Offer Many Options!

Add A Splash of Color to the Wording on Your Comb Binding with these Ink Colors!



Black, white, red, blue, gold and silver are the only colors available for plastic comb spine printing.



**Plastic Comb — FREE**

- Offered in 6 colors
- Soft & hard covers can be used
- Printing on the spine — Upgrade



**Hard Cover — UPGRADE**

- Most durable on the market
- Cookbook cover is placed over 1/8" thick heavy board
- Laminated front & back



**Plastic Coil — FREE**

- Offered in 5 colors
- Only Soft covers can be used
- Allows cookbook to lay flat when opened



**Ease-L-Back — UPGRADE**

- Features a built in stand for easy, hands free use in the kitchen
- Only one recipe printed per page



**Perfect binding — FREE**

- Soft cover wraps around the book and glued at the spine
- Spine printing available



**Three-Ring — UPGRADE**

- A full 1/8" padded front & back
- Laminated on all sides
- Front, spine and back can be used for printing



**Three-Ring Binder Cookbook Stand — Upgrade**

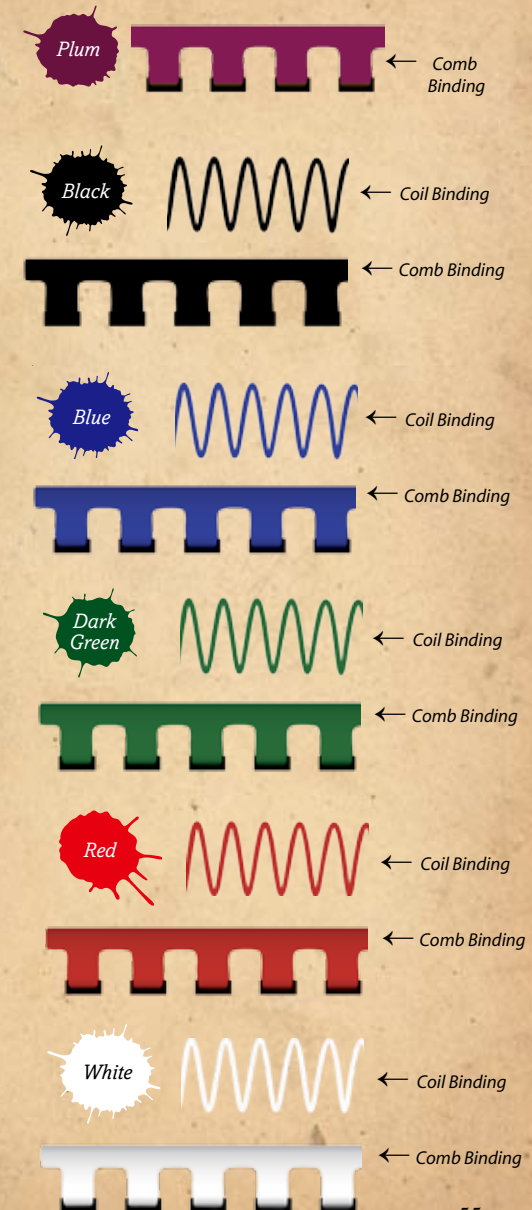
- Plastic easel supports cookbook upright
- Folds down flat when not in use and stored at back of 3-ring binder



**Free Cover Lamination**

Free lamination on the front and back cover is added to all Fundcraft covers for appearance and durability in the kitchen.

*Comb Binder and Coil Binder Colors*



# Step 4: Merchant Advertising

# Sell Advertising Pages We'll Show You How!



## Tips on Selling Ads:

- Select members who are outgoing and have the ability to sell.
- First check with merchants in your organization, they will be more than happy to support your Fundraiser.
- Don't under price your Ads, remember you want to make money.
- Don't neglect even the smallest merchant. Even a \$15 Booster Ad adds up.

## Submission Guidelines:

- Attach the merchant's business card, newspaper ad or handwritten ad to Layout Form
- Mark each ad for size, price and space. Check and recheck, you are responsible for any errors (other than printing errors) made on the ad.
- Do not oversell too much copy for a small ad space. Ads smaller than 1/4 page will be text only.

## Ad Examples & Sizes

Full Page (5" x 8")

1/2 Page (5" x 4")

1/3 Page (5" x 2 5/8")

1/4 Page (5" x 2")

1/6 Page (5" x 1 1/4")

1/8 Page (5" x 1")

## Suggested Ad Rates

Full page.....	\$150	1/4 Page.....	\$40
1/2 Page.....	\$100	1/6 Page.....	\$30
1/3 Page.....	\$75	1/8 Page.....	\$25
Booster.....		\$15	

- Your committee should decide what to charge based on local advertising media in your area.
- Our Art Department sets the Ads for \$40.00 per page, the rest is your profit.

**IMPORTANT: All Ad Layout Forms should be mailed to Fundcraft with the other material for your book.**

P.O. Box 340 • Collierville, TN 38027

# Step 4: Merchant Advertising

# Selling Ads Increases Your Profit ● ● ● Here's How!

## Advertising Receipt/ Layout Form

## Submission Checklist:

### Lines of Copy per Ad size:

- 1/3 page – maximum 10 lines of copy
- 1/4 page – maximum 8 lines of copy
- 1/6 page – maximum 6 lines of copy
- 1/8 page – maximum 4 lines of copy

- There is an additional charge for photographs. Black and white logos and small drawings are free in 1/4 page ads and larger, but they should be the correct size for the ad purchased. Photos are not allowed on third page ads or smaller.
- Complete an Advertising Receipt/ Layout Form for each ad submitted.

Call 1-800-853-1363 if you have any questions.

Date \_\_\_\_\_

**Advertising Receipt/Layout Form**

This will authorize you to publish:  My name as a booster *or*  My ad in your cookbook  
 We agree to pay \$ \_\_\_\_\_  Cash or  Check

<b>COVER ADS</b>	<b>REGULAR AD PAGES</b>	
<input type="checkbox"/> Inside Front	<input type="checkbox"/> Full Page	<input type="checkbox"/> 1/4 Page (8 lines of copy) <input type="checkbox"/> Booster Ad
<input type="checkbox"/> Inside Back	<input type="checkbox"/> 1/2 Page	<input type="checkbox"/> 1/6 Page (6 lines of copy) (1 line of copy)
<input type="checkbox"/> Outside Back	<input type="checkbox"/> 1/3 Page (10 lines of copy)	<input type="checkbox"/> 1/8 Page (4 lines of copy)

Name of Advertiser or Booster (type or print) \_\_\_\_\_  
 Advertising Copy (type or print) \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_

Pictures or artwork furnished?  Yes  No      Approved by \_\_\_\_\_  
 Solicited by \_\_\_\_\_      Firm \_\_\_\_\_  
 Organization \_\_\_\_\_      Address \_\_\_\_\_

**NOTE:** Do not staple or tape over copy! Print all names clearly. We cannot be responsible for errors when copy is illegible. We do not guarantee the use of any logos that are not the correct size for the ad purchased. If more space is needed, write on back. Send all receipt/layout forms to Fundcraft.

Complete all information, cut along the dotted line and leave the bottom portion of this page with the advertiser as a receipt.

**AD POSSIBILITIES**

Full page	1/2 page	1/3 page	1/4 page	1/6 and 1/8 page
-----------	----------	----------	----------	------------------

These sketches show the relative sizes of our ads. Use your own judgement on how much to put on full and half page ads. Remember that logos will take up space so use fewer lines of copy when logos are to be used. See the other side of the layout form for correct ad sizes.

**ADVERTISING RECEIPT**

Received from \_\_\_\_\_,  
 the amount of \$ \_\_\_\_\_ by  cash  check for the purchase of advertising space in our cookbook.

Solicited by \_\_\_\_\_  
 Organization \_\_\_\_\_

**ADVERTISING RECEIPT AND LAYOUT FORM**

- DO** submit business cards or other ads from merchants. Our art department will resize them.
- DO** submit original artwork, photos on disk at 300 dpi in JPEG, TIFF or PDF, EPS.
- DO** submit a layout form for each merchant.
- DO NOT** submit art larger than 8.5" x 11"
- DO NOT** submit photos clipped from newspaper, magazines, etc. They will reproduce poorly.

## Layout Form

One form for each ad. Fill out all the information, tear off the bottom half and give it to the merchant as his receipt. Write any special instructions on the layout. Please print all ad copy.

**IMPORTANT: All ad layout forms should be mailed to Fundcraft with the other material for your book.**  
 P.O. Box 340 • Collierville, TN 38027 57

## Step 5: Promotion and Sales

# Don't Wait Pre-Sell! ●●● Start Selling Your Books Now!

### Fundcraft Makes it Easy with FREE:

- Web Advertising
- News Release Sample
- Advance Sale Coupons & Gift Certificates
- Posters
- ISBN Numbers — **Upgrade**
- Counter Display Boxes — **Upgrade**

### Distribute Cookbooks to your Sales Force:

- Motivate your team! Keep track of book sales on a weekly basis. Plan for a reorder if necessary.
- Keep track of your money. Set up a bank account with 2 people responsible for withdrawal.

### Don't Wait! Pre-Sell

- Start selling your cookbook before they're printed. Request **FREE** Advance Sale Coupons, Posters, Gift Certificates and sample News Release.

### Sell in Stores

- Local stores are excellent locations to sell or advertise your book.
- You will need an ISBN number on the back of your cookbook. We can supply that for you. See Price Chart.
- You'll need a Counter Display Box to show off your book. We can supply that for you. See Price Chart. (Not compatible with 3-ring cookbooks)



## Step 5: Promotion and Sales

# We Help You Sell! See What Sales Tools We Offer!

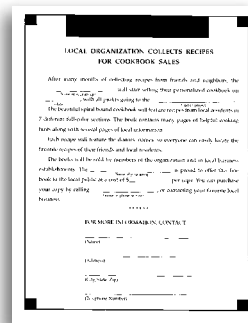
### Free Web Advertising!

Fundcraft offers free use of the largest cooking site on the internet at no cost for your group. After the cookbook is printed, you can post information about your book to the internet site for international sales. All money from cookbook sales goes directly to the group. The front cover and a favorite recipe is posted from your book. *Cookbooks.com* is the largest cooking site on the web with over 100,000 visitors per day and many free features to draw cooking enthusiasts from around the world.



### Free! Sample News Release

Fundcraft sample news release can be downloaded from our website, [www.fundcraft.com](http://www.fundcraft.com). We recommend you mail the news release, along with a photo of your committee and any information about your group, to every News Media in your area, advertising the release of your beautiful cookbook.



### Free! Advance Sale Coupons & Gift Certificates

This is a great way to pre-sell your cookbooks and is very handy if the books will not be completed in time for a specific event.



### Free! Posters

Take advantage of **FREE** full-color posters available to advertise your cookbook by calling **1-800-853-1363**.



### Use Our Free Tools To Help You Sell More!



## Check List Before Submitting Your Order

### Recipe Sheets:

- All recipes must be on same size paper.
- Check to see if recipes are sorted in the correct section and the number of recipes printed on each section cover sheet.
- Include text and photo for your Local Information pages. Number the pages as you want them to appear. (A,B,C,D)
- Cover information to be imprinted on a separate page.
- If you sell Ads, send all merchant layout sheets.

### Order Form:

- Fill out the Order Form completely. Your order cannot be processed unless it is completed and signed by TWO unrelated adults.
- Cookbook Specifications – Number of Recipes, Books and Base Price per book filled out.
- Mark all your options as listed on the Order Form and calculate the total cost of your order.
- If your cookbooks will not be sold for non-profit fundraising purposes, include 50% of the cost as a deposit with your order. Final balance is due before shipping. We accept check, money order or credit card (MC or Visa).
- Include any coupons with your order. Coupons submitted after your order has been processed will not be honored.
- If you use Short/Cut™ online, your completed Order Form must be received before your order can be processed.
- Securely wrap and ship your package to Fundcraft and we'll do the rest. Order Plenty of Books. Reorders are available upon request.



Call 1-800-853-1363  
if you have any questions.

**Confirmation:**

Upon receipt of your order, you will be sent an Order Acknowledgement with a factory production number, either by email or mail.

This acknowledgement is our interpretation of your order and should be checked carefully. No response is necessary unless you have concerns. Whenever you call, please refer to your factory production number.

**Cookbook Proof:**

After your recipes, local information pages and cover have been completed, you will be notified that a Free proof copy has been posted online for your review, (if this option is selected on the order form). You have FIVE days (not business days) to look at your book. If no response is received, your book will be moved to production on the sixth day. If you should need more time, just notify us and we will put your order on HOLD and production time will be delayed.

**Hard Copy Proof:**

You may opt for a Hard Copy Proof (copy of recipes, local information pages, cover, etc. are mailed to you, along with your original recipes). This will incur an additional charge. Production time is delayed until we receive changes, if any.

**Payment:**

On the day the order is ready, you will receive an itemized invoice by email or mail. Orders with 67 day credit terms, the billing will list two payment due dates: 50% is due 37 days from the ship date and the balance is due 67 days after ship date. (This gives you time to sell your books.) This is the only billing mailed as long as the account stays current with the payment terms.

If your order requires 50% payment with the initial order and the balance due when books are ready to ship, you will be mailed or emailed a statement, including shipping charges. Your cookbooks will be shipped when the balance is paid in full.

**What to Expect After  
Your Order Has Been  
Submitted:**



# Terms Policies

## Payment Terms

- No prepayment for fundraising organizations with approved credit. (Two unrelated adults must sign the order form for approved credit.) Your first payment of 50% of the total is due 37 days after books are shipped and balance is due 67 days from ship date.
- Terms for individuals, families and businesses who sell books for profit is 50% of the total when the order is placed. After order is printed, a final invoice is issued for the balance, including freight, and must be paid before the order is shipped.

## Overruns and Underruns:

- All orders are subject to a 10% overrun/underrun policy.
- This is a standard practice in the printing industry, due to spoilage during the printing process.
- You will only be billed for the number of books you receive, which could be 10% over or 10% under.

## Production Time:

- Short/Cut™ program — 25 to 30 business days
- Books we type and proof— 35 to 50 business days
- Rush Service available for an additional charge — 25 business days



## Shipping:

- All orders require a street address and cannot be shipped to a P.O. Box.
- Fedex Ground or UPS charges are added to your billing
- With larger, heavier orders (such as three-ring notebooks), commercial trucks are used to save costs to the customer.
- Commercial trucklines charge extra for inside delivery and unloading. This charge is the responsibility of the customer and is added to the final billing.
- All commercial carriers give priority delivery service to a business address; so you may want to give a business address for delivery of your books.
- Orders shipped outside of the U.S. must be prepaid for both books and freight.
- Overseas APO and FPO orders are shipped by U.S. Postal Service Media Mail and usually takes 4 to 6 weeks for delivery.

## Reorders:

- Many groups reorder year after year as an easy way to replenish their Treasury.
- Fundcraft keeps the printing files for at least 10 years after the last printing.
- Reorder quotes available on our website, [www.fundcraft.com](http://www.fundcraft.com). Just enter your WebID and password for your group. Previous order must have no balance due.
- Minimum reprint order 100 books.
- Reprints average 10 to 15 cents per book less than original order for the same number of cookbooks.
- All reorder prices are based on our current price chart.

## Frequently Asked Questions:



### You have questions . . . We have answers!

**Q:** Do we have to use Fundcraft Recipe Collection letters?

**A:** No. We supply these free if you request them; however, you can collect the recipes on plain paper as long as they are all the same size and only one recipe per page and not written on the backs.

**Q:** If a recipe is too long for one Recipe Collection Letter, what should we do?

**A:** Continue the recipe on another sheet of paper and staple them together.

**Q:** Do recipes have to be typed?

**A:** No. Clear handwritten recipes are acceptable.

**Q:** Do you count icings for cakes as another recipe?

**A:** No. If the icing goes with the cake, it is counted only as one recipe.

**Q:** What is a 10% overrun - underrun?

**A:** Your cookbook travels through many stages in our printing process. During production, some books may be damaged. We print 10% more than what is ordered to cover books damaged through production. Out of the 10%, we ship 3% in Free Freight Books. If books are damaged, we may ship less than full order. You are only billed for those books you receive.

**Q:** Shouldn't we give our cookbook order to a local printer?

**A:** Local printers do a fine job; however, many of them refer orders to Fundcraft due to our large volume capacity. It is not likely that a local printer could come close to our prices or quality.

**Q:** We have a small group. Can we have a successful cookbook fundraising drive?

**A:** Yes. Most of our success stories are from small organizations. A minimum of 10 members can complete it successfully.

**Q:** Can individuals and businesses publish a cookbook for profit?

**A:** Yes. The program is the same as with fundraising groups except for the payment terms, requiring 50% of the payment with the order and balance before books are shipped.

**Q:** Can we change the title on Fundcraft cover designs?

**A:** Yes. Many of our cover designs can have the title changed. Under each design is an explanation of what can be changed. The same goes for our divider designs.

**Q:** Can we print recipes from newspapers and other cookbooks?

**A:** Yes. You can use recipes from various sources, but do not reference source. There are a few recipes that have the title trademarked or copyrighted that cannot be used, such as Kentucky Silk Pie, Derby Pie, and Runza. You cannot use complete works from any book due to copyright laws. The personalized cookbook program is designed for group members to submit their favorite recipes and in many cases those recipes have been changed for their personal taste.

**Q:** Can we use art and drawings from other sources for our cookbook?

**A:** Artwork from books and greeting cards are usually copyrighted. It is better to use Fundcraft art or have a local high school art instructor or other local artist design a custom front cover.

**Q:** Why does Fundcraft place a copyright on the title page?

**A:** If you are using Fundcraft cover and divider sets, recipe formats and cooking hints, our copyright protects this material. Recipes cannot be copyrighted. If you are using your own artwork, you have the option of copyrighting your own book.

**Call 1.800.853.1363 for details.**

## Publish Your Cookbook on a Personalized CD

**“You Collect the Recipes,  
We’ll Do the Rest!”**



## You can now have your cookbook published on a personalized CD

The CD label will be personalized with your group's name, making the custom CD a professional product that can be sold separately or bundled with your fundraising cookbook.

When your customers load the CD into their computers, they will see your front cover, along with the complete cookbook. They will be able to navigate to the section index, click on a recipe, view it on the screen and even print it. The cookbook on CD is fast and easy to use.

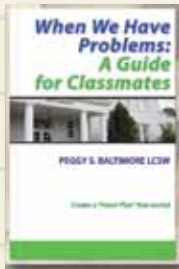
For only \$3.50 each and a minimum order of 25 CDs, this is a wonderful option to bundle with your printed cookbooks or sell the CD by itself.

**Call 1-800-853-1363 if you have any questions or send an email to [info@fundcraft.com](mailto:info@fundcraft.com).**

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products or programs, please feel free to call  
us toll-free at 1.800.259.2592!**



*See what else our Publishing Family has to offer!*

**Fundcraft.com** - Specializing in 100-5,000 custom fundraising and promotional cookbooks with many options.

**Cookbooks.com** - The leading cooking destination on the web with over a million searchable recipes and many cooking related links.

**Instantpublisher.com** - Specializes in completely custom books in quantities from 25-25,000 printed directly from customer files.

**Photogalley.com** - Allows you to create a Photo Album, Photo Book, Book, Cookbook, Yearbook. Almost any type of printed material can be printed by Photogalley!

**Schoolplanners.com** - Specializes in providing cost effective school planners.

**Familymemories.com** - Preserving memories one photo book at a time with custom photo books starting at \$16.95 each.

**Fcpromotions.com** - Includes pre-designed cookbooks and calendars customizable with company logos for custom promotional gifts.

# CONNECT WITH US



Learn About News & Updates | Seasonal Coupon Offers | Share Your Success Story



We Keep You Up to Date On the Trendiest Cooking Tips and Best Recipes!

**Fundcraft Publishing** Yesterday

Cooking Tip: If soup tastes too salty, a raw piece of potato placed in the pot will absorb the salt!

Like · Comment · Share

Jennifer Bell likes this.

Write a comment...

**Fundcraft Publishing** shared a link. Wednesday

The recipe of the week is now on our blog! It's fun and easy. You can whip it up for any summer party or get-together. Check it out!

 **Recipe of the Week: Spinach Dip**  
fundcraft.wordpress.com

Happy first day of summer! It's a busy time of year and there will be lots of events happening - pool parties, birthday parties, wedding

Like · Comment · Share

Lisa Rabon Johnson likes this.

Write a comment...

“Like” our page on Facebook and follow us on Twitter!



(<http://www.facebook.com/FundcraftPublishing>)

(@FundcraftPub)

**DECATUR, AL**  
*ABB Friends & Family*

I've worked with Fundcraft on three cookbook projects during the past year. They not only have a simple, easy to use program, but they also have always been friendly and helpful when I've called with a question. I chose them because of the quality of work and their beautiful cover, divider and filler artwork options. Thank you!!!

**Profit: \$6,500.00**

**HOLLISTER, CA**  
*Chamblee Family Reunion*

We were very impressed and pleased with the experience. Your establishment was pleasurable and easy to work with. I recommend you to all who ask.

**Profit: \$1,500.00**

**OAKDALE, CT**  
*Friends of Otis Library*

You people certainly made this an easy experience for us. It was loads of fun, too! **Profit: \$5,000.00**

**MONTICELLO, FL**  
*Jefferson Senior Citizens Center*

I wanted to raise funds for the center to benefit the Seniors. The cookbook was accepted by the residents of Jefferson County. We are delighted with our success. Thank you.

**Profit: \$8,100.00**

**COLUMBUS, GA**  
*Kappa Chi Chapter Eta Phi Sorority*

I was able to sell the books because they were easy to read, attractive and the benefit was for a good cause. I highly recommend this project as a fundraiser for any organization.

**Profit: \$2,000.00**

**OAK GROVE, LA**  
*Trinity Baptist Church*

Everyone was very pleased and excited about the cookbooks. We would recommend your company to anyone. The books were very professionally done and well produced. Thank you again. **Profit: \$3,000.00**

**BALTIMORE, MD**  
*RK&K Spin-gineers*

Our cookbooks were great!! It looked 300% better than I ever imagined. The program was first-rate. If we do it again, I would have the Fundcraft typists do the work. The best feature was to be able to customize the book to fit our theme. Any questions I had were answered promptly and professionally. Keep up the great work!!

**Profit: \$2,500.00**

**GASTONIA, NC**  
*Gaston Co. Health Dept. Staff Organization*

It was so easy working with Fundcraft on our fundraising project. They answered all my questions during the project with great customer service – no matter how often I contacted them. The website is very easy to use. We typed our own recipes and the template was easy to follow, to update and to submit. Our cookbooks came in by the date promised. This was an EASY fundraiser! Our cookbooks sold in 2 1/2 months!

**Profit: \$2,000.00**

**PORT ROYAL, PA**  
*Turbett Grange*

Everybody at Fundcraft was very friendly and eager to help and answer questions. We like all the options we had to make it OUR special cookbook. We have gotten a lot of positive feedback. We are really glad we took this step as a fundraiser. Thanks again for all your support.

**Profit: \$10,000.00**

**MUNFORD, TN**  
*Drummonds Elementary PTO*

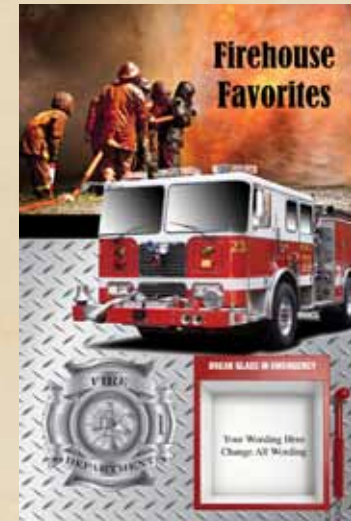
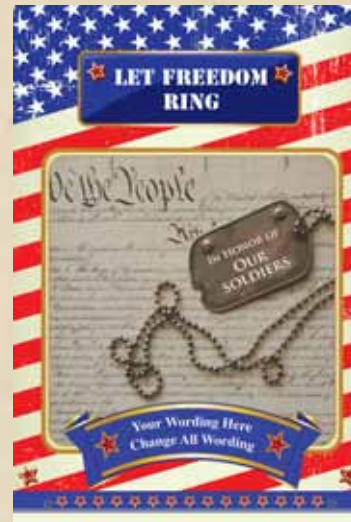
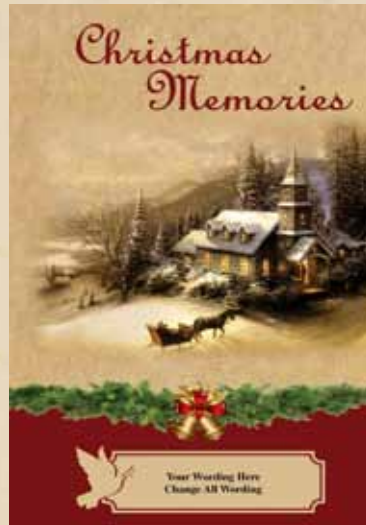
I would like to say thank you to Fundcraft for making our fundraiser so easy. Our PTO had been burned by other cookbook companies before and we were very cautious about trying again, but Fundcraft is a company you can trust. Fundcraft kept in touch with us through the whole process to let us know what the status of our books was. We received our books earlier than expected (even during their busiest time – THANK YOU, FUNDCRAFT!!!!).

**Profit: \$3,000.00**



# Quality Cookbooks from the Nation's Oldest & Largest Community Cookbook Publisher

.....That's Why You Spend Less & Sell the Best! .....



*Shipping over 80 million fundraising cookbooks to 135,000 groups!*

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*Open Monday-Friday from 8:00 a.m. to 4:30 p.m. (cst)*



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