



SHORT/CUT™

FOR WINDOWS



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THANK YOU

for selecting the original **Short/Cut**™ personalized cookbook computer program. This easy-to-follow program will guide you through the recipe entry and proofreading of your cookbook with the ease of a professional data entry person.

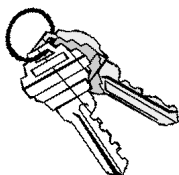


It is very important that you select a member of your group who is already a good typist and works frequently on an IBM compatible PC at home or at work. A limited amount of experience with Windows is helpful. Also, we recommend you recruit at least two good proofreaders from your group during the typing process.

An average-sized cookbook will take a good typist about twenty hours to type. Include about ten hours for proofreading and you have a significant amount of time committed to your cookbook preparation.

Please take the next thirty minutes to read this manual and perhaps make your typing time more enjoyable.

KEYS TO A BETTER COOKBOOK



Please follow these easy steps to make your personalized cookbook a success.

- Use our recipe collection forms if possible. All necessary information is presented in our standard recipe format. You will find that the **Short/Cut**™ program follows this same format.
- Gather all the recipes you can before you begin typing. Divide them into sections using our ten single-color section dividers or our seven full-color dividers. As an option, you may create your own sections with our Design Your Own feature. Please refer to your Fundcraft Workbook for information on divider options.
- Recruit at least two proofreaders. Do not proofread your own typing. If you wish to divide up the typing, make sure someone else proofreads your section.
- It is recommended that one person types all the recipes on one computer. If two or more typists share the typing, decide in advance how you will set up the recipes, abbreviate words, etc. Make sure all typists review this manual before beginning. If you wish to split up the typing and use more than one computer, you must contact technical support for assistance (901-853-7174). Failure to do so may result in your order being delayed and/or retyped by Fundcraft.
- The **Short/Cut**™ program is a single-user program. It is designed to be used by one person, on one computer. You may experience printing problems if you install the program on a network. Fundcraft cannot assist you in solving network-related problems.

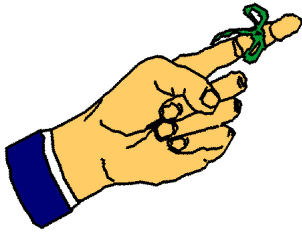
- Type one section at a time. Print out that section and give it to a proofreader, along with the original recipes. The proofreader should compare the original and typed versions to make sure nothing has been left out. Corrections should be marked in the margins of the printed copy. Remember, it is much easier and more accurate to proofread a few recipes at a time than it is to tackle an entire book.
- After making your corrections the first time, print out another copy and have someone else proofread the corrected version. Make the final corrections. Repeat these steps for each section.
- Please do not type any of your recipes in a language other than English. While it is common to include foreign words in titles and ingredients, please do not type quantities, descriptions, and instructions in another language.
- Remember, it is your responsibility to make sure your recipes are typed correctly. Fundcraft will not correct your book before printing it.

If, at any time, you have questions about the Short/Cut™ program, please call direct to our technical support department for the answers - Please have your Short/Cut™ disk number handy.

901-853-7174

Monday through Friday

8:00 a.m. to 4:00 p.m. CST




PLEASE REMEMBER

- Please read the manual before you begin typing your recipes. Many recipes are complicated. The manual will help you decide how to set them up in the **Short/Cut**™ program. Pay close attention to the sections describing Difficult Recipes and the Ten Most Common Mistakes.
- Decide on your cookbook layout before you begin to type. Pick from our ten single-color section dividers, seven full-color dividers, or design your own sections.
- The price chart assumes recipes only. Nutritional information, personal comments and other material not related to making the recipe will result in an additional charge.
- Each recipe must have a Title.
- Please use ALL CAPS in the Title of your recipes only. Do not use ALL CAPS for emphasis in the Ingredient or Method section. Do not put Subheadings in ALL CAPS. Do not put donor names in ALL CAPS. Please refer to the section on Common Recipe errors for clarification.
- Use the recommended ingredient abbreviation list on page 40. You will also be able to view this list by clicking the “Abbreviations” button on the recipe screen (see page 22).
- Please, do not use quotation marks (“) as an abbreviation for inches. Please spell it out instead. Your book will be much more readable and attractive.

- Type only one ingredient per line. Hit the Enter key after each ingredient. If the ingredient is long, let the computer wrap it around for you. Hit the Enter key only after you have finished typing the complete ingredient description. The computer will let you know if you have exceeded the maximum length.
- When typing the Method (recipe instructions), hit the Enter key only when you wish to start a new paragraph. Recipes that start a new paragraph with each sentence look disjointed. Only the most complicated recipes require more than one paragraph.
- Do not use accent marks on words such as saute and puree. Our typesetting program will not place the accent mark over the “e” but will leave it hanging off the end of the word like an apostrophe.
- Please use the tilde (~) to represent the degree symbol. Your keyboard does not have a very small raised circle or degree sign. Our system will convert the tilde (~) symbol to a degree sign when your book is printed in its final format.
- You may not put any information in chart format with two columns of information. Type all information in the Method box in paragraph format.
- The Submitted By box should only contain names, titles, cities, states, etc. Sentences and dedications should not be placed in this box.
- Do not turn off your computer at the end of a typing session until you have exited the **Short/Cut**™ program and returned to the Windows Program Manager.
- You do not need a mouse to use the **Short/Cut**™ program. Throughout this manual, when you are instructed to “click” with the mouse on a command, you will be able to use the keyboard instead. The “Alt” key along with the underlined letter in the command will perform just as if you clicked with the mouse.

INSTALLATION

Hardware Requirements

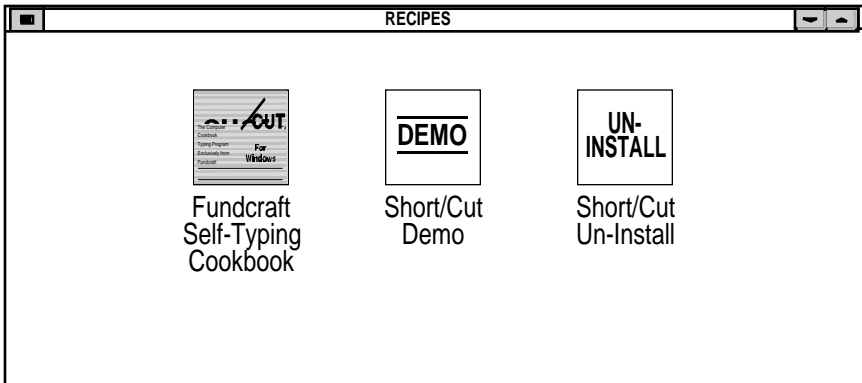
- Computer:** Any IBM PC or compatible capable of running Windows
4 MB RAM minimum (8 recommended)
DOS 5.0 or higher
Windows 3.1 or higher 
A mouse is recommended, but not required
- Disk Drives:** A 3 1/2-inch high density disk drive
A hard drive with at least 1.5 MB of available space
- Printer:** Any printer that is compatible with your computer (If you have trouble printing with your Inkjet or Bubblejet printer, please call Technical Support at 901-853-7174.)

★ **Important** : Before installing the **Short/Cut**™ program, please make sure all programs on your computer are closed. If you have Microsoft Office or Microsoft QuickShelf, please close them prior to installation. The Microsoft Office toolbar is normally located in the upper right corner of your screen. Click on the right most button and select “Exit” from the drop down menu. The Microsoft QuickShelf toolbar is normally located in the top left corner of your screen. Click on the down arrow box of the toolbar and select “Exit” from the drop down menu. If you have Windows ‘95, make sure your task bar (usually on the bottom of the screen) is clear of all programs (except “Start”).

Windows 3.1

The Setup program will automatically copy the required files from the Fundcraft **Short/Cut**™ disk to your hard drive.

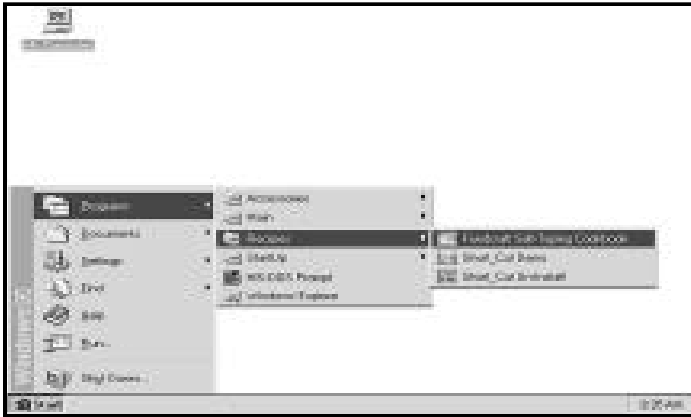
1. Insert the **Short/Cut**™ disk in the disk drive.
2. From the Program Manager window, click on File and Run.
3. Type in **a:setup** (or **b:setup** if your 3 1/2-inch disk drive is letter b).
4. Click “OK” and the program will be copied to the hard drive on your computer.
5. You will be prompted to choose the directory you wish to use for the **Short/Cut**™ program. **C:\RECIPES** is already selected for you. If this is OK, just click “Continue.” If you wish to use another directory location, enter it here then click “Continue.”
6. A program group named “Recipes” will be created. The program group will contain three icons: the **Short/Cut**™ icon, the Demo icon, and the Un-Install icon.



7. To load the program, double click on the program group Recipes, then double click on the **Short/Cut**™ icon.

Windows 95

1. Insert the **Short/Cut**™ disk into the disk drive.
2. Click the “Start” button in the lower left corner of your screen.
3. Click on “Run.”
4. In the command box, type **a:setup.exe** (or **b:setup.exe** if your 3 1/2-inch drive is letter b).
5. Click OK and the program will be copied to the hard drive of your computer.
6. You will be prompted to choose the directory you wish to use for the **Short/Cut**™ program. **C:\RECIPES** is already selected for you. If this is OK, just click “Continue.” If you wish to use another directory location, enter it here then click “Continue.”



7. To load the **Short/Cut**™ program click the “Start” button, followed by “Programs” and then “Recipes.” You will see three Icons indicating the Fundcraft Self-Typing Cookbook program, the **Short/Cut**™ Demo and the **Short/Cut**™ Un-Install program. Click on the Fundcraft Self/Typing Cookbook icon.

Try the Demo... If you wish to preview the program, you can select the Demo icon. You will be able to view the program, test it out by typing in some recipes, and move around from screen to screen. The only difference with the Demo version is that all selections made and recipes typed will not be permanent and will disappear as soon as you exit the Demo program.

WINDOWS COMMANDS YOU SHOULD KNOW

Keep this reference handy as you work in the **Short/Cut**™ program. It will help you move around from screen to screen. You do not need a lot of experience with Windows to use the **Short/Cut**™ program. All commands appear on the screen and helpful instructions are frequently given to help you make the right choices. The following commands are very similar to other Windows programs that let you edit text (word processing programs, text editors, desktop publishers, etc.). You will find that many of the commands are familiar to you and will come naturally while you use the **Short/Cut**™ program.

Left-Click: Use the left mouse button to make a selection or to move the cursor (blinking line) around on the screen. Move the mouse to the desired location on the screen and click the left button to select a command button or to place the cursor at that location.

Right-Click: The right mouse button will allow you to change the background screen color of most **Short/Cut**™ windows. You may view all the available colors by continuing to click the right mouse button. Once all of the colors have been displayed, the sequence will be displayed again in the same order. You may change screen colors at any time.

Alt-Command: Use the Alt Key along with the underlined letter in a command button to select the command without using the mouse. For example, to move from one recipe to the next, you may click on the PgDown Button with your mouse, hit the PgDown key on the keyboard, or hold the Alt key down while typing the letter D for PgDown. Typists who are not comfortable with a mouse can use all the features of the **Short/Cut**™ program with the Alt-Command option.

Tab: Use the Tab key to move from box to box on the screen. For instance, after typing in a recipe title, the Tab key will move you to the Subtitle box and then to the ingredient box, etc.

Shift-Tab: Use the Shift-Tab key combination to move to a previous box on the screen. For instance, if you are typing in a method for a recipe and hit Shift-Tab, you will move up on the screen to the ingredient box. Shift-Tab is useful to help you get back to where you were before hitting the Tab key.

Enter: Use the Enter key to begin a new line or paragraph. In the ingredient section, hit the Enter key after each ingredient. You should begin a new line for each ingredient in the recipe. In the method box, use the Enter key only when you wish to begin a new paragraph. You will notice that each paragraph is indented for you automatically.

Backspace: Use the backspace key to erase text as the cursor moves backwards over what has just been typed. (Use the left-arrow to move backwards without erasing.)

Home: Use the Home key to get to the beginning of the line you are typing.

End: Use the End key to get to the end of the line you are typing.

Right-Arrow: Use the Right-arrow key to move within a line of type without erasing or changing the characters.

Left-Arrow: Use the Left-arrow key to move within a line of type without erasing or changing the characters.

ADDITIONAL COMMANDS THAT MAY BE USEFUL

You may find that you need a few of the editing commands listed below. They are listed here for your convenience. The **Short/Cut**™ program is very user-friendly and can be used effectively by either novice or experienced Windows users.

Shift-Arrow: Use the Shift key with any arrow keys to mark text that needs to be deleted, moved, or copied.

Shift-End: Use the Shift-End combination to mark text that you wish to edit from the cursor to the end of the line. Once it is marked, you can delete or move it. To mark more than one line, continue to hold the Shift key down and use the down arrow to extend your selection. This method is very common in Windows and DOS editing programs and functions the same way in **Short/Cut**™.

Delete: Use the Delete key to delete text that has been marked for editing or to delete the character just to the right of the cursor. Text deleted this way cannot be pasted elsewhere.

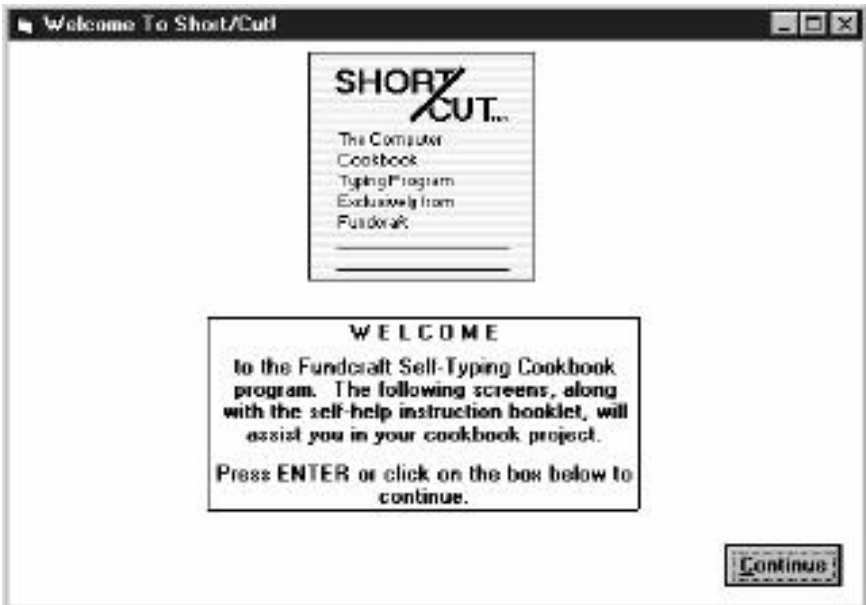
Ctrl-X: Use this key combination to cut text marked with the Shift-Arrow or Shift-End techniques above. The text is held as a scrap that can then be pasted somewhere else. Use this method to cut and paste text that has been typed out of order and needs to be moved.

Ctrl-C: Use this key to copy text that has been marked using the above techniques. It can then be pasted using the Ctrl-V command described below.

Ctrl-V: Once text has been selected and cut using the above techniques, it can then be pasted in the appropriate location with this command. Place the cursor where you want the text to appear and hold the Ctrl key down while hitting the V key once.

THE TYPING BEGINS

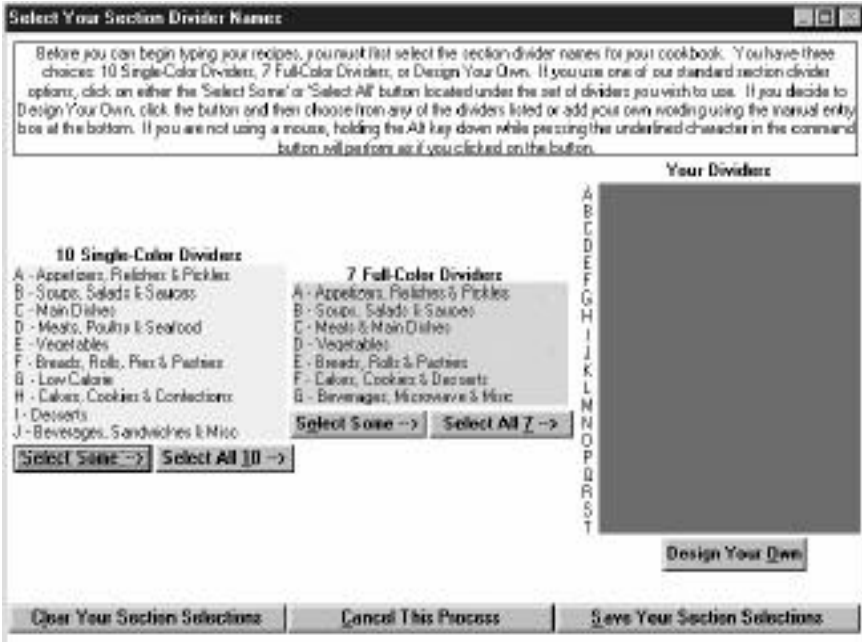
By now you should have installed the **Short/Cut**™ program, viewed the Demo version, collected and sorted your recipes, and decided on your section divider names. You are now ready to begin typing your recipes into the **Short/Cut**™ program. From the Recipes window, double-click the **Short/Cut**™ icon.



The first thing you will see is our Welcome Screen. Hit the Enter key or click on the Continue button to proceed.

SELECT YOUR SECTION DIVIDER NAMES

When you begin the **Short/Cut**™ program for the first time, you will see the Select Your Section Divider Names screen.



IMPORTANT... You have several choices to make and the choices you make on this screen are permanent. Once your Section Divider selections have been made and saved, you cannot change them.

Choice #1: Ten Single-Color Dividers

If you have selected this option for your cookbook, you may choose up to ten of the section divider names listed in the left-most box on this screen. If you wish to use all ten of the divider names listed, simply click once on the “Select All 10” button located under the box. You will see the divider names move over to the right-most box labeled “Your Dividers.”

If you want only some of the ones listed, click once on the “Select Some” button just under the box. Then click once on each of the section dividers you do want. You will see the section divider names you select become highlighted. Once you have all the sections you want highlighted, click once again on the “Select Some” button. You will see the highlighted divider names move over to the right-most box labeled “Your Dividers.” You will also notice that they are in the order listed on the left, not in the order you selected them. You are not able to change the wording or the order of our standard section dividers. If you wish your cookbook dividers to appear in a different order, you must select the Design Your Own option described on the next page.

Choice #2: Seven Full-Color Dividers

If you have decided upon this design for your cookbook, you may choose up to seven of the section divider names listed in the middle box on this screen. If you wish to use all of the divider names listed, simply click once on the “Select All 7” button located under the box. You will see the divider names move over to the right-most box labeled “Your Dividers.”

If you only want some of the ones listed, click once on the “Select Some” button just under the box. Then click once on each of the section dividers you do want. You will see the section divider names you select become highlighted. Once you have all the sections you want highlighted, click once again on the “Select Some” button. You will see the highlighted divider names move over to the right-most box labeled “Your Dividers.”

You will also notice that they are in the order listed on the left, not in the order you selected them. You are not able to change the order or wording of our standard section dividers. If you wish your cookbook dividers to appear in a different order, you must select the Design your Own option described below.

Choice #3: Design Your Own Dividers

If you wish to design your own section divider names, click once on the button labeled “Design Your Own.” You will now be able to select section divider names from either of the other two boxes, as well as enter your own divider names. Additionally, you will be able to place the section divider names in any order you wish.

You are allowed up to 20 divider names. Please refer to your order form for pricing information about designing your own dividers.

If you wish one or more of your Special Dividers to contain the same wording as one of our Standard Dividers, simply “drag and drop” the desired section divider name to the “Your Dividers” box. If you wish to type in your own wording, click on the “Add Section” button, type the desired wording for your section divider and press the Enter key.

If you make a mistake while entering your section dividers, you may select “Delete Section.” Enter the letter of the divider you wish to delete. Select “Add Section” and re-enter the correct information.

If you wish to change the order of your section dividers, you may select “Move Section.” Enter the letter next to the divider you wish to move, hit the Tab key and enter the letter where you wish to insert it. When you hit the Enter key, the divider will be moved to that location and all the other section dividers will be shifted to make room for it.

The section divider names will appear in your book just the way they appear on this screen. Please make sure they are spelled correctly and completely. (If your divider name has an ampersand (&), you must put two together (&&) in order for it to appear on your screen. Only one will print in your book.)

Important...If you select the Design Your Own option to add a section divider to either the single-color or full-color standard dividers, or to make up your own section divider names, you must submit a layout of your special divider with your order form. Your special divider will be set up in our Art Department along with the text you have selected on this screen. Because our standard dividers are pre-printed, you may not change the wording without submitting your own design.

Save Your Section Selection

Once you have placed your section divider names in the “Your Dividers” box and everything appears as you want it, click on the “Save Your Section Selection” button. You will be asked to make sure your selection is correct. If it is not correct, click “Cancel” now. Remember, once you save your section selection, you cannot change it.

Oops...You are able to start the selection process over at any time before exiting this screen by simply clicking “Clear Your Section Selection.” You may quit the program without making a selection by clicking “Cancel This Process.”

Remember...You must select your section dividers before you can enter any recipes.

THE MAIN MENU

The Main Menu is the first screen you will see each time you load the **Short/Cut**™ program (after selecting your section dividers). You have four options:

Enter/Edit Recipes : Most of your time will be spent in this section. As the keyboard icon implies you will do all your typing here. You will also go here to add, delete, move and edit recipes.

Check/Change Printer Settings: Use this option only when your proof copy does not look right. If you see funny looking characters, paragraphs that do not line up right, extra characters, etc. on your proof report, you may have a conflict between your printer and your computer. This option will let you view the settings in Windows Print Manager. If the wrong printer is selected, you will be able to change the setting here. Make sure the printer selected is the one connected to your computer and that the description of the printer on the screen matches your printer make and model.

Print a Recipe Proof Report : After typing a section of recipes, you will return to the Main Menu and select this option to print a copy. You will then give this Proof Copy, along with the original recipes, to your proofreader. When your recipes are typed and corrected, you will return to this option to print a final proof copy that will be mailed with your order form and **Short/Cut**™ diskette to Fundcraft.

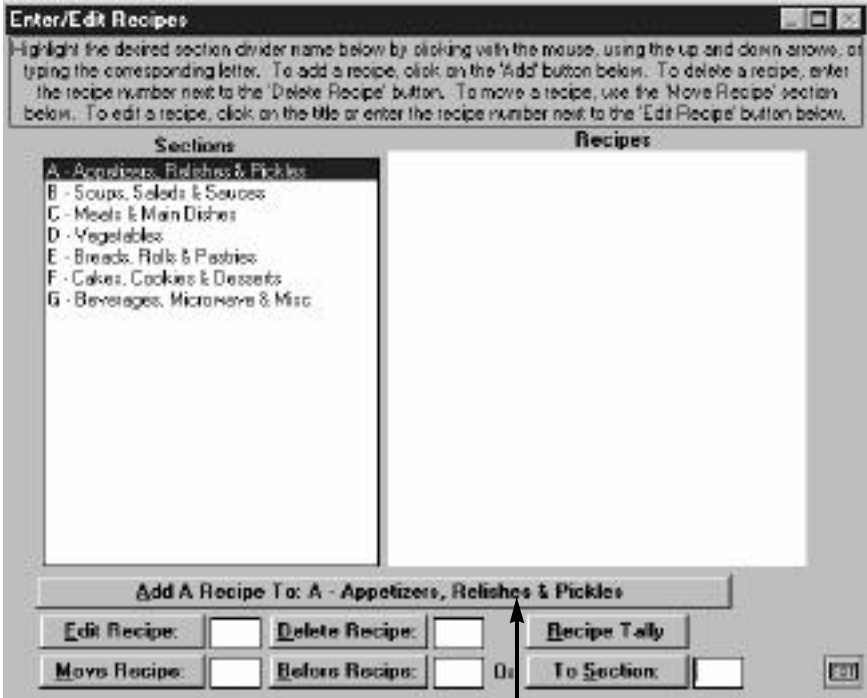
Move Recipes to Diskette: After typing, printing, proofing, and correcting your recipes, you will select this option to transfer your recipes onto the **Short/Cut**™ diskette. Fundcraft will use this recipe file to print your cookbook.



Note: You are able to change the screen color if you wish. Place your cursor in the blank space on the screen and click the right mouse button. The color will change each time you click. Continue clicking until the desired color is on the screen. If you pass a color you like, continue clicking until it comes up again. You can change screen colors at any time using this method.

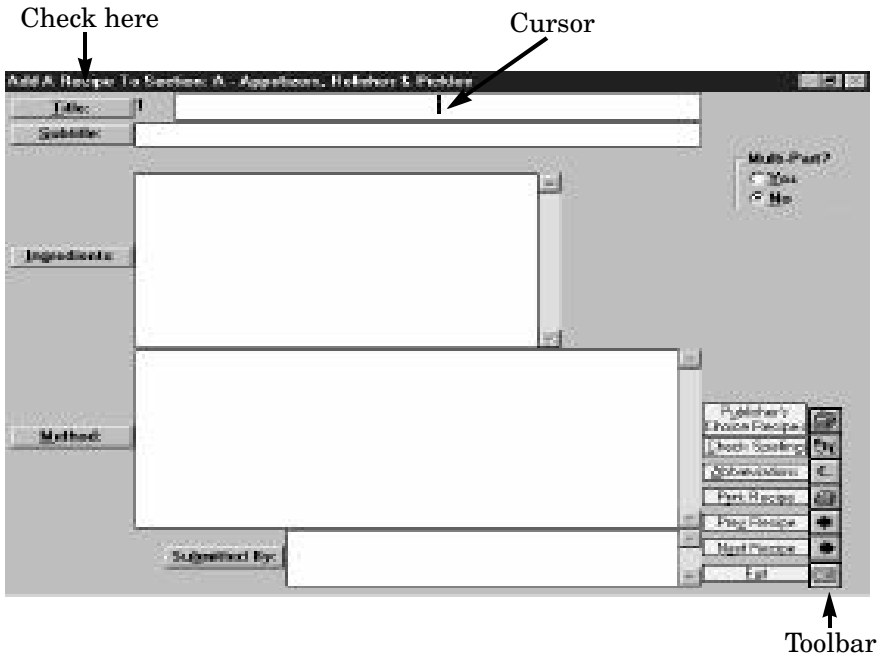
Please click on the "Enter/Edit Recipes" button or on the keyboard icon next to it.

ENTER/EDIT RECIPES



This window is divided into two parts. The left side shows the section divider names you selected previously. The right side shows the recipe titles typed into the section highlighted. Currently, the right side is blank. Let's solve that problem. Make sure the section for your first recipe is highlighted on the left side of the screen. To do this, you may click with the mouse, use the up or down arrows, or type the letter next to the section name. The large button just below the boxes will allow you to add a recipe to the section selected. Click this button. You will see a new screen that is ready for your first recipe.

THE RECIPE SCREEN



Please take a few moments to acquaint yourself with the Recipe Screen. Please look at the top of this screen. Verify that you have selected to add a recipe to the correct section for your first recipe. Make a habit of glancing here before typing a recipe to verify it is in the correct section.

Please note the toolbar in the lower right corner of the Recipe Screen. Each button on the toolbar is explained below. To view on the screen what each button means, simply drag the mouse over the desired button. A box will appear with a description of the button. (If you do not have a mouse, you may hit the Alt key to display the description. The underlined letter indicates the character to enter to activate the button.)



Fundcraft has a new, easy way for you to find just the right recipe to complete your cookbook. Included with your **Short/Cut**™ program are 168 “Publisher’s Choice” recipes. Feel free to use any of these time-tested recipes to complete your project. To make your job even easier, Fundcraft has already typed them for you. All you have to type is the donor’s name. For more information, please refer to page 25.



You are now able to spellcheck recipes as you type. It is strongly recommended that you click this button after you finish typing each recipe. Our customized dictionary includes many hard to spell cooking terms. Any word not recognized by the dictionary is highlighted. Alternative spellings are recommended, if available. You are able to “Replace” the word with an alternative spelling, retype the word correctly, or “Ignore” the spelling and leave the word as is. Try this feature, we think you will like it. It will make your proofreaders’ jobs much easier and your book more accurate. Be careful, though, the spellchecker will highlight only unrecognized words. If you type the wrong word (cook for cool, laser for layer, etc.), the spellchecker will overlook it. You still need to have your typing proofread for accuracy.



Press this button to view a list of common cookbook abbreviations. It is recommended that you abbreviate in the ingredient box only, not in the method. It is also recommended that you not use the quotation mark (“) to abbreviate “inches.” (The final print program assumes that the quotation marks are used in pairs, not by themselves.)



Many of our customers requested the ability to print one recipe at a time. It is now possible. Make sure the recipe you wish to print is on the screen. Click this button. The recipe is sent to the printer, including multiple parts, if applicable. Use this handy feature at any time – to send to the donor for clarification, to print a recipe after correcting it, to reprint a recipe that did not print clearly on a larger report, etc.



Use these two buttons to move from recipe to recipe within a section. From the last recipe in a section, you can select the “Next Recipe” button to obtain a blank recipe screen. This has the same effect as selecting the “Add a Recipe” button on the Enter/Edit screen.



Click this button to return to the Enter/Edit Recipe screen, when you have finished typing recipes in one section and wish to continue in another section, when you decide you have selected the wrong section and wish to back up or when you wish to quit typing for now.

The Title Box...You will see the cursor (blinking line) in the middle of the Title box. Every recipe must have a title. As you type your recipe title, you will notice that it is in all capital letters and is centered in the box. The title is the only part of the recipe allowed in all caps.

The Subtitle Box...Once your recipe title is entered, hit the Tab key to move the cursor to the Subtitle box. Enter a subtitle if you have one. The subtitle will appear in your cookbook centered in upper and lower case just after the title. It will be enclosed in parentheses. Use a subtitle to indicate special features about the recipe: Low-Calorie, Scandinavian, Sugar-Free, etc. They should be short with major words capitalized. Do not put complete sentences in this box.

The Ingredient Box...The ingredient box allows only one ingredient per line. Hit the Enter key after each ingredient. Some ingredient descriptions will not fit on one line and will “wrap” around to the next line. This is normal. Do not hit the Enter key until you have finished the entire ingredient description. If the ingredient description is too long, a message will appear on the screen. You will need to shorten the description or use an asterisk (*) to refer to further instruction in the Method. (Turn to the section on Difficult Recipes for more help on long ingredients.)

The ingredient box will accept as many ingredients as you enter. When the box fills up, you will see the ingredient list move up to allow another entry. On the right side of the box, a scroll bar will appear. This will allow you to click on the scroll bar to view ingredients that do not appear on the screen. (The up and down arrows do the same.)

The Method Box...Use this box to enter in paragraph form the instructions for completing your recipe. Notice that the paragraph is indented for you. When the line you are typing is full, the computer will automatically wrap around to the next line. Do not hit enter until you want to start a new paragraph. It is recommended that you not use too many short (one sentence) paragraphs in the method. Your recipe will look disjointed.

Many recipes are written in a format that mixes ingredients with instructions. You will need to convert these recipes to Fundcraft's recipe format that lists ingredients first and instructions last. Do not place a list of ingredients in the Method box. All information in this box should be in paragraph format. (Please refer to the section on Difficult Recipes for more help on setting up Mixed Method recipes.)

Since there is no degree symbol on your keyboard, you must use the tilde (~) key to represent the degree symbol. It is located above the Tab key in the upper left corner of your keyboard. Our typesetter will convert the tilde (~) to a degree symbol in your final cookbook.

A handy dictionary of common cooking terms and brand names is included in the appendix of this manual. Please refer to this list to help verify the spelling of the many cooking terms and brand names you will encounter as you type.

The Submitted By Box...This is perhaps the most important part of each recipe. It is where the donor is given credit for providing his or her recipe to your cookbook. A maximum of two donor names are allowed for each recipe. Do not forget to give everyone credit for helping with your project. Nothing sells cookbooks faster than seeing a friend's or loved one's name in print.

You may also include a title or short comment about each donor; for example, **Sue Baker, Class of 1957** or **James Washington, President** . Sentences and long descriptions are too long to fit here. Please limit the names and comments in the Submitted By box to two lines per recipe.

Congratulations...You have completed your first recipe! You may enter another recipe for the same section by hitting the Page Down key or by clicking on the "Next Recipe" button. You will see a blank screen with the cursor on a new Title Box. Remember, only use the "Next Recipe" button to enter a new recipe for the same section. When you wish to enter recipes in another section, you must click on the "Exit" button to return to the Enter/Edit Recipe screen.

PUBLISHER'S CHOICE RECIPES

Fundcraft is now offering a wonderful new way to make your recipe collection easier, "Publisher's Choice" recipes. Please feel free to explore all the wonderful recipes included with your **Short/Cut**™ disk.

To add a "Publisher's Choice" recipe to your cookbook, you must be at a blank recipe screen. To get to a blank recipe screen, click on the "Add a Recipe" button on the Enter/Edit Screen or on the "Right Arrow" (Next Recipe) button on the Recipe Screen.

These recipes are sorted into seven main categories. To view a recipe, click on the "Publisher's Choice" recipe icon. Click on the recipe section you are currently typing, and look through the list of titles below. When you see a title that interests you, simply click on it to see a preview of the recipe. To add the selected recipe to your cookbook, click on the "Add Recipe" button. You may press "Cancel" at any time to exit this screen and return to the Recipe Screen.

Selecting "Add Recipe" will transfer the selected recipe to the proper boxes on the current Recipe Screen. The recipe is now part of your cookbook. Feel free to make any additions or changes, and don't forget to include a donor name.



Note: Printed copies of Fundcraft's "Publisher's Choice" recipes are included in some customers' recipe collection packets. You may receive one of these recipes as part of your normal recipe collection efforts. They are easily identified by the colored paper on which they are printed and by the star in the upper left corner that says "Publisher's Choice." Instead of typing the recipe, take advantage of the new automatic feature described here. The title of the printed recipe should correspond to the title in the **Short/Cut**™ program.

TIPS ON TYPING DIFFICULT RECIPES

A few of the recipes you receive from your group will not resemble the format of the **Short/Cut**™ Recipe screen. These recipes can be converted to Fundcraft's format very easily. Please refer to the following examples as a guide to typing challenging recipes.

Multi-Part Recipes

There are some recipes that require more than one set of ingredients and, in some cases, more than one set of instructions. The following example will show you how to use the Multi-Part feature of the **Short/Cut**™ program. We will enter the following recipe in the **Short/Cut**™ program:

SUSAN DIMITROFF'S CHEESE CAKE

Graham Cracker crust:

20 graham crackers

3 Tbsp. sugar

1/2 stick margarine

Crush crackers and mix with margarine and sugar. Press crust into pan and bake at 350° for 5 minutes.

Filling:

1 (12 oz.) pkg. cream cheese

2 beaten eggs

1/2 c. sugar

1 tsp. vanilla

Cream the cheese and sugar together. Add eggs and vanilla. Pour into graham cracker crust. Bake at 350° for 20 minutes.

Topping:

1 c. sour cream

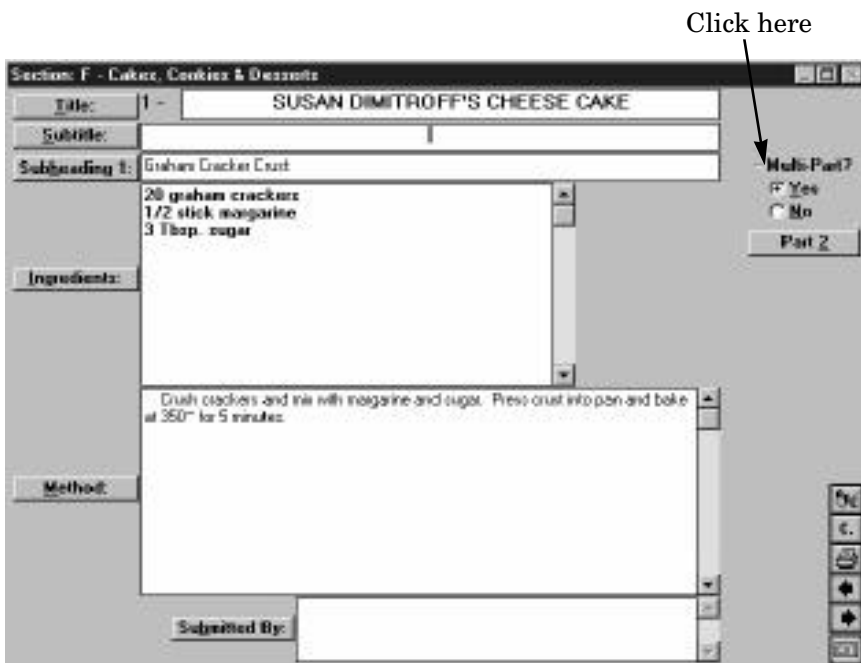
1 tsp. vanilla

1 Tbsp. sugar

Combine sour cream, sugar and vanilla.

Jimmie Sue Daniels

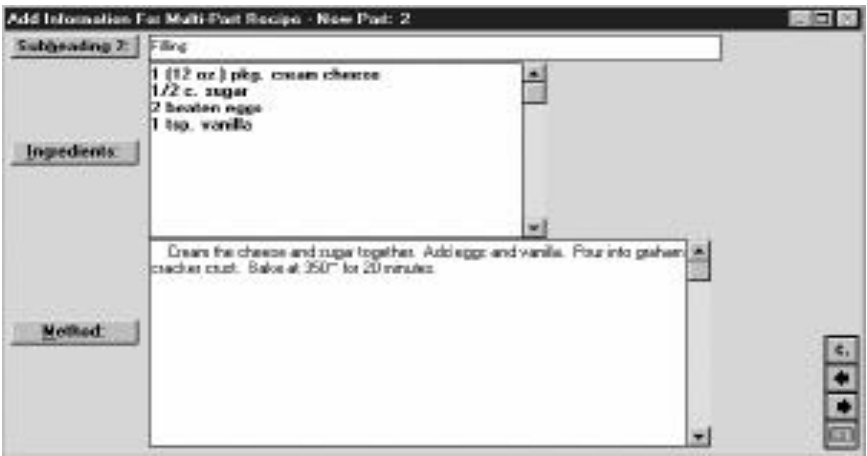
First, enter “**SUSAN DIMITROFF’S CHEESE CAKE**” in the Title box. Just to the right side of the ingredient box is a box labeled “Multi-Part?” Click on the circle next to “Yes” and you will see a new box appear just below the Subtitle box called “Subheading 1.” Hit the Tab key until the cursor is in this box and enter “**Graham Cracker Crust:**” Hit the Tab key again and enter the ingredients for Graham Cracker Crust. Enter the instructions for Graham Cracker Crust in the method box just below. Your recipe screen should now look like this:



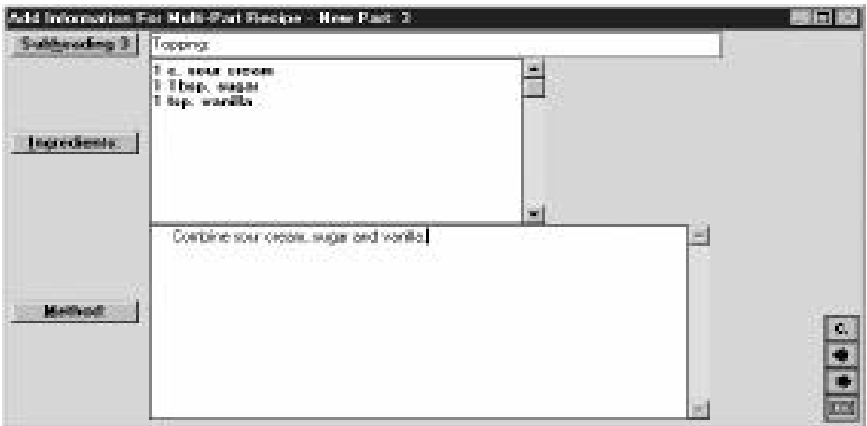
Click here

Now you are ready to enter the next part of the recipe. Click on the button labeled “Part 2.” A new window will open and will allow you to enter another set of ingredients and instructions. Click on the button labeled “Part 2.”

Enter “**Filling:**” in the “Subheading 2” box and the ingredients and method for this part just below it.



Click on the Page Down button to enter the third part — “**Topping:**”.



↑
Click here

Once you have completed the ingredients and method for this part, click on “Exit” to return to the main Recipe Screen. Now you can enter the Submitted By information and your Multi-Part recipe is complete. Your recipes may have any number of parts. Click the “Next Part” button to keep adding parts.

The Very Long Ingredient

Use an asterisk (*) to note an ingredient with a lengthy explanation. Put the explanation as the first or last paragraph in the Method section with an asterisk (*) at the beginning. The computer will let you know if an ingredient description is too long and needs to be shortened.

Add A Recipe To Section: C - Meats & Main Dishes

Title: 1 SOY FRIED RICE

Subtitle:

Ingredients:

2 Tbsp. cooking oil (peanut or Mazola)
3 eggs, beaten
1 bunch green onions and tops, sliced
1 (14 oz.) box Minute rice, cooked as directed*
2 Tbsp. soy sauce

Method:

* Use 1 cup regular rice, cooked and drained, if desired.
Heat oil; add eggs, mixing constantly while breaking up with fork. Add eggs and onions to rice with soy sauce to color rice brown. Blend very well and serve hot.
(Can reheat in oven at 350° for 30 minutes.) If desired, stir in 1 cup of cooked dried shrimp or 1 cup cooked sliced pork tenderloin.

Submitted By: Martha White

Multi-Post?
 Yes
 No

The Mixed Method Recipe

These recipes mix instructions with ingredient lists and cannot be typed in this format. You will need to gather all the ingredients together and list them first. Reword the method to include in sentence format all the information needed to prepare the recipe.

Easy Goulash
Saute: 1 onion, chopped 1 clove garlic, minced
Add and brown: 1 lb. ground beef
Add: 1 can tomatoes 1 can mushrooms 1 tsp. salt seasonings to taste
Simmer 15 minutes.
Add: 1 c. water 1 c. macaroni
Cover and Simmer another 10 minutes.
Serves 4.

Type this recipe in the **Short/Cut**™ program as follows:

The screenshot shows a software window titled "Add A Recipe To Section: C - Meats & Main Dishes". The window contains several input fields and a list of ingredients. The "Title" field contains "2" and "EASY GOULASH". The "Subtitle" field is empty. The "Ingredients" list includes: 1 onion, chopped; 1 clove garlic, minced; 1 lb. ground beef; 1 can tomatoes; 1 can mushrooms; 1 tsp. salt; seasonings to taste; 1 c. water; and 1 c. macaroni. The "Method" field contains the following text: "Saute onion and garlic in oil. Add ground beef and cook until brown. Add tomatoes, mushrooms, salt and seasonings, simmer 15 minutes. Add remaining ingredients, cover and simmer another 10 minutes. Serves 4." The "Submitted By" field is empty. On the right side of the window, there is a "Multi-Part?" section with "Yes" and "No" radio buttons, and a vertical toolbar with various icons.

Personal Comments

Some recipes have a very colorful history. To add a personal touch to your cookbook, you may want to include some of this history. (Please note that personal comments may result in an additional charge.) Place all such comments in the Method box, not the Subtitle, Ingredient or Submitted By box.

Banana Nut Bread

I received this recipe from my grandmother, Susan Alsworth, when I turned 12 years old. This recipe began a 30 year tradition of baking and trading recipes. I dedicate this recipe to my grandmother who inspired me to bake!

2 c. sugar

4 eggs

1 c. shortening

nuts

2 1/2 c. flour

6 overripe bananas

2 tsp. soda

dash of salt

**1 tsp. cinnamon, nutmeg
or allspice (optional)**

Combine ingredients. Bake at 350° to 375° for 1 hour. Seems better if frozen awhile.

Becky Whitehead

The dedication is too long for a Subtitle. It is also too long for the Submitted By box. It should be placed as the last paragraph of the Method.

Section: E - Breads, Rolls & Pastries

Title: 1 - BANANA NUT BREAD

Subtitle:

Multi-Part?
 Yes
 No

Ingredients:
2 c. sugar
4 eggs
1 c. shortening
nuts
2 1/2 c. flour
6 overripe bananas
2 tsp. soda
dash of salt
1 tsp. cinnamon, nutmeg or allspice (optional)

Method:
Combine ingredients. Bake at 350° for 1 hour. Seems better if frozen awhile.
I received this recipe from my grandmother, Susan Alsworth, when I turned twelve years old. This recipe began a 30 year tradition of baking and trading recipes. I dedicate this recipe to my grandmother who inspired me to bake!

Submitted By: Becky Whitehead

The Poem

Some “recipes” may not be recipes at all but may be a poem or some other inspirational writing. You may include these in your cookbook so long as you have a title. The entire text should be typed in the Method box, not the Ingredient box. Remember, anything typed in the Ingredient box will be placed in two column format in your final book. Poems will not look right this way.

Add A Recipe To Section: G - Beverages, Microwave & Misc

Title: MY KITCHEN PRAYER

Subtitle:

Ingredients:

Method:

Bless my little kitchen, Lord,
I love to every nook,
And guide me as I do my work,
Especially when I cook.
*BLKLN
Nap the food that I prepare
Be seasoned from above
With Thy blessings and Thy grace,
But most of all - Thy love.

Submitted By:

Multi-Post?
 Yes
 No

Note: Some poems have stanzas that require a blank line between them. Normally, our typesetter will ignore blank lines in the method; to insert a blank line between stanzas, use the special code ***BLKLN** where the blank line belongs. Our typesetter will convert this code to a blank line in your final cookbook.

PROOFREADING

Recommendations...Once you have completed the recipes for one section, print out a proof copy of that section and give it to one of your proofreaders. Make sure to include the original recipes as well. The proof copy should be compared line by line to the original recipe, as well as checked for spelling and punctuation. The proofreader should mark the proof copy clearly for corrections that need to be made and return it, along with the original recipes.

Make your corrections, then print out another proof copy and give it to a second proofreader, along with the original recipes. Make any additional corrections. Using this method will ensure an error-free cookbook. Remember, it is your responsibility to make sure your cookbook has been typed correctly. Fundcraft will not make any corrections before printing.

Print a Proof Report...When you are ready to print a Proof Report, return to the Main Menu by clicking the “Exit” button on the Enter/Edit Recipes Screen. Click on the printer icon.

Print Recipe Book - Print Part Of One Section


First, select one of the sections below by (1) Clicking with the mouse, (2) Using the down arrow, or (3) Entering the letter preceding the section desired. Then select the beginning recipe by (1) Clicking with the mouse or by (2) Pressing the TAB key to move to the Recipe Section and using the arrow keys to highlight the beginning recipe for your report, then pressing Enter.

1 - Print One Section	2 - Print All Sections
3 - Print Part Of One Section	4 - Print Rest Of Book

Select A Section:

- A - Appetizers, Salads & Pickles
- B - Soups, Salads & Sauces
- C - Meats & Main Dishes
- D - Vegetables
- E - Breads, Rolls & Pastries
- F - Cakes, Cookies & Desserts
- G - Beverages, Microwave & Misc

Select The Beginning Recipe:

Cancel 

You have four options: (1) print one entire section, (2) print all sections, (3) print part of one section and (4) print the rest of the book. Follow the help comments on the screen to enter a selection. First, choose an option 1 through 4. If applicable, select the section you wish to print. If you select to print part of one section or the rest of the book, you will also be asked to select the beginning recipe for your report. Double-click or hit the enter key to begin printing.

You will notice several things about the proof copy. Each recipe is divided by a dashed line. All recipes are printed in the order listed in the Enter/Edit Recipe screen. Your final cookbook will appear in the same order. It is very important that all recipes in the proof copy are printed in the order you want them to appear in your cookbook. Look on the next page for instructions on how to move recipes.

Proofreading...Please do not skip this step. Even the best typist makes mistakes, and even the best typist will overlook his/her own typing mistakes when proofreading.

Corrections...When the proof copy is returned to you with corrections noted, click on the “Enter/Edit Recipes” icon on the Main Menu. Highlight the section to be corrected and then click on the recipe title. The Recipe screen will appear with the selected recipe title at the top. Verify you are correcting the right recipe — some recipes may have the same title. Use the mouse (or Tab and arrow keys) to move the cursor to the word(s) needing correction. You may want to refer to the section on “Windows Commands You Should Know” at the front of this manual to help you with editing techniques.

When you have made all the corrections for one recipe, click the “Page Down” button to save your changes and move to the next recipe in this section. When you have finished editing all the recipes in this section, click “Exit.”

Moving Recipes...If the recipes are not in the order you want, you may move them within a section or from section to section. To change the order of a recipe within a section, click on the move recipe button and enter the number of the recipe you wish to move. Hit the Tab key and enter the correct number for your recipe. When you hit the Enter key, it will be placed before the recipe that currently has that number. You may move any number of recipes up or down the list, but you must move them one at a time. To move a recipe to another section, first enter the number of the recipe you wish to move, then Tab over to the "To Section" box and enter the letter that is next to the correct section. When you hit the Enter key, your recipe will be moved to the top of that section. You may now move it to its proper position within this section using the above method.

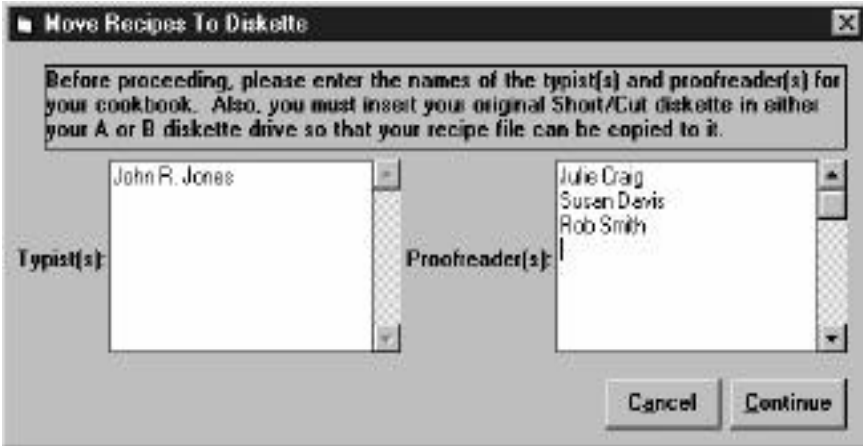
Remember...It is important that your recipes appear on the screen and on your Proof Report in the order you wish them to appear in your cookbook. **Your recipes will be printed in the order in which you submit them to Fundcraft.**

THE FINAL STEPS

Step 1: The Final Proof Copy...When you are comfortable that all recipes are included in your cookbook and all corrections have been made, you are ready to prepare your Final Proof Copy. Click the Printer icon on the Main Menu. Select Option 2, "Print All Sections"; click "Yes." Your recipes will be printed in the order they will appear in your cookbook. **This final copy must accompany the Short/Cut™ diskette in the package you mail to Fundcraft.**

For your convenience, the total number of recipes in your cookbook is printed at the end of your Proof Copy. This number should match the number filled in on your order form.

Step 2: Move Recipes To Diskette...Up to now, your recipes have been stored on the hard drive of your computer. Now is the time to place a copy of your recipes on the **Short/Cut**™ diskette. Place the **Short/Cut**™ diskette in your disk drive. From the Main Menu, click on the diskette icon.



You will be asked to type in the name of the typist(s) who has helped prepare your cookbook and the proofreader(s) who has verified its accuracy. Enter all the typists' names first, one per line. Hit the Tab key, then enter the proofreaders' names, one per line. You must put in a name in both of these boxes. Fundcraft requires that you give credit to your typists and proofreaders.

When you have finished giving credit to everyone involved, click on the "Continue" button. The recipes file will be prepared for diskette and copied for you. When the transfer is complete, click "OK" to continue. You will be asked to make sure your printer is on and has paper. Click "OK". A coversheet will be printed that includes your typists' and proofreaders' names, a list of your section dividers and a total number of recipes copied to diskette. Please place this coversheet on top of your final proof copy.

You will be returned to the Main Menu. Click the "Exit" button and remove the diskette from your computer. Take a deep breath and pat yourself on the back. You deserve it!

Step 3: The Order Form...Make sure the Fundcraft order form is completed properly and included in the package to be mailed to Fundcraft.

Step 4: Hello Mr. Postman...You will need to mail the following items to Fundcraft:

- ✓ the Final Proof Copy of your recipes
- ✓ the **Short/Cut**™ diskette that now includes a copy of your recipe file
- ✓ the **Short/Cut**™ manual
- ✓ your completed order form
- ✓ layout sheets for your cover, special pages, dividers, etc.
- ✓ any deposits (if applicable) required to process your order.

Place all these items in a sturdy box and mail to one of the following addresses:

US POSTAL SERVICE
Fundcraft
P.O. Box 340
Collierville, TN 38027

UPS or FEDEX
Fundcraft
410 Hwy. 72 West
Collierville, TN 38017

Step 5: Final Housekeeping...You may want to delete the **Short/Cut**™ program from your hard drive, after your cookbooks have been printed by Fundcraft and shipped to you. To delete the program, click the “Un-Install” icon on the Recipes Program Window (the window where you loaded the **Short/Cut**™ program) and verify deletion of the program by clicking “Yes.” We recommend you wait until your finished books arrive before you delete the **Short/Cut**™ program from your computer.

Thank You...for using Fundcraft’s exclusive Self-Typing Cookbook program. We hope you enjoyed using our **Short/Cut**™ cookbook program. All comments or questions are welcome. Please contact us at 901-853-7174 between 8:00 a.m. & 4:00 p.m. CST Monday through Friday.

The Top Ten...

Add A Recipe To Section: C - Meats & Main Dishes

Title: 3 SWEET-SOUR PORK SAUSAGE BALLS

Subtitle:

Subheading 1: MEATBALLS:

1 1 lb. bulk pork sausage or substitute ground turkey if desired

2 1 slightly beaten egg

1/3 c. fine bread crumbs

1/2 tsp. sage

Ingredients:

Sauce:

3 1/2 c. catsup

2 Tbsp. brown sugar

1 Tbsp. vinegar

1 Tbsp. soy sauce

Combine and pour over meat.

4 Mix sausage, egg, bread crumbs and sage. Shape into about 2 dozen 1 1/2" balls. In ungreased skillet, brown balls slowly on all sides, about 15 minutes. Pour off grease. Combine ingredients for sauce, pour over meat. Cover and simmer 30 minutes, stirring occasionally to coat meatballs. Can be served as an appetizer (if meatballs are made smaller). Serve over rice as a main dish.

Method:

5 Hot and Sour Meatballs

1/2 c. Hot and Spicy mustard

2 Tbsp. brown sugar

1 Tbsp. vinegar

1 Tbsp. Worcestershire sauce

Mix ingredients together and pour over meat. Continue with rest of recipe.

Submitted By: Anna Lou Ewin
This is my grandfather's favorite dish to bring to church potluck dinners.

Multi-Part? Yes No
Part 2

Add Information For Multi-Part Recipe - New Part: 2

Subheading 2: Italian Meatballs

1 c. Ragù spaghetti sauce

Ingredients:

9 Add any spices you wish.
Pour over meatballs.
Substitute any brand of sauce you prefer.
I like to make a double batch and use two different kinds of sauce for variety.
Make meatballs ahead and place in the freezer, then just whip the sauce you want and you are on your way.

Method:

10 Nutritional Information:

	Meatballs	With Sauce
Calories	150	250
Fat	10g	12g
Sodium	25mg	50mg

...Most Common Mistakes

1. ALL CAPS in Subheading. Type all information except the Title in upper and lower case, not ALL CAPS.
2. One ingredient on two lines. Let the computer wrap long ingredients to two lines. Do not hit the Enter key until you have completed the entire ingredient description.
3. Subheading in Ingredients. The words Filling, Topping, Crust, etc. should not be placed in the Ingredient box but should be typed in the Subheading box as part of a Multi-Part recipe.
4. Typos. Do not proofread your own typing. Have two different proofreaders check every recipe for misspelled words, missing periods, wrong words, spaces after commas, spaces after periods, etc.
5. Ingredients in the Method. Do not list ingredients in the Method. Put all ingredients in the Ingredient box. Use the Multi-Part feature to allow two sets of ingredients for one recipe.
6. Instructions in the Ingredient box. Use this area for listing ingredients only. Do not include recipe instructions here. Put them in paragraph format in the Method box.
7. Quotation marks for the word “inch.” Do not abbreviate inch by using a quotation mark. The typesetter assumes quotation marks are used in pairs and alternates the direction of each quotation mark.
8. Sentences in the Submitted By box.
9. Too many small paragraphs in the Method. Most recipes require only one paragraph. Do not hit the enter key at the end of each sentence or line. Let the computer wrap around for you and only hit the enter key when you need to start a new paragraph.
10. Nutritional information in chart format. Type all information in the method in paragraph format. Our typesetter will ignore the spaces between columns of information. Nutritional information will result in an additional charge.

ABBREVIATIONS

Abbreviate in the ingredients, not in the method. Standard abbreviations for ingredients:

c.	=	cup
Tbsp.	=	tablespoon
tsp.	=	teaspoon
qt.	=	quart
sq.	=	square
gal.	=	gallon
doz.	=	dozen
pkg.	=	package
oz.	=	ounce
lb.	=	pound
No.	=	number

Dictionary & Brand Names

-A-

A & P
A & W
A. 1. sauce
abalone
a bit (2 words)
absorbent
Acapulco
Accent
accompaniment
according
acini de pepe
addition
Adolph's
after-dinner
agar-agar
aggression
airtight
ajinomoto (similar to Accent)
a la OR ala
al dente
Alaskan
Alba '66 Fit 'n Frosty
Alba '77 Fit 'n Frosty
albacore
a lot (2 words)
Alcoa
all-bran or All-Bran (Kellogg's)
all-purpose flour
allspice
Allsweet
all together
Almaden
almondine or amandine
Almond Joy
aluminumware
a.m. or A.M.
Amaretto
American
American Beauty
Americana (tapioca)
anadama

Angel Flake coconut
angel food

angelica
Angostura Bitters
anise, anise seed or aniseed
Anisette
Anjou
anneal (to temper or soften)
Ann Landers'
anonymous
Antiqua (instant coffee)
antipasto or antipasta
apfel (apple)
Apfel Pfannkuchen
aplets
Appetitost
apple butter
applejack (apple brandy)
Apple Jacks cereal
Aquavit (Akvavit)
Arctic
Argo
Arm & Hammer
aromatic bitters
Armour
Armour Star
Arnald Sorensin
arrowroot
Arroz con Pollo
artichoke
ascorbic acid
asparagus
Aspartame sweetener
Aspen
aspic
au gratin
au jus (meat juices)
Aunt Jemima
Austex
Au Vin
avgolemono
avocados
Awake

-B-

B & B or BinB mushrooms
B & M baked beans
Baba au Rhum (French for
rum cake)
Bacardi

backfin (crab)
 Bac*Os
 bagel
 Baggies
 baguettes
 bain-marie (pan)
 Baker's German's chocolate
 Baker's Redi-Blend
 Baker's Joy
 Baker's Secret
 baker's yeast
 baklava
 Bali-Hai
 Ball
 Ballard
 Balm
 Bama
 Banquet
 barbecue (always this)
 Bartlett pears
 Baskin-Robbins
 basil
 Bavarian
 bay leaf
 Bays
 bean sprouts
 Bearnaise sauce
 Beau Monde seasoning (Spice Islands)
 Bechamel sauce
 beignet
 Beefaroni
 beefeater tomatoes
 beefsteak (1 word)
 BeefyOs
 Bel-Air
 Bel Paese cheese
 Bermuda
 Bertolli
 Best Foods
 Better Cheddars
 Betty Crocker
 beurre blanc
 buerre manie
 bibb lettuce
 bierocks
 Bigelow (tea products)
 Bing cherries
 Birds Eye
 birnenbrot (pear bread)

Bismarcks
 Bisquick
 Bits o' Bacon
 Bits 'o Brickle
 Bix-Mix
 black-eyed peas (beans)
 blackstrap molasses
 blanch
 Bleu or Blue Cheese
 Blintzes
 Blue Bonnet
 Blue Bunny
 Blue Diamond
 bluefish (1 word)
 Bob Evans sausage
 Bohemian
 bologna or boloney
 bon appetit
 bonbons
 Booth (fish products)
 Borateem
 Borax
 Bordeaux
 Bordelaise
 Bordo (dried fruit)
 Borden cheese and
 Eagle Brand milk
 borsch or borscht (Russian beet soup)
 Bosco
 bouillabaisse
 bouillon
 bouquet garni
 bourbon
 Bourguignon (Boeuf)
 or Bourguignonne
 Boursin cheese
 Bovril
 bowknots (1 word)
 bow tie (2 words)
 Boyardee (Chef)
 Bran Buds
 brandy
 brandy snifter
 bratwurst (sausage)
 braunschweiger
 Bravos (chips)
 Brazil nuts
 breadboard
 bread crumbs or breadcrumbs

breadfruit
bread pan
bread sticks or breadsticks
Breast-O-Chicken
Brer Rabbit
brewer's yeast
Breyers (yogurt)
Brick cheese
Brie cheese
briquets
brioche
Bright & Early
broccoli
brochette or brochet
Brooks catsup
brot (bread)
Brown 'N Serve
Brown-in-Bag
Brownberry
Brunswick
Brussels sprouts
brut (dry, as in wine)
buckeyes (1 word)
Bubble-Up
Buc Wheats
Buddig
Buenos
Bugles
Buitoni
bulgur or bulghur, burghul
Bumble Bee (tuna)
Bundt pan
bunuelos (Spanish)
Bunyan (Paul)
Burgundy
burritos
Bushmills
butter beans
butter brickle
Butter Buds
buttercream
Butterfinger candy bars
butterhorns
butter mints
butternut
Butter Recipe (cake mix)
Butter Tastin' (Hungry Jack)
BV

-C-

C & H
Cabernet
cacao, creme de
cacciatore
Caciocavallo cheese
Cadbury
Caesar
Cafe Francais
Cafe Vienna
caffeine
calabacita (Mexican dish)
calabaza (squash)
calamari (squid)
calamondin
Calavo
California Blend (vegetables)
Calumet
Camembert cheese
campari
Campbell's
Campfire
Canada Dry
cannellini (beans)
cannelloni (pasta)
cantaloupe or cantaloup
Cantonese
capers
capon
Cap'n Crunch cereal
cappelini
cappuccino
caramel
caramelize
carat
caraway seed
cardamom or cardamon
Caribbean
Carnation
carob
cartilage
cashew nuts
Casino (cheese)
casserole
cassia
cassis (dark syrup)
cassoulet (French for casserole)
cast-iron
castor oil
Catalina

Catawba	chip, chipped
catfish	Chips Ahoy
catsup or ketchup	Chips Deluxe
cauliflowerets	Chips ‘n More
Cavender’s	Chiquita
cayenne pepper	chives
celery salt	chocked-full
celery seed (not seeds unless specified number of seeds)	choco-bake or (Nestle) Choco Bake
Cellu	chocolate
Ceresota	chokeberry
Certo (fruit pectin)	chokecherry
Chablis	cholesterol
chafing dish	chop suey
challah (Jewish bread)	chorizo
chalupa	chow mein
Chambord	Christian Brothers
champagne	Christmastime
Chantelle cheese	chuck wagon
Chardonnay	chungchoi
Cheddar cheese	Chun King
Cheerios cereal	chutney
cheese ball	chutter
cheese cake or cheesecake	cilantro
cheesecloth	cinnamon
Cheese Nips	Clamato juice
Cheese Tid-Bits	Claret
Chee-tos	Claussen
Cheez-Its	Clearfield
CheezTwin	cling peaches
Cheez Whiz	clothesline
Chef Boyardee	cloverleaf (1 word)
chervil	cloves
chewy	Club crackers
Chex	club soda
Chianti (red wine)	coarsely, coarsest
Chicken Divan	Coca-Cola (Coke)
chicken-fried	Coco Casa
Chicken in a Biskit	Coco Lopez
chickpeas	Cocoa Puffs cereal
chicory	coconut
chili, chile or chilli (plural: chilies, chiles or chillies)	codfish (1 word)
chili con carne	coffee cake or coffeecake
chili con queso	Coffee Rich
Chili-ets	Coffee-mate
Chili-O mix	coffeepot
chili powder (always “i”)	cognac
chili rellenos	Cointreau
chili sauce	Co-Jack cheese

Coke (Coca-Cola)	crab apple
cola (lowercase)	crab boil
colander	crabmeat or crab meat
Colby cheese	Cracker Barrel
Cold Duck (like champagne)	Cracker Jacks or Crackerjacks
cole slaw or coleslaw	Cracklin' Oat Bran
College Inn	cranapple juice
Colman's mustard	cranberry juice
colored	cranicot juice
comino	crangrape juice
complement (to food)	cranprune juice
Comstock	Cream of Rice
Concord	cream of tartar
confectioners sugar	Cream of Wheat
(no apostrophe)	Creamettes
congeal	cream cheese
consistency	cream-style corn or creamed corn
consomme	Creamy Deluxe frosting
Constant Comment (tea)	(Betty Crocker)
Contadina (tomato products)	creme de cacao
continuously	creme de menthe
cookbook	Cremora
cookie	crepe suzette
cookout	crested
Cool Whip	Cris & Pitt's
coon cheese	Crisco
coriander	crisp-tender
Cordon Bleu or Blue	Crispix
corn bread or cornbread	Crispy Wheat 'n Raisins
Corn Chex	crisscross
corn-on-the-cob	crock-pot
corncob	croissants
corned beef (always ed)	crookneck squash
corn flakes or cornflakes	croquettes
Corning Ware	Crosse & Blackwell
Cornish	crosswise
cornmeal or corn meal	Croutettes (Kellogg's)
cornstarch	croutons
cornucopia	Crullers or Krullers
cottage cheese	crumblike
Coulommiers cheese	crustacean
countertop	crybaby
Country Morning	crystallize
Country Pride	Cuisinart
Country Time	cumin seed
County Line cheese	Cup-a-Soup
court bouillon	cupcakes
couscous (fine grained pasta)	cupful (cupfuls)

curacao
curly endive
currants
curry powder
cushaw
cutout (1 word when used as an
adjective)
C. W. Post cereal
Czechoslovakian

-D-

D'Agostino
daikon (Chinese radish)
daiquiris
Damson
dandelion
D'Anjou pears
Dannon yogurt
Danola
Darigold
Dawn Fresh
decaffeinated
decorate
deep freeze
deep fry
definitely
dehydrated
delicious
Delicious apples
Delmonico
Del Monte
Deluxe II
deluxe or de luxe
demitasse
Dennison's chili
depression
desiccated
dessertspoon
devein
devil's food
deviled
Devonshire
diagonal
diameter
Diamond
dietetic
Dijon mustard
dill seed
dill weed
Dinty Moore

direction
disappear
dishpan
dish towel
dissolve
ditalini macaroni
divinity
Dixie Crystals sugar
Dixie cups
doily (doilies)
Dole
dolmathes
Domino sugar
Doritos brand tortilla chips
Dorman's
double-acting
doughlike
Doux
Dover eggbeater
Dover Farms
Downyflake
Doxsee
dragees (use to decorate cakes and
cookies)
Drambuie
Dream Whip
Dromedary
Dr. Pepper
drugstore
Dubonnet
Dubouchett
Dubuque
Duncan Hines Creamy Deluxe
frosting mix
Duncan Hines Deluxe II
Dungeness (crab)
Durkee
durum wheat
Dusseldorf
Dutch cheese
Dutch Hearth
Dutch oven
Dutch Valley
D-Zerta

-E-

Eagle Brand milk
Earth Grains
Eckrich
eclairs

Edam cheese
Edy's ice cream
eggbeater (utensil)
Egg Beaters (brand)
egg foo yong
egg nog or eggnog
Eggs Benedict
eggplant
egg roll or eggroll
eggshell
Eisenhower
Elam's
Elberta
elbow
El Molino
Emmethaler cheese
enamelware
enchiladas
encurtidos
endive
enoki (mushrooms)
Enrico's
Entenmann's
epicure salt
Epsom salt or salts
Equal sweetener
escallop, scalloped
escargots
escarole
Espresso coffee
Etouffee
Euphrates crackers
evaporate
Everclear
every time
Ev-R-Crisp (sugar cones)
E-Z Bake

-F-

fajita or fajitas
Famous Barr
Farberware
farina
Farley's
farmer cheese
Fasweet
fatback
favorite
Faygo
Featherweight

fennel
Feta cheese
fettuccine, fettucine or fettucini
filbert
filet (French) or fillet (for beef and fish)
Filet Mignon
filleted
filleting
Filipino
filo, fillo or phyllo
fines herbes
finger paint
fingertip
Finlandia
firehouse
Fisher
Five Alive
Fix-N-Mix (Tupperware)
flaky
flameproof
flatfish
flavor or flavour
Fleischmann's yeast
flowerets or florets
Fluffo
fluted
Foley food mill
Folger's
food coloring
foolproof
fondue
Fontina cheese
fordhook (lima beans)
fork-tender
Foremost
Four Roses
Franco-American
Fragelico
frankfurter
freestone peaches
French fried
French's
French's Bold 'n Spicy (mustard)
French's Chili-O mix
French's Vive La Dijon (mustard)
French-style or French-cut
green beans
fricassee
fridge

Frigo (cheese)
frikadeller (large meat balls)
Frito-Lay
Fritos
Frittata
Froot Loops cereal
Frosting Supreme (Pillsbury)
Frothie Mix
fructose
fruit cake or fruitcake
Fruit & Fibre
Fruit-Fresh
Fruit Tex (thickener)
fry Baby
Fry Daddy
fryer
frypan
fudgsicles
fudgy

-G-

Galliano
Gallo
Gammelost cheese
garbanzo beans
garlic salt
Gatorade
gazpacho
Gebhardt
gefilte
gelatin (no "e") Knox gelatine
has "e"
gel or jell
General Foods
generous
Genesis
Gerber
German chocolate
gherkins
Ghirardelli (chocolate)
gin
ginger ale
gingerbread
ginger root
gingersnaps
Gjedost cheese or Gjetost
glace or glaze
Glad Wrap
glutamate
Glutenburger

gluten flour
glutinate (to glue)
gnocchi
goldfish
Gold Medal
Golden Grahams cereal
Golden Grain pasta
Golden Griddle syrup
golf balls
good-bye or good-by
Good Seasons
gooey
Gorgonzola cheese
Gorton's (frozen fish)
Gouda cheese
goulash
gourmet
gradually
Grandma's pepper
granola
granules
Grape-Nuts
gravylike
Gravy Master
greasepaint
Great Northern
Green Giant
Green Goddess
Grey Poupon
gristle
Gruyere cheese
guacamole
guava
Gulden's
Gulfwax
gumdrops
Guy's nuts and chips

-H

Haagen dazs (ice cream)
haddock
half and half
half hour
Halfsies
halfway
hamburger or hamburg
Hamburger Helper
ham hocks
handful
Handi-Wrap

Hanover
 hard-boiled eggs
 hard-cooked eggs
 Hardee's
 hardtack
 Harvest Wheats
 hasenpfeffer (rabbit stew)
 hash browns
 Hawaiian Punch
 haystack
 hazelnuts
 headcheese
 headroom
 headspace
 Heartland
 Heath bars
 heatproof
 heavy-duty
 Hecker's (Ceresota)
 Heinz
 Hellmann's mayonnaise
 Henri
 Herb-Ox bouillon
 herewith
 Herkimer cheese
 Hershey bar
 Hershey's chocolate
 Hershey's Kisses
 Heublein (liqueur)
 Hi-C
 Hickory Farms
 Hidden Valley Ranch
 Hi Ho Crackers
 Hillshire Farm
 Hip-O-Lite Marshmallow
 Creme
 Hiram Walker
 hodgepodge
 Hoffman House
 hoisin
 Holland House
 Holland Rusk
 Hollandaise Sauce
 Homanada
 home baked
 homemade
 Home Pride bread
 Homestyle sauce (Ragu)
 homogenized
 Honeycomb cereal

honeydew melons
 Honey Maid
 honskekod suppe (chicken)
 Hormel
 hors d'oeuvre or hors d'oeuvres
 horseradish
 Hostess
 hot cakes
 hot dish
 hot dogs
 hubbard squash
 Hungarian
 Hungry Jack
 Hunt's
 Hunt's Manwich
 hush puppies
 Hydrox

-I-

iceberg
 icebox
 ice pick
 ice tea spoon or iced tea spoon
 Ideal
 imitation
 immediately
 Imo
 Imperial
 indefinitely
 individual
 ingredients
 Irish Mist
 Ironstone
 Isaiah

-J-

Jack cheese
 Jacquin's
 jalapeno peppers
 jambalaya
 James River Smithfield
 Jane's Krazy Mixed-Up salt
 Javanese (Indonesian)
 Jarlsberg cheese
 Jays potato chips
 jell (or gel); jelled
 jello (Jell-O used as brand
 name)
 Jell-O Americana tapioca
 pudding mix
 jellybean or jelly bean

jellyfish
 jellyroll or jelly roll
 Jeno's
 Jerusalem
 Jewel
 Jezebel
 jicama
 Jif peanut butter
 Jiff frosting
 Jiffy baking mixes
 jigger (pony)
 jimmies
 Jimmy Dean sausage
 Joan of Arc
 John Morrell
 Johnnie Walker
 johnnycake (bread)
 Jolly Time popcorn
 Jonathan
 jubilee
 julep
 julienne
 Junket

-K-

kabob, kebab or cabob
 (shish)
 kahlua or Kahlua
 kale (cabbage)
 Kaluschke (pigs in blankets)
 kamboko
 Karo syrup
 kartoffel kloesse or kartoffel klosse
 (potato dumplings)
 Kasser cheese
 Kaukauna Klub cheese
 katakuriko (potato starch)
 Keebler
 Keebler Ready-Crust
 Kefalotiri cheese or Kefalotyri
 Kellogg's
 kernel
 Kerr (jars and lids)
 ketchup or catsup
 Key (limes)
 kielbasa, kielbasi, kolbassi, kolbasz,
 kolbasi
 Kikkoman soy sauce
 kimchee
 King Arthur

King Midas (flour)
 King Oscar
 Kingsford's
 Kirsch
 Kisses (when hershey's)
 Kitchen Bouquet
 Kitchen Klatter
 kiwi fruit
 Kix cereal
 Kluski noodles
 knead
 Knorr
 Knorr-Swiss
 Knott's Berry Farm
 Knox gelatine (with "e")
 kohlrabi
 kolackies, kolachy, kolacky, kolache
 kolbasi, kolbassi, kielbasa, kielbasi,
 (kolbasz—Hungarian spelling)
 Kool-Aid
 kosher
 Kountry Kist
 Kraft
 Kraft macaroni and cheese Deluxe
 Dinner
 Kraft Nippy cheese
 kranse kage (fancy cake)
 Kretschmer wheat germ
 kringler (flaky, many-layered
 pastry)
 Krullers or Crullers
 Krusteaz
 kuchen (cake)
 kuller (haddock)
 kumquat

-L-

La Choy
 La Creme
 ladle
 ladyfingers
 Lambrusco
 Landers' (Ann)
 Land O Lakes
 Land-O-Frost
 langostino (Chilean lobster)
 Las Palmas (Mexican foods)
 lasagna or lasagne
 La Victoria
 Lawry's

Lay's
Lea & Perrins sauce
lecithin
leeks
leftover or left over
lefsa or lefse (bread)
lemonade
lengthwise
Leo's sliced meats
LeSueur peas
Leueles Topostyus
Leyden cheese
Libby's
liberally
licorice
Liederkrantz cheese
lightning
Light 'n Lively cheese
Like (cola)
lima beans
limeade
Limburger cheese
limpa rye bread
Lindsay
linguica (pork sausage)
linguini or linguine
Lipton (no 's)
liquefy (liquefied)
liquify (liquifying)
liqueur
liquor
Liptauer
litchi nuts
Lite-line cheese
Lithuanian
Little Debbie
littleneck clams
Liverot cheese
liverwurst
lo-cal, low calorie
lo-fat or low-fat
Log Cabin
Loma Linda (Proteena, Savorex,
Stew-Pack)
long grain rice
Longhorn cheese
long johns
Long John Silver's
loosely
Lorna Doone

loses
Louis Rich
Louis Sherry
Louisiana Brand
low-fat or lo-fat
lozenges
Lucky Charms cereal
Lucky Leaf
Lucky Whip
lukewarm
lumberjack
lumpfish
lumpia
lunch box
lunch meat
luscious
Luzianne
Lyonnaise

-M-

M&M's
Macadamia nuts
macaroni
macaroon
mace
mackerel
Madeira wine
Maggi (seasoning)
Magic Shell (ice cream topping)
mahatma (rice)
mahogany
maifun (noodles)
Major Grey's chutney
mallet (as in meat mallet)
Maltex
Malt-O-Meal
mandarin or Mandarin
mandel brot
mangos or mangoes
manicotti
Manischewitz
Manor
Manwich
Mapleine
maraschino cherries
marbleize, marbleized, marbleizing
margarine
Marie's dressing
marinara sauce
marinade (sauce)
marinate (let soak)

marjoram
marmalade
Marsala
Marshmallow Creme or
marshmallow cream
Marshmallow Fluff
Martha Gooch
Martha White flour
Marzetti
marzipan
masa harina
Mason (jars)
matchstick
Mateus
matzo or matzoh balls
Maxim
Maxwell House
mayonnaise or mayo
Maypo
Mazola oil
Mazurek
MBT beef bouillon
McCormick
McCormick Salad Supreme
McCormick Salt 'n Spice
McIntosh apples
McKay's chicken seasoning
Meadow Gold
measure
meat balls or meatballs
meat loaf
medallion
Mediterranean
melange
meld (to blend)
Melba rounds
meringue
Mercurochrome
Merkt's
Mexene
Mexicorn
microcook
microwavable
microwaveproof
Milanaise
Milkcote
Milk Duds
Milk Mate
milk shake or milkshake

Milky Way
miller's bran
Milnot
mincemeat
minestrone
mini
miniature
Minute Maid
Minute rice
Minute tapioca
Miracle Whip
Miracle Whip Light
mirliton
Mirro (cookware)
misspell
Mixin Chicken (Swanson,
no (') after the n)
Mixmaster
Mix-N-Store (Tupperware)
MJB rice
moderate
mocha
Mocha Mint (coffee)
Mogen David
Moist & Easy (Duncan Hines)
molinillo (wooden beater)
monosodium glutamate or m.s.g.
Monterey cheese
Monterey Jack cheese
mornay
Moroccan
Morrell (lard)
morsels
mortar (as pestle)
Morton
Morton House
Morton Nature's Seasons
Morton Tender Quick curing salt
Most cereal
mostaccioli (noodles, sauce & meat
ball dish)
Mott's
Mounds
Moussaka
mousse
Mother's oats
Mozzarella cheese
Mr. & Mrs. "T"
Mrs. Dash (salt-free)

Mrs. Smith's
 Create A Sauce mix
 Mrs. Paul's
 Mrs. Tucker's
 Mueller's
 Muenster cheese
 Mulligatawny
 muscadine grapes
 Muscat
 Muscatel
 3 Musketeers candy bars
 muskmelon
 Musselman's
 mussels
 mustard
 My-T-Fine pudding
 Mysost cheese

-N-

Nabisco
 nacho chips
 Nacogdoches (TX)
 Nalley
 Nanaimo
 Napoleon
 nappa (Chinese cabbage)
 nasturtium (flower)
 Natchitoches (LA)
 Nature's Seasons (Morton)
 Nature Valley
 navel (orange)
 navy beans
 Neapolitan
 necessary
 nectar
 neeps (turnips)
 Neiman-Marcus
 Nesbit's
 Nescafe
 Nesselrode
 Nestea
 Nestle Quik
 Neufchatel cheese
 Newburg
 Niblets corn
 niggle (as in chicken dish)
 Nilla
 Nisson
 Nokkelost cheese
 noncalorie
 nondairy

None Such mincemeat
 (Borden)
 nonfat
 noniodized (salt)
 nonmetallic
 nonpareils
 nonstick
 nopales (cactus pods)
 Norwegian
 nougat
 Nucoa
 Nuteena
 nut meats or nutmeats
 nutmeg
 NutraSweet
 Nutri-Grain
 nutritious

-O-

O & C
 oatmeal
 'O Brickle
 O'Brien
 occasionally
 Occident (flour)
 Ocean Spray
 Oetker vanillin
 O'Gradys potato chips
 O'Henry
 Ohse
 Old Bay seasoning
 Old El Paso
 Old English cheese
 Oldham sausage
 Old London Melba rounds
 old-time
 oleo or oleomargarine
 omelet, omelette
 open-faced
 Open Pit barbecue sauce
 Orange Crush
 orange juice concentrate
 Orange Plus
 orange roughy (fish)
 Ore-Ida
 oregano
 Oreo, Oreos
 Oriental or oriental
 Orleans
 Oroweat
 orrisroot

Ortega
Orville Redenbacher's
orzo (rice)
Oscar Mayer
Osterizer
Ott's dressing
ousou (liqueur)
Ovaltine
oven fried
Oven Fry coating
ovenproof
ovenware
overbake, overcook, overbeat,
overmix, overripe, etc.
(all 1 word)
Owens
oxtail
oyster

-P-

Pac-Man cereal
paella
paintbrush
Pam
pan-broil
pandowdy
pan-fry
panocha or penuche
papaw or pawpaw
papaya
papier-mache
papillote (paper)
paprika
paraffin
Paraseal
parboil
pareve, parve
parfait
Parisienne
Parkay
parker House
Parmesan cheese
Paul Bunyan
Paul Masson
Pauly (cheese)
Parmigiana
Parowax
parsley
parslied or parsleyed

party rye bread
pasta
pasteurized
pastrami
pate
patties (plural)
patty (singular)
pawpaw or papaw
paximade (zwieback)
payday
pea pods
Pedernales River
Penjel
penuche, penuchi, panocha
peppercorns
Pepperidge Farm
pepperoncini
pepperoni
Pepsi-Cola or Pepsi
percolator
Pernod
Perrier
pestle (mortar and pestle)
Pet milk
Pet-Ritz
Pet Whip nondairy topping
Peter Pan
Peter Paul (Mounds &
Almond Joys)
petit four (plural: petit fours or
petits fours)
petits pois (young sweet peas)
pfeffernuss (plural:
pfeffernuesse)
Pfeiffer
Philadelphia or "Philly" cream
cheese
Philippines
phyllo, fillo or filo (pastry)
Pialaffe
picante sauce
piccalilli
pickling
pierogi, pirogi, prioshki
pie crust
pignolia or pignoli nuts
Pikes Peak
pilaf, pilaff, pilau, pilaw
Pillsbury

Pillsbury Best
 Pillsbury Plus (cake mix)
 Pillsbury's Frosting Supreme
 Pilot (crackers)
 pimento or pimiento
 (plural: pimientos or pimientos)
 pina colada
 Pinata
 pine nuts
 Pinot Blanc
 pinto beans
 pinwheels
 piquant
 pistachio
 pith
 Pizza Quick (Ragu)
 PizzOs (Franco-American)
 plantains (like bananas)
 Planters peanuts
 play dough or play doh
 p.m. or P.M.
 pocketbook
 poinsettia
 pollack or pollock
 pomegranate (seed)
 Pompeian
 pony (jigger)
 poor man's
 popcorn
 popover
 poppy seed
 popsicles
 porridge
 Port-Salut cheese or
 Port du Salut
 Portuguese
 Port wine
 porterhouse steak
 Post Raisin Bran
 Postum
 potato, potatoes
 Potato Buds
 pot cheese
 potluck
 potpourri
 poultry seasoning
 powdered sugar
 pralines
 prawns
 Pream
 precooked
 preheated
 preferable
 preferably
 Prego
 premelted
 Premium saltine crackers
 preserves
 presifted
 Presto
 pretzel
 Prima Salsa
 Prime Choice steak sauce
 Princella
 Progresso
 Prosciutto (ham)
 Proteena
 protein
 provencale
 Provolone cheese or Provoli,
 Provoloni
 Pudding Recipe cake mix (Duncan
 Hines)
 pumpernickel bread
 puree
 pureed
 Puritan oil
 Pyrahi
 Pyrex

-Q-

quahaug or quahog
 Quaker Life cereal
 Queen Anne cherries
 quiche
 quick-fry
 Quick Quaker oats
 Quik (Nestle cocoa)

-R-

Radarange (Amana's
 microwave oven)
 Ragout
 Ragu
 Raisin Bran

Ralston
ramekins
Ramen (Pride) noodles
Ranch Style beans
Rangoon
RapidRise (yeast)
rapped (as in bread, to test
 doneness)
rarebit (Welsh)
rasher
ratatouille (eggplant dish)
rat cheese
Rath
ravioli
R. B. Rice
Ready-Crust
Reagan (President)
ReaLemon
ReaLime
real mayonnaise
Reames (noodles)
recipe
recommend
Red Band
re-cover (means to cover again)
Red Devil sauce
Reddi-Wip
red hots
Redi-Blend
Red Star
Reese's
refrigerator
refrozen
Regal cookware
Reggiano cheese
rellenos
remoulade
rennet
restaurant
Reuben
Revereware
Reynolds Wrap
Rhine
Rhodes
rhubarb
Rice-A-Roni
Rice Chex
Rice Krispies
Riceland

Rich 'n Chips (Keebler)
Riches (rolls)
Ricotta cheese
Riesling wine
rigatoni
Ritz
Ritz Bits
Riunite
River Brand (rice)
rivvel or rivel (means flakes or
 lumps — a sort of dumpling)
Robin Hood
Rock Cornish (game hen)
rockfish
Roka cheese
Rokeach
Rold Gold
roll-ups
Roly Poly's
romaine lettuce
Roman Meal
Romano cheese
Romanoff
Roni-Mac
Ronzoni
Roosti (Swiss potato recipe)
Roquefort cheese
rosamarina (pasta)
Rose wine
rosemary
rosettes
Ro-Tel tomatoes and green chilies
rotini
rotisserie
rouladen
roux
Royal gelatin
Royal Anne cherries
Royal Prince
Ruffles
Rumanian
runza
Russet potatoes
rutabaga
Ry-Krisp

-S-

S & W
Sabritas
saccharin or saccharine

safflower oil	screw-top jar
Saffola	scrumptious
saffron	Seabrook Farms
Sahadi	seafoam
saifon (rice sticks)	seafood
Sake (Japanese wine, also saki, sake)	Sealtest
Salad Supreme (McCormick)	sea salt
salami	seashell
Salermo	Seaside
Sally Lunn	Season-All
saltimbocca	seasoned salt
saltines	sec (dry, as in wine)
salt peter or saltpetre	Sego
Samsoe cheese	Seitz
Sanalac	Semillon
sandpaper	semi-sweet
sand tarts	semolina
San Giorgio	Seneca
Sanka	separate
Sap Sago cheese	Serrano
Sara Lee	sesame seed
Saran Wrap	Seven Seas
Sargento	Seven-Up or 7-Up
sassafras	Shake 'n Bake
saucepan	shallot
saucepot	Shasta
Saucy Susan	sheath or sheet cake
Sauer's meat loaf sauce	Shedd's Spread
sauerbraten	shellbark
sauerkraut	shellfish
Sau-Sea	shell-roni
saute, sauteed, sauteing	Shepherd's Pie
Sauterne	sherbet
Sauvignon Blanc	sherry
savor salt	shiny
savory	shipwreck
sawdust	shish kabobs (kebabs, cabobs)
scallion	shiitake
scallopini, or scalloppeni or scaloppine	Shoepeg or Shoe Peg corn
Scamorze cheese	shoestring potatoes
Scandinavian	Shoo-Fly Pie
Schilling	shortbread
Schmierkase, Dutch cheese, pot cheese, cottage cheese	shortcake
schnitzel	shortcut cake
Schweppes	shortening
scorching	short ribs
	shoyu sauce (like soy sauce)
	shred
	Shredded Wheat

shrimp
 Shur Fine
 sieve
 sild (herring)
 SilverStone (frypan)
 Simex brand (lumpia wrappers)
 Sizzlean
 Skinner
 Skippy
 Skrooodle noodles
 slake, slacked lime
 slantwise
 slather (put on thick)
 Slender
 Slim Jane
 Slim Jims
 Slivovitz
 slivered
 sloe gin
 Sloppy Joes
 slumgullion
 smokehouse
 Smokelle (Kraft cheese)
 Smokies (Oscar Mayer)
 Smok-Y-Links (Eckrich)
 smoky
 smorgasbord
 Smorrebrod (open-faced sandwich)
 Smucker's
 Snack Mate (cheese)
 Snackin' Cake (Betty Crocker)
 Snap-E Tom (tomato juice)
 Snickerdoodles
 Snickers candy bars
 snifter (brandy snifter)
 snowball
 Snow Crop
 Snowdrift (shortening)
 snowflakes
 snow peas
 Sociables (snack crackers)
 sockeye salmon
 Softasilk (cake flour)
 softened
 Solo fillings
 somen
 sopapillas (fried bread)
 sorghum
 souffle
 Soup Starter (Swift)

Souptime (Nestle)
 sour cream
 sourdough
 Southern Comfort
 Southland
 soybeans
 soy or soya sauce
 spaghetti
 SpaghettiOs
 Spam
 Spanish Gardens
 spareribs
 Spatini
 spatula
 spatzle or spaetzle (dumplings)
 Speas
 Special K cereal
 sphere
 Spice Islands
 spiciness
 spicknadel (lard needle)
 spider pan (cast-iron pan)
 spinach
 Spin Blend
 spoon bread
 spoon burgers
 spoonfuls
 spring-form pan
 Sprinkle Sweet
 Spry
 Squeeze-a-Snak
 stack pan
 stagecoach
 Staley's pancake syrup
 Star-Kist
 Steak-umm
 stem pan (like angel food pan)
 Stella D'Oro
 Stilton cheese
 Stir 'n Frost (Betty Crocker)
 Stir 'n Streusel (Betty Crocker)
 stir-fry
 Stokely's
 Stouffer's
 Stove Top dressing
 streusel
 string beans
 stroganoff
 strudel or struedel
 Stuckey's

substitute
Sucaryl
Success Boil-in-Bag rice
succotash
Sue Bee
sugarplum
Sugar Twin
sugar-water
Suisse Mocha
sukiyaki
sultana raisins
summertime
Sun-Drop
Sunkist
Sunlite oil
Sun-Maid raisins
Sunshine
Sunsweet
Sun World
superfine sugar
supermarket
SuperMoist cake mix
(Betty Crocker)
supp (Dutch soup)
Sure-Jell
Swans Down
Swanson
sweetbreads
Sweet*10
Sweet 'N Low
sweetened
sweetener
Swift Brookfield
Swift Premium
Swift Sizzlean
Swift'ning (shortening)
Swiss chard
Swiss Miss
syllabub
Sylvaner
Szechwan or Szechuan

-T-

3 Musketeers candy bars
Tabasco sauce
tacos
tagliarini
tahini
tamale
tamari
tamarind

Tang
Tangelo
tapioca
tarragon vinegar
tartar, cream of
tartar sauce
Taste O' Sea
Taster's Choice coffee
Tater Tots or Tater Puffs
Ta-Tos (potato chips)
Taystee bread
t-bone or T-bone
tea bag
tea cakes
teacup
Team
tea pot
tea towel
teaspoonfuls
teatime
teen-agers
Teez dip (Kraft)
Teflon
tempera paint
temperature
Temple oranges
10x sugar
Tender Chunk (Hormel)
Tender Quick salt
tenderflake rolls
tequila
teriyaki sauce
Tetrazzini
Texas Pete (juice)
Texsun (juice)
Thank You pudding
thermidor
thermometer
thoroughly
Thousand Island
thumbprint
thyme
Tia Maria (liqueur)
tidbits
Tijuana
Tillamook cheese
Tilster cheese
timbales
tinfoil
Tio Sancho

tofu

Tokay grapes

tolarine

Toll House

Tony Chachere

Tom's (nuts)

tomalley (lobster liver)

tomatillos

toothpick

topmost

tortillas

tostada, tostado

(plural: tostadas, tostados)

Tostitos

Total cereal

Totino's

tourtiere

toweling

Town House crackers

Tree Top

Treet (Armour)

trifle

Triple Sec (liqueur)

Triscuits

Trix cereal

Tropicana

try (to fry diced salt pork
until crisp)

tsimmes

Tuck

tuna fish

Tupperware

turbot (flatfish)

tureen

Turketti

Turk's head pan

turmeric

tutti-frutti

Twinkies

Twist

Tyson

-U-

Ukrainian

Uncle Ben's

Underwood

unleavened

Uneeda (crackers)

upside-down (when used as
an adjective)

-V-

V-8 juice

Van Camp's

Van de Kamp's

vanilla

vanilla, butter and nut flavoring
(McCormick)

Veg-All

Vegetastic

Vegex

vegies or veggies

vein

Velveeta cheese

Vera-Sharp cheese

vermicelli

vermouth

vichyssoise

Vidalia

Viennese

vigorously

vinaigrette

Virginia Dare

Vita

Vlasic

vodka

-W-

Wacky or Whacky Cake

Wakefield

Wasa (crackers)

wassail

water chestnuts

water cress or watercress

watermelon

Watkins

Waverly Wafers

wax or waxed paper

Wearever cookware

Weight Watchers (brand name)

Welch's

Welchade

Wesson oil

Wheat & Raisin Chex

Wheat Chex

wheat germ

Wheat Thins

Wheatena

Wheaties

Wheatsworth

whipped cream or whipping cream
Whip 'n Chill
White Cloud (shortening)
Whitecote
whitefish
White Lily
White, Martha
whisk
whiskey
whole wheat
whoopee, whoopie
wieners
wiener schnitzel
Wilderness
Williams chili seasoning
Wilson's Certified
Winesap apples
Wish-Bone
Wispride or Wis-Pride
wok
Wolfe Brand or Wolf Brand
Wondra
won ton or wonton
Worcestershire sauce
Wright's liquid smoke
Wyler's

-X-

XLNT (tamales, etc.)

-Y-

yearbook
yogurt or yoghurt
Yoplait
York
yo-yo
Yuban coffee
yuletide

-Z-

Zesta (crackers)
Zesty Italian dressing
zigzag
Zinfandel
Ziploc
ziti
zucchini
zwieback

CHEESES

Appetitost
Bel Paese
Bleu or Blue

Borden
Boursin
Brick
Brie
Caciocavallo
Camembert
Casino
Chantelle
Cheddar
Cheshire
Co-Jack
Colby
coon
cottage
Coulommiers
County Line
Cracker Barrel
cream
Dutch
Edam
Emmenthaler
farmer
Feta
Fontina
Frigo
Gammelost
Gjedost or Gjetost
Gorgonzola
Gouda
Gruyere
Havarti
Herkimer
Jack
Jarlsberg
Kasseri
Kaukauna Klub
Kefalotiri or Kefalotyri
Kraft Nippy
Leyden
Liederkrantz
Limburger
Lite-line
Liverot
Locatelli
Longhorn
Monterey
Monterey Jack
Mozzarella
Muenster

Mysost
Neufchatel
Nokkelost
Old English
Parmesan
pot
Port-Salut or Port du Salut
Provolone, Provoli or Provoloni
Raclette
rat
Reggiano
Ricotta
Roka
Romano
Rondelle
Roquefort
Samsoe
Sap Sago
Scamorze
Schmierkase, Dutch, pot,
cottage cheese
Stilton
Taleggio
Tillamook
Tilsit
Tilster
Tybo
Vera-Sharp

WINES & LIQUORS

Almaden
Alsace
Amaretto
Angostura Bitters
Anisette
Anjou
applejack
Aquavit (Akvavit)
Bacardi
Bordeaux
bourbon
brandy
Burgundy
Cabernet
calvados
Catawba
Chablis
champagne
Chardonnay
Chianti
Christian Brothers

Claret
Coco Casa
Coco Lopez
cognac
Cointreau
Cold Duck
creme de cacao
creme de menthe
curacao
daiquiri
Doux
Drambuie
Everclear
Four Roses
Galliano
Gallo wines
gin
Grand Marnier
grenadine
Heublein (liqueur)
Hiram Walker
Irish Mist
Johnnie Walker
Kahlua
Kirsch
Lambrusco
Lemonier
Madeira
Margarita
Marsala
Mateus
Mirin
Mogen David
Muscatel
Pernod
pina colada
Pinot Blanc
Port
Riesling
Rhine
Riunite
Rose wine
rum
sake
Sangria
Sauterne
Sauvignon Blanc
Schnapps
Scotch
Semillon

sherry
sloe gin
Southern Comfort
Sylvaner
tequila
Tia Maria
Triple Sec
Tokay
vermouth
vodka
whiskey
Zinfandel

GREENS

bibb
Boston
cabbage
curly endive
escarole
iceberg
leaf
romaine
spinach
water cress (1 or 2 words)

PEACHES

cling
Elberta
freestone

PEARS

Bartlett
Bosc
Comice
D'Anjou
Kiefer
Winter Nelis

ORANGES

Kid Gloves
King (of Siam)
mandarin or Mandarin
navel
Parson Brown
Pineapple
Valencia
Satsumas
Seedling
Tangelo
tangerine (Dancy)
tangerine (King)
Temple

APPLES

Arkansas
(Mammoth Black Twig)
Baldwin
Ben Davis
Delicious
Fameuse (Snow)
Granny Smith
Gravenstein
Grimes Golden Delicious
Ingram
Jonathan
King David
Maiden Blush
McIntosh
Missouri Pippin
Northern Spy
Northwestern Greening
Oldenburg
Rhode Island Greening
Rome Beauty
Spitzenburg
Stark
Stayman Winesap
Tolman Sweet
Thompkins King
Twenty Ounce
Wagener
Wealthy
White Pearmain
Williams
Winesap
Winter Banana
Wolf River
Yellow Newton
(Albemarle Pippin)
Yellow Transparent
York Imperial

PASTA

acini de pepe
anellini
cannelloni
capellini
cappelletti
chifferoni rigati
conchiglie
conchigliette
conchigliioni

ditalini
egg pasta
fettucce
fettucelle
fettuccine, fettucine or fettucini
fettuccine verde
fusilli
lasagna or lasagne
linguini or linguine
malhada
manicotti
mostaccioli
occhi di lupo
ravioli
rosamarina
rote
semini di melo
spaghetti
tortellini
tortiglioni
tripolini
vermicelli
ziti

SEASONINGS

Accent
ajinomoto
allspice
anise
aniseed or anise seed
balm
basil
bay leaf
Beau Monde
capers
caraway
cardamom or cardamon
cayenne pepper
celery seed
celery salt
chervil
chicory
chili
chili powder
chives
chutney
cilantro
cinnamon
cloves
comino
coriander

cumin seed
curry powder
dill
dill seed
dill weed
fennel
fines herbes
garlic
garlic salt
ginger
leeks
mace
Maggi
marjoram
mincemeat spice
mint
mustard
nutmeg
onion
onion salt
paprika
parsley
pepper
pimiento or pimento
poppy seed
poultry seasoning
pumpkin pie spice
rosemary
saffron
sage
sausage seasoning
savory or summer savory
scallions
sesame
sesame seed
soy or soya sauce
(shoyu sauce also)
Tabasco sauce
tamarind
tarragon
thyme
turmeric
Worcestershire sauce