

A Guide for Publishing your own
Cookbook

Innovation Designs, LLC
dba
Bp PRINTING

1(800)448-3740

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Welcome To Brennan Printing

With over 27 years of cookbook publishing experience, Brennan Printing has grown to be recognized as one of the most trusted and reliable names in the cookbook industry. Our attention to detail and commitment to personalized customer service will surely help to make your cookbook project an enjoyable, successful experience.

We use the highest quality materials and offer you more standard options than our competitors at no additional cost. Don't be misled by standard pricing schemes that do not include the necessities to produce a high quality book.

Whether you're a family, business or an organization, when you create a cookbook that was written, designed and published by your group, you have truly created a book that will be cherished forever.

WHY COOKBOOKS?

- Organizations can easily double their money.
- Use as a marketing tool to promote your business.
- Create a family keepsake that will be cherished for generations.

Brennan Printing has grown to be one of the leaders in the cookbook printing field. We have been printing cookbooks since 1979 dealing with groups just like yours. Our success is based on our employee's commitment to make every cookbook we print better than the last. We give personal attention to each group's special instructions and requests so you have a book that is uniquely yours.

Our personal attention to you is the key to your success! We will personally instruct your committee and work with you from start to finish. We furnish you with recipe forms that you hand out for people to put their family's favorite recipes on. If the recipes are legible to you, there is no need to rewrite or type them.

Cookbooks sell!!! Did you know that cookbooks are the second best selling book in America, second only to the Holy Bible? People love



Simple Recipe

We know your time is valuable and the individuals that help to organize these fund-raisers or keepsakes are volunteers. For this reason we try to simplify the decisions that need to be made and break the cookbook making process down into 4 easy steps.

1. Recipe Collection & Sorting

- a. Submit recipes on our recipe form, one recipe per form please.
- b. Put all recipes that pertain to the same thing together, i.e. all chocolate cakes together all sugar cookies together etc. and sort into sections, i.e.: appetizers, breads, main dishes, cookies, cakes etc.
- c. Number each recipe for its respective section in the upper right hand corner beginning with 1. Repeat this process for each section.
- d. Place each section into its own envelope and label as you want it to appear in the book. Also include on the front of the envelope the number of recipes within the section and section number.
- e. Put section envelopes in the order you want them to appear in your book.
- f. In a separate envelope include front pages information, recipe fillers if any, and a table of contents. Table of contents should include name of section title and number of recipes: i.e.: Appetizers.....58 recipes.
- g. Congratulations! You have completed the recipe section and are now ready to send your book in to be typeset. Place all of your section envelopes into a box putting the last section of your book in the bottom of the box and working your way up so that the envelope with the table of contents and front pages are on top; Once received we will return a FREE proof copy for your review within 3-4 weeks.

2. Choosing Divider Options

- a. We provide you with up to 14 dividers. You may use your own design with your own section heading on the front and our 14 pages of household hints on the back. Or you may use your headings on our standard divider fronts and backs.
- b. Choose the color of your choice from our large selection.
- c. If you will be designing your own dividers please reference our “art submission guidelines” form.

3. Designing Your Cover

- a. This is your opportunity to really be creative. An attractive cover will catch everyone’s eye and helps to sell books.
- b. We offer a custom full process color cover on heavy stock, laminated, at no additional charge.
- c. If you will be designing your own cover please reference our “art submission guidelines” form.
- d. If you need help coming up with a design our talented graphics department will design several options for you at no additional charge.

4. Binding Options

- a. Choose from either plastic spiral coil or comb.
- b. Wide variety of colors to choose from.
- c. Printing on comb binding is available at an extra charge.
- d. Books that have 500 pages or more will require comb style binding.

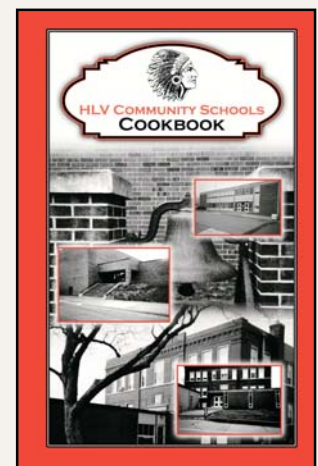
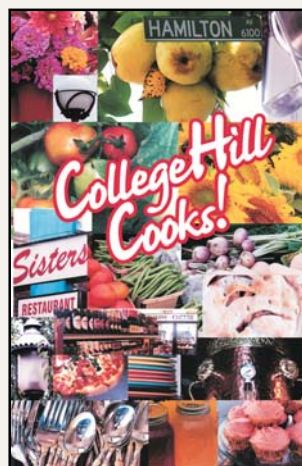
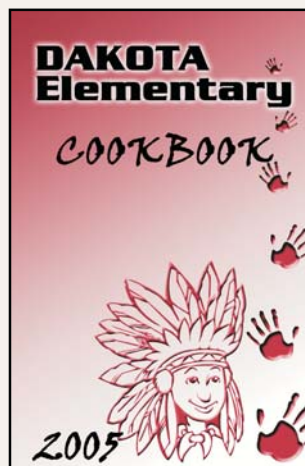
Covers

When designing your cover, have either an artistic person from your organization design it or take advantage of our talented graphics department. If you're not quite sure what you want on your cover you may submit original photos or artwork to us and let us do the work. We will design several options for you to choose from FREE of charge.

Here are a few things to keep in mind when designing your cover.

- Try to incorporate pictures that define your community and not just your organization. This will help to sell books outside of your organization.
- Digital photos are very attractive and give the appearance of a professionally designed cookbook.
- Only original photos or artwork should be submitted as these will make for the best quality appearance for your cover.
- Be as creative as possible! It has been said many times that the cover of your cookbook will help to sell books for your organization.

If you have any questions at all please feel free to contact us at our toll free number, 800-448-3740. We're here to assist you every step of the way.



Dividers

We offer you 14 colored dividers, printed in black, for your section heading included in the price of your book, 6 more than the competition.

You may use photos or artwork on the front of the dividers with household hints or charts on the backs, or you may use our standard dividers fronts and backs. You may also customize your dividers by adding lines for your favorite recipes, prayers, or trivia questions. If you have any questions and need help with this please give us a call and we will help you in any way we can.

If submitting artwork for dividers please reference “Art Submission Guidelines” form.

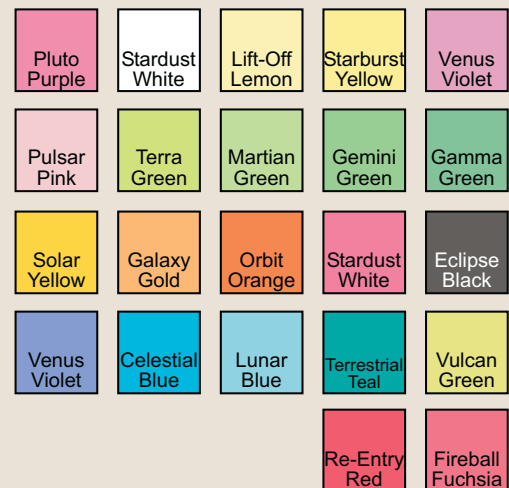
Below are the colors available in pastels, included in the price of your book, and bright colors, please add \$0.10 to the price of each book.

(Please note that the colors shown here may vary slightly from the final product due to your computer monitor’s color settings.)

Pastels



Brights (Add \$.10 per book)



Binding

Your choice of plastic binding, either spiral coil or comb. Spiral coil is our best binding for durability and usability and is included in your book price at no additional fee. The size limit available in coil is a 500 page book. Any book larger than 500 pages will require comb style binding. For an additional fee you may have printing added to the comb style binding.

Colors available in comb binding are: black, blue, clear, forest green, maroon, navy, red and white.

Below are the colors offered in spiral coil plastic.

(Please note that the colors shown here may vary slightly from the final product due to your computer monitor's color settings.)

Spiral Binding



Comb Binding



Spiral Binding Color



Printing is available on the Comb binding only for an additional fee.



Layouts

**TO ORDER COPIES OF
Centennial Cookbook**

Please send me _____ copies of **Centennial Cookbook** at \$12.00 each plus \$2.50 for postage and handling. Make checks payable to *Howard Street Christian Church*.

Name _____
Street _____
City _____ State _____ Zip _____

SEND ORDERS TO:
Frodona L. Pion
10182 Olive Ave.
Colfax, Iowa 50054-7503

**TO ORDER COPIES OF
Centennial Cookbook**

Please send me _____ copies of **Centennial Cookbook** at \$12.00 each plus \$2.50 for postage and handling. Make checks payable to *Howard Street Christian Church*.

Name _____
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8 pages in front for order form, dedication, and charts.
If you have dedication or history pages please send with recipes so the type can be set and returned to you for proofing.

We will set up an index in numerical order for each section.

The index will be printed in the back of the book; the number of pages will be added to page count for pricing.

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Layout Styles & Options

Click on the thumbnails below to view examples of all the layout options we have. The Standard Arial template is our standard layout. If you do not specify which layout you would like, your cookbook will be typeset using the Standard Arial template.

Arial Narrow

-SNACKS-

Edith Stajner

DATE DELIGHTS

1 lb. box dates (cut in small pieces)	1 C. chopped Pecans	S N A C K S
1 can Eagle Brand milk	Ritz crackers Cream cheese frosting (opt)	

Cook chopped dates and Eagle Brand milk to a paste and cool. Add nuts and spread on Ritz crackers. Bake at 350 degrees for 8 minutes. Cool and frost with a cream cheese frosting, if desired.

GRAHAM CRACKER DELIGHT *Velma Cleveland*

Spray with Pam and line a 12x15 inch jelly roll or cookie sheet with Keebler's graham crackers. Sprinkle a 3oz. pkg sliced almonds over the grahams.

BOIL FOR 2 MINUTES:

1 stick margarine	1 stick butter
1/2 C. sugar	

Mixture will be white and foamy. Spoon mixture over the grahams and bake at 325 degrees for 10 minutes. Take out immediately. Cool and break up in pieces.

GLAZED PARTY MIX *Deb Dunsberger*

2 sticks margarine or butter	1/2 tsp. soda
2 C. brown sugar	2 reg. boxes Crispix Cereal
1/2 C. white karo syrup	Nuts

Put margarine, brown sugar, and karo syrup in a pan. Bring to a boil and boil for 1 1/2 minutes. Take off flame and add 1/2 tsp. soda. Mix well. Put cereal and nuts in a big brown paper bag. Pour mixture over and shake. Put in microwave for 4 minutes on High. Shake every minute. Pour out on foil covered cookie sheets that are sprayed with Pam. Cool. Break up as it cools. Bake on 2 cookie sheets at 200 degrees for 1 hour. Will be crispy.

-1-

Comic

SNACKS

Edith Stajner

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-1-

Times

SNACKS

Edith Stajner

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-1-

Courier

SNACKS

Edith Stajner

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Arial Large

-BEVERAGES-

RASPBERRY ICED TEA *Charlene Clark*

4 quarts water	10 individual tea bags	B E V E R A G E S
1 1/2 C. sugar	1/2 C. lemon juice	
1 (12oz. pkg) frozen unsweetened raspberries		

In a Dutch oven, bring water to a boil. Remove from heat; stir in the sugar until dissolved. Add the raspberries, tea bags, and lemon juice. Cover and steep for 3 minutes. Strain, discard berries and tea bags and cool. Serve over ice. Makes 4-quarts.

CRANBERRY BRUNCH PUNCH *Charlene Clark*

4 C. Cranberry juice	1/2 C. water
2 C. orange juice	1/3 C. sugar
1 C. pineapple juice	1 tsp. almond extract
1/2 C. lemon juice	

In a large container, combine all the ingredients. Stir until sugar is dissolved. Refrigerate until serving. Makes 2-quarts.

APRICOT SLUSH PUNCH *Carol Dillon*

1 large can pineapple juice	4 C. sugar
1 large can apricot nectar	5 large bananas (mashed)
2 small boxes apricot Jello	4 T. Lemon juice
6 C. hot water	3 quarts gingerale

Mix all above ingredients and freeze. Remove from freezer 4-5 hours before serving.

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Pricing

We use the highest quality materials and offer them to you as standard items. We are an all inclusive cookbook publisher, no surprises, and no hidden charges.

Our goal is to provide you with a “Top Shelf” quality cookbook that no kitchen should be without, all at an affordable price.

Ingredient

Brennan Printing

Recipe Forms	FREE
Marketing Posters	FREE
Advanced Sales Coupons	FREE
Gift Certificates	FREE
Cookbook Order Form	FREE
Cooking Hints	FREE
Custom Dividers (Black Ink)	FREE
Custom Full Color Cover	FREE
Heavy Stock for Cover/Back	FREE
Thick Cover/Back Lamination	FREE
Graphics Dept. Services	FREE
Photographs	FREE
Table of Contents	FREE
8 Front Pages	FREE
Plastic Spiral Coil Binder	FREE
Proof Copy	FREE
Your Organization Spotlited on our Website	FREE
On-line Recipe Entry	FREE
Shipping*	FREE
Financing for 60 days* *	FREE

Our Immediate & Undivided Attention Always Free and Always Our Pleasure!

* Brennan Printing helps recover shipping cost with 3% FREE cookbooks on every order.

** Brennan Printing offers 60 day FREE financing to recognized non-profit organizations.

COMPLETE COOKBOOK

PRICE LIST AS OF JANUARY 1, 2006

2.2 AVERAGE RECIPES PER PAGE USING STANDARD TYPE
 1.8 AVERAGE RECIPES USING LARGE STYLE TYPE
 PRICES VARY DEPENDING ON NUMBER OF PAGES
 AND QUANTITY OF BOOKS ORDERED.
 WE CHARGE BY THE PAGE SO YOU WILL BE CHARGED TO
 THE EXACT PAGE COUNT.
 OUR PRICING IS COMPLETE, NO HIDDEN COST OR EXTRA CHARGES.

Recipes	Pages	Books 250	Books 500	Books 750	Books 1000	Books 1250	Books 1500	Books 2000
115	50	\$5.05	\$4.87	\$4.81	\$4.78	\$4.96	\$4.75	\$4.73
230	100	\$5.70	\$5.31	\$5.18	\$5.11	\$5.07	\$5.05	\$5.02
345	150	\$6.48	\$5.88	\$5.68	\$5.58	\$5.52	\$5.48	\$5.43
460	200	\$7.74	\$6.60	\$6.32	\$5.96	\$5.87	\$5.82	\$5.75
575	250	\$9.07	\$7.07	\$6.72	\$6.30	\$6.20	\$6.13	\$6.05
690	300	\$10.56	\$7.57	\$7.13	\$6.67	\$6.54	\$6.46	\$6.36
805	350	\$11.97	\$8.08	\$7.59	\$7.07	\$6.93	\$6.83	\$6.71
920	400	\$13.32	\$8.96	\$8.05	\$7.48	\$7.31	\$7.20	\$7.07
1035	450	\$14.61	\$9.81	\$8.61	\$7.85	\$7.70	\$7.54	\$7.40
1150	500	\$15.82	\$9.55	\$8.84	\$8.32	\$8.17	\$8.01	\$7.85
1265	550	\$17.34	\$11.65	\$10.21	\$9.30	\$8.94	\$8.76	\$8.60

Prices above are per book using our standard style of type. We do not continue recipes from one page to the next.

Pricing is with up to 14 colored paper dividers, 8 front pages for acknowledgements and history.

If you have any questions at all, please call for our immediate personal attention.

Prices are subject to change.

Terms

Payment Arrangement: Non-Profit Groups and Organizations

- No down payment is required.
- Your invoice will go out the same day of shipping.
- Half of the payment is due within 30 days from invoice and the remaining balance is due in 30 days.
- You have up to 60 days to pay with no interest or other charges.
- There will be a finance charge of 1-1/2 % added to any invoice not paid within 60 days.

Payment Arrangement: Businesses, Individuals, and Families

- Half of the payment is due at the time your order is submitted.
- The balance is due prior to your books being shipped.

Shipping & Handling

Shipping charges are pre-paid and added to your invoice. We ship through UPS or US postal service. UPS will only ship to a street address not a post office box, and will only deliver to a door. Please allow 3-5 business days for delivery. Faster delivery service may be requested but you will be billed the additional expense. Any damaged books must be reported within 7 days of delivery.

Overrun/Underrun

Brennan Printing reserves the right to overrun or underrun by 10%. This is a customary practice in the printing business throughout the United States and Canada. This practice is used to compensate for any spoilage that may occur in the process of printing and manufacturing your cookbook.



Helpful Hints For Success

We have included below a list of helpful hints to assist you in making your cookbook project a successful and enjoyable experience.

Food For Thought

1. You first need to identify your target market. Do you want to sell books to just the people within your organization or do you want to branch out and sell books to surrounding communities as well as your organization. This should be decided at the beginning of your program as it should determine how you design the cover of your cookbook.
2. It has been said many times that the cover of your cookbook will sell books for you. We at Brennan Printing happen to agree with this statement. Although people buy a cookbook because of a certain recipe within, the cover is what will attract them to your book. When you design the cover of your book try to incorporate things that define your community and not just your organization; i.e. historical monuments, points of interest, favorite merchants, tourist attractions etc. be creative!
3. When you set out to start collecting recipes don't limit yourself to collecting recipes from people within your organization, ask friends, neighbors, friends of neighbors and relatives to contribute. This will help capture some of the market outside of your organization and help to spread the word about your book. Word of mouth is one of the best marketing tools you have available.
4. When collecting recipes limit the number of recipes submitted to five or less per person. You want as many different contributors as possible. On the average you can plan on selling five books to each person that contributes a recipe.

Art Submission Guidelines

If your organization plans to provide a design for the cover of your cookbook, custom dividers or any images to be printed in the cookbook, please read the art submission guidelines below. These guidelines will assist you in setting up and sending in your artwork. If you have questions regarding these guidelines please feel free to give us a call. Ask for the art department. Keep in mind that these guidelines are not mandatory for the design of your cover, However, by following these standard guidelines, the production of your cookbook will go much more smoothly. We can accept art in many different forms, however some forms are higher in quality than others. Please include a name, phone number and e-mail (if applicable for any questions concerning the files/ original artwork.

A tiff or eps file at 300 dpi resolution at actual size (with bleed) and rastered text is the best way possible way to send your art. If art is in color, be sure it is in CMYK mode.

1. Ways of sending the files:

Electronic art can be sent to, or can be sent through the mail with your cookbook recipes and other materials you will be sending in.

2. Types of supported file formats:

tiff, psd, ai, eps, pdf, fh10, idd, jpeg(if 400dpi or higher)

3. Types of compatible software:

Adobe Photoshop, Macromedia Freehand, Adobe InDesign, Adobe Illustrator. If using a layout program such as the latter three, be sure to include the linked images (preferably embedded) and all fonts used in the document. PC only.

4. Fonts:

We have a large library of fonts at our disposal; however, if a specific font is desired please send it with your media. You can also convert your fonts to outlines to avoid any conversion issues. Do NOT use "applied" type styles in font palettes to make the type **bold** or *italic*. Always choose the bold or italic versions of the font from the font list in order to prevent unexpected print results.

5. Graphics and scans:

Please include all linked graphic files. This includes all graphics that were placed from vector programs such as Illustrator and Freehand, as well as any images placed into the vector programs. For example: if you have created a logo in Adobe Illustrator that contains a Photoshop image, you must provide us with both the Illustrator file as well as the Photoshop file. Graphics application programs will not collect the Photoshop file, so you must manually copy it. All graphics preferably should be in EPS or tiff format; avoid PICT and Windows BMP files. Scan all color and grayscale photos at 300 dpi at the final size that they will be used in your document.

6. Hard Media:

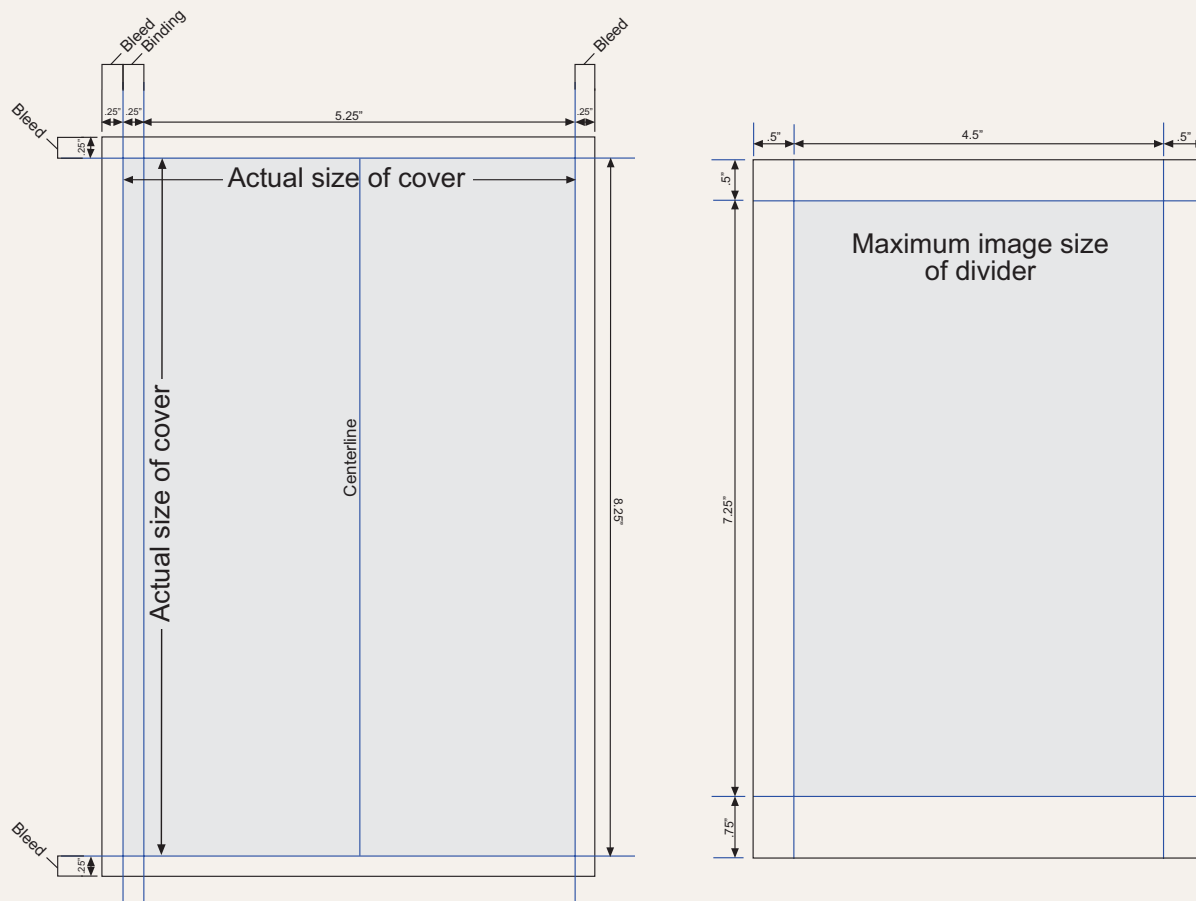
If electronic artwork is not available we will also reproduce your art from a technical drawing, laser print or original art. Please be sure all submissions are as clean as possible as they will need to be scanned and cleaned up.

7. Color:

Save all color photos and vector images as CMYK. If color is critical, choose colors from the Pantone swatch book, rather than color combinations that look good on your monitor. Colors from a low-end, non-color managed printer do NOT represent the color that will be printed. Please provide any previously printed material that we may have to match color.

8. Custom Dividers:

Dividers are the pages that separate categories. These pages will be printed in grayscale. Please do not send the divider page in color, it will have to be saved differently and changed to grayscale before printing. The most efficient way of sending in custom dividers is in Microsoft Word. If you are only submitting the images for the dividers, please submit as grayscale tiff at size to be printed. We will place your image on divider. Bleeds are not available for dividers. Please include the name of category on each divider.



Directions

PLEASE KEEP FOR FUTURE REFERENCE Directions for Putting Together Your Cookbook

1. **PUT ALL RECIPES ON ONE OF OUR RECIPE FORMS (1 RECIPE PER FORM).**
2. **SORT ALL RECIPES IN INDIVIDUAL CATEGORIES.**
EXAMPLE: All appetizers, dips, and beverages together in one section.
All breads in one section.
All cookies in one section and so forth.
3. **PUT ALL RECIPES THAT PERTAIN TO THE SAME THING TOGETHER WITHIN THAT SECTION.**
EXAMPLE: All beef recipes together in the meat section.
All sugar cookies together in cookie section.
All chocolate cakes together in cake section.
(If you do not sort your recipes, we don't either. The way you send them in is how they will be typed.)
4. **READ OVER RECIPES TO MAKE SURE THERE ARE NO MISSING INGREDIENTS. NOW IS THE TIME TO EDIT RECIPES (WHEN YOU GET THE BOOK FOR A PROOF, YOU WILL BE PROOFING ONLY. WE CANNOT CHANGE RECIPES AROUND OR CHANGE PAGE NUMBERS ONCE IT HAS BEEN TYPED. SO BE SURE RECIPES ARE SORTED THE WAY YOU WANT THEM TO APPEAR IN BOOK.)**
5. **PUT EACH SECTION IN A SEPARATE FOLDER OR ENVELOPE.**
6. **WRITE ON OUTSIDE OF ENVELOPE WHAT YOU WANT THAT SECTION TO BE CALLED. THIS IS WHAT WE WILL TYPE ON YOUR DIVIDER.**
7. **PUT YOUR SECTIONS IN THE ORDER YOU WANT THEM TO APPEAR IN YOUR BOOK AND PUT A LARGE NUMBER ON THE OUTSIDE OF ENVELOPE.**
EXAMPLE: Appetizers, Dips, and Beverages - #1
Breads - #2
Cakes - #3
Cookies - #4 and So Forth
8. **OPEN UP EACH ENVELOPE AGAIN AND NUMBER EACH RECIPE IN THE UPPER RIGHT CORNER. START WITH #1 AND GO THROUGH ENTIRE SECTION, START OVER WITH #1 AGAIN EACH TIME YOU START A NEW SECTION.**
9. **ON OUTSIDE OF ENVELOPE WRITE HOW MANY RECIPES YOU HAVE IN THAT SECTION.**
10. **ON ANOTHER PIECE OF PAPER, MAKE A TABLE OF CONTENTS.**
EXAMPLE: Appetizers, Dips, and Beverages69 recipes
Breads43 recipes
Cakes.....53 recipes
Cookies102 recipes
11. **PUT SECTIONS IN A BOX, PUT LAST SECTION OF BOOK ON BOTTOM AND WORK UP TO FIRST SECTION ON TOP.**

Final
Checklist
for cookbook submission
Please Fill In and Submit With Recipes:

Groups Name _____
Town _____
Phone # _____

WE HAVE _____ TOTAL RECIPES.
ALL RECIPES ARE ON RECIPE FORMS _____
ALL RECIPES ARE SORTED IN CATEGORIES _____
ALL RECIPES THAT PERTAIN TO SAME THING ARE SORTED _____
ALL RECIPES HAVE BEEN READ OVER AND CHECKED _____
EACH SECTION HAS BEEN PUT IN A SEPARATE FOLDER _____
WE HAVE WRITTEN NAME OF SECTION ON OUTSIDE OF EACH FOLDER _____
WE HAVE PUT SECTIONS IN ORDER AND NUMBERED SECTIONS _____
WE HAVE NUMBERED EACH RECIPE _____
WE HAVE WRITTEN HOW MANY RECIPES ON OUTSIDE OF EACH FOLDER _____
WE HAVE MADE UP A TABLE OF CONTENTS _____
WE HAVE PUT BOOK IN A BOX WITH LAST SECTION ON BOTTOM _____
WE HAVE INCLUDED COVER _____
WE HAVE INCLUDED FRONT PAGES _____
STYLE OF TYPE TO USE _____ (Call If Not Sure).
WE WANT YOUR STANDARD DIVIDERS? YES NO
IF USING OUR OWN DIVIDERS, WE HAVE INCLUDED THEM
WE WANT _____ PAPER USED FOR DIVIDERS.
(COLOR)
WE WANT _____ AND _____ INK USED ON COVER
(COLOR) (COLOR)
WE WANT _____ BINDING IN _____
(Spiral or Comb) (COLOR)
WE HAVE INCLUDED FILLERS YES NO
WE WANT TO USE YOUR FILLERS _____

Proofing

We here at Brennan Printing want to make your book as perfect as possible, but it can only be done with your proofing effort. We have had a few people call us after the books were delivered and complain about errors. These errors may have been from the original recipe or caused by our typesetter, in either case it is up to you to find them and mark them.

We only fix what is marked so if it isn't marked, we do not fix it.

Proofing your book will be one of the most important elements in the whole printing process. The following steps will make the process both more organized and will provide a more accurate proof.

Using 4 people, team up into pairs. Each pair takes one section. 1 person reads from the original and the other follows along checking for errors. After each team is complete with their section you switch sections and proof again. We find this method works the best, but please keep in mind that every publication in print contains typos. I was told once upon a time that the largest publication in the world, Time Magazine, has had an error of some sort in every issue since they began printing. My point is that you will not catch every error no matter how thorough you are.

Making Corrections

BAR-B-QUE MEATBALL *Lillian Reiersen*

MEATBALLS:
2 lbs. ground beef
Salt & pepper
1 C. oatmeal

1 medium onion (chopped small)
2 eggs
1 ½ C. milk

SAUCE:
½ C. ketchup
2 T. mustard

2 T. Worcestershire sauce
½ C. brown sugar

For Meatballs: Mix together and form into balls and put into casserole or baking dish. Mix the sauce ingredients; cover the meatballs with sauce. Bake 1 hour at 350°.

BARBECUED MEAT BALLS *Ruby Torkelson*

1½ lbs. ground beef
¼ C. rolled oats
1 T. minced onion
1½ tsp. salt
¼ tsp. pepper
1 C. milk
3 T. shortening
Flour (to dredge meatballs)

2 T. sugar
2 T. Worcestershire sauce
½ C. water
1 C. ketchup (or ½ C. ketchup & ½ C. tomato juice)
¼ C. vinegar
½ C. minced onion

Combine ground beef, rolled oats, onion, salt, pepper and milk. Form into small balls. Roll in flour and brown in shortening in a heavy skillet or electric fry pan set at 360°. Combine sugar, Worcestershire sauce, ketchup, water, vinegar and onion for sauce. Pour over meatballs and simmer until done and sauce is fairly thick. Serve over cooked spaghetti to make almost a complete meal.

B.B.Q. CHEESY MEATBALLS *Linda Moeller*

1 lb. ground pork
½ lb. hamburger
1 small onion (chopped)
1 tsp. seasoning salt
1 C. Bisquick

1 (4 oz.) pkg. Cheddar cheese (shredded)
1 (4 oz.) pkg. mozzarella cheese (shredded)
B.B.Q. sauce (Cookies)

Mix all ingredients, but B.B.Q. sauce and roll into 1-inch balls. Place on a grease cookie sheet. Bake at 350° for 20 minutes. Remove from pan and place in crock pot. Add B.B.Q. sauce. Heat and serve.

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