

## How to Create a Family Cookbook

By Susie Wolfson

When I began our family cookbook, I had all sorts of recipes and table ideas in lots of different places. There were recipe cards in boxes, torn-out pages from magazines and newspapers stuffed in cookbooks, and notebooks filled with shopping lists and menus. I had photos of favorite table settings scattered in various albums. And, of course, lots of memories in my head. I began by collecting everything I wanted to save into an accordion file, with dividers separating different categories of dishes. My list: Appetizers, Salads, Soups, Vegetables, Meats, Poultry, Seafood, Pasta, Rice, Potatoes, Desserts, Chocolate, Cookies, Snacks, Fruit, Holidays, Birthdays, Showers. Then I followed these steps for each page in the cookbook. You can do the same.

1. Decide on a title for each page.
2. If the original recipe is handwritten, place it in a plastic sleeve—you can see both sides then.
3. If the recipe is illegible, type the recipe into a document file on your computer. Play with the fonts and type size to add variety. Print.
4. Add photos of the dish, the table setting, or holiday craft.
5. For recipes from family members and friends, add a photo of you/your family with the recipe creator.
6. Add a brief story detailing the memories you/family have of the particular dish, setting, or holiday display.
7. If you have more than one recipe on a page, assemble them on a blank white sheet of paper in a pleasing way, then copy it.
8. Place the pages by category in a three-inch-or-larger, three-hole-punch binder. Use dividers to separate the categories.
9. Write an introduction—why you created the cookbook and the meaning of handing down the recipes for memories.
10. Decorate the cover with family photos. I created a decoupage for the front and back covers of my binder.

Good luck and enjoy!

