Piney Woods Aided By Profit From Cookbook

By MIRIAM MAY

Daily News Food Editor

A cookbook is not necessarily just a means of raising money. Not always. Sometimes it’s more. Take, for example, “The Way To A Man’s Heart.”

Written by Mrs. William H. (Geneva M.) Morris of Valdosta, Ga., this cookbook is unique in that it is a compilation of recipes of two special institutions — Piney Woods Country Life School here in Mississippi and the Country Center for the Handicapped in Toledo, Ohio.

It became Mrs. Morris’ aim to divide the profit from the book between these two places after she instigated a gourmet food sales affair for charity fund-raising activities in Perryburg, Ohio in the early 1960’s.

But the result of her efforts turned out to be a bit different from the usual. In addition to including many of her own recipes, and those of her friends, she ended up with a collection from movie stars, politicians, artists, athletes, as well as chefs of famous restaurants and homes.

The book, which has gained widespread attention all over the country since publications in June of 1968, features more than 500 recipes, plus about 49 pages of basic kitchen information.

It is nothing fancy. Just a yellow book in a ring binder. But it is a sincere book, well put together, and more than adequate as far as cookbooks go.

FASCINATING!

Folks from all over have been generous in their praise of Mrs. Morris’ efforts.

Virginia Kay of the Independent Star-News in Panarama, Calif., said the book was “one of the most fascinating I have run across.”

“The title’s a trifle worn,” another food editor, Peggy Pancoast said. “But the recipes are still magnificently interesting.”

Amy Vanderbil, in one of her syndicated etiquette columns, called it “intelligent and stimulating.” And the one of the recipes as being “one of the best I ever encountered in cookbooks.

Another writer, in reviewing the cookbook’s layout, said, “It is as fascinating to thumb through as ‘Who’s Who In America.’”

GENEVA M. MORRIS

“The Way To A Man’s Heart” contains recipes from such notables as Bob Hope, Danny Thomas, John Payne, Princess Grace of Monaco, Jackie Onassis (then Mrs. John F. Kennedy), Mrs. Ronald Reagon, the late Everett Dirksen, Mrs. Richard Nixon, Mrs. Barry Goldwater, Mrs. Nelson Rockefeller, to name only a few.

There are choice recipes from such famous places as the Blue Fox in San Francisco, the Chutney at Sea Island, Ga., the Waldorf-Astoria of New York, the Le Mannequin of Lucerne, Switzerland, the Five Flies in Amsterdam, Holland, the Queen Elizabeth Hotel of Montreal, Canada and Simpson’s — in the Strand, London, England.

Two especially interesting items are the Souffle Sarah Bernhardt, offered by the L’Etoile Restaurant of New York, and Mrs. Rutherford B. Hayes’ recipe for French pickles, contributed by the wife of a giant.

AUTHOR

The author of this successful venture, Geneva M. Morris, won her first cooking prize at age 15. After her marriage to Bill Morris — an executive with an Illinois firm — she travelled with him on business trips all over the country and on pleasure. “The Morrises have lived in Atlanta, Savannah, Perryton, Valdosta, Ga. and residence in Valdosta.”

Speaking of the cookbook, and her decision to turn all profit over to the two charitable men’s homes, Mrs. Morris explained in a newspaper interview that this is “my way of helping others.”

In a letter to this food editor, she writes warmly of Dr. Laurence C. Jones, founder of Piney Woods.

“You know,” she says, “a whole new generation has grown up since Dr. Jones appeared on the Ralph Edwards Show, ‘This is Your Life.’ Many of these youngsters have never heard of Dr. Jones and his Piney Woods School. I would so much like to see him get the recognition by President Nixon for all the wonderful things he has done with and for youngsters — youngsters who might never have had any chance without him.”

Mrs. Morris has never met Dr. Jones, but she says she hopes to “have the pleasure before too long.”

FAMILIAR STORY

The story of Dr. Jones — who has been twice featured in Reader’s Digest — is a familiar one in Mississippi households.

Everybody-or most everybody-certainly knows about the young Iowa State University graduate who put his education to use to help the poor and illiterate, and founded what became Piney Woods in 1969. It was his own feelings of dedication, and the President Nixon salad plate “You in Mississippi,” he writes, “have every right to be very proud of Dr. Jones and the work he has done at Piney Woods. We need thousands of Americans like him, and as many schools like Piney Woods.”

“If it’s the last thing I do,” she has said, “I plan to make Dr. Jones’ school a much better known place before I stop.”

“The Way To A Man’s Heart” is available at $4 (postpaid) from Mrs. Williams H. Morris at 115 Mill Pond Road, Valdosta, GA. 31901 or from Mrs. Paul Doward at 47 Porter Street, Columbus (Mass.).

RECIPIES

Featured below are three recipes lifted from the cookbook, one from Mrs. Morris herself, one from Mrs. Arnold Palmer, another from the Palace at Piney Woods Country Life School, and one for what sounds like a super sweet meat loaf from Ann Landers.

PORCUPINE SALAD

1 (geneva m. morris)

8 canned Bartlett pear halves

1 pkg. (3-oz.) cream cheese

Salt

Drain pears well and dry with paper towel. Toast almonds in preheated 300 degree oven, watching very carefully to see that they don’t burn. Spread on a cookie sheet to toast, and toast until just golden brown. Have cream cheese at room temperature and fill a cookie. The more almonds, broken in pieces, as you like. The more almonds, the better I like it. Flavor to suit your taste with onion salt. Fill a cavity of one pear half with mixture and top with the other half, making a whole pears. Place pear on salad greens on salad plate. Stick it full of silvered almonds. If you use large pear halves, it will take more cream cheese. This amount is for small ones. Have a dressing made of sour cream mixed with a tart jelly, with a little lemon juice added to jelly for tartness. Currant jelly is good for this. Take salad to table to as — because it is pretty and unusual looking. Pass the dressing (Don’t stick the almonds deep in the pear — just in enough to hold).

QUICK BAKE-B.Q.

1 onion, chopped

1 green pepper, seeded and chopped

1 can (1 lb.) tomatoes

1 medium size bottle catsup

1 corned beef

1 saute onion and green pepper in some butter or oil for few minutes. Add tomatoes, catsup and corned beef, broken into pieces. Simmer 2 hours. Serve on English muffins.

PARCELS

1 (princess grace)

grated cheese

1 lb. muenster cheese

1 boiled potato

Round ball squash or eggplant

1 onion

Bread crumbs

Salt, pepper, garlic to taste

Minced ham

(Quantities depend on the number and size of vegetables to be stuffed.)

Boil squash and/or eggplant in salted water with the onion. When tender but still whole, drain and cut into half. Remove seeds and cut squash and/or eggplant into pieces. Mix with ham and add crumbled breadcrumbs, and salt and pepper to taste. Mix the mixture and put it into 19 by 13-inch baking dish. Top with cheese and bread crumbs. Bake in preheated 375 degree oven for about 10 minutes. Serve hot with salad. Tomato may be used with or instead of vegetables, but don’t cook them then before mixing mixture. Just remove inside and mix with other mixture; fill and bake as others.

MEAT LOAF

2 eggs

1 teaspoon monosodium glutamate

1 envelope onion soup mix

1/4 cup bread crumbs

2 lb. ground round steak

In a large greased loaf pan. Bake 1 hour in preheated 350 degree oven. Serves 6.

THE PROFESSOR OF PINEY WOODS — Sitting on a log in a Deer Valley building where his country life school began in 1969, Dr. Laurence C. Jones of Piney Woods looks over a copy of “The Way To A Man’s Heart.” Half of the profits from the unique cookbook (since publication in 1968) has gone directly to Piney Woods, the other half to a center for the handicapped in Ohio. The author, Mrs. Geneva M. Morris of Valdosta, Ga., says she was inspired by Dr. Jones’ own feelings of dedication, and the compilation is just her way of “helping others.”

Daily News Photo by Fred Blackwell.

3/4 cup ketchup

2/3 cup warm water

2 tablespoons brown sugar

2 tablespoons vinegar

1/2 teaspoon dry mustard

1/2 teaspoon paprika

1/2 teaspoon salt

1/2 teaspoon onion powder

1/8 teaspoon pepper

1/4 pound bacon

Cook meat loaf as directed in recipe. Cut bacon into strips. Cook bacon in a small skillet until crisp. Remove bacon and set aside, reserving bacon fat in skillet. Add remaining ingredients to bacon fat and mix well. Return bacon to skillet and mix with sauce. Spoon into a prepared 9 x 13” pan and bake at 350 degrees for 35 minutes.