**Pinney Woods Aided By Profit From Cookbook**

By MIRIAM MAY
Daily News Food Editor

A cookbook is not necessarily just a book of recipes. 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. It has 385 recipes, making bundle of recipes for two special institutions -- Piney Woods Country Life School here in Mississippi, and the Cordova 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 Perysburg, Ohio in the early 1960's. A demand for recipes for food included in the successful sales prompted the North Carolina native to publish her own cookbook.

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, as well as chefs of famous restaurants and hotels.

The book, which has gained widespread attention all over the country since publication 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!"

"FASCINATING!" Polks from all over have been generous in their praise of Mrs. Morris' efforts.

Virginia Kay of the independent Star-News in Panama City, Calif., said the book was "one of the most fascinating I have run across."

"The title is a trifle worn," another food editor, Peggy Pangborn, of East Coast said. "But it is a sincere book, well put together, and more than adequate as far as cookbooks go."

Amy Vanderbilt, in her syndicated etiquette columns, called it "interesting and cited one of the recipes as being "one of the best I have encountered in cookbooks."

Another writer, in reviewing the cookbook, 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 Reagan, 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 Chateau at Sea Island, Ga., the WaldorfAstoria of New York, the Le Mane 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 grandiose.

**AUTHOR**

The author of this successful venture is Geneva M. Morris, who 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 world. "The Morrises have lived in Atlanta, Savannah, Pennsylvania, Ohio and now reside in Valdosta."

**Speak ing 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, "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 those youngsters have never heard of Dr. Jones and his Piney Woods School. I wish I could see him get the recognition he should have. I'm sure Dr. Jones would be proud of you for your efforts in support of his school."

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 -- knows a story 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 1909. It was his own efforts that inspired Mrs. Morris to contribute part of the profit from her cookbook to his institution.

"You're not Mississippi, " she writes, "but I have had enough nonsense to give part of the proceeds from this book to Dr. Jones' school."

"If it's the last thing I do, I have said; "I plan to make Dr. Jones' school a better known place before I stop."

"The Way To A Man's Heart" is available at $4 (postpaid) from Mrs. Williams H. Morris at BHS Mill Pond Road, Valdosta, Ga. 31601 or from Mrs. Paul Edward at 11 Porter Street, Columbus (Miss.)

**RECIPES**

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 meat loaf from Ann Landers.

**PORCUPINE SALAD**

(Geneva M. Morris)

8 canned Bartlett pear halves, chopped 1 pkg. (3-oz.) cream cheese onions salt

Drain pears well and dry on paper towel. Mix cheese 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 dough. The more almonds, broken in pieces, as you like. The more almonds you use, the better I like it. Flavor to suit your taste with onion salt. Fill cavity of one pear half with mixture and top with the other half, making a whole pear. Place pear on salad greens on salad plate. Stick it full of slivered almonds. If you use large pear halves, it will take more cream cheese. This amounts to 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 as is -- 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 BAR-B-Q**

(Mrs. Arnold Palmer)

1 onion, chopped
1 green pepper, seeded and chopped
1 can (1 lb.) tomatoes
1 medium size bottle catsup
1 can corned beef
1 onion
1 lb boiled potato
Round balls or eggs of mashed potatoes
1 onion
1 bread crumb
Salt, pepper, garlic to taste
Mincen ham

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

Bowl soup and/or eggs in salted water with the onion. When tender but still whole, drain and cut in half. Remove soup and/or eggs and save. Mash up the boiled onion, mix with ham and add crushed garlic, if desired. Mash potatoes and inside of vegetables and mix with ham, etc. Mix in some breadcrumbs and egg, if desired. Add beaten egg. Fill squash or eggplant with the mixture. Top with cheese and bread crumbs and cook in preheated 375 degree oven about 10 minutes. Under grill until brown. Serve hot with salad. Tomato may be used with or instead of breadcrumbs, but don't cook them then before filling with mixture. Just remove inside and mix with other mixture; fill and bake as others.

**MEAT LOAF**

(Ann Landers)

2 lbs. ground round steak
2 eggs
1 teaspoon monosodium glutamate
1 envelope onion soup mix
1½ cups bread crumbs

¾ cup ketchup
1 cup warm water
Pan. Over with 2 strips bacon, if you like the flavor. Pour over. Combine all the above ingredients on one plate, then bake until thoroughly blended. Place in a large greased loaf dish over. Serve.