

## Personalized Family Recipe Board – Dos & Don'ts of Scanning Your Recipe Card

Because this is a sentimental and personal object we create per order, we put together some rules to get you the best possible result with our engraving process. Because of the handmade quality of your provided files, we cannot guarantee that only the visible handwriting from your recipe card will be engraved. Some variation is to be expected.

### DO:

- Capture your image using a high quality setting
- Please scan your object rather than taking a photo of it
- Typically scanners have a range of scanning resolutions starting at 150 dpi escalating to 2400 dpi
  - At least 300 dpi is required
- Sentimental creases, fingerprints, or markings will be visible on the engraving
  - To avoid creases showing, scan as flat as possible
- There should be strong contrast between the handwriting and the background in the image
  - Black writing on a white background is ideal
- Be aware that if your object has many stains on it, that they will appear in the final product

### DON'T:

- Do not upload a recipe card with severely faded or compromised handwriting—it will not have enough contrast
- Don't use your fingers to flatten your image—they will appear in your engraving
- Crop your image file if there is anything on your image's edges you do not want to see in the final product

Please see below examples of good and bad images.

Examples of GOOD scans (strong contrast, scanned on flat surface, clear writing)

Pepper nuts (dark kind)  
1/4 c brown sugar (white may be used)  
1 c molasses (use half molasses & half syrup)  
3/4 c shortening  
1 egg  
1 t soda dissolved in 1 T hot water  
1/2 t salt  
1 t cloves  
1 t cinnamon  
1/2 t anise seed (optional)  
flour to make stiff dough  
Cream sugar, shortening & molasses  
add egg & other ingredients. Chill.  
Roll out on bread board in pencil  
rolls about the size of a finger  
cut in small pieces, place on cookie  
sheet & bake. These flatten out and  
get round like cookies.

Tuna & Lemon Pate  
This refreshing Summer Pate has  
the advantage of being quick to  
make

6 Lemons  
2 (7oz) Tins Tuna (Drained)  
7 tablespoons Dry white wine  
3 " finely chopped Chives  
1 (4oz) Carton Cottage Cheese  
1 TBS Lemon Juice  
Salt & Pepper  
Finely chopped fresh Parsley

- (1) Slice off stalk-end of each  
Lemon, scoop out flesh
- (2) Blend Tuna, wine, lemon juice  
& chives
- (3) Add cottage cheese. Beat  
mixture to fine paste. add salt & pepper
- (4) Fill Lemon cases with Pate  
& chill
- (5) Serve, sprinkled with Parsley  
& quarters of Lemon

## SHRIMP SALAD DRESSING

- 1 CUP MAYONNAISE
- 2 TABLESPOONS CHILI SAUCE
- 3 HARD COOKED EGGS, PEELED  
AND CHOPPED
- 1 CAN SMALL SHRIMP, DRAINED,  
RINSED WITH COLD WATER AND  
THOROUGHLY DRAINED

Examples of BAD scans (uploaded sideways, creases, fingers in frame, not flat, cut off at top, blurry, stains, smudges, illegible, writing too faint, creases causing shadows, outside objects in the frame)

Overnight Coffee Cake

Cream  
 1/3 C shortening  
 1 C sugar  
 1/2 lb sugar  
 2 eggs (beaten)  
 5 1/2 cups flour  
 1 T baking powder  
 1 T soda

1 T cinnamon

Ice Box Rolls

1/2 Cup Mashed Potatoes  
 1/3 Cup shortening  
 1 Cup sweet milk  
 1/2 Cup sugar

3 tablespoons salt  
 2 eggs, beaten  
 1/2 yeast cake  
 1 cup warm water  
 1 cup warm water

Flour to make fairly stiff dough (about 5 cups). Put in refrigerator overnight (always make into rolls 2 hours before needed. Make sure dough is nearly cold when yeast cake is added. Hint: When potatoes are cooked run thru ricer, soft-pan.

From the Kitchen of... Lisette Dooley

Meat Sauce

2 cups of water  
 4 eggs  
 1/2 cup salt  
 1/2 cup shortening  
 1/2 cup sugar  
 1/2 cup flour  
 1/2 cup milk  
 1/2 cup butter  
 1/2 cup oil  
 1/2 cup vinegar  
 1/2 cup ketchup  
 1/2 cup mustard  
 1/2 cup mayonnaise  
 1/2 cup catsup  
 1/2 cup relish  
 1/2 cup pickles  
 1/2 cup onions  
 1/2 cup tomatoes  
 1/2 cup mushrooms  
 1/2 cup olives  
 1/2 cup capers  
 1/2 cup anchovies  
 1/2 cup Worcestershire  
 1/2 cup Tabasco  
 1/2 cup garlic  
 1/2 cup horseradish  
 1/2 cup onion powder  
 1/2 cup garlic powder  
 1/2 cup onion salt  
 1/2 cup onion flakes  
 1/2 cup onion rings  
 1/2 cup onion powder  
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Crusty Baked Beans

3 1/2 cups until bacon is crisp and onion  
 4 strips bacon, diced  
 1 large onion, minced  
 2 cans baked beans (w/ pork)  
 1 tsp prepared mustard  
 1/2 cup chili sauce  
 1/2 cup ground beef

Eva Gustus  
 SHARES HER RECIPE FOR  
 Rye Bread

in large container  
 2 cups warm water  
 2 T salt  
 1/2 C brown sugar  
 1/2 C molasses (br. Rabbit, Green)  
 2 T lard  
 2 Heaping cups Rye flour (med.)  
 1 pkg. yeast, dissolved in 1/2 C warm water  
 white flour to make a stiff dough.  
 stir knead on floured area.

Put back in large container (Bethlehem a large tupperware bowl) cover, put in oven with pilot light on let rise until about to overflow bowl. scrape out of bowl onto floured surface, knead into a workable "flat," divide into 4 loaves, put in greased loaf pans (small) let rise again. bake 350 until done 40 min.?

A TRUER FRIEND THERE CANNOT BE THAN ONE WHO SHARES HER RECIPE