

The Ames Tribune

06/04/2008

Publishing recipes can be an easy task

By Laura Pieper, Staff Writer

Linda Galvin, of Ames, is thrilled and humbled that she has had two recipes published in Gooseberry Patch cookbooks.

Galvin, who works as a secretary for the Office of Intellectual Property and Technology Transfer at Iowa State University, answered some questions about her cooking and how she got her recipes published.

What is your cooking background?

When I was in the fourth grade, my mom went to work outside our home, and I started helping with the evening meal preparations. Meatloaf was my specialty.

When I first started baking and cooking, my mom said, "You need to wear an apron." My mom made the apron that I am wearing in the photograph.

After high school, I attended a vocational-technical culinary program. My first job in the culinary field was the head cook at the Lazy K Bar dude ranch near Big Timber, Mont.

I have culinary experience in catering, quantity cooking at fraternities and sororities, summer camps, restaurants and a memorable working experience at a Jewish deli in Fairbanks, Alaska.

One of my favorite memories of baking is as a 4-H youth in Miles City, Mont. I won a blue ribbon for demonstrating how to make Party Bread (quick bread). And that was the start of winning ribbons for my food entries at county and state fairs.

Two summers ago, I took shredded cucumbers and made a quick bread, which I submitted to the Iowa State Fair food competition. Although I didn't win a ribbon for that particular quick bread, it was fun to experiment with a summer garden vegetable in baked sweet bread. I have even baked cantaloupe. You don't find many recipes containing baked cucumbers or cantaloupe!

What is one piece of advice you would give fellow cooks?

Don't be apprehensive about trying a new recipe or even changing an existing recipe. Also, presentation (meaning garnishes/decorating) of the final product is just as important as the taste.

Do you have any favorite cookbooks or cooking shows?

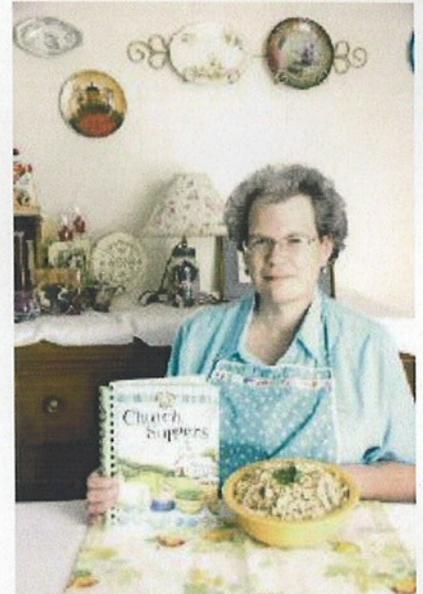
I like cookbooks that give or share more than just a recipe. Maybe it is a cooking tip, or history of the region the recipe came from, some little tidbit of the cookbook's or recipe's uniqueness. I think that is why I started purchasing and collecting Gooseberry Patch cookbooks. The Gooseberry Patch recipes are excellent and the cookbooks also provide easy fun tips.

How did you learn about Gooseberry Patch? When did you submit your recipes and why?

In the late 1980s, I received a Gooseberry Patch gift catalog in the mail. I started purchasing items for gifts and my home. Last year (2007) Gooseberry Patch was looking for favorite tried-and-true recipes that cooks had prepared for community get-togethers, suppers, potlucks, etc. I had hosted a ladies' potluck luncheon and my good friend, Kay Woodrick, brought a marvelous salad called Kay's Chinese Chicken Salad to the potluck luncheon. I decided to submit Kay's recipe to Gooseberry Patch. Kay moved to Kentucky last summer, and submitting Kay's recipe made me feel I was honoring our friendship.

In the fall of 2007, Gooseberry Patch contacted me via letter to inform me that Kay's Chinese Chicken Salad would be one of the recipes in their cookbook called "Church Suppers." I called Kay to tell her the delightful news that she and I would be famous and published. In January 2008 after receiving a copy of "Church Suppers," I had to make sure we were in the recipe book. We are page 34.

In March 2008, I learned that another recipe I had submitted, Cheesecake Cranberry Bars, had been selected for Gooseberry Patch's newest book, "Christmas Kitchen." "Christmas Kitchen" will be available to the public in July 2008.



By Small Dog Productions
Linda Galvin, of Ames, has a recipe, Kay's Chinese Chicken Salad, featured in Gooseberry Patch "Church Suppers" cookbook.

What's the best compliment you've ever received on your cooking?

The best compliment is when someone asks for a recipe.

Laura Pieper can be reached at 232-2161, Ext. 353, or lpieper@amestrib.com.

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Galvin, who works as a secretary for the Office of International Programs at Iowa State University, answered some questions about how she got her recipes published.

What is your cooking background?

When I was in the fourth grade, my mom went to work outside of town and I started helping with the evening meal preparations. Mom had my specialty.

When I first started baking and cooking, my mom said, "You need to wear an apron." My mom made the apron that I am wearing in the photograph.

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