



## GCM Awards Application 2017-2019

Award #: PUB-2 Publications

Award Name: 7. Cookbooks

Submitted by: Greenwood Garden Club

Number of members in club: 71

[Enter name exactly as it should appear on any award received] (Must agree with state dues)

Check one: Club  Council  Individual  Plant Society

Date: 1-18-2018

District  Deep South Garden Clubs \_\_\_\_\_

Contact Person: Cyndi Long

Phone: 901-463-0433

E-mail: [cyndi.long@gecas.com](mailto:cyndi.long@gecas.com)

- Application form is limited to three printed pages, – front of pages only. (No report cover or binders allowed. No plastic sheets allowed).
- Application form will not be returned. (Exceptions: publication (books), CD/DVD). Copy entry for your files.
- Application form must be in the hands of proper chairman (mail or electronically) by December 1, unless otherwise stated. Check with specific award chairman regarding emailing application.

State Awards Chairman: Sandra McCaulla, 5276 Carrollton Rd., Grenada, MS 38901; 662-417-5623,  
[flower@elizabeth.lib.ms.us](mailto:flower@elizabeth.lib.ms.us)

**Please complete each topic, if applicable. Use numbering as below when completing form.**

1. New project: Yes  No  Beginning date: 1-2018 Completion date: 1-2018

### 2. Brief summary and objectives of project:

For the Greenwood Garden Club's January 2018 club meeting, President Caroline Colquett scheduled a luncheon for all club members held at the Viking Cooking School in Greenwood, MS. The theme for this meeting was "Food and Flowers" and was coordinated with Viking head chef Becky Thompson. Chef Thompson provided a "lunch and learn" demonstration where members were educated on which flowers you can use as decorations and garnishes for your favorite fare and libations.

### 3. Involvement of club members, other organizations, etc.:

The 3 Greenwood Garden Club Hostesses for the meeting were challenged with a way to contribute to the luncheon. It was decided that hostesses would research and develop a cookbook containing recipes that included edible flowers. "An Assortment of Edible Flower Recipes" was compiled and printed in full color so each member present at the luncheon would have a hostess gift they could take home to try the recipes at their leisure.

### 4. Project expenses and means of funding:

Greenwood Garden Club hostesses split the costs associated with the printing of the recipe books. Total approximately \$150.00. The cookbook was developed by the hostesses at no charge.

### 5. Continuing involvement, follow-up, maintenance:

Greenwood Garden Club members were encouraged to try the recipes and report their results at subsequent meetings.

### 6. Attach or insert photos, digital photos, and/or landscape plan (does not need to be professionally drawn).

Attached are the cover and table of contents. A complete copy of the cookbook is also respectfully submitted for review.

**AN ASSORTMENT OF EDIBLE FLOWER RECIPES**

**compiled by the**

**GREENWOOD GARDEN CLUB  
2018**



**ALOHA TROPICAL LAYER CAKE WITH PINEAPPLE FLORETTES**  
**PAGE 1**

**GRANOLA PARFAITS WITH HOME-MADE CHAMOMILE YOGURT AND  
EDIBLE FLOWERS**  
**PAGE 4**

**STUFFED ZUCCHONI FLOWERS WITH SMOKED RICOTTA AND GOAT'S CHEESE**  
**PAGE 6**

**CHIVE FLOWER FLATBREAD**  
**PAGE 8**

**ELDERFLOWER FRITTERS RECIPE**  
**PAGE 10**

**EDIBLE FLOWER ICE CUBES**  
**PAGE 11**

**CANDIED PANSY AND VIOLA MINI PAVLOVAS**  
**PAGE 12**

**POTATO SALAD WITH CHIVE FLOWERS AND SOFT-BOILED EGGS**  
**PAGE 14**

**BLUEBERRY VIOLET ECLAIRS**  
**PAGE 15**

**VEGAN CARDAMOM AND ROSE PETAL DOUGHNUTS**  
**PAGE 18**

**MEDLEY OF VEGETABLES, FLOWERS AND HERBS**  
**PAGE 20**

**LILAC BLOSSOM-ALMOND SCONES**  
**PAGE 22**

**ROSE PETAL JAM**  
**PAGE 23**

**PEAS, FAVA BEANS AND HERB FLOWERS WITH LEMON RICOTTA CREAM**  
**PAGE 24**

**PARTIAL LIST OF EDIBLE FLOWERS**  
**PAGE 25**

**FOR ADDITIONAL ILLUSTRATIONS OF THESE RECIPES VISIT**

**<http://www.sheknows.com/food-and-recipes/articles/1081034/edible-flower-recipes>**