

We're thrilled to invite you on a culinary journey back to the sunshine, charm, and nostalgia of vintage Florida. This special cookbook will celebrate the unique flavors, traditions, and stories that make our community such a special part of Florida's heritage.

Whether it's a beloved family recipe passed down through generations, a dish inspired by the peaceful countryside, or a sweet treat that captures the spirit of our small-town charm, we'd love for you to share your piece of Madison County with us.

Submit your recipe today and help us create a timeless collection that captures the heart and soul of our county's rich culinary history and celebrates the essence of life in Madison County.

INSTRUCTIONS FOR SUBMISSION

Print each recipe neatly using the form below (please use a separate form for each recipe), or submit your recipe on our website: www.madisondownhomedays.com/recipes

Physical submissions should be mailed to: Madison Co. Chamber of Commerce 228 SW Range Ave | Madison, FL 32340 *If you would like to share a photo to go with your physical submission, please submit on our website: www.madisondownhomedays.com/recipes

Digital submissions can be completed using our easy form at www.madisondownhomedays.com/recipes

Any questions feel free to email us at jennifer@madisonfl.org

THANK YOU in advance for sharing your recipes with us!

Person Submitting the Recipe:						
First Name:	Last Name:					
Phone Number:	Email Address:					
Community or Company Name:						
Shipping Address:						
Street:						
City:		Zip Code:				
I wish to dedicate this recipe 🔲 In Memory Of 🔲 In Honor Of						
Please share a short story about your loved one or how this recipe is a sweet tradition for your family (limit 50 words):						

Please indicate the category into which your recipe fits best: (an item can be in more than one category but will categorized based upon printing needs)

Appetizers, Beverages & Condiments	🗖 Rice, Grains & Pastas
Breads & Rolls	Soups & Salads
Casseroles & Slow Cooker	Sweet Stuff-Desserts, Cookies & Candies
🗋 Meat, Fish & Poultry	Vegetables & Side Dishes
Preserved Foods (canned, dried, etc.)	🗋 This & That
Signature:	Date:

Recipe Instruction Tips:

- In the ingredient section, list all ingredients in the order in which they will be used.
- Include all container sizes, and measurements (i.e., 24 oz can, 16 oz package, 2T, 1½ t, 3 cups, etc.
- In the directions, list ingredients by name (i.e., "combine flour, salt and sugar", NOT "combine first three ingredients".
- Include temperatures if appropriate.
- Include approximate cooking times, but also describe the desired result of a step (i.e., "bake until firm and golden brown, approximately 20 minutes.)
- Include baking pan size if appropriate; indicate whether to cook or bake covered or uncovered.
- You may include cooking tips, optional ingredients or serving suggestions.
- If you need additional space, add another page.

Recipe Titl	e:			
Number of Servings: Prep 1		Prep Ti	ime:	Cook Time:
List ingredients below: T=Tablespoon t=teaspoon c=cup oz=ounce(s) qt=quart(s) lb=pound				
Amount	Measureme	ent	Ingredient	
	_ T _ t _ c _	oz 🗋 qt 🗋 lb		
	□ T □ t □ c □	oz 🗋 qt 🗋 lb		
	□ T □ t □ c □	oz 🗋 qt 🗋 lb		
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