

50 YEARS OF RECIPES



County Lines Magazine has proudly included recipes during its 50 years of publishing. Enjoy the first recipe column below in “The Back Burner” — heavy on cream cheese, butter, eggs, cognac. Sample Frozen Rum Cream with its full cup of rum. Recipes in the early years came from local restaurants.

In the 1980s, the column evolved into “Country Flavor,” with M.G. McCreight at the helm. Margie shared regional reci-

pes, initially in essay form — a story about preparing the dish, no separate ingredient list or itemized steps.

For our 25th anniversary issue, September 2001, Margie reflected in “Fare with Flair” on the changes in cooking over the years, noting an increased interest in health and broad embrace of ethnic dishes.

Our most recent recipe feature became “Brandywine Table” in 2011, with Laura Muzzi Brennan and her 600+ cookbooks

taking over, with a few helpers in between. Last year, Liz Tarditi joined us, bringing her consuming love for food, cooking and sharing a table. Read Liz’s column in this issue.



The Back Burner

Recipes from Barbara Chrisman's Parkesburg Arms Hotel
Hors D'Oeuvres

One of Barbara's favorites is the
COGNAC DIP

½ pound cream cheese
¼ pound butter
1 jigger cognac
dash Tabasco
4 cloves of garlic, mashed
1 tablespoon of Black peppercorns,
ground

Mix all the above and blend until
smooth.

Or the
CERVICHE (a Peruvian dip)

Chop five pounds of cooked shell or
head fish finely. Add 3 minced onions,
and 2 cups of lime juice. Add 1 table-
spoon olive oil, blend well and serve.

Entree

From India comes this delicacy:

BOOMBOO ROEDJAK (spiced chicken,
Saute 2 split chickens in clarified butter
until lightly brown. Blend 7 minced
onions, 1 garlic clove, 3 hot peppers, 5
Brazil nuts, 1 teaspoon anchovy paste,
2 lemon sections, a tablespoon of
brown sugar, and a pinch of salt. Saute
this mixture in 2 tablespoons of butter
until brown. Add to it ½ coconut, ¼
cup coconut milk, 1 bay leaf, and the
juice of 1 lime. Add the chicken to the
mixture and simmer until the sauce is
thick and the chicken is tender.

Desserts

FROZEN RUM CREAM (from France)

Beat 8 egg yolks and ½ cup sugar until
thick. Fold in 6 egg whites and 3 cups
whipped cream. Stir in 1 cup of rum.
Freeze mixture and serve.



READERS' CHOICE RECIPES

M. G. McCreight

Celebrating an anniversary is akin
to peering into a hand-held mir-
ror. Up close is the present, in
the background, the past. In the mirror
of memory is the first article sent to
County Lines. Within it was a recipe.
With trepidation, its return was
awaited, in a self-addressed enclosed
envelope. What joy, when, instead,
came a check!

Flushed with success, the next
monthly submission was sent, along
with the self-addressed envelope. The
phone rang. A lovely, mellow voice.
“This is Karen, forget the envelope,
just send the recipes.” And so, “Country
Flavor” began.

“Country Flavor” reflected the joys
and travails of country life. Of gar-
dens, dogs, coping with an old stone
house, and, above all, appreciating the
rich heritage and abundance of *County
Lines* territory. On a more mundane
note, the farmhouse kitchen became a
test lab as each recipe was prepared,
judged, refined. It was a learning ex-
perience for a pinch and teacup cook.
There were mishaps. The blender lid
popped, painting the ceiling pesto
green. Also memorable was the after-

noon the sour cream pound cake bat-
ter overflowed, oozed through the oven
door and flowed like lava across the
kitchen floor, much to the delight of
the two boxers.

Yes, the beginning years of “Country
Flavor” were fun, but trying. Self-pro-
claimed chief tester, Himself, gained
ten pounds. We will not discuss my
waistline. As for friends, bless them.
Although they dreaded phone calls
around deadline time, they were gra-
cious, offering advice, handing over
treasured family recipes.

“The only thing constant is change,”
a sage reflected. How true. The pace
became swifter in the nineties. Cooks
didn’t have time to prepare elaborate
recipes. Too, there was a spirit of ad-
venture brewing in the kitchen, ethnic
cuisine so popular that fast food
restaurants were offering fajitas along
with hamburgers. “Country Flavor” re-
tired, became “Fare with Flair.” Satu-
rated fats were a no no, fruits, vegeta-
bles and fiber were in. Chicken and
fish recipes were included in most is-
sues. The only criteria were that food
should not only be good for you, but
taste and look good as well.