



1 x 60 HIGH DEFINITION

Featuring homegrown Nebraska cooks sharing their favorite family recipes and the stories behind them, *The Recipe Box* explores the culinary heritage of the Cornhusker State.



In her small, but cozy kitchen with her hands pulling and folding the soft dough, Karen Barbre smiles broadly as she shares her memory of learning “the recipe.”

“I was finally on my own, but a little homesick. So I called my mom to ask her for Grandma D’s bread recipe and while Mom told me the directions - I remember her saying, ‘the dough should feel like a baby’s bottom.’ Well, I didn’t have kids then, so I said, ‘Mom...the closest baby around here lives next door - it’d be an awkward way to meet the new neighbors...”

Karen’s infectious laughter guides us back through her family tree and soon images lay across the table. Through her words we come to know Karen’s grandmother – the originator of “the recipe.” As a spicy, sweet aroma spills from Karen’s oven, we learn the story of a young immigrant woman. A woman who left the family she knew for a farm in Nebraska, but keeping within her the foodways of the old country.



Leaving Karen’s kitchen, we travel to the town of Potter, Nebraska. It’s high noon and a group of men, with shovels in hand, begin digging into the earth. Why? It’s time for the annual community beef barbeque. Recipe for roasting 700 lbs. of beef follows:

RECIPE FOR A SMALL TOWN BARBEQUE

At noon, gather half a dozen men. Hand them each a shovel and ask them to dig a pit six feet deep. When the hole is made, fill it with logs and old fence posts - then start a good fire. Twelve hours later (midnight) let the fire burn out. Over the hot embers, lay a thick layer of sand. Over the sand, place several planks of wood. Over the planks, lay 70 ten pound chuck roasts. (Individually wrapped in foil.) Cover roasts with a thick layer of sand, then fill in the pit with dirt. Roast the meat twelve hours. At noon, dig up the roasts and invite the whole town to a delicious free lunch. (Have plenty of buns, ketchup, and pickles on hand. Chips, too.) Leftovers are auctioned off in the evening – \$5 bucks a pound.

Handwritten cherished heirlooms, each tattered card and yellowed scrap of paper carry forward the food traditions and histories of American families.

A one-hour television production, *The Recipe Box* (HD-TV) will bring out the flavors of Nebraska by blending good cooks and the stories behind their treasured recipes with a just dash of community events thrown in to the mix. Through a network on-air campaign involving NET Television and Radio, the public will be invited to submit their favorite recipe and the tradition, history, or story behind it. A small committee will review the entries and select six candidates. Final selections will be based on the best combination of story and recipe. The television production crew will visit the homes of the finalist to videotape each cook preparing their dish in their own kitchen and through their words, family photographs, diaries, and home movies we learn the story, history, and tradition associated with each recipe. To add a little extra spice to the show, the production crew will also visit two long-standing community events that incorporates food as part of the festivities.

Small and unassuming, a recipe box holds within its confines a treasure-trove of homemade memories.

The television production will be enhanced with a web presence that will allow participants to enter their recipes on-line and when the production is completed, be able to watch food preparation segments and download the recipes. A cookbook will also be generated from the program that will highlight each of the six finalist and include selected submissions received during the open call for recipes. The cookbook is sure to reflect the tastes and cultures of the communities across our state.



Incorporating lively storytelling, great food, and engaging characters *The Recipe Box* is sure to lift the lid on the foodways of Nebraska.