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MAPPING OUT MEALS

Penobscot cartographer Jane Crosen channels love of cooking into second cookbook, 'Culinary Landscapes'

By JENNIFER OSBORN

ELLSWORTH — Mapmaker, cookbook author and editor Jane Crosen has been elbow deep in tomatoes this summer.

"Richard and I are having a blockbuster tomato year in our garden," she said of her husband. "He's been heroically making sauce and canning it."

Crosen was prepping a roasted tomato tart, which she described as a great make-ahead dinner or potluck contribution, while being interviewed about her latest cookbook, "Culinary Landscapes: A World of Delicious Discoveries in a Maine Mapmaker's Kitchen."

Crosen noted that local goat cheese producer Sunset Acres Farm is her favorite and perfect for dotting the top of the tomato tart.

"Landscapes" is a follow up to "Maine Mapmaker's Kitchen: Creative, Healthy Recipes for Home, Camp and Afloat," which was an effort with her husband Richard Washburn, published in 2009.

in Ellsworth. Her dish includes onion, cauliflower, small, brightly hued peppers and shredded coconut. Staying local, another dish, Rosti Potatoes, is inspired by Ellsworth American columnist Cheryl Wixson's recipe for Swiss potato pancakes on her site for Rabbit Hill Farm. A Maine native, Crosen said she grew as an international vegetarian cook while living at the Findhorn Community in Scotland. It was there that she also discovered publishing as a way to combine her skills with writing, editing, art, typography and design. On returning to Maine, jobs at DeLorme Publishing and WoodenBoat Publications led to a double career as a map artist/publisher and a freelance editor of recreational guides, cookbooks, homestead-

"I've got my hands full in keeping my map business in print," Crosen said. "I really love editing, and I really love writing. If it's something I'm interested in or someone I know I'd enjoy working with, I say yes."

During her decades of editing, Crosen estimates that she has worked



PHOTO COURTESY OF JANE CROSEN

When you have a windfall of highbush blueberries, Crosen wrote, Blueberry-Almond Tart, a "crostata lacily edged with sliced almonds," is "an elegant way to enjoy them."



Crosen said she likes to make the colorful dish Spanish Mussels from time to time as a light supper using luckily available ingredients, calling it "a delicious little trip to Spain."

The couple enjoy cooking together, and that first book was born out of their time in the kitchen.

Crosen's newest cookbook, "Culinary Landscapes," picks up where "Mapmaker's Kitchen" left off.

"My map business is pretty well established," Crosen said. "I thought even though it's not a map, I can market it through my map business. People don't know me through the food sphere but they know me as a map artist."

She described the recipes as "international exploring but also New England comfort food."

"This cookbook has a holiday chapter," the mapmaker said. "I can't get rid of my favorite cookie recipes." But there are plenty of vegetable dishes and main dishes as well. Con-fetti Kale is Crosen's nod to the sauteed kale in coconut oil served at Serendib

ing and field guides, among other genres. And is it a Maine cookbook without a recipe involving spruce tips? To that end, Crosen includes a recipe for Cedar-Orange Shortbread in the holiday section. Crosen includes a chapter about her camp kitchen and includes several "camp-kitchen" standby recipes in the book. The couple has, over time, renovated a First Chain Lake camp they bought in 2002 in Washington County. There is no electricity or running water. "It's a true camp," she said.

"Cooking solo in our little off-grid camp gives me a chance to experiment and improvise," Crosen wrote in the Camp Kitchen chapter. "Camp has become a creative retreat getaway for me."

She was freelance editing as well but has tapered that.

on more than 30 cookbooks, so she's familiar with what to do and what not to do with cookbooks.

"I drew on those skills to make it professional enough so I could publish it myself," she said.

When making Seasonal Fruit Galette, such as this one with apples and cherries, Crosen said she likes "channeling my inner French housewife for creativity."



Crosen said roasting, as with the recipe for Roasted Tomato Tart with Chèvre (seen here in its unbaked state), is a perfect way to use up a last gathering of small plum and cherry garden tomatoes.



Crosen said the rustic Italian-inspired Roasted Tomato Tart with Chèvre is “melt-in-your-mouth delicious as an appetizer or a light supper accompanied by braised rainbow chard.”



Crosen calls Panna Cotta with Cherries & Pistachios a “Mideast riff on the Italian classic ‘cooked cream,’ deliciously lightened with milk and yogurt.”

“Part of the fun of the cookbook for me was the bookmaking aspect of it,” Crosen said, who has worked at WoodenBoat for 44 years now, starting as a part-time type setter and moving into copy editing, where she is today.

Printed by Downeast Graphics in Ellsworth, with design by Natasha Clement, the cookbook (Waterbird Press, ISBN 978-1-7346402-1-2) can be found on Crosen’s website, www.mainemapmaker.com, and at the following locations: Left Bank Books and the Purple Baboon in Belfast, BookStacks in Bucksport, Com-

pass Rose Books in Castine, Bucks Harbor Marina in Brooksville, The Periwinkle and Dockside Books on Deer Isle, Blue Hill Books and Leaf & Anna in Blue Hill, Rooster Brother and Union River Book & Toy in Ellsworth, Downeast Graphics & Printing in Hancock, The Store Amper-sand in Orono, Huckleberries in Brewer, Window Panes in Bar Harbor, Winter’s Work in Islesford, Hog Bay Pottery in Franklin, Chapter Two in Corea, Berry Vines in Machias and West Quoddy Gifts in Lubec.

Roasted Tomato Tart with Chèvre

This rustic, Italian-inspired tart is melt-in-your-mouth delicious as an appetizer or a light supper accompanied by braised rainbow chard. The crust makes it; a few roasted eggplant slices can be a nice addition. Make the filling, or the whole tart, the day before and reheat for even richer flavor. Roasting is a perfect way to use up a last gathering of small plum and cherry garden tomatoes; Juliets are ideal, but any variety will do. If you have a windfall, roast and freeze a double batch of filling/sauce to savor when summer’s just a warm memory. The sauce is also a delicious condiment.

Garlic-Herb Chèvre (Makes 3/4 cup)

- 3/4 cup plain chèvre
- 1/4 to 1/3 teaspoon garlic powder
- 1 to 2 teaspoons finely snipped fresh chives (or 1/4 teaspoon fresh rosemary, minced)
- 1/2 teaspoon fresh thyme leaves
- 1/4 teaspoon fresh or dried marjoram
- salt and freshly ground pepper to taste
- 1/8 teaspoon lavender blossoms (optional)

Cream the chèvre with the seasonings in a half-pint container. Refrigerate at least 1 hour for flavors to develop. Store refrigerated for 1 week.

Filling

- 2 3/4 to 3 cups ripe plum and cherry tomatoes
- 1 tablespoon olive oil
- 1/2 large yellow onion, chopped
- 1 large clove garlic, slivered
- 1 teaspoon white or aged balsamic vinegar
- 2 small sprigs rosemary
- 1 small to medium bay leaf
- pinch of organic sugar
- 1/3 cup garlic-herb chèvre
- 2 to 3 tablespoons shredded aged cheese
- 2 tablespoons thinly sliced fresh basil

Preheat the oven to 350° F. Cut the tomatoes in 3/8-inch pieces and put them in a 7 x 11-inch baking dish. Add the olive oil, onion, garlic, balsamic vinegar, rosemary, bay leaf and sugar, and toss.

Roast uncovered, stirring occasionally, for 40-45 minutes, until soft and slightly caramelized, then take from the oven and let the sauce rest to soak up the remaining juices.

Meanwhile make and partially bake the crust. (Or, make the filling ahead and refrigerate until ready to bake the tart.)

Golden Tart Crust (9-inch tart pan)

- 1 cup unbleached flour
- 1/3 cup cornmeal or corn flour
- 4 tablespoons (1/2 stick) chilled salted butter, diced
- pinch of organic sugar
- 2 1/2 tablespoons mild/light olive oil
- 4 to 4 1/2 tablespoons ice water

Combine the flour, cornmeal, butter and sugar in a mixing bowl. Cut in the butter using a pastry blender. Blend in the oil to form a crumbly mixture.

Mix in the ice water a tablespoon at a time until the scraps come together into an easily workable dough.

Wrap in waxed paper and chill 10 minutes. Rub with olive oil a 9-inch tart pan (I use a spring-form pan with fluted sides.).

Unwrap the dough, spread out the waxed paper and dust with flour, then roll out the dough to 3/16-inch thick and 12 or 13 inches in diameter. Roll it up on your pin and unfurl it centered across the pan.

Fit the pastry into the pan, folding the excess around the sides and crimping to form a “stiff upper lip.”

Set the pan on a baking sheet, lightly prick the pastry with a fork, and bake at 400°F for 18-20 minutes until light gold.

Slip the filling into the partially baked shell and spread evenly. Dot with small knobs of garlic-herb chèvre, then sprinkle with the cheese (Parmesan, Romano, provolone) and fresh basil.

Reduce the heat to 365° F and bake another 18-25 minutes until bubbling and golden. Release the tart from the pan and serve warm or hot.



FILE PHOTO

Jane Crosen

Meet the Author

Jane Crosen will give a talk at the Blue Hill Public Library on Thursday, Oct. 30, at 7 p.m.

Crosen’s new cookbook, “Culinary Landscapes: A world of delicious discoveries in a Maine mapmaker’s kitchen,” features recipes for 350 new and old favorites including “colorful salads and soups, appetizers and small plates, vegetarian and ethnic dishes, sauces and condiments, sides and comfort dishes, holiday and breakfast specials, luscious desserts and a cosmos of cookies.”

Like her earlier cookbook celebrating culinary adventure, this companion to “Maine Mapmaker’s Kitchen” explores international flavors and seasonal ingredients, sharing discoveries in home and camp cooking, artful baking, kitchen gardening, foraging and preserving.



Second Chain Lake in Washington County is a lovely spot to go kayaking.



Jane Crosen and Richard Washburn have, over time, renovated a First Chain Lake camp they bought in 2002 in Washington County.



Seasonal Fruit Galette with red plums and wild blackberries. Crosen said she loves making (and eating) these rustic tarts while cycling through seasonal fruits.