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Coming soon at

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Sizzling Hot Summer
Cooking Parties

Continue through Labor Day

Fall Cooking Parties start
September 7th with more ...

Girls' Night Out

Take a break from the same-
old/same-old!

Kooking with Kids

Have your kids cook for you!

...and introducing:

Cooking for 1 or 2

Don't settle for peanut butter
and jelly, cornflakes or frozen
food every night.

Easy & Elegant

Entertaining

The holidays are right around the
corner - are you ready?

For more information visit the web
at www.susannye.com or contact

Susan Nye at 603/526 7319 or
aroundthetable@tds.net

Summer and Birthdays seem to go together in our family. I have 4 nieces, 4 nephews and a couple of god children - 5 of them have summer birthdays. Last summer I baked 6 birthday cakes. Most were chocolate: Marble Cheesecake, Death by Chocolate Cake, Chocolate Soufflé Cake and Chocolate Zucchini Cake - a feeble attempt to use some of my garden's ever growing mound of zucchini.



The **Original Birthday Girl**, my mother, celebrates an end of summer birthday. Most people recognize that fall is approaching when soccer practice starts or Labor Day and Back-to-School sales abound or when days shorten and nights cool. In our family we know that summer's end is upon us when Libby celebrates her birthday.



In her youth, Mom's birthday celebration went on for days. There was the family party - a small celebration with her parents and grandmother. This party was preceded and followed by merry-making with friends and extended family. After she hooked up with my Dad, a party with in-laws was added to the list. No one admits it but since her big day falls close to Labor Day; her birthday may have been just another good excuse to get together on the long weekend.

Not wanting to mess with tradition, this year's event count now stands at 3 - a ladies' lunch, dinner at the Pleasant Lake Inn and a family party over the Labor Day Weekend. As Mom's special day (or perhaps I should say week) rapidly approaches, additional events may be added to round out the festivities.

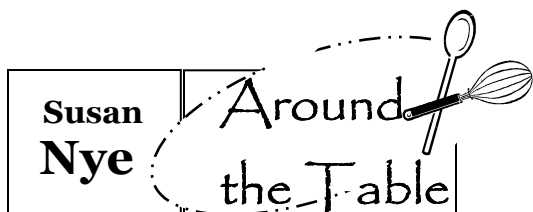
I hope that you celebrate your birthday every year. Regardless of your age - young or ageless or somewhere in between - birthdays are a great way to celebrate life and a wonderful excuse for a party.

Bon appétit! -

Susan

Starting this fall! Kooking with Kids Birthday Parties!

Visit the web or contact me for more information.



Celebrating Birthdays

Summer 2006/volume 4

Girls' Night Out

August 31st

Mediterranean Feast

October 12th

Soup's On

October 26th

French Country Cooking

Cooking with Kids

October 9th

Pasta Party

December 9th

Christmas Cookies

Ask about

Cooking with Kids Birthday Parties

Cooking for 1 or 2

September 7th

Chicken 3-Ways

September 14th

Pasta with Panache

Easy & Elegant Entertaining

November 4th

Hors d'Oeuvre Party

November 11th

Thanksgiving 202

Additional dates and special programs available on request

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Death by Chocolate Cake

My niece Charlotte's favorite – I taught her to say ganache [gahn-AHSH] at age 6.

1 cup boiling water
3 ounces unsweetened chocolate
1 stick butter
1 teaspoon pure vanilla extract
2 cups sugar
2 eggs, separated
1 teaspoon baking soda
½ cup sour cream
2 cups less 2 tablespoons all purpose, unbleached flour, sifted
1 teaspoon baking powder
½ teaspoon salt
Chocolate Ganache Frosting (recipe follows)

1. Preheat oven to 350°. Butter and flour a 10-inch spring form pan.
2. In a large bowl, pour boiling water over the chocolate and butter; let stand until melted. Stir in sugar and vanilla. Whisk in egg yolks, one at a time, blending well after each addition.
 1. Stir baking soda into sour cream, then whisk into the chocolate mixture.
 2. Sift flour, baking powder and salt together and add to chocolate mixture; combine thoroughly.
 3. Beat egg whites until stiff but not dry. Stir a quarter of the egg whites into the batter; combine thoroughly. Gently fold the remaining egg whites into the batter.
 4. Pour the batter into the prepared pan. Set in the middle rack of the oven and bake for 45-55 minutes, or until the edges have pulled away from the sides of the pan and a cake tester inserted in the center comes out clean. Cool in the pan for 10 minutes. Turn cakes out onto a wire rack; let stand until completely cool.

Chocolate Ganache Frosting

2 tablespoons butter
¾ cup semisweet chocolate chips
6 tablespoons heavy cream
1¼ cups sifted confectioners' sugar, or as needed, sifted
1 teaspoon vanilla extract

5. Put butter, chocolate and cream in a heavy sauce pan and melt over low heat; whisk until smooth. Add confectioners' sugar; whisk until smooth. Whisk in vanilla; combine thoroughly.
6. Spread on the cake while frosting is still warm.

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