

Fall and Holiday
Cooking Parties

Girls' Night Out
Take a break from the
same-old/same-old!

Easy & Elegant
Entertaining
The holidays are right
around the corner – are you
ready?

Cooking for 1 or 2
Don't settle for peanut
butter and jelly, cornflakes
or frozen food every night.

Cooking with Kids
Have your kids cook for
you!

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

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

What's not to love about Halloween? There are colorful decorations and parties. Most of the food falls in the junk category – but the proliferation of chocolate is a plus. And best of all there are the costumes and masks.

I am a big fan of costumes, particularly those with capes. I have two, a black one so I can transform into a witch, vampire or Bat Girl and a red one for when I am feeling devilish. I am also a huge fan of masks and have a wonderful collection of African masks decorating my living room wall. Halloween lets us play dress-up even if we are supposed to be grown-ups.

What is the origin of Halloween? Halloween began as the Celtic Festival of Fire. It commemorated the return of the dead to earth and large communal bonfires were lit to ward off evil spirits. In the 9th century the Pope proclaimed November 1st All Saints Day and the Festival of Fire, celebrated on October 31st, eventually became known as All Hallows' Eve – the eve of All Saints Day. In ancient times, restless spirits roamed the earth on All Hallows' Eve. Now high-princesses spirited children dressed as Spider Man, pirates and roam the neighborhood in search of Reese cups and Nestlé's Crunch.



At three, I joined the herds of children trick or treating for the first time. My Dad was in charge of my then 6 year old sister and me. I was so excited – out on the streets, after dark, dressed as a pumpkin singing an endless chorus of “bick or beat, bick or beat”! Miraculously, my Dad managed to get his two little girls around the neighborhood and back home in one piece; more or less. Somewhere, somehow along the way I lost a sneaker, returning home victorious with a sack full of loot and a cold, little foot in a muddy sock.

In those days, there was always a lady or two in the neighborhood that doled out homemade goodies – cookies, candied apples, popcorn balls or other treats. Last weekend my nieces, two of their friends and I enjoyed a glorious autumn Saturday picking apples. And when it turned cool in the late afternoon we returned home and dipped the apples in caramel. Crispy Macintosh apples surrounded by sticky caramel – a taste treat that only a kid could love.

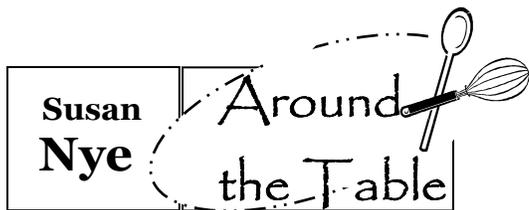


Halloween is fast approaching – do you have your costume ready? Your pumpkins carved? Treats by the back door for the ghosts and goblins that will soon come knocking?

Have Fun and Happy Halloween,

Bon appétit! –

Susan



Trick or Treat

Fall 2006/volume 7

September 7th
Cooking for 1 or 2
Chicken 3-Ways

September 14th
Cooking for 1 or 2
Pasta with Panache

October 9th
Cooking with Kids
Pasta Party

October 12th
Girls' Night Out
Soup's On

October 26th
Girls' Night Out
French Country Cooking

November 4th
Easy & Elegant Entertaining
Hors d'Oeuvre Party

November 11th
Easy & Elegant Entertaining
Thanksgiving 202

December 9th
Cooking with Kids
Christmas Cookies

Ask about
Cooking with Kids
Birthday Parties

Additional dates and special
programs available on request
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Pumpkin Chocolate Chip Squares

A spicy, chocolaty Halloween treat. And good for you – a serving of vegetables and more anti-oxidants than green tea.

2 cups all purpose flour
1 1/2 teaspoons cinnamon
3/4 teaspoon ginger
1/2 teaspoon nutmeg
1/2 teaspoon ground allspice
1/2 teaspoon ground cloves
1 teaspoon baking soda
3/4 teaspoon salt
1 cup (2 sticks) unsalted butter, room temperature
1 1/4 cups sugar
1 large egg
2 teaspoons vanilla extract
1 cup canned pumpkin purée
1 package (12 ounces) semisweet chocolate chips

1. Preheat oven to 350°. Grease 9x13-inch baking pan.
2. In a medium bowl, whisk together flour, spices, baking soda, and salt; set aside.
3. With an electric mixer, cream butter and sugar on medium-high speed until smooth; beat in egg and vanilla until combined. Beat in pumpkin purée. Reduce speed to low, and mix in dry ingredients until just combined. Fold in chocolate chips.
4. Spread batter evenly in prepared pan. Bake until edges begin to pull away from sides of pan and a toothpick inserted in center comes out with just a few moist crumbs attached, 35 to 40 minutes.
5. Cool completely in pan. Cut 24 squares using a serrated knife.

Makes 24