

Susan
Nye

Around
the Table

The Cocktail Party

Fall 2006/volume 8

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?

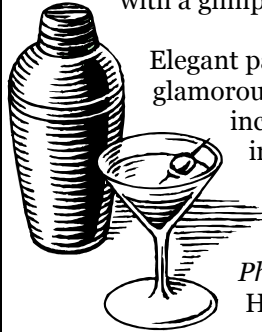
Cooking for 1 or 2
Don't settle for peanut
butter and jelly, cornflakes
or frozen food every night.

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

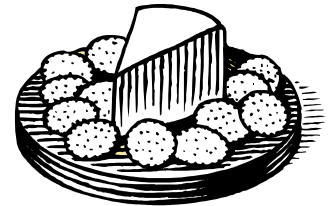
It is raining buckets today. The weather reports are threatening floods and 70 mile an hour winds. When I was in junior high school rainy afternoons were spent watching old movies. In the days before cable, channels 38 and 56 in Boston showed old black and white movies – providing an innocent, impressionable teeny-bopper with a glimpse of Hollywood glamour and sophistication.



Elegant parties, champagne and martinis played a significant role in the glamorous mystique of Hollywood in the 1930's and '40's. My favorites included William Powell and Myrna Loy as Nick and Nora Charles in *The Thin Man* series. Sleuth Nick and his madcap, society wife Nora sipped martinis while trading quips and solving capers. And who can forget Katharine Hepburn; tall and elegant even as she stumbled back into love with ex-husband Cary Grant in *Philadelphia Story*. Or star-crossed lovers Ingrid Bergman and Humphrey Bogart sipping champagne in *Casablanca*.

My first cocktail party paled in comparison to the vision of George Cukor. My three college room mates and I threw a party in our dorm room on a frigid January night. My alma mater, St. Lawrence, is just a few miles from the Canadian border – so instead of elegant evening gowns and tuxedos our guests were bundled in goose down, wool and Bean boots. No elegant hors d'oeuvres were served – the menu was limited to beer and popcorn. However, the hostesses were delightful; the chatter cheerful and fun was had by all until the keg ran out.

Post-college my cocktail parties took on the style of the times. A wine and cheese liberal; true to form, I served wine and cheese. We all dressed a little better, but it would still be a few years before it occurred to me that a dress would be nice.



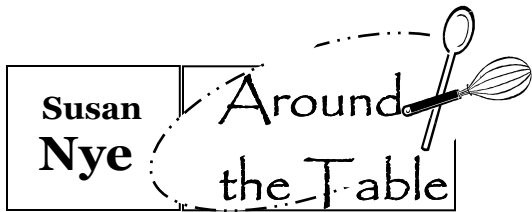
Moving to Europe, I missed Martha's rise when she burst on the scene with her first books on entertaining. However, traveling far and wide has had an impact on my personal style. My parties still lack the glamour of Hollywood, but they more than make up for it with delicious food and drink, lively conversation and lots of laughter.

Today my party menus offer more variety and better cheese. I have not succumbed to the flavored martini craze. Forget the fruity accents; martinis are gin or vodka with a hint of vermouth and an olive; and I now serve better wine and no kegs. A grazing menu is perfect for a relaxed, comfortable evening. I like to create a variety of bits and bites for my guests to munch on while they mingle. While I gravitate towards Mediterranean and Middle Eastern flavors, I also like to throw in a taste of Asia and Latin America. Lemon-garlic shrimp, baba ghanoush, goat cheese pizza and tapenade as well as salsas, Tandori chicken and peanut-sesame dipping sauce with asparagus are all among my favorites.

The holidays are a great time to host a cocktail party. Whether you are planning a crowd or an intimate get-together, I wish you good fun, good cheer – and may you be 40 years in heaven before the devil knows you're dead.

Bon appétit! –

Susan



The Cocktail Party

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September 7th

Cooking for 1 or 2
Chicken 3-Ways

September 14th

Cooking for 1 or 2
Pasta with Panache

October 9th

Kooking 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

Kooking with Kids
Christmas Cookies

Ask about

Kooking with Kids
Birthday Parties

Additional dates and special
programs available on request

For more information visit the web
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Peanut-Sesame Dipping Sauce

A great dipping sauce for asparagus and snow peas, cucumber. Or try it with grilled chicken or shrimp kabobs.

- 1/2 cup peanuts
- 1/4 cup sesame oil
- Juice of 1/2 lime
- 1 tablespoon soy sauce
- 2 cloves garlic, minced
- 1-2 tablespoons (or to taste) chili pepper sauce
- 1 tablespoon cilantro, chopped

1. Put peanuts, sesame oil, lime juice, soy sauce, garlic and chili pepper sauce in a mini processor or blender. Process until smooth.
2. Add cilantro, pulse to combine.
3. Refrigerate for at least 2 hours to combine flavors. Serve with blanched and chilled asparagus and snow peas, a variety of raw veggies or chicken or shrimp satay.

Makes 1 cup