

# Welcome Home

Fall 2006/volume 9

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](http://www.susannye.com)

or contact Susan Nye at  
603/526 7319 or  
[aroundthetable@tds.net](mailto:aroundthetable@tds.net)

When I was 10 or 11 my family built the vacation house close to Pleasant Lake. During the Empire, all roads led to Rome. For the Nye family for the last forty years, all roads have led to Pleasant Lake. Growing up, we spent summers in and on the lake and winters on the slopes of King Ridge and Ragged Mountain. Transplanted to Europe for many years and then briefly on the West Coast, I always found my way back to New London at least once a year.

2002 was, to paraphrase Queen Elizabeth II, my annus horribilis. I was living on the West Coast and early in 2003 I decided that it was past time to return to New England. I shipped my stuff but drove my car across the country. Even though it was the end of April, it was snowing and sleeting the night I slipped and slid into New Hampshire. Weary from 3,000 miles on the road, the **Welcome to New Hampshire** sign brought an immediate lift to my spirits. I was home. Optimism returned and I couldn't help but smile.

Throughout the spring and summer I had a wonderful time. I joined in the Independence Day celebrations as well as several birthday and beach parties. I enjoyed many small but special moments with nieces and nephews – making birthday cakes, going on nature hikes and swimming to the raft. I sat on the beach and swam to the island. I ran around the lake; bought a kayak and paddled on it.



At one point I briefly toyed with the idea of moving to the coast; Portsmouth or Newbury Port. My then 10 year old niece, Michaela, wise beyond her years, took me for a walk. She wanted to know my plans. She then let me know in no uncertain terms that I should stay on Pleasant Lake. I pointed out that I would be closer to her during the school year if I lived on the coast. Without hesitation, Kaela pointed out that I was living in the best place on earth and should not even think about moving. There is no generation gap in the Nye family's heartfelt belief that all roads lead to Pleasant Lake.

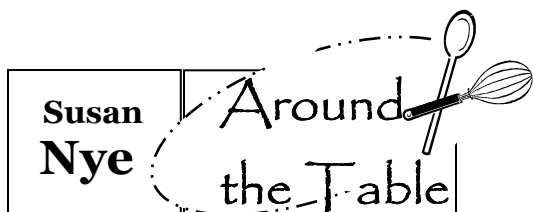
So I bought a house near the lake and have made it my home. For some, home is the place that *when you have to go there, they have to take you in*. For others, *home is where you hang your hat*. For me home is a small lake surrounded by hills – it is a magnet for the Nye family.



In a few short weeks, Thanksgiving will be here. People of all ages will hit the road and be welcomed home in cities and towns across the country. Students will return home, hungry for Mom's cooking and TLC. Families will drive over the river and through the wood to Grandmother's house where siblings and cousins will swap stories, tell jokes and argue about politics and football teams. And several Nyes, including Kaela, will find their way back to Pleasant Lake and around my table.

Bon appétit-

Susan



## Welcome Home

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September 7<sup>th</sup>

Cooking for 1 or 2

Chicken 3-Ways

September 14<sup>th</sup>

Cooking for 1 or 2

Pasta with Panache

October 9<sup>th</sup>

Cooking with Kids

Pasta Party

October 12<sup>th</sup>

Girls' Night Out

Soup's On

October 26<sup>th</sup>

Girls' Night Out

French Country Cooking

November 4<sup>th</sup>

Easy & Elegant Entertaining

Hors d'Oeuvre Party

November 11<sup>th</sup>

Easy & Elegant Entertaining

Thanksgiving 202

December 9<sup>th</sup>

Cooking with Kids

Christmas Cookies

Ask about

Cooking with Kids

Birthday Parties

Additional dates and special  
programs available on request

For more information visit the web  
at [www.susannye.com](http://www.susannye.com) or contact

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### Corn and Chicken Not-Really-Chowder

*While they still spend summers in the house near Pleasant Lake, my Mom and Dad are snow birds – and spend the winter in Florida. I welcome them home to New Hampshire at Thanksgiving, Christmas and for the summer. Over the past few years, I have served them this corn and chicken soup for several welcome home dinners.*

4 cups corn kernels  
8 oz boneless, skinless chicken breast  
2 oz of diced bacon  
2 carrots, chopped  
3 stalks celery, finely chopped  
1 onion, finely chopped  
1 medium potato, finely chopped  
½ teaspoon salt  
1 tablespoon hot sauce or to taste  
½ tablespoon fresh or ½ teaspoon dried thyme  
1 tablespoon fresh, chopped or 1 teaspoon dried sage  
1 bay leaf  
8 cups chicken stock  
1 cup dry white wine  
½ cup half & half  
2-3 tablespoon fresh, chopped parsley

1. In a stock pot, over medium heat cook the bacon a few minutes to begin to render the fat. Add the onion, celery, carrots, potato, salt and hot sauce. Cook until onion becomes translucent, 5-10 minutes.
2. Add the chicken stock, wine, thyme and sage to the stock pot. Bring up to a boil and then reduce to a simmer. Cook for 15 minutes or until all vegetables are tender. Add the chicken and continue to simmer for 5 minutes. Add the corn and simmer for 2-3 minutes more.
3. Remove from the heat and let cool for 20-30 minutes. Puree 3 cups of the vegetables and broth and add back to the soup. Make sure you don't puree the bay leaf. When cool enough to handle, shred the chicken into bite sized pieces and add back to the soup. Refrigerate the soup for several hours to combine the flavors.
4. Add the half & half cream. Reheat slowly just below a boil. Remove the bay leaf and adjust the seasoning. Garnish with 2-3 tablespoons chopped parsley and serve.