

Join Me in the Kitchen & Around the Table for a Cooking Class!

Enjoy delicious food & fun!

Italian Country Kitchen

Tapas & Finger Food

French Bistro Cooking

French Country Cooking

Moroccan Feast

Latinas Night Out!

Summer Grilling

Global Salads

Get a Group Together for a Great Evening Out
Birthday • Girls' Night Out
Cooking Couples
Customer Appreciation
and lots more....

Private Chef & Catering
Celebrations for Family & Friends.

....too busy or too tired to cook ...
let me do it for you!

*Cook like a chef or
just look like one!*

Treat Yourself to an
Around the Table
Chef's Apron

Contact Susan Nye at

susannye@tds.net

or 603/526 7319

More information the web at

www.susannye.com

Children are great collectors. They (along with some adults) collect Barbies, Matchbox cars, teddy bears, angels and fairies, stickers, horses, unicorns, Japanese erasers and something called Pokemon. Some of these treasures are fun for play but many are really just for collecting ... and bragging rights. Owning more Polly Pockets or Beanie Babies than anyone in the neighborhood is the ultimate claim to fame for many seven year olds.

When you spend the summer on the shore or in the country, there is lots of wonderful stuff to collect. Frogs are a favorite on Pleasant Lake. There is nothing quite as glorious as capturing your first slippery frog and showing it off in triumph to admiring chums, older brothers and sisters, parents and grandparents. Since they are generally released within an hour, usually less, there are always plenty of frogs to capture or recapture.

The hills and woods around Pleasant Lake offer a change of pace from frog hunting and a break from the sun. The woods are filled with treasures ready and waiting for young collectors. Odd twigs, birch bark, stones, abandoned birds' nests, pinecones and much more are waiting for treasure hunters. Looking around my parent's house, there are three generations of old birds' nests and bits and bobs tucked into odd corners, nooks and crannies.

When my sister Brenda and I were little, we spent the summer on Cape Cod. There were no woods to comb but we found lots of treasures on the beach. There were all sorts of interesting stones and shells to discover. We collected driftwood, beach glass and horseshoe crab shells along with a few sunburns, bumps and bruises.

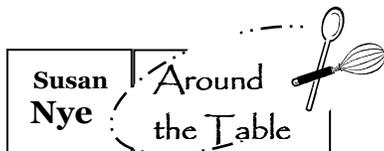
And then there was the summer we collected starfish. Late one afternoon, Brenda and I were out exploring during low tide. We were in search of anything that looked interesting, killing time until we could swim. We found two starfish clinging to the supports of an old dock. We were fascinated. We decided that we needed to adopt these two strange creatures and make them our pets. We pried them off the poles, tossed them into our plastic buckets with some water and headed back to our rental cottage. My sister was the ringleader of our gang of two and she got me running back and forth to the beach for salt water. We filled the birdbath and welcomed our briny friends to their new home. We named them Pole and Dock.

It didn't take long for my mother to begin to worry. She knew that she would soon have two dead starfish and two hysterical children on her hands. Before tragedy hit, Mom managed to convince us that starfish, given a choice, would choose the big, cool ocean over a hot little birdbath. We lugged them back to the sea, said a few fond farewells and tossed them back under the pier.

Nighttime is a special time in the summer. Children get to stay up late, play hide and seek in the dark and chase fireflies. Every year my grandmother found an old jar and poked holes in the top for us to catch and collect fireflies. It was a great trick on her part. We would chase the flashing lights, rarely catching more than one or two, but it kept us busy and wore us out before bed. There is something magical about fireflies, like sparkling Christmas lights in July. I no longer chase fireflies, but it is still wonderful to take a moment to relax and watch their dance.

I wish you a great summer filled with magic and special memories. I hope that you can find a moment to watch the moon rise over the mountain or fireflies dance in the dark. Enjoy these warm and wonderful times with family and friends.

Bon appétit! - Susan



Cook like a chef or just look like one!

Treat Yourself to an Around the Table Chef's Apron

Do you have too much to do and too little time? Too busy to cook? Let me do it for you

Like to entertain? No time to prepare the perfect cocktail or dinner party? Let me do it for you.

Around the Table Private Chef & Catering Services

Enjoy an evening of fun!

Learn, eat and laugh!

Around the Table Cooking Classes

For more information

Visit the web at

www.susannye.com

For cooking tips, recipes and more,
connect with me on Facebook

www.facebook.com/swnyce

or follow me on Twitter at

twitter.com/susannye

Watch me cook on

www.youtube.com/susannye

Contact me at

susannye@tds.net or

603/526 7319

Sweet Dream Bars

A great treat for your next picnic under the stars. Enjoy

!Makes about 24 bars

Hot shortbread base, recipe follows

1 large egg
2 tablespoons rum or bourbon (optional)
1 teaspoon pure vanilla extract
3 tablespoons heavy cream
1/3 cup brown sugar
1/3 cup honey
1/2 teaspoon salt
1 cup (4 ounces) pecans, roughly chopped
1 cup (6 ounces) semisweet chocolate chips
1 cup grated coconut

1. Make the shortbread base.
2. In a large bowl whisk together the egg, rum, vanilla and cream. Add the brown sugar, honey and salt; whisk until smooth and well combined. Stir in the pecans, chocolate chips and coconut; combine.
3. Pour the nut mixture over the hot shortbread. Bake in the middle of the oven until set, 15-20 minutes. Cool in the pan and cut into 24 bars.

Shortbread Base

2 cups all-purpose flour
1/2 cup light brown sugar
1/2 teaspoon salt
1 1/2 sticks (3/4 cup) unsalted butter, cut into small pieces

1. Preheat the oven to 350 degrees. Butter and flour a 9x13 inch baking pan.
2. In a food processor, process the flour, sugar and salt to combine. Add the butter and process until mixture begins to form small lumps.
3. Sprinkle the dough in the bottom of the prepared pan. Press the dough evenly into the bottom of the pan.
4. Bake the shortbread in the middle of the oven until golden, 15-20 minutes. While shortbread is baking, prepare the topping.