



## Thursday Night Cooking Parties

### February

- 8 Romantic Dinners  
22 Paris Bistro

### March

- 1 French Country Cooking  
15 Moroccan Nights  
29 Tuscan Feast

### April

- 12 Grazing on Tapas  
26 More Paris Bistro

### May

- 10 Another Tuscan Feast  
24 More French Country  
Cooking

### June

- 7 Summer Salads

Special programs always  
available on request

## Private Chef Services

Romantic Dinners or  
Celebrations for Family &  
Friends. At my house or  
yours.

Cooking with Kids  
Birthday Parties

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

Contact Susan Nye at  
[aroundthetable@tds.net](mailto:aroundthetable@tds.net) or

603/526 7319



The winter's first major snowstorm finally hit New Hampshire yesterday, better late than never and just in time for the Nye girlies' February vacation. Schools were closed and anyone who could stay home did. To celebrate the storm I made chicken soup with lots of garlic and chilies, shoveled the driveway and then curled up by the fire with a mug of spicy soup to warm up, read and write. I love snow days. I don't even mind shoveling. When I bought my

house a few years ago the former owners left their snow blower.

They moved to Arizona and did not foresee a future need.

Unless the snow gets very deep and heavy, I leave the noisy, smelly snow blower in the garage and stick to a simple shovel. I find shoveling in the cold and quiet peaceful, the zen of snow removal.

Growing up, snow days were a special treat, an unexpected and welcome holiday. Life was put on hold and we made snow angels, built snowmen and forts and waged snowball fights. When we got a bit older, we climbed on our cross country skis and toured the neighborhood until the sanding trucks showed up. When we were frozen solid, we shuffled inside for hot chocolate and cuddled up with a blanket and good book or played hours of scrabble or monopoly.

When I was 14 or 15 we had a month of snow days. It started on a Sunday in early February. We spent the morning skiing and by noon there were several inches of new snow on the ground. My parents decided that the next day was sure to be a snow day. It made no sense to drive back to Massachusetts, better to stay off the highways. We hunkered down in our little ski and lake house while more than a foot of snow fell through the night. Boston and the suburbs were wiped out. Lots of weekend skiers made the mistake of heading home and got stuck. The drive south was a nightmare and there were countless stories of abandoned cars on impassable highways and byways.

The efficient highway departments in New London and throughout New Hampshire had the plows out all night and the roads were cleared quickly. The news from the Commonwealth was bleak. Both Boston and the suburbs were overwhelmed by the snow and it took a week to dig out. We stayed put and enjoyed our winter wonderland, skiing every day. Finally on Friday, school superintendents throughout Massachusetts announced that school would start again on Monday.

It was a good plan until Sunday afternoon when it started to snow. Having heard the horror stories of the previous week, we took no chances and stayed in New Hampshire, safe and warm. Heavy snow on top of heavy snow was a recipe for disaster in Boston and the suburbs. It took several days to dig out again and the Nye's had another glorious ski week, a foot of new snow, no lift lines and lots of sunshine. By the time the roads were clear in Massachusetts, our winter vacation started. No need to worry about packing up and heading south. It was a terrific vacation; the snow was great and the sun was shining. Until Sunday when another snow storm hit!

My Mom and I still talk about the year we didn't go to school in February. It's been a long time; we're not really sure how much school was actually missed. It doesn't matter whether it was 2 weeks or 4; it was a wonderful treat, a gift from the snow gods. The extended holiday did not come without a price; the school department cancelled our April vacation. But it was worth it; who would trade all those days on the sunny slopes for a week of April showers and a few afternoons at the movies?

Bon appétit! -

Susan

Susan  
Nye

Around  
the Table



# Let It Snow and Snow and Snow

Winter 2007 / Volume 23

## Thursday Night Cooking Parties

Learn & Laugh

### Private Chef Services

Like to entertain? Too  
busy to cook? Let me do it  
for you.

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## Tartiflette

*This is my version of a hardy French dish. I discovered tartiflette at a little ski hut after cross-country skiing in the alpine meadows above Geneva. If you can't find reblochon, try it with another soft, cow's milk cheese, gruyère or even cheddar.*

Serves at least 6 as a main course and 12 as a side dish.

2 pounds Yukon Gold (or other boiling) potatoes, cleaned, cut in quarters and then sliced about 1/2-inch thick  
8 ounces lean thick cut bacon, roughly chopped  
2 good size leeks (white and pale green parts only), chopped  
1 medium onion, chopped  
2 cloves garlic, minced  
8 ounces reblochon cheese, cut into 1/2-inch cubes  
1/2 teaspoon salt  
1/2 teaspoon paprika  
1/2 teaspoon thyme  
Pinch ground nutmeg  
3/4 cup sour cream

1. Preheat oven to 350°F. Butter a large, oven proof casserole dish.
2. Sauté bacon in a large skillet over medium-low heat until lightly browned. Remove the bacon from the pan and reserve. Pour off all but 1-2 tablespoons of the bacon fat. Add leeks, onions and garlic; sauté for about 5 minutes.
3. Put potatoes, bacon, leeks, onions, garlic and cheese in the casserole. Sprinkle with salt, paprika, thyme and nutmeg and toss. Add the sour cream and toss.
4. Cover with aluminum foil and bake for 45 minutes. Remove the cover and continue baking until the potatoes are cooked through and top is brown, about 15 minutes more.

Can be prepared 1 day ahead. Cool slightly. Refrigerate and cover when cold. Bring to room temperature before reheating. Re-heat at 350°F covered for about 15 minutes, remove cover and cook for an additional 10-15 minutes.