



## Thursday Night Cooking Parties

### May

- 10 Cooking in Tuscany  
24 French Country Cooking

### June

- 7 Summer Salads

### July & August

I'll take a break from open sessions,  
special programs are always  
available on request.

## Private Chef Services

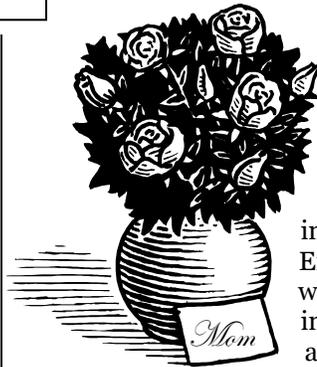
Romantic Dinners or  
Celebrations for Family & Friends.  
At my house or yours.

Cooking with Kids  
Birthday Parties

For more information

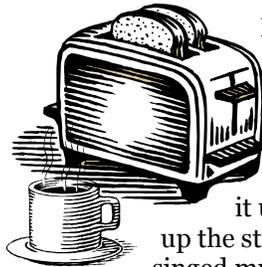
Visit the web at [www.susannye.com](http://www.susannye.com)

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



five, brought women together to celebrate the day and unite for peace.

Anna Jarvis picked up where Mrs. Howe left off. She campaigned for a national Mother's Day and worked hard to establish the holiday in almost every state. President Woodrow Wilson recognized her achievement and made it official in 1914. Miss Jarvis' sense of accomplishment rapidly turned to disenchantment. Mothers' Day quickly became more commercial and less spiritual in nature. Miss Jarvis pulled an about-face and campaigned against the now official holiday. She organized demonstrations and was even arrested for disturbing the peace. Her obituary in the New York Times noted Miss Jarvis' criticism of Mothers' Day cards as "a poor excuse for the letter you are too lazy to write."



In spite of Miss Jarvis, Mothers' Day continues to be a day for cards, flowers and family celebrations. As little girls, my sister Brenda and I served our Mom breakfast in bed. We weren't allowed to use the stove so our menu was a bit limited. We brought Mom orange juice and an English muffin, usually singed and generally cold by the time we got it upstairs. Whispering loudly and none the wiser we staggered up the stairs with a tray, generally spilling the juice and soaking the singed muffin. Without fail my Mom would proclaim her breakfast delicious, the best ever.

Even as we got older, the Mothers' Day breakfast menu at our house did not improve. As soon as my brother was 5 or 6 he became the designated Mothers' Day breakfast chef. Eventually, my Dad took pity on poor Mom and initiated a new Mothers' Day tradition; he took us all out for brunch. He was motivated by both sympathy and curiosity. After 7 or 8 years of soggy muffins he decided my Mom deserved a break and Marriot had built a new hotel a few miles away in Newton. The hotel was built on the site of Norumbega Park and the Totem Pole ballroom. The Park and the Totem Pole closed down in the early 1960's but my parents had special sentimental ties to the site. When they were dating and newly married, they spent many wonderful evenings dancing at the Totem Pole.

I was probably 11, maybe 13 and I thought that first brunch was pretty darn great. As a child I was never a morning person and brunch gave me lots of time to wake up. I was fascinated by the bustling lobby and the restaurant with its mile long buffet table packed with all sorts of tasty treats. It all seemed very fancy and exotic, especially compared to a boring breakfast at home. Thinking about family brunch for Mothers' Day? Whether you go out or stay in, do brunch or lunch or dinner, grab those Crayolas and enjoy the day,



Bon appétit! - Susan

Susan  
Nye

Around  
the Table



Get Out Your Crayolas It's Mothers' Day

Spring 2007/volume 34

## Thursday Night Cooking Parties

Learn & Laugh

## Private Chef Services

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

For more information

Visit the web at

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

Contact Susan Nye at

[susannye@tds.net](mailto:susannye@tds.net) or

603/526 7319

## Potato Latkes with Smoked Salmon and Caviar

*This dish is great for brunch, lunch or as an appetizer. Serve it with champagne and enjoy.*

Serves 4-6

2 pounds red potatoes  
1 small onion, finely chopped  
1 egg  
4 tablespoons all purpose flour  
1/2 teaspoon baking powder  
Salt and freshly ground pepper  
Olive Oil for frying

Garnish:

Smoked salmon, cut into thin slivers  
Sour cream  
Caviar

1. Peel and coarsely grate the potatoes. Put the potatoes in a colander and rinse well with cold water. Drain well. Put the potatoes in a clean dish towel and squeeze out as much moisture as possible.
2. Using a fork toss the potatoes and onions together in a large bowl. Add the egg, flour and baking powder; salt and pepper to taste. Mix thoroughly.
3. Heat 2-3 tablespoons of olive oil in a large nonstick skillet over medium-high heat. Drop large spoonfuls of the potato mixture into the pan and gently press to flatten. Sauté until golden brown on both sides, 2-3 minutes per side. Drain on paper towels. Serve immediately with a small dollop of sour cream, a few (or more) slivers of smoked salmon and a tiny (or not so tiny) spoonful of caviar.