



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

Contact Susan Nye at
aroundthetable@tds.net or
603/526 7319



The snow birds are back. No, I'm not talking about the swallows and Capistrano or even the loons and Pleasant Lake. I'm talking about our esteemed senior citizens who spend the winter in Florida or Georgia or the Carolinas and are finding their way back to New England. Many are devoted golfers who head south for an endless summer on the links. Others have just decided that after years of cold winters, that enough is enough. My parents fall into both categories, they are enthusiastic golfers and they are fed up with the cold.

It looks like this year is the exception, but my Mother and Father generally bring the rain with them. Even if they arrive in full sunshine, rain is close on their heels. I first noticed this phenomenon when they visited me in Europe. I lived in Switzerland for almost 2 decades and every 3 or 4 years my parents came over to check up on me and see a few sites. They always came in May and their timing was always impeccable, within 24 hours the weather would change for the worse.

The good daughter, I played translator and tour guide and shared some of my favorite places with them. We hit the road under cloudy and rainy skies, not just in Switzerland, but also in France and Italy, even once in Sweden. We toured the countryside, enjoyed the local cuisine and wine, visited a few churches, a chateau or two, museums and farmers' markets.

American tourists have a reputation in Europe, not all positive and not all negative. Many jaded Europeans find our energy, enthusiasm and brilliantly colored golf trousers amusing. They are mystified by our addiction to ice and preference for weak coffee. When I first moved to Switzerland, I adapted and adopted lots of local habits. I more or less gave up ice, started drinking very strong coffee and developed a fondness for black in the winter and beige in the summer. Who knows if I was successful, but my goal was to develop an air of expatriate sophistication. If it all seems a little foolish blame it on youth and culture shock.



The bossy daughter, I instructed my parents on packing for their European vacation; no madras, nothing with little embroidered lobsters or palm trees and no shocking, bright colors. You may have heard the Chinese curse, "may you live in interesting times." Traveling with Mom and Dad was often interesting and frequently entertaining. My Dad is a friendly guy and chatted with everyone and anyone, whether they spoke English or not. Italians pride themselves on their excellent coffee which my parents promptly diluted with hot water. Whether it was for ice tea or evening cocktails, they pestered waiters for ice again and again and again. Despite bad weather, their very American habits and my silly attempt at Euro-chic, we always had a great time.

Luckily a little wisdom was not beyond my reach and I soon figured out that my Mother and Father were just fine as is. By any measure, their preference for bright colors, weak coffee and lots of ice was not really very important. Plus I realized they were incorrigible and not about change. For years with every visit my Dad brought the same house gift, ice cube trays.



I have noticed that life is a lot like a revolving door; what goes around that comes around. My nieces now instruct me on fashion. They complain that my wardrobe is too dull, too much black and brown and beige. Rain or sun, in brilliant colors or beige, at home or abroad, I wish you good fun, good food and good conversation around the table with family and friends. Celebrate spring and,

Bon appétit! - Susan

Susan
Nye

Around
the Table



Traveling this Spring? Enjoy Interesting Times

Spring 2007/volume 35

Thursday Night Cooking Parties

Learn & Laugh

Private Chef Services

7319 Like to entertain?

Too busy to cook?

Let me do it for you.

For more information

Visit the web at

www.susannye.com

Contact Susan Nye at

susannye@tds.net or

603/526 7319

Medallions of Pork with Mushrooms and White Wine Sauce

Enjoy pork tenderloin with the flavors of France; spicy mustard from Dijon and fresh rosemary and thyme from Provence..

Serves 6

1½ - 2 pounds pork tenderloin, trimmed and cut into 1½-2" thick rounds

1 cup dry white wine

3 cloves garlic, minced

2 shallots, finely chopped

2 tablespoons Dijon mustard

2 teaspoons fresh rosemary, minced

1 teaspoon fresh thyme

1 pound mushrooms, cleaned, trimmed and sliced

¼ cup half & half

2-3 tablespoons Cognac (optional)

Kosher salt and freshly ground pepper

Olive oil

1. Heat a little olive oil in a large skillet over medium high heat; add the mushrooms, sprinkle with salt and pepper and sauté until lightly browned, about 5 minutes; add the shallots and garlic and sauté for 2-3 minutes more. Remove from the pan and reserve.
2. Season the pork with salt and pepper. Add a little more olive oil to the skillet. Brown the pork until golden, 5 minutes per side. Return the mushroom mixture to the skillet. Add the wine, mustard, rosemary, and thyme; stir to combine, cover and cook for 10 minutes. Add the half & half and cognac, stir to combine. Bring to a simmer, reduce heat to low and cook uncovered for 10 minutes. Serve immediately.