



Thursday Night Cooking Parties

June

7 Summer Salads

July & August

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

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Visit the web at www.susannye.com

Contact Susan Nye at
aroundthetable@tds.net or

603/526 7319



After a long winter it has been wonderful to be in the garden again. Over the next few days I should complete this year's round of planting. The never-ending weeding, watering and priming will continue throughout the summer. My Grandfather is often in my thoughts when I am digging in the garden. When I little I was fascinated with my Grandparent's house. While there was nothing really and truly remarkable or exotic, it was very different from our house in suburbia and therefore terribly interesting.

My Grandparents lived in a little red house on Bayberry Lane. My Grandfather was a master carpenter and built the house in the late 1940's. It was their retirement home, small, simple and quite beautiful with a view of Buzzards' Bay. The back yard had a thick green lawn, vegetable and flower gardens and towering trees. There was a colorful hammock, big enough to fit a handful of little kids. My sister, cousin and I would fight over who got to swing first and longest.

The gardens were my Grandfather's domain. Pop would painstakingly plant and cultivate his beans, tomatoes and cucumbers. Plagued by too much shade, he had the most magnificent leafy plants but not too many vegetables. Roses and morning glories crawled up and around a split rail fence in the tiny front yard. Japanese beetles were regular invaders and every evening my grandfather would pick the beetles off the flowers. He would try to enlist the help of whatever grandchildren were about; most refused, protesting that the beetles were icky. I don't know why but I thought it was neat and was a frequent volunteer. Together, we picked beetles off the roses and put them in an old jar with a little kerosene.



Pop was not far from my thoughts when I planted my first garden. I made a modest start with a collection of oversized pots for herbs and cherry tomatoes and a few flowers. My apartment faced north-east and did not get a lot of sun, so I had lots of beautiful foliage and very few tomatoes.

When I moved to New Hampshire, I found a house near Pleasant Lake with a bit more than an acre of land and plenty of sun. The yard had a few overgrown bushes, some grass and poison ivy and lots and lots of potential. Knowing next to nothing about planting and growing a New Hampshire garden, I went to work. I rented a rototiller, tore up the yard and spread top soil, peat moss and manure and started planting. I rediscovered my allergy to poison ivy and found new muscles along with many aches and pains. My garden design has been one of abundance over order. In just a few short years the garden has become a riot of colorful, fragrant blooms and herbs. It is a brilliant, sweet smelling magnet for hummingbirds and butterflies.

My fence is too close to the road for roses to survive the snow plow, but every year I plant morning glories and nasturtiums. Last summer Japanese beetles attacked my morning glories. Not knowing any better, I picked off the beetles and put them in a jar with a little gasoline. I didn't have any kerosene and figured it was the next best thing. At more than \$3 a gallon, Pop would be appalled. Good thing that I have since learned that soapy water or hydrogen peroxide works just as well and is both a lot cheaper and a lot safer.

Enjoy the sunshine and summer's first flowers and fresh herbs.

Bon appétit! -

Susan



Susan
Nye

Around
the Table



How Does Your Garden Grow?

Spring 2007/volume 38

Cooking Parties

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Roasted New Potatoes with Lemon and Rosemary

Fragrant rosemary and tangy lemon are wonderful additions to a simple side dish.

Serves 6-8

2 pounds small, new potatoes washed and dried

¼ cup olive oil

½-1 cup chicken stock or water

Juice of 1 freshly squeezed lemon

½ tablespoon fresh rosemary, roughly chopped

1 teaspoon kosher salt

Freshly ground black pepper to taste

1. Preheat oven to 375°. Place potatoes in a metal roasting pan large enough to fit the potatoes in a single layer. Add chicken stock, olive oil, lemon juice, rosemary, salt and pepper. Toss potatoes until well coated.
2. Bake, uncovered, until fork-tender and lightly browned, about 30-45 minutes. Turn potatoes halfway through for even browning; add a little water if all the liquid has been absorbed before they have fully browned.