



Cooking Parties & Classes

July & August

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Kids Kook

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

Fathers' Day has been around for 99 years, but still it is a bit of a neglected holiday. Especially when you compare it to all the hoopla generated for Mothers' Day. Moms get tons the cards and presents, breakfast in bed and brunch or lunch in a fancy restaurant. Dads get maybe a card, maybe not, and maybe a last minute present of cheap cologne or no-name golf balls picked up at the pharmacy. A quick check of The Kearsarge Shopper tells it all. The Shopper is our weekly advertising guide to local events, stores, restaurants and pubs, painters, carpenters, butchers, bakers and candlestick makers. As we approach Fathers' Day there is less than a handful of ads for gifts or activities for Dad. It is a pitiful display compared to the magnitude of gift and dining ideas advertised for Moms' Day.



Our Dads are among our first teachers. When I was little, fathers knew best, at least on television. Fathers were all wise, ever-so patient and just a bit remote. They were almost as dull as their black and white images. My own Dad is just as smart, not nearly so patient but a lot more interesting. My Dad taught both my sister and brother how to ride their first two-wheel bikes. I was too impatient and a couple big kids down the street taught me before he had a chance. Then in what must have seemed like a flash, he took each of us to the high school parking lot for our first driving lesson. However, I seem to remember that it was my mother who took over with the finer points, like actually driving on the street and 3-point turns on a hill.



Dads are advisors. My Dad is never shy with his opinion, requested or not. While he does not limit himself, Dad is particularly happy to dole out advice on the big stuff, which college to pick, jobs to pursue and cars and houses to buy. You will not be surprised to learn that we always follow his advice; except of course when we don't. When the results are less than perfect, even if he thinks it, he never says, "I told you so." Or if he does, he mutters it ever so quietly under his breath.



Dads can be handy. My Grandfather was a carpenter, so my Dad, whether he likes to or not, can wield a hammer, a screw driver and a paint brush. He has taught us to measure twice, cut once. We have learned from his example that you can learn from your mistakes. Like many Dads, mine is a master assembler; he started with cribs and then move on to countless Christmas and birthday presents. When we were little he worked far into the night negotiating directions written in garbled English.

Dads can be fun playmates. On long summer days when we refused to come out of the water, Dad was our diving platform and helped us perform countless back flips. In the fall he raked up huge piles of leaves so we could jump in, and then maybe even leapt in with us. He played endless games of catch with my brother. He took all of us skiing and sailing, to hockey games and the movies.

But most important, Dads are cheerleaders and proud poppas. When I sold my first painting at my high school art show my Dad was the proud buyer. Want to make my Dad's day, maybe even his week? Just compliment one or all of his kids or grandkids.

How will you make your Dad's day? Is it time to start a new Fathers' Day tradition? You may be too old for back flips, but you can join him for a game of golf, a walk in the park or long distance by telephone. Better yet, assemble something together or listen to his advice (after all you don't have to take it.) Have fun with your Dad and,

Bon appétit! -- Susan



Cooking Parties
Learn & Laugh

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Like to entertain?
Too busy to cook?
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Joe Nye's Recipe for Perfect Boiled Lobster

My Dad has always been the lobster cook in the family. For years the results were hit or miss, sometimes perfect, sometimes under- or over-cooked. After some investigation he adopted this method. It guarantees a perfect lobster every time.

Serves 4

4 lobsters, 1-1/2 pounds each
4 tablespoons butter

1. Fill a heavy, 8 quart kettle about 1/3 full with water, bring to a boil.
2. Put the lobsters, tail down, into the pot, cover and return to a boil. As soon as the water is boiling again, uncover and cook for exactly 9 minutes.
3. Meanwhile, melt the butter in a small sauce pan over low heat. Pour the melted butter into 4 small cups.
4. Remove the lobsters from the pot and serve immediately with melted butter.