

Cooking Parties & Classes

July & August

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Kids Kook

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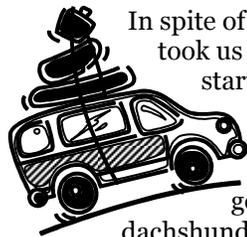
Visit the web at [www.susannye.com](http://www.susannye.com)

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

Are there days which make you giddy with glee and anticipation? Well, at least when we were little, there was Christmas, birthdays and of course the last day of school. After months of getting up at dawn, being stuck in stuffy classrooms and spending hours with homework and studying for tests, the pressure was lifted. For eight glorious weeks our days were filled with nothing but fun and sun. There was a wonderful sense of urgency in our house on the last day of school. School always ended at noon on the final day and the Nye children came right home, no dilly-dallying. Within minutes of walking in the house we were out again and in the car headed north. It was as if we could not stand to delay the start of our summer in paradise for even one more minute.

My Mother was a master of organization and efficiency. She deftly orchestrated the frenzied activity to get us packed and out the door to New Hampshire as quickly as possible. We threw our bathing suits and flip-flops into duffel bags with a few t-shirts, a couple pairs of shorts and a book or two. In no time at all, our bags were lined up by the back door. Going to the lake meant you weren't weighed down with lots of stuff. There was little if any need for fancy clothes or shoes in the country. Beach chairs and toys and tennis rackets were waiting for us in a closet hidden under the stairs. Our sunfish was under the deck, ready to be launched for the season's first sail. Board games and playing cards were tucked into cupboards for the inevitable rainy day or two.

The dogs, Eeyore and Penny, danced around the kitchen nervously. They knew something was up and did not want to miss out or be left behind. Finally the duffels along with a few bags of groceries, three kids, two dogs, and three turtles were crammed into our blue station wagon. After one last check, Mom locked the door and we hit the road leaving the green manicured lawns of suburbia in our wake. If it wasn't done, it had to wait until September. If it wasn't packed, we didn't need it.



In spite of our rush to get to the lake we always made one quick stop. Mom took us to lunch at Ricky's in Nashua to celebrate the end of school and start of summer. Ricky's was one of those funky, family-owned roadside restaurants. At one time prolific throughout New England, most of these restaurants, including Ricky's, have long since disappeared, squeezed out by clowns and kings. Instead of golden arches, Ricky's was decorated with two giant, smiling dachshunds. It wasn't high art, but the hot dogs and onion rings were terrific.

In winter you had to eat in your car but there were picnic tables for warm weather feasting. It was the perfect spot for a quick, although not very slimming, lunch. Eeyore and Penny snoozed under the picnic table. The turtles, Touché, Daniel Boone and Mingo, hung out in their plastic pool and gave us beseeching looks, hoping for a few scraps to nibble.

Finally, we rolled into the driveway of our little house in the woods. We unpacked in a flash, waved good bye to the turtles and within minutes we were on the beach, taking in the magnificent view of Pleasant Lake and Mount Kearsarge. Or rather Mom was enjoying the view. With a deep sigh of relief, she fell into her chair and joined the ladies of the beach, sipping ice tea and catching up on the latest news. The Nye kids and dogs were diving into the water, celebrating the start of another summer in paradise. I wish you and all your families, friends and pet menageries a blissful summer in paradise,



Bon appétit! -

Susan



Cooking Parties  
Learn & Laugh

Private Chef Services

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

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Asian Noodle Salad

*Want to undo the fast food feast you had for lunch? Try this healthy salad; it is a perfect for an evening picnic on the beach. Throw in some cooked chicken or a few shrimp and you have dinner. Watch the sun set and enjoy!*

Serves 4-6

8 ounces thin (vermicelli) rice noodles  
4 ounces Chinese pea pods, trimmed  
4 ounces asparagus, trimmed and cut in 1-inch pieces  
1 cups bean sprouts  
1 carrot; cut into curls (use a peeler)  
1/2 European cucumber, peeled, seeded, and julienne  
1/2 red or yellow bell pepper; julienne  
2-3 green onions thinly sliced  
1/4 cup chopped fresh mint leaves  
1/4 cup chopped fresh cilantro leaves  
Salt and freshly ground black pepper to taste  
Asian Dressing - recipe follows  
Garnish - sesame seeds

1. Make the Asian dressing, see below, and let sit for at least 30 minutes to combine the flavors.
2. In a medium bowl, cover the noodles with hot water; let soak for 10 minutes. Drain, rinse under cold water and drain well. Return to the bowl, drizzle with a little Asian Dressing and toss.
3. Meanwhile, bring a pot of salted water to a boil. When the water comes to a full boil, add the asparagus and cook over high heat for 1 minute. Add the pea pods and cook an additional 1 minute. Drain and immediately plunge the vegetables into a bowl of ice water to stop cooking. Drain the cooled pea pods and asparagus well; julienne the pea pods. Combine all of the vegetables and herbs in a large bowl. Drizzle with a little Asian Dressing and toss.
4. Add the noodles and toss to combine. Add more dressing, salt and pepper to taste. Sprinkle with sesame seeds and serve.

Asian Dressing

2 tablespoons canola or peanut oil  
2 tablespoons sesame oil  
Juice of 1 lime or 4 tablespoons unseasoned rice vinegar  
1-2 clove garlic, minced  
1 tablespoon soy sauce  
2 teaspoons fish sauce  
2 teaspoons hoisin sauce  
Dash of honey  
2 teaspoons Thai or other chili sauce, or to taste (optional)

1. Put all of the dressing ingredients in a small glass jar, shake vigorously to combine. Store any remaining dressing in the refrigerator.