Susan Arou
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Wishing You All a Red, Hot Fourth of July

Summer 2007/volume 42

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July & August

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The Fourth of July celebrates our Declaration of Independence. Back in 1776 George Washington, John Hancock and lots of important people signed the declaration to break from tyrannical England and mad King George. Americans began celebrating the 4th the very next year. Parades marched down Main Streets while bands played patriot songs. Politicians hobnobbed, gave speeches and made toasts at official dinners. The celebrations were topped off with fireworks.

Not much has changed. Independence Day is still celebrated with parades, patriotic music and fireworks. The presidential primary campaigns are in full swing so at least a few politicians will be around shaking hands and kissing babies. Formal dinners are rare; family and friends now gather for cook-outs and picnics.

Pleasant Lake is my favorite place to spend the 4th of July. I have celebrated in Boston with the Pops, huge crowds and thousands of pounds of fireworks and in Geneva, the largest Independence Day party outside the US. Nothing compares to celebrating on Pleasant Lake. We may lack size and grandeur but we make up for it with enthusiasm.

One of my favorite Independence Day events is the Best Dog in Town Contest. My nieces entered their dog a few years ago. Daisy is faster than a speeding bullet and can leap tall fences in a single bound. She is part black lab, part whippet or maybe greyhound and part garbage disposer. Daisy can snatch a Frisbee out of the air or dinner off a counter in less than a nanosecond. While Daisy was not crowned Best Dog, she amazed and delighted the crowd with her speed and agility and made her family proud.

Last year a new tradition began on Pleasant Lake, the Run for the Lakes. The fun run raises money to protect the environment and local lakes. Pleasant Lake is a great place to run or walk. There are a few hills along the five and a half mile route but with luck you can catch a breeze and the loons will lend you some encouragement. Nyes of all shapes and sizes participated in the first Run and one of the girlies, I forget which, won a prize. I brought up the rear, ever so slow but steady.

On a hot day it can be tough to get even the most patriotic citizens off the beach and on to Main Street so lots of New Hampshire lakes host boat parades. Participation on Pleasant Lake varies each year. Sometimes there is a veritable armada of boats under sail, motor and paddle. The boats are covered with splendid decorations and their crews are decked out in colorful costumes. But when the mercury climbs participation plummets. The choice is pretty simple, in scorching heat wouldn't you rather be in the water; not floating on it.

The fireworks are the crowning glory of every Independence Day. The evening starts with a picnic and cook-out on the beach. Dusk falls, the crowd grows and anticipation mounts. Excited children light sparklers and dance around while anxious parents keep a watchful eye and hold their breath. There are usually a few minor scrapes and a few tears but, knock wood, no trips to the emergency room. Finally the fireworks are fired off Kidder beach. All around the lake there is a chorus of oooohs and aaaaahs. The evening ends with a spectacular grand finale. After a

great day we stumble home with empty picnic baskets and damp, sandy beach towels. Weary, sunburned and mosquito bitten, we all agree, it has been another great day in paradise. I wish you all a wonderful 4th of July with family, friends and your own best dog,

Bon appétit! – Susan

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Red Hot Barbeque Sauce

This sauce has lots of ingredients, but takes very little work. Just throw everything in a pan and let it roast. Use as a marinade or basting sauce for chicken or pork.

Cooking Parties

Learn & Laugh

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Like to entertain?
Too busy to cook?
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- 2 tablespoons olive oil
- 4 large cloves of garlic
- 1 small onion cut into 8 chunks
- 1 quart grape tomatoes
- 2 tablespoons brown sugar
- 2 tablespoons apple cider vinegar
- Juice of 1 lemon
- 1 tablespoon Worcestershire sauce
- 1 teaspoon each ginger, all spice and cumin
- 1 teaspoon salt
- 1 teaspoon or to taste dried pepper flakes
- 1/2 jalapeno pepper or to taste
- 12 ounces beer at room temperature
 - 1. Throw everything except the beer into a large skillet, toss to mix. Roast in the oven at 350° for 45 minutes. Add the beer. Roast for an additional 20-30 minutes.
 - 2. Remove from the oven. Cool to room temperature. Put in food processor or blender and process until smooth.