

## Cooking Parties & Classes

The 2007 Fall-Holiday  
Schedule is on the Web!

### September

- 12 French Country Cooking
- 26 Italian Country Kitchen

### October

- 10 French Country Cooking
- 24 Italian Country Kitchen

### November

- 7 French Country Cooking

### December

- 5 Tapas & Finger Food

*Join me in the Kitchen &  
Around the Table for delicious  
seasonal food & fun  
Details & Menus on the Web  
[www.susannye.com](http://www.susannye.com)*

Private classes always available

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

603/526 7319

For more information

Visit the web at

[www.susannye.com](http://www.susannye.com)



I am a bookworm. My love affair with books started when I was a tiny little girl. I liked cuddling up with my Mom or Dad and listening to a story. When I started first grade the best thing about school was not recess or gym, it was learning to read. But I became absolutely, positively hooked on books when I graduated to "chapter books". I loved learning all about wonderful new places and people and their adventures. Not to mention that reading a book which was long enough to be broken into actual chapters gave me a wonderful sense of accomplishment.

The Upham School library was one of my favorite haunts. I discovered history there with a biography series of famous and sort of famous Americans. The books took up a couple of shelves and I think I read them all, from Louisa May Alcott to Booker T. Washington. I read about Presidents, inventors and patriots. I learned about the Revolutionary War and Paul Revere. I read Clara Barton's story and learned about the Red Cross. I was introduced to the Quakers, abolitionists and suffragettes by reading Lucretia Mott's biography. And I read about Johnny Appleseed.

The story of Johnny Appleseed, or John Chapman, sounds like it might be more legend than reality. But unlike Paul Bunyan, the Headless Horseman and Rip Van Winkle, Johnny Appleseed was a real-live folk hero. At 18 he left his Massachusetts home to become an itinerant horticulturist. For sixty years he wandered through the countryside sowing apple seeds and cultivating orchards.

Apple picking is a wonderful way to spend a fall afternoon. Family farms are dotted throughout New England and many open their orchards to the public in September and October. Some farms have taken the route of autumnal extravaganzas. With lots to see and do, you can easily fill an afternoon. Before you pick your apples you can get lost in a corn maze, ride a pony or carve a pumpkin.

Last fall I took two of my nieces and a few of their friends to pick apples. It was a glorious October day. The girls dashed through the corn maze in record time, visited the horses and inspected the pumpkins and gourds. They were in constant motion; five delightful dervishes whirling in different directions. Eventually we headed into the orchard. The little girls dashed up and down the rows of trees, playing tag, and climbing up into the lower branches. They practiced juggling and had a wonderful time hurling rotten apples to see who could throw the farthest. Keeping track of the girls was a lot like herding cats.

Finally our bags were filled and we headed home with a couple of pecks of apples. The giggles and fun continued when we headed into the kitchen. We melted caramels and the girls each dunked a crispy McIntosh apple in the warm, sweet goo. For the final step and piece de la resistance the girls rolled their sticky apples in sprinkles and little candies. An apple a day might keep the doctor away, but not when they are coated with sugary treats.

Enjoy apple season. Take a long walk through an orchard; pick a bushel or a peck. Find a comfy armchair and curl up with a good book and a crispy apple. Fill your kitchen with the fragrant perfume of apples, cinnamon and nutmeg baking in a delicious old fashioned crumble or pie,



Bon appétit! ~ Susan



# It's Apple Picking Time

Fall 2007/volume 57

Wednesday Night  
Cooking Classes  
Learn & Laugh

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Services

Do you have too much to  
do and too little time? Too  
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## Old-Fashioned Apple Crisp or Crumble

*This is a wonderful fall dessert. It is an easy crowd pleaser, a favorite of young and old alike. Enjoy.*

Serves 10-12

5 pounds Macoun, Granny Smith or McIntosh apples  
Grated zest of 1 orange  
Grated zest of 1 lemon  
Juice of 1/2 orange  
Juice of 1/2 lemon  
1/2 cup light brown sugar, packed  
1 teaspoon ground cinnamon  
1 teaspoon ground ginger  
1/2 teaspoon ground nutmeg  
2 tablespoons butter

1. Preheat the oven to 350 degrees F. Generously butter a large baking dish.
2. If you like, peel the apples (I usually don't) then core and cut into large wedges. Combine the apples with the zests, juices, brown sugar and spices. Pour into the buttered baking dish.

## Topping

1 cup oatmeal  
1 cup all-purpose flour  
1 cup light brown sugar, packed  
1/2 teaspoon cinnamon  
Pinch nutmeg  
1/2 teaspoon kosher salt  
12 tablespoons (6 ounces) unsalted butter at room temperature and cut in pieces

3. To make the topping, put the oatmeal, flour, brown sugar, spices and salt in a medium-size bowl and whisk together with a fork. Add the butter; use the fork to combine the oatmeal mixture and butter until it is crumbly. Scatter evenly over the apples.
4. Put the crisp on a baking sheet to catch any drips and bake for 1 hour until the top is brown and the apples are bubbly. Serve warm with vanilla ice cream.