

## Join Me in the New Year for a Cooking Classes

### January

- 11 French Country Cooking
- 25 Italian Country Kitchen

### February

- 15 French Country Cooking
- 29 Italian Country Kitchen

### March

- 15 Mediterranean Easter Feast
- 28 Tapas & Finger Food

### April

- 11 Italian Country Kitchen
- 25 French Country Cooking

### May

- 9 Italian Country Kitchen
- 23 French Country Cooking

### June

- 6 Summer Salads

*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

- Girls' Night Out
  - Cooking Couples
  - Customer Appreciation and lots more....
- at your house or mine.

### Private Chef &

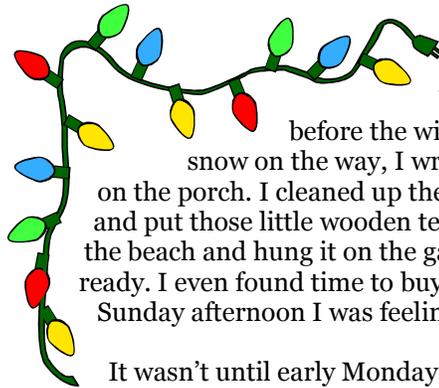
### Catering Services

Romantic Dinners or Celebrations for Family & Friends. At my house or yours.

....too busy or too tired to cook ... let me do it for you!

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

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



Last weekend with warnings of a major storm brewing, I went to work buttoning down the yard before the winter's first big snow fall. With more than a foot of snow on the way, I wrestled with the Adirondack chairs and put them on the porch. I cleaned up the last of the dead leaves and foliage in the garden and put those little wooden teepees over the bushes. I collected my kayak off the beach and hung it on the garage ceiling. I got the snow blower primed and ready. I even found time to buy my Christmas tree from the Cub Scouts. By late Sunday afternoon I was feeling quite smug and satisfied.

It wasn't until early Monday morning with the snow gently falling that I finally remembered I had forgotten to string Christmas lights and put garlands on the fence. A drive up and down Main Street yesterday evening put me to shame. The Inn, the shops and the band stand are all decked out in their finest. Little white lights sparkle and outline windows, porches and railings. Evergreens decorate doorways and fill window boxes. With the snow and twinkling lights, Main Street looks like a winter wonderland. It is a perfect picture postcard of New England during the holidays.

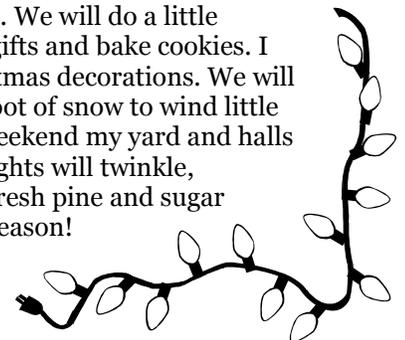
When I was little one of my favorite Christmas rituals was the drive through town to see the holiday decorations. We would explore different neighborhoods in search of the best and the brightest. My sister and I would sit in the back seat and ooh and ahh at the colorful lights. Our philosophy was the bigger the better. We gave no points for subtlety or quiet, tasteful decorations. Most houses sported a few strings of lights wrapped around bushes or a tree. A few strung their lights on porch railings or along roof lines. The really spectacular displays had life-size snowmen in the yard or sleighs with Santa parked on the roof.

Some years our holiday lights tour was a well-planned event. My Mom and Dad would load us into our big blue station wagon and we would drive all over town looking at the lights, seeking out the truly spectacular. At least once or twice we drove into Boston to see the lights on the Common. Other years the busy holiday season left little time for planning and the trip was more spontaneous. After a hectic afternoon of Christmas shopping and errands, we would convince my Mom and Dad to make several detours on our way home. We would twist and turn through town in search of the most flamboyant houses. The truly spectacular displays were hard to find, but definitely worth the trip.

Like most of the houses on our street, the decorations in our yard were pretty modest. There was no life size sleigh or Santa on the roof. The entire house was not outlined in flashing bulbs. Under the watchful eyes of his two little girls, my Dad would untangle a few strings of colored bulbs and wind them around the bushes in the front of our house. While our house never stopped traffic, it never put us to shame.

I am looking forward to seeing my nieces this weekend. We will do a little Christmas shopping, get crafty with a few homemade gifts and bake cookies. I will call upon their expertise to help me with my Christmas decorations. We will put up wreaths with big red bows and slog through a foot of snow to wind little white lights around the fence rails. By the end of the weekend my yard and halls will be decked for the holidays. Strings of little white lights will twinkle, Christmas carols will play and the house will smell of fresh pine and sugar cookies. Enjoy all the sights, sounds and tastes of the season!

Bon appétit! ~ Susan





## Starting in January Cooking Classes Move to Friday Night

A fun evening to  
learn, eat and laugh!

## Private Chef & Catering Services

Do you have too much to  
do and too little time? Too  
busy to cook?

Let me do it for you.

Like to entertain? No time  
to prepare the perfect  
cocktail or dinner party?

Let me do it for you.

For more information

Visit the web at

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

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

### *Seafood Stew Provencal*

*Many families celebrate Christmas Eve with seafood. If you are looking for a great new dish try this lovely stew with the flavors of Provence. Enjoy!*

Makes 8-10 servings

1 large fennel bulb, thinly sliced  
2 medium leeks, thinly sliced, white and pale green parts only  
2 shallots, chopped  
2 carrots, chopped  
3 stalks celery, chopped  
3/4 teaspoon dried crushed red pepper flakes (more or less to taste)  
4 large garlic cloves, minced  
1 1/2 pound red skin potatoes, peeled, cut in 1/4-inch slices  
1 1/2 cups dry white wine  
1 1/2 cups fish (or chicken) stock  
1 bay leaf  
2 teaspoons fresh thyme  
2 strips orange peel, 5" long  
1/4 teaspoon saffron threads  
1 pound uncooked large shrimp, peeled and de-veined  
1 pound uncooked scallops  
1 1/2 pounds fish fillets such as scrod, halibut or salmon, cut into 2-inch chunks  
Olive oil  
Kosher salt and freshly ground pepper, to taste

1. Heat 2 tablespoons oil in a large heavy pot over medium-high heat. Add the fennel, carrots, celery, shallots, leeks, salt and pepper flakes; sauté about 10 minutes. Add the garlic and sauté 2 minutes more.
2. Add wine and saffron; bring to a boil. Add the potatoes, broth, thyme, orange peel and bay leaf; return to a boil. Cover, reduce heat to low and simmer for 30 minutes or until the vegetables are tender.
3. Raise the heat to medium and add the shrimp, scallops and fish. Simmer, stirring gently, for about 5 minutes or until the seafood is just cooked through. Check for seasoning and add salt and freshly ground pepper as needed. Serve immediately.

Can be made earlier in the day through step 2. Cool, cover and store in the refrigerator. Bring to a simmer over medium heat and continue with step 3.