



More than a year ago Presidential candidates began to invade New Hampshire. I confess I was confounded. The primary was months and months away; it seemed much too early to begin campaigning. Now as if in a flash, the primary is just around the corner.

Join Me in the New Year for a Cooking Class

January

18 French Country Cooking

February

1 Italian Country Kitchen

15 French Country Cooking

29 Italian Country Kitchen

March

7 Mediterranean Easter Feast

28 Tapas & Finger Food

April

4 Italian Country Kitchen

18 French Country Cooking

May

2 Italian Country Kitchen

16 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

Private classes always available

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

Private Chef & Catering Services

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

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

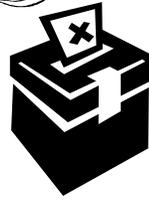
Contact Susan Nye at

susannye@tds.net

or 603/526 7319

More information the web at

www.susannye.com

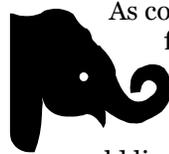


My Mother always encouraged lively conversation around the dinner table and politics was just one of the many topics covered. We were encouraged to discuss, debate and dissect politicians and political issues. And as soon as we were able, we were expected to vote. My Mother took voting very seriously. With her encouragement, I registered to vote on my eighteenth birthday, or at least within a day or two. It was not long before I voted for the first time. It was not a major election, just a few local referendums which were written in tangled legalize. My Mom waited for me after school and together we walked up to our neighborhood polling station and I voted for the first time.

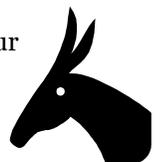
I have lived in several states as well as Switzerland, but no matter where I lived, I have always voted. Even overseas I voted absentee in most major elections. Getting a handle on candidates during the primary can be tough when you are thousands of miles and an ocean away. But when you live in New Hampshire the candidates are up close and personal. New Hampshire was my vacation destination for many years and after countless visits, short and long, I moved here in 2003. I moved here to be close to family, my favorite lake and skiing but I quickly realized that New Hampshire is a great place to live during Presidential primaries and elections.

In the run up to the primary we have had a seemingly endless parade of Democrats and Republicans visiting the State. It may take some effort but if you want to, you can meet each and every one. They show up in gymnasiums, book stores, coffee shops and at pot luck suppers. Many a President has arrived to campaign in New Hampshire with little or no national recognition or reputation. A peanut farmer, a B-list movie star, a few lawyers and an oil baron have all wandered through the State on their way to winning the White House. Our State provides a unique forum for candidates to share their message, gain attention and maybe even pick up a few votes.

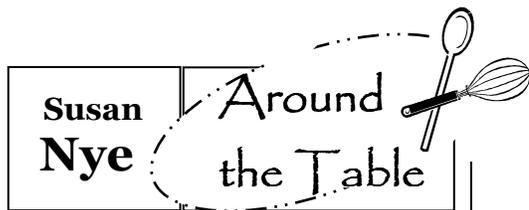
Now with the primary just around the corner the level of activity has accelerated. Over the holidays, some candidates called out for reinforcements. Kids and at least one mother hit the campaign trail. Advertising has intensified. My post office box is overflowing with political flyers. Many yards sport unusual holiday decorations this year as campaign posters compete with Christmas lights. Pollsters and campaign workers call regularly. One snowy afternoon I got several calls in just a few hours. I have been surveyed, urged to vote with an absentee ballot (in case of inclement weather on primary day) and assured of a ride to the polls if I need one. Thankfully I have not been yanked out of a sound sleep with a campaign call in the wee hours of the morning like one of my neighbors.



As could be expected with the primary looming, at least one or two of our family dinners over the holidays included discussion and debate on the pros and cons of key candidates and issues. Thanks to my Mother's early encouragement, my sister, my brother and I share a deep appreciation for lively dinner table conversation; and what could livelier than a crowded field of political candidates? I hope that you enjoy many wonderful dinners and conversations around your table throughout 2008. And don't forget to let your voice be heard with your ballot in the primary. Happy New Year and,



Bon appétit! - Susan



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

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

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.

Chicken with Garlic

In the old days politicians promised a chicken in every pot. Try this flavorful dish on primary night. Enjoy!

Serve 6

6 chicken breasts, bone-in and skin-on
1 whole head of garlic, about 10 cloves, separated and peeled
4 shallots, roughly chopped
Pinch of red pepper flakes
1 teaspoon herbs de Provence
1 1/2 cups dry white wine
2 tablespoons Dijon mustard
2 tablespoons cognac
1/4 cup heavy cream
Extra virgin olive oil
Kosher salt and freshly ground pepper

1. Season the chicken with salt and pepper. Heat a little olive oil a large skillet over medium high heat. Sauté the chicken until browned 3-5 minutes per each side. Remove the chicken from the pan and reserve.
2. Add the garlic, shallots and pepper flakes to the pan. Lower the heat and sauté for 5 minutes or until lightly browned. Add white wine, bring to a boil and scrape the brown bits from the bottom of the pan. Whisk in the mustard.
3. Return the chicken to the pan with any juices. Sprinkle with herbs de Provence. Cover and simmer on low for 30 minutes or until the chicken is cooked through. Remove the chicken from the pan and cover with aluminum foil to keep warm.
4. Turn off the heat and add the cognac. Add cream and bring to a boil over medium-high heat; reduce heat to low and simmer for 5 minutes. Add salt and pepper to taste. Pour the sauce over the chicken and serve immediately.