

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

Are you planning one of those big romantic gestures for Valentine's Day? You know what I'm talking about; romantic folklore is full of stories of a lucky sweetheart coming home to find a path of rose petals leading to a romantic boudoir decorated with hundreds of flowers and flickering candles. And of course there is champagne, strawberries and caviar. Or maybe oysters. The evening ends with the discovery of an engagement or eternity ring perched on top of a rich chocolate mousse.

Maybe these stories are just urban myths or only exist in the movies, but it seems that everyone knows someone who knows someone who has been surprised with a great big romantic gesture. It all works beautifully in the movies. In real life all those rose petals may stain the carpet. All those candles can set off the smoke alarm. Or worse, the ring gets swallowed and the perfect romantic evening ends in the emergency room. So while Valentine's Day may beg for big, lavish acts, think about practicing small romantic gestures on February 14th and every day of the year. Here are a few suggestions.

Hug and hold hands. If asked to name a romantic couple, I would wager that few people would mention their grandparents. But my mother's parents were like young lovebirds well into their seventies and eighties. When I picture them together I always remember my grandfather's arm slipped gently around my grandmother's shoulders or waist and they frequently held hands. Activities which encourage handholding or snuggling are always a good bet for kindling romance. Try a walk on the beach, ice skating or cuddling on a porch swing.



Give flowers. When I lived in Switzerland I was on airplanes almost every week. From time to time my boyfriend gave me a surprise homecoming and greeted me at the airport. I was delighted to find him waiting in the arrivals hall with a single red rose. He did it once or twice a month and it was always a lovely surprise.

Keep those cards and letters coming. Charlie Brown agonized over sending a Valentine to the little red-haired girl. Don't agonize or hesitate; send a card. It can be sweet, funny or sentimental; even sappy. On Valentine's or any day, tuck a card or note in your sweetheart's briefcase or lunchbox. Heck, when life gets crazy busy, a sweet note on a Post-It will do.

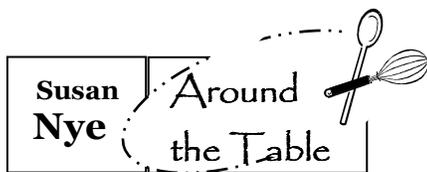
Dance. It doesn't matter if you have two left feet. It's not a competition and there are no judges. Learn to tango or take ballroom classes together. If it all sounds too complicated, or too public, just sway to your favorite music in your living room or under the stars. After all, dancing is just hugging with music.

Find the time. Is your life too busy to spend an evening alone together? Try lunch in a special restaurant or enjoy a picnic in the park, by the lake or in a sunny meadow. Any time of year is a great time for a picnic, even winter. Hike or cross country ski to a beautiful, sunny spot. Share a loaf of crusty bread, a little cheese and fruit and a bottle of wine in the sunshine. A decadent chocolate truffle is the perfect, crowning touch for your romantic picnic. Not the outdoorsy type, bring it all inside and enjoy your feast in front of a roaring fire.



Have a wonderful celebration with your Valentine and,

Bon appétit! - Susan



Practice Small Romantic Gestures

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Around the Table 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.

Starting in January Around the Table Cooking Classes Move to Friday Night

A fun evening to
learn, eat and laugh!

For more information

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Chocolate Truffles

Use good quality chocolate, preferably Swiss, to make luscious truffles for your special valentine.

Makes about 2 dozen truffles

16 ounces semisweet chocolate
1 cup heavy cream
1/4 teaspoon cinnamon
2 tablespoons cognac (optional)
2 tablespoons brewed espresso or strong coffee
1 teaspoon good vanilla extract
16 ounces milk chocolate

1. Chop the semisweet chocolate; put it in a heavy sauce pan with the cream and cinnamon. Cook over low heat, carefully whisking the cream and chocolate together, until the chocolate is completely melted. Transfer to a bowl and whisk in the cognac, espresso and vanilla. Chill in the refrigerator, stirring a few times, for 2 hours or until the chocolate mixture is thick and firm enough to scoop.
2. Line a baking sheet with parchment paper. With 2 teaspoons or a mini ice cream scoop, make dollops of chocolate and place on the baking sheet. Refrigerate for 30-45 minutes or until firm enough to roll into rough balls. Place the chocolate balls in the freeze for about one hour.
3. Chop the milk chocolate and melt it over low heat in a heavy sauce pan. Dip the chocolate balls in the melted milk chocolate until completely covered and chill again.
4. Let the truffles set for a couple of hours or overnight in the refrigerator. Serve at room temperature.