

## Join Me for a Cooking Class! Winter-Spring 2008 Schedule

### 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](http://www.susannye.com)*

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Cooking Couples  
Customer Appreciation  
and lots more....  
at your house or mine.

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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)

April Fools Day is a fun, harmless holiday, filled with silly jokes and foolish pranks. When we were little, my sister Brenda was the master when it came to practical jokes. From time to time I assisted her, playing Betty to her Veronica or maybe it was closer to Boo Boo and Yogi. But more often than not I was either oblivious to her antics, caught up in some adventure or misadventure of my own, or her clueless victim.

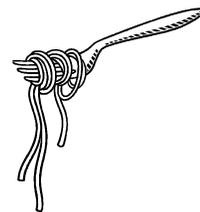
Brenda is a few years older than me and from about the age of ten was a clever, but never cruel, prankster. She had no trouble thinking ahead and meticulously planned her little scams. I, on the other hand, was the ditzy sister. An optimist or romantic might say I was living in the moment; a practical parent might call it living in the clouds. Brenda also had an uncanny knack for keeping a straight and innocent face as she deftly pulled the wool over some hapless victim's eyes. If I somehow managed to pull off a prank, I was much too excited and pleased with myself to keep it quiet for long. Soon I would be giggling uncontrollably, anxious to share my secret. But my sister could think ahead, execute flawlessly and then keep a straight face with her victim until her sometimes dastardly, sometimes hilarious deed was unveiled.

She had a long running prank with our much, younger brother. When John was about three she convinced him that she had a twin sister, Eleanor. Eleanor did not spend a lot of time at home but on boring afternoons when John was being a particularly pesky toddler, she would appear out of the blue. She calmly sent John all over the house and yard to find first one fictitious twin and then the other. The prank went on for several months and during all that time I never saw my sister snicker, giggle or wink.



Like most children, we had our list of daily chores. We made our beds, cleaned our rooms and set and cleared the dinner table.

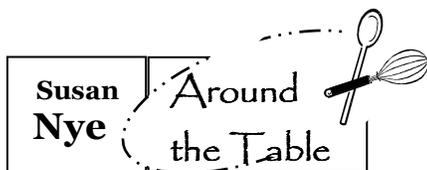
When we got a little older we also did the dishes. Brenda hatched a few of her best pranks while stacking the dishwasher. Switching the salt and sugar were standard April Fools fare but she never played her best pranks on April 1<sup>st</sup>. One warm spring evening it was much too nice to stay inside so I skipped out of the dish detail. Hours later I discovered Brenda's sweet revenge; a nice, little nest of cold spaghetti in the bottom of my bed.



Even under her tutelage I never developed Brenda's talent for practical jokes. However, I did develop a bit of talent for tall tales. Tired of being mocked for my little feet, I once I wove an elaborate story of how my parents were missionaries and I grew up in China. I explained that out of respect for local custom my feet were bound as a child. I managed to tell the story with total sincerity and was surprised at how easy it was to dupe my tormentor. Unfortunately, or maybe fortunately, I felt guilty and fessed-up pretty quickly; I grew up in a Boston suburb and had never been to China. Besides foot binding was outlawed long before I was born.

With winter dragging on and on it looks like Mother Nature has been pulling a prank on us. March came in like a lion and went out like a lion. We can only hope that Mother Nature is feeling a little guilty and packs April with warm days and sunny skies. Enjoy the change of seasons with a little spring skiing, bicycling or a long walk and build up an appetite for your next dinner party. Shake off winter and share the tastes of spring with friends and family around your table.

Bon appétit! - Susan



## Around the Table Private Chef & Catering Services

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### Grilled Salmon & Asparagus with Tarragon Beurre Blanc

*Dust off the grill and celebrate April with salmon and asparagus for a light and bright early spring dinner. Enjoy!*

Serves 4

1 1/2 - 2 pounds salmon filets  
1 pound asparagus spears, trimmed  
1-2 whole lemons, thinly sliced  
Kosher salt and freshly ground pepper  
1-2 tablespoons olive oil  
2 tablespoons lemon juice  
Beurre Blanc (recipe follows)

1. Preheat grill to medium-high.
2. Sprinkle the salmon with salt and pepper. Cover salmon with a layer of lemon slices. Grill the salmon skin side down for 10 minutes or until the fish reaches desired doneness. Do not overcook.
3. Meanwhile, toss the asparagus in olive oil and lemon juice, sprinkle with salt and pepper. Grill the spears for 1 to 2 minutes on each side or until just cooked through.
4. Arrange the salmon and asparagus on a serving platter; drizzle with Tarragon Beurre Blanc and serve.

### Tarragon Beurre Blanc

2 tablespoon finely chopped shallots  
2 tablespoons champagne or white wine vinegar  
1/4 cup dry white wine  
4 ounces (1/2 stick) cold unsalted butter cut into small pieces  
Kosher salt and freshly ground pepper  
1 tablespoon fresh lemon juice  
1 tablespoon fresh, chopped tarragon

1. Combine the vinegar, white wine and shallots in a small non-aluminum saucepan; simmer over medium heat until reduced by half.
2. Reduce heat to low and whisk in the butter a few pieces at time. Season with salt and pepper. Whisk in the lemon juice and tarragon.