

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  
30 Tapas & Finger Food

**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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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)

Except for a few stray patches deep in the woods, the last of the snow is gone. Spring has sprung! The trees are in full bud, contemplating whether to leaf out today or maybe tomorrow. The crocuses have come and gone. The garden is filled with a blooming bounty of daffodils. The tulips are getting ready to burst. I haven't spotted them in a while, but I can sense the deer spying from the woods across the road. I know they are just waiting for the tulips to bloom. Bold as brass they will saunter over, without reservations, and treat my garden like an all-you-can-eat salad bar.



The calendar might say April or May but every year we get a few days of summer weather in early spring. We dig out our shorts, t-shirts and sneakers and revel in the sunshine and warm air. What a marvelous treat after the ice and snow! But the best part is that for a few wonderful warm days we can play or work outside unfettered by black flies. That little window of opportunity has just slammed shut. I was out in the garden yesterday and was joined by the season's first few black flies. These early scouts were nosing around, doing reconnaissance for the hordes to come. Black flies must love their mothers because every year they arrive right around Mother's Day. I won't speculate as to their relationship with their dads, but they are more or less gone when Father's Day rolls around.

There is a wonderful peace and calm to gardening, at least in my neighborhood. I have been known to blast a little music while I work, but in general the quiet is only broken by the twitter of birds, the clunk of my shovel and an occasional neighbor checking out my latest project. I can usually get into a nice rhythm, whether I am digging, weeding or planting. I like to think that with that easy rhythm I am practicing my own peaceful Zen of gardening; a Zen that the black flies are only to happy to break.

This past winter will go into the history books with almost one hundred and twenty official and a few more not so official inches of snow. That mountain of snow may be gone but it has left a mountain of chores in its wake. There are piles of leaves every where. Frankly I don't get it; I know I sent them all flying with the leaf blower last November. What did they do, sneak back late at night just before the first snow flakes fell? Tree limbs litter the lawn and need to be cleared. A few bushes were mangled by heavy snow so I need to decide whether to remove them, move them or hope they recover. The fence in front of the house was derailed by the snow plow. I've taken it down and now I'm busy replacing it with a stone border. The front walk is in desperate need of some TLC. And of course the gardens are demanding feeding after the harsh winter. Over the next few days I will take on the Herculean task of adding some of our four-footed friends' natural fertilizer to the garden. It is indeed a miserable task, but the work is worth the reward. Throughout the summer the garden will explode with beautiful flowers, herbs and vegetables.

The list seems to get longer and longer every day. Why it's enough to make you want roll up your sleeves and ... go back in the house and dial 1-800-lawn-guy? Regardless of how you spend your spring days, enjoy! Whether you are dodging the rake and hoe or a swarm of black flies, enjoy the sunshine and even the showers that make the garden grow. After a hard day in (or avoiding) the garden, take some time to kick back with friends and family. Compare sunburns, achy muscles and fly bites while you feast on delicious pasta primavera with all the colors and flavors of spring. Enjoy!



Bon appétit! - Susan

Around the Table  
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For more information  
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603/526 7319

Pasta Primavera (Spring Pasta)

*This pasta is a quick and easy meal after a busy day. It is a delightful dinner to celebrate spring. Enjoy!*

Serves 6-8

1 pound linguine  
2-3 cloves garlic, minced  
Pinch of red pepper flakes  
1/2 cup dry white wine  
Juice of 1 lemon  
1 small red onion, chopped  
3/4 pound thin asparagus, trimmed and cut into 1-inch pieces  
1 yellow bell pepper, cored and cut into fine julienne  
1 – 1 1/2 pound large shrimp, shelled and de-veined  
1/4 pound snow peas, trimmed  
2 tablespoons roughly chopped basil  
2 tablespoons roughly chopped parsley  
Grated peel of 1 lemon  
12 grape or cherry tomatoes, cut in half  
4 scallions, thinly sliced  
Extra virgin olive oil  
Kosher salt and freshly ground pepper

1. Cook the linguine according to package directions, less 1 minute.
2. While the pasta is cooking, heat a little olive oil in a large wok over medium heat; cook the garlic and pepper flakes for 1 minute. Add the wine and lemon juice; raise the heat to medium high and continue to cook until almost dry.
3. Add the onion, bell pepper and asparagus; sprinkle with salt and pepper to taste. Toss and cook for 2 minutes. Add shrimp, toss to combine and cook 2 minutes.
4. Drain the pasta. Add the pasta and snow peas to the wok with the vegetables and shrimp toss and cook for 1 minute. Make sure the shrimp is cooked through and pink. Drizzle with a little olive oil; sprinkle with basil, parsley and lemon peel; toss to combine.
5. Arrange the pasta on a serving platter; garnish with tomatoes and scallions.