

## 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*  
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June is the month for Dads and Grads; at least that's what Hallmark and every store in America is telling us. So far no one has invited me to give a commencement address. Not this year, not any year; but if ever they do, I will do a bang up job.

What qualifies me as a graduation speaker? Well, I have lots of experience and many people tell me that I have lived a pretty interesting life. But here's the kicker, I like starting new things. Commencing is a lot of fun. Maybe that's why I have lived an interesting life. Here is a little prevue of what I might share with today's bright, young graduates.

I am on my third career. Not because I failed miserably at the first two but because I don't have the attention span to do the same thing for too long. Most wise people advise graduates to look for jobs they can love. Makes sense to me. If you don't like math, don't become an accountant; if you don't like rain, don't become a forest ranger and by all means if you can't stand the heat, stay out of the kitchen. Work is hard so it's a lot more fun if you love what you do. When you stop loving what you do, do something else.

My first career was teaching art. I really liked teaching even though I was fired from my first job. I didn't get the axe because I was a goof-ball but because I had the audacity to tell the truth at the tender age of twenty-three. Honesty may be good but it's not always wise. Calmly or not so calmly outlining your righteous indignation over the negligence and total ineptitude of a colleague may not always work to your advantage. In other words no matter how many times he screws up or how many problems he dumps in your lap; don't tell the boss' son that he is a fool.

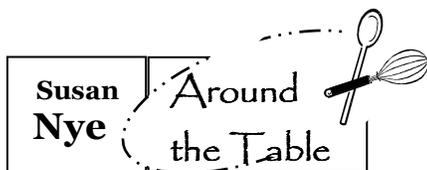
The good news, I was rehired in less than forty-eight hours. No, I didn't threaten to sue but the boss' wife did tell him he was a fool to fire me. If you loose your temper with an inept colleague make sure his step-mother is on staff and will back you up.

For career number two I went back to school. For my final credits, I moved to Europe for an eight week internship. Some how or other I forgot to come home and wound up selling computer services. It still amazes me that I jumped from teaching art in rural New England to selling technology in Europe. I lived in Switzerland for almost twenty years, visited more than forty countries and helped my company make lots of money. I skied in the Alps, saw lions and elephants in the wild, walked along the River Seine and around Red Square. The next piece of advice: prepare yourself for big, audacious changes, opportunities and challenges; you never know when they will pop up.

Eventually I knew it was time to come home to New Hampshire and begin my third and current (but not necessarily my last) act. I'm still fumbling around a bit, trying to figure out this latest chapter. I wear a lot of hats and find myself juggling lots of interesting opportunities. As a consultant I help companies make improvements and grow their business. As a cook, I help people enjoy a wonderful evening. As a writer, I'm delighted when I make someone smile. All this fumbling and juggling is kind of fun and a little scary. But scary is ok because it's all part of this latest adventure.

And so to close; Graduates, I wish you wonderful beginnings and many interesting twists, turns and maybe even a few unexpected detours on your journey. Have fun, work hard and don't make too many mistakes that you can't fix.

Happy Graduation! ~ Susan



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**New Potato Salad Dijon**

*With the warm weather, celebrate graduation or any special event with a casual cook-out. Take off the cap and gown and throw on a pair of shorts and your favorite t-shirt. Put a few steaks on the grill, add a salad or two and enjoy!*

Serves 8-10

2 pound new potatoes, cut larger potatoes in half or quarters, leave small ones whole

1/3 cup mayonnaise

1/3 cup sour cream

2 tablespoons Dijon mustard

1/2 teaspoon hot pepper sauce

1/2 European cucumber, peeled, seeded and diced

Chopped chives for garnish

Kosher salt and freshly ground pepper

Put the potatoes in a large pot; cover with cold water and add 1 tablespoon of salt. Bring the pot to a boil, reduce heat and simmer until tender. As soon as the potatoes are cooked, drain them and put them into a bowl. Let the potatoes cool for 5 or 10 minutes

Meanwhile, make the dressing by combining the mayonnaise, sour cream, mustard, hot pepper sauce and pepper in a small bowl. Combine the potatoes with the dressing and refrigerate.

When the potatoes have cooled completely, add the cucumbers and toss to combine. Garnish with fresh chives. If not serving immediately, cover and refrigerate.