

Join Me for a Cooking Class!  
Summer 2008

During the summer I'll take a break from open sessions.

I am always available for private classes. Get a group of family and friends together for

Summer Salads

or

Chillin' & Grillin'

or

Tapas

Or a

Summery Feast from the  
Mediterranean or the South of  
France

Join me in the Kitchen & Around  
the Table for delicious summer  
food & fun

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

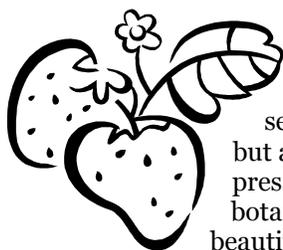
Private Chef & Catering  
Services

Celebrations for Family & Friends.

...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)



"Doubtless God could have made a better berry, but doubtless God never did." -- William Butler

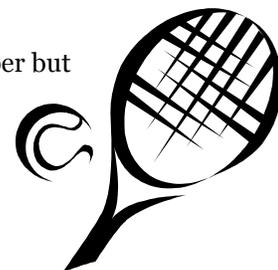
The world's most popular berry, the strawberry, is in season! In reality this luscious red gem is not a berry at all, but a member of the rose family. Okay, wait a minute, stop the presses ... School's out for summer, maybe we can skip the botany lesson. Berries or not, who can resist these perfectly ripe, beautifully red, err, flowers? Particularly native strawberries.

While strawberries are available throughout the year, nothing can compare to a local, just picked berry. In the off season, at farms as far away as Chile, strawberries are picked before they are ripe and shipped around the world. They tempt us, they're big, they're bright and shiny red but unfortunately, their beauty is in the beholding. They may be pretty to look at but more often than not, they are pretty tasteless.

Native berries are ready just in time for Wimbledon. The tradition of strawberries and cream at Wimbledon may be as old as the famous lawn tennis tournament itself. Every year tons and tons of strawberries swimming in an ocean of cream are enjoyed at Wimbledon.

But you don't have to fly to England to celebrate the famous tournament; you don't even have to like tennis. Just bring friends and family together, wear white and sip champagne or Pimms and nibble on strawberries and cream. I guess you better put a television turned to the matches somewhere in a corner for the enthusiasts. And for those who would rather play than watch; well few of us have our own tennis court, so why not give badminton a try.

In England strawberries are in season between May and September but in New Hampshire the season is fleeting and much too short. It begins in the last few days of June and goes into early July. Local strawberries are ready and ripe for just a few wonderful weeks so take advantage of the season before it runs out. Hurry over to your nearest Pick-Your-Own field, farm stand or farmers' market and enjoy the heavenly aroma and sweet taste of native strawberries.

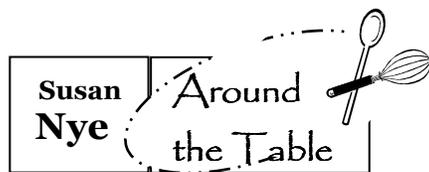


Are you looking for new activities to keep your children busy and happy? Berry picking can be fun for the entire family. Although, take care, I have noticed that some young helpers have a tendency to put more in their mouths than in their baskets. Pick-Your-Own fields can be found all around New Hampshire. I am lucky to pass one every day on my walk around Pleasant Lake. Every summer I try to visit this field at least a once if not several times. I join the other strawberry devotees and wander up and down the rows searching for perfect, ripe red fruit. With lots of little helpers, it won't take you long to pick enough strawberries to feed a hunger contingent of tennis players and Wimbledon watchers.

From the simplest dessert of strawberries and cream to shortcakes, ice cream, trifles and pies, strawberries are the perfect compliment to your summer festivities. Make the most of strawberry season, it may be short but it is ever so sweet.

Enjoy the sunshine and bon appétit!

Susan



## Native Strawberries, a Little Taste of Heaven!

Summer 2008/volume 94

### 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.

For more information  
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603/526 7319

### Strawberries & Cream Parfait

*Try this easy and delicious strawberry dessert at your Wimbledon or 4<sup>th</sup> of July party.*

*Enjoy!*

8 servings

1 pound fresh strawberries, quartered  
Juice of 1 half orange  
1-2 tablespoons Grand Marnier (optional)  
1-2 tablespoons honey  
Mascarpone cream (recipe follows)  
1/2 cup toasted almonds  
1/2 cup toasted coconut

1. Combine the strawberries, orange juice, honey and Grand Marnier. Let the fruit rest in the refrigerator until ready to use.
2. Put a layer of fruit in the bottom of 8 wine or dessert glasses. Top with a layer of the mascarpone cream. Sprinkle with almonds and coconut. Repeat for 2 or 3 layers.

### Mascarpone Cream

8 ounces mascarpone or cream cheese  
2 cups very cold heavy cream  
1/4 cup honey  
Grated peel of 1 orange  
Juice of 1/2 orange

1. Put the mascarpone, honey, orange juice and orange peel in a large mixing bowl, combine with an electric mixer and beat until smooth. Add the heavy cream, whip until the cream forms soft peaks, about 1 minute.