

Join Me in the Kitchen &  
Around the Table for a  
Cooking Class!

**Enjoy delicious food & fun!**

*Italian Country Kitchen*

*Tapas & Finger Food*

*French Bistro Cooking*

*French Country Cooking*

*Moroccan Feast*

*Latinas Night Out!*

*Summer Grilling*

*Global Salads*

Get a Group Together for  
a Great Evening Out  
Birthday • Girls' Night Out  
Cooking Couples  
Customer Appreciation  
and lots more....

Private Chef & Catering  
Celebrations for Family & Friends.

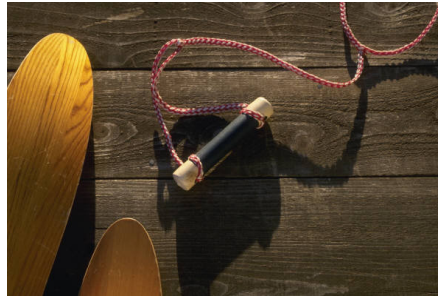
....too busy or too tired to cook ...  
let me do it for you!

*Cook like a chef or  
just look like one!*

Treat Yourself to an  
Around the Table  
Chef's Apron

Contact Susan Nye at  
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More information the web at  
[www.susannye.com](http://www.susannye.com)



From time to time throughout my life I have found myself up and on a pair of water-skis. The first time I was seven. It was with our dear friends the Macauley's. We were on our annual summer vacation on the Cape and they drove up from Connecticut to spend a few days with us. They even hauled their motorboat with them.

We all jumped into the boat, left the calm waters of Buzzards Bay behind and headed out into the ocean for an adventure. For all I know, we might have motored around the corner and stayed well within the bay. Still, I remember it as an OCEAN adventure. We found a lovely beach for swimming and picnicking. After lunch Mac took us waterskiing.

My Dad was game and gave it a try as did Skipper Macauley who was more or less the same age as my sister. I'm pretty sure my Mom gave it a pass in favor of recording the thrills and spills on 8mm. Of course my cautious, older sister Brenda declined. Just as predictable, I threw caution to the wind and jumped at the chance. It was quite awhile ago but I'd guess that my motivation was twofold. First, there was the pure thrill and excitement of it and second, because Brenda wouldn't. I am forever proud that I got up on the first try and rocketed across the ocean waves until my little arms gave out.

Several years later up on Pleasant Lake, I was determined to get up on one ski before Labor Day and summer's end. At seven I'd been swift and agile on two skis. At thirteen, I was as elegant as a lame giraffe on one. I tried it all ways. I dropped a ski and was immediately thrown off balance and into the water. Getting up on one ski didn't seem to work either. Forget losing my balance, I was never able to find it. Finally, after countless face-plants in Pleasant Lake, late Labor Day afternoon ...VICTORY! I stayed up just long enough to enjoy a short turn by the crowded beach to the delight of my adoring or more likely bored family and friends.

Labor Day is just around the corner. Have you made your list of things to do before summer's end? If not, how about:

1. Kayak around Pleasant (or your favorite) Lake.
2. Lie in a hammock and read a book from cover to cover.
3. Hike to the top of Mount Kearsarge.
4. Build a sand castle.
5. Swim to Blueberry (or some other) Island.
6. Sit on the beach with a glass of wine watching the loons while the sun sets.
7. Take a long bike ride in the country.
8. Toast marshmallows and make s'mores.
9. Dance in the moonlight.
10. Ski on one water-ski.

Hoping you are enjoying the final days of summer.

Bon appétit!

*Susan*

*Cook like a chef...*

*or just look like one!*

Treat Yourself to an  
Around the Table Chef's Apron

*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.*

Around the Table  
Private Chef & Catering Services

*Enjoy an evening of fun!*

*Learn, eat and laugh!*

Around the Table  
Cooking Classes

For more information

Visit the web at

[www.susannye.com](http://www.susannye.com)

For cooking tips, recipes and more,  
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### Roasted Almonds

*Delicious! Enjoy these almonds while sitting on the beach with a glass of wine watching the loons and the sun set.*

1 pound whole almonds  
2 tablespoons extra-virgin olive oil  
2 teaspoons sea salt

Preheat the oven to 375 degrees.

Put the almonds on a rimmed baking sheet, drizzle with olive oil and sprinkle with salt. Toss to evenly coat. Bake at 375 degrees for 10-15 minutes.

Remove from the oven and let cool, the nuts will crisp as they cool. Once cooled, store the almonds in an airtight container at room temperature.

