

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  
[susannye@tds.net](mailto:susannye@tds.net)  
 or 603/526 7319

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



*My Dad*

President Woodrow Wilson proclaimed Mother's Day in 1914. It took a bit longer to get official recognition for Dads. Make that a quite a bit longer. President Lyndon Johnson finally proclaimed the first official Father's Day in 1966. Even with the proclamation, at least in the parental recognition department, Dads are still second class citizens. Sure, one of his kids may remember to pick him up a card, a pair of hedge clippers or cheap golf balls. Then again, maybe not.

Every restaurant, café, pub and bistro pulls out all the stops for Mother's Day. They put together special brunches, lunches and dinners. Florists, boutiques and spas create special packages and deals just for Mom. And for Dad? Well not so much. Let's face it, probably not at all.

### Which means we all need to get creative to thank Dad for .....

- Spending hours and hours in the cold (rain, heat, ...) teaching you ski (swim, ride a bike, throw a ball ...)
- Putting together countless toys, trains, bikes, beds, armoires, grills and whatever else you could cajole him into assembling.
- Taking you to the movies, plays, concerts, hockey games, out for ice cream and doughnuts, strawberry and blueberry picking and the annual end of summer climb up Kearsarge.
- Spending a very long Sunday afternoon in the high school parking lot for your first driving lesson and then knowing enough to pass the job to your more patient mother. And once you got your license, teaching you to change a tire. Or better yet, giving you a Triple-A card.
- Offering countless words of wisdom and taking it in stride when you ignored him.
- Taking care of all that other stuff like ... food on the table, oil in the furnace, shoes on your feet, clothes your back, a roof over your head and a college education.
- And lest we forget ... grounding you for practically nothing, embarrassing you in front of your friends, making you laugh at his dumb jokes and silly impersonations, boring you with the same old stories, making you clean your room, sweep the garage and rake leaves. In other words ... for being not just any dad but a great dad, your dad.

**How will you make your Dad's day?** If like most people you've neglected him in the past, now might be the ideal time to start a few new Father's Day traditions.

- Join him for a game of golf and a cold beer afterwards. Walk the course so you have plenty of time to chat.
- Spend an afternoon on the water, sailing, fishing or canoeing. Then sit on the dock, share a few old memories and enjoy the sunset.
- Challenge him to a game of chess or checkers or cards; loser buys dinner. Let him win but don't make it obvious. After all, he did the same for you plenty of times.
- Wash and detail his car or clean the gutters on his house or mow his lawn while he sits in the shade offering instructions and advice.
- Take him to a ballgame. The Red Sox play at home on Father's Day.
- Set him up on FaceBook, show him how to use it and post lots of pictures so he can enjoy his grandchildren every day.
- If you live hundreds of miles away, send him a card, call him and tell him you love him. If you live next door, stop in for a cup of coffee and tell him you love him.

Have fun with your dad and 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,  
connect with me on Facebook  
[www.facebook.com/swnye](http://www.facebook.com/swnye)  
or follow me on Twitter at  
[twitter.com/susannye](http://twitter.com/susannye)  
Watch me cook on  
[www.youtube.com/susannye](http://www.youtube.com/susannye)

Contact me at  
[susannye@tds.net](mailto:susannye@tds.net)  
603/526 7319

PO Box 1875 – New London  
New Hampshire 03257

## New Potato Salad with Gorgonzola

*Summer time is salad time and everyone needs a good recipe for potato salad. My dad is a big fan of blue cheese, so this one will be perfect for a family cookout on Father's Day.*

*Enjoy!*

Serves 8-10

2 pounds new potatoes  
1 tablespoon extra virgin olive oil  
Kosher salt and freshly ground pepper to taste  
1/2 cup mayonnaise  
1/2 cup sour cream  
1 tablespoon Dijon mustard  
1 teaspoon (or to taste) hot pepper sauce  
4 ounces gorgonzola, crumbled and divided  
1/2 European cucumber, peeled, seeded and diced  
2-3 tablespoons chopped chives



Cut the potatoes in half or quarters, about 2-bite-sized. Put the potatoes and olive oil in a large pot; cover with cold, salted water. Bring the pot to a boil, reduce heat and simmer until the potatoes are just tender. Do not overcook.

Meanwhile, make the dressing. Put the mayonnaise, sour cream, mustard, pepper sauce and half the crumbled gorgonzola in a small bowl, season with salt and pepper and whisk to combine.

As soon as the potatoes are cooked, drain well and put them into a large bowl. Add enough dressing to generously coat and toss to combine. Cool to room temperature, sprinkle with the remaining gorgonzola and diced cucumber. Toss to combine and refrigerate for a few hours to merge and meld the flavors and serve.