

**As kids, we learned all about Christopher Columbus and his perilous voyage in 1492.** Queen Isabella, along with the Niña, the Pinta and Santa María are entrenched in our psyches. Looking back, I might be tempted to think there was a little hanky-panky going on. The benevolent Izzy got a lot of coverage but there was next to no mention of King Ferdinand. That said; there was no mention of hanky-panky either. Then again, you can only share so much with second graders.

**Anyway, throughout elementary school** we cut galleons out of construction paper and studied maps of Columbus' journey. As interesting as galleons and maps are, the best part was the day off from school. Why, we'd barely been back six weeks and already a mini vacation. A parade wound its way down Washington Street. My sister and her Girl Scout troupe marched in it one year. I must admit, I preferred jumping in a giant pile of leaves to standing in the cold watching Brenda and her friends parade by.



**Come to think of it, it was also a good day to eat birthday cake.** You see, my sister was born on Columbus Day. No, not the second Monday of October, that's the let's-have-a-long-weekend holiday and not the real thing. Brenda's birthday was on the actual day Chris discovered America. Well, the actual day plus more than a few hundred years. Of course, CC thought he was in Asia. Columbus had the brilliant idea that the quickest route from Europe to Asia was a short sail west across the Atlantic. He didn't figure on a bunch of islands, a couple of continents and another ocean standing between him and Japan.

**Anyway, when I was in kindergarten,** maybe first grade, Brenda tried to convince me that the holiday commemorated her birthday. I knew it wasn't true but that didn't stop me from having a double twinge of doubt and jealousy. I'll also admit to feeling more than my fair share of vindication when the parade and the rest of the hoopla was moved to the second Monday of October.

**All these years later and living in New Hampshire,** the Columbus Day weekend is a reminder that cold weather is coming soon. Forget parades, it's time to get my act together. Along with a quest for perfect pumpkin, I'd better take a stab at all those summer-is-over chores. (Is it okay if I just kind of start to think about taking a stab at them?)

**Unless you are a weed-whacking aficionado,** it's not a fun list. There is a certain sadness to putting the kayak away, especially when I barely had a chance to use it. Perhaps if I wait another week or two, I'll find the time for one last paddle. The same goes for the Adirondack chairs. Is it possible that a few hours will suddenly free up? It would be nice to sit in the sun with a good book. Thankfully I have (or hope I have) a few more weeks before the snow tires must go on the Mini.

**Truth be told, I'd rather take a long walk** and check out the foliage than clean out the garage. True or not, I've been assured that the brilliant reds and golds are just a few short days away. People come from miles to see our foliage. Shouldn't we take some time to revel in the glorious color?

**Speaking of color, my red kitchen is getting closer and closer to completion.** The big stuff is done – floors, cabinets, countertops and appliances. All that's left is a list of gnarly little odds and ends. Well, except for a second coat of paint for the walls and trim, that one's neither odd nor little.

Anyone know a good painter? Bon appétit!

*Susan*

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## Pasta with Pesto, Roasted Grape Tomatoes and Corn

*This dish combines pasta and pesto from Columbus' native Genoa with tomatoes and corn from the new world. If you like, add a few roasted shrimp. After all, Genoa is a seaport. Enjoy!*

Serves 8

1 pint grape or cherry tomatoes  
Olive oil  
Balsamic vinegar  
Pinch or to taste red pepper flakes  
Kosher salt and freshly ground pepper to taste  
1/2 onion, finely chopped  
1 clove garlic, minced  
16 ounces gemelli, cellentari or your favorite short twisted pasta  
About 1 cup (1-2 ears) fresh corn kernels  
Pesto alla Genovese  
Freshly grated Parmigiano-Reggiano cheese

Preheat the oven to 375 degrees.

Coat a large skillet with equal parts olive oil and vinegar, add the tomatoes, season with pepper flakes, salt and pepper and toss to combine.

Roast in the oven at 375 degrees for about 10 minutes. Add the onion, toss to combine and continue roasting for another 10 minutes. Add the garlic, toss and roast for a final 10 minutes or until the vegetables are soft and begin to brown.

While the tomatoes roasting, bring a pot of salted water to a boil. Add the pasta and cook according to package directions.

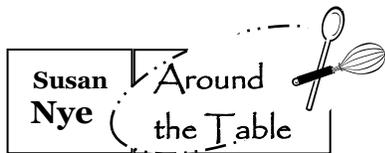
Reserving a little pasta water, drain the pasta and return to the pot. Add the tomatoes, corn and about 1/4 cup pasta water and toss to combine. If the pasta seems dry, add a little more pasta water. Cover and simmer on low for 1 minute.

Add a dollop or two of Pesto alla Genovese to the pasta and toss to combine. Transfer the pasta to a deep platter or individual shallow bowls. Serve immediately with a sprinkle of freshly grated Parmigiano-Reggiano cheese.

### Pesto alla Genovese

Makes about 1 cup

4 cups fresh basil leaves  
1/4 cup pine nuts, toasted  
4 cloves garlic



*Another recipe from Susan Nye:  
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1 teaspoon kosher salt  
1/3 cup plus more to cover extra virgin olive oil  
1/4 cup freshly grated Parmigiano-Reggiano cheese  
1/4 cup freshly grated Pecorino Romano cheese

Put half of the basil, the pine nuts, garlic and salt in a food processor and pulse to chop and combine. Add the remaining basil and 1/3 cup olive oil and process until smooth. Add the cheeses and pulse to combine.

Transfer to a small bowl or jar, pour a thin layer of olive oil on top of the pesto, cover and refrigerate for at least an hour to combine the flavors.

*Pour a thin layer of olive oil on top of leftover pesto, cover and store in the refrigerator.*

*You might like to make a big batch and store in small containers in the freezer. Making pesto is a lot more fun than weed-whacking!*

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