

Introduction by, Roz Smith



“Comfort” could be defined as “a sense of pleasant warmth and peace, an absence of worry or emotional pain”. Comfort food as associated with a sense of fullness and contentment.

Scott started cooking when his kids were young. He enjoyed it, and had a gift for mixing flavors. He worked for Canon USA at the time, but started taking culinary classes at the community college. His first cooking job was Mary’s Deli in Williamstown, NJ. Scott’s management experience from Canon, with his culinary expertise enabled him to move into and through several executive positions over the years, and finally into the position of Food Service Director (still cooking) in healthcare. Scott was cooking and overseeing the nutritional needs of rehabilitation facilities, three meals, and snacks daily, with corporate events thrown in for good measure. Attention to detail and taste made him popular with patients. Often they or their families wrote letters saying that the food was “the best part ” of their recovery. One woman said, “ I would have died if it wasn’t for your food”.

My husband is a great cook. He can put together a beautiful plate of the simplest ingredients.

It’s a good thing that “eating with your good eyes first” isn’t fattening!

This cookbook has been on Scott’s back burner for several years. It’s built on years of composing enticing entrees, perfect sides that could stand alone, and luscious desserts. He can feed a hundred people or just the two of us, with the same love, passion, and expertise.

I love cooking with him, too. My favorite day was when we prepared “Chopped” baskets for each other, and made dishes from the surprise ingredients.

Our friends know that if there’s a gathering (such as a Friday night at our summer campground), Scott might arrive bearing a dessert that even the “I’m not really a sweets person” will sample, and then ask for plate full.

**You can’t eat Scott’s food without smiling contentedly. Every dish hugs you on the inside.
THAT’S comfort food.**