

THE COOKING CONNECTION



WHAT'S NEWS AT WOODHAVEN FARM

APRIL 2005

Well, Spring is right around the corner and boy, are we ready!

It has been another busy season here at the Farm. We have had many truly fun adventures here over the winter. Thanks to BMW Financial Services, City BBQ, Alliance Data Systems, Bath and Body Works and Aetna as well as State Farm, Adena Health Systems and The Columbus Junior League for coming to the Farm for their team building programs.

It was also our pleasure to host social events for The Columbus School for Girls, Brian Timm, Tara Kerscher, Trisha and Mark Hulme, Tina Rich and the Beall Bamford family among others.

Thanks! And remember, when you are thinking of a beautiful and truly unique place to host your next team building or social event, please keep Woodhaven Farm in mind.

A little out of the way, a lot out of the ordinary!

We are patiently waiting for the gardening season to begin. Actually the winter garlic is up and the perennial herbs are showing promise. Mention herbs and you know our herb workshop is right around the corner. We will feature a lunch prepared with fresh herbs, the "how-tos" of growing and caring for herbs, 4 herbs each and the recipes. The cost is \$40. Reservation policy is the same as cooking class.

We featured Tapas food last month in cooking class, and we all had a great time! The food was different and delicious.

Check out this newsletter for a recipe from the Tapas class. Great for early spring!

Have a wonderful spring, my friends, and we look forward to seeing you again soon!

Eat Well,
Chef Tami

www.woodhavenfarm.com
info@woodhavenfarm.com

Teambuilding Icebreaker

So, here you are at the Farm. You know you are going to cook and you don't know the rest of your cooking team very well - other than from the office. You might be a bit on edge.

Share a memorable food experience with the group, disaster or otherwise, and you'll be amazed at how everyone will relate!

A few words from a recent visitor!

Dear Tami,

Thank-you again for a wonderful evening. Words cannot describe how much fun we all had! You do a fantastic job and I am so excited to know about your hidden treasure at Woodhaven Farm. You better believe that I will be telling everyone I know about it!

You were wonderful and I thank you for helping make this evening happen. On behalf of myself and the other Junior League members, thank-you for an unforgettable evening!

Fondly,
Blaise Catalano,
Junior League of Columbus

Register Now For Chef Tami's Spring Cooking Series!!

Class Schedule

Wednesdays

6:30 -

9:00PM

April 13

May 18

June 15

or

Thursdays

6:30 -

9:00PM

April 14

May 19

June 16

Leap into SPRING!!!

April - Beautiful Foods of Spring

May - Party Foods for Celebrations and Graduations

June - Grill! Grill! Grill!

All classes include both demonstration and hands-on participation. Come with your friends and please come hungry, as you will enjoy a generous sampling of all dishes prepared.

RESERVATION & CANCELLATION POLICY

Reservations are filled on first come-first served basis and can be held ONLY by pre-paying. Space is limited, so reserve your spot early. The cost is \$100 for the series, or \$35 for a class, and should be made payable to "Woodhaven Farm" and mail to - P.O. Box 595, Johnstown, Ohio 43031. Please include a telephone number.

If you cancel a class less than 48 hours prior to a class, you will forfeit that class. You may however, send someone in your place. If Woodhaven Farm needs to cancel or reschedule a class, (only in emergency situations), you will be given credit for that class. A phone call or email is always appreciated!

"Kitchen Tips"

When you are restocking spices, share with a friend. Just transfer the spices to smaller bottles. You won't waste the spices due to staleness and what better excuse to shop than to shop for food!

"The secret of staying young is to live honestly, eat slowly and lie about your age." -Lucille Ball



Don't forget our Herb Workshop on Saturday, May 21st! We will feature a lunch prepared with fresh herbs and the "how-tos" of growing and caring for herbs. Each guest will go home with 4 herb plants and all the recipes. The cost is \$40.

FREE Herb Workshop and Woodhaven Farm Apron!!

Pass this newsletter on to a friend (copy me as well at info@woodhavenfarm.com) and your name will be entered into a drawing for free admission to the Herb Workshop May 21st and a Woodhaven Farm Apron, package valued at \$55! You can enter as many times as you like with each different name. The winner will be announced the week of May 7th.



Olive and Anchovy Bites

Ingredients:

1 cup all purpose flour
½ cup chilled butter, cut into pieces
1 cup Manchego cheese, or Gruyere or good cheddar, shredded
2 ounces anchovy fillets
½ cup pitted black olives, roughly chopped
½ teaspoon cayenne pepper
Sea salt, to serve

Procedure:

Place the flour, butter, cheese, anchovies, olives and cayenne pepper in a food processor. Pulse to form firm dough.

Wrap the dough and refrigerate for about 20 minutes.

Preheat the oven to 400 degrees.

Roll out the dough thinly on a floured surface and cut into 2 inch strips. Then cut at a diagonal to form triangles.

Bake for about 8-10 minutes until golden and transfer to a drying rack Sprinkle with sea salt.

Makes about 40 pieces.