



Tami J. Cecil
Chef

P.O. Box 595
11401 Woodhaven Rd.
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What's New at Woodhaven Farm

Welcome back to The Cooking Connection! I truly love Fall with all of its glorious colors as well as the fun pumpkins, gourds and assorted squash. We have had a really good garden this year and we are still harvesting peppers and many of the herbs.

We recently had a video production crew out to the Farm to film the Summer Harvest Dinner cooking class. We had a great time! We don't know yet where we are going with this, but I'll keep you in the loop!

The holiday season is upon us! If you are looking for a unique gift idea, we have gift certificates, aprons, T-shirts and we now offer custom **Woodhaven Farm Gift Baskets!!**

Speaking of the holidays, we are really booking up for the holiday parties and events. If you are considering an event or party here at the Farm, just send me an email!

THE FOOD CONNECTION

In late September, I went out to London (Oh) to visit Dale and Jean King who own Oakvale Farm. They produce some really wonderful Farmhouse Gouda Cheese, in different varieties from Aged Gouda to Caraway. It was great fun and they were quite hospitable. If you get a chance, visit their website at www.oakvalecheese.com



BOOKS! BOOKS!

Where should I begin? The new Bon Appetit Cookbook is out now and it is a beauty.

I also just finished Molly O'Neil's (a Columbus native) latest called "Mostly True, A Memoir of Family, Food and Baseball" and "The Reach of a Chef" by Michael Ruhlman. Both good reads.

Speaking of books, I am now looking at doing a cookbook. Anyone out there have any info for me on that?



WebSite ...New Construction

We are currently undergoing a web site makeover. This is really about making you all happy, so please send any recommendations my way. Also, anyone have some great pictures taken here at the Farm that you would like to see on the site?

THE COOKING

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Cooking Classes

Beginning in early 2007, we will be offering a cooking class series called "For the Beginning Chef". The classes will build upon each other, so the series is sold only as a unit.

The price will be \$110 for a 3 part series. Let me know if you need more info.

The Fall 2006 Woodhaven Farm School of Cooking is now available on line at:

www.woodhavenfarm.com. Click on "Cooking Classes". We are featuring Tapas Foods from Spain in October, a Thanksgiving Celebration at the Farm in November and our Annual New Year's Eve Buffet in December.

WOODHAVEN FARM



THE COOKING

CONNECTION

(614) 470-COOK (2665)
740-967-0076

E-Mail ~ info@woodhavenfarm.com

Road Trip!

My niece, Aimee, and I recently went on a weekend culinary adventure!

First we started out at the Columbus Food and Wine Affair at the Franklin Park Conservatory. It was a truly nice event and well supported.

The next morning we drove to the Cleveland Wine Festival and sampled more wine and food.

As I was getting ready to retire for the evening, Aimee decided we needed to go out to the Tequila Ranch to ride the mechanical bull. OK, you get the picture.



Supper Club

I mentioned in the last newsletter about organizing a Gourmet Club that would meet 3-4 times a year here at the Farm for some truly incredible food and conversation. We have had a good response so we will be proceeding with that in the New Year. Let me know if you have any interest.

