



Summer 2012 Newsletter

It's HOT! HOT! HOT! Hopefully you have all recovered from the heat and the storms and the lack of creature comforts when the electricity went out. Now let's talk food! This newsletter has a great salsa recipe to keep you cool!

How does your garden grow? Ours is going crazy with peppers and tomatoes, cucumbers and squash. At least the hot weather has been good for our produce! Come out to the Farm and we'll share!

What's New at Woodhaven

I recently visited an incredible 75 acre privately owned garden outside of Gambier called Schnormeier Gardens. They open the garden up once a year to the public and it was truly amazing. The garden is Asian inspired and is mostly conifers. Makes my little garden plot look like a weed patch! For more information on the Schnormeier Gardens, visit www.schnormeiergardens.org

Thanks go out to the Licking County Master Gardener's chapter for including us in their recent Country Gardens tour. It was nice sharing our own fondness of gardening with others.

Cooking Classes!

Classes for August and September will be held on Tuesday evenings only, so mark your calendars:

August 21st, 6:30 Specialties from the Garden...a true seasonal class
September 18th, 6:30, Our Annual Harvest Menu...always popular!

Reservation policy is online at www.woodhavenfarm.com

Grilled Avocado Salsa

- 3 large ripe avocados
- 1 medium white onion, sliced into ½ inch round pieces
- 1 each, poblano yellow bell, red bell, and jalapeño, roasted, sweated, peeled & seeded
- 1-2 T. lime juice
- 4 roma tomatoes, seeded & cut into ½ inch pieces
- ½ cup cilantro

Procedure:

Cut the avocados in half and remove the pits. Lightly oil the cut sides and place on a hot prepared grill pan. Grill until you get some well defined grill marks. Remove and cool. Scoop out the avocados and cut into ½ inch cubes. Toss with the lime juice

Grill the onions in the same manner, making sure to get nice grill marks. Let cool and chop into ½ inch pieces.

Cut the poblano and bell peppers into ½ inch pieces.

Mince the jalapeno.

In a medium bowl, combine the avocados, onions, peppers tomatoes and cilantro. Add salt and freshly ground pepper to taste

Serve at room temperature with chips

Eat Well,
Chef Tami