

WOODHAVEN FARM

Summer 2007 Issue

THE COOKING

CONNECTION

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It's "ALL GOOD" here at the Farm!

Summer is here and the livin' is crazy busy! I don't have to tell you that it's been a hot summer so far, but boy, the gardens just love these hot nights. We actually started most of our vegetables and herbs from seeds this year and they are really doing well.

The rabbits, however, have eaten ALL of my spinach and lettuces.

Oh well, there's plenty to share.

The outdoor kitchen is done and it ROCKS! We have a large fireplace that will also serve as a pizza oven, a large charcoal grill and a beautiful Jenn-Air gas grill. The patio looks like a piece of Tuscany, with potted rosemary plants everywhere and hanging baskets of flowers. Come out and dine Al Fresco!

RECENT VISITORS

We have had some wonderful groups out to the Farm in the last few months. Here's a big Thanks to just a few such as the law practice of Calfee, Mt. Carmel, the B. Braun Company, Nationwide Insurance, National City Bank. Mansion Day School, Ohio Farm Bureau, Macy's, Discover Card, Experience Columbus.



EXTRA! EXTRA!

The Ohio Farm Bureau magazine recently did a great article about Woodhaven Farm, The Cooking Connection. Actually, they all came out for a team building experience as well. We all had a truly fun time and some great food. Thanks, Ohio Farm Bureau.

We appreciate the support!

HEY, WIN FREE COOKING CLASSES!

Just forward this newsletter to someone and copy me with their email address and you will be enter into a drawing for a series of FREE cooking classes valued at \$800.

Well, maybe \$110...

just seeing if you paying attention!

The winner will be announced in the next newsletter.





“CAST IRON CHEF”, Woodhaven Farm

We recently introduced a new team building program here at the Farm, “Cast Iron Chef Woodhaven” This is a take-off of the popular Food Network show, but with a twist. Each team is given an envelope with a “secret” ingredient that must be used in the preparation of each dish they prepare. No one has any recipes. Each team has a specified time to complete a full 4 to 5 course meal, again using their specific secret ingredient.

We recently did this with a group from Victoria's Secret and the secret ingredients were basil, blueberries and ketchup! It was great fun! Let me know if you are interested in this activity for your teambuilding event.

WOODHAVEN FARM SCHOOL OF COOKING

Summer Class Series

OK, here's the deal. Summer seems more difficult to schedule cooking classes, so for July and August, we will have class only on the Wednesday evening unless there is a big demand for a second class on Thursday. Classes are \$38 each, or \$110 for the series. Please visit the website for reservation policies.

So, here's the schedule:

July	Wednesday, the 18 th	“Fun Food for the Beach!”
August	Wednesday, the 15 th	Back to the Grill!
September	Wednesday, the 12 th Thursday, the 13 th	Our Annual Summer Harvest Dinner

“Approach Love and Cooking with Reckless Abandon”- Dalai Lama

I truly thank all of you that have helped to make Woodhaven Farm such a great success. The Farm is my love and my life and I am thrilled to share it with you.

Here’s a great summer recipe enjoy

Come back soon and we'll cook again. Have a great summer!

Woodhaven Farm Mango Salsa



Ingredients:

- 1 rip mango, pitted, peeled and diced
- ¼ cup chopped cilantro
- 3 T. diced red onion
- 1 T. lime juice
- 1 teaspoon lime zest
- 2 teaspoons minced jalapeno pepper
- 2 T. olive oil

Combine the first 6 ingredients and adjust seasoning.
Stir in the olive oil.

Serve at room temperature.
Makes 1 cup.

