

# WOODHAVEN FARM

Spring 2007 Issue

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THE COOKING

CONNECTION

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Well, Spring is almost here and I am biting at the bit to get out and play in the dirt! It's been a good winter, although the older I get, the longer the winter months seem to be. I always get a severe case of spring fever about this time of year, so I try to at least plant something.

I have started some herb and vegetable seeds indoors and have some primrose and pansies in pots at the barn already. I painted the greenhouse lemon yellow and have ordered the big grill for the outdoor kitchen. At least it's a start!



## What's News At The Farm

### *Outdoor Kitchen*

The outdoor kitchen is well underway. We have decided on a wood fired pizza oven, a large charcoal grill station and a Jenn-Air propane grill. We are putting in some prep stations, a small refrigerator and tons of seating. We are also planning some planting areas so that you can just pick the herbs you need on site. This is going to be a really fun space to play. Come out and we'll break it in !!

### *Updated Web Site*

Nancy Paul and Associates is "making-over" my website. It should be launched shortly. Anyway, check it out and let me know if you want to be listed under "The Links" page as a business partner. It's a great way to cross market your business.

### *"A Slice of Haven" Pilot*

We recently had a film crew out to shoot one of our cooking classes to pitch to a national audience. The last (of 3) edits is almost done, so we'll keep you in the loop on the progress. You just might see Woodhaven Farm on Bravo! Also, we are looking for sponsors if anyone is interested!





### Recent Press

We were recently featured on "Our Ohio" (Sunday 11:00 am, Channel 34) as one of the great places that Ohio has to offer. It was a thrill to work with the film crew and they did a great job promoting Woodhaven. Thanks to them and the Farm Bureau!

Business First featured Woodhaven Farm in their Entrepreneur section in February. It was a great piece and we have already received a lot of response because of the article. Thanks, Business First!

### Speaking Engagements

I was honored to have been asked to be the keynote speaker for the regional conference for Canine Companions for Independence in Worthington a couple of weeks ago. It was a wonderful group and a truly worthy cause.

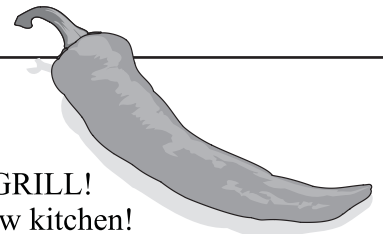
Then ,as soon as that was over, on to Cincinnati. The next morning, I was the guest speaker for the Heartland Tour and Travel Group convention. I did a cooking demonstration of a vegetable frittata and bananas foster that was on the menu for the 200 guests. What a hoot!!!

In March , we did a cooking demo at the BIA show of Licking County. It was great fun!

OK, back to business.  
Here's the latest

### Cooking Class Schedule:

April	18 <sup>th</sup> and 19 <sup>th</sup>	Wednesday & Thurs	6:30	Cinco de Mayo!
May	9 <sup>th</sup> and 10 <sup>th</sup>	Wednesday & Thurs	6:30	GRILL! GRILL! GRILL! Breaking in the new kitchen!
June	13 <sup>th</sup> and 14 <sup>th</sup>	Wednesday & Thurs	6:30	Summer Picnic and Party Fare



Go to the website for reservation polices and stuff.



[www.woodhavenfarm.com](http://www.woodhavenfarm.com)



### Diva Day

Mark the date of May 12<sup>th</sup> for a day of shopping and dining!!

Appetizers will be served at Timber Tunes , then lunch here at the Farm and then dessert at The Cottage, all here in lovely Johnstown! It's the day before Mother's Day, so bring your Mom or Daughter or Girlfriend and have some fun!

More details to follow. But let me know if you want to be on the mailing list.

I think that's it for now. I don't have room for a joke, an anecdote or a recipe, so if you want either, just send me an email!

Happy Spring Everyone. Come out to the Farm and PLAY!!

Eat Well,  
Chef Tami

Woodhaven Farm, the Cooking Connection,  
"Ambassadors of Food and Fun!"