



Summer 2006

Woodhaven Farm



The Cooking Connection

What's News at Woodhaven Farm

New Cooking Class Schedule:

Cool Foods for Hot Days: Salads, Salsas and Smoothies July 12th & 13th

All Authentic Italian August 16th & 17th

Annual Summer Harvest Celebration Sept. 13th & 14th

A Return from Spain: Show and Tell Tapas Style October 18th & 19th

You can go to the website at www.woodhavenfarm.com to review to our reservation policy.

What's NEWS?

It's summer time and the livin' is easy. Life has been crazy busy here at the Farm!

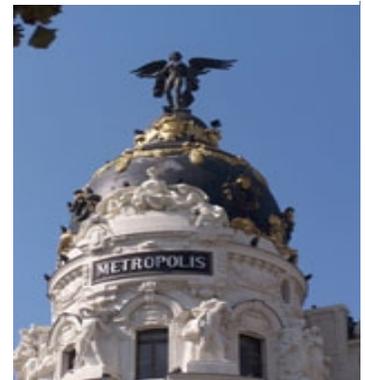
We put another pond in at the front of the property and stocked it with ornamental fish. We built a dock and Tiki Bar too. It looks great. Come out and see it!

Ohio Magazine featured The Woodhaven Farm School of Cooking in their May issue. It was a great article and we have gotten many calls as a result of the exposure.

Thanks for all of YOUR support!

My husband got a bigger John Deere tractor and is digging up everything in sight, so now I have ANOTHER garden (Like I need more yard work!). I've had to plant it twice since we had those cold rains late this spring and all of the seeds drowned the first time around. Ah, the life of a Farmer.

The herb garden is doing really well and I expect to have a bumper crop of not



I am going to Spain this fall with a small group of food professionals for a 10 day gastronomic adventure. The trip is part of the Culinary Institute of America's travel and study program. This will be a truly incredible journey.

Food Co-Op

No time to cook? We can help. Come to the Farm and we'll help you prepare 8 entrees, each serving at least six portions, for you to take home and serve for the month. The food is really good and the prices are as well. You might even learn a thing or two about cooking! If you are interested in more infor-

The "Supper Club"

We are starting a "Gourmet Club."

Three to 4 times a year, we will gather at the Farm for a night of fine wine and feasting. There will be some guests helping with the cooking and some just showing up to partake of the spoils.

We will do some incredible food and wine pairings and I imagine the conversation will be equally memorable.

There will be limited seating for this. I am thinking about 20 guests, so if you are interested, please send me an email.

The Food Connection



thing or two about cooking! If you are interested in more information, send me an email at info@woodhavenfarm.com

Woodhaven Farm
School of Cooking DVD

We are currently looking at producing a DVD with recipes from Woodhaven Farm School of Cooking. I am needing some help with the layout, technology...the whole enchilada. Please send any references my way!

The Food Connection



I LOVE to read about food, cooking, famous chefs, restaurant debauchery, etc. So, I've decided to fill you in on some "food" books that I have found interesting.

Anthony (Tony, if you know him like I do) Bourdain has written some really good reads. You might want to start with his latest, Nasty Bits, an entertaining compilation of various essays on food and Chefs.

If you like that, then try Kitchen Confidential. (I've read it twice) It is about the inner workings of the restaurant business. Any believe me from my own experience, he hasn't exaggerated.

The Cooking Connection

*PO Box 595
11401 Woodhaven Rd*

Phone: 740-967-0076



Woodhaven Farm