



## Early Spring 2014 Newsletter

We are saying Early Spring because we SO need it to be!

I hope you are all crawling out of this winter unscathed. I have heard more than one person say it was the worst winter in over 20 years...that I can believe. But, we are almost through it and what better way to celebrate that by enjoying the company of family and good friends , food and wine!

### Welcome, Buddy!

We have a new addition to the Family, Buddy, an English yellow lab that has captured all of our hearts. Come out and see him before he turns into Clifford, the Big Yellow Dog! He looks like he is going to be a big boy!



### Back By Demand... A Mother's Day Luncheon!

Ladies, bring you Mom to the Farm for a lively cooking demonstration, lunch and a some relaxation! This event will showcase a fun and informative cooking demonstration by yours truly, a lovely lunch of fresh salads with chicken and shrimp, herbed teas and a lemon berry parfait. We will also include our cookbook on DVD, "Playing in the Kitchen" as a gift to the Moms.

Saturday, May 10<sup>th</sup>, 11:00-1:00 • \$60 per couple, inclusive.

Please email me if you would like to come. Seats are limited.

### Cooking Classes

Tuesday, March 18<sup>th</sup> – A prelude to Spring in Italy  
Fresh Italian delights and Decadent Chocolate

Tuesday, April 15<sup>th</sup> – Hearty Vegetarian Fare  
Great healthy food, even for the carnivores!

*Please see the website for reservation policy.*

Since spring is just around the corner, here is an easy recipe that will put some "spring" in your food!

### Garden Fresh Basil Pesto

#### Ingredients:

4 Large Garlic Cloves, Minced  
2 Cups, Loosely Packed Fresh Basil  
½ C. Toasted Pine Nuts  
½ C. Parmigiano-Reggiano, Grated  
½ C. Extra Virgin Olive Oil  
Kosher Salt, to taste

#### Procedure:

Place the first 4 ingredients in a food processor, scraping frequently. Drizzle olive oil and pulse lightly until well blended.  
Yields ½ - ¾ C. of pesto. Can be frozen for 6 months or refrigerated, covered, for up to 1 week.

Come out and visit us when you can...we appreciate all of your business !

Eat well, my friends!

*Chef Tami*