



Fall 2011 Newsletter

Welcome to Fall. It seems as though summer just evaporated! It was a hot one here at the Farm, but we had great fun! Now that the weather is getting cooler, here is a great recipe to use up the last of your tomato crop.

What's New at the Farm?

We are pairing with the publication "The Wine Buzz" and Palm Bay wines for a Holiday Appetizer and Wine Pairing on November 17th, 6:00. Reservations are required and prepaid at \$45 per guest. You can reserve your spot by sending an email to info@woodhavenfarm.com. This will be a great way to start the holiday season...Cheers!

Cooking Class Schedule

Here is the class schedule for the remaining months of 2011...

September 20th & 21st – Annual Fall Harvest Dinner

October 19th & 20th – Soups, Stocks and Sauces

November 9th & 10th – Thanksgiving Side dishes...updates on classics

December 6th & 7th – Annual New Year's Eve Appetizer Buffet

Woodhaven Farm will celebrate its 11th anniversary October 1st! Who knew!

Holiday Parties at the Farm!

It won't be long! Make your reservation for your party at the Farm. We also offer gift certificates, aprons, cookbooks and our cookbook on DVD...what a great gift!

Have a wonderful Fall season, Friends. Come out to the Farm when you can and we'll cook!

Eat Well,
Chef Tami

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Cream of Tomato Soup with Garlic Croutons

- 2 T. butter
- 1 medium onion, chopped
- 1 small carrot, peeled and diced fine
- 2 T. flour
- 2 lb. fresh tomatoes, peeled, seeded and chopped *or*
- 1 28 oz. can crushed tomatoes
- 2 C. reduced sodium chicken broth
- 1-2 T. tomato paste
- 1 teas. dried basil or to taste
- 1 teas. dried thyme or to taste
- 1 bay leaf
- 1/2 C. milk
- 1/2 C. heavy cream
- salt and pepper to taste

Procedure:

In a large saucepan, melt the butter and add the onion and carrot, cooking until soft. Add flour and stir constantly for about 1-2 minutes... blond roux here! Add the tomatoes and their juices, the chicken broth, basil, thyme and bay leaf. Bring to a boil and reduce heat. Simmer for another 15 minutes. Remove the bay leaf and puree with an immersion blender or in a food processor. Strain if necessary. Return to pan and add the milk and cream. Salt and pepper to taste. Garnish with croutons

Serves 4-6