



## 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](mailto: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