



## July 2011 Newsletter

Summer is finally here and we hope you are all enjoying the weather and some great summer food! We are enjoying lots of gatherings with friends and family, swimming with the dogs, gardening and boating...we call it "Livin' Life Large, or the 3 L's". Ahhh summertime!

### What's News at the Farm?

Woodhaven Farm will be featured (along with other venues) in CEO Magazine this month. The article discussed various team building programs in the central Ohio area. Thanks to Beth Ryan of Nationwide for her input!

### Cooking Class Schedule

July 20th and 21st – Fresh Foods from the Farmer's Market  
August 24th and 25th – America's Southern Cuisine  
September 21st and 22nd – Our 15th Annual Fall Harvest Menu!!!

Reservation policy can be viewed at [www.woodhavenfarm.com](http://www.woodhavenfarm.com)

On September 29th, we will host a Grand Food and Wine Dinner. 4 wines will be paired with some outstanding food and we will be dining in the "Garden Room". Reservations are limited to 12 guests. \$50 per guest, prepaid.

### Ho! Ho! Ho!

No, it's not Christmas in July, but it is time to start thinking about your holiday party plans. We have already started taking reservations for the holiday season and we want you to come and cook!

Here is a great new recipe for the summer party foods season...enjoy the weather and the food!

*Chef Tami*

### Black Bean and Corn Salad

1 14 ounce can black beans, rinsed and drained  
2 cups frozen corn, thawed  
1 red bell pepper, seeded and chopped  
½ medium red onion, chopped  
1-2 teaspoons ground cumin  
2 T. red wine vinegar  
1-2 teaspoons balsamic vinegar  
2-3 T. olive oil  
lime juice and hot sauce to taste  
salt

Procedure:

Combine the first 5 ingredients.  
In a small bowl, combine the remaining ingredients and adjust seasoning.  
Toss the vegetable mixture with the vinaigrette and again, adjust seasoning.

Serve atop greens, if desired, and top with a bit of Mexican cheese

Serves 4