



Late Summer 2014 Newsletter

Hello Everyone. We hope you have enjoyed this beautiful summer weather we have had this year! It has been a spectacular summer here at the Farm. I have concentrated on riding my bike, playing in the pond with the dogs, boating at Hoover and tending to the gardens. Not a bad summer at all!

Buddy, our official Lab Mascot, has FINALLY learned how to swim...at first I thought he might be a "Lab Experiment!" The gardens are producing nicely, but not so much as to make a large batch of salsa. I guess we'll have to look at next year for that.

I completed a 50 mile ride at Pelotonia ...It wasn't pretty, but I got the job done. Thanks for all of you that supported the cause, whether it be by riding, volunteering or cheering along the way!



The Holidays will be here SOON!!!

We are currently taking reservations for holiday events...you know we always get crazy busy, so if you want to come and cook, give me a ring at (614)470-COOK (2665)

Cooking Class Schedule

September 16th – Annual Fall Harvest Celebration Dinner
October 14th – Soups and Stews for Cool Days
November 17th – Updated Thanksgiving Side Dishes
December 8th – Annual New Year's Eve Appetizer Buffet

Please see the website for reservation policy.

www.woodhavenfarm.com · 614-470-COOK · info@woodhavenfarm.com

Since we are harvesting the gardens, here is a recipe from a good friend that she shared with us...thanks, Jackie!!!

Jackie's Zucchini Gratin

Ingredients:

6-7 medium zucchini, sliced into thin rounds
1 T. olive oil
1T. unsalted butter
1 medium onion, diced
3 T. chopped garlic

1 ½ c heavy cream
6 sprigs thyme, leaves removed
1-2 cups panko bread crumbs
1 ½ c. grated parmesan
Salt and pepper to taste

Procedure:

Preheat oven to 350 degrees. In a heavy sauté pan, melt the butter with the olive oil and sauté the onions until translucent. Add the garlic and continue cooking for another 2-3 minutes. Add the heavy cream and thyme leaves and cook for about 5 minutes or until the cream mixture begins to thicken slightly. Butter a large gratin pan and line with about 1/3 of the zucchini. Top with 1/3 of the panko bread crumbs and 1/3 of the parmesan. Pour about ½ c. of the cream mixture over and repeat. Finish stacking the remaining zucchini followed by the cream mixture, the panko and parm. Bake for about 25-30 minutes or until bubbly and browned. Let cool slightly before serving.

ANOTHER Anniversary!!!

Yes folks, Woodhaven Farm will be celebrating its 14th Year Anniversary October 1st. Many, many thanks to all of you that have been a part of our success. I really do appreciate all of your support and the great times we have had here at the Farm. Here's to 14 more years....

Come and cook when you can and remember, "Eating Well is the best Revenge!"
Chef Tami

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