



Late Winter 2015 Newsletter

Welcome to Winter in Ohio! According to the Calendar, Spring is only about 30 days away....we can hope!

WHAT'S NEWS?

New Puppy! We have a new addition to the family...Rosie! She is now about 5 months old and quite a charmer. She is having a great time with her brother, Buddy. We are anxiously awaiting warmer weather so that we can get back in the ponds. We are adding another paddle boat to the mix so you can have paddle boat races when you come out...that will be fun!



SUPPER CLUB

We are now offering a private dining experience called the Woodhaven Farm Supper Club! Every 3-4 months, up to 20 guests can come out to the Farm for a seasonal feast prepared by Chef Tami. Each dinner will include an appetizer, soup or salad, entrée, side dishes and dessert. The members bring their beverage of choice and reservations are prepaid. Pricing is in the range of \$50-\$70, per guest, inclusive. Email Tami for more info.

HERE'S TO MOTHER'S DAY!

Ladies, bring your Mom or Aunt or friend to the Farm for a lively cooking demo and a relaxed luncheon. This event will showcase an informative and fun cooking demonstration, a seasonal lunch with dessert and punch and a lovely gift for Mom.

\$65 per couple, inclusive, prepaid. Seats are limited...so reserve yours now!

SPRING HERB DINNER AND POTTING PARTY!

Thursday, May 21st, 6:30, mark your calendar!

Come out to the Farm for a fun evening getting your hands dirty! We'll talk herbs, plant herbs for you to take home and learn about how to take care of them as well as use them in your cooking.

A seasonal dinner will also be provided...always a fun time!
\$50, prepaid.

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

Cooking Class Schedule

April 13th – Back by popular demand, PAELLA!!!

May 11th – A Much-Needed Return to the Grill - All New Recipes!!

Please see the website for reservation policy.

Since the weather is so chilly, here is a recipe to warm your soul.

Four Onion and Mushroom Soup

Ingredients:

1 lb. portabella mushrooms, chopped coarse and sautéed in 2 T. butter and 2 T. olive oil
1 oz. dried porcini mushrooms, rehydrated in 1/2 cup water
2 T. butter
2 T. olive oil
7 cups yellow onions, sliced thin
4 cups red onions, sliced thin
2 leeks, sliced thin
5 shallots, chopped coarse
1/2 cup cooking sherry
1/2 cup dry red wine
1 cup heavy cream
3 quarts beef broth
salt and pepper
*beef base as needed

Procedure:

In a large stockpot, melt the butter together with the olive oil and add the yellow onions, red onions and leeks. Caramelize until slightly golden and add the shallots. Cook for another 3-4 minutes and deglaze with the sherry and red wine. Add the mushrooms heavy cream and the beef broth. Bring up to a simmer and adjust seasoning.

Thanks for taking the time to read this and come out to the Farm when you can.
Eat well and hug your dogs.

- Chef Tami

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