



Spring 2011 Newsletter

Spring is officially here (you wouldn't know by the snow I saw today), so let's brush off the dust and doldrums and play! I have seeds started in the greenhouse and the rhubarb and horseradish are popping up their heads as well...ahhhhh. And, I know spring is here when I get poison ivy...yes, it's back! We have a lot of things going on into summer.

Herb Workshop

First, our annual herb workshop will be on May 14th, 11:00-1:00.

Featuring an herb lecture, herbs to take home and lunch...always popular and still only \$50 for the whole deal! Reservations only.

We won a Telly!

The Chef Tami show, now in its 3rd year, was recently awarded a 2011 Telly for excellence in creative programming...yippee!

Friend us on Facebook and see what's new.

New version of "Playing in the Kitchen"

We are now selling the DVD only that you can download and print the recipes from the book, \$20.

What a deal!

Cooking Classes

The classes are now \$45 per class, \$129 for a series of 3.

April 13 & 14 - A Tour of the Mediterranean

May 17 & 18 - Break out the Grills!!

June 15 & 16 - Summer Celebrations and Picnic Foods

Please see reservation policy at www.woodhavenfarm.com.

Woodhaven Farm Herbed Cheese

Ingredients:

- 1 lb. cream cheese, room temperature
- ½ lb. unsalted butter, room temperature
- 2 T. minced garlic
- 1 teaspoon each of the following dry spices:
 - Oregano
 - Dill
 - Basil
 - Marjoram
 - Parsley flakes
 - Thyme
 - Chives

Procedure:

Cream together the cream cheese and butter and add the remaining ingredients and completely mix. Refrigerate.

Makes 1 ½ lbs.

Culinary Garage Sale!!

We are spring cleaning and getting rid of some pots & pans, a Kitchen-Aid mixer, assorted dishes and stuff. No real date set yet, just let me know if you are interested in some cooking gems and we'll hook up. Enjoy your summer, Friends.

We have some other exciting things going on here at the Farm, but you'll have to come out to find out!

Eat Well,
Chef Tami