



Spring 2012 Newsletter

Welcome spring! So glad we made it through another winter, even though it was so mild. We are planting spring vegetables and seeds for the summer produce... I couldn't be more in my element than in the kitchen and in the dirt! We are looking forward to a wonderful warm weather season and hope you can make it out to the Farm to breathe in a bit of the country air.

In the News!

Herb workshop on May 12th, 10 to noon. Includes lunch, lecture, 4 potted plants, and some perennial herbs from our gardens. \$45, prepaid.

We are honored to be a stop on the Licking County Master Gardener's Tour June 24th! Details will be forthcoming... hope you stop by for some tea and cookies!

Cooking Class Schedule

Thursday, May 10th and Saturday, May 19th – Break out the Grills!

Thursday, June 14th and Saturday, June 16th – Homemade Gifts from the Kitchen
Reservation policy is online at www.woodhavenfarm.com



Spring is a great time for fresh food. Here is a recipe from our last cooking class.

Easy Lemon Cake

1 C. Unsalted butter, softened	2 & 2/3 C. Sugar
6 Large eggs	3 C. Sifted cake flour
½ T. Salt	½ T. Baking soda
1 C. Sour cream	1 T. Vanilla
Grated zest of 1 lemon	2 T. Lemon juice

Procedure:

Preheat oven to 350*. Grease the sides and bottom of a 10 inch tube pan with vegetable shortening and dust with flour.

With an electric mixer, cream the butter and sugar together until very light, at last 5 minutes at medium speed, add the eggs, one at a time, mixing well after each egg. Continue beating after the last egg is added...This mixture should be very light and fluffy.

Sift together the dry ingredients. In a small bowl, combine the sour cream, vanilla, lemon zest and lemon juice and stir until smooth.

Alternately add the dry ingredients and the sour cream mixture to the egg mixture, folding with a rubber spatula after each addition. Pour the batter into the prepared pan and bake on the middle rack of the oven for about 1 hour or until toothpick comes out clean. Remove the cake from the oven and let it rest 5 minutes. Unmold and cool 10 minutes before adding glaze.

Lemon Glaze

1 C. Confectioner's sugar, sifted	2 T. Lemon juice..Or more if needed
Grated zest of 1 lemon	

Combine all ingredients in a small bowl and whisk until smooth. Drizzle over the cake. This is great with fresh strawberries.

Eat Well,
Chef Tami