



Summer 2011 Newsletter

The heat is on! It seems as though spring never came this year, just monsoons and heat. Let's hope the weather straightens up for all of the farmers out there! But we are cool here at the Farm. The gardens are all in and the lemonade is flowing! Speaking of Farmers, get out and support the local farmers markets. It's a great way to get really fresh food and to connect with your neighbors!

In the News!

Woodhaven Farm was featured in Vegetarian Times this month, City Scene and will be in CEO magazine featuring Team building venues in the August edition. Check out the articles!

Food & Wine at the Farm

Fall Food and Wine dinner here at the Farm. This is going to be our only planned dinner for fall and it promises to be grand! We will be pairing some great wines with a harvest dinner

September 29th, 6:00 \$50 per guest, reservations only.

Merry! Merry!

We are now taking reservations for the holiday season. I know it's early, but we always run out of time, so book now to secure your party at the Farm!

Class Schedule

Picnic and Party Foods June 15th and 16th
Fresh Foods from the Farmer's Markets- July 20th and 21st
Classes are \$45 and are prepaid.

Reservation policy can be viewed at www.woodhavenfarm.com

It's grilling season, so here is a great side dish for those get togethers ...

Grilled BLT Salad Kebabs with Blue Cheese Buttermilk Dressing

2 varieties of "firm" lettuce (romaine, radicchio, endive) cut into 2" pieces
3-4 roma tomatoes, sliced thick, about 1/2 inch

1 lb. thick bacon, cooked and drained, cut into 2 in pieces

For the Dressing:

1/2 cup mayonnaise

1/4 cup sour cream

1/3 cup buttermilk

1/2 cup mince onion

1 T. minced garlic

2 T. mince flat leaf parsley

1 T. minced chives

1/2 cup crumbled blue cheese

Procedure:

Soak 12 kebabs in water for about 30 minutes. Thread the lettuces, tomatoes and bacon onto the skewers and drizzle lightly with olive oil. Place on a hot grill for about 2-3 minutes, turn and continue for another 2-3 minutes. Salt and pepper to taste.

We have had a great spring here at the Farm and am enjoying a few days off to go boating swimming and belly rubs for the dogs. There is no closer friend than a wet dog!

That's it for now. Come and see us when you can. We'll leave the light on!

Chef Tami