



Summer 2013 Newsletter

Another beautiful day at the Farm! We hope you are all enjoying the warm weather and summer fun!

The dogs are always "soggy" now that they can get in the ponds, the gardens are flourishing under the sun's heat and we are pretty much outside most of the time. Don't forget to take some time to relax and soak up some summer time!

Guest Chef Cooking Class in August!

We are honored to have Executive Chef Jeff Lindemeyer, from Cameron's in Worthington teach the August 13th class here at the Farm. Jeff and I worked together at Mitchell's Steak House many years ago and he is a superb chef and great guy.

The theme of the class will be "Great Dishes from the Garden" featuring produce from our gardens here at Woodhaven as well as some of our local purveyors. Class will begin promptly at 6:30, \$50 per guest.

Cooking Class Schedule

Come out to the Farm and let's have some fun!

September 17th - Annual Summer Harvest and Grill Fest

Reservation policy is online at www.woodhavenfarm.com

Ho! Ho! Ho!

We know it sounds crazy, but yes, we are taking holiday reservations. We had to turn down many groups last season because we were full, so book now to get your spot!

Since summer is a great time to be outside and not in a hot kitchen, here is a great recipe for a summer salad that is easy on the eyes and palette.

Jicama & Purple Cabbage Slaw with Citrus Ancho Vinaigrette

1 large Jicama, peeled and julienned or shredded
¼ head purple cabbage, sliced thin
2 carrots, shredded
½ cup scallions, sliced on the diagonal
½ cup red bell pepper, chopped
½ cup chopped cilantro
2 T. orange zest

6 T. cup fresh lime juice
2 T. fresh orange juice
2 T. white wine vinegar
1-2 T. ancho chile powder, or to taste
2-3 T. honey
½ cup olive or canola oil

Procedure:

In a large bowl, combine the vegetables and the orange zest. In a small bowl, combine the juices, vinegar, ancho powder and honey. Whisk in the oil and adjust the heat and sweet as needed. Salt and pepper to taste. Gradually toss in the dressing and again, adjust seasoning. Any leftover dressing can be refrigerated. Serves 8-10

"Approach Love and Cooking with Reckless Abandon" - Dalai Lama
Couldn't have said it better myself... Hope to see you at the Farm!

Eat Well, my friends.

Chef Tami