

GEAUGA FRESH FARMERS' MARKET



Come and experience all Geauga County has to offer.

OPEN SATURDAYS
May 11 - October 2013
9:00-12:00 noon

Located in the South Russell Village Hall
Parking Lot, corner of Bell St. and Rt. 306

Visit our Web Site:
<http://www.geaugafarmersmarket.com>

August 10, 2013

Corn Celebration Next Week: Bring the family to celebrate corn next Saturday between 10:00 and Noon. Volunteers will be cooking ears of corn and everyone will be encouraged to "paint" the corn with one of several toppings that may include Chile peppers, sour cream, lime, garlic, or other ingredients for an on-the-spot taste treat. Recipes will be provided and tasting is free! Chef Matthew Anderson of Umami Asian Kitchen in Chagrin Falls will be on hand to help out and promises to bring a new corn topping. The Fairmount Center for the Arts will have free activities for children! Fowl Play Farm will be grilling chicken for free sampling using Great Lakes Spices. Vendors plan to get into the spirit with other corn related products and, of course, several of the farmers will have fresh picked, local corn.

There is a rumor that melons may be ready to pick! Still lots of peaches, blueberries, baked goods, maple syrup, honey, tomatoes and cucumbers, squash and zucchini.

Summer Squash and Quinoa Salad

½ cup red or other quinoa, rinsed in a fine-mesh sieve, drained
2 teaspoons kosher salt plus more for seasoning
1 pound assorted **summer squash**
2 tablespoons finely grated Parmesan plus ¼ cup shaved with a peeler
1 teaspoon finely grated lemon zest
2 tablespoons fresh lemon juice
1 tablespoon Sherry vinegar
6 tablespoons extra-virgin olive oil
Freshly ground black pepper
½ cup **flat-leaf parsley leaves**
½ cup walnuts, toasted
¼ cup **fresh basil leaves**, torn

Bring quinoa and 4 cups water to a boil in a medium saucepan. Season with salt, cover, reduce heat to medium-low, and simmer until quinoa is tender but not mushy, 12–15 minutes. Drain; return quinoa to hot saucepan. Cover and let sit for 15 minutes. Uncover; fluff with a fork and let cool. Cut squash into 1/8"-thick slices, some lengthwise and some crosswise. Transfer to a large bowl, season with 2 tsp. salt, and toss to coat. Let sit until slightly wilted, about 15 minutes. Rinse under cold water and drain well. Pat dry with paper towels. Whisk grated Parmesan, zest, juice, and vinegar in a medium bowl. Gradually whisk in oil. Season dressing with salt and pepper. Combine squash, quinoa, parsley, walnuts, and basil in a large bowl. Pour dressing over; toss to coat. Garnish with shaved Parmesan. *From keyingredient.com*

Fresh and Local!

GEAUGA FRESH FARMERS' MARKET MEMBERS – 2013

B Sweet Baking Company
[Blue Jay Orchard](#)
Chelsea Flower Garden
Classic Kettle Corn
Double D Farms
Endeavor Farm
Farm Girl Honey & Artful Clutter
Fowl Play Farm
Great Lakes Spices
Hawthorne Springs Greenhouse
Herb Thyme
Hershberger Produce
Hot-Kiln Farm
Jack Mountain's Farm
Jarz and Barz Ltd.
JLynn Creations
June Eve's
Little Wing Woodcrafters
[Mackenzie Creamery](#)
Maple Crest Farm
[Maplestar Farm](#)
Messenger Century Farm
Middlefield Original Cheese Coop
October Moon Farm
Pheasant Valley Farm
Polecat Pines Mushroom Farm
Precious Resources Preschool
Rad Foods, LLC
Rock Valley Run CSA &
Greenhouse
SAND Farm LLC
Sandee River Farm
Schultz Fruit Farm
Sirna's Farm and Market
Sisters Cakery Bakery
Storehouse Tea Company
Sugar Me Desserterie
Sweet Tooth

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Garlic Butter Parmesan Corn

8 medium ears **sweet corn** in husks
1/2 cup butter, cubed
1/2 teaspoon minced **garlic**
1/4 teaspoon salt
1/4 cup grated Parmesan cheese

Soak corn in cold water for 20 minutes. Meanwhile, in a small saucepan, combine the butter, garlic and salt. Cook and stir over medium heat until butter is melted; set aside 2 TB. Carefully peel back corn husks to within 1 in. of bottoms; remove silk. Brush with remaining butter mixture. Rewrap corn in husks and secure with kitchen string. Grill corn, covered, over medium heat for 25-30 minutes or until tender, turning occasionally. Cut string and peel back husks. Drizzle corn with reserved butter mixture; sprinkle with cheese. 8 servings.

Garlicky Swiss Chard

2 lbs **Swiss chard**
2 TB olive oil
6 cloves **garlic**, sliced
1/4 tsp red pepper flakes
1 tsp salt

Remove stems from chard and slice into 1-in pieces. Wash and place in a bowl. Roughly chop leaves, wash and place in a separate bowl. In a large, lidded pot, heat olive oil over med heat. Add garlic and red pepper flakes to pan. Cook 1-2 min, being careful not to burn garlic. Stir in chard stems; increase heat to med-high and cook 4 min. Add chard leaves and place lid on pot for 2 min. Remove lid and stir with tongs. Replace lid for 2 more min. Remove lid, stir and cook for 2 more min, uncovered. Stir in salt. Transfer cooked chard to a serving dish, allowing excess liquid to drip back into pot.

Corn Chowder

8 ears **corn**, husks and silk removed (5-6 cups)
3 TB unsalted butter
1 **onion**, chopped fine
4 slices bacon, halved lengthwise then cut into 1/4 inch pieces
2 tsp minced **fresh thyme**
Salt and pepper
1/4 cup all-purpose flour
5 cups water
3/4 lb **red potatoes** cut into 1/2 inch pieces
1 cup half-and-half
Sugar
3 TB chopped **fresh basil**

Using chef's knife or corn stripper cut kernels from corn; transfer to bowl and set aside. Be careful to remove only the part of the corn kernel sticking out of the cob; cutting deeper will pull off fibrous material. Holding cobs over second bowl, use back of butter knife to firmly scrape any remaining pulp on cobs into bowl (you should have 2 to 2 1/2 cups pulp). Transfer pulp to center of clean kitchen towel set in medium bowl. Wrap towel tightly around pulp and squeeze tightly until dry. Discard pulp in towel and set corn juice aside (you should have about 2/3 cup juice). Melt butter in Dutch oven over medium heat; add onion, bacon, thyme, 2 teaspoons salt, and 1 teaspoon pepper; cook, stirring frequently, until onion is softened and edges are beginning to brown, 8 to 10 minutes. Stir in flour and cook, stirring constantly, for 2 minutes. Whisking constantly, gradually add water and bring to boil. Add corn kernels and potatoes. Return to simmer; reduce heat to medium-low and cook until potatoes have softened, 15 to 18 minutes. Process 2 cups chowder in blender until smooth, 1 to 2 minutes. Return puree to chowder; add half-and-half and return to simmer. Remove pot from heat and stir in reserved corn juice. Season to taste with salt, pepper, and up to 1 tablespoon sugar. Serve, sprinkling with basil. Serves 6. *From America's Test Kitchen*

Tabbouleh

1 1/2 cups bulgur wheat
1 large bunch **scallions**
1 **cucumber**, finely chopped
3 **tomatoes**, finely chopped
1/4 - 1/2 tsp ground cumin
juice of 1-2 lemons
4 TB olive oil
1 large bunch fresh **flat leafed parsley**, chopped
Pick over the bulgur wheat to remove any dirt. Place in a bowl, cover with cold water, and let soak for about 30 minutes. Drain well, squeezing out water, and return to bowl. Toss together with remaining ingredients. Serve over lettuce with wedges of tomato and cucumber, with grilled meat or fish, or with flatbread and a side of yogurt.

Tortellini and Roasted Vegetables Sauce

1 small **eggplant**, cubed
1 whole **garlic clove**
1 **tomato**, cut into 6 wedges
1 **red bell pepper**
1 cup carrots, chopped
2 tablespoons olive oil
1/2 cup tomato sauce
cheese or other stuffed tortellini

Preheat oven to 400 degrees. Place the first 6 ingredients in a large glass dish or cookie sheet and combine. Make sure all of the vegetables are evenly coated with oil. Bake for 45 minutes. Cool for several minutes. Place the vegetables in a food processor with the tomato sauce and puree until smooth. Toss some of the sauce with pasta and serve. To freeze: allow to cool, place in appropriate container or Ziploc bag, label and freeze up to 4 months. When ready place in pot and heat under low-medium heat or defrost in fridge for 24 hours. Great way to get the kids to eat their vegetables without knowing it.