



## GEAUGA FRESH FARMERS' MARKET

Come and experience all Geauga County has to offer.

**OPEN SATURDAYS**  
May 11 - October 2012  
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 17, 2013**



### Third Annual Corn Celebration TODAY from 10-12noon Gauga Fresh Farmers Market

Last year was so much fun – we had to do it again! Try some **Geauga County fresh sweet corn** with some seasoned painting activities for all. Some of your old favorites are back as well as a new spicy edition to add some zip to the day.

Other activities: **Matt Anderson** from **Umami of Chagrin Falls** will be appearing as guest chef today, offering his flavorful spin on the fresh produce available today.

**Fairmont Center for the Arts** will be doing crafts once again with the kids. **Corn Cob Cutouts** will be on the table to entertain the kids today. Make sure you visit **Miss Brigitte** today so your kids can play.

**Fowl Play Farm** will be grilling up some chicken samples for the tasting. **Classic Kettle Corn** will be popping the corn for their own spin on 'sweet' corn.

### GEAUGA FRESH FARMERS' MARKET MEMBERS – 2013

B Sweet Baking Company  
Blue Jay Orchard  
Chelsea Flower Garden  
Classic Kettle Corn  
Endeavor Farm  
Farm Girl Honey & Artful Clutter  
Fowl Play Farm  
Great Lakes Spices  
Hawthorne Springs Greenhouse  
Herb Thyme  
Hershberger Produce  
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  
Puppy Love Pet Bakery  
Rad Foods, LLC  
Rock Valley Run CSA&Greenhouse  
SAND Farm LLC  
Santee River Farm  
Schultz Fruit Farm  
Sirna's Farm and Market  
Sisters Cakery Bakery  
Storehouse Tea company  
Sugar Me Desserterie  
Sweet Tooth

### Upcoming Events:

- August 24<sup>th</sup> Erik Gaizutus of Mad Jack's Pub will be returning as our guest chef.
- August 26<sup>th</sup> The Big Yellow School Buses return to South Russell Streets.  
Please Drive Safely!
- August 31<sup>st</sup> Labor Day Weekend Market – make sure you stock up for the holiday.
- Sept 7<sup>th</sup> Tomato Tasting Contest
- Sept 21<sup>st</sup> Salsa Tasting Contest

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**Did you taste some great corn at the market today?** If you would like to make any of the paints that were placed on the corn at home, below are the recipes. Surprise your family and guests with corn at dinner tonight.

### **Sour Cream Sauce**

1 cup sour cream room temperature  
2 tablespoons butter melted

Mix together the sour cream & butter to make a sauce. If the sour cream is too cold the sauce will not be smooth. Paint on corn & add salt, coarsely ground pepper & shredded cheese to taste.

### **Mexican Corn Paint**

3 or 4 jalapeno peppers – depending on how hot you like it  
3 big tomatoes  
1 clove of garlic  
finely chopped onion  
chopped cilantro

Roast jalapenos in oven with oil until tender. Remove skin & core tomatoes then boil with garlic until soft. Chop off jalapeno pepper stems & place in blender with tomatoes & garlic to make a smooth paste. Add chopped onion, cilantro & salt to taste. Paint on corn with brush.

### **Butter with Garlic**

Melt butter and add crushed garlic to your liking, paint on corn.

### **Lime and Chive BBQ Corn Paint**

1/2 cup (1 stick) unsalted butter, room temp.  
1/3 cup finely chopped fresh chives  
2 teaspoons fresh lime juice  
1 teaspoon finely grated lime peel  
1/2 teaspoon fine sea salt  
1/4 cup Carolina BBQ Spice \*  
Pinch of cayenne pepper

### **Southwest spice, Orange, Maple Corn Paint**

1/4 cup (1/2 stick) unsalted butter  
2 tablespoons frozen orange juice concentrate  
1/4 cup Southwest Spice Blend \*  
2 teaspoons maple syrup  
1/4 teaspoon salt

### **Goat Cheese Corn Paint**

1/2 stick unsalted butter, softened  
7 ounces Fresh Goat Cheese  
1/4 cup finely chopped mint

\* Spice blends are available from Great Lake Spices at the Geauga Farmers Market.

### **Corn, Sweet Onion & Zucchini Sauté with Fresh Mint**

2 Tbs. unsalted butter  
1 Tbs. extra-virgin olive oil  
1-1/2 cups small-diced sweet onion, such as a Vidalia (about 7 oz. or half a large onion)  
1 tsp. kosher salt; more to taste  
1-1/4 cups small-diced zucchini (about 6 oz. or 1 medium-small zucchini)  
2 slightly heaping cups fresh corn kernels (from 4 medium ears)  
2 tsp. minced garlic  
Scant 1/2 tsp. ground cumin  
Scant 1/2 tsp. ground coriander  
2 to 3 Tbs. chopped fresh mint  
One-quarter lemon  
Freshly ground black pepper

Melt 1 Tbs. of butter with olive oil in a 10" sauté pan over medium-low heat. Add onions & 1/2 tsp. of salt, cover & cook, stirring occasionally, until onions are soft. Uncover, raise to medium heat, & cook, stirring frequently, until onions are light golden and shrunken, another 3 to 4 min. Add 1 Tbs. butter & zucchini. Cook, until zucchini is almost tender, about 3 min. Add corn, garlic, & 1/2 tsp. salt. Cook, stirring frequently & scraping the bottom of the pan with a wooden spoon, until the corn is tender but still slightly toothy to the bite, 3 to 4 min. (It will begin to intensify in color, glisten, & be somewhat shrunken in size, & the bottom of the pan may be slightly brown.) Add cumin & coriander & cook, stirring, until very fragrant, about 30 seconds. Remove from heat, add mint, a good squeeze of lemon, & a few generous grinds of pepper. Stir, let sit 2 min., & stir again, scraping up brown bits from the bottom of pan (moisture released from the vegetables as they sit will loosen the bits). Season to taste with more salt, pepper, or lemon. Serve warm, sprinkled with the remaining mint.

### **Other combinations you may want to try on your corn!**

1. Fresh sage, rosemary leaves, and butter
2. Guacamole, fresh squeezed lime juice
3. Hummus, red pepper, olive tapenade
4. Cinnamon, granulated sugar, melted butter
5. Curry powder, chopped pistachios, melted butter
6. Coarse sea salt, cracked black pepper, cumin seeds, olive oil
7. Mayonnaise, Mexican cojita cheese, ground chili powder
8. Pesto sauce, freshly grated parmesan cheese
9. Fruit chutney with melted butter
10. Herbed pepper seasoning blend with butter
11. Butter, basil, parsley, and salt.