

# 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>

**July 27, 2013**

**Welcome** to these vendors who have recently joined the market - **Storehouse Tea Company** from Chagrin Falls, **Middlefield Original Cheese Coop**, and **Great Lakes Spice** from Chagrin Falls. Don't forget to stop by **Polecat Pines and Mushroom Farm** from Hiram for honey, shiitake and oyster mushrooms. Visit **Little Wing Woodworker** from Garrettsville for a variety of wood crafted kitchen and other items. **October Moon** from South Russell brings herbs, jams and fresh cut flowers.

## Roasted Kale Chips

Bunch of **kale**  
Olive oil, salt and pepper

Preheat oven to 325 degrees. Wash and dry kale well. Cut out the center stem then chop the kale into squares about 2 inches. In a bowl toss with a little olive oil, salt and pepper. Spread on a baking sheet being careful not to overlap any of the pieces. Bake for about 7 minutes, and then turn the kale. Bake for 4-5 minutes more, watching carefully that the kale does not burn. Cool briefly and enjoy. If there are any leftovers, store them in a brown paper bag. *From Endeavor Farm*

## Zucchini Apple Bread

**4 eggs**  
1 cup white sugar  
1 cup brown sugar  
1/2 cup vegetable oil or 1/2 cup unsweetened applesauce  
1/2 teaspoon vanilla extract  
3 1/2 cups all-purpose flour  
1 1/2 teaspoons baking soda  
1/2 teaspoon salt  
1 1/2 teaspoons ground cinnamon  
1/2 cup chopped walnuts  
2 cups peeled, grated **zucchini**  
1 cup peeled, grated **apple**

Preheat oven to 350 degrees F and grease 2 - 9x5 inch loaf pans. In a large bowl, combine eggs, white sugar, brown sugar, oil and vanilla until well blended. In a separate bowl, combine flour, baking soda, salt and cinnamon. Stir flour mixture into egg mixture. Fold in walnuts, zucchini and apple. Pour into prepared pans. Bake 1 hour, or until top springs back when touched lightly in center. Let cool in pans 10 minutes before removing to wire rack to cool completely. *Adapted from allrecipes.com*

## 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  
Santee River Farm  
Schultz Fruit Farm  
Sirna's Farm and Market  
Sisters Cakery Bakery  
Storehouse Tea Company  
Sugar Me Desserterie  
Sweet Tooth

Cheryl Hammon,  
Market Manager  
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### Herb Crusted Baked Tomatoes

3 large ripe **tomatoes**, sliced in thirds  
1 slice of **bread** or 3/4 cup fresh bread crumbs (not dried)  
1/4 cup freshly grated parmesan cheese  
1 clove **garlic**, minced  
1 tablespoon olive oil  
3 tablespoons of fresh herbs, I used **parsley, basil and oregano** (or 1/2 teaspoon each dried basil & oregano)  
Salt & black pepper to taste

Preheat oven to 400 degrees F. Using a blender or food processor, process the bread into fresh breadcrumbs. In a small bowl, combine bread crumbs, cheese, garlic, olive oil, herbs, salt and pepper. Toss until well mixed. Place sliced tomatoes in a shallow baking dish. Top with breadcrumb mixture. Bake for 10-15 minutes or until crumbs are lightly browned. Be sure not to over bake so the tomatoes don't become mushy. *From spendwithpennies.com*

### Grilled Chicken with Peach, Red Onion, and Basil Relish

2 TB white wine vinegar  
1/4 cup(s) olive oil  
2 teaspoon(s) olive oil  
2 **peaches**, thinly sliced  
1/2 small **red onion**, thinly sliced  
1/2 cup(s) chopped fresh **basil**  
4 boneless, skinless **chicken breasts**

Heat grill to medium-high. Clean the grill and lightly oil. In a medium bowl, whisk together the white wine vinegar, 1/4 cup olive oil and 1/4 teaspoon each salt and pepper. Add the peaches and red onion and toss to combine; set aside. Rub the chicken with the remaining 2 teaspoon oil, season with 1/2 teaspoon salt and 1/4 teaspoon pepper and grill until cooked through or an instant-read thermometer inserted into the thickest part of the breast registers 165 degrees F, 4 to 6 minutes per side. Fold the basil into the nectarine mixture and spoon over the chicken. Serves 4. *Adapted from Women's Day*

### Breakfast Egg Muffins to Go

Egg muffins will keep one week in the refrigerator. Microwave 30 seconds to reheat.

1/2 pound ground **Italian sausage**  
1 cup chopped **broccoli florets**  
1/2 cup shredded **cheddar cheese**  
12 eggs  
1/2 teaspoon salt  
1/4 teaspoon pepper  
12 parchment paper muffin wrappers or 12 silicone muffin cups

Preheat oven to 350 degrees F. Heat skillet over medium heat. Add sausage and cook until no longer pink. In a microwave-safe bowl, microwave frozen broccoli florets until thawed (approximately 4 minutes) and drain. If using a muffin tin, line tin with parchment paper wrappers. If using silicone muffin cups, place cups on a baking sheet lined with foil (to catch any egg overflow and making clean-up much easier!).

In a large bowl, combine sausage, broccoli and cheese. Spoon mixture into cups, filling them 2/3 of the way, leaving room to add the egg mixture. In another bowl with a pour spout, beat together 12 eggs. Add salt and pepper. Pour egg mixture into each muffin cup, being careful to leave a little room (1/4 inch or so) at the top. Bake 25 minutes, or until muffins have risen and are firm. Variation: Instead of Italian sausage, try diced bacon, Canadian bacon, ham, chorizo or crumbled breakfast sausage. Try other veggies such as diced red pepper, spinach, zucchini, mushrooms, etc. *From keyingredient.com*



### Vichyssoise

4 TB unsalted butter or 3 1/2 TB olive oil  
1 Lb. **leeks**, white part only  
3 large **shallots**  
9 ounces starchy **potatoes**, peeled and cut into chunks  
4 cups light chicken stock or water  
1 1/4 cups heavy cream or soy cream  
a little lemon juice (optional)  
salt and pepper  
fresh **chives** to garnish

Heat the butter or oil in a heavy pan. Add the leeks and shallots and cook gently for about 15-20 minutes, stirring once or twice, until soft but not browned. Add potato chunks to the pan and cook, uncovered for a few minutes, stirring occasionally. Stir in the chicken stock or water, 1 tsp of salt and pepper to taste. Bring to a boil, then reduce the heat and partly cover the pan. Simmer for 15 minutes or until potatoes are soft. Cool, then process the soup until smooth in a food processor or blender. Put the soup into a bowl and stir in the cream. Season to taste.

Chill the soup for at least 4 hours or until very cold. Taste the chilled soup for seasoning and add a squeeze of lemon juice, if required. Put the soup into bowls and garnish with chives. Serves 4-6. *From Organic Kitchen by Ysanne Spevack*