

# 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>

**June 8, 2013**

**Next week is our annual Strawberry Shortcake Festival.** Come between 10 and Noon and enjoy some free strawberry shortcake – baked by our fine bakers – while supplies last! Then purchase some fresh, local strawberries. There are still many varieties of tomatoes, pepper and basil plants, annuals, potted and fresh cut herbs, perennials, and beautiful hanging baskets for your gardens. Shop early for green lettuce, green garlic, arugula, leeks, onions, collards, and mushrooms. Other items available include fresh eggs, goat cheese, meat and poultry, lots of fresh bakery including bread, rolls, pies, cupcakes, and cookies, maple syrup, honey, soaps and lotions, jams and other artisan products.

**For Sale:** Bright green, reusable market bags with our new logo – only \$2.00 at the Geauga Farmers Market Booth. Support and advertise for the farmers you care about.

**IT'S STRAWBERRY TIME!** The hardy berry, able to withstand both shipping and storage, vary in size, shape and color (some are off-white or yellowish). In general, smaller berries are more flavorful. Choose brightly colored, plump berries that still have their green caps attached and which are uniform in size. The moisture content of fresh strawberries is high, so store uncovered or loosely covered. A salad spinner works well for removing excess water from berries. Hull strawberries and rinse gently JUST before serving. Strawberries are an excellent source of vitamin C and also provide some potassium and iron. One quart will yield 4-5 servings; 1-1/2 quarts is needed for a 9" pie and 1 cup sliced fresh berries is equal to one 10 oz. package of frozen, sweetened berries.

## Basic Fruit Shortcake

2 cups flour  
1 teaspoon salt  
2 tablespoons sugar  
1/2 cup shortening  
3 teaspoons baking powder  
1 egg  
1/3 cup milk

Sift first four ingredients together into mixing bowl. With pastry blender or two knives, cut shortening into dry ingredients until mixture resembles coarse crumbs. Beat egg with milk. Add to flour mixture, stirring only until all ingredients are moistened. Turn dough onto lightly floured board; divide in half and pat out each half to fit an 8-inch layer-cake pan. Place dough rounds in two 8-inch round pans and bake in very hot oven (450°F.) 15 to 20 minutes. Cool. Then put layers together with desired fruit filling. Makes 6 servings.

## GEAUGA FRESH FARMERS' MARKET MEMBERS – 2013

B Sweet Baking company  
Beecology  
[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  
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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  
Sugar Me Desserterie  
Sweet Tooth

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### Maple Marinated Steak

3-4 lb chuck beef, 1" thick  
2 tsp dry mustard  
½ cup soy sauce  
½ tsp garlic powder  
¼ cup cider vinegar  
¾ cups maple syrup  
½ tsp black pepper  
Trim fat. Combine the rest of the ingredients and marinate for four hours. Broil 30-40 minutes. Baste with marinade frequently.

### Strawberry Salsa

8 ounces hulled and sliced strawberries (1 1/2 cups)  
1 small jalapeño Chile, stemmed, seeded, finely chopped  
½ cup diced cucumber  
¼ cup chopped white onion  
1 TB fresh lime juice  
½ tsp. honey  
Salt and pepper  
In medium bowl combine all ingredients. Season with salt and pepper to taste. Let sit for 20 minutes to meld flavors. Makes about 2 ¼ cups. Great with grilled meat or fish.  
*From Every Day with Rachael Ray.*

### Spanakopita - Goat Cheese and Spinach Turnovers

1 T Olive Oil  
½ Diced Red Onions  
2 cloves Garlic – minced  
2 bunches fresh spinach – chopped  
2 oz soft fresh goat cheese  
1/3 c toasted pine nuts  
3 T grated parmesan cheese  
½ t minced fresh rosemary  
½ t grated lemon peel  
4 Frozen phyllo pastry sheets  
½ c (1 stick) unsalted melted butter  
Heat oil in heavy skillet over medium heat. Add onion, garlic – sauté 5 min. Increase to high heat, add spinach and sauté till wilted. Drain, pressing solids to release all liquid. Transfer to bowl and cool completely. Add cheeses, nuts, rosemary, and lemon. Season with salt and pepper. Place 1 phyllo sheet on working surface, cut into 3 strips lengthwise. Brush with butter, place 1 T filling at end of strip, fold pastry over, like triangle and repeat folding up length of pastry (like a flag). Brush with butter, repeat for remaining pastries. Transfer turnovers to baking sheet. Cover and chill. Preheat oven to 375F. Bake until golden brown about 12 minutes. Cool slightly. *From Mackenzie Creamery.*

### French Glace Strawberry Pie

1 quart fresh strawberries  
4 oz goat cheese, softened  
1 cup sugar  
3 tbsps cornstarch  
1 pre-baked 9-in pastry shell  
Wash, drain and hull strawberries. Cover the bottom of the pie shell with the goat cheese. Cover with half the strawberries (the nicest ones). Mash and strain the remaining berries to extract the juice. If necessary, add enough water to make 1-1/2 cups juice. Bring the juice to a boil and gradually stir in mixture of sugar and cornstarch. Cook over low heat, stirring constantly, until boiling. Boil one minute. Cool. Pour over berries in the pie shell. Chill about 2 hours and top with whipped cream.  
*From the 1950 Betty Crocker Picture Cookbook*

### Ravioli with Shiitake Mushrooms and Herbs

1 pound ravioli or other pasta  
1 large onion, chopped  
2 tablespoons olive oil (preferably extra virgin)  
1/4 lb. shiitake mushrooms, sliced, stems removed  
1/4 cup white wine  
Fresh herbs, such as thyme or marjoram, chopped  
2/3 cup yogurt, sour cream, or cream  
Salt and pepper  
1/2 cup freshly grated asiago or parmesan cheese  
Additional fresh herbs for garnish  
Cook pasta according to the maker's instructions. Meanwhile, sauté onions in olive oil until clear. Add mushrooms, sauté briefly, then add wine and herbs and sauté until done. Remove from heat and allow to cool slightly before adding yogurt (note: yogurt will curdle if heated excessively). Mix with cooked pasta, add salt and pepper to taste. Garnish with herbs and cheese and serve warm.

### Baked Eggs with Spinach and Tomatoes

1 tablespoon olive oil  
1 clove garlic, finely chopped  
1 ¼ cup diced fresh tomatoes  
kosher salt and pepper  
2 bunches spinach (about 1 pound), trimmed  
8 eggs, separated (yolks kept whole, if possible)  
4 ounces cream cheese (optional)  
Heat oven to 400° F. Heat the oil in a medium skillet over medium-high heat. Add the garlic and cook for 1 minute. Add the tomatoes, ½ teaspoon salt, and ¼ teaspoon pepper and simmer for 3 minutes. Add the spinach and cook until it begins to wilt, 1 minute. Transfer to a 2-quart baking dish. Beat the egg whites until foamy, about 30 seconds, then pour them over the spinach mixture. Carefully place the whole yolks over the top. Bake until the whites are set, 20 to 22 minutes. Divide among plates. Add dollops of the cream cheese, if desired. Serves 4. Tip: When shopping for spinach, look for a dark color and unbroken leaves. Crinkly spinach is more flavorful (though slightly tougher) than the flat-leaf variety.  
*From Real Simple.*