



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>

June 1, 2013

Rumor has it there will twenty quarts of those juicy Geauga County strawberries at the market today. Are you quick enough to get here before they are all sold out? Don't panic! This is just the beginning of the season, and we expect to have three or four weeks of those juicy red fruit here at the market this year. If weather cooperates, we are expecting to have a Strawberry Festival during the peak of the season on June 15th. So mark your calendars now for tasting fresh strawberry shortcake - Geauga Farmers' market style!

Upcoming Events at the Geauga Fresh Farmers Market



June 15 Strawberry Shortcake Day

July 13 Kids' Day

Have you noticed the great re-useable bags for sale at the Geauga Farmers Market Booth? These bright green shopping bags with our new logo are sure to help you carry your produce home from the market each week. Make sure you get yours today while supplies last - just \$ 2. Support and advertise for the farmers you care about.

Produce has already started appearing on market stands. I expect you might find some rhubarb and asparagus. But also expect to find green lettuce, parsley, cilantro, arugula, leeks, onions, kale, collards, mushrooms and tomatoes that are locally grown! Because supplies are limited, the produce will be in high demand so shop early.

Other items available will include fresh eggs, cheese, meat and poultry. There is lots of fresh bakery including bread, rolls, cupcakes, and cookies. Maple syrup, soaps and lotions, jams and other artisan products are also available for sale. Expect to see some transplants too - in case you haven't started your garden.

Strawberry Spinach Salad

1 bunch spinach, rinsed
 10 large strawberries, sliced
 1/2 cup white sugar
 1 teaspoon salt
 1/3 cup white wine vinegar
 1 cup vegetable oil
 1 tablespoon poppy seeds

In a large bowl, mix the spinach and strawberries. In a blender, place the sugar, salt, vinegar, & oil, and blend until smooth. Stir in the poppy seeds. Pour over the spinach & strawberries, and toss to coat.

Add chopped red onions and/or sliced almonds for additional flavor.

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
 Hawthorne Springs Greenhouse
 Herb Thyme
 Hershberger Produce
 Hot-Kiln Farm
 Jack Mountain's Farm
 Jarz and Barz Ltd.
 J Lynn Creations
 June Eve's
 Little Wing Woodcrafters
 Mackenzie Creamery
 Maple Crest Farm
 Maplestar Farm
 Messenger Century Farm
 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
 Sugar Me Desserterie
 Sweet Tooth

**Cheryl Hammon Market
 Manager**
 (440) 474-9885
Cheryl@GauguaFarmersMarket.com

Collard Greens

1/2 pound smoked meat (ham hocks, smoked turkey wings, or smoked neck bones)
1 tablespoon House seasoning, (recipe below)
1 tablespoon seasoned salt
1 tablespoon hot red pepper sauce
1 large bunch collard greens
1 tablespoon butter

In a large pot, bring 3 quarts of water to a boil & add smoked meat, house seasoning, seasoned salt & hot sauce. Reduce heat to medium and cook for 1 hour. Wash the collard greens thoroughly. Remove the stems that run down the center by holding the leaf in your left hand & stripping the leaf down with your right hand. The tender young leaves in the heart of the collards don't need to be stripped. Stack 6 to 8 leaves on top of one another, roll up, and slice into 1/2 to 1-inch thick slices. Place greens in pot with meat & add butter. Cook for 45 to 60 minutes, stirring occasionally. When done taste & adjust seasoning. Serve with favorite dish as a side.

House Seasoning

1 cup salt
1/4 cup black pepper
1/4 cup garlic powder

Mix ingredients together & store in airtight container for up to 6 months.

Spinach and Kale Turnovers

2 teaspoons olive oil
1 cup chopped onion
1 garlic clove, chopped
3 cups chopped kale (about 1 small bunch)
6 oz fresh baby spinach
1/2 teaspoon freshly ground black pepper
1/4 teaspoon salt
1/8 teaspoon ground nutmeg
3/4 cup (3 ounces) crumbled feta cheese
1 (11.3-ounce) can refrigerated dinner roll dough (such as Pillsbury)
Cooking spray
2 1/2 tablespoons grated fresh Parmesan cheese

Preheat oven to 375°. Heat olive oil in a large skillet over medium-high heat. Add onion; sauté 10 minutes or until tender & lightly browned. Add garlic; sauté 2 minutes. Add kale & spinach; sauté 8 minutes or until kale is tender. Stir in pepper, salt, & nutmeg. Remove from heat; cool slightly. Stir in feta. Separate dough into 8 pieces. Roll each dough piece into a 5-inch circle. Spoon about 1/3 cup kale mixture on half of each circle, leaving a 1/2-inch border. Fold dough over kale mixture until edges almost meet. Bring bottom edge of dough over top edge; crimp edges of dough with fingers to form a rim. Place turnovers on a baking sheet coated with cooking spray. Lightly coat turnovers with cooking spray; sprinkle each turnover with about 1 teaspoon Parmesan. Bake at 375° for 18 minutes or until golden brown. Let stand at least 5 minutes before serving; serve warm or at room temperature.

Kale and Quinoa Salad

2 cups water
1 cup quinoa
10 leaves kale, cut into small pieces
3 tablespoons olive oil
2 tablespoons lemon juice
1 teaspoon Dijon mustard
1 large garlic clove, minced
1 teaspoon fresh cracked black pepper
1/2 teaspoon ground sea salt
1 cup pecans
1 cup currants
3/4 cup crumbled feta cheese

Bring water to a boil in a saucepan. Stir quinoa into the boiling water, reduce heat to medium-low, place cover on the saucepan, and cook until water absorbs into the quinoa, about 12 minutes. Remove saucepan from heat and let rest covered for 5 minutes. Remove cover and allow quinoa to cool completely. Put kale in a large mixing bowl. Whisk olive oil, lemon juice, Dijon mustard, garlic, pepper, and salt together in a bowl until oil emulsifies into the mixture; drizzle over kale. Add cooled quinoa, pecans, currants, and feta cheese to the dressed kale and toss to incorporate.

Lemon Pound Cake with Mint Berries & Cream

1/4 cup sugar
1/4 cup loosely packed mint leaves
3/4 cup butter, softened
3 cups powdered sugar, divided
3 large eggs
1 1/2 cups all-purpose flour
2 1/2 cups whipping cream, divided
2 teaspoons grated lemon rind
2 tablespoons fresh lemon juice
1 (12-ounce) jar lemon curd
1 quart fresh strawberries, sliced
Garnish: fresh mint sprigs

Process sugar & mint leaves in food processor until blended. Then, Beat butter at medium speed with an electric mixer 2 min or until creamy; gradually add 1 1/2 Tbsp mint mixture & 2 1/2 cups powder sugar, beating 5 to 7 minutes. Add eggs, 1 at a time, beating just until yellow disappears. Add flour alternately with 1/2 cup whipping cream, beginning & ending with flour. Beat at low speed just until blended after each addition. Stir in lemon rind & lemon juice. Pour batter into an 8 1/2" - x 4 1/2" greased & floured loaf pan. Bake at 350° for 1 hr or until a wooden pick inserted in center comes out clean. Cool in pan on a wire rack 10 min. Remove from pan, & cool on wire rack. Beat remaining 2 c whipping cream, 1/4 c powder sugar, & 1 T mint mixture at medium speed with electric mixer until stiff peaks form. Fold in lemon curd. Stir together remaining mint mixture, remaining 1/4 c powder sugar, & strawberries. Serve pound cake with lemon cream & strawberries. Garnish, if desired.