



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 15, 2013

IT'S ALL ABOUT STRAWBERRIES TODAY!



STRAWBERRY FESTIVAL

10am - 12 noon June 15th



Free samples of strawberry shortcake while supplies last.
Make sure after you taste - visit our vendors to take home a quart or more of those great berries for dessert tonight!

Also all of our vendors will be working to incorporate the strawberry theme in their tables this week. See how creative they have become!

Fairmount Center for the Arts

located in Novelty on Fairmount Rd will be at the market with a special 'kids and strawberry' activity.

Goat Cheese and Strawberry Grilled Cheese

- 1 (4-oz.) goat cheese log, softened
- 6 whole grain bread slices
- 4 1/2 teaspoons red pepper jelly
- 3/4 cup sliced fresh strawberries
- 6 large fresh basil leaves
- 1 1/2 cups fresh watercress or arugula
- Salt and pepper to taste

Spread goat cheese on 1 side of 3 bread slices. Spread pepper jelly on 1 side of remaining bread slices; layer with strawberries, basil leaves, & watercress. Sprinkle with salt & pepper to taste. Top with remaining bread, goat cheese sides down. Cook sandwiches in a large, lightly greased nonstick skillet over medium heat 2 to 3 minutes on each side or until golden brown.

From the FUNNY Farm:

Q: What is a scarecrow's favorite fruit?
A: Straw-berries!

A little boy runs across a farmer who has a truckload of cow manure. The boy asks him what he is going to do with all that cow poop. The farmer tells the little boy, "I'm taking it home to put on my strawberries."
The little boy looks up at the farmer and says, "I don't know where you come from, but where I come from we put cream and sugar on our strawberries."



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.
JLynn Creations
June Eve's
Little Wing Woodcrafters
Mackenzie Creamery
Maple Crest Farm
Maplestar Farm
Mayfield Creamery
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
Santee River Farm
Schultz Fruit Farm
Sirna's Farm and Market
Sisters Cakery Bakery
Snickerdoodle Baking Company
Sugar Me Desserterie
Sweet Tooth

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

Strawberry Tart

1 1/2 cups all-purpose flour
1/2 teaspoon salt
1/3 cup sugar
1/3 cup cold butter or margarine, cut up
2 tablespoons cold shortening
3 tablespoons cold water
1/2 cup sugar
1/4 cup cornstarch
2 cups half-and-half
5 egg yolks
1 teaspoon rose water or orange-flower water (optional)
3 tablespoons butter or margarine
1 teaspoon vanilla extract
1 quart fresh strawberries, sliced

Pulse first 3 ingredients in blender or food processor 3 or 4 times until combined. Add cold butter & shortening; pulse 5 or 6 times until crumbly. With blender or processor running, gradually add 3T water, & process until dough forms a ball & leaves sides of bowl, adding more water if necessary. Wrap dough in plastic wrap, & chill 1 hour. Roll dough to 1/8-inch thickness on a lightly floured surface. Press into bottom & up sides of a 9" tart pan. Line with parchment paper & fill with pie weights or dried beans. Bake at 425° for 15 min. Remove weights & parchment paper, & bake 3 more minutes. Combine 1/2 c sugar & cornstarch in a medium saucepan. Whisk together half & half, egg yolks, & if desired, rose water. Gradually whisk half-and-half mixture into sugar mixture in saucepan over medium heat. Bring to a boil, & cook, whisking constantly, 1 minute. Remove mixture from heat. Stir in 3 tablespoons butter & vanilla; cover & chill at least 4 hours. Spoon into prepared pastry shell; top with strawberry slices, & serve immediately. Garnish with mint leaves if desired.

Strawberry-Lemonade Muffins

2 1/2 cups self-rising flour
1 1/4 cups sugar, divided
1 (8-oz.) container sour cream
1/2 cup butter, melted
1 tablespoon lemon zest
1/4 cup fresh lemon juice
2 large eggs, lightly beaten
1 1/2 cups diced fresh strawberries

Preheat oven to 400°. Combine flour & 1 cup sugar in a large bowl; make a well in center of mixture. Stir together sour cream & next 4 ingredients; add to flour mixture, stirring just until dry ingredients are moistened. Gently fold strawberries into batter. Spoon batter into lightly greased 12-cup muffin pans, filling three-fourths full. Sprinkle remaining 1/4 cup sugar over batter. Bake at 400° for 16 to 18 minutes or until golden brown & a wooden pick inserted in center comes out clean. Cool in pans on a wire rack 1 minute; remove from pans to wire rack, & cool 10 minutes.

Strawberry Bruchetta

1 1/2 cups sliced fresh strawberries
1 nectarine, diced
1 cup quartered grape tomatoes
3 tablespoons thinly sliced fresh basil
1 shallot, minced
2 tablespoons olive oil
1 tablespoon balsamic vinegar
1 teaspoon sugar
1 teaspoon freshly ground pepper
1/4 teaspoon salt
1 (12-oz.) French bread baguette
1 (10.5-oz.) goat cheese log, softened

Preheat oven to 375°. Stir together strawberries, nectarine, grape tomatoes, basil, minced shallot, olive oil, balsamic vinegar, sugar, freshly ground pepper, & salt. Split baguette in half; cut each half crosswise into 4 equal pieces. Spread cut sides of bread with goat cheese. Place bread pieces on a baking sheet, and bake 13 to 15 minutes or until thoroughly heated. Remove from oven, and top with strawberry mixture. Cut into 2-inch slices.

Strawberry-Buttermilk Sherbet

2 cups fresh strawberries
2 cups buttermilk
1 cup sugar
1 teaspoon vanilla extract
Garnish: fresh mint sprigs (if desired)

Process strawberries in food processor or blender 30 seconds or until smooth, stopping to scrape down sides. Pour strawberry puree through a fine wire-mesh strainer into large bowl, pressing with back of a spoon. Discard solids. Add buttermilk, sugar, & vanilla to puree; stir until well blended. Cover & chill 1 hour. Pour strawberry mixture into freezer container of a 1 1/2-qt. electric ice-cream maker, and freeze according to manufacturer's instructions. (Instructions & times may vary.) Garnish.

Strawberry Chicken Salad

1/2 cup bottled poppy-seed dressing
1/4 cup minced green onions
3 tablespoons chopped fresh basil
1/2 teaspoon freshly ground pepper
4 cups chopped cooked chicken
2 cups diced fresh strawberries
Salt to taste
1 cup chopped toasted pecans

Stir together poppy-seed dressing, minced green onions, chopped fresh basil, & freshly ground pepper in a large bowl. Fold in chicken & strawberries; add salt to taste. Cover & chill 2 hours. Stir in pecans just before serving.

Balsamic Strawberries

1 quart fresh strawberries, quartered
1/4 cup sugar
4 teaspoons balsamic vinegar
8 round shortbread cookies
8 (3-oz.) vanilla ice-cream cups
Garnishes: chocolate curls, fresh basil sprigs

Combine strawberries, sugar, & vinegar in a medium bowl; let stand 1 to 2 hours at room temperature, stirring occasionally. Place shortbread cookies on individual servings plates. Remove ice cream from cups, & place on cookies. Spoon strawberry mixture over ice cream. Garnish, if desired. Serve immediately.