



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 29, 2013

Enjoy pre-holiday shopping today as you prepare for the 4th of July. A short work week means people will be home, and snacking will be plentiful. Make healthy choices and enjoy snacking on fresh fruits and vegetables purchased at Geauga Farmers Market today.



Have a Safe and
HAPPY 4th OF JULY



In addition to lots of our lettuce greens, expect to see garlic scapes, onions, beets, kohlrabi, cauliflower, sugar snap peas, and potatoes at the market. As strawberries come to an end, there may be some limited raspberries before the fruit turns blue to blueberries in July. But the inconsistent weather probably makes the blueberries at least another week off. I am certain that they will be worth the wait though. In the meantime, enjoy all the other great products that Geauga Farmers Market has to offer. Products 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.



Sautéed Sugar Snap Peas

1 1/2 pounds fresh sugar snap peas
 1 tablespoon good olive oil
 1 1/2 teaspoons kosher salt
 3/4 teas freshly ground black pepper,
 sea salt or fleur de sel, for serving

Remove and discard the stem end and string from each sugar snap pod. Heat the olive oil in a large saute pan over medium-high heat. Add the sugar snap peas, salt and pepper and saute, tossing occasionally for 3 to 5 minutes, until the sugar snap peas are crisp tender. Place the sugar snap peas in a serving bowl, sprinkle with sea salt and serve.

Cucumber Salad

3 lg cucumbers, peeled,
 thinly sliced
 1 cup white vinegar
 3/4 cup water
 3/4 cup sugar
 1 teaspoon salt
 dash ground cayenne pepper
 dash dried parsley flakes
 1/8 teaspoon black pepper
 dash dried leaf basil

Combine all ingredients except cucumbers; heat until sugar melts. Pour warm mixture over cucumbers. Store covered in refrigerator.

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
 Sandee River Farm
 Schultz Fruit Farm
 Sirna's Farm and Market
 Sisters Cakery Bakery
 Snickerdoodle Baking Company
 Sugar Me Desserterie
 Sweet Tooth

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Ham and Tomato Quiche

1 (8-oz.) package diced cooked ham
1/2 cup sliced green onions (about 4 onions)
1 (9-inch) frozen unbaked pie shell
1 tablespoon Dijon mustard
1 cup (4 oz.) shredded mozzarella cheese, divided
2 medium plum tomatoes, thinly sliced
1 large egg
1/3 cup half-and-half
1 tablespoon chopped fresh basil
1/8 teaspoon pepper
Garnishes: fresh basil sprigs, tomato slices

Sauté ham and green onions in a large nonstick skillet over medium heat 5 minutes or until ham is brown and any liquid evaporates. Brush bottom of pie shell evenly with mustard; sprinkle with 1/2 cup mozzarella cheese. Spoon ham mixture evenly over cheese, and top with single layer of sliced tomatoes. Beat egg and half-and-half with a fork until blended; pour over tomatoes. Sprinkle evenly with basil, pepper, and remaining 1/2 cup cheese. Bake on lowest oven rack at 425° for 20 to 23 minutes or until lightly browned and set. Cool on a wire rack 20 minutes. Cut into wedges to serve; garnish, if desired.

Balsamic & Parmesan Roasted Cauliflower

8 cups 1-inch-thick slices cauliflower florets, (about 1 large head)
2 tablespoons extra-virgin olive oil
1 teaspoon dried marjoram
1/4 teaspoon salt
Freshly ground pepper to taste
2 tablespoons balsamic vinegar
1/2 cup finely shredded Parmesan cheese
Preheat oven to 450°F.

Toss cauliflower, oil, marjoram, salt and pepper in a large bowl. Spread on a large rimmed baking sheet and roast until starting to soften and brown on the bottom, 15 to 20 minutes. Toss the cauliflower with vinegar and sprinkle with cheese. Return to the oven and roast until the cheese is melted and any moisture has evaporated, 5 to 10 minutes more.

Kohlrabi Salad

1 head kohlrabi
1/2 apple, such as Gala
2 tablespoons rice vinegar
2 tablespoons sesame oil
1 pinch cumin
1/2 teaspoon fish sauce
3 tablespoons chopped cilantro
Salt & freshly ground pepper to taste

With a sharp knife, cut off the "branches" of the kohlrabi, peel it with a vegetable peeler. Cut the kohlrabi into matchstick either using a sharp knife or a mandolin (I used the latter). Do the same with the apple. Toss the kohlrabi and the apple with the remaining ingredients and chill before eating.

Snap Peas with Meyer Lemon and Mint

Serves 4

1 pound snap peas, trimmed
1 tablespoon Meyer lemon juice
1 teaspoon Meyer lemon zest
3 tablespoons extra virgin olive oil
1 teaspoon minced shallot
1 tablespoon chopped mint leaves
Salt and freshly ground pepper, to taste

Fill a large bowl with water and ice. Set aside. Bring a large pot of water to a boil. Add snap peas and cook until just tender yet still crisp, about 2 minutes. Using a slotted spoon, transfer snap peas to ice water. Whisk all other ingredients together in large bowl. Drain snap peas and toss with the vinaigrette.



Raw Beet Salad

1 to 1½ pounds beets, preferably small
2 large shallots
Salt and freshly ground black pepper
2 teaspoons Dijon mustard, or to taste
1 tablespoon extra virgin olive oil
2 tablespoons sherry or other good strong vinegar
1 sprig fresh tarragon, minced, if available
1/4 cup chopped parsley leaves

Peel the beets and shallots. Combine them in a food processor and pulse carefully until the beets are shredded; do not purée. (Or grate the beets by hand and mince the shallots, then combine.) Scrape into a bowl.

Toss with the salt, pepper, mustard, oil and vinegar. Taste and adjust the seasoning. Toss in the herbs and serve.