



## 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>

**May 18, 2013**

It was a cold and damp first week, but good weather looks like it is going to hold out for us today. Make sure you pick up your transplant vegetable plants, annuals, and herbs. You have the rest of the weekend to get them into the ground. Evenings in Geauga County can still be questionable so if you plant now, make sure you continue to watch the weather for threats of frost. Plants covered with a breathable fabric survive the best when frost threatens young flowering plants. Vegetable transplants include many, many varieties of tomatoes, pepper and basil plants, annuals, potted and fresh cut herbs, perennials, and beautiful hanging baskets.

Produce has already started appearing on market stands. If you shop early, you will get to see rhubarb, asparagus, green lettuce, green garlic, arugula, leeks, onions, collards, and mushrooms. 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.

The Geauga Master Gardeners will be on site again this week to help you with your challenging gardening questions. Whether you are trying to find the perfect flower for your difficult location, or trying to determine how to properly supplement your soil, Master Gardeners can help you with those gardening and farming issues.

### Asparagus Spring Salad

1 lb asparagus sprigs, bottoms trimmed  
1 cup Roma tomatoes, thickly sliced  
2 cloves of garlic, minced  
1 tbsp olive oil  
2 tbsp balsamic vinegar  
3 oz of crumbled feta cheese  
Kosher salt  
Cracked black pepper

Boil asparagus 2 – 3 minutes until just tender. Drain water and set aside. Saute tomatoes and garlic in olive oil for about 5 minutes. Add vinegar and keep cooking until tomatoes are just warmed up, about 3 minutes. Lay asparagus on plate, pour tomato mixture over the top, and sprinkle with salt, pepper, and feta cheese.

### 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  
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  
Sugar Me Desserterie  
Sweet Tooth

Cheryl Hammon Market  
Manager  
(440) 474-9885  
[Cheryl@GaugafarmersMarket.com](mailto:Cheryl@GaugafarmersMarket.com)

### **Rhubarb Marmalade**

6 cups chopped fresh rhubarb  
6 cups sugar  
2 medium oranges

Combine rhubarb and sugar in a Dutch oven. Grind oranges, including the peels, in a food processor; add to rhubarb mixture. Bring to a boil. Reduce heat and simmer, uncovered, stirring often until marmalade sheets from a spoon, about 1 hour.

Remove from the heat; skim off foam. Carefully ladle hot mixture into hot half-pint jars, leaving 1/4-in. headspace. Remove air bubbles; wipe rims and adjust lids. Process for 10 minutes in a boiling-water canner. **Yield:** about 8 half-pints.

### **Asparagus Leek Chowder**

1 pound fresh asparagus, trimmed and cut into 1-inch pieces  
3 cups sliced fresh mushrooms  
3 large leeks (white portion only), sliced  
6 tablespoons butter  
1/4 cup all-purpose flour  
1/2 teaspoon salt  
Dash pepper  
2 cups chicken broth  
2 cups half-and-half cream  
1 can (11 ounces) whole kernel corn, drained  
1 tablespoon chopped pimientos

In a large saucepan, saute the asparagus, mushrooms and leeks in butter for 10 minutes or until tender. Stir in the flour, salt and pepper until blended. Gradually stir in broth & cream. Bring to a boil. Reduce heat; cook & stir for 2 min or until thickened. Stir in corn & pimientos; heat through. **Yield:** 7 servings.

### **Salt-free Lemon Vinaigrette Dressing**

2 tablespoons of chopped fresh herbs (such as parsley, tarragon, chives, basil, cilantro and oregano)  
1 tablespoon minced shallots  
1 teaspoon minced garlic  
Zest of one lemon  
Zest of one lime  
1 tablespoon Dijon mustard  
2 tablespoons lemon juice  
1/4 cup grape seed oil

Combine everything except the grape seed oil in a bowl and whisk until mixed. Slowly add oil, pouring a steady stream in while you whisk until dressing has thickened.

### **Asparagus Crab Soup**

8 cups chicken stock, divided  
1 medium onion, halved  
1 teaspoon fish sauce  
1/3 tsp freshly ground black pepper  
Salt  
2 1/2 lbs asparagus, cut into 1-inch pieces  
1/2 pound crab meat  
2 tablespoons corn starch  
2 large eggs, barely beaten together in a medium-sized bowl  
1/2 cup cilantro, chopped

Turn on broiler. Cover a sheet pan with aluminum foil, & place onion halves on, cut side up. Place pan underneath broiler, & cook onions until blackened & fragrant. Flip the onion halves, & blacken on the other side. Turn off heat. Pour 1/2 cup of chicken stock into a medium-sized bowl. Pour remaining 7 1/2 cups of stock into a large pot, along with blackened onions. Bring to a boil of medium-high heat. Add fish sauce, black pepper, a pinch of salt, & asparagus. Cook until asparagus is tender, four to five minutes. Stir cornstarch into 1/2 cup of chicken stock. Turn heat to medium, and in a slow steady stream, whisk this slurry into pot. Add crab. Let mixture thicken for a minute, stirring occasionally. Slowly stir the eggs into the pot, and cook until they set, about one minute. Season soup with salt to taste, and then ladle into four bowls. Garnish each with cilantro, and a little more freshly ground pepper.

### **Asparagus Fritters**

1 pound fresh asparagus spears  
1 tablespoon kosher salt or sea salt  
3 eggs, lightly beaten  
1 cup milk  
1 teaspoon vegetable oil  
2 1/2 cups self-rising flour\*  
Vegetable oil for deep-fat frying  
Lemon Garlic Aioli or honey

Wash asparagus. Cut asparagus tips & tender spear ends into 1-inch lengths. Measure 2 cups; set aside. In a 4- to 5-quart Dutch oven, combine 6 cups water & salt. Bring to boiling. Meanwhile, in a large bowl, combine 8 cups cold water with some ice cubes. To blanch, carefully add asparagus pieces to boiling water; cook for 2 to 3 minutes or until just crisp-tender. Cool quickly by plunging asparagus into ice water for 1 minute; drain well on several layers of paper towels. Set aside. For batter: In a medium bowl, use a wire whisk to combine eggs, milk & 1 tsp vegetable oil. Fold in flour, 1/4 cup at a time, stirring each time to distribute ingredients. (Batter should be thick enough to scoop with a spoon & hold its shape.) Stir asparagus into batter. In large saucepan or deep-fat fryer, heat 3 to 4 inches oil over medium-high heat to 325 degrees. Use a rounded measuring tablespoon of batter or a small ice cream scoop to carefully drop asparagus mixture into hot oil. (Be cautious of splattering oil.) Fry, a few fritters at a time, for 3 to 5 minutes or until golden, turning several times with a metal slotted spoon. Maintain oil temperature around 325 degrees. If browning too quickly, lower the heat to medium. Remove fritters from the hot oil using the slotted spoon. Drain on wire racks set over paper towels. Serve immediately with Lemon Garlic Aioli or honey.