



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>

August 3, 2013

Farmers work very hard all year long, and it's in August when we get to see all that they have worked for. The market is bursting at the seams with the variety of produce available. Peaches, zucchini, sweet corn, cauliflower, beets, blueberries, onions, collards, mushrooms, tomatoes, fresh herbs and seasonings. The list continues with fresh eggs, goat cheese, beef, poultry, leeks, summer squash, potatoes, beans. Are you full yet? Try some fresh bakery including bread, rolls, pies, muffins, granola, cupcakes, and cookies. There is also cheddar and other cheese varieties, leaf lettuce, kale, garlic, collards, kohlrabi, maple syrup, honey, soaps and lotions, jewelry, jam, wood crafts, teas, and flowering plants and shrubs. If you're thirsty try some lemonade or bottled water.

Did you find something we didn't list for sale today? Make it a scavenger hunt for the kids, and try and find something we didn't mention! Let us know if you do. It's our goal to spread the word and let everyone know all that you can find at the Geauga Fresh Farmers' Market each and every Saturday through October.

UPCOMING EVENTS

August has great things to offer at the Farmers Market. Expect to see the cooking creations from a new chef at the market. Erik Gaizutus from Mad Jack's Pub in Aurora will be offering up some great selections next week at the market. If we are lucky, he might even come back for a command performance later in the month. Also in August, the window display at Geauga Tourism will be featuring Geauga Fresh Farmers Market. If you get out to Middlefield, the display is at the Geauga Tourism office on 608 near 87. Also in August is our Corn Festival. Mark your calendars for August 17th. Corn from Geauga County will be reaching its peak at this time, and the tasting should be a grand event.

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GEAUGA FRESH FARMERS' MARKET MEMBERS - 2013

B Sweet Baking Company
 Blue Jay Orchard
 Chelsea Flower Garden
 Classic Kettle Corn
 Endeavor Farm
 Farm Girl Honey & Artful Clutter
 Fowl Play Farm
 Great Lakes Spices
 Hawthorne Springs Greenhouse
 Herb Thyme
 Hershberger Produce
 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
 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
 Sandee River Farm
 Schultz Fruit Farm
 Sirna's Farm and Market
 Sisters Cakery Bakery
 Storehouse Tea company
 Sugar Me Desserterie
 Sweet Tooth

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Chocolate Zucchini Cupcakes

1-1/4 cups butter, softened
1-1/2 cups sugar
2 eggs
1 teaspoon vanilla extract
2-1/2 cups all-purpose flour
3/4 cup baking cocoa
1 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt
1/2 cup plain yogurt
1 cup grated zucchini
1 cup grated carrots
1 can (16 ounces) chocolate frosting

In a large bowl, cream butter & sugar until light & fluffy. Add eggs, one at a time, beating well after each addition. Stir in vanilla. Combine the flour, baking cocoa, baking powder, baking soda & salt; add to the creamed mixture alternately with yogurt, beating well after each addition. Fold in zucchini & carrots.

Fill paper-lined muffin cups two-thirds full. Bake at 350° for 18-22 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks to cool completely. Frost cupcakes. Yield: 21 cupcakes.

Tomato Quiche

1 cup chopped onion
2 tablespoons butter
4 large tomatoes, peeled, seeded, chopped and drained
1 teaspoon salt
1/4 teaspoon pepper
1/4 teaspoon dried thyme
2 cups (8 ounces) Monterey Jack cheese, divided
1 unbaked pastry shell (10 inches)
4 eggs
1-1/2 cups half-and-half cream

In a large skillet, saute onion in butter until tender. Add the tomatoes, salt, pepper and thyme. Cook over medium-high heat until liquid is almost evaporated, about 10 to 15 minutes. Remove from the heat. Sprinkle 1 cup cheese into bottom of pie shell. Cover with tomato mixture; sprinkle with remaining cheese. In a small bowl, beat eggs until foamy. Beat in cream. Pour into pie shell. Bake at 425° for 10 minutes. Reduce heat to 325°; bake 40 minutes longer or until top begins to brown and a knife inserted near the center comes out clean. Let stand 10 minutes before cutting. Yield: 6-8 servings.

Blueberry Peach Pie

1 cup *sugar*
1/3 cup *all-purpose flour*
1/2 teaspoon *ground cinnamon*
1/8 teaspoon *ground allspice*
3 cups *sliced peeled fresh peaches*
1 cup *fresh or frozen unsweetened blueberries*
1 tablespoon *butter*
Pastry for double-crust pie (9 inches)
Milk
Cinnamon-sugar

In a large bowl, combine sugar, flour, cinnamon and allspice. Add the peaches and blueberries; toss gently.

Line pie plate with bottom crust; add the filling. Dot with butter. Top with a lattice crust. Brush crust with milk; sprinkle with cinnamon-sugar. Bake at 400° for 40-45 minutes or until crust is golden brown and filling is bubbly. Cool completely on a wire rack. **Yield:** 6-8 servings.

Fruit Salad with Cinnamon Chips

This is "the recipe", however using our lovely in season fruit from Geauga County – I would think blueberries and peaches would be a lovely alternative to this selection.

1 cup finely chopped fresh strawberries
1 medium navel orange, peeled & chopped
3 medium kiwifruit, peeled & chopped
1 can (8 ounces) unsweetened Crushed Pineapple in Juice, drained
1 tablespoon lemon juice
1-1/2 teaspoons sugar

CINNAMON CHIPS:

10 flour tortillas (8 inches)
1/4 cup butter, melted
1/3 cup sugar
1 teaspoon ground cinnamon

Directions

In a small bowl, combine the first six ingredients. Cover and refrigerate until serving. For chips, brush tortillas with butter; cut each into eight wedges. Combine sugar and cinnamon; sprinkle over tortillas. Place on ungreased baking sheets. Bake at 350° for 5-10 minutes or just until crisp. Serve with fruit salsa. Yield: 2-1/2 cups salsa (80 chips).