



GEAUGA FRESH FARMERS' MARKET

Come and experience all Geauga County has to offer.

OPEN SATURDAYS
May 10 - October 2014
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 2, 2014

Do you use Facebook ? Geauga Fresh Farmers Market has a Facebook page. Make sure you like us to get the most current updates about vendors and activities happening each week at the market. Corn is becoming more plentiful at the market, more vendors are selling the golden yellow ears. In addition to corn, you will be surprised at the variety of items available each week at the market. Make a point of it today, to check out a new vendors table this week.

Tea, granola, honey, soaps, lotions, hand-made items including wood items and jewelry, dog treats, olive oil, tie-dyed products, spices, and baked goods are some fantastic added value items that are available each week at the market. These unique products add a phenomenal value to shoppers. These treats are in addition to all the produce available each week.



Comedy Corner

Why shouldn't you tell a secret on a farm?
Because the potatoes have eyes and the corn has ears!

Why did the scarecrow win the Nobel Prize?
Because he was out standing in his field!

What day do potatoes hate the most?
Fry-day!

Tomato Cucumber Salad

6 medium tomatoes, seeds removed and chopped
1 medium cucumber, finely chopped
1 small red onion, finely chopped
1 teaspoon salt
¼ teaspoon pepper
½ cup cilantro, chopped and stems removed
1-2 tablespoons extra-virgin olive oil
1-2 tablespoons balsamic vinegar

In a medium bowl, combine the tomatoes, cucumber and red onion. Toss to combine. Sprinkle salad with salt and pepper, and then toss again. Add chopped cilantro and drizzle with olive oil and vinegar. Chill for at least 2 hours before serving.

GEAUGA FRESH FARMERS' MARKET MEMBERS - 2014

Aurora Springs
B Sweet Baking Co.
Blue Jay Orchard
Chelsea Flower Garden
Chagrin Valley Crepes & Smoothies
Crooked Kettle Popcorn Co.
Full Plate Farm
Endeavor Farm
Fowl Play Farm
Grace's Green Garden
Great Lakes Spices
Hawthorne Springs Greenhouse
Hershberger Produce
Jack's Mountain Orchard
Jarz n Bars Ltd
JLynn Creations
Little Wing Woodwork
Maple Crest Farm
Maplestar Farm
Messenger Century Farm
One Great Nut
Pheasant Valley Farm
Precious Resources
Preschool
Purple Peke
Ridgeview Farm
Rock Valley Run CSA & Greenhouse
SAND Farm LLC
Santee River Farm
Sirna's Farm & Market
Simply RAD Granola
Stacey Lee's Sugar & Spice
Storehouse Tea Co.
The Olive Scene
Two Ponys

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Meatloaf Cupcakes

1 teaspoon olive oil
1 cup finely chopped onion
1/2 cup finely chopped carrot
1 teaspoon dried oregano
2 garlic cloves, minced
1 cup ketchup, divided
1 1/2 pounds ground beef, extra lean (raw)
1 cup bread crumbs
2 tablespoons prepared mustard
1 teaspoon Worcestershire sauce
1/4 teaspoon freshly ground black pepper
2 large eggs
Cooking spray

Mashed Potatoes

4 cups cubed peeled potato (about 2 pounds)
1/4 cup 2% reduced-fat milk
1/4 cup low-fat sour cream
3 tablespoons butter
1/2 teaspoon salt
1/4 teaspoon freshly ground black pepper

Garnish

3 tablespoons chopped chives
4 pieces of bacon cooked and then chopped

Preheat oven to 350°. Heat olive oil in a large nonstick skillet over medium-high heat. Add chopped onion, chopped carrot, dried oregano, & minced garlic; sauté 2 minutes. Cool. Combine onion mixture, 1/2 cup ketchup, & remaining ingredients except cooking spray in a large bowl. Spoon the meat mixture into 12 muffin cups coated with cooking spray. Top each with 2 teaspoons ketchup. Bake at 350° for 25 minutes or until a thermometer registers 160°. Let stand for 5 minutes. While the meatloaf is cooking, make the mashed potatoes. Place potato in saucepan; cover with water. Bring to boil; cover, reduce heat, & simmer 10 minutes or until tender. Drain. Put potatoes into a ricer for best results. Return potato to pan. Add milk & remaining ingredients; stir with a spoon to desired consistency. If they are not creamy enough for you, add up to 1/4 cup more milk – although they need to be stiff enough to pipe on top. Put the potatoes into a pastry bag with a wide star tip and pipe mashed potatoes on top of meatloaf. Sprinkle with bacon crumbles and chopped chives.

Fresh Tomato, Basil, and Bacon Sandwiches

1 loaf of white bread or party rye
mayonnaise, to taste
1 pound of bacon, fried crisp and crumbled
2 cups (1 pint) grape tomatoes, sliced
1 bunch of fresh basil, washed and chopped

If using white bread, cut slices into desired shapes with cookie cutters. If using party bread, skip this step. Spread mayonnaise thinly onto the bread and sprinkle with crumbled bacon. Place slices of tomato on each slice of bread and sprinkle with fresh basil.

Tasty Beets

2 pounds beets (about 8)
1/2 cup sugar
1 tablespoon crystallized ginger, finely chopped
5 tablespoons red wine vinegar
1/4 cup orange juice
1 1/2 tablespoons cornstarch
salt, to taste
freshly ground black pepper, to taste
1 tablespoon unsalted butter
zest of 2 oranges, grated

Preheat to 350°. Rinse beets & trim stems & roots, leaving inch of each. Wrap beets individually in aluminum foil. Place on baking sheet & roast until tender, about 1 hour. Remove from oven & set aside until cool to handle. Unwrap beets & slip skins off. (Wear rubber gloves to prevent hands from being stained.) Cover & store in refrigerator until ready to use. Cut beets into 1/4-inch dice (about 4 cups), place in serving dish & set aside. In heavy saucepan over medium heat, whisk together sugar, crystallized ginger, vinegar, orange juice, cornstarch, salt & pepper. Bring to boil, whisking constantly until mixture is clear & thickened, about 4-5 min. Whisk in butter & zest, & cook just until butter is melted. Remove pan from heat, & pour sauce over beets. Toss gently, & cool completely before serving.

Squash Croquettes

2 cups yellow squash, finely chopped
1 cup onion, finely chopped
1 egg, beaten
1 teaspoon salt
1 teaspoon pepper
1/2 cup plus 1 tablespoon all-purpose flour
vegetable oil

Optional: Garnish with finely chopped fresh chives, or try Honey Mustard dip. In a large bowl, combine squash, onion, egg, salt & pepper. Mix well. Stir in flour. In a skillet, heat 1/2-inch oil over medium heat. Drop batter by spoon into oil. Cook about 3 minutes per side or until golden brown, turning once. Drain croquettes on paper towels.

Spinach-Topped Tomatoes Recipe

1 package (10 ounces) frozen chopped spinach
2 chicken bouillon cubes
Salt
3 large tomatoes, halved
1 cup soft bread crumbs
1/2 cup grated parmesan cheese
1/2 cup chopped onion
1/2 cup butter, melted
1 egg, lightly beaten
1 garlic clove, minced
1/4 teaspoon pepper
1/8 teaspoon cayenne pepper
Shredded Parmesan cheese, optional

In large saucepan, cook spinach according to package directions with bouillon; drain well. Cool slightly; press out excess liquid. Lightly salt tomato halves; place with cut side down on a paper towel for 15 minutes to absorb excess moisture. Meanwhile, in small bowl, combine spinach, bread crumbs, cheese, onion, butter, egg, garlic, pepper & cayenne pepper. Place tomato halves, cut side up, in a shallow baking dish. Divide the spinach mixture over tomatoes. Sprinkle with shredded cheese if desired. Bake at 350° for 15 minutes or until heated through.