



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 16, 2014

Yellow is surrounding us next week. It's that time. Next week at the Farmers Market, will be our annual corn festival. We will be sampling the juicy ears from 10 - 12 noon while supplies last of our Geauga County sweet corn along with some tasty varieties of paint. It's always fun to try some corn with new varieties of toppings to add extra flavor and a little bit of creativity to your corn on the cob. But in addition to corn, there will be other yellow things filling the streets of Chagrin Falls and South Russell. School officially starts on Tuesday August 19th. So be sure when you travel during school hours in the morning and again in the afternoon, you are extra careful for children waiting for their yellow school bus. I am sure they are just as excited as you will be next week waiting for your sweet corn.

**CORN FESTIVAL - NEXT WEEK 10am - 12noon
Fresh Geauga Sweet Corn and tasty Flavored Paints**

Geauga County Sweet Corn is plentiful at the market now. In addition, tomatoes, summer squash, and eggplant are showing up on some vendors' tables. Cucumbers, green beans, zucchini, onions, potatoes, beets, broccoli, cabbage, cauliflower, all types of lettuce, radishes, spinach, and herbs are present at the market. Seasonal produce varies from week to week, but expect to find many varieties and unique items filling our vendor's tables.

Fresh baked goods, locally raised meat, fresh flowers, fresh eggs, honey, hand-made soaps and lotions, jams and jellies, herbs and garlic, vegetables, teas, plants, and various craft items are consistently filling the market tents.

COMEDY CORNER

What new crop did the farmer plant?

Beets me!

Who tells chicken jokes?

Comedihens!

Why do cows like being told jokes?

Because they like being amooosed!

What do you call an arctic cow?

An eskimoo!

GEAUGA FRESH FARMERS' MARKET MEMBERS - 2014

Aurora Springs
B Sweet Baking Co.
Blue Jay Orchard
Carhops Burger Sauce
Chelsea Flower Garden
Chagrin Valley Crepes & Smoothies
Crooked Kettle Popcorn Co.
Endeavor Farm
Fowl Play Farm
Full Plate 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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Grilled Beets in Rosemary Vinegar

1/3 c balsamic vinegar
1 t chopped fresh rosemary
1 clove garlic, peeled & crushed
1/2 t Herbs de Provence
3 medium beets, sliced

In a medium bowl, mix balsamic vinegar, rosemary, garlic, & herbes de Provence. Place beets in the mixture & marinate at least 20 minutes. Preheat an outdoor grill for high heat & lightly oil grate. Place the beets & marinade mixture on a piece of foil large enough to wrap all ingredients & seal tightly. Place the foil packet on the prepared grill & cook 25 minutes, or until beets are tender. Remove beets from the packet & place directly on the grill grate for 2 to 5 minutes before serving hot.

Eggplant-Zucchini Parmesan

1 medium eggplant, peeled & cut into 1" cubes
1 medium zucchini, cut into 1" pieces
1 medium onion, cut into thin wedges
1 1/2 cup canned light spaghetti sauce
1/3 cup shredded parmesan cheese
1/4 cup finely shredded Parmesan cheese

In a 4 qt slow cooker, combine eggplant, zucchini, onion, spaghetti sauce, & 1/3 cup parmesan cheese. Cover & cook on low head setting for 4-5 hours or on high heat setting for 2- 2 1/2 hours. Sprinkle vegetables with an additional 1/4 c finely shredded cheese immediately before serving.

Kale Salad

6 cups chopped kale (remove center stem)
1/2 cup panko breadcrumbs
1/3 cup Parmesan cheese

Dressing:

3T olive oil Juice of 1 lemon
Salt and pepper Pinch of sugar

Fresh Corn-Rice Salad

4 ears fresh corn
1 1/2 c cooked rice, cooled
1 pint cherry tomatoes, halved
1 c fresh arugula
1 small red onion, cut in thin wedges
1 jalapeno pepper, thinly sliced
2 T red wine vinegar
2 T olive oil

Cook corn in salted, boiling water for 3 min. Remove from water, let cool. Cut corn from cob in planks. Combine cooked rice, tomatoes, arugula, onion, and pepper. Transfer to serving bowl, top with corn. Drizzle with vinegar and olive oil. Season with salt and pepper to taste.

Green Beans with Cherry Tomatoes

1 1/2 lbs green beans 1 1/2 c water
1/4 c butter 1 T sugar
3/4 t garlic salt 1/4 t pepper
1 1/2 t chopped fresh basil 2 c cherry tomato halves

Trim beans & cut into 2 inch pieces. Place beans & water in a large saucepan. Cover, & bring to a boil. Set heat to low, & simmer until tender, about 10 minutes. Drain off water, & set aside. Melt butter in a skillet over medium heat. Stir in sugar, garlic salt, pepper & basil. Add tomatoes, & cook stirring gently just until soft. Pour the tomato mixture over the green beans, & toss gently to blend.

Baked Summer Squash

(Can be mixed a day ahead & stored in the refrigerator until you're ready to bake it.)

3 pounds yellow squash or zucchini
1/2 cup (1 stick) butter, melted
1/2 cup chopped onion
2 eggs, lightly beaten
1 tablespoon sugar
1 teaspoon salt
1/2 teaspoon pepper
1 cup fresh bread crumbs

Slice the squash. Boil or steam until tender. Drain, then mash. Preheat the oven to 375degrees F. In a mixing bowl, combine the squash with half the melted butter, the onion, eggs, sugar, salt & pepper. Spoon into a 2-quart casserole dish. Combine the bread crumbs with the remaining butter & sprinkle over squash. Bake for about 45 minutes & serve hot.

Grilled Eggplant Panini Sandwich

2 tablespoons reduced-fat mayonnaise
2 tablespoons chopped fresh basil
2 tablespoons extra virgin olive oil, divided
8 1/2-inch slices eggplant
1/2 teaspoon garlic salt
8 slices whole-grain country bread
8 thin slices fresh mozzarella cheese
1/3 cup sliced roasted red peppers
4 thin slices red onion

Preheat grill to medium-high. Combine mayonnaise & basil in a small bowl. Using 1 tablespoon oil, lightly brush both sides of eggplant & sprinkle each slice with garlic salt. With the remaining 1 tablespoon oil, brush one side of each slice of bread. Grill the eggplant for 6 minutes, turn with a spatula, top with cheese, & continue grilling until the cheese is melted & eggplant is tender, about 4 minutes more. Toast the bread on the grill, 1 to 2 minutes per side. To assemble sandwiches: Spread basil mayonnaise on four slices of bread. Top with the cheesy eggplant, red peppers, onion & remaining slices of bread. Cut in half & serve warm.