



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 23, 2014

CORN FESTIVAL – TODAY 10am – 12noon **Fresh Geauga Sweet Corn and tasty Flavored Paints**

Geauga County Sweet Corn is the feature item today at the market during our 4th Annual Corn Festival. Today's corn samples are from Sirna's Farm and Market. If you like the corn samples, make sure you get a dozen to take home for your family. All the recipes of the toppings are on the back of this newsletter, and there are some additional ideas for some great paints to flavor your favorite sweet corn.

Man, woman, and child cannot survive on CORN alone. Make sure you visit all our vendors and see what they have to offer on their tables. There are some great products and great tastes in the market to fill your basket and please your family. Ask our vendors about preparation and storage, they will have lots of great ideas for you.

In addition to corn, tomatoes, summer squash, and eggplant are present on some vendors' tables. Cucumbers, green beans, zucchini, onions, potatoes, beets, broccoli, cabbage, cauliflower, all types of lettuce, radishes, spinach, and herbs are also at the market. Seasonal produce varies from week to week, but expect to find many varieties and unique items filling our vendor's tables. Today, expect to see cantaloupe as well.

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.

Joining today at the market are two new vendors who will adding their goods to the great mix of products available at the market. Elderberry Trail Farm grows elderberries, and then turns their home-grown elderberries into delicious syrups and jellies. Make sure you stop by their market booth and welcome them as a new vendor.

Another vendor joining is Castlewood Farm. This flower farm has 25 different varieties of dahlias, and Faith Pescatore is ready to share her blooming flowers with you. Brighten your table with a beautiful bouquet of these amazing flowers.

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

Larissa Bailey, Market Manager
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Try some of these creative toppings for your corn

Maple-Dijon

¼ cup maple syrup
2 T Dijon mustard

Honey Butter

1 stick room temperature butter
2 T honey

Southwest

1 stick softened butter
1 T Great Lakes Southwest seasoning

Miso Butter

4 T miso paste
1 stick softened butter
Chopped seaweed

Chipotle Lime

½ C mayonnaise
1 chipotle in adobo, chopped finely
2 T lime juice
1 ½ t grated lime zest
1 t salt
½ C grated asiago or parmesan cheese

Hoisin-Sesame

¼ C hoisin sauce
¼ C honey
2 T reduced sodium soy sauce
2 T lime juice
Sprinkle with toasted sesame seeds.

Bacon

Brush corn with bacon fat, roll in diced bacon, panko and fresh chopped basil.

Jerk Curry Mayo + Coconut

½ C mayonnaise
½ t grated ginger
¼ t cayenne
½ t cinnamon
2 ½ t curry powder
2 C toasted coconut
Paint with spiced mayo and roll in coconut.

Try some other toppings for your corn. The possibilities are endless – get creative!

Sour Cream Sauce

1 cup sour cream room temperature
2 tablespoons butter melted

Mix together the sour cream & butter to make a sauce. If the sour cream is too cold the sauce will not be smooth. Paint on corn & add salt, coarsely ground pepper & shredded cheese to taste.

Mexican Corn Paint

3 or 4 jalapeno peppers – depending on hotness
3 big tomatoes
1 clove of garlic
finely chopped onion
chopped cilantro

Roast jalapenos in oven with oil until tender. Remove skin & core tomatoes then boil with garlic until soft. Chop off jalapeno pepper stems & place in blender with tomatoes & garlic to make a smooth paste. Add chopped onion, cilantro & salt to taste. Paint on corn with brush.

Butter with Garlic

Melt butter and add crushed garlic to your liking, paint on corn.

Lime and Chive BBQ Corn Paint

1/2 cup (1 stick) unsalted butter, room temp.
1/3 cup finely chopped fresh chives
2 teaspoons fresh lime juice
1 teaspoon finely grated lime peel
1/2 teaspoon fine sea salt
¼ cup Carolina BBQ Spice *
Pinch of cayenne pepper

Southwest spice, Orange, Maple Corn Paint

1/4 cup (1/2 stick) unsalted butter
2 tablespoons frozen orange juice concentrate
¼ cup Southwest Spice Blend *
2 teaspoons maple syrup
1/4 teaspoon salt

Goat Cheese Corn Paint

1/2 stick unsalted butter, softened
7 ounces Fresh Goat Cheese
1/4 cup finely chopped mint

*Spice blends are available from Great Lake Spices at the Geauga Farmers Market.

Other combinations you may want to try on your corn!

1. Fresh sage, rosemary leaves, and butter
2. Hummus, red pepper, olive tapenade
3. Curry powder, chopped pistachios, melted butter
4. Coarse sea salt, cracked black pepper, cumin seeds, olive oil
5. Mayonnaise, Mexican cojita cheese, ground chili powder
6. Herbed pepper seasoning blend with butter
7. Guacamole, fresh squeezed lime juice
8. Cinnamon, granulated sugar, melted butter
9. Pesto sauce, freshly grated parmesan cheese
10. Fruit chutney with melted butter
11. Butter, basil, parsley, and salt.