



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 30, 2014

Have a Safe Celebration to the end of the Summer!

The reason for the season: To celebrate the social and economic contributions of the workers of the United States. We've been celebrating since 1882. But it wasn't until Grover Cleveland signed this into law in 1894 that this became a National Holiday



On the tables now - tomatoes, squash, eggplant, garlic, sweet corn, beets, radishes, cantaloupes, potatoes, leeks, onions, fennel, arugula, green and wax beans, peas, broccoli, cabbage, cauliflower, tomatoes, in addition to a variety of greens, zucchini, fresh herbs, honey, maple syrup, jams and jellies, fresh bakery, olive oil, a variety of teas, spice blends, local meats, fresh flowers, soaps and lotions, as well as local crafts and other products.

Brighten up your holiday weekend table with products from the Geauga Fresh Farmers Market. In addition, many of our vendors participate in the Great Geauga County Fair. If you see our vendors at the fair in Burton, make sure you stop by and say hello.

Beginning on Saturday, September 13th and running through the end of the season, we will have a special new vendor. Debbie will be joining us with her custom-smoked bacon! Her stall will have samples for you to try and she will take orders for later delivery.

GEAUGA FRESH FARMERS' MARKET MEMBERS - 2014

Aurora Springs
B Sweet Baking Co.
Blue Jay Orchard
Carhops Burger Sauce
Castlewood Farm
Chelsea Flower Garden
Chagrin Valley Crepes & Smoothies
Crooked Kettle Popcorn Co.
Elderberry Trail Farm
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
Sandee River Farm
Sirna's Farm & Market
Simply RAD Granola
Stacey Lee's Sugar & Spice
Storehouse Tea Co.
The Olive Scene
Two Ponys

At the end of the weekend, we will be flipping the calendar. Can you believe September will be here, and that always means the month of change. As the weather begins to change, expect some cooler mornings and possibly some colder and wetter Saturdays. But never fear, the Geauga Farmers Market will be in South Russell thru October 11th. So stay up to date on the weather, and join us some great harvests as the weather gets cooler.



Larissa Bailey, Market Manager
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Sausage and Peppers over Rice

2 green peppers sliced
1 red pepper sliced
2 onions sliced
3 cloves of garlic, sliced
1 lb. sausage in pieces
2 large tomatoes diced

Cook the onion in oil, add the peppers, then add the garlic, then the sausage and last the tomatoes. Optional: add some pepper flakes. Cook and serve over rice.

Cantaloupe and Chicken Salad

1/4 cup plain yogurt
1/4 cup mayonnaise or salad dressing
1 tablespoon fresh lemon juice
1 tablespoon chopped fresh chives
1/4 teaspoon salt
5 cups 1-1/2-inch pieces fresh cantaloupe
2-1/2 cups cut-up, cooked chicken
1 cup red or green grapes, cut in half
1 medium cucumber, cut into strips

Mix yogurt and mayonnaise in large bowl. Stir in lemon juice, chives and salt. Stir in remaining ingredients. Serve immediately, or refrigerate until chilled, at least 2 hours but no longer than 24 hours.

Corn Tomato Salsa

4 ears white sweet corn
1/2 cup chopped red onion
1 large ripe tomato, chopped
1 tomatillo, husked & coarsely chopped
Juice of 1 lime
1 teaspoon ground cumin
1-2 cloves garlic, minced
1 (4 ounces) can green chiles, chopped
1/2 cup chopped fresh cilantro,
Salt and pepper to taste

Blanch corn in boiling water for 3 minutes, chill immediately and cut from cob. Or microwave corn for 3-5 minutes on high, chill in cold water and cut from cob. Place in medium size bowl, add rest of ingredients; served chilled.

Chunky Watermelon Salsa

1 lime
2 cups, 1/2 inch pieces seeded watermelon
1 c 1/2 pieces seeded, peeled cucumber
1/4 c sliced green onions
2 T minced cilantro
2 t minced seeded jalapeno chili
1 t sugar

Cut, peel and white pith from lime. Cut lime into 1/4 in pieces. Place in medium bowl. Add all remaining ingredients. Season with salt and pepper. Toss to blend. Cover and refrigerate 30 minutes (can be made 2 hrs ahead - keep refrigerated). Serve chilled.

Poached Chicken Breast with Summer Beans and Charred Tomato Vinaigrette

4 each boneless skinless chicken breasts
4 cups chicken stock, hot

For the chicken: Season the chicken with a little thyme, salt and pepper and wrap the chicken in saran wrap and simmer gently by bringing the stock just to a simmer, then gently dropping in the chicken breasts and cover. Turn the heat off and allow the chicken to poach until an internal temperature of 165 degrees is reached.

1/2 pound fresh summer beans, (green, wax, runner)
1/4 cup onion, sliced thin
2 tablespoons fresh chopped herbs (chives, parsley, tarragon, chervil)
Salt and pepper to taste

1 clove garlic, sliced thin
2 tablespoons olive oil

While the chicken is poaching, bring a large pot of well salted water to a boil. Drop in the beans and cook for 1-2 minutes. Remove and place the beans into ice water. Once they are cool, drain and reserve for later use. To serve: Sauté the garlic, onions and olive oil until the garlic is just soft. Add the beans and cook for 1-2 more minutes. Season and add the herbs. Serve with the poached chicken and the charred tomato vinaigrette.

For the Charred Tomato Vinaigrette
2 large vine ripe tomatoes 1 small onion
4 cloves garlic 1/2 cup olive oil
2 tablespoon honey 1/4 cup champagne vinegar
Salt and pepper Cayenne pepper

Preheat the oven to 400 degrees. Toss the tomato, onion and garlic in 2 tablespoons olive oil. Place on a cookie tray & roast in the oven until charred. The more color they get the better. Once cooked cool allow to cool to room temperature until ready to use. In the jar of the blender combine the vegetables, honey & vinegar, blend until smooth. While the blender is running slowly drizzle in the oil until emulsified. Season to taste with the salt, pepper and cayenne.