



## 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 9, 2014**

Geauga Farmers have a lot to bring to the table. The produce is available each and every week at the market despite the cooler than usual temperatures, and the colder nights. The extremely cold winter destroyed peaches. We continue to wonder the lasting effects of cold temperatures will have on tomatoes and melons. However, even with all the troubles and tribulations suffered by our farmers, great products have remained plentiful at the market. Your variety might be a little more limited, but we are all impressed with how successful they have been. They have been able to play the hand they were dealt in the 2014 weather tournament. Enjoy your visit today, and make sure you stop back again next week.

NATIONAL FARMERS WEEK - AUGUST 3 - 9th



### 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  
 J Lynn 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

### Grilled Corn Salad

4 ears fresh corn on the cob  
 1/2 cup bottled reduced-calorie clear Italian salad dressing  
 2 cups shredded fresh spinach  
 2 cups red and/or yellow cherry tomatoes, halved  
 2 teaspoons snipped fresh oregano or basil  
 2 tablespoons finely shredded Parmesan cheese  
 Fresh oregano or basil leaves (optional)

Husk and silk corn. Brush each ear of corn with some of the Italian salad dressing. Place corn on the rack of an uncovered grill directly over medium coals. Grill for 15 to 20 minutes or until tender, turning often. (Or place brushed ears in a shallow baking pan; bake in a 425 degree F oven for 30 minutes, turning once.) When cool enough to handle, cut kernels from cobs (you should have about 2 cups kernels). In a large bowl, combine corn kernels, spinach, tomatoes, and the 2 teaspoons snipped oregano or basil. Add remaining Italian salad dressing; toss to coat. Spoon corn mixture into six small mugs or bowls. Sprinkle individual servings with Parmesan cheese. If desired, garnish with oregano or basil leaves. Makes 6 servings.

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### Summer squash & white bean saute

- 1 tablespoon extra-virgin olive oil
- 1 medium onion, halved and sliced
- 2 cloves garlic, minced
- 1 medium zucchini, halved lengthwise and sliced
- 1 medium yellow summer squash, halved lengthwise and sliced
- 1 tablespoon chopped fresh oregano, or 1 teaspoon dried
- 1/4 teaspoon salt
- 1/4 teaspoon freshly ground pepper
- 1 15-19 oz can cannellini or great northern beans, rinsed
- 2 medium tomatoes, chopped
- 1 tablespoon red-wine vinegar
- 1/3 cup finely shredded Parmesan cheese

Heat oil in a large nonstick skillet over medium heat. Add onion and garlic and cook, stirring, until beginning to soften, about 3 minutes. Add zucchini, summer squash, oregano, salt and pepper and stir to combine. Reduce heat to low, cover and cook, stirring once, until the vegetables are tender-crisp, 3 to 5 minutes. Stir in beans, tomatoes and vinegar; increase heat to medium and cook, stirring, until heated through, about 2 minutes. Remove from the heat and stir in Parmesan.

### Herbed Pasta Primavera

- 1 3/4 cups dried penne pasta (8 ounces)
- 1 3/4 cups baby carrots,
- 1 tablespoon olive oil
- 1 1/2 cups fresh green beans, 2" pieces
- 1 medium onion, chopped
- 3/4 cup chicken broth
- 2 cloves garlic, minced
- 2 cups zucchini and/or yellow summer squash, halved lengthwise & 1/4" thick slice
- 2 tablespoons snipped fresh basil
- 1/4 teaspoon salt
- 1/4 cup sliced almonds, toasted
- Grated or finely shredded Parmesan cheese (optional)
- Cracked black pepper

Cook penne according to package directions; drain. Return penne to hot saucepan; cover and keep warm. Meanwhile, in a large skillet cook and stir carrots in hot olive oil for 5 minutes. Add green beans, green onion, broth, and garlic. Reduce heat and simmer, uncovered, for 3 minutes, stirring occasionally. Stir in squash. Simmer, uncovered, for 4 to 5 minutes or until vegetables are crisp-tender, stirring occasionally. Toss vegetable mixture, basil, and salt with penne. Sprinkle with almonds, cheese (if desired), and pepper.

### Gourmet Grilled Cheese Farmers Market Style

- 1/4 cup mayonnaise
- 2 cups fresh baby spinach
- 1 teaspoon minced garlic
- 1/4 teaspoon salt
- 1/4 teaspoon pepper
- 8 1/2" thick slices sourdough bread
- 2 tablespoons olive oil
- 1/2 of 4 ounce package garlic-and-herb goat cheese, softened
- 1 small zucchini, thinly sliced lengthwise
- 1 tomato, sliced

In a blender or food processor combine the mayonnaise, 1 cup of the spinach, the garlic, salt, and pepper. Set aside. Brush one side of each slice of bread with the olive oil; place, oiled side down, on waxed paper. Spread goat cheese on half of the slices; layer zucchini, tomato, and remaining spinach on top. Spread some of the spinach mayonnaise on remaining slices; place bread on top of vegetables, spread side down. Cook sandwiches in a very large skillet over medium-high heat for 6 to 8 minutes or until bread is golden brown, turning once. Pass any remaining spinach mayonnaise.

### Lime couscous with summer veggies

- 1 10 ounce package couscous
- 4 medium carrots, coarsely chopped (2 cups)
- 1 tablespoon olive oil
- 2 medium zucchini and/or yellow summer squash, quartered lengthwise & sliced into 1/2" pieces
- 6 green onions, sliced into 1" pieces
- 1/2 cup lime or lemon juice
- 1/4 cup olive oil
- 1 tablespoon honey
- 1 teaspoon salt
- 1/2 teaspoon freshly ground black pepper
- 1/2 cup chopped walnuts, toasted
- 2 ounces Parmigiano-Reggiano cheese, shaved

Prepare couscous according to package directions. Meanwhile, in a large skillet cook and stir carrots in hot oil for 2 minutes. Add zucchini and green onion; cook and stir 6 minutes or until vegetables are just tender. Transfer couscous to large bowl and fluff with a fork. Add carrot mixture. In a screw-top jar combine lime juice, oil, honey, salt, and black pepper. Cover and shake well. Pour over couscous mixture; toss to combine. Top with walnuts and cheese.