



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>

July 19, 2014

Kids Day at the Farmers' Market

Face Painting 10am - 12 noon
Meet the Farmer - Every Saturday
Scavenger Hunt and Coloring Pages

Having your children meet the farmers who grow food for them is one of the highlights this farmers market has to offer our younger customers. As we celebrate Kid's Day at the market, make sure you bring your kids for all the fun activities we have planned as well as to meet and talk with our farmers. We have a special face painting station planned for children. Art by Ali will be doing face painting and glitter tattoos. In addition, there will be a special scavenger hunt so you can meet more of the farmers and find some exciting stuff at the market. There will also be some coloring pages that your children can do at the market booth table.

GROWING SEASON IS IN FULL SWING! Enjoy strolling through our farmers' stands and enjoying the local products from Geauga County. Our seasonal products vary from week to week. Last week we enjoyed the sweet taste of fresh blueberries and raspberries. With any luck, this week we may even see the first Geauga County Sweet Corn. Peaches will be added to the fruitful mix in the coming weeks. Zucchini, potatoes, peas, beans, salad greens, cucumbers, tomatoes, broccoli are plentiful. What a great place to shop for all your fresh fruit and vegetable needs. Don't forget about your soaps, flowers, baked goods, herbs, teas, jams, sauces, honey, meats including beef and chicken, coffee, granola, olive oil, and hand crafted items. **WOW! What a great place to shop for all your local needs.**

GEAUGA FRESH FARMERS' MARKET MEMBERS - 2014

Aurora Springs
 B Sweet Baking Co.
 Blue Jay Orchard
 Carhop's 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
 Sandee River Farm
 Sirna's Farm & Market
 Simply RAD Granola
 Stacey Lee's Sugar & Spice
 Storehouse Tea Co.
 The Olive Scene
 Two Ponys

MORE than 10 reasons to shop at the Geauga Fresh Farmers' Market

- Freshness
- Great flavor
- Supports GEAUGA farms
- Higher nutrient content
- Locally grown
- Recipes always available
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- Convenient Parking
- Great taste
- Seasonal produce
- Protects the environment
- Variety
- Confidence in knowing where your food is grown
- Community Involvement
- Social Gathering

Larissa Bailey, Market Manager
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Tex Mex Summer Squash Casserole

7 medium yellow summer squash, sliced about 10 cups
2 ¼ cups shredded cheddar cheese, divided
1 medium onion, chopped
1 can (4oz) chopped green chilies
1 can (4oz) diced jalapeno peppers, drained
1/3 cup all purpose flour
½ teas salt
¾ cup salsa
4 green onions, sliced
¼ cup chopped red onion

Preheat oven to 400°. In a large bowl, combine squash, ¾ cup cheese, onion, chilies & jalapenos. Sprinkle with flour & salt; toss to combine. Transfer to a greased 13x9-in. baking dish. Bake, covered, 30-40 min or until squash is tender. Spoon salsa over top; sprinkle with remaining 1-1/2 cups cheese. Bake, uncovered, 10-15 minutes longer or until golden brown. Let stand 10 minutes. Top with green & red onions before serving.

Red Onion and Cucumber Salad

¼ c minced red onion
3 T red wine vinegar
1 large cucumber, sliced thin
1 T sugar

Mix the onion with cucumber, vinegar, and sugar. Cover and chill up to 4 hours. Add salt to taste. 5 - 6 servings.

Italian Garden Salad (pasta garden salad)

8 oz uncooked spaghetti
1 cup cut fresh green beans

Dressing

6 Tbsp canola oil
3 Tbsp Sugar
2 Tbsp white wine vinegar
1 Garlic clove, minced
1 teas salt
1 teas dried parsley flakes
1 teas dried basil
½ teas dried oregano
¼ teas onion powder

Salad

2 cups cubed cooked chicken
1 medium green pepper, chopped
4 oz Colby-Monterey Jack
1 medium zucchini, sliced
1 small yellow summer squash, sliced
8 cherry tomatoes, halved
1 small red onion, halved and sliced
Shredded parmesan cheese

Cook spaghetti according to package directions, adding the green beans during the last 4 minutes of cooking. Meanwhile, in a large bowl, combine the dressing ingredients. Add the chicken, pepper, Colby-Monterey Jack cheese, zucchini, squash, tomatoes & onion. Drain spaghetti & beans; rinse in cold water. Add to the other ingredients & toss to coat. Refrigerate until chilled. Sprinkle with Parmesan cheese if desired.

Summertime Barbeque Sauce

4 cups finely chopped onion
1 cup canola oil
4 garlic cloves, minced
4 cups water
3 cups ketchup
1 1/3 cups lemon juice
¾ cup sugar
½ cup Worcestershire sauce
¼ cup prepared mustard
2 Tbsp salt
2 Tbsp steak sauce
2 Tbsp liquid smoke, optional
1 teas hot pepper sauce

In a Dutch oven, saute onion in oil for 8-10 minutes or until tender. Add garlic; cook 1 minute longer. Stir in the remaining ingredients. Bring to a boil. Reduce heat; simmer, uncovered, for 15 minutes. Cool. Transfer to storage containers; cover and refrigerate overnight. Yield: 3 quarts.

Fresh Broccoli Salad

2 heads fresh broccoli	1 red onion
1/2 pound bacon	3/4 cup raisins
3/4 cup sliced almonds	1 cup mayonnaise
1/2 cup white sugar	2 T white wine vinegar

Place bacon in a deep skillet and cook over medium high heat until evenly brown. Cool and crumble. Cut the broccoli into bite-size pieces and cut the onion into thin bite-size slices. Combine with the bacon, raisins, your favorite nuts and mix well. To prepare the dressing, mix the mayonnaise, sugar and vinegar together until smooth. Stir into the salad, let chill and serve.

Pizza Macaroni Salad

1 lb spiral macaroni, cooked and drained
3 medium tomatoes, diced and seeded
16 oz cheddar cheese, cubed
2 bunches green onions, sliced
3 oz sliced pepperoni
¾ cup canola oil
2/3 cup grated parmesan cheese
½ cup red wine vinegar
2 teas dried oregano
1 teas garlic powder
1 teas salt
¼ teas pepper
Croutons, optional

In a large bowl, combine macaroni, tomatoes, Cheddar cheese, green onions and pepperoni. In a small bowl, combine oil, Parmesan cheese, vinegar and seasonings. Pour over macaroni mixture; toss to coat. Cover and refrigerate for several hours. Top with croutons just before serving if desired. Yield: 16 servings.