



## 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>

**June 28, 2014**

### **STRAWBERRY FESTIVAL** TODAY FROM 10am - 12noon

Taste strawberry shortcake with Geauga Fresh Strawberries  
Strawberries are from - Ridgeview Farms  
Shortcake is from B Sweet Baking Company

A great way to start the summer and enjoy Geauga Farmers Market  
Check our website for additional events this summer including the corn festival, tomato festival and salsa contest.

#### **Feature Vendors**

**Little Wing Woodwork** was new to the market last year, and has returned as a veteran this year. The beautiful cutting boards are on display at his market tent. What a nice addition this can make to your kitchen. If you haven't replaced your cutting boards in a few years, consider doing so - especially if you have darkened spots - or you know your husband cut raw chicken on it when you weren't looking.

**JLynn Creations** is also a returning vendor to the market. Her jewelry and repurposed spoon collection is a site to see. If you haven't seen the turtles made from spoons, and the garden markers you are missing out. In addition, her stamped jewelry collection for both men and women is one of a kind creations. Please visit her for graduation needs, weddings, birthdays, or just to add to your collection of unique pieces that will sure turn heads when you wear it at the next party.

The **Purple Peke** is owned by Holly. She makes natural aromatherapy dog products and is certified in canine aromatherapy. She will have: shampoos, conditioners, flea, tick and mosquito repellents, flea collars and bandanas, allergy and yeast relief, ear, mouth and paw care, massage shampoo bars, wellness, fun collar accessories, interactive dog activity kits, and natural, fresh dog treats and snacks. We have lots of doggy customers who will be glad to see her.

**HAVE A SAFE AND HAPPY 4<sup>th</sup> of JULY -  
WE WILL SEE YOU ON THE 5<sup>th</sup> !!  
WILL YOU BE HERE**

#### **GEAUGA FRESH FARMERS' MARKET MEMBERS - 2014**

Aurora Springs  
B Sweet Baking Co.  
Blue Jay Orchard  
Chelsea Flower Garden  
Chagrin Valley Crepes & Smoothies  
Crooked Kettle Popcorn Co.  
Dorsel Finn Farm  
Endeavor Farm  
Fowl Play 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  
Purple Peke  
Precious Resources  
Preschool  
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  
Whisper Point

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### **Strawberry Avacado Salsa**

1 cup finely chopped strawberries  
1/4 cup finely chopped peeled avocado  
2 tablespoons finely chopped red onion  
2 tablespoons chopped fresh cilantro  
1/2 teaspoon grated lime rind  
2 tablespoons fresh lime juice  
2 teaspoons finely chopped seeded jalapeño pepper  
1/4 teaspoon sugar

Combine all ingredients in a medium bowl; toss gently. Serve immediately.

### **Strawberry Mousse**

1 cup finely chopped strawberries  
1/2 cup sugar, divided  
5 tablespoons water, divided  
3/4 teaspoon unflavored gelatin  
Dash of salt  
2 large egg whites  
1/4 teaspoon vanilla extract  
1/2 cup heavy whipping cream

Combine chopped strawberries and 1 tablespoon sugar in the bowl of a mini chopper or food processor, and toss gently. Let stand for 10 minutes. Process until smooth. Pour 2 tablespoons water in a large bowl, and sprinkle with gelatin. Let stand for 5 minutes. Place 6 tablespoons sugar, the remaining 3 tablespoons water, and dash of salt in a small heavy saucepan over medium-high heat; bring to a boil, stirring just until sugar dissolves. Cook, without stirring, until a candy thermometer registers 240° (about 4 minutes). Add egg whites to gelatin mixture; beat with a mixer at high speed until foamy. Gradually add remaining 1 tablespoon sugar, beating at high speed until soft peaks form. Gradually pour hot sugar syrup into egg white mixture, beating first at medium speed and then at high speed until stiff peaks form. Beat in vanilla. Place cream in a large bowl; beat with a mixer at high speed until stiff peaks form. Gently fold one-fourth of egg white mixture into whipped cream. Fold in the remaining egg white mixture. Fold in strawberry mixture. Spoon about 1/2 cup mousse into each of 6 dessert glasses; chill 2 hours or until set

### **Stir-Fried Snow Peas**

Recipe from: Disney's Family Cookbook

Put your kids to work stripping the stems off snow peas! Chinese flavorings make any vegetable more appetizing to kids.

2 teaspoons sesame oil  
1/2 teaspoon fresh minced ginger  
1 pound fresh snow peas  
8 oz can of water chestnuts, sliced  
1 Tablespoon soy sauce

In a fry pan or wok, warm the sesame oil over medium-high heat. Add the ginger, snow peas, water chestnuts, and soy sauce, and stir-fry for 3-5 minutes or until the peas turn bright green. Serves 4-6.

### **Lavender-Scented Strawberries with Honey Cream**

1/3 cup water  
1/3 cup sugar  
1/2 teaspoon dried lavender (such as McCormick)  
1/2 teaspoon unflavored gelatin  
1 tablespoon water  
1/4 cup honey  
2 tablespoons cornstarch  
1/8 teaspoon salt  
3 large egg yolks  
1 cup 2% reduced-fat milk  
1 (6-ounce) container 2% Greek-style plain yogurt  
2 cups quartered strawberries

Bring first 3 ingredients to a boil in small saucepan; cook 1 minute or until sugar dissolves, stirring occasionally. Remove from heat; let stand 10 minutes. Strain syrup through a sieve into a small bowl; discard solids. Chill. Sprinkle gelatin over 1 tablespoon water in a small bowl. Let stand 1 minute or until gelatin dissolves. Combine honey, cornstarch, salt, & egg yolks in a medium bowl; stir well with a whisk. Heat milk over medium-high heat in a small heavy saucepan to 180° or until tiny bubbles form around edge (do not boil). Gradually add hot milk to egg mixture, stirring constantly with a whisk. Return milk mixture to pan. Cook over medium heat until thick & bubbly (about 2 minutes), stirring constantly. Remove from heat; add gelatin mixture, stirring well. Pour milk mixture into a bowl; stir occasionally until cool but not set (about 20 minutes). Stir in yogurt. Spoon 1/4 cup yogurt mixture into each of 8 dessert glasses or bowls. Cover & chill at least 2 hours. Top each serving with 1/4 cup strawberries, & drizzle with 2 teaspoons syrup.



### **White Bean and Garlic Scapes Dip**

1/3 cup sliced garlic scapes (3 to 4)  
1 Tbsp freshly squeezed lemon juice, more to taste  
1/2 teaspoon coarse sea salt, more to taste  
Ground black pepper to taste  
1 can (15 ounces) cannellini beans, rinsed & drained  
1/4 cup extra virgin olive oil, more for drizzling.

In a food processor, process garlic scapes with lemon juice, salt and pepper until finely chopped. Add cannellini beans and process to a rough purée. With motor running, slowly drizzle olive oil through feed tube and process until fairly smooth. Pulse in 2 or 3 tablespoons water, or more, until mixture is the consistency of a dip. Add more salt, pepper and/or lemon juice, if desired. Spread out dip on a plate, drizzle with olive oil, and sprinkle with more salt. Yield: 1 1/2 cups.