



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 7, 2014

Summer is here. As the warm days and cool nights continue to embrace Geauga County, we continue to enjoy beautiful weather. It's not hot, but nobody is complaining. The warmer weather has done one thing – its making berries ripen.

Last week we welcomed back, **Hersberger Produce** to the market. Their fabulous tomatoes filled their table. Did you get to taste them yet? You would be surprised at how flavorful the greenhouse tomatoes taste. Make sure you stop by their market booth to taste their organic produce. Hersberger Produce is one of our certified organic vendors at the market.

This week coming back is **Ridgeview Farms**. They will be traveling from just over the county line in Mesopotamia to South Russell with their great tasting berries. It's been a couple of years since Ridgeview has been at the market, but it's nice to see them back with the 'next generation' of farmers bringing berries to the market. Best of luck to you. In addition to strawberries from Ridgeview, there will be several other vendors bringing the tasty red berries to the market. Check out **Maple Crest Farm** as well. Berries will probably be in short supply this week, because its still early, but as the month of June continues expect them to be more plentiful each week.

Strawberry Shortcake Tiramisu

4 egg yolks
 ¼ cup granulated sugar, plus 1 teaspoon (divided)
 8 ounces cream cheese, softened
 1 cup heavy whipping cream
 pinch salt
 18 lady fingers
 2 cups strawberries
 ¼ cup orange juice
 prepared whipped cream
 strawberry syrup

Slice strawberries & sprinkle with 1 teas. sugar. Stir to combine & set aside. In stand mixing bowl fitted with a whisk attachment, combine egg yolks & sugar. Mix on medium until sugar & egg mixture is light & fluffy, about 3-5 minutes. Add salt, whipping cream & cream cheese. Whip until mixture is thick & fluffy, about 3 minutes. Meanwhile, pour orange juice into a wide bowl. Once cream is done, layer your dessert in a trifle dish. Dip ladyfingers, one at a time into orange juice & crumble into the bottom of the trifle dish. Each dish will get 1 ½ lady fingers on the first layer. Add a heaping ¼ of cream to each trifle dish. Divide ½ of strawberries amongst trifle dishes. Repeat. Top with a dollop of whipped cream & a drizzle of strawberry syrup. Serve & enjoy.

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
 Hersberger 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
 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

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Summer Griddle Cakes

Consider these a flavorful pancake. Common in the south, these are often used as a bread. See the tomato sandwich recipe below for a great treat with these tasty cakes.

- 4 bacon slices
- 1 cup finely chopped okra
- 1 1/2 cups self-rising white cornmeal mix
- 1/2 cup all-purpose flour
- 1 tablespoon sugar
- 1 2/3 cups buttermilk
- 3 tablespoons butter, melted
- 2 large eggs, lightly beaten

Cook bacon in a large skillet over medium-high heat 8 to 10 minutes or until crisp; remove bacon, and drain on paper towels, reserving drippings in skillet. Finely chop bacon. Sauté okra in hot drippings 3 minutes or until crisp-tender. Whisk together cornmeal mix and next 5 ingredients just until moistened; stir in okra and bacon. Pour about 1/4 cup batter for each griddle cake onto a hot, lightly greased griddle or large nonstick skillet. Cook cakes 2 to 3 minutes or until tops are covered with bubbles and edges look dry and cooked; turn and cook other side 1 to 2 minutes or until done.

Tomato Sandwiches

- 1 cup mayonnaise
- 1 cup loosely packed fresh cilantro leaves
- 1 teaspoon lime zest
- 1 tablespoon fresh lime juice
- 1 garlic clove
- Summer Griddle Cakes
- Salt and freshly ground pepper to taste
- Salad greens
- Red onion, thinly sliced

Process mayonnaise, cilantro leaves, lime zest, fresh lime juice, and garlic clove in a blender until smooth. Spread mayonnaise mixture over warm Summer Griddle Cakes. Sprinkle tomato slices with salt and freshly ground pepper to taste, and sandwich tomato slices with salad greens and thinly sliced red onion between griddle cakes.



Ham & Tomato Pie

- 1 (8-oz.) package diced cooked ham
- 1/2 cup sliced green onions (about 4 onions)
- 1 (9-inch) frozen unbaked pie shell
- 1 tablespoon Dijon mustard
- 1 cup (4 oz.) shredded mozzarella cheese, divided
- 2 medium plum tomatoes, thinly sliced
- 1 large egg
- 1/3 cup half-and-half
- 1 tablespoon chopped fresh basil
- 1/8 teaspoon pepper
- Garnishes: fresh basil sprigs, tomato slices

Sauté ham & green onions in a large nonstick skillet over medium heat 5 minutes or until ham is brown & any liquid evaporates. Brush bottom of pie shell evenly with mustard; sprinkle with 1/2 cup mozzarella cheese. Spoon ham mixture evenly over cheese, & top with single layer of sliced tomatoes. Beat egg & half-and-half with a fork until blended; pour over tomatoes. Sprinkle evenly with basil, pepper, & remaining 1/2 cup cheese. Bake on lowest oven rack at 425° for 20 to 23 minutes or until lightly browned & set. Cool on a wire rack 20 minutes. Cut into wedges to serve; garnish, if desired.



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.