



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>

May 10, 2014

As we begin our lucky 13th year we have some changes in store for you. First off, please introduce yourself to the new market manager. Larissa Bailey from Russell, will be our new manager for the Geauga Fresh Farmers Market. She has a passion for Geauga County and is sure to be a welcome addition to the Saturday festivities that you have grown to love in South Russell. Larissa is the 3rd person to officially hold that title of Market Manager in the 13 years of bringing you Geauga County fresh produce. Welcome her aboard, and look for some exciting ideas she will bring to the market.

We also have some NEW VENDORS. We will be sure to provide you with some feature articles on each of the new vendors in the coming weeks. But just as important as the new vendors, we have many of your favorite vendors returning for another season. Expect to see a lot of familiar faces in the upcoming weeks as more products become available.

In these early weeks expect vendors to share their transplants, annuals, and herbs with you, know that it won't be long until the produce starts showing up on the tables every Saturday. It has been a very long winter. It's taken a long time for temperatures to get out of the 40's and 50's. But we are looking forward to sunny and warm weather to promote a great growing season. This week expect to see some green lettuce, garlic, arugula, rhubarb, and asparagus. Shop early as supplies will be in high demand.

But as you get ready to celebrate Mother's Day make sure you visit our vendors with annuals, perennials, flowing baskets, and potted flowers to share with your moms. Last year was the first time we were open for Mother's Day and because of the huge success this weekend was, we are here again, expecting great things in the 4 weekends we will have in May. Take advantage of this opportunity to bring Mom the best in flowers from Geauga Farmers.

Market hours will again be in a concentrated form. This is our third year of offering products from 9 am - 12 noon to allow for great shopping opportunities for our customers. It was a huge hit last year, and we will continue this year with these great hours. For optimal produce shopping, make sure you get here early.

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
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

Today: Master Gardeners from the Geauga County Master Gardener's Program will be on site and during the next three weeks answering your gardening questions and giving advice.

- What kind of help can a master gardener provide you
- Figuring out how to supplement your soil in order to get more output from your garden.
 - Recommending the correct plants for the location.
 - Giving planting advice so you get the plants or seeds at the right depth.
 - Problems with established shrubs and trees.



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Extra Easy Spinach Lasagna

- 1 container, 15 ounces ricotta cheese
- 10 oz chopped **spinach**
- 8 oz shredded mozzarella cheese (about 2 cups)
- 1 jar (24 oz) Prego Fresh Mushroom Italian Sauce
- 6 uncooked lasagna noodles

Clean spinach leaves, chop & steam spinach. Squeeze water out of leaves & let cool. Stir ricotta cheese, spinach, & 1 cup of mozzarella cheese in a medium bowl. Spread 1 cup sauce in a 2 quart shallow baking dish. Top with 3 lasagna noodles, & half the spinach mixture. Repeat layers, top with the remaining sauce. Slowly pour water around inside edge of baking dish & cover. Bake at 400°F for 40 minutes. Uncover & sprinkle remaining mozzarella cheese. Bake for 10 minutes or until hot & bubbling. Let stand for 10 minutes before serving.

Cheesy Potato Bake with Eggs

- 1 medium **onion**, finely chopped
- 2 tablespoons butter
- 4 teaspoons all-purpose flour
- 1 ½ cups milk
- 8 ounces sharp cheddar cheese, shredded (2 cups)
- 3 pounds **russet potatoes**, peeled and thinly sliced*
- 1 1/2 cups chopped **fresh broccoli**
- 1 tablespoon vegetable oil
- 8 **eggs**
- 2 tablespoons milk
- 6 slices bacon, crisp-cooked, drained, & crumbled
- 1 large **tomato**, chopped

Preheat oven to 325°F. In a medium saucepan cook onion in butter over medium heat for 4 min until tender, stirring occasionally. Stir in flour, 1/2 tsp. salt, and 1/2 tsp. ground black pepper. Stir in milk; cook & stir until slightly thickened & bubbly. Stir in cheese until melted. In a 3-quart baking dish, layer potatoes, then cheese sauce. Bake, covered, about 55 min, until potatoes are tender. In a large skillet, cook broccoli in hot oil over medium heat for 5 minutes until nearly tender, stirring frequently. In a large bowl, beat together eggs, water, 1/2 tsp. salt, & 1/4 tsp. ground black pepper. Pour over broccoli in skillet. Cook over medium heat, without stirring, until mixture begins to set on bottom & around edges. Using a spatula, lift & fold partially cooked egg so uncooked portion flows underneath. Cook 2 minutes more or until egg is cooked yet still moist. Spoon over potatoes. Top with bacon & chopped tomato. Serve immediately.

Asparagus Souffle

- 1 bunch **fresh asparagus**, cut into 1" pieces (about 8 oz)
- 1/3 cup finely shredded cheddar cheese
- 1/3 cup mayonnaise
- 1/4 cup chopped **onion**
- 1 **egg white**

Steam asparagus for 6 – 8 minutes, drain & allow to cool. In a large bowl, combine the asparagus, cheese, mayonnaise & onion. In a small bowl, beat egg white on medium speed until soft peaks form. Fold into asparagus mixture. Transfer to a greased 2-1/2-cup baking dish. Bake, uncovered, at 350° for 20-25 minutes or until lightly browned. Yield: 2 servings.

Ravioli with Snap Peas

- 1 pound frozen cheese ravioli
- 1 pound **sugar snap pea pods**
- ½ cup chopped **onion**
- 1 Tablespoon margarine
- 1 cup whipping cream
- ¼ cup snipped fresh **dill weed**
- 2 Tablespoons snipped **fresh parsley**
- 1 teaspoon lemon pepper seasoning
- ½ teaspoon lemon peel
- 1/3 cup finely shredded parmesan cheese
- Fresh dill weed

Cook ravioli according to package directions, adding the sugar snap peas during the last 2 minutes of cooking. Drain, transfer to serving platter & keep warm. Meanwhile, in a large skillet cook onion in hot margarine or butter over medium heat for 4 minutes. Stir in whipping cream, the ¼ cup dill weed, parsley, lemon-pepper seasoning, & lemon peel. Bring to boiling; reduce heat. Boil gently, uncovered, about 2 minutes or until slightly thickened. Spoon cream sauce over pasta & pea pods. Toss gently. Sprinkle parmesan cheese over all. Sprinkle additional snipped dill weed if desired. Serves 4 – 6.

Rhubarb Relish

- 12 cups finely chopped **fresh rhubarb**
- 1 medium **onion**, chopped
- 2 cups sugar
- 1 cup cider vinegar
- 1 teaspoon salt
- 1 teaspoon ground cloves
- 1 teaspoon ground allspice
- 1/4 teaspoon paprika
- 1 teaspoon ground cinnamon

In a large saucepan, combine all ingredients. Bring to a boil. Reduce heat and simmer for about 2 hours or until mixture thickens, stirring occasionally. Pour into jars. Refrigerate or freeze in covered containers. **Yield:** 4 pints.

Lemon Roasted Asparagus

- 2 lbs fresh **asparagus**, trimmed
- ¼ cup olive oil
- 4 teaspoons grated lemon peel
- 2 **garlic cloves**, minced
- ½ teaspoon salt
- ½ teaspoon pepper

Preheat oven to 425°. Place asparagus in a greased 15x10x1-in. baking pan. Mix remaining ingredients; drizzle over asparagus. Toss to coat. Roast 8-12 minutes or until crisp-tender. **Yield:** 8 servings. Can be easily cut down to 4 servings if you only get 1 lb of asparagus!