



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 17, 2014

Did you have an opportunity to visit the market during our opening week? There are a lot of great things already being offered even though it's a little early for Geauga County grown produce.

Starter plants of tomatoes, peppers, and cherry tomatoes were out in numbers. These are some of the best to be found because these are the farmers sharing their extra seedlings with you. Saw several heirloom varieties as well as some award winning varieties of tomato plants at **Endeavor Farm's** market booth.

I was pleasantly impressed with the variety of baked goods available at **B Sweet Baking Company's** market booth also. There were apple fritters and cinnamon rolls that looked like they were on steroids. These giant pastries could feed your largest hunger on a Saturday morning and are sure to bring a smile to the person at your house cutting the grass. Take one home to them today for a special treat!

One of our new vendors, **Aurora Springs** was anxious to share a sample of her honey with customers walking through the market. From Aurora, this honey is made in hives throughout Geauga County. From wildflower to fruit tree, the blend of honey is a wonderful taste. Some of the best I have ever had at Geauga Farmers Market. I will definitely be back for some of the sweet stuff in the weeks to come. Honey is the natural sweetener and adds a great flavoring to foods. If you don't use honey already, stop by Aurora Springs and see all the great places where you can use this product.

Did you have an opportunity to see all the beautiful hanging baskets and plants being offered by **Rock Valley Run CSA and Greenhouse**? If you were lucky enough to purchase one, I hope you presented it to a wonderful mother in celebration of Mothers Day. This week, buy one for yourself. Get that patio or porch off to a colorful start this season with a beautiful basket of planter from Rock Valley.

Additional Vendors will be featured each week. If you are a vendor, look for your name here in upcoming editions of the weekly newsletter. All newsletters are shared at the market booth and online at the Geauga Farmers Market website.

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
 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

Today: Master Gardeners on site this week and next week.
 Answering your questions about gardening and planting.

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 Market Manager
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 Larissa@
 GeaugaFarmersMarket.com

Asparagus with Lemon-Mustard Dressing

12 **fresh asparagus** spear, washed & trimmed
2 T light mayonnaise
1 T sweet brown mustard
1 T fresh lemon juice
1 tsp grated lemon zest, divided

Blanch the asparagus in lightly salted boiling water for about 3 minutes or until crisp-tender; do not overcook. Remove from heat and refresh under cold water; drain well. Cover and refrigerate until chilled.

In a small bowl, combine mayonnaise, mustard and lemon juice; blend well. Stir in 1/2 teaspoon lemon peel; set aside.

Divide asparagus between 2 individual serving plates. Spoon 2 tablespoons dressing over top of each serving; sprinkle each with 1/4 teaspoon lemon peel. Garnish with carrot strips & edible flowers, such as pansies, violets or nasturtiums, if desired. Makes 2 servings.

Rhubarb Slushie

1 1/2 cups fresh **rhubarb**, chopped
1/2 cup white sugar
1/4 can (6oz) frozen orange juice concentrate, thawed
1/4 can (6oz) frozen lemonade concentrate, thawed
1/4 cup gin (optional)
3/4 cup water
1/4 bottle (2 liter) lemon lime carbonated beverage (chilled)

Place rhubarb in a large saucepan with water to cover. Bring to a boil over medium-high heat, & cook until tender. Drain & mash or puree in a blender. Stir together the rhubarb puree, sugar, orange juice concentrate, lemonade concentrate, gin & water. Freeze. Place scoops of the frozen mixture into serving glasses, & fill the rest of the glass with lemon-lime soda.

Bow Ties with Asparagus and Prosciutto

1 package bow tie pasta (16 oz)
1 1/2 cups heavy whipping cream
1 lb **fresh asparagus** in 1" pieces
3 Tbsp water
1/2 cup shredded Parmesan cheese
6 oz thinly sliced prosciutto or deli ham cut in strips

Cook pasta according to package directions. Meanwhile, in a small saucepan, bring cream to a boil. Reduce heat; simmer, uncovered, for 6-7 minutes or until slightly thickened. Place asparagus & water in a microwave-safe dish. Cover; microwave on high for 3-4 minutes or until crisp-tender. Drain. Drain pasta & place in a large serving bowl. Add the cream, asparagus, Parmesan cheese & prosciutto; toss to coat. **Yield:** 6 servings.

Orange Beef and Asparagus Stir-fry

4 teas cornstarch
3/4 cup orange juice
4 **green onions**, thinly sliced
3 Tbsp soy sauce
3 Tbsp **honey**
2 teas minced **ginger root**
1 minced **garlic clove**
2 cups cut **fresh asparagus**
1 medium **sweet red pepper**, sliced
1 cup julienned **carrots**
1 Tbsp canola oil
3/4 pound grilled steaks, thinly sliced
1/2 cup honey roasted peanuts
Hot cooked rice

In a small bowl, whisk the cornstarch, orange juice, onions, soy sauce, honey, ginger and garlic until blended; set aside. In a large skillet or wok, stir-fry the asparagus, pepper and carrots in oil for 2-3 minutes or until vegetables are crisp-tender. Stir cornstarch mixture and add to the pan. Bring to a boil; cook and stir for 2 minutes or until thickened. Add beef; heat through. Sprinkle with peanuts. Serve with rice. **Yield:** 4 servings.

Ravioli with Snap Peas

1 pound frozen cheese ravioli
1 pound **sugar snap pea pods**
1/2 cup chopped **onion**
1 Tablespoon margarine
1 cup whipping cream
1/4 cup snipped fresh **dill weed**
2 Tablespoons snipped **fresh parsley**
1 teaspoon lemon pepper seasoning
1/2 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 1/4 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.