



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 24, 2014



How many years has it been since we have had a good Memorial Day weekend without crazy amounts a rain? I bet a farmer would know, but they would also say we have had a wild spring. I wonder what the summer will bring? Hopefully it will bring you back to the Geauga Farmers Market many times this summer, picking up the freshest and best produce grown in Geauga County.

It's still a little early to see produce at the market, but there has been a variety of great products available. Who have you purchased from already this year? Do you have a new favorite, have you found your old favorites back for another year? Stop by the market booth and let Larissa know how things are going. Many vendors haven't started coming to the market yet, so keep checking back if you don't see someone today. And check with Larissa if you have questions about any of the vendors.

Sandee River Farm has some stunning starters of your favorite fresh herbs to get your home garden started. I saw cilantro, oregano, dill, thyme, and parsley on their table last week. Make sure you stop in and pick up your started plants today. You would be surprised at how well these herbs grow in container gardens.

Maplestar Farm had some of the best looking asparagus last week. I would hope that if you are early this week, more would be available. This is an early season crop that is just about at the end of its growing cycle. Maplestar Farm is a certified organic farm and will be bringing many more featured items to the market. After asparagus – start looking for scapes.

Fowl Play Farm brings eggs to the market each week. If you haven't stopped by their booth for a dozen of their fresh eggs, you don't know what you are missing. Once you start eating farm fresh eggs, you won't go back to store bought again. You can also stop by their booth and see what type of poultry varieties you can order for dinner.

Have you gotten your Geauga County Maple Syrup yet? If not make sure you stop by **Messenger Century Farm** to pick up your stock for the year. This is another item, that once you try farm fresh syrup, you will never go back to Mrs. Butterworth's again! While you are at the market booth, make sure you stock up on your soaps too. A great selection is available from **Jarzn Bars**.

Additional Vendors will be featured each week. All newsletters are shared at the market booth & 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
Jarzn 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
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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Asparagus Stir Fry

1 big bunch asparagus
1 tbsp butter
3 tbsp chopped fresh tarragon
1/8 tsp salt

Snap and discard tough ends from asparagus (if necessary – most fresh asparagus won't have tough ends). Slice stalks in half diagonally. Melt butter in a large frying pan over medium. Add asparagus, chopped fresh tarragon and salt. Stir-fry until asparagus is tender-crisp, about 3 to 4 min.

Spring salad greens will be arriving in the upcoming weeks – need a light vinaigrette dressing to dress up your salad – try this one.

Cherry Vinaigrette

1/2 cup tart cherry preserves
3 Tbsp olive oil
2 Tbsp red wine vinegar
2 teas Dijon mustard
1 garlic clove, minced
1/4 teas salt
1/8 teas pepper

In a small bowl, whisk vinaigrette ingredients until blended. Serve with salad.

Looking for a great way to spruce up burgers? Grass fed beef and lean meats can be flavored with marinates or try this mushroom sauce for some extra richness in your burger. .

Mushroom Sauce:

1 pound Cremini or white mushrooms
2 strips bacon, cut in small pieces
1 tablespoon olive oil
1/4teaspoon dried rosemary, crushed
1 clove garlic, chopped
2 1/2 cups red wine
2 cups beef broth
4 tablespoons flour
2 tablespoons unsalted butter

Cut mushrooms into 1/2-inch-thick slices. Heat saute pan over medium-high heat; add bacon & cook about 3 min or until crispy. Add oil, mushrooms & rosemary; cook over med heat about 10 min or until mushrooms are tender. Add garlic, cook 1 minute. Raise heat to high; add wine & 1 1/2 cups of the broth; cook about 5 minutes. Stir together remaining 1/2 cup broth & flour until smooth; stir into sauce & cook 1 minute to thicken. Serve immediately or Let cool. Cover surface with plastic wrap & refrigerate until ready to serve.

Rhubarb and Berry Compote

3 cups chopped fresh rhubarb
1/4 cup granulated sugar
1/4 cup seedless strawberry or raspberry jam
2 tbsp orange-flavored liqueur
1/2 tsp ground ginger
1/4 tsp cinnamon or ground cardamom or anise seeds, crushed
1/2 pint strawberries

Rhubarb is a sure sign of spring. While we love it baked into pies and tarts, a juicy compote is unbeatable, especially when mixed with sweet berries. Spoon over quality vanilla ice cream for a refreshing dinner finale.

Slice fresh rhubarb into 1-inch pieces. Place in a large saucepan. Stir in sugar, jam, liqueur, ginger and cinnamon. Add 1/4 cup water. Stir often over medium heat until sugar dissolves and jam is melted, 2 to 3 minutes. Bring to a boil, stirring often, then reduce heat to low. Cover and simmer until softened, about 8 minutes. Stir often.

Meanwhile, hull strawberries. Slice into quarters. Once rhubarb has simmered 8 minutes, stir in strawberries. Increase heat to medium. Cover & simmer until berries have softened a little, about 3 minutes. Remove from heat & set aside, uncovered. Compote thickens as it cools. Great warm or at room temperature. It will keep well, covered & refrigerated, up to 3 days.

How to Crush anise seeds if using in place of cinnamon: Place 1/4 tsp (1 mL) seeds in a resealable plastic bag. Close top. Set on counter. Using bottom of a small saucepan or rolling pin, grind until coarsely crushed.

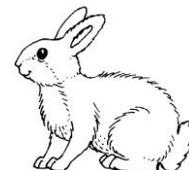
HERB VINAIGRETTE DRESSING

Recipe from: Taste of Home

2/3 cup canola oil
1/4 cup red wine vinegar
1/4 cup minced fresh parsley
2 green onions, chopped
1 garlic clove, minced
1 teaspoon salt
1 teaspoon basil
1 teaspoon dill weed
1/4 teaspoon pepper

In a small bowl, whisk all ingredients together. Cover & refrigerate for at least 8 hours. Gently wash salad greens & tear into bite size pieces. Whisk dressing; drizzle over salad.

SALAD GREENS!
THEY AREN'T JUST FOR
RABBITS ANYMORE.



**Have a Safe Memorial Day
And remember it's the day
we pay tribute to those who
have served this great
nation.**