



## **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>**

**October 4, 2014**

Fall festivals and activities are filling the calendar. Many of our farmers are having events at their farms. Watch their tables for information about upcoming hay rides and activities. In addition, there are many activities happening in South Russell and the local community. Geauga Park District will be hosting a fall festival next weekend at Frohring Meadows. In addition, South Russell Village will be hosting paper shredding from 9am to 12noon next weekend here at the South Russell Village parking lot. Take advantage of the last day to shop at the market while your old papers are shredded.

I expect to see gourds and pumpkins as well as acorn squash today at the market. Tomatoes and peppers have continued to be plentiful into the month of September, and I expect to still find those at the market table too. The colder crops of potatoes, peas, broccoli, beets, carrots, and brussel sprouts should be available as well. Explore and discover what is still growing in the fields and harvested for offering today at the market. You will be surprised at what you can find.

Sometimes you find a recipe, and it doesn't have anything to do with a farmers market, but you look at it – and it looks so good. You just have to share it. So serve this for dessert, after a great hearty meal with products from Geauga Farmers Market!

### **Pumpkin Spice Cheesecake Enchiladas**

Yield: 9-12 servings

1 pkg. (8 oz.) cream cheese, softened  
1 cup canned pumpkin  
1/2 cup sugar  
1/2 tsp. pumpkin pie spice  
2½ cups Cool Whip, thawed  
18-24 Flour tortillas  
6 tbsp. butter, melted  
2 tsp. sugar  
2 tsp. cinnamon  
Caramel sauce

In a large bowl, beat the cream cheese, pumpkin, sugar and pumpkin pie spice with electric mixer on medium speed until well blended. Gently stir in the whipped topping. Divide the cream cheese mixture evenly between the tortillas. Roll each tortilla up and put on serving plates. In a small bowl, combine the butter, sugar and cinnamon. Brush the mixture over the over the rolled tortillas. Top with caramel sauce.

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

Aurora Springs  
B Sweet Baking Co.  
Blue Jay Orchard  
Carhops Burger Sauce  
Castlewood Farm  
Chelsea Flower Garden  
Chagrin Valley Crepes & Smoothies  
Crooked Kettle Popcorn Co.  
Elderberry Trail Farm  
Endeavor Farm  
Fowl Play Farm  
Full Plate 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  
Purple Peke  
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

**Larissa Bailey, Market Manager  
(410) 562-5255**

**[Larissa@GaugaFarmersMarket.com](mailto:Larissa@GaugaFarmersMarket.com)**

### Garden Confetti Omelet Cups

6 eggs  
½ cup milk  
2 drops hot sauce, optional  
¼ tsp. salt  
⅛ tsp. pepper  
1 cup zucchini or fresh spinach, finely chopped  
¼ cup roasted red peppers, finely chopped (from a 12 oz jar)  
2 tbsp. red onion, finely chopped  
1 cup (4 oz.) Cheddar cheese, shredded

Preheat oven to 350°F. Grease a muffin pan (or spray it with cooking spray) and set aside. In a medium bowl, beat the eggs, milk, hot sauce (if using), salt and pepper until well combined. Stir in the zucchini or spinach, roasted red peppers, red onion and cheese. Divide the mixture evenly between the cups. (The cups will be close to full) Bake for 20-22 minutes or until the eggs are completely set. Allow to cool for 3-5 minutes in the pan. Carefully run a butter knife around the edge of each muffin cup to loosen for removal. Serve warm. Note: These can be made ahead for a quick and easy breakfast or snack idea! Just pop them in the microwave to reheat them

### Hash Brown Omelet

4 slices bacon  
2 cups shredded hash brown potatoes (about half of a 20-ounce package)  
¼ cup chopped onion  
¼ cup chopped green sweet pepper  
4 eggs  
¼ cup milk  
½ teaspoon salt  
Dash ground black pepper  
1 cup shredded cheddar cheese (4 ounces)  
sliced green onions (optional)

In a large skillet cook bacon until crisp. Drain bacon on paper towels, reserving 2 tablespoons drippings in skillet. Crumble bacon; set aside. Combine potatoes, chopped onion, and sweet pepper; pat into the skillet. Cook, uncovered, over low heat about 7 minutes or until crisp and brown, turning once. Meanwhile, in a small mixing bowl beat together eggs, milk, salt, and black pepper; pour over potato mixture. Top with cheese and bacon. Cover; cook over low heat for 5 to 7 minutes or until egg mixture is set. Loosen omelet; fold in half. Turn out of skillet onto plate. Cut into wedges to serve. If desired, garnish with green onions. Makes 4 servings.

### Three-Cheese Beer Soup

1 ½ cups shredded sharp cheddar cheese  
1 ¼ cups shredded white cheddar cheese  
¼ cup butter  
½ cup finely chopped onion (1 medium)  
½ cup finely chopped carrot (1 medium)  
¼ cup thinly sliced green onions (2)  
2 cloves garlic, minced  
½ cup all-purpose flour  
½ teaspoon dry mustard  
5 cups chicken broth  
1 12 ounce bottle beer (1-1/2 cups)  
1 cup whipping cream  
1 ½ cups frozen diced hash brown potatoes  
1 ½ cups small broccoli florets  
10 slices bacon, crisp-cooked, drained, and chopped  
1/3 cup grated Parmesan or Romano cheese  
½ teaspoon bottled hot pepper sauce  
½ teaspoon Worcestershire sauce

Allow cheddar cheeses to stand at room temperature for 30 minutes. Meanwhile, in a 4-quart Dutch oven heat butter over medium heat until melted. Add chopped onion, carrot, green onions, and garlic. Cook for 8 to 10 minutes or until vegetables are tender, stirring occasionally. Stir in flour and dry mustard (mixture will be thick). Gradually stir in broth. Cook and stir until bubbly. Add beer and cream; stir in hash brown potatoes and broccoli. Bring to boiling; reduce heat. Simmer, uncovered, for 5 minutes, stirring occasionally. Gradually stir in cheddar cheeses, stirring after each addition until cheeses are melted. Stir in bacon, Parmesan cheese, hot pepper sauce, and Worcestershire sauce.

