



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>

September 13, 2014

Today is a festival day at the market. A special festival day. A TWO for ONE festival special. Taste some of the best tasting varieties of tomatoes and then, taste some of the best salsa in town made with the freshest tomatoes Geauga County farmers grows. But if you are expecting just some tomato salsa – you would be surprised. In years past we have had pumpkin salsa, peach salsa, and corn salsa. I can't wait to see what varieties are entered this year. Make sure you visit the market booth beginning at 10am today for samples and tasting.

Annual Tomato Tasting Contest TODAY

Saturday September 13th from 10-11:30am.

If you think your home-grown or farm-grown tomatoes are the best-tasting in town, enter them into the Annual Tomato Tasting Contest. There will be two categories: one for Cherry Tomatoes and one for Regular Tomatoes. Bring a quart of cherry tomatoes or 4-5 of a single variety of tomatoes to the market booth before 9:30am. Mark them with your name and the variety of tomato. Customers and vendors are encouraged to enter their favorite tomato. Everyone can taste and vote.

Annual Salsa Tasting Contest TODAY

Saturday September 13th from 10-11:30am

Enter your favorite salsa in our annual contest. Customers and vendors are encouraged to enter – hot and sweet, fresh or cooked. Shop now for the freshest ingredients and please keep basic ingredients locally grown – zucchini, eggplant, peach, tomato, tomatillo, watermelon, cucumber and any other locally grown ingredients. No mango or pineapple salsa, please. Bring a pint of salsa to the market booth by 9:30 AM Saturday, marked with your name and whether it is hot or mild. First prize goes to the best in each category. Everyone can taste and vote!



**Tomato Tasting
And
Salsa judging
today starting at
10am**

GEAUGA FRESH FARMERS' MARKET MEMBERS – 2014

Aurora Springs
B Sweet Baking Co.
Blue Jay Orchard
Carhops Burger Sauce
Castlewood Farms
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
Santee 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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Stuffed Acorn Squash

Cut squash in half, and remove seeds and strings. Place cut side down on lightly greased baking sheet with sides. Bake 350 degrees until soft, but not mushy (40-50 min)
Remove from oven, fill with stuffing and finish bake as directed:

Looking for something different to stuff your acorn squash with. Try one of these:

Apple Stuffing

Combine 2-3 diced tart apples, ¼ cup maple syrup, and ¼ cup melted butter. Stuff into squash, cover covered at 375 degrees for 30 min.

Mushroom Stuffing

Combine 1 chopped onion, ½ cup mushrooms, 2 cloves garlic minced in a frypan. Saute until soft. Add 2 cups breadcrumbs, ½ teas sage, salt and pepper. And stuff into squash, cook 375 degrees for 20 minutes.

Sausage Stuffing

Saute 1 lb sausage or turkey sausage until cooked through. Add 4 stalks celery finely diced, 1 medium onion diced, 2 shredded carrots, and ¼ cup of water. Cover and simmer 15 minutes. Mix in 2 cups bread crumbs and stuff into squash. Bake 375 degrees for 10 minutes.

Cooked Tomato Salsa

3 c peeled tomatoes, chopped
3 c seeded long green chilies, chopped
¾ c chopped onion
1 jalapeno, seeded and finely chopped
6 cloves garlic, finely chopped
1 ½ cups vinegar
½ tsp. ground cumin (optional)
2 tsp. oregano leaves (optional)
1 ½ tsp. salt

Combine all ingredients in a large saucepan and heat, stirring frequently, until mixture boils. Reduce heat and simmer for 20 minutes, stirring occasionally. Refrigerate and serve. Makes 3 pints.

Whipped Squash

4 cups butternut squash,
2 Tbsp butter
1 Tbsp brown sugar
¼ nutmeg
1 teas cinnamon

Cook butternut squash. Combine and beat until smooth. Salt to taste.

Fresh Corn-Rice Salad

4 ears fresh corn
1½ c cooked rice, cooled
1 pt cherry tomatoes, halved
1 c fresh arugula
1 sm red onion, cut in thin wedges
1 jalapeno pepper, thinly sliced
2 T red wine vinegar
2 T olive oil

Cook corn in salted, boiling water for 3 min. Remove from water, let cool. Cut corn from cob in planks.
Combine cooked rice, tomatoes, arugula, onion, and pepper. Transfer to serving bowl, top with corn. Drizzle with vinegar and olive oil. Season with salt and pepper to taste.

Roasted Pumpkin Salsa

3 lb. winter squash (sugar or cheese pumpkin or butternut squash or calabasa) pared, seeded & cut into 1/2" chunks
4 Tbs. extra virgin olive oil divided
1 lg. onion diced
1 28 oz can diced tomatoes drained
2 lg. zucchini diced to 1/2" pieces
3 Tbs. chopped cilantro
1 cup corn
2 fresh tomatoes seeded & diced
1/4 cup pumpkin seeds shelled, chopped and toasted

Preheat oven to 400, lightly oil a baking sheet & toss the squash w/ 2 Tbs. oil and spread on sheet. Roast about 25 min. stirring occasionally. Squash will be browned & tender. Meanwhile, heat 2 Tbs. oil in saucepan on med.-high & add onion, red pepper, garlic & jalapeno. Stir & cook about 8 min. until onion is golden. Stir in chili powder. Add tomato, zucchini & cilantro. Cook about 5 min. until zucchini is crisp-tender. Add corn & fresh tomatoes. Stir in the roasted squash & cook 5 additional minutes to blend the flavors. Cool completely - may be made up to 3 days ahead. Remove from refrigerator 1 hour before serving.