



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 6, 2014

Welcome to the Geauga Farmers Market. If this is your first time joining us, enjoy exploring all of our vendors and seeing the best of what Geauga County has to offer. But where the heck have you been the last 16 weeks? The farmers market is committed to offering our vendors an opportunity to celebrate at the market, and so far we have hosted the Strawberry Festival, and the Corn Festival. Next weekend we will be having two of our longest standing festivals here at the market. It's going to be a 2 for 1 Saturday festival special. We hope to see you then.

Annual Tomato Tasting Contest **NEXT WEEK**

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

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 next Saturday. 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 **NEXT WEEK**

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

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 ingredient. No mango or pineapple salsa, please. Bring a pint of salsa to the market booth by 9:30 AM next 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!

Today at the market, Geauga County Master Gardeners will be in the market booth to answer your gardening questions. Are you trying to figure out what plants you can bring inside? Are you trying to learn how to prepare your flower beds for what you know is coming? Planting flowering bulbs? Splitting perennials? Find the answers to all these questions and more at the Master Gardeners table today. This will be the last time they visit this season, so make sure you ask all your questions now.

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
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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Tomato Crostini (Bruschetta)

1/2 cup chopped plum tomato
1 tablespoon chopped fresh basil
1 tablespoon chopped pitted green olives
1 teaspoon capers
1/2 teaspoon balsamic vinegar
1/2 teaspoon olive oil
1/8 teaspoon sea salt
Dash of freshly ground black pepper
1 garlic clove, minced
4 (1-inch-thick) slices French bread baguette
Cooking spray
1 garlic clove, halved

Combine first 9 ingredients. Lightly coat both sides of bread slices with cooking spray; arrange bread slices in a single layer on a baking sheet. Bake at 375° for 4 minutes on each side or until lightly toasted. Rub 1 side of bread slices with halved garlic; top evenly with tomato mixture.

Tomato Gratin

4 slices whole-grain bread, torn into quarters
1 tablespoon minced garlic
1 tablespoon extra-virgin olive oil
1/3 cup finely shredded Pecorino Romano, or Parmesan cheese
4 medium tomatoes, sliced
1/4 cup chopped fresh basil
1/2 teaspoon freshly ground pepper
teaspoon salt

1/4 Preheat oven to 450°F. Coat a shallow 2-quart baking dish with nonstick spray. Place bread in a food processor and pulse until coarse crumbs form. Add garlic, oil and cheese; pulse to combine. Spread the seasoned breadcrumbs on a baking sheet and bake until beginning to brown, about 5 minutes. Meanwhile, layer tomato slices in the prepared baking dish, sprinkling each layer with basil, pepper and salt. Bake the tomatoes for 10 minutes; sprinkle with the toasted breadcrumbs, and bake for 10 minutes more. Serve immediately.

Bean & Tomato Salad with Honey Vinaigrette

2 15-ounce cans white beans, rinsed
1/2 teaspoon salt
1/2 cup minced red onion
1/4 cup cider vinegar
4 teaspoons honey
1 teaspoon peanut or canola oil
1/2 teaspoon freshly ground pepper, or to taste
8 ounces green beans, trimmed & cut into 2" pieces
1 pint cherry or grape tomatoes, halved or quartered
1/2 cup fresh basil leaves, thinly sliced
1 pound tomatoes, sliced

Combine the beans (cooked or canned), the salt, onion, vinegar, honey, oil and pepper in a large bowl. Stir, cover and refrigerate to marinate for at least 1 hour or overnight. Cook green beans in a large pot of boiling water until crisp-tender, about 5 minutes. Drain, rinse with cold water, and drain again. Pat dry and add to the marinated beans. Stir in cherry (or grape) tomatoes and basil. Season with pepper. To serve, arrange tomato slices around the edge of a serving platter or shallow salad bowl and spoon the bean salad into the center.

Eggplant Rollups

1 large eggplant (about 1 3/4 pounds), cut lengthwise into 8 slices
Salt and pepper
4 large eggs
3/4 cup store-bought pesto (or homemade!)
2 1/2 cups bread crumbs
6 tablespoons extra-virgin olive oil
3/4 cup ricotta cheese
1/3 cup grated pecorino-romano cheese
1 cup store-bought marinara sauce

Season the eggplant with salt and pepper. In a wide, shallow bowl, whisk together the eggs and 4 tablespoons pesto. Pour the bread crumbs onto a large plate. Dip each eggplant slice into the egg mixture, then coat with the bread crumbs. Preheat the oven to 350 degrees; In a large nonstick skillet, heat 2 tablespoons olive oil over medium-high heat. Working in batches, cook the eggplant until golden, 2 minutes on each side, using the remaining 4 tablespoons olive oil. Transfer the eggplant to a paper-towel-lined baking sheet. In a small bowl, combine the ricotta and 3 tablespoons pecorino-romano; season with salt and pepper. Spread 1 tablespoon of the remaining pesto on each eggplant slice and top with about 2 tablespoons of the cheese mixture. Roll up each slice. Bake until the eggplant is tender when pierced with a toothpick, about 10 minutes. Meanwhile, in a small saucepan, bring the marinara sauce to a simmer. Serve the roll-ups with the sauce and remaining pecorino.