



GEAUGA FRESH FARMERS' MARKET

Come and experience all Geauga County has to offer.

**OPEN SATURDAYS
May - October 2015
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>

August 1, 2015

Geauga County Sweet Corn is plentiful at the market now. In addition, tomatoes, and summer squash are showing up on some vendors' tables. Cucumbers, green beans, zucchini, onions, potatoes, beets, broccoli, cabbage, cauliflower, all types of lettuce, spinach, and herbs are present at the market. Seasonal produce varies from week to week, but expect to find many varieties and unique items filling our vendor's tables. Fresh baked goods, locally raised meat, fresh flowers, fresh eggs, honey, hand-made soaps and lotions, jams and jellies, herbs and garlic, vegetables, plants, and various craft items are consistently filling the market tents.

COMEDY CORNER

What new crop did the farmer plant?

Who tells chicken jokes?

Why do cows like being told jokes?

What do you call an arctic cow?

Beets me!

Comedihens!

Because they like being amused!

An eskimoo!

I know – keep your day job, because that wasn't funny. And there is nothing funny about our upcoming Sweet Corn Festival. If you want to taste the best corn Geauga County has to offer, with the most interesting and unique toppings that will send your tastebuds into overdrive, then mark your calendar. August 22nd is the big event. Our Annual Corn Festival will feature corn and toppings made with the best flavors from vendors tables throughout the market.



Green Beans with Cherry Tomatoes

- 1 1/2 lbs green beans
- 1 1/2 c water
- 1/4 c butter
- 1 T sugar
- 3/4 t garlic salt
- 1/4 t pepper
- 1 1/2 t chopped fresh basil
- 2 c cherry tomato halves

Trim beans & cut into 2 inch pieces. Place beans & water in a large saucepan. Cover, & bring to a boil. Set heat to low, & simmer until tender, about 10 minutes. Drain off water, & set aside. Melt butter in a skillet over medium heat. Stir in sugar, garlic salt, pepper & basil. Add tomatoes, & cook stirring gently just until soft. Pour the tomato mixture over the green beans, & toss gently to blend.

GEAUGA FRESH FARMERS' MARKET MEMBERS – 2015

4 Evergreen Farm
Aurora Springs Honey
Avalon Gardens
BB Farms
B Sweet Baking Company
Blue Jay Orchard
Carhop's Burger Sauce
Farmington Home
Forest Farm Funghi
Endeavour Farm
Geauga Artisan Bacon
Great Lakes Spices
Harvest Bell Farm
Hawthorne Springs Greenhouse
Herb Thyme
Hershberger Produce
Homestead Soap & Spa
Littlewing Woodwork
Maple Crest Farm
Maplestar Farm
Minced Garlic
Molly's Crafted
Nina Lau'Rens
Ohio Farm Direct
Pheasant Valley Farm
Ridgeview Farm & Market
Rock Valley Run CSA &
Greenhouse
SAND Farm LLC
Santee River Farm
Sirna's Farm & Market
Stacy Leigh's Sugar & Spice
Stone River Farm
The Olive Scene
Two Ponys

Cheryl Hammon, Market Manager

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Cheryl@

GeaugaFarmersMarket.com

Cauliflower Pizza Crust Pizza

1 cauliflower head, roughly chopped -about 3 lbs
Cooking spray
2 teaspoons olive oil, divided.
½ cup mushrooms, sliced
½ cup sliced red bell pepper
½ cup thinly sliced fresh basil, divided
¼ teaspoon freshly ground black pepper, divided
⅛ teaspoon kosher salt
3 garlic cloves, minced
2.5 ounces shredded part-skim mozzarella cheese (about ⅔ cup), divided
2 large egg whites
0.5 ounce grated Parmesan cheese
½ cup thinly sliced seeded tomatoes
⅔ cup fresh baby spinach

Preheat oven to 375°. Place half of cauliflower in a food processor; pulse 10 to 15 times or until finely chopped (like rice). Transfer cauliflower to a baking sheet lined with parchment paper. Repeat procedure with remaining cauliflower. Coat cauliflower with cooking spray. Bake at 375° for 25 minutes, stirring once. Cool. Increase oven temp to 450°. Heat a large skillet over medium-high heat. Add 1 teaspoon oil to pan; swirl to coat. Add mushrooms & bell pepper; sauté 5 minutes or until tender. Set aside. Place cauliflower in a clean kitchen towel. Squeeze until very dry. Combine cauliflower, remaining 1 teaspoon oil, ¼ cup basil, ⅛ teaspoon black pepper, salt, garlic, 2 ounces mozzarella cheese, egg whites, & Parmesan cheese in a bowl. Press cauliflower mixture into 2 (8-inch) circles on a baking sheet lined with parchment paper. Coat crusts with cooking spray. Bake crusts at 450° for 22 minutes or until browned. Remove pan from oven; top crusts evenly with mushroom mixture, tomatoes, spinach, remaining ¼ cup basil, remaining ⅛ teaspoon black pepper, and remaining mozzarella cheese. Bake an additional 7 minutes or until cheese melts.

Fresh Baked Peaches

1 Fresh Peach
2 tsp Brown Sugar
1/2 tsp Butter
Cinnamon, to taste

Half the Peach and remove core. Place butter in hollow of each half. Top with brown sugar and sprinkle cinnamon on top to your taste. Bake at 375 degrees until soft (about 30 minutes) Serve hot - and don't forget to scrape all the yummy goodness off the bottom of the pan. Extra Treat: Add a scoop of ice cream.

Summer Squash Casserole

2 pounds yellow summer squash
7 tablespoons butter
1 large onion, chopped
1 large clove garlic, chopped
½ red bell pepper, chopped
½ green bell pepper, chopped
1 jalapeño pepper, seeded and chopped (optional)
4 slices plain white bread, toasted
24 Ritz crackers, crumbed in food processor
½ lb sharp cheddar cheese, grated
4 large eggs, beaten
½ cup heavy whipping cream
1 teaspoon sugar
1 teaspoon salt
¼ teaspoon cayenne pepper

Heat oven to 350°. Butter a 2 1/2-quart baking dish. Cut squash into 1/2-inch-thick slices. Cook in boiling, salted water until tender, about 10 minutes. Drain. Purée in a food processor. Melt 6 Tbsp of butter over medium heat. Add onion, garlic & peppers & cook until just tender. Meanwhile, crumb toast in a food processor, melt remaining butter & toss together. Mix squash purée, onions, peppers, garlic, cracker crumbs & cheese. Stir in eggs, cream, sugar & seasonings. Blend well. Pour into baking dish. Top with bread crumbs & bake until browned, about 40 minutes.

Fresh Corn-Rice Salad

4 ears fresh corn
1 ½ c cooked rice, cooled
1 pint cherry tomatoes, halved
1 c fresh arugula
1 small 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.

Kale Salad

6 cups chopped kale (remove center stem)
1/2 cup panko breadcrumbs
1/3 cup Parmesan cheese

Dressing:

3T olive oil
Salt and pepper

Juice of 1 lemon
Pinch of sugar