



## 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 15, 2015**

Did you have an opportunity to meet guest Chef, Catheryn 'Cat' Alaimo last week at the market? While on site she created a wonderful Seasoned Stuffed Veggie Boats with a risotto and flavored beef mixture with products from the tables of our vendors. In her creation she used zucchini, pepper, and patty pan squash from Maple Crest Farm, Garlic from Endeavor Farm, seasoning from Great Lakes Spices (the Tuscany Reserve), ground beef from BB Farms, and raw milk cheddar from Ohio Farm Direct. If you liked her creation, she has shared her recipe, and cooking tips on the back of the newsletter! She will be returning on August 29<sup>th</sup> for another performance. Make sure you stop by and see what she has to offer then.

Today – its all about the corn. Taste the best Geauga County has to offer at the Fifth Annual Corn Festival.



### SWEET CORN FESTIVAL

**AUGUST 22, 2015**

GEAUGA FRESH FARMERS' MARKET  
 South Russell Village,  
 S.R. 306 x Bell Rd

SAMPLES OF  
**CORN ON THE COB**  
 WITH FLAVORED PAINTS  
**10 AM - 11:30AM**  
 while supplies last



Fresh, locally grown sweet corn available for purchase.

What can you expect TODAY

- **Sweet corn samples** with many toppings to add a spectacular flavor to your corn. Corn has all been provided by our local corn vendors, and toppings have been made with our vendors products – Check out the Corn Table to see how your favorite vendor contributed.
- Special one week only appearance of **Rick's Flavored Breads** from Chardon with his Slovenian traditional Potica bread
- Folk music from **One Dollar Hat** with their toe tapping songs
- A new vendor today – **Heartwood Roastery** with their whole coffee beans and soon to follow in the coming weeks their hot and cold coffees by the cup.
- A new baker, **SandraSue Cupcakes** sharing a variety of cupcakes from scratch, including a specialty Harry Potter Cupcake.

### 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  
 Heartwood Roastery  
 Herb Thyme  
 Hershberger Produce  
 Homestead Soap & Spa  
 Littlewing Woodwork  
 Maple Crest Farm  
 Maplestar Farm  
 Minced Garlic  
 Molly's Crafted  
 Ohio Farm Direct  
 Pheasant Valley Farm  
 Ridgeview Farm & Market  
 Rock Valley Run CSA &  
 Greenhouse  
 Sandee River Farm  
 Sirna's Farm & Market  
 Stacy Leigh's Sugar & Spice  
 Stone River Farm  
 The Olive Scene  
 Two Ponys

### Cheryl Hammon, Market Manager

at 440-474-9885

Cheryl@

GeaugaFarmersMarket.com

### Seasoned Stuffed Veggie Boats

From guest Chef, Catheryn 'Cat' Alaimo

#### Risotto

2 Tbsp. Olive Oil  
2 tsp. Garlic, minced  
1/4 Cup Red Onion, diced  
1 1/2 Cup Arborio Rice  
2 Cups warm water  
1 Cup Dry White Wine  
1/2 Cup Mixed Vegetable, small diced  
2 Tbsp Tuscan Reserve  
1/4 Cup Cheese, shredded

#### Seasoned Ground Beef:

1/2 lb. BB Farms Ground Beef  
1 Tbsp. Whole Grain Mustard  
1/2 tsp. Tuscan Reserve  
Salt and Pepper to taste

First, "mise en place" all ingredients, this means to premeasure and set aside items to expedite your cooking process.

For the Risotto: in a large skillet sauté onions, garlic, & arborio rice. Deglaze pan with a splash of your wine, reserving the rest for remainder of recipe. Constantly stirring add in water & wine intermittently.

In the meantime, cut your zucchini, pepper or vegetable of your choice in half. Scoop out inside to make a "boat". Reserve inside scraps to reincorporate into risotto. Season "boats" generously with Tuscan Reserve, & lightly roast or grill on low heat until tender. Set aside in a warm place, to later fill each boat with risotto.

As you continuously maintain stirring your risotto & adding liquid, start heating a new sauté pan. Flash cook your vegetable scraps you diced up. Add into your risotto. Using the same pan, Heat your ground beef, add mustard, seasonings and salt & pepper.

To assemble, spoon risotto into boats. Top with ground beef, & shred cheese over top.

**Smoky Garlic & Herb Butter** available for purchase from Minced Garlic

**Here are the recipes for the corn toppings or "paint" that were used today at the market, make some for your family tonight!**

#### Chipotle Aioli – by Cheryl Hammon

1 large egg yolk  
1 1/2 teaspoon of fresh lemon juice  
1 teaspoon of rice vinegar  
1/2 teaspoon salt plus more to taste  
3/4 cup of Olive Scene Chipotle Oil  
1 small clove of garlic  
1/2 teaspoon finely chopped onion.

Chop garlic clove & onion as finely as possible. Set aside. Combine egg yolk, lemon juice, vinegar & 1/2 teaspoon of salt in a hand held mixer bowl or food processor. Whisk until blended & bright yellow, about 30 seconds. Add 1/4 cup of chipotle oil a few drops at a time & mix until oil disappears. Gradually add remaining 1/2 cup of oil very slow in a thin stream whisking constantly until the aioli is thick, about 8 minutes. Add garlic & onion mixture a little at a time until desired flavor is achieved. Cover & chill! Can be made up to 2 days ahead. Painted on corn or use as a condiment on sandwiches.

#### Mexican Corn Paint

3 or 4 jalapeno peppers – depending on hotness  
3 big tomatoes  
1 clove of garlic  
finely chopped onion  
chopped cilantro

Roast jalapenos in oven with oil until tender. Remove skin & core tomatoes then boil with garlic until soft. Chop off jalapeno pepper stems & place in blender with tomatoes & garlic to make a smooth paste. Add chopped onion, cilantro & salt to taste. Paint on corn with brush.

#### Honey Butter

1 stick room temperature butter  
2 T honey

#### Southwest

1 stick softened butter  
1 T Great Lakes Southwest seasoning

#### Sour Cream Sauce

1 cup sour cream room temperature  
2 tablespoons butter melted

Mix together sour cream & butter to make a sauce. If the sour cream is too cold, sauce will not be smooth. Paint on corn & add salt, coarsely ground pepper & shredded cheese to taste.

#### HELP WANTED:

Kids are back at school & college, but the farms haven't stopped producing. If you are looking for a part time job, helping some of our farmers, the following vendors are looking:

**Minced Garlic:** Seasonal help cleaning & peeling garlic, which could become a longer 'part-time' job for market help, deliveries & other clerical pieces. Interested: e-mail [wes@mincedmarket.com](mailto:wes@mincedmarket.com) or call 434.996.3741

**Sirna's Farm and Market:** part-time help contact: e-mail: [info@sirnasfarm.com](mailto:info@sirnasfarm.com) phone 440 834 0696

**MapleStar Farm:** part time help at the roadside stand contact: Jake 440-991-7432