



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 29, 2015

Welcome to the market today, returning guest Chef, Catheryn 'Cat' Alaimo. During her last visit she made some exciting stuffed summer squash boats. Cat believes strongly in farm to fork dining, and has a rich history in the restaurant and hospitality industry. Stop by her tent and see what she has to offer you in flavors and tastes today.

On the tables now - tomatoes, squash, eggplant, garlic, sweet corn, beets, radishes, cantaloupes, potatoes, leeks, onions, fennel, arugula, green and wax beans, broccoli, cabbage, cauliflower, and I am sure there are a few items I missed. In addition there is honey, maple syrup, jams and jellies, fresh bakery, olive oil, a wonderful blend of coffee beans, spices, local meats, fresh flowers, soaps and lotions, and local crafts including tie-dye and woodworking.

Brighten up your holiday week with products from the Geauga Fresh Farmers Market. In addition, many of our vendors participate in the Great Geauga County Fair. If you see our vendors at the fair in Burton, make sure you stop by and say hello.

At the end of the weekend, we will be flipping the calendar. Can you believe September will be here? That always means the month of change. As the weather begins to change, expect some cooler mornings and possibly some colder and wetter Saturdays. But never fear, the Geauga Farmers Market will be in South Russell thru October 10th and maybe longer depending on the weather. So stay up to date on the weather, and join us some great harvests as the weather gets cooler.

UPCOMING EVENTS

September 19th 10-11:30am - Tomato Tasting Contest

If you think your home-grown or farm-grown tomatoes are the best-tasting in town, enter them. There will be a first prize for two categories: one for Cherry Tomatoes & one for Regular Tomatoes. Bring a quart of cherry tomatoes or 4-5 of a single variety of tomatoes to the market booth by 9:30am. Mark them with your name & variety of tomato. Market customers are encouraged to participate by tasting & voting.

Saturday, September 26, 2015 10-11:3AM. - Annual Salsa Tasting and Competition

Customers & 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, 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!

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
Gaugua 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
Ohio Farm Direct
Pheasant Valley Farm
Ridgeview Farm & Market
Rock Valley Run CSA &
Greenhouse
Santee 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

Is your shopping bag safe?

Cheryl Hammon, Market Manager

Here at the Geauga Fresh Farmers Market we want your food to be safe for you and your family. We do this by providing you the freshest produce possible directly from the farm. Our market is producer-only which means that the farmer cannot purchase food and resell it to you.

Also all of our farmers take a class called GAP (Good Agricultural Practices) that teaches them to grow, harvest, package and transport your food in a safe manner. These are USDA practices that have been in existence for several years now. They were instituted through the Food Modernization Act and we have been diligent about following them.

Since we take your food safety seriously we want to talk to you about your shopping bag. If you use a cloth bag, please wash it weekly. Cloth shopping bags have been found to harbor harmful bacteria that can be eliminated in the washing machine. Please use this bag only for your food. Putting books, snacks and other items in the bag during the week is not recommended. If you want to use the plastic grocery store bags, please discard them after one use. We do not sell raw meat products at the market but it is also recommended to keep meat separate from your fresh vegetables.

We are now offering washable produce bags at the market. They are 100% nylon mesh bags that can be washed by hand or in the machine and air dried. You can see what is in the bag and gases that are released from the raw fruits and vegetables are not trapped in a plastic bag which allows them to stay fresher longer. They can be used over and over again which makes them economical as well. Please try these bags and let's continue to work together to keep the food you eat safe for you and your family.

They will be available for the rest of the season up to October 10th at the market tent for \$1.25.

Maple Barbecued Pork Ribs

1 rack spareribs (about 4 lbs.)
1 tsp freshly ground black pepper
2 tbsp rice wine vinegar
½ tsp salt
2/3 cup maple syrup
1 tbsp soy sauce

Rub ribs with salt and pepper. Place in a shallow Non-aluminum pan. In a small bowl, mix together maple syrup, vinegar and soy sauce. Pour over ribs, cover and chill overnight, turning occasionally. Remove ribs from pan and grill over moderately on hot coals, turning and basting so they cook evenly on both sides (about 20 minutes/side) or until done.

Hot-n-Spicy Corn Dip

2 c. corn – cut off husk
1(8oz) pkg Neufchatel Cheese, softened (or cream cheese)
1 lb Diced Tomatoes
1/2 cup Shredded Four Cheese Blend
2 Tbsp. finely chopped pickled jalapeño peppers
1/4 tsp. chili powder

HEAT oven to 350°F. Combine Neufchatel Cheese (or cream cheese) and chili powder until blended and set aside. Add corn, diced tomatoes, and jalapenos mixing well then add half of the cheese blend to the mix. Spread the mixture evenly in a pie plate or small casserole dish, then top with the remaining cheese. Bake at 350°F for 20 minutes until golden brown. Serve with veggie sticks, crackers, wheat thins, etc. You can use Cream cheese in place of the neufchatel cheese.

Smoky Eggplant and Pepper Salad

Makes about 1 ½ cups

1 large eggplant, about 1½ pounds
1 large red pepper
4 teaspoons lemon juice, about half a lemon
1 tablespoon olive oil
1-2 cloves of garlic, pressed or minced
Salt and pepper

Use this as a Mediterranean side dish or puree to make a dip or spread. Or toss it with pasta and top with grated cheese.

Prepare eggplant: With fork, prick eggplant in several places, wrap in aluminum foil, & place directly on stove top or grill at medium heat. Using long tongs, turn the eggplant every 3-4 minutes so that it chars evenly. When eggplant is soft & collapsed, about 15-20 minutes, remove from heat. Carefully peel back foil, allowing steam to escape, slice lengthwise, and place in colander to cool and drain.

Prepare pepper: Place bell pepper directly on the flame, turning every 1-2 minutes to evenly char skin, roasting for 5-10 minutes. Remove from heat & drop in pot with lid. Cover & let cool. When pepper is cool enough to handle, use paring knife or fingers to remove the seeds.

Assemble salad: Scoop eggplant flesh from shell & finely chop both eggplant and pepper. Combine with remaining ingredients.

Serving: Serve at room temperature or chilled.