



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 8, 2015

Peaches! In addition to sweet corn, Red Haven Peaches will be at the market this week. These general purpose peaches are great for eating as a sweet snack or sturdy enough to be used for canning or freezing. Peaches will be available at the Blue Jay Orchard tent. Cold weather from last year has caused such extreme damage to the peach trees in this area, that the crops of local peaches remain small. It is in these extreme situations, that our producer only market makes special accommodations to get these desired crops to our customers. Blue Jay Orchard has taken the extra effort to find a reputable grower which had these much needed peaches available for sale. Take advantage of the extra effort that was required to get these peaches to the market today, and buy peaches while supplies last! Produce, cheese, meats, eggs, crafts, and flowers remain plentiful so enjoy the abundance of products available at the Geauga Farmers Market today!

What do you do when you have lots of cucumbers, too many to eat? You make pickles of course. Last week Patrick of Maple Crest Farm had some of the best tasting pickles at the market. As people started walking around eating the tasty treats, news spread fast about the delightful treats Patrick had at his tent. Patrick is convinced if you buy a dozen or more of his cucumbers, you could make some great tasting pickles too. Try this recipe that Maple Crest was sharing with customers, and make sure you go buy lots of Patrick's cucumbers to try this great recipe.

Dill Pickle Recipe

1 1/2 cups distilled white vinegar
1/4 cup sugar
4 teaspoon kosher salt
1 teaspoon mustard seeds
1 teaspoon coriander seeds
3/4 teaspoon dill seeds
2 cups hot water
2 lbs Kirby cucumbers – sliced 1/4 inch thick
3/4 cup coarsely chopped dill
3 garlic cloves, coarsely chopped

In a large heatproof measuring cup, combine vinegar, sugar, salt, mustard seeds, coriander seeds and dill seeds with hot water & stir until sugar & salt are dissolved. Let brine cool. In a large bowl, toss cucumbers with dill and garlic. Pour brine over the cucumbers & turn to coat. . Place a small plate over cucumbers to keep them submerged, then cover bowl with plastic wrap. Refrigerate overnight, stirring once or twice. Serve cold. Make ahead, and refrigerate in airtight container for up to a week.

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
Nina Lau'Rens
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

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GeaugaFarmersMarket.com

Mixed Bean-Cherry Tomato Salad with Basil Vinaigrette

1 pound fresh green beans, trimmed
1 pound fresh wax beans, trimmed
1/4 cup balsamic vinegar
2 tablespoons extra virgin olive oil
1/2 teaspoon kosher salt
1/2 teaspoon freshly ground black pepper
3 cups cherry tomatoes, halved (2 pints)
1 cup loosely packed basil leaves, coarsely chopped
1/2 cup finely chopped red onion
Fresh basil sprigs (optional)

Cook green & wax beans in boiling water 5 minutes. Drain & plunge beans into ice water; drain. Combine vinegar, oil, salt, and pepper. Add beans, tomatoes, basil leaves, and onion; toss gently. Cover and chill. Garnish with basil sprigs, if desired.

Pizza Salad

1 lb spiral macaroni, cooked and drained
3 medium tomatoes, diced and seeded
16 oz cheddar cheese, cubed
2 bunches green onions, sliced
3 oz sliced pepperoni
3/4 cup canola oil
2/3 cup grated parmesan cheese
1/2 cup red wine vinegar
2 teas dried oregano
1 teas garlic powder
1 teas salt
1/4 teas pepper
Croutons, optional

In a large bowl, combine macaroni, tomatoes, Cheddar cheese, green onions and pepperoni. In a small bowl, combine oil, Parmesan cheese, vinegar and seasonings. Pour over macaroni mixture; toss to coat. Cover and refrigerate for several hours. Top with croutons just before serving if desired. **Yield:** 16 servings

Fresh Baked Peaches

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

Half the Peach & remove core. Place butter in hollow of each half. Top with brown sugar & 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.

MEXICAN ZUCCHINI BURRITO BOATS

4 large zucchini
1 (15 ounce) can black beans, drained and rinsed
1 cup cooked brown rice
1 cup salsa (use your preferred level of spiciness)
1 red bell pepper, cored & diced
1/2 red onion, diced
1/2 cup corn kernels
1 jalapeno (or poblano pepper), cored & diced
1 tablespoon + 1 teaspoon olive oil
2 teaspoons cumin
1 teaspoon chili powder
1/2 cup fresh cilantro, finely chopped
salt to taste
1 cup shredded cheddar/monterey jack cheese

Start by greasing a 9 x 13" casserole dish, set aside. Slice each zucchini in half lengthwise. Using a melon baller or metal teaspoon, hollow out center of each zucchini. Lightly brush tops with one teaspoon of olive oil then place skin side down in casserole dish. Warm tablespoon of olive oil in a large skillet over medium heat. Add onion & peppers & cook for 2-3 minutes. Then add rice, corn, & beans along with salsa, chili powder & cumin. Stir everything together & continue to cook for about 5 minutes. Remove skillet from heat & set aside. Preheat oven to 400°F & stir in 1/4 cup of cilantro & salt to taste to filling. Spoon filling inside of each zucchini until full. Sprinkle each half with cheese then arrange in dish & cover with foil. Bake in oven for 25 minutes, remove foil & set oven to broil. Cook for 5 more minutes, until cheese is bubbly & golden brown. Allow to cool for 5-10 minutes then top with fresh cilantro & serve. Store leftovers in an airtight container for up to 3 days.

Grilled Mexican Corn Salad

3 limes, divided
8 large ears fresh yellow corn, husks removed
3 tablespoons mayonnaise
2/3 cup crumbled feta or Cotija cheese
1/3 cup sliced fresh chives

Cut 2 limes in half, and squeeze juice from lime halves to equal about 1/4 cup. Preheat grill to 400° to 450° (high) heat. Brush corn with mayonnaise. Sprinkle with desired amount of salt and pepper. Grill corn, covered with grill lid, 10 to 12 minutes or until done, turning occasionally. (Kernels may char and pop.) Cut kernels from cobs into a large bowl. Stir cheese, chives, and lime juice into kernels. Cut remaining lime into 4 wedges, and serve with corn salad