



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>

July 25, 2015

Have you been on vacation? If you have missed the market for a week or two, you will be surprised at the abundance of produce arriving weekly at our market. Many varieties of summer squash and beans are filling the market tents. Blueberries are reaching the end of their season, but tomatoes, cucumbers, and corn will become more plentiful.

The produce is arriving in larger quantities now, and I am sure as a customer, you will find something to bring to your dinner table tonight.

In addition to produce - hanging baskets, flowering plants, and our more consistent products like honey, maple syrup, pickles, peanut and almond butter, cut flowers, grass-fed beef, sausage, eggs, various bottled sauces and fresh baked goods, handmade soap and lotions, cheese, jams and jellies, and home-made craft items will also be available.

Do you use Facebook ? Geauga Fresh Farmers Market has a Facebook page. Make sure you like us to get the most current updates about vendors and activities happening each week at the market.

Tasty Beets

2 pounds beets (about 8)
½ cup sugar
1 tablespoon crystallized ginger, finely chopped
5 tablespoons red wine vinegar
¼ cup orange juice
1 ½ tablespoons cornstarch
salt, to taste
freshly ground black pepper, to taste
1 tablespoon unsalted butter
zest of 2 oranges, grated

Preheat to 350°. Rinse beets & trim stems & roots, leaving inch of each. Wrap beets individually in aluminum foil. Place on baking sheet & roast until tender, about 1 hour. Remove from oven & set aside until cool to handle. Unwrap beets & slip skins off. (Wear rubber gloves to prevent hands from being stained.) Cover & store in refrigerator until ready to use. Cut beets into ¼-inch dice (about 4 cups), place in serving dish & set aside. In heavy saucepan over medium heat, whisk together sugar, crystallized ginger, vinegar, orange juice, cornstarch, salt & pepper. Bring to boil, whisking constantly until mixture is clear & thickened, about 4-5 min. Whisk in butter & zest, & cook just until butter is melted. Remove pan from heat, & pour sauce over beets. Toss gently, & cool completely before serving.

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
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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GeaugaFarmersMarket.com

Summer Vegetable Medley

3 cups sliced cut vegetables (such as broccoli, cauliflower, greens, squash, beans, peas or carrots)
1 tablespoon vegetable oil
1/2 green or red pepper sliced
1/4 teas powdered ginger OR 1 teas chopped ginger root
1 clove garlic, minced, OR 1/8 teaspoon garlic powder
2 teaspoons water

Heat a 10-inch frying pan or wok over high heat. Add oil. When oil is hot, add ginger and garlic, and cook about 30 seconds. Add vegetables, and water. Stir fry until tender. Serves 3.

Stuffed Pattypan Squash

6 pattypan squash, stem & blossom removed
6 slices bacon
1/2 cup diced onion
1 1/2 cups soft bread crumbs
1/4 cup freshly grated Parmesan cheese
salt & pepper to taste

Preheat oven to 350F. Bring 1" of water to boil in saucepan over medium heat. Add squash, cover, & cook for 10 min, or until fork can pierce stem with little resistance. Drain & slice off top stem. Use melon baller to carefully scoop out centers. Reserve all bits of squash. Place bacon in large, deep skillet. Cook over medium high heat until evenly brown. Remove bacon to paper towels, & set aside. Saute onion in bacon drippings. Chop reserved squash & saute with onion for 1 min. Remove skillet from heat, & stir in breadcrumbs. Crumble bacon, & stir into stuffing along with the Parmesan cheese. Season to taste with salt & pepper. Stuff each squash to overflowing with mixture, & place in baking dish. Cover loosely with aluminum foil. Bake 15 minutes in preheated oven, or until squash are heated through.

Corn Salad

5 ears of corn, shucked
1/2 cup small-diced red onion (1 small onion)
3 tablespoons cider vinegar
3 tablespoons good olive oil
1/2 teaspoon kosher salt
1/2 teaspoon freshly ground black pepper
1/2 cup julienned fresh basil leaves

In a large pot of boiling salted water, cook corn for 3 minutes until starchiness is just gone. Drain & immerse in ice water to stop cooking & to set color. When corn is cool, cut kernels off cob, cutting close to cob. Toss kernels in a large bowl with red onions, vinegar, olive oil, salt, & pepper. Just before serving, toss in fresh basil. Taste for seasonings & serve cold or at room temperature.

Vichyssoise

4 TB unsalted butter or 3 1/2 TB olive oil
1 Lb. leeks, white part only
3 large shallots
9 oz. starchy potatoes, peeled & cut into chunks
4 cups light chicken stock or water
1 1/4 cups heavy cream or soy cream
a little lemon juice (optional)
salt and pepper
fresh chives to garnish

Heat butter or oil in a heavy pan. Add leeks & shallots & cook gently for about 15-20 minutes, stirring once or twice, until soft but not browned. Add potato chunks to pan and cook, uncovered for a few minutes, stirring occasionally. Stir in chicken stock or water, 1 tsp of salt & pepper to taste. Bring to a boil, then reduce heat & partly cover pan. Simmer for 15 minutes or until potatoes are soft. Cool, then process soup until smooth in a food processor or blender. Put the soup into bowl & stir in cream. Season to taste. Chill soup for at least 4 hours or until very cold. Taste chilled soup for seasoning & add a squeeze of lemon juice. Put soup into bowls & garnish with chives. Serves 4-6

Evergreen Farm suggested this recipe with mushrooms from Jack at Forest Farm Fungi's. We love when vendors work together off one another. I think this recipe could be a winner at your next dinner.

Crab Stuffed Shiitake Mushrooms (serves 4)

1/2 Pkg Cream Cheese
1/4C Sour Cream
1/4c Shredded Sharp Cheddar cheese
1/4c Shredded Asiago or Parmesan Cheese
1/2c Green Onions, finely chopped
1/2c Celery, finely chopped
1t Old Bay Seasoning
1t Chili Powder
1can Crabmeat, drained
1/4C Italian seasoned bread crumbs
1/4C Seasoned Panko
8-12 Shiitake Mushrooms, stems removed
Tabasco to taste (optional)

Preheat an oven to 350°F. Grease/spray a 9x5 inch baking dish. Stir cream cheese, cheeses, veggies, seasonings, in a mixing bowl until smooth. Stir in crabmeat & bread crumbs until evenly blended. Spoon mixture into mushroom caps onto prepared baking dish. Bake in preheated oven for 7-12 minutes to an internal temperature of 145°F; set oven to broil & broil until tops are crisp & brown, about 3 minutes. Tabasco to taste (optional)