



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 4, 2015



HAVE A SAFE AND EXCITING
4th OF JULY
As you CELEBRATE YOUR
INDEPENDENCE
with Family and Friends



Stop by to smell the flowers and enjoy the bountiful gifts from our farmers as you celebrate your independence with fresh local produce. Show your patriotism as you purchase Geauga County locally grown and made products. Allow your taste buds to enjoy the explosive tastes just waiting for you at the market tents this weekend. I am hopeful that we will begin to see beets, sugar snap peas, zucchini, broccoli florets, high tunnel tomatoes, and cucumbers in addition to the salad greens. Red raspberries and blueberries will be plentiful at the market today. This year continues to be a unique growing season, as farmers begin to see the long term effects of a cloudy, rainy spring. Also available this week will be hanging baskets and flowering plants, honey, maple syrup, pickles, peanut and almond butter, cut flowers, grass-fed beef, eggs, various bottled sauces, fresh baked goods, hand-made soap and lotions, cheese, jams and jellies, and home-made craft items.

A new vendor making their debut this week is Molly's Crafted. I expect her to be a new favorite vendor. Molly's Crafted brings the farm to your cocktail shaker. Her handmade, small batch cocktail mixes take the freshest local and organic produce and preserve them so you can enjoy the drinks of the season all year long. With innovative flavors like Honey Beet and Kicked Up Concord, you can replicate craft-style cocktails with ease at home.

The primary goal of the Market is to connect local farmers and producers with consumers. By shopping at the market customers have the opportunity to buy the freshest produce directly from the farmers who grow it. Not only does this benefit the customer but it helps keep farming alive in Geauga County by returning more dollars to the farms.

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
Endeavour Farm
Geauga Artisan Bacon
Great Lakes Spices
Harvest Bell Farm
Hawthorne Springs Greenhouse
Herb Thyme
Hershberger Produce
Homestead Soap & Spa
Java On Wheels
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



MARK YOUR CALENDARS NEXT WEEK

Kid's Day at the Market

July 11th 10am - 11:30 am -
Kids Activities throughout Market

Cheryl Hammon, Market Manager

at 440-474-9885

Cheryl@

GeaugaFarmersMarket.com

Picnic Vegetable Salad

3 cups fresh broccoli florets
3 cups fresh cauliflowerets
2 cups cherry tomatoes, halved
2 medium cucumbers, cut into chunks
1 each medium green, sweet yellow & red pepper, 6 green onions, thinly sliced
1 can (6 ounces) pitted ripe olives, drained and halved
1 bottle (16 ounces) Greek vinaigrette
1 cup (4 ounces) crumbled feta cheese

In a large bowl, combine the broccoli, caulifloweretes, tomatoes, cucumbers, peppers, green onions and olives. Drizzle with dressing; toss to coat. Chill until serving. Just before serving, sprinkle with cheese. Yield: 18 servings.

Spring Vegetable Pot Pie

3 T oil
1/4 Cup flour
3 cups flavorful veggie stock
1 Cup diced onion (or pearl onions)
4 Cups any combination of diced carrot, celery, fennel, mushrooms, pearl onion
1 lb diced blanched yukon gold potatoes
1 cup fresh peas (raw) or 1 cup asparagus
1 lb tofu, seared with salt & pepper
(or 1 lb cooked chicken or beef)
2 tsp whole grain mustard
1/3 c dry white wine
1 T fresh thyme
2 T fresh tarragon
1 tsp kosher salt
1 T nutritional yeast (optional)
white pepper to taste
1 package vegan puff pastry dough

Preheat oven to 400F. Blanch potatoes. Sauté leeks or onions in 3T oil, for 5 minutes on med high heat until translucent. Add carrots, celery, fennel and/or mushrooms salt & pepper. Turn heat to medium low & sauté until carrots are al dente, about 12 minutes. Splash with wine, & cook on med heat until it evaporates, about 5 minutes. Stir in flour & nutritional yeast & cook one minute while stirring. Add stock & mustard & stir until it just comes to a boil & thickens. Turn heat off. Fold in cooked potatoes, fresh peas or asparagus, & seared tofu (or cooked chicken). Add fresh tarragon, thyme & white pepper. Fill greased oven proof ramekins or baking dish. Roll out Puff pastry dough to fit what you will be using. If using individual ramekins, place them on the dough and use as a pattern, & cut around them leaving an extra at least 1/4 in – 1/2 in for crimping. Bake for 20-30 minutes until puffed and golden.

Cucumber Salad

3 lg cucumbers, peeled, thinly sliced
1 cup white vinegar
3/4 cup water
3/4 cup sugar
1 teaspoon salt
dash ground cayenne pepper
dash dried parsley flakes
1/8 teaspoon black pepper
dash dried leaf basil

Combine all ingredients except cucumbers; heat until sugar melts. Pour warm mixture over cucumbers. Store covered in refrigerator.

Zucchini Patties

2 cups grated zucchini
1 egg, lightly beaten
2 Tbs onions, diced
4 Tbs cracker crumbs
2 Tbs cooking oil
4 slices cheese (cheddar or mozzarella)

Combine zucchini, eggs, onions and crumbs. Form into 4 patties and chill for a few minutes. Heat oil in skillet and cook patties until browned and heated through. Top with cheese and cover pan until melted. Makes 4 servings.

Stuffed Zucchini Boats Makes 6 servings

3 medium zucchini
1 ½ lbs ground turkey breast
1 small onion, minced
½ cup finely diced carrot
½ cup finely diced red pepper
2 tsp fresh minced basil
1 tsp fresh minced oregano
1 egg, beaten
1 cup spaghetti sauce

Cut each zucchini in half lengthwise & scoop out inside of each, leaving a 1 inch shell. Cut in half crosswise to make 6 boats. Mince the scooped out zucchini. Place the hollowed boats in a saucepan & cover with water. Bring water to boil, & cook for 5 minutes. Drain & set aside. In large skillet, sauté ground turkey until cooked through about 6 minutes. Remove turkey from skillet; add onions to pan drippings & sauté for 5 minutes. Add carrot, red pepper, reserved minced zucchini, basil & oregano. Add ground turkey & egg and mix well. Fill each boat with turkey mixture, place filled boats on cookie sheet in preheated oven at 350 degrees & baked uncovered for 10 minutes. Serve with heated spaghetti sauce drizzled on each boat (about 2 Tbsp for each boat.)