



## 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>

**June 13, 2015**



**STRAWBERRY SHORTCAKE from 10am – 11:30am**  
**while supplies last.**

Sample Strawberries from several of our vendors.

Strawberries graciously provided by

**Maple Crest Farm, Ridgeview Farm, and Hershberger Produce.**

Shortcake provided by **B Sweet Baking Company**

Assembly by volunteers and members of the Geauga Farmers Market Board.

**ENJOY!**

**PRODUCT FEATURE:** We can't focus everything on RED today, so enjoy some **Garlic scapes** as well. These are an incredible, snakelike, green shoot that rises from a hard-neck garlic plant in late spring. They are usually trimmed away to allow the garlic bulbs to develop. This delicious stalk has a taste that is milder than garlic cloves, & has a broad spectrum of uses from soups to salads to garnishes. They provide a subtle garlic flavor & crunchiness if added to salads & soups.

**Preparation Ideas:** They cook well in stir fries, and can be processed in vinegars, as pickles, or into a green "pesto" sauce. You can sauté them in olive oil or garlic & serve them as an accompaniment to a meat main course, seasoned with a little salt & pepper. Or you can blanch or grill them & serve them the same way. They're great chopped up & added to mashed potatoes. They also make an excellent pesto. Steam & serve in dishes instead of asparagus. Add to quiche or omelets. Stir fry with vegetables. Combine with mayonnaise to add zest to sandwiches. Don't overcook; they tend to get tough and/or lose their flavor. Try starting simple, to learn how much cooking is enough and how much is too much, by sautéing the scapes in a little olive oil at medium heat, adding salt and pepper to taste. Storage: Keep scapes in a brown paper bag in the refrigerator & they will last for weeks.

### 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  
Nina Lau'Rens  
Pheasant Valley Farm  
Polecat Pines Mushroom 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

### Strawberry Lemonade Jam

2 1/2 cups coarsely chopped fresh strawberries  
3/4 cup sugar  
1/4 cup fresh lemon juice  
3 tablespoons cornstarch

Process strawberries in a blender until smooth; press through a wire-mesh strainer into a 3-qt. saucepan, using back of a spoon to squeeze out juice; discard pulp. Stir in sugar.

Whisk together lemon juice and cornstarch; gradually whisk into strawberry mixture. Bring mixture to a boil over medium heat, and cook, whisking constantly, 1 minute. Remove from heat. Place plastic wrap directly on warm jam; chill 2 hours or until cold. Refrigerate in an airtight container up to 1 week.

### Strawberry Vinaigrette

1/4 cup Strawberry-Lemonade Jam (above)  
1/4 cup extra virgin olive oil  
3 tablespoons apple cider vinegar  
2 tablespoons water  
1 teaspoon sugar  
1 small garlic clove, minced  
1/2 teaspoon kosher salt  
1/4 teaspoon freshly ground pepper

Whisk together Strawberry-Lemonade Jam, olive oil, vinegar, water, sugar, garlic, salt, & pepper.

### Strawberry Chicken Salad

1/2 cup bottled poppy-seed dressing  
1/4 cup minced green onions  
3 tablespoons chopped fresh basil  
1/2 teaspoon freshly ground pepper  
4 cups chopped cooked chicken  
2 cups diced fresh strawberries  
Salt to taste  
1 cup chopped toasted pecans

Stir together poppy-seed dressing, minced green onions, chopped fresh basil, and freshly ground pepper in a large bowl. Fold in chicken and strawberries; add salt to taste. Cover and chill 2 hours. Stir in pecans just before serving.

### Strawberry Salsa

1 1/2 cups hulled and sliced strawberries  
1 sm jalapeño Chile, seeded, finely chopped  
1/2 cup diced cucumber  
1/4 cup chopped white onion  
1 TB fresh lime juice  
1/2 tsp. honey  
Salt and pepper

In medium bowl combine all ingredients. Season with salt & pepper to taste. Let sit for 20 minutes to meld flavors. Makes about 2 1/4 cups. Great with grilled meat or fish.

I am a baker – so phyllo dough belongs in an oven, but here is a fantastic spin when it's too hot outside and you don't want to heat your oven. Use your grill instead.

### Strawberry Napoleons

2 (5.3-oz.) containers plain fat-free yogurt  
3 tablespoons honey  
1 lb fresh strawberries, sliced  
2 tablespoons sugar  
4 frozen phyllo sheets, thawed  
Vegetable cooking spray  
1 teaspoon sugar



Garnishes: mint sprigs, whole strawberries

Stir together yogurt & honey; cover & chill yogurt sauce until ready to serve. Combine strawberries & 2 Tbsp. sugar; cover & chill until ready to serve. Place 1 phyllo sheet on a flat work surface. Coat with cooking spray, & sprinkle evenly with 1/4 tsp. sugar. Top with 1 phyllo sheet; coat again with cooking spray, & sprinkle with 1/4 tsp. sugar. Cut phyllo stack into thirds lengthwise; cut each in half, creating 6 even rectangular stacks. Repeat procedure with remaining phyllo sheets, cooking spray, and 1/2 tsp. sugar. Grill phyllo stacks, without grill lid, over medium-low heat (300° to 350°) 1 to 2 minutes on each side or until lightly browned. Place 1 grilled phyllo stack on each of 6 serving plates; top evenly with half of strawberry slices. Drizzle evenly with half of yogurt sauce. Top each with 1 grilled phyllo stack. Top evenly with remaining strawberry slices and yogurt sauce. Garnish, if desired. Serve immediately.

### White Bean and Garlic Scapes Dip

1/3 cup sliced garlic scapes (3 to 4)  
1 Tbsp freshly squeezed lemon juice, more to taste  
1/2 teaspoon coarse sea salt, more to taste  
Ground black pepper to taste  
1 can (15 ounces) cannellini beans, rinsed & drained  
1/4 cup extra virgin olive oil, more for drizzling.

In a food processor, process garlic scapes with lemon juice, salt & pepper until finely chopped. Add cannellini beans & process to a rough purée. With motor running, slowly drizzle olive oil through feed tube & process until fairly smooth. Pulse in 2 or 3 tablespoons water, or more, until mixture is the consistency of a dip. Add more salt, pepper and/or lemon juice, if desired. Spread out dip on a plate, drizzle with olive oil, & sprinkle with more salt. Makes 1 1/2 cups.