



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 27, 2015

Have you listened to the weather forecasters this week? If you are here, then you probably don't have a television or a radio. Weather forecasters are suggesting you should be at home building an ark. But if you can't love the weather, then you have to poke fun at it. So today, we are giving you a comedy break. Here are some jokes to bring a little sunshine to your rainy Saturday. ?

What goes up when the rain comes down? An Umbrella.

Can Bees fly in the rain? Not without their yellow jackets

What do you call a wet bear? A drizzly bear

What do you call it when it rains chickens and ducks? Foul (fowl) weather.

What happens when it rains cats and dogs? You might step in a poodle!

What did the dirt say when it began to rain? If this keeps up, my name will be mud.

What did the male raindrop say to the beautiful female raindrop? I am falling for you.



MARK YOUR CALENDARS

Kid's Day at the Market
July 11th

Locally grown strawberries are reaching the end of the harvest season. However, they are being pleasantly replaced by fresh red raspberries. Fresh baked goods, locally raised meat, fresh flowers, fresh eggs, honey, maple syrup, hand-made soaps and lotions, cheese, jams and jellies, herbs and garlic, vegetables, plants, and various craft items are filling the market tents each week. Seasonal produce varies from week to week. This week look for radishes, beets, spinach, all kinds of salad greens, scapes, kohlrabi, onion, kale, zucchini, sugar snap peas, and red raspberries. Eggs continue to be plentiful and flowering plants have replaced many of the vegetable and herb plants.

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
Gaugua 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
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

at 440-474-9885

Cheryl@

GeaugaFarmersMarket.com

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.

Snap Peas with Lemon & Mint Serves 4

1 pound snap peas, trimmed
1 tablespoon Meyer lemon juice
1 teaspoon Meyer lemon zest
3 tablespoons extra virgin olive oil
1 teaspoon minced shallot
1 tablespoon chopped mint leaves
Salt and freshly ground pepper, to taste

Fill a large bowl with water and ice. Set aside. Bring a large pot of water to a boil. Add snap peas & cook until just tender yet still crisp, about 2 minutes. Using a slotted spoon, transfer snap peas to ice water. Whisk all other ingredients together in large bowl. Drain snap peas & toss with the vinaigrette

Kohlrabi Salad

1 head kohlrabi
1/2 apple, such as Gala
2 tablespoons rice vinegar
2 tablespoons sesame oil
1 pinch cumin
1/2 teaspoon fish sauce
3 tablespoons chopped cilantro
Salt & freshly ground pepper to taste

With a sharp knife, cut off the "branches" of kohlrabi, peel with a vegetable peeler. Cut kohlrabi into matchsticks either using a sharp knife or a mandolin (I used the latter). Do the same with apple. Toss kohlrabi & apple with remaining ingredients & chill before eating.

Berry Muffins Makes 12 muffins

1 3/4 cups flour
3 tsp baking powder
2 Tbsp sugar
1 egg, beaten
1 cup milk
1/4 cup oil
1 cup berries
1/4 cup flour

Preheat oven to 400 degrees. Mix together flour, baking powder, and sugar in a bowl. In another bowl combine egg, milk, and oil. Combine egg mixture with the flour mixture. Stir only enough to dampen the flour. Sprinkle 1/4 cup of flour over berries. Gently fold berries into batter. Spoon into greased muffin tin. Fill only 2/3 full. Bake for 15 minutes.

Macaroni with Green Peas

1/2 cup cream
1/2 teaspoon salt
1/3 cup macaroni (shells)
1 cup green peas

Shell & cook fresh green peas by boiling in water or steaming. Drain. Cook macaroni in boiling salted water. Drain, then pour a dash of cold water over noodles. Drain again. In pan, add cream, salt, & green peas then add noodles. Heat & cook for 5-10 min over medium flame.

Stuffed Zucchini Boats Makes 6 servings

3 medium zucchini
1 1/2 lbs ground turkey breast
1 small onion, minced
1/2 cup finely diced carrot
1/2 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.)

Unbeatable Beets

1 1/2 cups beets, cooked, drained, pared & sliced
1 small onion, chopped
3 TB sugar
1/4 tsp salt
dash pepper
1/3 cup white vinegar
1 TB cold water
1/2 cup water in which beets were cooked

Combine all ingredients except beets in a large saucepan and bring to boil, stirring frequently. Remove from heat, add beets, mix thoroughly, cool, cover and refrigerate overnight. Serves 4.