



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 6, 2015

We have rounded the corner, and hopefully with the arrival of June we are going to get warmer weather and a great growing season. Welcome. With the arrival of June usually comes the arrival of strawberries, and I expect to see some of the early berries on the tables of our vendors today. Don't panic if you don't get berries today, it is just the beginning of the season, and we should have strawberries for 3 to 4 weeks. Strawberries will become more plentiful the further into June we go. Geauga county strawberries usually don't reach peak production until after strawberries grown in southern Ohio because of our proximity to Lake Erie and the cooler spring. But good things come to those who wait, and I have always said – Geauga County strawberries are some of the sweetest around.

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 farm.

Seasonal produce varies from week to week. Make sure you shop early, because I know the good stuff will go quickly. Products available weekly include mushrooms, fresh baked goods, fresh meats, fresh flowers, fresh eggs, maple syrup, honey, hand-made soaps and lotions, jams and jellies, herbs and garlic, vegetables, plants, and various craft items.



MARK YOUR CALENDARS

Strawberry Festival will be June 13th –
NEXT WEEK

Strawberry Shortcake samples
from 10am – 11:30am while supplies last

Market Spotlight – Great Lakes Spices

Great Lakes Spices Ltd. Has offered gourmet seasoning for three years at the Geauga Farmers Market. They currently offer six different gourmet seasonings: **Chicago Steak, Carolina BBQ, Espresso Dry Rub, Bayou Blend, Southwest Select, & Tuscany Reserve.** Their seasonings crossover all the major food groups, & will enhance the taste of your favorite dishes. Today at the market, stop by their booth and taste a sample. They will be cooking at the market today and offering you samples of their flavorful treats. At Great Lakes Spices, they focus on providing you with bold tasting seasonings that are 100% natural, don't have any preservatives, & are hand blended using the finest gourmet spices in a nut free facility. They are a local producer that takes time to prepare top quality gourmet seasonings that have been truly market tested over time. With a variety of seasonings to choose from, we are sure you will be loading up your spice cabinet soon!

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

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Market Manager**

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GeaugaFarmersMarket.com

Sautéed Sugar Snap Peas

1 ½ lbs fresh sugar snap peas
1 Tbsp good olive oil
1 ½ teas kosher salt
¾ teas ground black pepper
Sea salt

Remove and discard the stem end and string from each sugar snap pod.

Heat the olive oil in a large sauté pan over medium-high heat. Add the sugar snap peas, salt & pepper & sauté, tossing occasionally for 3 to 5 minutes, until the sugar snap peas are crisp tender. Place the peas in a serving bowl & sprinkle with sea salt & serve.

Strawberry Nut Drops

1 c Sugar
½ c Butter
1 teas Almond extract
1 Egg
2 c All Purpose Flour
1 teas Baking Powder
½ teas Baking Soda
1 c Sweet Strawberries, mashed
½ c Chopped Walnuts
¾ c Confectioner's Sugar

Remove 2 T of crushed strawberries with juice & set aside. Cream sugar, butter, & almond extract until creamy. Beat in egg. Mix flour with baking powder & soda & add to creamed mixture alternately with crushed strawberries. Stir in walnuts. Drop by tablespoons onto lightly greased, or Teflon coated cookie sheets, 2" apart. Bake in 375°F oven for 12-14 minutes. Mix reserved berries with confectioner's sugar to make a thin glaze and spread over warm or cold cookies. Makes 40-45 cookies.

Moist Honey Cornbread

1 c. all-purpose flour
1 c. yellow cornmeal
¼ c. sugar
1 tbsp. baking powder
½ tsp. salt
1 c. whipping cream
¼ c. vegetable oil
¼ c. Honey
2 eggs, slightly beaten

Heat oven to 400 degrees. In medium bowl stir together flour, cornmeal, sugar, baking powder & salt. Stir in remaining ingredients just until moistened. Pour into greased 9 inch square baking pan. Bake for 20 to 25 minutes or until wooden toothpick inserted in center comes out clean.

Grilled Sugar Snap Peas with Dipping Sauce

1 pound sugar snap peas
1 tablespoon canola or vegetable oil
1 teaspoon lime juice
8-10 wood or bamboo skewers

Peanut Dipping Sauce

1/3 cup natural peanut butter
1/3 cup warm water
1 clove of garlic, minced
1 ½ teaspoons grated or minced ginger
2 tablespoons rice vinegar
2 teaspoons lime juice
2 teaspoons agave or honey
1 ½ teaspoons soy sauce

Mix together peanut butter & warm water in a glass until smooth. Add remaining ingredients for sauce and mix until uniform. Adjust seasoning to taste: Add more agave if you like stuff sweet, or more garlic. Cut ends off sugar snap peas and run a skewer through the peas widthwise, with about 9 peas per stick. Mix together oil & lime juice in a small glass & brush over both sides of peas so that they don't stick to grill. Bring grill to a high heat & place skewers on for a minute or so on each side. Slide peas off skewers & sprinkle lightly with salt. Serve with peanut dipping sauce.



Baked Eggs with Spinach and Tomatoes

1 tablespoon olive oil
1 clove garlic, finely chopped
1 ¼ cup diced fresh tomatoes
kosher salt and pepper
2 bunches spinach (about 1 pound), trimmed
8 eggs, separated (yolks kept whole, if possible)
4 ounces cream cheese (optional)

Heat oven to 400° F. Heat the oil in medium skillet over medium-high heat. Add garlic & cook for 1 minute. Add tomatoes, ½ teaspoon salt, & ¼ teaspoon pepper & simmer for 3 minutes. Add spinach & cook until it begins to wilt, 1 minute. Transfer to a 2-quart baking dish. Beat egg whites until foamy, about 30 seconds, then pour over the spinach mixture. Carefully place the whole yolks over the top. Bake until the whites are set, 20 to 22 minutes. Divide among plates. Add dollops of the cream cheese, if desired. Serves 4. Tip: When shopping for spinach, look for a dark color & unbroken leaves. Crinkly spinach is more flavorful (though slightly tougher) than the flat-leaf variety.