



GEAUGA FRESH FARMERS' MARKET

Come and experience all Geauga County has to offer.

OPEN SATURDAYS
May 9 - 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>

May 9, 2015

Our 13th year is behind us, and we are convinced we are on to bigger and better things as we open the market for 2015. First off, let me take the opportunity to re-introduce our beloved market manager, Cheryl Hammon. Many of you who have been with the market for a while may think she looks familiar. SHE IS! Cheryl took last year to re-group, but she was the market manager for four seasons from 2010 thru the end of 2013. And now she is back! Not only does Cheryl love Geauga County, more importantly she knows and loves farming and agricultural practices. Her knowledge of the business makes her the best suited for this passionate market, and we are so happy to have her back with us again. So stop by the market tent, and welcome her back to South Russell for the 14th season – and hopefully many more.

SPECIALS TODAY

The first 200 customers will receive mixed color Impatiens in a 3.5" pot, donated by Hawthorne Springs Greenhouse in Burton.

ALSO - Geauga Master Gardeners on site -
ANSWERING YOUR QUESTIONS

MARKET SPOTLIGHT – RAMPS

A good way to define ramps might be to describe what ramps *aren't*. Ramps are not leeks, nor are they scallions, nor are they exactly shallots. Ramps (which are sometimes called wild leeks or spring onions) look like scallions, but they're smaller and slightly more delicate, and have one or two flat, broad leaves. They taste stronger than a leek, which generally has a mild onion flavor, and are more pungently garlicky than a scallion.

Ramps add wonderful and uniquely pungent flavor to soups, egg dishes, casseroles, rice dishes and potato dishes. Use them raw or cooked in any recipe calling for scallions or leeks, or cook them in a more traditional way, scrambled with eggs or fried with potatoes. Since ramps aren't cultivated in the way leeks are, they're much easier to clean. Just cut off roots, rinse thoroughly, and scrub off any excess dirt on the bulbs. Ramps aren't available for long, but you can chop and freeze them for cooked dishes. The green tops are milder in flavor and are usually used along with the bulbs.

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
River Stone Farm
Rock Valley Run CSA &
Greenhouse
SAND Farm LLC
Santee River Farm
Sirna's Farm & Market
Stacy Leigh's Sugar & Spice
The Olive Scene
Two Ponys

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Bacon, Tomato, and Ramp Quiche

1 piecrust, 9-inch, homemade or purchased
6 slices bacon, diced
8 oz mushrooms chopped, button or portabella
1 1/2 cups chopped ramps, white or green
1 cup diced tomatoes
1/2 teaspoon ground black pepper
4 large eggs
1 cup half-and-half
4 ounces Cheddar or blend of Cheddar, Monterey Jack, and Colby cheeses
1/8 teaspoon ground nutmeg

Heat oven to 375°. Prepare a 9-inch pie pastry. In a large skillet, cook diced bacon until crisp; drain on paper towels. Pour off all but about 2 tablespoons of bacon drippings. Add mushrooms & ramps to the skillet & cook, stirring, until mushrooms are tender. Add the tomatoes, salt, & pepper. Cook for about 1 minute longer. Spoon the cooked vegetables into the crust; top with cheese. In a bowl, whisk together eggs, half-and-half, & nutmeg. Pour the egg mixture over the cheese layer and gently use a spoon to help the egg mixture sink into the vegetables. Set the pie on a foil-lined baking sheet & bake for 35 to 45 minutes, or until set & lightly browned. A knife inserted into the center should come out clean. Serves 6 – 8.

Potato and Asparagus Salad with Lemon Alioli

2 lbs. red skinned potatoes
1 lb. asparagus, roasted
2 TB olive oil
salt and pepper
2 hard cooked eggs, chopped
1/4 cup sweet onion, chopped
1 cup mayonnaise
2 TB lemon juice
2 tsp. fresh thyme, chopped
2 cloves garlic, pressed

Boil the potatoes, drain and cool. Heat oven to 500 degrees. Wash and drain the asparagus. Bend each stalk until the end snaps off; discard tough ends. Spread asparagus in a shallow baking dish, drizzle with olive oil, sprinkle with salt and pepper, and roast until tender, turning occasionally, 10-15 min. Cut potatoes into 3/4 inch pieces, transfer to large bowl. Cut asparagus into 3/4 inch pieces and add to potatoes. Add eggs and onion. Whisk together last 4 ingredients and add to potato mixture, tossing gently to coat. (Use more or less dressing to your taste.) Cover and refrigerate. Serve well-chilled.

Ramp and Potato Soup

1 c. thinly sliced ramps, including bulb, stem, and leaves
3 stalks thinly sliced celery
3 T. butter
4 c. chicken broth
3 – 4 medium potatoes, peeled and diced
1 c. half and half
sea salt
pepper

Saute the ramps and celery in the melted butter for about 10 minutes. Add 1 cup of chicken broth, cover & simmer for 10 minutes. Add the potatoes & remaining broth, cover, & simmer until potatoes are tender, about 15–20 minutes. Puree. Add the half & half, salt & pepper to taste. Serve garnished with parsley.

Mustard-Crusted Pork Tenderloins

2 pork tenderloins (1lb ea, trimmed)
3/4 c Dijon mustard
2 cups lightly toasted breadcrumbs
4 garlic cloves minced
2 TBS chopped fresh rosemary

Preheat oven to 400 degrees F. Sprinkle tenderloins with salt & pepper. Using a rubber spatula, coat tenderloins all over with mustard. Mix breadcrumbs, garlic, rosemary on large nonstick backing sheet. (I use wax paper on top) Dredge tenderloins in breadcrumb mixture to coat thickly, shaking off excess. Wipe baking sheet clean & spray with cooking spray. Arrange tenderloins on baking sheet. Spray top & sides of tenderloin with cooking spray.

Roast until tenderloins are golden brown & thermometer registers 155 degrees, about 25 minutes. Transfer to platter & let rest 3 minutes. Slice into medallions and serve.

Asparagus with Lemon-Mustard Dressing

12 fresh asparagus spears, washed & trimmed
2 T light
1 T sweet brown mustard
1 T fresh lemon juice
1 tsp grated lemon zest, divided

Blanch the asparagus in lightly salted boiling water for about 3 minutes or until crisp-tender; do not overcook. Remove from heat & refresh under cold water; drain well. Cover & refrigerate until chilled. In a small bowl, combine mayonnaise, mustard & lemon juice; blend well. Stir in 1/2 teaspoon lemon peel; set aside. Divide asparagus between 2 individual serving plates. Spoon 2 tablespoons dressing over top of each serving; sprinkle each with 1/4 teaspoon lemon peel. Garnish with carrot strips. Makes 2 servings.