

# 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>



**September 19, 2015**

## **TOMATO TASTING CONTEST – TODAY 10am – 12noon**

It's a great day for tasting tomatoes here at the farmers market. Today 10am – 12 noon, we will have various varieties of standard tomatoes and cherry tomatoes from our farmers and our customers. Can you tell the difference between a sun gold and a sun sugar cherry tomato? Do you know what an Evergreen tomato tastes like in comparison to a Missouri Love Apple? Guess what you don't need to! But you have to find which one you like the best. Taste all the varieties, and then vote for your favorite. You can vote for your favorite cherry tomato and for your favorite standard size tomato. Winners will be announced at the end of the market, and all the varieties and suppliers will be announced next week in the newsletter.

**NEXT WEEK: Annual Salsa Tasting Contest** from 10-11:30PM. Enter your favorite salsa in our annual contest. Customers and vendors are encouraged to enter – hot and sweet, fresh or cooked. Shop now for the freshest ingredients and please keep basic ingredients locally grown – zucchini, eggplant, peach, tomato, tomatillo, watermelon, cucumber and any other locally grown ingredient. No mango or pineapple salsa, please. Bring a pint of salsa to the market booth by 9:30 AM on Saturday, September 26 marked with your name and whether it is hot or mild. First prize goes to the best in each category. Everyone can taste and vote.

Although the market is winding down, there are still lots of great products available on the market tables. We get it that you can't find strawberries anymore, however the varieties of apples with their flavors, textures, and abilities to be used in baking and eating are just as great this time of the year. Mums have replaced cut flowers with their beautiful colors and the sizes and colors are beautiful to choose from.

But in addition to the most popular items, there is also winter squash including delicata, sweet red peppers, coffee beans, carrots, ground cherries, potatoes, broccoli, summer squash, Napa cabbage, Hakurei turnips, cauliflower, green and wax beans, shallots, fresh eggs, many varieties of tomatoes and peppers, leeks, carrots, mushrooms, fresh bakery, jams and jellies, squash, zucchini, eggplant, cheese and meat, cucumbers, onions, kale, beets, garlic, lettuce, arugula and other greens, honey, maple syrup, olive oil, spices and herbs, fresh flowers, soaps and lotions, local crafts including tie-dye and woodworking, and much more! **How can you not find something to make your day better, and tastier at the market today ?**

## **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  
Forest Farm Funghi  
Endeavour Farm  
Geauga Artisan Bacon  
Great Lakes Spices  
Harvest Bell Farm  
Hawthorne Springs Greenhouse  
Heartwood Roastery  
Herb Thyme  
Hershberger Produce  
Homestead Soap & Spa  
Littlewing Woodwork  
Maple Crest Farm  
Maplestar Farm  
Minced Garlic  
Molly's Crafted  
Ohio Farm Direct  
Pheasant Valley Farm  
Ridgeview Farm & Market  
River Stone Farm  
Rock Valley Run CSA &  
Greenhouse  
Santee River Farm  
Sirna's Farm & Market  
Stacy Leigh's Sugar & Spice  
The Olive Scene  
Two Ponys

**Cheryl Hammon,**  
**Market Manager**  
at 440-474-9885  
Cheryl@  
GeaugaFarmersMarket.com

### Zucchini Bread with Applesauce

1 cup unsweetened applesauce  
1/2 cup sugar  
1/2 cup brown sugar  
3 eggs, slightly beaten  
2 tsp of baking soda  
1/2 tsp baking powder  
2 tsp cinnamon  
2 tsp vanilla  
2 cups grated zucchini  
3 cups all-purpose flour

Mix eggs, sugars, applesauce and vanilla. Stir together dry ingredients and add to the applesauce mixture. Squeeze excess water from grated zucchini and stir into batter. Add walnuts and raisins, if desired. Pour into two greased and floured loaf pans. Bake at 350 degrees for 45-60 minutes or until done. Cool 10 minutes in pan. Remove and cool on rack. Makes two loaves.

### Pumpkin Bread

1/3 cup shortening  
1 1/2 cup sugar  
2 eggs  
1 cup mashed pumpkin  
2 cup flour  
1/4 tsp baking powder  
3/4 tsp baking soda  
1/2 tsp salt  
2 tsp pumpkin pie spice (1 tsp cinnamon, 1/2 tsp ginger, 1/4 tsp allspice or cloves, and 1/4 tsp nutmeg)

Cream shortening and stir in sugar and eggs, then pumpkin. Stir in the remaining ingredients and beat until well blended. Pour in greased 9 x 5 x 3 loaf pan. Bake at 350 degrees for one hour. Remove from pan and cool.

### Apple Butter

There is nothing better than Geauga County Apple Butter made in Burton at the annual Apple Butter Festival. But if you have the desire to make your own, try this recipe to spread on warm muffins, scones, biscuits and even pancakes as an added treat. This recipe, makes 3 1/2 cups.

5 pounds cooking apples, cored and quartered  
1 cup apple cider  
2 tablespoons orange juice  
1 cup dark brown sugar  
1/2 cup granulated sugar

Combine the apples, cider, and orange juice in a large Dutch oven and bring to a boil over high heat. Reduce the heat and simmer, covered, stirring occasionally, until apples are soft -- 30 to 40 minutes. Remove the pan from the heat. In small batches, puree the apples and any cooking liquid through a food mill. Return the puree to the Dutch oven, add the sugars, and bring to a boil, stirring constantly. Cook, still stirring, until the puree thickens slightly -- about 10 minutes. Reduce heat to low, partially cover, and simmer for 1 hour. Transfer the butter to a clean jar and cool completely. Store refrigerated for up to 1 month.

### Roasted Acorn Squash

2 medium acorn squash  
3 tablespoons butter  
2 small onions, thinly sliced  
2 cloves garlic, peeled and minced  
1 teaspoon ground coriander  
1/2 teaspoon freshly grated nutmeg  
1/2 teaspoon salt  
1/4 teaspoon freshly ground pepper

Preheat oven to 375 degrees F. Cut the squashes in half lengthwise and remove the seeds and membranes. Roast them, cut side up, on a baking sheet for 50 minutes or until flesh is tender. Reserve warm. Meanwhile, in a large skillet over medium heat, melt the butter. Sauté the onions until they begin to caramelize at the edges, about 10 minutes. Add in the garlic, coriander, and nutmeg and cook until the garlic is tender. Season with salt and pepper and fill the squash halves with the mixture. Serve warm.

### Cheesy Acorn Squash

1 acorn squash, halved and seeded  
3 T butter  
1 c diced celery  
1 c finely chopped onion  
1/8 t salt  
1 c fresh mushrooms, sliced  
1 t chopped parsley  
1 pinch ground black pepper  
1/2 c shredded Cheddar cheese

### Cheesy Acorn Squash – Directions

Place squash cut side down in a glass dish. Cook in microwave for 20 minutes on HIGH, until almost tender. In a saucepan over medium heat, melt butter. Add celery and onion; saute until transparent. Stir in mushrooms; cook 2 to 3 minutes more. Sprinkle with salt, pepper, & parsley. Divide mixture in half, spoon into the squash & cover. Cook 15 minutes in the preheated 350°F oven. Uncover, sprinkle with cheese & cook until the cheese bubbles.