



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 26, 2015

The tomato tasting contest took place last week. There were several tasty varieties of Green Tomatoes. It's not that they weren't ripe, they are supposed to be green. Green Zebra and Aunt Ruby's German Green were popular varieties. But voted the best tasting tomato was **Cherokee Green submitted by Dawn Trethewey from Maplestar Farm**. There were more than seven varieties to taste. The number of cherry tomato entries was much smaller. Juliet and a yellow mini variety were available to taste, but with four varieties, a clear great tasting variety rose to the top. **Bella Rosa submitted by Anne Sirna of Sirna's Farm and Market** was voted the best tasting cherry tomato.

Tasting will continue today at the salsa competition. Today we will have both hot and mild salsa to taste. Votes will be tabulated once again for the best tasting varieties, and the winner gets bragging rights. Do you have what it takes? Keep basic ingredients locally grown – zucchini, eggplant, peach, tomato, tomatillo, watermelon, cucumber and any other locally grown ingredients. No mango or pineapple salsa, please. Bring a pint of salsa to the market booth by 9:30 AM, 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!

New Vendors:

Steve Corso from **Bat Barn Farm & Foraging** in Claridon Township will be at the market for the next three weeks. He will bring kale and collards, beets, tomatillos and tomatoes, maybe some radicchio, Africa horn melons, and likely some wild paw paws or other foraged products.

Also returning to the market is **JLynn Creations** who will be bringing her unique jewelry to the market on Saturday! Her hand stamped jewelry and unique home décor items are a great unique addition to your country. Her personalized items make great gifts too. Make sure you stop by her booth this week, because time commitments may prevent her from returning to another booth this season. Stock up on those gifts before it's too late.

As fall approaches, the varieties of apples at the market are increasing. In addition, mums, gourds, squash, and pumpkins should be filling market booths. Stock up for all your fall needs now. I also think that as the cooler mornings are becoming more plentiful, it's a great day for a cup of coffee from **Heartwood Roastery** and an apple fritter or cinnamon roll from **B Sweet Baking Company**. It's the best way to shop at the market – eating your way through.

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
SandraSue Cupcakes
Sirna's Farm & Market
Stacy Leigh's Sugar & Spice
The Olive Scene
Turning Point Farm
Two Ponys

Cheryl Hammon,
Market Manager

at 440-474-9885

Cheryl@

GeaugaFarmersMarket.com

Enjoy the fruits of the three sisters! The Native American crop tradition called the "three sisters" interplants corn, beans & zucchini. Squash spreads its leaves low & wide underfoot. Corn offers beans a sturdy trellis. Beans enrich the soil with nitrogen. Squash elbows out weeds. Call it, like old-time gardeners, "the three sisters," & the teamwork pays off, making each plant healthier & each salad happier.

THREE SISTERS SALAD *4 servings*

2 tender zucchini (each about 6-7 inches long)
3 ears corn, shucked
1 LB/3 cups fresh green beans, cut in half
2 TB olive oil
2 TB freshly squeezed lemon juice
salt and freshly ground black pepper to taste

Use a vegetable peeler to carve zucchini, peel into long ribbons. Discard the seed-speckled core. Heat a large pot of salted water to a boil. (If you've got a strainer pot, use that. If not, a large pot, a handheld strainer & tongs will come in handy.) Drop in corn & cook until shocking yellow, about 7 minutes. Pull out corn & let cool. Bring the water in the pot back to a boil. Add green beans. Cook until bright green & crisp/tender, 2 to 3 minutes. Pull out beans & cool under cold running water. Drain & pat dry. When water has returned to a boil, add the zucchini ribbons. Cook, stirring gently, until edges are bright green & zucchini is tender, about 1 minute. Pull out & cool under cold running water. Drain & pat dry. Shave corn kernels from the cobs using a chef's knife. Hold one end of the corn & support the other end on the cutting board & run the knife down the length of the corn close to the hard stem. In a large salad bowl, combine lemon juice, salt & pepper. Stir to dissolve salt, then add olive oil. Mix to emulsify. Drop corn kernels into bowl & tumble in beans & zucchini ribbons. Toss gently. Chill. Enjoy.

Sausage Cabbage Skillet

1 lb smoked kielbasa sausage cut into ¼" slices
1 small head cabbage, chopped
1 medium green pepper, chopped
1 medium sweet onion, chopped

In a large skillet, brown the sausage; drain. Stir in the remaining ingredients. Cover and cook for 30 minutes or until the vegetables are tender.

Apple Bread Custard

1 tablespoon soft butter
1 cup sugar, plus 2 tablespoons
½ teaspoon cinnamon
6 large eggs
1 cup heavy cream
1 cup milk
¼ teaspoon kosher salt
½ teaspoon vanilla extract
Zest of 1 lemon, finely grated
3 c day old white bread no crusts & cut into 1/2" cubes
1½ lbs baking apples, peeled, cored, & cut into ½" chunks
6 tablespoons jam or preserves, your choice
½ cup walnuts, toasted and coarsely chopped

You will need a 2-quart (11 by 7 inch) rectangular baking dish, or an oval gratin dish of similar size, a flexible, sturdy wire whisk; a roasting pan large enough to hold the baking dish. Arrange a rack in middle of oven & heat to 350°. Coat bottom & sides of baking dish with softened butter. Sprinkle 3 tablespoons of sugar on buttered surfaces; tilt & shake pan so it's sugared. Stir together 1/4 cup of sugar with cinnamon.

Start custard by whisking eggs in a large bowl until thoroughly blended. Gradually pour in cream, milk, & all remaining sugar, whisking steadily to incorporate. Then whisk in salt, vanilla, & lemon zest. Fold bread cubes into custard, pushing them down so they're all submerged, & stir in apple chunks.

Spoon pudding into baking dish, spread everything out to fill dish in an even layer, & smooth top. Drop teaspoonfuls of apricot preserves on pudding, distributing it all evenly, then scatter chopped walnuts on top. Finally, sprinkle cinnamon sugar over pudding. Put the pudding dish inside a roasting pan, & set big pan in oven.

Carefully pour hot (not boiling) water into the roasting pan, enough to come halfway up the sides of baking dish-don't splash pudding! Bake pudding for an hour & 20 minutes, or until top is golden brown & crusty & custard is set. (A knife blade inserted into custard should come out clean.) Carefully lift roasting pan from oven to a solid surface. Leave pudding dish in water bath to cool very gradually, but not too much. Take it out of water & serve pudding family-style while it is still warm.

