



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 5, 2015

Guest Chef Catheryn 'Cat' Alaimo returned last week to the market for an encore performance at the grilling station. Did you have an opportunity to try some of her savory summer creations with homemade burger toppings? She created a sweet pepper relish, a balsamic-tomato jam, and a hot pepper relish. In addition she served wonderfully seasoned stuffed burgers with a fresh aioli sauce. Products from Hershberger Produce, Sirna Farm & Market, The Olive Scene, Great Lakes Spice, BB Farms, Ohio Farm Direct, Endeavor Farm, and River Stone Farm were all used in her creations. Check out her recipes that she shared with us on the flip side of this newsletter!



Have a Safe Celebration to the end of the Summer! The reason for the season: To celebrate the social and economic contributions of the workers of the United States. We've been celebrating since 1882. But it wasn't until Grover Cleveland signed this into law in 1894 that this became a National Holiday.

UPCOMING EVENTS

September 19th 10-11:30am – Tomato Tasting Contest

If you think your home grown or farm grown tomatoes are the best tasting in town, enter them in our contest. There will be a first prize for two categories: Cherry Tomatoes and Regular Tomatoes. Bring a quart of cherry tomatoes or 4 – 5 of a single variety of tomatoes to the market booth by 9:30am. Mark them with your name and variety of tomato. Market customers are encouraged to participate by tasting and voting.

Saturday, September 26, 2015 10-11:3AM Annual Salsa Tasting and Competition

Customers & 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 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!

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
Two Ponys

**Cheryl Hammon,
Market Manager**

at 440-474-9885

Cheryl@

GeaugaFarmersMarket.com

Sweet Pepper Relish:

1 Tbsp. Olive Oil
1 Large Red Bell Pepper
1 Large Green Bell Pepper
1/4-1/2 Cup Rice Wine Vinegar
1 Tbsp. Great Lakes Spice Carolina Blend

Balsamic-Tomato Jam:

1 Tbsp. Olive Oil
2-3 Large Heirloom Tomatoes
1/4 Cup The Olive Scene Balsamic Vinegar
1 Tbsp. Brown Sugar

Bayou Blend Hot Pepper Relish:

1 Tbsp. Olive Oil
2-3 Hot Pepper, any Variety
1/4-1/2 Cup Rice Wine Vinegar
1 Tbsp. Great Lakes Spice Bayou Blend

For each jam & relish, first cut your vegetables into small diced pieces. Heat oil in medium sized skillet, add product, sauté on medium high heat for about 3 minutes. When product starts to brown, add vinegar to deglaze. Reduce heat to low, stir in sugar or seasoning blend, & let reduce slowly for about 10 minutes. Remove from heat & store in mason jar or airtight container. These relish & jams are a great way to utilize the last of summers fresh products & avoid using your generic ketchup or mustard condiments that are typically loaded with "other" ingredients. The acid & sugar preserves the items so they can last up to two weeks if tightly sealed in the refrigerator.

Seasoned Ground Beef Burgers:

1 lb. BB Farms Ground Beef
1 Tbsp. Great Lakes Bayou Blend
1 Clove Endeavor Farms Garlic, minced
1/4 Cup Havarti from Ohio Farm Direct
Use trimmings from your relish to stuff in burger as well to add fresh twist and use of all products
Salt and Pepper to taste

Mix all ingredients in bowl, portion into desired patty size. Sear on hot grill, turning only once or twice, & NEVER "smooshing" down with a spatula, as that will dry it out. Remove from grill, top with a favorite relish, & serve on B Sweet Grilled Bread or other variety of choice.

Quick Aioli Recipe:

1-2 Cloves of Endeavour Farms Garlic
1 Tbsp. Dijon Mustard
2 tsp. kosher Salt
1-2 River Stone Egg yolks
1 Cup Olive Oil
Squeezed Juice of a Large Lemon

Using a food processor, place garlic, salt and Dijon and egg yolks. Turn on, slowly emulsify or "drizzle" olive oil into processor, as it thickens squeeze lemon juice and season with salt in pepper. If too salty, add more lemon juice as acid cuts down saltiness.

Cantaloupe and Chicken Salad

1/4 cup plain yogurt
1/4 cup mayonnaise or salad dressing
1 tablespoon fresh lemon juice
1 tablespoon chopped fresh chives
1/4 teaspoon salt
5 cups 1-1/2 inch pieces fresh cantaloupe
2-1/2 cups cut-up, cooked chicken
1 cup red or green grapes, cut in half
1 medium cucumber, cut into strips

Mix yogurt and mayonnaise in large bowl. Stir in lemon juice, chives & salt. Stir in remaining ingredients. Serve immediately, or refrigerate until chilled, at least 2 hours but no longer than 24 hours.

Bean & Tomato Salad with Honey Vinaigrette

2 15-ounce cans white beans, rinsed
1/2 teaspoon salt
1/2 cup minced red onion
1/4 cup cider vinegar
4 teaspoons honey
1 teaspoon peanut or canola oil
1/2 teaspoon freshly ground pepper, or to taste
8 oz green beans, trimmed & cut into 2" pieces
1 pint cherry or grape tomatoes, halved or quartered
1/2 cup fresh basil leaves, thinly sliced
1 pound tomatoes, sliced

Combine the beans (cooked or canned), the salt, onion, vinegar, honey, oil and pepper in a large bowl. Stir, cover and refrigerate to marinate for at least 1 hour or overnight. Cook green beans in a large pot of boiling water until crisp-tender, about 5 minutes. Drain, rinse with cold water, and drain again. Pat dry and add to the marinated beans. Stir in cherry (or grape) tomatoes and basil. Season with pepper. To serve, arrange tomato slices around the edge of a serving platter or shallow salad bowl and spoon the bean salad into the center.

Maple Butternut Squash Recipe

4 lb. butternut squash
1/4 cup butter
1/4 cup whipping cream
1/4 cup maple syrup
1/2 tsp. salt
Preheat oven to 400o F. With a large, sharp knife, cut butternut squash in half lengthwise. Spoon seeds out & place both halves, cut side down, in a shallow baking dish. Add water to cover bottom of pan, about 1/8" deep. Bake for 30 min. Turn squash over & bake another 30 minutes or until very tender when poked with a fork. Remove from the oven. Scoop squash flesh out & place in bowl. Puree squash with butter, whipping cream, maple syrup & salt until very smooth & creamy. (You may have to do this in two batches.) You can beat with an electric mixer, if you prefer. The squash won't come out quite as velvety smooth, but it will still be delicious.