

# GEAUGA FRESH FARMERS' MARKET

Come and experience all Geauga County has to offer.

**OPEN SATURDAYS**  
May - October 2016  
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>

**August 20, 2016**



**FIFTEEN  
YEARS  
STRONG  
IN 2016**

Today - its all about the corn. Taste the best Geauga County has to offer at the Sixth Annual Corn Festival.



## SWEET CORN FESTIVAL

**AUGUST 20, 2016**

GEAUGA FRESH FARMERS' MARKET  
South Russell Village,  
S.R. 306 x Bell Rd

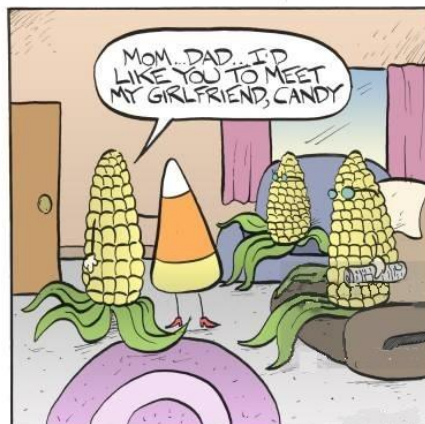
**SAMPLES OF  
CORN ON THE COB  
WITH FLAVORED PAINTS  
10 AM - 11:30AM  
while supplies last**

Fresh, locally grown sweet corn available for purchase.



Today is our sixth annual celebration of sweet corn, and sure to be our best one yet. Make sure you try some of the most creative toppings to put on sweet corn. You would be surprised at how great all the toppings are.

Next week, August 27<sup>th</sup> will be our third & final Farm Tour for 2016. This adventure will take you to Auburn to visit Sirna's Farm and Market. You will leave South Russell Village parking lot at 1:00 p.m. SHARP. The Sirna family raises grass-fed beef, free-range eggs, & a multitude of vegetables. Their family sausage recipe is legendary! Tour is about 1.5 hours. Learn how your food is produced, harvested, packaged & cared for. Samples provided. You must pre-register at the Geauga Fresh Farmers' Market or by calling Cheryl Hammon at 440 474 9885. These events are funded through a grant from the USDA's Farmers Market Promotion Program.



### GEAUGA FRESH FARMERS' MARKET MEMBERS - 2016

Aurora Springs Honey  
Avalon Gardens Nursery  
Bat Barn Farm & Foraging  
BB Farms  
Blue Jay Orchard  
Carhop's Burger Sauce  
DiBlasi Bakery  
Farmington Home  
Forest Fungi Farm  
Gaugua Artisan Bacon  
Great Lakes Spices  
Harvest Bell Farm  
Hawthorne Springs Greenhouse  
Herb Thyme  
Hershberger Organic Produce  
Homestead Soap & Spa  
Little Green Oasis  
Littlewing Woodwork  
Maple Crest Farm  
Maplestar Farm  
Nina's Kitchen  
Ohio Farm Direct  
Randi's Pantry  
Ridgeview Farm & Market  
River Stone Farm  
Santee River Farm  
Sandra Kay All Natural Skin Care  
Sirna's Farm & Market  
So Sweet  
Stacy Leigh's Sugar & Spice  
Terra Bakery  
The Bom  
Transitions Studio  
Turning Point Farm  
Two Ponys  
Worms 'n Wood

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

Here are the recipes for the corn toppings or "paint" that were used today at the market, make some for your family tonight!

### **Shiitake Cream Corn Paint -by Cheryl Hammons**

6 – 8 oz shiitake mushrooms cut very fine.  
1 garlic clove cut as fine as possible  
1 – 2 tablespoons of olive oil  
1 small onion minced  
1 teaspoon wasabi  
½ cup Greek yogurt  
½ cup of cream  
Black Pepper to taste

Sauté mushrooms and garlic in pan with olive oil for just a couple minutes. Remove from heat and let cool. Add onions, wasabi, yogurt, cream and black pepper. Stir until well blended. Keep refrigerated until use. "Paint" on sweet corn with a brush for savory treat.

### **Mexican Corn Paint**

3 or 4 jalapeno peppers  
3 big tomatoes  
1 clove of garlic finely chopped  
onion chopped  
cilantro

Roast jalapenos in oven with oil until tender. Remove skin & core tomatoes then boil with garlic until soft. Chop off jalapeno pepper stems & place in blender with tomatoes & garlic to make a smooth paste. Add chopped onion, cilantro & salt to taste. Paint on corn with brush.

### **Honey Butter**

1 stick room temperature butter  
2 T honey

### **Southwest**

1 stick softened butter  
1 T Great Lakes Southwest seasoning

### **Sour Cream Sauce**

1 cup sour cream room temperature  
2 tablespoons butter melted

Mix together sour cream & butter to make a sauce. If the sour cream is too cold, sauce will not be smooth. Paint on corn & add salt, coarsely ground pepper & shredded cheese to taste.

Have you had an opportunity to try the prepared spices from Great Lakes Spices this summer? Even those they are great on chicken, steak, and all your other grilling meats, you haven't experienced flavor until you try them on corn. Use one of the below recipes made with Great Lakes Spices to add some extra special seasoning to your ear of corn.

### **Lime and Chive BBQ Corn Paint**

1/2 cup (1 stick) unsalted butter, room temp.  
1/3 cup finely chopped fresh chives  
2 teaspoons fresh lime juice  
1 teaspoon finely grated lime peel  
1/2 teaspoon fine sea salt  
¼ cup Carolina BBQ Spice \*  
Pinch of cayenne pepper

### **Southwest spice, Orange, Maple Corn Paint**

1/4 cup (1/2 stick) unsalted butter  
2 tablespoons frozen orange juice concentrate  
¼ cup Southwest Spice Blend \*  
2 teaspoons maple syrup  
1/4 teaspoon salt

### **Goat Cheese Corn Paint**

1/2 stick unsalted butter, softened  
7 ounces Fresh Goat Cheese  
1/4 cup finely chopped mint \*

Spice blends are available from Great Lake Spices at the Geauga Farmers Market.

### **Corn, Sweet Onion & Zucchini Sauté with Fresh Mint**

2 Tbs. unsalted butter  
1 Tbs. extra-virgin olive oil  
1-1/2 cups small-diced sweet onion,  
1 tsp. kosher salt; more to taste  
1-1/4 cups small-diced zucchini  
2 heaping cups fresh corn kernels (from 4 medium ears)  
2 tsp. minced garlic  
Scant 1/2 tsp. ground cumin  
Scant 1/2 tsp. ground coriander  
2 to 3 Tbs. chopped fresh mint  
One-quarter lemon  
Freshly ground black pepper

Melt 1 Tbsp butter with olive oil in 10" sauté pan. Add onions & 1/2 tsp. of salt, cover & cook, stirring occasionally, until onions are soft. Uncover, raise to medium heat, & cook, stirring frequently, until onions are light golden & shrunken, another 3-4 min. Add 1 Tbsp butter & zucchini. Cook, until zucchini is tender, about 3 min. Add corn, garlic, & 1/2 tsp. salt. Cook, stirring frequently & scraping bottom of pan with a wooden spoon, until corn is tender but still slightly toothy to the bite, 3-4 min. (It will begin to intensify in color, glisten, & be somewhat shrunken in size, & the bottom of the pan may be slightly brown.) Add cumin & coriander & cook, stirring, until very fragrant, about 30 seconds. Remove from heat, add mint, a good squeeze of lemon, & a few generous grinds of pepper. Stir, let sit 2 min., & stir again, scraping up brown bits from bottom of pan (moisture released from vegetables as they sit will loosen the bits). Season to taste with salt, pepper, or lemon. Serve warm, sprinkled with remaining mint.