

# 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 27, 2016**



**FIFTEEN  
YEARS  
STRONG  
IN 2016**

## Every day is an adventure at the farmers market.

What will you find that you haven't seen before? What will you take home to eat that you haven't ever eaten before? The farmers market is filled with unique local vendors that grow and sell locally grown produce. When you buy from our vendors, you are buying from the farmer directly. This allows you the unique opportunity to ask questions about how to prepare, serve, store, and eat the produce they have available. And if it can't be grown in Northeast Ohio weather and soil conditions, then you won't find the product at our market.

For our craftsman, this allows you to get to know the artist. Every product at our market is made, grown, and sold in Geauga County or the surrounding communities. It's a great time to harvest the crops and enjoy the season of hard work by our local farmers. Vendor's tables are exploding with many varieties of produce. Seasonal produce varies from week to week, so don't expect strawberries in August, but be on the lookout for the varieties of apples to start appearing as well as acorn squash and pumpkins. Products available each week include fresh baked goods, fresh flowers, fresh eggs, maple syrup, honey, hand-made soaps & lotions, cheese, jams & jellies, herbs & garlic, vegetables, plants, & various craft items.

Please enjoy what Geauga County Farmers' Market has to offer you today.

**FARM TOUR** Today 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. There just MIGHT be a few slots left. Check with Cheryl at the market booth to see if she can squeeze you in. Space on the bus is limited. 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



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### **Mixed Bean Salad (with Tomato and Lemon)**

2 medium tomatoes  
1/2 lb yellow wax beans, ends trimmed & beans halved crosswise  
1/2 lb haricot vert, or slim green beans, ends trimmed & beans halved crosswise  
2 to 3 tablespoons olive oil  
2 cloves garlic, minced  
Pinch of red pepper flakes  
Glug of white wine  
Salt and pepper  
Juice of one lemon

Bring a medium-large pot of salted water to boil. Carefully lower tomatoes in with a slotted spoon & cook for one minute. Leave water boiling while you drop them into a bath of ice water, peel & set aside. Meanwhile, lower wax beans in water for 2 to 3 minutes, until lightly cooked but still firm. Remove from boiling water with a large slotted spoon or tongs & plunge in ice bath. Drain in colander & spread out on kitchen towel to dry. Repeat process with haricot vert, but only cook for one minute. Heat olive oil in large saute pan. Add minced garlic & stir with wooden spoon until lightly cooked about one minute. Add pinch of red pepper flakes, & the two peeled tomatoes. Break them up into chunks with your spoon, & simmer this into sauciness for about 5 minutes. Add a glug of white wine, & simmer for one more minute. Dump drained & dried beans into tomato sauce, & mix it around until combined & heated through. Salt & pepper to taste. Put the salad in a serving bowl & squeeze the lemon juice all over it, tossing it lightly. Eat immediately.

### **Herbed Eggplant**

3 lbs small, heirloom eggplant  
3 tsp salt  
2 tsp minced garlic  
1/2 c olive oil  
1/3 c red wine vinegar  
Freshly ground black pepper  
1/2 c fresh basil leaves, slivered

Remove eggplant caps & quarter. Sprinkle with salt; let drain 30 minutes. Rinse & pat dry. Spread pieces in a single layer on baking sheet, cut sides up. Mix garlic & oil, & drizzle over eggplants. Bake 30 minutes, until the eggplant is brown & tender. Cool slightly. Place eggplant in a large bowl & drizzle with vinegar, add basil & toss.

Did you have the opportunity to try one of these being sampled at the corn festival last week? The 45 samples were gone so quick – and everyone wanted the recipe! So here it is. Some of you even decided to put the Shiitake Cream Corn paint on top of the Corn Fritter which was created by our own market manager, Cheryl Hammons. So we have included that recipe too.

### **Corn and Shiitake Fritters**

3 ears of corn, shucked  
1 large egg  
1/4 cup milk  
1/2 cup plus 1 tablespoon vegetable oil  
3 large shiitake mushrooms caps (2 ounces), diced into 1/2 inch pieces (take the stems and grind in food processor)  
1/4 cup diced sweet onion  
3/4 cup all-purpose flour  
1 teaspoon baking powder  
1 1/2 teaspoons kosher salt  
1/2 teaspoon freshly ground pepper

Cut the corn kernels from the cobs and transfer half of them to a blender. Using the dull side of a knife, scrape the pulp from the cobs into the blender. Add the egg and milk; puree until smooth. In a very large nonstick skillet, heat 1 tablespoon of the oil. Add the shiitake and onion and cook over high heat, stirring occasionally, until lightly browned, about 5 minutes. Add the remaining corn and cook, stirring, for 1 minute. Scrape the mixture onto a plate and freeze just until no longer hot, about 5 minutes. In a bowl, whisk the flour, baking powder, salt and pepper. Stir in the puree, then fold in the corn kernels, shiitake and onion. Wipe out the skillet and add the remaining 1/2 cup of oil. When it is hot, add eight level 1/4-cup mounds of batter to the skillet and spread them to a 1/2-inch thickness. Fry over moderately high heat, turning once, until the fritters are golden and crusty, about 4 minutes. Drain on paper towels and serve warm.

### **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  
1/2 cup Greek yogurt  
1/2 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.