

# GEAUGA FRESH FARMERS' MARKET



**FIFTEEN  
YEARS  
STRONG  
IN 2016**

**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>**

**August 6, 2016**

Today at the market, Chef Will Davis, from ICASI will be cooking. His creations use fresh produce and items available at the market. Make sure you stop by for samples. His recipes are always featured in our newsletter the following week, and we post them on our facebook page as soon as they are available.

Speaking of Facebook, have you liked us on facebook yet? Geauga Fresh Farmers Market has over 900 friends, and you could be our 1000<sup>th</sup> friend. Our facebook friends get the most up to date information about products at the market, vendors specials, special guests, and upcoming events on our calendar. In addition, when noteworthy advice or information comes from national organisations, the links are always available to our friends. Make sure you like us soon!

Sweet corn is available. You will find corn at **BB Farms** as well as **Ridgeview Farm & Market**. You might be able to find corn at some other vendors as a pleasant surprise. Make sure you pick up a dozen or half dozen of your favorite ears. Also arriving today will be the seasons first peaches from **Blue Jay Orchard**. Blue Jay will also have blueberries available. I have also seen kohlrabi, green beans, cucumbers, and vine ripened tomatoes at **Hershberger Produce**. The microgreens have been plentiful at **Sandee River Farms** as well as herbs including basil, cilantro, dill, and parsley. I hope you are enjoying our variety of vendors and produce available despite the hot dry weather. In addition to our produce vendors honey, bakery, crafts, flowering plants, soaps, spices, eggs, meats, and mushroom vendors round out the market. Enjoy your shopping experience!

What's happening in August? On August 20<sup>th</sup>, the Corn Celebration will be happening at the market. This will be our sixth annual celebration of sweet corn, and sure to be our best one yet. Make sure you mark your calendar to try some of the most creative toppings to put on sweet corn. You would be surprised at all the toppings.

August 27<sup>th</sup> will be our third & final Farm Tour of the season. This adventure will take you to Auburn to visit Sirna's Farm and Market. The tour will leave the Geauga Fresh Farmers' Market at South Russell Village parking lot at 1:00 p.m. SHARP. The tour is FREE & there are 29 seats available on the air-conditioned mini-bus. The Sirna family raises grass-fed beef, free-range eggs, & a multitude of vegetables. Their family sausage recipe is legendary! Tour at the farm will be approximately 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  
Sandee 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  
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### **Green Beans with Cherry Tomatoes**

1 1/2 lbs green beans  
1 1/2 c water  
1/4 c butter  
1 T sugar  
3/4 t garlic salt  
1/4 t pepper  
1 1/2 t chopped fresh basil  
2 c cherry tomato halves

Trim beans & cut into 2 inch pieces. Place beans & water in large saucepan. Cover, & bring to a boil. Set heat to low, & simmer until tender, about 10 minutes. Drain off water, & set aside. Melt butter in a skillet over medium heat. Stir in sugar, garlic salt, pepper & basil. Add tomatoes, & cook stirring gently just until soft. Pour tomato mixture over green beans, & toss gently to blend.

### **Grilled Vegetables with Lemon, Thyme, and Mustard Basting Sauce**

1/2 cup (1 stick) butter, diced  
1/3 cup chopped shallots  
1/4 cup olive oil  
3 tablespoons Dijon mustard  
2 tablespoons fresh lemon juice  
2 tablespoons chopped fresh thyme  
1 tablespoon grated lemon peel  
Vegetables for Grilling Corn, bell peppers, eggplant, Zucchini, carrots, onions – Slice 1/2" thick round or lengthwise

Combine all ingredients for sauce in saucepan. Whisk over medium heat until sauce is well blended. Season to taste with salt & pepper. (Can be made 3 hours ahead.) Cool. (Whisk over low heat to rewarm before using.) Gather vegetables, slice, & brush with sauce & grill until lightly charred. Season with salt & pepper. Brush with additional sauce while grilling if desired or use remaining sauce for dipping. Arrange vegetables on a platter & garnish with lemon wedges.

### **Roasted Beets and Shallots** Serves 6

2 pounds fresh beets, washed and trimmed  
1/2 pound shallots, peeled  
1 tablespoon vinegar  
1 tablespoon olive oil  
1 teaspoon salt  
1/2 teaspoon black pepper

Preheat oven to 400°F. Place the beets and shallots on a large sheet of aluminum foil and fold the edges together to seal tightly. Bake for 1 hour or until the beets are tender; remove from oven and allow to cool long enough to handle. Combine remaining ingredients and set aside. Remove skins from beets, then cut into chunks or wedges. Drizzle vinegar mixture over all and toss well.

### **Tomato Bean Salad**

2 1/2 c diced tomatoes  
1/4 t pepper  
1 lb green beans cut in 1" pieces  
1/4 c minced basil  
2 T minced parsley  
2 t olive oil  
1/4 t salt  
1/4 c finely chopped onion  
2 T lemon Juice  
1 minced garlic clove  
1/8 t crushed red pepper flakes

Place tomatoes in a colander and sprinkle with salt. Let stand 1 hour. In a bowl combine remaining ingredients. Add tomatoes, gently toss. Refrigerate until serving.

### **Zucchini Tomato Salsa**

1 c seeded chopped tomatoes  
1/2 c chopped sweet red pepper  
1 T brown sugar  
2 t cider vinegar  
1 garlic clove, minced  
1/8 t salt  
1/2 c diced zucchini  
1 small onion diced  
2 t lime juice  
1 t chopped jalapeno pepper  
1/2 t ground cumin  
1/8 t pepper

In a medium bowl, combine all ingredients. Cover and refrigerate for 8 hrs, or overnight. Using slotted spoon, transfer salsa to serving bowl. Serve with tortilla chips.

### **Green Bean Casserole**

1 lg sweet onion cut in 1-inch wedges  
1/4 cup cooking oil  
3 T packed brown sugar  
2 lbs green beans, trimmed  
6 oz button mushrooms, halved  
2 T olive oil  
1 tablespoon soy sauce  
2 t balsamic vinegar  
6 oz goat cheese, softened  
2 to 3 T milk

In a large skillet, cook onions, covered, in hot oil over medium-low heat for 13 to 15 minutes. Uncover & add brown sugar. Cook & stir over medium-high heat for 3 to 5 minutes or until onions are golden & caramelized. Set aside. Preheat oven to 400°F. In a large saucepan cook green beans, covered, in a small amount of boiling water for 3 minutes. Drain. In a 3-quart au gratin or baking dish combine green beans & mushrooms. Combine olive oil, soy sauce, & balsamic vinegar. Pour over vegetables, tossing to coat. Roast in oven for 15 to 20 minutes, stirring once, until crisp & tender. Meanwhile, in a medium mixing bowl beat together cheese & milk with an electric mixer on medium speed. Spoon cheese on top of vegetables in lengthwise mounds along center of baking dish. Top with caramelized onions. Return to oven & heat 5 to 8 minutes or until cheese & onions are heated thoroughly.