

# 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>**

**July 2, 2016**



***We're Celebrating the 4<sup>th</sup> with a Grilling  
Day at the Market Today!***

Stock up on your favorite meats from the market. **Harvest Bell Farm** will be grilling mini pork burger sliders. **Sirna's Farm & Market** will be sampling Italian Sausage Omelets, and **BB Farms** will also be grilling pork shoulder steak for sampling. Take your grilling up a notch with **Carhop's Burger Sauce**, **Great Lakes Spices**, herbs from **Sandee River Farms**, or some outstanding barbeque sauce. There is a recipe on the back page made with garlic from **Turning Point Farm**, grilling onions from **Maple Crest Farm**, and tomatoes from **Hershberger Organic Produce**. It will be a tasty day at the market. Come hungry and stock up for your Fourth of July picnic.

**NEXT WEEK KIDS DAY at the market!** Join us July 9<sup>th</sup> with your little ones. Bring your kids to meet the farmers and participate in crafts and activities to spark their interest in the freshest produce available in Geauga County. No Kids? **Be a kid at heart and come join the festivities!** Get your picture with a farm tractor, or get dressed like a farmer in our photo booth.



Also Next week is our next second FARM TOUR. Get your reservation in for a spot on the party bus leaving July 9<sup>th</sup> at 1pm. We will visit **BB Farm in Troy Township** where Bryan Briggs, a fifth generation farmer, is raising beef, pork and free-range chickens and great sweet corn. Learn how your food is produced, harvested, packaged and cared for. Samples of Italian Sausage will be provided at the end of the tour. Participants must pre-register at the Geauga Fresh Farmers' Market or by calling Cheryl Hammon at 440 474 9885. Reserve your space early for our next adventure.

## **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  
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  
Sue's Local Flowers  
Terra Bakery  
The Bom  
Transitions Studio  
Turning Point Farm  
Two Ponys  
Worms 'n Wood



**Have a SAFE  
and RESTFUL  
INDEPENDENCE  
DAY**

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

### Geauga Fresh Farmers Market "Grillin Day" BBQ Sauce

3 Hershberger Produce High Tunnel Tomatoes  
3 Maple Crest Farm red grilling onions including the green tops diced  
4 large cloves of Turning Point Farm garlic diced  
1 Tablespoon of Olive Oil  
1/3 cup molasses  
1/3 cup brown sugar  
4 Tablespoons of distilled white vinegar  
1 Tablespoon of Worcestershire Sauce  
¾ teaspoon Liquid Smoke  
¾ teaspoon ground ginger  
Salt to taste

Core tomatoes & put in saucepan with 3/4" of water. When the skins start to loosen, peel them off & discard. Continue to cook until the meats of the tomatoes are easily mashed. Add small amounts of water if needed. Using an immersion blender chop up tomatoes including the seeds until well blended. Add the diced onions & garlic & continue to cook. Use blender to keep sauce smooth. Add the olive oil, molasses, brown sugar, vinegar, Worcestershire sauce & the Liquid Smoke. Continue to blend. Let cook for 15 minutes & add salt & ground ginger. If the sauce is thin, continue to cook until you reach your desired thickness.

### Grilled Sausage and Apple Slaw Subs

4 wedge bratwurst or sausage links  
2 large unpeeled Granny Smith apples  
½ small red onion  
⅓ c. mayonnaise  
1 tbsp. cider vinegar  
1 tsp. spicy brown mustard  
¼ tsp. celery salt  
4 hoagie rolls

Preheat grill or grill pan for direct grilling on medium-high. Grill bratwurst or sausage links 10 to 12 minutes or until cooked through, turning often.

Meanwhile, grate unpeeled Granny Smith apples and red onion into large bowl. Toss with mayonnaise, cider vinegar, spicy brown mustard, and celery salt. Divide among hoagie rolls.

### Grilled Buffalo Chicken Sandwich

#### *Sandwiches*

½ c. Hot sauce  
¼ c. unsalted butter  
3 tbsp. ketchup  
4 boneless, skinless chicken breasts  
hamburger buns  
½ c. ranch dressing

#### *Blue Cheese-Apple Slaw*

1 c. shredded savoy cabbage  
1 small apple  
2 celery ribs  
1½ oz. blue cheese  
¼ c. coarsely chopped fresh flat-leaf parsley  
1 shallot  
3 tbsp. olive oil  
1½ tbsp. apple cider vinegar  
½ tsp. sugar  
Salt & pepper to taste

Preheat grill to medium-high. Combine hot sauce, butter, and ketchup in a bowl; reserve 1/4 cup mixture. Add chicken to remaining mixture and toss to coat. Marinate, 20 minutes. Remove chicken from marinade; discard marinade. Grill chicken, covered, until the internal temperature reaches 165 degrees F, 5 to 7 minutes per side. Grill buns until lightly toasted, 1 to 2 minutes. Spread dressing on buns. Serve chicken topped with Blue Cheese-Apple Slaw (directions below) and drizzled with reserved sauce between buns.

**To make the slaw:** Combine all ingredients in a large bowl.

### Smokey Sweet BBQ Rub

1/4 cup kosher salt  
1/4 cup firmly packed dark brown sugar  
2 tablespoons plus 2 tsp. smoked paprika  
2 tablespoons granulated sugar  
2 teaspoons garlic powder  
2 teaspoons freshly ground pepper  
1 teaspoon dry mustard  
1 teaspoon ground cumin  
1 teaspoon ground ginger

Stir together all ingredients. Store in an airtight container up to 1 month. Rub onto meat prior to cooking. For best results, rub onto meat & refrigerate overnight.

**SNAP is here** - Through the Supplemental Nutrition Assistance Program (SNAP), our market strives to make local fruits and vegetables, cheese and meat, eggs, honey & maple syrup, bread & cookies, jam & jelly, spices, pasta, coffee, & other locally-produced foods available to low-income families. The goal of the program is to not only improve access to fresh foods and in turn improve an individual's nutrition & health, but also to invigorate the local economy & Geauga County's agricultural community. Visit the Information Booth to purchase tokens with your SNAP/EBT card.