



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>

June 11, 2016



STRAWBERRY FESTIVAL

JUNE 11, 2016

GEAUGA FRESH
FARMERS' MARKET

SAMPLES OF STRAWBERRY SHORTCAKE

**10 AM - 11:30AM
while supplies last**



Fresh grown strawberries from local farmers available for purchase including certified organic growers.

NEXT WEEK! Saturdays June 18 The first **FARM TOUR**. Bus leaves the Geauga Fresh Farmers' Market at the South Russell Village parking lot at 1:00 p.m. SHARP. The tour is **FREE** and there are 29 seats available per date on an air-conditioned mini-bus. Next Week the tour bus will go to Ridgeview Farm in Mesopotamia where the Grover family raises strawberries, green beans, berries, pumpkins and tomatoes. Each participant will have an opportunity to pick his/her own quart of strawberries! Participants **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.

The market is getting fuller each week. Last week we were able to welcome six more vendors to the Saturday morning market. Have you been able to see some of your old favorite vendors? Have you met our new vendors? Take the opportunity to meet and talk with the farmers. Understand their growing techniques and learn what they carry and when. They are your best resource for learning how to use and store the products they sell.

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
Geauga Artisan Bacon
Great Lakes Spices
Harvest Bell Farm
Hawthorne Springs Greenhouse
Heartwood Roastery
Herb Thyme
Hershberger Organic Produce
Homestead Soap & Spa
June Eve's Farm
Littlewing Woodwork
Maple Crest Farm
Maplestar Farm
Nina's Kitchen
Ohio Farm Direct
Peaceful Breeze Farm
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
Woolf Farms
Worms 'n Wood



**Cheryl Hammon, Market Manager
440-474-9885**

Cheryl@Gaugafarmersmarket.com

Maple Marinated Steak

3-4 lb chuck beef, 1" thick
2 tsp dry mustard
½ cup soy sauce
½ tsp garlic powder
¼ cup cider vinegar
¾ cups maple syrup
½ tsp black pepper

Trim fat. Combine the rest of the ingredients and marinate for four hours. Broil 30-40 minutes. Baste with marinade frequently.

Moist Honey Cornbread

1 c. all-purpose flour
1 c. yellow cornmeal
1/4 c. sugar
1 tbsp. baking powder
1/2 tsp. salt
1 c. whipping cream
1/4 c. vegetable oil
1/4 c. Honey
2 eggs, slightly beaten

Heat oven to 400 degrees. In medium bowl stir together flour, cornmeal, sugar, baking powder & salt. Stir in remaining ingredients just until moistened. Pour into greased 9 inch square baking pan. Bake for 20 to 25 minutes or until wooden toothpick inserted in center comes out clean.

Strawberry Nut Drops

1 c Sugar
½ c Butter
1 teas Almond extract
1 Egg
2 c All Purpose Flour
1 teas Baking Powder
½ teas Baking Soda
1 c Sweet Strawberries, mashed
½ c Chopped Walnuts
¾ c Confectioner's Sugar

Remove 2 T of crushed strawberries with juice & set aside. Cream sugar, butter, & almond extract until creamy. Beat in egg. Mix flour with baking powder & soda & add to creamed mixture alternately with crushed strawberries. Stir in walnuts. Drop by tablespoons onto lightly greased, or Teflon coated cookie sheets, 2" apart. Bake in 375°F oven for 12-14 minutes. Mix reserved berries with confectioner's sugar to make a thin glaze and spread over warm or cold cookies. Makes 40-45 cookies.

Sautéed Sugar Snap Peas

1 ½ lbs fresh sugar snap peas
1 Tbsp good olive oil
1 ½ teas kosher salt
¾ teas ground black pepper
Sea salt

Remove and discard the stem end and string from each sugar snap pod. Heat the olive oil in a large sauté pan over medium-high heat. Add the sugar snap peas, salt & pepper & sauté, tossing occasionally for 3 to 5 minutes, until the sugar snap peas are crisp tender. Place the peas in a serving bowl & sprinkle with sea salt & serve

Baked Eggs with Spinach and Tomatoes

1 tablespoon olive oil
1 clove garlic, finely chopped
1 ¼ cup diced fresh tomatoes
kosher salt and pepper
2 bunches spinach (about 1 pound), trimmed
8 eggs, separated (yolks kept whole, if possible)
4 ounces cream cheese (optional)

Heat oven to 400° F. Heat the oil in medium skillet over medium-high heat. Add garlic & cook for 1 minute. Add tomatoes, ½ teaspoon salt, & ¼ teaspoon pepper & simmer for 3 minutes. Add spinach & cook until it begins to wilt, 1 minute. Transfer to a 2-quart baking dish. Beat egg whites until foamy, about 30 seconds, then pour over the spinach mixture. Carefully place the whole yolks over the top. Bake until the whites are set, 20 to 22 minutes. Divide among plates. Add dollops of the cream cheese, if desired. Serves 4. Tip: When shopping for spinach, look for a dark color & unbroken leaves. Crinkly spinach is more flavorful (though slightly tougher) than the flat-leaf variety.

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.