



# 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 4, 2016**

**Are you seeing RED yet at the market?** If you aren't you need to look harder. With the arrival of June, we have the arrival of strawberries at the market. These plump luscious fruits will be around for the next 3 to 4 weeks. This is the growing season in Geauga County! So hurry and get some before they are all gone. There are two exciting events going on focusing on strawberries. Next week, **June 11<sup>th</sup> will be the Strawberry Shortcake day at the market.** Also, the following week will be our first ever organized Farm Tour to Ridgeview Farms. Details for both events are below.



**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.

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. On June 18 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



## **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  
Santee 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**

### **Strawberry Spinach Salad with Feta Cheese & Bacon**

Bunch of baby spinach  
1 qt. fresh strawberries, sliced  
4 ounces feta cheese, crumbled  
1 small sweet onion, sliced  
3-4 slices crumbled Harvest Bell Farm bacon  
Raspberry vinaigrette salad dressing

Put spinach in a large bowl. Add sliced strawberries, feta cheese, onion and bacon. Add dressing and toss.

### **Raspberry Vinaigrette Dressing**

1/2 cup vegetable oil  
1/2 cup raspberry wine vinegar  
1/2 cup white sugar

2 teaspoons Dijon mustard  
1/4 teaspoon dried oregano  
1/4 teaspoon ground black pepper

In a jar with a tight fitting lid, combine the oil, vinegar, sugar, mustard, oregano, and pepper. Shake well.

### **Goat Cheese and Strawberry Grilled Cheese**

1 (4-oz.) goat cheese log, softened  
6 whole grain bread slices  
4 1/2 teaspoons red pepper jelly  
3/4 cup sliced fresh strawberries  
6 large fresh basil leaves  
1 1/2 cups fresh watercress or arugula  
Salt and pepper to taste

Spread goat cheese on 1 side of 3 bread slices. Spread pepper jelly on 1 side of remaining bread slices; layer with strawberries, basil leaves, & watercress. Sprinkle with salt & pepper to taste. Top with remaining bread, goat cheese sides down. Cook sandwiches in a large, lightly greased nonstick skillet over medium heat 2 to 3 minutes on each side or until golden brown.

### **Strawberry Salsa**

2 cups diced fresh strawberries  
2 scallions, thinly sliced  
1/2 cup thinly sliced baby radishes  
2 tablespoons finely chopped chives  
2 tablespoons fresh lime juice  
1/2 teaspoon kosher salt  
1/4 teaspoon black pepper  
1 ripe avocado, diced

Toss together strawberries, scallions, radishes, chives, lime juice, salt, and pepper in a bowl. Gently toss in avocado just before serving.

### **Strawberry-Lemonade Muffins**

2 1/2 cups self-rising flour  
1 1/4 cups sugar, divided  
1 (8-oz.) container sour cream  
1/2 cup butter, melted  
1 tablespoon lemon zest  
1/4 cup fresh lemon juice  
2 large eggs, lightly beaten  
1 1/2 cups diced fresh strawberries

Preheat oven to 400°. Combine flour & 1 cup sugar in a large bowl; make a well in center of mixture. Stir together sour cream & next 4 ingredients; add to flour mixture, stirring just until dry ingredients are moistened. Gently fold strawberries into batter. Spoon batter into lightly greased 12-cup muffin pans, filling three-fourths full. Sprinkle remaining 1/4 cup sugar over batter. Bake at 400° for 16 to 18 minutes or until golden brown & a wooden pick inserted in center comes out clean. Cool in pans on a wire rack 1 minute; remove from pans to wire rack, & cool 10 minutes.

### **Classic Strawberry-Rhubarb Crisp**

2/3 cup granulated sugar  
2 or 3 tsp cornstarch\*  
1/4 tsp ground cinnamon  
2 cups sliced fresh rhubarb or frozen unsweetened sliced rhubarb, thawed  
2 cups coarsely chopped fresh strawberries  
1/2 cup all-purpose flour  
1/2 cup quick-cooking rolled oats  
1/3 cup packed brown sugar  
1/4 tsp salt  
3 Tbsp butter, melted  
Sweetened Whipped Cream

Preheat oven to 375 degrees F. In a large bowl stir together 2/3 cup granulated sugar, cornstarch, and cinnamon. If using fresh rhubarb, use 2 tsp cornstarch, for frozen rhubarb, use 3 tsp cornstarch. Stir in rhubarb and strawberries. Transfer mixture to an ungreased 2-quart square baking dish. For topping, in a medium bowl stir together flour, oats, brown sugar, and salt. Stir in melted butter. Sprinkle topping over fruit mixture. Bake, uncovered, for 30 to 35 minutes or until fruit is tender and topping is golden. Serve warm. If desired, top with Sweetened Whipped Cream.

**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.