

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>

May 14, 2016

The 15th season began strong last week with more than twenty vendors participating in opening day. The beautiful weather allowed many of our friends and customers to come out and renew relationships with farmers. If you are new to the market, start building those relationships now – as both a vendor and a customer. You meet the most knowledgeable people at the farmers market. More vendors will be joining in the weeks to come as more produce becomes available. So stop back frequently to see what is available. Vendors change from week to week. Learn if your favorite vendor will be a regular attendee of maybe an every other week vendor so you aren't disappointed.

Early produce in May includes asparagus, arugula, beets, ramps, rhubarb, leaf lettuce, and radishes. Other products at our market include cheese, eggs, almond butter, meats, fresh bakery, jellies and jams, fresh brewed coffee, pickles, spices, candies including chocolate truffles, bacon, honey, and maple syrup. Our artisan vendors include those supplying soaps and skin care products, woodworking, upcycled artwork, tie-dye, and our worm vendor.

Beautiful hanging baskets will be available again this week as well as your starter plants including herbs, vegetables, and annual flowers. Heirloom tomato plants will help get your garden started on the right foot. In addition blackberry and strawberry plants are available. Calendula, a white flowering perennial is the complimentary plant available to customers while supplies last. Donated by **Hawthorne Springs Greenhouse** from Burton. Stop by – say hello, and get your welcoming gift. If you want to get the most from the blooms, plant in full sun in rich well draining soil.

Our facebook page will always have the latest updates of vendors arriving and featured at the market from week to week. So make sure you LIKE US on FACEBOOK so you can follow the latest market news.

The **Geauga County Master Gardeners** are here again today to answer your gardening questions. These ladies have extensive knowledge about Geauga County growing techniques. Stop by and ask about your planting questions as well as advise for plant selection for your problem areas. The wealth of information and hand outs the master gardeners have about various techniques to deal with problems in your garden will amaze you. Visit them to see what they can suggest for you and your garden.

GEAUGA FRESH FARMERS' MARKET MEMBERS – 2016

Aurora Springs Honey
Avalon Gardens Nursery
Bat Barn Farm & Foraging
BB Farms
B Sweet Baking Company
Blue Jay Orchard
Carhop's Burger Sauce
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
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Shaved Asparagus With Arugula & Parmesan

½ pound large or medium asparagus
2 Tbsp freshly squeezed lemon juice
3 Tbsp fruity extra-virgin olive oil
Salt and pepper
6 oz arugula, washed and dried
Chunk of Parmesan, for shaving
Sliced prosciutto (optional)

Snap off & discard the tough ends of asparagus. Using a mandolin, sharp vegetable peeler or thin-bladed knife, slice asparagus lengthwise into paper-thin ribbons. In a small bowl, whisk together lemon juice & olive oil to make a dressing. Season to taste with salt & pepper. Place asparagus ribbons in a shallow salad bowl. Season lightly with salt & pepper & coat with half of dressing. Add arugula, tossing gently to distribute asparagus. Drizzle with remaining dressing. With a vegetable peeler, shave thin curls of Parmesan over salad. Accompany with a platter of sliced prosciutto, if desired.

Braised Radishes

Several bunches radishes (about 1 pound), preferably icicle
3 Tbsp unsalted butter
2 Tbsp sugar
½ tsp kosher salt
¼ tsp freshly ground black pepper

Trim tops of radishes about 1 inch above roots. Place radishes in large skillet & add just enough cold water to cover, about 2 1/2 cups. Add butter, sugar, salt, & pepper & bring to a boil. Reduce heat to medium-low & simmer until radishes are tender when pricked with a paring knife & liquid has reduced to a glaze, about 12 minutes. If radishes are tender but liquid hasn't reduced sufficiently, use slotted spoon to transfer to a serving dish & continue reducing liquid. Spoon it over radishes & serve with buttered crusty bread.

Stir Fry Spicy Asparagus

1 ½ pounds pencil-thin asparagus
1 Tbsp vegetable oil
Salt and pepper
3 garlic cloves, minced
1 Tbsp grated ginger
1 serrano or other fresh hot chile, finely chopped
A large handful of basil, mint and cilantro leaves

Snap off & discard the tough bottoms of each asparagus spear. Cut asparagus into 2" lengths. In a wok or cast-iron skillet, heat oil until nearly smoking. Add asparagus, season generously with salt & pepper & stir well, making sure asparagus is coated & glistening with oil. Continue to stir-fry over high heat for about 1 min, until the asparagus looks bright green & barely cooked. Add garlic, ginger & chile & stir-fry for 30 sec. more. Transfer to a serving platter & scatter leaves on top. Serve immediately.

Classic Strawberry-Rhubarb Crisp

2/3 cup granulated sugar
2 or 3 tsp cornstarch*
¼ tsp ground cinnamon
2 cups sliced fresh rhubarb or frozen unsweetened sliced rhubarb, thawed
2 cups coarsely chopped fresh strawberries
½ cup all-purpose flour
½ cup quick-cooking rolled oats
1/3 cup packed brown sugar
¼ 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.

Mustard-Rubbed Pork Loin with Rhubarb Sauce

2 pound boneless pork top loin roast (single loin)
¼ cup Dijon-style mustard
1 Tbsp snipped fresh rosemary
½ tsp salt
¼ tsp ground black pepper
6 cloves garlic, minced
3 cups sliced fresh rhubarb (about 1 pound)
1/3 cup sugar
1/3 cup orange juice
1 Tbsp cider vinegar

Preheat oven to 350 degrees F. Trim fat from meat. Score top & bottom of meat in a diamond pattern by making shallow diagonal cuts at 1-inch intervals. For rub, in a small bowl combine mustard, rosemary, salt, pepper, & garlic. Spread rub evenly over all sides of meat; rub in with your fingers. Place roast in a shallow pan. Roast for 45 to 60 minutes or until a thermometer registers 145 degrees F. Remove roast to platter; cover with foil. Let stand while preparing rhubarb sauce. For rhubarb sauce, in a medium saucepan stir together rhubarb, sugar, orange juice, & vinegar. Bring to boiling; reduce heat. Simmer, covered, about 15 minutes or until rhubarb is very tender. To serve, slice roast and serve with warm rhubarb sauce.