

GEAUGA FRESH FARMERS' MARKET



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 28, 2016

Something NEW happening at the farmers' market this summer -

Farm Tours! The market will sponsor 3 Farm Tours this summer: Saturdays June 18, July 09 and August 27th. The tours will leave 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! Other tours include a visit to BB Farm on July 9th, and a trip to Sirna Farm and Farm Market on August 27th. Each tour at the farm will be approximately 1.5 hours. Learn how your food is produced, harvested, packaged and cared for. Samples provided at every farm. 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.

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.

Two Ponys is the most colorful vendor at the market. Their booth is filled with the most creative and colorful tie-dye designs. Not only t-shirts, long sleeve shirts, but you will find beautiful vests, and just all around creative decorative items for all ages. Get your groove on when there is no fear of rain, you will find **Two Ponys** at the market.

Chris from **Great Lakes Spices** and Jeff "Tipper" Heimerman will be cooking a smorgasbord of food and grilling brats for **Harvest Bell Farm**. Now is the time to stock up on those grilling items. Its hot - put dinner on the grill and keep everyone cool. **BB Farms** will be bringing ham, sausage, bacon, pork roasts and ribs, ground pork and beef, beef roasts and stew meat, hot dogs and much more!

Have a safe Memorial Day. We can't wait to see you in June when the produce becomes more plentiful at the market.

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
Gaugua 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

Cheryl@GauguaFarmersMarket.com

BACON WRAPPED MEATLOAF

Take the ultimate comfort food to a whole new level and make Bacon Wrapped mini Meatloaf for dinner. Whether you use the oven or the grill, you'll love it. Makes 6 servings

- 1 medium sized onion, diced
- 2 cloves garlic, minced
- 1 tablespoon butter
- 1 1/2 pounds ground beef
- 1 large egg
- 1 cup bread crumbs
- 1 cup milk
- 1 tablespoon Worcestershire sauce
- 1 teaspoon thyme
- 6 Bacon slices
- 1/2 cup ketchup
- 1 tablespoon brown sugar
- 1 tablespoon spicy brown mustard
- 1/2 cup fried onion pieces

Preheat oven or grill to 350 degrees F. Line a baking sheet with foil for easy clean up. Melt butter in sauté pan over medium heat. Cook onions until fragrant & slightly brown while stirring occasionally, about 3-5 minutes. Reduce heat to low & add garlic, cook for 2-3 minutes. Remove from heat. In large bowl, combine ground beef, egg, bread crumbs, milk, Worcestershire sauce, thyme, and cooked onions & garlic. Use hands to mix well, but try not to over work the meat. Divide into six equal sized portions & shape into disks. Wrap bacon slices around edge of disks. Diameter of meatloaf should be so that the bacon ends just meet or slightly overlap. In a separate bowl, combine ketchup with mustard & brown sugar. Divide equally & spread over the tops of the mini meatloaves. Sprinkle tops with crispy fried onions. Bake in preheated oven or grill until bacon is just golden, about 1 hour and 15 minutes.

PROSCIUTTO ASPARAGUS SPIRALS

- 1 pkg. Puff Pastry Sheets, thawed
- 6 tbsp. spreadable garlic & herb cheese, softened
- 8 slices prosciutto or thinly sliced deli ham
- 30 medium asparagus spears, trimmed

Heat the oven to 400°F. Unfold the pastry sheets on a lightly floured surface. Spread 3 Tbsp cheese on each pastry sheet. Top each with 4 slices of prosciutto. Cut each into 15 strips crosswise, making 30 in all. Tightly wrap one pastry strip around each asparagus spear, prosciutto-side in. Place the pastries seam-side down onto 2 baking sheets. Bake for 15 minutes or until the pastries are golden brown.

Bacon Broccoli Ranch Pasta Salad

- 2 cups broccoli florets, blanched & chopped into smaller bites
- 10 slices bacon, cooked, drained of fat, and chopped
- 1 cup cherry tomatoes, whole
- 1 cup shredded sharp cheddar cheese
- 1 cup sweet peas, cooked
- 8 oz pasta shells, cooked
- 2/3 cup mayo
- 1/2 cup milk
- 1 or 2 Tbsp dry Ranch mix, or more, to taste

In a large bowl, combined chopped blanched broccoli, chopped cooked bacon, whole cherry tomatoes, shredded sharp cheddar cheese, cooked sweet peas, & cooked pasta shells. In a medium bowl, combine mayo & milk & add 1 or 2 tablespoons of dry Ranch mix. Mix well & taste to see if you need to add more dry Ranch mix to the dressing. Gradually add salad dressing to the large bowl with the salad ingredients. Some people like lots of dressing on their salad, some don't - let your taste be your guide as far as how much dressing to add!



COLCANNON

Colcannon is a buttery blend of potatoes & kale with butter. And then some more butter.

- 3 lbs. potatoes (about 5-7 medium baking potatoes)
- salt
- 2 Tbsp. salted butter, plus more for serving
- 4 cups roughly chopped kale
- 1/2 cup chopped green onions
- 1/2-3/4 cups milk

Peel the potatoes & cut them into 2 inch chunks. Put them in a large pot with 2 teaspoons of salt & enough cold water to cover them. Partially cover the pot & bring it to a boil over high heat. Remove cover & reduce heat to a simmer. Cook until potatoes are fork tender. Drain & leave them in the colander. Add the 2 tablespoons of butter to the pot & put it over medium heat until it melts. Add the kale & 1/2 tsp of salt. Use tongs to stir until it is well-wilted, 3-4 minutes. Add the green onions & cook for 30 seconds more. Add drained potatoes & mash. Stir in 1/2 cup of milk. Taste. Add more milk to make it moister & more salt if desired. Transfer to soup bowls and dot each portion with a slice of cold butter.