

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 7, 2016

Welcome to the 15th beginning of the Geauga Fresh Farmers Market. We have taken the best of last year, and made it bigger and better for 2016. First, let's give you the great news. There are **FOURTY** vendors who have committed to the market, including **NINE** new vendors. This is the biggest start to any season we have ever had. Since our market area won't hold that many booths – we are getting creative with space sharing, alternating weeks, and some creative placement of booths. 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.

There is so much going on that I have to give you just the highlights!

- **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.
- The **Geauga County Master Gardeners** are here this weekend, and next weekend answering your gardening questions.
- **International Culinary Arts & Science Institute** from Chesterland will be doing a cooking demonstration once a month. Watch the schedule for demos. We expect to see them May 21st for the 1st time.
- Our greenhouse growers are ready to supply you with beautiful flowers for Mother's Day & your Spring garden including potted herbs, & starter plants.
- **Herb Thyme** will have thorn-less Blackberry plants for sale along with Indian Cup Plants which are wonderful for bees, butterflies and birds.
- **Forest Fungi Farm & River Stone Farm** will have ramps. Ramps are sometimes called wild leeks or spring onions. They are smaller and more delicate with a unique flavor.
- **Sandee River Farms** has dried, fresh & potted herbs, dried peppers, microgreens, annuals, vegetable plants, tomato plants, perennials, clay pots with violas & pansies, herbs, & succulents for Mother's Day.
- Cameron Wright, a resident worm farmer from **Worms 'n Wood** has high quality castings for sale. They are great for general purpose or organic farmers. Make a worm tea to spray the yard & garden with or mix with topsoil for planting & transplanting. Worm castings encourage strong growth & up to 10x the crop yield. It also helps keep the bugs and plant disease. Come and meet Cameron and find out more.

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
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



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Grilled Ramps

Place 30 cleaned and trimmed ramps on a rimmed baking sheet. Drizzle with olive oil (2 tbsp) & season with salt and pepper. Toss until well coated. Pre-heat grill on high heat for at least 5 minutes. Place baking sheet on grill, cook ramps turning occasionally until tender and charred about 3 minutes. Transfer to a serving platter, drizzle with more olive oil, and serve.

Fried Eggs With Bacon and Ramps

1/4 pound slab bacon, cut into 1- by 1/4- by 1/4-inch lardons
1/2 cup water
2 tablespoons butter
16 ramps, washed and ends trimmed
Kosher salt and freshly ground black pepper
2 to 4 large eggs
Red chili flakes

Place bacon in a 10-inch nonstick skillet & add water. Bring to a simmer over high heat & cook, stirring occasionally, until water has evaporated & bacon is well-rendered & crisp, about 15 minutes. Transfer bacon to a small bowl, but leave rendered fat in skillet. Add butter to bacon fat & heat over high heat until foaming has subsided & butter begins to brown. Add ramps & cook, stirring & tossing occasionally until well browned. Season to taste with salt & pepper. Transfer ramps to bowl with bacon. Crack eggs directly into skillet & fry over medium-high heat until whites are set on top & brown & crisp on the bottom, & yolk is still runny, about 2 minutes. Transfer eggs to a plate, pour any remaining bacon fat & butter from the skillet over them, season to taste with salt, pepper, & chili flakes, & serve with bacon & ramps.

Asparagus Souffle

1 bunch fresh asparagus, cut into 1" pieces (about 8 oz)
1/3 cup finely shredded cheddar cheese
1/3 cup mayonnaise
1/4 cup chopped onion
1 egg white

Steam asparagus for 6–8 minutes, drain & allow to cool. In large bowl, combine asparagus, cheese, mayo & onion. In small bowl, beat egg white on med. speed until soft peaks form. Fold into asparagus mixture. Transfer to greased 2-1/2-cup baking dish. Bake, uncovered, at 350° for 20-25 minutes until lightly browned. Yield: 2 servings.

Asparagus & Ramp Soup with Yogurt

Recipe from: The Food Lab

2 pounds asparagus stalks, fibrous root end trimmed
Kosher salt
1 pound trimmed ramps, divided
2 tablespoons unsalted butter
Freshly ground black pepper
2 cups vegetable or low-sodium chicken broth
1 cup plain yogurt
1/4 cup extra-virgin olive oil, plus more for drizzling
1 tablespoons juice from 1 lemon
2 tablespoons chopped mint

Cut the top inch off of each asparagus stalk. Bring a large pot of salted water to a boil over high heat. Have a large ice bath ready. Add asparagus tips & cook until bright green & tender, about 1 minute. Transfer to ice bath until chilled. Dry carefully & reserve. Add asparagus stalks to water & cook until bright green & tender, about 2 minutes. Transfer to ice bath to chill. Transfer chilled stalks to jar of a blender. Set aside 8 ramps. Heat 1 Tbsp butter in a large skillet over medium-high heat until foaming subsides. Add remaining ramps & season with salt & pepper. Cook, stirring & tossing frequently, until tender & lightly browned. Transfer to blender jar. Add broth & yogurt to blender. Blend on high speed until completely smooth, stopping to scrape down sides & adding water as necessary until rich, soupy consistency is reached. With blender running, slowly drizzle in olive oil. Season to taste with salt & pepper, then strain through a fine mesh strainer if smoother texture is desired. Transfer to a medium saucepan & heat, stirring frequently. When ready to serve, stir in lemon juice. Melt remaining butter in a large skillet. Sauté ramps & asparagus tips until lightly browned then transfer to a plate. Ladle soup into individual bowl. Garnish with sautéed ramps, asparagus, chopped mint, & an extra drizzle of olive oil (be generous). Serve immediately.

Rhubarb Relish

12 cups finely chopped fresh rhubarb
1 medium onion, chopped
2 cups sugar
1 cup cider vinegar
1 teaspoon salt
1 teaspoon ground cloves
1 teaspoon ground allspice
1/4 teaspoon paprika
1 teaspoon ground cinnamon

In a large saucepan, combine all ingredients. Bring to a boil. Reduce heat and simmer for about 2 hours or until mixture thickens, stirring occasionally. Pour into jars. Refrigerate or freeze in covered containers.
Yield: 4 pints.