

GEAUGA FRESH FARMERS' MARKET



**FIFTEEN
YEARS
STRONG
IN 2016**

**Come and experience all Geauga
County has to offer.**

**OPEN SATURDAYS
May - October 2016
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>

September 17, 2016

TODAY!

September 17th 10-11:30am - Tomato Tasting Contest

If you think your home grown or farm grown tomatoes are the best tasting in town, enter them in our contest. There will be a first prize for two categories: Cherry Tomatoes and Regular Tomatoes. Tasting begins at 10am, vote for your favorite tomato.

NEXT WEEK ! September 24 10-11:30am - Salsa Competition

Customers & vendors are encouraged to enter – hot and sweet, fresh or cooked. Shop now for the freshest ingredients and please keep basic ingredients locally grown – zucchini, eggplant, peach, tomato, tomatillo, watermelon, cucumber and any other locally grown ingredients. No mango or pineapple salsa, please. Bring a pint of salsa to the market booth by 9:30 AM, marked with your name and whether it is hot or mild. First prize goes to the best in each category. Everyone can taste and vote!

Thanks for coming to visit the Geauga Fresh Farmers Market today. Produce continues to be plentiful, and now some of the heirloom tomatoes that we have been waiting for all summer have finally started to ripen. Expect these to become more plentiful in the upcoming weeks. In addition, the fall plants and holiday décor are starting to arrive. Check back often for your favorite items.

FALL PRODUCE IS HERE! Lots of tomatoes, watermelon, fresh greens, ground cherries, tomatillos, sweet and hot peppers, cauliflower, onions, banana peppers; spaghetti, butternut, buttercup, delicata, acorn, banana and other winter squash varieties, zucchini and yellow summer squash, potatoes, broccoli, varieties of eggplant and beets, cucumbers, fresh herbs, Italian or Polish sausage, bacon, eggs, honey and maple syrup, soaps and lotion, breads, cookies, cinnamon rolls, crafts, and varieties of plants.



Thank you!
South Russell Village for
15 years of tremendous support!

GEAUGA FRESH FARMERS' MARKET MEMBERS - 2016

Aurora Springs Honey
Avalon Gardens Nursery
Bat Barn Farm & Foraging
BB Farms
Blue Jay Orchard
Carmen's Homemade breads
Carhop's Burger Sauce
DiBlasi Bakery
Farmington Home
Forest Fungi Farm
Gaugua Artisan Bacon
Great Lakes Spices
Harvest Bell Farm
Hawthorne Springs
Greenhouse
Herb Thyme
Hershberger Organic Produce
Homestead Soap & Spa
Little Green Oasis
Littlewing Woodwork
Maple Crest Farm
Maplestar Farm
Nina's Kitchen
Ohio Farm Direct
Randi's Pantry
Ridgeview Farm & Market
River Stone Farm
Santee River Farm
Sandra Kay All Natural Skin
Care
Sirna's Farm & Market
So Sweet
Turning Point Farm
Two Ponys

**Cheryl Hammon,
Market Manager
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Market.com**

Apple Bread Custard

1 tablespoon soft butter
1 cup sugar, plus 2 tablespoons
½ teaspoon cinnamon
6 large eggs
1 cup heavy cream
1 cup milk
¼ teaspoon kosher salt
½ teaspoon vanilla extract
Zest of 1 lemon, finely grated
3 c day old white bread
no crusts & cut into 1/2" cubes
1½ lbs baking apples, peeled, cored, &
cut into ½" chunks
6 tablespoons jam or preserves, your choice
½ cup walnuts, toasted and coarsely chopped

You will need a 2-quart (11 by 7 inch) rectangular baking dish, or an oval gratin dish of similar size, a flexible, sturdy wire whisk; a roasting pan large enough to hold the baking dish. Arrange a rack in middle of oven & heat to 350°. Coat bottom & sides of baking dish with softened butter. Sprinkle 3 tablespoons of sugar on buttered surfaces; tilt & shake pan so it's sugared. Stir together 1/4 cup of sugar with cinnamon. Start custard by whisking eggs in a large bowl until thoroughly blended. Gradually pour in cream, milk, & all remaining sugar, whisking steadily to incorporate. Then whisk in salt, vanilla, & lemon zest. Fold bread cubes into custard, pushing them down so they're all submerged, & stir in apple chunks. Spoon pudding into baking dish, spread everything out to fill dish in an even layer, & smooth top. Drop teaspoonfuls of apricot preserves on pudding, distributing it all evenly, then scatter chopped walnuts on top. Finally, sprinkle cinnamon sugar over pudding. Put the pudding dish inside a roasting pan, & set big pan in oven. Carefully pour hot (not boiling) water into the roasting pan, enough to come halfway up the sides of baking dish-don't splash pudding! Bake pudding for an hour & 20 minutes, or until top is golden brown & crusty & custard is set. (A knife blade inserted into custard should come out clean.) Carefully lift roasting pan from oven to a solid surface. Leave pudding dish in water bath to cool very gradually, but not too much. Take it out of water & serve pudding family-style while it is still warm.

Whipped Squash

4 cups butternut squash
2 Tbsp butter
1 Tbsp brown sugar
¼ nutmeg
1 teas cinnamon

Cook butternut squash. Combine and beat until smooth. Salt to taste.

Butternut Squash Soup

1 large butternut squash
1 large head of garlic
5 sprigs of fresh thyme
2 tablespoons of good olive oil
2 medium onions, quartered
1/2 tsp. sea salt and pepper
1 cup of broth (vegetable or chicken)

Garnish

cooked bacon crumbles
sour cream

Preheat oven to 350 F. Slice squash lengthwise and place, cut side up, on cookie sheet covered with parchment paper. Drizzle oil over squash and sprinkle with thyme. Place garlic and onions around squash, and sprinkle salt and pepper over squash. Bake until squash is tender, about one hour. Remove from oven and scoop squash from skin. Discard skin. Squeeze roasted garlic pulp from papery skin into food processor bowl. Add cooked onions and squash pulp. Process all until pureed. Place puree into large pot with broth and cook for ten minutes. Salt and pepper to taste. Garnish with cooked bacon and a dab of sour cream before serving.

Maple Butternut Squash Recipe

4 lb. butternut squash
1/4 cup butter
1/4 cup whipping cream
1/4 cup maple syrup
1/2 tsp. salt

Preheat oven to 400°F. With a large, sharp knife, cut butternut squash in half lengthwise. Spoon seeds out & place both halves, cut side down, in a shallow baking dish. Add water to cover bottom of pan, about 1/8" deep. Bake for 30 min. Turn squash over & bake another 30 minutes or until very tender when poked with a fork. Remove from the oven. Scoop squash flesh out & place in bowl. Puree squash with butter, whipping cream, maple syrup & salt until very smooth & creamy. (You may have to do this in two batches.) You can beat with an electric mixer, if you prefer. The squash won't come out quite as velvety smooth, but it will still be delicious.

Sausage Cabbage Skillet

1 lb smoked kielbasa sausage cut into ¼" slices
1 small head cabbage, chopped
1 medium green pepper, chopped
1 medium sweet onion, chopped

In a large skillet, brown the sausage; drain. Stir in the remaining ingredients. Cover and cook for 30 minutes or until the vegetables are tender.