

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 24, 2016

TODAY!

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!

FALL PRODUCE IS HERE! Apples have arrived – expect lots of varieties of these fall favorites. Also, fall decorations have arrived – cornstalks, indian corn, mums, and gourds. There are still 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.

Were you here last week for the tomato tasting contest – wow, what a difference a week can make with the weather. No raindrops to be dodging today. If you missed the contest, no worries – we have the winners for you. The best slicing variety of tomato went to Green Zebra. The best cherry tomato was the Sun Orange variety. Both of these tomatoes were submitted by Dawn Trethewey of Maplestar Farms. Congratulations on winning both variety categories. Make sure you stop by the Maplestar tent for more great tasting tomatoes this week.



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
440-474-9885
[Cheryl@GauguaFarmers
Market.com](mailto:Cheryl@GauguaFarmersMarket.com)**

Cheesy Butternut Squash Cavatappi Bake

Nonstick cooking spray
3 cups peeled and cubed butternut squash
8 ounces dried cavatappi or other elbow macaroni
1 tablespoon butter
8 ounces cremini or button mushrooms, sliced
3 green onions, thinly sliced
2 tablespoons all-purpose flour
1 cup fat-free milk
¼ teaspoon salt
¼ teaspoon ground black pepper
6 ounces fontina cheese, shredded (1 1/2 cups)
2 slices reduced-sodium bacon, cooked and crumbled (optional)
Thinly sliced green onions (optional)

Preheat oven to 375 degrees F. Lightly coat a 2-quart rectangular baking dish with nonstick cooking spray; set aside. In a medium microwavesafe bowl combine squash and 2 Tbsp. water; cover with vented plastic wrap. Microwave on high for 4 minutes; stir. Microwave, covered, about 4 minutes more or until squash is tender. Carefully remove plastic wrap. Mash squash; set aside. Meanwhile, cook pasta according to package directions; drain. In a medium saucepan heat butter over medium heat. Add mushrooms and green onions. Cook until tender, about 5 minutes. Sprinkle flour over mushroom mixture. Cook and stir for 1 minute. Add milk, salt, and pepper. Cook and stir over medium heat until thickened and bubbly. Remove from heat; stir in squash. Add pasta. Gently fold to combine. Transfer half of the pasta mixture to the prepared baking dish. Sprinkle with half of the cheese. Add remaining pasta and cheese. Top with bacon, if desired. Bake, uncovered, for 20 to 25 minutes or until heated through and cheese is melted. Top with additional green onions, if desired.

Pumpkin Bread

1/3 cup shortening
1 ½ cup sugar
2 eggs
1 cup mashed pumpkin
2 cup flour
¼ tsp baking powder
¾ tsp baking soda
½ tsp salt
2 tsp pumpkin pie spice (1 tsp cinnamon, ½ tsp ginger, ¼ tsp allspice or cloves, and ¼ tsp nutmeg)

Cream shortening and stir in sugar and eggs, then pumpkin. Stir in the remaining ingredients and beat until well blended. Pour in greased 9 x 5 x 3 loaf pan. Bake at 350 degrees for one hour. Remove from pan and cool.

Ratatouille

3 TB extra-virgin olive oil
2 cups chopped onions
2 1-pound eggplants, peeled, cut into 1-inch cubes
4 garlic cloves, minced
2 zucchini, cut into 1-inch pieces
1 bell pepper, cut into 1-inch pieces
1 yellow bell pepper, cut into 1-inch pieces
2 ¾ lbs ripe tomatoes, seeded, coarsely chopped, about 6 cups
3 fresh thyme sprigs
1 fresh rosemary sprig
1 bay leaf
1/4 cup minced fresh basil

Heat oil in heavy, large pot over medium heat. Add onions and sauté until tender 1 about 10 minutes. Add eggplants and garlic; sauté 5 minutes. Add zucchini and bell peppers; sauté 5 minutes. Mix in tomatoes, thyme, rosemary and bay leaf. Reduce heat to medium-low. Cover and cook until vegetables are tender and flavors have blended, stirring occasionally, about 40 minutes. Discard bay leaf; stir in basil. Season ratatouille generously with salt and pepper. Transfer to bowl. (Can be prepared 8 hours ahead. Cover and refrigerate.) Serve cold, warm or hot. Serves 8.

Apple Crisp

10 cups all-purpose apples, peeled, cored and sliced
1 cup white sugar
1 tablespoon all-purpose flour
1 teaspoon ground cinnamon
1/2 cup water
1 cup quick-cooking oats
1 cup all-purpose flour
1 cup packed brown sugar
1/4 teaspoon baking powder
1/4 teaspoon baking soda
1/2 cup butter, melted

Preheat oven to 350 degrees F. Place the sliced apples in a 9x13 inch pan. Mix the white sugar, 1 tablespoon flour and ground cinnamon together, and sprinkle over apples. Pour water evenly over all. Combine the oats, 1 cup flour, brown sugar, baking powder, baking soda and melted butter together. Crumble evenly over the apple mixture. Bake at 350 degrees F for about 45 minutes.

