

# GEAUGA FRESH FARMERS' MARKET



Come and experience all Geauga County has to offer.

**OPEN SATURDAYS**

May - October 22, 2011  
9:00-1:00p.m.

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 21, 2011**

## Celebrating 10 years !

IT'S GOING TO BE GRAND

Welcome to the Tenth Year of the Geauga Fresh Farmers' Market. It's going to be an exciting summer with lots of promotional events and hopefully some great produce to fill your market basket each week (if it ever stops raining).

In the meantime, there are several opportunities to get your own personal garden started off on the right foot this season.

- Many varieties of tomatoes, peppers, basil, strawberry, eggplant seedlings will be available at the market this week.
- Master Gardeners will be here to answer your questions.
- The Farmers Market is giving away seed packets of various vegetables as we celebrate our 10<sup>th</sup> anniversary.

Items available this week include hanging baskets, geraniums, inpatients, planters, and other various annual flowers. Expect to find perennials including azaleas, trillium, and violas. In addition to plants, you will be able to find some of the early seasonal crops including salad greens, rhubarb, parsnips, and asparagus. The products that aren't so dependent on the weather and are available weekly include: honey, maple syrup, pickles, peanut and almond butter, cut flowers, grass-fed beef, angus beef, sausage, lamb, eggs, various bottled sauces and hand-made pasta, fresh baked goods, hand-made soap and lotions, cheese, jams and jellies, teas, and home-made craft items.

We are glad to have so many of our Market members returning this year as well as several new producers. In the upcoming weeks look for a more formal introduction of all our new vendors as well as the products that they will be carrying. It will be an exciting year as we find the best product and products that Geauga County has to offer for all your shopping needs. Visit us every Saturday morning all season long!

The Master Gardener Program in Geauga County is a strong, Sixteen-year old program which continues to grow. Its main purpose is to provide county residents with a competent, unbiased source of horticulture information, which may be consulted for answers to their plant or insect problems. The training program provides a balanced, integrated practical course in plant science. The added bonus is increased horticultural knowledge which class members learn for their own benefit. The program is part of the OSU Extension Service. <http://geauga.osu.edu/mg> for more information.

### GEAUGA FRESH FARMERS' MARKET MEMBERS - 2011

All the Above Farm  
Bake My Day  
Beecology  
Blue Jay Orchard  
Cake Kisses  
Chelsea Flower Garden  
Cibo Homemade Pasta  
Classic Kettle Corn  
Countryside Home Bakery  
Endeavor Farm  
Great American Lamb Co.  
Herb Thyme  
Hershberger Produce  
Hot-Kiln Farm  
Jack Mountain's Farm  
Jarz and Barz Ltd.  
LJL Farm  
Luciano's Ristorante  
Mackenzie Creamery  
Maple Crest Farm  
Maplestar Farm  
Maple Valley Sugarbush and Farm CSA  
Mayfield Road Creamery  
Middlefield Original Cheese Coop  
Miller's Jams  
Ohio Honey  
Paul Dixey Flowers  
Pheasant Valley Farm  
Quinn and Quinn  
Radiant Life  
Ridgeview Farm  
Rock Valley Run CSA Farm & Greenhouse  
SAND Farm LLC  
Schultz Fruit Farm  
Silver Rose Alpaca Farm  
Sirna's Farm and Market  
Sleeping Dragon Botanicals  
Sugar Me

The Geauga Fresh Farmers' Market is a non-profit organization with a market manager and a volunteer Board of Directors. Please call Cheryl Hammon at 440-474-9885 or e-mail her at [Cheryl@geaugafarmersmarket.com](mailto:Cheryl@geaugafarmersmarket.com) if you are interested in helping with parking, events or in the production of the newsletter.

### Steak with Citrus Salsa

Recipe from: *Taste of Home*

#### Marinade:

1/2 cup soy sauce  
1/4 cup chopped **green onions**  
3 tablespoons lime juice  
2 tablespoons brown sugar  
1/8 teaspoon hot pepper sauce  
1 **garlic clove**, minced  
1-1/2 pounds **beef top sirloin steak** (about 1 inch thick)

In a large resealable plastic bag combine ingredients; add steak. Seal & refrigerate for 2 hrs or overnight, turning occasionally. Drain & discard marinade. Broil or grill steak uncovered over medium heat 4-6 min on each side or until meat reaches desired doneness.

#### Salsa:

2 navel oranges, peeled, sectioned and chopped  
1/4 cup chopped **green onions**  
2 Tbsp orange juice  
2 Tbsp red wine vinegar  
2 Tbsp chopped lemon  
1 Tbsp chopped lime  
1 Tbsp sugar  
1 Tbsp minced **fresh cilantro**  
1 teas minced jalapeno pepper  
1/2 teas grated lemon peel  
1/2 teas grated lime peel  
1/8 teas salt

Combine all salsa ingredients in a bowl. Cut steak across the grain into thin slices and serve with salsa.

### Asparagus Bruchetta

Recipe from: *Light and Tasty*

3 cups water  
1/2 pound **fresh asparagus**, trimmed & cut into 1/2" pieces  
2 cups **grape tomatoes**, halved  
1/4 cup **minced fresh basil**  
3 **green onions**, chopped  
3 tablespoons lime juice  
1 tablespoon olive oil  
3 **garlic cloves**, minced  
1-1/2 teaspoons grated lime peel  
1/4 teaspoon salt  
1/4 teaspoon pepper  
1 **French bread baguette** (8 ounces), cut into 12 slices and toasted  
1/2 cup crumbled **blue cheese**

In a large saucepan, bring water to a boil. Add the asparagus; cover and boil for 2-4 minutes. Drain and immediately place asparagus in ice water. Drain and pat dry. In a large bowl, combine the asparagus, tomatoes, basil, onions, lime juice, oil, garlic, lime peel, salt and pepper. Using a slotted spoon, spoon asparagus mixture onto bread. Sprinkle with blue cheese. **Yield:** 6 servings.

### Rhubarb Sauce

Recipe from: *Cheryl Hammon*

Sauce used as a topping and as an ingredient in rhubarb bars.

1 pound **rhubarb**, tops removed  
1/3 cup sugar  
1/8 teaspoon cinnamon  
pinch of salt

Trim off ends & any remaining leaves from rhubarb; wash stalks carefully. Cut into 1" pieces. In a 2-quart saucepan, combine rhubarb, sugar, cinnamon & salt. Heat to boiling. Reduce heat & cover. Simmer until saucy – 5 to 8 minutes. Cool to room temperature. Refrigerate sauce until ready to use. To thicken rhubarb sauce for use in recipes, mix 1 tablespoon cornstarch with 2 tablespoons water & stir into rhubarb mixture as soon as it is saucy. Cook, stirring until sauce is clear & thickened. Cool & store as above.

### Rhubarb Oatmeal Bars

Recipe from: *Cheryl Hammon*

Makes 24 bars

1 1/2 cups unsifted all-purpose flour  
1 1/2 cup old-fashioned rolled oats  
1 cup firmly packed light-brown sugar  
1/2 teaspoon ground cinnamon  
1/4 teaspoon salt  
3/4 cup butter or margarine  
3 cups thickened Rhubarb Sauce  
1/4 cup chopped walnuts

Heat oven to 375 F. Lightly grease 13 x 9" baking pan. In medium-size bowl. Combine flour, oats, brown sugar, cinnamon & salt. Add softened butter & stir with fork until mixture resembles coarse crumbs. Press half of crumb mixture into bottom of greased pan. Spread rhubarb sauce evenly onto crumb layer. Top with remaining crumbs & chopped walnuts. Bake 25 to 30 minutes or until top is golden brown & rhubarb mixture is bubbly. Cool to room temperature before cutting.

#### Asparagus Buying:

- Choose firm green spears with minimal white at the top and tightly closed tips. Open tips mean the product isn't fresh.
- Refrigerate to preserve vitamins and prevent them from getting tough – use within 3-5 days.
- Store them in glass jar with 1" of water with a plastic bag loosely over top.
- Freeze if desired by blanching spears for 1-2 min in boiling water then cooling quickly in ice water; pat dry and pack tightly in freezer bags for up to 8 months. – don't thaw before cooking.