

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 28, 2011

Welcome. Last week there was a ray of sunshine on the market. We can only hope that we can have a rainbow today. Keep your heads to the sky today at the market. Don't be looking for rain clouds, but instead hope for a hot air balloon to be flying overhead. Launches at the Chagrin Falls High School take place Saturday and Sunday evening at 6:30pm (or so), and morning activities are scheduled weather permitting. Enjoy a picnic on the school property with fresh spinach or greens salad or other produce purchased from our market. We know in these early weeks, the produce is very limited – but have patience, it will be worth waiting for.

Let's introduce the new vendors we have at the market. **All the Above Farm** is from Russell Township on Music Street. Faye Martin sells Asian specialty herbs and vegetables, rare variety seeds and seedlings, quail and chicken eggs, dried cooking beans and lentils and other heirloom vegetables. They also run a CSA from the farm. **Bake my Day** from Mayfield Heights is providing gluten free breads, cookies, cakes, pies, specialty desserts, and candy. Rene Jett and Toni Stone will also be carrying sugar-free and dairy free bakery as occasional specialty items. **Candy Kisses** is a specialty bakery with a product called cake balls. Christina Hoehn of Cuyahoga Falls makes these outrageous desserts which are mixtures of cake and frosting rolled into a ball, dipped in chocolate and decorated. Expect a wide variety of flavors and decorations as the season continues. **Jarz and Barz** has arrived at the market from Auburn and Kellie Jarzembak will be supplying handmade products of natural ingredients including soaps, body butters, herbal salves, diaper cream, body, face and foot scrubs, deodorant, bug spray and lip balm. Coming from Newbury, Karen Lubanovich from **LJL farms** will be providing a variety of seasonal vegetables, fruits and herbs, as well as rye, wheat & white breads, rolls, and cookies. **Paul Dixey** from Hambden Township is also new to the market this year with his large bouquets of fresh cut flowers. Barbara Quinn from Solon is known for the fresh salad dressings made with local ingredients. **Quinn and Quinn** are known for the salad dressings she will be selling at market. They are made of all natural local ingredients that are free from MSG, sugar and preservatives. **Pheasant Valley Farm** will also be present at the market this year with some later arriving crops of winter squash and some fall vegetables. Don't look for them until later in the season.

With seven new vendors this year, you have a lot to look forward to. There are now close to forty vendors present at the market. Some of them are here every week, some share a space with other vendors, and some are here only certain times of the year. With that said, get to know the farmers who supply your favorite products so you can be sure to get everything you need. And when your favorite vendor isn't at the market one week – take that as an opportunity to try something new. We look forward to a full market each week, and we hope you support all vendors to make it a great season for them also.

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
Sirna's Farm and Market
Sleeping Dragon Botanicals
Sugar Me

Master Gardeners will be present at the market again today answering your horticultural questions. Stop by the market booth and get a seed packet to celebrate our 10th anniversary.

CLASSIC WARM GOAT CHEESE SALAD

From Mackenzie Creamery

1 (11-ounce) log **plain or herbed chèvre**
2 jumbo **eggs**, beaten with 1 tablespoon water
Fresh white bread crumbs

Dressing:

2 T cider vinegar	2 T Champagne vinegar
Pinch sugar	1/2 teaspoon salt
1/4 teas ground black pepper	1 jumbo egg yolk
1 cup olive oil	1T Olive oil
	1T unsalted butter

Mixed salad greens for 6 servings

Cheese: Slice the chèvre crosswise into twelve 1/2-inch slices. (Dental floss makes for easy slicing!) Dip each cheese slice into the beaten eggs, then the bread crumbs, being sure the cheese is thoroughly coated. Repeat by dipping back in the eggs & then the bread crumbs. Place on a cookie rack & chill for 30 min or more. Dressing: Place the vinegars, sugar, salt, pepper, & egg yolk in the food processor bowl fitted with a steel blade & blend for 1 min. With the motor running, slowly pour the olive oil through the feed tube until the vinaigrette is thickened. Season, to taste. Toss the salad greens with enough dressing to moisten. Divide among six plates. Melt 1 tablespoon oil and 1 tablespoon butter in a sauté pan over medium-high heat until just under smoking. Cook the goat cheese rounds quickly on both sides until browned on the outside but not melted inside. Top each salad with two warm rounds and serve.

Spanish Almond Chicken

Recipe from Food and Recipes, Serves 4

1/4 cup olive oil
1 small **onion**, halved, thinly sliced
1 **carrot**, finely diced
2 cloves **garlic**, thinly sliced
8 oz sliced mushrooms
Salt & freshly ground black pepper to taste
1-1/4 pound boneless skinless chicken breasts, cut into bite-sized pieces
Pinch of saffron (rubbed finely before adding)
1/2 cup dry sherry
Juice and zest of a small lemon
1/2 cup water
Pinch of ground cloves
Pinch of ground ginger
1/2 teaspoon dried thyme
Generous 1/2 cup **smooth almond butter**
9-10 oz. baby spinach leaves or about 4 cups
Toasted sliced almonds
Finely chopped **fresh parsley**

Heat olive oil in a Dutch oven or large saucepan over medium-high heat. Add onion, carrot, garlic & mushrooms & cook, stirring often, for 3 minutes. Season with salt & pepper & continue to cook, stirring for 2 more minutes. Add chicken & cook, stirring, until chicken is just cooked through. Meanwhile, dissolve saffron in sherry. Add sherry, lemon juice & zest, & water to chicken, stirring to combine. Bring to a simmer. Stir in cloves, ginger, thyme & almond butter. Bring to a simmer & let cook for 5 minutes. Add spinach & cook, stirring, until spinach is wilted. Reduce heat to medium-low and let simmer for 10 minutes to combine flavors. Serve hot, garnished with toasted sliced almonds & parsley.

CREAM OF SPINACH SOUP

Recipe from Quick Cooking

1 package (1.8 oz) leek soup and dip mix
1 lb of **fresh spinach**, chopped, and blanched
1 cup (8oz) sour cream
1/4 teas ground nutmeg
Lemon slices

Blanch spinach by submerging washed leaves in boiling water for 30 seconds. Remove with slotted spoon, and stop the cooking process by submerging in ice water. Drain excess water by squeezing cooled leaves with hand, until a ball of cooked, spinach results. Prepare soup mix according to package directions. Stir in spinach. Cover & simmer for 2 minutes. Remove from heat, stir in sour cream & nutmeg. Garnish with lemon slices. Makes 4 servings.

Creamy Egg Salad

Recipe from Linda Potter

2 packages (8 oz each) cream cheese, softened
1/2 cup mayonnaise
1 teas ground mustard
1/2 teas paprika
1/2 teas salt
8 hard boiled **eggs**, chopped
1 medium **onion**, chopped

In a mixing bowl, beat cream cheese, mayonnaise, mustard, paprika & salt. Stir in eggs and onions. Serve on a croissant with lettuce.



Happy Memorial Day.

A day to remember all those who served
to protect our country with pride.

Thank you Veterans

Maple Butter

Recipe from: Maple Syrup Producers

1/2 cup softened butter
1/4 cup **maple syrup**

Mix butter and maple syrup with electric mixer until blended. Serve on toast, crackers or warm muffins.