

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>

JUNE 11, 2011

Strawberries are arriving. Last week if you were one of the very first lucky customers, you may have had the ability to purchase some of the first strawberries available from Geauga County. At 9:15am, they were already sold out. I expect that more strawberries will be available this week as the juice red fruit begins to ripen. And next week, they will be plentiful.

While we enjoy some of the early produce available at the market, we have an opportunity to bring in some vendors on an occasional basis. **JLynne Creations** has hand-stamped sterling silver and brass jewelry, vintage spoon garden and herb markers as well as Lake Erie beach glass items. She is from Chesterland and will be at the market periodically throughout the season. Also joining us this week and next week is **Ohio Farm Direct** from Fredricktown, Ohio. They will sell grass-fed cheese with some of the flavors including cheddar, muenster, baby swiss, chipotle and garlic. Ohio Farm Direct will also have trail bologna, summer sausage and beef sticks. Grass-fed drinkable yogurt in flavors of blueberry and strawberry will also be sold. Next week, during our Kid's Day celebration, they will have their grass-fed ice cream available. After then, expect to see Ohio Farm Direct every other week.

Also available this week will be hanging baskets, flowering plants, perennials, vegetable plants, salad greens, asparagus, kale, spring garlic, broccoli florets, hoop house tomatoes, and scapes. 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.

Upcoming Events

The **Gauga County Master Gardeners' 3rd annual Garden Tour and Plant Sale** takes place on Wednesday June 22 from 10am - 4pm. Tickets for the tour are \$15 and are available at the Munson Township Community Room at 12210 Auburn Road in Chardon. All gardens are in Munson within 5 miles. In addition they have a plant sale at the Community Room where perennials, annuals, houseplants, vegetable plants, trees, shrubs, and tropical will be available for purchase. All plants have been donated by Master Gardeners and will be identified and available at reasonable prices.

The **Gaugua Fresh Farmers' Market** will be hosting its **2nd Annual Kids Day** on **Saturday June 18th** to celebrate summer vacation and educating kids about the fun shopping adventure that awaits them in South Russell. Bring your kids to the market and let them meet the farmers who grow fresh produce. From the bee keeper to the cheese maker, from the family who raises cattle to the produce farmer, everyone has a story to share with your kids.

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.
Great Lakes Growers
Herb Thyme
Hershberger Produce
Hot-Kiln Farm
Jack Mountain's Farm
Jarz and Barz Ltd.
JLynn Creations
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 Farm Direct
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
Washington Square Chiropractic Clinic

Need to contact the market? The Geauga Fresh Farmers' Market Manager is Cheryl Hammon and can be reached at 440-474-9885 or e-mail her at Cheryl@geaugafarmersmarket.com. Looking for parking help, event assistance, and able to answer your market questions.

How to Make Strawberry Blintzes

Strawberry blintzes are made up of three parts:

- *The crepes*
- *The strawberry filling*
- *The strawberry topping*

If you think of it as three separate recipes, it won't be overwhelming; each part is easy. After you have made the three parts, the blintzes are assembled & refried.

Strawberry cream cheese filling:

4 oz cream cheese
1 cup ricotta cheese
3 tablespoons sugar
1 large **egg yolks**
1/2 teaspoon vanilla extract
1/2 teaspoon orange zest
1 cup cut-up **strawberries**

In a food processor, a blender, or with an electric mixer, blend the cream cheese, ricotta cheese, sugar, egg yolks, vanilla, & orange zest together until just smooth. Place the filling & the strawberries in the refrigerator until ready to use.

Tip: This recipe calls for uncooked egg. If you would prefer a substitute, use the equivalent in pasteurized eggs which are usually available in your grocer's dairy case.

To make the strawberry topping:

3 c **strawberries**, washed, hulled, & sliced
1/4 cup sugar
2 tablespoons orange juice

Mix the strawberries, sugar, & juice together in a food processor or blender until the sugar is dissolved & strawberries are mashed. Some chunks should remain. Set aside in the refrigerator.

To make the crepes:

Use a crepe pan or a 8" nonstick frying pan.

1 1/2 cups all-purpose flour
1 tablespoon sugar
1/2 teaspoon baking powder
1/4 teaspoon salt
2 cups milk
1/2 teaspoon vanilla extract
2 **large eggs**
butter

Mix the flour, sugar, baking powder, & salt together in a medium bowl. In a small bowl, whisk the milk, extract & two eggs together. Add the liquids to the flour mixture & whisk together until smooth. Heat pan until medium hot. Melt some butter in the pan. Pour about a quarter cup of the batter into the preheated pan. Immediately tip and rotate the skillet so that there is a thin coating of batter over the bottom of the pan. Cook until it is light-colored on one side and turn and cook on the second side. Remove the cooked crepe to a plate. Repeat, stacking the crepes between sheets of waxed paper. Cover them to keep warm. This recipe should make 10-12 eight-inch crepes.

Tip! The secret to cooking crepes is to rotate the pan to spread the batter as soon as it hits the hot pan.

To assemble the blintzes: Place the crepes cooked side up. Place a heaping tablespoon of cream cheese filling & a heaping tablespoon of sliced strawberries on the bottom half of a crepe. Fold the bottom up. Fold the sides in. Then, roll the crepe up to form a rectangular packet. Cover & refrigerate until you are ready to cook your blintzes.

To fry the blintzes: Melt two tablespoons of butter in the skillet or crepe pan. Place enough blintzes in the pan seam side down to fill the pan. Fry for about two minutes on each side or until golden and crisp. Keep the blintzes warm in the oven set at 250 degrees until ready to serve. Serve with the strawberry topping.

Strawberries & Pudding Cake

Recipe from: Nancy's Kitchen

1 box graham crackers
2 sm. boxes instant vanilla pudding
1 sm. Cool Whip
3 c. milk
Fresh **strawberries**

Mix pudding & milk until thick. Mix Cool Whip into pudding. Using a 9 x 13 inch pan, make layers. Layer 1: graham crackers whole. Layer 2: pudding mixture. Layer 3: graham crackers whole. Layer 4: pudding mixture layer. Layer 5: few crushed graham crackers. Layer 6: scatter strawberries. Cover and refrigerate 2 hours before serving.

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White Bean and Garlic Scapes Dip

Recipe from: The New York Times

1/3 cup sliced **garlic scapes** (3 to 4)
1 tablespoon freshly squeezed lemon juice, more to taste
1/2 teaspoon coarse sea salt, more to taste
Ground black pepper to taste
1 can (15 ounces) cannellini beans, rinsed and drained
1/4 cup extra virgin olive oil, more for drizzling.

In a food processor, process garlic scapes with lemon juice, salt & pepper until finely chopped. Add cannellini beans & process to a rough purée. With motor running, slowly drizzle olive oil through feed tube & process until fairly smooth. Pulse in 2 or 3 tablespoons water, or more, until mixture is the consistency of a dip. Add more salt, pepper and/or lemon juice, if desired. Spread out dip on a plate, drizzle with olive oil, & sprinkle with more salt. Makes 1 1/2 cups.