

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>



JULY 2, 2011

**HAVE A SAFE AND EXCITING
4th of JULY**

As you CELEBRATE YOUR INDEPENDENCE

with Family and Friends

Stop by the Market Booth and enter the drawing for a GIFT BASKET of items from the Farmers' Market. In celebration of our 10th year, we will be giving away TWO baskets this summer. The first winner will be selected at the end of the market on July 9th. So enter today or next week to ensure your chance of winning what Geauga has to offer.

I am hopeful that we will begin to see beets, sugar snap peas, broccoli florets, high tunnel tomatoes, and cucumbers in addition to the salad greens. Scapes and strawberries are reaching the end of their season and hopefully to be replaced by raspberries and soon to follow blueberries. This year continues to be one of the most unique growing seasons we have had, as farmers begin to see the long term effects of a cloudy, rainy spring.

Also available this week will be hanging baskets and flowering plants, 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.

TODAY AT THE MARKET

ENTER for a chance to win the FIRST GEAUGA FRESH FARMERS MARKET - 10th ANNIVERSARY GIFT BASKET.

Get a 5 minute massage at the Washington Square Chiropractic Clinic Market booth.

Listen to the tunes provided by a new band at the market! An all American string band, under the name of "One Dollar Hat" will be playing at the market beginning at 10:30am. Hope you enjoy the foot stomping fun as you shop at the market today.

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.

Macaroni with Green Peas

- 1/2 cup cream
- 1/2 teaspoon salt
- 1/3 cup macaroni (shells)
- 1 cup **green peas**

Shell & cook fresh green peas by boiling in water or steaming. Drain. Cook the macaroni in boiling salted water. Drain, then pour a dash of cold water over noodles. Drain again. In pan, add cream, salt, and green peas then add noodles. Heat & cook for 5-10 min over medium flame.

Strawberry Bread

From The Joy of Baking

- 1/2 cup unsalted butter
- 3/4 cup granulated white sugar
- 3 **large eggs**
- 1 teaspoon pure vanilla extract
- 2 cups all-purpose flour
- 1/2 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1 teaspoon ground cinnamon
- 1/2 cup sour cream or plain yogurt
- 1/2 cup toasted walnuts or pecans, coarsely chopped
- 1 1/2 cups chopped **fresh strawberries**

Preheat oven to 350° F & center oven rack. Spray with a non stick vegetable/flour spray the bottom & sides of an 8-cup loaf pan (9 x 5 x 3 inch). Set aside. Place the walnuts (or pecans) on a baking sheet & bake for about 8 minutes or until brown & fragrant. Remove from oven & let cool completely before chopping coarsely. Set aside. In the bowl of your electric mixer, or with a hand mixer, beat the butter until softened (about 1 minute). Add the sugar & continue to beat until light and fluffy. Add the eggs, one at a time, beating well after each addition. Beat in the vanilla extract. In a separate bowl, whisk together the flour, baking powder, baking soda, salt, & cinnamon. With the mixer on low, add the flour mixture (in three additions) & sour cream (in two additions) alternately, starting & ending with the flour. Mix only until combined. Gently fold in the chopped strawberries & walnuts. Scrape the batter into the prepared pan and bake about one hour, or until the bread is golden brown and a toothpick inserted in the center comes out clean. Place on a wire rack to cool & then remove the bread from the pan. Serve warm or at room temperature.

Creamy Basil Zucchini Soup

Recipe from: myrecipes.com

- 1 tablespoon olive oil
- 1 large **yellow onion**, chopped
- 2 pounds **zucchini**, sliced 1/4 in. thick
- 4 cups reduced-sodium or homemade chicken broth
- 1 cup loosely packed **basil leaves**, washed & stemmed, plus more for garnish
- 2 tablespoons crème fraîche (if you can't find this, just use sour cream) plus more for garnish
- 1/4 teaspoon chili powder, plus more for garnish
- Kosher salt

Heat olive oil in a large saucepan over medium heat. Add onion & cook until translucent, about 5 minutes. Add zucchini & cook another 2 minutes; then add chicken broth & 1 cup basil leaves. Reduce heat to a simmer & cook 20 minutes. Purée the soup in batches in a blender. Pour the soup through a strainer into a bowl, using a ladle to push any solid bits through. Add 2 tbsp. crème fraîche & 1/4 tsp. chili powder. Season with salt to taste. Divide soup among bowls & garnish each with some crème fraîche, a sprinkle of chili powder, & a few basil leaves. The Twist: Dress It Up. We love the simplicity of this soothing, mild soup, but to make it a little fancier, skip garnishing the soup with crème fraîche, chili powder, & basil in step 3, & instead halve 1 roasted red bell pepper, removing seeds & stem. Slice half into ribbons. Put the other half in a blender & purée with 1/2 cup crème fraîche or sour cream. Strain into a bowl, then drizzle over soup. Top with bell pepper ribbons & toasted pine nuts.



STUFFED ZUCCHINI

from recipezaar.com

- 4 medium **zucchini**
- 2 Tbs olive oil
- 1 small **onion**, chopped
- 1 cup mushrooms, diced
- 2 **eggs**, lightly beaten
- 1/2 cup bread crumbs, cooked rice or quinoa
- 1/4 cup grated cheese – parmesan or feta
- 3 Tbs chopped **parsley**

Cut zucchini in half lengthwise. Scoop out pulp, leaving a 3/8" shell. Parboil shells in salted water for 2 min & drain. Chop zucchini pulp. Heat oil in skillet and sauté the onions, zucchini & mushrooms. When cool add remaining ingredients, mix & fill shells. Place in a greased baking dish & bake at 350 for 25 min. Makes 4.