

GEAUGA FRESH FARMERS' MARKET



AUGUST 13, 2011

Oh my, you have 11 days before the yellow sweetness of corn will be replaced by something else yellow. It has wheels, red flashing lights, and kids are seen all over South Russell, waiting for it. So enjoy some SWEET CORN while summer lasts. Stop by and get some samples, and even try corn in a way you have never had it before. For you daring tasters, there is even Mexican Paint for your corn.

Man, woman, and child cannot survive on CORN alone. Make sure you visit all our vendors and see what they have to offer on their tables. There are some great products and great tastes in the market to fill your basket and please your family. Ask our vendors about preparation and storage, they will have lots of great ideas for you.

If you like tasting corn, make sure you mark your calendar for some upcoming events at the Farmers' Market that will have your taste buds hopping. **September 9th** will be our annual **Tomato Tasting Contest**. **September 23rd** will be our annual **Salsa Tasting Contest**. Soon to be followed by our first ever **Pie Contest on October 1st**. I am sure there will be lots for you to taste for the remainder of our 10th Anniversary Season here at the Geauga Fresh Farmers' Market.

What do you call the best corn on the cob student at corn school ?

What did the corn say when he got complimented?

Two corn cobs were walking downtown and the first cob noticed that they were being followed by another strange cob everywhere they went. The first cob whispered to the second cob.....

TODAY AT THE MARKET

CORN! CORN! CORN! Our first ever corn festival. Try some Geauga County Fresh Sweet corn with some seasoned painting activities for all. Visit with chef Matt Anderson from Umami Restaurant & ask questions about corn preparation or any other fresh food preparation questions you may have.

The "A" Corn,

Aww, shucks!

Don't look now, but I think we are being followed by a stalker

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>

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.

Did you taste some great corn at the market today? If you would like to make any of the paints that were placed on the corn at home, below are the recipes. Surprise your family and guests with corn at dinner tonight.

Sour Cream Sauce

1 cup sour cream room temperature
2 tablespoons butter melted

Mix together the sour cream & butter to make a sauce. If the sour cream is too cold the sauce will not be smooth. Paint on corn & add salt, coarsely ground pepper & shredded cheese to taste.

Mexican Corn Paint

3 or 4 jalapeno peppers – depending on how hot you like it
3 big tomatoes
1 clove of garlic
finely chopped onion
chopped cilantro

Roast jalapenos in oven with oil until tender. Remove skin & core tomatoes then boil with garlic until soft. Chop off jalapeno pepper stems & place in blender with tomatoes & garlic to make a smooth paste. Add chopped onion, cilantro & salt to taste. Paint on corn with brush.

Butter with garlic

Melt butter and add crushed garlic to your liking, paint on corn.

Lime Butter with Chili Rub

Lime Butter

½ pound of unsalted butter
3 limes, zest finely grated
salt and pepper

Chili Rub

¼ cup chili powder
2 tablespoons ground coriander
1 tablespoon ground cumin
2 teaspoons sweet paprika
1 tablespoon dried oregano
1 tablespoon garlic powder
¼ teaspoon ground cinnamon

In a small bowl add the butter, lime zest, salt & pepper. Spread butter mix on the corn and then sprinkle with the chili rub. You may want to put the chili rub in a shaker to apply.

Corn Tomato Salsa

Recipe from: *Pacific Coast FMA*

4 ears **white sweet corn**
1/2 cup **chopped red onion**
1 large ripe **tomato**, chopped
1 **tomatillo**, husked & coarsely chopped
Juice of 1 lime
1 teaspoon ground cumin
1-2 **cloves garlic**, minced
1 (4 ounces) can green chiles, chopped
1/2 cup chopped **fresh cilantro**,
Salt and pepper to taste

Blanch corn in boiling water for 3 minutes, chill immediately & cut from cob. Or microwave corn for 3-5 minutes on high, chill in cold water & cut from cob. Place in medium size bowl, add rest of ingredients; served chilled.

Farmers Market Corn Salad

4 medium ears **corn**, husked
1/4 cup olive oil
2 large **tomatoes**, diced
1 small red **onion**, diced
2 tablespoons cider vinegar
1 tablespoon chopped fresh **cilantro**
2 1/2 teaspoons Original TABASCO® brand Pepper Sauce
1/4 teaspoon salt
Lettuce leaves

Cut corn from cobs to make about 3 cups corn kernels. Heat oil in 12-inch skillet over medium-high heat. Add corn; cook until tender and bright yellow. Set aside to cool. Meanwhile, combine tomatoes, red onion, vinegar, cilantro, TABASCO® Sauce and salt in medium bowl. Stir in corn until well mixed. To serve, line platter with lettuce leaves; top with corn salad.

Corn Pancakes

Serve these as a side dish with grilled meats & chicken; top with some fresh vine ripe salsa & sour cream!

3/4 cup all purpose flour
1/2 cup coarse cornmeal
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1 teaspoon salt
2 teaspoons sugar
1 1/3 cups buttermilk
2 tablespoons melted butter
1 fresh **egg**, beaten
3/4 cup fresh **corn kernels**, pureed
3/4 cup fresh **corn kernels**, whole
1 onion, white part only, sliced thin

Measure all the dry ingredients into a bowl. In a large bowl, whisk together the buttermilk, butter & egg. Add the dry ingredients to the liquid & mix well. Add corn & onions. Heat a non-stick skillet or griddle over medium high heat. Using a small ladle, form 3-inch cakes & cook until golden brown, about 2 to 3 min on each side. Serve warm.

10+ 1 Recipes for Corn on the Cob, Grilled and Seasoned Recipe from *Better Homes and Garden*

Real corn eaters, eat their corn bare! But try adding some spice to your life, and make one of the seasoning combinations below to add some surprising flavor to an old time summer favorite. To grill **corn**, simply peel back the husks, do not remove. Discard the silks, rinse & dry corn. Season, then fold husks around ears & tie with a string. Grill on rack of uncovered grill over medium coals for 25 minutes, turning occasionally until kernels are tender.

1. Fresh **sage**, **rosemary leaves**, and butter
2. Guacamole, fresh squeezed lime juice
3. Hummus, **red pepper**, olive tapenade
4. Cinnamon, granulated sugar, melted butter
5. Curry powder, chopped pistachios, melted butter
6. Coarse sea salt, cracked black pepper, cumin seeds, olive oil
7. Mayonnaise, Mexican cojita cheese, ground chili powder
8. **Pesto sauce**, freshly grated parmesan cheese
9. Fruit chutney with melted butter
10. Herbed pepper seasoning blend with butter
11. Butter, **basil**, **parslev**, and salt