

GEAUGA FRESH FARMERS' MARKET



AUGUST 20, 2011

We hope you enjoyed some of the new flavors we introduced you to during our first ever corn festival. The Sour cream topping and the Mexican Salsa were by far the most unique flavors that nobody expected to put on corn. The lime and butter topping was by far the yummiest surprise. And for those that wanted to play it safe, they went for the butter and garlic or just plain. Please let Cheryl, our market manager know if you enjoyed the event so she can start planning for next year. Also, make sure you stop and get some more corn this week. Vendors who donated corn to the festival last week included **Jack Mountain's Farm** and **Sirna's Farm and Market**. Thank you farmers for your generous donations!

If you happened to be traveling last week, don't panic there will be more opportunities to taste items at the farmers market. **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.

Every day is an adventure at the farmers market. What will you find that you haven't seen before? What will you take home to eat that you haven't ever eaten before? The farmers market is filled with unique local vendors that grow and sell locally grown produce. When you buy from our vendors, you are buying from the farmer directly. This allows you the unique opportunity to ask questions about how to prepare, serve, store, and eat the produce they have available. And if it can't be grown in Northeast Ohio weather and soil conditions, then you won't find the product at our market. For our craftsman, this allows you to get to know the artist. Every product at our market is made, grown, and sold in Geauga County or the surrounding communities.

Please enjoy what Geauga County Farmers' Market has to offer you today.

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.

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
Kates Kupboard
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

Peach Cobbler

1/2 cup unsalted butter
1 cup all-purpose flour
2 cups sugar, divided
1 tablespoon baking powder
Pinch of salt
1 cup milk
4 **cups fresh peaches**, peeled and sliced (about 6 large peaches)
1 tablespoon lemon juice
Cinnamon and sugar.

Preheat oven to 375°. Melt butter in a 13 x 9 inch baking dish. Combine flour, 1 cup sugar, baking powder, and salt; add milk, stirring just until dry ingredients are moistened. Pour batter over butter (do not stir). Bring remaining 1 cup sugar, peach slices, and lemon juice to a boil over high heat, stirring constantly; Pour over batter (do not stir). Sprinkle with cinnamon and sugar. Bake for 40 to 45 minutes or until golden brown. Serve cobbler warm with vanilla ice cream.

Curried Squash and Apple Soup

2 Tablespoons butter
2 medium **yellow onions**, peeled & chopped
2 **cloves garlic**, peeled & chopped
2 pounds **butternut squash**, peeled, seeded & chopped
4 cups water
3 vegetable or chicken bouillon cubes
2 **apples**, cored & chopped
1 Tablespoon curry powder
¼ teaspoon ground black pepper

Heat butter in heavy stockpot over medium heat. Add onions and cook, stirring often, until soft, about 6 minutes. Add garlic and curry powder and cook, stirring, for 1 minute. Add water, bouillon, squash, and apple to pot, and stir well. Cover and cook until squash is soft, about 20 minutes. Remove soup from heat and let cool. Puree in blender or food processor, then stir in pepper.

Zucchini Fritters

1 pound **zucchini** (about 2 medium)
1 tablespoon fresh lemon zest
10 sprigs **fresh parsley**, finely chopped
1 **clove garlic**, peeled and minced
1 teaspoon salt
¼ teaspoon black pepper
2 **large eggs**, lightly beaten
½ cup all-purpose flour
2 tablespoons olive oil
Fresh lemon wedges (optional)

Grate zucchini in a medium bowl. Add lemon zest, chopped parsley, garlic, salt, black pepper, and eggs. Mix well to combine. Slowly add flour, stirring so no lumps form. Heat 2 tablespoons olive oil in a non-stick skillet over medium heat. Carefully drop 2 tablespoons zucchini mixture into the pan. Repeat, spacing fritters a few inches apart. Cook fritters until golden brown on both sides, about 2-3 minutes each side. Continue until mixture is gone. Serve with fresh lemon wedges if desired.

Herbed Eggplant

3 lbs small, **heirloom eggplant**
3 tsp salt
2 tsp **minced garlic**
1/2 c olive oil
1/3 c red wine vinegar
Freshly ground black pepper
1/2 c **fresh basil** leaves, slivered

Remove eggplant caps and quarter. Sprinkle with salt; let drain 30 minutes. Rinse and pat dry. Spread pieces in a single layer on baking sheet, cut sides up. Mix garlic and oil, and drizzle over eggplants. Bake 30 minutes, until the eggplant is brown and tender. Cool slightly. Place eggplant in a large bowl and drizzle with vinegar, add basil and toss.

Leek toast

1 lb **leeks**, prepped
2 T. butter
a pinch of nutmeg
salt, pepper
1 cup crème fraiche, or ½ c. sour cream
Nice crusty bread

To prepare leeks: Trim the thick green tops off – I do this one leaf at a time, starting with the outside layer and working my way in and upward, layer by layer, so I don't waste any of the stalk. There is a kind of ridge on the leaves at the point when they flare out from stalk; cut there. Washing is the trickiest part of leek prep, because each paper-thin layer can trap dirt under it when it's growing. Lay each trimmed leek on cutting board and cut from where the color begins to go from white to green, up to the tip-top. Rotate ¼ turn, and repeat, making a brush. Whisk the leek in a large pot of water to shake out all soil.

Melt butter in a skillet over low heat, and add leeks and 1 T water. Cover and let cook slowly for about 20 minutes, until leeks are very soft. Uncover and add the cream. Raise heat a little, to maintain a simmer, and cook until cream is melted in and absorbed (you don't want a watery liquid in the bottom of the pan). Season with nutmeg, salt, and pepper. Slice and toast bread, and serve topped with a slathering of leek cream.

