

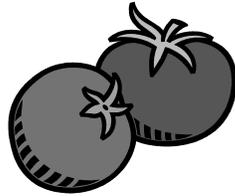
# GEAUGA FRESH FARMERS' MARKET



**SEPTEMBER 3, 2011**

## **TOMATO TASTING CONTEST – NEXT WEEK SEPTEMBER 10<sup>th</sup>** **Tasting begins at 10am**

If you think your home-grown or farm-grown tomatoes are the best-tasting in town, enter them into the Tomato Tasting Contest:



This year there will be two categories: one for **Cherry Tomatoes** and one for **Regular Tomatoes**. Bring a quart of cherry tomatoes or 4-5 of a single variety of tomatoes to the market booth before 9:30am next Saturday. Mark them with your name and the variety of tomato. Customers and vendors alike are welcome to enter their favorite tomato variety.

Thanks for coming to visit the Geauga Fresh Farmers Market today. Produce continues to be plentiful, and now some of the heirloom tomatoes that we have been waiting for all summer have finally started to ripen. Expect these to become more plentiful in the upcoming weeks. Two years ago, we featured fried green tomatoes for weeks, but I am hopeful with this burst of heat we are experiencing that it might actually cause some of these tomatoes to ripen. Enjoy your holiday weekend, and try to visit many of the Farmers at the Geauga County Fair!

### **Upcoming Events ! MARK YOUR CALENDARS**

Well last week we published this with errors. This week, we have the dates correct. Now all events are scheduled for Saturday.

September 10- Tomato Tasting Contest  
September 17 – Doggie Day! A Chesterland team from the “Walk to End Alzheimers” will be fundraising by selling dog treats at the market.  
September 24 – Salsa Tasting Contest  
October 1 – Pie Contest

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](mailto: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  
Gaugua Natural Produce  
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

### Ratatouille – Serves 8

Recipe from Bon Appetit

3 Tbs. extra-virgin olive oil  
2 cups **chopped onions**  
2 1-pound **eggplants**, unpeeled, chopped  
4 **garlic cloves**, minced  
2 **zucchini**, cut into 1" pieces  
1 **bell pepper**, cut into 1" pieces  
1 **yellow bell pepper**, cut into 1" pieces  
2 ¾ lbs **ripe tomatoes**, seeded, coarsely chopped (about 6 cups)  
3 fresh **thyme** sprigs  
1 fresh **rosemary** sprig  
1 bay leaf  
¼ cup minced fresh **basil**

Heat oil in heavy, large pot over medium heat. Add onions & sauté until tender about 10 minutes. Add eggplants & garlic; sauté 5 minutes. Add zucchini & bell peppers; sauté 5 minutes. Mix in tomatoes, thyme, rosemary & bay leaf. Reduce heat to medium-low. Cover & cook until vegetables are tender and flavors have blended, stirring occasionally, about 40 minutes. Discard bay leaf; stir in basil. Season ratatouille generously with salt & pepper. Transfer to bowl. (Can be prepared 8 hours ahead. Cover and refrigerate.)  
Serve cold, warm or hot.

### Liver with Onion and Apple

2 Tablespoons olive oil	½ pound sliced <b>onions</b>
2 <b>granny smith apples</b>	1 tbsp white wine vinegar
1 tablespoon fresh lemon juice	1 teaspoon sugar
1 cup water	2 tablespoons <b>dried currants</b>
1 tablespoon <b>fresh rosemary</b>	¼ teaspoon salt
2 teaspoon unsalted butter	8 ounces liver
¼ cup white wine	

Preheat oven to 200 degrees. Place olive oil in a ten inch skillet & heat over medium heat. Add onions & cook them slowly browning them until lightly caramelized. They should be slightly limp & translucent. Add apples & cook gently for about 5 minutes until they begin to brown. Add the vinegar, lemon juice, sugar & water. Cook over medium heat until apples are soft but not falling apart. Reduce until the liquid should be almost evaporated. Add currants & rosemary and toss for about two minutes. Divide the onion-apple mixture, placing half in center of two large plates. Remove plates to the warm oven.

In the same pan add butter & heat until frothing. Add liver & sauté over medium-high heat, tossing well, until cooked brown on outside but still tender to the touch (about 7 - 10 minutes). Top the onion-apple on each plate with half of the liver. With pan still hot add the white wine and deglaze the pan. Reduce liquid to about half and divide equally between servings. Garnish with fresh rosemary.

### Sausage and Peppers over Rice

2 <b>green peppers</b> sliced	Cook the onion in oil, add the peppers, then add the garlic, then the sausage and last the tomatoes. Optional: add some pepper flakes. Cook and serve over rice.
1 <b>red pepper</b> sliced	
2 <b>onions</b> sliced	
3 <b>cloves of garlic</b> , sliced	
1 lb. <b>sausage</b> in pieces	
2 large <b>tomatoes</b> diced	

### Poached Chicken Breast with Summer Beans and Charred Tomato Vinaigrette

4 each boneless skinless chicken breasts

4 cups chicken stock, hot

For the chicken: Season the chicken with a little thyme, salt and pepper and wrap the chicken in saran wrap and simmer gently by bringing the stock just to a simmer, then gently dropping in the chicken breasts and cover. Turn the heat off and allow the chicken to poach until an internal temperature of 165degrees is reached.

½ pound fresh **summer beans**, (ie green, wax, runner )

1 **clove garlic**, sliced thin

¼ cup **onion**, sliced thin

2 tablespoons olive oil

2 tablespoons fresh **chopped herbs** (ie chives, parsley, tarragon, chervil)

Salt and pepper to taste

While the chicken is poaching, bring a large pot of well salted water to a boil. Drop in the beans and cook for 1-2 minutes. Remove and place the beans into ice water. Once they are cool, drain and reserve for later use.

To serve: Sauté the garlic, onions and olive oil until the garlic is just soft. Add the beans and cook for 1-2 more minutes. Season and add the herbs. Serve with the poached chicken and the charred tomato vinaigrette.

#### For the Charred Tomato Vinaigrette

2 **large vine ripe tomatoes**

1 **small onion**

4 **cloves garlic**

½ cup olive oil

2 **tablespoon honey**

¼ cup champagne vinegar

Salt and pepper

Cayenne pepper

Preheat the oven to 400 degrees. Toss the tomato, onion and garlic in 2 tablespoons olive oil. Place on a cookie tray & roast in the oven until charred. The more color they get the better. Once cooked cool allow to cool to room temperature until ready to use. In the jar of the blender combine the vegetables, honey & vinegar, blend until smooth. While the blender is running slowly drizzle in the oil until emulsified. Season to taste with the salt, pepper and cayenne.