

GEAUGA FRESH FARMERS' MARKET



SEPTEMBER 17, 2011

Did you have an opportunity to taste the best tomatoes that Geauga County had to offer last week? It's okay if you didn't because the results of the tasting are in. And this week, you can buy the variety that everyone else thinks is pretty tasty.

The best Conventional full size tomato was **Marty Wynne of South Russell** with his **Missouri Love Apple**. Runner up went to Marvin Hershberger of **Hershberger Produce** with his **Big Beef** tomatoes. In the Cherry Tomato contest, first place went to Laura and Mike Pizmoht of **Pheasant Valley Farm** with their **Sun Sugar Cherry Tomato**. Mike and Laura are defending champions with this variety. Congratulations on your consecutive wins. Runner up was again, **Hershberger Produce** with their **Back Cherry** variety. Other farmers who deserve honorable mention include: *Endeavor Farm* with their Brandywine variety, *Ross Dibello* from Chesterland with their Mountain Fresh variety, *Sirna's Farm and Market* with their Persimmon an Yellow Grape and Red Plum varieties, and *Schultz Fruit Farm* with their Early Girl variety. Thank you all for participating in our annual tomato contest.

TODAY IS DOGGIE DAY! Today, a team from Chesterland will have doggie treats for sale. Proceeds from the sale of those treats will benefit the **"Walk to End Alzheimers"** which will be held October 1st at Blossom Music Center. Please support this LOCAL TEAM in meeting their goal. Your dog will appreciate your generosity too! This team from Chesterland has joined the Alzheimer's Association Walk to End Alzheimer's™ and united in a movement to reclaim the future for millions. With more than 5 million Americans living with Alzheimer's, and nearly 11 million more serving as caregivers, the time to act is now! Please support this worthy cause!

Next week, we will be hosting our annual **Salsa Contest**. Last week we gave you some hints with great recipes to get you started. But you can do better with your own creative recipe. Vendors and customers are encouraged to enter their favorite salsa whether it's hot, sweet, cooked, or fresh made from zucchini, cucumber, eggplant, tomatillo, peach, tomato, or watermelon. Years past have even brought pumpkin salsa! So polish up your recipes, and start combining ingredients, and don't forget to shop for the freshest and best ingredients for your salsa today at the market. Please keep your ingredients to *locally grown produce* – no pineapple or banana salsa!

Bring a pint of your favorite home-made salsa to the market booth between 9:30 and 10:00AM on Sept 24th. **Tasting begins just after 10:00am.**

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

Roasted Brussels Sprouts, Baby Carrots and Pearl Onions

Recipe courtesy of Chef Laura Pensiero, Gigi Trattoria, New York

1 pound **baby carrots**, scrubbed, stem trimmed
1 pound **Brussels sprouts**, ends trimmed and halved
1 1/2 cups **pearl onions** (fresh, peeled or frozen, thawed and drained)
3 garlic **cloves**, crushed
2 tablespoons olive oil
Kosher salt and pepper

Preheat oven to 400 degrees F. Combine carrots, Brussels sprouts, onions, garlic, rosemary and olive oil; the pan should be just large enough to hold the vegetables in one layer. Roast in upper center of oven, stirring or shaking the pan periodically through roasting, until vegetables are brown tender, about 30 to 40 minutes total. Season with salt and pepper, and toss or stir to combine. Drizzle with extra-virgin olive oil if desired.

Apple Butter

There is nothing better than Geauga County Apple Butter made in Burton at the annual Apple butter festival. But if you have the desire to make your own, try this recipe to spread on warm muffins, scones, biscuits and even pancakes as an added treat. This recipe, makes 3 1/2 cups.

5 pounds **cooking apples**, cored and quartered
1 cup apple cider
2 tablespoons orange juice
1 cup dark brown sugar
1/2 cup granulated sugar

Combine the apples, cider, and orange juice in a large Dutch oven and bring to a boil over high heat. Reduce the heat and simmer, covered, stirring occasionally, until apples are soft -- 30 to 40 minutes. Remove the pan from the heat. In small batches, puree the apples and any cooking liquid through a food mill. Return the puree to the Dutch oven, add the sugars, and bring to a boil, stirring constantly. Cook, still stirring, until the puree thickens slightly -- about 10 minutes. Reduce heat to low, partially cover, and simmer for 1 hour. Transfer the butter to a clean jar and cool completely. Store refrigerated for up to 1 month.

Roasted Acorn Squash

Recipe from: The daily Green

2 medium **acorn squash**
3 tablespoons butter
2 small **onions**, thinly sliced
2 cloves **garlic**, peeled and minced
1 teaspoon ground coriander
1/2 teaspoon freshly grated nutmeg
1/2 teaspoon salt
1/4 teaspoon freshly ground pepper

Preheat oven to 375 degrees F. Cut the squashes in half length-wise and remove the seeds and membranes. Roast them, cut side up, on a baking sheet for 50 minutes or until flesh is tender. Reserve warm. Meanwhile, in a large skillet over medium heat, melt the butter. Sauté the onions until they begin to caramelize at the edges, about 10 minutes. Add in the garlic, coriander, and nutmeg and cook until the garlic is tender. Season with salt and pepper and fill the squash halves with the mixture. Serve warm.



Broiled Peach Salad with Goat Cheese *Recipe from MacKenzie Creamery*

3 Ripe **peaches** sliced in half
3/4 cup fresh **chevre** from **Mackenzie Creamery**, chilled
Fresh **salad mix** (arugula, mesclun, red leaf, or your favorite variety)
Balsamic glaze
Extra virgin olive oil
Salt and pepper to taste

Slice peaches in half. Dip cut edge in sugar and broil until the sugar is caramelized, about 3 minutes. Allow the peaches to completely cool before putting on salad. This can be done in the morning. Plate each salad dish with fresh lettuce and place one peach half on top of the lettuce. Crumble the fresh chevre over all and drizzle with balsamic glaze and extra virgin olive oil.

Strawberry Goat Cheese Baguettes *Recipe from Mackenzie Creamery*

12 slices French baguette sliced 1/3" thick
3/4 cup Fresh **chevre** from **Mackenzie Creamery**
– warmed to room temperature
16 ripe strawberries, hulled and halved
Balsamic glaze
Salt and pepper to taste

Grill or toast just one side of the sliced baguette. Let the bread cool a bit so that the heat won't melt the cheese. This can be done in the morning. Spread the goat cheese over the bread and top each with a few berry halves. Sprinkle with salt and pepper and finish with a couple of drops of balsamic glaze.

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.