

GEAUGA FRESH FARMERS' MARKET



SEPTEMBER 24, 2011

Come and experience all Geauga County has to offer.

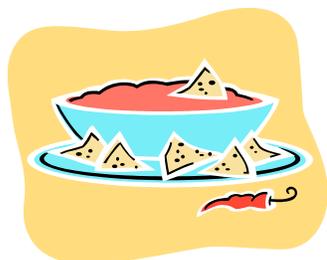
OPEN SATURDAYS

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>



SALSA TASTING CONTEST TODAY

All Contestants:

Bring a pint of your favorite home-made salsa to the market booth
between 9:30 and 10:00AM TODAY

Tasting begins just after 10:00am.
Vote for your favorite MILD salsa
and if you're daring,
vote for your favorite HOT salsa too!

Two weeks ago you had the chance to taste the best tomatoes. Today it is salsa that you will be tasting at the market booth. Vote for your favorite mild and favorite hot variety. And next week, we will be sponsoring our first ever **Apple Pie Contest - NEXT WEEK October 1, 2011**. If you're a baker, make sure you pick up your favorite baking apples this week at the market, and bring us your best made pie for judging next week. All pies must be **double crust** Apple Pies with the variety or varieties of apples used in the pie specified in writing. Each pie must be entered into the contest by 10am. At 10am, all pies will be judged by a panel of judges from a single slice of each pie. Once the judging is complete pies will be sold off by the piece. Make sure you enter your favorite pie to earn the title of Geauga Fresh Farmers Market Best Apple Pie.

While you are busy tasting salsa today, make sure you stop by all the vendors and stock up on your supplies. The market will be ending next month. Produce that stores well includes garlic, onions, potatoes, sweet potatoes, squash, apples, beets, carrots and other root crops. In addition, there is always honey, soaps, cheese, meat, jams, and many crafts that are also available at the market year round. Make sure you stock up before they are all gone.

Upcoming South Russell Village Events:

October 9 from 1:00-5:00 pm, South Russell will host their 6th Annual Fall Festival in The South Russell Village Park off Bell Road

October 15, 2011 from 9:00 am - Noon, Paper Shredding and Electronics Disposal in the South Russell Village Hall complex parking lot. Check the South Russell website for details and restrictions.

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

Apple Cranberry Currant Crumble Pie

1/4 cup brandy
1/4 cup dried currants
1 1/2 cups fresh cranberries, rinsed & drained
1 cup granulated sugar
6 Tbsp plus 1 cup of all-purpose flour
1 Tbsp finely grated orange zest
3/4 teaspoon ground cinnamon
1/8 teaspoon nutmeg
1/4 teaspoon salt
6 cups sliced peeled Granny Smith apples
(about 2 1/4 pounds)
10-inch pie [pastry for a single-crust pie](#)
2/3 cup firmly packed brown sugar
1/2 cup (1 stick) unsalted butter, cut into chunks

Combine the brandy & currants in a small bowl. Let sit for at least an hour, until currants are plump. Preheat oven to 375°F. In a large bowl mix 1 cup white sugar with 6 Tbsp flour, orange zest, cinnamon, nutmeg, & salt. Use a slotted spoon to transfer currants from brandy (reserve the brandy) to the sugar mixture. Add cranberries & apples & mix well. Pour filling into unbaked pie pastry & drizzle with the reserved brandy. In another bowl mix 1 cup flour with 2/3 cup of brown sugar. Add the butter & cut in with a pastry blender or rub with your fingers until the mixture forms small lumps. Sprinkle topping over the filling. Set pie in a foil-lined 10x15 inch baking pan (to catch the juices). Bake on bottom rack until juices bubble, 55 to 65 minutes. If pie browns too quickly, cover loosely with foil. Set pie on rack, uncovered, to cool for 2 to 3 hours

Fresh Apple Cake

3 cups all-purpose flour
2 cups sugar
1 teaspoon baking soda
1 teaspoon salt
1 teaspoon ground cinnamon
2 eggs, lightly beaten
1 1/4 cups canola oil or cooking oil
2 teaspoons vanilla
3 medium Granny Smith apples, peeled & chopped (3 cups)
1 cup chopped pecans or walnuts, toasted
Sweetened whipped cream (optional)
Apple slices (optional)

Grease a 13x9x2-inch baking pan; set aside. In a very large bowl, combine flour, sugar, baking soda, salt & cinnamon; make a well in center of dry mixture & set aside. In a medium bowl, combine eggs, oil & vanilla; stir in apples & nuts. Add egg mixture to flour mixture, stirring just until moistened (batter will be thick). Spread batter in prepared pan. Bake in a 350°F oven for 50 to 55 minutes or until a toothpick inserted in center comes out clean. Cool in pan on a wire rack for at least 1 hour. Serve slightly warm or at room temperature. If you like, top each serving with sweetened whipped cream & an apple slice.

Old Fashioned Apple Pie Recipe

Crust Ingredients

2 cups all-purpose flour, plus extra for rolling
1/2 cup finely ground blanched almonds or almond flour
(can substitute 1/2 cup flour if you don't have almonds)
16 Tbsp (2sticks) unsalted butter, cut into 1/2" cubes, chilled
1 teaspoon salt
1 heaping teaspoon brown sugar
3 to 6 Tbsp water, very cold

Filling Ingredients

2/3 cup sugar
3 tablespoons all-purpose flour
1/4 teaspoon ground allspice
1/8 teaspoon nutmeg
1/2 teaspoon cinnamon
3 lbs of 1/4-1/2 inch thick slices of peeled & cored cooking apples like Granny Smith, Pippin, Golden Delicious
1 1/2 tablespoons brandy
1 teaspoon vanilla extract

Egg Wash

1 large egg yolk
1 Tbsp cream

In a food processor, combine flour, almonds, salt & brown sugar, pulse to mix. Add butter & pulse 6 to 8 times, until mixture resembles coarse meal, with pea size pieces of butter. Add water 1 Tablespoon at a time, pulsing until mixture just begins to clump together. If you pinch some of the crumbly dough & it holds together, it's ready, if not, add a little more water & pulse again. Remove dough from machine & place on a clean surface. Carefully shape into 2 discs. Do not over-knead the dough! You should still be able to see little bits of butter in the dough. These bits of butter are what will allow the result crust to be flaky. Wrap each disc in plastic wrap & refrigerate at least 1 hour. Position rack in bottom third of oven & preheat to 375°F. Combine sugar, flour and spices in large bowl. Use your hands and mix in the apples so they are well coated, then add brandy and vanilla extract. Remove one crust disk from the refrigerator. Let sit at room temperature for 5-10 minutes. Sprinkle some flour on top of the disk. Roll out with a rolling pin on a lightly floured surface to a 12 inch circle; about 1/8 of an inch thick. As you roll out the dough, use a metal spatula to check if the dough is sticking to the surface below. Add a few sprinkles of flour if necessary to keep the dough from sticking. Gently fold in half. Place on to a 9-inch pie plate, lining up the fold with the center of the pan. Gently unfold & press down to line the pie dish with the dough. Spoon in apple filling, mounding slightly in center. Roll out second disk of dough, as before. Gently turn over onto the top of the apples in the pie. Pinch top & bottom of dough rounds firmly together. Trim excess dough with kitchen shears, leaving a 3/4 inch overhang. Fold dough under itself so that the edge of the fold is flush with the edge of the pan. Flute edges using thumb & forefinger or press with a fork. Stir yolk & cream in small bowl to blend. Brush over top of pie. Cut slits in top crust to allow steam to escape. Bake pie until crust begins to turn golden, about 20 minutes, then reduce heat to 350°F. Tent the rims with aluminum foil or a pie protector if the edges are browning too quickly. Bake until crust is golden & juices are bubbling, anywhere from an additional 30 to 45 minutes, depending on the type of apples you are using. Transfer to rack; let stand 1 hour. Serve pie warm or at room temperature.

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.