

# GEAUGA FRESH FARMERS' MARKET



**OCTOBER 8, 2011**

Have you been around lately to taste some of the great things happening at the Geauga Fresh Farmers Market? Two weeks ago, we had the Annual Salsa contest. There were six entries in the mild category. After some significant tasting, **Dawn Trethewey of Maplestar Farm** won first place for the best tasting Mild Salsa. Competition wasn't as intense in the hot category, however the spices were definitely in overdrive. Those who were daring to taste, determined that **Valarie Mariola, Volunteer at the Farmers Market** won first place for the best tasting Hot Salsa. Congratulations to the winners and to all those that competed.

Last week, we changed categories and moved onto Apples. Despite the terrible weather, there were four pies competing in our first ever Apple Pie Contest. There was some serious debate going on among our expert panel of judges. But when it was all over, the best pies came from the bakers at the Geauga Farmers Market! The best tasting pie was made by **Ida and Cora of Countryside Bakery**. The best looking pie was made by **Rene Jett of Bake My Day Bakery**. Make sure you stop by and congratulate these fine bakers. Thank you to all, who made our Pie Contest a success. We are looking forward to bringing back this great event again next year.

Today at the market, make sure to stock up on apples, your winter squash including acorn, butternut, hubbard, and spaghetti squash. Also available should be some of the cold weather vegetables. There are only three more weeks to the market left. Pumpkins will be more plentiful as well as your other fall holiday decorating ideas including some beautiful mums. Now is the time to stock up on honey, soaps, cheeses, meats, and jellies which will hold longer into the off season. Visit all the vendors and discover something new on their table today.

## Upcoming South Russell Village Events:

**Sunday, October 9 from 1:00-5:00 pm**, South Russell will host their **5th Annual Fall Festival in The South Russell Village Park** off Bell Road. South Russell allows the Geauga Fresh Farmers Market use of the parking lot each Saturday morning. Events scheduled include a Metro Life Flight helicopter fly-in, trucks from Chagrin Falls Suburban Fire Department, Food - hot dogs, salad, refreshments and cookies (while supplies last), and hayrides through the park.

**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.

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

### **Pork and Sweet Potato Stew**

2½ - 3 lb. pork loin, cut into 1 ¼ to 1½" cubes  
3 to 4 Tbsp. all-purpose flour  
3 Tbsp. olive oil  
1 large **onion**, chopped  
2 to 3 stalks celery, chopped  
2 to 3 cloves **garlic**, minced  
1 14-oz. can chicken broth  
1 10-oz. bottle apple-cranberry juice  
2 **sweet potatoes**, peeled & cut into 1¼" cubes  
1 to 2 Tbsp. snipped **fresh sage**  
Grated fresh **nutmeg**  
Fresh **sage** leaves

Sprinkle pork lightly with 1/2 teaspoon salt & 1/4 teaspoon pepper. Place flour in a large bowl; add pork & toss to coat. In a 5- to 6-quart Dutch oven heat 1 tablespoon of the oil over medium-high heat. Add half the pork; brown on all sides. Remove. Repeat with 1 tablespoon oil & remaining pork. Remove pork from pan. Add remaining tablespoon oil to pan along with onion & celery; cook 5 to 7 minutes or until tender. Stir in garlic. Sprinkle with any remaining flour; stir to coat. Slowly stir in broth, juice, and 1 cup water. Return pork to pan; add sweet potatoes & sage. Bring to a simmer. Reduce heat & cook 20 to 25 minutes more until potatoes & pork are tender. Season to taste with salt & pepper. To serve, top with nutmeg & fresh sage leaves. Makes 6 to 8 servings.

### **Butternut Squash Bake**

1½ lb. butternut squash, peeled, seeded, & cut in 1" cubes (3 cups)  
2 Tbsp. olive oil  
8 oz. dried extra-wide noodles  
4 Tbsp. butter  
6 shallots, chopped  
1 Tbsp. lemon juice  
1 8-oz. carton mascarpone cheese  
¾ cup grated Parmesan cheese  
½ cup fresh Italian (flat-leaf) parsley, snipped  
1 cup panko (Japanese-style) bread crumbs or soft bread crumbs

Preheat oven to 425F. In bowl toss squash in oil; place in oiled 15x10x1-inch baking pan. Roast, uncovered, 30 minutes, until lightly browned & tender, stirring twice. Meanwhile, in Dutch oven cook noodles according to package directions. Drain; set aside. In same Dutch oven melt 2 tablespoons of the butter. Add shallots; cook & stir over medium heat for 3 to 5 minutes, until shallots are tender & butter just begins to brown. Stir in lemon juice. Add noodles & squash to shallot mixture. Stir in mascarpone, 1/2 cup of the Parmesan, 1/4 cup parsley, & 1/4 teaspoon each salt & black pepper. Transfer to greased 2-quart oval gratin dish or baking dish. In small saucepan melt remaining 2 tablespoons butter; stir in bread crumbs, remaining Parmesan, & parsley. Sprinkle on noodle mixture. Bake, uncovered, 10 minutes, until crumbs are golden. Serves 8.

### **Stacked Sweet Corn, Bean, and Beef Casserole**

2 ears **fresh corn** on the cob  
8 oz. lean **ground beef**  
7 oz. uncooked chorizo **sausage**  
1 15-oz. can pinto beans, rinsed and drained  
1 Tbsp. extra-virgin olive oil  
1 small **yellow onion**, chopped  
1 large yellow **sweet pepper**, chopped  
2 cloves **garlic**, minced  
¾ cup bottled chunky green salsa  
1 Tbsp. chili powder  
2 tsp. ground cumin  
1/4 tsp. cayenne pepper  
4 8- to 9-inch flour tortillas  
1½ cups shredded cheddar or Monterey Jack cheese  
Sour Cream (optional)  
**Chopped tomatoes and cilantro** (optional)

Preheat oven to 375F. Cut corn from cobs; set aside. Grease a 9-inch springform pan, large oven-going platter, or a 12-inch pizza pan; set aside. In a large skillet cook beef & chorizo until brown & cooked through, breaking up any large pieces with a spatula; drain fat. Add beans to beef mixture & heat through. Cover & keep warm. In another large skillet, heat olive oil over medium heat. Add onion, sweet pepper, & garlic. Cook, stirring occasionally until tender, about 10 minutes. Add corn, salsa, chili powder, cumin, & cayenne. Cook 5 minutes, stirring occasionally. Place two of the tortillas in prepared pan. Top with meat mixture. Reserve 1/4 cup of cheese. Divide the remaining 1-1/4 cups of cheese in half; sprinkle one half on the meat mixture. Add another tortilla, vegetable mixture, & remaining half of cheese. Add final tortilla. Cover loosely with foil. Bake 10 minutes. Uncover & sprinkle with reserved 1/4 cup of cheese. Bake 10 minutes more. Let stand 10 minutes. Remove sides if using springform pan. Top with sour cream, tomatoes, & cilantro. Slice with a serrated knife. Makes 6 servings.

### **Cauliflower Brown-butter Soup**

2-3 lbs prepped **cauliflower**  
1 T salt  
Juice of 1 lemon  
4 T butter  
3-4 cups chicken broth  
Optional: grated cheddar, crumbled blue cheese

Boil florets 15 minutes in a big pot of water with salt & lemon juice. Drain, & puree with the chicken broth in blender. Melt butter in a soup pot over medium heat; swirl over heat until the butter begins to turn a little brown in the bottom of pot (don't burn!) Add cauliflower puree to the pot, & bring to a simmer. Season with salt & pepper to taste. Add cheese or herbs as you fancy, and serve with good toast or croutons.

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).