

# GEAUGA FRESH FARMERS' MARKET



**OCTOBER 15, 2011**

Next week will be our last week of the Farmers Market. It's been an exciting 10<sup>th</sup> year and we hope you have enjoyed celebrating it with us. We started the season off with our Master Gardeners and a free seed packet give away. Kids Day in June, followed by two gift basket give-aways in July filled with produce and products from the Geauga Fresh Farmers. We had our first ever Corn Festival in August with our annual Tomato Tasting soon to follow. September brought out our Salsa Contest and then our first ever Apple Pie Contest in October. The music this year has been provided by One Dollar Hat and we even had a doggie day with dog treats to benefit Walk to End Alzheimer's. And of course, each week we have had a market full of vendors and produce. The board and Cheryl Hammon, our market manager work very hard to bring you an exciting adventure each week at the market, and we look forward to seeing you 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. 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.

## Chili

1 lb dry Great Northern white beans	1 lb smoked <b>Italian sausage</b> , sliced
2 celery stalks, sliced	4 <b>garlic cloves</b> , minced
1/2 teaspoon dried <b>fennel</b>	1/4 teaspoon dried <b>sage</b>
1 (14.5-ounce) can diced tomatoes or an equivalent amount of diced, <b>fresh tomatoes</b>	
2 cups water	

Use a 6-quart slow cooker. Sort through the beans, & soak overnight. If you don't have time to soak them overnight, boil rapidly on the stovetop for 10 minutes, then remove from the heat & cover. Let the beans sit in hot water for 1 hour before draining & using in the slow cooker. Put the beans into the cooker, & add the sausage & celery. Add the garlic, fennel, & sage. Pour in the tomatoes & water, & stir to combine. Cover & cook on low for 8 to 10 hours, high for 4 to 5 hours, or until the beans have reached the desired tenderness.

## Upcoming South Russell Village Events:

**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

### Tuscan Tomato Salad

Makes 8 servings

1 pint **red cherry or teardrop tomatoes**  
1 pint **yellow cherry or teardrop tomatoes**  
8 to 10 cloves roasted **garlic**  
2 tablespoons chopped **fresh basil**  
Kosher salt and freshly ground black pepper to taste  
3 tablespoons extra-virgin olive oil  
Sprigs of **fresh basil** for garnish  
Slices of fresh **Italian or French bread** to serve

Wash & drain the tomatoes. Slice each tomato in half or into 2 or 3 slices. Garlic can be used whole, or cut into fairly thick slices. Combine tomatoes, roasted garlic cloves or slices, basil & olive oil. Season with salt and pepper to taste. Transfer to a resealable container. Chill if you won't be serving within an hour or two. Serve directly from the bowl or transfer to a shallow bowl. Garnish with sprigs of fresh basil. Serve with Italian or fresh bread.

### Apple Bread Custard

1 tablespoon soft butter	1 cup sugar, plus 2 tablespoons
½ teaspoon cinnamon	<b>6 large eggs</b>
1 cup heavy cream	1 cup milk
¼ teaspoon kosher salt	½ teaspoon vanilla extract
Zest of 1 lemon, finely grated	
3 cups <b>white bread</b> , day old, crusts removed, cut in 1/2-inch cubes	
1½ pounds <b>baking apples</b> , peeled, cored, & cut into ½" chunks	
6 tablespoons <b>jam or preserves</b> , your choice	
½ cup walnuts, toasted and coarsely chopped	

You will need a 2-quart (11 by 7 inch) rectangular baking dish, or an oval gratin dish of similar size, a flexible, sturdy wire whisk; a roasting pan large enough to hold the baking dish. Arrange a rack in the middle of the oven & heat to 350 degrees. Coat bottom & sides of a baking dish with softened butter. Sprinkle 3 T of sugar on the buttered surfaces; tilt & shake the pan so it's sugared. Stir together 1/4 cup of sugar with cinnamon. Start custard by whisking eggs in a large bowl until thoroughly blended. Gradually pour in the cream, milk, & all remaining sugar, whisking steadily to incorporate them. Then whisk in salt, vanilla, & lemon zest. Fold bread cubes into custard, pushing them down so they're all submerged, & stir in the apple chunks. Spoon pudding into baking dish, spread everything out to fill dish in an even layer, & smooth the top. Drop teaspoonfuls of the apricot preserves on pudding, distributing evenly, then scatter chopped walnuts on top. Finally, sprinkle cinnamon sugar over pudding. Put pudding dish inside a roasting pan, & set the big pan in oven.

Carefully pour hot (not boiling) water into roasting pan, enough to come halfway up the sides of the baking dish-don't splash pudding! Bake for an hour and 20 minutes, or until top is golden brown and crusty & the custard is set. (A knife blade inserted into the custard should come out clean.) Carefully lift the roasting pan from oven to a solid surface. Leave the pudding dish in water bath to cool very gradually, but not too much. Take out of water & serve pudding family-style while it is still warm.

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).

### Sweet Potato Chili A Savory Dish in a Snap

From the Kitchen of Stephanie O'Dea

2 **sweet potatoes**, peeled & diced in 2" chunks  
1 **yellow onion**, diced  
1 **red bell pepper**, seeded & chopped  
1 (14.5-ounce) can tomatoes  
1 (15-ounce) can red kidney beans, drained & rinsed  
2 **garlic cloves**, minced 1 tablespoon chili powder  
1 teaspoon smoked paprika 1 teas chipotle chile powder  
1/2 teaspoon kosher salt 1/2 cup orange juice  
1 cup water

Use a 6-quart slow cooker. Put the sweet potato into the pot. Add the diced onion. Follow with the red bell pepper, tomatoes, beans, garlic, & seasonings. Pour in OJ and water. Cover & cook on low for 6 to 8 hours, or until the onion is translucent & the sweet potato is fork-tender. (You want the sweet potato to get really squishy and disappear when stirred)

### Vegetable Beef Soup Recipe

1 lb. **beef stew meat**  
1 **medium onion**, chopped  
2 cloves **garlic**, chopped  
2 cans escarole soup in broth  
2 15 oz. cans diced tomatoes or equivalent **fresh tomatoes**  
2 medium **potatoes**  
3 large **carrots**  
2 small to medium **zucchini**  
½ box soy beans  
½ box acine de pepe  
½ tsp. dried thyme  
Salt and pepper to taste

Brown the meat with the garlic and onion. Chop up vegetables into bite-sized pieces and add to meat mixture. Cook until all ingredients are done but don't overcook.

### Orange Spiced Acorn Squash

4 sm. **acorn squash**, cut in half lengthwise, seeds & string fiber removed  
1/4 c. butter  
2 shredded wheat biscuits, finely rolled  
1/3 c. pecans, coarsely chopped  
1/3 c. orange juice  
1/2 tsp. cinnamon  
1/8 tsp. cloves  
1/8 tsp. nutmeg

Place squash halves, cut side down in dish with ½" water. Bake at 400F for 30 to 40 minutes until tender. Melt 2 T butter, stir in shredded wheat & pecans. Saute 3 minutes, stirring. Scoop squash pulp into bowl. Mix with nut mixture, reserving 3 tablespoons nuts for topping. Fill squash shells. Combine orange juice, remaining butter, cinnamon, cloves & nutmeg. Spread over squash. Sprinkle with reserved nuts. Bake 10 to 15 min or until hot. Serves 6-8. .