

# GEAUGA FRESH FARMERS' MARKET

Come and experience all Geauga County has to offer.

**OPEN SATURDAYS**  
May – October 2010  
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>



**MAY 22, 2010**

HELLO FRIENDS! Welcome to the ninth season of the Geauga Fresh Farmers' Market here in sunny South Russell, Ohio. We have a great year planned for you, and lots of new vendors to welcome to the mix of farmers providing Geauga's best produce each week.

Today and again next week, **Master Gardeners** will be available to answer your planting questions as you begin preparing your own backyard gardens. There are plenty of varieties of herbs and vegetables available in starter packs. Check out all the vendors for the wide varieties! Also, make sure you select plants based on your taste preferences and your planting and soil conditions. Find flowering plants and hanging baskets for your front porch or flower garden as well.

**Seasonal produce** varies from week to week. It's still early, but you never know what some of our early farmers are going to have on their tables to surprise the shoppers. I expect to see rhubarb and asparagus as well as spinach, some collard greens, and several other varieties of salad greens. Some early crops that don't mind the cold temperatures might be available too. I won't spoil their surprises, but make sure you shop early, because I know the good stuff will go quickly.

**Products available weekly** include fresh baked goods, fresh meats, fresh flowers, fresh eggs, maple syrup, honey, hand-made soaps and lotions, cheese, jams and jellies, herbs and garlic, vegetables, plants, and various craft items.

We are glad to have so many of our Market members returning this year as well as several new producers. In the weeks that follow expect to hear more about our **new vendors** including: Beecology, Carly's Confections, Homestead Farm, Kamari Body Care, Pheasant Valley Farm, and Sandy Miller Pottery as well as our returning favorites.

But one of our newest additions that we would like to introduce you to immediately is our new market manager. **Cheryl Hammon is our new Market Manager** and will be available at the market booth and throughout the market during the season to answer your questions. She brings a wealth of farming and market background to us, and will be a pleasant addition to Saturday Mornings in South Russell. Stop by the Market Booth and introduce yourself.

During the season, if you would like to **volunteer**, she can always use help with parking, setting up and taking down, preparing the newsletter and operating the market booth. Please call Cheryl at 440-474-9885 or e-mail her at [cheryl@geaugafarmersmarket.com](mailto:cheryl@geaugafarmersmarket.com) if you are interested in helping out.

## **GEAUGA FRESH FARMERS' MARKET MEMBERS – 2010**

Beecology  
Bow Wow Gifts  
Blue Jay Orchard  
Carly's Confections  
Chelsea Flower Garden  
Countryside Home Bakery  
Great American Lamb Co.  
Herb Thyme  
Hershberger Produce  
Hershey Montessori School  
Homestead Farm  
Hot-Kiln Farm  
Jack Mountain's Orchard  
June Eve's Farm  
Kamari Body Care  
Luciano's Ristorante  
Mackenzie Creamery  
Maple Crest Farm  
Maplestar Farm  
Maple Valley Sugarbush and Farm  
Middlefield Original Cheese Coop  
Miller's Jams  
Ohio Honey  
Pheasant Valley Farm  
Radiant Life  
Rock Valley Run CSA Farm & Greenhouse  
Sandy Miller Pottery  
SAND Farm LLC  
The Sassy Italian  
Schultz Fruit Farm  
Sirna's Farm and Market  
Sleeping Dragon Botanicals  
Sugar Me  
Terra Bakery



Every ingredient that is available at the market will be in **BOLD TYPE**. This way, you can search and find all the products available locally at our market. Each week, we choose the best recipes to use with produce that is available at the GEAUGA FRESH FARMERS' MARKET. If by chance, you don't pick up a newsletter and find our exciting recipes, they are always available on the Website: [www.geaugafarmersmarket.com](http://www.geaugafarmersmarket.com) under the tab, Newsletters.

### ROASTED ASPARAGUS BUNDLES

*From Robin Miller, Food Network*

1 pound **fresh asparagus spears**, tough ends trimmed & discarded  
4 **scallions**, root end trimmed  
1 tablespoon olive oil  
1/2 teaspoon salt  
1/4 teaspoon ground black pepper

Preheat oven to 400°F. Place asparagus & scallions on a baking sheet. Drizzle with oil & sprinkle with salt & pepper. Roast 25 to 30 minutes, until tender. Wrap individual portions of asparagus with scallion to tie into bundles.

### CRANBERRY SPINACH SALAD

*Recipe from: Jamie Hensley at allrecipes.com*

1 tablespoon butter  
3/4 cup almonds, blanched and slivered  
1 pound **fresh spinach**, rinsed and torn into bite-size pieces  
1 cup dried cranberries  
2 tablespoons toasted sesame seeds  
1 tablespoon poppy seeds  
1/2 cup white sugar  
2 teaspoons minced **onion**  
1/4 teaspoon paprika  
1/4 cup white wine vinegar  
1/4 cup cider vinegar  
1/2 cup vegetable oil

In a medium saucepan, melt butter over medium heat. Cook & stir almonds in butter until lightly toasted. Remove from heat, & let cool. In a large bowl, combine the spinach with the toasted almonds & cranberries. In a medium bowl, whisk together the sesame seeds, poppy seeds, sugar, onion, paprika, white wine vinegar, cider vinegar, & vegetable oil. Toss with spinach just before serving.

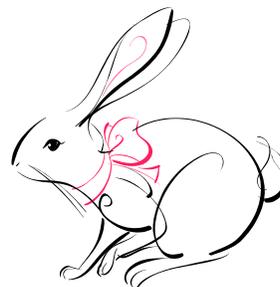


### GRILLED ASPARAGUS WITH GREEN PEPPERCORN VINAIGRETTE

*Recipe from Bobby Flay, and TV Show: Boy Meets Grill*

3 tablespoons white wine vinegar  
2 teaspoons Dijon mustard  
1/2 teaspoon kosher salt  
1/4 teaspoon freshly ground black pepper  
1/4 cup plus 2 tablespoons extra-virgin olive oil  
2 tablespoons green peppercorns in brine, drained  
1 pound **fresh asparagus**, trimmed  
2 tablespoons canola oil

Whisk together the vinegar, mustard, salt & pepper in a small bowl until combined. Slowly whisk in the olive oil until emulsified & stir in the peppercorns. Let the vinaigrette sit at room temperature for 15 minutes before serving. Vinaigrette can be made up to 8 hours in advance and refrigerated. Heat the grill to high. Toss asparagus with the canola oil and season with salt and pepper. Grill until tender, about 5 to 7 minutes. Place grilled asparagus on a platter & drizzle the vinaigrette over the top.



**SALAD GREENS!**  
**THEY AREN'T JUST FOR**  
**RABBITS ANYMORE.**

### HERB VINAIGRETTE DRESSING

*Recipe from: Taste of Home*

2/3 cup canola oil  
1/4 cup red wine vinegar  
1/4 cup minced **fresh parsley**  
2 **green onions**, chopped  
1 **garlic clove**, minced  
1 teaspoon salt  
1 teaspoon **basil**  
1 teaspoon **dill weed**  
1/4 teaspoon pepper

In a small bowl, whisk all ingredients together. Cover & refrigerate for at least 8 hours. Gently wash salad greens & tear into bite size pieces. Whisk dressing; drizzle over salad.