

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 29, 2010

Welcome Back. It's a nice feeling to see tents filling the parking lot in South Russell again. You know summer is here, and fresh produce is going to be filling your homes once again. It's a great comfort knowing that you will be feeding your family locally grown products and you can even talk to the farmers who made or grew the food.

Today the **Master Gardeners** will again be available to answer your planting questions as you prepare your own backyard gardens. There are plenty of varieties of herbs and vegetables available in starter packs. And we hope the tomato plant starters have grown enough in the recent heat so that they make it to the vendor's tables this week. 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. Rhubarb and asparagus as well as spinach, some collard greens, and several other varieties of salad greens should be available. Last week I saw some beautiful varieties of radishes at **Sirna's Farm and Market** table. Some early crops that don't mind the colder night temperatures might be available.

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.

As always, when our farmers start the season, we have a little name shuffling which takes place, and some old names are hard to release. The Sassy Italian has changed her name to **Bridge Creek 17**. Homestead Farm has decided that **Endeavor Farm** is a more appropriate name. We all wish them the best.

FEATURE VENDOR: BEECOLOGY

Beecology joins the GFFM for their first year from the Solon area. Amy and David Rzepka sell ecologically friendly bar soaps, shampoos, conditioners, body & hand creams, and lip balm all of which are made with the most ecologically friendly ingredients. They are made with honey and other natural products and consider themselves nature's solution to extraordinary bath and body. David tends to nearly 20 hives including some at the family farm in Geauga County. They make their products in small family made batches using ingredients from nature's impressive body of work. Amy and David have created every product themselves, never outsourcing to manufacturers. They strive to make products which are as natural, renewable, and functional without sacrificing quality. Beecology is a great new addition to the Farmers' Market. Stop by their booth today and try one of their products. It will have you coming back for more.

GEAUGA FRESH FARMERS' MARKET MEMBERS – 2010

- Beecology
- Bow Wow Gifts
- Blue Jay Orchard
- Bridge Creek 17
- Carly's Confections
- Chelsea Flower Garden
- Countryside Home Bakery
- Endeavor Farm
- Great American Lamb Co.
- Herb Thyme
- Hershberger Produce
- Hershey Montessori School
- 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
- Schultz Fruit Farm
- Sirna's Farm and Market
- Sleeping Dragon Botanicals
- Sugar Me
- Terra Bakery

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 " **Cheryl Hammon, the Market** "
 " **Manager** is available at the market "
 " booth & throughout the market to "
 " answer your questions. "
 " "
 " She is always looking for "
 " **volunteers** to help with parking, "
 " setting up & taking down, and "
 " operating the market booth. See "
 " Cheryl if you are interested. "
 " "
 "====="

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 under the tab, Newsletters.

UPCOMING LOCAL EVENTS:

The Gone Green Tour

Saturday, June 5, 2010, 1-5PM

Drive-it-yourself tour showcasing gardening and environmentally friendly yard and garden practices. Sponsored by the Geauga Soil and Water Conservation District and the Geauga County Storm Water Task Force. Two stops in Chardon, the two stops in Auburn, and one stop in Russell Township.

The Geauga County Master Gardeners 2nd Annual Scholarship Benefit Garden Tour & Plant Sale

Wed June 23, 2010, 10-4pm, Chardon

Plant Sale at the Log Cabin on Chardon Square. You may purchase tickets there for the home show which includes four gardens within a 5 mile radius.

South Russell Multipurpose Trail Foundation, Trot for the Trails, Saturday, July 3, 2010

A 5K run through South Russell to support the trail. Begins at the South Russell Village Park, 9:00AM.

Links to all activities are provided on our geaugafarmersmarket.com website where you may find further information and details. Enjoy all that Geauga County has to offer, and support organizations that support the Farmers' Market.

Cauliflower Radish Salad

Recipe from: Taste of Home

4 cups **cauliflower florets**
1/2 cup sliced **green onions**
1 (8 ounce) can sliced water chestnuts, drained & halved
2/3 cup reduced-fat mayonnaise
2 tablespoons lemon juice
2 tablespoons dry ranch salad dressing mix
1 cup thinly sliced **radishes**

In a bowl, combine the cauliflower, onions & water chestnuts. In a small bowl, combine the mayonnaise, lemon juice & salad dressing mix. Pour over vegetables; toss to coat. Cover & chill for at least 2 hours. Just before serving, stir in radishes.

Serving Suggestion: – stuff into pita shells with a few salad greens and a sliced tomato.

Citrus radish confit

Recipe from: BBC Foods

9oz summer **radishes**, trimmed, cut into 1/4" thick slices
1/2 lemon, zest and juice only
1/2 orange, zest and juice only
2 tbsp granulated sugar
1oz butter
salt and freshly ground black pepper
water, to cover

Place all the ingredients into a wide shallow pan along with enough water to almost cover the ingredients. Bring up to the boil, then reduce the heat and simmer gently for about 30 minutes, stirring from time to time, until all the liquid has reduced down to a few tablespoons of rich buttery syrup and the radishes are very tender. Serve warm (it reheats beautifully). Serving suggestion: Serve over lamb from the Great American Lamb Company.

In case you didn't know: Confit is French and is pronounced "con-fee". It is a generic term for various kinds of food that have been immersed in a substance for both flavor and preservation. Sealed and stored in a cool place, confit can last for several months. Confit is one of the oldest ways to preserve food, and is a specialty of southwestern France.

Rhubarb Streusel Bread

Recipe from Land o Lakes Butter

1 cup sugar	1/2 cup butter, softened
1/3 cup orange juice	2 eggs
2 cups all-purpose flour	1 teas baking powder
1/4 teaspoon baking soda	1/4 teas salt
1 1/2 cups (1/4-inch) sliced fresh rhubarb	
2 tablespoons sugar	
2 tablespoons firmly packed brown sugar	
1 tablespoon all-purpose flour	
1 tablespoon butter, melted	
1 1/2 teaspoons ground cinnamon	

Heat oven to 350°F. Grease & flour 8x4-inch loaf pan. Combine 1 cup sugar & 1/2 cup butter in large bowl. Beat at medium speed, scraping bowl often, until creamy. Reduce speed to low; add orange juice & eggs. Continue beating just until mixed. (Mixture will look slightly curdled.) Stir in flour, baking powder, baking soda & salt by hand just until moistened. Gently stir in rhubarb. (Batter will be thick.)

Reserve 1 1/2 cups batter. Spread remaining batter into prepared pan. Combine all streusel ingredients (last 5 ingredients) in small bowl; stir until mixture resembles coarse crumbs. Sprinkle **half** of streusel over batter in pan; gently press into batter. Carefully spread reserved batter into pan; top with remaining streusel. Press streusel into batter. Bake for 65 to 70 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes; remove from pan.

This is a great make-ahead bread as the flavors are almost better the second day. Once loaf is completely cooled, wrap in aluminum foil and refrigerate. This bread also freezes well.