

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>



JUNE 5, 2010

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. Last week, eggs were plentiful so I hope you were able to taste what farm fresh eggs are like. Once you try a fresh egg, you might not return to the grocery store again for eggs. I know I saw eggs at the **Maple Valley Sugarbush and Farm** table, **Hershberger Produce** table, and **Hot-Kiln Farm** vendor table. If you don't see eggs on your favorite vendor's table – ask, some of them store them in a cooler under the table.

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.

Last week our new pottery vendor was **Sandy Miller Pottery** was at the market. There were some beautiful pieces on her table that are worth admiring or adding to your collection of decorative and useful stoneware pieces. The next time she is at the market, make sure you stop by her booth to check out the exciting addition to the GFFM. In addition, **Kamari Body Care** made her premier debut at the farmers' market also. It's exciting to see what these new vendors will bring to the market, so even if their table is small in the beginning, stop by to see what they have to offer you.

FEATURE VENDOR: CARLY'S CONFECTIONS

Carly Milbert is new to the market in 2010 and is from Mayfield Heights. Each week she brings a variety of great tasting baked goods. We hope in the coming weeks that we will see more pies and gluten free varieties of products as the market gets busier. Carly is married to a chef, and runs a blog located at www.imarriedachef.com. The blog is dedicated to her incredible loves of food, exercise, and Carly's interest in baking. There are some great food recipes, but also, some exciting dessert creations as well. Under the Carly's Confection, you can check out what she will be bringing to the market each week. As her varieties of cookies and bars change, you can learn in advance what you might expect at her table. This week, I am scoping out the Gluten Free Chocolate Chip Cookies. She says we won't be able to taste the difference. I am somewhat of a dessert fanatic, I hope she pleases my taste buds. Stop by her booth this week, and every weekend at the Geauga Farmers Market and see what exciting flavors she has to tempt you with. Carly states she loves to eat, but I am convinced she loves to eat good things, and I know you will find some phenomenal combinations of flavor at her table each week.

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

.....
: 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.

Spinach Salad Supreme

Recipe from: *All-recipes.com*

¼ cup vegetable oil
2 T red wine vinegar or cider vinegar
1 teas sugar
1 teas finely chopped **onion**
1 teas finely chopped **green pepper**
1 teas minced fresh **parsley**
1 teas ketchup
¼ teas salt
¼ teas ground mustard
¼ teas paprika

In a jar with a tight-fitting lid, combine all above ingredients; shake well.

2 cups torn **fresh spinach**
1 hard boiled **egg**, sliced
3 bacon strips, cooked and crumbled

Divide spinach between two serving bowls or plates; top with egg and bacon. Drizzle with dressing. Serve Immediately.

Classic Warm Goat Cheese Salad

Recipe from: *Mackenzie Creamery*

1 (11-ounce) log of **plain or herbed chevre**
2 **jumbo eggs**, beaten with 1 tablespoon water
Fresh white **bread crumbs**

Dressing:

2 T cider vinegar
Pinch salt
¼ teas ground black pepper
1 cup olive oil

Mixed salad greens for 6 servings

2 T champagne vinegar
½ teas salt
1 jumbo **egg yolk** (at our market you have to buy the whole egg !)
Olive oil
Unsalted butter

Cheese: Slice the chevre crosswise into twelve ½-inch slices. (dental floss makes for easy slicing!) Dip each cheese slice into the beaten eggs, then the bread crumbs, being sure the cheese is thoroughly coated. Repeat by dipping back in the eggs & then the bread crumbs. Place on a cookie rack & chill for 30 min or more.

Dressing: Place the vinegars, sugar, salt, pepper & egg yolk in the food processor bowl fitted with a steel blade & blend for 1 minute. With the motor running, slowly pour the olive oil through the feed tube until the vinaigrette is thickened. Season, to taste.

Toss the salad greens with enough dressing to moisten. Divide among six plates. Melt 1 tablespoon oil and 1 tablespoon butter in a sauté pan over medium-high heat until just under smoking. Cook the goat cheese rounds quickly on both sides until browned on the outside but not melted inside. Top each salad with two warm rounds and serve.

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.

Expect to see strawberries next week. Whether from our organic vendors or our other farmers, Strawberries will become more plentiful as the month of June continues.

