

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 12, 2010

To have great produce in July, August and September, you need some rain and some heat. It seems like we have had a spring of extremes with both heat and water this year. Lets hope better things are ahead.

Strawberries arrived last week in limited quantities. Expect to see more of them this week. Strawberries will continue to be plentiful until the end of June. You can get the juicy sweet berries at **Maplestar Farm, Hersberger Produce, Sirna's Farm and Market, and Sleeping Dragon Botanicals.**

Seasonal produce varies from week to week. Rhubarb, asparagus, garlic scapes, radishes, and salad greens were available last week. I expect to see those tasty sugar snap peas very soon. While you are waiting for your seasonal produce to come into season, there are still **lots of products available weekly** include fresh baked goods, fresh meats, fresh flowers and plants, 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, I saw **Great American Lamb Company** at the market for the first time. Keep in mind, that they will not be at every market this year, so when you see their booth about once every three/four weeks make sure you stock up on your favorite lamb cuts.

Jack Mountain's Orchard has been at the market for the last two weeks. Last week I found him in a most peculiar spot. Don't get run over as you make your way through the parking lot to his booth, but make sure you stop to get some great varieties of apples available. I can't wait until peach season is upon us. Is it time yet? Is it time yet?

Another item I saw last week was **maple syrup**. **Maple Valley Sugarbush and Farm** has some wonderful looking bottles of the Geauga County syrup at their tables last week and I expect to see it their again today. Make sure you stop by and pick up your bottle soon, their limited supply will certainly sell out in no time. Once you know about all the work involved to make that product, you will treat those special bottles like they contain gold. Maple Valley's syrup is as good as gold. Try some today.

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
Hersberger Produce
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

UPCOMING LOCAL EVENTS

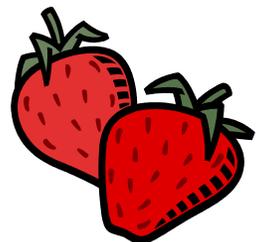
The Geauga County Master Gardeners 2nd Annual Scholarship Benefit Garden Tour & Plant Sale

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.



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.

Greens and Rice

Recipe from: Massachusetts Dept of Agricultural Resources

1 pound **spinach, collard, or beet greens**, steamed and cut into 1/2 inch strips
2 cups cooked rice, brown or white
2/3 cup grated cheddar cheese
2 **eggs** beaten
2 tablespoons **fresh chopped parsley**
1/8 teaspoon black pepper
1/4 cup soft, **whole grain bread crumbs**

Wash greens and steam until tender. Combine the cooked rice, cheese, and eggs. Add parsley & pepper. In an oiled 8"x8" casserole dish, alternate layers of rice and greens, ending with rice. Top casserole with crumbs. Bake at 350°F for 30 minutes. Serves 6.

Goat Cheese Cupcakes

Recipe from: Durham North Carolina Farmers' Market

12oz cream cheese room temperature
4 oz **fresh goat cheese**
2 Tablespoons sour cream
1/2 cup sugar
2 large **eggs**
1 tsp vanilla extract
2 tbsp squeezed lemon or lime juice
Foil cupcake liners

Preheat oven to 350°degrees. Mix cream cheese in a mixer until soft & smooth. Add goat cheese, sour cream & sugar to cream cheese & mix. Add eggs 1 at a time. Add vanilla & juice & mix. Spoon into liners & bake for 15 minutes or until set. Allow to cool completely before refrigerating. **Top with fruit.**

Strawberry and Green Onion Salad

Recipe from: Dunham NC Farmers' Market

1 Tbsp. champagne vinegar or white wine vinegar
2 tsp. **snipped fresh chives**
2 tsp. Dijon-style mustard
1/4 tsp. salt
1/4 tsp. **snipped fresh dill**
1/8 tsp. ground black pepper
3 Tbsp. olive oil
1 lb. **strawberries**, hulled and sliced 1/4 inch thick
2 bunches **green onions**, thinly sliced
Edible flowers (optional)

In a small bowl combine vinegar, chives, mustard, salt, dill, & pepper. Whisk in olive oil to form an emulsion. In a medium bowl combine strawberries and onions. Toss with dressing. Garnish with edible flowers, if desired. Serve immediately. Makes 4 to 6 servings.

White Bean and Garlic Scapes Dip

Recipe from: The New York Times

1/3 cup sliced **garlic scapes** (3 to 4)
1 tablespoon freshly squeezed lemon juice, more to taste
1/2 teaspoon coarse sea salt, more to taste
Ground black pepper to taste
1 can (15 ounces) cannellini beans, rinsed and drained
1/4 cup extra virgin olive oil, more for drizzling.

In a food processor, process garlic scapes with lemon juice, salt & pepper until finely chopped. Add cannellini beans & process to a rough purée. With motor running, slowly drizzle olive oil through feed tube & process until fairly smooth. Pulse in 2 or 3 tablespoons water, or more, until mixture is the consistency of a dip. Add more salt, pepper and/or lemon juice, if desired. Spread out dip on a plate, drizzle with olive oil, & sprinkle with more salt. Makes 1 1/2 cups.

Fresh Strawberries With Almond Crème Anglaise

Recipe from: New York Times

3/4 cup chopped almonds
1/2 cup lightly toasted slivered almonds
1 cup milk
1 cup cream
1/2 cup sugar
4 **egg yolks** (*ya gotta buy the whole egg!*)
6 to 8 cups **strawberries**, washed, hulled & quartered.

Put chopped almonds in a medium saucepan over medium heat. Cook, shaking pan occasionally, until fragrant & beginning to toast, about 3 minutes. Add milk, cream, sugar & egg yolks, & whisk well to combine. Cook, whisking almost constantly, until mixture thickens enough to coat the back of a spoon. Do not let it boil. While sauce is still hot, strain it through a sieve & let cool a bit. To serve, put a cup of strawberries in each dish, drizzle with warm sauce & garnish with slivered almonds. Sauce will keep, tightly covered, in refrigerator for up to 3 days. Makes 6 to 8 servings.

Lemon Scented Pasta with Garlic Scapes and Veggies

Recipe from: Sustainable Settings.org

(Serves 2 as a main course or four as a side dish)

1/3 box of spaghetti 5 or 6 **garlic scapes** sliced thinly
6 Sun dried tomato halves sliced thinly
3/4 cup fresh corn 1/2 cup **flat leaf parsley**
Zest of one lemon Juice of one lemon
1 cup chicken stock

Cook the spaghetti till al dente & set aside. Sautee scapes and tomatoes till fragrant then add the corn, parsley, lemon zest & lemon juice, simmer lightly. Turn the heat up a bit; add the chicken stock & pasta. Toss everything to coat & until the sauce is slightly thickened. Serve garnished with additional parsley. Serves 2 as a main course or four as a side dish.