

GEAUGA FRESH FARMERS' MARKET

Come and experience all Geauga County has to offer.

OPEN SATURDAYS
May – October 2009
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 20, 2009

Fresh Geauga County grown strawberries are filling the tables of the Geauga Farmers' Market. Expect strawberries to be more plentiful this week as we start to enter the peak in the growing season. If you haven't found a time to take your kids to the fields to pick strawberries, reserve a morning this week to go to one of the many U-pick-it locations in the area. Check with your vendors for specific information and times for picking.

Fresh baked goods and crackers, locally raised meat, fresh flowers, fresh eggs, maple syrup, honey, hand-made soaps and lotions, cheese, jams and jellies, herbs and garlic, vegetables, teas, plants, and various craft items are filling the market tents each week.

Seasonal produce varies from week to week. This week look for radishes, spinach, all kinds of salad greens, potatoes, zucchini, broccoli, sugar snap peas, and strawberries. Eggs continue to be plentiful and plants continue to be present at several vendors' tents.

Kris DuBois, our Market Manager is available weekly at the market booth to answer questions. 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 Kris at 440-220-0871 or e-mail her at kdubois1@mac.com if you are interested in helping out.

Contact geaugamarket@yahoo.com if you have any other questions or comments.

Grilled Potato Salad – Feeds a small army – Serve either warm or cold

3 pounds **small red potatoes**, halved
2 tablespoons olive oil
1/2 teaspoon salt
1/4 teaspoon pepper
1 large **sweet yellow pepper**, chopped
1 large **sweet red pepper**, chopped
1 medium **red onion**, halved and sliced
1 medium **cucumber**, chopped
1-1/4 cups **grape tomatoes**, halved
1/2 pound fresh mozzarella cheese, cubed
3/4 cup Greek vinaigrette
1/2 cup halved Greek olives
1 can (2-1/4 ounces) sliced ripe olives, drained
2 tablespoons minced **fresh oregano** or 1 teaspoon dried oregano

Drizzle potatoes with oil and sprinkle with salt and pepper; toss to coat. Grill potatoes, covered, over medium heat for 20-25 minutes or until tender. Place in a large bowl. Add the remaining ingredients; toss to coat. Serve salad warm or cold. **Yield:** 21 servings (3/4 cup each).

GEAUGA FRESH FARMERS' MARKET MEMBERS – 2009

Blue Jay Orchard
Chagrin Valley Soap & Craft
Chelsea Flower Garden
Cherrywood Garlic & Herb Farm
Countryside Home Bakery
Dave's Dahlias
Great American Lamb Co.
Herb Thyme
Hershberger Produce
Hershey Montessori School
Hilltop Blueberries
Hot-Kiln Farm
Hummingbird Way
Jack Mountain's Orchard
June Eve's Farm
Luciano's Ristorante
Mackenzie Creamery
Maple Crest Farm
Maplestar Farm
Maple Valley Sugarbush and Farm
Middlefield Original Cheese Coop
Miller's Jams
Novelty Nursery
Ohio Honey
Pawsey Fingers Pet Pastries
Radiant Life
Ridgeview Farm
Rock Valley Run Farm & Greenhouse
SAND Farm LLC
The Sassy Italian
Schultz Fruit Farm
Sirna's Farm and Market
Sleeping Dragon Botanicals
Sugar Me
Terra Bakery
Waxwing Farm

Thanks to South Russell Village Council and Mayor Matt Brett for their continued commitment to the success of the **Gaugua Fresh Farmers' Market**.

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.

STUFFED ZUCCHINI

from recipezaar.com

4 medium **zucchini**
2 Tbs olive oil
1 small **onion**, chopped
1 cup mushrooms, diced
2 **eggs**, lightly beaten
½ cup bread crumbs, cooked rice or quinoa
¼ cup grated cheese – parmesan or feta
3 Tbs chopped **parsley**

Cut zucchini in half lengthwise. Scoop out pulp, leaving a 3/8" shell. Parboil shells in salted water for 2 min & drain. Chop zucchini pulp. Heat oil in skillet and sauté the onions, zucchini & mushrooms. When cool add remaining ingredients, mix & fill shells. Place in a greased baking dish & bake at 350 for 25 min. Makes 4.

Mashed Potatoes with Garlic Scapes

2½ lb. russet **potatoes**, peeled & cut in 1" pieces.
½ stick butter
2 Tbs., olive oil
¼ cup finely chopped **scapes**
¼ cup hot milk (or more)

Cook potatoes until very tender. Drain and return to pot. Over medium high heat, melt butter with olive oil in a small skillet. Add scapes and sauté about 5 minutes. Add to potatoes and mash. Gradually add milk while stirring. Season with salt and pepper.

Green Peas braised with lettuce & scallions

From mother nature network – www.mnn.com

2 tbsp butter
bunch of scallions, sliced diagonally in 1" lengths
2 **Bibb lettuces**, shredded
2 ½ cups **shelled fresh peas**
4 sprigs of **fresh mint**
3 tbsp white wine
salt and freshly ground black pepper to taste

Melt butter in a large pan and sauté the scallions over medium heat about 1 minute. Add the lettuce and peas and stir, coating with the butter. Add mint and wine, stir, cover and cook on low for 15 minutes, stirring occasionally. Season with salt and pepper to taste and serve.

Watermelon Radish and Pea Salad

Recipe from Better Homes and Gardens

2 cups fresh **snow pea pods**
¼ cup thinly sliced **watermelon radishes**,
and/or **red radishes**
3 Tbsp rice vinegar or white balsamic vinegar
1 Tbsp salad oil
¼ teas white wine Worcestershire sauce
1/8 teas salt
1 Tbsp snipped **fresh basil**

Remove tips and strings from snow pea pods; cut lengthwise into very thin strips. In a large bowl toss snow peas and radish slices; arrange mixture on salad plates. In a screw-top jar combine vinegar, oil, Worcestershire sauce, and salt. Shake well and drizzle over salad. Sprinkle with basil. Makes 6 servings.

Beet Salad with Goat Cheese

4 medium **beets** - scrubbed, trimmed & cut
1/3 cup chopped walnuts
3 Tbsp **maple syrup**
1 lbs mixed **lettuce greens**
1/2 cup frozen orange juice concentrate
1/4 cup balsamic vinegar
1/2 cup extra-virgin olive oil
2 ounces **goat cheese**

Place beets in saucepan, & fill with water to cover. Bring to a boil, then cook for 20 to 30 min, until tender. Drain, cool & cut into cubes. While cooking beets, place walnuts in a skillet over medium-low heat. Heat until warm & starting to toast, then stir in the maple syrup. Cook & stir until evenly coated, then remove from heat & set aside to cool. In a small bowl, whisk together the orange juice, balsamic vinegar & olive oil to make dressing. Place a large helping of baby greens onto each of four salad plates, divide candied walnuts equally & sprinkle over greens. Divide beets evenly between plates & top with goat cheese. Drizzle each plate with dressing.

Vegetarian Risotto with Broccoli Florets

4 cups about vegetable stock, or vegetable broth
1 tablespoon olive oil
1/2 cup diced **onions**
1 1/2 cup Arborio rice
1/2 cup freshly grated Parmesan cheese
salt to taste
freshly ground black pepper
1 cup fresh **broccoli florets**

Heat the stock in a saucepan & keep hot over low heat. Heat the olive oil over medium heat in a separate medium-sized pot. Add the onion & cook for 2 to 3 minutes, until the onion turns translucent. Add the rice to the onion mixture & stir.

Turn the heat to low, add about 1 cup of the hot stock to the rice mixture, & stir slowly until the stock is absorbed. Continue to add the stock 1 cup at a time, stirring slowly, letting the rice absorb the stock before adding more. While the risotto is cooking, steam the broccoli florets in boiling salted water for 2 minutes. Drain.

The risotto is cooked when it is creamy on the outside & slightly firm (al dente) in the center. Stir in the Parmesan cheese & the broccoli florets. Season with salt and pepper to taste. If the risotto is too thick, add a little more stock until it becomes creamy. Divide the risotto into serving dishes and sprinkle with Parmesan cheese.