

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 27, 2009

Every Saturday cannot have perfect weather. However, last weekend, the GFFM officially took one for the team. Every vendor and customer suffered more than their fair share of rain, wind, falling temperatures, rising temperatures, and more. So, please notify the person keeping track, we have done our share, and the rest of the Saturday mornings this summer should have acceptable weather!

Fresh Geauga County grown strawberries are filling the tables of the Geauga Farmers' Market. Expect strawberries to be plentiful this week, but by next week, the volume of strawberries will begin to fall as we make way for other items that are reaching their harvesting season. If you haven't found a time to take your kids to the fields to pick strawberries, you are running out of time. Go now! Check with your vendors for specific information and times for picking.

Fresh baked goods and crackers, locally raised meat, fresh flowers, fresh eggs, 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, onion, kale, potatoes, zucchini, broccoli, sugar snap peas, and strawberries. Eggs continue to be plentiful and flowering plants have replaced many of the vegetable and herb plants.

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.

Pickled Garlic Scapes

1 pound or more of scapes, whole
3 cups vinegar
5 cups water
¼ cup kosher salt
Fresh Basil Leaves
Chili Flakes

Boil the water, vinegar & salt solution. Pack hot jars with whole scapes, 1 fresh basil leaf, a pinch of chili flakes (depending on your spice tolerance) and then the brine. Put on lids, place in a hot water canner and boil for 45 minutes. Leave at least 2 weeks before serving to get best flavor.

Garlic Scales & Almond Pesto

From: In the Kitchen with Dorie
Makes about 1 cup

10 garlic scapes, finely chopped
1/3 to 1/2 cup finely grated Parmesan
1/3 cup slivered almonds (slightly toasted)
About 1/2 cup olive oil
Sea salt

Put the scapes, 1/3 cup of the cheese, almonds and half the olive oil in the bowl of a food processor (or use a blender or a mortar and pestle). Whir to chop and blend all the ingredients then add the remainder of the oil and, if you want, more cheese. If you like the texture, stop; if you'd like it a little thinner, add some more oil. Season with salt.

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 **Geauga 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.

Gnocchi with Zucchini Ribbons and Parsley Brown Butter –
Makes 4 servings *From Eating Well.com*

1 pound fresh or frozen gnocchi
2 tablespoons butter
2 medium **shallots**, chopped
1 pound **zucchini**, very thinly sliced lengthwise (see Tip)
1 pint **cherry tomatoes**, halved
1/2 teaspoon salt
1/4 teaspoon grated nutmeg
Fresh-ground pepper to taste
1/2 cup grated Parmesan cheese
1/2 cup chopped **fresh parsley**

Tip: To make 'ribbon-thin zucchini', slice lengthwise with a vegetable peeler or on a mandoline slicer.

Bring a large saucepan of water to a boil. Cook gnocchi according to package instructions until they float, 3 to 5 minutes. Drain. Meanwhile, melt butter in a large skillet over medium-high heat. Cook until the butter is beginning to brown, about 2 minutes. Add shallots & zucchini & cook, stirring often, until softened, 2 to 3 minutes. Add cherry tomatoes, salt, nutmeg and pepper and continue cooking, stirring often, until the tomatoes are just starting to break down, 1 to 2 minutes. Stir in Parmesan & parsley. Add gnocchi & toss to coat. Serve immediately.

Farm Collard Greens – 8 servings

To clean dirty greens, fill a sink with cold water. Add the greens & swish in water, letting the dirt fall to the bottom. Using your hands, scoop the greens from the water, leaving the dirt at the bottom of the sink. Drain, clean, & refill the sink. Repeat the process until the greens are clean & dirt free.

1 quart water
1/4 cup bacon drippings
1/4 cup rice vinegar
2 large bunches collards, tough stems removed
Coarse salt & fresh black pepper

Bring water, bacon drippings & vinegar to boil over high heat. Add the collards & reduce heat to simmer; season with salt & pepper. Cook until tender or according to preference, 15 to 45 min. Taste & adjust for seasoning with salt & pepper.

Strawberry Bread

From The Joy of Baking

1/2 cup unsalted butter
3/4 cup granulated white sugar
3 **large eggs**
1 teaspoon pure vanilla extract
2 cups all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1/4 teaspoon salt
1 teaspoon ground cinnamon
1/2 cup sour cream or plain yogurt
1/2 cup toasted walnuts or pecans, coarsely chopped
1 1/2 cups chopped **fresh strawberries**

Preheat oven to 350° F & center oven rack. Spray with a non stick vegetable/flour spray) the bottom & sides of an 8-cup loaf pan (9 x 5 x 3 inch). Set aside. Place the walnuts (or pecans) on a baking sheet & bake for about 8 minutes or until brown & fragrant. Remove from oven & let cool completely before chopping coarsely. Set aside. In the bowl of your electric mixer, or with a hand mixer, beat the butter until softened (about 1 minute). Add the sugar & continue to beat until light and fluffy. Add the eggs, one at a time, beating well after each addition. Beat in the vanilla extract. In a separate bowl, whisk together the flour, baking powder, baking soda, salt, & cinnamon. With the mixer on low, add the flour mixture (in three additions) & sour cream (in two additions) alternately, starting & ending with the flour. Mix only until combined. Gently fold in the chopped strawberries & walnuts. Scrape the batter into the prepared pan and bake about one hour, or until the bread is golden brown and a toothpick inserted in the center comes out clean. Place on a wire rack to cool & then remove the bread from the pan. Serve warm or at room temperature.

Macaroni with Green Peas

1/2 cup cream
1/2 teaspoon salt
1/3 cup macaroni (shells)
1 cup **green peas**

Shell & cook fresh green peas by boiling in water or steaming. Drain. Cook the macaroni in boiling salted water. Drain, then pour a dash of cold water over noodles. Drain again. In pan, add cream, salt, and green peas then add noodles. Heat & cook for 5-10 min over medium flame.

This is one of my favorite recipes, so in case you missed it last week because of the weather, here it is again. Zucchini should be plentiful this year – try this!

STUFFED ZUCCHINI

from recipezaar.com

4 medium **zucchini**
2 Tbs olive oil
1 small **onion**, chopped
1 cup mushrooms, diced
2 **eggs**, lightly beaten
1/2 cup bread crumbs, cooked rice or quinoa
1/4 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.