

# 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>



**JULY 3, 2010**

HAVE A SAFE AND EXCITING  
4<sup>th</sup> of JULY

As you CELEBRATE YOUR INDEPENDENCE  
with Family and Friends

Stop by to smell the flowers and enjoy the bountiful gifts from our farmers as you celebrate your independence with fresh local produce. Show your patriotism as you purchase Geauga County locally grown and made products. Allow your taste buds to enjoy the explosive tastes just waiting for you at the cooking station. **Matt Anderson** from **UMAMI in Chagrin Falls** will be making some exciting food for us. As a veteran guest chef of the market, Matt is well known in the area for his cooking expertise. Stop by and taste his cooking creations. Matt graduated from the New England Culinary Institute and spent 10 years in the Washington DC area before opening UMAMI in Chagrin Falls.

Matt will be cooking on an outdoor kitchen provided by **Capozzi Design Group of Chagrin Falls**. The Capozzi Design Group provides a unique and exciting perspective in designing custom kitchens and bathrooms. Their team has specific knowledge in designing outdoor kitchens, so if you are looking to re-do that patio and add some quality outdoor kitchen equipment into your plans, talk with their designers today.

Zucchini, peas, broccoli, tomatoes are filling the vendors tables at the market. BLUEBERRIES were early last week with their debut at the market, and they will continue to be present at the market during July. Stop by **Blue Jay Orchard's** stand to pick up some of the great blue berries today. Blueberries will be plentiful, so enjoy them while they are in season. Other products **available weekly** include fresh baked goods, fresh meats, fresh flowers and plants, fresh eggs, maple syrup, honey, cheese, jams and jellies, herbs and garlic, vegetables, plants, and various craft items.

**Kalle Nelson** a South Russell Resident and Girl Scout will again be collecting new or gently worn shoes for **Soles4Souls** in her collection bins at the South Russell Farmers' Market. Next week will be Kalle's last week at the market, so clean up your closet to help. JULY 10<sup>th</sup> will be the LAST DAY for this collection at the Farmers' Market. For more information, go to their web site: <http://www.soles4souls.org>.

**TODAY:**  
**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.

**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.

## 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  
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



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](http://www.geaugafarmersmarket.com) under the tab, Newsletters.

### **Patriotic Truffle**

*Recipe from: Taste of Home*

1 package (3 ounces) berry blue gelatin  
1 package (3 ounces) strawberry gelatin  
2 cups boiling water  
1 cup cold water  
2 cups cold whole milk  
2 packages (3.4 ounces *each*) instant vanilla pudding mix  
1 carton (8 ounces) frozen whipped topping, thawed, *divided*

1 pint **fresh blueberries**  
1 quart **fresh strawberries**, quartered  
1 prepared angel food cake (8 to 10 oz), cut into 1" cubes

In two small bowls, combine each gelatin flavor with 1 cup boiling water. Stir 1/2 cup cold water into each. Pour each into an ungreased 9-in. square pan. Refrigerate for 1 hour or until set.

In a large bowl, whisk milk & pudding mixes for 2 min. Let stand for 2 minutes or until soft-set. Fold in 2 cups whipped topping. Set aside 1/4 cup blueberries & 1/2 cup strawberries for garnish. Cut the gelatin into 1-in. cubes. In a 3-qt. trifle bowl or serving dish, layer the strawberry gelatin, half of the cake cubes, the remaining blueberries & half of the pudding mixture. Top with blue gelatin & remaining cake cubes, strawberries & pudding mixture. Garnish with reserved berries & remaining whipped topping. Serve immediately. **Yield:** 16-20 servings.

### **Picnic Vegetable Salad**

3 cups fresh **broccoli florets**  
3 cups fresh **cauliflowerets**  
2 cups **cherry tomatoes**, halved  
2 medium **cucumbers**, cut into chunks  
1 *each* medium **green, sweet yellow and red pepper**, cut into chunks  
6 **green onions**, thinly sliced  
1 can (6 ounces) pitted ripe olives, drained and halved  
1 bottle (16 ounces) Greek vinaigrette  
1 cup (4 ounces) crumbled feta cheese

In a large bowl, combine the broccoli, caulifloweretes, tomatoes, cucumbers, peppers, green onions and olives. Drizzle with dressing; toss to coat. Chill until serving. Just before serving, sprinkle with cheese. **Yield:** 18 servings.

### **Zucchini Casserole**

*Recipe from Recipe Zaar*

8 small **zucchini**  
1/2 cup butter  
2/3 cup grated cheddar cheese  
1 cup sour cream  
1/2 teaspoon salt  
paprika (to taste)  
1/4 cup chopped **chives**  
1 cup breadcrumbs or crushed cracker  
1/4 cup grated parmesan cheese

To Prepare the Zucchini Casserole: wash zucchini; boil whole for 5 to 10 minutes--no more. Cut off ends and slice in halves lengthwise. Place in single layer in buttered casserole dish. Melt butter and mix in cheddar cheese, sour cream, salt, paprika, and chives. Pour over zucchini. Sprinkle with bread crumbs or Ritz crackers and then parmesan cheese. Bake at 350 for 45 minutes or until bubbly.

### **Grilled Potatoes in a Foil Pouch**

*Recipe from Taste of Home*

5 **medium potatoes**, peeled & thinly sliced  
1 **medium onion**, sliced  
6 tablespoons butter  
1/3 cup shredded cheddar cheese  
2 tablespoons minced **fresh parsley**  
1 tablespoon Worcestershire sauce  
Salt and pepper to taste  
1/3 cup chicken broth

Place the potatoes & onion on a large piece of heavy-duty foil (about 20 in. x 20 in.); dot with butter. Combine the cheese, parsley, Worcestershire sauce, salt & pepper; sprinkle over potatoes. Fold foil up around potatoes & add broth. Seal the edges of foil well. Grill, covered, over medium heat for 35-40 minutes or until potatoes are tender. **Yield:** 4-6 servings.

### **Pecan and Goat Cheese Marbles**

*Recipe from Mackenzie Creamery*

1 cup pecans (1/4 pound)  
1 tablespoon unsalted butter, melted  
1/2 teaspoon sugar  
1 (11-ounces) **log soft chèvre**  
1 teaspoon minced **rosemary**  
1 teaspoon coriander seeds, crushed with side of a large knife, then chopped  
About 50 to 60 large **flat-leaf parsley leaves**

Preheat oven to 400°F with rack in upper third. Toss pecans with butter, sugar, & 1/2 teaspoon salt, then toast in a 4-sided sheet pan until fragrant & a shade darker, 8 to 10 minutes. Transfer to a plate and cool completely. Pulse pecans in a food processor just until finely chopped, then transfer to a wide shallow bowl. Stir together goat cheese, rosemary, coriander, and 1/2 teaspoon pepper until combined well. Form teaspoons of cheese mixture into marbles between your palms, then roll in pecans to coat and roll between your palms again briefly. Transfer to a plate. Put a parsley leaf under each cheese marble and spear together with a wooden pick. Makes 50 to 60 hors d'oeuvres.