

# 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:**

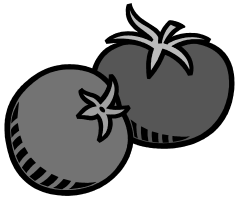
**<http://www.geaugafarmersmarket.com>**

**AUGUST 14, 2010**

## **GEAUGA FRESH FARMERS' MARKET MEMBERS – 2010**

Beecology  
Bow Wow Gifts  
Blue Jay Orchard  
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  
Mayfield Road Creamery  
Middlefield Original Cheese Coop  
Miller's Jams  
Mom's Gourmet  
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

If you think your home-grown or farm-grown tomatoes are the best-tasting in town, enter them into the:



**Geauga Fresh Farmers' Market  
Annual Tomato Tasting Contest  
Next Saturday, August 21  
10:00am – 12:00noon**

This year there will be two categories: one for **Cherry Tomatoes** and one for **Regular Tomatoes**. Bring a quart of cherry tomatoes or 4-5 of a single variety of tomatoes to the market booth before 9:30am next Saturday. Mark them with your name and the variety of tomato. Customers and vendors alike are welcome to enter their favorite tomato variety.

Produce continues to be in great abundance. This year as I searched for the Tomato Tasting Contest directions, I realized that the Tomato contest was postponed last year all the way into the second week in September 2009. Do you remember last year? Cold nights in July and August were not allowing the tomatoes to turn red. We even featured – fried green tomatoes, because many of us thought that was all we were going to get. Wow! How quickly we forget as we sweat in the 90 degree heat!

**Capozzi Outdoor Kitchen** is traveling back to the Geauga Farmers' Market today. Once again **Matt Anderson from UMAMI** Asian Restaurant in Chagrin Falls will be grilling and allowing you to sample food from the market. Last month when he was here, we tasted some great blueberry cobbler. I can only imagine what he will make for us today with the wide variety of fruits, vegetables, and meats that are available at the market tents. Matt will be available from 10am – 12noon

### **Breakfast Burrito**

Recipe from: Washington Farmers' Market

2 teaspoons vegetable oil  
2 cups chopped **potatoes**  
1/2 **onion**, chopped  
1 **bell pepper**, chopped  
1- 2 **cloves garlic**, minced  
2 **eggs**, beaten  
1/2 teaspoon black pepper  
1/2 teaspoon salt  
Salsa  
4 flour or corn tortillas

In a large skillet, heat oil on medium setting. Add onion, green pepper, potatoes, & garlic. Cook until potatoes are tender, about 15 min. Check for doneness with a fork. Spread the potatoes out to the sides of the skillet, leaving a space in the middle for the eggs. Add the eggs and scramble them until cooked (do not mix with the potatoes until eggs are cooked through). Stir all the ingredients together. Wrap tortillas burrito style & top with salsa.



Every ingredient that may be 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.

### Green Beans with Cherry Tomatoes

From allrecipes.com

1 1/2 lbs **green beans**                      1 1/2 c water  
 1/4 c butter                                      1 T sugar  
 3/4 t garlic salt                                1/4 t pepper  
 1 1/2 t chopped **fresh basil**    2 c **cherry tomato** halves

Trim beans & cut in 2" pieces. Place beans & water in a large saucepan. Cover & bring to a boil. Set heat to low & simmer until tender, about 10 minutes. Drain off water & set aside. Melt butter in skillet. Stir in sugar, garlic salt, pepper & basil. Add tomatoes & cook stirring gently just until soft. Pour the tomato mixture over the green beans & toss gently to blend.

### Orzo Stuffed Tomatoes

from Taste of Home

2/3 c uncooked orzo pasta    6 **medium tomatoes**  
 1 T butter                                      1/2 c shredded Swiss cheese  
 1 T minced **basil**                            2 t minced **parsley**  
 1 t salt    1/4 t white pepper  
 Paprika

Cook orzo according to package directions. Meanwhile, cut off top of each tomato. Scoop out pulp, leaving 1/2 inch shell. Set aside 6 T pulp for filling. Invert tomatoes on paper towels to drain. Drain Orzo. In saucepan, cook butter until golden brown. Remove from heat, stir in cheese, basil, parsley, salt, pepper, orzo, & pulp. Spoon into tomatoes. Place in ungreased 2qt baking dish; sprinkle with paprika. Bake uncovered at 350° for 15-20 min or heated through.

### Tomato Basil Chicken Pasta

From: Taste of Home

2 c finely chopped **sweet onion**    1/4 t pepper  
 1 c chopped **fresh basil**    4 **garlic cloves**, minced  
 1 tablespoon olive oil                      1/2 t salt  
 5 cups chopped **seeded tomatoes**  
 6 ounces tomato paste  
 1/2 t crushed red pepper flakes  
 1 package (16 ounces) spiral pasta  
 3 cups cubed cooked chicken  
 1/2 cup shredded Parmesan cheese

In a large saucepan sauté the onion, basil & garlic in oil until onion is tender. Stir in tomatoes, tomato paste, red pepper flakes, salt & pepper. Bring to a boil. Reduce heat; cover & simmer for 30-45 min. Meanwhile, cook pasta according to package directions. Add chicken to the tomato mixture; heat through. Drain pasta. Top with chicken mixture; sprinkle with Parmesan cheese. Yield: 8 servings.

### Tomato Basil Soup

From Taste of Home

4 medium **carrot**, finely chopped  
 1 large **onion**, finely chopped  
 1/4 cup butter, cubed  
 1 can (49 ounces) reduced-sodium chicken broth  
*or* 6 cups vegetable broth, *divided*  
 1 can (29 ounces) tomato puree  
 5 teaspoons **dried basil**  
 1-1/2 teaspoons sugar  
 1/2 teaspoon salt  
 1/2 teaspoon white pepper  
 1 can (12 ounces) fat-free evaporated milk

In a Dutch oven, cook carrots & onion in butter over medium-low heat for 30 min or tender, stirring occasionally. Remove from heat & cool slightly. In a blender, place 1/2 broth & cooled vegetables; cover & process until blended. Return to the Dutch oven. Stir in the tomato puree, basil sugar, salt, pepper & remaining broth. Bring to a boil. Reduce heat; simmer, uncovered for 30 min. Reduce heat to low. Gradually stir in evaporated milk; heat through (do not boil). Yield: 6 servings (2-1/4 quarts).

### Heirloom Tomato Stacks

From Weight Watchers

6 med heirloom tomatoes                      2 T minced shallots  
 2 T rice vinegar                                      1 T EV olive oil  
 1 t honey    1/2 t Dijon Mustard  
 1 c fresh basil chopped                      1/2 t salt  
 1/4 c crumbled blue cheese                      1/4 t pepper

Trim off 1/2" from bottom of each tomato. Chop enough of trimmings to equal 1/2 c & set aside. Cut remaining of each tomato crosswise into 4 slices. Put rinsed shallots into tight fitting jar. Add chopped tomato, vinegar, oil, honey, mustard, salt, pepper – cover & shake vigorously. Stack tomato slices & basil alternately. Top each stack with 2T of dressing & 2 T cheese. Serve immediately.

### Mild Salsa

From Sirna's Farm and Market

2 bunches **green onion**, sliced thin  
 3 chopped **tomatoes**  
 2 T cider Vinegar                                      Combine all  
 1/2 **Green pepper** chopped                      ingredients with salt  
 1/2 **onion** chopped                                      & pepper to taste.  
 1/4 c lime juice                                      Chill & allow flavors  
 1 T minced **oregano**                                      to blend at least 30  
 1 Anaheim pepper, minced                      minutes.  
 3T vegetable oil