

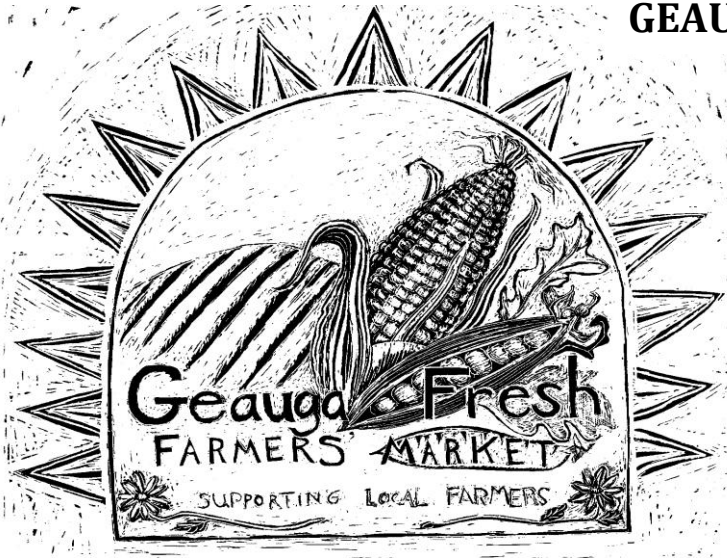
# GEAUGA FRESH FARMERS' MARKET

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>



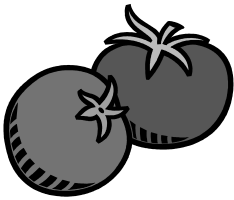
**AUGUST 21, 2010**

## Geauga Fresh Farmers' Market Annual Tomato Tasting Contest TODAY Saturday, August 21

10:00am – 12:00noon

Come and sample Cherry Tomatoes or  
a variety of traditional and heirloom tomatoes

**VOTE FOR YOUR FAVORITE VARIETY!**



In addition, the annual **Salsa Tasting Contest** will be held on **September 11<sup>th</sup>**. Each year we are always blessed with unique flavors of salsa in addition to the traditional tomato salsa. Previous varieties have included tomatillas, corn, peach, watermelon, and pumpkin. So start combining ingredients and begin searching for that perfect salsa recipe to share with your neighbors and fellow vendors this year.

Vendor's tables are exploding with new varieties of produce each week. Cucumbers, green beans, zucchini, onions, potatoes, beets, broccoli, cabbage, cauliflower, all types of lettuce, radishes, spinach, melons, and herbs are present at the market. Seasonal produce varies from week to week, but expect to find more varieties and unique items filling our vendor's tables. Produce continues to be in great abundance. By shopping at the market customers have the opportunity to buy the freshest produce directly from the farmers who grow it. Not only does this benefit the customer but it helps keep farming alive in Geauga County by returning more dollars to the farm. The market features products from local growers & producers. Products available weekly include fresh baked goods, fresh flowers, fresh eggs, maple syrup, honey, hand-made soaps & lotions, cheese, jams & jellies, herbs & garlic, vegetables, plants, & various craft items.

### 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  
Radiant Life  
Rock Valley Run CSA Farm &  
Greenhouse  
SAND Farm LLC  
Schultz Fruit Farm  
Sirna's Farm and Market  
Sleeping Dragon Botanicals  
Sugar Me  
Terra Bakery

Happy 4<sup>th</sup> Birthday Zoe!

Help Zoe Celebrate with Balloons, bubbles, music,  
and get a present of your own!

### Swiftly the Clown

Master Balloon Twister and Entertainer  
will be at the **Sand Farm Market Booth** making  
balloon creations. In addition adults get a special  
treat of 15% of everything offered for the day !



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.

### **Skillet Chili**

- 1 lb **ground beef**
- 1 c chopped **onion**
- 1/2 c chopped **green pepper**
- 1 **garlic** clove, minced
- 1 c tomato juice
- 1 can (16 ounces) kidney beans, rinsed & drained
- 4 teas chili powder
- 1 teas oregano
- 1 teas salt
- 1/2 c uncooked long grain rice
- 1 1/2 c **corn**
- 1/2 c sliced ripe olives
- 4 ounces shredded cheddar *or* Monterey Jack cheese

In a large skillet over medium heat, cook beef, onion, pepper & garlic until meat is no longer pink; drain. Add the tomato juice, kidney beans, chili powder, oregano, salt & rice; cover & simmer about 25 minutes or until rice is tender. Stir in corn & olives; cover & cook 5 min more. Sprinkle with cheese; cover & cook about 5 min or until cheese is melted. Yield: 4 servings.

### **Bacon and Corn Stuffed Peppers**

- 2 1/2 cups **corn**
- 1/3 cup salsa
- 6 **green onions**, chopped
- 1 medium **green pepper**, halved and seeded
- 1 medium **sweet red pepper**, halved and seeded
- 1/4 cup shredded part-skim mozzarella cheese
- 2 bacon strips, cooked & crumbled
- Additional salsa, optional

In a large bowl, combine the corn, salsa & onions. Spoon into pepper halves. Place each stuffed pepper half on a piece of heavy-duty foil (about 18 in. x 12 in.). Fold foil around peppers & seal tightly. Grill, covered, over medium heat for 25-30 minutes or until peppers are crisp-tender. Carefully open packets to allow steam to escape. Sprinkle with cheese & bacon. Return to the grill for 3-5 minutes or until cheese is melted. Serve with additional salsa if desired. Yield: 4 servings.

### **Potato Stuffed Peppers**

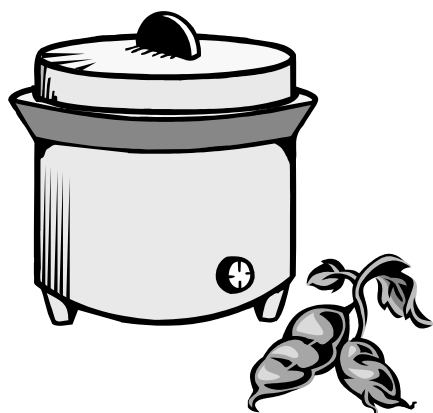
- 4 c of mashed **potatoes**
- 2 c whole milk
- 2 tbsp butter
- 1 envelope ranch salad dressing mix
- Pepper to taste
- 4 medium **green or red sweet peppers**
- 1 cup (4 ounces) shredded cheddar cheese

Prepare potatoes with milk & butter. Stir in dressing mix & season with pepper; set aside. Cut peppers in half lengthwise; do not remove the tops. Remove stems & seeds. Place in an ungreased microwave-safe 13-in. x 9-in. dish. Cover & microwave on high for 5 minutes. Spoon potatoes into pepper halves. Cover & microwave on high for 3-4 minutes or until peppers are tender. Sprinkle with cheese & paprika. 8 servings.

### **4-H Corn Casserole Special**

- 1 pound **ground beef**
- 1 **small onion**, finely chopped
- 1-1/2 cups cooked rice
- 2 cups seeded **chopped fresh tomatoes**
- 2 cups **fresh sweet corn**
- Salt & pepper to taste
- 1 tablespoon Worcestershire sauce
- 1 teaspoon hot pepper sauce
- 1 cup crushed saltines
- 1/4 cup butter, melted

In a large skillet, brown beef & onion; drain. Stir in rice, tomatoes, corn, salt, pepper, Worcestershire sauce & hot pepper sauce. Pour into a greased 13-in. x 9-in. baking dish. Combine cracker crumbs & butter; sprinkle on top. Bake at 350° for 30 minutes. Yield: 6-8 servings.



### **Sweet Potato Stuffing – In a slow cooker**

- 1/2 cup chopped **celery**
- 1/2 cup chopped **onion**
- 1/4 cup butter, cubed
- 6 cups dry bread cubes
- 1 large **sweet potato**, cooked, peeled & finely chopped
- 1/2 cup chicken broth
- 1/4 cup chopped pecans
- 1/2 teaspoon poultry seasoning
- 1/2 teaspoon rubbed sage
- 1/2 teaspoon salt, optional
- 1/2 teaspoon pepper

In a large skillet, saute celery & onion in butter until tender. Stir in the remaining ingredients. Transfer to a greased 3-qt. slow cooker. Cover & cook on low for 4 hours or until vegetables are tender. Yield: 10 servings.