

# 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>



**SEPTEMBER 11, 2010**



In honor of the people who never got a chance to say goodbye to the ones they loved, or steal a last sweet, sticky kiss from their child, let's all commit to making certain that the people we love most, always know it.

If nothing else, 9/11 taught us that we never know what our lives will bring or how many days we have remaining. Our last day on earth might start out with a beautiful blue sky and yet not give us a single moment to say everything we want to say.  
Say it now.

Excerpt from Lisa Kern



## SEPTEMBER 11, 2010 SALSA TASTING CONTEST! Tasting begins just after 10am

Whether you like it hot, sweet, cooked, or fresh  
Made from zucchini, cucumber, eggplant, tomatillo, peach, tomato, pumpkin or watermelon.

Stop by the market booth to sample and vote for your favorite varieties.



As the weather starts being a little more unpredictable, we know it's getting close to the end of morning markets. Never fear, the beautiful sunny warm days of July and August have resulted in a great wealth of produce. It's available here at the Geauga Fresh Farmers' Market every Saturday morning thru October 9<sup>th</sup> this year. Make the best of it, and stock up on soaps and lotions, honey, sauces, peanut butter, jams and jellies, meat, rubs, spreads, pasta sauce and crafts before the season is over. Also remember to enjoy the freshest fruits and vegetables that Geauga County has to offer as well as goat and artisan cheeses, eggs, fresh baked goods, raw foods, specialty breads and pasta.

### GEAUGA FRESH FARMERS' MARKET MEMBERS – 2010

Beecology  
Bow Wow Gifts  
Blue Jay Orchard  
Carly's Confections  
Chelsea Flower Garden  
Cibo Homemade Pasta  
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



**Cheryl Hammon, the Market Manager** is looking for **volunteers** to help at the market next year. See Cheryl or e-mail her at [Cheryl@geaugafarmersmarket.com](mailto:Cheryl@geaugafarmersmarket.com) if you are interested.

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.

### Ham and Acorn Squash Skillet Dinner

Recipe from: Peggy Trowbridge Filippone

- 1 medium **acorn squash**
- 1 pound cooked ham, finely chopped
- 1 **egg**, lightly beaten
- 1/2 cup soft bread crumbs
- 1/4 cup finely chopped **sweet onion**
- 2 tablespoons prepared mustard
- 1 tablespoon vegetable or olive oil
- Salt and pepper to taste
- 1/2 cup brown sugar
- 2 tablespoons butter, softened

Slice the acorn squash across the ribs into 6 rings. Cut each ring in half. Set aside. Combine ham, egg, bread crumbs, sweet onion, & mustard. Form into 6 patties. Heat a heavy pan over medium-high heat. Add the oil & brown ham patties on both sides. Remove & set aside. Season acorn squash with salt & pepper & return to the same skillet, along with 3 tablespoons water. Combine brown sugar & butter & distribute evenly over the acorn squash. Cover and simmer over low heat 15 to 20 minutes until tender. Uncover and return the ham patties to the skillet. Cook an additional 5 minutes, basting often with pan juices.

### Beef Stuffed Acorn Squash (for the Microwave)

Recipe from Cooks.com

- 2 med. **acorn squash** (1 to 1 1/2 lbs.)
- 1 lb. **lean ground beef**
- 1/2 c. chopped **onion**
- 1/4 c. chopped celery
- 1 clove **garlic**, minced
- 1 can (16 oz.) whole tomatoes, drained and chopped
- 1 tsp. oregano
- 1 **egg**, slightly beaten
- 1 c. rice, cooked
- 1 tsp. salt
- 1/2 tsp. pepper
- 1 c. grated Cheddar cheese

Scrub squash. Pierce whole squash with fork several times. Microwave squash 12 to 15 minutes on high. Turn over midway during cooking. Set aside. Crumble beef in a 1 quart casserole dish & add celery, onion, garlic, oregano, salt & pepper. Microwave for 5 minutes, stirring twice during cooking. Drain. Add tomatoes, egg & rice. Set aside. Cut squash in half & scoop out seeds. Check for uncooked areas. If squash is not tender, cover with plastic wrap & microwave until tender. Fill squash with meat mixture & place on a large plate. Microwave 5 to 8 minutes until heated thoroughly. Give dish 1/2 turn during cooking. Top with Cheddar cheese & microwave

### Pumpkin Soup

Recipe from KitchenDaily.com

- 1 Tbsp butter
- 1 cup chopped **onion**
- 1 can (15 oz) 100 % pure **pumpkin**
- 2 cups chicken broth
- 1 tsp each **thyme** and salt
- 2 small bay leaves
- 1 cup light cream
- 1/4 cup dry sherry (optional)
- Garnish: **chopped chives**

Melt butter in a medium saucepan. Add onion & sauté over medium-high heat 5 minutes or until translucent. Stir in pumpkin, broth, thyme, salt & bay leaves. Bring to a boil, reduce heat to low & simmer 15 minutes to develop flavors. Remove from heat; re-move bay leaves. Cover & refrigerate. To serve: Bring to a simmer over medium-high heat. Add cream & sherry. Cook, stirring often, until hot. Ladle into small serving cups and garnish each with chives. Soup can be made Step 1 up to 2 days ahead. Just before serving, add the cream & sherry; heat & garnish.

### Maple Butternut Squash

Recipe from: Stella Zedman

- 4 lb. **butternut squash**
- 1/4 cup butter
- 1/4 cup whipping cream
- 1/4 cup **maple syrup**
- 1/2 tsp. salt

Preheat oven to 400° F. With a large, sharp knife, cut butternut squash in half lengthwise. Spoon seeds out & place both halves, cut side down, in a shallow baking dish. Add water to cover bottom of pan, about 1/8" deep. Bake for 30 min. Turn squash over & bake another 30 minutes or until very tender when poked with a fork. Remove from the oven. Scoop squash flesh out and place in bowl. Puree squash with butter, whipping cream, maple syrup & salt until very smooth and creamy. (You may have to do this in two batches.) You can beat with an electric mixer, if you prefer. The squash won't come out quite as velvety smooth, but it will still be delicious.



Still want to try your hand at gardening this year? Try one of these quick growing crops in early fall to extend your growing season.

- Chives
- Bunching Onions
- Radishes
- Broccoli
- Leaf Lettuces
- Mustard
- Spinach