

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 18, 2010

Did you have an opportunity to taste the great salsa at the annual salsa tasting contest last week? There were some great entrants this year. The mild salsa winner went to our own, parking attendant, **Mr. Carey Shoemaker**. He risks his life each week to make sure everyone has a parking space and now we know, he also has a hidden talent. His chunky, mild salsa was a crowd pleaser.

The hot salsa contest was a heated debate between two entrants, and once again **Luciano's Restaurante** plunged ahead with its winning hot salsa. The salsa, made with a cantaloupe base was the favorite among the crowd. But close behind, and in need of mentioning was **Robin of Herb Thyme** with her hot salsa. Robin deserves honorable mention in the close race which had customers coming back for seconds. THANKS for sharing your delicious salsa with us!

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 9th 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.

Last week as I strolled thru the market, I stopped at **Schultz Fruit Farm** because of the abundance of apples on his tables. What a nice stop!! As I described my idea of the perfect apple, the Bo and Eugene suggested the variety which would suit my needs. Then they handed me a sliver of that yummy variety. I was immediately hooked onto something new!! I won't tell you which variety I chose, but make sure you stop by their booth and select your own favorite. They offer three different sizes of apple packages to take home. I Keep in mind, varieties change from week to week as the apples mature, so check back frequently for new apples.

NEW TO THE MARKET! Yes, even this late in the season, we are trying to find new exciting things to keep you coming back each week. **Classic Kettle Corn** will be at the market thru the end of the season offering their great tasting kettle corn. They have been making kettle corn for 12 years and are from Euclid.

Also, **Linda Taft** will be setting up her driftwood and rock art creations. It's a great opportunity to get some of our more artistic vendors at the market, so please welcome her from Pepper Pike.

Finally, there will be a **new sound** at the market this week.

Samantha Fitzpatrick will be entertaining the crowds from 9:30 – 12:30 with her upbeat acoustic guitar music and singing. Please welcome her this week as well.

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 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 under the tab, Newsletters.

Salsa Caponata

From Luciano Scaleria

1 large **eggplant**, cut in 1/2 inch cubes
3 medium green **bell peppers**, cored and diced
5 small **jalapeno peppers**, chopped
6 **plum tomatoes** (or 3 beefsteak), chopped
4 stalks celery, coarsely chopped
3 **cloves garlic**, peeled and finely chopped
1 medium **onion**, coarsely chopped
1/2 cup red wine vinegar
salt and pepper to taste
1/4 cup olive oil

In a large pot heat olive oil. Add the onion and garlic and cook for 1 minute. Add the eggplant, green bell pepper, celery, and jalapeno pepper and cook for 5 minutes. Add tomatoes and vinegar and cook 10 minutes. Make this recipe a day in advance to enhance the complex blend of flavors. Serve at room temperature on slices of French or Italian

Fresh Tomato Salsa

From: Joyce Studen

Winner of the 2007 Salsa Tasting Contest,
3rd place in 2008

8 ripe **tomatoes**, peeled and chopped
3 **banana or bell peppers**, chopped
1-2 **jalapeno or serrano chilies**, chopped
1/2 **red onion**, minced
2 **cloves of garlic**, peeled & mashed with salt to taste
juice of 1 lime
4 TB chopped **cilantro**

Mix all ingredients well. If tomatoes are watery, drain and cook the liquid down, adding it back to the salsa. Refrigerate.

Salsa Verde

From Mexico One Plate at a Time

1/4 teaspoon of salt 8-10 **tomatillos**, husked and rinsed
1 **jalapeno or Serrano chilies** (adjusted to taste)
6 sprigs of **cilantro**, roughly chopped
1/4 **onion** finely chopped (white or red)

Cut the tomatillos and peppers in half and roast cut side down with on a baking sheet about 4" inches below a very hot broiler until slightly blackened and soft. Turn over & cook for a few more minutes if necessary. Cool & transfer to food processor or blender along with juices. Blend to a coarse puree adding a few tablespoons of water if necessary. Add salt to taste. Serve with tortilla chips. This salsa can also be used to top chicken or pork roast. Make as above, add the sauce after browning the chicken or pork & bake until done.

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
1/2 t salt
1/4 t pepper
1 c **fresh basil** chopped
1/4 c crumbled blue Cheese

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.

Apple Crisp

From Jean Wynne

10-12 **apples**,
sliced thin
1/4 cup water
3/4 cup sugar
1/2 cup flour
1 tsp cinnamon
6 TB butter
1/2 tsp salt

Spread sliced apples in baking dish and add water. Combine dry ingredients. Blend butter into dry ingredients with 2 forks or a pastry blender until crumbly. Pour over apples. Bake uncovered at 350 degrees for 1 hour. Serve warm plain or with ice cream. You can substitute peaches or bake with peaches and apples for a great taste.

