

GEAUGA FRESH FARMERS' MARKET

Come and experience all Geauga County has to offer.

OPEN SATURDAYS
May – October 2009
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 18, 2009

Rumor has it that there will be sweet corn on the tables of some of our vendors today. Sweet corn has been surprisingly good at the grocery stores the last few weeks, so we all have high hopes for Geauga County Sweet Corn, which everyone knows is the absolute BEST.

Blueberries continue to be plentiful and the plump blue fruit at the Geauga Fresh Farmers' Market is some of the tastiest ones to be found. It won't be long now until blueberries start sharing the spotlight with peaches. Please enjoy the many blueberry recipes today and take home a quart or two to make some great treats for your family and friends.

Vendor's tables have exploded with variety in recent weeks. Cucumbers, zucchini, onions, potatoes, beets, broccoli, peas, cabbage, cauliflower, all types of lettuce, radishes, spinach, and broccoli are present at the market each week. Seasonal produce varies from week to week, but start looking for more varieties and unique items filling our vendor's tables. Fresh baked goods and crackers, locally raised meat, fresh flowers, fresh eggs, honey, hand-made soaps and lotions, cheese, jams and jellies, herbs and garlic, vegetables, teas, plants, and various craft items are filling the market tents consistently each week.

Kris DuBois, our Market Manager is available weekly at the market booth to answer questions. During the season, if you would like to volunteer, she can always use help with parking, setting up and taking down, preparing the newsletter and operating the market booth. Please call Kris at 440-220-0871 or e-mail her at kdubois1@mac.com if you are interested in helping out. Contact geaugamarket@yahoo.com if you have any other questions or comments.

Chived Oven Fries with Tangy Dairy Dollop

¼ cup plain nonfat yogurt	2 Tbsp sour cream
4 Tbsp chives , finely chopped	1 large garlic clove , minced
1 teas salt	5 Tbsp olive oil
Salt and freshly ground black pepper	5 medium red potatoes

Preheat oven to 400° Whip together yogurt, sour cream & 1 Tbsp of chives. Set aside in refrigerator. In a blender, process garlic, remaining chives, salt, & olive oil until a chunky paste forms. Scrub potatoes and cut into 1/8" thick slices. With pastry brush, or fingertips, coat each potato slice with chive mixture and set on baking sheet, leaving space between slices. When each sheet is filled, salt and pepper to taste, & bake for 20-30 minutes until tender & golden. Serve fries hot with yogurt sauce as a dip. Sprinkle a pinch of chives on yogurt as a garnish. Serves 4.

GEAUGA FRESH FARMERS' MARKET MEMBERS – 2009

Blue Jay Orchard
Chagrin Valley Soap & Craft
Chelsea Flower Garden
Cherrywood Garlic & Herb Farm
Countryside Home Bakery
Dave's Dahlias
Great American Lamb Co.
Herb Thyme
Hershberger Produce
Hershey Montessori School
Hilltop Blueberries
Hot-Kiln Farm
Hummingbird Way
Jack Mountain's Orchard
June Eve's Farm
Luciano's Ristorante
Mackenzie Creamery
Maple Crest Farm
Maplestar Farm
Maple Valley Sugarbush and Farm
Middlefield Original Cheese Coop
Miller's Jams
Novelty Nursery
Ohio Honey
Pawsey Fingers Pet Pastries
Radiant Life
Ridgeview Farm
Rock Valley Run Farm & Greenhouse
SAND Farm LLC
The Sassy Italian
Schultz Fruit Farm
Sirna's Farm and Market
Sleeping Dragon Botanicals
Sugar Me
Terra Bakery
Waxwing Farm

Thanks to South Russell Village Council and Mayor Matt Brett for their continued commitment to the success of the **Gaugua Fresh Farmers' Market**.

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 under the tab, Newsletters.

An old time favorite – with a fruity twist to bread pudding!

Blueberry Bread Pudding

Recipe from: Diana Rattay, About.com

3 cups milk	3 large eggs
5 to 6 cups day-old torn French or Italian bread or rolls	1 cup sugar
1/2 t vanilla extract	¼ t almond extract
2 cups fresh blueberries	½ t lemon zest
	3 T powdered sugar

Heat oven to 350°. Butter an 11- x 7-inch baking dish. Whisk together milk, eggs, sugar, flavorings, and zest. Add the bread and let stand for 10 to 15 minutes. Toss blueberries with powdered sugar then stir into the bread mixture. Pour into the prepared baking dish. Set the baking dish in a larger pan and set in oven. Add about 4 cups of very hot water to the outer pan. Bake for about 1 hour, or until the bread pudding is set and lightly browned on top. (8-10 servings)

Blueberry and Goat Cheese Salad

recipe from US Highbush Blueberry Council

4 cups mixed **salad greens**
 3 to 4 ounces **goat cheese** or other soft cheese
 1 cup fresh **blueberries**
 1/2 cup pecans or walnuts*
 1/4 cup prepared Italian or balsamic dressing
(Try the blueberry Vinaigrette below!)

Arrange greens on four salad plates, dividing evenly. Slice or shape goat cheese to form four rounds; arrange in center of each plate. Sprinkle blueberries and pecans on greens. Drizzle dressing over salads.

YIELD: 4 portions

* To crisp nuts and bring out their full flavor, toast them in a 300° F oven for about 5 minutes.

Blueberry Balsamic Vinegar

Recipe from US Highbush Blueberry Council

4 cups fresh **blueberries**
 1 quart white balsamic vinegar
 1/4 cup sugar
 Zest from 1 lime, green part only, in strips
 1 (3-inch) cinnamon stick

In a large non-reactive saucepan with potato masher or the back of a large spoon, crush blueberries. Add vinegar, sugar, lime zest & cinnamon; bring to a boil. Reduce heat & simmer, covered, 20 minutes. Cool slightly; pour into a large bowl. Cover & refrigerate for 2 days to allow flavors to blend. Place a strainer over a large bowl. In batches, ladle blueberry mixture into strainer; with a large spoon, press out as much liquid as possible; discard solids. Pour vinegar into clean glass bottles or jars. Refrigerate, tightly covered, until ready to use. Use in a favorite salad dressing recipe or the following vinaigrette.

Blueberry Swirl Cheesecake

Recipe from: Blueberry-recipe.com

PUREE:

1 1/2 c. **blueberries**
 1/4 c. sugar
 2 tsp. cornstarch
 1 tbsp. fresh lemon juice

CRUST:

1 c. graham cracker crumbs
 2 tbsp. sugar
 2 tbsp. butter, melted

FILLING:

1 (8 oz.) pkg. cream cheese
 1 c. sugar 1 container (8 oz.) sour cream
 2 tsp. vanilla extract
 4 lg. **eggs**, at room temp.
 2 tbsp. flour

BLUEBERRY PUREE: Combine berries, sugar & cornstarch in saucepan. Bring to boil over medium heat & cook, stirring, 5 minutes. Puree in blender with lemon juice. Cool completely.

CRUST: Preheat oven to 350°. Wrap outside of 9-inch springform pan with heavy-duty foil. Combine crumbs, sugar & butter in bowl; mix well. Press evenly into prepared pan & bake 10 min. Cool.

Beat cream cheese in mixer bowl until light & fluffy. Gradually add sugar & beat until completely smooth. Beat in sour cream & vanilla. At low speed, beat in eggs one at a time, then flour just until blended. Pour batter over crust.

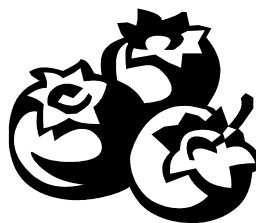
Place pan in larger baking pan. Carefully drizzle blueberry puree over batter. Swirl knife through batter to marbleize. Place on oven rack. Pour boiling water into larger pan 1 inch up side of springform pan. Bake 1 1/4 hours or until just set. Turn oven off; let stand in oven 1 hour. Remove pan from water bath. Remove foil; cool completely. Cover and refrigerate overnight. Remove sides of pan. Makes 12 servings.

Blueberry Vinaigrette

Recipe from US Highbush Blueberry Council

1/4 cup olive oil
 3 tablespoons **Blueberry Balsamic Vinegar**
 1/2 teaspoon salt
 1/8 teaspoon ground black pepper

In a cup, combine olive oil, Blueberry Balsamic Vinegar, salt and pepper. Serve on salad greens tossed with fresh or dried blueberries. Yield: about 1/2 cup



**FRESH BLUEBERRIES
 FEATURED ITEM !**