

GEAUGA FRESH FARMERS' MARKET



Come and experience all Geauga County has to offer.

OPEN SATURDAYS

May - October 22, 2011
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 23, 2011

Have you been on vacation? If you have missed the market for a week or two, you will be surprised at the abundance of produce arriving weekly at our market. Peaches arrived last week in addition to many varieties of summer squash and beans. Blueberries continue to be plentiful, and rumor has it, early corn will be arriving this week. It has been said that corn will be at the market for a longer period of time this year. The reason for this is the late April and May rains. Our farmers had a much more diverse planting times based on when they could finally make it out into their wet fields to plant. As a result, corn availability will be longer, but not every vendor will have it at once.

Raspberries, broccoli, kohlrabi, cucumbers, hot house tomatoes, several types of squash including zucchini, yellow, and patty pan squash, napa cabbage, swiss chard, onions, pickles, and even beans and beets. The produce is arriving in larger quantities now, and I am sure as a customer, you will find something to bring to your dinner table tonight. In addition to produce, hanging baskets, flowering plants, and our more consistent products like honey, maple syrup, pickles, peanut and almond butter, cut flowers, grass-fed beef, angus beef, sausage, lamb, eggs, various bottled sauces and hand-made pasta, fresh baked goods, hand-made soap and lotions, cheese, jams and jellies, teas, and home-made craft items will also be available.

TODAY AT THE MARKET: One Dollar Hat Band will be back with their folk music. Entertaining the crowd with their tunes will help you enjoy what the market has to offer as we move onto our exciting peak season. Make sure you welcome them back!

Are you going to win our next Gift Basket? You can't win, if you don't stop by our market booth to enter to win our second Gift Basket of the season. In honor of our 10th anniversary, we are giving away two market baskets filled with great merchandise from our market. Barbara Metzger from Aurora won the drawing on July 9th. You could win our next basket - picked on July 30th. Stop by the Farmers Market Booth and enter to win. You do not need to be present to win, but you must be able to pick up the basket between noon and 1pm on July 30th.

GEAUGA FRESH FARMERS' MARKET MEMBERS - 2011

All the Above Farm
Bake My Day
Beecology
Blue Jay Orchard
Cake Kisses
Chelsea Flower Garden
Cibo Homemade Pasta
Classic Kettle Corn
Countryside Home Bakery
Endeavor Farm
Great American Lamb Co.
Great Lakes Growers
Herb Thyme
Hershberger Produce
Hot-Kiln Farm
Jack Mountain's Farm
Jarz and Barz Ltd.
JLynn Creations
LJL Farm
Luciano's Ristorante
Mackenzie Creamery
Maple Crest Farm
Maplestar Farm
Maple Valley Sugarbush and Farm CSA
Mayfield Road Creamery
Middlefield Original Cheese Coop
Miller's Jams
Ohio Farm Direct
Ohio Honey
Paul Dixey Flowers
Pheasant Valley Farm
Quinn and Quinn
Radiant Life
Ridgeview Farm
Rock Valley Run CSA Farm & Greenhouse
SAND Farm LLC
Schultz Fruit Farm
Sirna's Farm and Market
Sleeping Dragon Botanicals
Sugar Me
Washington Square Chiropractic Clinic

Need to contact the market? The Geauga Fresh Farmers' Market Manager is Cheryl Hammon and can be reached at 440-474-9885 or e-mail her at Cheryl@geaugafarmersmarket.com. Looking for parking help, event assistance, and able to answer your market questions.

Teriyaki Pork Chops with Blueberry-Ginger Relish

Recipe from: Eating Well

4 bone-in center-cut **pork chops** (about 1¾ lbs) trimmed of fat
3 tablespoons reduced-sodium soy sauce
2 tablespoons dry sherry
2 **cloves garlic**, crushed
1 teaspoon brown sugar
¼ teaspoon **crushed red pepper**
1 cup **fresh blueberries**, coarsely chopped
1 **shallot**, chopped
1 serrano chile, seeded and minced
1 tablespoon **chopped fresh cilantro**
1 tablespoon lime juice
1 teaspoon minced **fresh ginger**
1/4 teaspoon salt

To marinate: Place pork chops in a large sealable plastic bag. Whisk soy sauce, sherry, garlic, brown sugar & crushed red pepper in a small bowl. Add marinade to bag, seal, & turn to coat. Marinate in refrigerator for at least 2 hours or overnight. To prepare relish: About 20 minutes before grilling, combine blueberries, shallot, chile, cilantro, lime juice, ginger & salt in small bowl. Preheat grill to high. Remove pork chops from marinade (discard marinade). Grill chops 3 to 5 minutes per side. Let rest for 5 minutes before serving with relish.

Ingredient Note: The "cooking sherry" sold in many supermarkets can be surprisingly high in sodium. Use dry sherry, sold with other fortified wines in your wine or liquor store.

Stuffed Pattypan Squash

Recipe from: Allrecipes.com

6 **pattypan squash**, stem & blossom removed
6 slices bacon
1/2 cup diced **onion**
1 1/2 cups soft bread crumbs
1/4 cup freshly grated Parmesan cheese
salt & pepper to taste

Preheat oven to 350F. Bring 1" of water to boil in saucepan over medium-high heat. Add squash, cover, & cook for 10 min, or until fork can pierce stem with little resistance. Drain & slice off top stem. Use melon baller to carefully scoop out centers. Reserve all bits of squash. Place bacon in large, deep skillet. Cook over medium high heat until evenly brown. Remove bacon to paper towels, & set aside. Saute onion in bacon drippings. Chop reserved squash & saute with onion for 1 min. Remove skillet from heat, & stir in breadcrumbs. Crumble bacon, & stir into stuffing along with the Parmesan cheese. Season to taste with salt & pepper. Stuff each squash to overflowing with mixture, & place in baking dish. Cover loosely with aluminum foil. Bake 15 minutes in preheated oven, or until squash are heated through.

Texas Peach Cobbler

Recipe from: Pickyourownpeaches.com

½ cup (1 stick) unsalted butter
1 cup granulated sugar
1 cup all purpose flour
1 teaspoon cinnamon
1 Tbsp. baking powder
¾ cup milk (low-fat or non-fat are fine)
3 cups sliced **fresh peaches**, skins left on
½ cup firmly packed brown sugar

Preheat oven to 350°F. Melt the butter in a medium sauté pan over medium-high heat until it bubbles and turns golden-brown. Pour the butter into an 8-inch square baking dish. In a medium bowl, stir together the sugar, flour, baking powder, cinnamon and milk.

Pour the batter on top of the melted butter. Do not stir. Without mixing, arrange the peaches evenly on top of the batter. Evenly sprinkle the brown sugar over the cobbler. Bake the cobbler for 40 to 45 minutes, until the top turns golden brown. The batter will migrate from the bottom of the pan to cover the peach slices partially.

Chicken and Blueberry Pasta Salad

Recipe from: Eating Well

1 lb boneless, skinless chicken breast, trimmed of fat
8 ounces whole-wheat fusilli or radiatore
3 tablespoons extra-virgin olive oil
1 **large shallot**, thinly sliced
1/3 cup reduced-sodium chicken broth
1/3 cup crumbled **feta cheese**
3 tablespoons lime juice
1 cup **fresh blueberries**
1 tablespoon chopped **fresh thyme**
1 teaspoon freshly grated lime zest
1/4 teaspoon salt

Place chicken in a skillet or saucepan & add enough water to cover; bring to a boil. Cover, reduce heat to low and simmer gently until cooked through & no longer pink in the middle, 10 to 12 minutes. Transfer the chicken to a cutting board to cool. Shred into bite-size strips. Bring a large pot of water to a boil. Cook pasta until just tender, about 9 minutes or according to package directions. Drain. Place in a large bowl. Meanwhile, place oil and shallot in a small skillet & cook over medium-low heat, stirring occasionally, until softened & just beginning to brown, 2 to 5 minutes. Add broth, feta & lime juice & cook, stirring occasionally, until the feta begins to melt, 1 to 2 minutes. Add the chicken to the bowl with the pasta. Add the dressing, blueberries, thyme, lime zest & salt & toss until combined.