

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>



OCTOBER 2, 2010

Who forgot to tell Mother Nature that after summer is a season called Fall? I turned the calendar to October, and didn't expect it to be bitter cold. Let's hope we still have some warm sunny days ahead. Many of our vendors are getting ready for fall festivals and fall harvest parties at their own farms. Check at your favorite vendors' tables for information concerning their specific activities. Please support them with your participation at their activities.

Make the best of the day 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.

Next week will be our last full market day of the year and so as we say goodbye to the ninth season of the Geauga Fresh Farmers Market, we would like to extend a huge thank you to everyone who made the market such a huge success. The market is run using volunteers for tasks such as parking, setting up, preparing the newsletter, and operating the market booth. It is with the devoted help of these volunteers that we can provide you a consistent and exciting market each week.

We would like to take this opportunity to thank **Mayor Matt Brett** and the staff of the **South Russell Village** for their support all summer; **Carey Shoemaker** for his continuous parking support all season; volunteers **Marty Wynne, Tara Broderick, and Joe Constant** for additional parking support during peak season weeks, volunteers **Jean Wynne** and **Kathleen Constant** for assistance during special events and paperwork; **Valarie Mariola** for the weekly newsletter, and guest chef **Matthew Anderson**.

Farmers Market Board of Directors

Brandon Smith, SAND Farm LLC
Matt Brett, South Russell Mayor, Vice-Chair
Kathleen Constant, Treasurer
Jean Wynne, Secretary
Valarie Mariola, Newsletter
Tara Broderick, Volunteer

Mary Evans, Blue Jay Orchard
Anne Sirna, Sirna's Farm & Market
Kevin Anderson, Sleeping Dragon Botanicals
Courtney McLeod, Herb Thyme
Scott Stack, Greenstick Farm
Cheryl Hammon, Market Manager



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

Wow What a Year!

As we began the year, we were tasked with finding a new market manager. **Cheryl Hammon** filled that position shortly after January 2010. The Board was preparing for a year in transition. However, Cheryl hit the ground running. She quickly provided a new perspective and some creative ideas to our market with her experience as the Lake Farm Parks market manager. It has been a true pleasure to have Cheryl on board. Please stop by and congratulate her on a well done season. We all can't wait for what is planned for next year. Make sure you stop back and see!

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.

Grilled Sausage and Vegetable Pasta

1 16 oz pkg penne pasta
 1 **red bell pepper**, cut into strips
 1 **zucchini**, cut in half lengthwise and sliced
 ½ **red onion**, thickly sliced
 1 T olive oil
 salt and ground black pepper
 4 hot or mild **Italian Sausages**
 ¼ cup olive oil
 1 T Italian salad dressing
 1 t **crushed garlic**
 Shredded Parmesan cheese

Cook pasta, drain and set aside. In a large bowl toss zucchini, bell pepper, yellow squash, and onion in 1 T olive oil. Season to taste with salt & pepper. Grill sausage & vegetables on grill, turning often. Vegetables should be soft but crunchy. Remove vegetables & sausage from grill. Slice sausage diagonally. In large bowl, combine sliced sausage, vegetables & pasta. In small bowl, stir together remaining oil, salad dressing mixes & garlic. Pour over pasta and toss. Serve hot with Parmesan cheese. Makes 6 servings.

Broccoli-Potato Soup with Greens

Recipe from Jill Lust

2 **medium red potatoes**, chopped
 1 14oz can chicken broth
 3 cups **broccoli florets**
 2 cups milk
 3 T flour
 2 c smoked Gouda cheese, shredded
 2 c **winter greens** (curly endive, chicory, romaine, escarole, or spinach)

In large saucepan, combine potatoes and broth. Bring to boil; reduce heat; simmer covered 8 min. Mash slightly. Add broccoli & milk; simmer. In medium bowl toss flour with cheese; gradually add to soup, stirring cheese until melted. Season with black pepper to taste. Top with greens and additional cheese if desired.

Zesty Fried Green Tomatoes

Recipe from Gladys Gibbs

4 **green tomatoes**, sliced ¼"
 Salt
 2 **eggs**
 ½ c corn meal
 ½ c grated Parmesan cheese
 ¼ to ½ cup olive oil
 3 T flour
 ½ t garlic salt
 ½ t ground ginger
 ½ t dried oregano
 1/8 t crushed red pepper flakes

Sprinkle both sides of tomato with salt; let stand 10 min. In shallow bowl, beat eggs. In another bowl, combine cornmeal, cheese, flour, & seasoning. Pat tomatoes dry, dip in eggs, then coat in mixture. In a large skillet, heat ¼ c oil over medium heat. Fry tomatoes for 3-4 minutes on each side until golden brown, adding more oil as needed. Drain tomatoes on paper towels. Serve warm.

Stuffed Hot Peppers

By Nick Divoky of Maple Valley Sugarbush & Farm's

Sweet or Hot Peppers (Nick likes Hot Hungarian Wax Peppers)
 Cream Cheese
 Sour Cream
 Stuffing mixture seasoned to taste
 (i.e.: baked beans, taco meat, ground sausage or plain ground beef)

Slit one side of the pepper open & remove seeds. Stuff with your mixture and top with cream cheese. Bake in oven 400 degrees for 20 minutes or until peppers look toasted. Serve with a dollop of sour cream on the side.

Cream of Radish Soup

St Paul Minnesota's Farmers Market

4-6 cups **radishes**, sliced
 1 cup **onion**, chopped
 2 tbsp. butter or margarine
 3 tbsp. all-purpose flour
 2 tbsp. butter or margarine
 3 cups lowfat milk, warm
 2 tsp. salt
 1/4 tsp. black pepper
 1 tsp. ground nutmeg

In a skillet, sauté onions & radishes in 2 T butter or margarine until both are limp. Put vegetables in blender and process until smooth. In medium pot, melt 2 T butter or margarine, stir in flour, and cook over low heat, stirring constantly for 2 min. Add milk all at once and bring to a boil, stirring. Reduce heat and stir until thickened. Add vegetables, salt, pepper and nutmeg. The soup will be pink in color. Makes 6 servings.

