

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>



AUGUST 8, 2009

The annual **Tomato Tasting Contest** will be **August 29th** this year, so mark your calendars and start thinking about which variety you may bring to the market for tasting. In addition, the annual **Salsa Tasting Contest** will be held on **September 12th**. Each year we are always blessed with unique flavors of salsa in addition to the traditional tomato salsa. Previous varieties have included tomatillas, corn, peach, watermelon, and pumpkin. So start combining ingredients and begin searching for that perfect salsa recipe to share with your neighbors and fellow vendors this year.

Have you had an opportunity to taste the Geauga County Sweet Corn yet? Make sure you pick up some ears today to add to your market basket. In addition to RED tomatoes are starting to show up on some vendors tables in addition to corn, blueberries and peaches. Vendor's tables are exploding with new varieties of produce each week. Cucumbers, green beans, zucchini, onions, potatoes, beets, broccoli, cabbage, cauliflower, all types of lettuce, radishes, spinach, and herbs are present at the market. Seasonal produce varies from week to week, but expect to find 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 consistently filling the market tents.

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.

Grilled Vegetables with Lemon, Thyme, and Mustard Basting Sauce

Jean Wynne, South Russell

1/2 cup (1 stick) butter, diced
1/3 cup chopped shallots
1/4 cup olive oil
3 tablespoons Dijon mustard
2 tablespoons fresh lemon juice
2 tablespoons chopped fresh thyme
1 tablespoon grated lemon peel

Vegetables for Grilling
Corn, bell peppers, eggplant,
Zucchini, carrots, onions –
Slice 1/2" thick round or lengthwise

Combine all ingredients for sauce in saucepan. Whisk over medium heat until sauce is well blended. Season to taste with salt and pepper. (Can be made 3 hours ahead.) Cool. (Whisk over low heat to rewarm before using.) Gather vegetables, slice, & brush with sauce & grill until lightly charred. Season with salt and pepper. Brush with additional sauce while grilling if desired or use remaining sauce for dipping. Arrange all the vegetables on a platter & garnish with lemon wedges.

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 **Geauga 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.

Corn Pancakes

Serve these as a side dish with grilled meats and chicken; top it with some fresh vine ripe salsa & sour cream!

3/4 cup all purpose flour
1/2 cup coarse cornmeal
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1 teaspoon salt
2 teaspoons sugar
1 1/3 cups buttermilk
2 tablespoons melted butter
1 fresh **egg**, beaten
3/4 cup fresh **corn kernels**, pureed
3/4 cup fresh **corn kernels**, whole
1 onion, white part only, sliced thin

Measure all the dry ingredients into a bowl. In a large bowl, whisk together the buttermilk, butter & egg. Add the dry ingredients to the liquid & mix well. Add corn & onions. Heat a non-stick skillet or griddle over medium high heat. Using a small ladle, form 3-inch cakes & cook until golden brown, about 2 to 3 min on each side. Serve warm. Makes about 2 dozen.

Grilled Eggplant Panini Sandwich

Recipe from: *Eating Well.com* Makes 4 servings

2 tablespoons reduced-fat mayonnaise
2 tablespoons chopped **fresh basil**
2 tablespoons extra virgin olive oil, divided
8 1/2-inch slices **eggplant**
1/2 teaspoon garlic salt
8 slices **whole-grain country bread**
8 thin slices fresh mozzarella cheese
1/3 cup sliced roasted **red peppers**
4 thin slices **red onion**

Preheat grill to medium-high. Combine mayonnaise & basil in a small bowl. Using 1 tablespoon oil, lightly brush both sides of eggplant & sprinkle each slice with garlic salt. With the remaining 1 tablespoon oil, brush one side of each slice of bread. Grill the eggplant for 6 minutes, turn with a spatula, top with cheese, & continue grilling until the cheese is melted & eggplant is tender, about 4 minutes more. Toast the bread on the grill, 1 to 2 minutes per side. To assemble sandwiches: Spread basil mayonnaise on four slices of bread. Top with the cheesy eggplant, red peppers, onion & remaining slices of bread. Cut in half & serve warm.

Peach Salsa

5-6 peaches, peeled & chopped
1/2 lg sweet onion, minced
1/2 green pepper, minced
1-1 1/2 sm jalapeno pepper, minced
1/4 to 1/2 tsp. cumin powder
1/4 tsp. cayenne powder

Combine all ingredients well, refrigerate and serve.

Doubly Sweet Corn Tarte *Recipe from Sunday Supper*

Makes one 10" tarte or four 4" tartes. This recipe uses a large quantity of corn. Try it when corn is abundant & fresh. The technique is a bit unusual. Raw corn kernels are cut off the cob and put through a juicer to extract the "corn milk", then cooked to a thick custard. The custard is combined with fresh whole corn kernels as the filling for a tarte. Juicing the corn kernels is admittedly time-consuming & messy, but definitely worth the effort. Don't try this without a juicer! The tarte can be garnished with fresh cherry tomatoes or dressed up with seasoned lobster, crab meat or shrimp.

Cornmeal Pastry Crust:

1 3/4 cups unbleached flour
1/2 cups fine grit corn meal
1/4 cup Crisco, cut into cubes
1/2 cup chilled, unsalted butter cubed
1 tsp salt
6 TBS ice cold water

Mix the first 5 ingredients in a mixer or with the back of a fork until crumbly. (Do not overwork the dough.) Gradually add water & mix until the water has been absorbed evenly. Flatten dough into a round disk, wrap tightly in plastic wrap & refrigerate 1 hr or more. Preheat oven to 425°. Roll out dough for a 10" tarte & fit it into a French-style tarte ring (i.e. with fluted straight sides & removable bottom) Gently mold aluminum foil over the unbaked shell, easing the foil onto the bottom & up the sides of the entire shell. Fill the unbaked, foil-covered tarte shell with heavy beans or marbles. (This keeps the sides upright until they are baked enough to stand up on their own.) Bake the shell for 10 min & remove the foil (with beans). Prick the bottom with a fork in several places, & bake for an additional 10-15 minutes until the shell is golden brown. Remove from the oven. Remove the outer ring & cool.

Corn Filling:

8 ears of **corn**
1 **egg**
1/2 cup crème fraîche or
1/4 cup heavy cream
Salt and pepper to taste

Husk 8 ears of corn. Then carefully cut the kernels off each ear. Reserve the kernels from 2 ears and put the remaining kernels through a juicer. You should yield about 2 cups of corn milk. Slowly heat the corn milk in a saucepan, stirring continuously. It will soon begin to thicken. Continue to cook until it has reached the consistency of a thick custard. Remove from heat and cool. When cool, mix in egg & cream. Salt and pepper to taste. Stir in the fresh whole corn kernels. Fill the partially baked pastry shell and bake in a 375° oven for about 30-35 minutes or until the surface begins to turn golden brown. The tarte can be served directly from the oven or at room temperature. Garnish with red and yellow cherry tomatoes cut in half and lightly seasoned with olive oil, sea salt and finely chopped thyme or dill. If you are using lobster or crab meat, dress it in the same way and put a spoonful over each slice.