

# 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>



**SEPTEMBER 12, 2009**

Geauga Fresh Farmers' Market  
**Annual Tomato Tasting Contest**  
**TODAY**

10:00am – 12:00noon

**Next week - September 19<sup>th</sup>**  
**Salsa Tasting Contest**



The Annual Tomato Tasting Contest will be held today. Join your neighbors to taste the many varieties of tomatoes entered by customers and vendors. The market booth is where to cast your vote for your favorite! Watch for the results to be published here next week.

Next week, vendors and customers are encouraged to enter their favorite salsa whether it's hot, sweet, cooked, or fresh made from zucchini, cucumber, eggplant, tomatillo, peach, tomato, or watermelon. Years past have even brought pumpkin salsa! **Bring a pint of your favorite home-made salsa to the market booth** between 9:30 and 10:00AM. **Tasting begins just after 10:00am on September 19<sup>th</sup>.**

Seasonal produce varies from week to week, but you will continue to find many 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.

**MORE than 10 reasons to shop at the**  
**Geauga Fresh Farmers' Market**

- Freshness
- Great flavor
- Supports GEAUGA farms
- Higher nutrient content
- Locally grown
- Great taste
- Seasonal produce
- Protects the environment
- Variety
- Confidence knowing where your food is grown
- Community Involvement
- Social Gathering

**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

The Geauga Fresh Farmers' Market is a non-profit organization with a market manager and a volunteer Board of Directors. Please call Kris DuBois at 440-220-0871 or e-mail her at [kdubois1@mac.com](mailto:kdubois1@mac.com) if you are interested in being a board member, helping out with parking and events or in the production of the newsletter.

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](http://www.geaugafarmersmarket.com) under the tab, Newsletters.

### Zucchini Potatoes Twice Baked

*From Thatismyhome.com* 6 servings

3 large baking **potatoes** (about 3/4 pound each)  
3 cups shredded **zucchini**  
1 medium **onion**, chopped  
2 tablespoons butter, divided  
1/2 cup sour cream  
3/4 to 1 teaspoon salt  
1/8 to 1/4 teaspoon pepper  
1/2 cup shredded cheddar cheese

Scrub and pierce potatoes. Bake at 400° for 50-75 minutes or until tender. Cool until easy to handle. Reduce heat to 350°. In a large skillet, sauté zucchini and onion in 1 tablespoon butter until tender. Drain and set aside.

Scoop out the potato pulp, leaving a thin shell; place pulp in a bowl and mash. Add the sour cream, salt, pepper and remaining butter; mash. Stir in zucchini mixture. Spoon into potato shells. Sprinkle with cheese.

Place on a baking sheet. Bake at 20-25 minutes or until heated through and cheese is melted.

### Fresh Corn-Rice Salad

*From Better Homes & Garden*

4 ears **fresh corn**  
1 1/2 c cooked rice, cooled  
1 pt **cherry tomatoes**, halved  
1 c fresh **arugula**  
1 sm **red onion**, cut in thin wedges  
1 **jalapeno pepper**, thinly sliced  
2 T red wine vinegar  
2 T olive oil

Cook corn in salted, boiling water for 3 min. Remove from water, let cool. Cut corn from cob in planks. Combine cooked rice, tomatoes, arugula, onion, and pepper. Transfer to serving bowl, top with corn. Drizzle with vinegar and olive oil. Season with salt and pepper to taste.

### 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.

### Herbed Garden Couscous

*From Cammie Sorenson*

1 c couscous  
2 c **cherry tomatoes**, halved  
1 **cucumber**, chopped  
1 med **green pepper**, chopped  
1/2 c snipped **chives**  
1/4 c snipped **Italian parsley**  
1/4 c snipped **mint**  
1/4 c snipped **oregano**  
1/3 c balsamic vinegar  
1/3 c olive oil  
2 t sugar  
1/2 c crumbled feta cheese  
1/2 c chopped walnuts, toasted  
1/2 t salt  
1/4 t pepper

Cook couscous according to package directions, fluff with fork. In a large bowl, combine tomatoes, cucumber, pepper, chives, parsley, mint, & oregano. Fold in couscous. In a small bowl whisk together vinegar, olive oil, sugar, salt, & pepper. Pour couscous mix & toss to combine. Chill up to 24 hrs. To serve top with feta cheese & walnuts.

### 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.

### Basic Meat Marinade

2 cloves of minced **garlic**  
1/4 c Olive Oil  
2 T. Balsamic or Wine Vinegar  
2 T. Soy Sauce or Worcestershire Sauce  
1/4 Cup Sherry or dry wine or beer  
freshly ground pepper

Mix all ingredients, generously brush onto steaks and let stand for a couple of hours before grilling.