

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 26, 2009

Have you been to the market the last two weeks? We enjoyed a great tomato tasting contest on September 12th, followed by an exciting salsa contest last week.

Two winners were voted and selected by our vendors for the salsa contest. First place in the best mild salsa category went to **Allison Johnson**, a Bainbridge resident and **regular customer of the Geauga Fresh Farmers Market**. She provided a tasty **Roma Tomato Salsa**. For those of you who like it spicy, First place in the hot salsa category went to **Luciano Scalera** of **Luciono's Restoranté** in Bainbridge for his **Cinderella Squash Salsa**. Congratulations to both for a job well done, and thank you to all those that supplied salsa for tasting.

Expect the market to continue to be plentiful with produce right up until we close. In addition fresh baked goods and crackers, locally raised meat, fresh flowers, fresh eggs, honey, hand-made soaps and locations, cheese, jams and jellies, herbs and garlic, vegetables, teas, plants, and various craft items continue to fill the market tents each week. Now is a great time to check with your local farm to see if they are having a fall festival. **Ridgeview Farm's Fall Fun weekends** as well as **Sirna's Farm and Market Fall Festival** are both very popular. Get out and see what these amazing people do on their land.

A special thank you to
The South Russell Village Council and
Mayor Matt Brett
for their continued commitment to the success of the
Gaugua Fresh Farmers Market!

HELP WANTED!

Do you share the passion for providing farm fresh produce and products ?
Are you looking to support and advance local agriculture?

We are looking for a market manager! You will have the opportunity to work with vendors and the Geauga Fresh Farmers' Market Board to help plan the market. This year round, part time commitment includes recruitment, advertisement, marketing, management, as well as operating the market during the season (May – October) from 8am – 2pm each Saturday. For more information, e-mail geaugamarket@yahoo.com or brandon7098@yahoo.com or talk with Brandon Smith at the GFFM Sand Farm Vendor Booth.

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

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.

Apple Crisp

1 cup all-purpose flour
 3/4 cup rolled oats
 1 cup packed brown sugar
 1 teaspoon ground cinnamon
 1/2 cup butter, softened
 4 cups chopped peeled **apples**
 1 cup sugar
 2 tablespoons cornstarch
 1 cup water
 1 teaspoon vanilla extract
 Vanilla ice cream, optional

In a bowl, combine first four ingredients. Cut in butter until crumbly. Press half into a greased 2-1/2-qt. baking dish or a 9-in. square baking pan. Cover with apples. In a saucepan, combine sugar, cornstarch, water & vanilla; cook & stir until thick and clear. Pour over apples. Sprinkle with remaining crumb mixture. Bake at 350° for about 1 hour or until the apples are tender. Serve warm, with ice cream if desired. **Yield:** 8 servings.

Spicy Brussels Sprouts and Carrots

Recipe from: Barbara Ferster

3/4 cup fresh Brussels sprouts, halved
 3/4 cup sliced carrots
 1/2 cup water
 1/4 cup mayonnaise
 2 teas prepared horseradish
 1 Tbsp finely chopped onion
 1/8 teaspoon salt
 Dash pepper
 1/4 cup soft bread crumbs
 1 1/2 teas butter, melted
 Minced fresh parsley

In a small saucepan, combine the first three ingredients. Bring to a boil. Cover and cook for 6-7 minutes or until crisp-tender; drain, reserving 1 tablespoon cooking liquid. In a bowl, combine the mayonnaise, horseradish, onion, salt, pepper and reserved cooking liquid; mix well. Add the sprouts and carrot; toss to coat.

Transfer to a greased 2-cup baking dish. Combine bread crumbs and butter; sprinkle on top. Bake, uncovered, at 350 degrees F for 11-13 minutes or until lightly browned. Sprinkle with parsley.

Pumpkin Chiffon Pie

3 **egg** yolks
 1/2 cup white sugar
 1 1/4 cups canned pumpkin
 1/2 cup milk
 1/2 teaspoon salt
 1/2 teaspoon ground ginger
 1/2 teaspoon ground cinnamon
 1/2 teaspoon ground nutmeg
 1 (.25 ounce) pkg unflavored gelatin
 1/4 cup cold water
 3 **egg whites**, stiffly beaten
 1/2 cup white sugar
 1 (9 inch) pie crust, baked

Beat egg yolks. Add 1/2 cup sugar, then pumpkin, milk, salt and spices. Cook in double boiler until thick. Soften gelatin in cold water, then stir into hot mixture. Beat whites to soft peaks, and gradually pour in 1/2 cup sugar. Continue whipping to medium-stiff peaks. Fold into the pumpkin mixture. Pour into cooled pie shell and chill. ENJOY!

Pumpkin "Lasagna"

Recipe from: Ditty's Sunday Supper

Don't look for pasta in this dish – the "lasagna" in this recipe is roasted pumpkin slices. We served this dish immediately from the oven and we had the leftovers the next day. It's tastier served the next day, after the pumpkin has absorbed the tomato, walnut and cheese flavors and the layers have had time to set after baking.

1 small whole pumpkin	2 cups light tomato sauce seasoned with Herbes de Provence
1 cup grated asiago or fontina cheese	1 cup toasted walnuts, coarsely chopped
2 Italian sausages (optional)	4 cloves garlic , peeled
1/2 cup dried bread cubes	1/3 cup fresh parsley

Roasting the Pumpkin Cut the pumpkin in half lengthwise & remove the seeds & stringy center. Place the cut side down on a flat roasting pan that has been covered with parchment paper or aluminum foil. Roast in a 350° oven for 45-60 minutes. Remove from the oven and turn the halves over to allow steam to escape. When cool, carefully remove the outer skin and cut each half into several 1/2" slices. Try to keep slices intact. Don't worry if they fall apart. They won't be seen in the final assembly. **Seasoned Breadcrumbs** In a food processor, pulverize the bread cubes to make crumbs. Add the parsley & garlic cloves & continue to process until even in texture. **Other Preparations:** Toast walnuts on a flat baking sheet in a 400° oven until golden brown. Watch closely, as they will burn quickly. Remove sausage meat from the casing & sauté until brown. Break up large pieces. Heat tomato sauce. **Assembly** Oil a deep, straight-sided gratin dish. Arrange an even layer of pumpkin slices in the gratin dish, closely fitted to cover the bottom. Over the pumpkin layer spread a few TBS cooked sausage meat (optional), about 1/2 cup tomato sauce, a few TBS of seasoned breadcrumbs, & the same amount of grated cheese & toasted walnuts. Add another layer of pumpkin & the same sequence of other ingredients. Proceed to build the layers until all the ingredients have been used up. (A typical gratin dish should hold 3 layers of pumpkin). End with a topping of seasoned breadcrumbs. **Baking and Serving** Bake in a 350° oven for about 45 minutes. The "lasagna" can be served immediately, but for better flavor, cool the cooked "lasagna" & refrigerate overnight. Serve reheated the next day. Serve with a tossed green salad and a hearty burgundy.