

# 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 9, 2011

Blueberries are arriving. Last week raspberries were available. I served the ones I had as a topping on double layer chocolate whip cream cake with chocolate shavings. They were terrific. I have high hopes for the blueberries as well this year. Also available are cucumbers, tomatoes, kohlrabi.

Did you enjoy the sounds of the One Dollar Hat Band? They provided some great folk music for the market last week and will be returning again on July 23<sup>rd</sup>. Make sure you visit and welcome them back.

For those observant customers, you may have noticed we have a new crew in the parking lot. Gus Gosselin and crew is providing parking assistance throughout the summer. Gus is a web designer in Chesterland and enjoys helping in the community as he is a volunteer at the West Geauga Rec Council. Gus and his two sons Louis and Gus Junior will be helping you get a parking spot as the busy produce season gets into full swing.

## TODAY AT THE MARKET!

ENTER for a chance to win the FIRST GEAUGA FRESH FARMERS MARKET - 10<sup>th</sup> ANNIVERSARY GIFT BASKET. The basket winner will be selected from all entries made last week and this week. You don't need to be present to win, but once the winner is picked, you need to be available to pick up the basket between noon and 1pm.

Also available this week will be hanging baskets, flowering plants, and those products that aren't so dependent on the weather 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.

Have you had a chance to notice some of the beautiful lilies being sold by Paul Dixey Flowers? The wide range of colors are simply beautiful and a bouquet of them would look great on your dinner table tonight. Bring the outdoors in and share that special beauty with your dinner guests tonight.

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](mailto:Cheryl@geaugafarmersmarket.com). Looking for parking help, event assistance, and able to answer your market questions.



## 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

### **Blueberry Nut Bread**

*Recipe from Mr. Food*

- 1 pint **blueberries**, rinsed but not dried
- 3 cups plus 3 tablespoons whole wheat flour, divided
- 2 cups sugar
- 1 cup chopped pecans
- 1 cup vegetable oil
- $\frac{1}{2}$  cup water
- 4 **eggs**
- 1 teaspoon baking soda
- 1 teaspoon ground cinnamon
- 1 teaspoon salt

Preheat oven to 350 degrees F. Coat two 9" x 5" loaf pans with cooking spray. In a medium bowl, combine damp blueberries and 3 tablespoons flour; toss to coat evenly.

In a large bowl, combine remaining ingredients; mix well. Carefully stir in coated blueberries then spoon mixture into prepared loaf pans.

Bake 55 to 60 minutes, or until a toothpick inserted in center comes out clean. Allow to cool slightly then remove to a wire rack to cool completely. Serve, or cover until ready to serve.

### **KOHLRABI & APPLE SLAW with CREAMY COLESLAW DRESSING**

*Recipe from: Veggie Adventure*

#### DRESSING

- $\frac{1}{4}$  cup cream
- 1 tablespoon fresh lemon juice
- $\frac{1}{2}$  tablespoon good mustard
- $\frac{1}{2}$  teaspoon sugar
- Salt & pepper to taste - go easy here
- Fresh mint, chopped

- 1 pound fresh kohlrabi, trimmed, peeled, grated or cut into batons with a Benriner
- 2 apples, peeled, grated or cut into batons (try to keep equivalent volumes of kohlrabi:apple)

Whisk cream into light pillows - this takes a minute or so, no need to get out a mixer. Stir in remaining dressing ingredients, then the kohlrabi and apple. Serve immediately.

### **Rigatoni & Grilled Vegetables**

*Recipe from: Farmers Market Vegetarian*

- 3 cups uncooked rigatoni
- 1 lb eggplant, peeled, cut into  $\frac{1}{4}$  inch cubes
- 1 medium zucchini, cut into  $\frac{1}{4}$  inch cubes
- 1 medium red bell pepper, cut into 1 inch pieces
- 1 coarsely chopped medium onion
- 1 tablespoon chopped fresh rosemary
- 1 teaspoon grated lemon peel
- 1 garlic clove, minced
- $\frac{1}{2}$  teaspoon salt
- $\frac{1}{4}$  teaspoon ground black pepper
- 3 Tablespoons olive oil
- 1 tablespoon lemon juice
- 2 italian plum tomatoes, seeded
- 4 oz shredded gouda cheese

In a large saucepan or dutch oven, cook rigatoni to desired doneness. Drain and return to saucepan. Cover to keep warm. Heat grill in meantime. In large bowl combine eggplant, zucchini, bell pepper, onion. Add rosemary, lemon peel, garlic, salt, pepper, oil, lemon juice; toss to coat. With heavy duty foil, make a pouch with vegetables inside. Wrap securely allowing room for expansion. Place package on grill over medium high heat, cooking 8-10 minutes turning once and adding tomatoes after turning. Open package carefully allowing steam to escape. Add hot cooked vegetables to rigatoni, gently toss to mix. Sprinkle with cheese. Garnish with additional rosemary if desired.

### **Crusty Blueberry Cobbler**

*Recipe from Mr. Food*

- 3 cups **fresh blueberries**
- 2 teaspoons lemon juice
- $\frac{1}{2}$  teaspoon vanilla extract
- 1  $\frac{1}{2}$  cups biscuit baking mix
- $\frac{3}{4}$  cup sugar
- $\frac{1}{2}$  teaspoon ground cinnamon
- $\frac{1}{4}$  cup ( $\frac{1}{2}$  stick) butter for dotting

Preheat oven to 350 degrees F. In a large bowl, toss together blueberries, lemon juice, and vanilla. Spoon mixture into a buttered 8-inch square baking pan. In a medium bowl, combine biscuit baking mix, sugar, and cinnamon. Sprinkle over blueberry mixture then dot with butter. Bake 45 to 55 minutes, or until just crispy.

