

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 16, 2011

Blueberries are here! In addition to raspberries, broccoli, kohlrabi, cucumbers, hot house tomatoes, several types of squash including zucchini, yellow, and patty pan squash, napa cabbage, swiss chard, onions, pickles, and even a few beans. The produce is arriving in larger quantities now, and I am sure as a customer, you will find something to bring to your dinner table tonight. In addition to produce, hanging baskets, flowering plants, and our more consistent products 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 will also be available.

Next week, One Dollar Hat Band will be back with their folk music. Entertaining the crowd with their tunes will help you enjoy what the market has to offer as we move onto our exciting peak season. Make sure you welcome them back on July 23rd and stop by and visit with the musicians.

Our first 10th Anniversary Gift Basket winner was Barbara Metzger from Aurora. She won the drawing for the basket on July 9. Her photo is featured on our website with her great basket filled of merchandise from the farmers market vendors. If you know Barbara, congratulate her and ask her how she enjoyed all her great merchandise. There will be another chance to win again soon. Watch for more entry forms at the Farmers Market Booth. And remember, you don't need to be present to win, but once the winner is selected, you need to be available to pick up the basket between noon and 1pm.

Have you been working in your garden, trying to keep up with the weeds this week? Are your nails dirty and nothing seems to get them clean? Make sure you stop by **Jarz and Barz** and pick up a unique flavor of soap to sooth your hands. You would be surprised at how great natural soap works and the nice feeling that is left on your hands afterwards.

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. 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

Anyone who ever tries this recipe – always comes back to the farmers market to tell us how great it is. If you are looking for an excellent way to excite your guests at dessert time, try this recipe and enjoy!

Blueberry Bread Pudding

Recipe from: *Diana Rattay, About.com*

3 cups milk
3 **large eggs**
1 cup sugar
1/4 t almond extract
1/2 t vanilla extract
1/2 t lemon zest
5 to 6 cups day-old torn **French or Italian bread** or rolls
2 cups **fresh blueberries**
3 T powdered sugar

Heat oven to 350°. Butter an 11- x 7-inch baking dish. Whisk together milk, eggs, sugar, flavorings, and zest. Add the bread and let stand for 10 to 15 minutes. Toss blueberries with powdered sugar then stir into the bread mixture. Pour into the prepared baking dish. Set the baking dish in a larger pan and set in oven. Add about 4 cups of very hot water to the outer pan. Bake for about 1 hour, or until the bread pudding is set and lightly browned on top. (8-10 servings)

Fresh Broccoli Salad

Recipe from *Nora at allrecipes.com* Serves 9

2 heads **fresh broccoli**
1 **red onion**
1/2 pound bacon
3/4 cup raisins
3/4 cup sliced almonds
1 cup mayonnaise
1/2 cup white sugar
2 T white wine vinegar

Place bacon in a deep skillet and cook over medium high heat until evenly brown. Cool and crumble. Cut the broccoli into bite-size pieces and cut the onion into thin bite-size slices. Combine with the bacon, raisins, your favorite nuts and mix well. To prepare the dressing, mix the mayonnaise, sugar and vinegar together until smooth. Stir into the salad, let chill and serve.

Zucchini Patties

from *grannyskitchen.com*

2 cups **grated zucchini**
1 **egg**, lightly beaten
2 Tbs **onions**, diced
4 Tbs cracker crumbs
2 Tbs cooking oil
4 slices cheese
(cheddar or mozzarella)

Combine zucchini, eggs, onions, and crumbs. Form into 4 patties and chill for a few minutes. Heat oil in skillet and cook patties until browned and heated through. Top with cheese and cover pan until melted. Makes 4 servings.

Cucumber Salsa

Recipe from *allrecipes.com*

2 medium **cucumbers** - peeled, seeded, and chopped
2 medium **tomatoes**, chopped
1/2 cup chopped **green bell pepper**
1 jalapeno pepper, seeded and minced
1 small **onion**, chopped
1 clove **garlic**, minced
2 tablespoons lime juice
1 teaspoon minced **fresh parsley**
2 teaspoons minced **fresh cilantro**
1/2 teaspoon dried **dill weed**
1/2 teaspoon salt
1 (12 ounce) package tortilla chips

In a medium bowl, stir together the cucumbers, tomatoes, green pepper, jalapeno pepper, onion, garlic, lime juice, parsley, cilantro, dill, and salt. Cover and refrigerate for 1 hour. Serve with tortilla chips.

Red Onion and Cucumber Salad

From: *farmfreshtoyou.com*

1/4 c minced **red onion**
3 T red wine vinegar
1 large **cucumber**, sliced thin
1 T sugar

Mix the onion with cucumber, vinegar, and sugar. Cover and chill up to 4 hours. Add salt to taste. 5 - 6 servings.

Stuffed Zucchini Boats

Makes 6 servings
From *Diabetic Meals in 30 minutes or less*

3 medium **zucchini**
1 1/2 lbs ground turkey breast
1 **small onion**, minced
1/2 cup finely diced **carrot**
1/2 cup finely diced **red pepper**
2 tsp fresh **minced basil**
1 tsp fresh **minced oregano**
1 **egg**, beaten
1 cup spaghetti sauce

Cut each zucchini in half lengthwise & scoop out inside of each, leaving a 1 inch shell. Then cut in half crosswise to make 6 boats. Mince the scooped-out zucchini. Place the hollowed boats in a saucepan and cover with water. Bring water to boil, & cook for 5 minutes. Drain & set aside. In large skillet, sauté ground turkey until cooked through about 6 minutes.

Remove turkey from skillet; add onions to pan drippings and sauté for 5 minutes. Add carrot, red pepper, reserved minced zucchini, basil & oregano. Add ground turkey & egg and mix well. Fill each boat with turkey mixture, place filled boats on cookie sheet in preheated oven at 350 degrees and baked uncovered for 10 minutes. Serve with heated spaghetti sauce drizzled on each boat (about 2 Tbsp for each boat.)