

GEAUGA FRESH FARMERS' MARKET

Come and experience all Geauga County has to offer.

OPEN SATURDAYS
June - October, 2008
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>



JUNE 28, 2008

WELCOME TO THE MARKET! Each week you will find local products from Geauga County and surrounding communities grown and produced here in sunny Ohio. Seasonal products vary from week to week. Please stop by often to see what our vendors are harvesting for you.

Last week our newsletter featured all of our strawberry vendors. These included Maple Star Farms, Ridgeview Farms, and Hershberger Produce. We have also been notified – that we missed someone. Sirna's Farm and Market stand last week had strawberries too! It just goes to show you, it's very hard predicting what each farmer is going to have on their table. So, visit Sirna's booth as well as all of our vendors this week – You never know what they are going to surprise you with! Strawberries continue to be harvested, so look for some more delicious berries this week. Links to specific vendors web-sites where they provide farming information and recipes using their products, are available at <http://www.geaugafarmersmarket.com>. Past copies of the market newsletter are downloadable from the web site also.

RECIPES! RECIPES! RECIPES!

Each week, our newsletter provides recipes for products that can be purchased from our farmers. Some of our recipes are originals, and some are obtained through a variety of other publications. However, we are looking for your favorites or an original you have created using one or more of the market's products – fresh fruits and vegetables, beef, lamb, pork, cheese, maple syrup, honey, garlic and herbs, sauces and salsas, jams, jellies, and goat cheese. If you have some hidden family favorite recipe that you shop for the ingredients at our farmer's market – we want to know about it! Stop by the market booth today for a recipe form or go to the website and download a blank form that you can complete at home.

THE SOUNDS OF THE MARKET

If you were at the market last week you heard the sounds of the Market Band – The Buck Two-Eighty String Band entertained market vendors and customers throughout the morning with their engaging music. The string band will play the third Saturday of each month. Their next performance will be Saturday July 19th. Come and hear their engaging old tyme music! Also, if you know a band that would like some exposure at the market and plays music that would complement the atmosphere of our market, please have them contact Kris DuBois, the market manager at 440-220-0871 or e-mail her at kdubois1@mac.com.

GEAUGA FRESH FARMERS' MARKET MEMBERS – 2008

Blue Jay Orchard
Bow Wow Gifts
Chagrin Valley Soap
and Craft
Chelsea Flower Garden
Cherrywood Garlic and
Herb Farm
Countryside Home Bakery
Custom Cakes and Cookies
Dave's Dahlias
Greenstick Farm
Hahn Family Farm
Herb Thyme
Hershberger Produce
Hilltop Blueberries
Hummingbird Way
Jack Mountain
June Eves Farm
Luciano's Ristorante
Mackenzie Creamery
Maple Valley Sugarbush
and Farm
Maple Star Farm
Middlefield Original Cheese
Coop
Miller's Jams
Novelty Nursery
Ohio Honey
Ridgeview Farm
The Sassy Italian
Schultz Fruit Farm
Shady Hill Farms
Sirna's Farm and Market
Sleeping Dragon Botanicals
Tucker Farm
Waxwing Farms
Wayne Cattle Company

The Geauga County Dog Warden's Office and Shelter is a county run facility that helps reunite lost dogs with their owners. Like other shelters, its volunteers have worked to find good homes for every adoptable animal that is homeless. This year they have reunited or adopted 97% of the animals they have found. The staff and employees of the Dog Warden's Office bring adoptable animals to the Geauga Fresh Farmer's Market this summer. Stop and visit with them. For more information on adopting call 440-285-2222 x 5110.

Our market is run using volunteers for tasks such as parking, setting up, preparing the newsletter, and operating the market booth. If you are interested in volunteering, contact Kris DuBois, the market manager at 440-220-0871 or e-mail her at kdubois1@mac.com.

FEATURING HERB THYME

Courtney McLeod has been managing the operations of Herb Thyme for five years. Her grandmother started the business many years ago and Courtney wanted to honor her grandmother by using the same name. Herb Thyme products are grown without the use of chemicals and pesticides.

Herb Thyme is a salad lover's dream. Courtney features 120 varieties of heirloom tomatoes which have become very popular in the last few years. An heirloom is generally considered to be a variety that has been passed down, through several generations of a family because of its valued characteristics. She also grows 65 varieties of salad greens and many varieties of peppers which she uses to make seasonings which she sells.

In the spring she grows many varieties of vegetable and herb plants, as well as many annual flowering plants. She sells both fresh and dried herbs and uses the herbs to make delicious herbal jellies and vinegars. Some of the unique jellies include lavender, elderberry, rose petal, and a basil and thyme jelly. Courtney grows and sells several varieties of carrots and beets and is always experimenting with flavors and ideas to add to her list of products. She will continue to sell greens and many cold crops all winter.

Herb Thyme can take orders from both individuals and restaurants and is located at 137200 Old State Rd. in Middlefield, 440-632-9553. Courtney also participates in the Lake FarmPark market on Wednesdays from 3-6:30. Stop and visit Courtney, her Mom Robyn and dog River any Saturday at the market.

Strawberry and Spinach Salad

Recipe from: University of Illinois Extension

1 pint fresh strawberries
2 bunches fresh spinach
1/2 cup sugar
1 1/2 tablespoons minced green onion
1/2 teaspoon Worcestershire sauce
1/2 teaspoon paprika
1/2 cup olive oil
1/2 cup balsamic or cider vinegar
2 tablespoons sesame seeds

Wash strawberries under cool running water. Remove caps and set aside to drain.

Wash spinach and remove large tough stems. Tear large leaves into small pieces. Drain.

In a medium bowl combine remaining ingredients and whisk together.

Slice strawberries into halves or quarters and place in a large bowl. Add dry spinach.

Pour dressing over all and toss.

Makes 8 servings.

Strawberry Blender Mousse

Recipe from: Dianne Rattray at about.com

1 1/2 cups fresh strawberries
1 8-oz pkg. cream cheese, cut into cubes
1/2 cup sifted powdered sugar
1 container whipped topping, 4 ounces, thawed
sliced almonds for topping
whipped cream, optional

In a blender, combine strawberries, cream cheese and sugar. Blend until smooth. Scrape sides as necessary. Pour mixture into a mixing bowl. Fold in dessert topping. Spoon mousse mixture into 6 dessert dishes. Chill for at least 3 hours or overnight. Serve sprinkled with the sliced almonds or top with a dollop of whipped cream and sprinkled sliced almonds over the top.

Lavender Harvest Fudge

Recipe from: The Lavender Hills of Kentucky

2 cups good chocolate chips
1 tin sweetened condensed milk
1 tablespoon dried Lavender flowers ground finely

Melt everything together in a double boiler. Add 3 tablespoons butter. Stir until smooth and melted.

Pour into a pan lined with wax paper (approximately 9" x 9"). Cover with plastic wrap. Chill overnight.

Maybe you aren't so daring to try Lavender Fudge. That's okay. Stop by Herb Thyme and try their lavender jelly. It's simply wonderful just out of the jar! But it would taste lovely as a garnish on lamb or grilled chicken. Take home a jar today and surprise someone with it on toast for breakfast tomorrow.

Strawberries with Orange Yogurt Sauce

Recipe from: All Easy Cooking Recipe Kitchen

2 pts. strawberries, washed & hulled
1 c. unflavored non-fat yogurt
Grated rind of 1 med. navel orange
2 tbsp. freshly squeezed orange juice
2 tbsp. Honey

If strawberries are small, leave them whole. Larger berries should be halved or quartered. In a small bowl whisk until smooth the yogurt, orange rind, orange juice and honey. Divide the berries among six serving bowls. Spoon the yogurt sauce over the berries.

Thanks to South Russell Village Council and Mayor Matt Brett for their continued commitment to the success of the **Geauga Fresh Farmers' Market**. The Village provides the use of the Village parking lot and weekly assistance.