

GEAUGA FRESH FARMERS' MARKET



Come and experience all Geauga County has to offer.

OPEN SATURDAYS

May 19 - October 2012

9:00-12:00 noon New Hours!

Located in the South Russell Village Hall Parking Lot, corner of Bell St. and Rt. 306

Visit our Web Site:

<http://www.geaugafarmersmarket.com>

AUGUST 11, 2012

When zucchini starts arriving on your doorstep in the middle of the night from your neighbors, you know it's plentiful. We start getting very creative in how to use it all up! No matter what you read, it cannot be made into a paste for applying wallpaper. Use this recipe to help with the extra zucchini & the abundance of corn you may have. It makes great use of these bountiful crops!

Zucchini with Corn and Cilantro

- 1 teaspoon olive oil
- 3 1/2 cups cubed zucchini (about 1 pound)
- 1 cup corn
- 1 tablespoon chopped fresh cilantro
- 1 teaspoon fresh lime juice
- 1/4 teaspoon salt
- 1/8 teaspoon freshly ground black pepper

Heat oil in a large nonstick skillet over medium-high heat. Add zucchini and corn; cook, stirring occasionally, 7 to 8 minutes or until zucchini is crisp-tender. Remove from heat, and stir in cilantro and remaining ingredients.

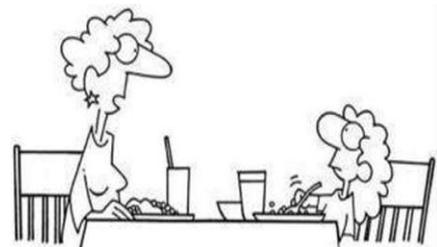
Spicy Hoisin & Sesame Glazed Corn

- 1/4 cup hoisin sauce
- 1/4 cup honey
- 2 Tbsp reduced-sodium soy sauce
- 2 tablespoons lime juice
- 8 ears corn, husked & cut in half crosswise
- 2 tsp toasted sesame seeds
- 1 serrano chile, minced
- 2 green onions, chopped

Heat grill to high (450°). Mix together hoisin, honey, soy sauce, & lime juice. Grill corn, turning often & basting with glaze, until glaze is caramelized & grill marks start to appear, about 10 mins. Transfer corn to a platter & sprinkle with sesame seeds, chile, & green onions.

TODAY AT THE MARKET

CORN! CORN! CORN! Our second annual corn festival. Last year was so much fun – we had to do it again! Try some Geauga County Fresh Sweet corn with some seasoned painting activities for all. Some of your old favorites are back as well as a new spicy edition to add some zip to the day.



*Sure honey, it's okay to mix your peas and corn.
But don't call it porn.*

Events at the Farmers Market

Today: – Back by popular demand will be the Remnants Band with their country, folk music.

August 18 Geauga County Master Gardeners will be here to discuss prolonging the life of your flowering plants and answering your gardening questions.

August 25 Music by One Dollar Hat

September 1 Labor Day Weekend Cooking Demonstration with Matt Anderson, from Umami.

September 8 Annual Tomato Tasting Contest

GEAUGA FRESH FARMERS' MARKET MEMBERS – 2012

Beecology
Blessed Bread Bakers
Blue Jay Orchard
Cake Kisses
Carolyn Weaver
Chelsea Flower Garden
Classic Kettle Corn
Countryside Home Bakery
Endeavor Farm
Fat Casual BBQ
Fowl Play Farm
Gaugua Natural Produce
Glacial Till Gardens
Hawthorne Springs Greenhouse
Herb Thyme
Hershberger Produce
Hot-Kiln Farm
Jack Mountain's Farm
Jarz and Barz Ltd.
JLynn Creations
June Eve's
Kari's Artisan Bakery
Lizzie's Homemade Granola
Mackenzie Creamery
Maple Crest Farm
Maplestar Farm
Messenger Century Farm
Middlefield Original Cheese Coop
Miller's Country Jams
Miller's Cashew Crunch
Noah Hershberger
Ohio Honey
Pheasant Valley Farm
Precious Resources Preschool
Rock Valley Run CSA & Greenhouse
SAND Farm LLC
Schultz Fruit Farm
Sirna's Farm and Market
Snickerdoodle Baking Company
Sugar Me Desserterie
Cheryl Hammon, Market Manager
(440) 474-9885

Fresh and Local!

Did you taste some great corn at the market today?

If you would like to make any of the paints that were placed on the corn at home, below are the recipes. Surprise your family and guests with corn at dinner tonight.

Sour Cream Sauce

1cup sour cream room temperature
2 tablespoons butter melted

Mix together the sour cream & butter to make a sauce. If the sour cream is too cold the sauce will not be smooth. Paint on corn & add salt, coarsely ground pepper & shredded cheese to taste.

Mexican Corn Paint

3 or 4 jalapeno peppers – depending on how hot you like it
3 big tomatoes
1 clove of garlic
finely chopped onion
chopped cilantro

Roast jalapenos in oven with oil until tender. Remove skin & core tomatoes then boil with garlic until soft. Chop off jalapeno pepper stems & place in blender with tomatoes & garlic to make a smooth paste. Add chopped onion, cilantro & salt to taste. Paint on corn with brush.

Butter with Garlic

Melt butter and add crushed garlic to your liking, paint on corn.

Lime Butter with Chili Rub

Lime Butter

½ pound of unsalted butter
3 limes, zest finely grated
salt and pepper

Chili Rub

¼ cup chili powder
2 tablespoons ground coriander
1 tablespoon ground cumin
2 teaspoons sweet paprika
1 tablespoon dried oregano
1 tablespoon garlic powder
¼ teaspoon ground cinnamon

In a small bowl add the butter, lime zest, salt & pepper. Spread butter mix on the corn and then sprinkle with the chili rub. You may want to put the chili rub in a shaker to apply.

Sweet and Tangy with a ZIP!

2 tablespoons butter
2 tablespoons mayonnaise
2 tablespoons hickory or maple syrup
Pinch of Salt and Pepper
12 drops Tabasco or Red Hot Sauce
Splash of dried red pepper flakes

Melt butter, mayo & syrup together and stir. Add Tabasco (more if you want it hot!), salt, and pepper. Splash with red pepper flakes to your liking. Stir and paint on corn.

Grilled Corn with Chipotle Butter

4 ears corn
3 tablespoons unsalted butter
2 teaspoons seeded, minced chipotle chilis in adobo sauce
2 teaspoons fresh lime juice
1/2 teaspoon salt
1/4 teaspoon freshly ground black pepper
1/4 cup grated or crumbled queso fresco
4 lime slices (optional)

Immerse corn, husks on, in a large bowl of cold water. Let soak for at least 30 minutes. Melt butter in a small saucepan over low heat. Add minced chipotle chili, lime juice, salt, & black pepper; cook for 30 seconds, stirring to blend flavors. Preheat grill to medium-high. Husk corn; brush with chipotle butter to coat. Grill about 4 minutes, turning frequently, or just until corn is tender & nicely browned. Top immediately with crumbled cheese, and serve with lime slices, if desired.

Mexican Roasted Corn Salad With Buttermilk Dressing

3 tablespoons fresh lime juice
4 teaspoons olive oil, divided
1 1/2 teaspoons ancho chile powder
1/2 teaspoon paprika
1/2 teaspoon salt, divided
5 ears shucked corn
1/2 cup low-fat buttermilk, well-shaken
1/4 cup grated Parmesan cheese
1 cup seedless red grapes, halved
6 cups mixed greens
Handful of flowering herbs, such as tarragon flowers, for garnish

Preheat oven to 450°. Line a rimmed baking sheet with aluminum foil. Whisk together the lime juice, 2 teaspoons olive oil, ancho chile powder, paprika, & 1/4 teaspoon salt in a small bowl. Place corn on prepared baking sheet, & brush with lime mixture. Roast corn for 30 minutes. Remove corn from oven. Adjust oven rack 4 inches from heat, & turn on broiler. Return corn to oven, & broil, turning, for 3 minutes or until browned in patches. Whisk together buttermilk, grated Parmesan cheese, & remaining 2 teaspoons olive oil & 1/4 teaspoon salt in a small bowl. With a small, sharp knife, cut corn off cobs into a serving bowl; gently toss kernels with grape halves & mixed greens. Divide salad among 4 dinner plates. Garnish each with flowering herbs, if desired, & drizzle evenly with dressing; serve.

Other combinations you may want to try on your corn!

1. Fresh sage, rosemary leaves, and butter
2. Guacamole, fresh squeezed lime juice
3. Hummus, red pepper, olive tapenade
4. Cinnamon, granulated sugar, melted butter
5. Curry powder, chopped pistachios, melted butter
6. Coarse sea salt, cracked black pepper, cumin seeds, olive oil
7. Mayonnaise, Mexican cojita cheese, ground chili powder
8. Pesto sauce, freshly grated parmesan cheese
9. Fruit chutney with melted butter
10. Herbed pepper seasoning blend with butter
11. Butter, basil, parsley, and salt