

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>

July 7, 2012

Seasonal fruits and vegetables – Blueberries, lots of fresh spring greens, tomatoes, onions, zucchini, potatoes, broccoli, beets, radishes, cilantro, cucumbers, leeks, fresh herbs. **Come early for the best selection. Every week** you will find grass-fed beef, Italian or Polish sausage, cheese, eggs, fresh herbs, honey and maple syrup, soaps and lotion, fruit pies, breads, cupcakes, cookies, granola, scones, cinnamon rolls, kettle corn, jewelry and crafts. For your garden there are **annuals, perennials and hanging baskets.**

Today: Matt Anderson from Umami in Chagrin Falls at the grill!
Next week: Ty Kellogg brings his **country western music** to the market and the **Cleveland Clinic Family Health Center** of Chagrin Falls will provide healthy heart screenings to customers in the Village Hall.

Try this typical breakfast/brunch recipe for dinner with a salad –

Tomato, Pepper, Bread and Ricotta Frittata

12 large eggs
1/3 cup heavy cream
1 1/3 cups cubed (1-inch) day-old bread, crusts removed
3 Tbsp extra-virgin olive oil, divided
1 onion, cut into 1/2-inch-thick strips
1 each red and green bell peppers, cored, seeded, and cut into 1/4 inch slices
1/2 cup ripe cherry tomatoes, cut in half
1 TB salted butter
1/3 cup fresh ricotta cheese

Preheat oven to 350°F. In a large bowl, beat eggs, heavy cream, and salt and pepper to taste. Add bread cubes; let soak until softened, about 15 minutes. Heat 2 Tbsp olive oil in a 10-inch cast-iron skillet over medium. Add onion; cook until wilted, about 4 minutes. Add peppers; cook, stirring, until crisp-tender, about 5 minutes. Season with salt and pepper. Stir in tomatoes. Add butter and remaining oil to skillet; heat until foaming. Pour egg and bread mixture into pan; cook over medium without stirring. Meanwhile, add ricotta by tablespoonfuls, forming little pockets on top. Continue cooking until bottom is lightly browned, about 5 minutes. There should be a few bubbles around edges. Once bottom crust has formed, transfer skillet to preheated oven; cook until center is firm to touch, about 15–20 minutes. To serve hot, let frittata stand at room temperature 15 minutes; to serve warm or at room temperature, let stand a little longer. *From Lydia Bastianich*

GEAUGA FRESH FARMERS' MARKET MEMBERS – 2012

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Chelsea Flower Garden
Classic Kettle Corn
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Fowl Play Farm
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Herb Thyme
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Sirna's Farm and Market
Snickerdoodle Baking Company
Sugar Me Desserterie

Cheryl Hammon, Market Manager
(440) 474-9885

Basic Vinaigrette

2 TB red wine vinegar
1 tsp Dijon mustard
Pinch of salt
Black pepper to taste
¼ to ½ cup of extra virgin olive oil

Whisk the vinegar, mustard, salt and pepper with a whisk or fork. Place the oil in a measuring cup with a spout. Whisk the oil into the vinegar mixture slowly until you have a thick, smooth blend. Taste and adjust seasonings if desired – a pinch of sugar or some fresh or dried herbs.
From the Plain Dealer

Blueberry Crunch

6 cups of Blueberries
3 TB flour
1 cup sugar

1 ½ cup flour
1 cup brown sugar
1 cup butter
1 cup oats
Blend and crumble on top

Mix together the blueberries 3 TB of flour and 1 cup sugar together and place in a 13x9 inch baking pan. Mix the rest of the ingredients and crumble over the top. Bake 45 min. at 375 degrees. You can also mix 3 cups each of rhubarb and strawberries or 6 cups of mixed berries – blueberries, blackberries, raspberries and strawberries. *From Allrecipes.com*

Smoked Sausage and Potato Salad

For the dressing:

½ cup chopped fresh parsley
¼ cup chopped fresh tarragon
1 tablespoon minced shallots
2 tablespoons Dijon mustard
¼ cup tarragon or red wine vinegar
¼ cup olive oil

For the salad:

1½ pounds smoked sausage
2½ pounds large red, well- scrubbed potatoes (about 6)
Salt and pepper to taste

Mix the dressing: Whisk herbs, shallots, mustard and vinegar into olive oil; set aside.

Cook sausage and potatoes: Place uncut sausage and potatoes into a pot with just enough water to cover. Bring to a boil and immediately turn heat down to a simmer. Cook for about 15 minutes, or until sausage is plumped. Remove sausage; keep warm. Continue cooking potatoes until just tender, another 5 minutes, depending on the size of the potatoes. Drain potatoes, saving ½ cup of the cooking water. While potatoes are no longer hot but still slightly warm, cut into ½-inch-thick slices and toss with dressing mix. Slice warm sausage into 1-inch chunks and add to potatoes. Toss again with remaining potato water and check for seasoning. Serve at once or within a few hours, preferably at room temperature. *From Debbi Snook, Plain Dealer*

Cook's notes: You can use ½ cup of red wine vinegar based Italian dressing in place of the oil and vinegar.

Red Potato Salad

12 cups cubed red potatoes
1 cup chopped green bell pepper (about 1 medium)
½ cup minced red onion
½ cup extra-virgin olive oil
⅓ cup red wine vinegar
2 tablespoons Dijon mustard
2 tablespoons mayonnaise
1 ½ teaspoons salt
½ teaspoon ground black pepper

Cook potatoes, covered in boiling water, 10 minutes, or until tender; drain well and cool. In a large bowl, combine potatoes, bell pepper and onion. In a small bowl, whisk together remaining ingredients. Pour over potato mixture, tossing gently to coat. Cover and refrigerate. *From Paula Deen*

Roasted Summer Vegetable Pasta

¾ pound spaghetti (use penne or rigatoni for a great picnic salad)
1 medium eggplant, cut into ¾-inch pieces
1 medium onion, cut into 1-inch pieces
1 yellow bell pepper, cut into 1-inch pieces
8 cloves garlic
½ cup olive oil
kosher salt and black pepper
1 pound cherry tomatoes, halved or quartered if large
¼ cup fresh oregano leaves
grated Parmesan, for serving

Heat oven to 450° F. Cook the pasta according to the package directions. Reserve ½ cup of the cooking water; drain the pasta and return it to the pot. Meanwhile, on 2 rimmed baking sheets, toss the eggplant, onion, bell pepper, and garlic with the oil, 1 teaspoon salt, and ½ teaspoon black pepper. Roast, rotating the sheets halfway through, until the vegetables are golden brown and very tender, about 15 to 18 minutes. Add the vegetables, tomatoes, and reserved cooking water to the pasta and cook over medium heat, tossing, until the liquid coats the pasta, 2 to 4 minutes. Add the oregano and toss to combine. Sprinkle with the Parmesan. For extra-hearty appetites, add mozzarella, feta or goat cheese. *From Real Simple*