

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 14, 2012

Do you know your Summer Squashes?

Zucchini - the most common summer squash which can reach nearly a meter in length, but which is usually harvested at half that size or less. It can be dark or light green, but there is a related hybrid variety - the golden zucchini - which can be deep yellow or orange color in color.

Yellow Summer Squash - is the straight neck yellow squash & is a close relative to the yellow crookneck squash. It has mildly sweet & has watery flesh, & thin tender skins that can be left on the fruit for many recipes.

Yellow Crookneck Squash - has bumpy, yellow skin & sweet flesh. Its name distinguishes it from its close relative, the yellow summer squash, which has a straight neck.

Pattypan squash - often called sunburst squash, white, squash, scallopini or button squash is known for its small size, round & shallow shape with scalloped edges, somewhat resembling a small toy top, or flying saucer.

Gem Squash - A dark green spherical fruit, when fully ripe it's about the size of a softball, but can be harvested in smaller sizes which are usually more tender.

Look for our variety of Winter Squashes later in the season which will include several varieties. Winter squash have a longer harvest time and include acorn, butternut squash, hubbard, and spaghetti squash. We also hope to expand your selection of winter squash with additional varieties possibly including ambercup, autumn cup, banana squash, and buttercup varieties.

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
Gauga 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

Events at the Farmers Market

Today: Owen will be our youngest musician at the market this year. He will be playing the violin today to entertain you as you make your purchases. Please stop by to encourage this young talented musician. WAY TO GO OWEN!

August 4th - Cooking demonstration by Matt Anderson from Umami Restaurant in Chagrin Falls will be available at the market. Ask him about your grilling questions, and get ideas for your next barbeque or cookout.

August 11th - Back by popular demand will be the Remnants Band with their country, folk music. Also join us for our second annual Corn Celebration.



Fresh and Local!

Zucchini Squares

These savory & easy quiche style squares are made with eggs, bacon, & zucchini. They're a snap to prepare & bake. They make a wonderful brunch or party appetizer. Serve with tomato salsa or marinara on the side for a fabulous snack or lunch.

1 cup all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
1/2 cup finely chopped **onion**
3/4 teaspoon Creole seasoning blend
1/4 teaspoon dried leaf thyme
6 slices bacon, cooked, not crisp, diced
1/2 cup shredded Cheddar or Cheddar Jack cheese
4 **large eggs**
2/3 cup Canola oil
3 cups very thinly sliced **zucchini**

Heat oven to 350°. Grease & flour a 13- x 9-inch baking pan. In a mixing bowl, combine the flour, baking powder, salt, creole seasoning, thyme, & chopped onion. In a small bowl, whisk the eggs with the oil. Add egg mixture to the dry mixture & stir until blended. Fold in the cheese & zucchini. Spread in the prepared baking pan; bake for about 25 minutes, until set & lightly browned around the edges. Cool slightly & cut into squares.

Stuffed Patty Pan Squash

Patty pan squash are stuffed with a rice & spinach for a tasty, summery side dish. Serve with grilled chicken or steaks for a fabulous summer meal.

12 to 15 **patty pan squash**
1 tablespoon olive oil
2 **green onions**, finely chopped
1 **clove garlic**
2 cups chicken broth
3/4 cup long grain white rice
1/4 teaspoon salt
dash black pepper
1/2 cup shredded Parmesan cheese plus more for sprinkling
1 cup chopped **fresh spinach**, about 3 ounces

Boil squash until fork tender, about 20 minutes. Heat oven to 350°. Line a 9x13-inch baking pan with foil & spray with nonstick cooking spray. Heat olive oil in medium saucepan. Add onions & garlic & cook, stirring, for 1 minute. Add chicken broth & and bring to boil. Add rice, 1/4 teaspoon salt, & pepper. Reduce heat, cover, & simmer for 20 minutes, or until rice is tender. Stir in 1/2 cup Parmesan cheese & spinach until wilted. Cut tops off squash & scoop out some of interior, being careful not to break through sides or bottom of squash. Mound rice onto squash using spoon or cookie scoop. Repeat with remaining squash & arrange in prepared baking pan. Sprinkle lightly with salt & pepper and sprinkle a little more Parmesan cheese over top. Bake at 350° for 15 to 20 minutes, until hot.

Ridiculously Easy Roasted Yellow Squash & Onions

About 2 small to medium **yellow summer squash** per person
1/2 small **onion** per person
freshly ground black pepper
salt

Preheat oven to 425F. Lightly spray baking sheet with canola or olive oil. Trim ends of squash, cut off slender necks, and slice necks in half, lengthwise. Slice each squash into lengthwise slices, 1/4 - 1/2" thick Lay slices in single layer on cooking sheet.

Trim ends of onion & peel. Cut in half through top & place each half cut-side down on a cutting board. Slice into thin wedges. Separate layers of onions & sprinkle over squash.

Bake for about 15 minutes, until bottoms of squash begin to brown. Sprinkle with pepper & salt, turn each slice over, & bake until bottoms are browned, about 15 minutes more. Serve immediately, hot out of oven.

Crookneck Casserole

4 **Zucchini**, thinly sliced
4 **Yellow Crookneck Squash**, thinly sliced
1 med **Sweet Onion**, thinly sliced
1 small package Mushrooms, thinly sliced (optional)
1/4 cup Milk
1/4 cup White Wine
1/2 cup Sour Cream
1/4 stick Unsalted Butter
2/3 cup grated Monterey Jack Cheese
2-4 Tablespoons Italian bread crumbs
Sea salt to taste
black pepper to taste
2 Tablespoons Italian seasoning

Preheat oven to 350°F. Spray rectangular baking dish with cooking spray. Layer thinly sliced veggies in the baking dish. Pour milk & white wine over vegetables. Salt & pepper to taste. Sprinkle Italian seasoning on top. Dollop sour cream over vegetables. Dot vegetables with butter. Sprinkle Italian bread crumbs on top to cover dish. Sprinkle cheese over top. Bake uncovered at 350 degrees 20-25 minutes or until cheese is melted. Remove from oven and let stand five minutes. Serves 6

Sauteed Yellow Squash

1 tablespoon extra-virgin olive oil
2 tablespoons butter
1/2 **red bell pepper**, chopped
2 medium **yellow squash**, sliced
Salt and pepper
2 tablespoons chopped **parsley leaves**
2 tablespoons chopped **chives** or 2 scallions, optional

Preheat skillet over medium high heat. Add oil, then butter. When butter melts, add red peppers & squash. Saute 12 to 14 minutes until squash is tender. Add salt, pepper & parsley. Add chives or scallions if you would like a layer of light onion flavor on the dish as well.