

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>

June 30, 2012

Pick up all you need for that Fourth of July Celebration here at the market.

BLUEBERRIES will be here this weekend from Blue Jay Farm. Lots of fresh spring greens - arugula, red and green romaine, red and green leaf lettuce, bibb lettuce, mesclun, spinach, kale, swiss chard, purple choy - tomatoes, broccoli, beets, radishes, cilantro, leeks, fresh herbs, Nappa cabbage, Cipollini grilling onions, sugar snap peas, and onions. **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, scones, cinnamon rolls, kettle corn, jewelry and crafts. **Come early for the best selection.**

Today - Celebrate the fourth of July with music by the Remnants.

July 7 - Matt Anderson from Umami in Chagrin Falls will provide a cooking and grilling demonstration.

July 14 - Country Western Music by **Ty Kellogg** and the **Cleveland Clinic Family Health Center of South Russell** will provide their **Healthy Heart Screening** to customers in the Village Hall.

Try this **Herbed Goat Cheese and Wilted Spinach Spread**: In a bowl mash together 6 ounces of fresh goat cheese (room temperature), 1 TB lemon zest, 2 TB chopped chives, 1 TB fresh chopped flat leaf parsley, 1TB fresh chopped mint, 2 TB fresh chopped oregano, 1 tsp fresh chopped thyme, and salt and pepper to taste. Set aside. In a large frying pan warm the olive oil over medium high heat. Add ½ pound washed and chopped spinach, just until wilted, about 2-3 minutes. Spread toasted bread with the herbed goat cheese mixture and top with wilted spinach. *From Joanne Weir*

Thanks to Joe Constant for donating the colorful signs that the vendors post on market day. Joe and Kathleen Constant are volunteers at the market. Contact Joe at 440-543-0705 or email at joe@admaildirect.com

SIGNS by Joe

- Highlight your Business
- Advertise your Product
- Promote a Cause
- Celebrate a Special Event

Customize your sign by accessing our huge library of gorgeous photos.

440/543-0705 • joe@admaildirect.com • MasterCard & VISA

Fresh and Local!

GEAUGA FRESH FARMERS' MARKET MEMBERS - 2012

Beeecology
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
Kates Kupboard
[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

Unbeatable Beets

1 ½ cups beets, cooked, drained, pared and sliced
1 small onion, chopped
3 TB sugar
¼ tsp salt
dash pepper
1/3 cup white vinegar
1 TB cold water
½ cup water in which beets were cooked

Combine all ingredients except beets in a large saucepan and bring to boil, stirring frequently. Remove from heat, add beets, mix thoroughly, cool, cover and refrigerate overnight. Serves 4. From *The Gardener's Kitchen* by John and Grace Corry

Spinach Casserole

2 pounds of spinach, chopped
2 TB melted butter
¾ cup milk
salt and pepper to taste
1 tsp chopped chives or minced onion
¼ cup grated Parmesan or Romano cheese
2 eggs, beaten

Preheat the oven to 350 degrees. Drop spinach into a few tablespoons of salted, boiling water in a large saucepan and cook for one minute. Drain well. Add remaining ingredients in the order listed, blend thoroughly, and cook for 1 minute over medium heat, stirring constantly. Pour mixture into a shallow baking dish and bake for 25 minutes. Serves 4. From *The Gardener's Kitchen* by John and Grace Corry

15 Minute Marinara

3 TB olive oil
1 small yellow onion
4 cloves garlic, chopped
salt and pepper
3 cups Roma or plum tomatoes
1 TB dried oregano
1 Tsp dried basil
½ cup water
pinch granulated sugar
¼ cup fresh basil, cut in strips (optional)

Heat the olive oil in a large nonstick skillet over medium-low heat. Add the onion and slowly cook until almost translucent. Add the garlic and season with salt and pepper. After about two minutes add the tomatoes. Add the oregano and dried basil and cook over low-medium heat for 10 minutes. After the sauce has thickened, add the water and stir. Stir in sugar and taste. Adjust the herbs, salt, pepper, sugar as needed. Finish by stirring in the fresh basil. Toss with cooked pasta. Can be refrigerated for up to three days or frozen for up to three months. Adapted from *Plain Dealer*

Panzanella, an Italian Bread Salad

3 cups of stale white bread
2 medium or 3 small red onions
4 large, juicy tomatoes
1 cucumber
1 bunch of basil
clove garlic, minced
5 TB. olive oil
red wine vinegar
salt, fresh ground pepper

Rinse the basil and shake or spin dry. Set aside. Cut the bread in finger thick slices, moisten well with water and allow to absorb. Slice the onion in thin rings and the tomatoes into eighths (be sure to remove the seeds and the stem core). Peel the cucumber and dice. Remove the basil leaves from the stem and chop coarsely. 'Pluck' the bread apart into manageable pieces into a bowl. Add the basil, the onion and the cucumber, then the olive oil. Adjust flavor according to taste with the salt, pepper and the red wine vinegar. Using two soup spoons, gently mix the salad together. Allow to rest in a cool place or refrigerator for 2-3 hours. Gently mix again and adjust seasonings. Adapted from several recipes.

Curried Chicken Salad

1 cup low-sodium chicken broth	1 cup water
1 1/4 pounds boneless skinless chicken breast halves, no more than 3/4-inch thick	
1/4 cup sliced almonds	1/2 cup nonfat plain yogurt
2 tablespoons mayonnaise	1 teaspoon curry powder
1 cup halved red grapes	1/4 cup chopped cilantro leaves
Salt and freshly ground black pepper	5 ounces mixed greens (about 5 cups lightly packed))
1 tablespoon extra-virgin olive oil	1 teaspoon lemon juice

Bring the broth and water to a boil in a medium saucepan. Add chicken to broth and simmer, covered, for 8 minutes. Turn the heat off and let chicken stand in the cooking liquid, covered, until cooked through, about 20 minutes. Remove the chicken from the broth and cool completely in the refrigerator. Cut into 1/4-inch dice. Toast the almonds in a small dry skillet over medium-high heat until fragrant and beginning to turn golden, 2 to 3 minutes. In a large bowl, stir together the yogurt, mayonnaise, and curry powder. Fold in the chicken, grapes and cilantro and season, to taste, with salt and pepper. In a large bowl, toss the greens with the oil, lemon juice and salt and pepper, to taste. Arrange the greens on 4 individual plates, top with a scoop of the chicken salad and sprinkle with the almonds. Serves 4. From *Ellie Krieger, Food Network*