

# 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 1, 2012**

**Strawberries** have arrived. This week the early strawberries of the season will be available. Quantities will be increasing as the season continues, but make sure you get a quart to take home today. **Asparagus** and **rhubarb** will be in limited quantities as the growing season for these come to an end. Many of the early greens will continue to be in abundance including **salad blends, radishes, spinach, swiss chard, purple choy, leeks, fresh herbs, garlic scapes, and hoop house tomatoes.**

Come early for the best selection.

**Vegetable** and **herb plants, annuals, perennials** and **hanging baskets** continue to be available. **Fruit pies, breads, cupcakes, scones, cinnamon rolls** are available at our various baker's booths. **Grass-fed beef, Italian or Polish sausage, cheeses and eggs are all available weekly.** Also find several **jewelry** and **fine arts** vendors, and our **soaps, lotions,** and personal product vendors.

There are lots of great activities scheduled for June. Today, **Matt Anderson**, from **Umami Restaurant** will once again be our guest chef at the market. Stop by and taste some of the unique flavors Matt will be mixing up. Also, if you have questions about preparation of the products at the market, Matt will be able to provide you some suggestions. Strawberry season will continue through the middle of June when on **June 16<sup>th</sup>** we will have some foot stomping folk music provided by the band, **One Dollar Hat.** Also, on June 16<sup>th</sup> the **Geauga County Master Gardeners** will be back to answer questions that you have about problematic plants. **June 23<sup>rd</sup>** will be our annual **Kids' Day celebration** with extra activities to get your children involved and excited about meeting their local farmers. June will end with another musical event as the market is filled with music by the **Remnants and Emliss Ricks** on **June 30<sup>th</sup>.**

The Geauga Master Gardeners will be holding their annual Garden Tour and Plant Sale on Wednesday, June 20<sup>th</sup> from 10am - 4pm. You can pre-order tickets for the home tour at 440-834-4656 for \$ 15, or you can attend the plant sale in Auburn at the Adam Hall Community Center.

## Suggestions from **Glacial Hill Gardens:**

Glacial Hill Gardens from Burton is one of our newest vendors to the market and offers fresh herbs to add flavor to your favorite dishes. Here are some of their suggestions:

- Add chopped fresh basil to grilled cheese.
- Toss chopped basil and oregano into a simple salad with grape tomatoes and fresh mozzarella cheese.
- Mix lemon thyme or French thyme to a summer pasta salad or pasta salad.
- Add a sprig of fresh spearmint to homemade ice tea or even ice water for a refreshing flavor.

## **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  
Geauga Natural Produce  
Glacial Till Gardens  
Great Lakes Growers  
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  
Robert Kurtz  
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

### **Strawberry, Pistachio, and Goat Cheese Pizza**

1(12-ounce) prebaked pizza crust  
1/3 cup crumbled goat cheese  
1 cup sliced strawberries  
1 cup trimmed watercress  
1/2 teaspoon extra-virgin olive oil  
1/2 teaspoon fresh lemon juice  
Dash of salt  
Dash of freshly ground black pepper  
1/4 cup shaved Parmigiano-Reggiano cheese  
3 tablespoons shelled dry-roasted pistachios, chopped

Preheat oven to 425°. Place crust on a baking sheet. Bake at 425° for 8 minutes. Remove from oven; arrange goat cheese evenly over crust. Combine strawberries, watercress, olive oil, juice, salt, and black pepper; toss gently to coat. Arrange strawberry mixture evenly over goat cheese. Sprinkle pizza with Parmigiano-Reggiano and nuts. Cut into 12 wedges. Serve immediately.

### **Strawberry and Spinach Salad**

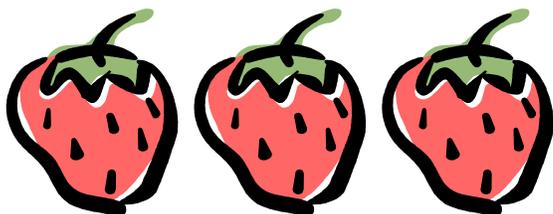
1 pint fresh strawberries  
2 bunches fresh spinach  
1/2 cup sugar  
1 1/2 tablespoons minced green onion  
1/2 teaspoon Worcestershire sauce  
1/2 teaspoon paprika  
1/2 cup olive oil  
1/2 cup balsamic or cider vinegar  
2 tablespoons sesame seeds

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.

### **Strawberry Salsa**

1 cup coarsely chopped strawberries  
1 tablespoon orange juice  
1 teaspoon grated orange peel  
1 green onion, finely chopped, top included  
1 teaspoon Dijon-style mustard  
2 tablespoons dried currants  
2 tablespoons red wine vinegar

Mix all ingredients in a bowl. Chill, serve with grilled chicken or fish. Makes 1 1/2 cups.



### **Leek and Mushroom Quiche**

5 oz bread flour or granary flour  
1 egg  
1/2 ounce yeast  
1 teaspoon salt  
3 oz melted margarine, or butter

Filling:

1 pound leeks  
8 ounces button mushrooms  
2 eggs  
1/2 pint milk  
4 Tablespoons yogurt  
1/2 teaspoon cumin  
Pepper and salt

Heat flour & salt in a bowl in oven. Meanwhile cream yeast in a small amount of warm water. When the flour is warm, add eggs & yeast. Work to a soft dough. Add margarine or butter. The dough will now be very runny. Add enough extra flour to stop the dough from being sticky. Work the dough into a ball, put it back in the washed up bowl, put plate on top & wrap in bag. Leave to rise for an hour in a warm place until doubled.

While rising, steam the leeks for 10 minutes then, add mushrooms for about 20 more minutes until they are both tender. To steam: put the mushrooms and leeks in a sieve or colander over a pan of boiling water.

When the dough is risen, it will be very soft. Add a little more flour & knead again. Roll out the dough to about ten inches round. Transfer it into a tin, & try to work round tin & an inch up the sides. The important thing is to make sure the dough works into the corner of the tin all the way round. Put the tin in a bag & leave to rise for 25 minutes. Meanwhile preheat the oven to 350 degrees. Put the leeks & mushrooms into bottom of the case. Whisk together the milk, yogurt, cumin, salt, & pepper. Pour gently over the mushrooms. Bake quiche for 20 minutes, then put greaseproof paper over the top & reduce heat to 300 degrees for another 10-15 minutes, until the filling is set firm. Serve quickly, as the filling sinks.

### **Fresh Strawberry Mousse**

1 cup finely chopped strawberries  
1/2 cup sugar, divided  
5 tablespoons water, divided  
3/4 teaspoon unflavored gelatin  
Dash of salt  
2 large egg whites  
1/4 teaspoon vanilla extract  
1/2 cup heavy whipping cream

Combine chopped strawberries & 1 Tbsp sugar in bowl of a mini chopper or food processor, & toss gently. Let stand for 10 minutes. Process until smooth. Pour 2 Tbsp water in a large bowl, & sprinkle with gelatin. Let stand for 5 minutes. Place 6 Tbsp sugar, remaining 3 Tbsp water, & dash of salt in a small heavy saucepan over medium-high heat; bring to a boil, stirring just until sugar dissolves. Cook, without stirring, until a candy thermometer registers 240° (about 4 minutes). Add egg whites to gelatin mixture; beat with a mixer at high speed until foamy. Gradually add remaining 1 Tbsp sugar, beating at high speed until soft peaks form. Gradually pour hot sugar syrup into egg white mixture, beating first at medium speed and then at high speed until stiff peaks form. Beat in vanilla. Place cream in a large bowl; beat with a mixer at high speed until stiff peaks form. Gently fold one-fourth of egg white mixture into whipped cream. Fold in the remaining egg white mixture. Fold in strawberry mixture. Spoon about 1/2 cup mousse into each of 6 dessert glasses; chill 2 hours or until set.