

# 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 23, 2012**

Strawberries are gone. But I am anxiously awaiting the arrival of blueberries and peaches. Red and black raspberries are in limited supplies. So if you see them on any vendor's table – grab them quickly. If we ever get rain, we may see the melons of summer. Do your kids like their fruit? Try putting whole or cut fruit on kabob sticks! Everything tastes better when you get to eat it off of a stick.

Saturday is **KIDS DAY** at the Farmers Market. And I hope you have brought your kids to meet the farmers and enjoy some coloring and games at the market.

Have you ever made a pepper boat? Today is your time to be a kid, and help your child make a boat out of the common summer vegetable! Get your sailing hat on and send your best creation down our rain gutter. It's sure to be a cruising good time. If there isn't enough wind to make it sail, your green pepper creation might need some of your hot air to give it a little extra push. Other vegetables and fresh herbs for your summer dinner table will be available from our many vendors. Beets, spinach, broccoli, kohlrabi, garlic scapes, various lettuces, kale, potatoes, radishes, onions, hoop house tomatoes, peas, as well as cilantro, thyme, and basil. See if you can find something I didn't list at the market in addition to stocking up on the more popular items too.

Of course you can't have KIDS DAY without some cotton candy! It's a staple of a celebration. Stop by the market booth and pick up some of the sticky pink stuff while shopping for your favorite items at the various vendors' booths. Flowering plants, fresh bakery, meats, cheese, eggs, honey, maple syrup, soaps & lotions, kettle corn, jewelry, and crafts are the staples that make our farmers market great. Use these products consistently this summer and you will appreciate the freshness they bring to your everyday living.

## Vendor Feature: Schultz Fruit Farm

Schultz Fruit Farm is a small family run farm growing tree fruit and vegetables with apples being their major crop. The Schultz family has a history of farming in Chesterland, OH since the mid-1800's and has been at the current farm since the 1950's. They harvest about thirty varieties of apples and aggressively work to increase their selection with plantings of new and antique varieties each year. The Schultz family also raises a variety of vegetables and a few peaches, plums and pears. Cole crops including broccoli, cauliflower, brussel sprouts, cabbage, and kohlrabi are their vegetable specialties, but they also grow a wide variety of other vegetables. The Schultz Vendor tent has been a staple at the South Russell Farmers Market for many years now from July thru the fall. This year however, Bo and Eugene Schultz worked very hard this spring to get crops to the market sooner. Let them know how much you appreciate their hard work as you shop at their vendor stand today.

## 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  
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

### Raspberry Vinaigrette Dressing

½ cup **maple syrup**  
½ cup oil  
1/3 cup fresh lemon juice  
1/3 cup **raspberries**  
1 teaspoon dry mustard  
¼ teaspoon salt  
¼ teaspoon pepper

Place the above ingredients in a blender and mix until smooth.

1 tablespoon minced red onion  
2 tablespoons pop seeds

Add to blender and pulse briefly.

Store in a tight lid container in the refrigerator.

### Roasted Peppers

Roasted peppers are very expensive to buy, but are very easy to make. When peppers are in abundance, roast some and freeze for later use. Use wax paper between layers.

Roast **sweet, hot, or any color peppers** under a broiler or over a gas flame. Turn frequently, until the skin blackens. Remove from head and put in a bag or covered pot to allow the pepper to steam and cool. Then, rub or wash off the blackened skin. Remove the stem and seeds and use in any recipe calling for roasted peppers.

### Super Stuffed Tortillas

1-2 cloves minced **garlic**  
1 large **onion**  
1 **green pepper**  
2 cups **corn**  
1 medium **zucchini** (sliced)  
1 ½ tablespoons ground cumin  
2 cups cooked black beans  
1 cup chicken or vegetable broth  
6 tablespoons salsa  
Salt & pepper to taste  
Sliced **onions** or **chives** and **fresh cilantro**  
Flour or corn tortillas  
Cheddar cheese, feta, or queso blanco cheese

Saute garlic in 2 teaspoons oil for 1 minute. Add onion and pepper and sauté until crisp-tender. Add corn, zucchini, and cumin and continue to sauté until all vegetables are tender but not browned. Add beans, broth, and salsa and cook until there is no excess moisture. Remove from heat and add salt, pepper, sliced green onions or chives and chopped fresh cilantro to taste. Preheat a frypan with a bit of oil and place a tortilla in pan. Add cheese in center of tortilla and add ¼ - ½ cup vegetable filling. When the tortilla is crispy, remove and fold in half or place a second tortilla on top, flip and fry till crispy.

### Zucchini Cookies

¾ cup butter  
½ cup sugar  
½ cup brown sugar  
1 **egg**  
1 ½ cups whole wheat flour  
1 cup flour  
1 ½ teaspoons baking powder  
1 teaspoon ground cinnamon  
¾ teaspoon salt  
½ teaspoon ground cloves  
1 ½ cups **zucchini** (shredded)  
¾ cup raisins  
¾ cup walnuts (chopped – optional)

Cream together butter and sugars. Add egg and beat until fluffy. Shift together all dry ingredients in a separate bowl. Add zucchini and dry ingredients alternately to creamed mixture. Stir in raisins and walnuts. Drop onto greased baking sheets. Bake in preheated oven at 375 degrees for 10 – 12 minutes. (Bake cookies as soon as they are mixed – if the batter stands too long, it will get a bit watery)

Chocolate Chip variety – Omit the cinnamon, cloves, and raisins. Add 1 tablespoon vanilla instead and ¾ cup of chocolate chips.

### Bruschetta with Grilled Bread

1 loaf **French bread** (sliced)  
2 large **yellow tomatoes** (diced)  
2 large **red tomatoes** (diced)  
½ cup mozzarella cheese (diced)  
½ cup green olives (chopped)  
½ cup olive oil  
½ cup **fresh basil** (chopped)  
2 tablespoons lemon peel (grated)  
1 tablespoon capers or dill pickles (chopped)  
6 cloves **garlic** (minced)  
Salt and pepper to taste

Grill sliced bread lightly on both sides or broil in the oven on a baking dish. Combine ingredients, spoon over grilled bread.

### Fresh Tomato and Basil Pasta

4 large cloves **minced garlic**  
2 pounds **tomatoes**, chopped, seeded and drained  
½ cup **fresh basil**  
¼ cup olive oil  
1 teaspoon salt  
1 pound whole wheat pasta shells or ziti

Combine garlic, tomatoes, basil, oil and salt and let stand at room temperature for 1-2 hours. Cook pasta according to package directions. Combine pasta with sauce. Garnish with parmesan cheese or feta cheese and serve immediately

Variety: Replace basil with 1/3 cup chopped fresh mint and the juice and grated rind of one lemon.