

GEAUGA FRESH FARMERS' MARKET



Come and experience all Geauga County has to offer.

OPEN SATURDAYS

May 19 - October 2012

9:00-12:00 noon

Located in the South Russell Village Hall Parking Lot, corner of Bell St. and Rt. 306

Visit our Web Site:

<http://www.geaugafarmersmarket.com>

MAY 19, 2012

Winter was kind, but it still feels good to have the warm sun on our face & feel the coolness of the spring air. The farmers are thankful for warm days & intermittent rain which is good for *greens, cabbage & onions*. We are excited for the coming season & the new layout that encompasses the front lawn of the South Russell Village complex. This location will have cooking demos, music & picnic tables for sipping lemonade & relaxing.

Our farmers are working hard to bring you fresh, tasty vegetables like *asparagus, gourmet salad blends, radishes & spinach*. The beautiful vibrant colors of spring will be in *Swiss chard, purple choy & rhubarb*. Fresh herbs will awaken our senses with the smell of *cilantro, lemon thyme, spearmint, spice island rosemary, basil, & chives*. As the season progresses we will know more about fruit production in our area & if the numerous freezes we had after bloom will affect our supply.

For your garden there will be *pepper & tomato* transplants including tasty heirloom varieties. A tomato in a one gallon container is blooming & ready for you to guide it along on your patio or in your sunny garden spot. Come & see the endless choices of colorful *annuals & perennials* including many native species that thrive in this area. Hanging baskets for your porch or deck will be available in many colors & varieties. Containers & strawberry jars with herbs, veggie plants & annuals will be numerous.

Our bakeries will offer tangy *rhubarb & strawberry* combinations in pies, tarts & jams. Other pies will include cherry, blueberry, apple & peach. Try some bread like *zucchini, oatmeal & cornmeal-white*. If it's sweet stuff you're looking for, try the scrumptious *cupcakes, scones, cinnamon rolls & salted fudge brownies*.

Try *grass-fed rib steak or 100% Angus ground beef patty*. *Italian or Polish sausage* cooked golden brown on a grill with a salad topped with fresh *chevre* sounds good to me. Want to try something new? Order a *fresh chicken, duck or goose* for pick-up right off the farm this year at the market. *Free-range duck & chicken eggs* will be plentiful at the market too.

The season brings excitement about our partnership with the Geauga County Master Gardeners & the Cleveland Clinic. The MG's will be here the first two weeks & then monthly after that. They will help with growing questions & handout fact sheets. The Cleveland Clinic will be here on several occasions. Watch the website for further information regarding their visits.

Nine new vendors will participate in the 2012 market; new growers, bakers & a maple syrup producer. One very unique group will be the students & parents of a local preschool with their very own *organic lemonade*. I can't wait to sip lemonade & smell the cooking demos from local chefs. Please watch our website & newsletter for more information about our new vendors.

Our newsletter is printed every week & available at the market booth. It is fun & informative about upcoming events, produce availability & recipes. So make a salad dressing from our *honey*, try some *jams or jellies*, or munch on some *cashew crunch or kettle corn*. Check out our *artisan jeweler & beekeeper bath & beauty products too*.

The market will close an hour early this year so make sure you get there early to get all the market has to offer. Stop at the market booth & say "hello" & I look forward to seeing you again.

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
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 Cupboard
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

Cheryl@GaugaFarmersMarket.com

Extra Easy Spinach Lasagna

1 container, 15 ounces ricotta cheese
10 oz chopped **spinach**
8 oz shredded mozzarella cheese
(about 2 cups)
1 jar (24 oz) Prego Fresh Mushroom
Italian Sauce
6 uncooked lasagna noodles

Clean spinach leaves, chop & steam spinach. Squeeze water out of leaves & let cool. Stir ricotta cheese, spinach, & 1 cup of mozzarella cheese in a medium bowl. Spread 1 cup sauce in a 2 quart shallow baking dish. Top with 3 lasagna noodles, & half the spinach mixture. Repeat layers, top with the remaining sauce. Slowly pour water around inside edge of baking dish & cover. Bake at 400°F for 40 minutes. Uncover & sprinkle remaining mozzarella cheese. Bake for 10 minutes or until hot & bubbling. Let stand for 10 minutes before serving.

Asparagus Souffle

1 bunch **fresh asparagus**, cut into 1" pieces
(about 8 oz)
1/3 cup finely shredded cheddar cheese
1/3 cup mayonnaise
1/4 cup chopped **onion**
1 **egg white**

Steam asparagus for 6 – 8 minutes, drain & allow to cool. In a large bowl, combine the asparagus, cheese, mayonnaise & onion. In a small bowl, beat egg white on medium speed until soft peaks form. Fold into asparagus mixture. Transfer to a greased 2-1/2-cup baking dish. Bake, uncovered, at 350° for 20-25 minutes or until lightly browned. Yield: 2 servings.

Raspberry-Rhubarb Slab Pie Recipe

3-1/4 cups all-purpose flour
1 teaspoon salt
1 cup butter
3/4 cup plus 1 to 2 tablespoons 2% milk
1 **egg yolk**
2 cups sugar
1/3 cup cornstarch
5 cups fresh **unsweetened raspberries**
3 cups sliced **fresh rhubarb**

Vanilla Icing:

1 1/4 cups confectioners' sugar
1/2 teaspoon vanilla extract
5 to 6 teaspoons 2% milk

In a large bowl, combine flour & salt; cut in butter until crumbly. Whisk 3/4 cup milk & egg yolk; gradually add to flour mixture, tossing with a fork until dough forms a ball. Add additional milk, 1 tablespoon at a time, if necessary. Divide dough in half so that one portion is slightly larger than the other; wrap each in plastic wrap. Refrigerate for 1 hour or until easy to handle. Roll out larger portion of dough between two large sheets of lightly floured waxed paper into an 18" x 13" rectangle. Transfer to an ungreased 15" x 10" x 1" baking pan. Press onto the bottom & up the sides of pan; trim pastry to edges of pan. In a large bowl, combine sugar & cornstarch. Add raspberries & rhubarb; toss to coat. Spoon into pastry. Roll out remaining dough; place over filling. Fold bottom pastry over edge of top pastry; seal with a fork. Prick top with a fork. Bake at 375° for 45-55 minutes or until golden brown. Cool completely on a wire rack. For icing, combine confectioners' sugar, vanilla & enough milk to achieve a drizzling consistency; drizzle over pie. Cut pie into squares. Yield: 2 dozen.

Cheesy Potato Bake with Eggs

1 medium **onion**, finely chopped
2 tablespoons butter
4 teaspoons all-purpose flour
1 1/2 cups milk
8 ounces sharp cheddar cheese, shredded (2 cups)
3 pounds **russet potatoes**, peeled and thinly sliced*
1 1/2 cups chopped **fresh broccoli**
1 tablespoon vegetable oil
8 **eggs**
2 tablespoons milk
6 slices bacon, crisp-cooked, drained, & crumbled
1 large **tomato**, chopped

Preheat oven to 325°F. In a medium saucepan cook onion in butter over medium heat for 4 min until tender, stirring occasionally. Stir in flour, 1/2 tsp. salt, and 1/2 tsp. ground black pepper. Stir in milk; cook & stir until slightly thickened & bubbly. Stir in cheese until melted. In a 3-quart baking dish, layer potatoes, then cheese sauce. Bake, covered, about 55 min, until potatoes are tender. In a large skillet, cook broccoli in hot oil over medium heat for 5 minutes until nearly tender, stirring frequently. In a large bowl, beat together eggs, water, 1/2 tsp. salt, & 1/4 tsp. ground black pepper. Pour over broccoli in skillet. Cook over medium heat, without stirring, until mixture begins to set on bottom & around edges. Using a spatula, lift & fold partially cooked egg so uncooked portion flows underneath. Cook 2 minutes more or until egg is cooked yet still moist. Spoon over potatoes. Top with bacon & chopped tomato. Serve immediately.

Ravioli with Snap Peas

1 pound frozen cheese ravioli
1 pound **sugar snap pea pods**
1/2 cup chopped **onion**
1 Tablespoon margarine
1 cup whipping cream
1/4 cup snipped fresh **dill weed**
2 Tablespoons snipped **fresh parsley**
1 teaspoon lemon pepper seasoning
1/2 teaspoon lemon peel
1/3 cup finely shredded parmesan cheese
Fresh dill weed

Cook ravioli according to package directions, adding the sugar snap peas during the last 2 minutes of cooking. Drain, transfer to serving platter & keep warm. Meanwhile, in a large skillet cook onion in hot margarine or butter over medium heat for 4 minutes. Stir in whipping cream, the 1/4 cup dill weed, parsley, lemon-pepper seasoning, & lemon peel. Bring to boiling; reduce heat. Boil gently, uncovered, about 2 minutes or until slightly thickened. Spoon cream sauce over pasta & pea pods. Toss gently. Sprinkle parmesan cheese over all. Sprinkle additional snipped dill weed if desired. Serves 4 – 6.