

# 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>

**MAY 26, 2012**

This week our farmers are bringing fresh, tasty vegetables like **asparagus, gourmet salad blends, radishes, spinach, Swiss chard, purple choy and rhubarb**. **Fresh herbs** and **hoop house tomatoes** will be available this week. Come early for the best selection. For your garden there will be **pepper, heirloom tomato, herb plants, annuals and perennials and hanging baskets**. The **Geauga County Master Gardeners** will be here today and then monthly after that. **Fruit pies, tarts and jams, zucchini, oatmeal and cornmeal-white breads, cupcakes, scones, cinnamon rolls and salted fudge brownies, grass-fed beef, Italian or Polish sausage, cheeses and eggs are all available weekly**. Order a **fresh chicken, duck or goose** for pick-up from **Fowl Play Farm**.

The **Cleveland Clinic** and the market are partnering this year to provide **Healthy Heart Screenings** (blood pressure, glucose, cholesterol) one morning at the market. Watch for dates. Stop by the market booth and pick up a free Clinic shopping bag.

Nine new vendors will participate in the 2012 market. The families of the **Precious Resources Preschool**, located in South Russell, are providing their very own **organic lemonade**. We welcome them to our community. Try fresh herbs from **Glacial Till Gardens** and bread from **Kari's Artisan Breads, Blessed Bread Bakers**, or **Countryside** in this recipe for Crusty Garlic and Herb Bread.

## Crusty Garlic and Herb Bread

1/2 cup softened unsalted butter	6 garlic cloves, peeled and minced
1 TB freshly grated Parmesan	1 tsp fresh rosemary leaves
1 tsp fresh thyme leaves	1 tsp fresh oregano leaves
1 loaf white bread	

Preheat oven to 450 degrees F. Oil the inside of the bowl of a mini food processor. Add the softened butter, garlic, cheese and herbs. Pulse until well combined. Slice the bread into 1-inch thick slices. You will need 12 to 16 slices. Spread the butter mixture onto 1 side of each bread slice. Arrange slices, butter side up and bake in the oven until lightly toasted, about 5 to 8 minutes

**Jim Gallagher of June Eves Farm** is back at the market this year. Jim is well-known for his early produce and giant zucchinis. He will have a variety of produce and sweet corn. South Russell resident **Carolyn Weaver**, who just finished her first year at Tulane, is back with her homemade hemp jewelry. **MacKenzie Creamery**, whose outstanding goat cheese has won awards and is used by many local chefs, is back again with some unique flavors. Stop by and taste them! Soaps, lotions and other products from **Jarz and Barz** and **Beecology** give shoppers lots of choices. Each makes unique products that you can find every Saturday!

Two of our farmers are **Certified Organic** and bring a variety of produce each week – **Hershberger and Maple Star**. Most of our farmers limit their use of chemicals and grow what is called naturally but without the designation of organic. Ask them about their growing practices.

## 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

### Lemon Vinaigrette

1/2 cup fresh lemon juice  
1/4 cup white wine vinegar  
1/2 cup olive oil  
1/2 cup canola oil  
A few TB honey  
Salt and pepper to taste

Whisk all ingredients well and store in a tight lid container in the refrigerator.

### Basting sauce for grilling vegetables

1/2 cup (1 stick) butter  
1/3 cup chopped shallots  
1/4 cup olive oil  
3 TB Dijon mustard  
2 TB fresh lemon juice  
2 TB fresh chopped thyme  
1 TB grated lemon peel

Combine all ingredients for sauce in saucepan and whisk over medium heat until well-blended. Season to taste with salt and pepper. Cool. Whisk over low heat to rewarm. Brush over both sides of vegetables and grill. Reserve some of the sauce for dipping.

### Quick Quiche with Fresh Herbs

3 eggs  
1 1/2 cups milk  
1/2 cup (1 stick) butter or margarine, melted  
1/2 cup biscuit mix\*  
1/4 tsp. iodized salt  
Dash pepper  
1 cup shredded cheese  
1/2 cup crumbled bacon or sausage, already cooked  
1/4 chopped onion  
Up to 2 TB fresh marjoram, basil, dill and chives

Preheat oven 350 degrees.

In the blender combine eggs, milk, butter, biscuit mix, salt and pepper. Blend for a few seconds. Pour into greased 9 inch pie plate. Sprinkle with cheese, meat, onion and herbs. Or put these on the bottom of a greased 9 inch pie pan and pour the egg mixture over the top.

Bake at 350 degrees for 40-45 minutes or until a knife comes out clean. Allow at least 10 minutes to cool before cutting. Or let the quiche cool and chill to carry on a picnic.

Makes at least 4 servings.

\*1 cup biscuit mix = 1 cup flour + 1 1/2 tsp baking powder + 1/2 tsp salt + 1 tbsp shortening

### Fresh Herb Butter

In small bowl, blend 1/2 cup softened butter or margarine and 1 tsp. each chopped fresh basil, thyme and parsley (or your favorite fresh herbs). Serve on baked potatoes, on grilled or broiled steak, tossed with hot pasta, or spread on bread and toasted.

### Green Bean and Egg Salad with Goat Cheese Dressing

1 small red onion, halved  
3 ounces soft goat cheese  
1/4 cup buttermilk  
2 tablespoons cider vinegar  
1 tablespoon extra-virgin olive oil  
1 tablespoon horseradish, drained  
2 teaspoons whole-grain mustard  
Kosher salt and freshly ground pepper  
1 pound small red-skinned potatoes, sliced  
4 large eggs  
8 ounces green beans, trimmed  
8 cups mixed salad greens, torn  
1 large ripe tomato, halved and thinly sliced

Thinly slice half the onion; soak in cold water. Mince 1 tablespoon of the remaining onion half; process with the goat cheese, buttermilk, vinegar, olive oil, horseradish, mustard, 1/4 teaspoon salt, and pepper to taste in a blender until smooth. Add 1 tablespoon water if needed. Put the potatoes in a pot of salted water; bring to a simmer and cook until tender, about 18 minutes. Drain and pat dry. Meanwhile, put the eggs in another pot of salted water; boil for 8 to 10 minutes, then remove to a bowl of cold water. Add the green beans to the same pot of boiling water; cook until crisp-tender, about 3 minutes. Drain, run under cold water and pat dry. Peel and slice the eggs. Drain the red onion slices. Toss in a bowl with the salad greens, green beans and half of the dressing. Top with the potatoes, tomato and hard-boiled egg slices. Drizzle with the remaining dressing.

### Penne with Beef and Arugula

1 (1-pound) New York strip steak  
1 teaspoon herbs de Provence  
1 garlic clove, minced  
3/4 cup extra-virgin olive oil, plus 3 tablespoons  
1 pound penne pasta  
1/4 cup balsamic vinegar  
2 tablespoons Dijon mustard  
1/2 teaspoon salt, plus more for steak/pasta water  
1/2 teaspoon freshly ground black pepper, plus more for steak  
1/4 cup chopped fresh basil leaves  
1/4 cup chopped fresh parsley leaves  
2 cups chopped arugula

Season the steak with salt and freshly ground black pepper, herbs de Provence, and minced garlic. In a skillet, heat 3 tablespoons olive oil over medium heat. Cook steak about 7 minutes per side. Remove the meat from pan and let it rest for 5 minutes. Thinly slice the steak. Set aside. Meanwhile, bring a large pot of salted water to a boil over high heat. Add the pasta and cook until tender but still firm to the bite, stirring occasionally, about 8 to 10 minutes. Drain pasta, reserving 1/4 cup of pasta water. In a small bowl, whisk together the balsamic vinegar, Dijon mustard, 1/2 teaspoon salt, 1/2 teaspoon pepper, fresh herbs, and 3/4 cup olive oil. In a large bowl toss the pasta with half of the salad dressing and the reserved pasta water. Add the arugula and steak, more dressing, and season with salt and freshly ground black pepper, as needed. Toss and serve.