

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>

OCTOBER 6, 2012

As we prepare to end our 11th Season, we want to take this time to thank those that help us make this Farmers Market a success. The Village of South Russell has once again been wonderful hosts to our weekly market festivities. Support from Village Hall, Mayor Matt Brett, Councilmembers, the Police Department and the Service Department have been outstanding once again. We deeply thank them for their continued dedication to the success of the Geauga Farmers Market.

It takes a lot of work to find a farmer and a politician joke all rolled into one. Thought it was so appropriate for this time of the year.

A busload of politicians were driving down a country road, when suddenly the bus ran off the road and crashed into an old farmer's barn. The old farmer got off his tractor and went to investigate. Soon he dug a hole and buried the politicians. A few days later, the local sheriff came out, saw the crashed bus and asked the old farmer where all the politicians had gone. The old farmer told him he had buried them. The sheriff asked the old farmer, "Lordy, were they ALL dead?" The old farmer said, "Well, some of them said they weren't, but you know what kind of twisted stories some politicians can tell."

Are you a hard core farmers market shopper? With the threat of rain and colder temperatures, we're glad to have you here today. Geauga County farmers are still busy producing material. In addition to the corn stalks, pumpkins, gourds, acorn squash, and butternut squash, there are many cool weather crops still available too.

Last week, tomatoes, eggplant, butternut squash remained popular. Also available were red raspberries, edamame, tomatillos, peppers of all varieties, and beans. The cool weather crops of brussel sprouts, broccoli, cauliflower, potatoes, beets, carrots, radishes, and spinach are once again in season. I expect those will remain plentiful throughout the remainder of the market.

But now is the time to begin stocking up on those items that might stay a little longer and replenish your supplies to get through the winter. There is grass-fed beef, cornish game hens, chickens and ducks, and Italian or Polish sausage. All of these products freeze well and will stay in your deep freezer for the long winter.

Other products like goat cheese, eggs, honey, jams, peanut butter, almond butter, and maple syrup have a little longer shelf life and will continue to offer you great farm fresh quality well into the winter.

And of course, now is the time to stock up on soaps, lotions, and your artisan crafts. It won't be long before our market is gone for the winter. And who wants to think of that!

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
Hobby Horse Farm
Hot-Kiln Farm
Jack Mountain's Farm
Jarz and Barz Ltd.
JLynn Creations
June Eve's
Kari's Artisan Bakery
Lizzie's Homemade Granola
Mackenzie Creamery
Maple Crest Farm
Maplestar Farm
Messenger Century Farm
Middlefield Original Cheese Coop
Miller's Country Jams
Miller's Cashew Crunch
Noah Hershberger
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

Fresh and Local!

Saffron Risotto with Butternut Squash

1 butternut squash (2 pounds)
2 tablespoons olive oil
Kosher salt and freshly ground black pepper
6 cups chicken stock, preferably homemade
6 tablespoons (3/4 stick) unsalted butter
2 ounces pancetta, diced
1/2 cup minced shallots (2 large)
1 1/2 cups Arborio rice (10 ounces)
1/2 cup dry white wine
1 teaspoon saffron threads
1 cup freshly grated Parmesan cheese

Preheat the oven to 400 degrees. Peel the butternut squash, remove the seeds, & cut it into 3/4-inch cubes. You should have about 6 cups. Place the squash on a sheet pan & toss it with the olive oil, 1 teaspoon salt, & 1/2 teaspoon pepper. Roast for 25 to 30 minutes, tossing once, until very tender. Set aside. Meanwhile, heat the chicken stock in a small covered saucepan. Leave it on low heat to simmer. In a heavy-bottomed pot or Dutch oven, melt the butter & saute the pancetta & shallots on medium-low heat for 10 minutes, until the shallots are translucent but not browned. Add the rice & stir to coat the grains with butter. Add the wine & cook for 2 minutes. Add 2 full ladles of stock to the rice plus the saffron, 1 teaspoon salt, & 1/2 teaspoon pepper. Stir & simmer until the stock is absorbed, 5 to 10 minutes. Continue to add the stock, 2 ladles at a time, stirring every few minutes. Each time, cook until the mixture seems a little dry, then add more stock. Continue until the rice is cooked through, but still al dente, about 30 minutes total. Off the heat, add the roasted squash cubes and Parmesan cheese. Mix well & serve.

Mini Sheppard's Pie

2 teaspoons extra-virgin olive oil
1/2 cup chopped onion
12 ounces 93%-lean ground beef
2 tablespoons all-purpose flour
1 tablespoon tomato paste
1 cup reduced-sodium beef broth
6 ounces baby spinach, chopped
3/4 teaspoon salt, divided
1/2 teaspoon garlic powder, divided
2 12-ounce packages frozen winter squash puree, thawed
1/3 cup finely shredded Parmesan cheese

Position rack in upper third of oven; preheat broiler. Heat oil in a large skillet over medium-high heat. Add onion & cook, stirring, until beginning to soften, about 2 minutes. Reduce heat to medium, stir in beef, flour and tomato paste, & cook, stirring, until the beef is mostly browned, about 3 minutes. Add broth, scraping up any browned bits with a wooden spoon. Bring to a boil & cook, stirring occasionally, until the broth is the consistency of thick gravy, about 4 minutes. Stir in spinach, 1/4 teaspoon salt & 1/4 teaspoon garlic powder; cook until the spinach is just wilted, about 1 minute. Remove from the heat. Place squash in a fine-mesh sieve & gently press on it to extract excess liquid. Transfer to a bowl. Stir in the remaining 1/2 teaspoon salt & 1/4 teaspoon garlic powder. Divide meat mixture among four 10-ounce broiler-safe ramekins. Top each with about 1/2 cup of squash. Place ramekins on a baking sheet. Broil until heated through & bubbling around edges, about 10 minutes. Sprinkle with cheese and broil until it is just melted, about 3 minutes more.

Eggplant Parmesan with Crisp Bread Crumb Topping

3 Tbsp extra-virgin olive oil, & about 2 cups for frying
1 onion, finely chopped
3 garlic cloves, very finely chopped
2- 28-oz cans whole, peeled Italian tomatoes, drained
Kosher salt and freshly ground pepper
8 small eggplants, cut lengthwise 1/2 inch thick (1/2 pound each)
3 tablespoons coarsely chopped basil
1 pound lightly salted fresh mozzarella, thinly sliced & torn into small pieces
1 cup grated Parmigiano-Reggiano cheese
3 tablespoons dry bread crumbs

In a large skillet, heat the 3 Tbsp of olive oil. Add onion & garlic & cook over moderate heat until tender, about 5 min. Using your hands, crush whole tomatoes into skillet. Bring to a simmer & cook over moderately low heat, stirring occasionally, until sauce is very thick, about 25 minutes. Transfer tomato sauce to a food processor & puree until smooth. Season with salt & pepper. Meanwhile, in a very large skillet, heat 1/4 inch of olive oil. Season the eggplant slices with salt & pepper. Working in several batches, cook eggplant over moderately high heat, turning once, until golden on both sides, about 8 min. per batch; add more olive oil to skillet between batches. Drain eggplant slices on paper towels. Preheat oven to 400 degrees. Spread 1 cup of tomato sauce in a 9-by-13-inch glass or ceramic baking dish. Arrange one-third of fried eggplant slices in baking dish & sprinkle all over with 1 tablespoon of chopped basil. Top with one-third of torn mozzarella & sprinkle with 1/3 cup of grated Parmigiano-Reggiano. Repeat this layering twice. Sprinkle bread crumbs all over top of eggplant Parmesan. Bake in the upper third of oven for about 45 minutes, until top of eggplant Parmesan is golden & tomato sauce is bubbling. Let stand for 15 minutes before serving.