

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>

October 13, 2012

Thanks to everyone who made this market possible – the farmers and other producers, the Village of South Russell, market manager Cheryl Hammon, traffic experts Gus Gosselin and his family, volunteers Kathleen and Joe Constant, Valarie and Tim Mariola, Jean and Marty Wynne, and you, especially you, our faithful customers!

Pie pumpkins and carving pumpkins, tomatoes, sweet potatoes, cool weather greens, sweet and hot peppers, green beans, fennel, dill, cabbage, cauliflower, onions, banana peppers; a variety of winter squash, zucchini, cucumbers, potatoes, broccoli, varieties of eggplant and beets, radishes, cilantro, leeks, fresh herbs, as well as grass-fed beef, Italian or Polish sausage, goat cheese, eggs, honey and maple syrup, soaps and lotion, fruit pies, breads, cupcakes, cookies, cinnamon rolls, kettle corn, and plants.

Annie's Apple Pie

2 Cups Self-rising Flour
1 tsp salt
1/3 Cup Morrell Snow Cap Lard
1/3 Cup Butter
5 to 7 tbsp ice water

Sift flour and salt together in bowl. Cut in lard and butter with pastry blender, two knives for blending fork until pieces are the size of small peas. Add cold water a few drops at a time until particles just hold together. Press together lightly to form a ball. Chill for easier handling. Divide pastry in half. Roll pastry 1/8 inch thick and line pie pan. For a single crust pastry, trim 1/2 inch beyond edge. Fold under and flute edge of pastry. Prick pastry with a fork before baking. Bake at 450F. for 8 to 10 minutes. For a double crust pie roll other half of pastry making several slits in top of crust. With fingers or small pastry brush lightly moisten the bottom crust edge with water or milk. Place top crust over filling and cut 1/2 inch smaller than lower crust. Fold lower crust over top crust and flute the edges. Yield: Two single pie crusts, one double Deep dish pie crust or 6-8 tart shells.

Filling

2 Granny Smith **apples**
3 McIntosh **apples**
3/4 Cup sugar or Splenda
1/2 tsp. Fruit Fresh
1 tbsp. cinnamon
4 tbsp. butter
1 tbsp. flour

Peel, core and slice the apples. Sprinkle flour in the bottom pie crust. Place apples in the pie so they make a rounded mound; sprinkle with fruit fresh, cinnamon, butter and sugar. Add top crust and use a pastry brush to coat the crust with a little cream; sprinkle with sugar and cinnamon. *From Anne Kern*

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
Gaugua 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 Cheese
Miller's Country Jams
Miller's Cashew Crunch
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!

Autumn Beef Stew

Feel free to add chunks of rutabaga or turnip along with the potatoes or add chunks of sweet potato about 15 minutes before the stew is done.

- 1 tablespoon vegetable oil
- 1 1/2 pounds **stewing beef**
- 1/2 cup chopped **onion**
- 1/2 cup sliced celery
- 3 cups beef broth
- 2 **carrots**
- 2 medium **potatoes**
- 1/2 cup baby lima beans
- 1 cup apple juice or apple cider
- 1/2 cup corn
- 1 dozen small white **onions**
- salt and pepper, to taste
- 2 tablespoons flour
- 2 tablespoons cold water

In a large saucepan or Dutch oven over medium heat, brown the beef in the vegetable oil; add onion and celery and sauté for 3 to 5 minutes longer. Add beef broth and bring to a boil. Reduce heat to low, cover, and simmer for 1 to 1 1/2 hours. Add the carrots, potatoes, lima beans, and apple juice; simmer for about 30 to 40 minutes longer, or until vegetables are tender. Add drained onions and corn; continue cooking for 5 to 10 minutes.

In a small bowl or cup, combine flour with cold water until smooth. Add the mixture to the simmering broth, a little at a time, until stew is thickened. Taste and add salt and pepper. Serve with hot buttered biscuits or cornmeal. Serves 4.



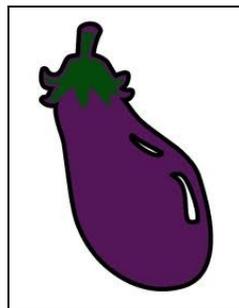
Orzo Stuffed Peppers

- 2 lbs. **tomatoes**, chopped
- 2 **zucchini**, grated
- 1/2 cup chopped fresh mint leaves
- 1/2 cup grated Pecorino Romano, plus more for sprinkling
- 1/4 cup extra-virgin olive oil
- 3 cloves **garlic**, minced
- 1 teaspoon salt
- 1 teaspoon freshly ground black pepper
- 4 cups chicken broth
- 1 1/2 cups orzo (rice-shaped pasta)
- 6 sweet **bell peppers** (red or yellow)

Preheat the oven to 400 degrees F. Pour the tomatoes into a large bowl and break apart using a pair of kitchen shears or your finger tips. Add the zucchini, mint, cheese, olive oil, garlic, salt, and pepper. Stir to combine. Meanwhile, bring the chicken broth to a boil in a medium saucepan over high heat. Add the orzo and cook for 4 minutes. The orzo should be only partially cooked. Use a fine mesh sieve to transfer the orzo to the large bowl with the other vegetables. Stir the orzo into the vegetable mix to combine. Transfer the warm chicken broth to a 3-quart baking dish. Slice the tops off the peppers and remove all ribs and seeds. Cut a very thin slice from the base to help the peppers stand up. Place the peppers in the baking dish with the warm chicken broth. Spoon the orzo mixture into the peppers. Cover the dish with foil and bake for 45 minutes. Remove the foil, sprinkle the top of each pepper with cheese and continue baking until the cheese is golden, about 15 minutes. Remove from the oven, carefully transfer the orzo stuffed pepper to a serving plate. *From Giada DeLaurentis*

Eggplant Salad

- 4 **eggplants**
- 1 teaspoon salt, plus more as needed
- 2 tablespoons extra-virgin olive oil
- 2 large **tomatoes**, peeled and grated
- 1/2 **onion**, finely chopped
- 4 cloves **garlic**, finely chopped
- 1 tablespoon paprika
- 1 teaspoon ground cumin
- 1/2 teaspoon ground black pepper
- 4 flat-leaf **parsley** sprigs, finely chopped
- 4 **cilantro** sprigs, finely chopped
- 2 tablespoons red wine vinegar
- 2 lemons, quartered



Cut the eggplant into 2-inch cubes. Bring a large pot of salted water to a boil. Add the eggplant and cook until tender. Drain. Heat the oil in a large skillet over medium heat. Add the tomato, onion, and garlic and cook, stirring occasionally, for 8 to 10 minutes. Add eggplant, paprika, cumin, black pepper, parsley, and cilantro and cook gently, mashing the ingredients occasionally, until any excess liquid cooks off, about 10 to 12 minutes. Add the vinegar, mix well, and let cool. Transfer the eggplant salad to a platter and garnish with the lemon quarters. 6-8 servings *From Sara's Secrets*