

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>

SEPTEMBER 8, 2012

VOTE TOMATO TASTING CONTEST TODAY, SEPTEMBER 8th VOTE Tasting begins at 10am



Get your entries in by 9:30am and mark them with your name and variety of tomato.

Two categories: one for **Cherry Tomatoes** and one for **Regular Tomatoes**.

Customers and vendors alike are welcome to enter their favorite tomato variety. You won't want to miss the opportunity to find a new favorite variety! **VOTE**

Have you had an opportunity to shop our bakers at the market?

Countryside Home Bakery is the longest bakery vendor at the market. This Amish bakery uses home-made from scratch recipes, not mixes, and bakes bread in a wood burning ovens. Varieties of breads, rolls, cookies, coffee cakes, and cinnamon rolls are available every week at the market. They also carry nearly 14 flavors of jams. Countryside also has a store in Burton at 17075 Mumford Rd. They are open Wed – Sat during the summer and Nov, Dec, and Feb on Friday and Saturday. **Candy Kisses** offers a unique selection of cake balls. So much more fun than a cupcake, these bite sized cakes covered in chocolate are a wonderful treat for a friend, neighbor, or new school teacher. Christina Hoehn makes the art of creating these beautiful items look effortless, but for those of you who have ever tried it – you will gladly pay for these beautifully decorated and tasteful selections. **Blessed Bread Bakers** is another vendor who is not a weekly participant at the market. However, when Julie comes from Hiram to share her beautiful breads with the market, you are in for a treat. Her braided bread and dinner rolls are great for any dinner. She also takes orders for your larger events, but order early. **Kari's Artisan Bakery** is the place to get your biscotti. This latin word meaning twice-baked is a slightly toasted cookie with a firmer texture for dunking in your coffee. Kari offers more than 20 flavors of biscotti. She will be back at the market on October 6th – make sure you get your holiday flavors then including pumpkin chocolate chip, cranberry pumpkin, and pumpkin pecan. **Lizzie's Homemade Granola** makes some of the best granola in town. Lizzie is new to the market this year, but her eye catching granola in the cute gift-giving jars is the latest craze! Make sure those that help you know you appreciate them with a gift from Lizzy! **Snickerdoodles Baking Company** is another new vendor this year, but they have quickly grown in popularity. This family owned baking company uses all natural ingredients for their delicious baked goods, some of which are gluten-free. Find delicious cookies, scones, coffee cakes, muffins, and more to the market. Gift boxes and trays are available for order. **Sugar Me Desserterie** is one of our favorite veteran vendors. Phenomenal Cupcakes, beautifully decorated cookies, scones, and other hand crafted food sensations are what you can find every week at Sugar Me's tent. The exciting from scratch pastries are baked from natural ingredients. Now in addition to their participation at the market, they can be found in Chagrin Falls near Chagrin Valley Little Theater in the Coach House.

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!

Butternut Bisque

2 Tbsp butter
1 medium onion, chopped
1 cup carrots, dices
3 cups chicken broth
2 cups winter squash, cooked
½ cup plain yogurt
1 cup evaporated milk
2 Tbsp maple syrup

Melt butter in large saucepan. Add onion & carrots & sauté over medium heat for 5 minutes. Add broth & cover to simmer for 10 min more. Add cooked squash, yogurt, milk, and maple syrup. Transfer to blender or food processor in small batches, puree until smooth. Return to saucepan and cook over medium heat until hot. Season with salt, pepper, garlic, and onion powder to your taste. Garnish with sour cream for an extra special treat.

Roasted Cauliflower & Sprouts

1 medium cauliflower (cut into 1 inch florets)
2 cups brussel sprouts (cut in half)
2 tablespoons olive oil
3 large cloves garlic, sliced thin
1 ½ t fresh rosemary
½ t pepper

Combine vegetables with olive oil, drizzle on top. Add seasonings and mix well, refrigerate overnight. The next day, spread in single layer on greased jellyroll pan. Sprinkle with coarse salt. Roast in preheated oven at 450 degrees until vegetables are tender and beginning to brown at edges (15 – 20 minutes), stir occasionally. Serve hot or at room temperature.

Stuffed Acorn Squash

Cut squash in half, and remove seeds and strings. Place cut side down on lightly greased baking sheet with sides. Bake 350 degrees until soft, but not mushy (40-50 min) Remove from oven, fill with stuffing and finish bake as directed:

Looking for something different to stuff your acorn squash with. Try one of these:

Apple Stuffing

Combine 2-3 diced tart apples, ¼ cup maple syrup, and ¼ cup melted butter. Stuff into squash, cover covered at 375 degrees for 30 min.

Mushroom Stuffing

Combine 1 chopped onion, ½ cup mushrooms, 2 cloves garlic minced in a frypan. Saute until soft. Add 2 cups breadcrumbs, ½ teas sage, salt and pepper. And stuff into squash, cook 375 degrees for 20 minutes.

Sausage Stuffing

Saute 1 lb sausage or turkey sausage until cooked through. Add 4 stalks celery finely diced, 1 medium onion diced, 2 shredded carrots, and ¼ cup of water. Cover and simmer 15 minutes. Mix in 2 cups bread crumbs and stuff into squash. Bake 375 degrees for 10 minutes.

Autumn Vegetable Soup

½ cup chopped onion
2 gloves garlic, minced
½ cup each kale, cabbage, carrots, red or green sweet pepper (all chopped)
½ t each salt, dried basil, dried oregano
1/8 t pepper
2 cups vegetable broth
1 cup tomato juice
¾ c cooked beans
½ cup corn
2 teas instant barley
2 teas orzo pasta
1 ½ T red cooking wine
½ c tomatoes chopped
1 T fresh parsley

A very adaptable soup that welcomes whatever vegetables on hand. In soup pot sauté onions in olive oil over medium heat until soft. Add garlic and sauté 1 minute. Add vegetables, seasonings and sauté a little longer then turn heat down to low, cover pan and let cook 5 minutes, stirring occasionally. Add broth, juices, beans, corn, barley, pasta, and wine and bring to a gentle boil and simmer about 15 minutes. Add tomatoes and parsley and simmer another few minutes.

Sweet Potato Salad

3 cups sweet potatoes
1 cup celery, diced
¾ cups green or sweet red peppers, chopped
½ cup onion, chopped
2 T fresh parsley or cilantro, chopped
3 green onions , thinly sliced

Cook, peel, and dice sweet potatoes. Combine in a large bowl and top with honey mustard dressing.

Honey-Mustard Dressing

½ cup cider vinegar
2 T oil
1 ½ T prepared mustard
1 T honey

Combine all and pour over vegetables. Toss until well coated, serve on lettuce (optional) and sprinkle with shredded cheese.

Whipped Squash

4 cups butternut squash,
2 Tbsp butter
1 Tbsp brown sugar
¼ nutmeg
1 teas cinnamon

Cook butternut squash. Combine and beat until smooth. Salt to taste.