

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>

September 1, 2012

Support your Local Farmers Market – Come and buy local, fresh seasonal fruits and vegetables

– Sweet corn, tomatoes, sweet potatoes, cantaloupe, watermelon, fresh greens, ground cherries, tomatillos, and cherry tomatoes, edamame, sweet and hot peppers, okra, green beans, fennel, dill, cauliflower, onions, banana peppers, zucchini and summer squash, fingerling and other potatoes, broccoli, Japanese and classic eggplant, beets, radishes, cilantro, leeks, cucumbers, fresh herbs, sunflowers. There is grass-fed beef, cornish game hens, chickens and ducks, Italian or Polish sausage, goat cheese, eggs, fresh herbs, honey and maple syrup, soaps and lotion, fruit pies, breads, biscotti, cupcakes, cookies, scones, cinnamon rolls, kettle corn, jewelry and crafts, annuals and perennials.

Today: Grilling with Matt Anderson of Umami restaurant in Chagrin Falls.

Next Week – Annual Tomato Tasting Contest from 10-11:30PM.

If you think your home-grown or farm-grown tomatoes are the best-tasting in town, enter them into the Annual Tomato Tasting Contest. There will be two categories: one for **Cherry Tomatoes** and one for **Regular Tomatoes**. Bring a quart of cherry tomatoes or 4-5 of a single variety of tomatoes to the market booth before 9:30am next Saturday. Mark them with your name and the variety of tomato. Customers and vendors are encouraged to enter their favorite tomato. Everyone can taste and vote.

Where's the fruit? Northeast Ohio suffered a severe frost in April which destroyed many of the blossoms in local orchards. As a result, locally grown apples, peaches and grapes are in short supply everywhere this fall.

What is edamame? Edamame is a soybean. Edamame can be eaten as a snack - the pods are lightly boiled in salted water, and then the seeds are squeezed directly from the pods into the mouth with the fingers. Edamame is also a great source of protein and a wonderful ingredient in vegetable dishes, in soups or processed into sweets. Try this recipe -

Napa Cabbage, Edamame and Ginger Salad

½ package rice noodles (8 ounces)
6 cups thinly sliced **Napa cabbage**
2 cups thinly sliced shiitake mushrooms
1 cup matchstick **carrots**
1 cup shelled **edamame**
¾ cup dry roasted peanuts, chopped
½ cup bottled low-fat sesame ginger dressing

Cook noodles in boiling water 2 minutes or until tender. Drain and rinse with cold water. In a large bowl combine noodles, cabbage, mushrooms, carrots, edamame, peanuts and dressing. Toss well. Serve immediately or cover and refrigerate up to 30 minutes.

From Paula Deen

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 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!

Minty Watermelon and Cucumber Salad

8 cups cubed seedless **watermelon**
2 medium English **cucumbers**, cubed
6 green **onions**, chopped
1/4 cup minced fresh **mint**
1/4 cup olive oil
1/4 cup balsamic vinegar
1/2 teaspoon salt
1/2 teaspoon pepper

In a large bowl, combine the watermelon, cucumbers, onions and mint. In a small bowl, whisk the oil, vinegar, salt and pepper. Pour over watermelon mixture; toss to coat. Serve immediately or cover and refrigerate for up to 2 hours. You can add walnut pieces or crumbed goat cheese for crunch and texture. *Adapted from Food Network*

Roasted Garlic Butter

4 medium cloves of **garlic**, unpeeled
1 tsp. olive oil
1/4 tsp. coarse salt
1/4 tsp. pepper
8 TB butter (1 stick) unsalted and softened

Heat the oven to 400 degrees. Place garlic cloves in a small baking dish. Drizzle with olive oil and sprinkle with a pinch of salt and pepper. Cover the dish tightly with aluminum foil and bake until cloves are soft and fragrant, about 20 minutes. Set aside to cool. Place butter in the bowl and an electric mixer fitted with the paddle attachment. Add garlic and remaining salt and pepper. Beat until well combined. Scrape butter onto a sheet of parchment paper or plastic wrap. Shape into a log. Freeze until firm, about 20 minutes. It can be stored in the freezer up to 2 weeks. Use as a substitute for regular butter with vegetables, baked potatoes or on toast. *From Martha Stewart Living.*

Tomatoes Gratinee

4 **small yellow tomatoes**
4 **small red tomatoes**
Salt and pepper
1 TB olive oil
2 ounces Gruyere cheese, grated on the large holes of a box grater
1 clove **garlic**
1 small baking **potato**
1/4 tsp. ground nutmeg

Heat the oven to 400 degrees. Slice tomatoes and arrange in a baking dish. Season with salt and pepper and drizzle with olive oil. Combine grated cheese and garlic in a small bowl. Peel potato and grate on the large holes of a box grater. Squeeze out the moisture and toss with the cheese mixture. Season with nutmeg and sprinkle over the tomatoes, creating an even covering. Place in oven and bake until tomatoes are soft and crust is crisp and golden, 20-25 minutes, depending on the tomatoes' ripeness. Remove from the oven and serve. Serves 4. *From Martha Stewart Living.*

Rosemary and Goat Cheese Mini Muffins

1 3/4 cups all purpose flour
1 TB baking powder
1 TB fresh **rosemary**, chopped
1/2 tsp. salt
1/4 tsp. pepper
1 Cup milk
1 TB sour cream
1 TB vegetable oil
1 large **egg**
1 **goat cheese** log (3 ounces), coarsely chopped and softened

Preheat the oven to 400 degrees. Spray miniature muffin pans with nonstick cooking spray. In a large bowl combine flour, baking powder, rosemary, salt and pepper. Make a well in the center of the mixture. In a separate bowl whisk together milk, sour cream, vegetable oil, and egg. Stir in goat cheese. Pour into well in flour mixture, stirring just until moistened (batter will be lumpy). Spoon batter into prepared muffin pans, filling just to the top of the cups. Bake for 18-20 minutes or until golden brown. Cool muffins in pans for 2 minutes and then remove from pans. Muffins may be frozen in an airtight container for up to 2 weeks. Makes 2 dozen. *From the Paula Deen*

Summer Squash Soup with Basil Pesto

1 tablespoon unsalted butter
1 medium **leek**, white and pale-green parts only, thinly sliced and thoroughly rinsed
1 small clove **garlic**, minced
Salt and freshly ground pepper
2 1/4 pounds **yellow summer squash**, trimmed and cut into half moons
2 cups homemade or low-sodium canned chicken stock
2 cups loosely packed fresh **basil leaves**, plus more for garnish
1/3 cup olive oil

Melt butter in a medium stockpot over medium-high heat. Add the leek and half the garlic. Season well with salt and pepper; cook, stirring until soft and tender, 3 to 5 minutes. Add squash, and cook, stirring, 3 to 5 minutes. Add chicken stock, and bring to a boil. Reduce heat to a simmer, and cook until tender, 15 to 20 minutes. Remove soup from heat; let cool slightly. Fill the bowl of a food processor with basil and remaining garlic. Drizzle olive oil through the feed tube; process until smooth. Season with salt and pepper. Transfer basil pesto into a small bowl. Place slightly cooled soup in the cleaned bowl of the food processor, and process until soup is pureed but still slightly chunky. Return to stockpot; cook to reduce liquid and thicken just slightly, about 5 minutes. Adjust seasoning with salt and pepper. Ladle into soup bowls, garnish with basil, and serve with basil pesto. *From Martha Stewart Living*