

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 15, 2012

FALL PRODUCE IS HERE! There is still some sweet corn and lots of tomatoes, sweet potatoes, cantaloupe and watermelon, spinach and other fresh greens, ground cherries, tomatillos, edamame, sweet and hot peppers, okra, green beans, fennel, dill, cauliflower, onions, banana peppers; spaghetti, butternut, buttercup, delicata, acorn, and other winter squash varieties, zucchini and yellow summer squash, fingerling and other potatoes, broccoli, varieties of eggplant and beets, radishes, cilantro, leeks, cucumbers, fresh herbs, as well as grass-fed beef, cornish game hens, chickens and ducks, Italian or Polish sausage, goat cheese, eggs, honey and maple syrup, soaps and lotion, fruit pies, breads, cupcakes, cookies, cinnamon rolls, kettle corn, crafts, and plants.

NEXT WEEK: Annual Salsa Tasting Contest from 10-11:30PM.

Enter your favorite salsa in our annual contest. Customers and vendors are encouraged to enter – hot and sweet, fresh or cooked. Shop now for the freshest ingredients and please keep basic ingredients locally grown – zucchini, eggplant, peach, tomato, tomatillo, watermelon, cucumber and any other locally grown ingredient. No mango or pineapple salsa, please. **Bring a pint of salsa to the market booth by 9:30 AM on Saturday, September 22 marked with your name and whether it is hot or mild. First prize goes to the best in each category.** Everyone can taste and vote!

NEXT WEEK: The 8th International Public Markets Conference takes place in Cleveland next week, just in time to celebrate the 100th anniversary of the West Side Market. On September 22 **one of four different bus tours covering urban and rural markets in Northeast Ohio will visit the Geauga Fresh Farmers Market at 10AM.**

Annual Tomato Tasting Contest Results – Thanks to everyone who participated!

BEST REGULAR TOMATO

First Place, Cherokee Green grown by Dawn and Jake Trethewey from Maplestar Farm in Auburn.

Second Place Tie between Evergreen grown by Courtney Lorenz of Herb Thyme and volunteer Joyce Studen's Celebrity tomato

Third Place, Missouri Love Apple grown by volunteer Marty Wynne, defending his title from last year.

Other entries were Brandywine from Pheasant Valley, Big Beef from Hershberger Produce, and Celebrity from Hobby Horse Farm

BEST CHERRY TOMATO

First Place, Sun Sugar grown by Mike and Laura Pizmoht of Pheasant Valley Farm in Willoughby Hills. This is the third year in a row for Laura and Mike to win.

Second Place, Matt's Wild Cherry grown by Dawn and Jake Trethewey of Maplestar Farm

Third Place, Sun Gold grown by Hobby Horse Farm.

Other entries were Mountain Fresh from Hershberger Produce and Sun Gold grown by volunteer Joyce Studen

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
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!

Zucchini Bread with Applesauce

1 cup unsweetened applesauce
1/2 cup sugar
1/2 cup brown sugar
3 **eggs**, slightly beaten
2 tsp of baking soda
1/2 tsp baking powder
2 tsp cinnamon
2 tsp vanilla
2 cups grated **zucchini**
3 cups all-purpose flour

Mix eggs, sugars, applesauce and vanilla. Stir together dry ingredients and add to the applesauce mixture. Squeeze excess water from grated zucchini and stir into batter. Add walnuts and raisins, if desired. Pour into two greased and floured loaf pans. Bake at 350 degrees for 45-60 minutes or until done. Cool 10 minutes in pan. Remove and cool on rack. Makes two loaves.

Swiss Chard Stew with Italian Sausage & Potatoes

1 ½ TB olive oil
2 cloves **garlic**
2 lbs **Swiss chard** (or any greens)
1/4 cup **onion** (more if you like onions)
1/2 to 1 cup water or broth
2 links **Italian sweet (or hot) sausage**
1 or two **medium potatoes**, peeled & cut into quarters
Pinch of oregano
salt & pepper to taste

Heat the olive oil over medium & begin browning the sausage for 5 minutes in a 2 to 3 quart stockpot. Add the onions, garlic & potatoes and cook for 2 minutes. Rip up the greens & add to pot, along with water or broth, and a pinch of oregano. Bring to a boil & cover. Simmer on stove for 20 minutes or until sausage is cooked thoroughly. Add salt & pepper to taste. Serve with crusty Italian bread to mop up the stew remainders. *From Cooking.com*

Irish Apple Mash

1 lb. cooking **apples**
2 lbs. **potatoes**
1 TB sugar
2 TB butter

Peel potatoes. Cook in salted boiling water. Peel, core, and slice apples. Place in saucepan with 1 TB of water and the sugar. Cook until soft. When potatoes are cooked, drain and beat in apples and butter. *From Cooks.com*

Pumpkin Bread

1/3 cup shortening
1 ½ cup sugar
2 eggs
1 cup mashed **pumpkin**
2 cup flour
¼ tsp baking powder
¾ tsp baking soda
½ tsp salt
2 tsp pumpkin pie spice (1 tsp cinnamon, ½ tsp ginger, ¼ tsp allspice or cloves, and ¼ tsp nutmeg)

Cream shortening and stir in sugar and eggs, then pumpkin. Stir in the remaining ingredients and beat until well blended. Pour in greased 9 x 5 x 3 loaf pan. Bake at 350 degrees for one hour. Remove from pan and cool.

Super Cauliflower Salad

2 gala or fuji **apples**, pared, cored and cut into ¾ inch pieces
1 medium **cauliflower**, about 2 lbs., cored and cut into 1 inch florets
½ cup finely chopped **green onions**, some green
4 tsp. Dijon mustard
½ tsp salt (optional)
Freshly ground black pepper

Cook cauliflower in a large pot containing 2 inches of boiling water until just tender, about 5 minutes. Drain cauliflower and plunge into iced water. Chill completely; drain and blot with a paper towel. Put florets in bowl, add apple, green and red onions. In small bowl whisk together mustard, lemon juice, and salt. Whisk in oil. Pour dressing over cauliflower mixture and toss. Season with pepper. Mix in dill. Cover and refrigerate up to 2 days. *From Barbara Collier, Sun Paper*

Speedy Spicy Cod

1 cup(s) pearl barley
1 medium (12-ounce) **sweet potato**, peeled and chopped
1 large (8- to 10-ounce) **red pepper**
1 bunch(es) **green onions**
1 piece(s) (3-inch) fresh ginger, peeled
1 tablespoon(s) curry powder
2 lbs. of **tomatoes**, diced
4 (4 ounces each) skinless cod fillets or other mild whitefish

In large microwave-safe bowl, combine barley and 3 cups water. Cover with vented plastic wrap; microwave on High 10 minutes. Stir in sweet potato. Cover with vented plastic wrap; microwave on High 15 minutes or until tender. Meanwhile, chop pepper, slice green onions, and grate ginger; reserve 2 tablespoons onions for garnish. In bowl, combine remaining green onions, red pepper, ginger, and 1/4 teaspoon each salt and black pepper. Coat with olive oil cooking spray. Heat 12-inch skillet on medium-high. Add pepper mixture. Cook 3 minutes or until lightly browned, stirring often. Add curry powder; cook 1 minute, stirring. Stir in tomatoes; heat to boiling. Nestle cod in tomato mixture, cover, and cook 5 to 8 minutes or until cod turns opaque throughout. Serve cod mixture over barley and sweet potato. Garnish with green onions. *From Good Housekeeping*

¼ cup finely chopped **red onion**
1 TB lemon juice
1 TP olive oil
1/3 cup chopped **fresh dill**