

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 22, 2012

FALL PRODUCE IS HERE! Lots of tomatoes, sweet potatoes, cantaloupe and watermelon, spinach, Swiss chard 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, banana and other winter squash varieties, zucchini and yellow summer squash, 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 varieties of plants.

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

Customers and vendors are encouraged to enter their favorite salsa – hot and sweet, fresh or cooked. Please keep basic ingredients locally grown – zucchini, eggplant, peach, tomato, tomatillo, watermelon, cucumber. 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!

TODAY: Welcome to visitors from the 8th International Public Markets Conference which takes place in Cleveland this weekend. One of four different bus tours covering urban and rural markets in Northeast Ohio will visit the market today.

Highlighted ingredients in today's recipes are available at the market.

Squash Ground Beef and Cheese Skillet

2 lbs **ground beef**
2-3 large **onions**, chopped
2 medium **green bell peppers**
1 TB minced fresh **garlic**
2 **butternut squash**, peeled, seeded and thinly sliced
1 **acorn squash**, peeled seeded and cut into about 1-inch cubes
4 small **potatoes**, diced
2 (8 ounce) cans tomato sauce
2 TB Worcestershire sauce
4 large **tomatoes**, peeled, seeded and diced
1 small **yellow squash**, thinly sliced
1 medium **zucchini**, sliced
salt and pepper
2 1/2 cups shredded Swiss cheese or mozzarella cheese (or both)

In a large skillet, cook the ground beef with garlic, onions and green pepper until beef is no longer pink; drain. Add in butternut and acorn squash, potatoes, tomato sauce and Worcestershire sauce; bring to a boil. Reduce heat and cook until potatoes and squash are tender. Add in the tomatoes, yellow squash, zucchini, salt and pepper; heat through. Sprinkle with cheese; cover and cook until the cheese has melted. *From www.recipezaar.com*

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!

Mashed Potatoes and Butternut Squash

2 1/2 pounds **russet potatoes**, peeled, cubed
2 1/2 pounds **butternut squash**, peeled, seeded, cubed
8 large **garlic cloves**
1/4 pound (1 stick) margarine, room temperature
Ground nutmeg, salt and pepper

Bring 1 inch of water to boil in large pot. Set steamer rack in pot. Place potatoes, squash and garlic on rack. Cover pot and steam vegetables until tender, adding more water to pot if necessary, about 15 minutes. Transfer vegetables to large bowl. Add margarine and mash vegetables until fairly smooth. Season to taste with nutmeg, salt and pepper.

Stuffed Acorn Squash

3 **acorn squash**
2 TB margarine, softened
2 TB olive oil
1 **onion**, minced
2 stalks celery, diced
2 **apples**, chopped
1/4 cup **maple syrup**
1/2 cup raisins
1/4 tsp parsley
1/2 tsp dried sage
1/2 tsp rosemary
1/2 tsp thyme
salt and pepper to taste
1 package store-bought cornbread stuffing mix

Pre-heat oven to 400 degrees. Slice each acorn squash in half and remove the seeds. Brush the squash with the softened margarine and set aside. In a large skillet, sauté the onion, celery and apple in the olive oil for 6-8 minutes. Reduce heat and add the maple syrup, raisins, herbs, salt and pepper and stir to combine. In a large bowl, mix together the stuffing mix with the onion, celery and apple mixture until well combined. Spoon this mix into each squash half. Cover each squash with foil and bake 40-45 minutes, or until squash is soft.

Layered Crock-Pot Vegetables

6 **potatoes**, sliced
2 **carrots**, sliced
1 **zucchini**, sliced
1 cup peas, frozen or fresh
1 cup **broccoli** florets (optional)

Sauce:

2 1/2 cups tomato sauce
1 teaspoon thyme
1 teaspoon basil
1/2 teaspoons cinnamon
2 tablespoons parsley flakes

Layer vegetables in large casserole in order given. Mix together ingredients for sauce and pour over vegetables. Cook 3 hours on high or 6 hours on low.

Crockpot Squash and Apples

5 pounds **butternut squash**
4 baking **apples**
1/2 cup butter, melted
1 cup packed brown sugar
2 tablespoons flour
2 teaspoons salt
1 teaspoon mace

Cut squash in half, remove seeds and fibers; pare and cut in 1/2 inch slices. Pare and core apples; cut in 1/2 inch slices. Combine the melted butter, sugar, flour, salt and mace. Layer one half the squash in the bottom of the removable liner; top with one half the apple slices and one half the sugar mixture. Repeat layers. Place in base. Cover and cook on auto 5 hours, low 6-7 hours or high 3 1/2 hours.

Ratatouille

3 TB extra-virgin olive oil
2 cups chopped **onions**
2 1-pound **eggplants**, peeled, cut into 1-inch cubes
4 **garlic cloves**, minced
2 **zucchini**, cut into 1-inch pieces
1 **bell pepper**, cut into 1-inch pieces
1 **yellow bell pepper**, cut into 1-inch pieces
2 3/4 lbs ripe **tomatoes**, seeded, coarsely chopped, about 6 cups
3 fresh thyme sprigs
1 fresh rosemary sprig
1 bay leaf
1/4 cup minced fresh basil

Heat oil in heavy, large pot over medium heat. Add onions and sauté until tender 1 about 10 minutes. Add eggplants and garlic; sauté 5 minutes. Add zucchini and bell peppers; sauté 5 minutes. Mix in tomatoes, thyme, rosemary and bay leaf. Reduce heat to medium-low. Cover and cook until vegetables are tender and flavors have blended, stirring occasionally, about 40 minutes. Discard bay leaf; stir in basil. Season ratatouille generously with salt and pepper. Transfer to bowl. (Can be prepared 8 hours ahead. Cover and refrigerate.)
Serve cold, warm or hot. Serves 8. *Bon Appetit*