

GEAUGA FRESH FARMERS' MARKET

Come and experience all Geauga County has to offer.

OPEN SATURDAYS

June 7 – October 4, 2008

9:00-1:00p.m.

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 13, 2008

What a tasty salsa contest we had last week! Did you weather the rain and make it out to taste some of the best salsa in Geauga County? Thanks to our faithful customers and vendors for all your tasting and voting. Ten varieties of salsa were entered which included 5 mild varieties, and 5 hot varieties. Most were tomato based, however we did have a peach salsa, a pumpkin salsa, a corn and tomato salsa, and tomato salsa with pineapple and tangerines.

The only customer to enter the salsa contest was Heather Gilman. Although she didn't win top honors among our other competitors, she did receive special mention from many tasters as the most unusual salsa. Called "Harvest Salsa", Heather uses fresh pureed pumpkin and apples. We personally think it would be a great topping on grilled pork.

Winning as the **best mild salsa** was the Peach Salsa submitted by Geauga Fresh Farmers' Market manager, **Kris Dubois**. Second place went to **Dawn Tretheway of Maple Star Farm** and third place went to **Joyce Studen**, honorary Geauga Fresh Farmers Market board member and resident of Russell Township.

Winning as the **best hot salsa** was **Luciano Scalera of Luciano's Restaurant** with his tomato salsa with pineapple and nectarines. He had the hottest sauce in the contest, so if you like it hot – stop by his booth at the farmers market each Saturday, he sells it canned. Second place went to **Robynn of Herb Thyme** and third place was taken once again by **Joyce Studen**.

Last week our newsletter featured Hahn Family Farm with their maple products and Bow Wow Gifts with their gourmet dog treats.

Salsa Caponata

From Luciano Scalera

1 large eggplant, cut in ½ inch cubes
3 medium green bell peppers, cored and diced
5 small jalapeno peppers, chopped
6 plum tomatoes (or 3 beefsteak), chopped
4 stalks celery, coarsely chopped
3 cloves garlic, peeled and finely chopped
1 medium onion, coarsely chopped
½ cup red wine vinegar
salt and pepper to taste
¼ cup olive oil

In a large pot heat olive oil. Add the onion and garlic and cook for 1 minute. Add the eggplant, green bell pepper, celery, and jalapeno pepper and cook for 5 minutes. Add tomatoes and vinegar and cook 10 minutes. Make this recipe a day in advance to enhance the complex blend of flavors. Serve at room temperature on slices of French or Italian bread, on crackers, or with chips.

Peach Salsa

5-6 peaches, peeled & chopped
½ lg sweet onion, minced
½ green pepper, minced
1-1 ½ sm jalapeno pepper, minced
¼ to ½ tsp. cumin powder
¼ tsp. cayenne powder

Combine all ingredients well, refrigerate and serve.

GEAUGA FRESH FARMERS' MARKET MEMBERS – 2008

Blue Jay Orchard
Bow Wow Gifts
Chagrin Valley Soap and Craft
Chelsea Flower Garden
Cherrywood Garlic and Herb Farm
Countryside Home Bakery
Dave's Dahlias
Greenstick Farm
Hahn Family Farm
Herb Thyme
Hershberger Produce
Hilltop Blueberries
Hummingbird Way
Jack's Mountain Farm
June Eves Farm
Luciano's Ristorante
Mackenzie Creamery
Maple Valley Sugarbush and Farm
Maple Star Farm
Middlefield Original Cheese Coop
Miller's Jams
Novelty Nursery
Ohio Honey
Radiant Life
Ridgeview Farm
The Sassy Italian
Schultz Fruit Farm
Shady Hill Farms
Sirna's Farm and Market
Sleeping Dragon Botanicals
Sugar Me
Tucker Farm
Waxwing Farms
Wayne Cattle Company

The **Geauga Fresh Farmers' Market** is a non-profit organization, managed by Kris DuBois, and a staff of volunteers. If you have a question about the market, would like to volunteer to help, or make a donation, please call Kris at 440-220-0871 or e-mail kdubois1@mac.com or geaugamarket@yahoo.com

FEATURE: MOUNTAIN JACK

Jack Vincent is the second generation to grow up on the family farm in East Rochester, Ohio located east of Canton in Columbiana County. We are convinced, he has the longest drive of all the vendors, with his truck packed full of fruit. As he arrives, you wonder how he has managed to make the trip with the delicately placed baskets filling every inch of his truck. But there never seems to be a single loose fruit or bruised peach in the whole bunch. Jack starts the season here at our market with the arrival of the first peaches. Offering a few varieties each week, the peaches seem to get tastier and tastier as the season goes on. Then he adds plums, and finally apples to the mix of fruit he offers each week. Apples are just starting to arrive at the market now. At his table you can find the Gala variety which is sweet and great for eating or using in salads. Also currently available is the Macintosh variety which is tart and usually used in baking. He has already started picking his Summer variety and the Molly Delicious variety which is a pinkish red color apple which is well known for its exceptionally pleasing after-taste. These varieties should be available right now at his table. He expects to be adding two varieties of apples each week to the market as the peaches come to an end. When selecting apples it is important to know the varieties that you like and keep track of them, or ask a grower to make a recommendation based on your use and taste preferences. Having Jack Vincent, the grower himself, here at the market each week makes that process a lot easier. He is always happy to offer a suggestion or better yet, a taste! Also try at least one new variety each month, and you might find a new apple variety to add to your list of favorites.

Salsa Verde

From Mexico One Plate at a Time

1/4 teaspoon of salt
8-10 tomatillos, husked and rinsed
1 jalapeno or Serrano chilies (adjusted to your taste)
6 sprigs of cilantro, roughly chopped
1/4 onion finely chopped (white or red)

Cut the tomatillos and peppers in half and roast cut side down with on a baking sheet about 4" inches below a very hot broiler until slightly blackened and soft. Turn over & cook for a few more minutes if necessary. Cool & transfer to food processor or blender along with juices. Blend to a coarse puree adding a few tablespoons of water if necessary. Add salt to taste. Serve with tortilla chips. This salsa can also be used to top chicken or pork roast. Make as above, add the sauce after browning the chicken or pork & bake until done.

Heirloom Tomato Stacks

From Weight Watchers

6 med heirloom tomatoes
2 T minced shallots
2 T rice vinegar
1 T EV olive oil
1 t honey
1/2 t Dijon Mustard
1/2 t salt
1/4 t pepper
1 c fresh basil chopped
1/4 c crumbled blue cheese

Trim off 1/2" from bottom of each tomato. Chop enough of trimmings to equal 1/2 c & set aside. Cut remaining of each tomato crosswise into 4 slices. Put rinsed shallots into tight fitting jar. Add chopped tomato, vinegar, oil, honey, mustard, salt, pepper – cover & shake vigorously. Stack tomato slices & basil alternately. Top each stack with 2T of dressing & 2 T cheese. Serve immediately.

LUCIANO'S RESTAURANT

It isn't the Geauga Fresh Farmers' Market if you aren't walking around with a piece of pizza in your hand. Luciano Scalera of Luciano's Restaurant in Bainbridge brings enough pizza to supply everyone at the market, provided you get here early. His Italian flair for the good things includes a variety of staple foods including pizza, breads, salsa, spaghetti and pizza sauce, pesto, and Italian desserts including pizzelles – the traditional Italian waffle cookie. Luciano's salsa recently one first place in the "hot" division at this year's Geauga Fresh Farmers Market Salsa Contest.

In addition to the products he offers at the Geauga Fresh Farmers' Market, his restaurant in Bainbridge on Washington Street just east of Chillicothe serves full dinner entries based on food traditional of Northern Italy. Specialties of the house include veal, pasta, and fish. He is open Monday thru Saturday for Dinner by reservation and is always able to show you a special evening for your dining pleasures.

In July, Luciano suffered the greatest loss of his life partner and wife, Angela to ovarian cancer. The two were married 36 years. She was the hostess of the restaurant and greeted customers most of whom she knew by name almost every evening. Recently, he organized a benefit dinner in her honor with proceeds benefiting ovarian cancer charities. The response and outpouring of support was overwhelming from the community as the full house celebrated in the life and accomplishments of this phenomenal woman and the partnership that these two individuals shared. Luciano truly thanks everyone for their ongoing support and encouragement.

Fresh Tomato Salsa

From: Joyce Studen

Winner of the 2007 Salsa Tasting Contest, 3rd place in 2008

8 ripe tomatoes, peeled and chopped
3 banana or bell peppers, chopped
1-2 jalapeno or serrano chilies, chopped
1/2 red onion, minced
2 cloves of garlic, peeled & mashed with salt to taste
juice of 1 lime
4 TB chopped cilantro

Mix all ingredients well. If tomatoes are watery, drain and cook the liquid down, adding it back to the salsa. Refrigerate.

From Joyce Studen

Cooked Tomato Salsa

3 c peeled tomatoes, chopped
3 c seeded long green chilies, chopped
3/4 c chopped onion
1 jalapeno, seeded and finely chopped
6 cloves garlic, finely chopped
1 1/2 cups vinegar
1/2 tsp. ground cumin (optional)
2 tsp. oregano leaves (optional)
1 1/2 tsp. salt

Combine all ingredients in a large saucepan and heat, stirring frequently, until mixture boils. Reduce heat and simmer for 20 minutes, stirring occasionally. Refrigerate and serve. Makes 3 pints.