

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 6, 2008

ANNUAL SALSA CONTEST TODAY!

- hot, sweet, cooked or fresh -
zucchini, cucumber, eggplant, tomatillo, peach, or tomato

Tasting begins just after 10:00am

Did you enjoy the grilling expertise of Matthew Anderson, returning guest chef from Saporé Restaurant? He had a great time speaking with customers about grilling. He will be back again on September 27, 2008 in case you missed him during Labor Day weekend.

Last week our newsletter featured Ohio Honey and Maple Valley Sugarbush and Farm who had the award winning cherry tomatoes at the Geauga Fresh Farmers' Market Tomato Tasting Contest. We also had a new vendor join the market. Tom Ferazier of Novelty with his company Radiant Life will be bringing dried snacks including kale chips, flax crackers, and other dried fruit and veggie snacks. Expect to see him regularly starting next week.

Summertime Pie

From Kathy Watterson, Chagrin Falls

1 unbaked 9" pie shell – homemade or bought
3 T Dijon mustard
6 oz. sliced mozzarella cheese, cut up
About 1 ½ cups vegetables of your choice -
zucchini, yellow squash, onion, mushrooms,
patty pan squash
2 medium tomatoes or a bunch of cherry
tomatoes, sliced
½ t pressed garlic
2 T olive oil
2 T fresh chopped basil
salt and pepper to taste

Roll out pie crust and place in pie pan. Spread Dijon mustard over the bottom of the crust. Cover the mustard with cheese. Lightly sauté in olive oil your choice of vegetables. Arrange sautéed vegetables and sliced tomatoes on top of the cheese in an artistic way. Sprinkle the top with fresh basil. Combine the garlic, olive oil and drizzle over all. Salt and pepper to taste. Place pie on baking sheet in 400 degree oven and bake about 40 minutes. Allow to sit a few minutes, then cut and enjoy.

Chunky Watermelon Salsa

From: Farm Fresh to you

1 lime
2 cups, 1/2 inch pieces seeded
watermelon
1 c ½ pieces seeded, peeled
cucumber
¼ c sliced green onions
2 T minced cilantro
2 t minced seeded jalapeno chili
1 t sugar

Cut, peel and white pith from lime. Cut lime into ¼ in pieces. Place in medium bowl. Add all remaining ingredients. Season with salt and pepper. Toss to blend. Cover and refrigerate 30 minutes (can be made 2 hrs ahead – keep refrigerated). Serve chilled.

Roasted Corn Prepare grill for cooking. If using a charcoal grill, open vents on bottom of grill. Pull husks back from corn, keeping them attached at base, and discard silk. Push husks back around ears; soak in cold water 10 minutes. When fire is hot (you can hold your hand 5 inches above rack for 1 to 2 seconds) drain corn and grill (in husks) on lightly oiled grill rack, uncovered, turning, 10 minutes. Pull back husks and grill corn, turning, until browned and tender, about 5 minutes more. Season with butter and salt.

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

FEATURE: HAHN FAMILY FARM

Roy and Janet Hahn with their five children, Caroline, Abigail, Mary Ellen, Carl, and Catherine, take great pride in their simple farming life on their 55 acres of crop land and pasture in the heart of Garrettsville.

Roy grew up on the dairy farm across the street, and Janet came to Ohio to care for an ill family member after working for ten years as an Engineer in New York. Successfully escaping the rat race she ended up buying the farm in 1992 and became an Organic farmer. With Roy's help, they built the first greenhouse on the farm, and were married soon after. As the farm has evolved, so has their family, and with the birth of each child, their desire to live a simple, more family centered life has strengthened.

Today, one of their major products is maple syrup. With 1400 taps, Roy personally supervises the care of all maple trees and saplings in addition to personally boiling all the sap to syrup. A team of Halfinger draft horses pull the gathering tank for sap collection. Roy uses a reverse osmosis system where 70% of the water is removed, allowing for reduced boiling times. Wood fired evaporators help take 40-50 gallons of sap to 1 gallon of maple syrup. The Hahns make four grades of syrup from Grade A light amber to Grade B, a hearty and robust pure maple syrup.

They also make Maple Corn, exclusively with maple syrup, no white or brown sugar added. If you haven't walked around the market munching on a bag of this, you don't know what you are missing. You can find pumpkin spiced maple pecans and curried maple walnut at their stand too.

Janet makes a phenomenal pesto with a special blend of herbs, homemade herb vinegar, extra virgin olive oil, parmesan cheese, and a special blend of spices. It's great alone or with Hummingbird Way crackers, MacKenzie Creamery's goat cheese or over chicken, roast beef, or sautéed veggies.

Debuting at the Market this week are herbal products made for over 15 years by Janet for her family. She will be carrying an all-purpose salve used for cuts, scrapes, diaper rash and non-infected skin ailments. She carries a drawing slave used to pull toxins from the skin. Use this for bug bites, stings, and puncture wounds. Stop by the Hahn Family Farm booth today to sample their offerings and pick up a supply of syrup for your family.

Maple Barbecued Pork Ribs

From Maple Valley Sugarbush and Farm

1 rack spareribs (about 4 lbs.)
1 tsp freshly ground black pepper
2 tbsp rice-wine vinegar
½ tsp salt
2/3 cup maple syrup
1 tbsp soy sauce

Rub ribs with salt and pepper. Place in a shallow non-aluminum pan. In a small bowl, mix together maple syrup, vinegar and soy sauce. Pour over ribs, cover and chill overnight, turning occasionally. Remove ribs from pan and grill over moderately hot coals, turning and basting so they cook evenly on both sides (about 20 minutes/side) or until done.

FEATURING BOW WOW GIFTS

When Lisa Curtis of Mantua founded Bow Wow Gifts back in 2004, she had a passion for creating gourmet dog biscuits and treats that contain only high quality, all natural ingredients. She wanted to create healthy yet delicious biscuits for all dogs and verify the sources, and the supplier's sources of all ingredients used. She believes that this is not only good for our pets, it's also good for our country and our economy and she has made many happy customers and healthy dogs by doing so. Devoted to your dog's health with a love for dogs of all sizes and states of health, she offers a wide variety of biscuits and treats that are not only tasty, but nutritious and serve dogs with health conditions that restrict their diet. Bow Wow Gifts specializes in making biscuits for dogs with allergies, dental problems, digestive disorders or bone and joint problems. Stop by and see Lisa at the Geauga Fresh Farmers' Market where she shares a booth with the Geauga County Dog Warden's Office who brings adoptable animals to the Geauga Fresh Farmer's Market each week. Stop and visit with both of them.

Cantaloupe and Chicken Salad

From Pacific Coast Farmers Association

1/4 cup plain yogurt
1/4 cup mayonnaise or salad dressing
1 tablespoon fresh lemon juice
1 tablespoon chopped fresh chives
1/4 teaspoon salt
5 cups 1-1/2-inch pieces fresh cantaloupe
2-1/2 cups cut-up, cooked chicken
1 cup red or green grapes, cut in half
1 medium cucumber, cut into strips

Mix yogurt and mayonnaise in large bowl. Stir in lemon juice, chives and salt. Stir in remaining ingredients. Serve immediately, or refrigerate until chilled, at least 2 hours but no longer than 24 hours.

Grilled Vegetables with Lemon, Thyme, and Mustard Basting Sauce

Jean Wynne, South Russell

1/2 cup (1 stick) butter, diced
1/3 cup chopped shallots
1/4 cup olive oil
3 tablespoons Dijon mustard
2 tablespoons fresh lemon juice
2 tablespoons chopped fresh thyme
1 tablespoon grated lemon peel

Combine all ingredients for sauce in saucepan. Whisk over medium heat until sauce is well blended. Season to taste with salt and pepper. (Can be made 3 hours ahead.) Cool. (Whisk over low heat to rewarm before using.) Gather vegetables for grilling – corn, bell peppers, eggplant, zucchini, carrots, and onions – and slice them into ½ inch thick rounds or lengthwise, Brush with sauce and grill until lightly charred. Season with salt and pepper. Brush with additional sauce while grilling if desired or use remaining sauce for dipping. Arrange all the vegetables on a platter and garnish with lemon wedges.