

GEAUGA FRESH FARMERS' MARKET

Come and experience all Geauga County has to offer.

OPEN SATURDAYS
June - October, 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>



JULY 26, 2008

GROWING SEASON IS IN FULL SWING! Can you believe it? This is the last Saturday in July already? Wow, time flies during a great growing season. Enjoy strolling through our farmers' stands and enjoy the local products from Geauga County. Our seasonal products vary from week to week. Last week, blueberries and raspberries were plentiful. We witnessed the beginning of peaches, garlic, onions, kale, black beans, and other vegetables. And we anxiously await the arrival of Geauga County grown sweet corn. With any luck, you might see the first pickings of other crops this week. Zucchini, potatoes, peas, beans, salad greens, cucumbers, tomatoes, broccoli are plentiful. What a great place to shop for all your fresh fruit and vegetable needs. Don't forget about your soaps, flowers, baked goods, herbs, pesto, sauce, pizza, jams, honey, meats including goat, beef, and lamb in addition to various cheeses and coffee. WOW! What a great place to shop for all your local needs.

Last week our newsletter featured Hummingbird Way who produces crackers, jams, dessert breads, and flavored honey. In addition, Waxwing Farms, one of our newest farms to join the Geauga Fresh Farmers' Market was also featured. They carry an abundance of vegetables including several heirloom varieties. Links to specific vendors web-sites where they provide farming information and recipes using their products, are available at <http://www.geaugafarmersmarket.com>. Past copies of the market newsletter are downloadable from the web site also.



Upcoming Events:

August 16th – The Market Band returns to entertain all.

August 23rd – Tomato Tasting Contest

August 30th – Matthew Anderson, returning guest chef from Saporé Restaurant, will be at the market demonstrating his talents and answering questions.

Roasted Beets and Shallots

Recipe from thatismyhome.com

Serves 6

2 pounds fresh beets, washed and trimmed
1/2 pound shallots, peeled 1 tablespoon vinegar
1 tablespoon olive oil 1 teaspoon salt
1/2 teaspoon black pepper

Preheat oven to 400°F. Place the beets and shallots on a large sheet of aluminum foil and fold the edges together to seal tightly. Bake for 1 hour or until the beets are tender; remove from oven and allow to cool long enough to handle. Combine remaining ingredients and set aside. Remove skins from beets, then cut into chunks or wedges. Drizzle vinegar mixture over all and toss well.

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
Custom Cakes and Cookies
Dave's Dahlias
Greenstick Farm
Hahn Family Farm
Herb Thyme
Hersberger 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
Ridgeview Farm
The Sassy Italian
Schultz Fruit Farm
Shady Hill Farms
Sirna's Farm and Market
Sleeping Dragon Botanicals
Tucker Farm
Waxwing Farms
Wayne Cattle Company

RECIPES! RECIPES! RECIPES!

Submit your original recipes using one or more of our market's products for our future Market cookbook. Pick up a form or bring your recipe to the market booth today, or submit it online. We want your favorites!

FEATURE: BLUE JAY ORCHARD



Lowell and Mary Evans farm fruit at Blue Jay Orchard in Hiram, Ohio. Together they work hard to maintain their farm with its beautiful scenery. But they also operate their farm with a quieter pace than most others. However, they still manage to find time to volunteer. Mary has served on the Board of the Geauga Fresh Farmers' Market for the last two years. According to some of their third and fourth generation of customers, Blue Jay Orchard is the oldest pick-your-own apple orchard in Geauga County.

The orchard is located halfway between Cleveland and Warren off State Route 422. It's just two miles east of Route 44 at 17909 Rapids Road. The farm carries fresh fruit including "Pick-your-own" Blueberries in July and August, peaches from July to early September, and over twenty-seven varieties of "pick your own" apples which may be picked from mid-September to November. You can "pick your own" pumpkins during October as well. They bring freshly picked fruit to the Geauga Fresh Farmers' Market from July through October which currently includes their delicious, plump Duke and Patriot varieties of blueberries. At their farm they also carry maple syrup, jams, mixes and gift baskets. The farm is open Tuesday through Saturday from 10am – 6pm, and Sunday 12noon – 6pm from July through November. School groups or organizations may get a tour of the orchard and facilities by appointment. You may reach Mary or Lowell at imevans@nacs.net

Green Bean Casserole - Updated

Recipe from Pacific Coast Farmers Market

1 lg sweet onion cut in 1-inch wedges	1/4 cup cooking oil
3 T packed brown sugar	2 lbs green beans, trimmed
6 oz button mushrooms, halved	2 T olive oil
1 tablespoon soy sauce	2 t balsamic vinegar
6 oz goat cheese, softened	2 to 3 T milk

In a large skillet, cook onions, covered, in hot oil over medium-low heat for 13 to 15 minutes. Uncover and add brown sugar. Cook and stir over medium-high heat for 3 to 5 minutes or until onions are golden and caramelized. Set aside.

Preheat oven to 400°F. In a large saucepan cook green beans, covered, in a small amount of boiling water for 3 minutes. Drain. In a 3-quart au gratin or baking dish combine green beans and mushrooms. Combine olive oil, soy sauce, and balsamic vinegar. Pour over vegetables, tossing to coat. Roast in oven for 15 to 20 minutes, stirring once, until crisp and tender.

Meanwhile, in a medium mixing bowl beat together cheese and milk with an electric mixer on medium speed. Spoon cheese on top of vegetables in lengthwise mounds along center of baking dish. Top with caramelized onions. Return to oven and heat 5 to 8 minutes or until cheese and onions are heated thoroughly.

FEATURE: HILLTOP BLUEBERRIES

You may never see Michael Slaubaugh at the Geauga Fresh Farmers' Market, but you will probably end up enjoying his produce. Michael sells blueberries and that is all he produces for the general public. The blueberries are available each week during picking season at the Ridgeview Farms market booth. That is the same place you may have gotten your strawberries from earlier in the season.

In addition, if you are energetic, The Hilltop Blueberries opens their farm for "pick your own blueberries" on Monday and Thursday from 8am until they are picked out. They are located in Mesopotamia on State Route 87 in Trumbull County.

Swiss Chard and Beans

Recipe from Pacific Coast Farmers Market

1 large bunch of red (Swiss) chard Chopped into cube sized pieces	Sauté onion and garlic in olive oil, add chard (over medium/low heat). Strain the bean juice, then add beans. Heat up until chard becomes soft but not mushy. Salt and pepper to your taste.
1/2 a large diced onion	
Minced garlic	
1 can white or navy beans,	
2 tablespoons olive oil	
Salt and pepper to taste	

Blueberry Lemon Squares

Recipe from Farmers Almanac

For Crust:

3/4 cups(1-1/2 sticks) butter, melted
1/2 cup confectioners' sugar
2 teaspoons vanilla extract
2-1/4 cup all purpose flour

For Filling:

2 cups granulated sugar
1/3 cup all purpose flour
6 eggs
2 teaspoons grated lemon rind
1/2 cup lemon juice
1 cup blueberries, rinsed, sorted and drained
1/4 cup confectioners' sugar

Heat oven to 350 degrees for baking, Line 13 x 9 x 2 inch baking pan with aluminum foil. Coat with nonstick cooking spray.

For Crust: In bowl, stir together margarine, confectioners' sugar, vanilla, and salt. Gradually stir in flour until smooth. Press dough over bottom of prepared pan. Bake 20 minutes or until edges brown.

For Filling: In large bowl, mix granulated sugar and flour. Whisk in eggs until smooth. Stir in lemon rind and juice. Fold in berries. Pour filling over crust. Bake until set, 30 minutes. Let cool in pan on wire rack. Dust with the 1/4 cup confectioners' sugar. Cut into 20 squares.