

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 12, 2008

WELCOME TO THE MARKET! Enjoy strolling through our farmers' stands and enjoying the local products from Geauga County. Our seasonal products vary from week to week. Last week we welcomed the Schultz Fruit Farm from Chesterland, Ohio and Waxwing Farms from Chardon to our mix of early vendors that bring produce to the market. As more products become available, expect to see more vendors bringing more variety each week. Zucchini, potatoes, snap peas, and salad greens are plentiful. Some of our more innovative farmers have cucumbers, tomatoes, and broccoli. We also have seen the arrival of beets, and carrots. We are hopeful that with some luck and cooperation of Mother Nature, you will see blueberries and raspberries out on our vendor's tables today.

Last week our newsletter featured Jim Gallagher from June Eve's Farm as well as recipes using zucchini. We also provided information on our featured product, Scapes. Learn about scapes and why they are harvested from our newsletter. 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.

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!

Upcoming Events:

July 19th – The Buck Two-Eighty String Band returns to entertain market vendors and customers.

August 23rd – Tomato Tasting Contest

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

September 6th – Salsa Contest!

MORE than 10 reasons to shop at the Geauga Fresh Farmers' Market

Freshness
Great taste and flavor
Seasonal produce
Supports GEAUGA farms
Protects the environment
Higher nutrient content
Variety Locally grown
Confidence in knowing where your food is grown
Recipes always available
Community Involvement
Convenient Parking
Social Gathering Great Music

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
Crooked River Coffee
Custom Cakes and Cookies
Dave's Dahlias
Greenstick Farm
Hahn Family Farm
Herb Thyme
Hershberger Produce
Hilltop Blueberries
Hummingbird Way
Jack Mountain
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

FEATURING COUNTRYSIDE HOME BAKERY

Nora and Ivan Bender have been operating Countryside Home Bakery as a small family owned and operated business since 2005. Only open on Friday and Saturday from 8am – 5pm in Troy Township, and as a regular vendor at the Geauga Fresh Farmers Market on Saturday morning keeps them busy. They provide a wide variety of Amish made cookies, pies, breads, and tasty cinnamon rolls topped with caramel frosting.

Their products are made from scratch with no preservatives and as fresh as possible. Everything is baked in a wood fired oven.

In addition, they have thirteen flavors of homemade jams and local honey from Miller's Jam to go on their fresh baked breads. Along with the tasty cookies and fruit pies, customers can also satisfy their sweet tooth with Hostetler's candies which include the Amish traditional cashew crunch and peanut crunch.

They can be found each Saturday morning at the GFFM or their business is accessible from Route 422 on the south and Route 168 on the north. They are located at 17075 Mumford Road in Troy Township.

Blueberry Bread Pudding

Recipe from: Diana Rattay, About.com

3 cups milk	3 large eggs
5 to 6 cups day-old torn French or Italian bread or rolls	1 cup sugar
1/2 t vanilla extract	1/4 t almond extract
2 cups fresh blueberries	1/2 t lemon zest
	3 T powdered sugar

Heat oven to 350°. Butter an 11- x 7-inch baking dish. Whisk together milk, eggs, sugar, flavorings, and zest. Add the bread and let stand for 10 to 15 minutes. Toss blueberries with powdered sugar then stir into the bread mixture. Pour into the prepared baking dish. Set the baking dish in a larger pan and set in oven. Add about 4 cups of very hot water to the outer pan. Bake for about 1 hour, or until the bread pudding is set and lightly browned on top. (8-10 servings)

Spicy Sugar Snap Peas with Mustard

Recipe from Cooks.com

1 lb. fresh sugar snap peas	1 tbsp. whole mustard seeds
4 tbsp. vegetable oil	4 cloves garlic, finely chopped
1 hot dried red chili	
Salt and pepper to taste	

Heat the oil in a large skillet over high heat. When hot, add the mustard seeds. As soon as the mustard seeds begin to pop, add the garlic, then add the red chili and stir for a few seconds. Put in the sugar snap peas and season to taste. Let cook for a few minutes until they have absorbed the flavor of the spices.

FEATURING CUSTOM CAKES AND COOKIES

Teresa Csizma of Custom Cakes and Cookies describes the creation of her business as evolutionary. She began helping her grandmother decorate sugar cut out cookies. Then as an adult, she continued the tradition and added other cookies such as linzer cookies and Mexican tea cakes and biscotti. As more and more friends, family members, and co-workers found out about her talent, they started requesting her items regularly. As word spread, and Teresa began getting orders from people she didn't know, the idea for Custom Cakes and Cookies was born. Teresa is attending her second year at the Geauga Fresh Farmers Market.

Teresa enjoys making her decorated sugar cookies and has more than 300 different cutters and uses templates for hand cut specialty shapes when necessary. Each week in addition to the decorative cookies, you can find a unique variety of other cookies including: Sugar Lime, Sugar Ginger, Pear and Toasted Pecan, Double Chocolate Fudge, Lemon Honey Drops, and Oatmeal Trail Mix cookies. Teresa brings a salted fudge brownie which gets outstanding reviews, and a variety of cupcakes including the ever popular chocolate-chocolate ganache cupcakes. If you are hungry for a morning snack – try her freshly baked blueberry or apple cinnamon scones.

New items at Custom Cakes and cookies booth include the edible flower decorations including nasturtium and orchids as well as the giant cupcake cakes that have been fascinating recent market customers. It is equivalent to an 8 inch layer cake but is decorated to look like a GIANT cupcake.

Teresa accepts special orders for unique and special events through her home at 440-292-5250 or through e-mail at thillyer@adelphia.net. Kindly try to give two weeks notice, however, she is usually willing to accommodate the occasional last minute order. Look for her later in the market to perform a decorating demonstration at her booth at the Farmers Market.

Cucumber Salsa

Recipe from allrecipes.com

2 medium cucumbers - peeled, seeded, and chopped
2 medium tomatoes, chopped
1/2 cup chopped green bell pepper
1 jalapeno pepper, seeded and minced
1 small onion, chopped
1 clove garlic, minced
2 tablespoons lime juice
1 teaspoon minced fresh parsley
2 teaspoons minced fresh cilantro
1/2 teaspoon dried dill weed
1/2 teaspoon salt
1 (12 ounce) package tortilla chips

In a medium bowl, stir together the cucumbers, tomatoes, green pepper, jalapeno pepper, onion, garlic, lime juice, parsley, cilantro, dill, and salt. Cover and refrigerate for 1 hour. Serve with tortilla chips.