

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 20, 2008

There are only TWO weeks left to the market. Where has the summer gone? No matter what the weather, the market is open rain or shine. Please visit your farmers frequently and often for the freshest produce in town. Fall is upon us at the market. You will find acorn squash and pumpkins arriving each week at the market in addition to apples and mum plants. Corn and peaches are still plentiful. We have seen some beautiful and unusual eggplant and radishes. Onions, peppers, and tomatoes are present on many vendors' tables. In addition, second lettuce crops are at the market as well as edamame. Every week you can find honey, homemade crackers and jams, beef, pork, lamb, soaps, crafts, various plants and flowers, maple products, herbs and herb products, cheese, baked goods,

Last week our newsletter featured Mountain Jack Farm with his fresh fruits including peaches and apples and Luciano's Restaurant with his northern Italian style foods including pizza, breads, salsa, spaghetti and pizza sauce, pesto, and Italian desserts. Today enjoy the final performance of the Buck Two Eighty String Band. Also **next week, Matt Anderson** from **Saporé Restaurant** will be back with his encore grilling session. Stop by and talk with him to enjoy a fun fall season filled with the grilling sensations before you have to put it away for winter.

On Sale at the Market Booth are T-shirts and tank tops in a variety of colors with the Geauga Fresh Farmers' Market Logo beautifully silk-screened on the back of the shirt. Stop in and support our market. Purchase yours today. We also have copies of the book *Wake Up and Smell the Planet* from Grist.org for sale.

Apple Crisp

From Jean Wynne

10-12 apples, sliced thin
¼ cup water
¾ cup sugar
½ cup flour
1 tsp cinnamon
6 TB butter
½ tsp salt

Spread sliced apples in baking dish and add water. Combine dry ingredients. Blend butter into dry ingredients with 2 forks or a pastry blender until crumbly. Pour over apples. Bake uncovered at 350 degrees for 1 hour. Serve warm plain or with ice cream. You can substitute peaches or bake with peaches and apples for a great taste.

Blueberry Bay Pork Cutlets

From Gail Knee, Hummingbird Way

4 ¾ inch pork tenderloin cutlets
1 T olive oil
½ cup Port or sweet red wine
1 small onion
1 T butter
3 T Blueberry Bay Jam
salt and pepper to taste

Season cutlets & sauté in olive oil on medium high heat until medium doneness & brown on both sides. Remove cutlets. Add butter & onions to pan & sauté until soft & opaque. De-glaze pan with Port wine, reduce sauce to half. Add Blueberry Bay jam to sauce & add cutlets back to reheat. Serve with rice pilaf or risotto & pour sauce over cutlets.

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 MARKET BAND IS HERE TODAY!

Have a root-tooting, foot stomping jolly time shopping at the market today.

FEATURING DAVE'S DAHLIAS

Dave Plottner of Auburn has been growing Dahlias as a hobby for nearly eight years. For the last four years, he has blessed the Geauga Fresh Farmers' Market with these huge beautiful Dahlias which he sells by the bottleful in the late summer. If you are lucky and get here in May, you might see him for the one or two weeks he arrives in the Spring to sell his "tubers". After retiring from an investigator job with the Federal Trade Commission, Dave turned his passion for these flowers into a part-time job to supplement his expensive dahlia hobby. Initially raising his family in University Heights, he jumped to a wooded acre lot in Chagrin Falls. And, after five years of listening all night to hickory nuts falling on the bedroom roof, he and his wife made a further jump to Auburn Township. Now they have three acres including a fenced area with improved soil which serves as the dahlia garden. Deer and groundhogs eat dahlias; hence the seven-foot deer fence around the back yard and the 24-inch chicken wire around the dahlia bed which is about 20-feet by 40-feet. Each year, Dave plants about sixty dahlias in that area, and reluctantly loses about 10% of them to one thing or another.

Dahlias are native to Mexico. They cannot survive our harsh winters. So the tubers must be dug in the fall, brought in and replanted the following spring. Once planted, it takes a while before there are any blooms. Sometimes they start blooming by the end of July. This year there weren't any blooms until mid-August and not enough to bring to market until the second week of September. Once they start blooming, however, each week there are more and more blooms right up until frost. Last year Dave had blooms for several weeks after GFFM shut down in October and this year will probably be the same.

Since dahlias are not very long-lasting as cut flowers, usually only lasting about five days, Dave only sell flowers that he harvests that morning. This requires getting up at the crack of dawn on market day. The night before, he prepares bottles and loads them onto

a trailer. He cuts flowers for about an hour before he loads up the car. However, the benefit can be seen in the beautiful colors and varieties which can be seen at his table each week.

Dave enjoys sharing his knowledge and experience with dahlias with others. Dave says for those serious about the hobby, the best dahlia growers in the country are Swan Island Dahlias in Canby, Oregon, however he also gets tubers from Jung and VonBourgonian. If you just want to experiment with one or two, Dave sells tubers here at the market each spring at the annual plant sale. Dave is also a member of the Dahlia Society of Ohio, but admits he isn't as formal as many exhibitors who pamper their plants in order to prevent a single drooping petal, bug bite, or misshapen leaf. Nature happens. Anyone interested in dahlia growing may see him at the market or contact him directly at www.dplot80079@aol.com to see the dahlia garden in person.

FEATURE: NOVELTY NURSERY

If you are driving north on Chillicothe Road, you can't help but notice Novelty Nursery. Joe Tarasco, of Russell Township has taken charge of the farm behind the "old, old post-office" and turned the area into a blooming nursery among other things. Each week at the Geauga Fresh Farmers' Market, Novelty Nursery brings a variety of plants and trees for sale. Specializing in holly and small trees Joe enjoys tending to their care. Karen Seric is usually the person you will see tending to the sales of products at the market. Together they have a variety of unique garden accessories including stepping stones and decorative accents for your portion of paradise. This year, they have expanded their selection of products to include a small variety of vegetables. You can purchase corn, tomatoes, onions, zucchini, as well as those traditional fall crops of acorn squash and pumpkins at their stand each week. In addition to their participation at the market, the nursery is open Monday thru Saturday in Russell, just south of Dines/Pekin Rd.

Barbecued Beef

Recipe From Emma Smith, Wayne Cattle Company

3 pounds boneless chuck roast
(or pork shoulder, or ham roast)
1 ½ cups ketchup
1/4 cup packed brown sugar
1/4 cup red wine vinegar
2 T Dijon mustard
1 t liquid smoke flavoring
1/4 t black pepper
2 T Worcestershire sauce
½ t salt
1/4 t garlic powder

Place chuck roast in a Slow cooker. Combine remaining ingredients in a mixing bowl. Pour barbecue sauce mixture over the roast. Cover and cook on Low 8 to 10 hour or on High 4 to 5 hours. Remove the roast from the slow cooker; shred meat with fork. Place shredded meat back in the slow cooker. Stir meat to evenly coat with sauce. Spoon meat into sandwich buns and top with additional barbecue sauce, if desired. Makes 12 servings

Cheesy Acorn Squash

Recipe from: Allrecipes.com

1 acorn squash, halved and seeded
3 T butter
1 c finely chopped onion
1 c fresh mushrooms, sliced
1 pinch ground black pepper
1/2 c shredded Cheddar cheese
1 c diced celery
1/8 t salt
1 t chopped parsley

Place squash cut side down in a glass dish. Cook in microwave for 20 minutes on HIGH, until almost tender. In a saucepan over medium heat, melt butter. Add celery and onion; saute until transparent. Stir in mushrooms; cook 2 to 3 minutes more. Sprinkle with salt, pepper, & parsley. Divide mixture in half, spoon into the squash & cover. Cook 15 minutes in the preheated 350° oven. Uncover, sprinkle with cheese & cook until the cheese bubbles.