

# GEAUGA FRESH FARMERS' MARKET

Come and experience all Geauga County has to offer.

**OPEN SATURDAYS**

**May – October 2010**

**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>**



**JUNE 12, 2010**

To have great produce in July, August and September, you need some rain and some heat. It seems like we have had a spring of extremes with both heat and water this year. Lets hope better things are ahead.

Strawberries arrived last week in limited quantities. Expect to see more of them this week. Strawberries will continue to be plentiful until the end of June. You can get the juicy sweet berries at **Maplestar Farm, Hersberger Produce, Sirna's Farm and Market, and Sleeping Dragon Botanicals.**

Seasonal produce varies from week to week. Rhubarb, asparagus, garlic scapes, radishes, and salad greens were available last week. I expect to see those tasty sugar snap peas very soon. While you are waiting for your seasonal produce to come into season, there are still **lots of products available weekly** include fresh baked goods, fresh meats, fresh flowers and plants, fresh eggs, maple syrup, honey, hand-made soaps and lotions, cheese, jams and jellies, herbs and garlic, vegetables, plants, and various craft items.

Last week, I saw **Great American Lamb Company** at the market for the first time. Keep in mind, that they will not be at every market this year, so when you see their booth about once every three/four weeks make sure you stock up on your favorite lamb cuts.

**Jack Mountain's Orchard** has been at the market for the last two weeks. Last week I found him in a most peculiar spot. Don't get run over as you make your way through the parking lot to his booth, but make sure you stop to get some great varieties of apples available. I can't wait until peach season is upon us. Is it time yet? Is it time yet?

Another item I saw last week was **maple syrup**. **Maple Valley Sugarbush and Farm** has some wonderful looking bottles of the Geauga County syrup at their tables last week and I expect to see it their again today. Make sure you stop by and pick up your bottle soon, their limited supply will certainly sell out in no time. Once you know about all the work involved to make that product, you will treat those special bottles like they contain gold. Maple Valley's syrup is as good as gold. Try some today.

## **GEAUGA FRESH FARMERS' MARKET MEMBERS – 2010**

Beecology  
Bow Wow Gifts  
Blue Jay Orchard  
Bridge Creek 17  
Carly's Confections  
Chelsea Flower Garden  
Countryside Home Bakery  
Endeavor Farm  
Great American Lamb Co.  
Herb Thyme  
Hersberger Produce  
Hot-Kiln Farm  
Jack Mountain's Orchard  
June Eve's Farm  
Kamari Body Care  
Luciano's Ristorante  
Mackenzie Creamery  
Maple Crest Farm  
Maplestar Farm  
Maple Valley Sugarbush and  
Farm  
Middlefield Original Cheese Coop  
Miller's Jams  
Ohio Honey  
Pheasant Valley Farm  
Radiant Life  
Rock Valley Run CSA Farm &  
Greenhouse  
Sandy Miller Pottery  
SAND Farm LLC  
Schultz Fruit Farm  
Sirna's Farm and Market  
Sleeping Dragon Botanicals  
Sugar Me  
Terra Bakery

## **UPCOMING LOCAL EVENTS**

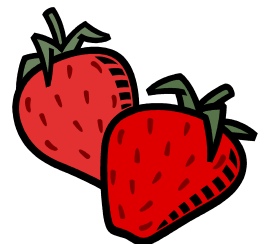
### **The Geauga County Master Gardeners 2nd Annual Scholarship Benefit Garden Tour & Plant Sale**

**Wed June 23, 2010, 10-4pm, Chardon**

Plant Sale at the Log Cabin on Chardon Square.  
You may purchase tickets there for the home show  
which includes four gardens within a 5 mile radius.

### **South Russell Multipurpose Trail Foundation, Trot for the Trails, Saturday, July 3, 2010**

A 5K run through South Russell to  
support the trail. Begins at the  
South Russell Village Park, 9:00AM.



Every ingredient that is available at the market will be in **BOLD TYPE**. This way, you can search and find all the products available locally at our market. Each week, we choose the best recipes to use with produce that is available at the GEAUGA FRESH FARMERS' MARKET. If by chance, you don't pick up a newsletter and find our exciting recipes, they are always available on the Website: [www.geaugafarmersmarket.com](http://www.geaugafarmersmarket.com) under the tab, Newsletters.

### Greens and Rice

*Recipe from: Massachusetts Dept of Agricultural Resources*

1 pound **spinach, collard, or beet greens**, steamed and cut into 1/2 inch strips  
2 cups cooked rice, brown or white  
2/3 cup grated cheddar cheese  
2 **eggs** beaten  
2 tablespoons **fresh chopped parsley**  
1/8 teaspoon black pepper  
1/4 cup soft, **whole grain bread crumbs**

Wash greens and steam until tender. Combine the cooked rice, cheese, and eggs. Add parsley & pepper. In an oiled 8"x8" casserole dish, alternate layers of rice and greens, ending with rice. Top casserole with crumbs. Bake at 350°F for 30 minutes. Serves 6.

### Goat Cheese Cupcakes

*Recipe from: Durham North Carolina Farmers' Market*

12oz cream cheese room temperature  
4 oz **fresh goat cheese**  
2 Tablespoons sour cream  
1/2 cup sugar  
2 large **eggs**  
1 tsp vanilla extract  
2 tbsp squeezed lemon or lime juice  
Foil cupcake liners

Preheat oven to 350°degrees. Mix cream cheese in a mixer until soft & smooth. Add goat cheese, sour cream & sugar to cream cheese & mix. Add eggs 1 at a time. Add vanilla & juice & mix. Spoon into liners & bake for 15 minutes or until set. Allow to cool completely before refrigerating. **Top with fruit.**

### Strawberry and Green Onion Salad

*Recipe from: Dunham NC Farmers' Market*

1 Tbsp. champagne vinegar or white wine vinegar  
2 tsp. **snipped fresh chives**  
2 tsp. Dijon-style mustard  
1/4 tsp. salt  
1/4 tsp. **snipped fresh dill**  
1/8 tsp. ground black pepper  
3 Tbsp. olive oil  
1 lb. **strawberries**, hulled and sliced 1/4 inch thick  
2 bunches **green onions**, thinly sliced  
Edible flowers (optional)

In a small bowl combine vinegar, chives, mustard, salt, dill, & pepper. Whisk in olive oil to form an emulsion. In a medium bowl combine strawberries and onions. Toss with dressing. Garnish with edible flowers, if desired. Serve immediately. Makes 4 to 6 servings.

### White Bean and Garlic Scapes Dip

*Recipe from: The New York Times*

1/3 cup sliced **garlic scapes** (3 to 4)  
1 tablespoon freshly squeezed lemon juice, more to taste  
1/2 teaspoon coarse sea salt, more to taste  
Ground black pepper to taste  
1 can (15 ounces) cannellini beans, rinsed and drained  
1/4 cup extra virgin olive oil, more for drizzling.

In a food processor, process garlic scapes with lemon juice, salt & pepper until finely chopped. Add cannellini beans & process to a rough purée. With motor running, slowly drizzle olive oil through feed tube & process until fairly smooth. Pulse in 2 or 3 tablespoons water, or more, until mixture is the consistency of a dip. Add more salt, pepper and/or lemon juice, if desired. Spread out dip on a plate, drizzle with olive oil, & sprinkle with more salt. Makes 1 1/2 cups.

### Fresh Strawberries With Almond Crème Anglaise

*Recipe from: New York Times*

3/4 cup chopped almonds  
1/2 cup lightly toasted slivered almonds  
1 cup milk  
1 cup cream  
1/2 cup sugar  
4 **egg yolks** (*ya gotta buy the whole egg!*)  
6 to 8 cups **strawberries**, washed, hulled & quartered.

Put chopped almonds in a medium saucepan over medium heat. Cook, shaking pan occasionally, until fragrant & beginning to toast, about 3 minutes. Add milk, cream, sugar & egg yolks, & whisk well to combine. Cook, whisking almost constantly, until mixture thickens enough to coat the back of a spoon. Do not let it boil. While sauce is still hot, strain it through a sieve & let cool a bit. To serve, put a cup of strawberries in each dish, drizzle with warm sauce & garnish with slivered almonds. Sauce will keep, tightly covered, in refrigerator for up to 3 days. Makes 6 to 8 servings.

### Lemon Scented Pasta with Garlic Scapes and Veggies

*Recipe from: Sustainable Settings.org*

(Serves 2 as a main course or four as a side dish)

1/3 box of spaghetti                      5 or 6 **garlic scapes** sliced thinly  
6 Sun dried tomato halves sliced thinly  
3/4 cup fresh corn                      1/2 cup **flat leaf parsley**  
Zest of one lemon                      Juice of one lemon  
1 cup chicken stock

Cook the spaghetti till al dente & set aside. Sautee scapes and tomatoes till fragrant then add the corn, parsley, lemon zest & lemon juice, simmer lightly. Turn the heat up a bit; add the chicken stock & pasta. Toss everything to coat & until the sauce is slightly thickened. Serve garnished with additional parsley. Serves 2 as a main course or four as a side dish.