

# GEAUGA FRESH FARMERS' MARKET

Come and experience all Geauga County has to offer.

**OPEN SATURDAYS**  
May – October 2009  
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 5, 2009**

**HAPPY LABOR DAY!**



### Upcoming Events:

**September 12<sup>th</sup> –  
Tomato Tasting Contest**

**September 19<sup>th</sup> –  
Salsa Tasting Contest**

Good things come to those who wait! Nothing like waiting till the end of the season for great weather. That's okay – we will take it, anyway we can get it.

Enjoy the Labor Day holiday with your friends and family this weekend, and we hope that the vendors here at the Geauga Fresh Farmers Market provide the produce and specialty products to make all of your gatherings special.

Often in this world, people are so caught up in getting everything done that they feel they have to do, they forget to sit back and appreciate what they have. I hope that everyone can enjoy the market this weekend, and appreciate the great farmers and producers that we have living here in Geauga County.

Seasonal produce varies from week to week, but you will continue to find many varieties and unique items filling our vendor's tables. Fresh baked goods and crackers, locally raised meat, fresh flowers, fresh eggs, honey, hand-made soaps and lotions, cheese, jams and jellies, herbs and garlic, vegetables, teas, plants, and various craft items are consistently filling the market tents.

### **MORE than 10 reasons to shop at the Gauga Fresh Farmers' Market**

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

### **GEAUGA FRESH FARMERS' MARKET MEMBERS – 2009**

- Blue Jay Orchard
- Chagrin Valley Soap & Craft
- Chelsea Flower Garden
- Cherrywood Garlic & Herb Farm
- Countryside Home Bakery
- Dave's Dahlias
- Great American Lamb Co.
- Herb Thyme
- Hershberger Produce
- Hershey Montessori School
- Hilltop Blueberries
- Hot-Kiln Farm
- Hummingbird Way
- Jack Mountain's Orchard
- June Eve's Farm
- Luciano's Ristorante
- Mackenzie Creamery
- Maple Crest Farm
- Maplestar Farm
- Maple Valley Sugarbush and Farm
- Middlefield Original Cheese Coop
- Miller's Jams
- Novelty Nursery
- Ohio Honey
- Pawsey Fingers Pet Pastries
- Radiant Life
- Ridgeview Farm
- Rock Valley Run Farm & Greenhouse
- SAND Farm LLC
- The Sassy Italian
- Schultz Fruit Farm
- Sirna's Farm and Market
- Sleeping Dragon Botanicals
- Sugar Me
- Terra Bakery
- Waxwing Farm

The Geauga Fresh Farmers' Market is a non-profit organization with a market manager and a volunteer Board of Directors. Please call Kris DuBois at 440-220-0871 or e-mail her at [kdubois1@mac.com](mailto:kdubois1@mac.com) if you are interested in being a board member, helping out with parking and events or in the production of the newsletter.

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.

### Green Tomato Rice

*From About.com*

4 slices bacon, diced  
1 bunch **green onions**, sliced  
4 medium **green tomatoes**, peeled & chopped  
1 **jalapeno pepper**, seeded, minced  
1 **clove garlic**, minced  
2 cups chicken broth  
1 cup long-grain rice  
dash **dried leaf thyme**  
salt & ground black pepper, to taste  
dash Tabasco sauce, optional  
1/4 cup fresh grated Parmesan cheese, optional

In a medium saucepan, sauté the bacon over medium heat until crisp; remove to paper towels to drain. In 1 tablespoon of the bacon drippings, sauté green onions for 1 minute. Add green tomatoes and sauté for 1 minute longer. Add garlic and jalapeno pepper; sauté for another 30 seconds. Add the chicken broth, rice, thyme, pepper, and Tabasco sauce. Bring to a boil. Stir, reduce heat to low, cover, and simmer for 20 to 25 minutes, or until rice is tender and liquid is absorbed. Stir in Parmesan cheese just before serving, if desired. Sprinkle with the cooked bacon. Serves 4.

### Tomato Basil Soup

*From Taste of Home*

4 medium **carrot**, finely chopped  
1 large **onion**, finely chopped  
1/4 cup butter, cubed  
1 can (49 ounces) reduced-sodium chicken broth or 6 cups vegetable broth, *divided*  
1 can (29 ounces) tomato puree  
5 teaspoons **dried basil**  
1-1/2 teaspoons sugar  
1/2 teaspoon salt  
1/2 teaspoon white pepper  
1 can (12 ounces) fat-free evaporated milk

In a Dutch oven, cook carrots and onion in butter over medium-low heat for 30 minutes or until vegetables are tender, stirring occasionally. Remove from the heat and cool slightly. In a blender, place 1/2 broth and the cooled vegetables; cover and process until blended. Return to the Dutch oven. Stir in the tomato puree, basil sugar, salt, pepper and remaining broth. Bring to a boil. Reduce heat; simmer, uncovered, for 30 minutes. Reduce heat to low. Gradually stir in evaporated milk; heat through (do not boil). Yield: 6 servings (2-1/4 quarts).

### Fried Green Tomatoes

*From: Light and Tasty*

1/2 cup all-purpose flour  
1 teaspoon sugar  
1 teaspoon salt  
3/4 teaspoon cayenne pepper  
1 **egg**  
1 tablespoon fat-free milk  
1 cup cornflake crumbs  
4 medium **green tomatoes**, cut into 1/2-inch slices  
1/4 cup canola oil

FRESH TOMATO SALSA:

5 medium **red tomatoes**, seeded and chopped  
1/2 cup minced **fresh cilantro**  
1/4 cup **chopped onion**  
2 **jalapeno peppers**, seeded and chopped  
4-1/2 teaspoons lime juice  
2 teaspoons sugar  
1 **garlic clove**, minced  
1/4 teaspoon salt  
1/4 teaspoon pepper

In a shallow bowl, combine the flour, sugar, salt & cayenne. In another shallow bowl, beat egg & milk. Place cornflake crumbs in a third bowl. Pat green tomato slices dry. Coat with flour mixture, dip into egg mixture, then coat with crumbs. In a large nonstick skillet, heat 4 teaspoons oil over medium heat. Fry tomato slices, four at a time, for 3-4 minutes on each side or until golden brown, adding more oil as needed. Drain on paper towels.

Place fried tomatoes on an ungreased baking sheet. Bake at 375° for 4-5 minutes or until tender. Meanwhile, in a large bowl, combine salsa ingredients. Serve with the fried tomatoes. Yield: 6 servings.

### Tomato Basil Chicken Pasta

*From: Taste of Home*

2 cups finely chopped **sweet onion**  
1 cup chopped **fresh basil**  
4 **garlic cloves**, minced  
1 tablespoon olive oil  
5 cups chopped **seeded tomatoes**  
1 can (6 ounces) tomato paste  
1/2 teaspoon crushed red pepper flakes  
1/2 teaspoon salt  
1/4 teaspoon pepper  
1 package (16 ounces) spiral pasta  
3 cups cubed cooked chicken  
1/2 cup shredded Parmesan cheese

In a large saucepan or Dutch oven, sauté the onion, basil and garlic in oil until onion is tender. Stir in the tomatoes, tomato paste, red pepper flakes, salt and pepper. Bring to a boil. Reduce heat; cover and simmer for 30-45 minutes.

Meanwhile, cook pasta according to package directions. Add chicken to the tomato mixture; heat through. Drain pasta. Top with chicken mixture; sprinkle with Parmesan cheese. Yield: 8 servings.