

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>

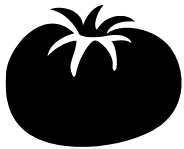


SEPTEMBER 12, 2009

Geauga Fresh Farmers' Market
Annual Tomato Tasting Contest
TODAY

10:00am – 12:00noon

Next week - September 19th
Salsa Tasting Contest



The Annual Tomato Tasting Contest will be held today. Join your neighbors to taste the many varieties of tomatoes entered by customers and vendors. The market booth is where to cast your vote for your favorite! Watch for the results to be published here next week.

Next week, vendors and customers are encouraged to enter their favorite salsa whether it's hot, sweet, cooked, or fresh made from zucchini, cucumber, eggplant, tomatillo, peach, tomato, or watermelon. Years past have even brought pumpkin salsa! **Bring a pint of your favorite home-made salsa to the market booth** between 9:30 and 10:00AM. **Tasting begins just after 10:00am on September 19th.**

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
Geauga Fresh Farmers' Market

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

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 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 under the tab, Newsletters.

Zucchini Potatoes Twice Baked

From *Thatsmyhome.com* 6 servings

3 large baking **potatoes** (about 3/4 pound each)
3 cups shredded **zucchini**
1 medium **onion**, chopped
2 tablespoons butter, divided
1/2 cup sour cream
3/4 to 1 teaspoon salt
1/8 to 1/4 teaspoon pepper
1/2 cup shredded cheddar cheese

Scrub and pierce potatoes. Bake at 400° for 50-75 minutes or until tender. Cool until easy to handle. Reduce heat to 350°. In a large skillet, sauté zucchini and onion in 1 tablespoon butter until tender. Drain and set aside.

Scoop out the potato pulp, leaving a thin shell; place pulp in a bowl and mash. Add the sour cream, salt, pepper and remaining butter; mash. Stir in zucchini mixture. Spoon into potato shells. Sprinkle with cheese.

Place on a baking sheet. Bake at 20-25 minutes or until heated through and cheese is melted.

Fresh Corn-Rice Salad

From *Better Homes & Garden*

4 ears **fresh corn**
1 1/2 c cooked rice, cooled
1 pt **cherry tomatoes**, halved
1 c fresh **arugula**
1 sm **red onion**, cut in thin wedges
1 **jalapeno pepper**, thinly sliced
2 T red wine vinegar
2 T olive oil

Cook corn in salted, boiling water for 3 min. Remove from water, let cool. Cut corn from cob in planks. Combine cooked rice, tomatoes, arugula, onion, and pepper. Transfer to serving bowl, top with corn. Drizzle with vinegar and olive oil. Season with salt and pepper to taste.

Cream of Radish Soup

St Paul Minnesota's Farmers Market

4-6 cups **radishes**, sliced
1 cup **onion**, chopped
2 tbsp. butter or margarine
3 tbsp. all-purpose flour
2 tbsp. butter or margarine
3 cups lowfat milk, warm
2 tsp. salt
1/4 tsp. black pepper
1 tsp. ground nutmeg

In a skillet, sauté onions & radishes in 2 T butter or margarine until both are limp. Put vegetables in blender and process until smooth. In medium pot, melt 2 T butter or margarine, stir in flour, and cook over low heat, stirring constantly for 2 min. Add milk all at once and bring to a boil, stirring. Reduce heat and stir until thickened. Add vegetables, salt, pepper and nutmeg. The soup will be pink in color. Makes 6 servings.

Herbed Garden Couscous

From *Cammie Sorenson*

1 c couscous
2 c **cherry tomatoes**, halved
1 **cucumber**, chopped
1 med **green pepper**, chopped
1/2 c snipped **chives**
1/4 c snipped **Italian parsley**
1/4 c snipped **mint**
1/4 c snipped **oregano**
1/3 c balsamic vinegar
1/3 c olive oil
2 t sugar
1/2 c crumbled feta cheese
1/2 c chopped walnuts, toasted
1/2 t salt
1/4 t pepper

Cook couscous according to package directions, fluff with fork. In a large bowl, combine tomatoes, cucumber, pepper, chives, parsley, mint, & oregano. Fold in couscous. In a small bowl whisk together vinegar, olive oil, sugar, salt, & pepper. Pour couscous mix & toss to combine. Chill up to 24 hrs. To serve top with feta cheese & walnuts.

Stuffed Hot Peppers

By *Nick Divoky of Maple Valley Sugarbush & Farm's*

Sweet or Hot Peppers (Nick likes Hot Hungarian Wax Peppers)

Cream Cheese
Sour Cream
Stuffing mixture seasoned to taste
(i.e.: baked beans, taco meat, ground sausage or plain ground beef)

Slit one side of the pepper open & remove seeds. Stuff with your mixture and top with cream cheese. Bake in oven 400 degrees for 20 minutes or until peppers look toasted. Serve with a dollop of sour cream on the side.

Basic Meat Marinade

2 cloves of minced **garlic**
1/4 c Olive Oil
2 T. Balsamic or Wine Vinegar
2 T. Soy Sauce or Worcestershire Sauce
1/4 Cup Sherry or dry wine or beer
freshly ground pepper

Mix all ingredients, generously brush onto steaks and let stand for a couple of hours before grilling.