

# 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 19, 2009**

Did you have an opportunity to taste all the exciting varieties of tomatoes that were available at the tomato tasting contest last week? They had trouble finding space on the table for all the entrants! It doesn't matter if it's been cold or more than usual problems hitting the tomato crops this year – **THERE ARE GREAT TOMATOES BEING GROWN IN GEAUGA COUNTY!**

First place went to **Dave and Donna Divoky from Maple Valley Sugarbush and Farm** for their "**Sungold cherry**" tomato. If you have been around the market for a while, you may recall – Donna won with this exact same variety last year. This tomato with its fruity or tropical flavor is a big hit with everyone who tastes it. The Divoky family must be doing a fantastic job out in Hambden Township to stand up to our stiff competition two years in a row.

**CONGRATULATIONS MAPLE VALLEY SUGARBUSH AND FARM!**

Second place was taken by **Robin Knarr of Herb Thyme**. Courtney McLeod's mom took second place with her "**Black from Tula**" tomato. This Russian heirloom tomato is the largest of the black tomatoes and has a slightly flattened dark brown to purple fruit. It is a deliciously outstanding taste that can be described as slightly salty, smoky-fruit flavor. **CONGRATULATIONS ROBIN AND COURTNEY OF HERB THYME!**

Third place was taken by **Dawn Tretheway of Maplestar Farm**. Dawn entered a heirloom variety tomato called "**Matt's Wild Cherry**" tomato. This organic tomato is genetically linked to the wild Mexican tomatoes from the state of Hidalgo. These small red cherry tomatoes have a very sweet, delicious taste and are a wonderful snacking fruit or used for sprinkling into a salad.

**CONGRATULATIONS MAPLESTAR FARM!**

If you thought tomatoes tasted great – wait till you see what we have in store for you today. Stop by the market booth and taste SALSA !!



**SALSA TASTING**  
**TODAY AT THE MARKET BOOTH**  
**10am – 12noon**

**Do you like it HOT? MILD? SWEET? SPICY?**  
**Come vote for your favorite**



## **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

### Fall Festival – This Sunday!

South Russell Village does so much to support the farmers market all season long. Please support the local community by attending the **South Russell Village 2009 Fall Festival this Sunday, September 20th from Noon to 4:00 p.m.** Parking for this event will be at the Gurney School located at 1155 Bell Road. From there you can ride "Lolly-the-Trolley" to the park. There will be hayrides, music, games, food and refreshments. "Life Flight" is expected to arrive near 1:30 pm. In addition booths providing information on the park, the proposed South Russell Cemetery, the South Russell Multipurpose Trails, and others community organizations will be available. Additional information can be found under village news on the village website at [www.southrussell.com](http://www.southrussell.com).

### CONGRATULATIONS!

**Jean Mackenzie** is just back from Austin, Texas with another award for her hand-rolled goat cheese. **Mackenzie Creamery** won third place for their fresh chèvre at the **American Cheese Society's** annual competition for commercial cheese makers which was held in August. Congratulations Jean!

The **Buck-Two-Eighty String Band** will be at the market today to entertain vendors and customers with their Old Tyme Music! Put on your dancing shoes, sing along, and stay for their toe tapping entertainment.

### Help Wanted!

Do you share the passion for providing farm fresh produce & products? Are you looking to support & advance local agriculture?

**We are looking for a market manager!** You will have the opportunity to work with vendors & the GFFM Board to help plan the market! This year round, part time commitment includes recruitment, advertisement, marketing, management, as well as operating the market during the season (May–Oct) from 8AM–2 PM each Saturday. For more information, e-mail [geaugamarket@yahoo.com](mailto:geaugamarket@yahoo.com) or [brandon7098@yahoo.com](mailto:brandon7098@yahoo.com) or talk with Brandon Smith at the GFFM Sand Farm Vendor Booth.

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.

### Baked Layered Elegant Eggplant

*Recipe from: Joyce Studen*

5 lb **eggplant**  
6 Tablespoons butter  
1/2 cup olive oil  
8 Tablespoons flour  
1 ½ lb **tomatoes**  
3 Cups milk  
1 **red onion**, chopped  
½ teaspoon pepper  
2 **cloves garlic**, minced or smashed  
½ teaspoon nutmeg, grated  
1½ teas **marjoram** or herb of choice  
1 ½ cups grated parmegiano reggiano  
¼ cup chopped **parsley or basil**  
¼ cup grated Fontina or Bel Paese cheese

Slice eggplant & brush lightly with olive oil. Broil 7" from heat 6-10 min until browned. Turn & broil other side for 5 min more. Cut tomatoes in half, seed & discard seeds. Sauté onion & garlic in oil until soft. Add tomatoes & herbs. Cook until thickened. Make a bechamel sauce by melting butter, whisk in flour & cook about 3 min; add milk slowly while mixing. When thickened, remove from heat; add pepper, nutmeg & ½ cup of the parmegiano reggiano. Coat an oiled baking dish & arrange 1/2 of eggplant slices. Sprinkle with grated cheese. Cover with tomato mixture & a layer of bechamel sauce. Repeat layers, topping with the Fontana or Bel Paese Cheese. Bake 30 minutes at 350° F. Brown top under broiler before serving.

### Easy beets

*Recipe from Marty Wynne*

4 med. **beets** with or without beet greens  
1 medium **onion**, thinly sliced  
olive oil

In a frying pan, cover the bottom of the pan with a light coat of olive oil. Layer the onion on the bottom. Slice the beets in thin slices and layer over the onions. Cover with greens (optional). Cook over low-medium heat until beets are tender & onions are caramelized. Serves 2.

### Ratatouille - A great harvest vegetable stew! - Serves 8

*Recipe from Bon Appétit*

3 Tbs. extra-virgin olive oil  
2 cups chopped **onions**  
2 1-pound **eggplants**, unpeeled, cut into 1" cubes  
4 **garlic cloves**, minced  
2 **zucchini**, cut in 1" pieces  
1 **bell pepper**, 1" pieces  
1 **yellow bell pepper**, 1" pieces  
2 ¾ lbs ripe **tomatoes**, seeded, coarsely chopped (about 6 cups)  
3 fresh **thyme sprigs**  
1 fresh **rosemary sprig**  
1 bay leaf  
1/4 cup minced fresh **basil**

Heat oil in heavy, large pot over medium heat. Add onions & sauté until tender about 10 min. Add eggplants & garlic; sauté 5 min. Add zucchini & bell peppers; sauté 5 min. Mix in tomatoes, thyme, rosemary & bay leaf. Reduce heat to medium-low. Cover & cook until vegetables are tender & flavors have blended, stirring occasionally, about 40 minutes. Discard bay leaf; stir in basil. Season ratatouille generously with salt & pepper. Transfer to bowl. (Can be prepared 8 hrs ahead. Cover & refrigerate.) Serve cold, warm or hot.

### Crockpot Squash and Apples

5 pounds **butternut squash**  
4 **baking apples**  
1/2 cup butter, melted  
1/2 cup packed brown sugar  
2 tablespoons flour  
2 teaspoons salt  
1/2 teaspoon mace  
1/2 teaspoon cinnamon

Cut squash in half, remove seeds & fibers; pare & cut in ½" slices. Pare & core apples; cut in ½" slices. Combine melted butter, sugar, flour, salt & spices. Layer one half the squash in the bottom of the removable liner; top with one half the apple slices & one half the sugar mixture. Repeat layers. Place in base. Cover & cook 4-5 hours in crockpot.