

GEAUGA FRESH FARMERS' MARKET

Come and experience all Geauga County has to offer.

OPEN SATURDAYS
June - October, 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>



AUGUST 9, 2008

Peaches, corn, tomatoes, green beans, melons, and much more available fresh and local this week. South Russell provides a great place to shop for all your fresh fruit and vegetable needs. In addition you can get soaps, flowers, baked goods, herbs, pesto, sauce, pizza, jams, honey, fresh meats including goat, beef, and lamb in addition to various cheeses and fresh coffee. What a great place to shop for all your local needs!

Last week our newsletter featured flower vendor, Sleeping Dragon Botanicals. Links to specific vendors web-sites where they provide farming information and recipes using their products, are available at <http://www.geaugafarmersmarket.com>. Past copies of the market newsletter are downloadable from the web site also.



Upcoming Events:

August 16th – The Market Band returns to entertain all.

August 23rd – Tomato Tasting Contest

August 30th – Matthew Anderson, returning guest chef from Saporé Restaurant, will be at the market demonstrating his talents and answering questions.

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
Custom Cakes and Cookies
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
Ridgeview Farm
The Sassy Italian
Schultz Fruit Farm
Shady Hill Farms
Sirna's Farm and Market
Sleeping Dragon Botanicals
Tucker Farm
Waxwing Farms
Wayne Cattle Company

Orzo Stuffed Tomatoes

from Taste of Home

2/3 c uncooked orzo pasta
6 medium tomatoes
1 T butter
½ c shredded Swiss cheese
1 T minced basil
2 t minced parsley
1 t salt
1/4 t white pepper
Paprika

Cook orzo according to package directions, Meanwhile, cut off top of each tomato. Scoop out pulp, leaving ½ inch shell. Set aside 6 T pulp for filling. Invert tomatoes onto paper towels to drain. Drain Orzo.
In saucepan, cook butter will golden brown. Remove from heat, stir in cheese, basil, parsley, salt, pepper, orzo, and pulp. Spoon into tomatoes. Place in ungreased 2qt baking dish; sprinkle with paprika. Bake uncovered at 350 degrees for 15-20 minutes or heated through.

Curly Parsley and Rice Summer Salad

From Waxwing Farm

1 med onion, chopped & sautéed
2-3 cups cooked rice
2 cups parsley finely chopped
½ c balsamic vinegar
½ c maple syrup
½ c olive oil

Combine onion, rice and parsley in bowl. In separate bowl make dressing. Add vinegar and syrup together. Add olive oil drop by drop to incorporate. Once it begins to mix, add in slow steady stream. Combine dressing with rice medley. Serve immediately or refrigerate overnight.

WE WANT YOUR RECIPES!

Submit your original recipes using one or more of our market's products for our future Market cookbook. Pick up a form or bring your recipe to the market booth today, or submit it online. We want your favorites!

FEATURING SIRNA'S FARM

Sirna's Farm and Market produces fresh, home grown seasonal vegetables and herbs. They carry a large variety of vegetables, but are known for their various hot peppers and award winning sweet corn. The Sirna family purchased the home and farm property in 1997 in order to develop a hobby farm. They learned techniques from the OSU extension and the Master Garden program to develop their farming plan. The Sirnas began with steer, chickens, hay, pasture grass, and a small vegetable garden. Soon to follow were rabbits, turkeys, and chickens. By learning hands-on each day, the following year sweet corn, pumpkins, gourds, and more vegetables were planted. A roadside stand was added and the hobby farm turned into much more... work! They have also added raising and breeding cattle, collecting eggs, and creating a variety of pickles to the many mastered items which can be purchased at the Sirna Farm. At their farm, you may also purchase Amish cheeses, specialty foods including maple syrup, honey, jams, and unique gifts.

The Sirnas have invested in two greenhouses where they grow produce hydroponically in verti-gro systems and bato buckets in order to extend the traditional Ohio growing season of greens, herbs, cucumbers, and tomatoes. They grow strawberry plants in vertical towers. They are successful at growing flavorful greenhouse products because their produce is vine ripened and picked fresh. The Sirna family is committed to farming, expanding their knowledge base, and trying new techniques. In addition to their weekly attendance at Geauga Fresh Farmers' Market, the

Mild Salsa

From Sirna's Farm and Market

2 bunches green onion, sliced thin	
3 chopped tomatoes	
2 T cider Vinegar	
½ Green pepper chopped	Combine all
½ onion chopped	ingredients with salt
¼ c lime juice	and pepper to taste.
1 T minced oregano	Chill and allow flavors
1 Anaheim pepper, minced	to blend at least 30
3T vegetable oil	minutes

Tomatillo Salsa

from Waxwing Farms

1 pint tomatillos	Remove husks and wash
1 medium onion	tomatillos. Finely chop
1 pepper, roasted	tomatillos, onion, pepper, garlic,
½ clove garlic	and cilantro. Combine with lime
¼ cup cilantro	juice and add salt to taste.
Juice from 1 lime	Options: add a dash of cumin.
Salt	Roast tomatillos before making
	salsa.

Red Onion and Cucumber Salad

From: farmfreshtoyou.com

¼ c minced red onion	3 T red wine vinegar
1 large cucumber, sliced thin	1 T sugar

Mix the onion with cucumber, vinegar, and sugar. Cover and chill up to 4 hours. Add salt to taste. 5 - 6 servings.

Sirnas can be found at the Market on their property at 19009 Ravenna Road in Auburn and at Lake Farm Park Market, Eton Farmers Market, Twinsburg Farmers Market, Crocker Park Farmer's Market, and Hudson. Links to the Sirna's Farm and Market web site can be found through GFFM home page. Check for store hours and stop by and see all they have to offer. Tour bus and educational tours are available by appointment. The Sirnas support Geauga County 4-H, participate on the GFFM Board, and host a wonderful Fall Festival.

FEATURE: SCHULTZ FRUIT FARM

Schultz Fruit Farm is a small, family run farm growing tree fruit and vegetables. Apples are their major crop however, the variety, abundance and increasing demand for their vegetable garden has become a close second in recent years. The family has farmed in Chesterland, OH since the mid-1800's and has been at the current farm located at 7192 Brooklane, since the 1950's. They harvest about thirty varieties of apples and continue to add new and antique varieties each year. They also raise a variety of vegetables and a few peaches, plums and pears. Cole crops including broccoli, cauliflower, brussel sprouts, cabbage, and kohlrabi are the specialties of the farm, but their variety is increasing yearly. They currently run a roadside stand open from dawn till dusk in July through December. However each week they sell the majority of their produce at local farmers' markets including Shaker Square, Lakewood, Painesville, and The Geauga Fresh Farmers' Market in South Russell.

Grilled Beets in Rosemary Vinegar

From allrecipes.com

1/3 c balsamic vinegar	1 t chopped fresh rosemary
1 clove garlic, peeled and crushed	½ t Herbs de Provence 3 medium beets, sliced

In a medium bowl, mix balsamic vinegar, rosemary, garlic, and herbes de Provence. Place beets in the mixture, and marinate at least 20 minutes. Preheat an outdoor grill for high heat, and lightly oil grate. Place the beets and marinade mixture on a piece of foil large enough to wrap all ingredients, and seal tightly. Place the foil packet on the prepared grill, and cook 25 minutes, or until beets are tender. Remove beets from the packet, and place directly on the grill grate for 2 to 5 minutes before serving hot.

Green Beans with Cherry Tomatoes

From allrecipes.com

1 1/2 lbs green beans	1 1/2 c water
1/4 c butter	1 T sugar
3/4 t garlic salt	1/4 t pepper
1 1/2 t chopped fresh basil	2 c cherry tomato halves

Trim beans and cut into 2 inch pieces. Place beans and water in a large saucepan. Cover, and bring to a boil. Set heat to low, and simmer until tender, about 10 minutes. Drain off water, and set aside. Melt butter in a skillet over medium heat. Stir in sugar, garlic salt, pepper and basil. Add tomatoes, and cook stirring gently just until soft. Pour the tomato mixture over the green beans, and toss gently to blend.