

**COME SHOP THE MARKET!
OPEN SATURDAYS
9 AM - 2 PM
June 19th - October 30th
At the Tuxedo Train Station, 240 Route 17 Tuxedo NY**

www.tuxedofarmersmarket.com

Thursday June 24th

Welcome to Tuxedo Farmers' Market Weekly!

Don't miss our Guest Chef *Robin Rita* this Saturday!

Our baker, Baker's Bounty is back!



Photo of Baker's Bounty by Diane Bollen of Dragonfly Studio

Please Come on Down and Give a Friendly Welcome To Our Winery, WhiteCliff Vineyard

Whitecliff Vineyard is an artisanal, family-run winery with one of the largest vineyard's in the Hudson Valley. Our high quality wines are featured in fine restaurants such as Peter Kelly's Xaviers, and the Culinary Institute of America. This week we snagged a major honor: our 2009 Riesling won a Double Gold and Best White Wine in Show for the 30th Annual San Francisco International Wine Competition, beating some 2,000 white wines from well known producers in over 20 countries.

Find us on Facebook

Join Our Mailing List!

Entertainment

We have musician *Loretta Hagen* with us this week!

11am-1pm



Enjoy all the rockin' tunes while you shop the market and enjoy the lively atmosphere!

Visit Loretta on facebook!

<https://www.facebook.com/?id=page/LorettaHagen/465185724371of=earth>

Mark your calendars for our Market Events!

July 3rd -

- Guest Chef *Robin Rita* will prepare recipes using both the delicious and convenient products from *Tastefully Simple* and the wonderful, fresh products from the Tuxedo Farmers' Market. By incorporating the two, she can show you how to take advantage of the great items available from your vendors and cook easy, healthy meals for your family or when entertaining friends.

Be at the market early to enjoy the tasty samples!

www.tastefullysimple.com/web/rna

- *The Bear Society* will be joining us at the market to teach us how to live with our furry neighbors, the black bears!

July 10th -

- Artist *Mike Malandra* from *Malandra's Martial Arts* will be selling his breathtaking photographs at the market.
- Promotion for the community blood drive will be at the market.

Please note that on **August 7th from 11am-2pm** we will be hosting a community blood drive at the market.

Don't miss all the fun!

Recipe of the Week

The Tuxedo Farmers' Market makes it easy for you to create quick and delicious dishes.

Rustic Bread Salad

1 Romaine lettuce or a lettuce of your choice.
1 French baguette
1 Clove of garlic
1/4 cup of extra virgin olive oil.
1 cucumber
1 cup of grape tomatoes or a tomato of your choice, halved.
1/2 small red onion, diced
2 cups fresh basil
3tbsp. of balsamic vinegar
A few fresh parsley leaves, chopped.
Salt and pepper to taste.

Preheat oven to 350 degrees. Toss bread cubes with 3 tbsp. of olive oil, pepper and salt. Spread cubes on a baking sheet in a single layer. Bake until lightly toasted (apprx. 15 minutes) then set aside to cool. Rub a peeled garlic clove on the inside of the salad bowl. Mix the lettuce, onion, tomatoes, and herbs, season with salt and pepper. Add the bread cubes and drizzle with balsamic vinegar.

* For an extra zing, try adding some sprouts from our certified organic grower *Late Bloomer Farms*, cubed fresh mozzarella from *Bella Mozzarella* or crumble up some feta cheese from *Acorn Hill Farm* into the salad.

* And why not pair this up with a delicious wine from *Whitecliff Winery*?

Most of this recipes ingredients can be found at the market.

Olive oil - *Joi of Pickles*

Veggies - *R&G Produce* or our certified organic grower, *Late Bloomer Farms*

Herbs - *Next Generation Farm*

Bread - *Baker's Bounty*

A very special *Thank You* to the Town of Tuxedo and all of our generous 2010 sponsors:

Ruffino Packaging
www.TPFYI.com
Rococo's Salon
Clarkstown Coin & Jewelry
Towne & Country Sotheby's Int'l
Malandra's Martial Arts
Precision Roofing

Sloatsburg Food Pantry

This year, the Tuxedo Farmers' Market has paired up with the Sloatsburg Food Pantry in hopes to provide some fresh foods to local families in need.

A great big *Thank You* to our participating vendors!

If you would like to donate dried goods, we will be collecting every second and fourth Saturday of each month that the market is open to give to the food pantry.

We hope that you will choose to be a part of our effort to help feed local families in need.

You can drop off your donation at the market manager's tent



Photo of Pennings fruit by Diane Bollen of Dragonfly Studio

Shop the Market

Bring the family and friends on down to the station to enjoy a great day at the Tuxedo Market. Come on down and grab a slice or two of homemade pizza. And what could be more enjoyable than eating a delicious, crisp pickle while you stroll amongst the vendors chatting with your neighbors? Have a special occasion? Don't just purchase the lovely flowers from our flower vendor, why not sample the many delicious wines from our wine vendor as well? Come and purchase some luxurious soaps for your home. And don't forget that the market is the perfect place to pick up a quality thank you or house warming gift!

- Be Happy, Buy Local! -

We provide:

A Family Friendly Atmosphere, Fresh Picked Locally Grown Fruits & Vegetables, Gluten Free Baked Goods, Cheese Spreads, Salsas, Hummus, Dried Flowers, Flower Bouquets, Grass Fed Beef, Wine, Cannolis, Soaps, Plants & Herbs, All Natural Baked Goods, Jams & Jellies, Organic Vegetables, Fresh Mozzarella made at the Market, Soups & Sauces, Granola, Goat Cheese & Goat Meat, Maple Syrup, Olive Oil, Pizzas, Pickles, Meats, Honey & Specialty Foods!

New This Season

Certified Organic Vegetables, Goat Cheese, Goats Milk Soaps, Yogurt & Goat Meat, Fresh Salsa, Humus, Pesto, Cheese Spreads & Dips, Olive Oil*

For a full list of our vendors please visit our website.

Attention Market Patrons!

- Go Green and Help Support Your Market! -

Market bags are available at the managers tent. All proceeds go to providing entertainment for the patrons at the market.

If you would like to schedule an event or fund raiser at the market, become a vendor, sponsor, donate, be an artist of the week, or be part of the weekly entertainment, please contact at:
manager@tuxedofarmersmarket.com

Market Reminders

You will notice that we have expanded the market area. Please use the parking lot south of the train station or if you don't mind a short walk, use the lower commuter lot at the north end of the train station, just over the rail road tracks. The north end of the parking lot is no longer available because of all the new vendors this season.

Please visit our website for directions and a full list of vendors. Don't forget to forward the Tuxedo Farmers' Market Newsletter to interested family and friends, and stop by the Market Manager's tent with any questions or suggestions regarding the Tuxedo Farmers' Market.

- Thank you -

Rain or shine, come on down to the renovated Tuxedo, NY Train Station every Saturday from 9AM-2PM to purchase the finest local products!

We look forward to seeing you this Saturday!

Sincerely,

The Tuxedo Farmers' Market