

**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](http://www.tuxedofarmersmarket.com)

Thursday July 8th

## Welcome to Tuxedo Farmers' Market Weekly!

Last week our guest chef Robin Rita was a real delight. She'll be back in September if you missed out!

We learned how to coexist with the black bears in our neighborhood thanks to The Bear Society.

We're looking forward to another great week at the market!  
See you there!

### 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.

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

Ruffino Packaging  
[www.TPFYI.com](http://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? Looking for a snack? Try some of our super delicious cheese spreads! 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](mailto: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

Find us on Facebook 

Join Our Mailing List!

### Entertainment

We have musician *Tom & Jerry* with us this week!

10am-1pm

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

Mark your calendars for our Market Events!



Photo by Mike Malandra

### July 10th -

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

Visit Mike on facebook!

<http://www.facebook.com/mikemalandra>

- 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.

### July 17 -

- Artists *Scents of Thyme* will have their dried flower arrangements, potpourri, wreaths and much more.
- Musicians *Gravikord Duo*

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.

#### Pasta Primavera

Your choice of Pasta  
1 summer squash, thinly sliced.  
10 Asparagus spears, chopped.  
1 carrot, thinly sliced.  
1 clove of garlic, chopped.  
1 cup of grape tomatoes or a tomato of your choice, halved.  
2 cups fresh basil  
Salt and pepper to taste.

1. Add pasta to a boiling pot of salted water. Cook for four minutes.
2. Add all veggies to the pasta pot. Cook until the veggies are tender and pasta is al dente.
3. Drain immediately and transfer to serving bowl.
5. Add chopped fresh basil.
6. Serve with a great Italian bread and your favorite butter or white sauce.

*\*For variety, just substitute with your favorite summer veggies.\**

*\* 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.*

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

Herbs - *Next Generation Farm*

Bread - *Baker's Bounty*