



# Newsletter

June 13, 2009

# KINGSTON

# FARMERS'

# MARKET

Kingston Farmers' Market, P.O. Box 3794, Kingston, NY 12402  
www.kingstonnyfarmersmarket.com (845) 532-6044

## ***Doggie Charm School at the Market***

Sign up: Site Manager's table  
Complimentary training session

June 20

Dr. Karen R. Garelick

### ***Free Dog Kerchief***

Free Doggie treats from:  
**Pawprints & Whiskers**  
**292 Wall Street Kingston**



www.kingstonnyfarmersmarket.com

The Queens Galley Presents:



Saturdays from 11:00am -1:00pm, May 23 - June 27<sup>th</sup>.

**You can view the classes and  
sample the recipes!**

Hands- on classes about where our food  
comes from and how to get it on the table  
in low cost, healthy and great tasting ways.

To find out more class schedules  
call 845-338-3468

## **Meet the Farmer...**

Rexcroft farm  
389 Leeds-Athens Rd  
Athens, NY 12015



Photo courtesy of David Oroszi

### **Rexcroft Farm**

A diversified family farm that grows a wide array of fruits, vegetables, bedding plants and cut flowers. Hydroponic lettuce is grown year round and Hydroponic tomatoes are available from May through December. All other produce is available in season. Stop by the Rexcroft booth and say hello to Dan King.



**FMNP & EBT  
Available**

# Market Recipe

Courtesy Diane Reeder Queens Galley

## Pasta, pancetta and Peas!

With all of the great types of peas and beans coming into the farmers market this is an easy tasty way to get a meal prepared in a snap. Vary the quantities of spinach and peas to create the perfect pea green balance to suit your taste!

Stop in at Fleisher's to substitute any bacon for the pancetta or try chorizo from Northwind for a flavor makeover.

- 12 ounces orecchiette (little ear-shaped pasta)
- 8 ounces pancetta, chopped
- 1 tablespoon olive oil
- 8 shallots, trimmed, quartered
- 2 cups sugar snap peas (about 8 ounces)
- 2 cups Spinach
- 1 cup watercress
- 1 cup pea tendrils (substitute additional spinach or water cress if not available)
- 1 cup shelled peas
- 1/3 cup thinly sliced fresh mint
- 1 cup shaved Parmesan cheese
- Additional shaved Parmesan cheese

Cook pasta in large pot of boiling salted water until tender but still firm to bite, stirring often. Drain, reserving 1 cup cooking liquid. Transfer to large bowl.

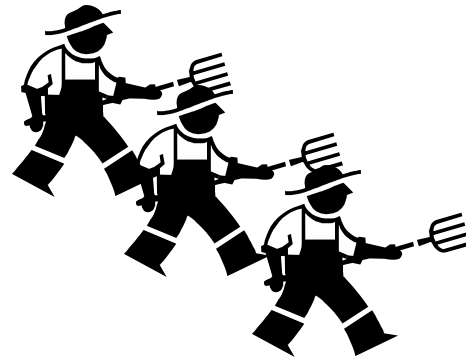
Meanwhile, sauté pancetta in 1 tsp olive oil in heavy large skillet over high heat until crisp, about 5 minutes. Using slotted spoon, transfer pancetta to paper towels. Add shallots to skillet; sauté over medium-high heat until golden brown, pressing with spoon to separate layers, about 5 minutes. Add snap peas; stir until bright green and crisp-tender, about 1 minute. Add greens, pea tendrils and petite peas, stirring just until tendrils wilt, about 1 minute. Add pea mixture, pancetta, mint, and enough cooking liquid to moisten pasta. Stir in 1 cup cheese. Serve, passing additional cheese alongside.

Makes 4 servings.

## Kingston



*locally grown products*



**Double Dutch:  
Two Days of Dutch History  
& Culture at Senate House  
June 13 & 14**



Outdoor festival of Dutch history and culture. Experience the Dutch influence on the Hudson Valley through performances, demonstrations, food and hands-on activities. Fun and active learning for all ages; free admission.

Saturday June 13 -11:00 am – 4:30 pm  
Sunday June -14 1pm-4pm

[www.kingstonnyfarmersmarket.com](http://www.kingstonnyfarmersmarket.com)