

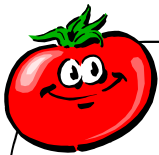


# KINGSTON Newsletter FARMERS' MARKET

August 28, 2010

Kingston Farmers' Market, P.O. Box 3794, Kingston, NY 12402  
[www.kingstonfarmersmarket.org](http://www.kingstonfarmersmarket.org) (845) 532-6044

## Today at the Market...



**Grown by KFM**

**Farmers:**

Davenport

Freebird

Migliorelli

Ray Tousey

Rexcroft

Rusty Plough

## Tomato Festival

**Starts at NOON**

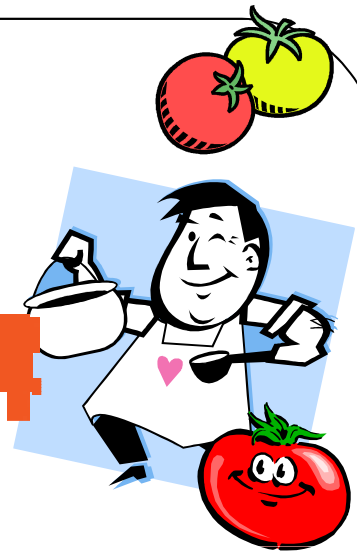
**Chef : Rich Reeve**



**310 Wall Street**

**(845) 339-9310**

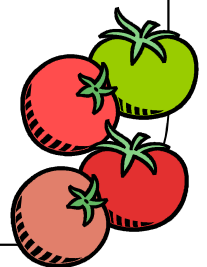
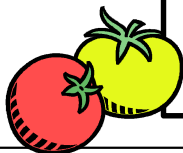
**Gazpacho**



-Sponsored by-

**Dr. Joseph Cohen, Optometrist**

70 North Front Street (845) 331-3400



**Storytelling  
Starts at 10:30**

Award-winning storyteller and author, Kate Dudding, a storyteller who combines the intensity of a one-person play with the intimacy of a conversation.



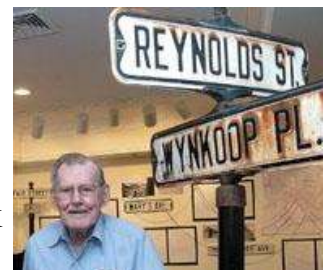
**Kate Dudding**

## Book Signing

City of Kingston Historian  
Edwin M. Ford,

Will be signing his Latest book, "Street Whys: Anecdotes and Lore of Kingston, New York." The book has been compiled

From more than a half century of his Research.



[www.kingstonfarmersmarket.org](http://www.kingstonfarmersmarket.org)

Newsletter sponsored by Law Offices of Basch & Keegan, LLP

EBT/FMNP  
Available

# Today's Recipe

Courtesy of  
**Diane Reeder**  
Queen's Galley

## Summer sunshine Gazpacho

This summer soup is a light, crisp, chilled peach and heirloom tomato showcase. Feel free to use a variety of tomatoes through the season and taste the subtle differences (and color!) that each variety can bring to the table!

### Ingredients:

4 large YELLOW heirloom tomatoes chopped (about 4 cups)  
1 QT peaches, pitted and chopped (about 2 cups)  
1/4 cup crushed ice  
1 medium shallot chopped  
2 tablespoons olive oil  
1 1/2 tablespoons cider vinegar  
1 tablespoon chopped fresh tarragon  
Salt and pepper to taste

### Method:

Purée two thirds of tomatoes and half of peaches with ice, shallot, 1 tablespoon oil, 1 tablespoon vinegar, 2 teaspoons tarragon, 3/4 teaspoon salt, and 1/4 teaspoon pepper in a blender until very smooth, about 1 minute. Force through a medium-mesh sieve into a large glass measure, discarding solids. Stir in enough additional water to reach desired consistency.  
Toss together remaining tomatoes and peaches with remaining ingredients in a bowl.

**Serve the gazpacho in chilled bowls or glasses garnished with the reserved peach tomato mixture.**



# We need you!!

Kingston Farmer's Market  
looking for  
**KIDS (6-12)**  
&  
**PARENTS**  
to participate in  
**Operation Frontline**



- Free Classes
- Free curriculum book and recipes
- Taught by professional chef/nutritionist
- Each week cook and eat a recipe
- Learn about eating healthy
- Classes run Sept. 18<sup>th</sup> thru Oct. 23<sup>rd</sup>

Sign up at the Kingston Farmer's Market or call (845) 417-8891 or e-mail [nokidhungry@gmail.com](mailto:nokidhungry@gmail.com) to reserve your spot



## Vintage Baseball Game Today

At Herzog's ball field in the Kingston Plaza- The Kingston Washington Guards will be playing a double

header event vs. the Westfield Wheelmen from Westfield Massachusetts. First game is scheduled for 11:30 the second game will be at 2:30. Olde Tyme Baseball played Civil War style will feature early rules baseball, no gloves, different bats and balls and different rules. Civil War era music, drink and fare. This is a **FREE** event open to all.

### Upcoming Events:

<i>Healthy Eating Series</i> <i>Crafts on John</i> <i>Operation Front Line</i> <i>Forsyth Nature Center</i> <i>Bloodmobile</i>	9/4
<i>Operation Frontline</i> <i>Storytelling</i> <i>Gillard &amp; Whelan</i>	9/11