

**Calling all pack rats** who cannot walk in their garage, basement or attic because they have just too much stuff. Applications for the 2013 Garage Sale/ Super Flea events at the Rochester Public Market are available on line at

www.cityofrochester.gov/publicmarket or at the Market office. Mark your calendar for Sundays, 8am-2pm on the following dates: April 21, April 28, May 5, June 16, June 23, June 30, July 28, Aug 4, Aug 11, Aug 18, Aug 25, Sept 8, Sept 22, Sept 29, Oct 6 and October 13. Sell some stuff and make some bucks. This is a wonderful opportunity for local non-profit and church fundraising. For more information, call the Market office at 585 428-6907



### Congratulations!

After years of planning, Omar Ramos and his wife Mia Bocanegra of Monterrey Taco at the Market have opened their own restaurant: La Casa, 93 Alexander Street (730-5025). Make sure you stop by for their Cinco de Mayo celebration on May 5th.

**Attention Vendors:** Join us for the Spring Vendor Meeting on Wednesday, May 1, 6-8PM at Java's at the Market, 55-57 Public Market.

City of Rochester

# Public MARKET

280 North Union Street Rochester, New York 14609 585.428.6907 pmarket@cityofrochester.gov www.cityofrochester.gov/ publicmarket

- Market Hours -Tuesday and Thursday 6am-1pm Saturday 5am-3pm

Check the City web site for the 2013 special events schedule.

Luis Burgos
Commissioner of Department of
Recreation and Youth Services

Anthony Jordan Assistant Commissioner

> Jim Farr Market Director

Cindy DeCoste Market Supervisor

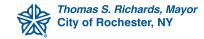
Rob Sharman Assistant Supervisor

Joan Hildebrand Marketing/Special Events Coordinator

Friends of the Rochester Public Market

www.marketfriends.org marketfriends@rochester.rr.com (585) 325-5058





# **Volunteer Profile**

**Judy White and her hubby** have been Market shoppers since 1970 when



they would come to buy fresh bread. One loaf for home and one loaf to eat on the way. Judy has always been a "people person".

She's a former health educator for Rush Henrietta schools and as a volunteer for the Friends of the Market, she not only runs into her former students but uses her experience to continue to educate the public about healthy eating. Judy says her volunteer work at the Market is rewarding because she meets the nicest people and has gotten to know all the Market farm families. Join the Friends of the Market today. Call 585 325-5058 or visit www.marketfriends.org.

## Meet the Merchant



Wally and Carol Liese have been Market vendors since the '60's. They didn't set out to be farmers. Wally was a mechanical engineer for Bernzomatic and Carol was a school teacher. Throughout his childhood, Wally worked on his Grammy Martha's farm in Irondequoit and as years passed, he helped his Uncles who owned a farm

on Kings Highway. Wally and Carol met, courted, married and before you knew it, baby Colleen was on the way. The call of the land was too strong for Wally. He quit his job and planted his family on 57 acres in Holley, NY. "Back in the day, this was mostly a wholesale farmers market," says Wally of the Rochester Public Market. "When wholesale dropped off, the retail picked up. Now we see more small back yard growers selling their excess and a much more educated consumer. I love the interaction with my customers."

The downside of farming is always the incredible amount of work that is required. Wally and Carol have not been on vacation since their honeymoon. You will see Wally and Carol every Saturday at the Market. Colleen is there too. Two generations of Liese farmers. Will there be a third? Wally and Carol dare to hope. Colleen says she's working on it.

# Scones - Do you Dip or Dunk?



### Just in time for Sunday brunch,

Margaret O'Neill, gives us a recipe for something yummie. Whether you daintily dip your scone or strong arm it with a hearty dunk...scones are a Sunday morning favorite and will put a little step of spring in each and everyone.

### **Ingredients**

- 1 1/3 cups flour
- 1 egg
- 2/3 cup cornmeal
- 1 tsp. finely grated lemon peel
- 2 Tbsp. sugar
- 1 cup frozen blueberries
- 2 Tbsp. brown sugar
- 1 tsp. cornstarch
- 1 1/2 tsp. baking powder
- 1/4 tsp. baking soda
- 1/2 tsp. salt
- 1/3 cup cold butter, cut up
- 1/2 cup buttermilk (if you don't have buttermilk - put 1 tsp. lemon juice or vinegar in measuring cup; add milk to 1/2 cup line and let sit for 5 minutes)

#### Glaze

- 1 cup powdered sugar
- 1 Tbsp. lemon juice

### **Directions**

- 1. Heat oven to 450 degrees. Grease a large baking sheet.
- Combine dry ingredients in a bowl. Cut in butter until mixture resembles coarse crumbs. Toss berries with cornstarch to coat; add to flour mixture and gently stir in
- 3. Combine buttermilk, egg and lemon peel. Add to flour mixture and stir with a fork just until moistened.
- Using a large spoon, drop mixture into 12 mounds on baking sheet, leaving 1 inch between mounds. Bake 12 to 15 minutes until tops are golden.
- For glaze, combine powdered sugar and lemon juice. Drizzle over slightly cooled scones. Serve warm.