



Cookies Galore!

Santa and his Elves had a difficult time choosing the winner of the 2012 World's Greatest Cookie Contest at the Market. With 38 entries in the amateur cookie category, that's a lot of cookies



Anonymous judge responds to her 34th cookie tasting stating that she does not want to see another cookie for the rest of the year!

to taste. Winners receive a bragging rights certificate and Market gift tokens. Tracy Erwin of Rochester, NY won first place with her Rudolph's 'Starlight' Chocolate Peppermint Macaroons.

"These were the most delightful cookies with a tinge of mint" proclaimed Santa. "I want to get the recipe for Mrs. Clause and enjoy them all year long".

2012 World's Best Cookie Contest Winners

Overall

- 1 Tracy Erwin** - Rochester NY
Rudolph's 'Starlight' Chocolate Peppermint Macaroons
- 2 Stacy Ragone** - Rochester NY
"Coal Cookies"
- 3 Sarah Lustig** - Rochester NY
"Oh Christmas Tree, Oh Christmas Tree!"
- 4 Brian Bohrer** - Rochester NY
"Oreo Chip Cookies"
- 5 Gina Gaines** - Rochester NY
GG Bakes Lemon Sugar Cut Outs

Professional

- 1 Shawn Catalano** - Rochester NY
Cut Out Star Bursts- Chocolate
- 2 Gerald Brinkman** - Rochester NY
Chocolate Truffle Checker Boards
- 3 Shawn Catalano** - Rochester NY
Cut Out Star Bursts- Vanilla

Market Winter Hours

The Market is proud to be a year-round farmers' market! The Market will continue to be held throughout the winter months on Tuesday and Thursday, 6 a.m. - 1 p.m. and Saturday, 5 a.m.- 3 p.m. Stock up on local food items from local growers.

City of Rochester

Public MARKET

280 North Union Street
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publicmarket

- Market Hours -

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

Check the City web site for the 2012 special events schedule.

Luis Burgos

Commissioner of Department of
Recreation and Youth Services

Jim Farr

Market Director

Cindy DeCoste
Market Supervisor

Rob Sharman
Assistant Supervisor

Joan Hildebrand
Marketing/Special Events
Coordinator



Squash- It's What's For Dinner

Winter Squash takes longer to mature and can be stored for months in a cool basement. It's Squash season at the Market. Look for firm, well-shaped squash that are heavy for their size and have a hard, tough skin. Popular varieties include acorn, butternut, buttercup, hubbard and turban. All varieties of squash are great for pureeing, roasting and baking. Once cooked, it can be used in soups, main dishes and baked goods. The Friends of the Market offer free Squash recipes any time at the Market office. Apples also do well in cold storage. There is still an abundance of choice at the Market. There is nothing better than a cold winter day with the scent of baked apples in the house.

A Feast with Friends

Each year, the Friends of the Public Market host a holiday party for all of the Market vendors. It's an opportunity for all to celebrate a successful Market year while enjoying tasty morsels provided by the Market food kiosks. Over 350 meals were served and for those not able to leave their vendor stalls, Friends volunteers brought them meals on wheels. The Market continues to be a collaboration of small business entrepreneurs, consumers, growers, volunteers and the City of Rochester.



Market Director Jim Farr serves up Tomback deserts to vendors.



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Holiday Hoopla

The three Sunday Holidays at the Market special events saw a record number of vendors and huge crowds of holiday shoppers. Over one-thousand cookies were decorated and consumed by the kiddies and Santa brought along Mrs. Clause to enhance the free horse drawn wagon rides.



HAPPY NEW YEAR!



**From your friends
at the Market**

As we celebrate the New Year, the Market staff would like to thank you for your patronage in 2012. We wish you a prosperous and joyful 2013!

*Jim Farr
Cindy DeCoste
Rob Sharman
Joan Hildebrand
Khammong Vilaysak
Q. Hill.*