



February 2013

MARKETT^{IMES}

ROCHESTER'S MOST UNIQUE SHOPPING EXPERIENCE



Who can resist a strawberry covered with warm melted chocolate? Just in time for Valentine's Day, we invite you to join Margaret O'Neill, EBT Token Program Manager for a free tasting and recipe of Chocolate Fondue using Market fruits and breads on Saturday, February 23th, 10 a.m. – 12:00 p.m. at the Market office.

Shop Local in 2013!

2013 is upon us, and with the start of a new year, many people take the opportunity to evaluate their habits and make changes. This year we ask that you consider making a commitment to shop and dine local.

The Market shops, food kiosks and vendor booths are 100% locally owned and operated. When you support the businesses within the Market, you are reinvesting in your community! The dollars you spend stay in Rochester, create more local jobs, and support small business owners locally.

Making New Friends



Brenda Kremens gives back to her community every day. She joined the Friends of the Rochester Public Market volunteer organization because she wants to see that

everyone has access to fresh and local products. Brenda works at the Monroe County Department of Human Services. Become a "Friends" volunteer today. Get the scoop at www.marketfriends.org or call (585) 325-5058

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.ny.gov
(585) 325-5058



Chowder Up

Market vendor Tim Gorie has been around seafood his whole life. As a former Seafood Importer, he has cooked and caught fish from San Francisco to Key West. In 2011, he purchased a 1972 Wayferer camper, recycled, refurbished and repurposed the inside. On August 1, 2012, ChowderUPSeafood made it's first sale from the side of the truck at Marge's Lake Side Inn. Sales have been through the roof ever since.

"The secret to a great chowder is fresh ingredients" says Gorie, "As a Market vendor, I have everything I need right here to make an amazing traditional chowder or seafood medley". Gorie will not share his awarding winning chowder recipe, it's been handed down from Irish relatives for three generations. Chowder Up

Chowder won 1st place in it's category at the Buffalo Soup Festival in January 2013. Look for Tim and his truck at the Market on Saturdays and at the upcoming Market Food Truck Rodeos scheduled for Wednesday, May 29, June 26, July 31 and August 28.

Who Is This Woman?



Join us in welcoming Migdalia "Mickey" Mendez to the Rochester Public Market Office staff. Mickey is also a supervisor at the recreation center on North Street (The Gantt Center).



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. Stock up on local food items every Saturday from 5:00 a.m. to 3:00 p.m.

