



What's Happening at the Market?

THE PUBLIC MARKET NUTRITION EDUCATION CENTER: NOW OPEN FOR YEAR-ROUND CULINARY PROGRAMMING

Good food has always brought people together - and May 9 was no different as officials and community members gathered to celebrate the opening of the new community nutrition education kitchen at the Market.

The Public Market Nutrition Education Center, located in stalls 25 and 27 inside the indoor Shed B, is designed to host a variety of community nutrition and culinary programs, both during and off Market hours, year-round. The ribbon-cutting event also featured Foodlink nutrition educators who put the kitchen through its paces to demonstrate and serve up a healthy asparagus recipe to visitors and patrons of the Market. These nutrition educators, working through Foodlink's *Just Say Yes to Fruits and Vegetables* program, will anchor the new facility's programming with free demonstrations and samplings of recipes featuring fresh, healthy Market produce on Thursdays and Saturdays at 9 and 10 a.m.

Much more programming is on the horizon, including Saturday "Taste of the Market" samplings cooked up by the Friends of the Rochester Public Market and Summit Federal Credit Union; and summer community cooking classes offered by Taproot Collective, an urban agriculture organization that runs the First Market Farm right across the street from the Market's north entrance.

You can stay tuned to the Public Market Nutrition Education Center schedule at www.cityofrochester.gov/marketkitchen, and on our social media platforms: facebook.com/cityofrochesterpublicmarket [Instagram.com/cityofrochesterpublicmarket](https://instagram.com/cityofrochesterpublicmarket)



Market Director Jim Farr leads the May 9 festive ribbon cutting for the Public Market Nutrition Education Center, along with Foodlink nutrition educators Desiree Bass and Marcy McMahon.

Like many Public Market initiatives, the Nutrition Education Center has been a terrific team effort, with State Senator Joseph E. Robach marshaling funding for capital costs, and Foodlink providing essential guidance to stock, manage and maintain the facility. Wegmans generously provided equipment and supplies for the new kitchen—the Market is near and dear to Wegmans, as it got its start in the Public Market District over a century ago!

Organizations interested in proposing a community nutrition or culinary program for this new facility can call 585-428-7282 or email pmarket@cityofrochester.gov. Note that the facility is not available to rent as a commissary for commercial food production. See you at the Market...and at the Public Market Nutrition Education Center!

ON THE FARM/ WHAT'S IN SEASON

Once again we extend gratitude to Market farmer/vendor Anita Amsler (Old Home Farm, Walworth, Wayne County) for keeping us up to date on what's happening at the farm, and for sending us photos for this feature! The note Anita sent along with the two photos at right reads: "*Blossoms on tomatoes. Hopefully harvest early July. And beautiful spinach to be harvested this week for Market.*"

Yes indeed, fresh local goodness is already being cultivated, harvested, and brought to Market! Here's a full list of local fruits and veggies you can find at the Market in May and June:



Veggies: Asparagus, beets and beet greens, broccoli, cabbage, garlic, herbs, lettuce, parsnips, radishes, onions, potatoes, rhubarb, spinach, summer squash, swiss chard, zucchini. Fruits: Strawberries, cherries. (*Much, much more coming in July!*)

CELEBRATE THE MARKET'S BIRTHDAY... ON A MARKET DAY!



From the Albert R. Stone Negative Collection, Rochester Museum & Science Center, Rochester, N.Y.



The Market boasts 114 years of remarkable history. Here, the original "A" Shed—opened in 1905 but demolished in 1963—is juxtaposed with the new "D" Shed. Opened in 2017, "D" is a beautiful tribute to the original and shows that the past informs and inspires the present, and future, at the Market.

The Market opened at its North Union Street site on June 1, 1905, the first day of what has become a century-plus run of service to the community. When we realized the Market's 114th birthday would fall on a bustling summer Market Saturday, we knew we must roll out a celebration element for Market patrons that day!

On Saturday, June 1, from 9 a.m. to 1 p.m., we'll host a **Marvelous Market History Booth** outside the enclosed "B" Shed, at which you can meet former and current City historians Nancy Rosin and Christine Ridarsky. These historians can provide fascinating facts about the Market's marvelous history—and you can be part of a special virtual Market birthday card! What's more, the booth will be honored to also host Tom Romano. Tom will turn 100 in September, and has been coming to the Market since the 1920s—that's over NINETY years. Tom will be able to share all kinds of great stories about the Market's many yesteryears. Plus, Market Director Jim Farr, who has run the Market for over 25 years, will make appearances in the booth to tell more tales and answer your questions and curiosities about this Rochester icon!

We thought about doing a birthday cake, but we couldn't manage doing cake for over 25,000 people...but don't fret, our vendors can provide all kinds of goodies to help you celebrate!

Nancy Rosin is also author of *The Hands that Feed Us: 100 Years at the Rochester Public Market*, published to commemorate the Market's centennial in 1905. These books will be available for browsing and buying at the Market History Booth on June 1, and every other Saturday at the red Market merchandise tent near the Union Street gateway entrance. Be sure to be part of the Market's birthday commemoration and celebration on Saturday, June 1!

CITY OF ROCHESTER PUBLIC MARKET / 280 N. UNION ST. ROCHESTER, NY 14609 / 585-428-6907

pmarket@cityofrochester.gov www.cityofrochester.gov/publicmarket www.cityofrochester.gov/marketmatters

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