

# WHAT'S NEWS AT THE MARKET

June, 2025

## Looking Ahead:

June 7 - Market is open - No SNAP distribution, but tokens will be accepted.

June 14 - Path Through History event

June 21 - "Grow Your Garden" kids event

June 28 - Market is open

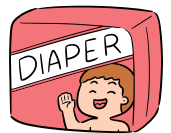
July 5 - Market is open

July 12 - Veterans Coupon distribution

July 19 "Grow Your Garden" kids event

## Food Drive Information

We will be taking donations for Windsor Human Development throughout the 2025 season. Items that can be dropped off at the farmers market include food items, including fresh produce, personal care items, baby and toddler care items and elder care items. Please contact Windsor Human Development directly for donations of clothing, toys, furniture, housewares, etc.



## SNAP at the Market



We are pleased, for the second year, to be accepting SNAP at our market. In order to shop with your SNAP benefits, you simply need to bring your benefits card to the market manager and they will help you to purchase the tokens you will need to shop the market. These tokens can be used at any of the five Broome County farmers markets and for any food purchases from any vendor who accepts them.

## Opening Day Fundraising



We were pleased to have

Susquehanna Valley Grange  
The Uplinger Family  
and

Windsor Human Development

join us for our Opening Day Event.

I am hoping to have more information on their success for our next newsletter.

## New Vendors:

Please join The Windsor Farmers Market in welcoming several new vendors to our ranks. These vendors include:

Blissful Bites by Whitney  
Founding Fragrance Candles  
Riverwood Carving  
West Windsor Farm



We hope that you will visit them and enjoy the new products they will be bringing to our market this summer.

# Time to Cook: Cream of Asparagus Soup



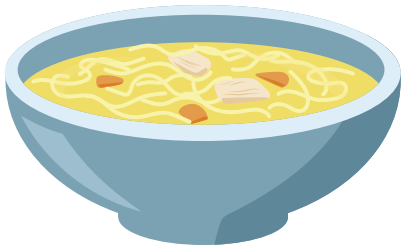
## Ingredients:

1 lb. asparagus, ends trimmed  
1 tsp. kosher salt, plus more to taste  
3 Tbsp. salted butter  
1/2 onion, finely chopped  
2 garlic cloves, minced  
3 Tbsp. all-purpose flour  
2 cups half-and-half  
1/2 tsp. ground coriander  
Black pepper, to taste

Prep time: 20 minutes

Total time: 35 minutes

Serves: 4-6



## Directions:

Fill a large pot with 2 cups water and fit with a steamer basket. Bring to a boil. Add the asparagus and steam until tender, 3 to 4 minutes. Remove the asparagus to a cutting board and pour the water from the pot into a large measuring cup; add more water if needed to equal 2 cups. Set the pot aside.

When the asparagus is cool enough to handle, trim off the tips and halve lengthwise; toss with a pinch of salt. Save these pieces for garnish. Add the remaining asparagus pieces to a blender with 1 cup of the reserved steaming water and blend until very smooth.

Melt the butter in the pot over medium heat. Add the onion and cook until it begins to soften, 3 to 4 minutes. Add the garlic and cook until fragrant, 30 seconds more. Sprinkle in the flour and stir to combine.

Slowly whisk in the half-and-half and remaining 1 cup reserved steaming water until smooth. Season with 1 teaspoon salt and the coriander. Bring to a simmer and cook, stirring occasionally, until the mixture starts to thicken, 10 to 15 minutes.

Stir in the asparagus puree. Taste and adjust the seasonings (add more salt if it needs it!) and let the soup heat through. Ladle into bowls and garnish with the asparagus tips. Season with pepper.

## Grow Your Garden

Sponsored by:

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FEDERAL CREDIT UNION

We would like to invite all elementary age children in the area to share the fun at our "Grow Your Garden" event series. We will have a selection of seeds, along with all the supplies you need to take your first steps toward growing your own food. Our selection for our first event on June 21 will include things like chives, basil, tomatoes and butternut squash. We will continue the series on July 19 and August 16 with more seed varieties for the kids to choose from. Each child will be able to plant 6-8 seed starter pots and will receive some fun fact information about the plants they choose, along with some kid-friendly recipes for using the things they grow.



### Path Through History

On June 14, Path Through History will showcase various sites in and around Windsor as part of their annual event. Windsor Farmers Market will be a part of that tour and we are working to put together the history of the farmers market for visitors to have as a memento of their stop at our market.