



Galway Get Together

Volume 3, Issue 36

August 15, 2013

A bi-weekly online newsletter promoting local resources and opportunities

A community service of the Galway Public Library, P.O. Box 207, Galway, NY 12074 Phone: 882-6385. www.gettogether.galwaypubliclibrary.org.

Help Wanted

Town of Galway is still accepting resumes for: Town Hall Custodian, Bookkeeper, Sub. Crossing Guard, Computer Repair Person. Send resumes to: Town of Galway Supervisor P.O. Box 219, Galway, NY 12074.

Services Available

Child Care available in my NYS registered family day care home for infants through preschool. I have 20+ years of experience and a B. S. in Education, and I provide age-appropriate activities, preschool skills and socialization. Most importantly, I offer your child loving care in a safe environment. Call 882-5001 for information or an interview.

For Sale

Blueberries —Eagle's View Farm U-Pick Blueberries. Open Monday, Wednesday and Saturday, 8-11am. \$2.20/lb. Route 29, one mile east of the intersection of Routes 29 and 147.

Community Announcements

Rosie's Walk/Run for Diabetes 2013 will be held September 14, 10am at the Galway Central School. The walk/run is 3.8 miles and 5.3 miles and participants of all ages are encouraged to join in the fun for a great cause.

This annual event, sponsored by the Galway Lions, Lioness and Leo Clubs, raises funds for the American Diabetes Association and the Juvenile Diabetes Research Foundation. A third of the funds raised also go to support a community organization. This year the community portion of the funds will be used to purchase a generator for the Galway Food Pantry.

You can help by contributing to the Lions' designated walkers, Jason Dickerson and Jim Hodson, by sending a check to: P.O. Box 244, Galway, NY 12074. Checks payable to: Rosie's Walk 2013; or pay online at: <http://www.galwaylionsclubny.org>.



Cliff Samson selling homegrown lettuce at the Galway Farmers Market

Stop by the Galway Farmers Market this and every Friday through September, from 4-7pm. It's not only a great place to buy local produce and products and support local farmers and small businesses, but you can enjoy a light meal and refreshments at the food concession, hosted by a community organization. The market is also a fun place to meet your neighbors and swap news. The market is located at the new town pavilion on Route 147 in back of the ball fields.

Also, **every Friday from 4-7pm is the Farmers Market in Middle Grove Town Park**, which runs through Sept. 6. It's worth visiting both markets to enjoy local flavor and talent.



Summer time and the living is easy — August on Galway Lake.

Good Yield for Area Families Thanks to the Galway Lions Club.

The second year of a grow a garden campaign, which originated with the Galway Lions, provides vouchers to families enrolled in the food pantry to buy seeds and plants to start their own gardens. This spring, 19 Galway Food Pantry families received the vouchers redeemable at local greenhouses to start their own gardens. The families, some of whom had never had a garden before, report excellent yields. Several families even grew enough produce to share their extra supply with the Food Pantry. Now that's how to plant a seed!

Galway Food Pantry Helping Our Neighbors

The Galway Food Pantry works in many ways to provide essentials to Galway families who need extra help. The Pantry is now seeking your contributions for **Bus Key Back to School New Clothing Drive.** They are collecting new clothes items such as shirts, tee-shirts, sneakers, backpacks, etc. in any size for boys and girls of families served by the pantry. As Pantry Director Norm Griffin says, new clothes are important to kids' social life at school, and the drive will help get them off to a good start.





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Send us your news: www.gettogether.galwaypubliclibrary.org

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Community Announcements

Clothes Drive (cont'd)

Call Christine at 882-9059 if you have items to donate for pick-up at your home. Extra items will be included in the Holiday Christmas Project.

Remember to contribute your extra garden produce to the Galway Food Pantry.

Other needed items are: Canned fruits and vegetables, baked beans, white flour, cake mixes, brownie mix, juices of any kind and coffee.

Donations gratefully accepted at the pantry located in the Lions Bldg., 2167 Galway Road, 10am-7pm.



Galway Preservation Society to welcome Lillian Bills

(pictured) as part of the September 9 program: *What We Keep: Life Stories from Maplewood Manor*.

The Galway Preservation Society will meet Monday, September 9, beginning at 7pm at the Town Hall. Social time is followed by the business meeting at 7:30pm and the presentation at 8pm. Presenter Mary Cuffe Perez will talk about the project for which she received a grant from the Saratoga Program for Arts Funding, and read some of the life stories she wrote from interviews with ten residents of the nursing home. The stories were published in a booklet by **The Village Press of Galway Central School**. Lillian Bills and two other former Galway residents, Dominga Haupt and Molly Carson, were included in the project. Lillian was the inspiration behind *What We Keep* and will also speak at the meeting.

All welcome to attend.

Greenfield Historical Society Meeting will be held Tuesday, September 17 with a Pot Luck Dinner

at the Community Center in Greenfield Center, beginning at 5:30pm. Bring a dish to pass around and your own place setting. Meeting begins at 7pm. **Program: Bill Dake** will tell stories and give a little bit of history of the Dake family, and also speak about how Stewart's came to evolve from Dake's ice cream.

Local Writers To Read at Rensselaerville Writers Festival.

Five writers from the Upstate New York region will be reading their work, specifically rooted in the upstate experience, at the Rensselaerville Writers Festival on August 18. Those chosen to present their work are: Tom Corrado of Middleburgh, Mary Cuffe Perez of Galway, Carol Graser of Galway, Himanee Gupta-Carlson of Greenfield Center and Sue Jefts of Saratoga Springs. The annual festival, which includes nationally recognized writers, runs from August 15—18. For a full schedule of events go to: www.festivalofwriters.org.

Save the Date: Saturday, October 19

— The Galway Emergency Medical Services will be holding their 3rd Annual Soup Sale at their building on East Street in Galway.

Focus on Business

Village Home and Garden, located in the heart of Galway Village has a surprisingly comprehensive stock of items — from greeting cards to livestock feed — for just about every household, farm and garden need.

The Galway Get Together seeks to help build a stronger, more cohesive and conservation-minded community through local trade and networking. The Galway Public Library is not responsible for the outcome of any exchange. Email postings to: mcuffeperez@gmail.com.

Village Home and Garden (cont'd)

Now that it's harvest season, stop by to pick up your canning supplies along with your other household needs.

In addition to supplies, the store offers some important services to its customers, such as issuing fishing and hunting licenses and serving as a drop off and pick up depot for UPS shipments. **They also rent seasonal equipment — such as tillers and log splitters.** If you're looking for a local plumber, electrician, carpenter or small engine repair person, stop in and ask Jay or Michelle. They'll be happy to **refer one of their many local service providers.** You don't get that kind of service just anywhere.

Recipe Box

This recipe comes to us from Nancy Caparulo's recipe collection.

Raw Beet Salad

1 shallot, minced
2 Tbsp sherry vinegar
1 Lb. large beets
1 Tsp coarse-ground salt
1/8 Tsp fresh ground pepper
1 1/2 Tbsp Dijon mustard
1 1/2 Tbsp extra virgin olive oil
1 Tbsp chopped fresh herbs (parsley, thyme, chives, rosemary, etc)
1/4 Tsp orange zest
2-4 Oz. goat cheese
Pour vinegar over shallots and let stand 30 mins. to a couple of hours. Peel the beets and julienne or grate them and put in a bowl. To the shallots and vinegar add salt, mustard, zest, and oil – whisk to combine. Add fresh herbs to shallots and whisk again. Pour over beets and toss – then toss in the crumbled goat cheese.