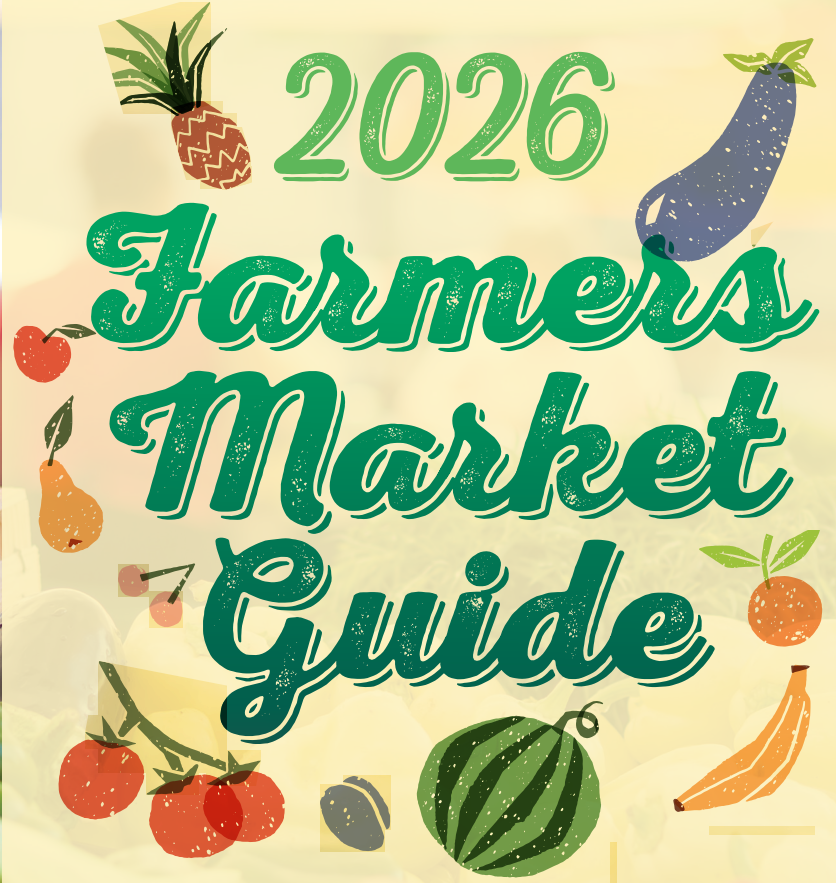


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Saratoga Springs, NY 12866

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ASSEMBLYWOMAN CARRIE WOERNER'S



112 Spring Street, Suite 205
Saratoga Springs, NY 12866
518-584-5493 | WoernerC@nyassembly.gov



2026 Farmers Market Schedule

Saratoga Outdoor Markets
Saturdays 9 a.m. – 1 p.m. and
Wednesdays 3 – 6 p.m.
High Rock Park Pavilion
112 High Rock Ave, Saratoga Springs

Glens Falls Farmers Market
Saturdays 8 a.m. – 12 p.m.
57 South St, Glens Falls

Stillwater Farmers Market
Tuesdays 3 – 6 p.m.
662 Hudson Ave, Stillwater

Greenwich Farmers Market
Thursdays 2 – 5 p.m.
103 Main St, Greenwich

Spa City Farmers Market
Sundays 10 a.m. – 2 p.m. and
Thursdays 4 – 7 p.m.
Warming Hut Field, Spa State Park
Saratoga Springs

Canal Street Marketplace
Thursdays 4 – 7 p.m.
63 Canal St, Fort Edward

Food Assistance Resources:

Double Up Food Bucks: Match SNAP allotments up to \$20 a day at grocery stores and up to \$50 a day at farmers markets for fresh fruit and vegetables

Coupon Book Program for Low Income Seniors: Seniors (60 years of age or older) residing in New York State, who are eligible based on federal income guidelines, may receive a \$25 coupon book, good for the purchase of fresh fruits and vegetables at local, participating farmers market vendors and farm stands. In order to receive a coupon book, you must fill out an Eligibility Form.

*To request a form or learn more about this program,
please call or visit your local county office:*

Saratoga County Office of the Aging
152 West High Street, Ballston Spa, NY 12020; Ph: 518-884-4100

Warren County Office of the Aging
1340 State Route 9, Lake George, NY 12845; Ph: 518-761-6347

Washington County Office of the Aging
383 Broadway, Fort Edward, NY 12828; Ph: 518-746-2420

Assemblywoman Carrie Woerner: Supporting Food Security and Local Agriculture

- Directed the New York State Department of Public Health to annually report on food security trends (A.9168-A)
- Secured \$30 million in direct payments to NY agricultural producers to help offset rising costs associated with federal tariff policies (2026-27 state budget)

A recipe from Carrie: ROASTED TOMATO & RED PEPPER SOUP (serves four)

Ingredients

- 2 lbs. of vine ripened tomatoes, halved
- 2 red peppers, quartered
- 3 medium sweet onions, peeled and quartered
- 1 carrot, peeled and chunked
- 1 head of garlic, outer skin removed and top sliced off
- olive oil
- salt and freshly ground pepper to taste
- 1 quart broth (vegetable or chicken, either works)
- 2 cups water
- 1 stem of fresh basil
- 1-2 Parmesan cheese rinds
- 1/4 cup uncooked white rice

Instructions

- Preheat oven to 375 ° F
- Line two baking trays with parchment paper.
- Wrap garlic bulb, drizzled with a bit of olive oil, in tin foil.
- Place tomatoes, skin side down, on one tray; place onions, carrot, red peppers (again skin side down), and the foil wrapped garlic on the other side.
- Drizzle olive oil over the vegetables and sprinkle with salt and pepper and roast vegetables for 45 minutes until they are soft and lightly caramelized.
- To a large soup pot, add all of the vegetables and squeeze the roasted garlic out of the bulb, add stock, two cups of water, rice, a stem of basil and Parmesan rinds. Cover and simmer on medium-low for about 30 minutes.
- Let it cool and remove the basil and the Parmesan rinds.
- Using an immersion blender, or a standard blender in batches, purée the soup. Add salt and pepper to taste, and top with a small swirl of good olive oil.