



Galway Get Together

Volume 4 Issue 74
March 15, 2015

A bi-monthly 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.galwaypubliclibrary.org.

Maple Syrup Weekends

"It's the latest sap run in 40 years," says one local maple syrup producer, but the sap is now flowing in the Sugar Maples with plenty of syrup expected for the upcoming 2015 Maple Weekends to be held March 21 and 22 and March 28 and 29 at a sugarhouse near you. It's more than syrup you'll find if you venture out to one of the local sugarhouses listed below. There's food, fun, educational programs and, of course, maple treats to sample and purchase. Bring the family!

Nightingale's Maple Farm

4888 Jersey Hill Road, Amsterdam is expecting hundreds, as usual, for Maple Weekends. There will be tours of the sugarhouse and sugarbush, demonstrations on tapping and boiling and other activities. Open 10am-4pm. For more information, visit their website:
<http://www.nightingalesmaplefarm.com>. They'll be too busy to answer the phone during Maple Weekends, but call any other time at: 882-9334. If you run out of syrup, they're open year-round.

Sugar Oak Farm, 50 Atkins Road, Malta.

"We always put on a good show," says Karl Ruger, owner and operator of Sugar Oak Farms. Open 10-4 for Maple Weekend, the sugarhouse is just off the Northway, close to Clifton Park and Saratoga. They'll be offering a sawmill demo, tapping and tubing demos. They have many maple products, including syrup, cream, canines, coffee and more. Go to www.sugaroakfarms.com or call 288-8653.

Paradise Valley Maple Farm, 16 Lagrange Road, Johnstown, 10-4

on Maple Weekend with extended hours for the restaurant. Self-guided tours of the sugaring operation. Demonstrations at 7am – Noon on Saturdays and 7am-1pm on Sundays. Be sure to visit their restaurant, which is open every weekend. Call for more details and directions: 762-0491.

The Galway Farmers Market will welcome a local vendor of maple products. More details on the market will be coming in soon.

Galway Public Library has been offered an opportunity to collaborate with a local community partner to benefit our library's new building capital campaign. Home Made Theater in Saratoga has selected GPL as beneficiary of half the proceeds for up to 100 tickets sold for the April 17 production of *The Man Who Came to Dinner*. Only purchases made on April 7, 8, and 9 using the promotional code HelpGPL will benefit the library. You may: CALL the HMT box office between 12-5 P.M. at 587-4427 and mention the code; GO TO www.homemadetheater.org, click "Buy Tickets Now" and enter the "coupon" code; STOP IN at HMT's box office (19 Roosevelt Drive, Saratoga Springs) between 12-5 P.M. and mention the code. *Please note:* if purchases are made by phone or online (rather than in person at the box office), there will be a \$2 surcharge per ticket.



Sap collection buckets on a snowy day - Photo by Keith Freeman

Healthy Strong and Fit Personal Training Studio by Patty Matthews

I would love to help you reach your nutrition and fitness goals! Group, family and individual classes available. Offering snowshoeing, reformer and chair pilates, spinning rehabilitation, pain management, etc. Call for a free consultation 641-8121. Your health is your greatest wealth!

VHS movies – family-friendly.

About 100, many popular from 1990 to 2005. Including many titles for children. You can take them for free after donating \$10.00 to the Friends of the Galway Public Library. You can do that at the Galway Public Library. Get a receipt, and then phone 882-6062. You must present me the receipt to get the movies for free.

Journey "Into the Woods" with Galway High Drama as they present Steven Sondheim's Tony Award winning musical. Performances are at 7 pm on Friday March 27 and Saturday March 28, and at 2 pm on Sunday, March 29. Tickets are \$9 and can be purchased at the door or by calling 882-9864. Don't miss this opportunity to support our talented and hardworking students.

5th Annual Galway Lioness Craft Fair, Saturday, April 11, 2015 from 10:00 AM - 3:00 PM at the Galway High School. Free admission and a variety of vendors will be showing their wares.

The Galway Get Together seeks to help build a more cohesive and conservation-minded community through local trade and networking. The Galway Public Library is not responsible for the outcome of any exchange.



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Send your news to: galwaygettogether@gmail.com
Your community news, ads, announcements and photos are always welcome!

Registrations are now open for Camp Abilities Saratoga, to be held August 9 – 15, 2015: a one-week developmental sports camp for children and teens who are blind, visually impaired, and deaf-blind. The camp is held at Skidmore College in Saratoga, and is a service project of the Saratoga Springs Lions, co-sponsored by the Galway Lions and other groups. Campers build self-esteem and confidence by mastering sports activities, recreational and social activities. To register, volunteer, or learn more go to: www.campAbilitiesSaratoga.org, email: info@CampAbilitiesSaratoga.org, or call 518-290-7050.

Registrations open for Saratoga Arts School break and summer camp programs for children, ages 5-14. For more information, go to www.saratoga-arts.org, or call 584-4132.

The Galway PTSA is still accepting nominations for volunteerism. Submit your nominations to Galway School, attention PTSA or email galwayptsa@gmail.com. Submit the person's name who devotes their time for kids and be sure to give specific detail as to how he or she contributes. You do not need to be a member to nominate your special person nor does the recipient need to be a member of the PTSA. Forms are available at the Galway Market and at the Galway Public Library.

The Town of Greenfield Historical Society – Tuesday March 17, meeting at 7 pm at the Community Center in Greenfield Center. David Peck, a genealogist, will do a program called Graveyards and Greater Plots, "a summary of three years of searching for my ancestors in MA, RI, CT, NY and beyond."

Spaghetti Dinner - Providence Fire Department, on Fishhouse Road, on Sunday March 29, from 2:00 - 5:00 o'clock. Tickets are \$8.00. All proceeds will go to Darlyn Roberts and her son Jake, who lost their home and all their belongings to a fire on February 1st.

West Charlton Craft Fair – Friday and Saturday April 24 and 25 from 9 am to 3 pm (no early birds please). At West Charlton Firehouse 1293 Eastern Ave (1 mile south of the intersection of routes 67 and 147). Sponsored by the West Charlton Volunteer Fire Department Auxiliary.

Whalen's Horseradish Products is hiring for the following seasonal positions: Retail support for Whalen's Root Cellar (located at 1710 State Highway 29); retail support (farmers markets and craft fairs); and kitchen support (peeling, packaging and labeling). Positions available beginning in April and will continue through December. Whalen's provides a clean, bright, friendly environment for its employees and guests. Please contact Tim Bibens at 587-6404.

Look what you're missing out on if you don't attend Galway Preservation Society meetings! (7:00, first Monday of the month at Galway Town Hall). Here's a recipe for just one of the delicious treats we enjoyed at our March 1 meeting:

CHOCOLATE-covered Cherry Bars
1 cup all-purpose flour
1/2 cup butter, softened
1/4 cup granulated sugar (I used a little more)
2 Tablespoons cocoa
FONDANT:
2 cups powdered sugar
2 tablespoons butter, softened
2 tablespoons half and half
1/4 teaspoon almond extract (I used at least 1/2 t)
36 red maraschino cherries, well drained
1 cup semisweet chocolate chips
1 teaspoon vegetable shortening

Heat oven to 350 F. In medium mixing bowl, combine flour, 1/2 cup butter, the granulated sugar and cocoa. Beat at low speed of electric mixer until soft dough forms. Press mixture evenly into ungreased 8" square baking pan to form base. Bake for 15 to 18 minutes, or until set. Cool completely.

In second medium mixing bowl, combine fondant ingredients. Beat at low speed until smooth. Carefully spread fondant evenly over base. (I didn't have enough fondant, so made more) Arrange cherries over fondant in 6 rows of 6.

In 1-quart saucepan, combine chips and shortening. (I used the entire package). Melt over low heat, stirring constantly. Spoon melted chips over and between cherries, spreading to cover fondant. Chill until set before cutting. Store in refrigerator.

Oh so good!

Enjoy! Phyllis Ryan (GPS member)

We're reaching more subscribers, & receiving more submissions, with each issue! The *Galway Get Together* is a completely volunteer, free resource, limited to one page when printed - so please be aware we may need to edit submissions to fit, or hold until there's room.