

SUMMER



2023

City of Auburn
Memorial City Hall
24 South Street
Auburn, NY 13021

This week in Auburn: August 14 - 19, 2023.



Monday Movie Mania

Free outdoor movies on Mondays at 8:30 pm or as soon as it is dark enough to begin. Bring your own chairs, blankets and popcorn! This week's movie: Aug 14 Movie: Lyle Crocodile at Lincoln Playground, 149 N. Fulton Street



Monday - Tennis Under the Lights at Casey Park

Aug 14 from 7:30 - 9 pm. Info: AuburnNY.gov/tennis



Tuesday Hoopes Park Concert

This week's concert starts at 6 pm: August 15 - Band: Curves



Tuesday - Pickleball Under the Lights at Casey Park

August 15 from 7:30 - 9 pm. Info: AuburnNY.gov/pickleball



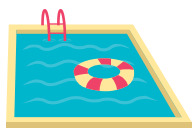
Wednesday Evening - State Street Live!

Outdoor live music series held at the new downtown State Street Public Plaza located at 1-7 State Street. This week's schedule: August 16, 5:30 - 7:30 pm is Rocko Dorsey. Info: AuburnNY.gov/parks



Saturday - Downtown Auburn Saturday Markets

Saturdays from 9 am - 1 pm at the Equal Rights Heritage Center, downtown at 25 South Street. This week's market: August 19 is Live Music: The Rounds; Artisan and Food vendors. Info: VisitAuburnNY.com



Casey Park Pool

The pool will be open daily through August 25th 12 - 6 pm. For pool rules visit www.AuburnNY.gov/Casey

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This week in Auburn: August 15, 16 & 17, 2023.



Summer Recreation Program for Kids ages 6-14
will be held between July 11 - August 17 from
1 - 4 pm on Tuesdays, Wednesday and Thursdays.

August 15, 16, 17, 2023 (final week for summer 2023) schedule:

Summer Recreation kids will have the opportunity to tie-dye a shirt on Aug 15th, 16th, or 17th. Kids will need to bring their own shirt that is labeled with their name on ONE of the days. *This is an optional activity*

Tuesday August 15th at Lincoln Park: Egg Drop activity, playground, field games, court games, board games, arts & crafts, gaga ball, tie-dye (must bring own shirt)

Wednesday August 16th at Clifford Park: Culinary Arts with FLICK making Smoked Tomato Tapenade, Music Lessons with Perform 4 Purpose, visit from Captain Jack Sparrow, tennis w/ Jordan Sadowitz from CFL, field games, playground, court games, board games, arts & crafts, gaga ball, tie-dye (must bring own shirt)

Thursday August 17th at Casey Park: NUCOR Safety activity, Snack w/ Cornell Cooperative Ext, Seymour Library, playground, board games, field games, court games, arts and crafts, gaga ball, tie-dye (must bring own shirt)

We hope everyone had a great summer at The City of Auburn Summer Recreation Program, we can't wait to have more fun next summer!

Important Rules and Information:

- Children **MUST** be signed in and out of the program daily.
- Please send a labeled water bottle each day.
- Supervision is from 1-4, please make sure your child is picked up by 4pm.
- Casey Park pick up and drop off will be in the pavilion by the playground
- Join our remind class for weekly updates and other important information:
www.remind.com/join/k2c3b34 OR text @k2c3b34 to the number 81010
- For more info: www.AuburnNY.gov/summerrec

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FLICK, INC. PRESENTS:

INGREDIENTS

Yields 4 portions



- 2 lbs San Marzano tomatoes
- 2 lbs Red onions
- 1/2 lb Carrots
- 1 head Garlic
- 2 tbsp Basil, finely chopped
- 2 tbsp Olive oil
- 1 loaf of Focaccia
- 2 cups Bourbon barrel wood chips
- Salt & black pepper to taste

**Common Food Allergens: Wheat gluten*



BEFORE YOU START, MAKE SURE YOU:

1. Ask an adult for help
2. Wash & dry your hands
3. Grab an apron & collect your ingredients

DIRECTIONS

1. Soak the wood chips in 6 cups of cold water overnight.
2. Get an adult to heat the grill to 400-500°F. While grill heats up, strain the wood chips and discard water.
3. Add wood chips to grill & allow the grill to fill with smoke. Place the tomatoes, onions, carrots, and garlic in the grill under the chimney and allow the vegetables to smoke roast for 15-20 minutes or until they are tender.
4. Using tongs or an offset spatula, remove the tomatoes, onions, carrots, and garlic from the grill and place on a cookie tray. Let rest at room temperature for 15 - 20 minutes or until they are cool enough to handle.
5. Peel the tomato skins, onions, and garlic papers.
6. Place tomatoes on the cutting board. Firmly grip the safety knife with your dominate hand & use your non-dominate hand to firmly grip the tomatoes for "The Claw" hold. Cut tomato in half & place one half to the side. Then cut the remaining half into slices, followed by dicing the slices into small-diced cubes.
Place the diced tomatoes into a bowl.
7. Repeat with the remaining tomatoes, onions, and carrots until everything is diced into small cubes. Add the peeled garlic cloves, basil, and olive oil to the mixing bowl and stir to combine. Use a little extra force to smash the garlic cloves.
8. Finish with salt and pepper to taste.
9. Portion and serve with three slices of focaccia.

Featured Partners

Thank you to the below businesses who partnered with us on this week's recipe!

Vitale's Farm Market:

<https://www.facebook.com/VitalesFarmMarket>

Horsford Farms:

<https://www.facebook.com/HorsfordFarms/>

Finger Lakes Barrel Company:

<https://fingerlakesbarrel.com>

Patisserie:

<https://www.patisserieofskaneateles.com>

ENJOY!