

This week in Auburn: July 31 - August 5.

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

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 1 - 3, 2023 Schedule:

Tuesday August 1st at Lincoln Park: YMCA swimming safety activity (no swim clothes needed), STEAM Activities with Play Space, Sports 4 All Tennis lessons, playground, field games, court games, board games, arts & crafts, gaga ball

Wednesday August 2nd at Clifford Park: YMCA swimming safety activity (no swim clothes needed), Culinary Arts with FLICK making (see below for recipe), Music Lessons with Perform 4 Purpose, Sports 4 All Tennis lessons, field games, playground, court games, board games, arts & crafts, gaga ball

Thursday August 3rd at Casey Park: YMCA swimming safety activity (no swim clothes needed), United Way Day of Caring Park activity, Cornell Cooperative Extension SNAP Ed with a snack, Seymour Library activity, Sports 4 All Pickleball lessons, Auburn HS Field Hockey activity, playground, board games, field games, court games, arts and crafts, gaga ball

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.
- Please keep in mind there are no bathroom facilities at Lincoln Park.
- 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: <u>www.remind.com/join/k2c3b34</u> OR text @k2c3b34 to the number 81010
- For more info: www.AuburnNY.gov/summerrec

This week in Auburn: July 31 - August 5, 2023. Info: AuburnNY.gov/parks



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MOVIE

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: July 31 Movie: Puss in Boots: The Last Wish at Hoopes Park



Monday - Tennis Under the Lights at Casey Park

July 31st from 7:30 – 9 pm. Info: AuburnNY.gov/tennis



Tuesday Hoopes Park Concert & APD National Night Out Auburn Police Dept.'s National Night Out beginning at 5 pm. This week's concert starts at 6 pm: August 1 – Mella-Morphosis



Tuesday - Pickleball Under the Lights at Casey Park August 1 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 2nd Major Keyes, 5:30 – 7:30 pm. 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 5 – with Artisan Makers/Vendors; Children's Entertainment: Live Music: Jess Novak; and Tubman Walks & Talks with National Park Service Rangers. 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

This week in Auburn: July 31 - August 4, 2023. Info: AuburnNY.gov/parks



FLICK, INC. PRESENTS:

BEFORE YOU START. MAKE SURE YOU:

1. Ask an adult for help

vour ingredients

2. Wash & dry your hands

3. Grab an apron & collect

SEASONAL VEGGIE MAKI

INGREDIENTS *Yields 4 portions*

- 4 cups short grain sushi rice
- 3 1-inch square, Kombu dried seaweed
- 2 cups assorted vegetables, julienned

1/2 cup Sweet Rice Vinegar

*Common Food Allergens: Soy, soy by-products

- 4 Nori seaweed wraps
- 1tbsp Sugar
- 1tsp Salt
- 5 cups Cold Water

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 Soy Sauce & Wasabi (optional)

DIRECTIONS

- 1. Wash the rice in a large bowl filled with cold water. Gently move the rice around to remove excess starch.
- 2. Rinse the kombu under running water to remove excess salt & to rehydrate.
- 3. Line the bottom of a pot with the kombu & top with the washed rice. Add 5 cups of cold water and let soak at room temperature for 15 min.
- 4. Place the pot on the stove & heat on high until water comes to a boil & cover with tight fitting lid. Reduce heat to a low simmer & cook rice for 15 min or until all water is absorbed. Remove from heat and let rest for 5 min, then drain.
- 5. While the rice cooks, combine the rice vinegar, sugar & salt into a bowl and stir until dissolved. Place in refrigerator for later use.
- 6.Combine cooked rice with rice vinegar, sugar & salt mixture, gently folding rice until it is evenly coated to create your "sushi" rice.
- 7. Tightly wrap a cookie sheet with plastic wrap, then spread the rice over the tray in a thin layer to cool. Place cooled rice into an airtight container and refrigerate for later use.
- 8. Wrap a bamboo maki/sushi mat in plastic wrap and place on clean cutting board.
- 9. Lay a piece of nori on the bamboo maki mat, and coat 90% of it with the sushi rice.
 Add a few pieces of julienned veggies on the end closest to you.
 Be careful to not overfill the roll!
 9. Using the bamboo mat, roll the
- 9.Using the bamboo mat, roll the end closest to you toward the opposite end until the roll is sealed.
- 10.Cut into bite size pieces and serve with soy sauce and/or wasabi.

Vitale's Farm Market & Horsford Farms

Catch them every week at the Auburn Farmer's Co-Op Market.

Learn more about Vitale's Farm Market here: https://www.facebook.com/VitalesFarmMarket & Horsford Farms Market here: https://www.facebook.com/HorsfordFarms