

## Grammy's Garden: George and Sue Wyckoff



Another dynamic duo that has become a mainstay at Tucson Farmers' Market is George and Sue Wyckoff. Grammy's Garden got their start at the Bisbee Farmers Market seven years ago, and then worked their way into St. Philip's Plaza on Sundays. Grammy's has also sold at Oro Valley Farmers Market since its inception in 2004.

Sue was born in Yellowstone National Park where her father worked for NPS and mother was a one room school house teacher. Sue grew up in Gardiner, Montana. George's mother was from Idaho where her Dad grew potatoes, she met his Dad at the Presido in California and they lived all over the world with the Army. They eventually retired in Sierra Vista. In 1967 Sue moved to Tubac when her family transferred to Tumacácori to the National Historic Park. In late 1960's George and Sue eventually met at Cochise College in Douglas where Sue was studying Elementary Education and George Accounting. The two will celebrate 36 years of marriage in May.

You may not have known that the Wyckoffs managed restaurants for almost 18 years and owned the Egg Pan in Sierra Vista where their son George grew up. George qualified to NSF Certification. George and Sue have 3 children. You see Becky and George at markets with them. Joyce and her boys moved to Virginia so grandson Joey is not longer "helping" at market. When he is not working his fulltime job, son George helps Sue prep for jam, pickles and mustard that Sue makes in her kitchen. The Mustard and Caponata are son George's recipes. Their kitchen has been 6 years in the making. Sue purchased the stove the first season they joined St Philip's. She enjoys the work flow of the kitchen making up her own hours and leaves most of the greenhouse growing to George, where he grows herbs, lettuces, spinach, and chard. He also grows field crops and garlic every year. It's no wonder that Grammy's Garden makes canned goods, as most people of her generation, Sue grew up canning with her mother. Nowadays with the resurgence of food preservation and food gardening, food in general is a continuous theme at Grammy's Garden booth where Wyckoffs and their customers share recipes and are constantly learning from each other. Sue enjoys heirloom recipes and helping people find the flavor of "my Grandma used to make" foods. Here is a savory cracker/cookie recipe

topped with Grammy's Garden Apple Pie Jam or Hot Rolling Thunder Jam to enjoy this holiday season:

Cheddar Thumbprints with Rolling Thunder or Apple Pie Jam

These are a savory cookie for with cocktails or a light dessert.

8 ounces extra-sharp Cheddar cheese, shredded (about 2 1/2 cups)

6 tablespoons (3/4 stick) unsalted butter, softened

1 cup all-purpose flour

1/3 cup Rolling Thunder or Apple Pie Jam

Place cheese and butter in a food processor (could be creamed by hand or mixer); add flour and process until the mixture forms soft dough. Gather up the dough and divide into two flat disks. Wrap in wax paper and freeze until chilled, about 45 minutes. Position two racks in the center and top third of the oven and preheat to 400°. Line two baking sheets with parchment or use nonstick sheets. Using 1 teaspoon dough for each, roll the dough into small balls and place 1 inch apart on the sheets. Bake 5 minutes. Remove from the oven. Using the handle of a wooden spoon or 1/2-inch-thick dowel, poke an indentation in each cookie. Place a dollop of the jelly into the indentations. Return to the oven and bake, switching the positions of the sheets from top to bottom halfway through baking, until the tops are very lightly browned, about 10 minutes. (Cookies will continue to crisp as they cool.) Transfer to racks and cool completely. Can be baked up to two days ahead. Store at room temperature in an airtight container and separate layers with wax paper.