

# The Market News

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vegetables in season!



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## Upcoming Events

Welcome everyone to the **Carp Farmers' Market**; we are open every Saturday from 8:00 a.m. to 1:00 p.m. early May to late October, rain or shine, and we offer a special event each Market day.

**Today at the Market:** This is your last chance of the year to stroll the seasonal outdoor market, because after today, we enjoy a few Saturdays "off", and start to get ready for the **Christmas Market**. As always; our special holiday market will be a great opportunity to shop for gifts, or just to come say hello to your favourite vendors in the holiday season. The Christmas market takes place in the Agricultural Hall and the Rotunda, with some brave vendors selling hot food outside...! We'd love to see you there, **Friday December 5<sup>th</sup>** from **3 p.m. to 8 p.m.** and **Saturday December 6<sup>th</sup>** from **8 a.m. to 2 p.m.**

**Today:** Yes, flurries may prematurely be in our lives, (kind of fitting after summer left us so hastily)...but we are still kind of stuck on fall, and would like to see you at our event booth to try some **homemade squash soup** (\$2.00) or a **steaming Brazilian Chocolate Coffee** (\$1.00). Proceeds will benefit the weekly events, Kids' Clubs, and other market incentives.

**Happy Halloween!** This is the time to bring the kids for the last **KIDS' CLUB** of the season, and don't forget to dress them up to enter into the **Costume Contest**. Top three children's costumes will win Chapters gift certificates; judging takes place at 11:00 a.m. While the little ones are in the mood for some scary fun; take them up to the **Haunted House** in the attic of the Rotunda; there is a trail (detectable to little sleuths, searching for a kid-friendly fright) to follow up the stairs near the front of the Market Building. You may also notice vendors dressed up for the spooky season trying their best to welcome and scare our visitors at the same time...! **AND:** If your child took home a **pumpkin seed** from the May 31<sup>st</sup> Kids' Club; and successfully tended it to an impressive pumpkin; bring in the showpiece because we will be judging them today as well, at 11:00 a.m. for literary

prizes (books...). Remember; they must be pumpkins from that original Kids' Club seed...! All season long, our long-time vendor **Rosanna Salter** and her family look after the wonderful Kids' Club events; coming up with such favourites as the Haunted House, Doll & Teddy Bear Clinic and "Art Class".....thank you for all your efforts for the kids!

## Today's Recipe

### Pumpkin Cheesecake

1 cup gingersnap crumbs  
1/2 cup pecans, finely chopped  
1/4 cup butter, melted  
1 pound cream cheese  
3/4 cup granulated sugar  
3 eggs  
1/2 cup sour cream  
1 teaspoon vanilla  
2 tablespoons finely diced candied ginger  
1 cup pumpkin puree (scooped out of an oven-roasted halved small pumpkin, seeds removed)  
3/4 teaspoon cinnamon, ground  
1/4 teaspoon ground ginger (dry)  
1/4 teaspoon nutmeg, ground

Toss together crumbs, pecans and butter; press into the bottom of greased 9-inch spring form pan. Centre pan on a foil square, and press foil up to the side of the pan to keep out water when baking the cheesecake. Bake in 350°F oven for 10 min. or until firm to touch. Let cool on a rack. Meanwhile, in a large bowl, beat cream cheese with 1/2 cup of the sugar until it is fluffy. Beat in eggs, one at a time. Beat in sour cream and vanilla. Remove 1-1/2 cups of the mixture and blend in diced candied ginger; set aside. To the remaining batter, blend in remaining sugar, pumpkin, cinnamon, ginger and nutmeg; pour over baked crust. Using a large spoon, add dollops of the reserved light-coloured batter; swirl together with knife. Place the pan in a larger cake pan; pour in enough boiling water to come 1 inch up the side. Bake in a 350°F oven for about 50 min. or until puffed and no longer shiny in the centre. Turn the oven off. Quickly run a knife around the edge of the cheesecake; let it cool in the oven for 1 hour. Remove from the water and let it cool completely on a rack. Refrigerate for at least 8 hours or up to 2 days before removing from pan.