

The Market News

www.carpfarmersmarket.com
Check out our website for fruit and
vegetables in season!



3790 Carp Road
(at Village of Carp Fairgrounds)
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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.

Visitors; did you know....? Our season is almost over and we welcome your comments, suggestions and compliments. There's a box inside the rotunda entrance so you can share your thoughts with us.

Today at the Market: Are you a new pickler/canner/preserver and are experiencing leaky jars? Curious blue-green stuff growing inside? Jam won't set? Ask our resident canning pro **Walter Sandberg (Silver Banks Farm)** what you could have done differently (in the demo booth from 10-12) and go home with useful information, and (naturally!) more fruits and vegetables to "pot" up.

October 11th: Just in time for Thanksgiving; join us at the Market for our annual **Turkey Draw**. The bird (18 lbs, more or less, and fresh!) will be courtesy of **Carp Farmers' Market** (supplied by Shields Butchery in Pakenham), get your free ticket at the hostess booth. **Also: Bake Sale.** Our vendors contribute their favourite sweets, proceeds to benefit the West Carleton Food Bank.

October 18th: We celebrate local apples with **Randy Maguire (Harvest Moon Orchard)**, a local grower who will showcase the "one-a-day" fruit. Find samples and descriptions of about 60 (!) apple varieties and take away a recipe to make some of your own apple goodness at home.

October 25th: Last Market Day.....! Come and visit our demo booth and try some delicious homemade squash soup, perfect for a crisp, cool day.

Also: Halloween-themed Kids' Club: Bring your kids to visit the **Haunted House**, and enter them in the costume contest (judging and prizes at 11:00 a.m.). Our monthly Kids' Club is organized by **Rosanna Salter (The English Pie Shop)** and it is said she saves the best for last.....come and see the Haunted House for yourself!

Today's Recipe (by Corry Martens)

This is one of those recipes that just keep getting passed around and handed down.....delicious!

Dutch Apple Tart

- 300 gr. flour (10.5 oz.)
- 200 gr. butter (7 oz.), cold and cubed
- 140 gr. brown sugar (5 oz.)
- 2 eggs (one for brushing top of tart later)
- pinch salt
- 1/2 tsp. baking powder
- 10-12 tart apples, peeled, cored and sliced
(See the local apple vendors at our market)
- 1/2 cup raisins
- 1/2 cup white sugar
- cinnamon to taste

Brush a large spring-form pan with a pat of soft butter. Soak raisins in warm water. Mix the flour, butter, brown sugar, 1 egg, salt and baking powder in a large bowl and knead quickly to a thick dough. Store this in the fridge while you prepare the apples. Preheat oven to 325 F. On a clean, dry, flour-covered surface, roll the dough into a round flat shape and "cloth" the bottom and sides of the pan with it; pressing it down and into place carefully, avoiding thin spots if you can (otherwise add a little "patch"). Use remainder of the dough to roll and flatten again; cut into long strips. Rinse raisins, pat dry and add to apples with white sugar and cinnamon, toss and fill pan to a slight mound. Place strips of dough over top of apples in a lattice pattern; tuck ends neatly inside dough at sides of pan. Brush dough on top of tart with the second egg that you have fork-mixed with a half-teaspoon of white sugar. Place in centre of oven and cook for 45-50 minutes. Keep an eye on top of cake for browning; if it's going too fast, loosely place a piece of aluminium foil over cake until finished. Let cool on rack; do not open spring-form until cake is almost completely cooled (a very gentle pass with a knife around the inside of the pan helps. Serves 12; wonderful with whipped cream or ice cream.

"Name that Truffle" contest

Help **Jack and Kathleen Nootenboom (Kathleen's Kitchen)** booth in the rotunda) to name a new hot & spicy chocolate truffle, and be the one to take home a box of the newly-named delicacies...!