

The Market News

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Check out our website for
fruit and vegetables in season!



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(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.

Today at the Market: Visit the demo booth at the back of the Market to learn something very tasty about local chocolates. Kathleen Nootenboom (**Kathleen's Kitchen**; see the rotunda) shows how she and her husband Jack produce such delicious truffles, some using herbs and seasonings you might not have expected to be paired with chocolate! Also available: truffles, bars and almond bark suitable for people with diabetes. Sampling encouraged!
ALSO: **West Carleton Garden Club** Plant Sale.

June 14: Father's Day! Free tree seedling for the first 100 early-bird dads; see hostess cart. Also; Russell Corbett of **Russell's Honey** (see demo booth) will answer all the questions you've ever had about honeybees and their industrious lives.
ALSO: BMW Motorbike Club meets here for breakfast; watch out for drooling dads around 8:30-9:00-ish....!

June 21: Kanata Day! We appreciate all our visitors from Kanata and have organized a special day for them, with guests and highlights. The Carp Farmers' Market "recruited" some major culinary talent to showcase our local and fresh foods!
Celebrity Chef Michael Blackie (The Brookstreet Hotel) will shop at the booths and then prepare a 3-course lunch for two lucky pairs of winners; right here at the Market! Get your tickets early at the hostess cart. Prize will be picked by one of your friendly neighborhood politicians under the big tent.

June 28th: We celebrate Canada Day together with the **South March Women's Institute**. Visit their booth to sample home-made strawberry shortcake and to learn more about their helpful role in our communities.
ALSO: **Kid's Club** Canada Day celebrations, fun & games, Red & White Kids' Costume Contest.

Welcome New Vendors (part 3)

Who says home-made from-scratch cooking can't be fast, too? Visit the booth of one of our latest culinary acquisitions here at the Market; **Country Cuisine. Tom Haight** will be pleased to introduce you to his step-saving organic dried-food products. Try, for example, the dip, soup or seasoning mixes; muffin, cookie, bread or pancake mixes, and even pet treats. Recipes are included, and on-line ordering is available.

Did you know...?

The Carp Farmers' Market is "growing" stars....! Just this past week regular vendors Russell and Abigail Corbett (**Russell's Honey**) were interviewed at their home near Arnprior by none other than the CBC Radio One's Susan Burgess (-Ottawa Morning-). While talking about bees, spring pollen, hives and honey; a very observant Ms. Burgess noticed a swarm of bees hovering in a spruce tree nearby; having spent the cold night "outhive". Russell quickly prepared to collect the bees, and in the process, gave the interviewer a very "live" experience to report about; the little insects were soon clinging to the both of them for warmth...! The show must go on, however, and according to Abigail Ms. Burgess remarkably kept her cool! (hear the interview on the Ottawa Morning website; check the archives for June 2nd stories).

The Food Court

Hard to miss on your visit to the Market is our Food Court, just inhale those delicious wafting scents. Sara and Aileen are the earliest-birds; usually ready to serve Bacon-on-a-Bun by 7:30 a.m. Mali's husband will be frying those wonderful spring rolls; and Debbie will flip you up a fresh omelet in just a few minutes. Pong's poutine is for the really empty tummies! Try our new Indian-foods tent for Ballari's chai tea, or some home-made rhubarb-strawberry-mint lemonade from Barb in the Beef booth.