

The Market News

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Jeanine Lehmann; Editor

Merry Christmas...!

Welcome everyone to the **Carp Farmers' ANNUAL CHRISTMAS MARKET**; home of the incredible hand-made local present: think how nice it will be to give a little background and character to each gift as you give it; after all, you found it at our producer-based market, where the very person who grew/baked/crafted/produced the item is right there in the booth to tell you how it came about! This is the advantage of shopping local, no more need for anonymous gifts from places far away where we have no knowledge of the conditions under which the gift was produced. **Thank you for supporting your local producers and artisans; and with it, your local economy.** We are open **Friday Dec. 5th** from **3 p.m. to 8 p.m.** and **Saturday Dec. 6th** from **8 a.m. to 2 p.m.** (on Sunday; you will likely be honing your wrapping skills...!). We look forward to seeing our regular visitors, and welcoming lots of new ones! The Christmas market takes place in the **Agricultural Hall** and the **Rotunda**, with some brave and warmly-dressed vendors selling hot food outside...!

What you will find....

A gift sure to please is handcrafted luxury soap from **Opeongo Mountain Meadow**. Bars are made using fresh goat's milk or rainwater, and scented with fresh herbs, essential oils and spices, and are perfect for pampering your skin with natural moisturizers in our long, harsh, dry winters. Choose from beautifully-wrapped gift boxes; available in 3 different sizes.

Lil'Cakes Nut Free Baking (Lisa Fage). Adorn your buffet table or dessert plates with wildly-delicious Chocolate Guinness, Chocolate Cherry, Gingerbread Lemon or Chocolate Orange Cakes. Everyone including Santa will love the holiday platters that include a dozen of each of Empire Cookies, Espresso Shortbread Cookies, Bite-size Orange Chocolate Brownies and Bite-size Glazed Lemon Poppy seed scones!

All those wonderful smells make you hungry? Visit the hall kitchen, where you will find **The Market Crêperie**, where Meena Landon-Browne and Lisa Fage flip up the best crêpes this side of Ottawa! Try the Chocolate Strawberry with fresh sweet cream cheese, Pumpkin Cream, or for a hearty plate: the Spicy Chicken Indian Dosa.

The Herb Garden (Gerry Bedard and Denise George) has some wonderful new things this Christmas; try the organic baby powder or baby oil, or the body butter (great for treating stretch marks). Their customers' favorites will also be available, look for herbal bath salts, skin toner and muscle rub. And just in time for holiday cooking: pots of bay laurel for flavoring soups and sauces.

Not so much into cooking? Then don't miss the **Senior Farms** booth where Wayne Senior will help you choose from lamb or beef tourtière: heat, serve and relish! For the chefs among us they will also have ducks and turkeys available.

Acorn Creek Garden Farm: now that the peak vegetable-picking season is over; Cindy Terauds has whipped up some delicious homemade chocolates, perfect for gifts when visiting. Also available: dried peppers of all kinds!

Bonnie Riedel and Paul Helm (**Savoury Pursuits Bakery and Catering**) have been very hard at work to bring you some very special Christmas baking; try one of their wonderful elk, cranberry or pistachio tourtières. This is also the home of mincemeat pies, Christmas cake and lots of cookies.

A fine hostess gift is needed? **Kathleen's Kitchen** has just the thing; pretty little boxes of handmade (by Kathleen and Jack Nootenboom) Christmas truffles such as Egg Nog, Figgy Pudding, Wassail, Dark Ale, Pumpkin and Gingerbread. Specially-made sugar-free chocolate varieties are available as well as blueberry and cranberry bark.