

The Market News

www.carpfarmersmarket.com
8th Annual Garlic Festival



3790 Carp Road
(at Village of Carp Fairgrounds)
Tel: (613) 786-1010

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Garlic Festival Hours

Saturday August 9: 8:00 a.m.-3:00 p.m.

Sunday August 10: 10:00 a.m.-3:00 p.m.

Please note: There will be a second Food Court as well as extra toilet facilities set up at the back of the Market.

Event Schedule: Saturday August 9

8:00 A.M. The Best Garlic Contest

Garlic growers vie for the Red Ribbon in six different categories, view the garlic at the Events Tent

9:00 A.M. Garlic Tasting Event

Garlic tasting is back by popular demand. Visitors may taste and rate different varieties of garlic for strength and flavour. Hosted by **Maritza Marcantonio**; for as long as the samples hold out!

10:00 A.M. Growing Great Garlic

Want to learn something about growing great garlic? **Sue Asselstine from Cranberry Creek Farm** will take you through the steps.

11:00 A.M. Cooking Demo: Chef Mike Hay

The Courtyard Restaurant Ever wonder why garlic has such an appeal? Chef Mike Hay will show you, while he whips up black truffle & garlic omelet, with garlic taffy for dessert...!

12:00 P.M. Jim Craig Award for Best Booth.

All morning long two experts have been making the rounds "surveying" for the best-decorated booth at the festival. Jim Craig will reveal the winner. Award winners will have their names inscribed on a plaque and take home a **golden garlic award donated by long-time vendors Christine and Eric Brackenbury** (see reverse for more).

1:00 P.M. Garlic Scapes are a Special Treat.

The Carp Farmers' Market's own garlic guru **Donna Davidson** will be your guide. What are they? How do you use them? Ask Donna.

2:00 P.M. How is Garlic Braided?

John Moore of Wolfgrove Garlic will be your guide in this pretty preservation technique.

3:00 p.m. That's it for today; see you tomorrow...!

Event Schedule: Sunday August 10

10:00 A.M. Growing Great Garlic

Your host today is **John Moore from Wolfgrove Garlic**. John will help guide you through the steps for growing your own great garlic.

11:00 A.M. Cooking Demo: Chef Joe Thompson **The Swan at Carp Restaurant**

We welcome back Chef Joe, who has a special treat for Garlic Festival visitors. Interested in Braised Boar Hind Shank with garlic? How about maple candied garlic? Chef Thompson will show you how it is prepared.

12:00 P.M. Preserving and Storing Garlic

Now that your shopping bags are full it's time to chat with the **Two Organic Ladies** about how to preserve and store your garlic. **Glennis Harwig (Hawkwood Farm)** and **Janet Duncan** will be your hosts.

1:00 P.M. Cooking Demo: Chef Paul Helm **Savory Pursuits Catering**

This is your last chance to experience the wonders of garlic in the hands of an expert.

3:00 P.M. The Festival is over...

Thanks for participating, hope you enjoyed it all! See you Saturdays from 8-1 for the regular Carp Farmers' Market.

Garlic Recipe (from Jeanine's kitchen)

Roasted Garlic & White Bean Dip

- 3 fresh garlic bulbs.
- 2 15-ounce cans white kidney beans, rinsed, drained
- 1/4 cup fresh lemon juice
- 1/2 cup olive oil
- 2 1/4 teaspoons ground cumin
- 1 1/2 teaspoons chili powder
- salt and freshly ground pepper

Slice the tops off the garlic bulbs so that cloves are exposed. Roast wrapped in foil in the oven on a cookie sheet for 45 min. on 400 F., then open up foil and cook 10 min. more. Let cool. Squeeze the now-soft garlic out of the heads, into a food processor. Add beans and lemon juice, then purée. Mix in oil, cumin and chili powder. Season with salt and fresh-ground pepper. Transfer to a big dip bowl. (Can be prepared 1 day ahead, cover and refrigerate.) Serve warm with crisp vegetables and pita.