

# The Market News

[www.carpfarmersmarket.com](http://www.carpfarmersmarket.com)



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## UPCOMING EVENTS

**Welcome.** We're open for business every Saturday, 8 a.m. to 1 p.m., rain or shine, with a special event every weekend.

### **Today at the Market**

**Heritage Apple Day.** Experience a taste of the past. Sample a fresh Tolman Sweet. Participate in our vendors Bake Sale with all proceeds going to West Carleton Food Bank.

**Oct 20** Beef cooking demo by Josie Scott, Heartland Farms.

**Oct 27** Hot soups, apple cider tasting. Kids' Club will be a Hallowe'en event – The Haunted House.

**Christmas Market.** Dec 7 (3-8 pm) & Dec 8 (8 am – 2 pm).

## FARMERS' FACEBOOK

*Get to know some of the remarkable farmers and artisans that serve us each week.*

**Harvest Moon Orchard.** Randy Maguire and his wife Mary Lynne Geddes grow over 60 varieties of apple, plum & pear trees, as well as a large selection of squash, pumpkins & vegetables on their farm nestled on the slope of the Carp Ridge, 5 km. from the market. In their country store you will also find cider, jams & jellies. In 1985 when they planted the orchard their objective was to preserve historical varieties that had flourished in the Ottawa Valley and other parts of Ontario & Quebec at the turn of the last century.

**Tricots Jeanne Knits.** Jeanne Davy has knitted her way through Canada, Italy & France and now designs and creates knits for everyone from babies to adults. At the age of 4 her mother would mount 3 stitches on a needle and make her sit quietly and knit 100 stitches. "I must have been quite the devil," says Jeanne. Taking several courses from Creation Manon Salois she developed her own distinctive style, mixing & matching different wools. She even created the knitted suits she wore as at the weddings of her 2 sons.

**Hall's Apple Market.** Chris & Kim Hall operate this third generation apple farm near Brockville which has 120 acres of orchard. Of their 27 varieties Chris is most proud of the newest, Honeycrisp, first planted 4 yrs. ago. "Customers are telling me it's the best apple they have ever eaten," says Chris. From their crop they produce sparkling cider, apple cider vinegar, jellies and a large selection of pies and buns.

**PhotoArt by Neville Hamilton.** It all began at the age of 10 when Neville got his first Brownie Hawkeye. After 3 summers as a sports reporter/photographer for Cdn. Press in the 60's, and a 35 yr. career in media communications, he now creates landscape photos to which he adds artistic touches to produce a softer, watercolour effect. In his retirement Neville loves the interaction of selling here. "The Carp market is a wonderful community. It's so invigorating! I love it."

## WHY LOCAL IS BEST

Local food is a celebration of our history. In a special way, apples are integral to the history of Ontario & the Ottawa Valley. Our climate & soils allowed a huge diversity of taste, texture and appearance. Globalized corporate agri-business has almost destroyed this heritage. Grocery stores demand uniform size & colour and ability to resist bruising during transport. As a result, supermarket apples are hard & tasteless and have traveled thousands of km. to reach us.

Today Carp Farmers' Market celebrates the heritage of local apples. Both of our market's apple farms, New Moon Orchard and Hall's Apple Market, will be here with a wide selection of varieties & apple products. Randy Maguire of New Moon Orchard invites us to sample a fresh picked Tolman Sweet – a sweet dessert apple grown throughout the Ottawa Valley in the 1800s having been discovered in Rhode Island in the late 1700s. You will find the old favourites like McIntosh, Spartan, Golden Russet & Cortland but also some almost forgotten historical varieties – Wolf River, Cox's Orange Pippin and Snow or Fameuse.

Buy local apples to preserve our heritage  
– and to delight your palate.

## THIS WEEK'S RECIPE

*apples add appropriate autumnal atmosphere, eh?*

**APPLE BUTTER** makes 3 cups

12 c. cider or apple juice  
8 c. peeled, cored apples  
1 T. cinnamon (optional)

Boil cider. Add apples. Leave on low heat all day, stirring occasionally to avoid scorching. Add optional cinnamon to the final thickened butter.

## WINNERS

Pat Scrim of Kanata won the 50-50 draw for September (\$42).  
Ted Hill of Carp won the Thanksgiving turkey last Saturday.

## MARKET MANAGER

Jim Craig will be stepping down as Manager of our Market at the end of December. Under Jim's management over the last 12 years we have become one of the model markets in Canada. We are now searching for a new Manager- see [www.carpfarmersmarket.com](http://www.carpfarmersmarket.com) for details.

## LIZ HARKER

Sadly we announce the death of Liz Harker of Back Forty Artisan Cheese who died at home on October 6.