

The Market News

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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

Corn Fest - at the Events Tent, sample the local varieties from 3 of the region's major sweet corn farmers –McGregor's, Hudson's and Limeydale.

Aug 25 Pottery – Lis Allison of Pine Ridge Studio will be throwing clay on the pottery wheel and showing us samples of the various steps in the process.

Eco-Savvy Weddings – Christine Brackenbury will be coordinating an information table on how to make your wedding environmentally friendly.

Kids Club – make your own bracelet or doll from beads.

Sept 1 Melon Day - recipes and tasting of local melons.

Sept 8 Native Food - Steve Conty will be doing a food demo and setting up an Indian Teepee for us to explore.

FARMERS' FACEBOOK

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

Laughing Wind Farm. Doug Perrault brings us the harvest of his 3-acre market garden near Middleville and is justly famous for his organic veggies –esp. his fiddleheads, salad greens, potatoes & garlic. Doug is also a housebuilder par excellence having built his present farmhouse and is in the process of constructing a new one.

Morrison's Fudge. Frank & Dale Morrison tempt us weekly with homemade Scottish fudge. Angus, their bag-piper logo, is named after the first Morrison in their clan to emigrate from Scotland to Canada in 1828. At their tartan-draped stall they offer Tablet, the Scottish precursor to fudge – a bit harder with a grainy texture, made with real butter & cream – along with a range of softer fudges using vanilla & chocolate creams, walnuts, coconut & peanut butter.

Hudson's Sweet Corn. Bruce & Liz Hudson and Brian & Lynn Hudson represent the 6th generation of Hudson's to operate Panmure Farms on Dwyer Hill Road outside of Kinburn. Hogs, including BBQ pigs, are their main business but they have been growing sweet corn for 30 years.

Limeydale Farms. Ivor & Carol Mallows & their daughter & son-in-law, Heather & Stéphane Leclerc have been growing sweet corn for 25 years at their farm at Huntclub & Hawthorne. New to our Market this year, they offer both Peaches & Cream and Yellow varieties along with beans and tomatoes.

GARLIC FESTIVAL REPORT

Many thanks to all the customers and vendors for making this year's Festival such a great success. We broke all the records. Attendance was up by 8% to 18,000 (11,800 on Saturday & 6,200 on Sunday), Vendors increased by 7% and sales jumped by 21%.

The first Jim Craig award was won by Peter & Rachel Greening of Glasgow Honey & Garlic Farm, Arnprior, who were judged to have the best designed booth display for garlic at the Festival. They received a gold garlic pendant designed and donated by our resident goldsmiths, Eric & Christine Brackenbury and their names engraved on the new award. Thanks go to Sibeth of Hannahpaul Design for judging this award.

The various garlic competitions were won by:
Class 1 Single Hardneck Bulb - Servi-Pro Farm
Class 2 Single Softneck Bulb – Wolfgrove Farm
Class 3 Best Six Varieties – Wolfgrove Farm
Class 4 Best String Braid – Fieldstone Farms
Class 5 Best Pigtail Braid – Servi-Pro Farm
Class 6 Best Decorated Braid – Forlorn Farm
Thanks to Grant Dobson for his work in judging this event.

WHY LOCAL IS BEST

James Pretty is Professor of Environment and Society at the University of Essex, U.K. In the groundbreaking book, Agri-Culture, he explores ways to reconnect people, land and nature in such a way that sustainable communities are created- i.e. to put culture back in agri-culture. He sees urban people as critical to the redesign of rural landscapes and communities; firstly by buying local food, secondly by visiting rural and wild areas and thirdly by urban gardening.

"At first glance, this might appear a marginal activity, even the word 'gardening' implies a leisure activity for those with time to spare. But urban gardeners, both individual and collective, are also part of this new agricultural revolution. In developing countries, it is already common for large numbers of urban families to be directly engaged in food production. It has been estimated that 100-200 million urban households farm in the city, providing food for 700 million people. In some Latin American and African cities, up to one third of vegetable demand is met by urban production; in Hong Kong and Karachi it is about half; and in Shanghai more than four-fifths. In Cuba, it is the central part of the whole country's food security. In industrialized countries, far fewer people grow their own food. For those who do, though, it is an increasingly important source of psychological well-being." Jules Pretty, *Agri-Culture*, 2002

So, even if most of your food will continue to come from the farmers who sell at Carp Farmers' Market, consider growing some of your own food and be part of the new agri-cultural revolution.