



www.ottawafarmersmarket.ca
Phone 613-239-4955
September 7, 2008

Grandparents Are Special

It's Grandparent's day today and to honour them the Market is hosting a "Tea and Cookies" party in front of the Food Court Tent from 1:30 to 2:30 pm.

Grandparents can enjoy a refreshing cup of tea and snack while their children and grandchildren shop at the market!

The tea, regular and herbal, will be supplied by Take Charge Tea, and cookies will be supplied by Phyllis' Baking. Ron, the Events Coordinator and volunteers of the Market will serve it up!

Also, if you don't mind giving away your age, there will be a prize of a basket of market goodies awarded to the youngest and oldest Grandparent in attendance! Of course, you must have a grandchild with you in order to enter. Good luck!

Tomato Contest Winners

Last week we had a tomato contest for our vendors. The following three vendors won:

*Waratah Downs – largest
Sole Produce – most
unusual*

Acorn Creek – nicest shape

We hope you enjoyed the display of all the different varieties of tomatoes, watch for more displays over the next few weeks of peppers, alliums, squash and more!

Winners of Last Week's Basket
Draw

Harriet Hale

Mary Chatfield

Jocelyne Richey

Make sure you put in a ticket
when you visit the Market!

**Don't forget to visit
the Market on
Thursdays
from 1:00 – 6:00 pm
until October 30th
rain or shine**

Kathleen's Kitchen

The Food Court division of Kathleen's Kitchen was born in early 2008 and opened for business in the middle of June. An offshoot of their chocolate enterprise, the Food Court booth brings you mouth-watering food that will keep you coming back for more. Their menu includes French Toast, Stuffed French Toast, Pulled Pork with mild or hot BBQ Sauce, Kathleen's special Coleslaw, hearty hot soups for the fall season, decadent desserts that are made with Callebaut chocolate and great coffee. They serve Papua New Guinea Coffee made with a French Press, available in regular and decaffeinated. When you place your order at Kathleen's Kitchen it is made right then and there, fresh, before your eyes. Jack, who normally mans the chocolate booth outside, can often be seen lurking around Kathleen's Kitchen looking for something to eat!

Recipe for Happy Vendors

Cold Vendor

7 a.m.

Rain

3 degrees Celsius

Kathleen's Kitchen

Slowly add selections from the last ingredient to the first ingredient. Let sit 5 min. The end result (happy vendor) is now ready to serve their customers.

Today's Recipe

Gazpacho

(Compliments of Chef Marc, made last week at the Demo Table)

6 large tomatoes, peeled, seeded and diced
2 cups cucumber, peeled, seeded and diced
2 cups red bell pepper, diced
2 cups onion, diced
2 cups celery, diced
100 ounces tomato juice
3 cloves garlic, chopped
Flat (Italian) parsley, chopped

Mix all ingredients in a large bowl. Ladle into blender and blend to a smooth puree, in batches. Adjust seasoning and chill.

Next Week

Come to the Market and see a display of the many different varieties of peppers available from our vendors, and find out the many ways they can be used to enhance your dishes.