

Markets sparkle with holiday treats



LAURA ROBIN, OTTAWA CITIZEN

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Published on: November 26, 2015 | Last Updated: November 26, 2015 9:20 AM EDT



Joanna Zappia of Dolci is selling these cookies at the Heart, Home & Handmade sale. *JULIE OLIVER / OTTAWA CITIZEN*

I plan to serve an exceptional feast on Christmas Eve. It will begin with smoked sturgeon mousse

and caviar, served with glasses of sparkling apple cider. For the main course, I'll serve tourtière, made with hormone- and antibiotic-free wild boar as well as oyster and shiitake mushrooms, accompanied by a sparkling red wine. For dessert, perhaps a peppermint-brownie ice-cream yule log or a selection of gorgeous hand-decorated cookies. I'll send my guests home with little bags of candy-cane bark, made with some of the finest chocolate in the world.

And here's the kicker: I won't step into my kitchen, or a single store, to prepare any of this. And all of it will be locally grown, fished, raised or made.

Ottawa's Christmas markets offer a cornucopia of delicious delights to savour, serve or give as gifts. Shopping at them is fun and festive, and they can also rescue the harried host: items such as frozen wood-fired pizzas, available at the Carp Christmas Market, soups at the Ottawa one, or focaccia and other fancy breads from the Cumberland Market, can do a better job than Santa's elves at making you feel prepared for the holidays, all while showcasing the some of the outstanding foods produced locally.

Here's a taste:

Christmas Market at the Canadian Museum of History

When: Thursday, Nov. 26, noon to 8 p.m., and Friday, Nov. 27, through Sunday, Nov. 29, 9:30 a.m. to 5 p.m. each day.

What: More than 75 vendors in the museum's festively decorated Grand Hall, selling handmade crafts, but also gourmet edibles such as cheeses from Montebello, chocolates from Gatineau's Miss Chocolat and Rochef,



and locally made wines and ciders, including a sparkling hard apple cider called Croque-Démon and an ice cider called Croque Nordique from Verger Croque-Pomme, near Thurso, Que.



Verger Croque-pomme will have five types of cider for sale at the Christmas Market at the Canadian History Museum *JEAN PAUL VULLEGAS*

Where: 100 Laurier St., Gatineau

Admission: Free

More: historymuseum.ca (<http://historymuseum.ca>)

Joy! The Ottawa Valley Crafts and Collectibles Show

When: Saturday, Nov. 28, and Sunday, Nov. 29, from 9 a.m. to 4 p.m.

What: A juried show of about 100 vendors including Maggie's Shortbreads, Bez Gluten-Free (you can order gluten-free yule logs!), Jargon Preserves and Meow! That's Hot sauces.



Wear your ugliest Christmas sweater and you could win a gift certificate.

Where: Library & Archives Canada, 395 Wellington St.

Admission: \$2, part of which goes to two local animal-related charities (donations of non-perishable pet foods also requested).

Special notes: Wear your ugliest Christmas sweater and you could win a \$5 gift certificate. The show features an Italian wine bar where you can sip while you sit for a bit.

More: ovccshow.com (<http://ovccshow.com>)

Ottawa Farmers Market Christmas Market



Shoppers check out the grand opening of the Ottawa Farmers Christmas Market held at the Aberdeen Pavilion, at Landsdowne Park Ottawa on November 30, 2014. *JANA CHYTILOVA / OTTAWA CITIZEN*

When: From 9 a.m. to 3 p.m. Saturdays and Sundays for four weeks: From Saturday, Nov. 28, through Sunday, Dec. 20.

What: This the big one, and bigger than ever, with as many as 110 vendors, including up to 85 regular market vendors and 25 guest vendors from other area markets.

Highlights include Trillium Meadows with wild-boar-and-mushroom tourtières and red-deer and wild-boar pâtés, each made with white wine and black peppercorns.

Petit Brûlé, a year-old company that usually sells at the St. Albert Farmers Market, will be at the Ottawa market for the first time with smoked fish filets, mousse and caviar from sturgeon caught in the St. Lawrence River.

Dorothy's Ducks (Dorothy is the mother of Robin Turner of Roots & Shoots) will come to the market with goose and three types of duck for a different option for Christmas dinner (Dec. 20 only). By Chadsey's Cairns

Winery will be back Sunday, Nov. 29, and all the December weekend days with wines including the new vintage of its popular Power Take Off sparkling red.

Other favourite vendors will bring new products. Canreg Farm and Dairy will bring small wheels of its most popular cheeses. Pascale of Pascale's Ice Cream will be there (only on the Dec. 12/13 and 19/20 weekends) with a variety of seasonal treats such as sour cherries in balsamic caramel; if you want one of her gorgeous yule logs, you need to order ahead at pascale@pascalesicecream.com.

Liz Mok of Moo Shu Ice Cream will debut light, fluffy Japanese cheesecakes, similar to the ones from Uncle Tetsu, which Torontonians line up for hours to obtain (there's even a Twitter account that tracks the length of the line-up day and night). Mok will also bring new fortune cookies, including a gluten-free strawberry version, with witty fortunes, as well as limited holiday-edition packs of her outstanding dark-chocolate dipped ice-cream truffles.

Mok's Kanye West collection, for example, will include the Crème Cadashamom, with cardamom-based ice cream and rum-plumped cranberries; North West Baby, with caramelized honey and wild fir; Cayenne West, with cayenne-spiced ice cream, chocolate and port; and Code Name South West, with coconut horchata (a Mexican drink with rice and cinnamon).

Hummingbird Chocolate, the outstanding Almonte-based bean-to-bar company that just won world recognition, will debut some new treats for Christmas including a Peppermint Nib Crunch bar and Cherry Almond Ginger and Candy Cane Peppermint dark chocolate barks.

Where: Aberdeen Pavilion at Lansdowne.



Erica Gilmour's award-winning Hummingbird chocolate. *JULIE OLIVER / OTTAWA CITIZEN*

Admission: Free. Underground parking is \$1.50 for 30 minutes. Free shuttles will run every 30 minutes between 9 a.m. and 5 p.m. from Brewer Park (with a lunch break from noon to 1:30 p.m.)

More: ottawafarmersmarket.ca (<http://ottawafarmersmarket.ca>)

Carp Christmas Market

When: Friday, Dec. 4, from 2 p.m. to 8 p.m. and Saturday, Dec. 5, from 8 a.m. to 2 p.m.

What: The only Christmas market on this list with evening hours, it can be magical to wander among the outdoor stalls under the stars. Among the 60 vendors inside and out are some new ones, including All About the Soup, with frozen soups; Simply Fruit Rice Puddings with such holiday flavours as Cranberry & Apple and Rhubarb, Plum & Ginger (all gluten and dairy free); and Pizza Farm, with wood-fired pizzas that are sold frozen, ready to cook in 10 to 15 minutes, and made with ingredients from the Matawatchan farm including grass-fed beef, pastured goat and garden produce.

Where: Carp Fairgrounds, Carp Road.

Admission: Free

More: carpfarmersmarket.ca (<http://carpfarmersmarket.ca>)

Urban Craft Market

When: Saturday, Dec. 5, 10 a.m. to 3 p.m.

What: Billed as Ottawa's "hip, modern, handmade craft show," this four-times-a-year show features about 50 indie and gourmet makers from Ottawa, Toronto and Montreal. Among the



outstanding edibles will be Split Tree Cocktail Co.'s tonics and cordials (which recently won Dragon's Den investment), Moo Shu Ice Cream treats, Morsel artisan caramels, Hummingbird chocolates, and preserves and more from Lowertown Canning Company, Bals Provisions and Top Shelf.



Liz Mok of MooShu Ice Cream sells Japanese-style cheesecake and fortune cookies made with waffle cone batter.
DARREN BROWN / OTTAWA CITIZEN

Where: Glebe Community Centre, 175 Third Ave.

Admission: Free

More: urbancraftmarket.com (<http://urbancraftmarket.com>)

Cumberland Farmers Market

When: Saturday, Dec. 5, from 9 a.m. to 4 p.m.

What: About 70 vendors with 20 or so selling edibles, including the wonderful Black Walnut Bakery, with breads, focaccia and more; La Bergerie des Sables with yogurt and other delicious products made from sheep's milk; Kiefro Farm with naturally raised wild boar bacon; and Sri Lankan rotis

and rolls. An outing to this market could be combined with the Cumberland Lions' club's annual Breakfast with Santa (same morning) or a visit to Cumberland Heritage Village Museum's Vintage Village of Lights, which will sparkle with 30,000 lights from 3 p.m. to 8 p.m.

Where: Three locations in Cumberland: RJ Kennedy Centre, 1115 Dunning Rd.; Ahmadiyya Community Centre, 2620 Market St.; and St. Andrew's United Church, 2557 Old Montreal Rd. (you can park centrally and stroll



Cumberland Heritage Village Museum hosts Vintage Village of Lights *PAT MCGRATH / OTTAWA CITIZEN*

between the spots.) A café at the RJ Kennedy Centre will offer hot breakfasts, soups and sandwiches as well as home baking.

Admission: Free

More: cumberlandfarmersmarket.ca (<http://cumberlandfarmersmarket.ca>)

North Gower Christmas Market

When: Saturday, Dec. 5, 9 a.m. to 3 p.m.

What: About 35 vendors, with half of them offering edibles. Some highlights include pierogi and duck and quail eggs from Sleepy Shepherd Farm, near Upper Canada Village; kimchi and lacto-fermented organic vegetables from Eliden Farm, near Merrickville; and low-fat doughnuts from Healthy Food Technologies of Almonte.

Where: The North Gower R A Center, 2300 Community Way.

Admission: Free

More: ngfarmersmarket.com (<http://ngfarmersmarket.com>)

Metcalfe Christmas Market

When: Saturday, Dec. 12, from 9 a.m. to 2 p.m.

What: Dozens of vendors including 16 selling foods and beverages. Poppa Bean coffee, Blue Gypsy Wines and Seaway Valley Soups' dry mixes would all make great gifts, while Carleton Mushrooms, Swiss Farmer Bakery and Blue Shoes Honey could help you stock up supplies for the holidays.

Where: Greely Legion, 8021 Mitch Owens Rd.

Admission: Free

More: metcalfefm.com (<http://metcalfefm.com>)

Heart, Home & Handmade

When: Saturday, Dec. 12, from 10 a.m. to 4 p.m.

What: A semi-annual event designed to showcase small, independent local businesses and designers, with a maximum of 65 vendors, including about eight selling edibles. Look for Dolci's Joanna Zappia with her delicious gluten-free amaretti and chocolate-walnut cookies, or her stunning new red and



Joanna Zappia of Dolci created these Christmas-decorated sugar cookies for the first time this season: find them at the Heart Home Handmade show Dec. 12. *JULIE OLIVER / OTTAWA CITIZEN*

white Christmas sugar cookies (not gluten free), made with precise patterns by projecting images onto the cookies as she decorates. Natali Harea of Nat's Bread (raved about by Henry Winkler when he dined at Beckta when he was in Ottawa recently for Me to We) will also be at the show with Rum Raisin Stollen, Walnut Nougat Cozonac, Ginger Sandwich Cookies made with locally grown barley flour, and Candy Cane Nanaimo Bars. Or invest in youth by buying muesli from Thirteen Muesli, a social enterprise group that grew out of the Parkdale Food Centre.

Where: Hellenic Centre, 1315 Prince of Wales Dr.

Admission: \$5 online or \$7 at the door.

More: hearthomehandmade.com (<http://hearthomehandmade.com>)

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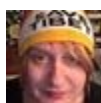
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Eliza von Baeyer

You missed [#Craftalicious](#). Juried show in its 7th year with lots of local artisans who create arts, crafts and artisanal edibles. 10am - 4pm this Saturday, Nov. 28th, at Knox Church, on corner of Elgin and Lisgar.

Like · Reply · Nov 25, 2015 6:26pm



Samantha Jansen Maloney · Owner at Bez GF Bakery

Thanks Laura! We're excited for Joy! this coming weekend. Also looking forward to shopping others for my local specialty treats.

Like · Reply · Nov 26, 2015 11:04am



Produits Petit Brûlé

Can't wait to be at Ottawa Farmers Christmas Market next Sunday and meet everybody!

Like · Reply · Nov 27, 2015 2:41pm



Joanna Zappia

Hi I'm Joanna Zappia owner of Dolci. Custom cookies are also available by order. Visit me at www.dolcibakeshop.com

Like · Reply · Nov 25, 2015 8:14pm

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