



# Granville Island

## **Eating Granville Market**

Herbivores and carnivores find common ground and good eats on a walk through the Granville Island Public Market. They head to this shopping mecca located in the tin sheds of an old rope depot on the north corner of Granville Island. Here, more than 50 passionate vendors sell everything from eagerly awaited and celebrated arrivals of white asparagus, chanterelles, rhubarb, raspberries and some of the most striking peonies and tulips in town. Sushi, curries, Dungeness crab, spot prawns. The independently- owned food stalls are filled with enough mouth-watering choices to turn breakfast, lunch or dinner into a progressive meal. The Market also plays host to hundreds of artists who display their curated wares at day tables.

Start your day at 9am with a two-hour tour of the market through Edible BC, a retailer carrying more than 800 local artisanal products. Or sign up for a customized private culinary jaunt with a chef guide. Post-tour, duck into their shop and grab a bottle of the hard-to-find Venturi-Schultze aceto balsamico as a souvenir.

The Public Market can be daunting for first-time shoppers on a busy day, but it's also easy to navigate with a few tips. Make a list of a few things you want but leave room for surprise finds. Remember to look for fresh leafy tops and the juicy appearance of just-picked root vegetables. Sniff the aroma of fully ripe berries, apples and citrus fruits for important clues to quality. Taste to educate your palate, to learn about your favourites and what's ripe and what's not. Ask how to store items – in general, don't wash produce until ready to use and do not refrigerate it until it is fully ripened. Bring your own carbon-friendly bags to keep everybody's costs down.

At Oyama Sausage Company, loyal devotees line up for fifth generation sausage maker John van der Lieck's charcuterie — more than 300 types of chorizos, prosciuttos, terrines, bacon and salamis. South China Seas Trading Company is the best source for elusive spices and exotic ingredients. Find preservative-free stocks and marinades at the Stock Market; Indian Candy — a double-smoked sweet and salty wild sockeye at Longliner Seafoods; dark chocolate ice wine cups at ChocolaTas; and exceptional hearth-baked grape and pine nut loaves from Terra Breads. Sate cravings for sweets with glazed donut holes from Lee's; gooey butter tarts from Laurelle's Fine Foods; or wild blueberry pie from À La Mode.