



Maple season returns to Montreal's public markets

Celebrate the new syrup crop with three free and delicious events!



Montreal, March 10, 2025 – The Société des Marchés publics de Montréal invites the public to celebrate maple season with three big events full of feasting and dancing! The free celebration starts at Jean-Talon Market on Saturday, March 29, with festivities presented in collaboration with SDC Petite Italie, continues at Atwater Market on Saturday, April 5, and ends at Marché Maisonneuve on Sunday, April 6. On each of the three days from 10 a.m. to 5 p.m., visitors will enjoy a delicious sugar shack menu and discover the countless manifestations of maple sugar, our local pride. In each market, maple producers, restaurateurs and maple alcohol producers will get together with talented musicians, storytellers and traditional dance enthusiasts to create a festive and delicious atmosphere complemented by inflatable and giant games to delight the youngest visitors.

"We're proud to offer a showcase for the talent and expertise of our maple producers and processors in the heart of the Island of Montreal, at a very modest cost. With these three free, family-oriented events, we'll help as many people as possible enjoy maple season, one of the great highlights of springtime," said Nicolas Fabien-Ouellet, General Director of Marchés publics de Montréal.



Les Sucres at Jean-Talon Market – Saturday, March 29, 10 a.m. to 5 p.m.

On **Saturday, March 29, from 10 a.m. to 5 p.m.**, Jean-Talon Market and its partner, SDC Petite Italie, kick off maple season in the city's public markets with **Les Sucres at Jean-Talon Market**. Throughout the day, visitors will enjoy a lively outdoor zone with a dozen artisans, restaurateurs and maple producers. On the menu: everything from traditional fare like taffy

on snow and pea soup to newer creations like vegan poutine and pogos with maple. A free festive musical program will get visitors up and dancing to the instructions of a dance caller – the essential leader who calls out the next steps – as well as enjoying the sounds of traditional fiddlers, attend a storytelling session and, for the kids, play with inflatable and giant games.

Participating companies:

- Maple poutine and maple taffy from Érablière Lussier
- Maple butter, maple popcorn, maple caramel and maple syrup from <u>Cabane à</u> sucre Chez Christian
- Homemade maple syrup pogo and maple lemonade from **Bouffe Moi!**
- Maple products from <u>Délices MG</u>
- Ginger and turmeric infused maple syrup from Ayke
- Maple syrup and apple juice mocktail from <u>Domaine du Petit St-Joseph</u>
- Maple spirits from <u>Distillerie du Granit</u>
- Maple gin liqueur from <u>Les Subversifs</u> distillery
- Maple and maple coffee cream liqueurs from Intermiel
- Maple cider from Ferme Black Creek
- Maple red ale and white beer from Farnham Ale & Lager
- Maple-flavoured cheeses from <u>Fromagerie Qui lait cru !?!</u>
- Maple products from <u>Érablière Mont-Rouge</u>

Free programming:

- Storytelling for children with a maple syrup theme: 10 to 10:25 a.m. and 10:35 to 11 a.m.
- Traditional dancing with Tissés Serrés: 11 a.m. to noon
- Traditonal music with EspaceTrad: 12:30 to 1 p.m. and 1:30 to 2 p.m.
- Live music with Picky Pickers: 2:30 to 3:30 p.m.
- Inflatable game and giant games for children





Les Sucres at Atwater Market – Saturday, April 5, 10 a.m. to 5 p.m.

On **Saturday, April 5, from 10 a.m. to 5 p.m.**, Atwater Market invites visitors of all ages to join in its all-ages event **Les Sucres at Atwater Market**, featuring free activities and a great sugar shack atmosphere. Throughout the day, in the market's outdoor zone, visitors will enjoy all kinds of maple treats prepared especially for the event by ten different maple artisans and

restaurateurs. The day will feature free activities for the whole family, including traditional music and dancing, an inflatable game, giant games and storytelling for children.

Participating companies

- Maple products from <u>Cabane des p'tits Marois</u>
- Maple butter, maple popcorn, maple caramel and maple syrup from <u>Cabane à</u> sucre Chez Christian
- Sugar shack menu: pea soup, sausages in syrup, baked beans, smoked ham, ribs, coleslaw and sugar pie from <u>Aylwin Barbecue</u>
- Maple products from <u>Délices MG</u>
- Ginger and turmeric infused maple syrup from Ayke
- Maple syrup and apple juice mocktail from Domaine du Petit St-Joseph
- Maple spirits from <u>Distillerie du Granit</u>
- Maple gin liqueur from <u>Les Subversifs</u> distillery
- Maple and maple coffee cream liqueurs from Intermiel
- Maple cider from Ferme Black Creek
- Maple red ale and maple white beer from Farnham Ale & Lager

Free programming:

- Storytelling for children with a maple syrup theme: 10 to 10:25 a.m. and 10:35 to 11 a.m.
- Traditional dancing with Tissés Serrés: 11 a.m. to noon
- Traditional music with EspaceTrad: 12:30 to 1 p.m. and 1:30 to 2 p.m.
- Live music with Picky Pickers: 2:30 to 3:30 p.m.
- Inflatable game and giant games for children

Full program



Les Sucres at Maisonneuve Market – Sunday, April 6, 10 a.m. to 5 p.m.

As for Maisonneuve Market, visitors will be welcome on **Sunday, April 6 from 10 a.m. to 5 p.m.** to feast and dance at the market's free event, **Les Sucres at Maisonneuve Market**. This all-ages event will be a chance to celebrate the new maple crop and the people behind it without leaving the city. There's nothing better than sampling all the different forms of this local treasure while enjoying free performances and activities with great guest musicians. Plus, 250 portions of maple taffy on snow will be given away while supplies last. There will also be an inflatable game, giant games and traditional music and dancing!

Participating companies

- Maple products from <u>Cabane des p'tits Marois</u>
- Maple popcorn and several flavours of maple butter from <u>Boutique aux</u> <u>Champêtreries</u>
- Ginger and turmeric infused maple syrup from Ayke
- Maple syrup and apple juice mocktail from <u>Domaine du Petit St-Joseph</u>
- Maple spirits from <u>Distillerie du Granit</u>
- Maple gin liqueur from Les Subversifs distillery
- Maple and maple coffee cream liqueurs from Intermiel
- Maple tartlets from <u>Première Moisson Maisonneuve</u>
- Maple smoked salmon from Poissonnerie La Mer
- Sugar shack menu and pub: pea soup, maple-grilled sausages, pork cracklings

Free programming:

- Traditional dancing with Tissés Serrés: 11 a.m. to noon
- Traditional music with EspaceTrad: 12:30 to 1 p.m. and 1:30 to 2 p.m.
- Live music with Picky Pickers: 2:30 to 3:30 p.m.
- Inflatable game and giant games for children

Full program

BOUTON: DOWNLOAD PHOTOS

This event is made possible by the support of the Ville de Montréal