



MARKETS

We have always enjoyed visiting markets, but prior to our lengthy stays we never really purchased anything to eat because we were on a short visit and would not want to miss a restaurant meal. On our longer visits we shopped for lunch several times and took it back to our apartment. It made the market experience more fun because we would walk through the market once searching for the best looking cheese, bread, etc. and then go through a second time and make our purchases. There are dozens of markets in Paris, but I will mention only a few. Markets are open from 9:00 A.M. to 1:00 P.M. and there are no markets on Monday. A very good book on the subject is “Paris in a Basket” by Aimée Meyer and Amanda Smith, but it is a “coffee table” type of book and not suitable to take on a trip. A very complete and compact book called “Markets of Paris” by Dixon and Ruthanne Long would be more suitable to take on a trip. I have used it and found it to be quite helpful. It is available from Amazon for \$11.53; if you have any interest in markets I highly recommend this wonderful book. In the last few years we seem to have gotten on a much later schedule, and we’re rarely up in time to visit morning markets. The few times on our most recent trip we returned to old favorites, we were struck by the shifting ratio of craft and clothing items to food.

Saxe-Breteuil Market

This medium size market is on avenue de Saxe from Place de Breteuil to avenue de Ségur in the 7th arrondissement; the Métro stop is Ségur or Sèvres-Lecourbe, and it is open on Thursdays and Saturdays. Although this market is one the smallest of the markets we have visited, we felt that the quality of the food was the highest. The bread, the Corsican sheep cheese with herbs, the jambon persillé (ham and parsley) terrine, the Brie, olives, and walnuts from Grenoble were all superb; needless to say we had a great picnic lunch in the apartment. It was at this market especially in 2007 that we noticed the shift in ratio of clothing and accessories to food. The food may be the same excellent quality, but its purveyors are harder to find amidst the scarves and rugs and African statues.

The Président Wilson Market

Another medium sized market, it is located in the 16th on avenue du Président Wilson from rue Freycinet to avenue d’Iéna. The Métro stops are Alma Marceau and Iéna, and it is open on Wednesday and Saturday.

Marché Biologique Raspail

This is the largest organic market in Paris, and it is hard to imagine a larger one anywhere. It is held on Sundays in the 6th on boulevard Raspail from rue du Cherche Midi to rue de Rennes; the Métro stop is Sévres-Babylone or Rennes. All of the products are organically produced or grown. One nice feature of this market is that most items are labeled by their origin. Most things are from France, but there are also many items from former French colonies in Africa. The variety of produce, cheese, game, etc. is extraordinary. At the far end of the market is a person selling potato latkes with cheese added that are absolutely extraordinary; just writing about it makes my mouth water.

The Richard Lenoir Market

This is a huge market in the 11th on boulevard Richard Lenoir from Place de la Bastille to rue Saint Sabin. It is held on Thursday and Sunday; Métro stops are Bastille or Bréguet Sabin.

Rue Cler Market

This is not a roving market like all of the above, but it is a market street with two blocks “for pedestrians only.” The shops along this street are of exceptional quality and a great source to quickly gather a picnic together. One of the best cheese shops in Paris, Marie-Anne Cantin is on 12, rue du Champs-de-Mars, a street that intersects rue Cler. Even Rue Cler seems to have fallen prey to a shift, with more and more cafés and other shops amidst the foodstuffs. Rue Cler is in the 7th arrondissement between avenue de la Motte Piquet and rue de Grenelle, and is open daily (except Monday). Métro Ecole Militaire.

La Chapelle

This is one of the finest, if not the best, of the covered markets in Paris. It was originally built in 1858 and has been beautifully preserved by a very well done renovation in 1988. There are about 30 shops inside selling a wide range of food, but it is the architecture that makes this market in the 18th worth visiting. Rue de l’Olive. Open daily (except Monday). Métro Marx Dormoy.

Flea Markets

We have only been to two. The largest and most important in Paris is at Porte de Clignancourt at the end of the number 4 Métro line. It is huge and offers a very wide selection of posters, furniture, glassware, hardware, etc. Although called a flea market it is really far more sophisticated than that. There are antique dealers selling items well into the thousands of dollars. It is open on Saturday, Sunday, and Monday. While in the area don’t miss the very upscale Marché Biron. The first time we visited the Porte de Vanves, we were quite disappointed, but on revis-

iting, I think we might have arrived too late the first time and missed the action. This year we found a much larger and livelier market snaking up and down two major streets, with a real flea market atmosphere, vendors spreading out their wares on tables, food vendors hawking crepes and even a colorful character piano player on the corner stomping out his tunes for spare change. Métro Porte de Vanves.