



# Newsletter 23rd March 2013

West Kirby Farmers' Market  
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## Easter Eggspeditions

Ideas for traditional Easter family fun



**Egg hunt:** Hard boil Crosslea eggs, then write the name of the child (or adult) that is allowed to collect each one, then hide for an Easter egg hunt. Clues & riddles an optional extra?!

**Egg decoration:** Hard boil Crosslea eggs and have a competition for the best/funniest face to be drawn on the egg, or provide glue, glitter, coloured beads etc to decorate with.

**Egg & spoon race:** using the hard boiled eggs (previously named or decorated), have some fun races?!

## A local egg guide

Where to buy locally produced free range eggs at local small shops.

- ✧ Palms, ✧ Hinton - butcher, ✧ Waverley, Banks Rd, W Kirby
- ✧ Roberts - butcher, The Crescent, West Kirby
- ✧ The Tea Rooms, ✧ Cosmic News, Grange Rd, West Kirby
- ✧ Church Farm, Thurstaston
- ✧ Newton Village Store, Grange Cross Lane, Newton
- ✧ Alpine wines - Coronation Buildings, Grange
- ✧ Cost Cutter, Grove Rd Hoylake
- ✧ Lifestyle ✧ Cup Cake Café, Birkenhead Rd, Hoylake
- ✧ Newsmag Extra, Albert Rd Hoylake
- ✧ Bill Page - butcher, ✧ Hoylake Fisheries, ✧ The Little Deli,
- ✧ Three Sisters - greengrocers, ✧ Fahy's Bakery - Market St, Hoylake

Do drop us a line and let us know if you're aware of any other shops selling local eggs.

## Crosslea Farm



Established in West Kirby in 1957 Crosslea Farm is owned and run by father & son, John & Guy Matchett, and the eggs are brought to the Farmers' Market by John's sister Judy.

Producing the finest quality free range eggs, their happy & healthy Lohmann Brown hens have the freedom to roam and are given food which is milled on the farm itself, with grain grown on the Wirral, resulting in delicious eggs with a rich golden colour.

The picture is of Guy and family - you'll see that it's a real family affair.

Contact them for further details.  
Guy Matchett mobile: 07967 191209  
email: jgmatchett@gmail.com

WKFM's monthly e-newsletter, gives you news from producers, seasonal recipes, special offers (from the market and local retailers) and details of other local food events that we're organising.

Email us at admin@westkirbyfarmersmarket.co.uk if you'd like to be added to the circulation list. We promise not to pass on your details or use them for any other purpose.

## 23rd March Market Specials

Rhubarb & custard ice cream	Backford Belles
Traditional Gloucester Old Spot hog roast	Manna Foods
Indian and ploughmans scotch eggs, garlic mushroom & pecorino tart	Yasmin Limbert
Simmel cakes	Mary's Homemade Cakes
Caramelised red onion marmalade spiced with birds eye chillies	Angela's Farmhouse Preserves
Spiced yeasted Easter fruit loaf	Little Eye Bakery
Chickpea tagine, drunken kidney bean pies	Veggie Fayre

## Market dates

4th Saturday of every month  
9am - 1pm

Saturday 23rd March 2013  
Saturday 27th April 2013  
Saturday 25th May 2013  
Saturday 22nd June 2013  
Saturday 27th July 2013  
Saturday 24th August 2013  
Saturday 28th September 2013  
Saturday 26th October 2013

## How to get there:

On foot or by bike: 400 metres from West Kirby railway station, on Meols Drive (towards Hoylake), then right into Graham Road.

By bus: Services 22, 24, 38, 39, 77, 77A, 83, 83A, 437 to West Kirby

By train: Services every 15 minutes into West Kirby railway station.

By car: Parking for the market is not easy. Park on Meols Drive and in the town centre; and blue badge parking in the Church Hall car park.

**Visit West Kirby  
Community Cycling  
Hub at March & April  
markets 10am-12noon**



*Whatever your interest in cycling, come and see what we have to offer.*

*Bring your bike and we'll show you a basic bike maintenance check. Free maps, guided rides, tuition, racing & more.*

## Seasonal Recipe - Easter Chocolate Nest Cake

A wonderfully moist cake made with dark muscovado sugar and stout to give a rich deep flavour.

110g butter  
275g dark muscovado sugar  
2 eggs, beaten  
175g plain flour  
½ teaspoon baking powder  
1 teaspoon bicarbonate of soda  
200ml stout or dark beer  
55g cocoa powder

Buttercream: 25g cocoa powder  
3 tablespoons boiling water  
175g butter  
250g-350g icing sugar  
4-6 chocolate flake bars to decorate  
110g chocolate mini eggs

Preheat the oven to Gas4/180C/350F. Cream the butter and sugar together until soft then beat in the eggs. Sift the flour, baking powder and bicarbonate of soda into a bowl. Mix the stout and cocoa powder together. Fold the flour and cocoa mixture alternately into the butter mixture until well combined. Spoon into a greased base lined deep 20cm cake tin and bake for about 1 hour until cooked through. Cool slightly in the tin, then turn out and cool on a wire rack.

Make the buttercream: Mix the cocoa powder with the boiling water to make a paste. Cream the butter to soften it then beat in the icing sugar, beating really well (an electric mixer is ideal) until light. Beat in the cooled cocoa. Split the cake in half and sandwich with about a third of the buttercream. Spread the remaining buttercream over the top and sides of the cake, making a hollow 'nest' in the centre. Crumble the chocolate flake bars and press lightly into the buttercream. Fill the hollow with chocolate mini eggs.

WKFM recipes written by Wirral food writer, Carol Wilson