

# West Kirby Farmers' Market



# News

**Next market - 9am to 1pm Saturday 25th November 2017**



**Dolwen Farm** - "We'll have fresh mutton this week."

**The Chocolate Cellar** - "This month we will have rum & chestnut truffles, and coffee & raspberry truffles using Flaming Bean coffee."



**Flaming Bean** - "This month, alongside the ever popular Christmas Blend, we have a quadruple offering of African coffees: Ethiopian Sidamo, Ethiopian Yirgacheffe, Tanzanian Majinja and Burundi Gihere."

**Yasmin Limbert** - "As it's starting to look a lot like Christmas I shall have my Festive Turkey, Stuffing & Cranberry Homity and a Spiced Mincemeat Bakewell."



**Bryn Cocyn** - "Potatoes loose & in 7.5kg sacks, carrots, onions, leeks, kales, chard, sprouts, kalettes, cabbages, squashes, swedes... then apples - probably Adam's Pearmain, Ashmead's Kernel & Resi (eaters) & King Edward VII (cooker). We'll bring four varieties of apple juice, plus fresh lamb & frozen (bargain) Welsh Black beef. Everything, of course, organically grown, pressed, bottled and packed at Bryn Cocyn."

**Winsor's Fruit Liqueurs** - "Gift packs of three mini bottles or two large bottles of your choice of our fruit liqueurs."



**Veggie Fayre** - "Specials for this month are the cauliflower cheese pie and some Christmas nut roast."

**Pen y Lan Pork** - "Christmas Sausages will be ready so why not try them before the last market on the 23rd. Christmas Hams (1kg/£6 - larger ones £10). Meatballs, bacon, sausages and sausage rolls. Pre-order to save disappointment - contact Mike on [mikeford01@googlemail.com](mailto:mikeford01@googlemail.com) or 07809419348"

**Crosslea Farm** - "I will be bringing a few dozen double yolkers - come early to avoid disappointment!"



**Funky Flapjacks** - "Come along and taste some of my treats - there will be mincemeat shortbread, cherry & brandy tiffin and some gluten free almond biscuits, along with all the usual cakes (some of which I will not be making next month, so let me know if there is anything you'd like)."

**Bongo's Rock & Roll Pickles** - back with their pocket-busting "Food First Aid Kits" and special gift packs - *Ho-Ho-Holy Cow it's Christmas*; *The Indian Selection* and *Bongo's Jerk Challenge* (see more on page 5)



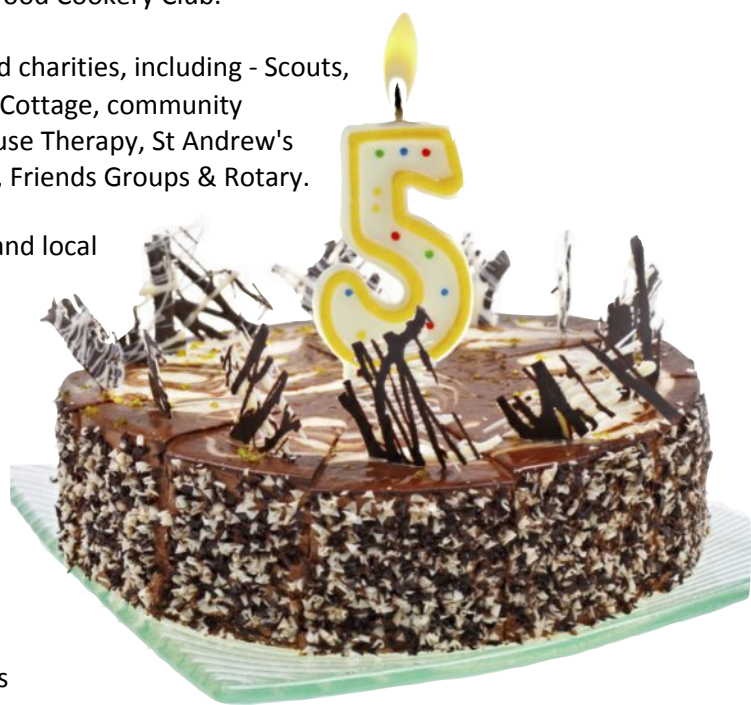
**Hemingway's Pasta** - "Let us know if you want gnocchi & vegan pesto & we'll make it to order - [hemingways.pasta@yahoo.co.uk](mailto:hemingways.pasta@yahoo.co.uk)."

# 25th November 2017 is our 5th Birthday!

The market was started in 2012 with the aim of encouraging and supporting local food production, but it has become much more than this. It has grown into a great, accessible monthly community event, where people meet up and chat to (& buy food produced by!) friends and neighbours. Organised and run by a team of local volunteers, the market has a community café, run by a rota of different community groups to network and raise funds, and a table where other community groups can advertise their own events.

To celebrate our first five years we thought we'd take a look at what we've achieved over this time. We've:

- **Supported local primary producers** - local farmers have sold a range of home reared meats, fruit & veg, eggs, organic produce, apple juice, mushrooms & chillies, honey, and farm-made cheeses, yoghurts & ice cream.
- **Supported local, seasonal sustainable fish** - A local fisherman brings catch to the market monthly.
- **Provided a platform for small local food businesses to start up and/or expand** - Several new producers have started off their food businesses here. One then opened a deli in Port Sunlight, one a restaurant in Liverpool, and one has a new restaurant opening in Heswall very soon (Abyssinia Kitchen - look out for it!).
- **Supported other small local food businesses** - including producers from West Kirby, Chester, Hooton, Neston, Meols, Hoylake, Bebington, Port Sunlight, Oxton, Birkenhead, Saughall Massie, Parkgate, Burton & Prenton.
- **Helped a local educational cooperative** - a group of young people learned to run a food business.
- **Provided community stalls for** - Pomona Cider & Juice-making Cooperative, and West Kirby Cycle Hub.
- **Supported a community cookery club** - The Real Food Cookery Club.
- **Helped raise £15,000** - for local community groups and charities, including - Scouts, Girl Guides, Sea Scouts, School Parents' Associations, Hoylake Cottage, community allotments, The Dove Centre, Transition West Kirby, Clare House Therapy, St Andrew's Church, Marie Curie, RASA, NCS, Food Bank, St John's Hospice, Friends Groups & Rotary.
- **Loaned out market gazebos** - to support producers and local community, school & charity events.
- **Published 60 newsletters, with news of:**
  - Local sustainable food initiatives
  - Funding streams for food projects
  - Local wild food foraging walks, etc
  - Recipes with local seasonal ingredients
  - New food related books by local writers
  - Food & health related community events
  - Local farm shops, markets and farm direct sales
  - Cookery, craft & beekeeping courses at local venues
  - Local food sold at independent food shops and restaurants



- **Donated money & vouchers** - for the refurbishment of St Andrew's Church Hall and grounds, for West Kirby Christmas Lights, and to various community groups, schools and charities to help with their fundraising.

## We'd especially like to thank all our supporters!

*Our sincere thanks go to our loyal local producers; our enthusiastic volunteers who put out posters, help setting out and packing away the hall and defend the car park; the support from St Andrew's Church; Graham Road neighbours who put up with us; various voluntary groups who do the café; local retailers who work with us; and of course, all you local people who come to shop at the market. THANK YOU!*



# Order now for next month's market on 23<sup>rd</sup> December



**Veggie Fayre** - Xmas nut roast (pic) pre-order and collect at the 23<sup>rd</sup> Dec market. Hugely tasty made with herbs from the garden, five different nuts, parsnips and cranberries soaked in brandy. It is also VEGAN!

## **Pen-y-Lan Pork**

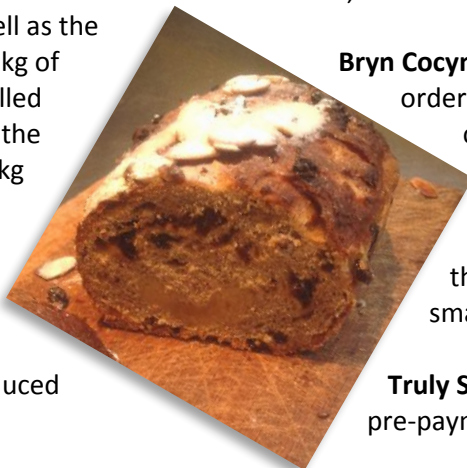
- Pigs in Blankets, Christmas Hams, sausage meat, streaky bacon, etc

## **Funky Flapjacks**

- Seasonal cakes - cherry & brandy tiffin, mincemeat shortbread, etc

**Rowlands Red Polls** - We can take orders for Christmas up to and including 15<sup>th</sup> December. As well as the usual range of beef cuts, we can offer one kg of fillet at £38 (ideal for a beef wellington) rolled sirloin joints at £21 / kg, and rib joints on the bone at £18 / kg. Topside joints are £14 / kg and silverside £12 / kg.

**Flaming Bean** - We have a variety of gift sets and hampers available to order for the coffee lover in your life, the hampers include some delicious coffee truffles produced by Bala at The Chocolate Cellar.



**Bryn Cocyn organics** - It's always safer to pre-order if you'd like to have joints of fresh organic Black Beef or lamb.

**Little Eye Bakery** - Please pre-order Christmas Stollen (pic), and the very popular walnut loaf (large or small).

**Truly Scrumptious** - Order your patés with pre-payment, please.

**The Chocolate Cellar** will take orders for freshly made truffles and macarons for collection on 23<sup>rd</sup>:

Truffle flavours include: salted caramel, raspberry, champagne, orange and mulled wine spices, gingerbread, amaretto...

Box of 6 truffles £5

Box of 12 truffles £8.95

Box of 24 truffles £15.95

Box of 48 truffles £29.95



Macaron flavours will be: candy cane peppermint; chocolate; champagne; orange.

Box of 4 Macarons - £4

Our Christmas market will be 23<sup>rd</sup> December this year - perfect for picking up fresh veg, meat, cheeses, patés, pies, cakes etc.

Most of the food at the market is freshly produced in small batches, so if there's something you really want next time, why not order it from the producer this month to make sure?

**Have a word with any of the producers if you would like to put in a special order**

# Have your paté and eat it.

*You just can't beat a homemade paté ... but why not let Truly Scrumptious do the hard work for you?*

"Christmas is fast approaching us. We have 13 lovely flavours of paté to choose from. All can be frozen - perfect with cheese and biscuits when those unexpected guests arrive over Christmas, and also great for starters.

"Our smoked salmon paté is delicious served on blinis, and for vegetarians you could try our fresh-tasting pea, mint & feta, or our spicy chickpea & coriander. We also have three lovely chicken liver flavours to choose from - port & cranberry is very popular at this time of year."



## O R D E R F O R M

(Order at the Nov market, or use the contact details below)

	NO. REQUIRED:
Perfect Port & Cranberry	<input type="text"/>
Classic Chicken Liver	<input type="text"/>
Mighty Mexicano	<input type="text"/>
Sumptuous Smoked Salmon	<input type="text"/>
Moreish Mackerel	<input type="text"/>
Champion Cheddar Rarebit	<input type="text"/>
Superb Stout & Cheddar Rarebit	<input type="text"/>
Choicest Chilli Cheese Rarebit	<input type="text"/>
Splendid Spiced Chickpea	<input type="text"/>
Fantastic Feta & Pea	<input type="text"/>
Veritably Vegelicious	<input type="text"/>
Marvellous Mushroom	<input type="text"/>
Wondrous Walnut & Roasted Veg	<input type="text"/>



NAME:

DATE REQUIRED:

TELEPHONE:

EMAIL:

**£4 each, or 3 for £10**

✉ [trulyscrummy@btinternet.com](mailto:trulyscrummy@btinternet.com)

☎ 07866 705336

f Truly Scrumptious Pates & Spreads

🐦 @truscrummy



**Bongo's are back this Saturday,**

**to celebrate West Kirby Farmer's Market big birthday bash!**

*"We've been busy in the kitchen this month cooking up a storm and have got some great deals this month as we gearing up for our busiest time of the year."*

We've got our pocket-busting *Food First Aid Kits* so you save some money buying multiple jars...



AND for those of you with an eye on Christmas we've got the first of our gift packs - the *Ho-Ho-Holy Cow it's Christmas* pack, *The Indian Selection* and *Bongo's Jerk Challenge* (for those who like it REALLY hot!)

Our gifts are already wrapped up to take the hassle out of your Christmas and, as with all Bongo's jars, make you smile because "Bongo's Chillis Make U Happy" all year round!



## **December Foodie Diary Dates**

Sunday 3rd Dec 10am to 2pm

**Wallasey Food & Makers' Fair**

First Sunday of every month  
At The Mosslands School

Wed 6th Dec 6pm to 9pm

**Vegetarian and Vegan Class\***

Sat 9th Dec 9am to 1pm

**Wirral Farmers' Market**

Second Saturday of every month  
At New Ferry Village Hall

Sat 9th Dec 10am to 4pm

**Indian Cookery with Soma\***

Tues 12th Dec 6pm to 9pm

**Festive Winter Soups and Stews\***

Sat 16th Dec 10am to 2pm

**Heswall Farmers' Market**

Third Saturday of every month  
At Church of Good Shepherd Hall

Sat 16th Dec 10am to 12noon  
**Kids Fun Healthy Cooking Class\***

19th Dec 6pm to 9pm

**Vegetarian and Vegan Class\***

**Saturday 23rd Dec 9am - 1pm**

**West Kirby Farmers' Market**

4th Saturday of every month  
At St Andrew's Church Hall  
Graham Road

\*At Claremont Farm Cookery School

## **November Beekeeping from Nigel, of Wirral Countryside Bees**

Preparations for next season, and getting the bees through the winter are now well under way. These include fitting mouse guards over the hive entrances, fitting the sliding floors and applying tea tree oil to these. The hive has to be examined externally for any damage or cracks and holes, which might let cold, damp and draughts inside. Damp is the bees worst enemy, they die more quickly from this, than from the cold. Hives that were in an exposed position have been moved to sheltered apiaries, and liquid feeding has now finished. The hives also have a weight placed on the roof, to prevent them being blown off.

This year they were fed with Ambrosia liquid. This is a preparatory liquid feed ready mixed to the right proportions, and containing vitamins and minerals - this means that it is ready for them to use or store.





## Coffee & Chocolate Christmas Gift Sets

The Chocolate Cellar and Flaming Bean have joined forces to offer Christmas Coffee & Chocolate Gift Sets (£12).

**Order now, pick up on 23rd December.**

Three 250g bags of freshly roasted Flaming Bean coffee (incl. one 'Christmas coffee' special blend), and one box of chocolate truffles made freshly for the market.

The Chocolate Cellar 



## Go and Talk Turkey with Tony

*If you're looking for a local, high-welfare free-range turkey for Christmas, then go and have a chat to Tony, the local butcher at Hinton's on Banks Road. He went to visit Traditional Wirral Turkeys and liked what he saw!*

Traditional Wirral Turkeys have been producing top quality local free range turkeys for over 40 years, at their farm in Childer Thornton.

All their turkeys are naturally home reared, foraging in natural vegetation and grass and eating a diet containing at least 70% cereal with no animal protein or other growth promoters. Grown slowly to full maturity and prime condition, hung for 2 weeks for a fuller flavour to produce the ultimate Christmas turkey.

### Wirral White

The 1940's saw the popularity of white Turkeys growing and the traditional breeds all but died out. White Turkeys are usually associated with more intensive production but their Wirral Whites are reared alongside their Wirral Blacks & Bronzes.

### Wirral Black & Bronze

Today with the resurgence in the quest for traditional foods and flavours the Black has made a

successful comeback. It has black feathers, dark shanks and loves to range and forage naturally. Distinctive by its black pens on pearly skin the Wirral Black, when hung, provides the speciality gamey flavour alternative to the White Turkey.



Order from:

R Hinton & Son  
(Butchers)

97 Banks Road  
West Kirby, CH48 0RB

Tel: 0151 625 5605



## Winter Sampling Evenings Port Tastings

Next Dates for your diary

Fridays 1st December & 15th December

Tickets £15 - 7pm-8.30pm

For any of you that don't keep track of these things the big day next month is rapidly approaching (who can avoid the ads on TV!?). With this in mind we've decided to repeat our Port tastings in December. Generally we love a standard ruby port in the UK with about 9 in 10 of us choosing this style which is fine however there is so much more to port than this &

that's what we'll show you in these tastings.

We stock everything from a relatively new addition to the port family, a rosé, we also have several types of white port (lovely served as a chilled aperitif with tonic), tawny (standard, colheita, aged), LBV & vintage. In short there's a plethora of different styles but also flavours depending on the port house & year, 2011 still being the most recent standout which is why we have a vintage from that year.

So if you think 'I don't like port...' because you once tried an elderly ruby that had been nestled in the back of a cupboard how about giving the other styles of port a chance...you never know you may discover a new favourite! Join us on the 1st December (or 15th) when you can try 4 different port styles, with accompanying nibbles. Tickets are £15 (payable up-front) & we'll start at 7pm

If you'd like to join us feel free to contact us to reserve your places & tell us how many are coming. We'll be holding the sampling in the shop so book to avoid disappointment :)



## Half the size but full on flavour - LBV Port presentation box



As well as the huge range of standard sized port bottles we now have a half bottle available for Christmas. Its the perfect size for a gift & is presented in a gorgeous high quality box. As well as the packaging the port itself is a lovely Late Bottled Vintage that delivers cherries & berries on the palate. So if you have a port lover to buy for (or just want to treat yourself) pop in (stock is limited).

## Hampers & Gift Sets...

Some people present a little bit of a challenge when it comes to buying gifts. So if you're looking for inspiration this Christmas why not consider one of our hampers or gift sets. We've put a range of options together which you can peruse on our website [here](#). Or you can give

us a budget & a guide as to what you'd like in the hamper & we can put a list of goodies together. It's your choice. The hampers are presented in either a high quality hamper box with organza lid or a vintage crate depending on size & budget.



## Deli 1386 Monthly Newsletter

Deli 1386 (in front of West Kirby station) sends out a monthly newsletter with details of promotions, news and events. Here are some highlights from the Nov newsletter, but there's more to read if you sign up - at [www.delil386.co.uk/sign-up](http://www.delil386.co.uk/sign-up)



## Find Inspiration In Food My Goodbye Events & Markets

*"It is with a touch of sadness that I must inform you all that I will be packing my luxury preserve business in at the end of the year!! I started working full time again in October. However, you will still be able to say Hello or/and Goodbye at any of the following starting:*

Sat 25th Nov West Kirby Farmer's Market 9am-1pm  
 Sun 26th Nov Heswall Hall Taste of Christmas 11am-3pm  
 Sat 16th Dec Heswall Farmer's Market 10am-2pm  
 Sat 23rd Dec West Kirby Farmer's Market 9am-1pm

*"I have thoroughly enjoyed meeting lovely customers, fellow producers, market organisers and volunteers over the years and I wish you all a very happy future." Love to all xx. Ta MM*

## West Kirby Winter Festival

Saturday 2nd December  
 10am – 4pm  
 @West Kirby Library

Join Transition Town West Kirby for a Winter Festival, on Sat. December 2nd from 10am.

Following on from the previous Winter Arts and Crafts Fairs, this year sees a more compact event inside West Kirby Library with stalls from local makers, family activities, live music and children's storytelling.

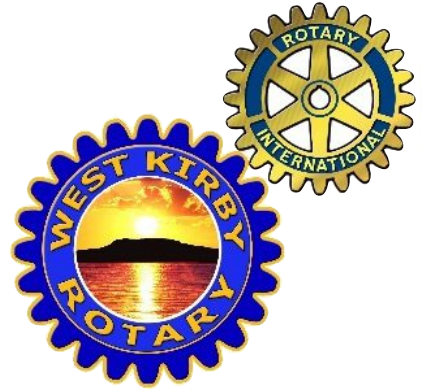
Working in collaboration with West Kirby Library, there will be plenty to enjoy including a Homegrown Bananas Open Stage Session.

There will be live music throughout the day featuring local artists and there will be children's storytelling sessions in the morning and afternoon from the West Kirby Library team. Make sure to come down for the final Homegrown Bananas Open Stage Session of 2017 and get involved by participating or just watching. Entry is free to West Kirby Winter Festival but any donations to Transition Town West Kirby will help us make these events bigger and better and keep them going!





# *West Kirby Rotary Club gets baking to beat MS!*



West Kirby Rotary Club is aiming to raise vital 'dough' for the Wirral MS Society by running the community café this month. A large selection of mouth-watering cakes and freshly cooked bacon baps will be on offer along with a fantastic selection of raffle prizes, as we aim to raise funds to support people in Wirral living with multiple sclerosis (MS).

More than 100,000 people in the UK live with multiple sclerosis and all of them share the uncertainty of life with MS. There is no cure. Yet.



So while you enjoy a delicious slice of cake and a cuppa, you can be assured that every single penny raised will go to the Wirral MS Society, enabling them to support people affected by MS through the highs, lows and everything in between, as well as driving MS research into more – and better – treatments for everyone.

We look forward to seeing you there and if you would like to know more about our club and how we make a difference in the local community, our friendly members are available for a chat. New members are always very welcome, so keep a look out for details of our "new members" event coming up in January!

**You can find us on Facebook - [facebook.com/westkirbyrotaryclub](https://facebook.com/westkirbyrotaryclub)**

**Follow us on Twitter - [@WestKirbyRotary](https://twitter.com/WestKirbyRotary)**

**or visit our website [westkirbyrotarylive.com](https://westkirbyrotarylive.com)**

## **we're at...**

St Andrew's Church Hall  
Graham Road  
West Kirby  
Wirral CH48 5DE

## **Where, when & how to find West Kirby Farmers' Market...**

## **on the...**

4th Saturday every  
month, 9am - 1pm

Sat 25th Nov 2017  
**Sat 23rd Dec 2017...**

## **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 38, 77, 77A, 437 to West Kirby

**...by train** - Services every 15 minutes into West Kirby station.

**...by car** - Parking for the market is not easy. Park on Meols Drive and in town centre car parks; and for blue badge parking only, in the Church Hall car park.

**[admin@westkirbyfarmersmarket.co.uk](mailto:admin@westkirbyfarmersmarket.co.uk) • [www.westkirbyfarmersmarket.co.uk](http://www.westkirbyfarmersmarket.co.uk)  
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