

West Kirby Farmers' Market



Next market - Saturday 28th April 2018 9am-1pm

Yasmin Limbert - "It's wild garlic season so I shall be making the most of it with wild garlic & cheese scones (in picture) as well as wild garlic & chicken Homity pies."

Little Eye Bread - "We're doing a new loaf for the market - a whole-wheat and barley loaf - a delicious moist and long lasting bread."

Hemingway's Pesto - "Wild garlic is back in season... so we will be tasting & selling wild garlic pesto. Ask about our recipe ideas too."

Funky Flapjacks - "This month the popular Rhubarb Shortbread is back -I can't promise it will be with my own rhubarb but it will be local. All the regular cakes will be there and please don't hesitate to get in touch if you would like me to reserve anything."

Veggie Fayre - "I'll be baking a fresh nettle, feta, pine nut tart and a wild garlic & onion tart."

Bryn Cocyn Organics - We'll be missing Patrick again this month.

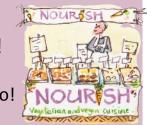




Chilly Stuff - "I've bought some little single scoop gelato tubs, so you'll be able to buy 'fresh ginger' also 'ricotta with fresh lemon' on scoop at £1.50."

Billy the Fish - local plaice, bass, hake, halibut, dressed crabs...

Bye bye Nourish! Sorry to see you go!



We're sorry to announce that Nourish will be leaving the market. Matt says:

"My Mum and Dad have decided to stop another market. This is very close to where we live, and on a different day which works better for family arrangements, so I will be taking up that market instead.

"Thank you for the support over the past year - it's been good fun and it's a great community. "

Pre order LEAF Marque Red Poll Beef this month

"We can't attend the market again this month as we have no fresh beef. Most of the cattle were still indoors a month after they would normally be out, with little sign of the ground becoming drier. It would be possible to bring frozen beef if people wanted to order it, but orders would need to total about £100 to make this viable."

Price list and contact details if you want to order: www.westkirbyfarmersmarket.co.uk/files/red_poll_beef_prices_031517.docx

What Do I Do First? from Nigel, of Wirral Countryside Bees

Panic I think. The bees are about a month behind normal colony development for the time of year, with the list of jobs growing by the day.

Two weeks ago I took one of this year's beginners to my apiary at Mill Hill, the weather was just about warm enough to lift the crown board and have a quick look at a couple of frames, he had not seen the inside of a bee hive before, or had a number of bees flying around his head, It's different and takes a little getting used to, they are so close and noisy.



The colony was still in winter mode, keeping close together on the frame and moving about only slowly, with not much brood in the cells and no drones (males) to be seen. As the inspection proceeded the queen was eventually found, unmarked! As they had all been marked last year, there are two possible answers, the colony had swarmed whilst I was ill during August, or the workers were not satisfied with the queen and had superceded her in late August/September. Following supercedure it is sometimes possible to have two queens in the hive, without a fight to the death. An unmarked queen did give me the opportunity to show my student how to mark one.

Now the weather has finally warmed up, I will make a start on changing the colonies into clean hives. Normally done mid March, this helps to prevent a build up of disease. The dirty hives are then scraped and scorched before their next use.

Deli 1386

Wine Sampling - Celebrate Spring!

Next Date for your diary

- Friday 4th May, from 6.30 - 8pm

Thanks to everyone who came to the 'old vs new' wine sampling. We had a lovely group of people & it was great to see some introduced to Portuguese wine for the first time.

For our May sampling we're going to celebrate the coming of Spring with a selection of lighter reds & refreshing whites that deliver great, distinct flavours. From single grapes to the traditional blends we'll explore the country to show how Portuguese wine can complement the coming of Spring, rain or shine! As always we'll have a selection of cheeses & other nibbles available to enjoy with the wine.

Join us on Friday 4th May when you can try 3 different wines, with accompanying nibbles. Tickets are \pounds 7.50 (payable up-front) & you can arrive from 6.30pm finishing about 8pm.

If you'd like to join us feel free to contact us to reserve your places. As always we'll be holding the sampling in the shop so

its advisable to book to avoid disappointment :) info@deli1386.co.uk



1386 Serving Suggestions - Portuguese Cheese Pairings

We've held quite a few wine sampling evenings now when we give you a chance to try a selection of cheeses, meats & other delicacies. This has always gone down well so with that in mind we thought we'd offer a few suggestions on which accompaniments to serve with which cheeses & choosing wines complement both.

Serpa + Quinta do Pedragal Quince Marmelada - strong sheeps cheese from the Alentejo paired with organic quince from the beautiful Serra da Estrela, a perfect combination. Drink with: Beyra, tempranillo based wine from northern Portugal.

Flor Do Vale + Quinta Jugais Strawberry & Mint Jam - smooth & creamy cows cheese combined with this sweet strawberry jam from northern Portugal, a real treat. Drink with: Quinta Linhares, fresh & robust vinho verde from Minho. Famoso + Quinta Jugais pumpkin & hazelnut jam - this medium strength cows cheese from the Azores pairs perfectly with a traditional pumpkin jam with a nutty twist. Drink with: Monte das Servas a well-balanced, flavourful Alentejo red.

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 last newsletter, but there's more to read if you sign up - at <u>www.deli1386.co.uk/sign-up</u> The Big Lunch is a simple recipe to have fun with your neighbours and encourage friendlier, safer neighbourhoods, which will...

le making new friends and strengthening ties in your community which could see you...

so we all end up richer in every sense, which can also help you to...

● ...discover common ground across age, class, faith, race and the garden fence, and remind ourselves that charity begins at home, or just a couple of doors away, and remember...

…to make the third of us who live alone feel connected to their communities, and, before you know it, you've started to...

…change a neighbourhood for good, forever!

Members of Gilroy Community Allotment Society will be at the Community Café this month, fundraising for a local 'Big Lunch'

we're at...

St Andrew's Church Hall

Graham Road

West Kirby Wirral CH48 5DE

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

www.thebiglunch.com

on the... 4th Saturday every month, 9am - 1pm Sat 26th May 2018 Sat 23rd June 2018...

the big lunch

eden project

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

get there...

...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.

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