

West Kirby Farmers' Market

Next market - Saturday 27th August 2016

Crosslea Farm - "I'll have a limited supply of doubleyolkers so to come early to avoid disappointment!"

Hemingway's Pasta - Hemingways will be back this month with red and green pestos and pasta sauces.

Pen y Lan Pork - "I'll have the usual array of sausages / sausage rolls plus some black pudding available for those who get there early enough."

Chilli Gourmet - "I have a seasonal special Red Onion, Redcurrant & Green Chilli Pickle. My new hot Indian-style Perky Plum Chilli Chutney made with Early Rivers plums from Ollie's Orchard! And a new Sunkist Scotch Bonnet Hot Sauce - freshly made, as it has sold out at every market so far!"

Yasmin Limbert - "I really missed the market last month so looking forward to catching up with everyone. This months special will be Pesto Scones using Hemingways delicious green pesto.

I'll also have Chicken & Tarragon, Sweet Potato & Chorizo and Traditional Homity Pies. Also, Raspberry & Coconut, Cherry and Lemon Bakewells."

Little Eye Bakery - have a few of their new sourdough malt loaf for sale, and an olive and dill loaf for the last of the holiday markets. Their new autumn class dates are now on the website.

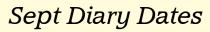
Veggie Fayre - "I am doing a pick and mix of bite size quiches, plus courgette & aubergine tart."

Funky Flapjacks - "I am baking the same cakes as last month as they were all popular, however again some

people were disappointed so please let me know if you'd like to reserve anything. I will have some vegan butternut squash cake to try."

Find Inspiration in Food - "After many requests we've managed to source some gift boxes for our selection of mini jars."





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See more details on the Farmers' Market website

Saturday 3rd Sept 9am to 1pm NESTON FARMERS' MARKET

Saturday 3rd Sept 1-7pm INDIAN COOKERY WITH SOMA*

Sunday 4th Sept 10am to 2pm WALLASEY FOOD FAIR

Saturday 10th Sept 9am to 1pm WIRRAL FARMERS' MARKET

Sunday 11th Sept 9.30-3pm CREATIVE CHOCOLATE WORKSHOP*

Thursday 15th Sept 1-3.30pm **RHS GROW YOUR OWN COURSE** 6 week course at Ness Gardens

Saturday 17th Sept 9.30-2.30pm NEPALESE COOKERY WORKSHOP*

Saturday 17th Sept 10am - 3pm HESWALL FARMERS' MARKET Church of the Good Shepherd Hall

Sunday 18th Sept 10am-4pm CHEESE MAKING DAY*

Saturday 24th Sept 9am to 1pm WEST KIRBY FARMERS' MARKET Fourth Saturday of every month

Sat / Sun 24th / 25th Sept 9.30-3pm GLUTEN-FREE BREAD*

*All at Claremont Farm Kitchen





Chocolate business on the Wirral named in Small Business Saturday UK's 'Small Biz100' for 2016

age group."

Chocolate Cellar Creative Workshop

11th September , 11am to 2pm at Claremont Farm, Wirral

Family Workshop £20/head Pre-booking is essential – (0151)
200 2202, e-mail chocshop@thechocolatecellar.co.uk or buy gift vouchers at www.thechocolatecellar.co.uk/shop

These workshops are geared to children under 16 to have fun with their parents or grandparents, making chocolate together. This lasts approx 1 ½ hours and allows the participants to learn a bit about chocolate making and then have a go at making a few items like lollies / bars. These are then put together to make a family selection box. Suitable for ages from 4 to 104!

A small business on the Wirral, which has created an amazing array of both sweet and savoury snacks for chocoholics, has been named among the 100 small businesses in the UK to be celebrated by Small Business Saturday, the campaign that culminates in the UK's dedicated day for small businesses on December 3rd.

Chocolate-dipped pretzels, strawberries, chilli chocolate and macarons are just some of the treats sold by The Chocolate Cellar through its online shop and at West Kirby Farmers' Market and other local farmers' markets and outlets. The company also runs chocolate-making sessions for all ages, visits schools and local community groups to talk about issues relating to chocolate and the cocoa trade as well as running workshops and tastings for birthdays and hen parties. The company will now be among the select number of businesses to be featured by the campaign one per day for the 100 days leading up to Small Business Saturday itself.

"I learnt how to make chocolate through an online course" explains founder Bala Croman.

"When testing my attempts on friends and family they encouraged me to sell them. So I started selling through local farmers market, then opened a shop and then expanded into the city centre. Sadly the rent and rates were extortionate and hard lessons were learnt about keeping my head above water. I closed the shop and started again from home and focused on areas other than just retail. This has helped to build our reputation as a first class small business providing amazing experiences for any

E Chocolate Cellar ***

Pre-harvest celebrations at Ollie's Orchard - 2015 an excellent vintage!!

Forget Kent being 'The Garden of England' - Let's raise a toast to the rich fertile soils of Cheshire which are the backbone to Ollie's Orchard success at the coveted Great Taste Awards 2016.

Last year was a great year for apple growing whereby we harvested a bumper crop but not at the expense of quality.

This year we entered the coveted and well established 'Great Taste Awards' with two of our prized Russet varieties.

"Last week we were ecstatic and overjoyed to receive the news that both of our entries had been awarded joint 'best in class' with two star accolades meaning that the juice was classified as outstanding!!"

This is a great achievement and something we are very proud of considering the pedigree of the competition with some of the most respected Orchards in the Country left wanting.

This year is looking even more promising with a good 'set' of fruit. We have been busy fruit thinning to compensate for crowding and to obtain optimum quality and yield. Currently all the indicators show that we could go one better.

Let's keep our fingers crossed for an Indian summer and we might be tempted to give all of our other 23 varieties a chance to shine and give the others a run for their money!!







Ashmead's Kernel

August Beekeeping from Nigel, of Wirral Countryside Bees

The main job a fortnight ago was preparation of the hives that were going to the Heather Moors, this was carried out four days before moving them. In addition to the procedure described in last months newsletter, the honey supers already on the hive are removed and replaced with two empty supers. On top of the supers goes a piece of woven wire mesh, this allows good ventilation whilst the hives are travelling to the moors. Three days later at dusk I went to complete the final tasks, which involved blocking up the entrance with a piece of sponge wrapped around the hive with parcel tape, (we don't want the sponge coming out whilst driving) then strapping the hives together with ratchet straps. The next morning nice and early my son and I loaded up the hives and moved them to the moors, once there we positioned them in a slight hollow facing south.

This last weekend I was again moving hives, this time they were going onto Cheshire to work some Himalayan Balsam - a plant which flowers from late May until early October and produces a clear and light honey which is very slow to set. Deli 1386 Wine Sampling - First Friday of Every Month -Friday 2nd September Alentejo vs Douro wines

The wines of Portugal have unique characteristics related to each region. Generally Alentejo wines are more fruity & deliver a higher alcohol content due to the higher temperatures. Whilst the wetter Douro region produces wines that can have more oakiness & dryness on the palate. To highlight the differences we're showcasing a few of the Alentejo & Douro wines in our next wine sampling. Plus given its coming to the end of summer (that was quick!) we'll have probably the quintessential summer drink, vinho verde.

We hold the sampling in our shop - arrive from 5pm with the evening ending at 8pm. Tickets are £5 & there will be exclusive offers on the night. Feel free to call in to reserve your places or email info@deli1386.co.uk & tell us how many are coming.



NEW! Anglo-Portuguese Cheese Alliance

We continue to add to our delicious range of Portuguese cheeses. Our newest addition is a hard goats cheese from the mountainous Tras-os-Montes region. We're also proud of our range of local British cheeses among them the ever popular Bourne's smoked Cheshire, the nutty Federia & the unrivalled Burt's Blue, providing the perfect Anglo-Portuguese cheese board!

Deli 1386 Monthly Newsletter

Here are some highlights from the Deli 1386 August newsletter. Sign up to find out about other promotions, news and events. - at www.deli1386.co.uk/sign-up

HOYLAKE ALLOTMENT ASSOCIATION AND MELROSE HALL PRESENT

SHOW YOUR OWN

SATURDAY, 27th AUGUST 10am – 4pm



SECTIONS Fruit - Cut Flowers - Pot Plants Vegetables - Art Wine - Children's <u>Schedules available from:</u> Melrose Hall The Help Shop Or Telephone 0151 632 2152 Refreshments available



'A celebration of earth and people-friendly Wirral'

Fri. 9th: 7-10pm St. Bridget's church Sat. 10th: 12-5pm St. Bridget's Fields Julo: 625 4109 & Facebook

Moos of the World - news from Grange Farm

For a guided tour of The Grange Farm, the home of Rowlands Red Polls, visit the farm on one of the Heritage Open Days in September (8th, 9th, 11th).

Find out about traditional land management, conservation grazing, and the history and geology of the River Gowy and its valley. Meet some of the rare breed Red Poll cattle - a traditional breed which has been around for 210 years.

"Also coinciding with Heritage Open Days will be the formal unveiling and opening of our new farm shop in the old dairy in our restored 18th century



farm building. Our LEAF Marque Red Poll beef and other delicious locally produced food will be on offer, as well as plants and other local produce. Full details of opening hours and products will appear next month, and if there is anything you would like us to stock, please let me know."

To book a farm tour contact Huw Rowlands on 07950 963526 or email huw.rowlands145@btinternet.com

Other tours in the village are of Mickle Trafford Mill (dating from 1768), taking in the history and future plans for the mill with the newly established Building Preservation Trust, and the nearby Shrewsbury Arms which will offer guided tours of heritage maps of the area (as well as beer!). For more details of timing and how to book, visit - www.heritageopendays.org.uk/visiting/event/mickle-trafford-watermill-farm-tour



Fun, Friendship and Fundraising!

Wirral



West Kirby Rotary Club will be running the community café at West Kirby Farmers' Market on Saturday 27th August, raising funds for Age UK Wirral.

We're a friendly bunch, and really looking forward to helping out at this regular community event. In true "Bake Off" style we've donned our aprons and produced some mouth-watering home-made cakes for you to enjoy with a cup of tea or coffee as well as offering sizzling bacon baps, freshly cooked to order. So do please join us for breakfast, lunch or elevenses whilst you are there! We also have a fantastic selection of raffle prizes to be won and you can be assured that every penny raised will be going to Age UK Wirral.

Age UK Wirral offer a wide range of services to support older people living on the Wirral. They came along to speak to our club recently about their work and we were happy to offer our support to this extremely worthy local cause. You can find out more about them at www.ageuk.org.uk/wirral.



A few of our lovely ladies at a recent fundraising event, although we have men too - all welcome!!

We'll be easily recognisable on Saturday by our blue sashes, and on hand to help out where needed. You can also find out more about our club, meet our members and learn about our forthcoming events and activities. The next two include a **gin tasting party at The Wro on 5th September** and a **quiz night at St Bridget's on 23rd September** – both raising funds for Wirral Hospice St John's and open to all.

"We are a young, vibrant club who meet every Monday evening at 7.30 pm – 9.00 pm at The West Kirby Tap. Making new friends, having fun, whilst helping good causes is what we do! You are always very welcome to join us at any time, just let us know in advance if you are coming along and there is certainly no obligation to come every week. We have a full calendar of social events, guest speakers and fundraising activities so you are sure to find something to enjoy as well as meeting new people."

If you are involved in, or perhaps aware of a local charity or community project in need of support, then do please get it in touch and we'll see if we may be able to help.

We look forward to seeing you there on Saturday and hopefully at some of our events!

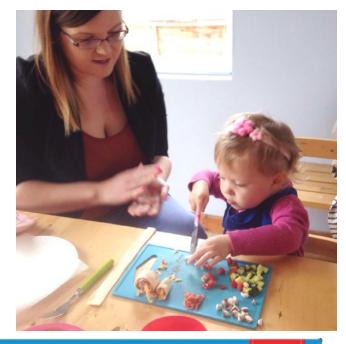
You can contact us via any of the following: Telephone: 07788 651776 email: westkirbyrotaryclub@outlook.com Facebook: West Kirby Rotary Club Twitter: @WestKirbyRotary



Kidzkitchen is now taking bookings for their Tots Cooking Classes at Claremont Farm, which start again on Thursday the 15th of September and run for 6 weeks.

The class is suitable for children aged 18 months+. There'll be lots of tasting, lots of skills and lots of fun.

To book your place contact erin@kidzkitchen.org.uk



26/29 AUGUST H Y LAKE BEER FESTIVAL

Ticket Sales: www.hoylakebeerfestival.co.uk



Hoylake Parade Community Centre Hoyle Road, Hoylake, CH47 3AG

TAXIS 201-1111 www.argyletaxis.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 24th Sept 2016 Sat 22nd Oct...

...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.

admin@westkirbyfarmersmarket.co.uk • www.westkirbyfarmersmarket.co.uk 0151 625 0608 • @wkfarmersmarket • facebook.com/groups/westkirbyfarmersmarket