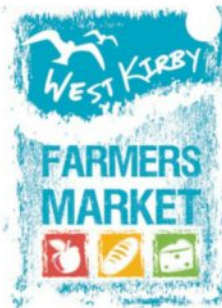




West Kirby Farmers' Market



News

Next market - Saturday 26th August 9am to 1pm



Yasmin Limbert - "This month's special Bakewell is Summer Berries, and the veggie samosas and scotch eggs will make a return in time for your bank holiday picnics."

"Bryn Cocyn Organics - "Fresh Welsh Black beef & frozen (bargain) lamb. We'll have the first apples - either Tydeman's Early Worcester, or Discovery (or perhaps both). Apple juice'll be vintage 2016. Then new spuds (Maris Peer), onions, carrots, beetroot, tomatoes, peppers, cucumbers, courgettes, squash (possibly), fennel, kohlrabi, chard, spinach, cabbage, lettuce, calabrese..."

Pen y Lan Pork - "Fully range of sausages and sausage rolls, plus the very popular gourmet meatballs."

Find Inspiration in Food - "Three AZFM products this month with Ollie's Orchard fruit - Cheshire Blackcurrant Jelly, Cheshire Redcurrant Jelly & Cheshire Plum Jelly."

Ollie's Orchard - "The first tree pickings of this year: Discovery apples (v. sweet, with a hint of raspberry); James Grieve apples (sharper & a good cooker); beautiful Victoria Plums - in tip-top condition and the best crop we have produced to date!"



Chocolate Cellar - "We will have Blackberry macarons using Find Inspiration in Food jam and our dark chocolate filling. We are also developing a floral range using flowers from Mrs B's Edible Flowers in St Helens -

we hope to have the resulting chocolates at the next market. We are looking forward to being at the BBC Gardeners Question Time Garden Party at Ness Gardens on September 16th, demonstrating how to make chocolate truffles with edible flowers."

Veggie Fayre - "I'll have a courgette quiche this month."

Funky Flapjacks - "I'll have the same cake selection as last month, including the very popular lemon shortbread."

Crosslea Farm - "We will have a limited supply of double-yolkers. These go quickly, so come early!"



Sept Diary Dates

Saturday 2nd Sept 12-4pm
Liv. Organic Brewery Tour

Sunday 3rd Sept 10am to 2pm
Wallasey Food & Makers Fair

Sun 3rd Sept 10am to 4pm
***Cheese Making course**

Sat 9th Sept 9am to 1pm
Wirral Farmers' Market

Sat 9 Sept, 11am to 5pm
Wirral Earth Fest

Sat 9th Sept 9.30am to 3pm
***Gluten-free Basics course**

Sun 10th Sept 9.30am to 3pm
***Gluten-free Bread course**

Sat 16th Sept 10am to 2pm
Heswall Farmers' Market

Tuesday 19th Sept 6 - 9pm
***Veggie/Vegan Cooking**

Sat 23rd Sept 9am - 1pm
West Kirby Farmers' Market

Thurs 28th Sept 6 - 9pm
***Mediterranean Cooking**

Sat 30th Sept 10am - 2pm
***Chilli Gourmet workshop**

*Classes at Claremont Farm
Cookery School

Ollie's Orchard

Jonagold gets gold at The Great Taste Awards!

It's been a great month for the team at Ollie's Orchard this month following the prestigious Great Taste Awards 2017.

"We were thrilled to receive the six gold stars for our award winning juice which was two more than last year and provided us with **the most gold stars of all the apple producers who entered** the national competition!!

"Our Jonagold variety took the top accolade this year securing two gold stars, closely followed by our old faithful Ashmead's Kernel which also collected two gold stars. All of our russet varieties enjoyed success with Saint Edmund's Pippin



and Egremont Russet achieving one gold star, which we are delighted with.

"We also have a bounty of fruit for this month's market with the first pickings of this year's harvest.

"We will be bringing our Discovery apples which are a lovely sweet variety having a slight hint of raspberry. We will also have James Grieve apples which are sharper and a good cooking variety picked this early in the season. Finally we will be bringing our beautiful Victoria Plums which are in tip-top condition and the best crop we have produced to date!



Tiresford Guernsey Gold Yoghurt Sweeps the Board!

We know that the local produce that you can buy across Wirral's Farmers' Markets is top for taste and quality, but it's always nice to see it confirmed at prestigious national (and International) food events.

At the 2017 International Cheese Show at Nantwich, Tiresford Guernsey Gold yogurts cleaned up in the retailer class (commercially available yogurt). They were awarded **Gold in every category!** - Natural, Berry Fruit and Stone Fruit!

They also received 2 stars in the National Great Taste Award, where their Natural Yogurt was the **highest placed in its class** (Natural, whole cows' milk yogurt).



Deli 1386

Next Date for your diary - Friday 1st September - Sampling Portuguese Wines



As many of you know for a relatively small country Portugal has a huge variety of wine styles, flavours & grapes. For the next wine sampling we will have a selection where we will aim to showcase this. On the evening you will be able to taste wines that reach across Portugal from the mountainous Minho in the north with a very refreshing arinto wine to the complex flavours of the Douro delivered by this regions range of indigineous grapes & the hot arid climate of the Alentejo countryside. With this selection we're sure you'll be able to discern the clear differences between each region & appreciate the variety Portuguese wine has to offer. As usual there will be a selection of delicious nibbles to accompany the wines.

Join us on Friday 1st September for the chance to try a selection of three wines. We'll start at 6pm until 8pm, tickets are just £7.50 each (payable up-front). If you'd like to join us feel free to contact us to tell us how many are coming and reserve your places. As always we'll be holding the sampling in the shop so its advisable to book to avoid disappointment :)

Email for tickets - info@delil386.co.uk

Britman Craft Beers

Situated just 12 miles from West Kirby Farmers' Market.

Britman Brewery was founded in 2013 by Les Ward and Julie Mitchell-Ward (recently wed in June 2017 - Congratulations!!) and is in the beautiful old listed stable block at Burton Manor in South Wirral.

It's a quirky, independent microbrewery, wholly dedicated to brewing premium craft beers using only malted barley, hops, yeast and water. After brewing the beers are conditioned naturally - this means that all ingredients and processes are chemical free.



"At Britman, we are passionate about beer."

Britman has a growing reputation for producing premium craft beer, as they source only the finest UK ingredients and follow the Reinheitsgebot German purity law. This traditional process allows only the use of water, malted barley, hops and yeast in beer production.

As Britman beer is conditioned naturally in the brewery you can be assured that their beers are chemical free and contain no added sugar nor fish or animal by-products, making Britman beer suitable for vegans and vegetarians. Spent grain is collected and fed to very happy rare breed pigs bred on the Wirral.

Outlets

Burleydam Garden Centre Food Hall CH66 1QW
Church Farm - Thurstaston CH61 0HW
Claremont Farm - Clatterbridge CH63 4JB
Gordale Garden Centre Food Hall CH64 8TF
Ness Botanic Gardens Gift shop CH64 4AY
Whitmore & White Food Halls Heswall/West Kirby/Frodsham

Britman was recently featured as 'Local Food Heroes' in the North West edition of *Samphire Magazine*. Read the full page article on page 32 via the link below..

<https://www.samphiremagazine.com/digimag>

Britman also specialise in bespoke wedding and corporate events.

Britman artisan range as follows available to buy in 500ml bottles buy 4 for £10. Britman beer is also available in casks - prices on application.

Golden Ale - 4.6% A true golden ale, hoppy and slightly bitter with a mild, sweet aftertaste.

London Porter - 4.5% Dark roasted malts create this hoppy slightly bitter beer with a treacle, ash, coffee aftertaste.

Best Bitter - 4.2% Smooth, light and pleasantly bitter.

India Pale Ale - 5.2% Clean, crisp IPA, with plenty of hops.

Kolsch style - 4.8% A lightly carbonated German pale ale.

Seasonal beers - Autumn Gold - 5.5% available from Sept to Dec. Just right for those long dark evenings!

News from your local Chilli Farmer

Chilli Gourmet now has a new website - chilligourmets.uk and is starting chilli workshops for those who want to know more about different chillies and how to use them.



Handling the Heat

An Introduction to the Savours of Chilli Peppers

"My workshops are designed to introduce you to the huge diversity of chillies that exist and to master their heat to good effect. Using the right techniques, and proportions you can achieve the perfect balance within a dish, and create something exciting and flavoursome that everyone can enjoy."

"Come along and learn how to rustle up some fresh, quick and easy dishes and leave the bland behind!"

The workshops will include:

- All ingredients and equipment
- A brunch of Shakshuka and homemade bread; tea, coffee or fruit juice,
- An introduction to the aromas & flavours of different chilli varieties
- Cooking demonstrations and sampling of dishes, at least one salad included.
- You will learn to create a fresh chilli spice paste, balanced to your taste - Mild, Medium or Hot.
- A take home Chilli Gourmet Hessian bag with your spice paste; a selection of Chilli Gourmets fresh chillies; a recipe leaflet to enable you to create lots of fresh vibrant dishes.
- Also a Squidgealicious surprise with a hint of chilli, specially created by the amazing, local [Squidges Bakery](#).



And talking of workshops...

Chocolate Cellar Creative Chocolate Making workshop is a workshop where participants learn to make their own chocolate truffles. "We will be running one of these at Claremont Farm on 8th October - enabling people to maybe start thinking about making their own chocolate gifts in time for Christmas."



Late Summer Bees from Nigel, of Wirral Countryside Bees

There have been days this month, when I thought it was Autumn. In quite a number of my hives the queens have taken a two to three week break from egg laying, this is quite normal at this time of year.

A percentage of my hives are hired out to farmers for pollination of certain crops during the summer. As these colonies complete their tasks during August they are moved to winter quarters, a sunny apiary, sheltered from cold northern and easterly winds.

During July, a new permanent site was developed at Gordale Nurseries. I must thank their maintenance guy, who did a great deal of strimming, in record time, of shoulder high wild plants - not an easy job.

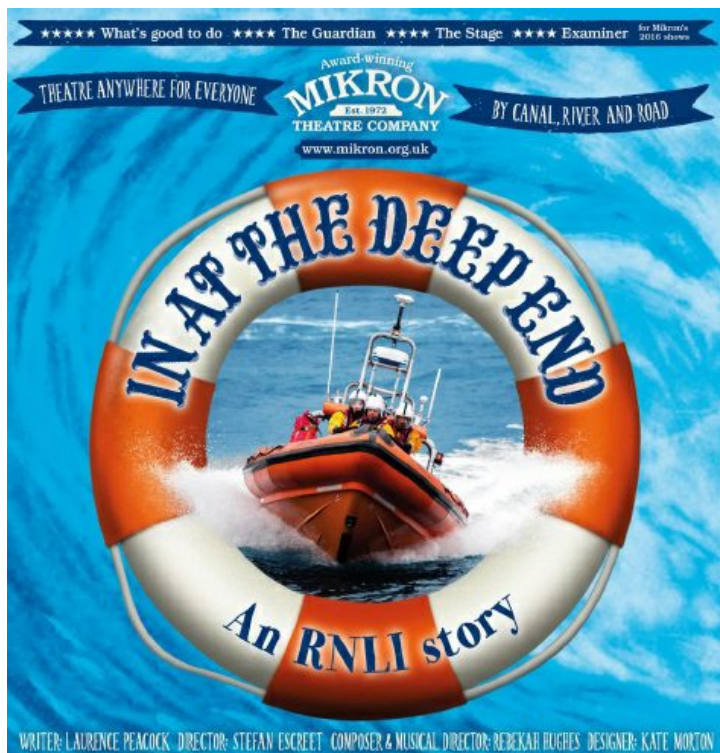
My final moving task this month, was to take hives to Llandegla moors for heather honey. This year the moving was made a great deal easier for me, when my friend Marshall offered to help and use his four wheel drive pick-up. This made loading and offloading so much quicker, and easier on my back.



HELP NEEDED - Wirral Farmers Market would like to organise an apple pressing event at their October market.

They need three volunteers to help. Wirral Pomona have offered to loan their apple press and deliver the appropriate training (which will take place 2nd and 3rd of September).

Free tea, coffee and bacon butties will be provided. To find out more, email ttwk.food@gmail.com



Sunday 17th September - 1pm

GILROY COMMUNITY ALLOTMENT SITE

Gilroy Road, West Kirby, Wirral, CH48 6DG

No tickets required, a cash collection will be taken after the show

Bring a garden chair to sit on!

Bongo is back and turning up the heat!

So come and grab your Firework Jerk made with kilos of fresh Habaneros.

Try it as a marinade for jerk chicken, smother your steaks, or try it in your Mexican cooking. We love it and you will too! Bongo's Rock & Roll Chillies - all homemade in Cheshire.

No extracts, no sulphites, no emulsifiers... just AMAZING FLAVOUR!

TURN UP THE HEAT

WITH
OUR

FIREWORK JERK



Summer seasonal recipe



This month, Susan of Veggie Fayre has given us one of her favourite simple summer salads. It's really quick to make at the last minute, with lots of flavour.



Also handy for those who gyo and have a glut of courgettes!

Warm lemony courgette salad

Ingredients:

2 courgettes

1tbsp olive oil

Zest 1 lemon, plus a squeeze

1 clove crushed garlic

A few basil leaves

Use a vegetable peeler to thinly slice courgettes lengthways into strips.

Heat oil in a large frying pan, add lemon zest and garlic and fry for 1 min. Add the courgettes, and stir while cooking for 1-2 minutes until slightly softened. Add a squeeze of lemon and stir in shredded basil and tip into a bowl for serving.

Hoylelake Beer Festival

The Hoylelake Beer Festival will be taking place at the Parade in conjunction with Peerless Breweries over the August Bank Holiday 25th-28st August 2017.

On Friday, Saturday and Sunday is the Beer Festival (over 18's only) and on Bank Holiday Monday is a family fun day for all ages with stalls, fairground, face painter and live music.

There will be over 65 real ales, ciders, wines, as well as a Tappers Gin bar, plus live music & hot food.

All monies raised from the Beer Festival will go towards Hoylelake Parade Community Centre, a registered charity.



For more details, and to buy tickets, visit the Beer Festival website - <http://www.hoylelakebeerfestival.co.uk>

A poster for the Hoylelake Beer Festival. It features four glasses of different beers at the top. The text reads: "HOYLELAKE BEER FESTIVAL", "25/28 AUGUST", "65+ REAL ALES", "CIDERS, WINES & GIN BAR", "LIVE MUSIC & GREAT FOOD". It also lists the dates and times for each day: Friday 25 August (4pm - 11pm), Saturday 26 August (4pm - 11pm), Sunday 27 August (12pm - 8pm), and Monday 28 August (12pm - 8pm). The location is Hoylelake Parade Community Centre, Hoyle Road, Hoylelake, CH47 3AG. Ticket sales are at www.hoylelakebeerfestival.co.uk or call 632 2889. Logos for Argyle Taxis, Peerless, and National Association of Beer Festival Organisers are at the bottom.

Visit Grange Farm in Mickle Trafford for a free guided farm tour

The tours are part of Heritage Open Days, between Thursday 7th September to Sunday 10th September, and start from the farm yard where parking is available.

Tours last about 2 hours. Booking is required, and suitable footwear and clothes according to the weather are essential for a walk over often uneven and wet ground.

They are at 15:00 on Thursday, 14:00 on Friday, and 10:00 on Saturday and Sunday. People can see cows, calves, plenty of wildlife and most of our farming practices.

The farm has also been re-certified as Red Tractor Assured and LEAF Marque Assured following their annual inspection and audit.



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

Wirral Earth Fest

Saturday, 9th September, 11am to 5pm
at St Bridget's Church Centre and Fields.

Organised by Transition West Kirby and St Bridget's Church, as a celebration of family and community. With two music stages, dancing, storytelling, Vikings, local food and real ale.

There will be special interest stalls, arts & crafts, and different kinds of therapies and taster sessions and the children of St Bridget's school will delight us once again with their maypole dancing.

We are delighted to welcome Zero Carbon Liverpool to the 'Transition Zone' this year. They will be challenging us all to think how we could reduce our carbon footprint. Nick Drew of Planet Heswall will be there too. Nick is working with Transition groups in the North West region to strengthen bonds across our area.

We've put in an order for a warm and sunny day! There is no charge but a donation would be gratefully received to help keep the show on the road!



Stay at market for tea, bacon butties and cake . . .

...to help raise funds for St Andrew's church hall. It all helps to keep the hall, car park and grounds looking great for the market and other community groups to use.

...and a musical interlude!

The organ at St Andrew's is magnificent.

Built ninety years ago by acclaimed organ builders Rushworth and Dreaper of Liverpool, it has almost 2,000 pipes.

Drop in to the church and have a look (and a listen!)



Thank you

"Thank you to all who supported the Wirral Foodbank café at the July market. We collected £212; please be assured that this will be used to support the needs of those who use the Foodbank. From all at Wirral Foodbank, thank you for your generosity."

*Richard Roberts,
Manager,
Wirral Foodbank.*

Wirral
foodbank



**THE
ORGAN APPEAL**

**THE SUMMER
ORGAN RECITAL SERIES**

The Fourth Saturday of each month
April ~ September

Coinciding with the West Kirby Farmers Market
From 10:30 am

Admission free

Donations to the Organ Appeal
gratefully received

**S. ANDREW,
WEST KIRBY**

The Parish Church of Saint Andrew, West Kirby, Meols Drive/Graham Road CH48 5DE
revpeterwalsh@btconnect.com
THE ORGAN RESTORATION
Rushworth & Dreaper 1928, a three manual instrument with tubular pneumatic action

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 26th August 2017
Sat 23rd Sept 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 • www.westkirbyfarmersmarket.co.uk
0151 625 0608 • @wkfarmersmarket • facebook.com/groups/westkirbyfarmersmarket