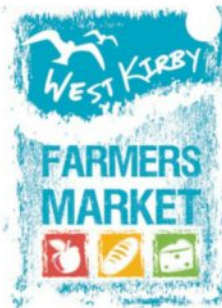




West Kirby Farmers' Market



News

Next market - Saturday 25th August 2018 9am-1pm



Windsor's Fruit Liqueurs -

"We were delighted to win 2 stars for our Gooseberry Gin and 1 star for our Raspberry Gin in the Great Taste Awards 2018."



Perfect Samosa - "We've started doing a regular newsletter. Sign up to read about what we're doing, our events and get exclusive discounts and offer! - [click here](#)"

Funky Flapjacks -

"Rhubarb shortbread (with my own homegrown rhubarb!) is back, and Bakewell cake. Last month everything sold very quickly - so please contact me to reserve anything - Wendy (07910 652 543)."

Veggie Fayre - "I'll be making Babaganoush this month (a smoky, spicy aubergine dip)."

Larkton Hall Farm - Cheshire made Alpine style cheese with oregano - great for pizza!

Truly Scrumptious - Magnificent Moroccan paté - with butter beans and harissa.

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



Chocolate Cellar - "Really excited! We have figs on our tree every year but this is the first time we've had more than 1 ripen. Hope to conjure something chocolatey up in time for the market!"

Sept Diary Dates

Sun 2nd Sept 10am to 2pm
Wallasey Food Fair
The Mosslands School
1st Sunday of month

Sat 8th Sept 9am to 1pm
Wirral Farmers' Market
New Ferry Village Hall
2nd Saturday of month

Sat 15th Sept 10am to 3pm
Heswall Farmers' Market
Church of Good Shepherd
Parish Hall
3rd Saturday of month

Sat 22nd Sept 9am - 1pm
West Kirby Farmers' Market
St Andrew's Church Hall
4th Saturday of every month

Pre order freezer packs of Red Poll Beef

The Grange Farm is doing packs of frozen beef for £50, £100 and £150, which comprise a variety of cuts including steak, and which work out at about £8 / kg (approx. 6, 12 & 18 kg packs for these prices).

If anyone wants any they can bring them to the next market, but they will need to be ordered so that they can be packed in a cold box. You can order by email or phone. Tel: 07950 963526
Email: huw.rowlands145@btinternet.com
The Grange, Warrington Road, Mickle Trafford, Chester CH2 4EB.
www.rowlandsredpolls.weebly.com



A newcomer to the local food scene is Tim Baldock from Meols who can now supply Anglesey lobsters at very reasonable prices, either live, cooked, or cooked and frozen.

Please email him on timbaldock7349@gmail.com for further details.

Want to join the circulation list for this monthly market newsletter? Email ttwk.food@gmail.com

A Busy August from Nigel, of Wirral Countryside Bees

The weather continues to create problems for beekeepers and the bees. This ranges from putting on a bee suit (similar to stepping into a sauna!), to the shortening of the flowering period of the bees forage. Whilst driving to and from the queen mating apiary recently, I noticed a large amount of heather plants were scorched and quite brown. I don't think this year's crop will be very good.

During the last couple of weeks Marshall and I have visited one of last year's beginners. John lives a few miles south of St Asaph, and bought a nucleus colony from me last June. This colony was particularly well behaved and industrious, two of the main attributes we consider when deciding if a colony is suitable for rearing queens from. A couple of days before we were due to meet at John's I collected Marshall's swarm box and populated it, with a frame of water, two of stores, two of pollen and five frames of bees shaken into the box. This is called a starter colony. At the same time the colony the bees came from was made into a finishing colony. Two days later we meet at John's to graft some larvae into queen cell cups I had placed in the swarm box roof. On returning home the swarm box was placed in a cool shady area for twenty four hours. The cells which had started were now moved to a cell bar frame and placed into the finishing colony.

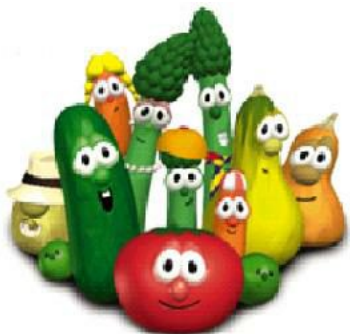
Ten days later the finished cells were moved into mini mating nucs, after a further couple of days these were taken to our mating site near Bala.



Meanwhile down on the plot...

You might have noticed that we're passionate about local food? Well, we do like to get involved and support local allotment sites too, particularly when they're reaching out into the community. Here are a couple of things currently being plotted by Hoylake and Gilroy Community Allotment Associations...

Melrose Hall &
Hoylake Allotment Association
SHOW YOUR OWN
SATURDAY 25th AUG 10-4pm



Sections:

Fruit - pot plants - vegetables - art
wine - cut flowers - preserves - cakes

Entries to Melrose Hall
Melrose Ave, Hoylake CH47 3BU
on Friday 26th August between 4 & 8pm.

★★★★ The Guardian ★★★★★ The Stage ★★★★★ Yorkshire Post ★★★★★ The Reviews Hub ★★★★★ for Mikron's previous shows

Award-winning
MIKRON
THEATRE COMPANY
www.mikron.org.uk

Theatre anywhere for everyone by canal, river and road

70 years of the NHS!

GET WELL SOON

Written: Ged Cooper Director: Marianne McManara Composer & Musical Director: Rebekah Hughes Designer: Kate Morton

Sunday 30th September - 1.00PM
GILROY COMMUNITY ALLOTMENT SITE
Gilroy Road, West Kirby, Wirral, CH48 6DG
Tel: 07775 734 410

No tickets required, a cash collection will be taken after the show
Pearl Supporter: A Friend of Mikron

Supported using public funding by
ARTS COUNCIL ENGLAND

Canal & River Trust
Reaching people, nature & history connected

Work Coaching & Development

Mikron Theatre Company Ltd. Reg Charity: 205169

A little local food gem - Greens of Oxton



Paul & Kate Wyness opened Greens of Oxton in August 2016 with a desire to sell local artisan products.

Their ethos is to promote and support small producers, many of whom were first contacted through fact finding visits to West Kirby Farmers Market and others around the Wirral. It is now two years on and the ethos remains the same with regular customers who also frequent the local markets and recommend new producers.

"The local producers are a supportive and friendly bunch with many who have supplied the shop since its inception."

All makers are invited to the shop on a Saturday morning for a *Meet the Maker* session where customers can chat and taste the products. This makes for a great atmosphere and buzz around the shop.

Paul and Kate agree their business thrives due to their wonderful suppliers from around Wirral and Cheshire.

Greens of Oxton - 2 Rose Mount, Oxton CH43 5SN

<https://www.facebook.com/greensofoxton>

Four Great Taste Awards for Chilli Gourmets

- Purple Carrot Chilli Relish - 2 star
- Crunchy Carrot Indian Style Relish - 2 star
- Jumping Jack Jerk Marinade - 1 star
- Sun Kissed Scotch Bonnet Hot Sauce - 1 star

Heswall based owner Jane Fern grows all her own chillies as well as making her own chilli sauces and relishes. She's delighted that the judges like what she makes - "I was more happy with the feedback on my Crunchy Carrot Relish than the stars I think!" The judges comments included:

"Crunchy Carrots, popping seeds, a touch of sweetness, a decent oily feel to the palate, little bursts of citrus, and all well made and in balance. Delicious."

"Excellent crunch to the carrots with a very well balance of spices which have been handled to bring great complexity, fruitiness and length to this great product"

Available from Deli1386,
Whitmore & White, Greens of
Oxton and Claremont Farm.



Wine Sampling - Summer Twilight

Next Date for your diary

- Friday 7th September, from 6.30 to 8pm

We are now entering the latter part of summer so we thought we'd give you the chance to try some of our more robust & distinctive wines. They each have their own character based on the region they originate from but also the blend of grapes used. We will also try one of our certified organic wines from the Minho region.

Many of you will be aware of organic wines from all over the world. In Portugal many are certified by the Ecocert organisation. We have several wines with this certification, however this can be costly & some smaller quintas choose to use organic methods but do not get certified which means they are not clearly marked. Organic wines are known to have some beneficial properties including lower presence of sulphites as well as the obvious environmental benefit. However the only way to know if you will enjoy them is to come along & try what's on offer! As always we'll have a selection of cheeses & other nibbles available.



Join us on Friday 7th September when you can try 3 different wines, with accompanying nibbles. Tickets are £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 it's advisable to book to avoid disappointment :) info@deli1386.co.uk

Bread / Pao



Bread is a fantastically versatile staple for many of us. From when we opened we have had broa available, the traditional Portuguese corn bread that contains no wheat flour so is denser & somewhat sweeter than standard bread. This lends itself perfectly to serve with some of our stronger sheep & goat cheeses but is also perfectly at home just simply toasted & buttered.

We also have a great range of sourdough breads now being supplied by local artisan bakery Wild Pear Bakehouse. To add to all of this we also have some other Portuguese breads available at the weekend. There's pao com leitao /suckling pig bread that

as the name suggests, has roast pork baked inside the bread along with a pepper sauce. There's also pao com chourico / chourico bread which has the chourico meat folded inside the bread. This means either is a perfect take out lunch (for meat lovers :) or a great one to be sliced & shared with guests as we frequently do at the wine samplings. Come & try for yourself!

Bacalhau

The fish for all seasons...

Bacalhau / salt cod is a firm favourite in Portuguese cooking. They say in Portugal that there's a bacalhau recipe for 365 days of the year!

We have created a few here in West Kirby. For one of our Portuguese Supper Club meals Susana cooked bacalhau a gomes de sa & we have on occasion had the pasteis de bacalhau for sale in the shop, which have always been hugely popular. Local cafe 'The Nook', at their most recent supper club used our salt cod to create one of their courses - piquillo peppers stuffed with salt cod.

We have salt cod available to order. If you're interested, call in & ask.

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 www.deli1386.co.uk/sign-up

Wirral Earth Fest

Saturday 15th
September

11am – 5pm

St Bridget's Fields,
Church and Centre

[Facebook.com/
WirralEarthFestival](https://www.facebook.com/WirralEarthFestival)



A family-friendly day of fun and sun (hopefully) in and around St Bridget's Church, West Kirby!

There will be craft & local food stalls, community groups, music, food & drink, story telling, maypole dancing, apple pressing, beekeeping, Vikings on the field, and a whole lot more!

Come and join in with the activities, including a community art project, a healing area and a Homegrown Bananas open mic session. West Kirby Museum will be open to tell you of our Viking past (and more), and the church centre open with refreshments and more stalls!

Organised by Transition Town West Kirby with support from St Bridget's Church and School. This year, Wirral Earth Fest is hosting a gathering of regional Transition Initiatives at the Planet Heswall event tent.

we're at...

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

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

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.

on the...

4th Saturday every
month, 9am - 1pm

Sat 22nd Sept 2018
Sat 27th Oct 2018...

admin@westkirbyfarmersmarket.co.uk • www.westkirbyfarmersmarket.co.uk
0151 625 0608 • @wkfarmersmarket • [facebook.com/groups/westkirbyfarmersmarket](https://www.facebook.com/groups/westkirbyfarmersmarket)