



West Kirby Farmers' Market News



Christmas market - Saturday 17th December 2016



Yasmin Limbert - "I will have a limited number of our Chocolate Salami, get there early if you want one. Homity pies will include turkey, stuffing & cranberry and I've got mince pie Bakewells."

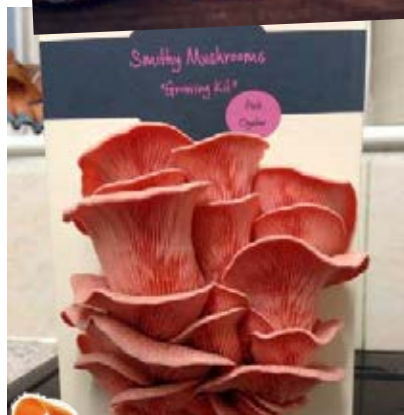
Bryn Cocyn Organics - "Organic home grown beef, lamb, apple juice, apples, spuds, carrots, onions, leeks, kales, sprouts, red cabbage over the Dee for Wirral cuisine."

Wirral Countryside Bees - "I have some honey gift packs, plus two new pure beeswax candles, a 25cm taper candle and a pointed top 8cm votive with bees on the side. Both available in Berry Red, Christmas Green and natural colours."

Veggie Fayre - "Lots of nut roasts including a xmas gluten free. Also some lovely brie cranberry & walnut swirls and a tasty black bean ragout pie topped with red onion, lime and coriander."

Abyssinia Kitchen - "I'll have more of my homemade Berbere Kulet cook-in sauce jars available at £3.50 each."

Eponine - "Traditional Christmas confectionery including chocolate dipped candied fruits, our festive fudges available in gift boxes, our award winning drinking chocolates, and confectionery snack bars which make great stocking fillers."



Chocolate Cellar - "We will have our Christmas truffle range with us as well as the winter warming hot chocolate sticks. These are very popular at this time of year - especially for Christmas Eve boxes, so if you are coming to the market specifically for the hot chocolates please do email us so that we can put them aside for you as they do sell out quickly."

chocshop@thechocolatecellar.co.uk

Windsor's Fruit Liqueurs - "Fruit liqueur gift packs of 3 mini or 2 large bottles in a variety of fruity (& toffee) flavours."

Kitty Makes - "I will be bringing some large gift jars of homemade granola, and ask me about teashop gift vouchers."

Funky Flapjacks - "This month I'll have mincemeat shortbread, gingerbread and (hopefully) some 'cakey' truffles. Please text me if you would like me to reserve anything on 0791065 2543."

Find Inspiration in Food - 4 mini jar gift sets for £5 and 2 jar 227g jar gift sets for £7.50. Also very limited supply of Cheshire Quince Jelly. To be sure of getting what you want please pre order - Mike@findinspirationinfood.co.uk

Smithy Mushrooms - GYO oyster mushroom kits.



Vintage Tearooms, Homemade Cakes and Beautiful China



Did you know that Cath of *Kitty Makes* has a tearoom?

At market this month Cath will be selling gift vouchers for friends & family to enjoy homemade afternoon tea served on beautiful vintage china.



At Amorini Antiques Centre,
1 Hamilton Street
Birkenhead

December Beekeeping from Nigel, of Wirral Countryside Bees

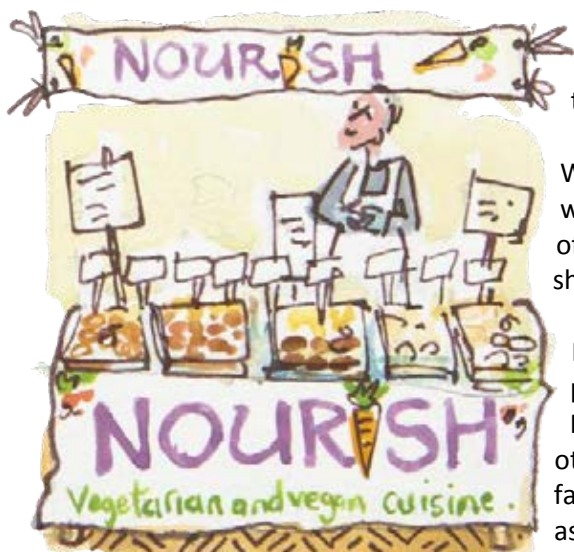
My next major job is to visit all my apiaries and give each hive some fondant paste. This is a specially prepared feed used mainly in the winter, which will feed the bees should their stores of liquid feed run out. At the same time I will be checking the varroa mite drop on the sliding floor and treating with tea tree oil if required. Other jobs this month, include checking the hives for woodpecker damage, roofs and boxes which might have been moved by the wind, vegetation growing in front of the entrance and around the hive, (this will need cutting back to allow the movement of air around the hive, it also allows the bees easy access if go out during mild weather), finally the entrance itself has to be inspected to make sure it is not blocked by dead bees.

Recently I have acquired an apiary site at a farm in Greasby, this is very timely as I have to move the hives from the Burton apiary for two of months whilst some ground works are carried out by Network Rail.



Merry Christmas and happy New Year to all our customers!

Vegetarian comings & goings



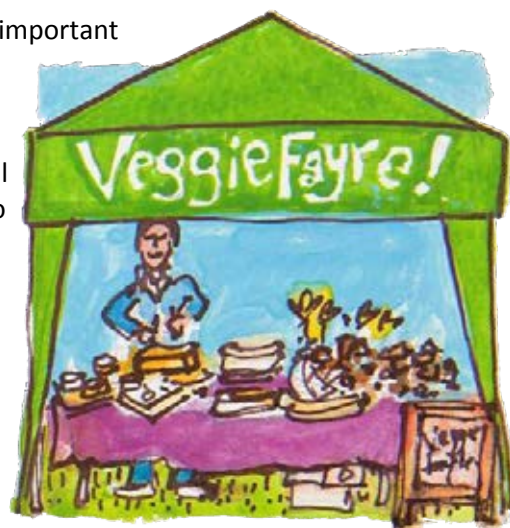
We're very sad to say that one of our veggie stalls, *Nourish*, has had to take the decision to leave the market. They don't want to go, but there are practical reasons that just can't be overcome.

We'd like to say thank you to Roger & Ros for all the time they've been with us. We've loved having Roger there - with his big smile, great sense of humour and delicious food. They've been a firm favourite with many shoppers who come to the market and will be really missed.

Meat-free options are a very important part of West Kirby Farmers' Market, and will still have the other veggie stall - firm favourites *Veggie Fayre*, as well as many of the other stalls who offer veggie/vegan options -

patés, sauces, cakes, preserves, cheeses, pies, casseroles and more.

We would love to welcome another local specialist veggie/vegan stall at the market - anyone interested is welcome to come down, see how the market runs, and have a chat.



CHRISTMAS FAIR

Saturday 17 December 11am - 6pm
West Kirby Library & Concourse Plaza

Wirral artists & arts and crafts stalls

Food and drink

Hot roasted chestnuts!

Snowflake Trail!

Slot car racing!

Santa's grotto!

Live music with Homegrown Bananas,
choirs and carols

FREE ENTRY

**THE BEST WEST KIRBY
CHRISTMAS EVER!!**

west kirby arts centre
www.westkirbyartscentre.org.uk

transition town
West Kirby

Q: What do you do with your Christmas tree when the decorations come down?

A: Register it with the Charity Christmas Tree Collection in aid of St John's Hospice & other local charities.

...and it will be collected from your home for a small donation (suggested minimum £5).

Collection dates:

7th to the 13th January 2017.

Collections from these postcodes:

CH41, CH42, CH43, CH44, CH45, CH46, CH47,
CH48, CH49, CH60, CH61, CH62, CH63, CH64

Register here:

https://charityxmastreecollection.com/p667_new_home_page_2017.html



The Chocolate Cellar invited to Downing Street!

The Chocolate Cellar was one of 100 from around the country invited to Downing Street on Thursday for a reception to mark the UK's fourth annual Small Business Saturday on Saturday December 3rd.

Bala Croman, owner of The Chocolate Cellar, joined other small business owners at a reception at No.10 Downing Street attended by the Small Business Minister Margot James.

Prime Minister Theresa May said:

"Small Business Saturday is an opportunity for us to celebrate the success of the UK's 5.4 million small businesses - from family run restaurants, to innovative tech start-ups, to local corner shops.

"I'm delighted that we had such a great representation of firms here in Downing Street to mark this event and recognise the prosperity they bring to the UK."

Secretary of State for Business, Energy and Industrial Strategy, Greg Clark, said:

“ The UK's 5.5 million small businesses are the backbone of our economy, creating millions of jobs in communities across the country and helping to build an economy that works for all. ”

"I am proud to be joining Small Business Saturday in championing them, and would encourage as many people as possible to get out to their local high street this weekend to do the same."

Small Business Saturday, a grassroots, not-for-profit campaign, places small, independent businesses across the country in the national spotlight. Its aim is to prompt people not only to spend money with small independent businesses in the run-up to Christmas but also to create a mind-set to support them all year round.



"Small Business Saturday has become an exceptional example of collaboration and co-operation with small businesses teaming up in communities around the UK," explains Campaign Director Michelle Ovens.

"We aim to showcase the level of diversity, innovation and talent that is active within our small business sector and persuading people to get out and support their friends, neighbours and family members and reinforce local communities and economies."

More information on Small Business Saturday can be found on the Small Business Saturday Facebook page (www.facebook.com/smallbusinesssaturdayuk) Twitter page (@SmallBizSatUk) and website (www.smallbusinesssaturdayuk.com).

At market this month The Chocolate Cellar will have their Christmas truffle range as well as the winter warming hot chocolate sticks. The hot chocolate sticks are very popular - especially for Christmas Eve boxes. If you are coming to the market specifically for the hot chocolates **please do email them** so that they can put some aside for you as they do sell out quickly.



They are offering a limited number of macarons for new year's eve/ new year's day – to be collected on 30th January from Bidston Village. **Email to order these.**

chocshop@thechocolatecellar.co.uk



If you're quick, there's...

...a prize draw for Tappers Figgy Pudding Gin

This is a limited edition single batch artisan gin made by hand from start to finish in West Kirby, available only over the Christmas period.

"A gloriously sweet and boozy combination of figs, apple, raisins, sultanas, orange peel, cassia and allspice, make for a marvellous Christmastime tippie. Each batch is compounded (i.e. infused) by hand to a detailed recipe. Like all compounded gin, Figgy Pudding Gin has a natural amber-hue from the infused juniper berries. Figgy Pudding Gin has deep, sweet, notes. Best taken neat, or garnish with cranberries in a Tappers Figgy Pudding G&T."

Simply like their [Facebook page](#), share and comment on the post about the Figgy Pudding, and Tappers will enter you into a prize draw to win a bottle delivered straight to your doorstep!

You will have to be quick - the closing date is midnight Wednesday 14 Dec!!!



Christmas dinner leftovers?

Download the Love Food Hate Waste free app at www.lovefoodhatewaste.com

In the UK, we throw away 7m tonnes of food and drink from our homes every year, most of which could have been eaten if only it was managed better.

This good food and drink costs us £12.5bn a year. You can save almost £60 per month by throwing away less food, and help the environment by saving energy and water, and reducing harmful gases.

- Loads of great recipes with simple step-by-step instructions, with new recipes added all the time
- Discover recipes instantly that you can make with ingredients you already have in your kitchen
- Portion Planner: we can help you calculate how much you need of the most popular foods
- Meal Planner: a diary for planning recipes, meals and leftovers up to 14 days in advance
- My Kitchen: store all the info about what you've got at home in your fridge, cupboard and freezer
- Shopping List: track everything you need for your planned meals and alerts you if you have duplicates of any ingredients



Don't forget our great local independent shops...



Chilli Gourmets - Adding Inspiration this Christmas...

As well as re-vamping the range of hugely popular sauces & relishes Chilli Gourmets aka Janey has now launched a fantastic selection box just in time for Christmas. It includes four small (42g) jars including the delicious new crunchy carrot pickle & cranberry sauce with chocolate naga, perfect to pep up your turkey this Christmas.

'Deli 1386' wooden boards - A great Accompaniment to any occasion



Created by West Kirby's own *Cleancut Wood*, their branded wooden boards are perfect for all manner of occasions. Use as a cheeseboard for those winter get-togethers, to serve desserts or to share a pie or two on pie Friday!



Hampers - The Perfect Gift... If you're looking for something special this Christmas or struggling to find the perfect gift, how about a Deli 1386 hamper? As well as the 'Local Connection'* hamper they have a range of ready-made ones. Or if you prefer they can put together something bespoke based on your budget.

*The 'Local Connection' Hamper has been put together with products from suppliers within a 50 mile radius.

You'll find Deli 1386 at 27 Grange Rd, West Kirby CH48 4DZ - just outside West Kirby Station

W&W WHITMORE & WHITE
Independent Food Hall & Wine Merchants

3 Banks Road, West Kirby CH48 4HD



Italian Cheese Making kit

This contains everything you need to make mozzarella, mascarpone & ricotta cheeses. You can make 12 (900g) batches in total - either of one kind of cheese, or a mix of two or some of all three. The kit has no artificial flavourings or preservatives, and all ingredients are suitable for vegetarians - just add standard (full fat) cows milk.

Gift ideas from W&W

Gin Tasting Vouchers

Join W&W with guest host James Robinson of specialist spirit importers Hi-Spirits, who talks through the history of gin, from humble beginnings to the magnificent range available today. Try 6 gins, both European and American, each matched to their ideal garnish, alongside a selection of delicious canapés showcasing fabulous local and continental produce from W&W's food hall.



Crafty Cooking

Ninjabread Cookie kit

Add some extra kick to your gingerbread men this Christmas with this fabulously fun cookie kit.

Includes 4 ninja cookie cutters, royal icing mix, gingerbread cookie mix, candy beads and piping bag. It can make up to 16 ninjabread cookies.



Julian's Restaurant

Julian holds Sunday Master Classes in the kitchen of his restaurant on Market Street in Hoylake. Enjoy four hours of hands-on culinary fun, and learn some tricks of the trade along the way. At the end you can sample the delights you have created with a glass of wine. www.juliansrestaurant.co.uk

Beekeeping Courses

Our market honey seller, Nigel runs a variety of courses. As well as giving talks to groups, he also gives demonstrations of bee keeping with a virtual hive, a two hour taster course in the apiary (bee suit provided) when he will open a hive of bees. For those who have already decided bee keeping is for them, there is a twenty hour beginners' course, which includes theory and practical.



Start It Up! Sourdough Bread Course

Little Eye Bakery will show you how to get going in your own kitchen as a home baker, making delicious sourdough breads in a way that fits into your life. Places are still available for February and beyond for the West Kirby class at St Bridget's Centre. See their blog for comments on recent courses.

thelittleeyebakery.blogspot.co.uk

***For that unique gift idea...
...a tasty selection of local food-related activities, or...***

Chocolate Cellar Workshops

Family Workshop - Geared to children under 16 to have fun with their parents or grandparents. A great experience making chocolate together. Learn a bit about making chocolate and then have a go making some lollies / bars yourselves. Suitable for ages from 4 to 104!



Dabble Workshop - A talk about how chocolate makes it from the bean to the bar, followed by a demo and practical session where you get the chance to create your own masterpieces. Following a chocolate quiz, everybody gets the chance to hand-wrap their creations to take home. The price includes a hot chocolate drink.

Creative Workshop - Learn about the history of chocolate, do some tasting and then think about matching flavours to create your very own unique truffles. Then take home your creations - all wrapped, designed and made by you. chocshop@thechocolatecellar.co.uk

Claremont Farm Courses

There are a number of different courses and activities for adults and children, run at Claremont Farm throughout the year. See claremontfarm.co.uk/cookery-school Courses include...

...Gluten Free Bread Learn to bake additive-free, artisan style gluten-free bread

...Nepalese Cooking Learn authentic Nepalese cuisine. Nepalese stuffed dumplings on the *Momo* Course, or traditional Nepalese curries on the *Dal Bhat* Course.

...Mums & Tots Cookery Introduce the fun of cooking & healthy eating to little ones.

...Indian Cooking Taking you to places your taste buds didn't know existed!

...Cheese Making Guy Dimelow, of Chorlton Cheese, show you all the skills involved in the cheese making process right from milk to your very own cheese.



...Foraging & Cookery Course A morning spent wild foraging before cooking an exciting meal with all our forged finds. Afternoon spent learning new exciting recipes.



The Wild Dyery thewilddyery.com

The Wild Dyery is a Hoylake based textile design company specialising in natural fabric dyeing, and offering workshops, products and e-courses (coming soon).

They use ethically sourced cloth, natural dyes from flowers, bark, roots & leaves, and traditional hand dye techniques including shibori, block printing and screen printing. As well as workshops, these techniques & materials are used to create a range of home textiles, 'dye it yourself' kits and accessories which sell online, at craft events and through retailers.

"We aim to help preserve this heritage craft whilst promoting sustainable eco-textiles. We also showcase the work of other artists and makers using heritage, sustainable or upcycled materials and offer a variety of guest workshops in natural crafts."



Natural Indigo Shibori Dye Kit from The Wild Dyery

With this kit you can dye your own mystical blue textiles using a range of shibori tie-dye techniques included in the instruction booklet.

The natural indigo is grown by a fair trade co-operative in India and offers a sustainable option for those wishing to colour cloth whilst protecting the environment and supporting local communities.

... a creative course giving the pleasure of learning an ancient skill?



John White Woodcarving facebook.com/JWWoodcarving

John is an experienced woodcarver taught by local master craftsmen. A hobbyist turned professional he has over twenty five years experience in a diverse range of woodcarving projects. He is passionate in his attempts to communicate these age old hand crafting skills to the general public in the hope they may be kept alive for future generations.

You'll often see him at community events and his work in local parks and gardens. He can provide a unique "hands on" experience for fairs, schools museums, parks and a variety of venues throughout Britain. Regular venues include local art events and Wirral Country Parks and gardens.

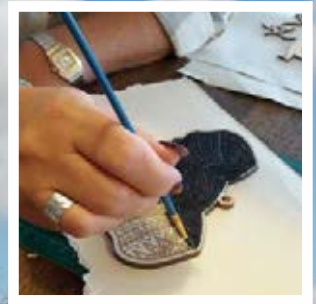
John has a new series of courses starting in the new year - evenings, weekends and residential courses. There's something to suit every taste and ability - from the complete beginner to the more advanced.



Shore Cottage Studio

Family run and friendly, we offer time and space to be creative from our multi-award winning 'Amazing Space'.

We welcome groups and individuals for taster workshops to 2 day courses. Search our online calendar and discover your perfect creative experience, or get in touch and let us make a bespoke course for you, your family, or group. Treat yourself or someone you love by booking a course or giving a gift voucher.



Contact Laura, Sue or Kris - 0151 648 6581

studio@ShoreCottageStudio.com

Book securely online at www.ShoreCottageStudio.com

Thurstaston Beach, Station Road, Thurstaston, CH61 0HN

***The December Market café will be run by friends
to benefit Wirral Dove Service and St. John's
Hospice in memory of their dear friend Kath***

The Dove Service Wirral provides support and counselling for children & young people aged 4 -17 yrs, who are affected by bereavement, significant loss or life-changing illness. They also help with training and support for other professionals who work in this area.

Find out more about how this charity works locally, and help them with fundraising. The counselling team will be there to answer any questions you may have about the projects currently running in Wirral.

For more information contact
0178 268 3155, or email
c&ypteam@thedoveservice.org.uk

*Enjoy a cuppa, delicious
homemade cakes, plus
yummy bacon batches.*



LOOK OUT
for a huge
Christmas Market
Hamper raffle!

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 28th Jan 2017
Sat 25th Feb 2017...

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