



West Kirby Farmers' Market



News

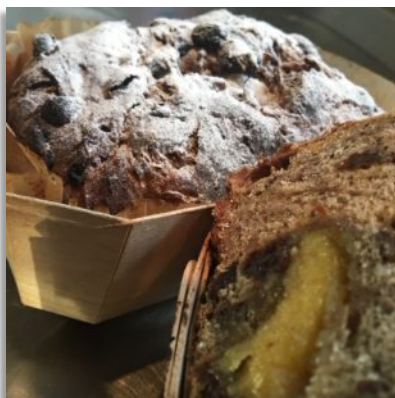
Next market - Saturday 22nd December 2018 9am-1pm



HS Bourne - "Baby Cheshires. A wax covered pasteurised Cheshire cheese that's delicious, crumbly and fresh and is also suitable for vegetarians."



Little Eye Bakery - "We are making stollen to a traditional recipe with freshly ground spices & marzipan."



Windsor's Fruit Liqueurs - "We have three miniature bottles mix and match in a gift box".



Veggie Fayre - "This month is all about our Xmas nut roast (with pecans, walnuts, almonds, hazelnuts, cashews, chestnuts, roast parsnips, cranberries soaked in brandy...). I am also making a gluten-free walnut & lentil bake, and a roast root veg pie (with honey from the market, feta and pine nuts)."

Yasmin Limbert - "It's Chriiiiiiiistmaaaaaaas! And that means Turkey, Stuffing & Cranberry Homity, Mince Pie Bakewell Pie and of course everyone's favourite stocking filler, Chocolate Salami."



Funky Flapjacks - "Merry Christmas to all my lovely customers! I'll have my usual cakes with a few seasonal mincemeat additions - shortbread and almond sponge! Please do let me know if you would like me to reserve anything 0151 625 6074."

Crosslea Farm - "There will be a limited supply of double yolkers - but only if you come very early!! Also thanks and wish all our customers a very Happy Christmas."



**Best wishes from all at the market
for a good Christmas
& happy New Year**



A Hard Winter? from Nigel, of Wirral Countryside Bees

Maybe that would explain why they have been so industrious at collecting any available pollen on mild days this month, and storing as much liquid feed as they were given during October and November. A mild autumn also contributes to them using up more stores going on foraging trips. This month I have changed their feed to white fondant/candy. This, like ambrosia, contains vitamins and amino acids specially formulated for their needs in winter. As I always tell my students, they do their best for me so I do my best for them.



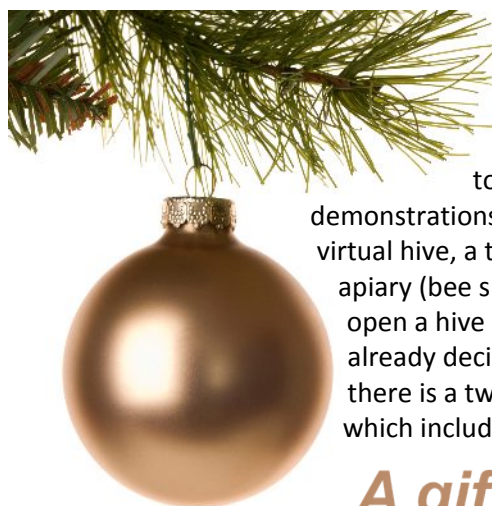
Varroa doesn't seem to be much of a problem again this year. All my hives are only losing a very small number at each check up, and I am beginning to think the bees could be learning how to control this pest.

The colony in the apidea mini nuc I talked about last month is still thriving - any day above 8 deg, and they are out flying until early afternoon. The fondant paste given to this colony is yellow, as it contains pollen along with all the other ingredients. This will encourage the queen to keep laying, which is important in a small colony.

The Wirral Beginners Course is now starting to fill up, and gift cards are available. It starts on Saturday 26th January with a free two taster session. For details contact me on 07977 624 698 or pnigelgbrierley@gmail.com



May I wish you all a merry Christmas and a happy new year.



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.

A gift idea...

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



...a tasty selection of local food-related activities

Chocolate Cellar Workshops

Dabble workshops, Creative workshops and Family workshops (where children under 16 can have fun with parents or grandparents). Workshop activities include - learning more about chocolate, tasting, watching a demo and then designing and making your own creations to take home. Email: 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. www.claremontfarm.co.uk

The Cookery Nook

Cookery workshops from Belinda Johnson, in a homely kitchen in Oxton Village. Ideal for new cooks or friends getting together for a fun afternoon baking. She also runs team-building days. A range of themes and diets can be catered for, and Belinda will happily create a menu to suit your group. There are lovely reviews and pictures on [Facebook](#) and [Instagram](#). Text or call Belinda on 07866 738565.

Ama La Vita

Having returned to uk after 27 years living in Italy and becoming a chef there, Tracey Tazzioli now lives in Hoylake and has opened a kitchen that is a step into true Italian cuisine. Fine dining, or learning to make fresh pasta tortellini, tortelloni or Neopolitan pizza base or the delicious bread from Tuscany... For yummy pictures take a look here: [Instagram traceytazzioliama](#). Email traceytazzioli@amalavita.co.uk

The Chocolate Cellar in Downing Street



with all the bits I needed to do when I got back. I texted my nephew about meeting him for a drink after he finished work and generally filled my time.

It wasn't until I got to the gates of Downing Street and saw tourists taking pictures that I realised what a special occasion this was and how privileged I was to be invited. I was truly in awe!

We had the security checks and the staff at the gates were extremely polite and helpful... they even let me take my giant box of chocolates through.

The invitation this time was for 11 Downing St... it had been no. 10 two years ago!

I met other fellow business champions and we decided to have a few pictures in front of the famous door of no. 10 - alas, the police wouldn't let me hold up my box of chocolates as it would have been seen as advertising!

We were then invited in to number 11 for a drinks and canapés reception. We had to leave our phones behind in little cubby holes and weren't allowed to take any pictures whilst inside.

The building itself is beautiful and grand but not overwhelming. The

staircase leading up to the reception room at no. 10 has beautiful portraits of previous prime ministers and I did wonder if it would be the same here.

It isn't... it is covered with political cartoons, caricatures and engravings of past Chancellors of the Exchequer. It is a tradition that each Chancellor gets to choose the cartoon he wants to represent him.

The afternoon was spent enjoying the setting and chatting with other great small business owners and also meeting the Chancellor of the Exchequer, Philip Hammond and the Secretary of state for health and social care, Matt Hancock as well as representatives from supporting organisations such as Royal Mail, American Express, the Duke of Edinburgh's iDEA program and more.

We had speeches and photos and then the afternoon drew to a close.

It was a very special afternoon and it was delightful. Regardless of politics, everyone was respectful, polite and happy.

I was very glad that I had accepted the invitation and was truly honoured and grateful for being on this interesting small business journey.

As always, I am always thankful for all who support our little business.



On 28th November I was delighted to be heading to Downing Street.

I had been invited as a Small Business Champion by the Small Business Saturday Campaign to celebrate five years of the campaign.

I had been two years ago as part of the small business 100 for 2016.

Firstly I wasn't sure I should go at such a busy time of year for the business... and then I thought "What an honour! I must go!". So, after sorting out arrangements for work and childcare, I headed down to London, head buzzing



Christmas Cheese Board

Place your order...

Cheese is always a popular choice this time of year. If you want to get ahead of the game this Christmas you can call in now with your cheese order & we can have it ready for you when you need it.



Hampers & 1386 Gift Vouchers

A unique gift for that special someone...

We want to make Christmas as easy as possible so if you're looking for something that would please even the most tricky person to buy for how about a hamper full of goodies?

There are a number of ways to do this... we have some ready made options, or we can work to budget you

set or we can come up with a selection if you're able to tell us a few tidbits about the person. Big or small we are able to cater for everyone.

To make it even easier we will even deliver locally at a time that's convenient.

We also have gift vouchers available from £5 upwards. Feel free to contact us and we'll help take one thing off your Christmas 'to do' list.

We are closed - week commencing 7th January

Just a small heads up, we are closed the week commencing 7th January back open Monday 14th January.

Bolo Rei - Portuguese King Cake...

If you want a unique centre-piece for Christmas Day or something to share amongst friends at a seasonal gathering how about the traditional Portuguese King Cake / Bolo Rei.

This is only made at Christmas time & eaten up to the 6th of January or Epiphany, so take advantage now before it goes away for another year.

It is shaped round to represent a crown with a selection of glazed fruits & nuts baked into & on top of an enriched sweet bread dough. A superb indulgent treat for this time of year.



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.delil1386.co.uk/sign-up

Did you spot Bourne's Cheshire cheese as Yotam Ottolenghi's Christmas food choice in The Telegraph this month? (Online here but behind a paywall) <https://www.telegraph.co.uk/food-and-drink/features/do-food-lovers-want...>

The community café at the market this Saturday will be raising funds for **Wirral Hospice St John's**.



There will be all the usual yummy cakes plus bacon batches! It's a busy time of the year but do pop down to say hi and help us raise much needed funds for a wonderful cause!

LOOK OUT for a huge Christmas Raffle!

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

A: Register it with the Charity Christmas Tree Collection in aid of Wirral Hospice St John's.

...and it will be collected from your home for a small donation.

Collection dates: From Sat 12th January until they are all collected!

To find out if your postcode is included and for more info, visit :

www.wirralhospice.org/treecollection

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 January 2019
Sat 23rd February...

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 22, 38, 80, 82, 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