



West Kirby Farmers' Market



News



Next market - Saturday 21st December 2019 9am-1pm



Larkton Hall Farm - Italian Alpine style cheeses made on the farm in Cheshire, with small truckles of their most popular cheeses - pic, above” (Makes the most amazing ‘stringy’ rarebit! - Ed.)

Pen y Lan Pork - “Christmas orders have been coming in. Last day for ordering is this coming Wednesday night. Pies, sausage rolls, sausages, meatballs, pigs in blankets, sausage meat sleeves. I will be bringing along some extra Gammons (for last minute shoppers) and some mini Porchetta Joints for roasting.”

Veggie Fayre - “We will have plenty of vegan nut roast stacked full of almonds, hazelnuts, walnuts, pecans, cashew and chestnuts topped with a homemade cranberry sauce. Also have the beetroot hummus and chilli coriander & lime. **Reminding people who bought last month to bring back their reusable pots.** Lots of vegan festive food all freshly homemade for market on Saturday.”



Little Eye Bakery - “As well as the usual range of sourdoughs baked fresh for the market, we are making stollen to a traditional recipe with freshly roasted and 7ground spices & homemade marzipan.”

Bongo’s Rock n Roll Pickles - Chilli Pickle gift packs. Hot, hotter and !!!!!

Windsor’s Fruit Liqueurs - Three miniature bottles of homemade liqueurs, mix and match in a gift box.

Chocolate Cellar - Freshly made chocolate truffles & chocolate stocking fillers.

Bryn Cocyn Farm - Welsh lamb, Black Welsh beef, organic veg, apples & juices.



Funky Flapjacks - “I have my usual selection for this week's market but please do text me to reserve anything - 07910 652543. Merry Christmas and a Very Happy and Healthy New Year.”

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



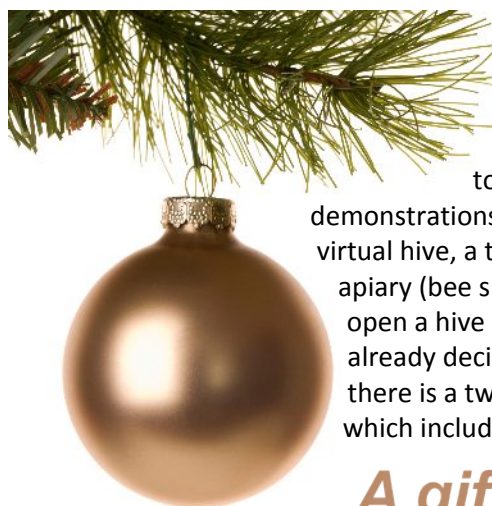
Say it With Biscuits - “We will bring some festive cheer to the market with homemade iced gingerbread men, Christmas trees, mini gingerbread houses and more!”

Cold & Wet from Nigel, of Wirral Countryside Bees

Carrying on from last month's report, the girls have received some attention to their accommodation. Their entrance - as it was would let in rain running down the flat side of the box above, plus wind would circulate around the stack of boxes - not what they need at this time of year.

A quick call to one of this year's beginners ended with a willing pair of hands. We needed to close the entrance gap they were using, and provide one which prevented the ingress of rain, an easy task in warmer weather but not in Winter, separating the roof, super and brood box into separate parts at this time, may well have killed many bees at recent temperatures.

Our plan was to close the gap between the super and brood box, replace the roof with a crown board (roofs are heavy) then have my willing helper lift up the super and brood box together about ten centimetres, whilst I very quickly placed a floor between the brood box and the remaining stack, with the entrance facing the same way. The brood box and super were then replaced on top of the floor, much to my helper's relief! The entrance was reduced in size to the previous amount and a mouse guard fitted, the crown board was removed, a pack of candy placed on top of the super frames above the bees, an eke (distance piece) added, replaced the crown board and finally the roof, job done. The bees now have a dry and draught free home.



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



Perfect Samosa

Learn how to make samosas, curries and pakoras using exotic and fragrant spices and herbs. See workshop events on Facebook - facebook.com/PerfectSamosa

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 tracey@amalavita.co.uk

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 10th 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

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

on the...

4th Saturday every month,
9am - 1pm
Sat 25th January 2020
Sat 22nd 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, 81, 82, 407, 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 • @wkbymarket • facebook.com/groups/westkirbyfarmersmarket**