



West Kirby Farmers' Market



News

Next market - Saturday 23rd February 2019



Crosslea Farm - "We'll have a limited supply of double yolked eggs this week - for the early birds!"



Pen y Lan Pork - "We will be showcasing our new range of cooked hams: traditional cooked ham and also the roast ham. A small selection of the home cured gammons will also be available."

At market this month

Yasmin Limbert - "My Homities this month will be Chicken & Tarragon, Smoked Haddock & Watercress and Traditional. I'll also have Cherry and Apple Bakewell Pies."



Veggie Fayre - "This month's special will be a French onion tart, along with other seasonal pies and pasties."

Funky Flapjacks - "I am sorry I missed last month's market but hopefully (as some of you know I am waiting for a new hip) if the old one does not play up I will see you on Saturday. All the usual cakes will be there and I will have a Dairy-free Banana and Walnut Cake (already tested by my vegan friend and non vegans who all liked it). Please let me know if you would like me to reserve anything,."

March Diary Dates

Sunday 3rd March 10am to 2pm

Wallasey Food Fair

1st Sunday of every month

Sat 9th March 9am to 1pm

Wirral Farmers' Market

New Ferry Village Hall

2nd Saturday of every month

Sat 16th March 10am to 3pm

Heswall Farmers' Market

Church of the Good Shepherd Hall

3rd Saturday of every month

Saturday 23rd March 9am - 1pm

West Kirby Farmers' Market

St Andrew's Church Hall

4th Saturday of every month

Fiery Fermenting

Chilli Gourmets has teamed up with fermenting expert Jeni Hewlett for this workshop at Claremont Farm on **Sat 23rd March**, from 10am to 2pm.

Learn how to make Sriracha and Kimchi, and prepare some dishes using the homemade Sriracha. See how to make homemade wonton wrappers, and then you'll fill them with a meat or vegetable filling. To accompany, you'll make Chinese chilli oil and two other dipping sauces. More details at chilligourmets.uk/events/fiery-fermenting



Keep a look out for the
Fine Fruits stall at
market this week -
promoting their NEW
Organic Box Delivery.
More on page 4...



Don't miss our VIP opening this Saturday

The small profit from the Farmer's Market stallholders' fees is collected each month until a large enough sum has accumulated to provide something of benefit to the wider community.

Our latest project has just come to fruition with the commissioning, design and construction of a beautiful set of cycle racks for the car park at St Andrew's Church where the market is hosted each month. The racks, which can take up to 20 cycles, were designed and made by local craftsman Wolfgang Eibl, who runs the forge at Carr Farm (Austrometal). He designed them in keeping with the spirit of the market - to represent the wings of doves and angels. The market committee, and the church, are absolutely thrilled with the result.

We've invited a representative of the next generation of local cyclists to come and perform an official opening - Wolfgang's six year old daughter Ebony will be cycling to the Market this Saturday morning to cut the red ribbon for us at 9am. Why not cycle along and join in the fun!



The Chocolate Cellar

The Chocolate Cellar, Bala is very excited to announce that their business is in the process of taking on new premises.

They now have a unit at 50 New Chester Road, Wirral, CH62 5AB. This is just over the road from Edge Butchers and Boysenberry Deli, as well as round the corner from New Ferry Village Hall (Wirral Farmers' Market).

They're currently are still in the process of setting it all up.

They will be running this as their base to make chocolate from and venue for chocolate workshops and children's chocolate parties.

In addition they will open up as a pop up store during peak chocolate times and also on Wirral Farmers' Market Saturdays (2nd Saturday of every month).

If you do wish to place an order online and pick up from the new premises you would be very welcome to. At present the unit has "The Carpet Centre" as a sign, they are working on changing this!

They are running chocolate making sessions for children over half term. Details of these on FB and website. Call them to book.

They will be making unicorn Easter eggs and dinosaur Easter eggs again this year. Demand for these is very high and they can only make a specific number of eggs so if you are keen to buy them they do request that you place orders fairly soon.

Their phone line will be following them on 27th February, so if you do need to contact them in the meantime please call on 07891 999416 or email them on chocshop@thechocolatecellar.co.uk



Funny Weather from Nigel, of Wirral Countryside Bees

The Sun is shining again, although it is a little cooler today, it is still warm for the time of year. The bees are out on most days and collecting pollen off early flowering bulbs, plants and shrubs, down at the Mill Hill apiary Gorse appears to be their favourite.

Fresh pollen going into a hive is a sure sign that the Queen is alive, laying eggs and raising brood. As bee-keepers our first thoughts are excellent news but it does have a down side. This is, if the brood nest expands too much and the weather returns to being very cold and frosty, the bees will re cluster and possibly leave areas of brood without a covering of bees to keep it warm. One thing a colony hates, is to see brood die and then have to clean the eggs and dead brood out of the hive.

From now until the end of April I have to be very vigilant to ensure the colonies do not run out of stores, as the colony expands it can very quickly starve during a spell of bad weather. As the colonies are now expanding I will change the fondant/candy from a plain one to one which contains pollen, this will assist the bees during times of bad weather when they can't get outside to collect fresh pollen, always their preference.



Our little market trader sketches

We really love the little market trader sketches done by local artist Jim Fleming, [Jimtheartist](#). We think it's one of the things that helps us stand out from the crowd.

The latest one he's done is Mary with Windsor's Fruit Liqueurs.



Instrumental in getting West Kirby Farmers' Market up and running in the first place, many of you will remember Mary from the first ever market when she arrived with huge trays of eggs and mountains of flour and her trusty oven, and donned her pinny to spend all morning making hundreds of scones to sell hot and fresh from the oven. Never one to do things by halves, is our Mary!



And several years ago now she attacked a new product line with similar enthusiasm, of course. She trawled recipes old and new to look out the best traditional methods, which she experiments with and adapts where needed, to produce excellent fruit liqueurs.



She sources sound local seasonal fruits when they are at their best and leaves them to infuse in good quality spirits. They stay there until Mary is satisfied that the essential flavours of the fruit have infused into the spirits.



Taste them at the market before you buy - you'll find they're very clean and fruity, with no nasty aftertaste. And while you're there, pick up one of the lovely little serving suggestion cards that Mary has developed. Like Rhubarb & Custard Cocktail, or Gooseberry & Elderflower Fizz - just to mention a couple.

Read more about her liqueurs at [Windsor's website](#) and drop in to the market and give them a taste!

Fine Fruits of Pensby Ltd

A bit about us...

Fine Fruits has been in our family for over 20 years, and the fruit shop in Pensby has always been there hasn't it? We are... Fraser & Rachael and our boys Scott & Zak, both of whom are fully involved in the business, in particular tasting!! And, of course in the summer holidays visiting Wirral, Cheshire and Lancashire farms picking up fresh local produce! We have a busy time ensuring our customers enjoy the best tasting fruit & vegetables on the Wirral! Our great team of staff work hard to ensure all of our customers are happy.

Our Ethos

At Fine Fruits we know our produce! With over 20 years experience in the fresh produce trade, we have seen many changes in how fresh produce is grown, sourced and retailed. Supermarkets have played a huge part in the way local people shop, having witnessed over 5 supermarkets open within a three mile radius of our business we know how important our customers are and how it is vital to be competitive...

"Quality is our main priority. Supermarkets cannot compare with our ethos – if we feel that we wouldn't eat it ourselves, we just wouldn't sell it!"

So, Fraser (Mr Fine Fruits) buys all of our produce himself! He has vast experience in fine produce and is well known for his perfectionism. Fraser goes to the market 6 days a week, 52 weeks a year and whatever the weather, whilst most of us are still fast asleep. Fraser knows the best local growers, and has supported them for years.

Why are we different?

There are not many experienced greengrocers left in the North West, let alone Wirral. We understand what our customers want... quality at a fair price; seasonal local produce; freshness and taste. We are very fussy about this and it shows! This means we have a very fast turnover ensuring produce is really fresh.



Online

We have been delivering fruit and vegetable boxes for a number of years now and this part of our business is growing rapidly. We have an online shop where products can be bought individually for customers who require smaller amounts or we have a variety of non-organic boxes ranging from £5 to £20. Orders can be made up to 10pm for next day delivery (Mon-Sat). We have local milk, local eggs, local cheese and we are adding more and more local products to our website including, Nigel's Honey, Ollie's Orchard juices and Seasoned Pioneers are coming soon!

Organic

Sourcing certified organic produce is not easy, and sourcing local, high quality organic produce has proven in the past to be extremely difficult! However, we seem to have done just that and our new organic range of fresh fruit and vegetables are now available in store. Our aim is to provide seasonal, local organic vegetables when we can and similarly UK fruit when it is in season. We have also sourced fruit and some salad from Europe, including possibly the best blood oranges I have tasted from Spain this week.

"Our online organic boxes are now live, and we have had a very positive response so far... We have a variety of boxes which we deliver on Thursday, Friday and Saturday each week, however the produce is available in store all week."

The boxes vary as the seasons change, from a very large fruit & vegetable box with 16 or so products each week, to a small just veg box with roughly 6 lines each week, and just fruit boxes.



NEW Organic Box Delivery

Thursdays, Fridays and Saturdays
391, Pensby Road, Wirral CH61 9PF
www.finefruitdirect.co.uk
0151 648 0388

Wine Sampling - Explore Northern Portugal including New Wines!

Next Date for your diary

- Friday 1st March, from 6.30pm

We have two from arguably the most famous of the Portuguese wine regions, the Douro & one from the less well known but still impressive Beira region. Quinta de Sete Bagos is located in the Douro superior region, a small family run quinta they only produce a few thousand bottles a year & sell only to individuals or small businesses, which makes trying them very special. They have a unique combination of grapes delivering a true taste of the Douro region. We'll offer one white & one red from this quinta which will be accompanied by others from the Douro, Minho & Beira regions as well as a selection of cheeses, meats & other nibbles.



Join us on Friday 1st March when you can try 3 different wines, with accompanying nibbles. Tickets are £8.50 (payable upfront) & you can arrive from 6.30pm finishing about 8pm. As always we'll be holding the sampling in the shop so its advisable to book to avoid disappointment :) Contact us to reserve your places & tell us how many are coming. We'd love to see you there! Email for tickets - info@deli1386.co.uk



Deli 1386 Iberian Supper Club

Thank you to everyone who came to our last Iberian supper club. There was plenty of good food, wine, chat & laughter... always a good sign! If you'd like to join us and Sweet Pea cafe for this month's Iberian experience here's the menu:



Places are limited so if you would like to come along please email or call us on 0151 345 6906 to reserve yours as soon as possible.

Sweet Pea Café & Deli 1386 Iberian Supper Club – Saturday March 2nd 7pm start Tickets £30

Menu

Welcome drink – 'Red Ox' with Licor Beirao

Sopa de Lentejas Castellanas con chorizo y panceta
Lentil soup from Castilla with chorizo & bacon

Sardinas en escabeche sobre pan de broa y cachelos
Marinated sardines on corn bread with potatoes

Asinhas de galinha com piri-iri
Piri-Piri chicken wings

Main Course

Feijoada de choccos
Slow simmered bean, chorizo & cuttlefish stew served with rice

Dessert

Tarta de limon al horno
Baked lemon tart

Wine, beer, port & soft drinks will be available to buy on the evening

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

Our Scout Group is open to all

That means you too.

Tired of dull weekdays? Want to try something new, learn new skills and meet a whole new group of friends?

Why not come along and join us?

Each week we help young people enjoy fun and adventure while developing skills for life. Why not be one of them?

We are always looking for new members of all ages to join our Group

If you would like to know more, please contact our Group Scout Leader Chris on 07803 905 729

Scouts 1st Newton
#SkillsForLife



Stay for cake...
a cuppa...
and a bacon batch

All the sales from the community café at market this week go to 1st Newton Scouts.

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Scouts

1st Newton Wirral

Are you in the food industry? Developing new products? Or scaling up production?

NoWFOOD based at the University of Chester offers a range of comprehensive support packages. Their facilities include industrial food production kitchens and a base for companies to access food technology and product development support.

Their team of dedicated professionals at NoWFOOD can help nurture young food businesses as well as provide research and support to established manufacturers.

They offer modern facilities and technical support so you can upscale your production; develop new products, find innovative solutions and access training – helping you to explore new markets.

"Whether you are an entrepreneur or a large producer, NoWFOOD offers you everything you need for success:

- Hands-on specialist technical and analytical support
- Business growth support
- Access to large production kitchen
- Incubation space for start-ups
- Valuable sensory consumer feedback
- Access professional food industry support

Please don't hesitate to contact us to find out how we could help your business!"

Address: University of Chester, NoWFOOD, Parkgate Road, Chester, CH1 4BJ

Website: www.nowfood.co.uk - Email: nowfood@chester.ac.uk

Telephone: 01244 511421 - Twitter: @NoWFOOD_UoC



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 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.

on the...

4th Saturday every
month, 9am - 1pm

Sat 23rd March 2019

Sat 27th April 2019...

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