



West Kirby Farmers' Market



News

Next market - Saturday 22nd February 2020 9am-1pm



NEW - Little Bear's Fudgery -

Handmade fudge, spoonable fudge jars, and hand layered artisan baking kits, all including vegan and gluten-free options.

Crosslea Farm - "I'll have a few dozen double yolkers at market this Saturday."

Veggie Fayre - "We will have our usual mix of veggie/vegan. We are making the vegan sausage, lentil & lemon pasties again this month and a special of caramelised parsnip & walnut pie."

Pen y Lan Pork - "We will have all the usual selection of meatballs, sausage rolls, pies and sausages, with the Pen-y-Lan Special (Moroccan spiced sausages) back!!! We've been experimenting and we have a great new sausage combination (pork & black pudding). As a real treat we will also be bringing along Gloucester Old Spot tenderloins... for your Sunday lunch."



Hemingway's Pestoo -

"My lovely hubby has been foraging and managed to find the first wild garlic of the season. We quite literally will have only a few pots of the said pesto so get there early (sorry not available for pre order)."

Funky Flapjacks -

"All my usual cakes will be there including the Vegan Chocolate Cake

which was popular last month. I have also been trying some 1940's cake recipes for the anniversary of VE day so please come along, taste them and tell me what you think."

Little Eye Bakery - "We'll be making a spelt and rye loaf - perfect storm proof food!"



Foodie Diary Dates

Sat 29th February 7-10.30pm
Tappers **Brightside** launch
(See last page for details)

Sunday 1st Mar 10am to 2pm
Wallasey Food & Makers Fair

Wed 4th March 1pm
*Flavours of the Orient

Thu 5th March 7pm
*Flavours of the Orient

Sat 14th March 9am to 1pm
Wirral Farmers' Market

Tue 17th March 6pm
*St Patrick's Day Feast

Fri 20th March
*Mother's Day Baking with Mum

Sat 21st March 10am to 3pm
Heswall Farmers' Market

Sat 21st March 10.30am
*Mother's Day Baking with Mum

Sat 21st March 3pm
*Mother's Day Baking with Mum

Saturday 28th Mar 9am - 1pm

West Kirby Farmers' Market

St Andrew's Church Hall
4th Saturday every month

*Cookery courses from
[The Cookery Nook](#)

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

Profits from the market's community café
this week will all go to help fund
The Wirral Festival of Firsts 2020.



Established in 2011 and run by local volunteers, the festival of Firsts celebrates the arts, inspires creativity, encourages participation by all, showcases all sorts of local talent, and brings outstanding performers to Wirral.

Follow them for updates on the musicians, poets, players, artists and personalities coming to the festival this year. <https://wirralfestivaloffirsts.org.uk>

Duty Calls

by Nigel,
of Wirral Countryside Bees



Just a short piece this month. Duty calls - Dennis has passed, and the sun is shining, so I had better go and see if any hives have lost their roofs or blown over.

My main occupation at present is trying to keep up with the winter feeding, with warmer average temperatures now, the bees use up their stores more quickly.

Once the temperature reaches around ten degrees they will go outside for cleansing flights and to see what forage is available. Fortunately the early Spring has brought flowering times forward and we have Snowdrops, Crocus, gorse and a selection of flowering shrubs and trees, with nectar and pollen for collection. Pollen (their protein) is particularly important for brood rearing, which is now well underway and increasing as the days lengthen.

So far the wind has only blown over one hive with no harm coming to the bees. I am continuously surprised by how resilient they are!

Great Spring offer from Colin Lunt's Greengrocers



Regular readers of the market newsletter will know that we like to promote local independent food shops, like Hinton's the butcher, Hoylake Fisheries and Hoylake Pantry for store cupboard items without the packaging.

Another lovely local shop is Colin Lunt greengrocer at 30, Banks Road in West Kirby. This family run business has been serving the local community with fresh, locally sourced fruit and veg for over 50 years. It's now under new management by Matty Peers.

As well as local seasonal fruit and veg, plants & flowers, they also stock Crosslea Farm eggs and China Plate Farm apple juices from West Kirby, and Heswall honey.

They've now set up a Facebook page where you can keep an eye on what seasonal goodies they have on offer - facebook.com/Colin-Lunt-Greengrocers-113201726713386

They currently have a lovely Spring offer:

"Pick your plants, bring in your own pots or baskets and we will happily fill them with your choice".

You are invited to...

...Join Tappers Gin in a celebration of technique, style and taste with the official launch of their Brightside Gin - the distilled cousin to the cold-compounded, award-winning Darkside Gin.

Saturday 29th February 2020 from 7pm – 10.30pm
At Tappers Gin Distillery, Champions Business Park, Arrowse Brook Road, Wirral. CH49 0AB.

*"If you cannot see the bright side,
polish up the dark side."*

There are two sides to every story, so the saying goes...

Produced from the same recipe, with the same coastal botanicals inspired by their seaside hometown of West Kirby, Wirral; this time they've distilled the result.

At 47% ABV, Brightside Gin is produced to the exacting requirements of a classic London Dry Gin using their traditional 40L copper alembic still, Lena.

Tappers Gin are the only UK gin producer to create both a distilled and cold-compounded expression of the very same recipe. Why? Because they agree - there are two sides to every story. Come and experience theirs.



Tickets are available from <https://www.tickettailor.com/events/tappersgin> and include a free Brightside G&T on arrival.

The evening will commence with a brief introductory talk from the distiller, Dr Steve Tapril. Guests will be free to enjoy the evening in the surrounds of the newly refurbished Distillery Tasting Room with good company and the full range of award-winning spirits to hand. Those who wish to take a sneak peek behind the scenes in the production area will have an opportunity to see where all the magic happens.

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 28th March 2020
Sat 25th April 2020...**

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 (tell us if you know of any changes to this!)

...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.

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