



# West Kirby Farmers' Market



# News

**Next market - Saturday 28th July 2018 9am-1pm**



**Ollie's Orchard** - We'll have Early Rivers Plums, picked fresh on market morning!"

**Yasmin Limbert** - "I'm back this month with my usual favourites. Back by popular demand is the Bombay Potato Homity and this months special Bakewell will be fig."

**Hemingway's Pesto** - "I'll be making watercress pesto using watercress grown in the hills near Wrexham. It has a lovely warm peppery taste!"

**Veggie Fayre** - "We are going to make lots of lovely taste of summer quiches with courgettes. We will also have homemade hummus, scotch eggs and gluten free lentil & walnut bakes."

**Bryn Cocyn Organics** - We'll be missing Patrick again this month.

**Perfect Samosa** - Roast lamb; Santorini chicken; mozzarella & caramelised onion; and pumpkin & sweet potato samosas, plus lemongrass & lentil pakoras.

**Chilly Stuff** - Malibu & coconut gelato.

**Little Eye Bakery** - "We're back with our usual variety of eight different sourdough loaves, plus a light rye with dill seed for the summer lunch. Autumn bread classes in West Kirby begin on October 13th and then November 3rd. Come and learn to make sourdough with us."

**Funky Flapjacks** - "Last Saturday of the month again! I think the cakes this month will be as usual - however I am not making as many florentines as it is difficult to keep them cold. The raspberry bakewell cake went very quickly so I am baking more and if I find any exciting fruit or veg I may experiment!!"



## Aug Diary Dates

Sunday 5th August 10am to 2pm

**Wallasey Food Fair**

Mosslands School

1st Sunday of every month

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Sat 11th August 9am to 1pm

**Wirral Farmers' Market**

New Ferry Village Hall

2nd Saturday of every month

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Sat 18th August 10am to 3pm

**Heswall Farmers' Market**

Church of the Good Shepherd Hall

3rd Saturday of every month

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Saturday 25th August 9am - 1pm

**West Kirby Farmers' Market**

St Andrew's Church Hall

4th Saturday of every month

Want to join the circulation list for this monthly market newsletter? Visit

<http://eepurl.com/duUv-L>



Ollie's Orchard



We are having another good year for plums and will be harvesting our Early Rivers Prolific variety for this Farmers' Market.

The plums will be picked fresh on the day and are excellent for either culinary or desert use.

The Early River Plum has exceptional flavour and is a highly prized ingredient for the artisan jam and chutney maker.

Our Victoria Plums are doing well and these should be available for the August market along with our Discovery Apples.

## Not the Best Season from Nigel, of Wirral Countryside Bees

Losing six weeks at the beginning of the season, due to the cold spell in March and April, provided me with a lot of headaches. When the weather did eventually warm up, I tried playing catch up, but soon decided to follow the bees lead. They went straight into early May mode from early March condition.

At the present time I am queen rearing with my friend Marshall, our first batch went to a new mating site near Wrexham, we are now waiting to see what their offspring are like, the second batch have gone to Corwen, the same site we used last year.

Last week I was stewarding on the British beekeeping association stand at Tatton Park Flower Show. The stand won another gold medal for its educational content and display of flowering plants for bees.

Once the market weekend has finished it will be time to decide which colonies will be going to the heather moors early in August, for a working holiday. The hives have a different configuration to normal, the eggs change places with the brood, they are moved to the outer edges of the hive and the sealed brood is moved into the middle.



## Larkton Hall Summer Bake

A recipe from Anne of Larkton Hall Farm, using aubergines, tomatoes and Larkton Hall 'Cheese With No Name'.

*"Here is a new recipe my mother in law made with our Cheese With no Name."*

*"She dipped aubergine in beaten egg then flour, lightly fried then baked in tomato sauce with the cheese on top."*

*"I have to say, it was delicious!"*





Chilli Gourmets invites you to A Middle-Eastern inspired feast and celebration of the chilli harvest

# MISHTEH

An ancient Hebrew word meaning feast or celebration

*Spurred on by enthusiastic encouragement from my lovely workshop regulars I have taken the leap and will host my first Pop-Up Restaurant at Claremont Farm on **Saturday 1st of September at 7.30pm.***

It will be a relaxed and informal evening starting with a Mezze of seven different dishes designed for sharing between six people. But don't worry if you are just one or two we will make sure you get to share with some other lovely people! It would be a perfect opportunity to get together with friends, if you are coming with a group let me know and I will make sure you are all sitting together.

You will be able to help yourself to any or all of the other accompaniments on the menu and mix it up however you wish! There are plenty of veggie options on the main menu but there is also a vegan gluten free menu.

When booking you will be asked to choose your main course and dessert. I will know which menu you have chosen by your choice of main course, and will e-mail you to confirm.



I will be using as much local produce as I possibly can like lamb & eggs from Raby Eggs, micro-leaves from City Veg, vegetables from Claremont Farm, and Fine Fruits Catering, plums from Ollie's Orchard, spices from Spice Kitchen, together with a myriad of chilli varieties.

Not all dishes have chilli in them, there will be something for everyone!

Katie of Squidges Bakery and Tim of Chilli Stuff Artisan Gelato will be there to serve the fantastic desserts that they have designed. Bala the Chocolate Cellar has created a little treat of middle eastern inspired Mendiand discs for you to take home

## MEZZE STARTER

- SPICY CHICKPEA SAMBOUSEKS SERVED WITH HAYDARI ✓
- LAMB KOFTA PUFFS SERVED WITH A SPICY TOMATO DIPPING SAUCE
- BABAGANOUSH WITH PURPLE HAZE CHILLI DRIZZLE ✓
- BEETROOT HUMMUS WITH A PISTACHIO DUKKAH TOPPING ✓
- MARINATED OLIVES & FETA CHEESE ✓
- CRUDITÉS ✓
- CRUNCHY CARROT RELISH ✓
- SERVED WITH "BATBOUT" (MOROCCAN FLAT BREADS) ✓

## MAINS

- GHORMEH SABZI WITH PLUMS
  - Persian herb stew with Lamb and caramelised plums*
- ROASTED CHICKEN WITH CLEMENTINES & FENNEL
  - Juicy chicken thighs marinated in Ricard & orange juice, roasted with clementines and fennel*
- SAVOURY MOROCCAN VEGETABLE M'HANNCHA ✓
  - A crispy fillo pastry snake encasing a spicy mixture mixture of pumpkin, sweet peppers & bulgar wheat, sweetened with dates and apricots . . .*

***...There wasn't room here for the whole menu - so this is just part of it!***  
***There's also a vegan menu. For more details and more menu, visit the Chilli Gourmets' website - [chilligourmets.uk/popuprestaurants](http://chilligourmets.uk/popuprestaurants)***

### Wine Sampling - Travel Portugal!

Next Date for your diary

- Friday 3rd August, from 6.30 - 8pm

Thanks to everyone who came to the June 'Summers Here - Part II' wine sampling. The sun was shining & the wine flowed. The vinho verde won out for most people but the Douro red was also a definite favourite. The chilled Moscatel was a welcome surprise for most, not overly sweet with a delicate underlying citrus flavour.

We've decided to 'Travel Portugal' from here in West Kirby with

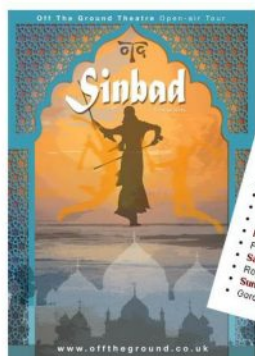
our selection of wines this month. We'll travel North to South, East to West with wines from Douro, Dao, Alentejo & Minho. There will also be a chilled rosé port available for you to try, a relatively new addition to the range of traditional ports from the Douro valley. Refreshing, light & fruity. As always we'll have a selection of cheeses & other nibbles available to enjoy with the wine.

Join us on Friday 3rd August when you can try 3 different wines, with accompanying nibbles. Tickets are £7.50 (payable up-front) & you can arrive from 6.30pm finishing about 8pm.

If you'd like to join us feel free to contact us to reserve your places. As always we'll be holding the sampling in the shop so its advisable to book to avoid disappointment :) [info@deli1386.co.uk](mailto:info@deli1386.co.uk)

### 1386 Picnics - Al Fresco Dining...

There are more & more outdoor events happening locally including the 'Off the Ground' performance of Sinbad. So if you're planning on attending an outdoor event & you want to save yourself some time why not treat yourself to one of our picnics. All picnics come in one of our bespoke jute bags & can be delivered locally. Have a browse to see whats available & get in touch to order.



England and Wales

- Wed 25th July
- Maestros Hall, Convent
- Thurs 26th July
- Tollyn Park, Kingsford
- Fri 27th July
- Birkenhead Priory, Wirral
- Sat 28th July
- Sun 29th July
- Gaythorpe Hall, Padstow
- Claremont Farm, Wirral
- Weds 1st August
- Queens Park, Wirral
- Thurs 2nd August
- Bodelwyddan Castle, Denbighshire
- Fri 3rd August
- Plas Newydd, Llangollen
- Sat 4th August
- Roydon Park, Wirral
- Sun 5th August
- Ordale Garden Centre, Wirral



### Say Cheese / Dizer Queijo...



We have introduced some new individual artisan Portuguese cheeses into our range. Each of them is a traditional mix of cow & sheep milks (vaca & ovelha). This is a perfectly balanced combination, with the cows milk delivering the creaminess & the ewes milk a slight sourness. They are available now but supply is limited so visit us soon & re-create that holiday moment here at home.. we even have the sunshine (sometimes)!



### 3rd Birthday Celebration!

Saturday 11th August from 5pm

3 years... I know we can't believe it either! We opened our doors early August 2015 & in many ways it seems like yesterday.

We would like to say a big thank you to everyone who has supported us so far & we hope we can continue to bring the best Portugal & Britain's artisans have to offer!

To celebrate our birthday we will be bringing out the BBQ again, grilling a Portuguese favourite, peri peri chicken, on Saturday 11th August from 5pm. A plate of peri peri chicken plus a glass of vinho or bottle of beer will be £7.50. We hope the long hot Summer continues so come down & help us celebrate!

### 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](http://www.deli1386.co.uk/sign-up)



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

Profits from the market's community café this week go to The Friends of Sandlea Park.

*The Friends of Sandlea Park was set up in November 2016 with the aim of gaining Green Flag status for the park, the only one in West Kirby yet to receive this award.*

Our priority is to make the park a more visually pleasing and safe environment, for both those who use the park and also the residents of Sandlea House which is located within the park. We started by thinning out the dense tree canopy as some areas had become very gloomy and plants were finding it difficult to grow. We are now bringing some of the unloved beds back to life by digging in nutrients and planting bulbs, perennials and shrubs.

We have regular works dates in the park, so please feel free to pop along and join us. **The next dates are Sat 4th & 18th Aug at 10.30 and Wed 8th Aug at 2.30pm.**

Our next fundraising events are:

- a **Crafty Makers and Bakers Fair on 6th Oct** at St Andrew's (stall holders please get in touch), and
- a **Fashion Show at Caldys Golf Club on the evening of 9th November.**

*If you would like more information about our events or if you would like to become a Friend of Sandlea Park, please send a message via our [Facebook page](#) or contact our Chair on 0151-632-4290.*



## Benty Farm Maize Maze - Opening August 2018

Find the clues around the maize maze and discover the mystery magic word to receive a free Cheshire Farm Ice Cream.

Open 10:00-4:30 (last entry 3:00).

Tickets Available from Benty Farm Tearooms.

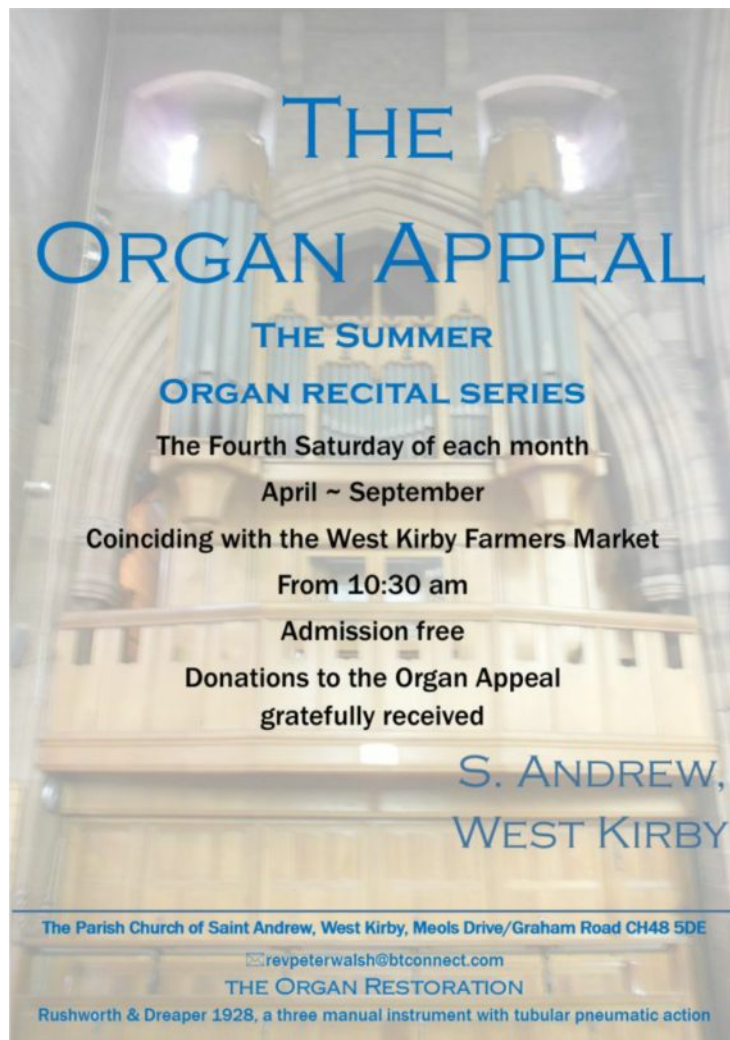
Find us on social media. Contact us: 0151 648 2746



# Free Summer Organ Recital at St Andrew's 10:30 to 12:00 on Saturday 28<sup>th</sup> July

Steve Kearley      St Andrew's, West Kirby  
Ian Fantom        St Andrew's, West Kirby  
Works by old and new composers including  
Bach, Buxtehude, Bliss, Sweelinck, Pachelbel,  
Stanley and Thalben-Ball.

*Feel free to come and go at any time,  
or to look round the church while the organ plays.  
Accompanied children are welcome to climb the spiral  
staircase and see where the sound comes from.*



## Ian's recital from 11:15.

### Dietrich Buxtehude

1. Toccata in G
2. Chorale Prelude on Komm, Heiliger Geist, Herre Gott
3. Chorale Prelude on Durch Adams Fall ist ganze verderbt

### Arthur Bliss

Royal Fanfares for the Wedding of Princess Margaret arranged for organ by Basil Ramsey:

1. The Sovereign's Fanfare
2. A Wedding Fanfare

### George Thalben-Ball

Elegy

### Healey Willan

Postlude in D

### Jan Pieterszoon Sweelinck

Echo Fantasie in C

### John Stanley

Suite for Organ transcribed and arranged by Henry Coleman

## 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 25th August 2018  
Sat 22nd Sept 2018...

## 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.

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