



West Kirby Farmers' Market



News

Next market - Saturday 27th July 2019 9am-1pm



NEW - Say it with biscuits - Homemade gingerbread and vanilla biscuits, iced & decorated with your special messages.

Chilly Stuff gelatos - "Marmalade, ginger, lemon, choc, plain, stracciatella, Tiresford frozen yogurt, Squidges cookie, possibly coffee."

The Chocolate Cellar - "We will have our chocolate dipped cinder toffee, pretzels and a selection of chocolate truffles including our new vegan coconut truffle, and our very popular vegan discs with vegan marshmallows and sprinkles."

Little Eye Bakery - "We will be making an Alpine rye loaf, with walnuts and sunflower seeds, as our market special. It went down well on our recent breadmaking class, where we also made a wheat and beanflour loaf, which was probably a common combination in earlier times. We will also be selling our own (leavened) oatcakes."

Bongo's Rock N Roll Chilli Pickles - BBQ Chilli Drench - if you like eating bbq food that bites back! (See bbq rib recipe on page 5)



Veggie Fayre - "With an abundance of summer veg from the garden, on the menu is a very fresh tasting pea, mint & feta quiche and a vegan cheese pasty (with homemade cheese) with spring onion and home grown potatoes. All the herbs are from the garden, yey!"

Bryn Cocyn Organic Farm - "A full range of veg – spuds, onions, carrots, chard, spinach, cabbage, lettuce, calabrese, turnips, courgettes, cucumbers - even tomatoes at last! Also frozen (bargain) beef and lamb, including beefburgers - mediterranean burger (oregano, basil & tomato), and onion burger (onion, black pepper & nutmeg) – all containing 94% Welsh Black beef."

Funky Flapjacks - "Saturday's cakes will follow the usual theme - but if I can manage an extra fresh fruit cake then I will but as some of you know I am moving more slowly at the moment! Please text me to save any for you 07910 652543."

Ollies Orchard - "We'll be picking new season Early Rivers plums first thing on Saturday - very fresh for the market!"

Foodie Diary Dates

Sun 4th Aug 10am to 2pm
Wallasey Food & Makers Fair
The Mosslands School

Fri 9th Aug 12.30-4.30pm
Flavours of the Orient
[The Cookery Nook](#)

Sat 10th August 9am to 1pm
Wirral Farmers' Market
New Ferry Village Hall

Thurs 15th Aug 6.30-9.30pm
Taste of Summer
With [The Cookery Nook](#)

Sat 17th August 10am to 3pm
Heswall Farmers' Market
Church of the Good Shepherd
Parish Hall

Thurs 22nd Aug 6.30-9.30pm
Cake Making
With [The Cookery Nook](#)

Sat 24th Aug 9am - 1pm
West Kirby Farmers' Market
St Andrew's Church Hall
4th Saturday every month

Sat 24th Aug, 10.30am - 2pm
Baking with Herbs
[Fieldcrest Garden](#)

Sat 31st Aug 10am-2pm
Using Mexican Chillies
Chilli Gourmets
See page 4

A big market welcome...



... to Montse Ortoneda, who has recently set up *Say it with biscuits* in her home kitchen in Pensby.

Montse has always enjoyed baking and recently started her home baking business. She makes lovely gingerbread and vanilla biscuits, and ices and decorates them with messages.

As well as being iced biscuits that taste delicious, you can use them as an edible replacement for a greetings card - for any occasion, celebration, or just because.

Go to the *Say it with biscuits* stall for a taste!

Check out the [website](#) or email Montse for more info email.siwb@gmail.com.



Ollie's Orchard

We are just about to enter our plum harvest here at Ollies Orchard with the first variety 'Early Rivers Prolific' being picked fresh for this week's market. As the name suggest this is an early and heavy cropping plum with a damson like flavour. It is a dual purpose plum and makes really good jam.



We anticipate our Victoria plums (dual purpose but exceptionally good cooker) being available from mid August and our damsons and Marjoree Seedlings (wonderful flavour when left to ripen on the tree) from mid September onwards.

Stuck for a gift idea?

We've produced some market shopping vouchers with gift cards (lovely market picture from local artist Jim Fleming).

You can buy them at the market from Steve (Flaming Bean Coffee Roastery stall) or Margaret or email us admin@westkirbyfarmersmarket.co.uk and we'll post them to you.

We're always open to requests from community groups and schools for raffle prizes too - so if you're fundraising do let us know.



A Story of Real Frozen Yoghurt!

Andrew, of Tiresford Guernsey Gold writes:

"Some time ago, I was asked to make a yogurt preparation for a Frozen Yogurt franchise in Manchester. I had a look at the recipe used by his present supplier and was surprised to see how little yogurt, and how much 'gunk' (for want of a better term) went into it.



"This franchise wanted a 'purer' product to go through his 'Mr. Whippy' machines.

"I have struggled for about 6 months (maybe longer) to get something that could absorb all the air but still be of the right consistency, i.e. like water, to go through his machine without compromising quality!!!. So far I have failed miserably and expensively.

"I have unashamedly used Tim at Chilly Stuff as a source of advice about emulsifiers and chilling techniques and he has always been enormously generous with his advice. We always knew how good his gelato is, and anyone who engages with him will realise that he is an absolute perfectionist.

"So a couple of weeks ago, I asked if he could make a more conventional yogurt ice cream without the enormous air inclusion and sweeteners – he did, and I thought it was tremendous, as did Sue who is a much better judge of taste (but not of



men). However, Tim, ever the perfectionist, was not completely satisfied and has gone on to tinker with temperatures and other gelato making magic to end up with a product which was conceived between two local producers and born just a few weeks later.

"Tim's Frozen Yogurt still retains the qualities of our yogurt (a2 milk, probiotic culture, Guernsey milk) but is considerably lower in fat and sugar than conventional ice cream and Tim will be at West Kirby on Saturday to field any questions that I am grossly under qualified to answer."

The Chocolate Cellar

The Chocolate Cellar children's chocolate making workshops are now open for booking.

The workshops are a chance for your budding chocolatiers to have lots of fun creating their own masterpieces, package them and take them home.



Children's Chocolate Making Workshops

workshops for children between 6 and 16 years old

THROUGHOUT THE SUMMER HOLIDAYS
AT
50 NEW CHESTER ROAD, NEW FERRY

children come and have a go at making their own chocolate pieces, have messy fun with chocolate and get to take away their treats.

workshop dates:
31st July, 15th August, 22nd August, 29th August
Private workshops can also be booked

CALL 0151 200 2202 TO BOOK OR EMAIL US ON
CHOCSHOP@THECHOCOLATECELLAR.CO.UK

Wine Sampling - Summertime

Friday 2nd August, from 6.30 - 8pm

The Summer time is a great time to visit Portugal as many of you do. Enjoying the weather, the food & of course the vinho. We are going to celebrate this great time of year in our next wine sampling by trying some of the lighter Portuguese reds & crisp whites. We'll also offer the chance to try a refreshing white port tonic, the true taste of a Portuguese summer!

Tickets £8.50. If you'd like to join us book your places by email info@deli1386.co.uk or call into the shop. It's best to book as seats will be limited. We'd love to see you there!



4th Birthday Celebration!

Peri Peri Chicken BBQ

Saturday 10th August from 5pm

How time flies! We are proud to say we are nearing our 4th birthday. We opened our doors back in August 2015 & are celebrating another year with our annual BBQ of Peri Peri chicken made to Susana's special recipe :). A serving of chicken & a glass of vinho or bottle of beer will be £8.50 per person. So come along & help us celebrate!

If you'd like to join us please feel free to email us or call into the shop. It's better to reserve your places so we can include you in our catering numbers.



CHILLI GOURMETS COOKERY WORKSHOP

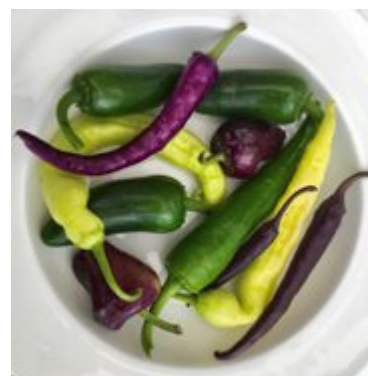
Cooking with fresh Mexican chillies

St Bridget's Centre, St Bridget's Lane, West Kirby CH48 3JT
Saturday 31st August 10am - 2pm

I have previously given workshops focusing on the use of dried Mexican chillies, but this workshop will be concentrating on using my home grown fresh Mexican chillies, Serrano, Jalapeño, Poblano, Habanero etc..

We will make a traditional Green Chicken Pozole, a wonderful seafood stew called "Sopa De Mariscos", fresh home made tortillas and salads and salsas made from whatever vegetables are growing in my garden or that I can source locally. We will also make some crispy carrot tacos, with a fresh tomatillo salsa with my home grown tomatillos, and you will also learn to make some spicy green chorizo sausages.

To Book go to www.chilligourmets.uk or call Janey on 0151 348 4761



Bongo's Belly Busting BBQ Chilli Drench Ribs

A summery recipe suggestion using Bongo's Chilli Drench. The second part can of course, be done on the bbq. Serve with a nice bottle of wine, a salad and get ready to have a shower afterwards - its a brilliantly messy meal and you'll be licking your fingers all night long - it really does taste that good!



One or two racks of pork ribs
1 jar of BBQ Chilli Drench
1 x onion roughly chopped
2 garlic cloves lightly crushed
some peppercorns (if you're feeling fancy)

Fill a big pan or oven roasting tray with water and submerge the ribs ready to poach them. Throw in the onion, garlic and fancy peppercorns and bring to the boil, reduce the heat and simmer gently until the meat is soft and tender.

Preheat your oven to 180°C / 455°F / Gas 4.
When the ribs have finished poaching take them out of the pan and place on a baking tray. Smother the ribs with Bongo's BBQ Chilli Drench (you can even prepare to this stage ahead of time and leave the ribs marinating in the fridge overnight) I use 3 quarters of a jar and then baste the ribs as they're cooking with the other quarter

Pop the ribs into the oven for half an hour or until they are sticky, hot and yummy. (I like to turn the heat down to 160° and slow roast the ribs for an hour or so, until they fall off the bone and the fat is all gone (basting as I go).



Where has this month gone? by Nigel, of Wirral Countryside Bees

Where has this month gone? The last five weeks have disappeared in the blink of an eye. The beginners course finished at the end of June, the middle of the month brought a Wirral beekeepers association meeting at my Irby apiary, which I engineered to be a little different from the usual choice of topic at these meetings.

The middle of the month also brought a first for me, the county secretary passed on the names of two primary schools in Ellesmere Port who wanted someone to give a talk on bees and beekeeping, for their final year classes that had been doing projects on insects etc. Previously I have only spoken to adults.

I put the bees into my exhibition hive the previous evening, getting stung twice on one ankle and three times on the other, they were not impressed at being disturbed and moved.

On arrival at the first school one class was now two. Four pupils were assigned to help carry my equipment into the hall, as a reward I let them look at the exhibition whilst I continued to set out my equipment. The talk was very well received by the children and teachers with a lot of grown up questions at the end.

The second school, after lunch, was again two classes - one being seven year olds. Again they were all very



well behaved and interested. This time I asked a question - "Is anyone interested in history?" and was surprised to see sixty hands go up faster than Usain Bolt

Last week brought the Tatton Park flower show where Cheshire beekeepers again won a gold medal. This time the bees for the exhibition hive came from a different colony, so no stings.



FRIENDS OF GRANGE HILL

Together we'll make a difference

The Friends of Grange Hill will be fundraising at the community café this month. All funds raised will be used to buy new tools and safety equipment.

The Friends of Grange Hill are delighted at this opportunity to fundraise via West Kirby Farmers Market.

The FofGH remains committed to restore and improve the Garden of Remembrance to promote a positive experience for all visitors to the War Memorial and to ensure the sacrifice of our past local town folk is never forgotten. We are also keen conservationists and are working hard to retain many of the natural and native features of this much-loved hillside, as well as securing the magnificent views the hill top has to offer for future generations.

Saint Andrew's Church organ recital 27th July

The church is open and organ music is played from 10:30 a.m. to noon while the market is on during the (supposedly) warmer six months of the year. Please feel free to come in and look at this beautiful building and stay for as long as is convenient for you. You are most welcome to walk around during your stay.

Accompanied children may like to climb the spiral staircase and see where the sound comes from.

Organists:
Steve Kearley & Ian Fantom of St Andrew's Church.

Composers include Buxtehude, Bach, Handel, Pachelbel, Verdi, Howells, Grainger.

Ian's recital from 11:10 a.m

Jean-Baptiste Lully: March and Chaconne from Le Bourgeois Gentilhomme

Dietrich Buxtehude: Ciacona in E minor

Johann Sebastian Bach: Jesus, joy of man's desiring and in dulci jubilo

Johann Pachelbel: Nun komm der Heiden Heiland

Friederich Wilhelm Zachow: Nun komm der Heiden Heiland

George Frideric Handel: The arrival of the Queen of Sheba

Cecil Armstrong Gibbs: Minuet in the classical style

Percy Grainger: Shepherd's Hey

Giusseppe Verdi: The grand march from Aida

Théodore-César Salomé: Versets on the Magnificat IV, V and VI

Georgi Mushel: Toccata

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 24th August 2019
Sat 28th September 2019...

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.

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