



# West Kirby Farmers' Market



# News

**Next market Saturday 25th June 2016**



**Yasmin Limbert** - "This month I shall have traditional Homity Pie and variations are Haddock & Watercress, and Butternut Squash & Feta. Bakewells will include Cherry & Almond, Pineapple & Coconut and Lemon. As always I'll have sweet and savoury scones, scotch eggs and sticky toffee puds."



**Find Inspiration in Food** - "We have reduced all jellies and sauces to just £2.50 per jar."

**Pen y Lan** - "Full selection of sausages, sausage rolls, a few of the pork & apple burgers which are proving popular and black pudding. Don't forget the Pocket Rocket (be quick for these hotties)."

**At market  
on 25th  
June**

**Funky Flapjacks** - "This month I'm trying out a new gluten-free lemon drizzle cake."

**Abyssinia Kitchen** - "We will be introducing our Lentil Wot Stew, this is a perfect dish suitable for vegetarians and vegans, it is a flavoursome dish that is slowly cooked with our special Berbere Spice, and can be served with either rice or our Injera sourdough flatbread, also at the market will be our split pea and red lentil injera rolls, and Doro Wot chicken stew."



**Veggie Fayre** - "We'll have savoury swirls with local rocket and our veggie scotch eggs."

**Eponine Patisserie & Chocolaterie** - "We will be doing a number of special offers to celebrate our Academy of Chocolate awards (see page 2) so you can try our products with up to 50% off!"

**Bryn Cocyn Organics** - "We've fresh lamb and frozen bargain beef. We've strawberries & veg-wise - spinach, Swiss chard, baby turnips, baby beetroots, courgettes, cucumbers, lettuce..."



**Little Eye Bakery** - "We are making extra walnut loaves (large and small) to meet growing demand. Our market special will be a light, moist summer loaf, with fresh dill and onion."

**July 2016**

**Diary Dates**

[Visit our website for details](#)

**NESTON FARMERS' MARKET**  
Saturday 2nd July 9 am - 1 pm  
Neston Market Square  
First Saturday every month

**WALLASEY FOOD FAIR**  
Sunday 3rd July 10 am - 2 pm  
St Mary's College  
First Sunday every month

**WIRRAL FARMERS' MARKET**  
Saturday 9th July 9 am - 1 pm  
New Ferry Village Hall  
Second Saturday every month

**CLAREMONT FARM  
SUMMER SOCIAL**  
July 9th 12 pm - 9 pm  
Music, food, drink and lots of creative stuff for the kids.

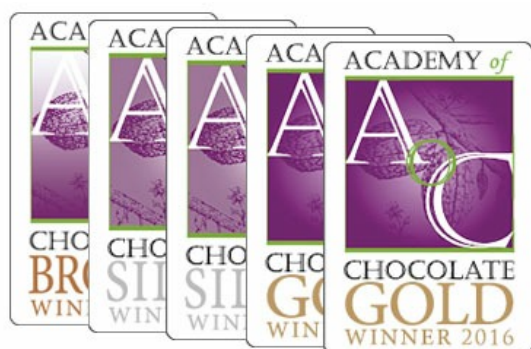
**HESWALL FARMERS' MARKET**  
Sat 16th July 10 am - 3 pm  
Church of the Good Shepherd Hall  
Third Saturday every month

**NEPALESE COOKERY**  
Thursday 21st July 6 - 9 pm  
Claremont Cookery School

**WEST KIRBY FARMERS' MARKET**  
Sat 23rd July 9 am - 1 pm  
St Andrew's Church Hall  
Fourth Saturday every month

**NEPALESE COOKERY**  
Sat 23 July 9.30 am - 2.30 pm  
Claremont Cookery School

After a long wait, the results have been released for the Academy of Chocolate Awards 2016 – here are ours!



## CELEBRATING 5 2016 ACADEMY OF CHOCOLATE AWARDS

**GOLD - PEANUT & RASPBERRY PRALINE**  
**GOLD - GIANDUJA DRINKING CHOCOLATE**  
 SILVER - GIN & TONIC TRUFFLES  
 SILVER - CRUNCHY PRALINE  
**BRONZE - HOUSE BLEND DRINKING CHOCOLATE**

It was a couple of months ago now that we posted those parcels down to London, with many, many carefully wrapped and padded chocolates hidden inside. For the next few weeks, we checked on Twitter and Instagram to see if we could spot any of our entries in the many photographs being shown of the judging in progress (I think we might have spotted the Gin & Tonic in one picture). All fingers, toes and everything else were crossed as we then waited patiently for the results.

This was the first time we'd entered our chocolates into awards, and needless to say we were a little nervous. As it turns out, we need not have worried, as we won an award for every item entered!

The "Peanut and Raspberry" layered praline was a relatively new recipe which we brought out around Christmas last year, and one that had received a lot of positive comments from customers (and us!). We were delighted that this praline won a Gold award in the layered chocolates category, as it has become a staple of the range, and one that will be sticking around in our permanent praline collection.

Milk Chocolate and Hazelnut Crunchy Praline has been a part of our chocolate range for a while. It actually became so popular that we made it available as a snack bar as well! This chocolate picked up a Silver award in the pralines category, and continues to be a best seller.



Our Gin and Tonic Truffles also received a Silver award. A new addition to the range, these have only been available via our website for the past few months, and you can now find them in Whitmore & White.



Our drinking chocolates both also picked up awards, with Gianduja gaining another Gold and House Blend receiving a Bronze. This makes the Gianduja Drinking Chocolate our first double gold winner, and it was the only product in its category to take gold in both awards!

We only dipped our toe in the Academy of Chocolate Awards this year, and as they don't seem to run every year, we wish we had entered more! Needless to say, we'll be back next time with plenty more chocolates.....



*Don't forget our great local independent shops...*



**Wine Sampling - First Friday of Every Month -**

**Exclusive Offer on the night**

**Next date for your diary - Friday 1st July**

For our July wine sampling we've decided to try a relatively new phenomenon, Portuguese Gin. On the night you'll have the chance to try Sharish Gin from the Alentejo region which was voted Product of the Year at the Lisbon Bar Show in 2015. Its a smooth gin with some sweet characteristics delivered from the use of local apples. Its distilled in traditional Portuguese cabors or stills which contribute to its unique flavour.

For those of you that like a little bit of fizz we'll also head into the Minho region with a new vinho verde. Then we'll head east to the Douro region for a smooth woody red & a fresh citrus white. There's always something for everyone!

As always we hold the sampling from 5-8pm, tickets are £5 & there will be exclusive offers on the night.

Its held in our small but perfectly formed shop so its best to reserve your place as we can't always guarantee the weather to go al fresco! Feel free to call in for tickets or click on the button below & tell us how many you'd like. We'd love to see you there!

Email for Wine Sampling Tickets - [info@deli1386.co.uk](mailto:info@deli1386.co.uk)

### **Ollies Orchard tingling tastebuds @1386...**

We're very pleased to welcome Ollies Orchard apple juice to our shelves. Pressed apple juice from Eddisbury Fruit Farm which is nestled amongst Delamere Forest in the heart of the Cheshire countryside. We're offering 2 for £5 on bottles of 750ml to get those tastebuds tingling!

### **'Portugal out of the tin'**

June is a time of feasting & celebration in Portugal. One notable festival is the 'Festas de Lisboa' or famous Sardine Festival in Lisbon that celebrates the Feast of St Anthony. In the absence of a sardine BBQ we've added our top notch range of tinned fish to our menu so you can experience 'Portugal out of a tin' al fresco @1386 or buy 2 cans for £4 during June & enjoy at home.



## **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 June 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)



# The freshest, locally produced fruit & vegetables

## Direct to Your Door

***If you really want to support small independent businesses sourcing local produce, but you also want on-line ordering and home delivery, then this is for you!***

"At Fine Fruits of Pensby Ltd we have been thinking about ways to help our loyal customers and our new customers stay healthy with added convenience. Our family have run Fine Fruits of Pensby Ltd for over 20 years and have served our local community with fresh, local, high quality produce. We not only have our retail customers but also our catering business – supplying independent restaurants, hotels, cafes, nursing homes and fast food establishments with high quality produce.

"As time moves on and customer needs change we have decided it is time for Fine Fruits of Pensby to move with the times too! According to a recent survey 'over a half of Brits do their food shopping online – with one in ten buying all of their food and drink via the internet.' We were shocked to hear that a report by market researcher Mintel, showed that 10% of shoppers were unhappy with the quality of the fresh produce they were receiving when ordering

online. At Fine Fruits Direct, we can assure you that you will receive only high quality, fresh produce – our guarantee to our customers:

*"We will only send to you, produce which we would be happy to have on our plate!"*

"Wherever possible we source our fresh produce from local growers, helping to ensure that the customer receives the freshest, highest quality produce that hasn't travelled half way around the world! To learn more about some of our local suppliers visit the 'our suppliers' page of our website. We like to visit our suppliers regularly and are proud to support local farmers wherever we can.

"So take a look around our website, register as a customer, place your first order over £10\* and receive FREE shipping to Wirral. Your delivery can be made between Monday & Saturday depending on your area and should you be out we can leave it in a safe place of your choice."

*\*New customers only. Customer must register to receive promotions. Normal minimum order for delivery is £20, delivered free within Wirral.*



***fine  
fruits***  
**FIRST FOR FRESHNESS**



# A Moonlight Flick Park Picnic?

*For what looks to be a lovely family night out, Chester-based arts company Storyhouse are bringing Moonlight Flicks to Ashton Park in West Kirby this Summer.*

Bring garden chairs, lots of layers (maybe a blanket?) and your own drinks and picnic, or, even better, pre-order a picnic from market baker extraordinaire Yasmin Limbert:

*"As part of my fundraising for Cycle Cuba, you can order picnics for the Open Air Cinema in Ashton Park this summer. I am selling picnics for screenings on August 5th, 6th, 7th and 11th. They will be £10 per person and have lots of home made goodies. I will deliver them to you at the park. Come and see me at my stall this Saturday if you would like to order one".*

So, grab a deckchair and enjoy some of the best films under the stars:

**Willy Wonka and the Chocolate Factory** - Thursday 4th August

**The Artist** - Friday 5th August

**Jurassic World** - Saturday 6th August

**Brooklyn** - Sunday 7th August

**The Philadelphia Story** - Thursday 11th August

**Dirty Dancing** - Friday 12th August

**Mad Max: Fury Road** - Saturday 13th August

**Inside Out** - Sunday 14th August



For FAQs, details about the films and to book film tickets, visit [www.storyhouse.com/category/film](http://www.storyhouse.com/category/film)



If you enjoy the fish from the market, don't forget to try out Hoylake Fisheries (on Market Street in Hoylake) between times.

They regularly have fresh fish from a local fisherman, and just now you can pick up some lovely local samphire.

Similar to baby asparagus, it has a crisp texture and tastes of the sea - definitely something to try if you've never had it before.



## Strawberries are ready at Claremont Farm!

The Pick Your Own fruit fields are now open! 10am-6pm daily.

With tractor rides at the weekends.

Just strawberries and gooseberries ready at the moment, but raspberries, tayberries, red & blackcurrants will be ready soon, they just need a bit more sun.

Strawberries £3.50/kg, you pay for what you pick.....but please respect the farmer with regards to 'tasters'.



## June Beekeeping from Nigel, of Wirral Countryside Bees

June, the middle of the beekeeping year, warm and sunny, but it presents a major problem for beekeepers, The June gap! This phenomenon doesn't always occur, but we have to make regular checks. The cause is the difference between the finishing of Spring flowering trees and those that flower from late June onwards, small colonies can very quickly starve within a few days, if they are not fed. Large colonies are also at risk, the colony is now at it's largest, 50,000-60,000 bees, a lot of mouths to feed, plus all the young brood. The queen is laying 1,000-2,000 eggs per day, which hatch after three days into larva that require feeding for seven days. Starvation can also cause the bees to swarm.

Since my operation on the third, my beekeeping has been on hold, this came to an abrupt end last Tuesday. The previous evening at a meeting of South Clwyd Beekeepers I was given a virgin queen bred from 100% amm stock, amm are the original British bees. Tuesday morning saw me wrapping my bandaged right hand in a tea towel secured with rubber bands, normal glove on my left and my bee suit on and off into the garden to make up a nucleus hive (one handed) to put her in. Once in the hive she would be kept warm and fed by the nurse bees. The next evening my friend Marshall arrived to take the hive to his farm apiary at Tattenhall for mating.

### 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 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.

### on the...

4th Saturday every  
month, 9am - 1pm

Sat 23rd July  
Sat 27th August...

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