



West Kirby Farmers' Market



News

Next market - Saturday 24th June 2017



Bryn Cocyn Organics - organic homegrown strawberries, gooseberries, courgettes, cucumbers, French beans, spinach, chard... - then fresh Welsh Black beef & frozen lamb.



Yasmin Limbert - "This month sees a welcome return of the Bombay Homity that I've had lots of requests for, also a Blueberry Bakewell."

Pen y Lan Pork - "We will have the New Summertime Sizzler and the Pocket Rocket sausages made with Bongo's BBQ Drench and Firework Jerk respectively. All the usual sausages and sausage rolls will be available. Be quick or pre-order to Mikeford01@googlemail.com"



Chilly Stuff - "I'll have four flavours of my Italian-style gelato this month - Lemon & Lime, Fresh Ginger, Vanilla and Chocolate."

Veggie Fayre - "We are making some lovely caramelised smoked shallot & feta quiche as our special this month."



Bongo's Rock n Roll Pickles - "We're back with lots of lovely summertime goodies. We will have for you lovely

people our BBQ Drench, Firework Jerk, Chilli and Milli for your burgers, Crush to marinate your steaks and prawns, Lilly for your fish, Chilli Jam for your cheeseboard and for all you Super

Tasters - a super fiery Secret Batch!"

Chocolate Cellar - "We will be bringing our summer collection of truffles to the market - this will include our mango and chilli truffles, mojito truffles, black sesame truffles and our award winning lemon and cumin truffles. We'll also have some chocolate dipped strawberries and some of our chilli chocolate bars."

July Diary Dates

Sunday 2nd July 10am to 2pm
Wallasey Food Fair
First Sunday of every month
at The Mosslands School

Sunday 2nd July 9.30am - 3pm
Gluten-free bread course*

Tuesday 4th July 10am - 2.30pm
Cooking your way through the menopause*

Sat 8th July 9am to 1pm
Wirral Farmers' Market
Second Saturday of every month
At New Ferry Village Hall

Sun 9th July 10am - 4pm
Cheese Making with Guy Dimelow of Chorlton Cheese*

Sat 15th July 10am to 2pm
Heswall Farmers' Market
Third Saturday of every month
At Church of the Good Shepherd

Saturday 22nd July 9am - 1pm
West Kirby Farmers' Market
4th Saturday of every month
At St Andrew's Church Hall
CH48 5DE

*At Claremont Farm Cookery School

News from The Chocolate Cellar

We were absolutely thrilled to be awarded The Small Business "Bricks and Clicks Award" in London at the end of May.

Sue Perkins, ex bake-off host, was the presenter of the award and said she'd love to be locked in The Chocolate Cellar any time! I was truly honoured and overwhelmed to be awarded this. In their citation the judges said:

"This tenacious business has used a strong mix of channels to build the business back to strength. The Chocolate Cellar understands how to use different channels and has adapted its strategy over time to get the best results for the business."

The Small Awards recognises the achievements of small businesses in ten categories across multiple sectors including high street businesses and start-ups. The awards were sponsored by Facebook and Sage. Judges included Rt Hon Sir Vincent Cable, Emma Featherstone, Guardian Small Business Network, Kiki Loizou, Small Business Editor, The Sunday Times, Joel Hills, Business Editor, ITV News.

We were also named one of the small business 100 last year and applications / nominations are now being taken for businesses to participate again this year. If you are or know of a small business that deserves to be nominated please head to this website and get nominating:
<https://smallbusinesssaturdayuk.com/#small-biz-100>

HUS MIDSUMMER PARTY:

On the afternoon of 24th June – straight after the market we will be heading over to HUS in Liverpool for a Midsummer Day of fun, frolics and crafts. HUS has teamed up with the lovely people at Merseyside Etsy Team, who will be running craft events throughout the day. Local Etsy sellers The Red Button Press, Joyful Array, Nordic Inspirations, Mollycat Craft Co, Presents Felt, Handmade by Bunny Bosworth, Wooden Thoughts, Imagine Attic, The Chocolate Cellar, Beagle N Thread UK and Becka Griffin Illustration are all helping out on the day. All profits from the day's workshops will be going to The Clatterbridge Cancer Centre & Charity; and all team members are giving their time freely.

Macrame plant hanger, Scandi-themed twig weaving activity, woven paper hearts, Gingerbread Pizzas are some of the activities on offer. Suitable for adults and children!

Expect summer food & drinks galore from 12pm til late.



CHOCOLATE MAKING:

Our next chocolate making workshop at Claremont Farm takes place on 20th August and tickets can be booked on [Eventbrite here](#).



MARKET:

We will be bringing our summer collection of truffles to the market – this will include our mango and chilli truffles, mojito truffles, black sesame truffles and our award winning lemon and cumin truffles– we hope you'll join us! We will also have some chocolate dipped strawberries and some of our chilli bars.

On 2nd July we will be joining the guys at Independent Liverpool with their new venture at Cains Brewery and will be part of their monthly farmers market.

On 8th July we will be returning to Wirral Farmers Market after a short break to celebrate with them – the market will be 17 years old!

Queen Rearing from Nigel, of Wirral Countryside Bees

Since last month I have been extremely busy raising new queens whilst the weather is suitable. Last year's poor summer, resulted in a lot of poorly mated queens, some of these are now starting to fail.

My friend and I are both members of the Bee Improvement and Bee Breeders Association, (BIBBA) who are committed to locally adapted bees and the original British Black bee *Apis Melifera Melifera* (AMM). These bees are more suited to our conditions than the imported bees from certain EU countries, which have flooded Wirral in the last ten to twenty years. The main problem with the imported queen bee is when they mate with local stocks, twelve months on they turn very aggressive.

To avoid this we take our queens out to an isolated valley near Corwen, which is stocked with hives containing suitable Amm drones (male bees). There are several methods of raising queens, we have used the grafting method so far this year. This method gives us a good idea of how old the new queens are, as timing of the different stages, is important. From egg laying to cell sealing takes seven days, they emerge at sixteen days and are mature enough to mate at around nineteen to thirty five days. Last Saturday we took thirty grafts, twenty seven of which have been successful, in ten to twelve days time we will be a bit busy.

As always just ask if you want any more information.



Tappers are excited to announce the release of their new #Summer #seasonal - #ThreeFineDays #Gin!

A mouthwatering, refreshing, citrus gin with lemon peel, lemon verbena, lemon balm and grapefruit peel for a delicious long drink. Perfect in this #Summer sunshine!



tappersgin Let's hope we get more than #ThreeFineDays! Perfect #Summer weather again today for #icecream & of course a deliciously...

'Quinta de Mosteiro' Wine Tasting
Next Date for your diary
Friday 7th July
Tickets £7.50 - 6.30pm start

Join us on Friday 7th July for a special wine sampling when we'll be giving you the chance to meet the owner & taste a selection of wonderful Douro wines from Quinta de Mosteiro. Eduardo will be with us to talk through a selection of 3 of his own wines.

This is a unique opportunity to meet the owner of a quinta, ask questions about his wines, how he uses the distinctive Douro grapes & his experience growing in the spectacular Douro valley. As usual there will be a selection of nibbles to accompany the wines.

A little bit of history... the first reference to Quinta de Mosteiro dates from the 12th century however production really took hold on the 16th century when the Cistercians of S. Joao de Tarouca took over. Always looking for the most fertile & beautiful spots in the Douro they developed their own methods of vine growing, choosing the best grapes for the terrain & making Quinta de Mosteiro amongst the biggest estates in the Douro at the time.



As Eduardo is here we'll be starting at 6.30 prompt tickets are just £7.50 each (payable up-front). If you'd like to join us feel free to contact us to reserve your places or click the button below & tell us how many are coming. As always we'll be holding the sampling in the shop so it's advisable to book to avoid disappointment :)

Email for tickets - info@deli1386.co.uk



Festas de Lisboa
The Santo António
Sardine Festival

With the arrival of June the Festival of St Anthony is here again when Lisbon goes sardine crazy. People open their doors set up the BBQ & grill sardines in the streets, selling beer & generally making merry.

We've had a mini feast of St Anthony celebration here on Portugal Day & now we're offering a range of our canned sardines (...& mackerel) at 2 for £4 for the rest of June.

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

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

All the sales from the market café this week go to help fund the complementary therapy service at Claire House - providing complementary therapies for the children, parents, carers and staff of Claire House children's hospice.



An Evening with Nisha Katona

Thursday 20th July at 7 pm

At Heswall Hall

111 Telegraph Road, CH60 0AF Heswall

Hosted by Lingham's Booksellers

*An evening with Nisha discussing her
new book, Spice Tree.*

Tickets £10 redeemable against her new book.
From 0151 342 7290 or on Eventbrite.

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 22nd July 2017
Sat 26th August 2017...

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