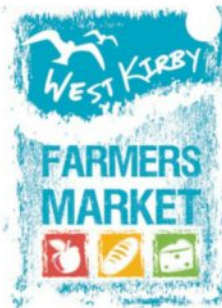




West Kirby Farmers' Market



News

Next market - Saturday 22nd June 2019 9am-1pm



NEW - Fieldcrest Garden - Herb and edible flower plants.

BACK - Bryn Cocyn Organic Farm - Homegrown organic veg, fruit, apple juice, Welsh Black Beef and lamb.

Billy the Fish - Sea trout, halibut, plaice, Dover sole, hake, grey mullet, shrimps, crabs...

Little Eye Bakery - "We'll be back with our usual range of sourdoughs, made only with flour, water, salt and our 24 year old starters. This month's special is a currant & walnut loaf."

Chilly Stuff - "I've teamed up with Tiresford Yogurt to make a natural frozen yogurt. Tasting so far has been very popular!"

Windsor's Fruit Liqueurs - "Come and taste our raspberry gin. Made with best quality gin and using only real fruit, infused for over 3 months to give a soft and fruity flavour. This gin won 1 star at the Great Taste Awards last year." (See recipe suggestions on page 7).



Veggie Fayre - "I have made a smokey vegan cheese which will be made into a tasty vegan cheesy potato and onion pasty. Beetroot and halloumi burgers will be on the table, John is making a few extra this month!"

Pen-y-Lan Pork - Caramelised onion is all the rage at the moment and Mike will ensure he brings extra of everything this time! Traditional roast ham, pies, sausage rolls and the ever popular meatballs. To ensure you don't miss out you could always [email him](#) to order.

Yasmin Limbert - "My Smoked haddock & watercress Homity Pie is back (by popular demand) and the Bakewell special is coconut & pineapple."

Funky Flapjacks - "All the usual cakes will be there but I am alternating the rhubarb recipes so this time it will be the Upside Down Cake. I would also like to apologise if you contacted me by email - I admit I do not use it that often so a text on 07910 652 543 is better."

Foodie Diary Dates

Sat 29th June
Start Sourdough
With [Little Eye](#) (see page 3)

Sun 30th June 10:30 – 4:30
Italian Cakes & Puddings
With [Ama La Vita](#)

Sat 6th July 1.30-4.30pm
Mexican Cuisine
With [The Cookery Nook](#)

Sat 6th July 10:30 – 4:30
Italian Sauces
With [Ama La Vita](#)

Sun 7th July 10am to 2pm
Wallasey Food & Makers Fair

Sat 13th July 9am to 1pm
Wirral Farmers' Market

Sat 13th July
Follow up sourdough
With [Little Eye](#) (see page 3)

Sat 20th July 10am to 3pm
Heswall Farmers' Market

Sat 27th July 9am - 1pm
West Kirby Farmers' Market
St Andrew's Church Hall
4th Saturday every month

Sat 27th July, 1 - 4.30pm
Using Edible Flowers
[Fieldcrest Garden](#)
(See page 2)

A big market welcome...

...to Chris Davies of Fieldcrest Garden, who will be selling herb and edible flower plants at the market from this month.

Fieldcrest garden is found in the Wirral greenbelt, just outside Thornton Hough. Owner Chris Davies and her family have created a garden over the last 15 years, with an emphasis on natural, healthy and wildlife friendly planting.

Herbs, edible flowers and flowers for the vase are grown in the bespoke flower garden, and there is a small nursery selling these and a variety of beautiful plants. Visitors can also relax in the garden cabin.

They also run events and workshops.

Check out their [website](#) for more details.

Speak to Chris at the market or phone 0151 334 8878 or email chris@fieldcrest.co.uk for further information.

Some of the courses at Fieldcrest Garden this summer...



Baking with Herbs

Spend an enjoyable morning or afternoon selecting suitable herbs to be used in baking, seeing how to grow, prepare and bake with them and then have some lovely herbal bakes to enjoy with a cup of tea. Chris will demonstrate how to make herbal oils, sugars, butters and creams.

The course will include a tour around Fieldcrest's herb and flower garden and refreshments.

Saturday 24 August, 10.30am - 2pm

Cost: £30



Edible Flowers

Edible flowers are now widely used in catering and fine dining, plus drinks, cake decorating and many other ways.

"We love growing Edible Flowers here at Fieldcrest and would love to share our experience with you. We will look at which flowers are edible and see them growing in the 'edible' beds in our herb and flower garden."

Garden owner Chris will do a demonstration in the Garden Room using the flowers, and attendees can participate in making floral sugars, creams and other goodies.

The afternoon will finish with sampling lots of lovely edibles, elderflower cordial plus plenty of tea and coffee throughout the session.

Date: Saturday 27th July, 1 - 4.30pm

Cost: £25

Practical Sessions... by Nigel, of Wirral Countryside Bees

Finally, after a month of delays caused by weekend rain, cold temperatures, Marshall being ill, more rain and me being ill, we got under way with the practical part of the beginners course on Sunday 2nd June. Somehow with last minute alterations to timings, we have managed to meet on consecutive Sundays, today, the third session finishing just as it started to rain.

Weekly sessions are important so that the students can see the changes to the colony and the reason for weekly inspections at this time of the

season. Last weekend we were demonstrating how to find and mark a queen. Whilst they were examining a colony it became apparent the colony had filled all available space in the hive and might have been preparing to swarm, this gave us the opportunity to demonstrate how to prevent swarming using the splitting method, this is where the queen is removed from the colony.

This Sunday we were demonstrating how to carry out a disease inspection, what the brood frames look like in a hive containing a drone laying queen



and/or laying workers, plus a follow up inspection of the split colony. This colony had now produced three emergency queen cells on two separate frames. One frame was placed in the drone colony as an experiment and the other was left in situ to provide a queen for this colony.

Bryn Cocyn Organic Farm is back! Yey!!!

"We're really looking forward to the 22nd. We'd hoped to have far more veg than now looks likely – the veg field even now (Sunday 17th) is too wet to walk on without damage and it has been too cold for proper Summer growth.

"Even so, we should have some salads, chard, spinach, French beans, courgettes, cucumbers, but alas, no tomatoes yet. New spuds are very nearly ready – cross fingers, and if the sun shines a bit, we'll have strawberries. "



The Cookery Nook News

Mexican cookery session on 6th July (only three spaces left). £45 per person. 1.30-4.30pm.



The Cookery Nook is now offering 'one to one' cookery lessons on dates to suit individuals. Attendees can choose their subject, for example: pasta/pastry/cake making/preparing seasonal dishes- whatever they need to learn! Prices vary. Contact Belinda for details.

Also, special 'celebration evening' events for 6-8 guests. Prepare 3 course meal and dine at The Cookery Nook with wine. 4 hrs, £60 per head including ingredients. Thursday/Friday evenings - choose your date. Ideal for special birthdays.

Email: enquiries@the-cookery-nook.com, or call Belinda on 07866 73565. Details can also be found at www.the-cookery-nook.com

Little Eye Bakery Sourdough Bread Course - Start It Up!

Fancy an informal, hands-on bread-making session, in a relaxed kitchen environment ? Little Eye have one or two places for classes at St Bridgets Centre, West Kirby - on June 29th (Start It Up) and July 13th (Follow Up - for returners or those already baking their own sourdough)

Email for booking info at info@littleeeye.org.uk



Hoylake Allotments 100 years of 'Growing your Own' ANNUAL OPEN DAY

Sunday 21st July 2019
12.00 - 16.00

Explore the Allotment Gardens

Find the Scarecrows

Children's Fun Activities

Plants, Herbs and Vegetables for SALE

Beekeeping and Wildlife

Bric-a-Brac, Books and Jigsaws

Live Music

Burgers and Refreshments

Raffle Prizes



Find us at the end of
Sandringham Avenue,
Hoylake.
(over the railway line crossing
next to Manor Road Station)



THE HOYLAKES ALLOTMENT ASSOCIATION IS A MEMBER OF
THE WIRRAL ALLOTMENT SOCIETY, AND THE NATIONAL ALLOTMENT SOCIETY

West Kirby student Nathanael wins British Woodturner of the Year prize!



Local student Nathanael Griffiths, aged 15, has won the prize for British Woodturner of the Year competition, Young Woodturner category, under 18's. He was invited to the awards event at Oxo Tower, London and his woodwork now exhibited as part of 'Celebrating British Craft' at Oxo Gallery.

Nathanael has developed his talent and interest in woodturning over the last two years, inspired by staff at school, collaborative support with his family, developing a workshop at home and even self-taught on YouTube!



He has started selling his woodwork through local fairs including Wirral Festival of Firsts. His woodwork is innovative and includes smartphone and tablet speakers, along with beautifully crafted bowls and chopping boards. A pupil at local specialist education school, West Kirby School and College, since Year 8, Nathanael has an Autism diagnosis and had previously been out of mainstream school. His Mum comments "A different approach to his education 'thinking outside the box', using his woodturning and photography special interests to engage him in school has enabled Nathanael's progress and huge personal achievement." Nathanael says "all the staff at my school have been really kind and supportive".

Nathanael hopes to now progress this talent as a career.

More of Nathanael's woodturning can be seen on his Instagram page – [griffithswoodworking](https://www.instagram.com/griffithswoodworking)

Enterprise Market

West Kirby School and College are holding an Enterprise Market on **Friday 5th July**.

Open 10.30am-12, local community are welcome to come along. It will be held at the front of the school - on Meols Drive, just next door to St Andrew's Church.

Pupils are part of a school wide Enterprise initiative week, with classes producing arts, craft and food items for their own stall. Come along!



Wine Sampling - Battle of the Regions - Friday 5th July, from 6.30 - 8pm

Many of you are now familiar with the variety of Portuguese wines available. The plethora of grapes used in Portuguese wines, the majority of which are indigenous, gives them a uniqueness that cannot be rivaled. Within the Portuguese mainland there are 12 demarcated wine regions, so to celebrate this we thought we would give you the chance to try, side by side, wines from five of these regions. From the Northern Minho to the Southern Alentejo you can discover the differences in grapes, blends & flavours.

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!



SweetPea Café & Deli 1386 Iberian Supper Club
– Saturday June 29th 7pm start Tickets £30

Menu

Welcome drink – Portuguese sparkling wine

Salmorejo Cordobés

Chilled tomato soup from Córdoba

Pasteis de Bacalhau com Salada

Salted cod cakes with a vinaigrette salad

Feijoada com Chourico

Slow simmered bean & chourico stew

Main Course

Rape estilo Cedeira

Cedeira style monkfish with prawn sauce

Dessert

Tarta tres chocolates

Three chocolate tart

Wine, beer, port & soft drinks will be available to buy on the evening

Next Iberian Supper Club

Saturday 29th June - 7pm

Sweet Pea Cafe - £30pp



If you want to experience freshly cooked, truly authentic Iberian food right here in West Kirby then why not join us? To tempt you here's the menu (left).

We only have a few places left so if you would like to join us get in touch by email info@deli1386.co.uk or calling into the shop or Sweet Pea cafe.

Picnics!

Yes, we know the weather isn't exactly seasonal(!) at the moment however we live in hope we will have a Summer this year.

With this in mind we have a range of picnics available for your alfresco dining when the sun makes an appearance or even to help on a journey if you want to save yourself some time. We ask for at least a days notice for the picnics as all are prepared fresh on the day of pick up.



Fine Fruits of Pensby are starting their *Local Box* again!

They do it every year once there is enough local produce - Wirral, Cheshire & Lancashire. It will have local vegetables, salad and fruit (when available) also local eggs and milk for £25.

"Our local boxes offer a variety of delicious seasonal vegetables and salad products using local farmers within a 50 mile radius. The contents will vary a little each week, but will include everything we have picked up from the local farms we visit."
[Contents for week commencing 17th June...](#)

Their organic range is also very popular and box contents are online each week. *A lot of Lancashire organic produce will be coming in this Thurs 20th June!



Saint Andrew's Church organ recital

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.

Steve Kearley

St Andrew's

Graham Gladden

West Kirby Methodists

Ian Fantom

St Andrew's

- Ian's recital from 11:10 a.m, with composers include Buxtehude, Bach, Handel, Rameau, Mozart, Elgar, Yon

David N Johnson (1922-1987)

Ceremonial March in D major

Dietrich Buxtehude (1637-1707)

Passacaglia in D Minor BuxWV 161

George Frederic Handel (1685-1759)

A Prelude in G HWV 442 No. 1

B Minuett I and II

C Air HWV 441 No. 4

D Fantasia in C HWV 490

Percy Aldridge Grainger (1882-1961)

arranged by Ian Fantom

Country Gardens

Wolfgang Amadeus Mozart (1756-1791)

arranged by Ian Fantom

Laudate Dominum from

"Vespere solemne de confessore" KV 339

Léon Boëllmann (1862-1897)

A Entrée en Si Majeur Op. 30

B Offertoire en Ré Mineur Op. 29

C Sortie en Sol Majeur Op. 30

Théodore-César Salomé (1836-1896)

Versets I, II and III on the Magnificat Op. 67

John Charles Grey (1849-1923)

Toccata in D major

THE
ORGAN APPEAL

THE SUMMER
ORGAN RECITAL SERIES

The Fourth Saturday of each month
April ~ September

Coinciding with the West Kirby Farmers Market
From 10:30 am
Admission free

Donations to the Organ Appeal
gratefully received

**S. ANDREW,
WEST KIRBY**

The Parish Church of Saint Andrew, West Kirby, Meols Drive/Graham Road CH48 5DE
✉ revpeterwalsh@btconnect.com
THE ORGAN RESTORATION
Rushworth & Dreaper 1928, a three manual instrument with tubular pneumatic action

Summery serving suggestions from Windsor's Fruit Liqueurs



Raspberry Gin, Strawberry Vodka and Strawberry rum on the go.

Windsor's 'French' Martini

1 shot Windsor's 'Great Taste' Raspberry Gin
2 shots Vodka
3 shots pineapple juice
One fresh raspberry

Take a cocktail shaker filled with ice, add the Windsor's Raspberry Gin, vodka & pineapple juice then shake vigorously.

Strain the mixture into a chilled cocktail glass, garnish with a single raspberry then serve.



Raspberry Royale

Windsor's Raspberry Gin
Prosecco
One fresh raspberry

Take a champagne saucer (or flute) Fill 1/3 of the glass with chilled Windsor's Raspberry Gin, top up with Prosecco and finally add the raspberry.



Drink tea & eat cake for a good cause!

While you're at the market, why not stay awhile and enjoy cake, a cuppa and a bacon batch at the market café

All the funds raised by sales at the market café this week go to Claire House Children's Hospice.



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 27th July 2019
Sat 24th August 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.

admin@westkirbyfarmersmarket.co.uk • www.westkirbyfarmersmarket.co.uk
0151 625 0608 • @wkfarmersmarket •