



West Kirby Farmers' Market



News

Next market - Saturday 23rd March 2019 9am-1pm



Chilly Stuff - "I'll have freshly homemade orange marmalade gelato, as well as a plain (milk flavoured!) Gelato."



Fudging Lovely - "We have some new fudge flavours this month: Lemon, Raspberry & Pistachio; Cardamom & Rose; and Hot Cross Bun."

Veggie Fayre - "I have some lovely purple sprouting broccoli in the garden. This will be nice in a pie with mushroom and stilton. The pastry will be a homemade buttery puff pastry."



Yasmin Limbert - "This month's Homities are Chicken & Tarragon, Butternut Squash & Feta and Traditional. The Bakewells are Cherry and Apricot. If you have a suggestions for new flavours come and have a word and I'll see what I can do."

Pat's Preserves - "New for this month is pineapple jam and I have made mixed pickle beans. I also hope to be bringing my first batch of cottage garden plants."



Bongo's Rock n Roll Chilli Pickles - "If you're a lover of our hottest jar the "Secret Batch" you'd best be early as we are very low on stock until Carolina Reaper season comes around again."

Pen-y-Lan Pork - "We will be bringing along some honey marinated horseshoe gammon steaks, and a small batch of gluten-free sausages. In addition, last month's popular home roasted ham will be packed and available in the *Any 3 items for £10 offer*."

Dolwen Farm - Back this month with their home reared Black Beef and Welsh lamb.

Funky Flapjacks - "We all need a little comfort food to help us through the cold and windy weather, so what better than a 'healthy piece of cake'! I have been trying a few more recipes recently - olive oil shortbread with lemon and thyme which had mixed reviews but an orange and almond cake which was a hit, so I will have that on Saturday."

Foodie Diary Dates

Thurs 28th March 7 - 10pm
Sugarcraft for beginners
the-cookery-nook.com

30th March 10am to 1pm
Introduction To Wild Foraging
At Claremont Farm

Thurs 4th April 12 - 5pm
Easter Cupcakes (with lunch!)
the-cookery-nook.com

Sun 7th April 10am to 2pm
Wallasey Food & Makers Fair
1st Sunday of every month
The Mosslands School

Sat 13th April 9am to 1pm
Wirral Farmers' Market
2nd Saturday of every month
New Ferry Village Hall

Sat 20th April 10am to 3pm
Heswall Farmers' Market
3rd Saturday of every month
Church of Good Shepherd
Parish Hall

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

Why are we giving away
£5 shopping vouchers
this month? - See page
two of this newsletter.

£5 Voucher Give Away!

At West Kirby Farmers' Market last month, the new bike rack at St Andrew's church was opened by six year old Ebony, daughter of the artist Wolfgang Eibl (Austrometal).

To celebrate the opening of the bike rack and (hopefully) the beginning of spring, the market will be giving away £5 market shopping vouchers to the first twenty cyclists to use the bike rack at the next market on Saturday 23rd March.

So dust off your bike and cycle on down!



Where are the Easter Eggs?

Unfortunately The Chocolate Cellar can't make it to the market this month. But that's not to say that you can't get hold of their lovely Easter Eggs.



The very popular Dinosaur Eggs and Unicorn Eggs are available this year again and are on their online shop. Orders can be placed via the [website](#) or by phone - Tel: (0151) 200 2202 and then picked up from their unit at 50 New Chester Road, CH62 5AB.

They will also be running chocolate making workshops for children to make their own Easter Eggs over the Easter holidays. These are also on their website and on their events on [Facebook](#).



The Colony is Expanding by Nigel, of Wirral Countryside Bees

Since last month the weather has changed back to a more seasonal type for late winter. On days when the temperature has been too low for the bees to fly, they have consumed the fondant which contains pollen, with vigour. I keep telling them how expensive it is, but I get ignored.

This type of fondant is extremely useful to them at this time, as it enables the queen to continue expanding the brood nest. This is something I require at the present

time, as several colonies will be moved to fields of rape later in April.

Most of my colonies are fitted with clear crown boards, which enable me to see into the space above the frames without losing any heat from the hive. Seeing into the hive this way also helps me see the colony expanding both length and widthways.

Once the weather warms up again, on a day of 15 degrees, I will do some quick internal inspections to see which hives might require additional



space. Very soon I will change to a liquid feed which is less work for them, but will encourage the queen to increase egg laying, putting space at a premium, which if not catered for encourages them to swarm, a continuous balancing act at this time of year.

Bongo's are back this month with our delicious homemade chilli condiments

If you're a lover of our hottest jar the "Secret Batch" you'd best be early as we are very low on stock until Carolina Reaper season comes around again! Rest assured though we've got plenty of our best selling Chillimanjaro, Lime Pickle, Chilli Jams, Firework Jerk and XScream Crush so you'll still have lots to choose from!

See you on Saturday Bongo's Chilli fans!



Fine Fruits COMPETITION TIME

Fine Fruits of Pensby reopened last week after the refurbishment of their shop. It's looking great and is stocking more and more local and/or organic produce - both fruit & veg and store cupboard items.

Some products you might recognise from the market - like honey & apple juice, but they have other great local producers like Bates Dairy with their local milk in glass bottles, and Chilli Gourmet locally grown & made chilli sauces. Check out their veg/fruit box scheme too.

If you're very quick you still have time to enter *their Facebook competition this week.*

"We have lots of new products in store from LOCAL producers including the superb CHILLI GOURMET.

Our competition this week is to win a Chilli Gourmet product and one of our handy cotton bags... simply LIKE, SHARE and comment."

winner announced Friday 22nd March 2019."



Raby Lambing Open Days

Raby Lambing Open Days:

Friday 19th, Saturday 20th, Monday 22nd, Sat 27th and Sunday 28th April, 10.30 - 4pm.

After the success of our first open lambing event at Raby Nurseries we have taken on feedback and we are bringing it back! Ewe won't want to miss it!

Meet our flock of sheep, see some lambs being born & get to cuddle some of the fluffy new arrivals! This is a perfect opportunity for adults and children to get up close and personal to our friendly flock and learn about how they live! Is there really any better way to celebrate Easter?!

With local produce stalls, donkeys to ride and other animals to meet, there will be plenty to see & do for the whole family.



Find us at Raby Nurseries, Benty Heath Lane, Willaston, CH64 1SB. More details on our [Facebook event page](#)

Chilli Gourmets Cookery Workshops Come to West Kirby

St Bridget's Centre, St Bridget's Lane, West Kirby, CH48 3JT

Saturday 27th April, 10 am - 2 pm

CHILLI AND SPICE

My first workshop at the St Bridget's Centre will focus on combining chillis with an array of different spices to produce dishes that will be sure to tantalise your taste buds!

The day will start with a brunch of stuffed aloo parathas, which you will learn how to make and then eat! We will make a fermented lime pickle, a fresh chutney, and a cooked chutney. We will then prepare an array of vegetable dishes, including a tangy salad, a pumpkin black-eyed bean and coconut curry, and Bombay potatoes with a twist. There will be a chicken dish for the meat eaters and I will also show you how to make an amazing spiced flat bread that can be made with leftover rice.

You then get to sit down and sample all the dishes for lunch.

Price £55.00 per person you can book via my website www.chilligourmets.uk or call me on 0151 348 4761.



West Kirby WI got off to an overwhelming start in January with a magnificent response to a meeting on the formation of a group in West Kirby. We now have over 100 members and a waiting list.

In February we had a presentation from Liz Gilliver from Wirral Sailing Centre about their future plans and the 'Ladies Who Launch' group. Dean, Andy and Paddy from local butchers A I Roberts came to the March meeting to demonstrate their skills and let us have a go at sausage making with some interesting results.

The Women's Institute "plays a unique role in providing women with educational opportunities and the chance to build new skills, to take part in a wide variety of activities and to campaign on issues that matter to them and their communities". We very much want to be an integral part of life in West Kirby and are keen to make links with other local organisations. We've already started to work with other local groups, businesses and charities such as Red Box, Earth Fest and Linghams Book Sellers.

We are based at St Bridget's Centre and meet on the second Thursday of the month. For more information email westkirbywi@gmail.com or go to [Facebook - West Kirby WI](#).



EXPLORING THE WONDERFUL WORLD OF CHILLIES

West Kirby WI - Thursday 11th April

St Bridget's Centre, West Kirby at 7.30pm

Janey of Chilli Gourmets will be giving an illustrated talk exploring the wonderful world of chillies, looking at different varieties, and giving advice on sowing and growing them for yourself.

She will also have plug plants, and her award winning range of relishes and sauces for sale after the talk.



April Wine Sampling - Celebrating the Alentejo

Friday 5th April, from 6.30 to 8pm

For our next wine sampling we are celebrating the beautiful & historic Alentejo region. This is the largest region in Portugal covering approximately one third of the country. Often referred to as 'Portugal's garden' the Alentejo is home to the famous cork plantations & vineyards which have provided an income for its people for the last several centuries.

As many of you know cork is an extremely sustainable material & can be easily recycled, which is why you will come across a vast selection of goods in Portugal made from cork including hats, coats, umbrellas & even trainers, what an ensemble that it is!

The vast majority of Portuguese wines still use natural corks & the Alentejo wines are, not surprisingly, no exception. Broadly speaking wines from this region are, big, bold & full-flavoured. This is due to the very high temperatures the grapes grow in. The blending of indigenous grapes such as trincadeira & international grapes including syrah & cabernet



sauvignon, create intense, unique & flavourful wines which are certainly worth your attention & worth us focusing on in our April sampling.

As always if you want to buy a bottle (or two) of wines sampled, they will be offered at a discount on the evening.

Join us on Friday 5th April when you can try 3 different wines, with accompanying nibbles. Tickets are £8.50 (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 & tell us how many are coming. As always, it's advisable to book to avoid disappointment :)

Iberian Easter Celebration Supper Club

Next Event
Saturday 13th April 7pm start
Sweet Pea Cafe £30 pp

Thank you to everyone who came to our last supper club in March. From sardines and peri peri chicken to a cuttle fish stew, we covered a significant part of the Iberian peninsula in one evening!

For the next supper club we've put together an Easter celebration menu that includes a Spanish Lent stew & the very traditional 'bacalao/bacalhau' as main course. If you think you might like to join us & Sweet Pea cafe for an Easter Iberian experience here's the menu in full to look at:

Places are limited so if you would like to come along please email or call us on 0151 345 6906 to reserve yours as soon as possible. (Please note a £10 deposit pp will be needed to reserve your places).

Sweet Pea Café & Deli 1386 Iberian Supper Club –
Saturday April 13th 7pm start Tickets £30

Menu

Welcome drink – Portuguese sparkling wine

Sopa de Peixe
Fish soup

Guiso de Cuquesma
Lent Stew, chickpeas with spinach & free range eggs

Pica Pau
Pork & beef fried in olive oil, garlic & wine

Main Course
Bacalao en salsa de tomates y pimientos del piquillo
Salted cod in tomato & piquillo pepper sauce

Dessert
Torrijas con Helado
Spanish french toast with ice cream

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

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.delil386.co.uk/sign-up

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

Profits from the market's
community café this week
will all go to help fund
The Wirral Festival of Firsts

The Festival was established in 2011 by John Gorman with the late Stirling Dutton. Run by local volunteers to celebrate the arts, inspire creativity, encourage participation by all, showcase all sorts of local talent, and bring outstanding performers to Wirral.

Get involved - show your talents, learn new skills, have fun! See and hear some great artists in music, theatre, art, poetry, film, writing and story telling.

Follow them for updates on the musicians, poets, players, artists and personalities coming to the festival this year.



SLAM & DELIVER!

Wirral Poetry Festival

POETRY SLAM

Sunday 12th May 2019, 7pm
West Kirby Arts Centre
29 Brookfield Gardens, West Kirby, CH48 4EL

Slammers' entry FREE

A fast and furious spoken-word stand-off! 12 of the UK's hottest slammers will compete in the ultimate bardic battle. Expect adrenaline fuelled performances and an electrifying and inspiring, live literature event as our poets compete for the Wirral Poetry Festival Slam Prize 2019. Come along and cheer on your favourites!

Hosted by Anna Saunders and Ciarán Hodgers

Tickets: £5
Winner's prize: £50

Book online at
www.wirralpoetryfestival.org.uk
or call 0333 666 3366

WIRRAL FESTIVAL OF FIRSTS
WIRRAL POETRY FESTIVAL 10-12 MAY 2019

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 April 2019
Sat 25th May 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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0151 625 0608 • [@wkfarmersmarket](https://www.facebook.com/groups/westkirbyfarmersmarket) • [facebook.com/groups/westkirbyfarmersmarket](https://www.facebook.com/groups/westkirbyfarmersmarket)