



# West Kirby Farmers' Market



# News

**Next market - Saturday 27th May 2017 - 9am to 1pm**



**Chilly Stuff** - Fresh Ginger Gelato, and more flavours. A new artisan gelato homemade on Wirral, from scratch, using Jersey milk and 'real' basic ingredients.

**Funky Flapjacks** - "This month will see the same selection as everything seemed popular at the last market. Once again please do not hesitate to get in touch if you would like me to reserve anything. I am not sure what the tasting cake will be - a surprise for both you and I!"

**Veggie Fayre** - "We will be making tsaksiki, falafel and hummus. Also something with asparagus!"

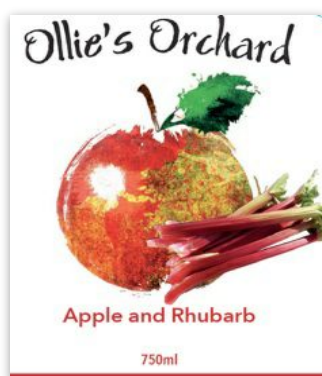


**Hemingway's** - "Last chance for this season wild garlic pesto. I will be picking this week for freshness."

**Dolwen Farm Shop** - Duck eggs.

**Little Eye Bakery** - "We will be making some sourdough stotties, or as they're known locally, bin-lids! And I'll be going out to see if the wild garlic is still around, so expect some garlic and onion bread if it is."

**Flaming Bean** - New coffee - Rainforest Alliance Finca Portezuelo, from El Salvador.



**Ollie's Orchard** - "We're really pleased to be launching our new Apple & Rhubarb juice this month."

**Pen y Lan Pork** - "Pork and Black Pudding Sausages are all the rage at the moment, so I'll make extra as well as more sausage rolls and meatballs. Another batch of Gloucester Old Spot ham hocks will also be ready - only 8 available, so be early, or you can email Mike to order Mikeford01@googlemail.com."



**Bongo's Rock 'n' Roll Pickles** - Home made chilli condiments - chilli pickles, lime pickle, chilli crush, marinades... .

**Eponine** - "We'll have lots of our award winning milk chocolate coated honeycomb, plus fudges and salted butter caramels."

**Yasmin Limbert** - "As it's National Smoked Haddock week (I've just made that up) I shall have Smoked Haddock & Watercress Homity Pies and this month's special Bakewell is Raspberry & Coconut."



# Flaming Bean New Coffee - El Salvador Finca Portazuelo

**Flavour: Bright acidity, orange, creamy, full flavour, solid body.**

Situated among the Ilamatepec Mountain Range in western El Salvador, Finca Portazuelo is an active coffee farm growing specialty coffee. The farm is also a nature preserve that offers tours, ecotourism, and breath taking views. Rich drinkable spring water is abundant at the slopes of El Portezuelo, contributing to a clean cup in this washed coffee. Doña Elsa Luz Avila de Alfaro, youngest sister of the Avila Magaña family, proudly follows the tradition of her ancestors by practicing environmental stewardship in the growth of Bourbon coffee nurtured by the shade of "Inga" trees.

This coffee is also boasts a Rainforest Alliance certification. To be RFA certified implies standards that are intended to protect the environment and the rights of workers. This certification allows the farmers to have a sustainable farm-management system, control costs, increase efficiency, improve crop quality, and maintain wildlife habitat. The certification ensures consumers that the Rainforest Alliance certified coffee that they drink supports sustainable supply and it also shows the importance of responsible coffee sourcing.



## Welcome to two NEW stalls this month...

# chilly stuff



### A big market welcome to Chilly Stuff

Tim makes Sicilian style gelato at home just up the road in Bebington.

The final product is 100% made from basic ingredients, including Jersey milk and cream.

This month there will a fresh ginger, vanilla and chocolate gelato - and maybe more if there's time!

- *chilly stuff is a hand made Sicilian style gelato*
- *we make our artisan gelato in small batches for the finest quality*
- *it contains very little cream yet tastes amazingly creamy*
- *it contains very little air giving intense flavour and amazing texture*
- *we use NO egg as we don't want to mask our amazing flavours*



# ...and hot, hot stuff!

## Bongo's Are Back Baby, And Ready To Rock!

"We're delighted to be back at West Kirby Farmers' Market with our homemade chilli condiments.

"We've got some great new flavours including our incredibly hot Secret Batch, delicious Lime Pickle and BBQ Chilli Drench. Plus we've got all your old favourites like Chillimanjaro, XScream and Firework Jerk.

"We still make everything ourselves at home in Cheshire using only the best spices and 100% fresh chillies- you won't find any extracts, mashes or synthetic ingredients at Bongo's!



"Since we last saw you we've had customers take our products to the top of Kilimanjaro, Table Mountain and even to the bottom of the sea on a Naval Submarine! You guys def get about and we can't wait to see what you'll do next.

*"So come to the next market, refresh your memory, taste our rocking chillies and join the Bongo's flavour explosion!"*





# News from...

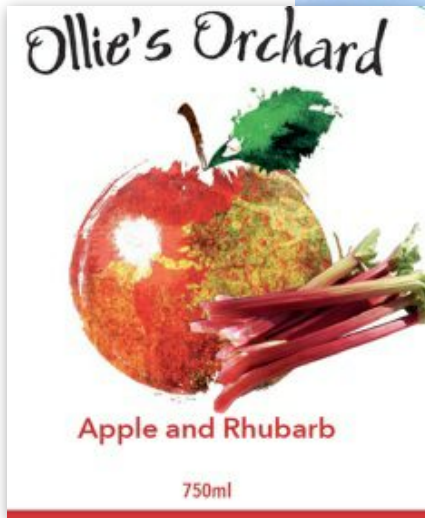


# Ollie's Orchard

## NEW apple & rhubarb juice

"We have been very busy with our product development, and I am very pleased to announce the launch of our Apple and Rhubarb juice this month at West Kirby Farmers' Market.

*"Come down to the market this month and taste it for yourself - we think you'll like it!"*



## New cider apple trees

"We have also very busy planting up our Cider Orchard and the picture left shows two new varieties - Kingston Black and Yarlington Mill which are prized for the tannins they possess and bring to cider.

"These are two year old trees and are already showing their vigour. I anticipate that these trees will begin to bear fruit in two / three years time and I am very excited of the impact the apples will have on our finished cider.



## Fields & fields of blossom

"It's been a great start to the season with one of the driest Aprils on record. This has been very good for pollination and looking at the fruit bud we may need to do a lot of 'fruit thinning' to get the desirable apple from this year's harvest.

"This picture has been taken standing in the centre of one of our very old Sunset trees. This is a beautiful variety, quite similar to Coxes Orange Pippin but much hardier and a much more reliable cropper, albeit the fruit is quite small but yields are extremely high. The back drop is Delamere Forest and to the side of the picture you can see the poplar trees which provide much needed shelter for our trees."



# Award winning Crunch!



We are delighted to announce that West Kirby Market regulars, Éponine, recently received 10 awards from the prestigious Academy of Chocolate Awards 2017.

Amongst the awards was a medal for their milk chocolate coated honeycomb (a best seller in West Kirby), alongside a range of their handmade truffles, pralines and caramels.



Éponine were named International Rising Star at last year's awards ceremony, and are delighted to have followed up with such incredible success in 2017. Éponine founders Chris & Natalie said

*"We are over the moon with the result, especially as we were feeling the pressure after doing so well at last year's competition and doubling our number of entries. This year's competition saw a record number of entries from companies all over the world, so it was amazing to find out that every product we put forward had won an award. It's a huge boost for us, and really highlights our commitment to producing the very best chocolates and confectionery for our customers".*



You can find a selection of Éponine's award winning confectionery at West Kirby Farmers' Market this weekend, including their wonderful honeycomb, fudges and salted butter caramels.

**WE KNOW THAT THE FRESH HOMEMADE PRODUCE SOLD AT THE MARKET IS OF GREAT QUALITY, SO IT'S ALWAYS GOOD TO SEE IT WINNING AWARDS!**

## ...and a Smugglers award for Windsor's!



Congratulations to Windsor's for the silver award for their Smugglers Rum Shrub at the Whitchurch Food & Drink Show this month.

Based on a 400 year old recipe, it is made with only the finest quality dark rum and uses only real fruit. Infused for over 2 months. This gives the shrub a warm and deep flavour.

Why not ask for a taste at the market?



# Please, please...

From time to time we are sent a complaint about inconsiderate or dangerous car parking on market days.

- across a neighbour's drive (making it difficult for them to drive in or out), or
- right on the corner of the road (reducing visibility for others drivers coming out of the junction), or
- right next to a pedestrian crossing (reducing visibility for people crossing the road).

If you drive to the market, please be careful to park considerately and safely.

## First swarm of the season from Nigel, of Wirral Countryside Bees

*What a job it could have been, but for the intervention of lady luck.*

Thursday 18th brought a visit from the DEFRA bee inspector. The day had gone well, we were in the last apiary, one hive done three to go, when, a man appeared asking, "Have you lost a swarm?" "No, they're not mine." "Would you like to come and collect them, they are easy to get at, just hanging from a piece of wood?"

When we had walked round to the man's house, the piece of wood was being used as a lid for a water butt and the bees had disappeared. Closer inspection showed an overflow hole just under the wood with a few bees around it, I lifted the wood slightly to look inside, yes, they were in there, on some old hive frames. I told the man I would collect them and went off to collect some necessary equipment.

On my return I removed the piece of wood to find the frames were extremely old, falling to bits and covered in mould. As I pulled the frames out, bits were dropping off and bees were flying about. Once the frames were clear of bees I put them back in the butt, put the lid back and blocked the overflow hole. Looking at the bees in the box I wondered have I got the queen in there. Deciding to put the box on top of the lid, I turn to see a handful of bees on the lid, spraying them with water they separated to reveal the queen, my first bit of luck, picking her up I put her in the box and put on the lid. The box was placed on top of the butt and left until that evening when all the flying bees had gone into the box.



Sunday 4th June 10am to 2pm  
**Wallasey Food Fair**

Tuesday 6th June  
**Nepalese Street Food Course\***

Saturday 10th June  
**Gluten-free Basics Course\***

Saturday 10th June 9am to 1pm  
**Wirral Farmers' Market**  
2<sup>nd</sup> Saturday every month

Sunday 11th June  
**Gluten-free Pastry Course\***

## June Diary Dates

\*At Claremont Farm Cookery School

Thursday 15th June 9.30 to 2pm  
**Real Food Cooking & Nutrition\***

Saturday 17th June 10am to 2pm  
**Heswall Farmers' Market**

Wednesday 21st June 6 to 9pm  
**Mediterranean Cooking & Nutrition\***

**Saturday 24th June 9am - 1pm**  
**West Kirby Farmers' Market**

Saturday 24th June 9.30am - 2.30pm  
**Nepalese Curries & Street Food\***

Sunday 25th June 9.30am - 4.30pm  
**Herb Day at Ness Gardens**

Sunday 25th June 2 to 4pm  
**Chocolate Workshop with The Chocolate Cellar\***

Tuesday 27th June 10.30am - 2pm  
**Veggie / Vegan Cooking & Nutrition\***

Thursday 29th June 6 to 9pm  
**Real Food Cooking & Nutrition\***



## Summer Sampling Evenings

- Come & join us!

Next Date for your diary

- Friday 2nd June

We've had a welcome few days of sunshine which makes us think we're rapidly heading towards summer!

To celebrate we're going to begin the next wine sampling with something relatively new & certainly unique, a rosé port. This still comes from the traditional port producing region of Douro but with much lighter notes than a typical port. Along with the port we'll be offering a robust vinho verde, a fruity Alentejo white, a lighter red from Tejo & for those wanting a hit of heavy fruit an Alentejo red.

To accompany, we'll have a selection of cheeses, meats & other nibbles.



With the arrival of some better weather we'll be starting slightly earlier, you can arrive from 6pm with the evening finishing at 8pm. Tickets are £7.50 each (payable up-front). If you'd like to join us feel free to contact us to reserve your places. As always we'll be holding the sampling in the shop so its advisable to book to avoid disappointment.

Email for Wine Sampling Tickets - [info@delil1386.co.uk](mailto:info@delil1386.co.uk)

Coming Soon...

Portugal Day celebration

Saturday 10th June

We'll be doing something very special to celebrate!

We'll share more details nearer the time but feel free to get in touch if you'd like to join us.

## P-p-pick up a Picnic...

With the arrival of the warmer weather you might be considering a picnic so why not pick up one from us & save some time. We have a range of options available that include a selection of delicious cheeses, cured meats, pies, crisps, wine & beer! All come packed in one of our jute bags. You can see what's available on-line

[www.delil1386.co.uk/1386picnics](http://www.delil1386.co.uk/1386picnics)

Order in-store or call us up & we can deliver locally.



## Wirral Unchained

We are now part of a great initiative to support local businesses on the Wirral called 'Wirral Unchained'. It is the brain child of Adam Campbell from Upton who has taken his inspiration from Independent Liverpool. Its a fantastic way to support local businesses & at the same time get a great deal. With us you can get 10% off all food & drink with the card. If you're interested in getting a card or finding out more you can go to their website - <http://wirralunchained.co.uk>



## 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 May newsletter, but there's more to read if you sign up - at [www.delil1386.co.uk/sign-up](http://www.delil1386.co.uk/sign-up)



Chantilly Tea  
Rooms  
7a The Quadrant  
CH47 2EE Hoylake  
0151 634 0821



You've probably worked out by now that we love fresh homemade food! Well if you do too, then here's a great little place in Hoylake with fresh home baked treats. We thought we'd let some Chantilly reviews speak out:

*"Exceptional food. Every mouthful was a delight. Friendly unhurried service from chatty welcoming staff. The tomato and herb bread was undoubtedly the best I have EVER had!! Broccoli and cheese quiche had layers of deliciousness! Cakes sublime. I'm going back!"*

*"These are honestly some of the tastiest pastries and pies I have ever had. All home made too. Lovely staff and wonderful cafe. Five stars all round!"*

*"Lovely place to eat and relax - it's always clean, the food is homemade and delicious, it's got a nice little atmosphere due to the staff being so friendly and welcoming. Can't recommend it highly enough!"*

*"Great home made food. It's like being in your favourite baker's kitchen."*

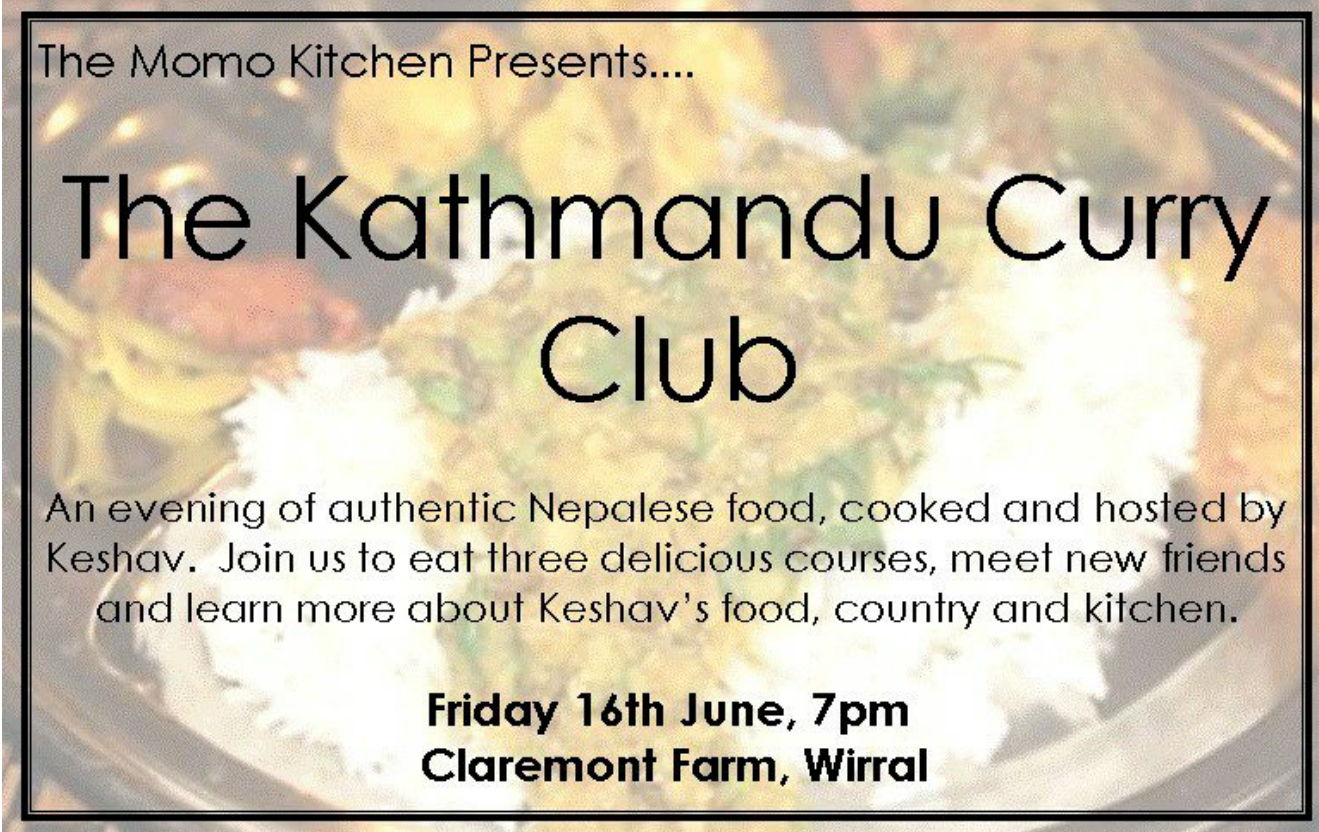




# Any dinner plans for Friday 16th June?

Why not try the new Kathmandu Curry Club at Claremont Farm? Keshav is cooking and hosting a 3 course Nepalese feast. Sit 'family style' around one big table and enjoy a range of dishes specially prepared for the evening - not to be found on any of the Momo Kitchen classes!

£35 per person, including one alcohol / soft drink. Feel free to bring your own drinks for the rest of the night!



The Momo Kitchen Presents....

## The Kathmandu Curry Club

An evening of authentic Nepalese food, cooked and hosted by Keshav. Join us to eat three delicious courses, meet new friends and learn more about Keshav's food, country and kitchen.

**Friday 16th June, 7pm**  
**Claremont Farm, Wirral**

## A BUSY MONTH ON THE DARKSIDE

*Tappers is in the midst of a month long celebration of their 1st Anniversary since launching Darkside Gin last year.*

"We had a fantastic birthday present when we received word that Darkside won Bronze at the 2017 San Francisco World Spirits Competition giving us the same accolade and recognition for quality as major household brands like Sipsmith, Brockmans, Williams Chase and Thomas Dakin. Darkside has also been given a glowing review for its unique, distinct, flavour, and the passion we've put in to making it by hand, by the UK's experts at Gin Foundry: [www.ginfoundry.com/gin/tappers-darkside-gin](http://www.ginfoundry.com/gin/tappers-darkside-gin)

"Our little seaside gin is starting to be recognised nationally and internationally and that means we're also getting to show everyone just how special our hometown is. Speaking of which, we've been accredited by LOVEmyBEACH - a campaign by Keep Britain Tidy which promotes business practices that can help to reduce the pollution of our beautiful coastline. We'd encourage all other local businesses to get involved and take simple steps that can make a big difference.

*"We'll be releasing our citrus-led summer seasonal gin soon which will take over from the current floral Springfever Gin. Keep your eyes peeled!"*



"We continued our birthday celebrations this month with a tutored gin tasting evening at the West Kirby Tap on Tuesday 23rd May and we'll be putting in an appearance at the Artisans at Sefton Park event in Liverpool over the bank holiday weekend. Come and say 'hello' and enjoy a tipple of our gin or get your hands on one of our rare bottles."





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

All the sales from the market café this week go to help the 1st Newton Scout group to provide fun, challenge and adventure for local children.

### While you're at St Andrew's ...

*While the market is on, you can drop in to St Andrew's church next door from 10.30 and enjoy a free organ recital.*

It's a beautiful church, recorded in the National Heritage List for England as a designated Grade II listed building.

The stained glass in the south transept, the north aisle and the east window is by Herbert Bryams, a pupil of Kempe.

The organ, a three manual instrument with pneumatic pedal action was made by a local firm Rushworth and Dreaper (the same firm who made the organ at the Liverpool Philharmonic Hall).

The recitals are held during the Farmers' Market from April to September, or until the church gets too cold! They're free to attend, and any donations given go towards maintaining this wonderful instrument.



**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**

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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

### 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 24th June 2017  
Sat 22nd July 2017...

**admin@westkirbyfarmersmarket.co.uk • www.westkirbyfarmersmarket.co.uk**  
**0151 625 0608 • @wkfarmersmarket • facebook.com/groups/westkirbyfarmersmarket**