



West Kirby Farmers' Market



News

Next market - Saturday 26th May 2018 9am-1pm



NEW - Larkton Hall Farm - Italian Alpine style cheeses, hand made on their Cheshire dairy farm and sold direct.

Crosslea Farm - "We'll have double yolkers but come early if you want them so as not to be disappointed."

Truly Scrumptious - "We've launched a new classic chicken liver with brandy paté. It's been very popular, and selling out at our markets!"

Yasmin Limbert - "This months Bakewells are Cherry, Apricot and Raspberry. Homity Pies are Smoked Haddock & Watercress, Chorizo & Sweet Potato, Traditional Homity. Plus my usual Scotch Eggs, Veggie Samosas, Scones and Sticky Toffee Pudding."

Eponine - "We'll have our award winning Billionaire's Praline Barre."

Bryn Cocyn Organics - We'll be missing Patrick again this month.



Veggie Fayre - "Since asparagus is in season we'll be making asparagus and a really lovely Welsh brie tart. Lots of hummus for this glorious summer weather."

Funky Flapjacks - "This month will be a replica of the cakes from last month (by that I don't mean that I have kept them since the last fair!). I would also like to thank my friends who have given me rhubarb (mine isn't growing very well!) so I'm pleased to say that the rhubarb shortbread will definitely be there. I hope to have an extra surprise cake (not sure what!) so please come and see me on Saturday."

NEW - Perfect Samosa

A selection of meat, veggie and sweet samosas - hand made in Chester.

Hemingway's Pesto

"We will only have a few tubs of wild garlic pesto this month. It will be the last time for this year as the plant has nearly gone over now. If you're going to be later please [email me to pre-order](#)."

June Diary Dates

Sat 2nd June 10 to 12.30pm

Weaning Workshop

St James Childrens Centre

Sunday 3rd June 10am to 2pm

Wallasey Food Fair

Sat 9th June 9am to 1pm

Wirral Farmers' Market

Sat 16th June 10am to 3pm

Heswall Farmers' Market

Sun 17th June 9.30 to 3pm

Gluten-free Bread Course*

Saturday 23rd June 9am - 1pm

West Kirby Farmers' Market
4th Saturday of every month

Sunday 24th June 9.30-4.30pm

Herb Day at Ness Gardens

Sat 30th June 9.30 to 2.30pm

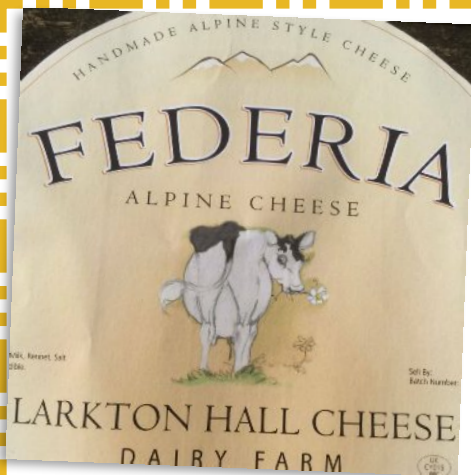
Nepalese Curry & Streetfood*

*At Claremont Farm Cookery School

GDPR

We hope that our monthly email with market reminder and newsletter is useful. If you want to stay on our contact list to get them, please remember to confirm.

If you do nothing, we won't email you again after 25th May. Get more details from ttwk.food@gmail.com



Cheshire Italian Alpine Cheese!

A huge market welcome this month to Anne Clayton of Larkton Hall Dairy Farm, with her delicious Italian Alpine style cheeses.

Having worked for nearly 20 years as a chef in Italy, Anne developed a taste for eating and cooking with their local artisan cheeses. She then moved back to Cheshire to marry a dairy farmer, but found herself missing the lovely Alpine cheeses she was used to. There was one

obvious answer! Anne took a cheese making course and invited Italian cheese-making friends over to the farm to learn Italian artisan cheese making methods using fresh home produced milk.

We're delighted that she'll now be bringing this family of award-winning Cheshire Alpine style cheeses to West Kirby Farmers' Market.

Federia - a hard cheese, matured 6 - 12 months. Voted best newcomer at the 2011 British Cheese Awards.

Crabtree - a semi-hard cheese matured for 2 months.

Mixed Milk Cheese - a mixture of cow and goat milk. A hard cheese matured for 12-18 months.

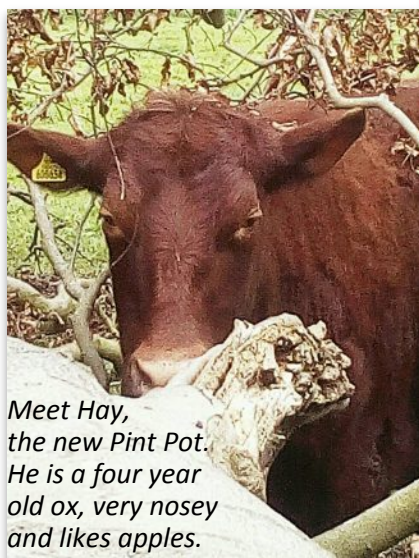


MOOS OF THE WORLD (News from Grange Farm)

Environmental Stewardship

We have finally received our new environmental stewardship agreement from Natural England after months of waiting. This is great news because it allows continued conservation work on the farm, and projects under the new scheme include the restoration and reinstatement of three ponds, additional wetland areas, hedge restoration and the growing of crops for wildlife.

The low input Spring barley remains, as does the winter bird food crop and the pollen and nectar mix for bees. They are joined by an area of wild flowers, and there will be two bird feeding stations during the winter months.



Meet Hay, the new Pint Pot. He is a four year old ox, very nose and likes apples.

Open Farm Sunday & Farm Visits



Open Farm Sunday takes place on 10th June this year. We are offering guided farm walks at 10 am and 2pm, giving you the opportunity to see behind the hedgerows, view our conservation work and meet some of the Red Poll cattle. Our shop will be open all day. Full details can be found at www.farmsunday.org

As part of our new stewardship scheme, we can offer free farm visits to schools and youth groups of people up to 16 years old. We are happy to conduct visits for any other groups, but since these are no longer funded in the age of austerity we do ask for a small fee to cover our time.

For more information, to book a farm visit or to buy Red Poll Beef, please contact Huw Rowlands on 07950 963526 or David Rowlands on 01244 300655 or email huw.rowlands145@btinternet.com

One of India's finest coffees, Monsoon Malabar is also one of the best loved coffees in the Flaming Bean range.

Exceptionally smooth with a sweet, spicy kick, this coffee is unique to the lush Malabar Coast of Karnataka and Kerala, where it has protected status.

Exposed for months on end, the Typica varietal Arabica beans are washed to a pale gold by the steamy storms of the monsoon season.

Monsoon Malabar has distinct nutty and chocolate notes, with a slightly spicy flavour and a clean finish.

A delicious and satisfying full bodied cup with low acidity - the secret behind this coffee's distinctive taste

India's Monsoon Malabar

The Return of a Flaming Favourite

The monsooning process involves careful handling, repeated spreading, raking and turning around at regular intervals. The beans absorb moisture and get significantly larger, turning a pale golden colour and take on a soft mellow flavour.

Monsoon Malabar's unique process of exposure was discovered by chance back in the 16th century, as spice ships transported the beans back across the seas to Europe. Stored deep within the hold, the damp, humid conditions caused the beans to swell, neutralising any acidity and producing a deep, heavy sweetness - an immediate hit with Europeans.

Today, this coffee is drunk the world over. Its beautiful mellow smoothness makes it the perfect after dinner drink, or for that matter, the perfect drink at any time of the day!



Award Winning Crunch!

Eponine has recently received an incredible nine awards from the Academy of Chocolate, an international chocolate competition which this year received in excess of 1,200 entries from over 45 countries.

This year Eponine's creations received **one Bronze, five Silver** and **three Gold medals**, out of only eleven Gold medals awarded for filled chocolates.

Their latest award winning products include this indulgent **Billionaire's Praline Barre**, available at West Kirby Farmers' Market.

You can take a look at the selection of their fabulous chocolates and truffles, and order online at www.eponine.co.uk



Wine Sampling - Summer's Here!

Next Date for your diary

- Friday 1st June from 6.30 - 8pm

Thanks to everyone who came to the 'Celebrate Spring' wine sampling. We were blessed with the weather so the evening became an Portuguese 'al fresco' affair!

For our June 'Summers Here!' sampling we're going to showcase a selection of drinks that suit perfectly the warmer long evenings with **white port tonic** as the star attraction. White port is something very familiar to those that have holidayed in Portugal but for some its a completely new experience. White port is traditionally made with a blend of arinto, viosinho, gouveio & malvasia fino grapes. Like wine it has varying levels of sweetness from extra dry to the very much sweeter 'lagrima'.

For the 1st June we'll be tasting the extra dry version with a 'Fever Tree' tonic, lime & a few leaves of mint. Ideal for a Summers evening... which Friday 1st June will no doubt be (fingers crossed!)

In addition to the port tonic you'll also have the chance to try a single variety rosé, a tastebud tingling vinho verde, a fruity white or some lighter summery reds. As always we'll have a selection of cheeses & other nibbles available to enjoy with the wine.

Join us on Friday 1st June when you can try **3 different wines, with accompanying nibbles**. Tickets are **£7.50** (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. As always we'll be holding the sampling in the shop so its advisable to book to avoid disappointment :)

Deli 1386 welcomes The Wild Pear Bakehouse!

We have a new local bread supplier. The Wild Pear Bakehouse based in Wallasey is a small artisan micro bakery owned & run by Claire & Josh. Together they specialise in sourdough breads that, as well as being better for your digestion (using only traditional starters, natural yeast & fermentation), they also taste fantastic! Their bread will be available from us on a Wednesday & Saturday so feel free to pop in & see what you think.



Celebrate Portugal Day! SATURDAY 9TH JUNE

Portugal Day, commemorating the death of celebrated poet Luis de Camoes on 10th June 1580, is rapidly approaching.

As last years celebration was a great success we're going to repeat it this year.

On Saturday 9th June* in typical Portuguese style we'll be grilling fresh sardines accompanied by a chilled glass of wine, robust red or refreshing beer for £6 per person. We'll start around 5pm so come along & join us for a great evening.

*Ok its not the 10th but we're celebrating early :)

Neptune Beer Event FRIDAY 13TH JULY

The event with Neptune Beer is now July due to a very packed June. On Friday 13th July Les & Julie's beers will be accompanied by a delicious selection of traditional Portuguese food. As we're holding the event in the shop places are limited so to avoid disappointment book your places now.



Direct from the Farm

China Plate Farm is a family run farm in Newton, near West Kirby. The farm has diversified in recent years from dairy and now produces organic apple juice from over 20 varieties of apples in their own orchard, plus rare breed pork, sausages and bacon alongside an equestrian facility and B&B.

"April 2018 saw the opening of our little self service shop that is open every day from early till evening, where our customers can treat themselves to our apple juice and sausages! In the shop they can find a freezer packed with sausages and all of our juices are out on display to help yourselves to.

"We have five varieties of apple juice to chose from, available in 750ml or 250ml bottles. There is Ellison's Orange, Fiesta, Egremont Russet, Red Falstaff and a mixed blend. We also have four varieties of sausages - plain, herb, tomato and pork & leek.

"Our pork packs are available as the pigs become ready, and we always update our facebook page to let our customers know when we will have fresh pork available.



"Come and take a look at the shop - drive in to the farmyard through the entrance on China Farm Lane.

"You can keep up to date with what we have available on our facebook page (China Plate Farm), and information about the Bed and Breakfast is available on our website www.chinaplatefarm.co.uk

"We pride ourselves on the quality of our sausages. All the good stuff goes in, unlike commercial sausages which are usually made using offcuts. It really makes a difference to the taste!"



"Our pigs are rare breed Kune Kune And Berkshire. They live free range from spring to autumn time, and enjoy winter tucked up in our large barns."





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.

26th May Summer Organ Recital at St Andrew's 10:30 to 12:00

Paul Marriott St Bridget's, West Kirby
Steve Kearley St Andrew's, West Kirby
Ian Fantom St Andrew's, West Kirby

Playing works by old and new composers including Bach, Boehme, Boëllmann, Dubois, C S Lang, Pachelbel, Vierne.

Feel free to come and go at any time, or to look round the church while the organ plays.

Accompanied children are welcome to climb the spiral staircase and see where the sound comes from.

Ian's recital from 11:15:

David N Johnson - Trumpet Tune in D

Johann Sebastian Bach - Valet will ich dir geben

Johann Pachelbel - Chorale prelude on Jesus Christus, unser Heiland

Louis Vierne - Berceuse from 24 Pièces en style libre

Léon Boëllmann - Three pieces from Heures Mystiques: Offertoire en Fa majeur, Élévation en Ut majeur, Communion en Mi Majeur

Charles John Grey - Commemoration March

Théodore Dubois - Three pieces from Dix Pièces pour Orgue: IV Offertoire, VIII Communion, X Sortie.

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

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 23rd June 2018

Sat 28th July 2018...

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.

admin@westkirbyfarmersmarket.co.uk • www.westkirbyfarmersmarket.co.uk
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