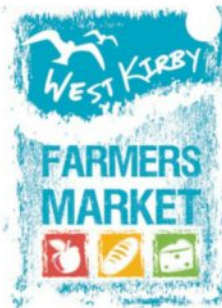


West Kirby Farmers' Market



News

Next market - Saturday 24th November 2018 9am-1pm



Yasmin Limbert - "I've decided its beginning to look a lot like Christmas and to get the Christmas bauble rolling I've got Turkey, Stuffing & Cranberry Homities and a Mincemeat Bakewell."

Veggie Fayre - "I am planning honey roast root veg pie with garden herbs. Homemade hummus - why not bring your own tub if you have one?"

Bongo's Rock n Roll Chilli Pickles - "We are back this month with all our large size Indian chilli pickles back in stock ready for Christmas. We've also got a great selection of gift boxes from mildish to Hot Stuff - ideal for a Christmas treat!"

Hemingway's Pesto - "We will be making watercress pesto & also barbecue sticky sauce, mushroom sauce, smoked ham & mushroom - wonderful sauces to liven up Christmas left overs. Can also be great as a pasta sauce & sticky sauce is amazing over chicken, sausages or ribs. All pestos and sauces last 5 weeks in the fridge or can be frozen."



Abyssinia Kitchen - "As well as our Berbere Kulet cooking sauce, we'll be selling gift vouchers that can be used in our restaurant. Perfect Christmas gifts!"

Larkton Hall Farm - "I'll have Christmas cheese truckles and gift packs."

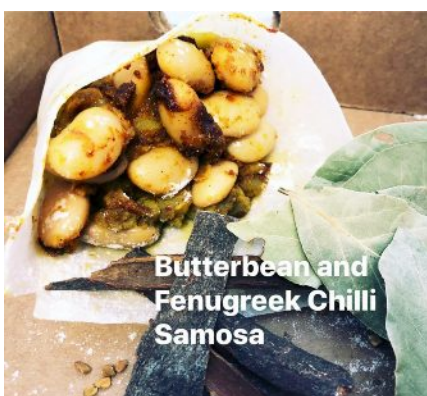
Crosslea Farm - "I'll have a limited amount of double yolkers this month - Come early!"



Pen-y-Lan Pork - "I'll have more Christmas Sausages plus the usual wider range and meatballs. We have Christmas Order sheets to ensure no disappointment for the December market & please feel free to email orders

Mikeford01@googlemail.com"

Funky Flapjacks - "This month I will be baking the usual cakes - including carrot but starting a few festive treats as well. Please do let me know if you would like me to reserve anything."



Perfect Samosa - Butter bean and fenugreek chilli samosas.

Our December market will be on Saturday 22nd December - great timing for Christmas meat, veg and last minute gifts!

Dec Diary Dates

Sunday 2nd Dec 10am to 2pm
Wallasey Food Fair
The Mosslands School

Saturday 8th Dec 9am to 1pm
Wirral Farmers' Market
New Ferry Village Hall

Sat 15th Dec 10am to 2pm
Heswall Farmers' Market
Church of Good Shepherd Parish Hall

Saturday 22nd Dec 9am - 1pm
West Kirby Farmers' Market
St Andrew's Church Hall
4th Saturday of every month

"Thank you to all who supported the Wirral Foodbank Café at the October Farmers' Market where we collected an amazing £233. Thank you for your generosity."

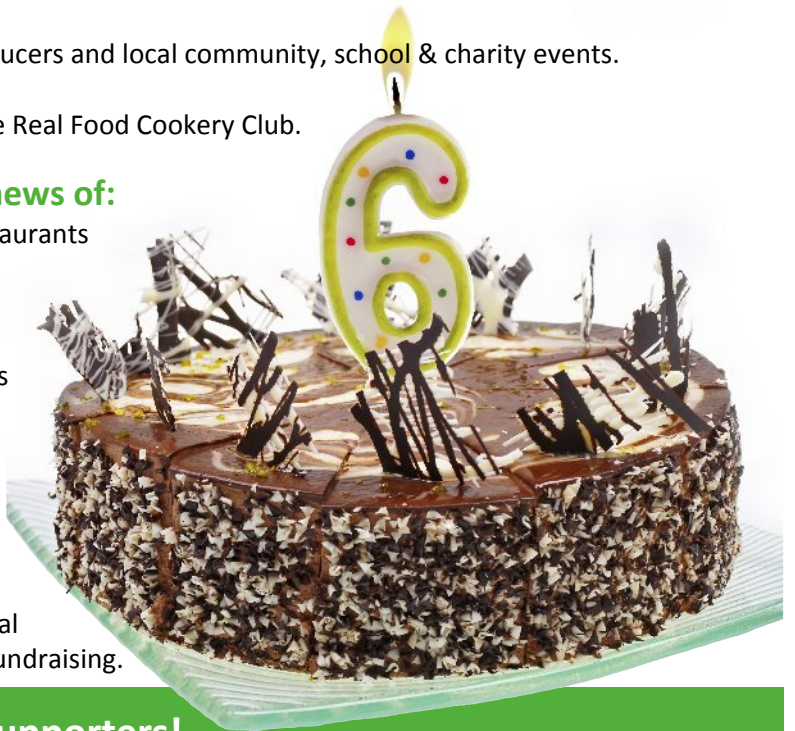
Don't forget that most of Wirral's libraries have a food collection point - so when you're shopping in town why not pick up a little something extra and drop it in.

24th November 2018 is our 6th Birthday!

The market was started in 2012 with the aim of encouraging and supporting local food production, but it has become much more than this. It has grown into a great, accessible monthly community event, where people meet up and chat to (& buy food produced by!) friends and neighbours. Organised and run by a team of local volunteers, the market has a community café, run by a rota of different community groups to network and raise funds, and a table where other community groups can advertise their own events.

To celebrate our first six years we thought we'd take a look at what we've achieved over this time. We've:

- **Supported local primary producers** - local farmers have sold a range of home reared meats, fruit & veg, eggs, organic produce, apple juice, microgreens, honey, and farm-made cheeses.
- **Supported local, seasonal sustainable fish** - A local fisherman brings catch to the market monthly.
- **Provided a platform for small local food businesses to start up and/or expand** - Several producers have used the market to explore the demand for their food and expand their businesses. One then opened a deli in Port Sunlight, one a restaurant in Liverpool, and one a restaurant in Heswall.
- **Supported other small local food businesses** - including producers from West Kirby, Chester, Hooton, Neston, Meols, Hoylake, Bebington, Port Sunlight, Oxtown, Birkenhead, Saughall Massie, Parkgate, Burton & Prenton.
- **Helped a local educational cooperative** - a group of young people learned to run a food business.
- **Provided community stalls for** - Pomona Cider & Juice-making Cooperative, and West Kirby Cycle Hub.
- **Helped raise £15,000** - for local community groups and charities, including - Scouts, Girl Guides, Sea Scouts, School Parents' Associations, Hoylake Cottage, community allotments, The Dove Centre, Transition West Kirby, Clare House Therapy, St Andrew's Church, Marie Curie, RASA, NCS, Food Bank, St John's Hospice, Friends Groups & Rotary.
- **Loaned out market gazebos** - to support producers and local community, school & charity events.
- **Supported a community cookery club** - The Real Food Cookery Club.
- **Published 72 monthly newsletters, with news of:**
 - Local food sold at independent food shops and restaurants
 - Local farm shops, markets and farm direct sales
 - Recipes with local seasonal ingredients
 - New food related books by local writers
 - Cookery, craft & beekeeping courses at local venues
 - Food & health related community events
 - Local sustainable food initiatives
 - Local wild food foraging walks, etc
- **Donated money & vouchers** - for the refurbishment of St Andrew's Church Hall and grounds, for West Kirby and Hoylake Christmas Lights, and to local community groups, schools and charities to help with fundraising.



We'd especially like to thank all our supporters!

Our sincere thanks go to our loyal local producers; our enthusiastic volunteers who put out posters, help setting out and packing away the hall and defend the car park; the support from St Andrew's Church; Graham Road neighbours who put up with us; various voluntary groups who do the café; local retailers who work with us; and of course, all you local people who come to shop at the market. THANK YOU!

A Siege Mentality

from Nigel, of Wirral Countryside Bees

These original British black bees (AMM's) that I now keep, one of their characteristics is to be frugal, and survive the winter period on less stores than imported bees, somebody forgot to tell them!

To date, all hives and nucleus colonies have had their feeders filled three times, and the larger colonies four or five times. I have been left scratching my head, thinking, "where on earth are they putting it all, are they selling it, I know they love ambrosia, but the frames must be full by now!" So I did as we are taught on the beginners course, and hefted all my colonies. They were all extremely heavy, so no more feed, the queen needs some space to lay eggs.



For the last three years I have been trying to over winter a colony in an Apidea mating nuc. The queen was raised and mated early in September, unfortunately she didn't start to lay until the end of the month. However the colony had filled the box by the end of October, and has now been placed in a clean Apidea, the internal feeder has been removed and replaced by two extra frames, with a feeder above, modified by myself to allow easier access to the fondant paste, winter feed.



A Christmas gift that could last a lifetime, give endless enjoyment, give a tasty reward, learn new skills and continuously hear the recipient of the gift repeat the phrase, what are they up to now?

To book a place on the Wirral beekeepers' beginners course starting in January. For details see me on Saturday ; call 01516485179 or

07977624698 ; email pnigelgbrierley@gmail.com



Hot, hot Christmas gift packs!

Bongo's Rock n Roll Pickles have a great range of homemade chilli condiments - from relatively mild mannered to 'blow your socks off'! Especially for Christmas they've come up with some lovely gift packs. Here are a couple, but check out the stall on Saturday ([or their website](#)) for the full range.

*Fancy giving our HOTTEST products to your loved ones? Now you can with our **Hot Stuff Gift Pack** which includes: A Jar of our Secret Batch made with fresh Carolina Reapers, and a jar of our hottest jam to date NagaJAMjaro made with fresh Naga Chillies.*

The "Rock Your Tastebuds" World Tour Pack

It's a round the world trip.....in chillies! Let our favourite Bongo's products take your tastebuds on holiday this Christmas: Start in England with our ChillijAMjaro chilli jam, head to India with our bestselling Chillimanjaro Indian Chilli Pickle, continue the tour in Thailand with the XScream Chilli Crush, and finally, end up in Caribbean with our Firework Jerk.

Talk Turkey with Tony

If you're looking for a local, high-welfare free-range turkey then go and ask Tony at Hinton's butcher shop. He visited Traditional Wirral Turkeys and liked what he saw!

All their turkeys are naturally home reared, foraging in natural vegetation and grass and eating a diet containing at least 70% cereal with no animal protein or other growth promoters.



Order from:

R Hinton & Son
(Butchers)

97 Banks Road
West Kirby,
CH48 0RB

Tel: 0151 625 5605

Wine Sampling - Our Seasonal Celebration

Next Date for your diary

- Friday 7th December, from 6.30 to 8pm

Its nearly that time of year again, time to celebrate, over-indulge & generally enjoy time with friends & family.

For our final sampling evening of 2018 we're showcasing a selection of seasonal drinks that are a perfect way to begin your celebrations. As well as a selection of wines you can choose from a range of arguably the quintessential Christmas drink, port. We'll have 4 on offer - a white port, ideal as an aperitif, a traditional ruby, a reserve tawny & a 20 year tawny. The tawnies are aged in oak barrels which gives them their distinctive light brown (tawny) colour & rich dried fruit flavour, the depth of flavour reflects the length of time in the barrel. A perfect accompaniment to your cheese board or dessert.



We'll have a selection of cheeses & other nibbles available to enjoy with the wine. If you want to buy a bottle of the drinks sampled they will be offered at a discount on the evening.

Join us on Friday 7th December when you can try 3 different drinks, with accompanying nibbles. Tickets are £10 (payable up-front) & you can arrive from 6.30pm to about 8pm.

If you'd like to join us feel free to email to reserve your places info@Delil386.co.uk and tell us how many are coming. As always we'll be holding the sampling in the shop so its advisable to book to avoid disappointment :)

As much as we all love turkey & sprouts(!) a traditional Christmas dinner can be fairly predictable so to shake things up a little we are joining with our friend Susana in the Sweet Pea cafe to hold an Iberian Christmas on Saturday 15th December. On the evening there will be a specially designed set menu where you will have a chance to try a number of traditional dishes from both Portugal & Spain. Further details will be available soon. Places will be limited so if you want to be first in line to know more, feel free to get in touch by email or call into the shop or Sweet Pea next week to find out more.

NEW! Award Winning Goats Cheeses from artisan producer Brejo da Gaia

Meeting producers & having a direct relationship with them is a very important part of what we do to ensure we bring the best Portugal's artisans have to offer to the Wirral. Which is why we made the journey to meet Susana Carrolo in her queijaria located in the Beira region. This is artisan cheese-making at its truest, the queijaria being as large as our shop! She & her brother began to make & sell goats cheeses to use the milk their herd was producing as the price of the raw milk was so low. She has not only produced quality goats cheese but also come up with an amazing selection of truly unique products that would certainly impress any cheese lover. This has been proven recently by their success at the World Cheese Awards.

They are so unique, innovative & more importantly delicious we wanted to make sure you have the chance to try them & enjoy over the Christmas festivities. There's something for everyone including a selection of cheese marinated in a tin with a selection of herbs. There's one cured with vinho tinto & one with pimentao for those who like a little bit of spice. They'll be available shortly, come along & try them.



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

At market this month
stay for cake...

a cuppa...

& a bacon batch.

All the sales from the community café this week go to help fund The Reader *"Bringing people together and books to life"*. So treat yourself - and treat them too.

The Reader launched in Birkenhead a decade ago, and now has 500 Shared Reading groups running up and down the country every single week.

Visit The Reader stall to get your hands on some literary Christmas goodies and hear how you can join the Reading Revolution.

You can also find out about The Storybarn Christmas Grotto in Calderstones Park, which includes a beautiful book for every child, and hear how to get tickets to see The Reader's patron Maxine Peake perform at the Dickens-inspired Penny Readings in St George's Hall on the 7th December.

Love books?

Love people?

Be part of a bigger story



The Reader is looking for people in Wirral to train to lead Shared Reading groups across the area. Shared Reading improves wellbeing and makes literature accessible to all. Volunteers get a full training course and support package.

You can train now to be a Reader Leader in:

Birkenhead Central Library
New Brighton

Or let us know a place you'd like to lead Shared Reading.

Upcoming Read to Lead training courses:

1-day foundation training – Tuesday 4th December
(central Liverpool)

3-day immersive training – 15th-17th January
(Calderstones Park, south Liverpool)

Find out more at www.thereader.org.uk/getinvolved

Or email volunteer@thereader.org.uk

Speak to us
0151 729 2200

Email us
info@thereader.org.uk

Find out more at
www.thereader.org.uk

Connect with us
[f](#) [t](#) [in](#) [v](#) YouTube

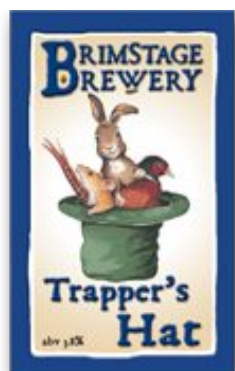
The
Reader



Claremont Little Christmas Market

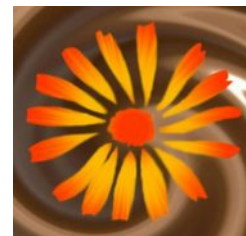
Sunday 25th November 11am to 4pm

Claremont Farm are gathering some of their favourite suppliers together so you can come and see their products, taste their produce and hear the story behind their companies!



Whieldons Butchers, Seasoned Pioneers, Talking Bee, Cheese Fridge, Chocolate Cellar, Brimstage Brewery, Adam's & Russell, Bianca Wines, Sugar & Spice, LEAF, Giant Bikes...

Plus Christmas Trees will be in, so you will get first pick of the crop, and they will also have the Lions Charity, Christmas Float, with a guest appearance from the big man himself at around 1pm-3pm (times tbc - <https://www.claremontfarm.co.uk/our-little-christmas-market>)



While you're at market, just over the road...

...West Kirby School is holding its annual Christmas Fair.

The school offers educational and residential provision for children and young people from 5-19, with a range of complex social communication difficulties and associated learning needs, that significantly impact on their learning, including social, emotional and behavioural difficulties, autistic spectrum disorders and ADHD.

Pupils and staff work hard each year to make this lovely seasonal event, and the money raised goes to help with all the extras that help make their school so special. This Saturday do drop over and check it out. We think you'll be impressed!



West Kirby School & College *Christmas Fair*

Saturday 24th November 12-3pm

*Raffle, tombola, 'Bad Santa Staredown', cafe, bottle
tombola, Arts & Crafts, toys, books, school made
products. Of course our Grotto to meet Santa!*

Come and join us!

Designed by Johnathan, Year 9

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 24th November
Sat 22nd December 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 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 • facebook.com/groups/westkirbyfarmersmarket