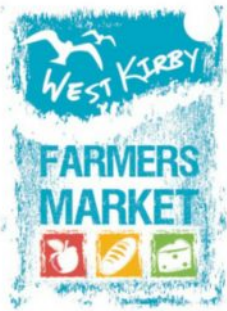




# West Kirby Farmers' Market News



**Next market - Saturday 23rd November 2019 9am-1pm**



**Little Eye Bakery** - "We are already preparing our Stollen ingredients and taking orders for Christmas. We'll have our increasingly popular plain and cheese leavened oatcakes with our range of 8 sourdough breads."

**NEW - Love Lane Brewing** - locally brewed beers in bottles and cans.



**Veggie Fayre** - "We'll have a vegan festive slice (with roasted hazelnuts, walnuts, chestnuts & cranberries, potato, carrot, parsnip, sprouts, mixed herbs - very delicious!). Usual veggie / vegan pies and pasties. A butternut squash & caramelised onion tart, cauliflower cheese tart. Also I will be taking Xmas orders."

**Say it with Biscuits** - "I'll be making decorated gingerbread houses and Christmas tree biscuits."



**Our December market will be on Saturday 21st December - great timing for Christmas meat, veg and last minute gifts!**

**Pen y Lan Pork** - "We'll have Christmas order sheets. Christmas Sausages and Pork & Stilton both proving to be very popular. We'll also have traditional pork pies and pork & stilton pies and sausage rolls."

**Chilly Stuff** - NEW - "Two types of homemade pizza, a Neopolitan and a Bongos Devil Pizza, (for those who like spicy hot food!). The pizzas are £6 or pizza and gelato for £10."



**Dolwen Farm Shop** - Fresh venison, venison sausages, and mutton.

**Funky Flapjacks** - "I will be back this week - although as it will only be just over 5 weeks since my new hip, I may not have my full range of cakes but I will do my best! Please do text to ask for anything (07910652543)."

**Chocolate Cellar** - "Our truffles are espresso martini; hot toddy; whiskey & gunpowder; amaretto; rum & ginger; salted caramel; pecan nut & cinnamon. We will also have a some Christmas gifts. (E.g. tree below)"



**Bongo's Chilli Pickles** - "We're back!!!! Bringing all our Chillis and some of our ROCKIN Christmas Gift Packs so you can slip them under the tree for friends and family."



**Wirral Countryside Bees** - Liquid and heather honey in Kilner clip top jars which are refillable, finished off with a bee printed ribbon bow.

## A big market welcome to Boysenberry...

A slightly belated welcome to Boysenberry Catering & Deli, who actually started last month. We didn't really have time to introduce them in the last newsletter, and the weather was awful on the last market day - but they still almost sold out - that's how good their produce looks (& tastes)!

They get up very, very early on market days to make everything fresh from scratch using great local ingredients. "Anything in pastry, we do" - meat & veggie pies, pork pies, sausage rolls, quiches, sweet pies and pasties (sweet, savoury, vegan, veggie), plus scotch eggs (free range pork, of course).

*"All our products are handmade in our kitchen in New Ferry (59 New Chester Road - next door to Edge & Son butcher's shop) using only the best of locally sourced ingredients."*



All their meat is from Edge's, so is sourced within 25 miles and they boast "pig to pie in 5 miles". Gloucester Old Spot pork from Nigel Jones, Ness; Red Poll beef from Cheshire; Black Faced Suffolk lamb from Wales; free range chicken from Preston, Lancs. All eggs are Raby Eggs in their Scotch eggs and the sausage meat is Edge's (1844 6th generation recipe with no additives or preservatives). They only use local suppliers and seasonal fruit and veg. wherever possible.



## ...and Love Lane Brewing.

We're delighted to be joined at the market by Love Lane Brewing.

Based over in Liverpool's Baltic Triangle, they won their first beer awards in 2019 – 3 golds and a bronze at the SIBA Independent Beer Awards.

They brew Love Lane Pale Ale and Love Lane Lager to be their core range, and supplement their unfiltered 'Dazzle' range with Limited Editions, one offs and collaborations.



## Traditional Wirral Turkeys

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**

# In November 2019 West Kirby Farmers' Market celebrates its 7th 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 7 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, plants, 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. Four have since opened a deli in Port Sunlight, a restaurant in Heswall, a restaurant in Liverpool, a further restaurant in Oxtown and a café in Liverpool.

**- Donated money & vouchers** - For the refurbishment of St Andrew's Church Hall and grounds, for West Kirby and Hoylake Christmas Lights, Hoylake annual *Show Your Own*, and to local community groups, schools and charities to help with fundraising.

**- Loaned out market gazebos** - To support producers and local community, school & charity events.

**- Supported other small local food businesses** - Including producers from West Kirby, Chester, Hooton, Neston, Meols, Hoylake, Bebington, Port Sunlight, Heswall, Oxtown, Birkenhead, Saughall Massie, Parkgate, Burton, Bidston & Prenton.

**- Provided community stalls** - For Pomona Cider & Juice-making Cooperative, and West Kirby Cycle Hub.

**- Supported a community cookery club** - The Real Food Cookery Club.

**- Published 84 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.

**- Helped a local educational cooperative** - A group of young people learned to run a food business.

**- Helped raise £18,000** - For local community groups & 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, Wirral Food Bank, St John's Hospice, The Friends of Grange Hill, The Friends of Sandlea Gardens, The Festival of Firsts, The Reader & West Kirby Rotary.



## 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!**

## Meet the Wine Maker

**Saturday 7th December, 7pm start**

**@ Sweet Pea Cafe, Tickets £25**

We are very excited to say we have one of our wine-makers coming to West Kirby. On Saturday 7th December you can meet Snr Luciano Vilhena Pereira, a highly respected wine-maker from the Douro valley & taste his wines.

Snr Pereira's credentials are impressive. He grew up in family of awarded wine producers in the north of Portugal. Towards the end of career in 2001 he became a winemaker in the Douro valley. He was involved in achieving Denomination of Origin (DO) status for the region & was president of Instituto dos Vinhos do Douro e Porto between 2008-2011. He is a member of several confrarias for regional produce including the prestigious Confraria do Vinho do Porto.

As you can tell from this small excerpt of Snr Pereira's accreditations this will be an incredible opportunity to meet, ask questions & listen to a highly respected wine-maker, as you, of course, taste his wine!



There will be four wines to taste, three tinto & one branco. There will be offers on those wines on the evening so you can stock up on your favourite for the forthcoming seasonal celebrations.

In addition to the exclusive opportunity to meet Snr Pereira you will also be served some traditional Portuguese food to compliment the wine. To end the evening in a fitting Portuguese manner we will taste a 20 year old tawny port.

Tickets are £25 per person. If you'd like to join us get in touch by email ([info@deli1386.co.uk](mailto:info@deli1386.co.uk)) or pop into the shop. Places are limited so get in touch soon to reserve yours. A deposit of £10 per person will be needed.



## Iberian Supper Club

**Saturday 30th November**

**7pm @Sweet Pea cafe - £35 pp**

Big thanks to everyone who joined us for our Iberian Supper Club in October. It was another great night filled with lovely food & lively conversation.

The next Supper Club is an Iberian Christmas celebration. There will be a specially selected menu of the finest Spanish & Portuguese seafood dishes that typify the seasonal celebrations. The date for your diary is Saturday 30th November & here is the menu...

If the menu tempts you & you'd like to join us get in touch by email or pop into the shop or Sweet Pea Café. Places are limited so get in touch soon to reserve yours. A deposit of £10 per person will be needed to reserve your places.

Drop in and see us for Christmas Hamper and gift ideas. We also do gift vouchers and can deliver locally at a time that's convenient for you.  
<https://www.deli1386.co.uk/hampers>

### SweetPea Café & Deli 1386

#### 'Iberian Christmas' Supper Club –

**Saturday 30<sup>th</sup> November 7pm start Tickets £35**

#### Menu

##### Welcome drink + Pincho

Portuguese sparkling wine + Cheese & Olives

##### Sopa de marisco

Indulgent Portuguese seafood soup, with crab, prawns & clams

##### Carne de Porco a Alentejana

Pork & clams, traditional Portuguese surf & turf

##### Pasteis de Bacalhau

Salted cod cakes served with a vinaigrette salad

##### Main Course

##### Paella de Marisco

Seafood Paella

##### Dessert

##### Filloas con crema inglesa

Galician pancakes filled with home made custard

##### Queimada

Portuguese 'fire-water' liquor with coffee

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



## December Foodie Diary Dates

**Sunday 1<sup>st</sup> Dec**  
10am to 2pm  
**Wallasey Food Fair**  
The Mosslands School

**Tuesday 10<sup>th</sup> Dec**  
6 - 8pm  
**Cook vegan Christmas**  
[Real Food Kitchen](#)

**Saturday 14<sup>th</sup> Dec**  
9am to 1pm  
**Wirral Farmers' Market**  
New Ferry Village Hall

**Saturday 21<sup>st</sup> Dec**  
9am - 1pm  
**West Kirby Farmers' Market**  
St Andrew's Church Hall

**Saturday 21<sup>st</sup> Dec**  
10am to 3pm  
**Heswall Farmers' Market**  
Church of Good Shepherd  
Parish Hall

## A Free Meal by Nigel, of Wirral Countryside Bees

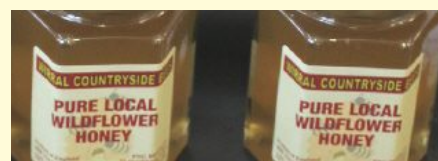
Yes, they never miss an opportunity. At the Mill Hill apiary, on the right, there are a couple of stacks of brood boxes and supers, plus an empty hive, before the occupied hives, a distance of about five metres.

Back in September whilst inspecting a colony on the left hand or south side of the apiary, I became aware of bees flying diagonally across the apiary towards the first pile of boxes, consisting of a floor, two brood boxes, a crown board (hopefully without a feed hole in it) then another brood box, a super and a roof, these last two boxes

might just contain a few frames of sealed honey.

Once I had finished inspecting all the colonies in the apiary it was time to take a look at the stack of boxes that were attracting so many bees.

As I reached the boxes I noticed the super and roof had been moved very slightly by the wind to leave a very small gap at one corner, just large enough to give access for four bees at a time. My first thought was that they were robbing the contents of the remaining frames within the boxes.



After watching the bees closely I noticed some were carrying pollen in, this meant there was a swarm inside. Time to take the roof off and have a look. The super contained a full set of ten frames, some containing honey, with bees covering half the length of four frames. Next, off came the super so I could check the brood box beneath, this contained eleven frames of sealed honey to be used as feed frames for new nucleus colonies next spring, but now covered with the rest of the swarm, tucking into a free meal.

### 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 21st December 2019...**

**\*Not the usual 4th Sat!\***

### 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 (tell us if you know of any changes to this!)

**...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 •**