



West Kirby Farmers' Market



News

Next market - Saturday 22nd September 2018 9am-1pm



Yasmin Limbert -

"Its definitely Sticky Toffee Pudding weather now, so I will have plenty available along with Fig Bakewell Pies and new Chicken & Pesto Homity Pies with Hemingway's delicious Green Pesto."



Veggie Fayre - "I'll be making chestnut mushroom and stilton pie."

Ollie's Orchard - New season local apples - eaters and cookers.



Larkton Hall Farm - "I've a new cheese (by special request!) - a Crabtree with crushed chilli. Our cheese with cumin seed is also back this month."



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

Pat's Country Kitchen -

"New for this months is pear chutney, pickled pear with ginger, crabapple jelly, damson jam and blackberry jam."

Funky Flapjacks - "I will be baking the last of the summer cakes this month as well as the usual treats. I have been trying out some dairy-free recipes this week with one absolute disaster (not good as a cake but brilliant as a doorstep!) however I did make a nice bunloaf so there will be some tasters available."

Billy the Fish - "This month I'll have shrimps, crab, hake, grey mullet, sea bass, probably some lobster, mackerel and squid."

Oct Diary Dates

Sun 7th Oct 10am to 2pm

Wallasey Food Fair

The Mosslands School
1st Sunday of month

Sat 13th Oct 9am to 1pm

Wirral Farmers' Market

New Ferry Village Hall
2nd Saturday of month

Sat 20th Oct 10am to 2pm

Heswall Farmers' Market

Church of Good Shepherd
Parish Hall
3rd Saturday of month

Sat 27th Oct 9am - 1pm

West Kirby Farmers' Market

St Andrew's Church Hall
4th Saturday of every month

*Want to join the
circulation list for this
monthly market
newsletter? Email
ttwk.food@gmail.com*

For a very local family friendly day out...

...look no further than just up the road at Thurstaston. Royden Park is great for tiring out little legs, with the added attraction of a Miniature Railways most Sundays & Bank Holidays, 1 to 4.pm. The neighbouring Thurstaston Common has lovely views and Thor's Rock - a challenge for budding climbers. When everyone's tired, drop in to Benty Farm where there are farm animals, and a tea room with homemade meals and cakes, Wed - Sun, 9 to 4.30. Their Maize Maze is still going strong, and they'll have PYO Pumpkins opening on Wed 4th October and for some half term fun.

Find out more [on their website](#) or [Twitter](#) or [Facebook](#)



Bring apples TO market this month!

Wirral Pomona started four or so years ago, partly in reaction to the frequent comments that there were too many apple trees with fruit going to waste on the ground.

To keep the trees, reduce the waste but also to create a celebration whenever possible, Pomona made apple presses and scratters out of odd timber and bits of tractor to squeeze the apples into juice.

They'll bring their apple press to the Farmers' Market this Saturday and invite you to bring all your spare apples, cookers, eaters, windfalls, pears, quinces and crab-apples as well, and they'll help you chop, scrat, squidge and press to make tasty juice out of the mix of fruit.

Meet Wirral Pomona at West Kirby Farmers' Market on September 22nd to find out more.

If you have a very clean bottle you can take some of the juice away and the remainder gets turned into Pomona cider. It's always fun joining in and there's often music as well. When the cider's ready, there'll be a barn dance or two with live music to celebrate - the next one is on September 28th at West Kirby Arts Centre (see the poster, below). Come and meet them at the Farmers' Market and see what else they are doing to get better protection for our trees, woods and orchards."

WIRRAL POMONA

COMMUNITY CIDER MAKING GROUP



Wirral Pomona Ceilidh Friday, 28 Sep 7pm West Kirby Arts Centre

Traditional Ceildh with caller and live music from Melrose Melody Makers & Guests.

7-to-10pm, with easy-to follow dance-calling and a hotpot supper (vegan/veggie & meaty varieties) and a taste of our own Wirral-made apple delights.

Tickets £10:00 including supper (£5 for 5-16yr olds). Pay bar from 6:30 with local beer, craft cider, freshly-pressed juice.

Wirral Pomona helps local communities press surplus apples into juice and cider.

★★★★ The Guardian ★★★★★ The Stage ★★★★★ Yorkshire Post ★★★★★ The Reviews Hub for Mikron's previous shows

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GET WELL SOON

Writers: God Cooper Directors: Marianne McNamara Composer & Musical Director: Rebekah Hughes Designer: Kate Morton

Sunday 30th September – 1.00PM
GILROY COMMUNITY ALLOTMENT SITE
Gilroy Road, West Kirby, Wirral, CH48 6DG
Tel: 07775 734 410

No tickets required, a cash collection will be taken after the show
Pearl Supporter: A Friend of Mikron

LOTTERY FUNDED Supported using public funding by **ARTS COUNCIL ENGLAND** Canal & River Trust York Coaching & Development

Mikron Theatre Company Ltd. Reg Charity: 265169

End of Season preparations from Nigel, of Wirral Countryside Bees

This must have been one of the shortest beekeeping seasons ever! My friend Marshall, who has kept bees for thirty years on his ten acre smallholding, has found it challenging.

The main problem for the bees, resulting from the hot weather, was the flowering period of most plants, shrubs and trees became shortened by approximately seven days, which for the bees has produced periods of shortages. In some cases hives have required feeding as early as mid August to enable the queen to start laying what will now be winter bees. These bees bodies contain more body and additional hair to withstand the winter weather. They live for six months and have the extremely important job of rearing the brood/bees in the late winter and early spring that will continue the colony into next year.

During an inspection of hives at my Gordale apiary late in August, I found one hive to have no stores in the brood box at a time of year when it should have been well stocked. To prevent possible starvation overnight, I removed a frame of stores from a nearby hive and gave it to them, this would keep them going until I could return the next day with some feed. Never a dull moment keeping bees.



Go and Talk Turkey with Tony

If you're looking for a local, high-welfare free-range turkey for Christmas, then go and have a chat to Tony, the local butcher at Hinton's on Banks Road in West Kirby. He went to visit Traditional Wirral Turkeys and liked what he saw!

Traditional Wirral Turkeys have been producing top quality local free range turkeys for over 40 years, at their farm in Childer Thornton.

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. Grown slowly to full maturity and prime condition, hung for 2 weeks for a fuller flavour to produce the ultimate Christmas turkey.

Wirral White

The 1940's saw the popularity of white Turkeys growing and the traditional breeds all but died out. White Turkeys are usually associated with more intensive production but their Wirral Whites are reared alongside their Wirral Blacks & Bronzes.

Wirral Black & Bronze

Today with the resurgence in the quest for traditional foods and flavours the Black has made a successful comeback. It has black feathers, dark shanks and loves to range and forage naturally. Distinctive by its black pens on pearly skin the Wirral Black, when hung, provides the speciality gamey flavour alternative to the White Turkey.



Order from:

R Hinton & Son
(Butchers)

97 Banks Road
West Kirby, CH48 0RB

Tel: 0151 625 5605

Wine Sampling - Autumn Harvest

Next Date for your diary

- Friday 5th October, from 6.30 to 8pm

The nights are starting to draw in & there are a few less leaves on the trees, so for October we're going to celebrate a new season with some new wines. There'll be some unique reds, robust whites & a few interesting green wines.

End of September into October (depending on the weather) is harvest time for the quintas in Portugal. It's a special but extremely busy time. First picking the grapes by hand, then the winemakers have to decide how best to use them, wine or port, to age or not to age & if or how to blend the grapes. Blends are typical in Portuguese wine, arguably delivering a depth of flavour & consistency not always seen in single variety wines. To mark the harvest we will offer a traditional port from the Douro on the evening.

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 5th October 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 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 :)

Annual Foraging Trip - We're closed week commencing 15th October

Just a quick note to say we are making our way over to Portugal again mid-October for our annual pre-Christmas foraging trip. This is to make sure we have lots of fab new things for the seasonal festivities.

Cabra queijo - Seasonal Recipes

Our goat & sheep cheeses are extremely popular. They obviously are ideal for people with an intolerance to cows milk but also provide a tasty alternative to the cows cheeses that dominate our cheese market.

We have a couple of new goats cheeses available for you to try with some seasonal recipe suggestions. Fig with goats cheese served with mountain honey on toasted sourdough is delicious, and if you're not a fan of figs you could replace the fig with apple slices. Or how about a goats cheese, caramelised onion & chourico pizza?

Give them a try, we think you'll like 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

22nd September Summer Organ Recital at St Andrew's 10:30 to 11:50

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.

Steve Kearley St Andrew's, West Kirby

Ian Fantom St Andrew's, West Kirby

Works by old and new composers including Bach, Buxtehude, Bassani, Stanley, Parry, Dubois, Elgar.

Ian's recital from 11:10am

Dietrich Buxtehude
- Toccata in G BuxWV 164

Jean-Philippe Rameau arr. Fantom
- Tambourin 1 and 2 from Act 3 of Dardanus

John Stanley
- Voluntary Number X from Opus 5

Bach arr. Fantom
- Introduction and Nun danket alle Gott from the Cantata Gott der Herr ist Sonn und Schild BWV 79

Edward Elgar
- Nimrod from the Enigma Variations

Léon Boëllmann
- Suite Gothique: Introduction-Choral and Minuet Gothique

Pietro A.Yon
- Toccata

Harold Darke
- A Meditation on 'Brother James's Air'

Théodore Dubois
- Toccata in G from Douze Pièces



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 October 2018
Sat 24th November...

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.

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