



Newsletter 23rd August 2014

West Kirby Farmers' Market
St Andrew's Church Hall, Graham Road, CH48 5DE
admin@westkirbyfarmersmarket.co.uk
www.westkirbyfarmersmarket.co.uk
Twitter @wkwfarmersmarket
0151 625 0608



23rd August Market Specials

Yasmin Limbert - Goats' Cheese & Onion Deep Filled Picnic Tart: Filo Topped Moussaka Pie.

Find Inspiration in Food - three tasters to try this week - Orange & Ginger Marmalade; Cheshire Redcurrant Jelly; Sweet Onion Relish.



Aunty's Kitchen - Punjabi Chicken Curry; Masala Gobi (Roasted spiced cauliflower); Aloo Baingan (Potato & Aubergine); Maa ki Daal (black lentils).

Pen-y-Lan Pork - Following the success of the ham hocks in July, we have cured more for this month's market, priced at just £4, come early!

Little Eye - 7 sourdoughs plus a light crusty Barley and Rye Bread.

Eponine Patisserie - Natalie & Chris are looking forward to being back at the market this month after missing a couple. They'll be bringing new patisserie along with their range of confectionery including beautifully soft butter caramels (salted caramel in picture) and gourmet mallows, both in several amazing new flavours. All their confectionery is hand-made in small batches using all natural flavourings, including fresh fruit purees, fine chocolate and premium Madagascar vanilla pods.



Wallasey Food Fair

A new local food event for your calendar.

Aiming to bring together local produce for local people
The first Sunday of each month starting September 7th, 10am - 2pm.
Venue: St Mary's Catholic College, Wallasey Village, CH45 3LN
For more details contact: Sally on 07510 105 549
Or email events@themaplecakery.co.uk
<http://wirralfood.wix.com/wallaseyfoodfair>

Chocolate Cellar is looking for someone to help out at stalls, workshops and events - mostly on Saturdays, possibly some Sundays and the odd evening event here and there. If you love talking about chocolate, can drive yourself to events and look after our precious stock as well as be a fabulous team member please send your CV to chocshop@thechocolatecellar.co.uk



Seasonal Recipe

by Carol Wilson

Raspberry Cheesecake

150g digestive biscuit crumbs
50g unsalted butter, melted
7 tbsp caster sugar
200g cream cheese
2 tbsp lemon juice
120ml double cream
300g raspberries
splash water
100g sugar

Butter a 20cm springform tin. Stir together the biscuit crumbs, melted butter and 2 tablespoons sugar. Press into the base of the tin and chill. Beat the cream cheese with the remaining sugar and lemon juice. Whisk the cream until thick and stir into the cream cheese mixture. Spoon over the biscuit base. Cover with foil and freeze the cheesecake for 1 hour. Place in the refrigerator 30 minutes before serving.

Heat the raspberries, water and sugar in a pan over a medium heat until the sugar has dissolved. Bring to a boil, reduce the heat and simmer gently until the raspberries have softened. Leave to cool and spoon over the cheesecake.

Start It Up! Sourdough Bread Course

Fancy an informal, hands-on bread-making session, in a relaxed kitchen environment? Little Eye Bakery have places for classes at St Bridgets Centre, West Kirby September 13th or October 18th

Learn all you need to know to get going in your own kitchen as a home baker, making delicious breads in a way that fits into your life. Our one day Start It Up class is an informal, hands-on session, in a domestic-scale kitchen. Visit our website for more information and to book - <http://thelittleeyebakery.blogspot.co.uk>



Scouse Night at Lingham's

Friday 10th October 7.30 pm

Witty poetry and book signing from celebrated Scouse poet Keith Wilson. Music from the fabulous Port Sunlight Sea Dogs Shanty Band. A helping of tasty authentic homemade Scouse served up with pickled red cabbage from our dynamic market scone maker Mary, and wonderful writer of our market recipes, Carol Wilson. at Lingham's Bookshop, Heswall, CH60 7SG. Tickets £12.50 from Lingham's or Heswall Arts Festival website: www.heswallfestival.com

Aubergine Café, situated on The Crescent Walk in West Kirby, has recently begun selling authentic Thai meals to take away on Fridays and Saturdays from 3pm - 6pm.

May Mahon, of May's Oriental Kitchen, has brought some of the favourite dishes from her restaurant in Thailand to Aubergine and has received some fantastic reviews:

"Beef massaman was delicious - think this will become our new Friday takeaway" A. Heron

"Everything was really delicious, I will definitely be buying again" J. Dunlop

"So we listened to the rave reviews and had a Thai curry takeaway from @theaubergineco in West Kirby. It was absolutely gorgeous! Thanks!" @Rainbeaubelle

"Green Curry was absolutely superb. Highly recommended. Incredibly tasty & perfectly cooked. Thank you." K. Beddow

All of May's meals are freshly cooked using only natural ingredients, and contain no artificial flavours and no monosodium glutamate (MSG).

Meals offered so far have included Thai Green Curry (Chicken), Thai Massaman Curry (Beef & Vegetarian options), and Jungle Curry, all with complimentary Thai Steamed Jasmine rice.

Her food is offered on a 'First come, first happy' basis, and has been a sell-out on each of the weekends offered.

For details go to <http://www.facebook.com/MaysOrientalKitchen> and <http://www.facebook.com/theaubergineco>



22ND TO THE 25TH AUGUST

**80+ REAL ALES
CIDERS AND WINES**
4 SESSIONS OVER 4 DAYS

Plus Live Music & Great Food!

Hoylake Parade Community Centre, Hoyle Road, Hoylake, CH47 3AG

TICKETS FROM 0151 632 2889
From the reception at Hoylake Parade Community Centre AND www.hoylakebeerfestival.eventbrite.co.uk



Wirral Earth Fest

Saturday 13th Sept 10am - 4pm

A celebration of community, environment and sustainability

Music, workshops, demos, street food, BBQ, real ale, vikings, bike powered smoothies, face painting, Arabian storytelling, crazy eco-golf, pony rides, art & crafts, community groups, charities, activists & pacifists.

St Bridget's Fields, Centre & Church

0151 625 4109 - argibb@btinternet.com -

@WirralEarthFest - [facebook.com/WirralEarthFest2013](https://www.facebook.com/WirralEarthFest2013)

Friday 6:30pm - 'Midgard' from Operation Lightfoot
Multi-media premiere performance St Bridget's Church.

Friday 7:30pm - Well Being in the 21st Century
A talk by renowned broadcaster, author and vicar Peter Owen Jones. St Bridget's Centre. Tickets £5 - 625 4109

Saturday 7:30pm - A Ceilidh. With Reckless Elbow and Blackthorn Root, homemade food and local real ale.

St Bridget's Centre - Tickets £5 available at Earth Fest.

Sunday 10am - A service of thanksgiving for the Earth
St Bridget's Church. All welcome.

