



West Kirby Farmers' Market News



Christmas market - Saturday 23rd December 2017



Yasmin Limbert - **"It's Christmas!** So it's time for Chocolate Salami. I'll also have Turkey, Stuffing & Cranberry Homity pies and Mincemeat Bakewell."

Truly Scrumptious - "We will have a fully stocked selection of patés for Christmas! Come early to avoid disappointment as we may sell out! **Merry Christmas** to all our customers!"

Crosslea Farm - "I will have some double yolkers for sale, so come early. I'd also like to wish a **Merry Christmas and very Happy New Year** to all our customers."

Little Eye Bakery - "I am making stollen and malt loaf as our Christmas specials, with walnut loaf, and usual sourdoughs. Come early as supplies are limited!"

Pen-y-Lan Pork - Mike will be pulling out all the stops to ensure your Christmas order is fulfilled. However if it's easier and to save disappointment, email Mike in advance with your order mikeford01@googlemail.com. All sausages available, meatballs, Xmas gammons, sausage meat, black pudding and Pigs in Blankets.

Nourish - Festive Cashew & Walnut Roast. Available for order by calling Matt 07411 743216 or limited supply on the stall. (So Best to order) Medium: £10 (feeds 4), Large: £15 (feeds 6).

Bryn Cocyn Organics - "Organic home produced beef, lamb, apple juice, spuds, onions, carrots, swedes, sprouts, leeks, cabbage, squashes & kales..."



Veggie Fayre - "We'll have our festive nut roast, freshly cooked along with seasonal savoury tarts. **Ho, ho ho!**"

Dolwen Farm - "We still have a few turkeys or capons. If you'd like to order for us to bring on Saturday, contact info@dolwenfarmshop.co.uk or ring us - 01492 680209."

Funky Flapjacks - "**Merry Christmas** to everyone and thank you so much for your support through the year, as many of you know I just love baking and am so glad that you all like eating! Gingerbread trees, mincemeat shortbread, chocolate & brandy tiffin, and almond biscuits will all be there this week but I will be cutting down on a few of the usual cakes so I hope you understand."



Bongos Rock n Roll Pickles - Both Bongo & Mrs Bongo will be back this month to celebrate our final Market of 2017. "We're bringing the last few Christmas Gift Packs and for those customers who have already ordered with us, don't worry we got you covered! So pull on your Christmas jumper and we'll see you on Saturday with all our homemade chilli condiments from mild to wild! **It's Christamassssssssss.....**"



Eponine - "We're getting a little low on Christmas stock, so check out our website (www.eponine.co.uk) and email us to order for collection from the market (contact@eponine.co.uk by noon on Friday)"



Best wishes from all at the market
for a good Christmas
& happy New Year



NEW Abyssinia Kitchen Restaurant

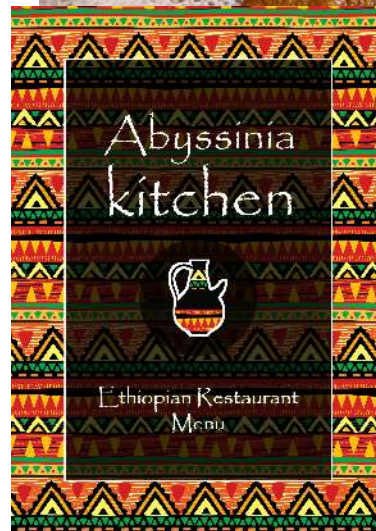
If you shop at local farmers' markets you may well have tried the very popular Abyssinia Kitchen cuisine.

It's great to see that they're now opening a new restaurant, so you can taste a bigger range of Ethiopian food.

As much of the produce as possible will be sourced from other local producers, and freshly cooked using authentic Ethiopian recipes and techniques.

There are slow cooked lean meat dishes, lots of veggie options and sharing platters plus the traditional Injeera sourdough flatbread.

If the food from the market is anything to go by, it's definitely worth a visit! It opens on Wed 20th December. Book a table now.



Abyssinia Kitchen
186 Pensby Road
Heswall
Wirral CH60 7RJ

www.abyssiniakitchen.co.uk
07872 169370
info@abyssiniakitchen.co.uk

The Quiet Season from Nigel, of Wirral Countryside Bees

All the colonies were fed with fondant paste before the recent bad weather. This feed is a mix of refined sugar, fructose and glucose. It is easily digested by the bees and stays softer than bakers fondant in cold weather. Now that the weather is promised to go warmer, in the next few days I will re-inspect all the colonies to see if they require any more. These native British Black bees, that I now have, are supposed to overwinter on less stores than the hybrids, I will let you know in March.

During my visits to check on their feed, I also place a few drops of tea tree oil underneath the mesh floors, to help control the varroa mites. But I am finding these mites to be less of a problem in the last couple of years.

For the winter months I have started attending a theory course on queen rearing, with five other Wirral branch members, fun was had by all.



Merry Christmas and happy New Year to all our customers!

The community café at the market this Saturday will be raising funds for Wirral Hospice St John's. There will be all the usual yummy cakes plus bacon batches! It's a busy time of the year but do pop down to say hi and help us raise much needed funds for a wonderful cause!

 **LOOK OUT** 
for a huge
Christmas Market
Hamper raffle!



Q: What do you do with your Christmas tree when the decorations come down?

A: Register it with the Charity Christmas Tree Collection in aid of Wirral Hospice St John's.

...and it will be collected from your home for a small donation (suggested minimum £5).

Collection dates:

6th to the 11th January 2018.

Collections from these postcodes:

CH41, CH42, CH43, CH44, CH45,
CH46, CH47, CH48, CH49, CH60,
CH61, CH62, CH63, CH64

More information here:

charityxmastreecollection.com/who-we-support/wirral-hospice-st-johns

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 Jan 2018
Sat 24th Feb 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
0151 625 0608 • [@wkfarmersmarket](https://www.facebook.com/groups/westkirbyfarmersmarket) • [facebook.com/groups/westkirbyfarmersmarket](https://www.facebook.com/groups/westkirbyfarmersmarket)