



West Kirby Farmers' Market



News

Next market - Saturday 25th February 2017



Yasmin Limbert - "This month's Homity Pies will be Chicken & Tarragon, Butternut Squash & Feta and Traditional. Bakewells are Cherry, Lemon and Raspberry & Coconut. I shall also have the usual sweet and savoury scones, scotch eggs, samosas and sticky toffee pudding."

Pen y Lan Pork - "After increased demand I'll be bringing more sausage rolls. The Pen-y-Lan Special Sausage will be back (cumin, coriander, garlic & paprika). I will also be doing a small batch of All Day Breakfast sausages (pork, black pudding & smoked bacon) to see how they work!! Be quick though as we do sell out quickly."

Little Eye Bakery - Little Eye Bakery is unable to make this market, but regular customers can order their bread to be collected on Saturday March 4th, by emailing info@littleye.org.uk

Windsor's Fruit Liqueurs - "After three months' infusion our new & very fruity Blackcurrant Vodka is ready to go!"

Veggie Fayre - "We'll have a butternut squash & caramelised onion galette this month, plus beetroot hummus, and chilli, coriander & lime hummus."

Find Inspiration in Food - "I will have a limited number of jars of red chilli jelly and crab apple jelly for only £1.50 per jar. If you would like to pre-order these to guarantee them please email me - mike@findinspirationinfood.co.uk or text me on 07850 066 587."

Eponine - "Alongside our usual range of confectionery, we will have chocolate creams - a perfect gift for Mother's Day! There will also be handmade loose chocolates and chocolate bars."

Funky Flapjacks - "This month the chocolate & courgette cake is back but I have decided to give the peanut brownie a miss - I hope you won't be disappointed. Our new bake to taste is a 'ginger root cake' which is made with swede! The ginger brownie we tasted last month will also be available to buy. Hope to see you all on Saturday."

March Diary Dates

Saturday 4th March
Dal Bhat Course*

Sunday 5th March 10am to 2pm
Wallasey Food Fair
First Sunday of every month

Tuesday 7th March
Nepalese Street Food Course*

Sat 11th March 9am to 1pm
Wirral Farmers' Market
Second Saturday of every month

Sat 11th March 10am - 4pm
Indian Cookery with Soma*

Thursday 16th March
Momo Making Course*

Sat 18th March 10am to 3pm
Heswall Farmers' Market
Third Saturday of every month

Saturday 25th March 9am - 1pm
West Kirby Farmers' Market
4th Saturday of every month

Sat 25th March 10am - 4pm
Indian Cookery with Soma*

Sun 26th March
Chocolate Workshop with The Chocolate Cellar*

*At Claremont Farm Cookery School





A big market welcome to Britman Craft Beers

Les Ward and Julie Perkins together are Wirral-based Britman Brewery: a small, independent microbrewery dedicated to making beer in a traditional, non-mechanised way.

Why **Britman**? They are **Brit**ish beers which follow the time-honoured Reinheitsgebot Ger**man** Beer Purity Law. As such, Britman Brewery produces all its beer styles using only malted barley grain, hops, yeast and water. This makes all their beers vegan-friendly and chemical-free.

"Using only UK-sourced barley grain and yeast, and carefully-selected hops to create our specific style, we are passionate about what we do and that shows in our beer!"

After selecting great basic ingredients, they then use a traditional craft brewing process which they can adjust to respond to customer need and market trends.

Britman Craft Beers operates, very conveniently, just up the road in Burton Manor. So, if you enjoy their bottled beers, you can easily order in casks for any special occasions - have a word with Les or Julie at the market or drop them an email: britmanbreweryburtonmanor@gmail.com

Flaming Bean Coffee of the Week

Kenya "Honey Bush" Estate - £4.90

Flavour: Buttery, caramel and molasses

Kenya is renowned for wonderful coffees and the Honey Bush Estate produce a fine example. The Estate is located in the foothills of Mount Kenya alongside nearby tea plantations. The Kenyan Highlands are one of the most agriculturally productive regions in Africa.

An invitation to Open House at Flaming Bean

We're having open house at our roastery in Neston on
Saturday, 4th March 10am-12.30pm

Coffees will be available to buy direct from the unit, and we hope to do this on a monthly basis

<http://flamingbeancoffee.co.uk>



We're going to be re-Nourished!

The sharp-eyed amongst you will notice that the producer on this week's cover page is Nourish, who we announced in December was going to have to leave the market because Roger couldn't continue.

We'd heard lots of feedback from people who were really going to miss their lovely range of vegetarian food, and so we were pleased to hear that Roger's son Matthew has agreed to come onboard with the family business, so that Nourish can carry on coming to the market.

Matthew has done some chef work in the past. He loves cooking at home, and is fully trained up in food hygiene etc.

He's going to be using the classic Nourish recipes, plus he has a few new recipes up his sleeve!



Appleby's in Greasby are going to start selling the milk from their own dairy herd, direct from the farm. Take a look at their ad on page 5 of this newsletter.

They're inviting you to drop in to the farm to take a look and have a taste,
on Pancake Tuesday - 28th February 3pm - 6pm

For some freshly cooked **FREE PANCAKES** made with Appleby milk & eggs
Greenhouse Farm, Greasby CH49 1RY

The Food Life - local tv, local produce

If you've missed it, you can now catch up the first three episodes of "The Food Life" on Made in Liverpool TV

Chef Michelle Dwyer meets local food producers and rustles up some easy seasonal recipes using their produce.

The Food Life is at 7pm on Mondays, repeated on Tuesday & Thursday mornings at 10am - on Sky 117, Virgin 159 and Freeview 7.

You can watch the episodes on line www.madeinliverpool.tv and download pdfs of the recipes on each programme:

Episode 1 with *Find Inspiration in Food*

Indian Scotch Egg, Shell's Whisky Marmalade Bread & Butter Pudding

Episode 2 with *The Parker Brewery*

Dark Spartan Stout Brownies, Centurion Beer Batter Fish Fingers and Quick and Easy Beer Bread

Episode 3 with *The Liverpool Cheese Company*

Anna's Swedish Fondue, Oozy Comfort Mac & Cheese

Episode 4 with *Edge Butchers*, featuring Oldfield Farm beef

Adeline's Pulled Jerk Chicken Sliders, Michelle's Scouse.



Winter Sampling Evenings Vinho Sampling

- Come & join us!

Next Date for your diary

- Friday 3rd March

Happy February! The days are getting a little longer & there has been the odd glimmer of sunshine. Our next wine sampling will offer our own ray of sunshine as we'll be giving you the chance to try Moscatel de Setubal along with with our range of doces conventuais (see below for a bit more info...). Along with the moscatel you will also have a chance to sample two wines which will be paired with some tasty nibbles including cheeses, meats & chutneys. Exclusive offers will be available on the night.

The date for your diary is Friday 3rd March, you can arrive from 6.30 with the evening finishing at 8pm. Tickets are



£7.50 each (payable up-front). If you'd like to join us feel free to contact us to reserve your places or click the button below & tell us how many are coming. As always we'll be holding the sampling in the shop but we've had to limit places due to the chilly winter weather.

We'd love to see you there!

Email for 'Wine Sampling' Tickets - info@deli1386.co.uk



New Cheeses - Traditional Queijo Serpa...

For those of you that enjoy strong tasting cheese we have two new cheeses that will be ideal. Both are serpa sheeps cheeses which have a PDO (Protected Designation of Origin) that means they retain the traditional methods of production. Made using thistle rennet & wrapped in cloth to mature they are semi soft in texture with a pungent smell & lingering flavour. Great in a cheese sauce or simply served as a nibble prior to starting your meal.

Our simple Serpa serving suggestion...

Slice the cheese thinly & place on cracker (the crunch of cracker complements perfectly the soft cheese) & add a generous dollop of Quinta Jugais Chardonnay Jam. Simple but gorgeous, you wont be disappointed!



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 July newsletter, but there's more to read if you sign up - at www.deli1386.co.uk/sign-up



Welcome to an exciting new venture from Appleby's Farm!

We know you love our free-range eggs, so why not try our free-range milk?

We're very excited to announce that you will very soon be able to buy Appleby's delicious, nutritious, whole raw milk direct from the farm here in Greasby. It's always super-fresh because it's always available on the day it's produced...

...and you can't get fresher than that!

Appleby's fresh, free-range milk - milk as it should be, with nothing added and nothing taken away.



Come and join us on
Pancake Tuesday
28 February 3pm-6pm
for some freshly cooked
FREE PANCAKES
made with Appleby's delicious
milk and eggs!

Available from

1 March 2017

Appleby's, Greenhouse Farm, Greasby, Wirral CH49 1RY
More information can be found at applebysfarm.co.uk





Stay for cake... a cuppa... and a bacon batch

All the sales from the market café this week go to help fund the complementary therapy service at Claire House - providing complementary therapies for the children, parents, carers and staff of Claire House children's hospice.

A little serving suggestion from Windsor's Fruit Liqueurs

Our blackcurrant vodka is made with the finest quality Vodka & using only real fruit. Infused for over 3 months giving a soft, warm fruity flavour.

Blackcurrant Fruitini

- 2 shots of Windsor's Blackcurrant Vodka
- 1 shot of Dry Vermouth
- 1 dash of simple syrup
- fresh blackcurrants

Pour the Windsor's Blackcurrant Vodka into a cocktail shaker filled with ice and add the dry vermouth and generous splash of simple syrup and stir well.

Take a cocktail glass and sugar the rim before pouring the mix in, garnish with a couple of blackcurrants and serve.



Saturday 25th & Sunday 26th February



Port Sunlight
Garden Centre
A Green Hand

- Professionals & gardeners giving out lots of tips & advice from 11am-2pm
- Demonstrations on sowing, preparing & planting to show you how to get started
- Kids craft and planting activities
- Special offers on gardening supplies

PLUS: 'Spend & Gro' loyalty card special weekend only offers!

Join **Spend & Gro**
Start saving today!



COME ALONG & BE INSPIRED TO

GROW YOUR OWN





Come and chat to people in the know, about sowing, planting & growing your own food!

Subjects we will be focussing on:

Potatoes - Tomatoes - Chillies - Herbs - Seeds









Sun Lounge Cafe
Blooming Good Food
Served Daily

The Sun Lounge Cafe will be serving **GROW YOUR OWN** inspired specials all weekend.

Port Sunlight Garden Centre does not hold any responsibility for 3rd party cancellations.

we're at...

St Andrew's Church Hall
Graham Road
West Kirby
Wirral CH48 5DE

Where, when & how to find West Kirby Farmers' Market...

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.

on the...

4th Saturday every month, 9am - 1pm

Sat 25th March 2017

Sat 22nd April 2017...

admin@westkirbyfarmersmarket.co.uk • www.westkirbyfarmersmarket.co.uk
0151 625 0608 • @wkfarmersmarket • [facebook.com/groups/westkirbyfarmersmarket](https://www.facebook.com/groups/westkirbyfarmersmarket)