



West Kirby Farmers' Market



News

Next market - Saturday 23rd July 2016



Pen y Lan Pork - "I'll have a small selection of hocks and my new recipe of pork pie, along with the full selection of sausages and sausage rolls. We have also managed to get one of our rare breed bellies smoked - so dry cured smoked bacon will be available as a Sunday morning treat."

Windsor's Fruit Liqueurs - "We will be bringing samples of our new Raspberry Gin, which is almost ready to bottle."

Veggie Fayre - "We are making a lovely summer veg and toasted hazelnut tart."

Ollie's Orchard - "We'll have the first of our new season plums."

Chilli Gourmet - "I am introducing my taster pack" of 3 x 120g Jars for £9, consisting of 1 x Tangy Tomato Chilli Relish, 1 x Loco Rocoto Hot Chilli Jam, 1 x Brilliant Beetroot Chilli Relish. I'll also have chilli plants for sale."

Funky Flapjacks - "This week I will be baking fewer Florentines so if you would like me to keep some please let me know. In June the gluten free Lemon drizzle (with the surprise ingredient) went so early I will be making extra."



Find Inspiration In Food

IT'S MJM – No not me!!

Mike's Jam Madness

All my 227g jars of Extra Jam are reduced from £3.30 per jar to **£2.50**

Great with Scone & Clotted Cream!

(Till the close of play at 1pm Saturday 23rd July at West Kirby Farmer's Market - Whilst stocks last)

Choose from the following jams;

English Strawberry

Raspberry & Lavender

Raspberry & Rose

Raspberry & Vanilla

Blackberry

Blackcurrant

Quote "MJM Out There" to claim your discount face to face at Markets & Events.

Aug Diary Dates

See more details on the Farmers' Market website

Tuesday 2nd Aug 1pm to 4pm
BBQ MARINADES & DIPS
At Ness Gardens Kitchen

Saturday 6th Aug 9am to 1pm
NESTON FARMERS' MARKET
First Saturday of every month

Saturday 6th Aug 11am to 4pm
NEPALESE BBQ COOKING CLASS
At Claremont Farm Kitchen

Sunday 7th Aug 10am to 2pm
WALLASEY FOOD FAIR
First Sunday of every month

Saturday 13th Aug 9am to 1pm
WIRRAL FARMERS' MARKET
Second Saturday of every month

Sat 13th Aug 1-7pm
INDIAN COOKERY WITH SOMA
At Claremont Farm Kitchen

Sat 20th Aug 9.30am - 2.30pm
FULL DAY NEPALESE COOKERY
At Claremont Farm Kitchen

Saturday 6th Aug 9am to 1pm
HESWALL FARMERS' MARKET
Church of the Good Shepherd Hall
Third Saturday of every month

Sunday 21st Aug 10am-4pm
CHEESE MAKING DAY
At Claremont Farm - With Guy Dimelow of Chorlton Cheese

Saturday 27th Aug 9am to 1pm
WEST KIRBY FARMERS' MARKET
At St Andrew's Church Hall
Fourth Saturday of every month

Ollie's Orchard

New Season Plums Available!

We are just about to enter our plum harvest here at Ollies Orchard with the first variety 'Early Rivers Prolific' being picked fresh for this week's market. As the name suggest this is an early and heavy cropping plum with a damson like flavour. It is a dual purpose plum and makes really good jam. This has been an excellent year for our plums and we have been busy Maypoling some of our trees to prevent the branches breaking due to the weight of the crop!

We anticipate our Victoria Plums being available from Mid August and our Damsons and Marjoree Seedling's from Mid September onwards.



Victoria Plum again is a dual purpose plum but really excels as a culinary plum. It cooks to a distinctive pink/orange puree which makes very good jam and a good-flavoured filling for pies and crumbles. The trick for Victoria plums is not to harvest them too early if you wish to use them a dessert fruit. We like to leave them on the tree for as long as possible until the skin becomes a darker red than the more usual orange flushed colour.

Marjoree Seedling Plum named after breeder Mr Syke's wife, originated from Berkshire, England in 1912 and it is a late season plum harvested in late September / early October. It produces large, oval shaped good quality purple fruits with greenish-yellow flesh.



Tasting Notes

This plum has a wonderful flavour especially if it is left on the tree to ripen producing a juicy delicious plum.

July Beekeeping from Nigel, of Wirral Countryside Bees

I have just returned from a four day weekend in Yorkshire, as luck would have it, Whitby beekeepers were having a meeting, where I was made most welcome. The demonstration was concerned with preparing a colony for going to the heather. It was quite noticeable how far behind his bees were compared to mine on the Wirral. So far they have had very little honey this year, some members had not had any.

To set a colony up for going to the moors, we have to pick a large colony which is 'boiling with bees' and then reverse the combs in the brood box. The ones containing eggs and open brood go to the outer edges of the box and the frames containing sealed and emerging brood go in the middle, along with any frames with empty cells. This method is to hopefully prevent them from storing honey in the brood box and put it in the super above, where it is much easier for me to collect.

This is a very brief description of taking bees to the heather moors, if you would like to know more please see me on Saturday.

Don't forget our great local independent shops...

Wine Sampling - First Friday of Every Month

Next date for your diary - Friday 5th August

Wine Sampling / 1st Birthday celebration!

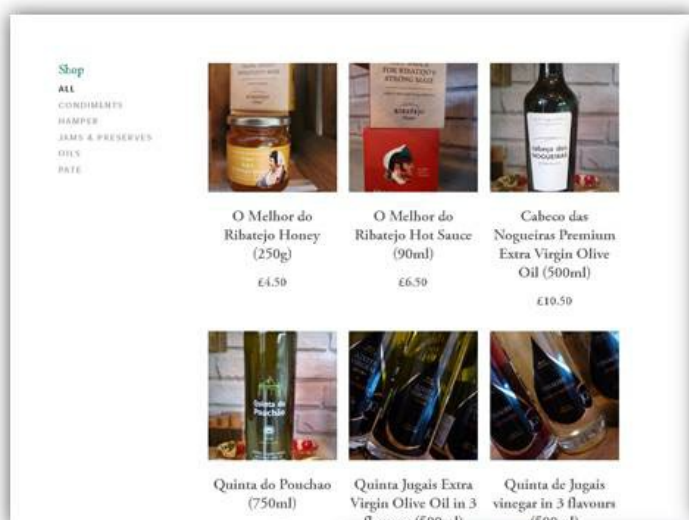
We'll believe it or not, it's nearly a year since we opened our doors. We've learnt a lot, met some lovely people (that means you) & had fun along the way. We started with a vision to bring you the best that Portuguese & British regions have to offer. We're happy we've done this & hope you agree. From Portugal we've tempted your taste-buds with the ever popular pastel de nata to broa to Portuguese cheese & wine. Whilst locally we are proud to work with some great artisan producers such as Little Eye Bakery, Chilli Gourmets, Ollie's Orchard & Lucky Cup to name a few & who together undoubtedly offer some of the best the NW & Britain has to offer. Both of us thank you for your support so far & we look forward to bringing you even more exciting products in year two!

To celebrate our 1st year anniversary we thought we would combine our birthday celebrations with our August wine sampling. As well as a selection of wines to taste you can have a glass of bubbly on us. For those who can't join us on the Friday night we'll have the bubbly flowing on the Saturday too as well as a few nibbles.

At the sampling we'll be focusing on Douro wines including a new single variety rosé. There's also a new addition to the vinho verde range that we're sure you'll like.

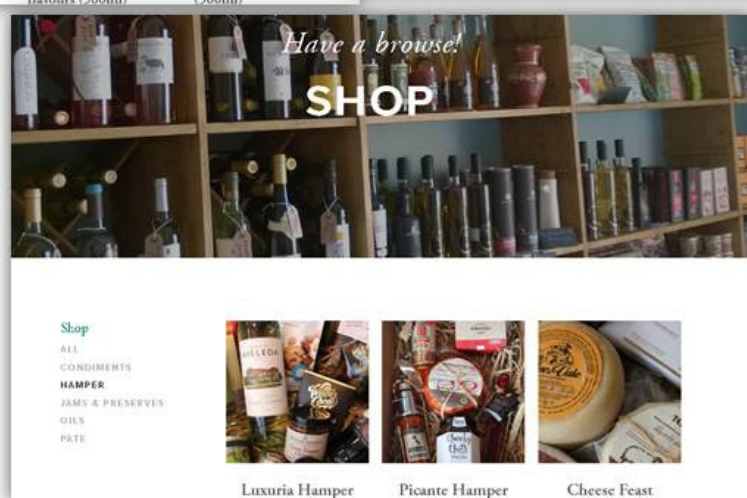
As always we hold the sampling from 5-8 pm, tickets are £5, and there will be exclusive offers on the night.

Email for Wine Sampling Tickets - info@delil386.co.uk



Don't forget
you can also
shop online...

www.delil386.co.uk



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.delil386.co.uk/sign-up

FOOD FUN AND LEARNING

Kidzkitchen have been delivering cooking classes at Claremont Farm, Bebington, since Easter. It's a wonderful location and where possible the classes use Claremont Farm produce, taking food from farm to fork!

Erin, a qualified Food Technology Teacher leads the sessions - *"We do term-time Mums and Tots classes, which are aimed at preschool children from two upwards, and in addition, over summer we are looking forward to meeting some older children in our Holiday Cooking classes."*

"We teach children through top quality, fun, interactive activities."

These Mums and Tots, and holiday sessions help to encourage a healthy interest in food. They are a good way for your child to make friends and gain new skills whilst learning about nutrition and the basic methods of baking and cookery.

The sessions are fun and engaging but importantly they also focus on healthy recipes as well as improving confidence with food and equipment, through exploring tastes and textures and getting involved.

Whether your little one is a fussy eater, a budding little chef or just enjoys eating, the classes are a great opportunity for families to cook together without having to worry about the mess!

Classes cost £7 a child, this includes all the ingredients and a recipe sheet to take home.



"I took my toddler (and 7 month old baby) to Kidzkitchen for the first time yesterday - they both had a wonderful time. The class was very well managed and organised, beginning with a food related story to whet the appetite!"

"All the kids had fun smelling and handling different vegetables before trying their own hand at chopping. Erin explained and demonstrated safe chopping techniques first, in language the kids were able to understand and she gave them lots of encouragement and praise throughout the session."

"My toddler is a fussy eater so I'm hoping these classes will foster a broader range of tastes. I liked the fact that the dish of the week was so healthy. My baby also had great fun munching on the peppers and broccoli! Great for baby led weaning!"



Contact erin@kidzkitchen.org.uk for more information about future classes at Claremont Farm.



FRIENDS OF GRANGE HILL

Together we'll make a difference

The Friends of Grange Hill will be fundraising at the community café this month. All funds raised will be used to buy new tools and safety equipment.

The Friends of Grange Hill are delighted at this opportunity to fundraise via West Kirby Farmers Market.

The FofGH remains committed to restore and improve the Garden of Remembrance to promote a positive experience for all visitors to the War Memorial and to ensure the sacrifice of our past local town folk is never forgotten. We are also keen conservationists and are working hard to retain many of the natural and native features of this much-loved hillside, as well as securing the magnificent views the hill top has to offer for future generations.

Grab a Yasmin Summer Picnic

Have you seen the picnics that Yasmin and Lorraine are selling for the Open Air Cinema in Ashton Park, West Kirby this summer?

As part of their fundraising for Cycle Cuba they are selling picnics for screenings on August 5th, 6th, 7th & 11th.

Each picnic will have a Scotch Egg, Falafel Roll, Greek Salad, Cous Cous Salad, Tzatziki & Bread Sticks, Pimms Jelly, Dipped Strawberries, Cherry Bakewell, Crisps and a drink.

They will be £10 per person and they will deliver them to you at the park. Let them

know before August 1st to order one - 07941 112784 / yasminlimbert@hotmail.com



Take a look at Moonlight Flicks: www.storyhouse.com/locations/ashtonpark

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 27th Aug 2016
Sat 24th Sept 2016...

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