

Press release - March 10 2009
New Producers at Wirral Farmers' Market



Outside stalls return to Wirral Farmers' Market this month and with them comes two new producers.

Katie's Proper Pate and Patchwork Pate will both be joining the team while the market has outside stalls from March to October.

Also attending for the first time will be Natty's spreadable Welsh rarebit and soups.

Katie produces a handmade free range chicken liver pate, made by herself and her mother. It is gluten free with no added fats or preservatives.

Patchwork Pate was set up by Margaret Carter in the kitchen of her house in Ruthin and has continued to make innovative pates, such as Stilton and Guinness, in the area ever since.

Also returning outside will be the Pudding Compartment. Manna Hog Roast will also be offering their Gloucester Old Spot pork baps and crackling.

The next market is at the Village Hall in New Ferry on Saturday, March 14, from 9am to 1pm.

There is a large variety of food on offer at the market including award-winning cheeses, sausages, Welsh Black Beef, lamb, free range chickens, smoked food, fresh fish, free range eggs, local honey, pies, plants, cakes and soups along with plenty of seasonal vegetables.

The national award-winning Wirral Farmers' Market is run by a group of volunteers, who live and work in the area and organise the market in their spare time.

Visit www.wirralfarmersmarket.co.uk for more information.

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