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Dear Readers,

Welcome to our Christmas edition of The Glenbeigh Gazette.

In this issue, Glenbeigh Community Council wish to take this opportunity to thank everyone who supported us, in any way, during 2012. Without your generosity and commitment, none of our endeavours could be realised!

Our mission, at all times, is to ensure that the beauty of our village & environs is not only maintained but also enhanced, so that Glenbeigh remains attractive to all who want to live, work and visit here. Surely, nothing less could be acceptable? Of course, none of this work could be carried out without the necessary funding and as we're living in very challenging economic & social times, there has never been a more appropriate time to acknowledge the generous contribution of our sponsors and volunteers. It is this community spirit which gained us those extra 12 points in this year's Tidy Towns ratings.

In 2012, to assist further with our fund-raising efforts, we held a number of events. Our Monster Bingo in August was an outstanding success and over the Easter Bank Holiday Weekend Pauline Bewick's Exhibition at The Little Belfry created a fantastic atmosphere in and about the village, attracting locals and visitors alike. Again, your support and encouragement was evident. As 2012 draws to a close, we wish each and every one of you a very Happy & Peaceful Christmas. May 2013 bring renewed hope to us all so that it will energise us to have continued pride in our own place, keeping Glenbeigh clean & litter free. Also, Glenbeigh's future and regeneration is the responsibility of each and every one of us, so when we're out and about, especially during this festive season, THINK IRISH, SHOP LOCAL & SUPPORT LOCAL EVENTS.

Once again, our sincere thanks and with so much encouragement towards our efforts, we look forward to 2013 and building on all that our community has achieved to date.

From all in The Community Council

Traditional Christmas Cake

from Pat in the Towers

Cake Ingredients

9oz plain flour

½ tsp salt

1 tsp mixed spice

12ozs stoned raisins

12ozs sultanas

12ozs currants

2ozs candied peel (chopped)

3ozs glace cherries (quartered)

2ozs almonds (blanched & chopped)

8ozs butter

8ozs soft brown sugar

4 eggs (lightly beaten)

1/12 teaspoons black treacle

2 tbsp brandy

Almond Paste Icing

12ozs ground almonds

6ozs castor sugar

6ozs icing sugar (sieved)

3 egg whites

Few drops of almond essence

Cake Icing

4 egg whites

2lbs icing sugar (sieved)

4 tsps lemon juice

2 tsps glycerine



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Line base + sides of an 8" grease proof tin with a double layer of greaseproof paper.

Sieve flour, salt and spice together. Cream butter and sugar until pale and creamy in a large mixing bowl. Beat in lightly beaten eggs, a little at a time.

Stir in treacle, then sieved flour mix then dried fruit, peel cherries and almonds.

Put mixture into prepared lined tin and bake in a cool oven 300f/gas mark 2 for 3 hours. Then reduce heat to 275f/gas mark 1 for a further 1 to 1½ hours or until a skewer inserted in centre comes out clean.

Leave cake to cool in tin for 10 mins then turn out onto wire tray, remove paper. When almost cold turn upside down pierce with a skewer and spoon over the brandy. When completely cold wrap in greaseproof paper followed by tin foil.







Almond Paste Icing

Mix almonds and sugar in a bowl, blend in eggs whites and almond essence to make a soft paste. Knead until it is smooth and divide into 3 portions. Roll one into an 8" circle for the top of the cake and the other 2 into strips the depth of the cake to go around the sides. Brush cake with apricot jam and use this to first stick on the sides and then the 8" top. Leave this to dry for 3 days before icing the cake.

Cake Icing

Whisk egg whites until they become frothy, then add sugar a teaspoon at a time whipping after each teaspoon, finally beat in lemon juice and glycerine.

Cover bowl with a damp tea towel to stop the icing from hardening. Spread icing thickly over top of cake and round the sides. Draw it up in peaks with the handle of a teaspoon. Leave for one day to set and then decorate.

Towers Hotel - Christmas Party Menu

December 14th & 15th

Oriental Duck Spring Roll

on mixed leaves with a sweet chilli dipping sauce

Warm Chicken & Bacon Salad

on seasonal leaves with toasted pine nuts and wholegrain mustard drizzle

Grilled Goats Cheese Tartlet

with garlic and carmelized onion served with garden greens

Crumbed Portobello Mushroom Florentine

stuffed with bacon, spinach and gruyere cheese drizzled with garlic butter on a bed of mixed leaves

Oven Baked Fillet of Atlantic Cod

topped with sundried tomatoes & golden mozzarella cheese served with a dill cream sauce on a bed of spring onion champ

Traditional Roast Stuffed Crown of Turkey & Honey Glazed Gammon

with a bread stuffing and a cranberry gravy, on red apple and wholegrain mustard mash

Roast Stuffed Kerry Mountain Lamb

served with a red wine jus, on sautéed herb potatoes

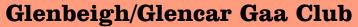
Mediterranean Vegetable & Feta Cheese Tower

layered roasted mediterranean vegetables in a puff pastry parcel, with a feta cheese cream sauce

Medley of Towers Festive Desserts

Followed by Tea or Coffee

Just €25.00 per person, For Bookings Telephone 066-9768212



2012 will go down as one of the most successful years in the clubs history, in January our senior team captured the Mid Kerry senior championship for the first time in 36 years beating arch rivals Laune Rangers in the final. Many thanks to team trainer Kieran McCarthy and his selectors Peadar O'Sullivan & Pat O'Grady, our loyal supporters who have waited so long and of course our 25 hero's who did us so proud on that memorable day. A great night was had at our victory dance in the Killarney Heights Hotel where over 300 patrons attended. Many thanks to Bernie O'Riordan and the staff at the Killarney Heights. We plan to have this year's social in February, further information will be posted on the website and Kerryman notes.

In February our senior trainer and selectors stepped down and no better way to go than at the top, Kieran, Pat & Peadar will always be remembered as the men that brought the championship home for the first time since 1975. Garry McGrath took over the team along with his selectors Kristian O'Donovan, Ger O'Sullivan & Kevin Clifford, the main emphasis this year was the Junior championship and after a good start beating Firies & Brosna in the opening two rounds we were piped at the post in

the semi-final by Kenmare who went on to win the cup. In the county league the team performed very well despite the fact that for the opening three rounds we were deprived the services of our County men Darran O'Sullivan, Pa Kilkenny & Gavan O'Grady, the team finished 3rd in Div 3. After winning the mid Kerry championship in January we had the difficult task to retain it in October when we drew Milltown/Castlemaine in Milltown in the first round, unfortunately we never got going in this one and were well beaten by a hungrier Milltown/ Castlemaine team who went on to win the championship.

Earlier in the year our "B" team captured the mid Kerry B championship beating Keel in the final, well done to the team and trainers Ger O'Sullivan & Tony Clifford.

Now that we have finally bridged that 36 year gap we can look to the future and the future is bright, this year our U21 team captured their "4th" mid Kerry championship in a row when they easily defeated Milltown/Castlemaine in the final. These players are truly a remarkable bunch of lads and the fact that 10 of the team are starters on the senior team just shows how good they are. Once again the names of Pat O'Grady, Peadar

O'Sullivan come to the fore along with Connie O'Sullivan and Gerry Hoare, the work these guys have done for the club is unbelievable and long may it continue. Our senior team finished off the year in great style comprehensively beating Cromane in the O'Sullivan Cup Final, well done to all involved.

Many thanks to everyone involved in the club especially the trainers and selectors from the U6's right up to senior level, to the lotto sellers who continue to do great work in keeping the club financially stable, to the hall committee who continue to do tremendous work fundraising and running the hall. A big thank you to all the executive committee for all their work during the year. All of the above give up their time voluntarily to keep the club going and deserve great credit in making Glenbeigh/Glencar Gaa Club the great club it is today.

Finally on behalf of Glenbeigh/Glencar GAA Club I would like to thank everybody that supported the club in any way this year and wish you all a happy Christmas and happy new year.

Le meas Aodhán De Róiste Cathaoirleach Gleann Beith/Gleann Carthaigh

Whats Happening in...

Rumours Bistro

Christmas Parties - Taking bookings now, menu available on our website www.rumoursbistro.com. There are 2 set menus available − €27.95 and €35.95 per person

Women's Christmas

There are 2 set menus available – €27.95 and €35.95 per person

New Winter Opening Hours

Now open for Sunday Lunch from 1pm. A la Carte menu served from 5pm-9.30pm on a Friday and Saturday. Early Bird - Starter/Main course/tea/coffee - €15.95 from 5pm-6.30pm Friday and Saturday evenings. For menu and reservations check our new website www.rumoursbistro.com - Follow us on facebook www.facebook.com/rumour.glenbeigh For bookings contact 066 9768741/087 2309873

Ashes Bar

Thursday 27th December - Glenbeigh Falcons Basketball Quiz

Friday 28th December - Live Music with Micheal Breen

Sunday 30th December - Live Music with Ger O'Shea

For all your sporting tastes, there is something to be enjoyed by everyone at Ashes Bar. Watch all Sporting events live on our big screens.

Glenbeigh Sports Hall

17th December: The Glenbeigh National School concert will be on in the Sports hall at 7.30pm. **St. Stephen's Day**: Fundraising Event for Ava Diggin from 12.30- 2.30pm the Sports hall will be open for the children to come and play on the bouncy castles.

Mondays: Childrens Karate 7-8pm & Zumba 8-9pm **Thursday**: Womens Martial Arts Fitness 8-9pm **Bowls**: Every Thurs from 1.30 - 4pm new members always welcome

Parties: Why not book your child's party in the Glenbeigh Sports hall where your child can enjoy 2 hours of fun with 3 bouncy castles, basketball/soccer with the stage area for sit down party and the use of the kitchenette.

Towers Hotel

Christmas at the Towers 2012 - Brendan & his team here at the Towers look forward to welcoming you to celebrate Christmas here with us at the Towers Glenbeigh. Whether it's for your annual Christmas party or for an informal gathering of family and friends we have a menu to suit every taste, every budget and every occasion. For bookings Tel 066-9768212

New for 2012 - we are delighted to be able to offer you the use of The Loft for any private party needs. Menus tailored to suit your every need.

December 9th - Following the success of our first Christmas fair in 2011 we are delighted to announce that we will be holding another Christmas Fair Sunday December 9th. Santa will be here, giving the kids an opportunity to deliver their Christmas wish list in person. We will have carol singers by the open fire and a mulled wine reception. We will have over 20 stalls again including everything from home baking to artisan foods, beauty products, jewellery, calendars, toys and much more.

December 14th & 15th - We kick off our Christmas with our annual Christmas party nights, with mulled wine reception on arrival, followed by a sumptuous 4 course meal. Followed by live music & dancing to the Martin Williams & Neally O'Connor Cabaret Band. Just €25.00pp

December 22nd -Please come out and support a huge fundraiser "Together 4Ava " we are holding here at the Towers for Ava Diggin, daughter of Jonathon and Emer & granddaughter of Marie Diggin who is bravely battling Leukemia. We are holding a man auction followed by a dance. Ladies bring your wallets because we have some serious man candy lined up!!!!!Tickets available locally. Or follow us on www.facebook/together4ava

St. Stephen's Day - Bar food served all day in the bar and also upstairs in the loft followed by live music with Henry McGinty

December 30th - Bar food served all day in the bar and also upstairs in the loft followed by live music with the OC Trio

New Years Eve - Bar food served all day in the bar and also upstairs in the loft. Then join us in the build up to midnight and ring in the New Year with live music by Wallop The Cat.

January 6th – Womens Christmas, we are taking bookings for the restaurant and for The Loft 4 Course Menu just €25.00, followed by live music and dancing with the OC Trio.

The Red Fox Inn

Red fox will have Santa Claus arriving on **9th December** at 3 O'Clock. Signed copies of Jerry
Mulvihill's new book "The Wise Old Storybook" are on
sale at The Red Fox, he will also be present on the day,
on the **9th December**.

Music by TR Dallas on **21st December** a fund raising for the Mens Shed in Killorglin. Tickets €5 and are available at Mens Shed or at The Red Fox Glenbeigh on the night.

New Year's Eve Night Music by "Paddy & Rose" complimentary champagne and finger food served. Celebrate in ringing in the New Year 2013.

...Gleubeigh Christmas 2012

Jacks Coastguard Station

Delicious Party Menus from €35.00 followed by live music throughout the evening. For more information just check out our website http://www.jackscromane.com/menus.html

All throughout the Festive Season, Jacks' Coastguard Restaurant, Cromane have select evenings, full evening of music & dancing with JP Murphy on piano, followed by:

Ger O'Shea - 7th & 14th December
Blame Jane - 8th & 21st December
Jigabite - 13th & 20th December
Declan, Vinnie & Billy - 15th December
Santa is coming to Jacks' - 16th December
Denis Allen - 22nd December
Dublin City Ramblers - 28th December
The Hound Dogs - 31st December, New Year's Eve

The Olde Glenbeigh Hotel

A Christmas Message

We would like to take this opportunity to wish all of our customers, old and new a very Happy Christmas and a peaceful, prosperous New Year. 2012 has been a long tough year for most of us, so what better time to relax, kick back and unwind with us, you deserve it. Experience our cosy, friendly atmosphere and indulge in our delicious food offerings. Taking booking for **Christmas Parties** − 3 Course Meal €22.95

Glenbeigh Christmas Fayre and Barnados Toy Appeal

On the **9th of Dec** from 12 noon-5pm at 12 Noon in The Towers Hotel, the Village, Glenbeigh come along and join in the festivities. There will be plenty on sale for your kitchen table this christmas with lots of local

homemade goodies. There will be christmas cakes, christmas puddings, mince pies, freshly baked pies and cakes, jellies, fresh fish & shellfish, chutneys, fab fudge and much more. If you are looking for something special to buy as a gift there will also be some very special things on sale.

Contact Tracey on 087 1461589 for a stall.

Santa will be dropping by so you had better get ready to let him know if you were naughty or nice. After the generosity of last year was so heart warming, we are having our second **Toy Appeal** in aid of the Barnados Children's Charity which Santa will be delivering on our behalf. If you wish to donate a gift (big or small) then you can bring it with you on the day or leave it at The Towers with Leta O'Sullivan. So come along and soak up the atmosphere, you might even join us for a glass of Mulled wine.

The Gathering Ireland

There will be a meeting shortly with regard to the Ireland Gathering 2013. The aim of this is to create an event next year which we will invite all of our friends and family from overseas to attend. Glenbeigh is a fabulous location so lets bring people back and help them see what we have to offer. We will be applying for funding for this event and we would like to create something fabulous. Can any interested parties please let me know if they are interested in taking part in the organisation of an event for our area, or if they have anything planned so far for The Gathering, no matter how small a re-union. Once I have more of an idea of who would like to be involved I will set up a convenient time for all to attend a brain storming session.

Contact 087 1461589

Glenbeigh National School

Well done to Lucy McMahon, who was a prize-winner in the recent Astellas Art Competition. Lucy's picture features in the 2013 Astellas calender. Proceeds go to the Irish Kidney Assocation.

Pupils in 1st/2nd class in Glenbeigh won first price in the Sherkin Island project competition, co-ordinated by Pauline Griffin (learning- support teacher). Their winning entry entitled "Glenbeigh: Our home" can be viewed in the school.

Congratulations to Glenbeigh N.S. who won the Allianz Cumann na mBunscoil county final for 4/5 teacher schools defeating Lisselton N.S. in Austin Stack Park, Tralee. They were inspired by the large contingent of supporters who travelled on the day.

Glenbeigh N.S. Christmas Concert will take place in the Sports hall on Monday 17th December at 7. 30pm All are welcome

Scór na nÓg.

Aisling Murphy from Curraheen National School will be representing Glenbeigh/Glencar in the County Final of Scór na nÓg in Ballybunion on December 9th. Aisling will recite "Parcel from America" which has already been enjoyed by audiences in Glencar, Keel and Glenbeigh. We wish her well on the day and we hope she will enjoy the experience. We would like to congratulate all the pupils from Curraheen and Boheshill National Schools who took part in the local scór and also to those who went on to perform in Keel and Glenbeigh. Well done!





Christmas Menu B

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Shristmas Menu

Starter

Bluebell Falls Goats Cheese with Black Pudding

Wild Mushroom Soup with a Dash of Irish Whisky

Pyramid of Melon with Parma Ham

Cornets of Daly's Smoked salmon with Prawns

Panfried venison Sausage with Redcurrant Compote

Main Course

Prime 10oz Sirloin of Eamon Sheahan's Sourced Steak, With a Mushroom, Cognac and Shallot Sauce

Roast Crispy Free Range Goose with Prune and Apricot Stuffing and Harty's Apple and Sage Juslie

Sundried Tomato & Rocket Risotto

Poached Fillet of Salmon with Fresh Asparagus & Hollandaise Sauce

Roast Rack of Kerry Lamb, Rosemary & Thyme Juslie

Duo of Kerry Seafood in a Chablais Veloute

Served with a Selection of Market Vegetables & Potatoes

O) esserts

Rumours Trifle, Traditional Xmas Pudding with Brandy Custard, Seasonal Fruit Filled Crepe Tea or Coffee

€35.95

Starter

Skewered Chicken Satay

Sundried Tomato & Garlic Bruschetta

Homemade Cream of Wild Mushroom Soup

Deepfried Camembert Cheese with Redcurrant Compote

Panfried venison Sausage with Redcurrant Compote

Main Course

Traditional Roast Stuffed Turkey & Ham - Cranberry Tartlet

Roast Crispy Half Duck with Fruit stuffing and Apple & Sage Chutney

Sundried Tomato & Rocket Risotto

Fillet of Salmon, Lightly Poached in Fish Stock with Hollandaise Sauce & Asparagus

Served with a selection of Market Vegetables & Potatoes

O) esserts

Rumours Trifle, Traditional Xmas Pudding with Brandy Custard, Seasonal Fruit Filled Crepe Tea or Coffee

€27.95



As a newly formed group we are off to a flying start. Here is a short run down of what we have been up to and what is planned for the coming months.

The Halloween disco was a great success and was enjoyed by all. Our thanks to all the parents and grandparents for their help and support and to The Towers Hotel for providing a superb venue – we couldn't have done it without you.

Hand-washing Master Class. During October the children enjoyed a 'Hand-washing' and 'Catch it, Bin it, Kill it' master class. It was a fun way of explaining to the children the importance of washing their hands properly and how to keep healthy throughout the winter months.

Congratulations to the school football team on winning Cumann na mBunscol County Final on the 19th November. They did themselves, the school and their families proud. There was a fantastic turn out from parents, grandparents, siblings and extended families to support the team. Austin Stack Park was turned black and amber that evening. The Parents' Association enjoyed helping in creating the flags, banners and neck ties with the children in the run up to the event.

Christmas Cards. The children have been busy! They had fun designing their very own Christmas cards this year. Our thanks to all who supported this initiative by

ordering a packet of cards. Keep an eye out for the post there could be one winging its way to you soon.

There will be a **Church Gate Collection** on Friday, 7th December and Saturday 8th December in aid of the Parents' Association. As a newly formed organisation we need to raise funds so that we can provide fun educational and social activities for the children throughout the year.

Christmas Fayre – 9th December in The Towers Hotel from 12 p.m. to 5 p.m. The Parents' Association will have a stall at the Christmas Fayre. There will be sideshow games for the children to play and win prizes. You will also be able to pick up a bag of Sparkly Reindeer food to keep the reindeer happy on Christmas Eve.

Christmas Disco. Following the success of the Halloween disco parents and children have asked us to organise a Christmas disco. We are working on it and will advertise the date/venue very soon.

Lastly, if you have any **ideas** for activities or if there is something you believe the children would be interested in then please contact a member of the Committee – we would **love** to hear from you!

Wishing you all a very Happy Christmas and a big thank you for your continued support.



Projects completed by Glenbeigh Community Council during 2012

2012 has been another eventful year!

As always, the necessary on-going maintenance work of grass cutting, strimming, weeding, cleaning, painting, rubbish collection, litter picking and planting has been carried out throughout the village & environs. While this work is a constant activity, we take this opportunity to refer to particular jobs such as the following:

The Village - moss and weeds were removed from many parts of this area, followed by power washing which included the bottle bank area (also adjusted for easier & safer access) and the community centre access/steps, and not forgetting the major task of cleaning up after the race festival.

The Rossbeigh Road Stone Wall - the briars on the mountain side of the road were cut back to expose and high-light this magnificent stone wall.

The Mural - the ground area in front of this art work was re-surfaced.

Walking Signs - to facilitate local and visiting walkers, walking signs were erected in a number of locations such as Keelnabrack, Reenalagane, High Road, Main Road & Curra Road.

Pauline Bewick Exhibition - There was a lot of toil and sweat, but only a few tears!, involved in the clean up for this one-off special occasion which took place in the Little Belfry. All the hard work of cleaning, painting, fixing, arranging and a whole plethora of other jobs made it a really memorable occasion for all culture/art lovers.

As well as all of the above, the timber fence at Ross Cross was extended, 3 extra litter bins were placed in the village and the up-keep of the grave yards & coastal areas was also maintained.

We're delighted too that new initiatives have been introduced into our schedule, namely our Gowlane, Caragh Bridge and Cahirciveen Road Developments, along with the Behy Bridge hanging baskets and the new planters in the village. All these endeavours and improvements are not only to ensure that Glenbeigh is attractive physically and socially to all that live, work or visit here but also to encourage our standing in the Tidy Towns ratings. Our participation in the Tidy Towns Competition requires a great level of administration and commitment so it's important that the journey is as enjoyable as the destination!

On a final note, please remember that much of this work could not be completed without the tireless efforts and co-operation of our Volunteers and Community Employment workers SO out of respect for their dedication and goodwill, please protect your environment and don't forget to *REDUCE*, *REUSE & RECYCLE* whenever possible.