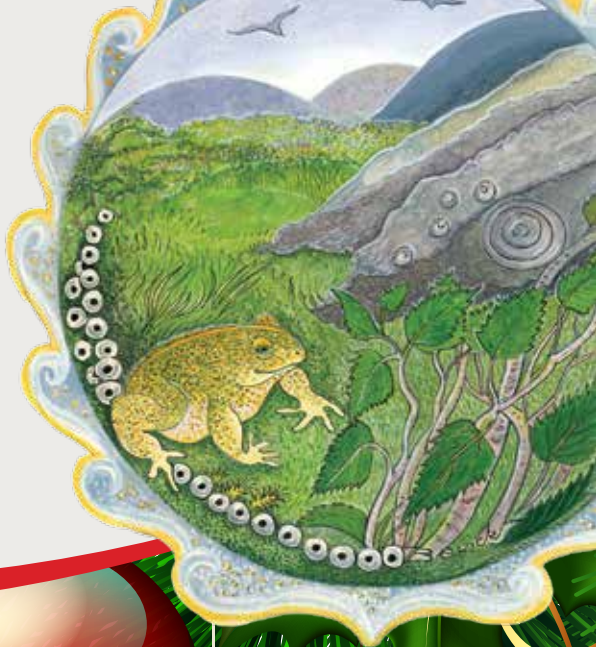


The Glenbeigh Gazette

ISSUE 9
Winter. 2013

Compiled and Printed by
Glenbeigh Community Council.



Christmas Greetings

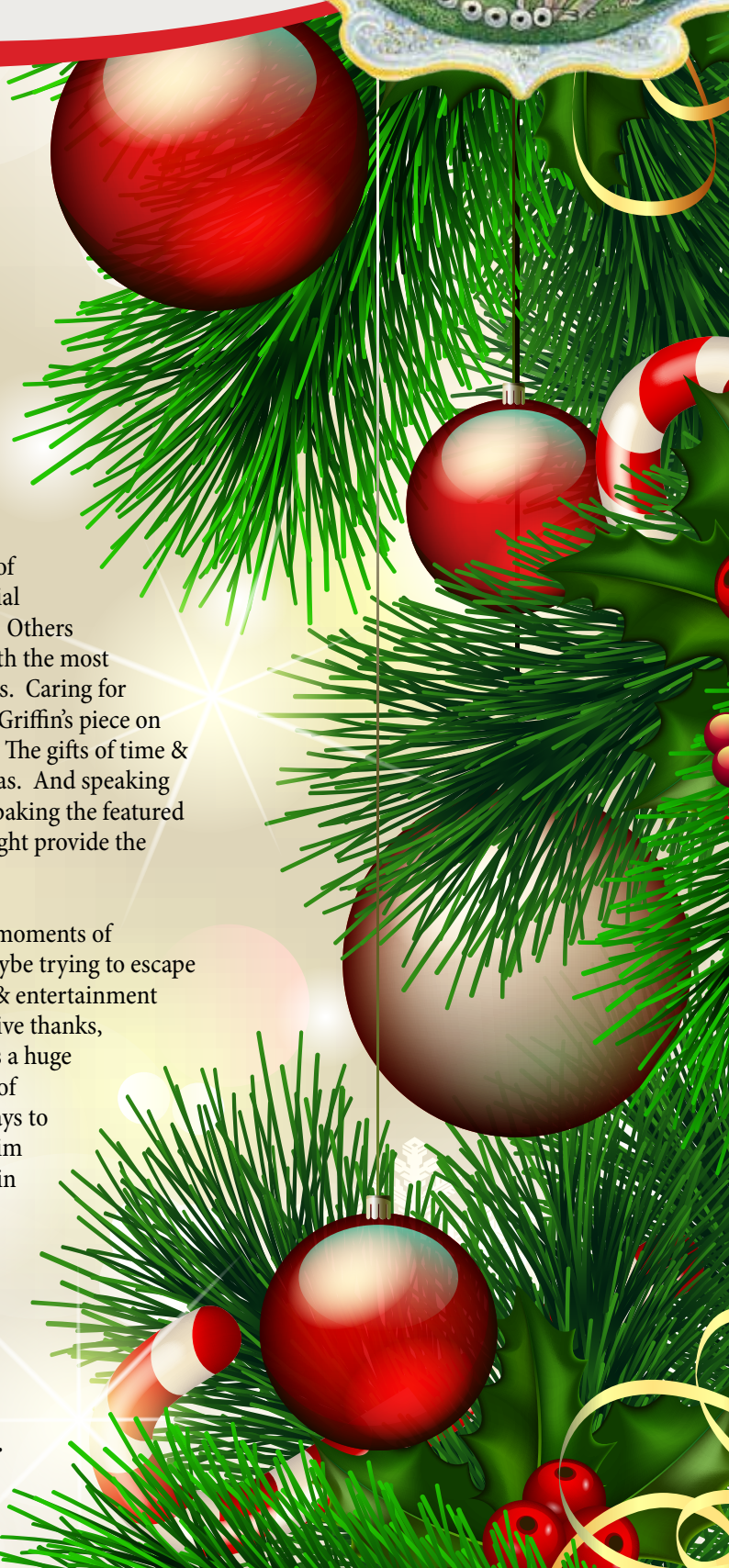
Dear Readers, as we look forward to the festive season, we are also conscious that the end of another year is almost here. This is the time of year we find ourselves reconnecting with the past, reminiscing of family, friends and neighbours and recalling the special times we shared together. But it's also our time to celebrate the now and connect with each other.

Every Christmas, millions of Christians throughout the world celebrate the birth of Jesus influenced by the traditions & customs of their own country or region. Families come together to enjoy special meals & exchange gifts but most of all just to share their happiness. Others live the spirit of Christmas by sharing their homes & hospitality with the most vulnerable of the community, very often isolated elderly neighbours. Caring for the elderly is all our concern, especially at Christmas time, so Ann Griffin's piece on this subject couldn't be communicated at a more appropriate time. The gifts of time & love must surely be the basic ingredients for a truly happy Christmas. And speaking of Ingredients, we hope that some, if not all our readers will enjoy baking the featured Christmas cake recipe and the recipes from Glenbeigh Shellfish might provide the inspiration for that all important Christmas dinner!

More than any other time of the year, Christmas is a time to enjoy moments of indulgence! So during this festive season, when out & about or maybe trying to escape that feeling of 'cabin fever', treat yourselves to some of the goodies & entertainment on offer in our local shops & eateries. Christmas is also a time to give thanks, prompting Glenbeigh Community Council's opportunity to express a huge 'Thank You' to everyone who supported us throughout 2013. And of course, Santa Claus has contacted the gazette during the last few days to say 'Hello ho! ho! ho! and 'Thanks' to the boys & girls for feeding him so well last year and he's soooooo excited about seeing you all again this year.

So, wherever we celebrate this Christmas, may the blessings of the season make it a warm & happy one for each of us, allowing us to enjoy the magic that is the most wonderful time of the year.

*From All in the Glenbeigh Community Council -
Nollaig shona agus Athbhliain faoi mhaise daoibh.*





Glenbeigh Shellfish

Glenbeigh Shellfish was founded in 1994 by husband and wife team – Noel and Patricia Riordan. Glenbeigh Shellfish is a family run business, situated in an area of unspoilt beauty with crystal clear Atlantic waters. We are located in Keelabrack Lower, Glenbeigh - between Cromane and Rossbeigh on the scenic Ring of Kerry. The Business has built a reputation for supplying superb quality Shellfish which has resulted in the constant growth of the business, under FSAI & SFPA approval. Glenbeigh Shellfish has progressed to working from a modern purpose built premises and currently employing 5 local people. We pride ourselves upon the high quality of the products and services that we supply to our domestic markets both wholesale and catering sector. Glenbeigh Shellfish attribute this market success to among other factors - our knowledge and experience of the Shellfish industry - supplying only the freshest and safest products to our customers. Our

wholesale business now extends into the whole of Munster as far south as Waterford and north into Limerick & Clare. We also participate in Glenbeigh Summer Market where our produce can be purchased every Sunday morning over the summer months. We also welcome visitors all year to call to us at Glenbeigh Shellfish – 066.9768373 for shellfish orders.



Steamed Mussels with Wine

-Serves 4 as starter (or 2 depending on how much you like to eat!)

INGREDIENTS

- 1kg fresh mussels
- Knob of butter
- 1 small onion - finely chopped
- Handful chopped parsley
- 1 glass white wine



METHOD:

Wash mussels in several changes of cold water. Remove beard/bysuss threads with a sharp tug. Discard any mussel that remains open when tapped.

Heat butter in a heavy-based pan. Add onion and cook until transparent.

Add mussels to pan with some parsley and wine. Cover and cook over a high heat for 3-5 minutes. Shake pan occasionally. Discard any mussels that remain tightly closed after cooking.

Spoon mussels and juice into heated serving bowls and sprinkle with remaining chopped parsley

Oysters with smoked salmon, sour cream and chives

-Serves 4 as a starter

INGREDIENTS

- 1 dozen Irish oysters
- 4 slices smoked Irish salmon
- Small tub sour cream
- Small bunch fresh chives
- Lemon wedges and brown bread



METHOD:

Open oysters and place under hot grill for 30 – 40 secs. Cut smoked salmon into thin ribbons and finely dice chives. Remove oysters from grill and place 1 teaspoon of sour cream on each. Top with ribbons of smoked salmon and a sprinkling of chopped chives.

Serve with lemon wedges and brown bread.

Recopies are courtesy of BIM.



**Santa will be arriving at the RED FOX INN on Sunday 8th December.
Also we will be having live music on New Year's Eve.**

"A Seat For Life"



Dear Member

Glenbeigh/Glencar GAA Club are launching a unique initiative that will allow people to name or dedicate a Seat For Life at the new stand at our grounds in Glenbeigh. The scheme coincides with Glenbeigh/Glencar GAA's redevelopment project and will boast a new stand facility which is currently under construction. The Stand will be home to the 200 seats in the Seat For Life campaign. A Seat For Life allows anyone to name or dedicate a seat while at the same time contribute to the future success of Gaelic Games in Glenbeigh/Glencar. Each €100 seat that is sold will allow the purchaser to have a personalised message displayed on the stand wall for life, for example:

"In Memory of My Father John P Smith or Donated by Sean O'Brien, Player 1975 – 1989".

If €100 is above your means, you could always join up with a friend or relative

This is a unique opportunity for GAA supporters of Glenbeigh/Glencar or anyone with a love of the sport to dedicate a seat to themselves or a deceased GAA follower in the new stand. It's an exciting project and with only 200 seats available, we hope that Glenbeigh/Glencar people and those living outside the county, in particular ex-players, will love this idea and will welcome the opportunity to get involved.

We would be delighted if you could support this unique initiative.

Aidan Roche

Chairman

Glenbeigh Care of the Elderly

- Anne Griffin



Glenbeigh Care of the Elderly came into being in September 2005. The main person involved in the setting up of the group was Bridie Little, who at the time was the co-ordinator of the community employment schemes in Glenbeigh and Cromane. Her aim was to renovate the room upstairs in the Community Centre and install a small kitchen with the idea that it would be used as a meeting place for the older and active-retired members of our community. She secured funding from the HSE and with the co-operation of Glenbeigh Community Council and the skills of the CE Scheme workers "Tigh Beithe" was born. Bridie then enlisted the help of both Marianne Sheahan and myself and we became involved in the setting up of the Care of the Elderly group.

We began meeting on Tuesday of every week and had a core group attendance of about 24 people. We applied to Kerry Community Transport and were successful in obtaining a community bus route. This made it easier for people to attend as they were now collected and dropped home by the community bus. Our group has gone from strength to strength over the intervening years. We still meet every Tuesday from 10.30 am to 2pm. When people arrive they have tea/coffee with a scone, bun or biscuits. At this time people just sit and chat or sometimes we have a sing-song or do some age appropriate exercises. We serve a hot lunch at 12.30pm, with dessert and tea/coffee to follow. Lunch is usually followed by a game of bingo or sometimes we might arrange for a guest speaker on relevant issues.

Down through the years we have arranged various day trips, visiting areas such as Dingle, Castletownbere, Gougán Barra, Milstreet Country Park, Bunratty Castle, Foto Wildlife Park, Muckross House, Killarney Lakes Boat trips as well as attending events in

both the INEC and Siamsa Tire. These outings have proved very popular with our group and we have enjoyed many good days both in the sun and the rain travelling the roads of Kerry, Cork and Limerick.

Unfortunately we have lost some of our members down through the years. People such as Paddy and Agnes Moriarty, Bridie O'Shea, Mary 'Shine' Riordan, Joyce Ash, Fr. Pat Griffin, Sheila 'Patty' O'Connor and most recently our active-retired treasurer Dan Foley. They have all been part of our group's history and will be remembered with fond memories. Of course we are always happy to welcome new members to the group which is important if we are to keep the group going strong.

Each December we organise our annual Christmas Party where we have a good mix of both senior citizens and active-retired people. It is held in the Towers Hotel and we are very grateful to Brendan Sweeney and his Staff for the co-operation and service that we get each year. We occasionally organise a Sunday Lunch and Dance and these are very popular with the more light-footed members of the community.

Our group 'Glenbeigh Care of the Elderly' is run by a group of volunteers, namely myself (Anne Griffin) Eileen Riordan, Cathy Sheahan, Marianne Sheahan, Mary O'Sullivan and our present CE worker Eileen Moriarty. We are very grateful to Glenbeigh Community Council for continuing to support our group by providing us with the services of a CE worker. Without these volunteers, financial support from the HSE and from many local people it would not be possible to keep our group in existence. So, if you're an older or active-retired person you are most welcome to join our group each Tuesday in 'Tigh Beithe' for a cuppa and a chat.



TOWERS HOTEL EX LOFT RESTAURANT

Eat, Drink and Be Merry
BOOK NOW

Your Christmas Party or Women's Christmas.

**Full 4 course meal with
live music & late bar**

All for only €25!!!

Tel: 066 9768212

Email: towershotel@eircom.net

www.towershotel.com



Christmas Party Nights at Jack's

COASTGUARD RESTAURANT

Music line up

› The O'Connor Brothers › Ger O'Shea › Blame Jane
› Dublin City Ramblers - 27th December

New Years Eve

5 Course Gala Dinner,
Followed by Music & Entertainment

Nollaig na Mban

Dinner & Dancing.

Delicious
Party Menus
from €40

Gift Vouchers

The Perfect Gift this Christmas

Cromane, Killorglin, Co. Kerry › T: 066 976 9102 › E: info@jackscromane.com › W: www.jackscromane.com



Entertainment

Towers Hotel

Party nights are December 6th & 14th, other dates available on request.

St. Stephens Night, Live music in the old bar by Finbarr Aherne. Saturday 28th, Live Music with The Neally O Connor and Martin Williams Cabaret Band.

New Year's Eve, Live Music by Wallop the Cat followed by a live DJ Women's Christmas. Live Music by The O C Trio



EVENTS 2013/2014

The O'Connor Brothers Live – Saturday 7th December

The O'Connor Brothers Live – Friday 13th December

Ger O'Shea Live Saturday 14th December

The O'Connor Brothers Live – Thursday 19th December

The O'Connor Brothers Live – Friday 20th December

Ger O'Shea Live Saturday 21st December

Dublin City Ramblers – Friday 27th December 2013

Jacks Designer Showcase 2014

Our annual Designer Showcase takes place on Friday 28th February 2014. This is it's 3rd year and it's going from strength to strength!

Top award winning designers, milliners and leading boutiques will take part as well as the superb models from RSVP Ireland's Favourite Stylist 2013 The Norma o Donoghue model agency. Hair by the award winning [Cathriona's Hair Salon](#) & make up by [Marie Heasman Make-up Artist](#).

As always we will have a few surprises up our sleeve but we're keeping them under wraps for now. Details to follow soon keep an eye on our face-book page www.facebook.com/jackscromane or our website www.jackscromane.com... It's a show you don't want to miss!

Rumours

Christmas Menu

Starter

Chef's own Blended Fresh Soup of the Day

Grilled Goats Cheese, Roast Plum & Roasted Pumpkin Seeds on a Tossed Salad with ginger & Pepper Chutney

Chicken Liver Pate, Buttered Toast & Cumberland Sauce

Parisienne of Sweet Melon & Orange Segments In Coconut Essences

Main Course

Grilled Fillet Mignon with Crispy Onion Rings, Mushrooms in a Cognac Cream Peppercorn Sauce

Buttered Basted Turkey, Home cooked Ham, Herb Stuffing With Chipolatas in a Light Cranberry Gravy

Baked salmon Medallions with a Prawn, Mussel and Cream Dill Sauce

Baked Chicken Fillet Filled with a Bacon & Cheese in a Cream Tarragon Reduction

Steamed Market Vegetables

The Evening Offerings (Please ask your Server)

Regular Tea or Coffee

€29.95 per person

Women's Christmas - 4 course menu €29.95

Ring 066 976 8741 for bookings

New Year's Eve Dinner - 4 course menu €35.00

GLENBEIGH CHRISTMAS FAYRE AND BARNADOS TOY APPEAL

On the 15th of Dec from 12-p.m-4pm. in The Towers Hotel, the Village Glenbeigh so come along and join in the festivities. There will be plenty on sale either for a Christmas gift for that someone special or simply for you and your loved ones to enjoy. Santa Claus will also be making an appearance at about 2pm so be sure to come along and let him know what you wish for.

After the generosity of last 2 years we are having our third Toy Appeal in aid of the Barnados Children's Charity which

Santa will be delivering on our behalf. Barnados is such a fantastic cause for children that find themselves less privileged, the charity was delighted with the Donations that our parish generously made the last 2 years. 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.

Anybody interested in a Table contact Tracey on 087 1461589

RICH CHRISTMAS CAKE

9ozs raisins	3ozs ground almonds	3ozs dates	6 eggs
9ozs sultanas	¼ teaspoonful mixed spice	3ozs cherries	11ozs flour
12ozs currants	Grated rind of ½ lemon	½ apple	1 glass whiskey
6ozs mixed peel	9ozs butter	3ozs chopped almonds	¼ teaspoonful baking powder
3ozs prunes	9ozs castor sugar		

Prepare fruit and mix well in a bowl, add spice, ground almonds, lemon rind and chopped peel, mix all together.

Put butter and sugar into a bowl and beat until white and creamy, using a wooden spoon or electric mixer. Beat eggs and add gradually to the creamed butter and sugar. Beat well. Mix in a little flour between each addition of egg if liked.

Fold in the remainder of the sieved flour and baking powder, using a metal spoon.

Mix in the prepared fruit and half of the whiskey.

Turn into a prepared 9inch tin, spread with a knife, leaving a slight hollow in the centre.

Bake in a slow oven for about 3 1/2 hours. Test with a warm skewer. Lift out of the oven and pour the remainder of the whiskey over.

Leave the cake in the tin until cold. Turn out, remove paper and wrap in cooking foil and store until required.



A Big Thank You

A big thank you to all our members and volunteers who carry out various tasks throughout the year. We had over seventy people out helping and volunteering with Glenbeigh Community Council this year.

WORKS COMPLETED BY GLENBEIGH COMMUNITY COUNCIL LTD

1. HIGH ROAD

1. A section has been re-surfaced after Glenbeigh Community Council Ltd had a deputation at a Kerry County Council meeting.
2. Hedgerows and grass verges are continually maintained
3. Gowlane picnic area is maintained throughout the year and it received a facelift at the end of season, new planting and painting works which will bring new colour and life to this area.
4. Stonewall on high road completed.

All of these works which have been carried out throughout the year have improved and enhanced this road.

2. HOUSING ESTATES

Seaview and Avenue Drive:

Both estates are maintained and grass cut on a regular basis throughout the year. Footpaths are cleaned and different planting takes place.

3. KEELNABRACK ROAD:

Grass verges and hedgerows cut as far as old railway cottage.

4. REENALAGANE ROAD:

Grass verges and hedgerows cut. Also this area cleaned out and developed at the end of the road with seating area provided.

5. MAINROADS on both sides of the village are maintained to a very high standard throughout the year. Major planting has taken place on the Cahersiveen side of the village and grass verges have been upgraded to improve the visual aspect of this area.

6. GRAVEYARDS:

Both graveyards have been maintained and grass cut throughout the year by Glenbeigh Community Council Ltd with the help of locals who turned out on one evening, once a month to help out.

7. PLAYGROUND AT ROSSBEIGH BEACH:

Playground at Rossbeigh beach is maintained, grass cut, rubbish collected by Glenbeigh Community Council Ltd. This is a fantastic facility for the local community and visitors alike.

8. STONE WALLS:

Stone walls across from the Football pitch have been cleaned and further walls will be cleaned in the future.

9. RUBBISH:

Roadside rubbish collected on a regular basis on all roads surrounding the village. As a result, the amount of rubbish has decreased over the last two 2 years.

10. BOTTLEBANK:

Bottle bank is cleaned on a daily basis and the collection company is phoned to pick up recycling when full and as a result we have one of the cleanest bottle banks in the county.

Glenbeigh Community Council Ltd would like to thank all their Tidy Towns volunteers and the Community Employment participants and a special thank you to all the local people who paint houses, plant flowers and maintain grass verges at the front of their properties.

Major works listed below and also a copy of the Deputation with Kerry County Council

Major works:

Gowlane picnic area developed.

Stonewall on High Road rebuilt.

Cahersiveen road replanted and grass verges were top-soiled and seeded.

Reenalagane strand tidied up

Ross road: this is a busy road and a lot of Traffic with the help of local residents and Glenbeigh Community Council working together, grass cut, hedges cut and stone walls maintained.

Deputation to KCC

1. Bike parking for playground

2. Paint entrance barriers/gates at beach

3. Bus Shelter in Glenbeigh ...how would we approach this to start the ball rolling?

4. Traffic calming measure's to slow down traffic coming into the village on both sides

5. Connect all footpaths,

6. Ross junction

7. Cycle paths

8. Pedestrian Crossing

9. Surface dress short section of road between Denis Guerin's house and Brendan Sweeney's house, High Road

10. Provide footpath from Glenbeigh village to Rossbeigh Beach Oireachtas e