Brought to you by:

Offaly County Council, Offaly Public Participation Network, Offaly Age Friendly Alliance and Local Community Development Committee



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Welcome to the 9th edition of our Connecting the Faithful Newsletter. Offaly Age Friendly Alliance are delighted to be able to connect with you through the Newsletter.

Now that we all have an opportunity to get the Covid 19 Vaccination, we will soon be able to move around more freely while still adhering to HSE & Government guidelines.

The opportunity to spend time outdoors with family and friends will bring a sense of joy and excitement and with a little sunshine, brighter times are within reach.

Offaly County Council continue to deliver our full range of services including the Community Call Helpline 7 days a week from 9am - 5pm Monday to Sunday. 1800 818181 Offaly County Council staff are on hand to take calls.

Riddle:

Can you name three consecutive days without using the words Monday, Tuesday, Wednesday, Thursday, Friday, Saturday, or Sunday?

What runs around the whole yard without moving?

Answers this issue: Yesterday, today and tomorrow
A fence





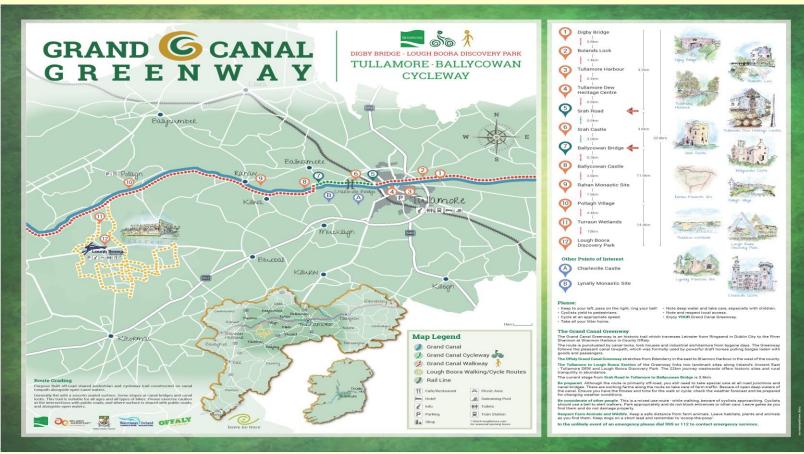
*Cover photo's credit: Paul Moore

Grand Canal Greenway

The Grand Canal is an historic walking trail, which crosses Leinster from Ringsend in Dublin to Shannon Harbour in County Offaly. The route is dotted with canal locks, lock houses and industrial architecture from bygone days. The route is currently being re-purposed as the Grand Canal Greenway. This greenway will follow the pleasant canal towpath, which was formally used by powerful draft horses pulling barges laden with goods and passengers. While works are still ongoing to finish the Greenway to Shannon Harbour great progress is being made. The greenway is currently finished up to the village of Pullagh with access from there to Turraun Wetlands and on to Lough Boora. From Daingean to Lough Boora Discovery Park will be 38.5km route made up of mostly off road greenway. 46km of Greenway should be completed in County Offaly by the end of June 2021.







FAITHFUL FOLLOWERS

That green, white and gold jersey
The Faithful County we all adore
Famed for sport throughout the land
Hurling and football always to the fore

They have all given great pride and joy With a never say die attitude and more To Faithful followers from all over Offaly Birr, Edenderry, Ferbane and Tullamore

They have all tasted true All-Ireland success Croke Park always just like a second home With hurlers and footballers at their best Making Sam and Liam trophies their own

The Faithful County are now taking a break Footballers and hurlers taking some time out But already plans are in place for future success For Faithful followers to once again cheer aloud

Ed Devery February 2021

Dedicated to all Offaly hurlers, footballers and supporters of the past and the present, and hopefully of the future.....





From the 17th June 2021, Kilcormac Credit Union will become Kilcormac Branch of Tullamore Credit Union Ltd.
Opening hours in the Kilcormac office will remain the same - Thurs, Fri & Sat 9.30am -4pm.
Members of Kilcormac Credit Union can also complete transactions in the Tullamore office from this date.

Banking the Credit Union way

All the services that you require from a bank, but with the credit union ethos!

Full on-line services, 24 hour access, 7 days a week - making your credit union accessible at a time and place that suits you!

Peopl. Insurance

Peopl. Insurance are our new insurance partners, please see our website www.tullamorecu.ie for further details.





Offaly County Library Services

Hello and I am delighted to welcome in the summer from all the team at Offaly Libraries. We are enjoying brighter and more hopeful days ahead. Offaly libraries are thrilled to say we are back open to the public in a safe and controlled way. We are really looking forward to welcoming you all back and having the chats again.

Book Review and Recommendation

Staff Member: Claudia at Clara library
Title: The Woman at 72 Derry Lane
Reg Correct Harrington

By: Carmel Harrington

I read this book through the free **Borrowbox** app on my smart phone.

Stella and Rea are neighbours who appear to have nothing in common, but on closer inspection, they have. Stella is trapped in a marriage she cannot escape and Rea is trapped in her house suffering from agoraphobia when fate throws them together. This is a story of loss and heartbreak but also features bravery and friendship, which shines through in the characters.

I loved this book - the writing, description, characters were written beautifully, and a difficult subject was dealt with in a very emotional and sensitive way This is a truly enchanting, emotional, heartwrenching lovely story.

Borrowbox is so easy to use and very useful during these times so you can continue your love of reading. You can borrow a large selection of bestsellers, new releases and more for download as eBooks and eAudiobooks for **free** at Offaly Libraries. Borrow up to five eBooks and five eAudiobooks at a time. Sign in to Borrowbox using your library membership

Digital Ambassador Programme:

We are here to help if you would like some guidance and useful tips on how to join the library online or use our Borrowbox app. Please give us a call and we will set up an online appointment with you to guide you through the necessary steps - the contact details are email us at

<u>Claralibrary@offalycoco.ie</u> /phone **0579331389** or <u>tullamorelibrary@offalycoco.ie</u> /phone **0579346832** We will be more than happy to help.

Bealtaine 2021

Bealtaine was celebrated by Offaly libraries in May; we had an online festival through our social media channels.

We were delighted to have the opportunity to host Joe Dooley and Brian Gavin local GAA legends talking about all things GAA on our down memory lane podcast. Therefore, if you have not had the chance to listen to this great chat you can still do so by logging on to our Offaly Libraries Facebook page -

https://www.facebook.com/offalylibraries/videos. Sit back with a cup of tea and enjoy the good old times.

C'mon OFFALY!

We showcased some images of the beautiful crafts from all around the County. Below is just a small collection that we received and a very big thank you to everyone who supported us by submitting photos of their work.











Sonnet 18: Shall I compare thee to a summer's day? BY WILLIAM SHAKESPEARE

Shall I compare thee to a summer's day?
Thou art more lovely and more temperate:
Rough winds do shake the darling buds of May,
And summer's lease hath all too short a date;
Sometime too hot the eye of heaven shines,
And often is his gold complexion dimm'd;
And every fair from fair sometime declines,
By chance or nature's changing course untrimm'd;
But thy eternal summer shall not fade,
Nor lose possession of that fair thou ow'st;
Nor shall death brag thou wander'st in his shade,
When in eternal lines to time thou grow'st:
So long as men can breathe or eyes can see,
So long lives this, and this gives life to thee.

Summer Baking:

I recently tried this lovely recipe for a beautiful lemon sponge cake and I was pleasantly surprised. Give it a go, it is lovely and light especially for this time of year. If you enjoy baking and trying new recipes come in and have a browse in any of Offaly Libraries eight branches and you are sure to find something new in our cookery section!

Ingredients:

230g of butter softened 230g of caster sugar 4 large eggs 240g flour 2 tsp baking powder 85g natural yogurt 1 tsp vanilla extract 3 lemons, zested

For the frosting/filling: 120g butter softened

120g butter softened 120g icing sugar sieved 1 tsp vanilla extract 300g full-fat soft cheese



Method:

Preheat the oven to 180c, line the base of two 8inch sandwich tins with baking paper. Beat the butter and sugar together for 3mins using an electric whisk until smooth and fluffy. Add the eggs one at a time beating well between each addition and scraping down the sides of the bowl with a spatula.

Fold in the flour and baking powder until well incorporated, and then fold in the yogurt, vanilla and lemon zest.

Divide between the tins and bake for 30-35 minutes. Until golden and a skewer, when inserted into the middle comes out clean. Leave to cool on a wire tray out of the tins.

lcing/frosting

For the icing, beat the butter and icing sugar together using an electric whisk for 4-5 minutes. Until smooth, scraping down the sides of the bowl as you go. Add the vanilla and soft cheese and beat for 4 minutes more until thick and creamy. You can use an icing bag or else simply spoon the icing between the two sponges and on top for decoration, finish off with a dusting of icing sugar and more importantly make a cup of tea and enjoy!

Crossword

Summer Flowers





Bluebell
Buttercup
Cowslip
Daisy
Dandelions
Forget me not
Honeysuckle
Pansy
Primrose
St johns wort
Thistle
Fuchsia
Montbretia
Hyacinth
Peony rose



General Knowledge

- 1. What is the length of the Wild Atlantic Way?
- 2. In place of milk, what is added to Russian tea?
- 3. What is the term given to a skirt worn by men?
- 4. What member of the animal kingdom is responsible for the most human deaths per year?
- 5. What county in Northern Ireland does golfer Rory McIIroy come from?
- 6. Which word can be placed before bottle, bell and bird?
- 7. Which instrument has forty seven strings and seven pedals?
- 8. Name the only animal that cannot jump?
- 9. What year did Meath last win the All Ireland Football Final? a)1988 b)1996 c)1999 d)2001
- 10. On which island was Nelson Mandela incarcerated upon?
- 11. Which streets did Bruce Springsteen sing about in 1994?
- 12. What is the oldest active volcano on earth?
- 13. What number does one begin with when playing darts?

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Recipes: Chicken Caesar Salad

This delicious salad is quick to make and is excellent for a lunchtime meal. It is also great as a first course for a more formal dinner.

Ingredients

1 medium ciabatta loaf

30ml of olive oil

2 chicken breasts

1 large cos lettuce

6 tablespoons of Caesar dressing

Parmesan cheese for serving

Method:

Preheat the oven to 200°C / 400°F / Gas Mark 6. Slice the ciabatta with a bread knife into crouton sized pieces.

Spread the bread over a baking tray and sprinkle over 20ml of olive oil.

Bake for 8-10minutes, turning regularly until evenly brown.

Heat 10ml of olive oil in a frying pan over medium heat.

Place the chicken in the pan and fry for 4 minutes. Turn the chicken and cook for a further 4 minutes.

Tear the lettuce into large pieces and place in a bowl. Pull the chicken into bite-size strips and scatter over the lettuce, along with the croutons.

Drizzle the dressing over the salad and sprinkle with parmesan to serve.

Serving suggestion:

This salad is a great side dish to serve along with a barbeque. The chicken can be replaced with crispy bacon or for a vegetarian option use some sun dried tomatoes.







Barbeque Chicken Drumsticks

This easy recipe is not just for the BBQ, it can be done in the oven too. This recipe serves four so amend accordingly.

Ingredients

16 Chicken drumsticks

For the Marinade:

1½ tablespoons of tomato ketchup or tomato purée

1 tablespoon of soy sauce

1 tablespoon of balsamic vinegar

1 tablespoon of honey

11/2 tablespoons of brown sugar

1 teaspoon of wholegrain mustard

1 teaspoon of Dijon mustard

1 orange, juice and zest

Black pepper, to taste

Method:

Mix all the marinade ingredients together in a large bowl and season well with pepper

Place the chicken drumsticks into the bowl and stir around until all the drumsticks are coated with the sauce

Cover the bowl with cling film and place on the bottom shelf of the fridge to marinate for at least a couple of hours

Light the barbeque and when it's hot place chicken pieces on top

Cook the chicken for at least 25 minutes turning regularly making sure that the chicken cooks evenly on all sides

Before serving, check that the chicken is properly cooked by removing it from the heat and cutting into the thickest part of it with a clean knife to ensure that it is piping hot all the way through and there is no pink meat remaining and the juices run

clear

