



Great Britain & The Republic of Ireland

Heritage, History, Traditions & Customs

"The British Isles Historic Society Newsletter" 03-21c

Happy St. Patrick's Day!

"Lá Fhéile Pádraig sona dhuit!"

March 17th. 2021



St. Patrick

Patrick was born on the west coast of Britain about 360 A.D. At the age of 16 he was kidnapped by Irish pirates and sold as a slave into the service of a local king. On a rainy hillside tending sheep, he met the Lord and his faith was nurtured over the next several months. He

escaped, but God called him to return to the emerald isle as a missionary.

At that time druid priests, deep into black magic and the occult, held the island's inhabitants in a lockgrip. Patrick challenged this demonic stronghold and won, but the victory was neither quick nor cheap. He was imprisoned for months at a time, his only respite from the stress of constant travel and hardship. Yet one after another, tiny kingdoms would finally allow Patrick to declare the good news of Jesus within their borders.

He baptized tens of thousands and hundreds of chapels were erected for the worship of Jesus all over Ireland.

Ireland, it's the one place on earth,

That heaven has kissed,

With melody, mirth,

And meadow and mist.



May your troubles be less.

And your blessings be more.

And nothing but happiness

Come through your door.



May your thoughts be as glad as the shamrocks.

May your heart be as light as a song.

May each day bring you bright happy hours,

That stay with you all year long.



For each petal on the shamrock

This brings a wish your way.

Good health, good luck, and happiness

For today and every day.





Irish Flag

The national flag of Ireland (Irish: bratach na hÉireann), frequently referred to in Ireland as 'the tricolour' (an trídathach) and elsewhere as the Irish tricolour, is the national flag and ensign of the Republic of Ireland. The flag itself is a vertical tricolour of green (at the hoist), white and orange. The proportions of the flag are 1:2 (that is to say, flown horizontally, the flag is half as high as it is wide).

Presented as a gift in 1848 to Thomas Francis Meagher from a small group of French women sympathetic to the Irish cause, it was intended to symbolise the inclusion and hoped-for union between Roman Catholics (symbolised by the green colour) and Protestants (symbolised by the orange colour). The significance of the colours outlined by Meagher was, "The white in the centre signifies a lasting truce between Orange and Green and I trust that beneath its folds the hands of Irish Protestants and Irish Catholics may be clasped in generous and heroic brotherhood".

It was not until the Easter Rising of 1916, when it was raised above Dublin's General Post Office by Gearóid O'Sullivan, that the tricolour came to be regarded as the national flag. The flag was adopted by the Irish Republic during the Irish War of Independence (1919–1921). The flag's use was continued by the Irish Free State (1922–1937) and it was later given constitutional status under the 1937 Constitution of Ireland. The tricolour is used by nationalists on both sides of the border as the national flag of the whole island of Ireland since 1916. Thus it is flown by many nationalists in Northern Ireland as well as by the Gaelic Athletic Association.

https://en.wikipedia.org/wiki/Flag_of_Ireland



The only official flag in Northern Ireland is the **Union Flag of the United Kingdom**.

The Ulster Banner was used by the Northern Ireland government from 1953 until the government and parliament were abolished in 1973. Since then, it has had no official status.

Saint Patrick's Saltire or

Saint Patrick's Cross is a red saltire on a white field, used to represent the island of



Ireland or Saint Patrick, the patron saint of Ireland. In heraldic language, it may be blazoned Argent, a saltire gules. Saint Patrick's Flag is a flag composed of Saint Patrick's Saltire. [Wikipedia](#)

This style of harp was then also used in Irish flags. The harp on the modern coat of arms of Ireland is modelled on the "Brian Boru" harp in the library of Trinity College, Dublin, as it appeared after an 1840s restoration. The Royal Standard of the United Kingdom has featured a harp on a blue field, representing Ireland since 1603. The current version, designed in 1953, uses a winged-maiden harp and consists of a golden cláirseach with silver strings on a blue background. The shade of blue in the field was known as Saint Patrick's Blue when used in 1783 for the regalia of the Order of Saint Patrick



The Green Harp Flag, simply a depiction of a golden harp on a green background was notably used by Wolf Tonne

and the United Irishmen during the Irish Rebellion of 1798 and later in the Fenian Rising of 1867 by the Irish Republican Brotherhood and the Fenian Brotherhood.



My Error, I do apologize:

This is arguably the single biggest faux pas I have made while planning Heritage Festivals and writing Newsletters. Although 26 of Ireland's 32 counties officially became a republic almost 70 years ago – and had been designated an independent state for nearly 30 years before that – the whole country is still sometimes mistakenly described as being part of the United Kingdom, an error that its citizens find highly offensive. (Only the six counties of Northern Ireland continue to be united with the UK.) I should refrain from using the term 'the British Isles' in the Republic of Ireland – the country's government doesn't recognise it as valid. Instead, I should be separating 'U.K (Great Britain & N. Ireland) and Republic of Ireland' (Eire).

When the British Isles Historic Society was created the reference was to the Geographical properties of the British Isles which includes both North Ireland and the Republic of Ireland.

In the future I will do everything possible to refer Historic facts and other data separately for Great Britain and the Republic of Ireland.

Regards: Steve McVittie, Editor

The British Isles are a group of islands in the North Atlantic off the north-western coast of continental Europe, consisting of the islands of Great Britain, North and South Ireland, the Isle of Man, the Hebrides and over six thousand smaller islands.

Great Britain is the name of the island that is home to the countries of England, Wales, and Scotland.

The United Kingdom (UK) is a country that is a union of the countries on the island of Great Britain, along with the country of Northern Ireland (which shares the island of Ireland with the Republic of Ireland.)

The United Kingdom of Great Britain and

Northern Ireland, commonly known as the United Kingdom (UK or U.K.), or Britain, is a sovereign country in north-western Europe, off the north-western coast of the European mainland. The United Kingdom includes the island of Great Britain, the north-eastern part of the island of Ireland, and many smaller islands within the British Isles.

"Great Britain" is often used to refer to England, Scotland and Wales, including their component adjoining islands. Great Britain and Northern Ireland now constitute the United Kingdom. The single Kingdom of Great Britain resulted from the 1707 Acts of Union between the kingdoms of England (which at the time incorporated Wales) and Scotland.

England, Scotland, Wales, Republic of Ireland, North Ireland, The Isle of Man are by land mass are separate countries.

The Kingdom of England – which after 1535 included Wales – ceased being a separate sovereign state on 1 May 1707, when the Acts of Union put into effect the terms agreed in the Treaty of Union the previous year, resulting in a political union with the Kingdom of Scotland to create the Kingdom of Great Britain. In 1801, Great Britain was united with the Kingdom of Ireland (through another Act of Union) to become the United Kingdom of Great Britain and Ireland.

Republic of Ireland (Eire) In 1922 the Irish Free State seceded from the United Kingdom, leading to the latter being renamed the United Kingdom of Great Britain and Northern Ireland.

Within these island we also have Cornwall, Ulster, the Channel Islands (Guernsey and Jersey) each having their own identity.

The British Isles Historic Society
(refers only to the Historical facts of the land mass that physically make up the British Isles.)



The three most famous symbols of Ireland are the Harp, the Shamrock and the Celtic Cross.



The harp is the traditional symbol of Ireland and reflect the immortality of the soul. It's one of the most popular Irish instrument and this is why you can find the harp symbol everywhere in Ireland from coins to the Guinness pint glass.



The Celtic Cross' construction features a traditional cross accentuated with a circle around the intersection of the arms and stem. Subject to many different interpretations, the Celtic Cross is said to be a representation of knowledge, strength and compassion to manage life's ups and downs.

The Emerald Isle is the poetic name for Ireland due to its green countryside, first referred to in print by William Drennan in his poem "When Erin first rose".



The Claddagh ring

As far as ancient Gaelic symbols go, this is more of an Irish contemporary tradition, and yet it is wholly connected with Ireland. The Claddagh ring first spawned from Galway and it is intended to be given to a loved one. The ring is said to symbolise love, loyalty, and friendship.

1.) The mother tongue of Ireland's patron saint, Pádraig, was

- a) Gaelic
- b) Anglo-Saxon
- c) Latin



The Irish Shamrock: While trying to convert the Irish into Christians, St. Patrick used the shamrock to explain the holy trinity with each leaf representing the **Father, Son and Holy Spirit**. The three leaves of a shamrock are also said to stand for **faith, hope and love**. A fourth leaf is where we get the luck from.

The Irish Four Leaf Clover:

The leaves of four-leaf clovers are said to stand for faith, hope, love, and luck. It's often said that Ireland is home to more four-leaf clovers than any other place, giving meaning to the phrase "**the luck of the Irish**." If you're lucky enough to find a four-leaf clover, look for more!



In 1845, **William Parsons**

(Born: 17 June 1800, York. Died: 31 October 1867 (aged 67)

Monkstown, County Dublin. 3rd Earl of Rosse, built the Leviathan

of Parsonstown, a reflecting

telescope of 72 in (1.8 m) aperture. It was the largest telescope in the world until 1917. His youngest son,

Sir Charles Algernon Parsons (1854-1931) invented the steam turbine and built the world's first turbine

powered battleship and passenger ship. In 1879,

Charles's elder brother, the 4th Earl of Ross,

installed a water wheel equipped with a turbine on the River Camcor to provide electricity to Birr Castle

and the town, making Birr (Parsonstown) the first

town in the world to be lit by electricity.

Irish Favourite Foods



Irish Soda bread ...

Irish Ulster Fry-Up ...



Irish stew. ...

Colcannon and champ



Boxty ...

White / Black pudding



Dublin Coddle ...

Irish bacon and
cabbage



Lamb stew ...

Steak and Guinness
pie ...



Shepherd's pie. ...

Barmbrack ...



Rhubarb tart ...

Irish Coffee ...



Which of these Irish
dishes have you tried?
Am I missing your Favourite?

A Ulster Irish Fry-up



You are invited to Enjoy
a full Irish breakfast on St. Pat-
rick's Day?

Prepare to fry the following breakfast items in
a frying pan.

Bacon slices – in Ireland, they are called
rashers. Now this is not your typical Canadian
streaky bacon. In Ireland, you will get large slices of
gammon bacon.

Sausages – Irish sausages are usually made
with pork. The higher meat content the tastier the
sausages! They are also called bangers in Ireland.

Fried eggs – No boiled or scrambled eggs
please. They must be fried!

Baked beans – Another must-have on your full
Irish breakfast plate.

Mushrooms – you can use baby mushrooms
cut in fours.

Tomatoes – They are briefly grilled in a skillet/
frying pan.

Hash browns – a must for a traditional Irish
breakfast. You can get hash browns packaged or
make your own. The Irish people would serve fried
potatoes or potato farls instead. Fried leftover spuds
are also great.

Black pudding – This is a must for an Irish
fry-up in Ireland! White pudding is also a popular
Irish breakfast item.

Toast, butter, and marmalade. Irish Soda Bread
an option

Good quality Irish Tea brewed to perfection.

I will leave the portions to you, as in my family,
it does not matter how much is made it is so
delicious and inviting there are no left overs.



Drisheen (Irish: drisín) is

a type of blood pudding made in Ireland. It is distinguished from other forms of Irish black

pudding by having a gelatinous consistency. It is made from a mixture of cow's, pig's or sheep's blood, milk, salt and fat which is boiled and sieved and finally cooked using the main intestine of an animal (typically a pig or sheep) as the sausage skin. The sausage may be flavoured with herbs, such as tansy, or served with tansy sauce. The recipe for drisheen varies widely from place to place and it also differs depending on the time of year.

In Cork and Limerick, the dish is often paired with tripe, where it is known as "packet and tripe". The combination of tripe and drisheen is considered a meal particular to and strongly associated with Limerick.

<https://en.wikipedia.org/wiki/Drisheen>



Cashel Blue is a multi

award-winning, cows' milk blue cheese made in County Tipperary, Ireland, by Louis and Jane Grubb.

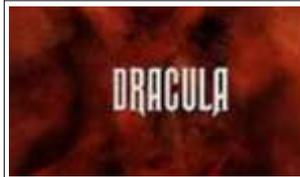
When young, it's firm, creamy and tangy, with a blue cheese character. As it ages (up to six months), it becomes creamier and richer. It is full of character, but it's not strong, and it's great to cook with.



Captain Charles Boycott;

Born: March 12, 1832, Burgh St. Peter, United Kingdom. The term 'boycott' comes from Captain

Charles Boycott (1832-1897), the land agent of an absentee landlord from Ulster. In 1880, after refusing to reduce the rents of his employer's tenants, the Irish Land League decided to stop dealing with him. The whole community began to ostracise him to the point where even shops refused to serve him. The Times of London quickly came to use his name as a term for organized isolation, and the word entered the English language.



Count Dracula

The story of the world-famous vampire Count Dracula was written in 1897

by Bram Stoker, from Dublin. His real-life inspiration for his character was a friend of his, the actor Sir Henry Irving. Count Dracula was the culmination of 20 years of vampire stories in Victorian literature. Dracula is said to have been inspired by the early Irish legend of Abhartach, an evil chieftain who, after being betrayed by his subjects and slain by the hero Cathrain, rose from his grave every night to drink the blood of his subjects.

Answer to Question #1. The correct answer is c) Latin. Pádraig (or Patrick, as he is known in English) came from a Roman family. He was born in Britain of Roman-British parents and was kidnapped at the age of 16 by Irish raiders. St. Patrick spent six years in slavery in Ireland before escaping. Later in life, he returned to Ireland as a missionary.



Hook Lighthouse in Wexford is one of the oldest lighthouses in the world.

2.) The Irish word for a fairy woman is:

- a) banshee
- b) sleveen
- c) leprechaun



The Céide Fields in

County Mayo are the most extensive Stone Age site in the world. It contains the oldest known field systems in the world (6,000 years old), as well as Europe's largest stone enclosure (77 km).



Yellow Belly Corner, St. John's, Newfoundland

Yellow Belly Corner was likely built for merchant and politician Philip Duggan, who purchased the property in the early 1840s.

Yellow Belly Corner reflects nineteenth century British commercial vernacular design, with typical 3 1/2 storeys, medium pitch side gable roof, and rectangular window openings. The weathered stone masonry and brick facade give an impression of solidity while its human scale is inviting. Yellow Belly Corner has great commercial and cultural value to the community and to Newfoundland and Labrador, as it is associated with the commercial development of the province, and as it was well known as a meeting place for various nineteenth century Irish county factions. According to popular local folklore and oral history, the name "Yellow Belly Corner" was given after the colour of sashes worn by the "Yellowbellies" from County Wexford. The Yellowbellies were one of the various Irish factions, including the "Wheybellies" from County Waterford, the "Clear-Airs" from County Tipperary, the "Doones" from County Kilkenny, and the "Dadyeens" from County Cork, who would meet and fight on this site, Newfoundland's contemporary equivalent of the Gangs of New York. Yellow Belly Corner is the cornerstone of the Water Street National Historic District. This district is of great national significance as no other mid-19th century ranges of commercial buildings in the provincial capitals or major urban centres are known to exist.



The Woodenbridge Hotel,

which opened in 1608, is the oldest hotel in Ireland. It is located in the Vale of Avoca, County Wicklow.



Austin Cedric Gibbons

was an **Irish** art director and production designer for the film industry. He also made a significant contribution to motion picture theater architecture from the 1930s to 1950s. Gibbons designed the Oscar statuette in 1928, but tasked the sculpting to George Stanley, a Los Angeles artist. Born: March 23, 1890, Dublin, Ireland. Died: July 26, 1960, Hollywood, Los Angeles, California, United States. [Wikipedia](#)



Baileys Irish Cream

was created by Tom Jago of Gilbeys of Ireland, a division of International Distillers & Vintners, as it searched for something to introduce to the international market. The process of finding a product began in 1971, and production research began in earnest after consultants David Gluckman and Hugh Seymour-Davies (also Mac Macpherson has claimed to be part of the consultant team) came up with an alcoholic drink made of Irish whiskey and cream that, they remarked, "didn't taste punishing"

Baileys was introduced in 1974 as the first Irish cream on the market. The name is that of a restaurant owned by John Chesterman, who granted W&A Gilbey permission to use it. The fictional R.A. Bailey signature was inspired by the Bailey's Hotel in London, though the registered trademark omits the apostrophe.

#3). Newfoundland is known in Irish Gaelic as "Talamh an Éisc". What does this Gaelic name mean?

- a) Rock of the Atlantic
- b) Land of Fish
- c) Island of Forests





Dulse and Yellowman

This Northern Irish dish is a favourite at summer fairs. Dulse is a deep purple edible seaweed, and it is often paired with a honeycombed, sticky toffee to make a crunchy snack. The seaweed can also be stewed and eaten with oatcakes. Used as an alternative when sweets were hard to get, this snack is still sold at the Auld Lammas Fair at the end of August.

<https://www.dailyrecord.co.uk/whats-on/food-drink-news>



Ireland's oldest pub is **Sean's Bar in Athlone**. It was founded some 900 years ago.

The country's oldest licensed pub, though, is **Grace Neill's Bar in**



Donaghadee, established in 1611.

Answer to Question #2.) a) banshee. According to Irish folklore, a banshee can be heard to wail when someone is near death. A leprechaun is a male fairy said to appear as a little old man; according to legend, a captured leprechaun can be forced to give up his pot of gold in exchange for his freedom. Sleeven is a Gaelic term for an untrustworthy person; this term is still used in Ireland and Newfoundland today.

4.) This popular Irish toast is Gaelic for "health."

- a) Sláinte
- b) good health
- c) Salute



Windsor soup or Brown Windsor

soup is a British soup that was popular during the Victorian and

Edwardian eras. The practice of calling it 'Brown Windsor' did not emerge until at least the 1920s and was usually associated with low-quality brown soup of uncertain ingredients. Although originally an elegant recipe among famous chefs of the 19th century, the 'Brown Windsor' variety became an institutional gruel that gained a reputation as indicative of bad English food during the mid-20th century and a later source of jokes, myths and legends.

In 1834 **Henderson William Brand** – chef to King George IV and the inventor of what would become A.1. Sauce – published a cookbook containing a recipe for Vermicelli Soup, a la Windsor. It is a white meat broth and noodle soup that Brand said was a favourite of George III and IV.



A.1. Sauce (formerly A.1. Steak Sauce) is a brand of brown sauce produced by Brand & co, a subsidiary of Premier Foods in the United Kingdom (as Brand's A.1. Sauce) Sold from 1861 as a condiment for meat or game dishes in the United Kingdom, the makers introduced the product to Canada, A.1. sauce is still produced in England.

Muckanaghederdauhaulia (Irish:



Muiceanach idir Dhá Sháile, meaning "pig-marsh between two sea inlets") is a 470-acre townland in the civil parish of

Kilcummin in County Galway, Ireland. It is in the poor law union of Oughterard in the barony of Moycullen.



Ploughboys, Yorkshire,

recipe lost. Shredded onion and cabbage with treacle, vinegar and pepper stirred

through. Eaten with cold meats, known from 'Food in England' by Dorothy Hartley (Hartley 1954).

<http://www.foodsofengland.co.uk/index.htm>



Colcannon is most

commonly made with only four ingredients: potatoes, butter, milk and cabbage (or kale). Irish

historian Patrick Weston Joyce defined it as "potatoes mashed with butter and milk, with chopped up cabbage and pot herbs". It can contain other ingredients such as scallions (spring onions), leeks, laverbread, onions and chives. Some recipes substitute cabbage for kale. There are many regional variations of this staple dish. It was a cheap, year-round food. It is often eaten with boiled ham, salt pork or Irish bacon. As a side dish it goes well with corned beef and cabbage.

Answer for Question #3.) b) Land of Fish.



Hurling is one of the oldest field games in the world and is popular for at least 3000 years in Ireland with the first literary

reference dating back to 1272 BC. There was much variation in the forms of the stick and ball games played in Ireland. The game of hurling, which is believed to be the world's fastest game played on grass, was created in Ireland and was initially played by fierce warriors who wished to hone their sword-wielding skills.

The **Boyne coracle, or curragh**, is the oldest surviving kind of boat in Europe. It is still built in the same way as it was in the Neolithic, or possibly even Mesolithic.



Irish Coffee: This most classic

of all special coffees was invented in 1942 (or possibly 1943) by a chef named Joe Sheridan at the Foynes Port airbase near Limerick, Ireland.

For best results, whip the cream lightly by hand until it is rich and velvety.

4 oz hot, strong, rich brewed coffee

2 tsp brown sugar

1.5 oz Irish whiskey

1 oz heavy cream, lightly whipped

Fill a footed mug with hot water to preheat it, then empty. Pour piping hot coffee into the warmed glass until it is about three-quarters full. Add the brown sugar and stir until completely dissolved. Blend in Irish whiskey. Top with a collar of the whipped heavy cream by pouring it gently over the back of a spoon. Serve hot. Serves 1.

Irish breads we take for granted on the Emerald Isle. Soda bread, wheaten bread and potato bread are Irish classics, and each brings its own taste, texture and use to the table.



Irish Stew is another well-known classic that combines quint-essential Emerald Isle ingredients like Lamb, Mutton or Beef, with potatoes, fresh vegetables and herbs all cooked and slowly stewed in one pot until the meat is tender and everything is bursting with flavour!





Spinnakers Brew Pub in Victoria, British Columbia, Canada. Spinnakers was the first brewpub to open in Canada and

one of the first in all of North America. Up until just a couple of months before it opened on May 15, 1984, it was not legal to brew beer and serve it in the same building, but Spinnakers' founders managed to get the federal regulations changed in time.

The first ever custom-built brewpub in Canada, it heralded a new wave of brewpubs and craft breweries in British Columbia that followed a major deregulation of the brewing industry in that province. Spinnakers served inventive cuisine, and Joseph Blake of Eat magazine claims it as the world's oldest gastropub.

The term "gastropub" (derived from gastronomy) was coined in 1991, when David Eyre and Mike Belben took over The Eagle pub in Clerkenwell, London. Traditionally, British pubs were drinking establishments and little emphasis was placed on the serving of food. If pubs served meals they were usually basic cold dishes such as a ploughman's lunch. <https://en.wikipedia.org/wiki/Gastropub>

Spinnakers' British Isles (Partial) Bar Menu

NUT BROWN: This English style brown ale is light in body with hints of chocolate and roasted malt.

EXTRA SPECIAL BITTER: This long time favourite with spinnakers' regulars is a copper coloured, classic English pub bitter, brewed with English pale and crystal malts.

RED WINE BARREL AGED IPA: For a special release we aged our classic English -style IPA

WEE HEAVY SCOTCH ALE: Toasted malt, biscuit notes, caramel and a boozy tang

TITANIC STOUT: A classic and strong stout rich in aroma.

5.) Which famous Dublin-born author once said, "I never travel without my diary. One should always have something sensational to read in the train."

- a) George Bernard Shaw
- b) James Joyce
- c) Oscar Wilde



THE STORY BEHIND MIDLETON VERY RARE DAIR GHAELACH

The whiskey's name translates into 'Irish Oak'. Its story starts over a decade ago when the Midleton Masters decided they wanted to create a one of a kind whiskey that was matured in native oak from Co. Wicklow. This area is known as the garden of Ireland and one of the most beautiful spots in the country. It includes mountain ranges full of Irish heather, and forests of centuries-old trees. Knockrath Forest is one of these woodland's nestled away in the ancient Vale of Clara. The oaks there have been growing for over 150 years. Irish oak hasn't been used to mature whiskey in over 100 years. However, thanks to sustainable practices, these small batches of whiskey are able to be produced and enjoyed. This whiskey is an example of the subtle differences that trees lend to a spirit's unique flavour.



Acts Of Union:

On January 1, 1801, the Union Jack flag was flown for the first time in Dublin to commemorate the union between Great Britain and Ireland. The Acts of Union 1800 (sometimes referred to as a single Act of Union 1801) were parallel acts of the Parliament of Great Britain and the Parliament of Ireland which united the Kingdom of Great Britain and the Kingdom of Ireland (previously in personal union) to create the United Kingdom of Great Britain and Ireland.



Gough's Cave is

located in Cheddar Gorge on the Mendip Hills, in Cheddar, Somerset, England. The cave is 115 m deep and is 3.405 km long

and contains a variety of large chambers and rock formations. It contains the Cheddar Yeo, the largest underground river system in Britain.

The initial sections of the cave, previously known as Sand Hole, were accessible prior to the 19th century. Between 1892 and 1898 a retired sea captain, Richard Cox Gough, who lived in Lion House in Cheddar, found, excavated and opened to the public further areas of the cave, up to Diamond Chamber, which is the end of the show cave today. Electric lighting was installed in the show caves in 1899.

The cave is susceptible to flooding often lasting for up to 48 hours, however in the Great Flood of 1968 the flooding lasted for three days. The extensive flooded parts of the cave system were found and explored between 1985 and 1990.

In 1903 the remains of a human male, since named Cheddar Man, were found a short distance inside Gough's Cave. He is Britain's oldest complete human skeleton, having been dated to approximately 7150 BC.

https://en.wikipedia.org/wiki/Gough's_Cave

The Answer to #5.) c) Oscar Wilde.

A novelist, poet and playwright, Oscar Wilde was popular in 19th century London for his literary talent and brilliant wit. George Bernard Shaw, the Irish novelist, short story writer and playwright, won the Nobel Prize in Literature in 1925. James Joyce, the 20th century Irish poet and novelist, is famous for his work Ulysses. All three authors were born in Dublin.



Cork Butter

Market was an important part of Cork city for 150 years, from 1770 to 1925. It brought much wealth to the

city, as Cork butter was very popular in countries such as the West Indies, Spain and Holland. By 1774, Cork controlled as much as 66% of Irish butter exports to the continent and 80% of that to America.

The Cork Butter Market building is situated in the Shandon area of the city, with the building dating from 1849. Shandon was the largest Shambles (open-air butcheries) in Ireland, and the Exchange was located within this commercial area. During the Exchange's peak in the 19th century, Cork was the largest exporter of butter in the world, with butter exported as far as Australia and India.



St. Brigid's Day,

February 1st., also known as Imbolc, and marks the beginning of spring. Imbolc, also known as the Feast of Brigid, celebrates the arrival of longer, warmer days and the early signs of spring on February 1.

Imbolc or Imbolg, also called Brigid's Day, is a Gaelic traditional festival marking the beginning of spring. It was traditionally held on 1 February. It lands about halfway between the winter solstice and the spring equinox. Historically, it was widely observed throughout Ireland, Scotland and the Isle of Man.

Until the 1920's, on St. Brigid's Day (February 1st) couples in Ireland could legally marry in the city of Teltown by just walking towards each other. They could also "divorce" by walking away from each other at the same spot, also on St. Brigid's day.



Sláinte! Some Trivia Facts About Guinness

THE COMPANY ORIGINALLY LEASED ITS DUBLIN BREWERY FOR 9000 YEARS. Arthur Guinness began his beer business in 1759 by renting an unused, four-acre brewery at St. James's Gate in Dublin for the next 9000 years. He paid an initial £100 and locked in annual rent at £45. However, the original lease was voided when the company bought the property and the brewing operations expanded to 50 acres.

THERE WAS ONCE AN ALE AS WELL. Guinness started his beer company by brewing two beers: a porter and an ale. However, the Dublin Ale was dropped from production in 1799 so brewers could focus producing more on the increasingly popular stout.

IT TAKES 119.5 SECONDS TO POUR THE PERFECT PINT OF GUINNESS.

IRELAND ISN'T THE BIGGEST CONSUMER OF GUINNESS. The country ranks second on the list of places where residents tip back the most Guinness annually, after Britain.

THE PATENT OFFICE NOTICED THE SIMILARITIES BETWEEN THE TWO HARPS. The government ran into issues when trying to register the harp as a state symbol under international trademark law because the symbol and the Guinness label were so similar. Eventually, the state and the brewery were able to reach a compromise: the harp on a bottle of Guinness would always face right, while in official use, the harp would always be left facing.

Until the 11th century, the **Hill of Tara** (near Navan, County Meath) was the seat of the High Kings of Ireland, the country's political and spiritual capital, as well as the hub of Ireland's ancient road network.



Newgrange. The world's oldest solar observatory is in Ireland called Newgrange. It was built during the New Stone Age over 5,000 years ago. Newgrange is a prehistoric monument in County Meath, Ireland, located 8 kilometres west of Drogheda on the north side of the River Boyne. It is an exceptionally grand passage tomb built during the Neolithic period, around 3200 BC, making it older than Stonehenge and the Egyptian pyramids.



A Belfast bap is a large crusty white bread roll that originates from Belfast, Northern Ireland. ... The bread is noted for its size being around half a small pan loaf airy, chewy soft white interior and a distinctive hard crust that is almost burnt on the top.

The Irish breakfast roll (Irish: rollóg bhricfeasta) is a bread roll filled with elements of a traditional fried breakfast. It is served at a wide variety of convenience shops, newsagents, supermarkets, petrol stations, and casual eateries throughout Ireland.



A breakfast roll typically consists of a bread roll or baguette containing one or more fillings such as sausages, bacon, white or black pudding, butter, mushrooms, tomatoes and tomato sauce or brown sauce. In some cases, a hash brown, baked beans or fried egg and lettuce or cheese may be added.



The shamrock, a three-leaf clover, has been associated with Ireland for centuries. It was called the "seamroy" by the Celts and was considered a sacred plant that symbolized the arrival of spring.



Sir Timothy John Berners-Lee

OM KBE FRS FEng FRSA FBCS, also known as TimBL, is an English computer scientist best known as the inventor of the World Wide Web. He is a Professorial Fellow of Computer Science at the University of Oxford and a professor at the Massachusetts Institute of Technology.

Born 8 June 1955 (age 65), London, England

[Wikipedia](#)



It's treason to misplace a postage stamp on letters bearing Queen Elizabeth's image

Placing a postage stamp bearing the monarch's head upside down on an envelope is considered an act of treason.

Also, defacing or destroying anything bearing a likeness of the monarch is illegal.

This means that burning paper money, bending coins or tearing a postage stamp is against the law.



Dubliner is a sweet, granular cheese made from pasteurised cow's milk aged over a year and manufactured by Carbery, located in County Cork, Republic of Ireland. Since

1996, it has been marketed internationally by Ornuá (formerly the Irish Dairy Board) under the Kerrygold label. **John Lucey**, an Irishman, created a cheese called "Araglen" in 1990; his goal was to produce an alternative to Cheddar cheese that could be manufactured "using (mostly) existing Cheddar equipment, for sale in Europe." A year later, Carbery Milk Products signed an agreement to commercialize Araglen.



A knickerbocker glory is a layered ice cream sundae that is served in a large tall conical glass, and to be eaten with a distinctive long spoon, particularly in Great Britain and Ireland.

The knickerbocker glory, first described in the 1920s, may contain ice cream, cream, fruit, and meringue. Layers of these different sweet tastes are alternated in a tall glass and topped with different kinds of syrup, nuts, whipped cream and often a cherry.

TRIVIA: In 1907, Irish-Italian inventor **Guglielmo Marconi** set up the world's first permanent transatlantic radio station in Derrigimlagh Bog near Clifden, in County Galway. It operated until 1918.

The next year, **John Alcock** and **Arthur Whitten** completed the first non-stop flight across the Atlantic. They took off on 14th June 1919 from St

John's in Newfoundland and landed the next day right next to Marconi's station, bringing with them the first transatlantic mail.

On 12-13 April 1928, Dublin-born pilot **Captain James FitzMaurice** flew from Dublin to Newfoundland, in what was the first Trans-Atlantic aircraft flight from East to West.

Start your St. Patrick's Day with a good British Isles Breakfast!





Irish Bacon and Cabbage

Ingredients:

600g Bacon Loin

10g Dijon mustard

10g Brown sugar

10g Honey

250g Cabbage (Savoy Cabbage)

10g Butter

10.5 kg Potatoes

150g Butter

125ml Cream

Ingredients for the Parsley Sauce:

400ml Milk

40g Butter

20g Plain Flour

Studded Onion Cloves 6 each

30g Chopped flat parsley.

Loin of Bacon:

Cover the bacon loin in cold water. Bring to a boil then turn down to gentle simmer and cook for 45 minutes. Check the internal temperature with a temperature probe, it should be 74C. Remove from pot and place on baking tray. Score the fat with a sharp knife. Brush the bacon loin with the Dijon mustard, then press down the brown sugar on top of the mustard and drizzle with honey. Place in a pre-heated oven at 180F until golden brown, usually about 15 minutes. When golden brown leave to rest for 15 mins before carving.

Mashed Potatoes:

Peel the potatoes, cover with water and bring to boil. Turn down and simmer until soft. Drain all

excess water and leave to dry for 5 mins Pass through a potato mouli, or use a masher to achieve a smooth consistency. Add the cream and butter, season with salt and pepper. This is a basic mash potato mix. To make champ potato melt some butter in a heavy-bottomed pan, separately gently sauté chopped spring onions for 1 minute then add the butter and onions to the mashed potato mix.

Parsley Sauce:

Place the milk on a low heat with a studded onion (1 whole onion studded with cloves). Bring to the boil, remove from the heat and leave to rest. In a heavy-bottomed pan melt the butter on a low heat, when melted add the flour and cook gently for 2 mins stirring constantly. Slowly add the warm milk, a little at a time, stirring continuously until the sauce acquires a smooth texture - the sauce should be smooth and glossy. Season to taste with salt and pepper, and cook on a low heat, stirring occasionally, for 5 minutes.

Cabbage:

Cook in the left-over bacon stock until soft and tender (usually 5-7 minutes, but may take longer if using spring cabbage). Place the cooked cabbage into a pan and season with salt and pepper. Stir in 10g of Irish Butter for extra taste.

To Present: Carve the Joint of Bacon into 2 – 3 slices per portion, quennelle or pipe the Champ Mash, drain the cabbage and place on the plate. Finally cover the bacon with the parsley sauce and don't forget to sprinkle chopped parsley over the parsley sauce.

<https://www.goodfoodireland.ie/recipe/cabbage-and-bacon>

The meal that became a St. Patrick's Day staple across the country—corned beef and cabbage—was an American innovation. While Bacon and Cabbage were eaten in Ireland, corned beef offered a cheaper substitute for impoverished immigrants.