



aynooth Newsletter

Serving the people of Maynooth

Dec2014 Jan2015

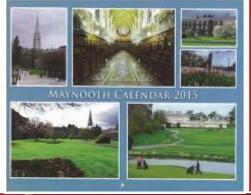
Local News

FREE

Launch of Maynooth Calendar and the Kildare County Council County Award (See Maynooth Tidy T owns Notes on Page 4)







Tis The Season to Shop Local

The festive season is fast approaching. Frosty mornings, shorter days and leaves on the ground signal the end of yet another year. Once Halloween is over, the preparations for Christmas really step up a gear. Advertisements on T.V., Jingle Bells a'jingling in department stores and carol singers on every corner remind us that the season of giving and receiving is nigh. This is the perfect opportunity to support our local shops in Maynooth.

In the run-up to Christmas, people are more inclined to spend money. This is good news for retailers and businesses who depend on important revenue from shoppers to keep the economy ticking over. In this regard, it is essential that we shop and buy local. Supporting local shops, department stores, restaurants, hotels and pubs has the knock-on effect of ensuring employment for many people. This is very good news for the community and the revenue generated by shoppers in local businesses will also go back into the local economy.

With multiple shops, stores and services to avail of in Maynooth why would you want to venture further than your own door-step! Shopping locally takes the stress-factor out of the annual search for all those important Christmas presents and supplies. Instead of rushing into a crowded city centre, why not saunter, at your leisure, around the local shops and stores in Maynooth. The quality and diversity of goods and services on offer can match any of the bigger brand-named stores in Dublin. So, all your needs and requirements for the perfect Christmas season can be met in one locality!

So, this Christmas, we would strongly recommend that you support our great community in Maynooth by choosing to shop local for all your festive needs. This, in turn, will help to invigorate the local economy and protect vital jobs in the process.

Happy Christmas Shopping!

Keep Maynooth Working Shop Local This Christmas

This publication is produced by Maynooth Community Council's Community Employment Scheme, supported by
Department of Social Protection, which is funded by the Irish Government under
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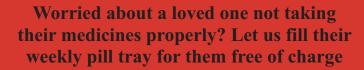






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Silence

History... it made the day feel so long. As the class began to take their seats Mr. Gleeson stood up, as if about to make a long speech about someone in the past. But...NO, he began by saying welcome. "I'm happy to say that we have a double history lesson today. It will be two hours long." Amanda Greystone began chewing on her nails; she now dreading what had come out of the teacher's mouth. She began staring at Daragh..

Mr. Gleeson going into his tenth minute of this speech, talking about why the extra lesson. Amanda just beginning to listen to what Mr. Gleeson was droning on about... a pop quiz... to see what we have learnt today!

As the lesson nearly over; not one teenager was thinking about the test. But Mr. Gleeson was; he began handing out the tests. Feeling alert I stared at the paper. I usually know this stuff!

My classmates were finishing the test quite quickly. Mr. Gleeson strolled around and collected the tests. As he approached me I felt sickened. My first F this season. He began to ask why I wasn't finished... wait, not even started... SILENCE.

By Caoimhe Matthews:

Age 11





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Pets at Christmas

All the staff in our veterinary clinics would like to wish you a very happy Christmas and a peaceful New Year. We would like to thank our loyal and valued clients for their continued support throughout 2014. It is always a great pleasure to look after the health and wellbeing of your pets. At Maynooth Veterinary Clinic we very much enjoy both the challenges and rewards that our work brings. A special thanks to all of you who have visited our website throughout the year, we are delighted that you find it so informative. There are a few pet matters which Christmas brings every year and in this article I wish to outline the more serious matters:



Pups as presents

Santa is often asked to bring a pup as a present and usually this can be a very difficult request for him to decline. However the novelty factor has to be given serious consideration. It is very important to remember the lifelong commitment that is being undertaken when a new pup arrives and all of the associated duties and costs involved. Unfortunately every year we see the aftermath of rejected Christmas pups and it is a very sad experience

to see the trauma that an unwanted pup can go through. If you visit maynoothyet.com, our October 2012 article is about choosing a pet.

At Christmas time, despite best intentions we all eat too much, as do our pets. Very often our dogs can be thoughtlessly turned into unwanted food disposal units. In our Maynooth, Clane and Edenderry Clinics we see the consequences of this pets present with vomiting, diarrhoea and often with serious symptoms of food poisoning. Owners will often say, 'he



likes turkey so we gave him some for his dinner'. Turkey is very high in protein and cannot be viewed as simply an oversized chicken. This will cause

your pet to have a digestive upset and can be very debilitating and unpleasant for him. Ham and sausage meat are also very rich foods which are often fed to excess over the Christmas period. Please ensure that your pet remains on his normal diet over the festive season as any sudden changes in diet are very difficult for pets to cope with.

Be sure to remind visitors that they are not doing your pet any good by giving him treats and that he will be fed as normal.

Exercise



Here I have some conflicting advice, pups should never be brought out in public until one week after they have received their final vaccination. (you can visit our website maynoothvets.com for vaccination details). When they are ready to go out in public it is important that they receive the appropriate amount of exercise and that this is gradually increased in combination with a good quality

puppy food. Pups also require enormous amounts of rest and this should be catered for.

Mature dogs need their routine exercise and this should be continued over Christmas. Your dog can often be the focus of great interest for visiting youngsters – resist the temptation to stay in and watch Home Alone and instead take the opportunity to go out for a walk with your dog, family and

Once again a Happy Christmas to you all and please remember as ever we at Maynooth and Clane Veterinary Clinics have our own vet on call over the Christmas. This service is restricted to our registered clients. In the event of an emergency please phone either 01-6289467 or 045-982763 to speak with our on-call vet.

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Maynooth Tidy Towns



Maynooth Tidy Towns received an invitation from Kildare County Council to the County Awards in the IONTAS Building in Maynooth University on Wednesday 5th November. A wonderful evening took place culminating with a presentation of a beautiful Bog Oak sculpture by the Mayor of Kildare Clr. Fiona O'Loughlin to mark Maynooth winning in 2014 Ireland's Best Kept Large Town competition. We also

received a Certificate for winning a Bronze Medal in the 2014 National Tidy Towns competition

Friday 7th November we had our annual "Thank You" evening sponsored by the Glenroyal Hotel for our committee and volunteers who have been working from February last to the present day on projects around the town. John Byrne of Maynooth/University Book Shop also took the opportunity at this event of launching the 2015 Maynooth Calendar, post cards, greeting cards and notebooks. We are very grateful to John and Ursula for this initiative from which Maynooth Tidy Towns and St. Patrick's College "Raise the Roof Campaign" will benefit. Please support by buying Calendars and Cards in the Maynooth Book Shop, Main St. Maynooth and also available in the Maynooth University Book Shop.

As in previous years Jim Doyle will be selling Christmas trees and wreaths at Buckley's House adjacent to the Garda Station. After Christmas please recycle your tree in the Kildare County Council depot in Leinster St. Maynooth. The WEEE Ireland Collection of electrical goods and batteries will take place on 28th March 2015 in the Tesco Shopping Car Park.

On behalf of Maynooth Tidy Towns we wish the staff and readers of Maynooth Newsletter and all who supported us a very Happy Christmas and litter free New Year.

Richard Farrell PRO Maynooth Tidy Towns 087 3153189









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Maynooth Parish Ball An Outstanding Success.

The purpose of the Parish Ball was to raise funds to refurbish St. Mary's Church. The Ball succeeded in this exercise as the community of Maynooth and beyond gave their full support. A hard working committee was ably assisted by parishoners who bought or sold tickets, making the Ball a sell-out event. They also secured sponsored items for the auction and raffle from local supporting businesses and organisations. The Ball itself was supported by the Mallaghan family and the champagne reception was sponsored by the Avenue Restaurant. Some parishoners who could not attend the function made private donations to the refurbishment fund.

However, it was as a social event that the Ball excelled and will be best remembered. The dark and dreary days of winter were forgotten as the guests began to arrive to the reception in the historic Carton House. The splendour of the reception rooms was complemented by the glamour of the ladies' fashion and the elegance of the gentlemen's attire. A complimentary photograph was offered to each guest by Mr. Thomas Mc Cormack of *Life is Beautiful Foto*. The music provided by Craobh Mhaigh Nuad of Ceoltas Ceoltóirí Éireann set the tone for a highly cultured evening.

The assembled guests were duly invited to the ballroom which was decorated specially for the event. A varied and delicious menu offering first class choices was enjoyed by the guests. The gifted items were duly sold in a banter filled auction by local professionals Mr. Eamon O' Flaherty and Mr. Willie Coonan. A lively and stimulating set of dance tunes was provided by Route 66 as we danced the night away. Others mingled from table to table catching up on old friendships and making new friends.

The raffle was conducted by Willie and Helen in a light and cheerful manner and some nice prizes were brought home by guests. Fr. Liam Rigney P.P. thanked the assembled guests for supporting the Ball and all who had helped out in any way. His words were only surpassed by Fr.Paul's spectacular dancing. A great night was had by all and we are delighted with the success to date of this aspect of our fundraising campaign. Some are already talking of The Maynooth Parish Ball 2015.

Beannachtaí na Nollag ar Mhuintir Mhaigh Nuad is gach rath don ath-bhliain. Colm, thar ceann an choiste.





On Friday the 19th December there will be a charity gig in Maynooth GAA club to raise funds for Pieta House. The gig will feature local group The Company, 8 local musicians who will be familiar to GAA patrons from the Sunday night session that has been a regular feature now for the last few years. Pieta house will also be familiar to local people as a charity that provides free therapeutic support to people who are suicidal and who are self-harming. This is a crucial resource in the community in the context of a continuing stigma suffered by those of us, of all ages and walks of life, for whom emotional distress has become unmanageable. It is clear that health services are unable to provide adequate support and so a community response such as Pieta House needs and deserves local support, especially during the Christmas season.

Though the members of *The Company* see this as a serious matter that deserves serious attention—they are keen too that this will be a fun night with lots of great music—folk, rock, trad,—that promises to be a great start to the Christmas celebrations. *The Company* are in good company on the night and will be supported by "Push for Porter"—a local trad group that will be known to many from their regular Newtown House spot on a Thursday night. Also another local group "Up She Flew", will make an appearance and are guaranteed to mesmerise with their distinctive guitar playing. And if that's not enough, Brian O Kane, a local man originally from Scotland, will display his considerable folk talents.

Tickets are a modest €5 and will be available in December from Maynooth GAA and from K n B music in the Square in Maynooth and there will also be a raffle on the night. Come along at 9.30 and make it your Christmas night out - it promises to be a fun night out for a very worthy and important

"It's a Long Way to Tipperary – The Story, The Song, The Spin-offs"

Jack Judge was the son of an Irish Emigrant from near Ballyhaunis in County Mayo and who had settled in the Birmingham area of the UK. He became a Music Hall entertainer and penned many songs. He formed a partnership with Harry Williams who was wheelchair bound and who could write music.

After Harry Williams died in 1924 Jack Judge had claimed total authorship of "Tipperary" saying that he composed it in January 1912 for a bet in Stalybridge, outside Manchester. The Williams family hotly dispute this claim pointing out that the song originally started as "Off to Connemara" as a shared composition between the two men in 1909.

Two accidental events made "Tipperary" into the highest grossing song of all time.

In 1912 Captain Dryden of the Connaught Rangers heard a "Busker" in Galway City play an accordion and sing the lyrics. He thought the chorus would make a good marching tune for the Connaught Rangers ("the Devil's Own") as they had been stationed in Tipperary Town some year previously.

After war was declared George Curnock of the "Daily Mail" brought the song to the attention of the world following his report of the 13th August 1914 of the British Soldiers marching through Boulogne, France. Different regiments had their marching songs and he was very impressed by the marching song of the Connaught Rangers. He made enquiries and found it was "Tipperary". His report was syndicated world wide and other regiments in the British Army immediately began to adopt "Tipperary". The music publisher Bert Feldman, who had bought the song from Jack Jones and Harry Williams, could not keep up with the demand for the sheet music. In 1914 there was an estimated 3 million pianos in Britain. In today's language "Tipperary" went "viral". The great Irish Tenor, John McCormick recorded "Tipperary" in November 1914, and by December 1914 there was even a German version.

Jack Judge tended to have debt problems and in 1915 he sold his share in the song to Harry Williams. The Williams family still receive £30,000.00 annual royalties even though copyright expired after 70 years.

"Tipperary" became a world brand and the entertainment industry, particularly in the USA capitalised on this, coming up with songs like the following "I am a long way from Tipperary", "Tipperary Mary", "Tip Top Tipperary Mary", "There's a Typical Tipperary over here" and "It may be far to Tipperary, it's a longer way to Tennessee."

"Tipperary" featured on a series of war related post cards, tins of toffee, cushion covers, porcelain mugs and bedspreads.

"Tipperary" was always sung with great gusto at the many recruiting meeting throughout the UK particularly in 1914 and 1915.

As the horrors of the war began to unfold the song began to lose a certain appeal and was replaced over time by songs like "Keep the Home Fires Burning" and "Pack up your troubles" where the focus was on the safe return of the Soldiers.

The song made Harry Williams a rich man and enabled him to buy a pub for his parents.

Jack Judge continued to perform as a Music Hall Entertainer and to pen further songs. On the 28th August 1914, just after the song hit the "big time" he performed to a packed Tivoli Theatre in Dublin. When he performed in Dublin again in 1921 he was beaten up on his way back to his hotel, bundled into a car and threatened with a gun on the basis that he was totally identified with the British Army. He exhibited his "Irishness" by counting to ten in Irish and was released.

After "Tipperary" became a world hit a lady in the USA brought a claim for damages all the way to the US Supreme Court. She claimed that she had composed the actual melody which had been stolen from her. In 1920 the Supreme Court dismissed her case but she was shortly followed by another copyright case brought by Franz Lehar ("the Merry Widow").

"Tipperary" has featured in films and TV since notably in "Titanic" and the classic 1980's German TV Drama "Das Boot".

The music publisher, Bert Feldman, ensured the songs success in two ways: by inserting an extra "long" in one of the lines and by changing it into a marching tune rather than the earlier slow baritone song.

It is a comic song about a homesick Irishman, and since ringtones were invented the Williams Family will be assured of regular royalties.

Declan O'Connor Maynooth Local History Group

Leading International Community Development and Human Rights Experts Call for Re-investment in Communities in Ireland (Dept of Applied Social Studies, Maynooth University)

Leading national and international community development and human rights experts meeting at Maynooth University have highlighted the need for a renewed emphasis on meaningful participation towards real democracy in Ireland, with specific emphasis on the participation and empowerment of those most marginalised in society.

The Rights, Re-structuring and Results: Global Reflections and Irish Realities conference discussed the importance of community development in addressing poverty, social exclusion and inequality in, and with, the most disadvantaged and marginalised communities in the country.

Recent public mobilization has highlighted growing frustrations across communities as public policy decisions are imposed without due consideration of the process, outcomes and impacts on the most marginalised.

Conference participants reflected on the impact of on-going Government plans for the restructuring of participation and representation at local government level at the expense of participatory and empowering collective processes, where communities come together to challenge poverty, social exclusion and inequality.

Opening the conference, Anastasia Crickley, Head of Maynooth University Department of Applied Social Studies, noted that "While inequality has increased over the past decade, women and minorities have been differentially affected. I call on the government to ensure women's groups, Traveller organisations and migrant and minority projects are adequately funded to independently continue their crucial work."

As the crisis of austerity continues to affect the most vulnerable, projects working to empower marginalised and disadvantaged groups are being re-structured and workers redeployed to focus on individual cases of unemployment.

Marianne O'Shea, Maynooth University Department of Applied Social Studies

Tel: +353 87 131 6200 - Email: marianne.oshea@nuim.ie

Maynooth Golf Society

Results Sheet 2014 Headfort Golf Club 25/10/2014 Captain Gerry McTernan Prize Sponsored by MAOR Scaffolding

1st Prize	Liam Farrelly	41pts		
2nd Prize	Paul Farrelly	40pts		
3rd Prize	Norman Kavanagh	38pts		
4th Prize	Derek Murray	37pts		
5th Prize	John Saults	35pts B9		
6th Prize	Peter Finnan	35pts		
7th Prize	Terry Moore	35pts		
8th Prize	Darren Moran	35pts		
9th Prize	Sean Lennon	34pts		
10th Prize	Mick Flynn snr	33pts		
Front 9	Sean Farrelly	22pts		
Back 9	Mick Fahey	20pts		
Nearest the Pin	Paul Farrelly 8th hole			
Nearest the Pin	William Farrelly 14th hole			
2's Club	Paul Farrelly, Liam Farrelly, Tom Coffey			
Past Captain	Liam Farrelly			

Gerry McTernan's Captains Day was a fantastic success in every respect for Gerry and the Golf Society.

44 members played on the day, another high attendance for the society. Gerry drove straight down the middle of the fairway with his drive, even though he has been out of action for some months due to a hip replacement.

Headfort Golf Club was a very popular venue for the Captains day, the weather conditions were good for late October. The catering at the Captains dinner was excellent

You can see from the list of winners that it was a great day for the Farrelly family with winner Liam and his two sons William and Paul taking home many prizes on the day. Liam was the victor with a score of 41 points. Paul was in second place with 40 points. All other prize winners are listed above.

The prizes were presented by Captain Gerry McTernan to all of the winners at the Captain's dinner in Headfort. Everybody came home with a prize and enjoyed the craic on the bus journey home.

Thanks also to the Joey O'Riordan of MAOR scaffolding for sponsorship of this outing.

Construction honour to Maynooth man

At a special ceremony at Stormont Buildings on Saturday 4th October David Tracey was bestowed with the title of Chartered Construction Manager from the Chartered Institute of Building.

David who is a son of Doreen and the late Sean Tracey of Greenfield is employed by John Sisk & Sons Ltd, Ireland's largest building contractor.

We extend our good wishes to David and his family and congratulate him on his achievement.

Community Council Notes

Footpath leading to Gaelscoil

There was typo error in last month's newsletter saying that the residents of Laurence Avenue accepted that there should be a footpath put in place when in fact it should have said they do not accept this. There was a special fence put up in the last week and that was damaged. It was said at the meeting that this is absolutely disgraceful behaviour and is leading a bad example to the School children. It was agreed to send a letter to all Maynooth school principals asking them to talk to the parents about putting a drop off pick up system in place in all

The Square and future developments

The community council would like any persons or groups in the town to submit suggestions on what you would like the square to look like. Please address your views to Maynooth Community Council unit 5, Tesco shopping centre, Maynooth or email maynoothcc@eircom.net

Maynooth Scouts

Tom McMullon Chairman of Maynooth Community Council congratulated the Scouts on the opening of the new hall and wished them all the luck in the future. Peter Garrad, scout leader, thanked everyone who made it possible. Anyone wishing to see the hall is more than welcome to visit. They would be delighted to show anyone around. It was also noted that the hall will be available to all groups wishing to use the hall and there will be a set of rates available to groups.

Maynooth Senior Citizens

The annual Tony Smith walk which took place on 19th of October, organised by Maynooth Labour Branch, was a great success and it raised much needed funding for the senior citizens. The annual sale of work will take place on Sunday the 16th of November and they are hoping it will be bigger and better than last year.

Educate Together

There was a new parents association formed at the AGM on 21st of October and the new chairperson is Una Philips. The spooky Halloween walk was a great success and Joe Byrne, author, gave very entertaining spooky stories in the college

St Patrick's Day 2015

There will be a meeting held on Monday the 8th of December at 8pm before the Community Council meeting. Anyone, wishing to join the new committee are more than welcome to

Maynooth Tidy Towns

Great work has been done at the mill wheel with the removal of rubbish and heading and the water is flowing more freely. They will take a break from their clean ups in 2 weeks' time and will return mid-January. Kildare County Council awarded Maynooth Tidy Towns with a bog oak trophy in recognition of winning Ireland's Best Kept Large Town. They also launched a calendar and postcards with all proceeds going towards Raise the Roof campaign. See the Tidy Town notes in this edition. Maynooth Community Council would like to wish you all a very Happy Christmas.

Andrew McMullon

LETTER TO THE EDITOR

I am absolutely astonished that the newly elected Councillors of Maynooth Municipal District prevented Cllr. John McGinley from allocating €37,000 for use on improvements in Maynooth Town Centre. He had proposed that the Discretionary Budget of €330,000 be divided equally among the nine Councillors and leave it up to each Councillor on how they would allocate their share. It is bad enough that the four Councillors who are not from Maynooth voted against Cllr. McGinley's proposal, but it is incredible that two of the Maynooth based Councillors would also vote against the proposal.

Also, the Council Officials recommended that €100,000 be allocated for town improvement schemes to benefit town centres, local business and the social fabric of the town, but, six of the Councillors ignored this recommendation. The availability of €37,000 each year for the next five years would set Maynooth Tidy Towns up for a Gold Medal in the near future.

I am appealing to the Councillors who voted against Cllr. McGinley's motion to have a re-think so that badly needed expenditure can be used for the good of Maynooth, which is after all, Ireland's only University Town.

Yours sincerely. Tom McMullon

Maynooth

A Chara.

I would like to thank all those that either attended or donated to my coffee morning in September. It was the Annual National Coffee Morning in aid of the Hospice Foundation. The final sum raised on the day was €2915.

Our family has been linked to the Hospice Foundation since 1999 and we have been fundraising since 2000. In the past 15 years with the help of local people and local businesses, we have raised just over €50,000, for which St. Brigids Hospice in The Curragh is most grateful.

There are too many to name individually so I hope this is acceptable as a token of gratitude to all concerned. I also hope I can count on your support again next year.

Remember, to die with dignity is a right, not a privilege.

Thank you,

May Daly Moyglare Rd



Editorial

"What's another year" (as Johnny Logan sang), 2014 has come and gone but it would be wrong to describe 2014 as just another year. It was the year where water replaced the weather as the subject most discussed with strangers.

It was the year that people finally started to stand up for themselves in a way not seen since the tax marches of the early 1980s. It shows us that Irish people are fair and reasonable but when they have to carry the can for others they draw a line. Speaking of fairness one slow burner that also came to our attention in 2014 is the impact of property tax on the ability of residents associations in Maynooth to collect the fees for grass cutting.

Residents paying for grass seemed reasonable before property taxes. Checking with a number of residents associations reveals that there is increasing refusals by people to pay the fees for grass cutting stating that surely the cost of grass cutting should now be funded from the property tax paid to Kildare County Council. Residents associations are finding it more difficult to get volunteers and one estate is telling us that their committee has already reduced to just one member.

Volunteering to help in the community is still very strong in Maynooth and many groups are very successful because of their volunteers and long may it continue. If you find yourself with more time in 2015 why not volunteer with a local group. One such group that had much success in 2014 was Maynooth Tidy Towns. The selection of Maynooth as "Ireland's Best Large Town" a competition covering Ireland and Northern Ireland was due in no small way to the efforts of Maynooth Tidy Towns.

In 2015 we will have the Leinster Fleadh in Maynooth taking place in July. Events of this scale are welcome as we have already had events such as the Irish Open Golf. Let's hope that 2015 will be a good year for us all.

Paul Croghan

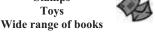
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Christmas Fun

Why did the elf push his bed into the fireplace? He wanted to sleep like a log.

Why does Santa Claus go down the chimney on Christmas Eve? Because it 'soots him'.

Why does Santa have 3 gardens? So he can hoe-hoe-hoe!

2 Snowmen standing in a field, one says to the other "here, do you smell carrots?

Got my wife a wooden leg for Christmas Not her main present, it's just a stocking filler.

Why did the turkey join the band? Because it had the drumsticks!

What did Adam say on the day before Christmas? It's Christmas, Eve!

What is the best Christmas present in the world? A broken drum, you just can't beat it!

Santa went to the Doctors with a problem. Doctor: What seems to be the problem?

Santa: I seem to have a mince pie stuck up my bottom! Doctor: Well you're in luck because I've got just the cream

What do you call a snowman in the summer? A puddle.

What did Santa say to Mrs. Claus when he looked out the window? Looks like rain. Dear!



CHRISTMAS CRACKERS



How to Cook a Turkey

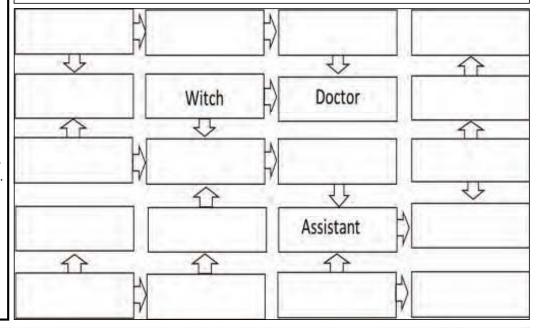
- 1) Buy a turkey.
- 2) Have a glass of wine.
- 3) Stuff the turkey.
- 4) Have a glass of wine.
- 5) Put the turkey in the oven.
- 6) Relax and have another few glasses of wine.
- 7) Turk the bastey.
- 8) Wine of glass another get.
- 9) Ponder the meat thermometer.
- 10) Glass yourself another pour of wine.
- 11) Bake the wine for 4 hours.
- 12) Take the oven out of the turkey.
- 13) Floor the turkey up off the pick.
- 14) Turk the carvey.
- 15) Get yourself another wottle of bine.
- 16) Tet the sable and pour yourself another glass of turkey.
- 17) Say Grace, throw-up and pass out.

A Fun Quiz for all the Family Answers on page 12

Place a different word from the list into each square. Where squares are connected by an arrow the words in these squares will form a word combination, with the order of the words indicated by the direction of the arrow. For example the two words placed by each other in the grid

form the word combination WITCH DOCTOR

Word List: AIR - ASSISTANT - BOTTLE - BRUSH CAR - CARE - CRAFT - CRASH - DOCTOR - DUTY FREE - GREEN - HOUSE - LANDING - MANAGER SHOP - SHOWROOM - TRADE - WITCH - WORKER



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ANDREWS ULTIMATE CHRISTMAS GUIDE TO THE PERFECT CHRISTMAS DINNER



Not everyone likes the prospect of preparing Christmas dinner but I hope these tips will help ease the pressure for a spectacular Christmas dinner and day. I like to start a to-do list now. This might sound like a hard task but believe me it will save you lots of time and also save you money as it saves you over-buying for Christmas.

A couple of weeks before Christmas, I itemise everything from the dishes I'm preparing to see what I need to make them.

Once I've drawn it up. I relax. I've made sure I share out tasks with family and friends. Then, on Christmas Day, the list comes off my kitchen door and goes on my work surface. Everyone can see what we should be doing. If people offer to help I am only too pleased to accept.
Start by writing down exactly how many people you will be entertaining over the festive period, so you are clear how much food you need. Maybe you will have five for Christmas Eve, eight for lunch on Christmas Day and six for supper.



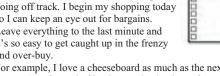
Go through your favourite recipes and plan your meals. Make a note of what others have offered to do - in our house, my dad takes charge of all the drink, boozy and soft, and my brother's wife brings the pudding. Once it's all written down, you'll

find you won't feel so panic-stricken.

December 17th

It sounds obvious, but the best way to save money is not to over-buy. With so many tempting things in the shops, it can be hard not to. That's why I take a copy of my To-Do list with me when I shop.

Having a detailed list of the ingredients I need for the whole festive season stops me going off track. I begin my shopping today so I can keep an eye out for bargains. Leave everything to the last minute and it's so easy to get caught up in the frenzy and over-buy.



For example, I love a cheeseboard as much as the next person. But, instead of buying a selection box of cheeses, I just get two or three individual ones. Add grapes and crackers and you have a relatively inexpensive alternative dessert.

December 18th

This is the day I like to start stockpiling meals. There's so much going on in those last exciting days before Christmas, I won't always have time to cook a fresh meal. This way I know I'm covered.

I make a couple of shepherds pies and a lasagne to pop in the freezer. My dad is in charge of the wine, so I'll be gently reminding him today to check we have everything bought!

December 19th

We all need extra food, especially if unexpected guests turn up. A great way to always be prepared is to buy things now that won't spoil. That way you'll know your store cupboard is stocked.

Half-baked baguettes you can use to make sandwiches are a great standby saviour. I also keep tins of chickpeas and black-eyed beans so I can knock up a quick salad. Scones also make a fantastic standby and can be knocked up in minutes if you make sure you always have enough flour, butter and sugar in the larder. I also bake a nice tin of shortbread today. It's cheap, lasts past Christmas and I can have a treat whenever visitors arrive.

December 20th

This is what I call a relaxed day. Put your feet up and watch a few movies on the TV before the mayhem begins.

December 21st

Every year, I make my extra special ham. I buy a big bacon joint which I soak a few days before Christmas. This year, I'll be boiling it in

cider with a handful of peppercorns. When it's ready, I'll glaze it with a mixture of Dijon mustard and Demerara sugar, before browning it off in the oven. Divine. This

can be used for the dinner and it also makes a great sandwiches that night and a great dinner on St Stephens Day

December 22nd

Not everyone likes Christmas pudding, so I always serve a trifle, which I like to make today. I also make brandy butter by combining unsalted butter with double its weight in icing sugar and a glug of brandy. It keeps beautifully for days.

The children love chocolate so I'll also be making my Yule log -a luxurious chocolate roll filled with double cream - which I freeze ready for defrosting on Christmas Eve to use on the big day.



December 23rd

I am always determined to make this my last shopping day, so it's now that I buy all the ingredients that need to be really fresh. I select my fruit, vegetables and herbs. I also like to double-check my list, make sure everything is ticked off and I've made allowances for any updates. If you haven't already got your turkey, you will be wanting to buy it today, particularly if it's a frozen one which will need to defrost.

Christmas Eve

I usually buy a fresh bird — normally a Kelly Bronze. They are delicious and cook quickly. However, frozen birds can taste just as good and are a lot cheaper.

To defrost, snip open the bag to let air circulate, put the turkey in a roasting tray and leave to thaw somewhere cool — like your garage — for 24 hours. Don't put the turkey in the fridge. It will take too long to thaw. And I always remove the giblets, which make a fantastic base for my gravy. I always prepare my potatoes and parsnips in advance, sometimes even roasting the lot on Christmas Eve if I have time.

King Edward, Maris Piper and Desiree are all great choices for roast potatoes. I cut them into even-sized pieces. I find eighths are better than quarters — more corners mean they get crunchier.

I parboil for five minutes, drain and then rough them up a little with a fork, so they absorb more oil. I prefer goose fat. You may also like to toss them in a little dried garlic chips to add extra crunch. When they are ready, I pour off the fat, store in the fridge overnight and then reheat in a hot oven on Christmas Day after the turkey is taken out. I also peel and chop my carrots and sprouts on Christmas Eve

The carrots can be kept in cold water overnight. Sprouts - like all green vegetables — shouldn't be put in water because they will lose their flavour. So I cut them in half to aid speedy cooking, and then pop them in a chill bag in the fridge.

Gorgeous giblets

I boil my giblets into a stock today, ready to make gravy. Then on Christmas Day, all I have to do is strain off the turkey juices from the roasting tin and add them to the stock.

Keep your supper simple

Christmas lunch is such a rich treat, so I like to keep the other meals much simpler. On Christmas Eve, I serve a good old-fashioned fish pie. It's light, easy to make, a great contrast to turkey — and economical too Don't worry about breakfast — let people look after

themselves. It helps that breakfast is a light affair in our house. If someone wants to set to and boil an egg, they can, but I don't do any cooking. Family and friends can get terribly upset if you don't let them help. They may not do things my way, but I'm always very happy to let them get on with it. My grandchildren love to get involved, so I get them to make name places for the table.

And remember, my To-Do list is always displayed on the worktop so everyone can see what needs doing. No

To stuff or not to stuff?

There's something so luxurious about a beautifully stuffed turkey. Although I like making several other stuffings to serve up on the day, I always reserve a special one to put inside the turkey. Don't be scared that it'll stop the turkey cooking properly. Just ease it under the skin above the breast, rather than stuffing the cavity and it'll be fine.

This year, I'm making a lemon and thyme pork stuffing, and it's often the first task I undertake on the day. I'll also pop an onion and lemon peel in the cavity to add flavour. Then I'll make a separate dish of chestnut and apricot stuffing for any vegetarians.

Christmas Day Dinner

The secret is to get it ready early. I have the turkey in the oven well before we go to church at 10am.

I start with a huge sheet of foil in my roasting tray. Then I smear butter over the breast, lift

the skin and push the stuffing inside the breast end.

Then I wrap the foil around the turkey so it's like a tent - giving room for steam to circulate. I cook

my turkey breast side up. It might sound obvious, but you'd be surprised! Cooking it upside down is a recipe for disaster, especially if you've had a tipple — it'll wobble all over the place and you risk splashing hot fat on the floor and slipping.

I start my bird off at 220c (200c in a fan oven, gas 7) until its pale golden, then reduce the heat to 160c (140c fan, gas 3) for the remainder.

Check it's ready by sticking a skewer in the thigh. If the juices run clear, it's done. Or pull the thigh away from the body. If it comes away easily, it's ready.

I then take the bird out and cover with clean towels. This way, the turkey can hold its heat and rest while you finish off the rest of the dinner.

Don't despair if you mistimed things and the turkey seems to be taking too long to cook - you can speed things up by removing the legs and roasting them separately. The breast always cooks quicker than the rest.



Rescue the roasties

The secret to perfect roasties is getting your timing right. But don't worry. If they're cooked too early, there are remedies.

If, like me, you're just reheating them on the day, ten minutes in a very hot oven will be fine. But if you're starting from scratch, it's still very simple.

As I said, I cut my potatoes into small pieces and roast them in goose fat, which has to be sizzling hot before I add them. I roast the potatoes for about an hour at 220c (200c fan or gas 7). Î turn occasionally and add extra fat if needed. It's vital that once the potatoes are done, they come out of the oven.

But if the rest of your meal isn't ready, don't panic. Drain off the fat and leave the potatoes on the side. When the rest of the meal is done, reheat the spuds for five minutes. Don't just keep them warm, if you do they will go soggy.

Jazz up your sprouts

While my other vegetables are cooking away, I give my sprouts a bit of wow with bacon. I start by cooking them in boiling water for five minutes. Meanwhile, I fry snipped-up streaky bacon in a pan. When the bacon's nicely crisp, I add the sprouts and toss for a few minutes. If you're short of space on the hob, you can fry the bacon in advance on Christmas Eve and reheat quickly before adding the sprouts.

Pudding for all!

I adore Christmas pudding and always make my own a month or so ahead. But even if yours is shop bought, I suggest boiling rather than



microwaving as there's a danger of burning the fruit. Most cooked puddings will take three hours to steam or boil on Christmas Day. We always light the pudding. The key is to make sure the brandy and the spoon you use are both hot before you pour it on, otherwise the spirit won't light.

I also serve my sherry trifle for those who find pudding too heavy.

AND THE BEST BIT OF ALL? THE LOVELY LEFTOVERS



Christmas Day Supper

The wonderful thing about having all this glorious food is that you have delicious leftovers. Be prepared to experiment and nothing need go to waste. When I was little, my mother always

served up the cold turkey, stuffing and cranberry sauce on open sandwiches for a late Christmas Day supper.

Boxing Day Delights

I make cold turkey served with baked potatoes and a range of salads such as tomato and avocado, topped with asparagus. This is also the perfect day for my preprepared ham to come out.

And if there's anything left...

I use any remaining turkey to make my own Coronation Turkey. I mix up mayonnaise, mangos, banana, avocado, spring onions, lemon juice, curry powder and mango chutney and add the chopped turkey.

Take stock — a final treat

the final highlight is the turkey carcass. It makes wonderful stock. A few days after Christmas, when the bones are still fresh, I strip off the last bits of meat. Then I break the bones and put them in the largest pan I own with a peeled onion, bay leaves and herbs. Cover with water and simmer for four hours. I use some to make soup and freeze the rest.

Now for the times and temperatures:

Depending on what time you have your dinner at keep these times handy here is a chart of cooking times for your turkey.

Approximate Roasting Times for Stuffed Turkey

Turkey Weight Hours 6 to 8 pounds 3 to 3-1/2 hours

8 to 12 pounds 3-1/2 to 4-1/2 hours 12 to 16 pounds 4-1/2 to 5-1/2 hours 16 to 20 pounds 5-1/2 to 6 hours 20 to 24 pounds 6 to 6-1/2 hours

Approximate Roasting Times for Unstuffed Turkey

Turkey Weight Hours
6 to 8 pounds 2-1/2 to 3 hours
8 to 12 pounds 3 to 4 hours
12 to 16 pounds 4 to 5 hours
16 to 20 pounds 5 to 5-1/2 hours
20 to 24 pounds 5-1/2 to 6 hours



Here is a few cooking tips for your vegetables.

I find boiled carrots really boring and here is another ways of cooking them For 6 people you will need 750g of carrots 140g of butter and 2 teaspoons of caster sugar.

Peel carrots and cut them in thick diagonal pieces. You glaze them in a pot with the butter and sugar for 30 minutes and low host hofers finishing them off with a

glaze them in a pot with the butter and sugar for 30 minutes on a low heat before finishing them off with a few thyme leaves resulting in a sweet tasting vegetable. That goes beautifully with turkey.

Lemon thyme and pork stuffing

This is a favourite family recipe, served every Christmas for as long as I can remember. This is the stuffing for the neck end of the turkey: do not put a meat stuffing in the body cavity of a bird. The quantities below make sufficient to stuff a 12lb turkey.

5g butter

- 1 small onion, chopped
- 450g pork sausage meat
- 50g fresh white breadcrumbs
- · salt and freshly ground black pepper
- finely grated zest and juice of ½ large lemon
- 2 tbsp chopped fresh parsley
- leaves from 3 sprigs fresh thyme
- 1. Melt the butter in a saucepan, add the onion and cook gently until soft, about 10 minutes.
- 2. Stir in the remaining ingredients and mix well together. Cool before stuffing the turkey.
- 3. This is now ready to stuff the neck end of the bird. TIP: Breadcrumbs are often used in recipes over Christmas. Some time in advance, whiz a whole loaf to breadcrumbs in the processor and keep in the freezer. You will then have them at the ready, and they defrost in minutes.
- PREPARING AHEAD Make the day before and use to stuff the neck end of the bird, providing it will fit in the fridge. The stuffing can also be made and frozen for up to a month in advance.
- SHERRY TRIFLE
- SERVES 6-8

 $1 \times 400 g$ can pears in natural juice or tined fruit



- 1 packet trifle sponges containing 8 sponges
- strawberry jam
- 75ml medium dry sherry
- about 10 ratafia biscuits, or broken almond biscuits such as macaroons

• 600ml bought good-quality fresh vanilla custard

- 300ml double cream
- 25g flaked almonds, lightly toasted (see Tip)
- Drain the pears, reserving the juice, then cut the fruit into small pieces. Split the trifle sponges in half and sandwich together with the strawberry jam. Measure the sherry into a jug and make up to 150ml with the reserved pear juice. If you don't wish to have sherry in your trifle then use all of the pear juice about 150ml.
- Put half the chopped pears into the base of a glass serving dish of about 20cm in diameter and 6cm deep. Arrange half the trifle sponges on top, then add the remaining pears and finally the remaining sponges. Scatter the ratafias on top and pour the sherry and pear juice mixture over evenly.
- Carefully pour the custard over the top. Lightly whip the cream until it just holds its shape and spoon carefully over the custard. Smooth or fluff the surface. Serve chilled. Sprinkle with the toasted flaked almonds just before serving

TIP - Flaked almonds can now be bought ready toasted but, if you do need to toast them yourself, put them in a dry pan over a medium heat on the hob. Move them around with a wooden spoon and watch them like a hawk as they can quickly burn. If you want add a glug of whiskey to make it that extra special

PREPARING AHEAD - This is an ideal dessert to make a day ahead as the flavours have time to mingle. Keep in the fridge. Scatter over the almonds just before serving. TURKEY GRAVY

• 25g plain flour

 600ml home-made giblet stock or good-quality turkey stock

• 150ml port

- 2 tbsp redcurrant jelly
- salt and freshly ground black pepper INTRODUCTION

The gravy is a very important part of the Christmas meal, so for best flavour ideally use good stock made from the giblets. If you haven't any port, use red wine instead.

INSTRUCTIONS

SERVES 8

- 1. Pour off the turkey juices into a bowl or jug. Spoon off 2 tbsp. of the turkey fat (which will be floating at the top). Spoon off the remaining fat from the juices and discard.
- 2. Put the tin over a medium heat and add the flour. Cook for about 1 minute, stirring any sediment from the tin. Gradually pour in the stock and port, and whisk well. Add the redcurrant jelly, bring to the boil, then simmer for 2-3 minutes.
- 3. Add the skimmed juices from the roast turkey and adjust the seasoning. Strain into a warmed gravy boat to serve.

TIP - Some families like a huge amount of gravy. If so, double this recipe. Any left over can be added to a soup made from the turkey bones.

PREPARING AHEAD - Make the gravy the day before, using 2 tbsp vegetable oil instead of the turkey fat. On the day, drain the fat from the roasting tin, add the gravy to the sediment in the tin and bring to the boil. Strain before serving.

GRAVY ISSUES - Lumpy gravy? Simply sieve it – or you could use a hand-held blender to destroy the lumps. If your gravy is too thin, add 1 tsp corn flour mixed with a little cold water or stock, then bring the gravy back to the boil to thicken. Adding the skimmed juices from the roasted turkey enhances the flavour of the gravy no end, but if yours still seems a little tasteless, check seasoning and then add a little Worcestershire sauce.

Maynooth Toastmasters

You might rightly ask how Maynooth Toastmasters can make it better for you, Answer: they can help you in achieving Communication and Leadership Skills, through a structured learning program which has being tested and shown through the course of 90 years since its inception to produce results in the form of empowering people in the skills of public speaking and helping the interpersonal development of the individual in a safe, secure and postive learning environment.

Maynooth Toastmasters will give you the confidence to make the first steps in your communication journey and achive goals. It may be to prepare for that all important wedding speech, it may be to prepare for that all important sales pitch or it may just be the ability to get up at a meeting and give your point of view. On the 24th November Maynooth Toastmasers host an Open Night in the Glenroyal Hotel at 8 pm, which should be an interesting night of innovative topics, humour, and most importantly fun. If you can't make this evening, come along to the Glenroyal Hotel on the 2nd or 4th Monday of each month and experience Toastmasters.

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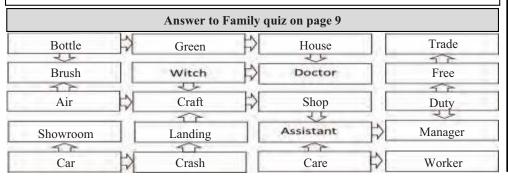
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SERVICE OF LONGING (Followed by light refreshments) (21st Dec @ 7.00pm) "The Child whose Name is Love"

CHRISTMAS DAY:

"The Outcasts who found Joy" (Thurs 25th Dec @ 10.30am



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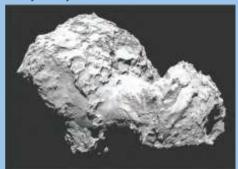
The ESA Follows a Wandering Star



What were you doing 10 years ago? On March 2, 2004 the European Space Agency launched a space probe designed to rendezvous with a comet and land a robot on it. Recently, on November 12, 2014 the spacecraft made history by successfully landing on the comet 67P/ Churyumov-Gerasimenko. The Rosetta probe and its robot lander Philae are making a splash worldwide both for the mission itself and for the social media coverage that they have received.

Astronomers have always been fascinated by comets, but they have proven difficult to study in detail. The ESA sent a probe during the 1986 passing of Halley's Comet which provided lots of interesting new data but left many of unanswered questions. This prompted a decades -long quest to develop new probes for a mission to study comets in greater depth. Originally NASA and the European Space Agency were working cooperatively to minimise the budget, but NASA scrapped their mission due to the cost, and the ESA continued with its own version of the two missions.

The spacecraft consists of two main elements: the Rosetta, which is the space probe designed to orbit the comet, and the Philae robotic lander, designed to land on of comets and is providing scientists with valuable the comet and study its composition. Their namesakes are the Rosetta Stone and the Philae Obelisk, two Egyptian artefacts that were key components in deciphering Ancient Egyptian hieroglyphs. The spacecraft was named after them to represent the hopes that they would similarly help us understand comets and the early solar system.



The Rosetta will orbit comet 67P for 17 months, performing the most detailed studies of a comet ever conducted. The Philae was to secure itself to the comet by firing two harpoons, but these failed to deploy, causing the lander to settle in an area with insufficient sunlight for its solar panels. Before it was placed into long-term hibernation, the robot was able to scan the comet and perform the majority of its intended studies, as well as send all the data it had collected back to the ESA. Among other revelations, this showed that the comet's surface was much harder than originally thought; ironically, if the deployment of harpoons had gone as intended, it could have had catastrophic results. The ESA is confident that after a few months of hibernation, Philae will be able to continue its mission when 67P is in a better position for its solar panels.

The data collected is already starting to change our view

information they could not have obtained without direct contact. Although the touchdown has gained the most publicity, the mission has already achieved other historical firsts. Rosetta was the first spacecraft to use solar cells as the power source to fly close to Jupiter's orbit. It also passed through the asteroid belt, becoming the first European spacecraft to have a close encounter with asteroids. Asteroids are a very primitive part of our solar system and provide a glimpse into its early formation.

More importantly for scientific studies, Rosetta is the first spacecraft to orbit a comet nucleus and the first spacecraft to fly alongside a comet as it heads towards the four terrestrial planets closest to the sun. 67P is estimated to be hard as ice, so Rosetta will be able to monitor how the nucleus responds as it gets closer to the warmth of the sun.

The mission has featured heavily in social media, with the spacecraft Rosetta and the lander Philae both being personified in Twitter accounts. The mission also had its own Facebook account, and a livestream of the control centre was set up. While the robot Philae may be asleep for now, the ESA predicts that sometime in the spring of 2015 the comet will have moved close enough into position for the Philae's solar panels to recharge, waking this lonely scholar once more.



HOW TO RESEARCH AN ANCESTOR WHO FOUGHT IN WORLD WAR ONE 1914-1918

It depends on where you start. Most family research starts with self/family. You may have a full name, place and date of birth. A search is easier if you have military details: service number and regiment. If not, search to unearth any family papers: certificates, letters, postcards, photographs and items such as medals, death plaques and other associated paperwork. If you have a vital record such as a birth/marriage certificate, this will give you the correct name of the person you are researching and the place of birth/residence and accurate information of the names of parents.

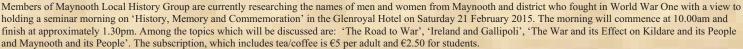
Another place to start is to search the Local Studies Department database of Kildare County Library at Newbridge – www.kildare.ie/library/ (NB neither this database nor the following are totally complete – they are being updated on a continual basis). Depending on the information found, the databases mentioned below can be searched in any order).

- Ireland's Memorial Records in Flanders Fields Museum http://imr.inflandersfields.be/ Search by name/military unit/place of birth (Ireland and the UK)/place of burial or commemoration (Belgium).
- National Library of Ireland, Kildare Street, Dublin info@nli.ie www.nli.ie Copies of the eight volumes of Ireland's Memorial Records in the Reading Room in the library. Also access to The Irish Times and other papers on the Newspaper Database in the Genealogy Room on the first floor.
- Commonwealth War Graves Commission www.cwgc.org Find war dead/find cemetery.
- Irish War Memorials http://irishwarmemorials.ie/ Search by person/place/regiment/war.
- National Archives of Ireland www.nationalarchives.ie Search 1901/1911 Censuses/Soldiers' Wills.
- The National Archives, Kew, Richmond, Surrey, England is the principal keeper for British Military records http://www.nationalarchives.gov.uk/first-world-war/ It has a new dedicated website which is superbly comprehensive. Among the most sought-after military collections are the Army's Service and Pension records. Those that survive (about 60 per cent of all army service records were lost during WW2 bombing) are now available online. Approximately two million 'Burnt Documents' series commencing WO363/ relate to non-commissioned officers/other ranks.

In addition to above there are c. 750,000 Service Records for soldiers who were discharged for medical reasons (illness/wounds). Service Records of Army and RFC Officers are in the series WO374/. These include soldiers who were in the Army before August 1914 and who were eligible for a pension because their term of service came to an end during or before 1920. This group of records, are known as the 'Unburnt Documents' – series WO364/. All records are in alphabetical order by surname.

There is a fee for all records viewed and downloaded. Photocopies of documents not available to download can be ordered and posted. Alternatively, all documents can be viewed for free at Kew where there is a small charge for photocopying. A reader's ticket is required. Other sites of interest include:

- http://archive.irishnewsarchive.com/olive/apa/KCL.Edu/
- www.rte.ie/worldwar1
- https://familysearch.org
- www.groireland.ie
- www.arthursletters.com
- www.britishpathe.com/
- www.findmypast.ie (pay)
- www.ancestry.com (pay)
- www.heritageireland.ie 'Dublin' to see details re: Grangegorman Mil. Cem. & War Memorial Gdns.
- www.worldwar1veterans.com Ireland's WW1 Veterans 1914-1918 to date 32,704 names.



If you had an ancestor from Maynooth and district who fought and died or who fought and survived the war, please contact: Group Member Rita Edwards at ritaedwards@eircom.net or any other member of the Group.

Maynooth Local History Group would like to acknowledge the encouragement and support of its members and that of Celine O'Neill, Heritage Section, Kildare County Council, Áras Chill Dara, Devoy Park, Naas, James Durney, Author and Historian, Kildare County Library, Newbridge and Dr David Murphy, Centre for Military History and Strategic Studies, Department of History, Maynooth University in the research and organisation of this seminar.

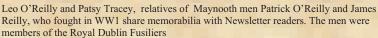
Rita Edwards



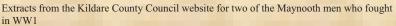








Photos: Top Left: Grave of Cpl Patrick O'Reilly. Centre Left: Memorabilia. Centre Right: Leo O'Reilly visiting the graves of the fallen. Top Right: Leo and Pasty with the Memorabilia. Bottom Left: Grave of Pte Patrick O'Reilly. Bottom Right: Badge of the Royal Dublin Fusiliers.



O'Reilly, Patrick. Reg. No. 28656. Died March 21, 1918. Born Maynooth, Co. Kildare Reilly, James. Reg. No. 8267. Rank; Private, Royal Dublin Fusiliers, 8th Batt. Died of wounds, France, July 1, 1916. Born Maynooth, Co. Kildare.

http://www.kildare.ie/Library/KildareCollectionsandResearchServices/World-War-One/Casualties-adams-aspell.asp







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Maynooth

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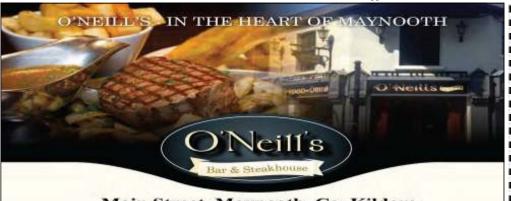
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THE MIDNIGHT GHOST

Midnight was arising all through the night,
But one little girl had rendered a fright,
There was a ghost in her closet,
As white as the snow,
But what he was doing there,
She did not know.

The ghost wasn't happy, So he yowled in sorrow, But when he looked at the girl, His eyes started to narrow.

He held out his hands, And on them were chains, He explained that until midnight, He was all but slain.

But he continued, He smiled with glee, Because now it was midnight, He was forever free.

By: Kira Barry Age: 10 years YOUNG WR TERS Mary Cowhey & Company Solicitors Suite 2/3 Manor Mills Maynooth Co Kildare

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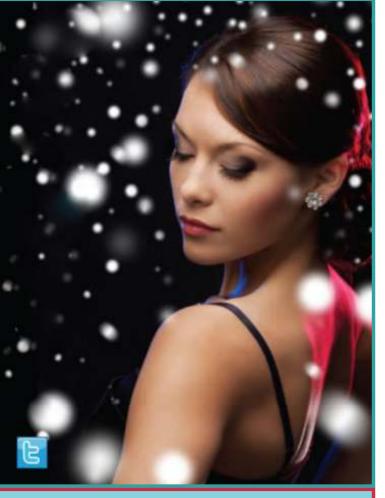
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A Hidden Gem in the Heart of Maynooth

Glenroyal Beauty Salon opened its doors in December 2011 and is considered by many to be a hidden gem tucked away inside the Glenroyal Leisure Club. In the 3 years since its inception, the Glenroyal Beauty Salon has built a loyal client base from Maynooth itself and surrounding areas, while also welcoming hotel guests and visitors to the area.

The therapists in the Glenroyal Beauty Salon are professional, friendly and extremely good at everything they do. Lisa, a senior therapist with the salon since its opening, has almost a decade of experience in the beauty industry and is highly qualified in many areas, achieving the level of 'specialist' with the highly acclaimed Dermalogica skin care range. Aoife is another highly sought-after therapist with the salon and is also trained in a wide range of treatments. These girls form the backbone of the salon's continuing success.

Whether treating yourself to a luxurious treatment or just getting a little 'routine maintenance', the Glenroyal Beauty Salon has you covered. They offer everything you'd expect from a beauty salon – waxing, manicures, pedicures, facials & massage. However they also offer treatments that go beyond the routine and basic to the innovative and exciting. Enter the Minimi Body Wrap!

What is a Minimi (pronounced mini me) Body Wrap? Simply put, a Minimi wrap is a non-invasive treatment offering you a better body. It can help you to drop a dress size after just one treatment by providing permanent fat (not fluid) loss. The added anti-cellulite ingredient will achieve a noticeable improvement in the appearance of cellulite dimples, in addition to the inch loss. Results can be seen immediately but will also progress over the 72 hours following the relaxing treatment. The Glenroyal Beauty Salon offer a great discount if you book a course of these amazing wraps.

Glenroyal Beauty Salon's skin care range is largely built upon the highly-respected Dermalogica brand. The therapists are very knowledgeable in this area and offer a free detailed analysis of your skin and personalised skincare recommendations.

Lycon wax is available for all your hair removal needs at the salon. It is marketed as 'the only wax worth taking your clothes off for' and this may very well be true. It can remove stubborn hair as short as 1mm, removing the need for longer regrowth time and thanks to the pre-wax oil that is applied to your skin, this clever wax shrink-wraps just the hair (and not your skin) making the whole experience almost pain-free.

The latest addition to the salon's expanding product range is Fuschia Make Up. Fuschia is a fantastic multi-award winning Irish Mineral Make-Up that provides long-lasting, flawless coverage. Glenroyal Beauty Salon use Fuschia products in their make-up applications and also retail the brand so when you find the colour palette that suits you, it's easy to stay stocked up.

It's great to see a company which was set up in the midst of a recession thriving. This is largely due to the quality and range of treatments on offer, the professionalism and friendliness of the staff who receive on-going training to stay ahead of the trends and the great value for money on treatments which is only compounded by exciting special offers each month.

Glenroyal Beauty Salon is open late 6 nights a week. Find Glenroyal Beauty Salon on Facebook and follow them on Twitter for news, special offers and competitions. Don't forget, leisure club members get 10% discount on treatments.

TECHNOLOGY CORNER

TIPS, TRICKS, AND WHAT'S NEW IN THE WORLD OF TECH



During these dark winter months, light becomes increasingly important to our daily lives. We spend a lot more time indoors, so our home lighting plays a bigger role. For many people, light is something that features in the background of our awareness, and concerns about wattage or which bulbs are the most environmentally friendly or cost effective are as far as our consideration extends. However, new technology is starting to change how we view and use electricity. One company - Royal Philips – has created a whole new range of lighting based on wi-fi enabled light bulbs.

Launched last year, Philips has made a splash in the tech world with Hue, its personal wireless lighting system. The basic setup consists of an app you access on a smartphone or tablet to control your lights, the special wireless LED light bulbs, and a bridge device that acts as the link between your app and the lights. Using the app, you can control your lights in a variety of ways from anywhere that you have internet access, even if you are traveling around the world.

While the setup is simple enough, the system is extremely versatile in its use and applications. Although it has many functions, it is called Hue because of the lights' signature colour-changing abilities. Hue lights can be set to a rainbow of colours on the spectrum and any level of brightness or dimness desired. Rather than

Hearing through Light



One of the most fascinating aspects of technology is its ability to assist people in innovative ways. The deaf community is embracing new technology and using it to create new apps that help them 'hear' in a different way. One company has taken Royal Philips' pioneering light technology system Hue and created an app specifically for the deaf community.

Convo is a deaf-owned and operated company that provides video phone and translation services to the deaf community. Their app, Convo Lights, was developed for Philips' Hue lighting system. It uses the light to notify deaf people of incoming calls or other audible signals that they might otherwise miss. One advantage of the

Changing Winter Blues with Hue using wattage, different types of bulbs, or dimming switches to achieve varying light effects, Hue combines these abilities and enhances them. They can be set to pulse or flash under certain commands: as it is linked to the internet through your app, you can set the lights to flash or pulse a certain colour any time you get a new email or family contacts you.

> The colour selection for the bulbs is quite unique. You can use the app's custom palette to select any colour or specific shade of white that you want. However, the colour-picker option also works with your own library of photographs, allowing you to select a photograph on your phone and drag the colour-picker to the particular colour you want. You can save colour selections as 'scenes' that you can reuse, and there is even a Hue community for sharing unique user-created scenes such as sunsets.

> While Hue seems to sell itself primarily as an aesthetic technology designed for its versatile ambiance, it also advertises that the lights can be used for people's health and wellbeing, a particular concern during these dark winter months when natural light is in short supply. Hue's website touts how it allows people to take advantage of the 'biological benefits of light', suggesting that cool blue light is best used in the mornings and warm yellow light is better for evenings based on our biological responses to the day-night cycle.

Hue also contains several pre-sets centred upon this health and wellbeing concept. The 'Reading' setting claims to provide the perfect lighting for reading a book, while the 'Relax' setting has a more warm and glowing light. 'Concentrate' uses both colour and brightness, while 'Energise' is extra bright and vibrant light.

Hue also advertises its security benefits as you can control your home lighting from anywhere with internet access. People are familiar with the special plugs that allow you to program your lights to come on when you are not home or are on vacation, but Hue takes this a step further as lights can be controlled remotely and the program changed wherever and whenever you like. A big downside to the winter is coming home from work or

app is that it allows users to personalise their light ringtones so that they can identify incoming callers.

The app takes the Hue technology one step further as in addition to alerting deaf people to incoming calls, it then allows them to have a conversation via a sign language interpreter using the Video Relay Services that Convo provides. It has a setting specifically for adjusting the brightness in a room to make it easier to read sign language onscreen, and it provides a light alert system

The technology is being used to help deaf people create a more visual world within which they can feel comfortable and confident. For instance, Philips is collaborating with the developers to create advanced features, such as the lights being connected to the doorbell to alert people to visitors to their home, as well as to smoke alarms and other important danger signals.

These features make Convo Lights a genuinely meaningful app, which was the goal of Convo's chief executive Jarrod Musano. He wanted to create an app that would be a true innovation for deaf culture and help empower the community through creating a more visually beautiful and functional environment.

The app is also helping deaf business owners. Russ Stein, who owns a pizzeria in San Francisco, says that he

school in the dark to a dark house. Hue uses geofencing technology, which means that the lights can be set to turn on as soon as you walk up to your front door.

The lights can further be set as timers or alarms that will flash when dinner is finished cooking or a show is on television, or to wake you up by mimicking the sunrise in your bedroom or send you to bed at night by gradually dimming the lights.

The bridge of the system uses wi-fi to connect through your router and links the lights to the app so that you can control the system wirelessly from anywhere. It connects to up to 50 Hue lights or accessories at one time, and through its wi-fi access, can link your light system to the internet, your emails and newsfeeds, and anything else online. Because of its internet access, Hue is able to program functions such as changing the lights to indicate a change in the weather or to indicate weather alerts. The Hue community also lets users suggest what they call 'light recipes' for light programs and alerts like this.

The downside to this system is, like with many new technologies, the cost. Starter packs containing the bridge and a few bulbs can be found on sites like Amazon.uk and eBay for around €150-€200. However, during these dark, grey winter months, Hue offers a glimpse into a much brighter and more colourful world.



used to miss over 50% of his business calls. Now that he uses Convo Lights, he is able to stay on par with nondeaf businesses and has increased his profits.

Musano credits Philips for making Hue's API an open source platform, which allows third-party developers such as Convo to create their own apps for the system or to collaborate on new apps. Currently there are over 200 apps for Hue, though Convo Lights is the first developed specifically for the deaf community.



Disclaimer: everything on this page is written in good faith and provided for general purposes only. While every effort is made to ensure the information here is accurate, technology is always changing, so please use your own discretion. Maynooth Community Council is not legally responsible for any damage or data loss you may incur through use or application of the information in these articles.



FILM MONTHLY BY BERNIE CLAXTON

Film Review: Joyeux Noel (Merry Christmas) Director: Christian Carion



The mud-splattered trenches of the Western Front are the setting for the 2005 film, *Joyeux Noel*. It depicts the remarkable story of fraternisation among German, French and Scottish soldiers at the Front in the first Christmas of the 1914-1918 World War. Directed and written by Christian Carion, who grew up in Northern France, he relates how he was "surrounded by the permanent memory of the First World War". Although the characters and plot of *Joyeux Noel* are fictional, they are based on actual historical events. Carion's film depicts the endurance of the human spirit in the face of terrible adversity.



As befitting the subject matter, Carion has assembled an international cast to enact his drama of war-torn lives. The characters taking centre-stage in the ensuing drama include: Horstmayer (Daniel Bruhl), a German-Jewish Lieutenant; Audebert (Guillaume Canet), the French lieutenant; Gordon (Alex Ferns), a Scottish Lieutenant; Palmer (Gary Lewis), a Scottish priest and stretcherbearer; and Nikolaus Sprink (Benno Furmann), a German tenor and conscript.

At the beginning of *Joyeux Noel*, war comes to a small Scottish village. The response from two Scottish brothers is predictable excitement: One brother rushes into his local church where the priest, Palmer, and his younger brother are present. His cry - "this is it...at last, something's happening in our lives!" - reflects the hope of what war meant to men of his generation. The outbreak of war provided the opportunity for many to escape poverty and their mundane, joyless existence. They rushed in their thousands to join the war adventure. However, these young men had certainly no idea of what lay ahead of them and the horrors they would face in the fields of a foreign land, far from home.

Only the face of the priest, Palmer, (in telling close-up) reflects disquiet about what such a war could mean for his flock. As he lingers near the candles in his church, the imagery of lives being snuffed out readily springs to mind

Carion's film sets out to explore the widening chasm between the men on the frontline (officers and soldiers) and the Higher Command who dictate events from a safe distance. On the French side, Lieutenant Audebert tries to rally his men in the face of terrible odds. Our first glimpse of the compassionate Audebert sees him throwing up before he emerges from his bunker to face his men and the horrible reality of life in the trenches. He implores them to "do what you must and we'll all be home for Christmas".



Sprink, the singer and pacifist, is invited to sing for the vacuous Kronprinz. It is the bitter-sweet occasion of his re-union with his lover, Anna (Diane Kruger). The civility of music and this evening of upper-class excess contrasts starkly with the grim reality of the events unfolding on the Front. The German tenor is scornful of his superiors who he derides as "....fat, sated men parading, swilling champagne" while his comrades

endure unimaginable horrors in the trenches and on the battle-fields. It is a telling indictment of the ruling elite who sent millions of young men to their deaths.

Undoubtedly, the highlight of *Joyeux Noel* is the scenes involving the Christmas Truce of 1914. Historically, it was the Germans, steeped in a strong Christmas tradition, who initiated the singing of carols and playing of music in the trenches. In Carion's film, it is the Scots who kick-start the festivities on Christmas Eve with rousing renditions of songs from home. Palmer's playing of *I'm Dreaming of Home* on the bagpipes stirs not only his fellow Scots but also the home-sick Germans listening intently across 'no man's land'. This inspires the opera singer, Sprink, to sing the most famous Christmas carol of all – *Stille Nacht* (*Silent Night*).



In a symbolic gesture, Sprink elevates an illuminated Christmas tree on top of the German trench, followed by several more. Soon the line of trees resembles an extended, lit-up shrine. Amusingly, the French faction regards this action with suspicion, thinking it a diversionary tactic on the part of the Germans. The Scot, Palmer, provides an accompaniment to Sprink's *Silent Night* on the bagpipes. Still singing, and bearing a Christmas tree, Sprink climbs on to the forbidden territory of 'no man's land' to reach out to the soldiers on the opposing side. Following Sprink's example, the bemused officers from each regiment (Horstmayer, Gordon and Audebert) soon congregate on the snowy terrain to have a most unusual Christmas Eve meeting.



It is the Scottish Lieutenant, Gordon, who proffers a suspension of hostilities to the other officers - "I don't think anyone would criticise us for laying down our rifles on Christmas Eve". Like actors emerging from the wings, soldiers climb on to the stage of 'no man's land', a vast landscape of craters and frozen corpses, providing some of the film's most vibrant and poignant scenes. Gradually, we witness the remarkable sight of enemies mingling with each other - exchanging chocolates, champagne, cigarettes, stories and mementos of home. In these scenes, the director details touching moments of kindness, generosity, humour, friendship and reciprocity. The strict German officer, Horstmayer finds common ground with his French counterpart, Audebert. Tellingly, in other circumstances, they might almost have been friends.



Palmer, the Scottish priest, is seen as a force for good in Carion's film. As such, it is fitting that he should be at the centre of Joyeux Noel's most striking set-piece. An impromptu Latin Mass takes place on 'no man's land' in which all the warring soldiers participate, recognising the common bond which unites them - religious belief. Faith, not surprisingly, was a very important aspect of most soldiers' lives in that era.

Palmer comments later that the soldiers "were drawn to

that altar like it was a fire in the middle of winter....maybe just to forget the war". However, the Scottish officer, Gordon, reflects, with bitter irony, that "the war will not forget us". This is typified in one Scottish soldier's obsessive mourning for his dead brother. Guilt, remorse and terrible loss have irreversibly scarred him. His frantic attempts to retrieve the body of his slain brother from 'no man's land' provides the catalyst to allow all sides to bury their dead.

"Burying the dead on the day Christ was born" makes perfect 'sense' to Gordon. In a striking Christmas Day sequence, freshly dug graves and wooden crosses stand out in a bleak, glacial landscape. It is both an act of Remembrance and illustrative of the fragility of all men in war situations.

Joyeux Noel is an intimate film on many levels. In WW1, trenches sometimes were only yards apart: the soldiers could hear the voices of the enemy and, if they dared, they could stare directly into their adversary's eyes. In Carion's film, soldiers write letters home to loved ones and dream of the everyday rituals of their past lives.

Officers and their men form close bonds as they face the terrors of war. The relationship between Audebert and his barber, Private Ponchel (Dany Boon) is sensitively portrayed. Ponchel reminisces about times past and the simplicity of his life before the war. He yearns to see his mother again and sets his clock for 10am, every day, in remembrance of her custom of making coffee. Audebert, in his turn, dreams of his heavily pregnant wife. Commonplace actions, like setting a clock or smoking a cigarette take on added significance in the unnatural setting of war.

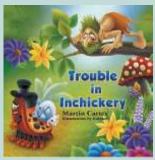


Christian Carion's film is dedicated to the ordinary men and officers who fraternised on Christmas 1914 in several places on the Western Front. Such actions resulted in punishment by a jingoistic hierarchy who feared rebellion in their ranks. However, *Joyeux Noel* stands as a great testament to hope and humanity in the face of utter futility and desolation. The men on the front lines quickly discovered they had more in common and felt closer to their supposed 'enemy' than the politicians and military elite who cared or understood little of what these men suffered.

One magical Christmas Eve in 1914, soldiers laid down arms to stretch out the hand of friendship across the divide of 'no man's land'. *Joyeux Noel* captures the unity, dignity and magnanimity of this remarkable moment in history. A celebration of the human spirit, the Christmas Truce of 1914 flickered all too briefly as a beacon of light against the absurdity of war. As such *Joyeux Noel* makes the perfect Christmas offering in this year of the hundredth anniversary of the 'War To End All Wars'.



Magical Children's Book Pits Fairies Against Trolls! "Trouble in Inchickery" by Martin Carter



First-time author Martin Carter is from Inchicore, in Dublin and has worked in Larine Day Centre and in the community in Maynooth for the last four years. Martin works with people who experience mental health issues in their day to day life. "I love my job and what makes it easier is how welcoming and

understanding the people of Maynooth are when it comes to supporting our clients". Martin was inspired while on a walk in Donadea Woods with his godson. "He asked me a question when he was only three years of age. We were walking in the woods and passed by a little stream with lots of tiny little bugs milling around. My godson asked "what are the bugs doing flying on top of the water?" I told him they were not really bugs and when no one was around, they would turn into magical woodland fairies. The seed was planted and the story grew."

"I HATE PRETTY!" Trollby the troll could be heard shouting each morning on seeing the forest all nice and clean. And he wasn't alone. The Huggles and Buggles, ogres, grumpy ground bugs, and even grumpier trolls than Trollby were heard to say, "I will have the squishy

mud, the swarthy weeds, the sticky brambles, the stinging nettles, and the sinking swamps. Mark my words."

Trollby was upset because he liked things dirty and ugly. He and his friends hated the fairies that made everything beautiful at night. You see, magical fairy dust not only makes the woods nice and clean, but any self-respecting trolls who get the dust on them also turn nice and clean, and that just would not do! It was in the land called Inchickery that there lived beautiful flying bugs that played by a stream during the day. But at night, when no one was looking, the bugs turned into beautiful fairies that made the forest beautiful, too.

With just one wave of a fairy wand, they turned the nastiest weed into a beautiful flower. But beauty is in the eye of the beholder, and the trolls liked their forest to be

ugly. And that's when the Trouble in Inchickery began!

Trouble in Inchickery is now available. Go to www.Facebook.com/Inchickery or you can go to www.amazon.com or www.barnesandnoble.com and follow the links.







Festivities in Saints Bar

All Welcome

DECEMBER 18th

DEREK KEYS performs great hits from old favourites Dean Martin, Frank Sinatra and Michael Bublé in the intimate setting within Saints Bar, decorated with Christmas Twinkle. This is a great night for those looking for a more informal evening.

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December 13th-24th Served in Saints Restaurant

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MATN

Carved Irish Roast Turkey & Baked Ham

with herbed stuffing and red wine jus served with crisp roasted potatoes and fresh seasonal vegetables

DESSERT

Christmas Pudding with Whipped Cream

Freshly brewed Tea or Coffee & Mince Pies

€17.95

Hats and novelties provided

MAYNOOTH'S LONGEST ESTABLISHED HAIR SALON UNDER NEW MANAGEMENT

In 1984, the Cut N' Style hair dressing salon was established in the Centre Point Shopping Mall. In the following 30 years, the business was able to grow through the good times and bad but the owner decided that it was time to retire.

As an existing customer, Antoinette Diamond (known as Antoinette Boyd to all the local Maynoothian's) became aware of the salon being sold and having a desire for involvement in the hairdressing and beauty business decided to take over the salon.

On November 4th, Antoinette officially took over as the proprietor of Cut N' Style; along with the take-over of the Salon was the expert and friendly staff that had built over the years, with Antoinette promising to continue to serve



Antoinette the proprietor and staff of Cut N' Style



the existing customers with the fantastic service and competitive pricing that Cut N' Style has been known for in Maynooth for many years.

On Friday November 14th, Antoinette hosted an opening evening to recognise the hard-work of all involved in the running of the salon and the recent refurbishment. During the evening, Antoinette welcomed existing clients to see the changes that have been made to the salon as well as inviting friends and family to launch the new venture for Antoinette. On the evening Antoinette was quoted as saying, "Thanks to all my friends and family who have supported my new venture in hairdressing. A special thanks to the girls at Cut N' Style who have welcomed me over the last couple of weeks, and I look forward to your support in the future". All who were with Antoinette for the opening evening wished her continued success for the next 30 years of Cut N' Style!!

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MAYNOOTH NEWSLETTER



THE STAFF OF

THE MAYNOOTH NEWSLETTER

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Copydate for February Newsletter is Tuesday 20th January 2015

Maynooth Community Council Office will close on Friday 19th December 2014 -Reopening on Monday 5th January 2015

COCO'S COCKTAIL BAR @ OAK ALLEY RESTAURANT



Maynooth's latest sophisticated late night venue with all NEW Cocktail menu, NEW Craft Beer & Extensive Wine menu

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For bookings call 01 6289660 or email info@donatellos.info - www.donatellos.info



Even in winter there are a few garden jobs to be done. Check your winter protection structures are still securely in place. Check that the greenhouse heaters are still working. Prevent ponds and stand pipes from freezing. Prune open-grown apples and pears - not ones that are against walls. Prune acers, birches and vines before Christmas to avoid bleeding. Make sure your secateurs and pruning saws are clean and sharp so you don't introduce diseases to the cuts that you make. Harvest leeks, parsnips, winter cabbage, sprouts and the rest of the root crops. Deciduous trees and shrubs can still be planted and transplanted. Take hard wood cuttings and reduce the watering of houseplants.

Continue to remove fallen leaves from lawns before they block out light and moisture to the grass. Repair damaged lawn edges or patches with turves cut from other areas of garden. Avoid walking on lawns on frosty mornings. Watch your lawn for waterlogging. Protect newly planted trees, hedges and shrubs from cold winds and frosts. Thick dry mulches will protect the roots from cold and branches can be covered with fleece but for older plants wait until the ground freezes before adding the mulch as this will prevent rodents from nesting in the soil. To protect a few holly berries from the birds, for use in Christmas decorations you can use netting but leave some uncovered for winter wildlife.

Clear up weedy beds ready for spring mulching. Sow broad beans outdoors for an early crop. Plant onions and garlic as they will be ready to harvest in early spring. Tidy up your strawberry beds by removing runners, old leaves and developing weeds. Yes - weeds you can still get them this time of year! Work loads of compost into your vegetable patch for next year. If your soil is very heavy, fork over the bottom of the trench before adding the organic matter.

Tulip bulbs, can be planted right up to Christmas and will flower well in the following spring. Add some fertiliser to encourage bulb root development. Watch out for pale blotches and fuzzy grey mould on leaves of winter-flowering pansies, this is called downy mildew. Remove infected leaves as soon as possible and dispose of them. Give your roses a final check for mildew and if infected, spray them immediately. Tuck 1 - 2 slug pellets around your more precious plants, as slugs and snails are busy for most of the winter.

If you have an excess crop or some bruised apples or pears chop some in half for the birds, thrushes, tits and starlings will love them. Leave them on the bird table or spear them on a few twigs and watch them enjoy the feast.



Christmas Ideas from the Garden

Decorative Candle Display: Collect pine cones and add a couple of drops of essential oils onto them, hang them from the Christmas tree using ribbon or simply lay then around a candle.

Fill Cylinders with Ornaments: Use spray paint to add a shimmery touch to pinecones, acorns, or round glass ornaments. Displayed en masse in tall glass vases, they become instant and easy Christmas accents.

Christmas Pot Pourri: Use dried garden herbs and store cupboard ingredients. Mix juniper sprigs, dried rosebuds, bay leaves, rosemary sprigs, cinnamon chips, cloves, and assorted pine cones together until it smells great and looks interesting. You can also add essential oils for extra scent to help retain the aroma.



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ST. MARY'S BRASS AND REED BAND

November marked the highlight of the Band's year with the celebration of our annual Mass for deceased members on 9th November where families, relatives and friends of band members who have passed on come together to remember them with the music that they loved to play. It was a very special occasion with the carefully chosen musical pieces being really appreciated by the congregation who warmly applauded the Band at the end of the Mass. A special thank you to Fr. Paul who celebrated the Band Mass for the first time and whom we think was also hearing the Band for the first time.

The next big event for the Band is our Annual Christmas Concert which takes place on Friday 12th December in the Glenroyal Hotel at 8o'clock. Admission to the Concert is free and is the Band's way of thanking the people of Maynooth for their wonderful support throughout the year. This event will mark the first appearance of members of the new music classes which began last month.

The Band will again be taking part in the St. Mary's Church of Ireland Carol Service on Sunday 21st December. We have been involved with this event, which very much focuses on the children who work hard to present their own version of the Christmas story, for many years and is indeed a very enjoyable occasion with mulled wine and mince pies. The Band will also be seen around the town in the lead up to Christmas with their seasonal collections on 22nd, 23rd and 24th December so hopefully we will help to add to the Christmas spirit.

The Band will finish up their Christmas programme with a selection of Christmas Carols outside St. Mary's Catholic Church after 11.30 Mass on Christmas morning. This has been a tradition of the Band since it was reformed in 1931 which hopefully will continue for many years to come.

A new term of music classes gets under way in January and we would welcome anyone wanting to join the classes to mail their details to recruitment@stmarysbandmaynooth.ie. Indeed we welcome any musicians living in the area who would like to play with the Band to contact our Hon. Secretary Catherine Heslin by email at sec@stmarysbandmaynooth.ie or 087 9008554.

Maynooth Labour News

Cllr. John McGinley can be contacted at: - 6285293 or 087 9890645 - E mail jmcginley@eircom.net - Web: www.labour.ie/johnmcginley/

Maynooth Traffic Management Plan Update

As advised in last Month's Notes Cllr. John McGinley asked the Maynooth Municipal District (MD)
Engineer to review the Draft Traffic Management
Plan as it was completely outdated. John raised this important issue again at the MD Meeting on 12
November and asked the MD Engineer how much the Review would cost and he replied that it would be €50,000 or €60,000 and that he would have to apply for funding from the National Transport Authority (NTA). Cllr. McGinley pointed out that while the cost appeared excessive a Review is required now and that if needs be that funding could be taken from the Councillors Discretionary Budget if funding is not forthcoming from the NTA. The Engineer agreed to come back to the next meeting with proposals.

Bollards at the Bottom of Old Greenfield

Cllr. John McGinley submitted the following motion for the consideration of the Maynooth Municipal District (MD):

"That consideration be given to moving the bollards at the bottom of Greenfield Lane, Maynooth to between house numbers 343 and 343A in order to facilitate residents living in the area as well as emergency services."

The MD Engineer replied as follows:

"It should be noted that a proposal to remove bollards in Old Greenfield, Maynooth was discussed by the former Celbridge Area Committee in March and April 2011 but the Members agreed not to pursue the proposal. The Celbridge/Leixlip Municipal District Engineer reports that the suggestion has merit but would require public consultation in line with the requirements of Section 38 of the Road Traffic Act 1994. The Celbridge/Leixlip Municipal District Office is aware that residents and others would be resistant to opening up Greenfield Lane to through traffic. However, it would have the advantage of increasing traffic and, accordingly, passive surveillance through an area prone to anti-social behaviour. The changes could be undertaken in conjunction with general enhancements of the Old Greenfield". After a debate it was agreed unanimously to put the

After a debate it was agreed unanimously to put the Engineer's proposal on Public Display to get the views of residents.

'No Entry' signs to Back Lane and Pound Lane, Maynooth

The MD Engineer reported as follows on this issue: "The Celbridge/Leixlip Municipal District Engineer reports that there are no current plans to remove the "No Entry" signage on the back lanes on the North side of Maynooth Main Street. However, it is clear from the number of complaints and suggestions received in the Celbridge/Leixlip Municipal District Office that the existing network of lanes and traffic control measures are not working as efficiently as they could.

It is recommended that the network be reviewed, preferably by a third party, in consultation with all the users and residents of the lanes to determine if the network can be improved for all."

Cllr. John McGinley stated the existing arrangement was not working as there was no effective policing of the "No Entry" signs as it was not a priority issue for the Gardai. He stated that a resident counted 15 cars over a 25 minute period entering illegally. John proposed that Traffic Calming ramps be installed and his motion was seconded by Cllr.

O'Cearuil. However, as other Councillors stated that the residents were not in favour of traffic calming ramps he did not follow through with his motion. The MD Engineer's Report was adopted.

Cllr. McGinley Asks That Cars be prevented from Parking on the footpaths outside the Post Primary School

Cllr. John McGinley submitted the following motion for the consideration of the Maynooth Municipal District (MD):

"What steps can the council take to prevent cars from parking on the footpaths on both sides of the road outside Maynooth Post Primary School?"

The MD Engineer replied as follows:

"The Celbridge/Leixlip Municipal District Engineer reports that it is an offence to park on a footpath and that this issue is enforced by the Gardai. The Celbridge/Leixlip Municipal District Office is aware that Gardai issued a number of parking tickets to drivers who had parked on the footpath outside the school during a recent event. There are no plans to erect bollards along the footpath."

Cllr. McGinley asked Council Officials to write to the School Principal in order to get parents who park on the footpaths to desist from doing so.

Report on Traffic Signals at the Roost Junction

The MD Engineer reported as follows on this issue: The traffic signals at Parsons Street/Main Street are operated by SCOOT, an urban traffic control system. The SCOOT system is an adaptive traffic control system that co-ordinates all the traffic movements within the town. All the junctions within the town are, effectively, linked. At peak hours most of the junctions within the town are operating at over capacity. The effect of altering the sequence at this junction may have a negative effect on other approaches within the town. The Traffic Management Section will monitor the junction in the coming weeks with a view to maximising the green time allocated to this approach without having a negative impact on the main flow of traffic within the town.

Proposed Roundabout at Straffan Road/ Meadowbrook Link Junction

The MD Engineer reported as follows on this issue: The Celbridge/Leixlip Municipal District Engineer reports that cost was not a deciding issue for the preferred layout for this junction – it was based on design concerns.

This junction is currently a priority junction. Vehicles have trouble exiting from the side road onto Straffan Road especially when turning South towards the M4.

Vehicles wishing to turn right from the Straffan Road onto the Meadowbrook Link Road also have difficulty making this manoeuvre. There are no facilities for pedestrians and vulnerable road users crossing the Straffan Road and across the Meadowbrook Link Road approach. The type of junction considered most appropriate is to fully signalise the junction and link the signals to the junction of Lidl and Straffan Road. This linkage is important as the Maynooth Local Area Plan 2013-2019 includes this junction as part of the "eastern side" of a Maynooth Relief Road. It is further considered that the opening of a link between the Lidl junction and the Celbridge Road may occur in the short to medium term. A roundabout at this location is not appropriate as it would not comply with good practice and Government policy expressed in The Department of Transport Design Manual for Urban

Roads and Streets (DMURS), The National Transport Authority (NTA) Cycle Design Manual and The National Transport Authority (NTA) Traffic Management Guidelines. The provision of traffic management schemes should be consistent. By providing a roundabout there would not be a consistent junction type at this area of Straffan Road. A roundabout would not facilitate safety at the junction as it would become a serious impediment to vulnerable road users crossing the Straffan Road. There is no balancing of needs for motorists or pedestrians at roundabouts – it is the priority of either but not of both. There are a number of Planning Permissions in this area which all include the provision of traffic signals at Straffan Road/ Meadowbrook Link Road junction. Traffic Impact Statements would have been prepared for these schemes and all used a signalised junction in their analysis.

Cllr. McGinley Asks for Lollipop Person at Gael Scoil/Educate Together Schools

Cllr. John McGinley has submitted the following motion for the consideration of the December meeting of the Maynooth Municipal District (MD):

"That a lollipop person be provided in the mornings and evenings at the Gael Scoil/Educate Together School, Celbridge Road, Maynooth, in order to improve safety for children attending both schools."

Stagg Presents Case for North Kildare Gaelcholaiste to Minister

Deputy Emmet Stagg met with his colleague Minister for Education Jan O'Sullivan T.D. on Thursday 23rd October and presented the submission by An Foras Patrunachta outlining the clear case there is for the provision of a North Kildare Gaelcholaiste. The submission, stated Deputy Stagg, was prepared given the review currently underway across the Country by the Department of Education of developments required in Post Primary Education from 2017. It is expected that this review will be completed by next April and will form the basis of the Departments Capital Plan 2015/2020.

Outlining the clear case for the provision of a North Kildare Gaelcholaiste, Deputy Stagg stated that Colaiste Cois Life in Lucan was originally intended to meet the needs of students for second level education through Irish for North Kildare and West Dublin but that places were effectively no longer available for the needs of North Kildare Students at Colaiste Cois Life, given that the school is now above its built capacity. Colaiste Cois Life has also changed its enrolment policy effectively disenfranchising students from North Kildare other than those who may qualify under the sibling route.

The Proposed Gaelcholaiste for North Kildare stated Deputy Stagg will also cover Gaelscoils in Edenderry and Dunboyne. Enrolments for 2014/2015 in Scoil Ui Fhiaich in Maynooth, Scoil Ui Riada in Kilcock and Scoil Ui Dhalaigh in Leixlip stand at 1,402 pupils with the total number of pupils including Edenderry and Dunboyne being 1,745. Based on previous enrolments into Colaiste Cois Life from the North Kildare Gaelscoils and estimated enrolments from Edenderry and Dunboyne more than 100 pupils would enrol each year if there was a North Kildare

(Continued on page 27)

(Continued from page 26)

Gaelcolaiste. This means that there is sufficient demand for a 650 Pupil North Kildare Gaelcholaiste.

In relation to the Aonad in Maynooth, Deputy Stagg stated that the Department's statement that if a sustained level of support over a four year period for the Aonad could be shown, then consideration will be given to the establishment of an Independent Gaelcholaiste in the area was effectively severing the choice for students to continue their education fully immersed in Irish. This was wrong because the submission clearly shows already that the demand is there for a Gaelcholaiste for North Kildare.

Deputy Stagg thanked his colleague, Minister Jan O'Sullivan T.D. for meeting with him and indicated that he looked forward to a positive outcome following the review by the Department.

Broadband Developments Will Transform Services in Towns in Kildare including Maynooth

Deputy Emmet Stagg has welcomed two developments announced in late October which will see fibre-to-the-home delivered to homes and businesses in major towns in Kildare. Eircom, stated Deputy Stagg, today announced their intention to commence the rollout of fibre-to-the-home services which will significantly increase broadband speeds currently available on its fibre broadband network by offering one gigabit (1,000 megabits per second) connectivity to homes and businesses in Celbridge, Kilcock, Leixlip, Maynooth and Naas. The superfast speeds will be underpinned by 'end to end' fibre connections through the use of fibre-to-the-home technology. Customer connections will be provided as demand for this connectivity

increases. Work will commence nationwide next month with all areas across the state, including in Co. Kildare, completed by November 2017.

Separately yesterday the ESB secured approval from the European Commission to proceed with a joint venture between ESB and Vodafone Ireland. Under this joint venture the ESB's distribution network will be used to deliver fibre-to-the-home services offering broadband speeds from 200 Megabits to 1,000 Megabits in the Towns of Celbridge, Kilcock, Leixlip, Maynooth, Naas, Johnstown and Sallins. The rollout of this service nationwide will commence in 2015 and will be completed by the end of 2018.

Deputy Stagg stated that both of these developments will give unprecedented broadband speeds and will transform the internet experience of small and medium businesses, remote workers and customers. Recent data from Comreg indicates that 43% of fixed broadband customers in Ireland receive speeds of less than 10 Megabits, so these announcements will transform Broadband in Celbridge, Kilcock, Leixlip, Maynooth, Naas, Johnstown and Sallins. In conclusion Deputy Stagg stated the announcements were good news in ensuring Regional Towns in Kildare could enjoy similar connectivity to our cities, benefitting local businesses and helping to attract investment.

€800m fund will kick-start lending to SMEs - Stagg Deputy Emmet Stagg has welcomed the announcement on 28th October last that €800 million has been secured for the new Strategic Banking Corporation of Ireland (SBCI), which has been set up to provide tailored loans to SMEs. This funding will be a welcome support for the thousands of small and medium enterprises across the country who urgently

need greater access to finance. It represents exactly the kind of innovative strategic investment that businesses in local communities have been crying out for to help them develop and grow into the future. 'This development has been made possible by the establishment of the new Strategic Banking Corporation, set up following our exit from the EU/ IMF programme last November. It marks the first step in a five-year process during which we will see the SBCI provide up to €5 billion in total to SMEs. The SBCI is designed to access lower cost funding and to pass these lower costs directly to SME's through lower interest rates on loans. The SCBI will use established institutions as on-lenders and thus provide funding more quickly and efficiently than if it developed its own direct lending organisation. This model of lending is in line with international best practice for State promotional entities'.

'The commitment to developing a Strategic Banking Fund formed a key part of Labour policy going into the Programme for Government. This was again reinforced in the Statement of Government Priorities published in July'.

I am pleased to see the SBCI finally come to fruition today and I have no doubt that it will have a real impact once SMEs can begin accessing its funds and new financial products towards the end of this year'. 'Small and medium enterprises are the lifeblood of our economy, accounting for 52% of all employment in the State. The move signals the real beginning of a process within Government to assist and support SMEs further so that we can continue with the hard work of creating sustainable jobs and getting people back into quality employment'.



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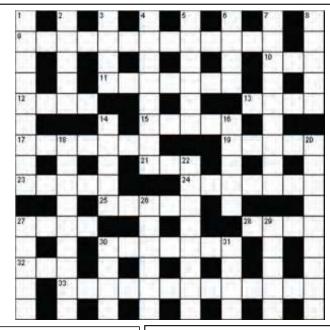
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Clues Across

Dec 2014/Jan 2015 Crossword - No: 431

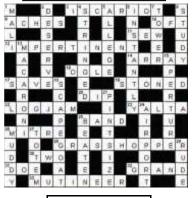
Clues Down

- 9. Shrove Sunday (13)
- 10. Sorrowful (3)
- 11. Trouble grievously (7)
- 12. Travel on (4)
- 13. Career golfers (4)
- 15. Urns (5)
- 17. Vast (7)
- 19. Meat and vegetables on a skewer (5)
- 21. Regret (3)
- 23. Furze (5)
- 24. Christmas log (4,3)
- 25. Lake in California (5)
- 27. Alcoholic drink of fermented honey (4)
- 28. Astound (4)
- 30. Pertaining to Turkey (7)
- 32. Born (3)
- 33. Automatic firearm (3-10)



- 1. Wriggly (9)
- 2. Demon (5)
- 3. Water (4)
- 4. Allergic rhinitis (3,5)
- 5. Exceptional intellect (6)
- 6. Daily fare of food (4)
- 7. Brother of Hannibal (9)
- 8. Abode of the dead (5)
- 14. Beginning (5)
- 16. Cranium (5)
- 18. City in W Morocco (9)
- 20. Act of starting (9)
- 22. Power of vision (8)
- 26. Consisting of herbs (6)
- 27. Musical note (5)
- 29. Forceps (5)
- 30. Baths (4)
- 31. Search thoroughly (4)

Answers to Crossword 430



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Name:

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Patrick O'Donoghue Kingsbry, Maynooth

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Difficult

1 8 7 6 3 1 2 8 5 1 4 2 5 2 4 9 2 6 3 5 8 7 3 8

Sudoku Challenge

Address:

Dec 2014/Jan2015



Super Difficult

			3	9		2	8	
	4			2	1		9	3
6				7		9		
9			5		2			6
		5		6				1
1	8		2	5			3	
	6	4		1	8			

Win a €10 book voucher if you are the first entry drawn with both puzzles correct.

Send completed puzzles to Maynooth Newsletter Unit 5 Tesco S/C Maynooth.

Entries must arrive before: 20th January 2015 Collect prize from Newsletter Office Congratulations to November Winner:

Danny Houlihan Cowanstown Maynooth

Prize winners will have 30 days to claim their prize from the time the results are made public.

Name:			

Address: _____

Phone:

Maynooth Fianna Fáil Notes

Contact Details - e-mail: naoiseocearuil@gmail.com

Nollaig Shona agus Athbhliain faoi mhaise shona

Maynooth Fianna Fáil and Cllr. Naoise Ó Cearúil would like to wish everybody in Maynooth a Happy Christmas and Prosperous New Year.

Many thanks to the Maynooth Business Association for supplying and funding beautiful Christmas lights in our town once again.

Congratulations to Maynooth Senior Citizens Committee on their Sale of Work

The Maynooth Senior Citizens Committee held a very successful Sale of Work once again this year in the Aula Maxima. This is still one of the biggest Sale of Works in the country and all monies raised go to help the older members of our community during the year. Please look out for any older neighbours this winter.

Kildare Comhairle na nÓg

Naoise Ó Cearúil attended theKildare Comhairle na nÓg in the Westgrove Hotel. There were over 200 young people at the event in Clane from all over the county. The discussions were based on what young people need in terms of chill out areas, youth clubs and skate parks. Naoise got great personal satisfaction from the event as this is where his political journey started from when he was in Maynooth Post Primary.

<u>Fianna Fáil</u>

The Maynooth Comhairle Ceantair held their AGM in Gregory's in Kilcock recently. The officer board for the year ahead is: Chair – Colm Ó Cearúil, Secretary – John Keogh, Treasurer – Helen Noonan, Youth Officer – Niamh Flynn. Former councillor Liam Doyle was also made Honorary President on the day.

The Ógra Fianna Fáil National Youth Conference took place in the Westgrove Hotel in Clane with 350 young people attending from all corners of the country. They debated various policy areas and had workshops on Mental Health and Voter Registration for next year's referendum.

Maynooth Municipal District Motions and Ouestions raised by Cllr. Ó Cearúil

- 1) That the council installs safety barriers on the footpath along the R405, (Celbridge Road, Maynooth) as a matter of urgency to protect vulnerable pedestrians.
- The Council is now looking to build a footpath on the opposite side of the road instead of this provision. I asked that barriers would be installed as preventative measures which was not adopted.
- 2) Can we be furnished with details of the council's plans to install CCTV in conjunction with an Garda Síochána, on Maynooth's Main Street? It would be appreciated if members of this Municipal District were consulted regarding plans such as this in the future.
- The Council stated that they had no knowledge of this but was widely reported in the Liffey Champion.
- 3) With increased traffic in Maynooth, could we be furnished with the most recent traffic report on the town and are there any plans to improve traffic flow?
- This is one of the biggest concerns in Maynooth at the moment and is high on my agenda. There is no report available at present but one is to be compiled.
- 4) That the Council remove illegally dumped material on Old Greenfield Lane, Maynooth. It would also be advisable that the litter warden pursue any guilty parties upon sufficient evidence.
- This has been done.
- 5) That this municipal district will assist with funding Christmas lights in our towns and villages. Applications for funding will be sought from the relevant organising committees. - Agreed

That the "No Entry" signs to Back Lane and Pound Lane Maynooth are kept and that no effort will be made to remove them by the council - Agreed

8) Is this municipal district equipped for the predicted cold winter? Do we have enough supplies of salt for gritting roads? There is sufficient salt for our roads.

<u>Kildare County Council Motions raised by Cllr. Ó</u> Cearúil

- 1) With the severe shortage of private rented accommodation in the county, the cost of renting has risen dramatically for individuals and families and taking this into consideration that this council will liaise with the Department of Social Protection to identify any and all solutions possible Passed
- 2) That this council supports the promotion of the Irish language through the establishment of an Irish language committee. The make-up of Coiste na Gaeilge will be as follows;
- Five members of the council
- The Irish Officer for the council
- Two members of the public

This motion was passed and is now being created.

3) That this council call on the Government and Irish Water to cease charging and instead concentrate efforts on dealing with leaks, investment in infrastructure and conservation measures, whilst also condemning bonus culture in Irish Water and seeking a commitment that Irish

Representations

Water will not be privatised.

Cllr. Ó Cearúil has been making representations on behalf of residents on a range of issues. If you have an issue or need advice please get in contact. Areas covered to date include:

- Grants for Older People
- College Grants (SUSI)
 - Housing Issues
- Planning Issues
- Planning Objections
- Medical Card Issues
 - Business Start Ups

Maynooth's St Patrick's Day Parade Application Form

All vehicles entering must have a float, preferably a live band with traditional, rock or pop music.

HGV's, lorries or cars without a float will not be accepted.

Do you wish	to do a demo	(2-3 mins)	at Reviewing Stand?	Yes	No

Name of Business:		
Organisation, Club o	r Band:	
Address:		
Telephone:	Contact Person:	

Entrance Fee:	 Bands ~ Free
 Commercial Float ~ €50 	Club/Organisation ~ €20

The Theme for the 2015 Parade will be "Camival"

The categories for which prizes will be awarded are as follows:

Best Commercial Float	Trophy	Best Club Float	Trophy
Best Band	Perpetual Cup	Best School Float	Trophy
Best Portrayal of Irish Culture	Trophy	Best Portrayal of Environmental Awareness	Trophy

Applications with entry fee to be sent to Community Council Office Unit 5, Tesco Shopping Centre, Maynooth, Co. Kildare. By Friday 6th March or phone (office hours - 6285922 or Naoise O Cearuil – Mobile - 086-7280050

Dec/Jan Diary Planner

Irish Girl Guides

Meetings Tuesday evening in Maynooth. For further information contact Jackie on 085 1413787 or visit I.G.G. website www.irishgirlguides.ie

Community Library

Opening Times
Mondays & Fridays
2pm to 5pm
Tuesdays & Thursdays
1pm to 8pm
Wednesday 9.30am to 1pm
& 2pm to 5pm
Saturday 9.30am to 1pm

I.C.A.

Monthly meetings take place every 1st Thursday of the month at 8.00pm.in the I.C.A. Hall in the Harbour.

Crafts every Monday night at 8.00pm.

New members welcome

Arthritis Ireland

Arthritis Ireland Walking Group
(Maynooth)
Meeting Monday's at 12 Noon
Maynooth Community Space
Unit 11/12 Tesco SC
Carton Park, Maynooth
For Seated Exercise & Walking
New Members Welcome

Maynooth Tidy Towns

Volunteers required to help with this work. Contact Number 087 3153189

Men's Sheds

Weekly meetings take place every Wednesday at 11.am at the Garden Centre Dublin Road Maynooth. For further details contact John Fleming 087 2041334

University of Third Age (U3A)

Weekly meetings on Fridays at 11am. Maynooth Community Space Unit 11/12 Tesco SC Carton Park, Maynooth New Members Welcome Please contact Helen Phone: 01-6286592

History Group

Meetings every last
Thursday of the month in
Maynooth Community
Council Office
Tesco Shopping Centre
at 8.00pm.
All Welcome

Bridge Club

Open for new members. If you would like to play in a friendly club with purpose-built facilities in the centre of Maynooth, please see our website at maynoothbridgeclub.com.

Contact Katherine Cooney 086 8205910

Parent & Toddler Group

Every Thursday from
10.00 a.m. to 12.00 p.m.
Maynooth Community
Space
Unit 11/12 Tesco SC
Carton Park, Maynooth

Maynooth Community Church

MAYNOOTH COMMUNITY CHURCH

1st Floor Manor Mills Service times every Sunday morning from 10.30 am www.maynoothcc.org

Christmas Houseplants

Christmas cactus

Q How do I stop the flowers falling off?

A Christmas cacti do best at an even temperature of 13-15°C and the flowers should last about six weeks. Water sparingly, but don't let the compost dry out completely. Plants can be saved for next year, but let them rest for two months (keep cool and water rarely). Then stand them outside in summer in a shady spot.

Q How can I get it to flower again next year?

A The Christmas cactus is a short-day plant so it will only flower as the days shorten. When you bring it inside at the end of summer, keep it in a room where it will not get artificial light until the flower buds develop, then it can be moved. Choose a room with a similar temperature, or shock may cause the buds to drop.

Q My plant has rotted. What happened?

A The usual cause of root and base rot is overwatering. Although water is needed during the winter, the compost should be allowed to dry between waterings and kept only just damp. Discard the plant if the rot is well advanced, but you could try taking some cuttings from less affected parts.

Q How do I get rid of the 'cotton wool' growths on it?

A This 'cotton wool' is the protective coating of mealy bugs. Adults and eggs are covered in tufts of white, waxy wool. These sap-feeding insects cluster around the joints in the leaf-like stems. A heavy attack can weaken the plant. A light infestation can be dealt with by hand. Pick off individuals with a paintbrush or similar implement. To clear a heavy infestation, use repeated sprays of a houseplant insecticide approved for use on cacti and succulents.

Cyclamen

Q Why has my plant wilted?

A Cyclamen wilt due to lack of water. To rehydrate a plant, stand the pot in a saucer of tepid water and let it soak up moisture from the base. After a couple of hours, tip out any water left in the saucer. In heated houses, wilting is often due to high temperatures. Keep them around $5\text{-}10^{\circ}\text{C}$.

Cyclamen are prey to vine weevils. If the plant wilts for no obvious reason, these could be to blame. Check the corm to see if it is infested with white, maggot-like grubs which are about 9mm long. They can quickly eat their way through the corm, often severing the plant just below soil level.

Plants with severe damage are best discarded, along with the compost. If damage is restricted to a few roots, tease out the roots and wash them carefully to make sure no grubs remain. Repot in fresh compost. Keep an eye out for adult weevils and destroy them.

Q Why has my cyclamen stopped flowering?

A This is probably due to lack of light and underfeeding. While flowering, they need good light and winter sunlight is weak. During the flowering period, give the plant a weekly liquid feed, or add a slow-release fertiliser to the compost.

Q How do I keep my cyclamen for next year?

 ${\bf A}$ Once spring arrives and your cyclamen finishes flowering, stop watering to allow the corm to dry out. Store the dry corm until late summer when it will begin to show signs of growth. Repot using fresh

compost so the corms are just showing above the compost and start to water again.

Poinsettia

Q Why has my poinsettia wilted and the 'flowers' faded?

A Poinsettias wilt when they get too hot and dry. They do best at a draught-free 15-21°C and should keep flowering for 12 weeks. To extend the flowering and keep the leaves in tip-top condition, place the pots on a pebble tray, mist the leaves and feed regularly. Put your plants in the brightest possible winter light to maintain the bract colour at its best.

Water the poinsettia from the top of the pot, allowing the compost to become completely dry before the next application. But if the leaves start to wilt, water thoroughly with tepid water.

Q How do I make my poinsettia 'flower' again next year?

 \boldsymbol{A} You are unlikely to get your poinsettia to produce its colourful bracts again next year, as 'flowering' is triggered by a regime consisting of 14 hours a day of constant darkness at a temperature of 18-20°C, followed by ten hours of daylight every day for eight weeks.

If you'd like to have a go at creating these conditions, be prepared to provide light and dark in the sequence required starting in September. To provide adequate darkness, try putting the plant in a sealed cupboard or covering it with a thick, black polythene bag.

THE ROOST

cut me out)

December 2014 The ROOS+ ENTERTAINMENT

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
Who's ON	1 the night of	your Christ	mas Party?	Dueces Wild	5 Recoil	Mega Beat
7 Divine Invention	8	9 start shoppin (no, seriously Start)	10 15	11 The Pearly Whites	Bullets in Chicago	13 Jellybear
The Funky Buskers	15 Last w	16 sek of work w	17 ahooooooll	Thank Funk	19 Par-TAE Rock of ages	20 Revenge
Mariano	serious STOCKUP at The Roost O	The same of the sa	24 Xmas Eve wrap everything (b4 the pub)	25 CHRISTMAS DAYI	26 _{St Stephen's De} The TRIPS	Project 37
28 Steven Cooper	29	30 legends	BLUE MOOSE		Amazel	ale:)





Book your Christmas Party at The Roost ⊠ roost@fitzgeraldgroup.ie or by 3 (01) 6289843

FINGER FOOD AND CHRISTMAS MENU AVAILABLE

Christmas Leftovers & New Year Party Recipes

Turkey & Potato Curry

Ingredients

1 tbsp. sunflower oil

1 green pepper, deseeded and chopped

2 garlic cloves, crushed

300g leftover turkey, diced

2 tbsp. mango chutney rice or naan bread, to serve

1 large onion, thickly sliced

2 tbsp. curry paste (or gluten-free alternative)

400g can chopped tomatoes

300g leftover cooked potatoes (either boiled or roast), diced

small pack coriander, roughly chopped



Method

Heat the oil in a large pan over a fairly high heat. Cook the onion and pepper for 3-4 mins until starting to soften and brown slightly. Stir in the curry paste and garlic, then cook for another 1-2 mins. Add the chopped tomatoes and 150ml water. Bring to the boil and bubble for 5 mins. Turn the heat down, stir in the turkey and potatoes, and cook for another 2-3 mins, then season and add the mango chutney. Scatter with coriander and serve with rice or naan.

Christmas Pizza

Ingredients

145g pizza base mix

6 tbsp. tomato pasta sauces

large handful (about 100g) leftover stuffing

large handful (about 100g) leftover cooked turkey, shredded

100g mozzarella, sliced

small pack sage, leaves picked

1 tbsp. olive oil

Method

Heat oven to 220C/200C fan/gas 7. Prepare the pizza base mix following pack instructions. Once rolled out, leave to rest for 10 mins, then top with the pasta sauce. Scatter over the stuffing and turkey, then top with the mozzarella. Toss the sage leaves with the oil, then scatter over the pizza, drizzling over any remaining oil. Bake for 10-12 mins until the crust is crisp and the cheese has melted.

Creamy Ham and Potato Casserole

Ingredients

3 cups frozen potatoes with onions and peppers (from 28-oz bag)

1 1/2 cups cut green beans

1 1/2 cups finely chopped cooked ham

3/4 cup milk

1/2 cup shredded cheese (2 oz.)

1 can (10 3/4 oz.) condensed cream of chicken soup

Method

Heat oven to 375°F. Spray 8-inch square (2-quart) glass baking dish with cooking spray. In large bowl, mix all ingredients; spoon into baking dish. Bake about 1 hour or until bubbly and hot. Let stand 5 minutes before serving.

Party Bites

Sausages with Mustard, Honey and Chopped Rosemary Combine 1 tablespoon mustard, 2 tablespoons honey and 1 teasp. chopped rosemary. Grill 500g sausages. When cooked toss in the mustard and honey mixture to coat. Smoked Salmon with Herbed Cream Cheese Spread some herbed cream cheese on blinis, top with smoked salmon. You can use brown soda bread or small pieces of toast.

Tomato, Pesto and Goats' Cheese Crostini Using a small pastry cutter, if available, cut rounds from slices of white bread – you should get 4–5 rounds per slice. Alternatively thinly slice a French stick. Brush with a little olive oil and toast in a hot oven for a couple of minutes. Mix together some freshly chopped tomatoes, chopped scallions and coriander, seasoning and a little olive oil. Top each

round of toast with ½ teasp. pesto, a spoonful of the tomato mixture and some soft goats' cheese. **Twisty Cheese Straws** 100g cream cheese, 2 tbsp fresh pesto, 320g sheet puff pastry, 1 egg. Heat oven to 200C/180C fan/gas 6. Tip the cream cheese and pesto into a bowl and mix well. Unroll the pastry on a lightly floured surface and cut in half lengthways. Spread the pesto mix over one half, pop the other piece of pastry on top to create a sandwich, then cut in half lengthways to create 2 long rectangles. Divide each rectangle into short strips, about 1cm thick. Twist each pastry strip and place on a baking tray lined with parchment. Brush with egg and bake for 20-25 mins until risen and golden brown.

Sweet Potato Stackers 2 large sweet potatoes, peeled and each cut into 8 chunky discs, 1 tbsp olive oil, 2 tbsp mayonnaise, good squeeze lemon juice, 8 slices prosciutto, halved, few watercress sprigs, to serve. Heat oven to 200C/fan 180C/gas 6, then toss the potato chunks with the oil and some seasoning on a baking sheet. Roast for 20-30 mins until golden and crisp on the outside, then leave to cool. To serve, mix the mayonnaise with the lemon juice. Pile a scrunched up piece of ham on each potato, then top with a blob of the lemony mayo. Arrange on a platter with the watercress, then serve.







BOL E



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One of the Hottest Centres of Maynooth's
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Web:www.bradysbarmaynooth.ie - Tel: 01-5054725

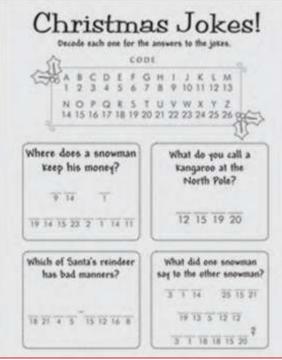
Great Food Served 7 Days



McDonald's Maynooth

Proud Sponsor of the Colouring Competition







McDonalds Children's Colouring Competition

Prizes: Free Family Meal From McDonald's, Maynooth

Name:	 	
Age:		
Address:		
Phone No:		

November Winners

Age: 3 - 5: Adam Ball, Kingsbry

Age: 6-7: Craig Fagan, Castledawson

Age: 8 & Over: Cathal Crowley

Moyglare Abbey



Prizes for Colouring Competition can be collected at:





McDonald's

Labour Advice Service



Emmet Stagg TD

Every Monday at 4.00 pm in McMahon's

The Last Advice Service this year will be on Monday 15th December. The Advice Service will resume in the New Year on Monday 12th January.

Happy Christmas