## WHAT’S COOKING in Báile Chláir?

<table>
<thead>
<tr>
<th>Time</th>
<th>Event</th>
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<tbody>
<tr>
<td>11.00am</td>
<td><strong>WELCOME</strong>&lt;br&gt;by Cllr Seán O Tuairisc, Cathaoirleach of the County of Galway</td>
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<tr>
<td>11.15am</td>
<td>Presentation of the Schools’ Heritage of Food Projects to Jonny Dillon, Archivist, National Folklore Collection</td>
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<td>12 Noon – 3.00pm</td>
<td><strong>A TASTE OF GALWAY</strong>&lt;br&gt;Cooking Demonstrations</td>
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<td>Enjoy our meat and vegetable broth and cooking demonstrations&lt;br&gt;by Noel Loughnane, Joe Loughnane and Anna O’Donnell</td>
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<tr>
<td>12 Noon – 3.00pm</td>
<td><strong>A HERITAGE OF FOOD LECTURES</strong></td>
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<tr>
<td>12 noon – 12.45pm</td>
<td>‘OUR DAILY BREAD: FOOD &amp; FOLK TRADITION’&lt;br&gt;by Jonny Dillon, National Folklore Collection, University College, Dublin</td>
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<tr>
<td>12.45pm – 1.30pm</td>
<td>‘SPICING THINGS UP’  &lt;br&gt;by Margaret Hickey</td>
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<td>1.30pm – 2.15pm</td>
<td>‘AN ARCHAEOLOGY OF FOOD’  &lt;br&gt;by Dr Christy Cunniffe, Community Archaeologist</td>
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<td>2.15pm – 2.30pm</td>
<td>‘GALWAY SHEEP ~ THOSE WOOLLY JUMPERS’  &lt;br&gt;by Dr Seamus J Hanrahan</td>
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<td>2.30pm – 3.00pm</td>
<td>GALWAY COMMUNITY HERITAGE  &lt;br&gt;presents their work on Galway Gastronomy Heritage Project</td>
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<tr>
<td>3.00pm – 4.00pm</td>
<td>‘CLARINBRIDGE, GALWAY BAY &amp; THE OYSTER’  SHORT FILMS  &lt;br&gt;We will be showing a series of short films relating to Galway Bay, Clarinbridge and the Oyster (immediately after the lectures in same room)</td>
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<tr>
<td>12 Noon – 1.00pm &amp; 2.00pm – 3.00pm</td>
<td>‘STORIES FROM THE LANDSCAPE’  &lt;br&gt;Two Viewings. This series of short films was commissioned by Galway County Council and Clare County Council in conjunction with The Heritage Council and Galway Film Centre. They focus on agricultural heritage and feature short films from 2017 and brand new films, shot in Ireland and Austria for 2018 European Year of Cultural Heritage.</td>
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Several schools in the county will be presenting the work that they have collected and collated on their local food heritage to Jonny Dillon, Archivist, National Folklore Collections. This work will form part of our National Heritage narrative both now and into the future.

Heritage Groups from Abbey, Claregalway, Clarinbridge, Portumna, Glenamaddy, Leitir Melláin, Tuam, Williamstown, Moylough, Skehana, Killererin, Moycullen, Oughterard and Woodlawn are showcasing their food heritage projects (see www.galwaycommunityheritage.org). Galway Community Heritage is a partnership project between the Heritage Office of Galway County Council, The National Museum of Ireland, Country Life, Castlebar and local heritage groups in County Galway.

Kiltulla and District Vintage Club and Shrule Vintage Club have a fabulous collection of tractors and farm machinery on display. Cuan Beo, Clarinbridge Heritage and Kelly Oysters are presenting an insight into our rich oyster heritage in the county. Claregalway Castle have a wonderful demonstration of stone work and Castlebar Men’s Shed will have an excellent mobile forge on site.

We hope that you enjoy the lectures on our rich and varied food heritage in the county.
Stories from the Landscape is a series of short films commissioned by Galway County Council and Clare County Council in conjunction with The Heritage Council and Galway Film Centre and will be showcased on the day. This selection focuses on our agricultural heritage and features short films from 2017 as well as two brand new films, both shot in Ireland and Austria for 2018 European year of Cultural Heritage.

We hope that you enjoy and try your hand at some crafts that will have a Christmas theme. Crafts will include straw craft with Melanie Lorien, Basket making with Ciarán Hogan, Copper craft with Mark Wilson, Wool Spinning with Sandra King and wreath making and card craft.

There will also be some festival food available that will give you a flavour of the past that will be prepared by culinary arts experts Noel Loughnane, Joe Loughnane and Anna O’Donnell.

Jo Vahey, Senior Executive Librarian, Galway County Libraries has co-ordinated a wonderful repertoire of music and song.

This free event is presented by the Heritage Office of Galway County Council, Galway Community Heritage, ICAN, the Irish Workhouse Centre, Claregalway Castle, Galway & Castlebar Men’s Sheds, Cuan Beo, Kelly Oysters, Kiltulla and District Vintage Club, Shrule Vintage Club, the Local Authority Waters Office, INSIGHT, NUIG and other heritage groups in County Galway. It seeks to showcase the rich food heritage in the county and the work of community groups and schools in the county who are collecting, gathering and collating this rich heritage resource and making it available on their website [heritage.galwaycommunityheritage.org/content/category/topics/galways-gastronomic-heritage](http://heritage.galwaycommunityheritage.org/content/category/topics/galways-gastronomic-heritage). This event is part funded by Creative Ireland under Galway County Council Cultural and Creativity Strategy 2018-2022 and is an initiative of the Heritage Office of Galway County Council and Galway, West of Ireland 2018, European Region of Gastronomy.
Abbey & District Heritage Group
The Group was set up in 2013 to research, collect and record various aspects of our rich natural and built heritage. To date, the group has worked on promoting the very historic monastery – the Abbey of Kilnalahan – the only Carthusian foundation in Ireland which attracts many visitors each year. One of our major achievements has been our participation in the Galway Community Heritage project leading to the development of Abbey’s Heritage website. This has become a great repository of our past activities and a wonderful tool in linking with our emigrants. Our most recent activity has been working with our local schools to collect food-related stories and recipes. This is our area’s contribution to Galway’s Gastronomy collection and a recognition of Galway’s achievement in being designated ‘European Region of Gastronomy 2018’. We invite you to visit our website.
We look forward to any comments you may wish to send us.
www.abbey.galwaycommunityheritage.org/

Athenry Hotel School
Athenry once had a Hotel Training College. It was situated in the old Railway Hotel now being used by the Galway Roscommon Education and Training Board. It is their head office. The school is now part of the gastronomic heritage of County Galway.

Claregalway Historical & Cultural Society
The Society, founded in 1990, aims to encourage the appreciation, knowledge and preservation of Claregalway area’s rich historical, cultural and archaeological heritage. In 1991, the Society initiated a FÁS sponsored scheme which began the enormous task of documenting Claregalway’s local history, which some of the articles are based on. We’ve published two books, (the) Claregalway Parish History
Coiste an Chillín


Clarinbridge Local Heritage Group

Clarinbridge Local Heritage Group was founded in 2010 arising from an abiding interest in the unique relationship of Clarinbridge with the sea, and its influence on the traditions, folklore, natural and built heritage of the area. The group gives public talks, audio, photographic and video presentations based on material gathered from local people, and has contributed to local and national broadcasting and publishing programmes. They continue to build Clarinbridge’s Heritage Archives through on-going contacts with local people who generously contribute their time, memories and material. If you would like to contribute to this community archive, you can register and upload, or just e-mail us at clarinbridge.heritage@gmail.com and we’ll help you get started. They plan exhibits, talks and videos on oyster fishing, sheep, honey and ‘railway cake’ at Claregalway Castle.

Email: clarinbridge.heritage@gmail.com
Cuan Beo

This group (the Living Bay) is a recently formed community-based organisation established with a mission of improving the quality of life, environment, economy and heritage around Galway Bay. Cuan Beo is specifically working to reconnect the Land and the Sea communities of South East Galway Bay from Rinville Point to Blackhead Point and the villages and towns within its catchment. CUAN BEO has been honored at the 2018 Galway County Council Cathaoirleach Awards by winning the Environmental Award; the category for their outstanding work in this area. Cuan Beo recently hosted a series of three public meetings which took place in the Maree Community Centre, Merriman Hotel, Kinvara and the Burren College of Art, Ballyvaughan. These were designed as listening events – Let’s Talk About Galway Bay – and drew very large audiences to all three venues. Their next major outing was at the Cruinniú na mBád, Kinvara on 11th & 12th August where seafood cooking demonstrations were held and a series of short lectures relating to various aspects of the marine environment and sustainability were provided.

For more information connect with them on their social media @cuanbeo or check out their website at www.cuanbeo.com

East Galway Family History Society

This Society is the designated family history research centre for the east Galway area and is based at the Woodford Heritage Centre. The Society took part in the Woodford Furnace Festival 2018 (shown on RTE Nationwide) and held an ‘Irish Iron industry’ exhibition which attracted visitors from near and far. Two much sought after publications ‘A Forgotten Campaign’ and ‘Clanricarde Country’ were reprinted and are available for sale at the Centre. The Society is open all year round, Mondays - Thursdays, 9.00am to 5.00pm and on Fridays, 9.00am to 12.30pm.

The Society can be contacted at +353 (0) 909749309
Website: www.galwayroots.com/ by email: galwayroots@gmail.com or eastgalwayfamilyhistory@gmail.com follow on www.facebook.com/eastgalway.familyhistory
Galway Community Archaeology

This Project is run by Galway County Council and is funded by Galway County Council and The Heritage Council. The Community Archaeologist liaises with monument owners and occupiers, local authority staff, and other agencies on the condition of ancient monuments, advising them on appropriate management measures, including general advice on the relevant agri-environment schemes, and assisting in the preparation of management plans. The Community Archaeologist identifies priorities for management action by the relevant bodies and, as specifically directed by the local authority’s Heritage Officer and the Steering Group, recommends and negotiates management agreements, or provides advice in the context of relevant agri-environment schemes. He monitors and report on the progress of any works or management action affecting ancient monuments, and making urgent ad hoc inspections of ancient monuments.

For further information see field-monuments.
galwaycommunityheritage.org/
for more information

Galway & Mayo Men’s Sheds

Galway is to the forefront of the Men’s Shed movement, with 19 groups in all around the county from Athenry to Headford and Galway to Carraroe. Activities vary from socializing to assisting community projects, boat-building, metal craft, recycling, up cycling, bicycle maintenance and woodturning. The organisation was set up in Australia 21 years ago. There are 420 Men’s Sheds in Ireland today.

To find out more see menssheds.ie/shed-directory/

ICAN

The National Museum of Ireland – Country Life is working with County Galway Heritage Office, heritage professionals, volunteers and local partners to help communities collect, preserve and make accessible their local history and heritage online.

For more information see: www.ouririshheritage.org/content/about/explore-our-network/irish-community-archive-network.
The Lettermullen and Garumna Heritage Centre opened in June 2009 in Caladh Ghólam. A lot of interest was shown in cultural and heritage exhibitions held in recent years of the private collection of local historian John Bhaba Jeaic Ó Confhaola. As a result, the committee decided to find a permanent centre to exhibit the rich heritage of the area. John has a fine collection of old books in Irish and English as well as newspapers and magazines and these have been recorded on a database in the centre. Students and researchers are welcome to use the facilities provided. There is a great exhibition of tools and instruments from long ago to be seen also, as well as blacksmith, carpentry and farming tools. There is a rich collection of family photographs from the area and of old customs practised in times past and these give a great insight into life as it was.

For more information see: www.ionadoidhreachta.com/

Irish Workhouse Centre

The Workhouse in Portumna is the heritage and cultural centre for the south-east Galway region, and is the only one in Ireland dedicated to telling the story of the Irish Workhouse. The centre is reigning All-Ireland ‘Heritage Council’ Champions, and is open from March-November, 7 days a week, from 9.30am-5pm.

Follow them on Facebook—www.facebook.com/WorkhousePortumna/
Email: info@irishworkhousecentre.ie or visit www.irishworkhousecentre.ie

Killeroerin Heritage Society

The Society was founded on September 15th, 2008 to preserve, protect and promote awareness of Killeroerin's built, natural and cultural heritage. The group has been involved in many worthwhile projects since our inception including the identification and commemoration of unmarked children's burial grounds in the parish with a memorial stone erected in the Church grounds and the publication of our parish history in 2015. We are currently involved in the digital mapping of all three graveyards in the parish and on the gastronomy heritage project for County Galway.

See killeroerin.galwaycommunityheritage.org/
Kiltulla & District Vintage Club

The club was formed in 2015. Central to the club is the preservation and restoration of tractors, farm implements and machinery, cars, and stationary engines. The club hosts a number of vintage road-runs throughout the year. Their annual two-day vintage show has grown considerably year-on-year. The show brings the community together and helps to encourage and develop public interest and knowledge in their heritage.

Keep up-to-date via Facebook www.facebook.com/KiltullaandDistrictVintageClub/ or phone 087 458 1800

Milltown Heritage Group

This Group aims to preserve, foster and enhance the history and heritage of their village. Milltown published a heritage booklet which contains details of their walking heritage trail, sites of interest around Milltown and other interesting facts. Copies are available in local outlets. The group in conjunction the Galway Community Heritage Network have developed an online archive to showcase their food heritage project. This archive includes stories written by the children of local schools Milltown and Belmont about their local food heritage. It is an honour that their stories are being accepted by the National Folklore Commission. 2018 was a very special year for Milltown Heritage as they were crowned ‘National Winners’ in the Tidy Town’s competition for their Heritage Food Project.

To view the award-winning project, please visit www.milltown.galwaycommunityheritage.org

Lackagh Museum & Heritage Centre

The Museum and Heritage Centre is situated twelve miles NE of Galway city on the N63, in Lackagh village beside the church. They work to conserve their local heritage, foster an appreciation of it, facilitate public access to it and provide facilities for the benefit of their community. The Association was formed in 1994 to help restore and maintain a derelict cottage, the former home of the Carrick family, adjacent to the church. The building was a central part of the village and had once served as a shop. The vision behind the restoration was to develop it into a museum of social history to ensure a link with the past for the present and future generations.

For more information see: www.lackaghmuseum.ie/
Moycullen Historical Society

Formed in 1995, Moycullen Historical Society is the 2018 recipients of Cathaoirleach’s Community Award for “Best Contribution to Heritage”. As well as supporting Galway’s Gastronomic Heritage Project, and projects through the Irish Community Archive Network, they have a busy diary of varied ventures and events in 2018 through their “Year of O’Flaherty Festival” (marking the tercentenary of the death of Ruaidhrí Ui Fhlaitheartaigh, the 17th century Moycullen-born historian and scholar of international renown). From walking trails to a trilingual book and milestones to monument recordings.

Keep up with the society at www.moycullen.galwaycommunityheritage.org, via Facebook, or at 087 4364699

Moylough Heritage Society

The group came together in 2012 with an aim of exploring, gathering, preserving and promoting their unique and rich local culture and heritage. It is their objective to record and present this information in an easy and accessible format for all. In addition, they hold talks and events on various facets of this heritage. The group welcomes contributions from others in relation to their heritage. They are endeavouring to create a repository and archive for their Community and actively seek photographs, records and documents.

For further information see our webpage at moylough.galwaycommunityheritage.org/content/category/about

Old Tuam Society

A love of Tuam and a deep interest in local history led a group of Tuam people to come together in 1942 to preserve the town’s illustrious history and to foster and promote that knowledge of the town’s illustrious past. The new society was open to “all those who are interested in its aims, namely the preservation and study of
the antiquities of Tuam and district. The society hosts a series of monthly lectures, seminars, conferences, workshops and an annual journal, entitled JOTS (Journal of the Old Tuam Society), which is now in its fifteenth year.

Follow on Facebook www.facebook.com/The-Old-Tuam-Society-501876316660886 or email journalots@gmail.com or visit oldtuamsociety.blogspot.com/

Skehana & District Heritage Group

This Group is part of the Galway Heritage network of websites. You can browse through photos, memories, stories and historical information related to this historic area of County Galway on their website. They facilitate and organise talks and lectures on various subjects of local history, the area itself, its people and its culture. As a group, they meet on the 2nd Monday of each month in Screenes’s of Gilkagh and everybody is welcome to attend.

They encourage active participation and interaction through the website: skehana.galwaycommunityheritage.org/

Oughterard Heritage

This group has played a major role in training and mentoring Irish communities to digitize and share heritage, worldwide. They continue to serve the local audience with award-winning heritage trails, publications, lectures, and exhibitions, as well as supporting historic building restoration projects. Oughterard Heritage is proud to be part of the County Galway food heritage initiative tinyurl/galwayfood.

For more information check out the award-winning website: www.oughterardheritage.org
South East Galway Archaeological and Historical Society

South East Galway Archaeological and Historical Society, SEGAHS, base themselves out of the workhouse in Portumna and share many of the same members and goals as the Irish Workhouse Centre. The goals of SEGAHS are to: (i) encourage research in the fields of history, archaeology, genealogy, and folklore; (ii) exchange information among members and interested parties; (iii) facilitate the publication of historical information; and (iv) develop support networks. In addition to Heritage Week and special edition publications, the workhouse and Society also publish four seasonal newsletters which are available online.

clonfert.org/download.htm

Woodlawn Heritage Group

The Group is collecting your food-related stories and adding to the Galway Region of Gastronomy interactive map. On-going projects include the Townlands Catalogue, Schools Roll Book Information and GCC (Agenda 21) funded Woodlawn Nature Trail. Our annual Woodlawn Woods Turkey Trot takes place on St. Stephens Day and everyone is welcome!

Recipes, pictures, and stories from the big house to days at the fair all feature on our webpage: woodlawn.galwaycommunityheritage.org/

All contributions welcome.
Other Groups Contributing to This Project
Clifden and Connemara Heritage Society, Williamstown Heritage Society, Athenry Historical Network.

About Our Lecturers

**Margaret Hickey**
Margaret Hickey worked in London for many years, both as a freelance writer for ‘The Times’, ‘The Financial Times’, ‘The Guardian’ and more, and also as food and drink editor of ‘Country Living’ magazine. She now lives beside the Shannon and is deputy director of the annual Shorelines Arts Festival as well as being a regular judge at the Strokestown International Poetry Festival. Her latest publication, ‘Ireland’s Green Larder,’ is three books in one - a history, a cookbook and a storybook. Darina Allen says it is “Enchantingly written...An authoritative resource as well as an entertaining and enlightening read.” Chef Richard Corrigan says it is “The only book on the social history of Ireland you’ll ever need!”

**Jonny Dillon**
Jonny Dillon is an archivist at the National Folklore Collection, University College Dublin. He produces and co-hosts the Collection’s monthly podcast Blúiríní Béaloidís and is a research editor for the Collection’s online platform Dúchas.ie. Over the summer of 2018 he took part in the 8 part television series Blasta, a collaboration between TG4 and the National Folklore Collection which aims to document and collect traditions surrounding Ireland’s food heritage.

**Christy Cunniffe**
Christy Cunniffe is employed as Community Archaeologist through the Heritage Office of Galway County Council with the brief of creating greater awareness of the archaeological heritage of the county.
HIGHLIGHTS OF THE YEAR

GALWAY CITY MUSEUM EVENT
GASTRONOMY HERITAGE PROJECT LAUNCH CLAREGALWAY CASTLE
Galway, West of Ireland European Region of Gastronomy
Launch Galway City Museum
Nana’s Christmas Pudding

Nancy Maher’s Recipe
Áine Doherty Maher
Woodlawn Heritage Group

Ingredients
• 3 or 4 packets of raisins/sultanas/mixed fruit
• 4oz Breadcrumbs
• 4oz flour
• 6 oz brown sugar
• 6oz margarine
• 1 teaspoon cinamon
• 1 teaspoon mixed spice
• 1/2 box cherries (optional)
• Juice of 1/2 lemon and lemon peel grated
• Juice 1/2 orange and orange peel grated
• 1 carrot, grated
• 1 apple, peeled and grated
• 3 tablespoons of treacle, brandy whiskey.

Method
• Soak the fruit overnight in whiskey/brandy. Heat treacle with brandy in a cup. Mix all dry ingredients in a large bowl. Rub through margarine with fingertips. Add the wet ingredients. Mix through, letting everyone in the house have a stir. Empty ingredients into the greased bowls. Cover with tinfoil and tighten with string. Steam for as long you can (Minimum 6 hours). On day of serving, steam again as long you can! Serve with brandy butter/ fresh cream.

I.C.A New Inn
Nancy Maher was a founding member of the I.C.A in New Inn. This recipe was written down one Christmas while we helped her make Christmas puddings. The recipe (written on cardboard from a pack of Christmas cards) is pulled out of the drawer each year. Nancy helps us in making the puddings every year and makes the brandy butter to accompany it on Christmas day. These can be made well in advance of Christmas, and have been known to be eaten at Easter, and the following Christmas too!
Rabbit Stew

A popular dish on family menus

Therese Murphy, Abbey, Co Galway

In oral tradition, there are stories of a very healthy rabbit industry in Abbey especially around the townland of Conicare where there is evidence of a rabbit warren – a Coneygarth – which gives the area its name. Families throughout neighbouring Kylemore recall the perpetual presence of the rabbit at dinner time. These creatures were so abundant that they became an obvious and accessible food source during times when families were not wealthy and meat was not necessarily a daily staple.

One local family recalls the Rabbit Stew, which was made using a fresh rabbit from the callow in Kylemore. The catch was initially hung from the kitchen door to allow the meat to tenderise and then having been prepared, the rabbit was first boiled and then finished in the oven with carrots, onions and potatoes similar to Irish stew.

Mammy’s Super Black Pudding

Tumneenaun, Clonbur

Margaret Murphy Coyne, Mullaghgloss, Renvyle formerly of Ballyheagan, Graiguenamanagh, Co. Carlow

What impressed me most about Mammy was her method of working and her attention to detail. Hygiene was a priority and she wasn’t messy. Preparation of the large stomach bag of the sheep was often met with disgusting comments from us children. The sack had to be flushed with cold salt water. It was then steeped in water containing bread soda to soften, and make it easier to scrape clean. The ingredients were; finely chopped onions, suet, breadcrumbs, oatmeal, a little flour, spices, salt, pepper and of course the fresh blood. The mixture was put into the bag and space was left for it to swell while cooking. Mammy carefully stitched the bag and pierced it after swelling to let the air out and prevent it from bursting. The pot was huge and boiling water was added from time to time to prevent drying out. It plopped away over a steady heat for about three hours or so.

It was nourishing food and was delicious when eaten hot or cold. It certainly didn’t last long with our big family. We knew it was super food long before this became a buzz word and the artisan producers of Mammy’s generation were modest and unassuming about their culinary skills. It was authentic food and it needed little fanfare. Clean plates and a well-nourished family were satisfaction to the hardworking housewife.
Food in the Bog

Seamús Kirrane

Milltown NS

My granny used to tell me lots of stories. The one I remember the most is the one about the bog. That time they would cycle to the bog and spend the whole day there. She would go with her dad, her two brothers and her sister. They would bring all things needed like a kettle, one brown bread, some eggs, one pot of rhubarb jam, some butter, water and milk. It would take about half an hour to get there. The first job they had to do was to light a fire so that they could boil the eggs and make tea. They would then set to work footing the turf and keeping an eye on the fire. After a few hours, they would take a well-earned break. For food, Granny said the tea made in the bog was very tasty. They would devour the boiled eggs, brown bread and the rhubarb jam and wash it down with a cup of “bog tea”. Then, as a treat, they would get a toffee sweet after all the hard work. Then, they would be allowed to play for a while. The boys would be looking for frogs while the girls would be jumping across drains. On the way home Granddad would bring them to a shop called Granny Moran’s and treat them to some ice-cream sandwiched between two biscuits. She said it was a delicious treat and worth all the hard work. I would like to try that myself one day.

milltown.galwaycommunityheritage.org/content/topics/milltows-gastronomical-heritage/schools-food-heritage-project/milltown-national-school/food-in-the-bog
NEW BOOKS & GREAT READS

A History of Ploughing in County Galway
by Tom Fahey

Ballinasloe and District Remembers 1914 to 1918
by Ballinasloe World War I Heritage Group
Class and Community in Provincial Ireland 1851-1914 by Dr. Brian Casey
Fleeing from famine in Connemara - James Hack Tuke and his assisted emigration scheme in the 1880s by Dr. Gerard Moran
Our People - Our Heritage by Glenamaddy/Boyounah Heritage
Portumna A Galway Parish by the Shannon by John Joe Conwell
War and Revolution in the West of Ireland Galway 1913-1922
by Dr. Connor McNamara

Our People ~ Our Heritage
‘Our People - Our Heritage’ is a comprehensive historical account of Glenamaddy/Boyounah parish in North-East Co. Galway. It paints a picture of a resilient and resourceful people who, mindful of the formidable challenges of the past, take pride in their native place and look to the future with confidence. As well as recording a short history of more than one thousand resident families in summary fashion, the book depicts in detail the story of the town of Glenamaddy and the ancient parish of Boyounagh. The many aspects of parish life portrayed within its six hundred pages will be of special interest to residents, the diaspora, genealogists, historians and researchers. This substantial hardback covers such topics as Landscape, Religion, Education, the Irish Language, Farming, Industry and Commerce, Social Services, Leisure Activities and Sport.

Ballinasloe and District Remembers 1914 to 1918
Ballinasloe World War One Heritage Group

Recent weeks saw the launch of Ballinasloe World War One Heritage Group’s wonderful book, “Ballinasloe and District Remembers 1914 to 1918”. The book that commemorates the men and women from Ballinasloe and surrounding areas that fought in the first world war. The book was launched Tuesday evening 06/11/2018 in Ballinasloe Library by Ronan Mc Greevey writer with the Irish times. Congratulations to Evelyn Donellan, Douglas Rafter, Brian Casey, Gerry Devlin, Damian Mac Con Uladh and all the rest of the committee on a huge success after 5 five years of researching. The book is on sale in Salmons Ballinasloe.
**THE IRISH WORKHOUSE CENTRE**

**Saint Patrick’s Weekend Festival 2019**

**Friday 15th**

**School’s Day**
‘Biodiversity Stand’ (to stay up all weekend), ‘kids bakes’ (with schools), music, school’s art project, secondary school murals in the woman’s yard, national school Lego ‘build-a-workhouse’, art competition - Montessori, national School, secondary school, adults.

**Saturday 16th**

**Rugby in the afternoon**
Major Cottage ‘Food & Craft’ Market open to the public from 10:00am to 2:30pm, hot food served, live Comhaltas Ceoltóirí Éireann music, county council and waterways ‘biodiversity stands’ - environment awareness with Dr Catherine Seale, walking tours of the town.

**Sunday 17th**

**Parade in the morning**
Saint Patrick’s Day. Family fun day and a museum event (after the official museum opening at start of March), children’s art with Paula Byrne, Lego Day and more...

**Monday 18th**

**Bank Holiday**
BBQ with scouts, outdoor cooking, history and folklore for food in the workhouse, Fulachta Fiadh / Cooking Pit, archaeology, foraging with Mary Bulfin. Photo Competition. Launch of a collection of photos gathered of the town in the new Workhouse Museum.
Thank you to Mr Eamonn O’Donohue and Mr Mike Herwood and all the staff at Claregalway Castle for facilitating this event.

This event is part funded by Creative Ireland under Galway County Council Cultural and Creativity Strategy 2018-2022 and is an initiative of the Heritage Office of Galway County Council and Galway, West of Ireland 2018, European Region of Gastronomy.