

people news



Caisleán Óir childcare centre would like to thank Aoibhe Brennan and Sarah Jane Trayers who had their 6th birthday party at Caisleán Óir, and very kindly donated their presents to the sensory room fund. People were very generous with their gifts for this very worthy cause. Many thanks to all who contributed. Caisleán Óir is now available for children's birthday parties.

Appeal to Ballagh businesses

Members of Ballaghaderreen Tidy Towns have been busy erecting flower baskets in the town during the week. They have appealed to businesses that have window boxes or baskets from last year to either get them re-filled or remove them from their window sills. Every filled box and basket adds colour to the town and gains points in the competition. Ita's Flowerland, The Co-op Garden Centre, All Season's Florists (T. Sharkey), or Teresa Dunleavy at the weekly Farmers Market will replant them at very reason-

able rates. The Committee has received many compliments about the work done so far and how well the town looks and are asking the community and businesses to help keep up the good work. The judges are expected at any time during the coming days. Clean-ups will be in progress during the coming week and more volunteers are needed. A clean-up is scheduled for Thursday evening, June 3rd at 7 pm, meeting at the Square, for a clean-up of the Cathedral grounds and the approach roads.

DESSERT NO. 2

Geraldine Garvin's cookery collection

Each week I will be sharing some of my favourite recipes with you, just cut them out to build up a solid collection of great recipes. This is a nice summery dessert, ideal for hot days, to be served chilled.

JACKSON'S LEMON & LIME TART

This dessert is made in 3 parts, you will need

Firstly the sweet pastry

- 350g of flour
- 175g of butter
- 40ml of milk
- 1 egg
- pinch of baking powder

FOR THE FILLING

- 340g of caster sugar
- 175g of butter
- 325ml of double cream
- 8 eggs
- the juice and zest of 2 lemons and 2 limes

ITALIAN MERINGUE (optional)

- 200g of caster sugar
- 100g of egg white
- 60ml of water

TO MAKE THE PASTRY

In a food processor or by hand, mix flour with softened butter, add in the egg, milk and baking powder. Leave to rest for 30 mins in a fridge, then using a floured bench, roll out the pastry evenly. Line the tart dish with greaseproof paper, then line with pastry over the paper then bake this blind for 15 mins at 160c.

TO MAKE THE FILLING

Whisk egg and sugar together, slowly stir in the cream, juices and zest. Then pour into the pre-baked pastry shell
Note: The deeper the shell is, the easier it will be.
Bake the tart for 45 mins at 160c.

TO MAKE THE MERINGUE (optional)

Boil the water and sugar together
Meanwhile whisk egg whites till stiff then slowly add the sugar solution whilst continuing to whisk together.
You can then use a piping bag to decorate the tart with the meringue, and caramelize the meringue with a blowtorch or under a gas grill. Bake for 30 mins at 160c.



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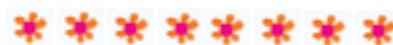
FANTASTIC BEDDING PLANTS IN STOCK



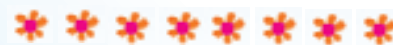
10 pack- Bedding Plant for €3.99
or 3 packs for €10, i.e. 30 plants for €10

Geraniums – €2.99 or 4 for €10

Fuchsia – €2.99 or 4 for €10



Fruit Bushes, Raspberries, Gooseberries, Blueberries, Blackberries, Blackcurrant, Red Currant and lovely selection of Fruit Trees



Dahlia – 3 for €10

Hanging Basket Plants €1.99

75 l. Multi-Purpose Compost – Buy 2, Get 1 Free

Lily Plants €4.99

4 ft. Japanese Maples €29.99

Large High Hydrangea €9.99 or 2 for €15

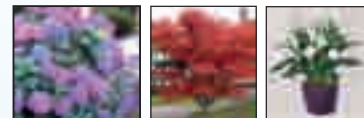
Hanging Baskets from €6.99

Large Hanging Baskets, in full colour €9.99

All Alpine Rockery Plants €2.50

All Herbaceous Perennial Plants €5.99

Blue Poppy back in stock



SPECIAL OFFERS WHILE STOCKS LAST

GREAT SPECIAL OFFERS IN-STORE

OPEN: MONDAY – SATURDAY, 9 - 6 PM;
SUNDAY, 2 - 6 PM

OPEN BANK HOLIDAY MONDAY, 9-6 PM

ONLY 25 MINUTES FROM ROSCOMMON TOWN