

people news

Cloonakilla road safety issue

Clr. John Naughten has raised concerns over road safety outside Cloonakilla National School in Bealnamullia.

"This school is located on a dangerous bend in the road at a location where a number of accidents have occurred in recent months," stated Clr. Naughten. I intend to raise this issue at the next area meeting of Roscommon County Council and ask the council to clarify what measures it intends to put in place to deal with road safety at this location."



Padre Pio Mass in Strokestown

Fr. Angelus O'Neill O.F.M. Capuchin Friary will concelebrate the Mass of St. Padre Pio in Strokestown Parish Church on Tuesday, 15th June at 8 pm. All welcome.



Denis joins Awareness Drive

Denis Naughten TD pictured at the first Haemochromatosis Awareness Day which took place in Roscommon town recently. He is pictured with Denis are Paddy van Raepenbusch, Rosaleen McCourt and Cathal McConn. Haemochromatosis, a condition where the body absorbs excessive iron, is more common in Ireland than in any other country in the world. As many as one in 83 Irish people are predisposed to iron overload but when diagnosed early, haemochromatosis responds well to treatment and the person should have a normal life expectancy.

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.



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Lunch Menu

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Sunday Lunch

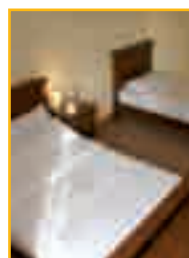
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Tea or Coffee €22.50



B&B

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Takeaway

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€3.00 Monday - Friday
11am - 6pm

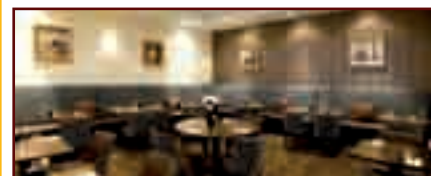


Function Room



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