

ST TEGAN'S HALL

Ciorcal Cainte: Next Irish speaking circle will be Feb 3rd

TALK OF THE TOWN

Call 086 3452672 for all functions & parties



FOR SALE

162 Nissan Qashqai 1.5 Diesel for Sale, great condition, recently serviced, 4 new tyres, reversing camera, panoramic roof, cruise control, speed limiter, 80,000, €16,950. **Contact:** Niamh Farrell on 086 3192486



West Wicklow Community Employment Current Vacancies



*Environmental Worker (Kiltegan)

Ref: CES-2133867,



*Retail Assistant Community Shop (Baltinglass)

Ref: CES-2133050

*Environmental Worker Baltinglass

Ref: CES-2134140



Please contact your local DEASP Employment Services/Intro Office to check your eligibility and to apply for this vacancy. Job Reference Number will be required.

If interested in any of these positions or for further information, **Contact:** Paula Boland or Alec McCall (087) 4497731

Kidz Korner

Colour Us In

JOKES



How do all the oceans say hello to each other?
They wave!
What did one wall say to the other wall?
I'll meet you at the corner!
What do you call a bear with no teeth?
A gummy bear!
What do you call cheese that isn't yours?
Nacho cheese!
Where do cows go for entertainment?
To the moo-vies!
What do you call a cow with no legs? *Ground beef!*

Contact us @ The Focus Kiltegan

<https://www.facebook.com/TheFocusKiltegan> e-mail: focuskiltegan@hotmail.com (059) 6473330

Ads can also be dropped into the post box @ The Community Employment Office in Kiltegan. To place an ad costs €2.00. All notices must be received before 3pm on Wednesday for inclusion that week.

FOCUS KILTEGAN



26th January 2020

Tynock & Talbotstown

Fr. Pat O'Brien - (059) 6473211

Masses in the Oratory Tues, Weds & Thurs @ 9:30am Next Week

Saturday January 25th @ 6:00pm in Talbotstown

Reader: Breedh Murphy
Collector: Brian Murphy
Eucharistic Minister: Aine McCarthy

Sunday January 26th @ 9:30am in Tynock

Reader: Jack Phelan
Collector: Paul O'Toole
Eucharistic Minister: Tom Brady

Saturday February 1st @ 6:00pm in Tynock

Anniversaries for the following:
Betty Somers, 17th Anniversary
Dan Kane, 10th Anniversary

Reader: Lucilla Brophy
Collector: Nigel Byrne
Eucharistic Minister: Patti Hegarty

Sunday February 2nd @ 9:30am in Talbotstown

Anniversary for the following:
Michael Lennon

Reader: Joe O'Brien
Collector: Tom Cremin
Eucharistic Minister: Ben Lennon

St. Peter's Parish (059) 6473368

1st Sunday - Morning Prayer @ 12 Noon
2nd Sunday - Holy Communion @ 12 Noon
3rd Sunday - Morning Prayer @ 12 Noon
4th Sunday - Holy Communion @ 12 Noon
5th Sunday - United Service for Group in Alternate Churches @ 11am

Talbotstown & Tynock

Church Collections:
Offertory: € 94.25
Envelope: € 224



Congratulations

to Baby Des Jr

Michael Burke,

son of Liam & Michelle-Kiltegan, who was baptised in Talbotstown last Saturday.

Kiltegan Senior Citizens Christmas Party

The date has been set for our Senior Citizens Party.



Sunday 16th Feb 2020 in St.Tegan's Hall @ 3pm

Contact:
Danny Byrne (059) 6473143
or
Siobhan Doyle (087) 2372050



ANNUAL TABLE QUIZ

Christian Unity Week Annual
Table Quiz in aid of our two Churches:
St. Patrick's & St. Mary's.

Details as follows:
Venue: The Harp Lounge
Date: Sat, 25th Jan 2020
Time: 8.30 p.m.
Price: Team of 4 €20.



Refreshments served.



1-18-26-27

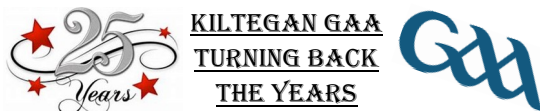
NO WINNER

2 match threes € 100each

Seamus Doyle (seller Betty Doyle)
Selina & Andrea (seller Brian Byrne)

Next week's Draw takes place on Monday
27th of January in Juniors

JACKPOT €5,400



Elected at Kiltegan GAA club AGM for 1995:

Patron's: Fr. McDermott & Rev S Crowther

President: Danny Byrne

Vice President's: Dick Nolan, Mattie Nolan, Peter Keogh & Jack Garland

Chairman: Mick Foley

Vice Chairman: Michael Farrell

Secretary: John Timmins

Asst. Secretary: Carol Harmon

Treasurer: Lorcan Byrne

Asst. Treasurers: Michael O'Toole & Nigel Byrne

Registrar: Marie Keogh

PRO: Peter Keogh

Committee + The Officers: Michael Flash Byrne, Sean O'Toole, Christy O'Toole, Marvin Wynne, Pat Judy Keogh, Mick Lennon, Mick Brown, Eugene Byrne, Brian Graham, Seamus Farrell & Martin Nolan.

Paul Kelly, Castledermot, was elected manager trainer for the 3rd year.

KILTEGAN GAA NOTES:



Congratulations and

well done to Eoin Byrne, Michael

Dwyer's on receiving the Minor Hurler of the

year award from former GAA President and now MEP, Sean Kelly, at the County GAA Sports Star Awards Dinner in the Arklow Bay Hotel on Saturday night.

Congratulations and well done to our own powerful Padraig O'Toole, who was the star of the show, as he helped his college Carlow IT to a stunning victory in the Sigerson Cup against UCC, Cork in Carlow on Monday. Final Score: 3-9 to 0-14. Padraig scored 2 goals for his side. This team beat Tralee, Kerry in the first game. They play Letterkenny IT, Donegal in the Semi-Final of the competition on Wednesday.



We wish our players on the County Football team and County Hurling team the best of luck as they take on Carlow in Carlow in the first game of the National Football League on Saturday @ 7pm and Antrim in the Hurling League in Arklow on Sunday @ 2pm.



BUY TICKETS NOW! The deadline for the purchase of Croke Park tickets is the 31st of January, which is fast approaching. Tickets are €10 each and are on sale from all players & members of the GAA Club & Camogie Club. Car, holidays, Vouchers, Concert Tickets etc. are the main prizes with all the money raised staying in the Club which goes to our Astro-Turf development. Anyone who has their tickets sold are asked to get in touch with their club representative.

THE HUB

The Hub

Our opening times are as follows:

Mon, Tues & Weds: 10am-12:30pm
Thursday & Friday: 10am- 2:30pm
Saturday: 9am-12:30pm

Our normal daily menu includes local organic poached eggs, freshly made sandwiches, toasted sandwiches & locally supplied beautifully baked cakes and bread.



EVERY SATURDAY-

FULL IRISH FOR A FIVER!!

This includes: 2 rasher, 2 sausages, egg, beans, tomato & toast. All for only €5.00!!!

The Hub also stocks lots of different crafts which are locally made and supplied. There is always variety within our crafts section, come in and have a look!

Support local.

If any group wants to use The Hub for a meeting please contact Philip Hanbidge on (087) 2460947

RATHDANGAN NEWS

The Village Pantry

The Village Pantry community tearoom opens everyday except Saturday from 9.30am to 1pm serving locally produced home bakes, sandwiches etc. and freshly brewed coffee lattes cappuccinos tea.



Thanks to Super Valu Baltinglass we also have a daily delivery of papers groceries etc. to The Village Pantry saving you a trip to town and also reducing carbon footprint....if you would like next day delivery of any of super valus great selection of produce please either drop in list to Village Pantry or Ring Tess at 087 6173879. Thank you for your support.



Want to try something new this year? Ever tried a bit of woodcarving? Well now is your chance. Bevel woodcarving school will run a one day workshop on Saturday April 18th in O Toole hall, Rathdangan all tools and materials supplied on the day plus you get to take home your masterpiece. For more info please Contact Tess 087 6173879

Next Social dance will take place on Saturday 8th February music by John and Gerry.

First Ramblers seison of the year takes place on Friday 21st.



Baltinglass Credit Union

We're here to help, with a friendly & professional service & competitive interest rates.

Opening Hours:

Mon - Thurs 9:30am - 4:30pm.

Friday: 9:30am - 8pm.

Saturday: 10am - 4pm.

(sub offices are: Dunlavin, Castledermot, Hacketstown, Knockananna & Tinahely).



BEEF STEW RECIPE:



SERVES:10 TIME: 2h 20m

Ingredients:

- * 2 lb stewing beef
- * 3 tbsp vegetable oil
- * 4 cubes of beef bouillon, crumbled
- * 4 cups water
- * 1 tsp of dried parsley
- * 1 tsp dried rosemary
- * 3 large potatoes peeled & cubed
- * ½ tsp ground black pepper
- * 4 carrots chopped
- * 4 celery stalks cut into 1" pcs
- * 1 large onion
- * 2 tsp corn starch
- * 2 tsp cold water

Method:

1. In a large pot , cook beef in oil over medium heat until brown. Dissolve bouillon in water and pour into pot. Stir in rosemary, parsley and pepper. Bring to a boil, then reduce heat, cover and simmer 1 hour.

2. Stir potatoes, carrots, celery, and onion into the pot. Dissolve corns tarch in 2 teaspoons cold water and stir into stew. Cover and simmer 1 hour more