





# Food, glorious food in Limerick's City Centre

This sums up what the Texas Steakout is about. From the very start, we wanted to make the restaurant homely and comfortable so the use of more recipes from your Grandmother's kitchen was a better option than food that people at that time were unfamiliar with.

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# **Publisher's Note**

#### Welcome to our Annual Go Wild Christmas Magazine for 2022

The Go Wild team and I always enjoy the lovely Christmas feeling that producing this title gives us in the run-up to our print date, as the interviews, the stories and the recipes all generate the spirit of Christmas amongst the entire team.

Once again, I am very proud of what the amazingly talented Go Wild team has achieved in this title and hopefully, you will agree, that there are lots of great interviews, great gift ideas, and not forgetting, of course, the extra special recipes from some amazing Irish chefs.

All Go Wild titles are only made possible solely by the support of our featured advertising partners, so please support each of them this Christmas, as they support us.

If you enjoy reading this issue and we hope that you do, then look out for the following titles on the shelves in 2023 to keep you loving Ireland as much as we do.

Go Wild Staycation Ireland, Go Wild for the Wild Atlantic Way, Go Wild Dublin, Go Wild East Coast Go Wild Food Experience, Go Wild Northern Ireland, Go Wild Irish Spirits & Go Wild Christmas.

Thank you for buying this copy, we really appreciate you doing so. I hope that you and your family have a wonderful and safe Christmas

Happy Christmas from our team to yours.

Bobby Power

Publisher, Go Wild Magazine titles

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e had a fantastically festive time putting together this very special Christmas edition of Go Wild. We hope you enjoy reading it as much as we did creating it!

TV presenter and singer Michael Londra is one of our featured stars and as he says, no one does festivals and entertaining better in the winter months than Ireland.

This Christmas is no different, with a huge variety of events taking place in villages, towns and cities in every county across the country. We've got all this and much more covered to bring you a Santa-sized sack of inspiration to make this a truly magical season.

From crafting with writer and photographer Lilly Higgins to the latest tablescaping trends and gift ideas, there's something for everyone.

We've also got some amazing recipes and tips from some of the country's best chefs such as Chad Byrne from The Hungry Donkey, who shares his incredible spice box recipes, RTÉ's All Fired Up host Nico Reynolds talks turkey while Julia Hemingway of Julia's Lobster Truck shares some sea-sonal bests and offers a tantalising alternative to the traditional to try at home this December 25.

On the fashion front, Doireann Healy of Begley & Bowie throws a stylish splash of colour on festivities, while presenter turned jewellery queen Angela Scanlon tells us all about her festive plans and how to bring a little extra sparkle to the holidays this year.

We also loved catching up with influencer and all-round fabulous person Sinéad O'Brien to get a glimpse into how she'll be spending a family Christmas in Limerick this year, while the incredibly talented conductor and composer Eímear Noone shares her love of Galway and the west coast.

At Go Wild we've got Christmas covered - so get those lights twinkling on the tree, sit back, relax and enjoy reading our bumper festive edition.

Nollaig Shona!

Siobhán Breathach Editor, Go Wild Christmas



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Wishing all our readers and advertisers a happy Christmas and prosperous New Year. Season's greetings from Bobby, Cleo, Dave, Lynne, Keith, Siobhán, Meg and all the team. Go Wild with festive cheer for the holidays!







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# A CAPITAL CHRISTMAS

Ahead of the festive season food hero and influencer Ketty Quigley, a French native who founded Delicious Dublin Tours, shares the secrets of the capital's evolving culinary scene with Siobhán Breatnach

etty Quigley knows good food.
Originally from the Loire Valley in France, she has taken her experience in the travel industry, passion for all things culinary and her love of Dublin to become one of Ireland's most respected voices in food. Soon enough it will be Dr. Ketty, such is her appetite for the culinary arts, that she has taking - or should that be tasting - a PhD in Irish food history at TU Dublin.

Dublin's eclectic mix makes it a great capital city when it comes to eating out and Ketty is already gearing up for the festive season. "There is a good mix of food businesses now, from inexpensive eateries to fine dining restaurants," she says. "I love all the small independent cafés serving speciality coffee and simple delicious food. You have a mix of cuisines too and it's great to have a more diverse food offering. More restaurants focus on Irish produce than before, which is exciting. I just love the whole month of December in Dublin. The Christmas decorations and the buzz in the city is amazing. I'm in Christmas mode from the first of December," she adds.

When the French native first arrived in Ireland in 2004, Brian has just left Westlife, Tramlife was back in the capital for the first time in over half a century



when the LUAS opened and Electric Picnic launched, bringing Super Furry Animals and Groove Armada to a little town called Stradbally in Co. Laois.

Fast forward 18 years and Ireland has, for the most part, come a long way, particularly on the food scene.

This is something Ketty celebrates throughout the year with her entrepreneurial venture Delicious Dublin Tours. "In Dublin I've always felt sorry when I saw tourists going into average

restaurants and thought a food tour of Dublin would be a way to showcase the best of Irish food to visitors," she says. "I'm also obsessed with Irish food history, so the food tours are a way to do what I love on a daily basis." That melting pot of tourism and food was cooking away in the background for years before her move. "I think it goes back to a city tour that I joined in my French hometown about 20-years ago," she says. "The tour featured a guided visit of a medieval city, which ended up in a historical building where a medieval food banquet featuring local food was served. Even during my studies, I worked on projects that combined food and tourism."

Such is her knowledge and expertise, when MasterChef judge John Torode visited these shores this summer to film his new food travelogue series for the Food Network UK, Ketty was the one he trusted to take him to some of the best spots to eat in the capital. And so, after all these years honing her craft, is there any tip she can impart to those considering a trip to the capital this winter? "Don't leave it to the last minute if you want to eat in a great restaurant in Dublin," she says. "It's now extremely difficult to get a booking in some of the best restaurants in the city and with the Christmas





parties likely to be back, places will get busy. Plan ahead and get booking!" And unsurprisingly, when asked what's the one thing everyone should do in Dublin, she adds: "Join a food tour. It's an alternative way to discover a place and you have food tour companies in many places around Ireland now that showcase local products or artisans."

#### From scones to scoops

Ketty's Instagram page is full of location tips and foodie faces and delicious tidbits around the city, such as the awardwinning Camerino Bakery on Capel Street, which Time Out named as one of the world's coolest streets this August. There's also Vice Coffee on Middle Abbey Street, Sheridans Cheesemongers on Anne Street South, Murphy's Ice Cream on Wicklow Street and The Boxty House in Temple Bar.

Ketty's journey started with her blog French Foodie in Dublin where, mid-recession and bored by the daily grind of her office job, she would share recommendations to the thousands who flocked online to devour her fresh take on the Dublin food scene. A few years later she upped sticks and quit to pursue her passion full time - graduating from the Ballymaloe Cookery School in 2015 before taking her knowledge onto the streets, creating food experiences that she says reflect both Dublin's exciting food revolution and its traditional culinary heritage. "Seeing the evolution of the

Irish food scene in Dublin and on the island in general," she says has been one of her favourite experiences in Ireland so far. "From when I moved here during the Celtic Tiger to now, there has been a massive Irish food renaissance. Trying out the independent cafés and restaurants in Dublin but also in other places across the country. Going for food trips to Galway or Belfast or eating in places like Ballymaloe House have been some great experiences over the last few years," she adds.

Whether you're visiting from abroad, a Dub through and through or born and bred Irish, she says there's always something new to discover. Among the many accolades to her name is Food Influencer of the Year, Fáilte Ireland Irish Food Champion, and this year she was shortlisted as a Local Food Hero at the Irish Restaurant Association Awards.

The festive season, as busy as it is, is also when Ketty takes time out. "My perfect Irish Christmas is all about spending time with my family, eating amazing Christmas food, watching Christmas movies, listening to Christmas music and just relaxing," she says. "The festive season is the only time of the year my business is closed so it's going to be all about relaxing and recharging the batteries, spending time with my family, cooking and enjoying good food and drinks." Good food and Ketty Quigley are the perfect pairing.

Bon Appétit!

#### KETTY'S SEASONAL TIPS

## Favourite place for a festive drink?

I just love going to a cosy pub, even more so when it looks Christmassy. In Dublin you can't beat The Ginger Man (Fenian Street) or the Hole in the Wall (Blackhorse Avenue), they both look like Santa's grotto.

#### Best coffee in the capital?

Vice Coffee Inc (Middle Abbey Street) has excellent coffee and great staff. They serve the best Irish coffees too!

#### Best place to eat?

Mr. Fox on Parnell Square. The tasting menu changes every month and the service is excellent, it's my favourite restaurant in Dublin

# Best thing to do in Dublin at Christmas?

I just love walking around the city and admiring the Christmas lights. Over the last couple of years, I've really enjoyed Winter Lights, where many of Dublin's iconic buildings and bridges are illuminated with festive projections and lights. Wild Lights at Dublin Zoo is also something that I've been to a couple of times, it's a magical way to visit the



he Falls Hotel and Spa in Ennistymon, Co. Clare is a gorgeous family-run hotel perched by the riverside where the tumbling waters of the River Inagh offer a relaxing soundtrack to your stay. It's also just a stone's throw from the Burren and Cliffs of Moher Geopark making it a great choice as an eco-inspired trip this winter.

For Christmas they are promising everything from minced pies and mulled wine to sweet hot chocolates loaded with marshmallows and festive afternoon teas.

Luxury, beauty and breath-taking views go hand in hand at **Ashford Castle**, which

continues to feature on many of the world's 'best in show' lists. This 800-year-old castle gives new meaning to grand designs.

If you fancy laying your head in the fair city the **Dublin One Hotel**, part of the iNUA collection, offers stimulating stays. Situated on the corner of Dorset Street and North Circular Road, the hotel has been designed for creative minds and social spirits. There are cosy rooms, great coffee and a courtyard to soak up the Christmas craic in the heart of one of the capital's most creative neighbourhoods.

Castlemartyr Resort is nestled amid 200 acres in east Cork woodlands and comes with a storied history that includes Strongbow, Walter Raleigh and the Knights Templar. There are Christmas and New Year celebrations aplenty planned in the magnificence of the Manor House. Count us in. Furbo's **Connemara Coast hotel,** on the shores of Galway Bay and with views towards the Burren of Co. Clare, is the perfect base from which to explore Galway city and the wilds of Connemara. Grab a mulled wine and cosy up for a Christmas on the coast.

New Year's escape, we've rounded up some of our favourites.

For fans of the finer things in life, the Sheen Falls Lodge in Kenmare Bay, Co. Kerry is tempting visitors with festive treats, crackling fires and a warm Kingdomstyle welcome. A choice spot from which to explore the world-famous Ring of Kerry, the Iveragh Peninsula and Ring of Beara - hat trick! Staying in the Kingdom, Killarney's Muckross Park Hotel is five-star 18th-century style mixed with 21st-century splendour set among the 25,000 acres of Killarney National Park. Whether your preference is for a pot of tea or a warming hot whiskey, relaxation is at the heart of this stunning hotel. Killarney is also home to The Brehon Hotel & Angsana Spa and if you're looking for a spectacular seasonal experience head here for the 30-foot-tall Christmas tree alone.

If Santa delivered views, then **Parknasilla Resort & Spa** in Sneem, Co. Kerry would be right at the top of the very, very nice list. There's no such thing as the winter blues at this stunning coastal hotel, home to open log fires, indulgent breakfasts and outdoor hot tubs. Sign us up!





# Christmas experience in Fingal is magical!





Conductor and composer Eímear Noone on being inspired by the calm of the countryside and embracing life between Galway and California

"Christmas has to be in Ireland," says
Eímear Noone, the trailblazing conductor
and award-winning composer. Having
lived in Los Angeles for 15-years, Eímear
and her family - husband Craig Stuart
Garfinkle and their sons, now split their
time between East Galway and Malibu in
the Golden State of California. "One of my
first jobs in Los Angeles was conducting
the orchestra for the Los Angeles Ballet.
I remember doing a performance of The
Nutcracker - snowflakes were falling on
the stage but then the doors opened to
blinding sunlight, and I thought 'oh no, I
can't do this," she jokes.

Christmas in the Noone household is a very traditional affair. "I have to have a real tree, all the old Irish traditions," she

says. "My husband is Jewish so we have Christmakah - Hanukkah and Christmas. We do all the things for both. We always say the most wonderful Jewish boy ever was born on Christmas Eve." Eímear is a force of nature in her chosen field. She has composed extensively for more than 26 film and videogame titles, and is responsible for some of the most enduring soundscapes on World of Warcraft, among other video game scores - reaching over 100million people along the way through her music. Recently she contributed to the animated feature film Two by Two: Overboard, which topped the UK box office, and has also worked on film scores for directors such as Gus Van Sant and Joe Dante, orchestrating for Oscar nominee

Javier Navarrette creating haunting music for thrillers Mirrors and The Hole.

#### Natural-born tunesmith

When it comes to music, she's a natural-born tunesmith. The natural world continues to inspire her creatively, particularly in Ireland. "I love Connemara. There's just something about the Atlantic, it stirs the blood and it's very primal for me," she says. "I'm from the West untold generations on both sides of my family. That's very deeply embedded. Galway City is always going to be really important to me," she adds. "I love how Galwegians love colour. Part of it has to do with the weather, if things are grey outside, we love to have colour in our

buildings and throughout our homes, in our lives. Galwegians are very in touch with nature and who we are as Irish people. There's always something lyrical that comes from being from this island."

Eimear loves the contrast between the USA and Ireland, where she immerses herself in the living history that surrounds her in East Galway where she grew up. "The village I grew up in it has a 13th-century monastery, it's one of the best-preserved Franciscan monasteries in Europe, Kilconnell Friary," she says. "The other thing I love about East Galway is around every corner there's some inventor or a famous miller or a famous director's family is from the next village over or there's a famous composer from another.

"I love that you go to the local hardware store and there's a book of poetry on the counter, the picture of the guy on the front of the book is the same guy who's serving behind the counter. Of course there's a poet in the hardware shop, it's east Galway," she laughs.

"That bit of eccentricity I absolutely embrace and love. It's important for creativity to embrace all those quirky things."

#### Blazing a trail

Conducting orchestras worldwide, in 2020, just weeks before Covid lockdowns brought us all to an abrupt halt, Eímear made history by becoming the first female conductor to perform at the 92nd Academy Award's ceremony. "I love Los Angeles", she says. "It's my city and I love how it's completely different to the countryside of East Galway. What's special about LA is that vibrant tempo, that speed and multiculturalism. You can't help but have the corners knocked off, you meet yourself in the struggles to survive there. Then to be able to come back and have this creative sound of the countryside in Ireland, it works for me."

Recent professional highlights include performing at London's Royal Albert Hall this summer and conducting The Witches Seed Opera, composed by Stewart Copeland. "Stuart is an amazing artist, he's from the band the Police but also a prolific composer," she says adding how she often collaborates with husband Craig, also a composer, on projects. "We're just finishing a mini-series for the BBC, which is still under wraps, and an animation feature based on The Canterville Ghost starring Stephen Fry and Hugh Laurie. We're both big fans of Oscar Wilde, Hugh and Stephen.

We've also just built a studio and dub stage in East Galway. We're excited to bring all of that together."

#### The Pirate Queen

It's another upcoming project that she's most excited about right now. "It's called Daughters of the Pirate Queen and it's going to be premiered with the National Symphony Orchestra at the National Concert Hall on International Women's Day in 2023 with 11 of my favourite Irish women. Each was tasked with co-writing a song with me. It's all based on the life of Grace O'Malley, who was and still is a woman ahead of her time. All of the songs are based on different stages of her life," she says. "The narrator is an Irish rap artist. It's a very cinematic orchestral score, contemporary songs that touch on several different genres from folk through rock through pop," she adds. "While I was home during Covid, I just listened and listened to so many Irish artists that I wasn't aware of because I'd been living in Los Angeles for 15-years. I was just enthralled by the wealth of talent."

Mixing the traditional with the contemporary while adding a mix of cultural influences applies to both work and home life for Eímear. And that's never more evident than at Christmas time with her extended family.

"Over the years, we've lived all over the world, including Australia, California, India and we always make the effort to be back in east Galway for Christmas together. My brother lived in New Delhi so he has Diwali, then we have Hanukkah and then we do Christmas. It's a bit mad!" she says. "It's a multicultural Christmas but very traditional at the same time".

#### Inspired by nature

So, what kind of party piece does an award-winning composer bring

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to festivities on December 25? "Baby Guinness," Eímear jokes. "Kahlua and Baileys and then we'll watch some concerts on TV and play some Christmas carols. My husband loves to say the best Christmas songs were written by a Jewish composer and then he breaks out Chestnuts Roasting On An Open Fire. "I wasn't the biggest fan of Christmas music until a woman called Barbara Dowling twisted my arm to do a concert called Christmas in June for Brain Tumour Ireland. She did such a good job programming the concert, 200 professional musicians showed up for Barbara who was the first woman ever enlisted into the Irish Army Band," she says. "Ireland is punching about its weight creativity on the world stage but there's always room for more. The objective is not to lose what makes Ireland unique and special but to push forward what we are in the 21t century - a liberal, inclusive society, we're very forward thinking. The way we look at culture is changing, we're becoming more diverse, which is much to our advantage."

In the New Year, it's back to touring and life Stateside for the Noone family. "There's a busy time ahead so it's really healthy for me to retreat to the Irish countryside after being on the road or on an intense project.

"I love the lack of light and noise pollution. And having nature all around you, especially when you're trying to create something out of thin air," she says. "I like starting the New Year with the sunshine and the brightness. It's like the complete opposite to cosy warm Christmas at home and gives me the energy to hit the ground running. Our kids are growing up in the countryside of east Galway and in Malibu California, which is about as far apart and different as you can get but that's just how we like it."



# Paddle, ramble and walk your way around

# A WINTER WONDERLAND

There's a lot to be said about adventuring outside the peak summer months, not to mention a few practical advantages to boot.



maller queues, fewer people and an overall calmer vibe can make exploring in the winter months a great way to experience some of the best natural and man-made attractions across the country.

The Dark Hedges, made famous by Games of Thrones - the TV phenomenon that spurned many a 'Winter is Coming' meme, looks just as striking in the colder months as it does in autumn and spring.

This half-mile beech-lined marvel lies on Bregagh Road near Armoy village in Co. Antrim.

Around 90 of the original 150 trees planted 250-year-old form a striking dark tunnel from which to plot you own imaginary King's Landing escape.

Sticking with a tree theme, Avondale Forest in Co. Wicklow has opened a dramatic walk called Beyond the Trees. This 1.3km treetop trail is perched to give a bird's eye view of Avondale Forest Park, the river valley and surrounding countryside including the Wicklow Mountains and Vale of Avoca. At its highest point, the walkway is 23m above the forest floor and ends at the foot of a 38m-high timber viewing tower in a grove of eucalyptus trees.

Flora fans can put a tick in their books next to yew, larch, fir, oak, spruce and giant redwoods - all part of this fantastic 500-acre forest canopy that's home to over 100 types of trees. What goes up, must come down, and for a quick exit, you can make a speedy descent down the giant spiral slide within the walkway tower.

#### Paddle and plunge

Why leave kayaking to our Nordic neighbours - Ireland is home to a multitude of 'Blueways' that are perfect for a paddle.

The Boyne Blueway Trim is a lovely stretch of the River Boyne, flowing from the heritage town of Trim to Bective Mill. Here you'll find 8kms of slow-moving waters through Co. Meath. Start your adventure at Trim Castle, a mammoth Anglo-Norman castle down through Newtown Abbey before gliding into Bective Mill. Waiting for you there is The Hot Box Sauna at Bective Mill House, a holistic hand-crafted traditional Finnish sauna and wood-fired hot tub experience right on the river's edge.

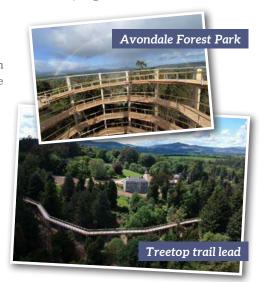
Having opened in the summer of 2021,

co-founder Dan O'Connor alongside friends Liam and Luke, have now opened another oceanside sauna in Rosses Point, Co. Sligo. Relaxing.

Kayaking at Trim Castle

Greenways have been one of our major tourism success stories in recent years. The currently under construction South East Greenway is expected to be fully open by next year, linking it up with the Waterford Greenway. This meandering trail through the scenic countryside of south Kilkenny will eventually connect New Ross in Co. Wexford to historic Waterford – a county which is home to our very own Camino, the ancient pilgrim walking route, St. Declan's Way.

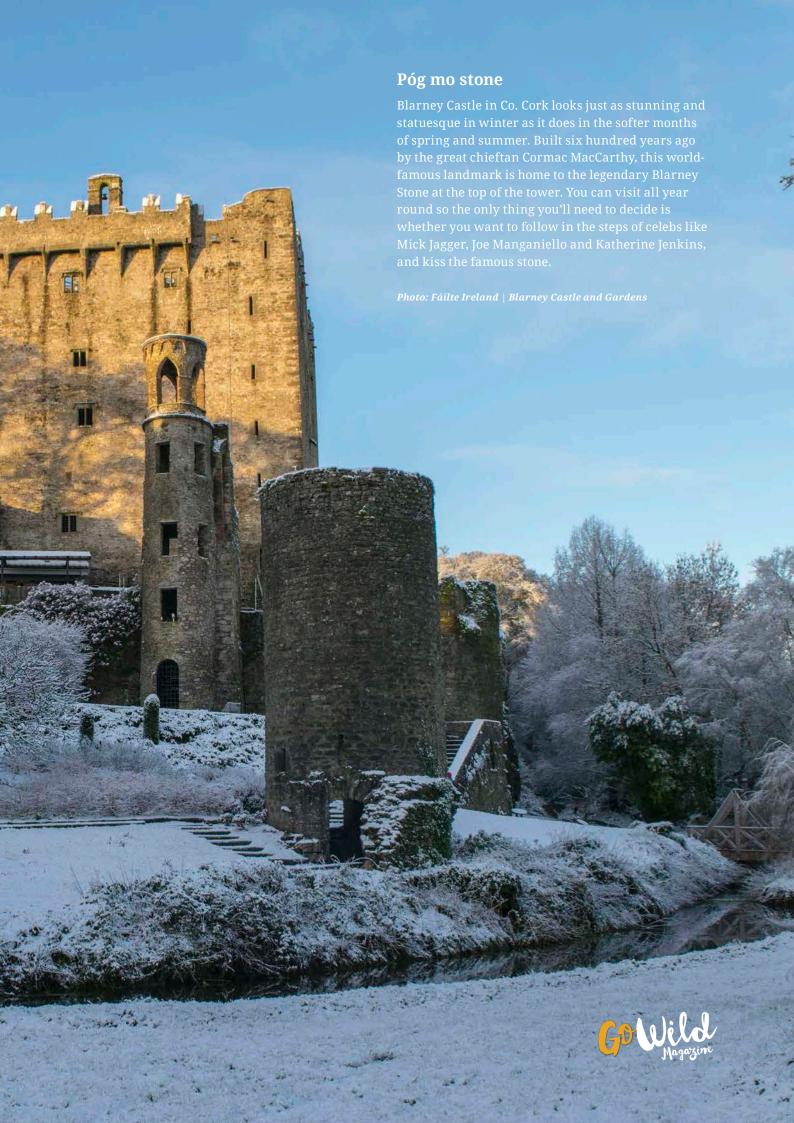
Now a year since it was officially opened the 96km route links the ecclesiastical centres of Ardmore in Co. Waterford and Cashel in Co. Tipperary. Get your ramble on, it's good for the soul.











I'm the first to put the tree up and the last to take it down'

# How Rose of Tralee, Rachel Duffy, spends Christmas



It's no surprise the 2022 Rose of Tralee from Co. Westmeath, loves Christmas - having been born in December, the festive season is a double celebration. "I'm one of those people who are the first to put the tree up and the last to take it down," she says. "We usually always do Christmas at home in Rosemount but it starts in November. My birthday is on the fourth of December so I love to have the tree up before then so I can fully feel the magic of Christmas on my birthday." Christmas is all about family, when all the extended clan and cousins come home to Ireland from abroad. "During the pandemic, we had some lonely Christmases where we missed the buzz of having the whole family home," Rachel says.

Since donning the crown, it's been a whirlwind few months for the 23-year-old NUI Galway graduate who's hoping to become a Spanish and English teacher. In between charitable endeavours as Rose of Tralee, there's an exciting trip to Frankfurt in November to turn on the Christmas lights. December 25 itself always brings something new to the Duffy household.

"Sometimes we do a big dinner with our cousins or sometimes it's at home," she says. "Now that we have a grandchild in the family, the magic of Christmas is much more exciting so we make a special effort. The prep for dinner usually starts the day before or early morning - we always do the full turkey dinner with all the bells and whistles so it's all hands-on-deck. Usually, there is a box of Celebrations or Quality Street on the go, along with

a Baileys or two." Dessert - profiteroles, apple crumble or some form of roulade – in front of a movie comes next.

"At that stage, it's time for a nap and everyone disappears for an hour or two to recover," Rachel jokes.

Her favourite childhood Christmas moment is when she went to Lapland, though the memory is tinged with sadness having lost her mum aged just nine. "On the 21st of December, a few months after my mammy passed away, my dad surprised me with a trip to Lapland, leaving that same day," she says. "We flew to the Arctic Circle and met the big man in the flesh. We went on snowmobiles and sleighs, witnessed the Northern Lights and had hot chocolate in an igloo. We felt the full magic of Christmas. It was unforgettable and I would do it all again in the morning if I could."



# Where's the best place to ring in the New Year?

Anywhere with good music, a great atmosphere and a bit of craic. This year it will be Barberstown Castle in Kildare. The 2022 Roses and Escorts have planned a big New Year's reunion, there is a full night of entertainment and fun expected. I can't imagine anywhere I would rather be to ring in the New Year than with all the friends I've made through the Rose of Tralee Festival



PRESENTS

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While you're in the area, hidden beneath a blanket of bog in North Mayo, is one of the most extensive Stone Age monuments in the world. Céide Fields is an archaeological site wrapped in stone-walled fields, dwelling houses and megalithic monuments. This fossilised landscape made up of ancient fields has also just reopened its visitor centre to showcase the lives and

Once you're done finding out about the daily comings and goings of the hunter-gatherer you can also take one of the Céide Coast guided walking tours. Set against the backdrop of rugged coastline views, the tour is run by Professor Séamus Caulfield, whose dad discovered the remains of the stone walls in 1934. There's also a new viewing platform set among the 110m-high cliffs - it's like standing at the edge of the world.

#### On the capital coast trail

Heading east and to the capital, you can now make your way through 11 of Dublin's most picturesque towns and villages along a new 40km coastal walking trail. The Dublin Coastal Trail runs north to south from the harbour village of Skerries to Killiney offering sea views and medieval castles in equal measure. There are plenty of cliff hikes and options for seaside strolls, while those tempted to indulge in the traditional Christmas Day swim could stop off at Sandycove to dive in at the 40-foot drop. Further along, Dún Laoghaire pier is the perfect place for a walk backdropped by beautiful Dublin Bay.





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# How to make A NORDIC WOODLAND TERRARIUM

Add a touch of festive magic to your home this Christmas with a woodland terrarium. says Dobbies' Senior Houseplant Buyer, Claire Bishop. Inspired by natural surroundings, this twinkling creation can be made at home with foraged materials and Christmas tree trimmings and is the perfect way to bring nature into your home this festive season.

#### What you will need:

A glass terrarium
or large glass vase
Peat-free compost moss
Moss branches
Pine cones
Dried foliage
Christmas tree trimmings
Home decorative items

# Creating your terrarium: Step 1:

Start by lining your terrarium or vase with peat-free compost and moss. Make sure you have a distinctive line between the two to help create a more interesting look.

#### Step 2:

Start to add in your pine cones and moss branches to create depth within your terrarium. Adding foliage like dried Eucalyptus will give you an extra element of colour for an eye-catching display.

#### Step 3:

To take full advantage of your real Christmas tree, take small trimmings and place them inside your terrarium or vase. You can also tailor your terrarium to your own style and add small home decorative elements to create a mini woodland.

#### Step 4:

Finally, add in some wired lights for a touch of Christmas magic that will brighten up any space.

Styling tip: Place your terrarium out of direct sunlight to ensure the moss doesn't dry out. If you add lights, your terrarium will make the perfect addition to any shady shelf or dark corner to bring some festive sparkle.





Off duty, she relishes the consistency and charm of her countryside home surroundings. "I live in a beautiful part of Ireland in Kenmare, Co. Kerry," she says. "It is really lovely at Christmas as we are surrounded by water and woodland. It's one of my favourite times to go on long walks and to return home to a cosy fire. I have two dogs who also love the great outdoors."

Through her company, launched in 2019, Doireann set out to create an art and fashion brand that celebrated the history, people, places and colour of Ireland, through contemporary and fun designs.

Her disruptive takes on traditional Christmas tones make for a vibrant statement. "I work predominantly with fun pastels and vibrant neons," she says, when asked what we should be embracing for festive fashion and dressing up.

"Christmas fashion is traditionally very much associated with white, reds and greens but from what I have seen the vibrant colours and the sense of dopamine dressing will still be big this season. I think the reds and greens will still be popular but as more vibrant

tones and they'll be combined with other colours such as pinks and oranges."

Though she can't resist some classic combinations. "I adore winter boots combined with a chunky knit or sweater dress and a cool bag. It looks cosy and fun whilst still a little formal. Christmas is the one time of year you can really wear this look." It's been a crazy few years for the business, and this time of the year is especially chaotic. "It can be especially hectic from October on to Christmas with deliveries, my shop and pop-up events. I find by Christmas I just want to relax, be with family and meet up with friends," she says.

Looking ahead she's embracing the idea of newness and hopes to explore the

world of printed textiles and new types of clothing. "I qualified in interior design so I would love to bring that into my designs more. I have been so lucky to have had the opportunity to design

for luxury Irish hotels, brands and clubs since I launched, which I hope to continue to do next year."

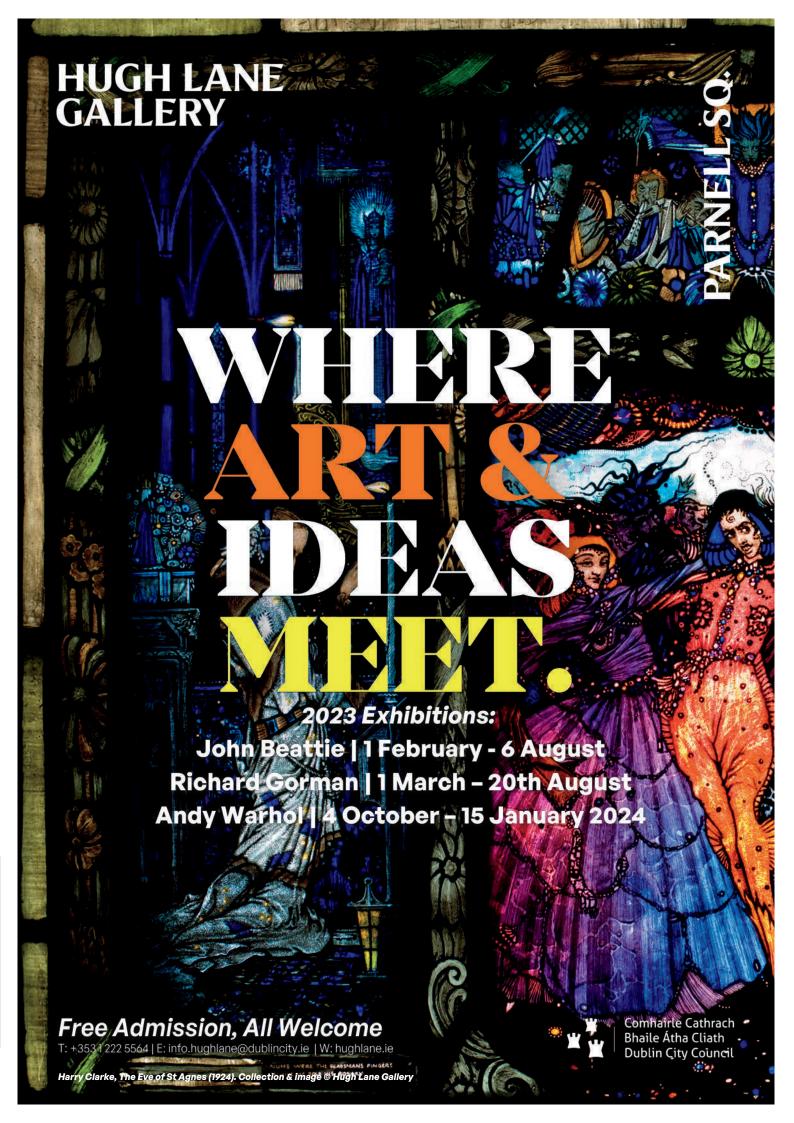
The bleakness of the pandemic, she says, has spurned a whole new approach to fashion – and the rules are there to be broken. "I think since Covid ended, fashion has become all about fun and is more 'full on', there is a freedom to wear what you like even if it is 'full on' or OTT," she says. "The more colour the better, the bigger the bag the better. You can mix high-end with leisure wear. I think leisure wear is here to stay too but you cannot have Christmas without some form of sequin."

Colour with a dash of sequin, we like the sound of that.

#### Tell us something we might not know about you?

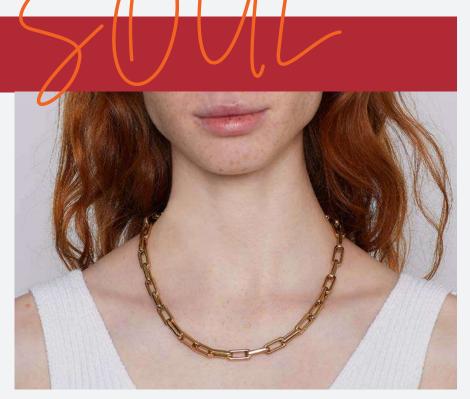
I can speak Irish having grown up and been educated through Irish. I also play the guitar. I find listening to music and playing the guitar takes my mind off everything.





# FESTIVE

TV presenter turned jewellery designer Angela Scanlon tells Siobhán Breatnach how she deals with the chaos of Christmas and ways to make your holiday gifts shine



# What is your idea of the perfect, or perfectly imperfect, Christmas?

For me, it's all about taking joy in the little things. I wrote a book about it but Christmas, for all the joy we're bombarded with, can be a very tricky and triggering time. It can also feel extremely lonely for many people so I think again, it's about connection. Having space in the midst of the chaos to sit with yourself, to listen to yourself, to call an old friend who you know may be feeling it, to chat to your sister without scrolling Instagram or planning an outfit in your head.

Making time for the things that nourish and feed your soul, not just filling time and your living room with gifts and crap you don't need. Cliched as it is, those little moments are the only things that matter. So, whether that's leaving a carrot out for Rudolph, waking at the crack of dawn for Santa or margarita-fuelled evenings and deep meaningful conversations you kind of forget, it's so important to sit back and mark the moment, especially during the festive period.

## What inspired you to start designing jewellery?

I'm obsessed with jewellery; always have been. Jewellery is the opposite of practical. It's completely unnecessary, unessential and as such the choice to buy something is based purely on connection. It's sentimental and personal and that feels like something really special. Frkl was born after a period of soul searching. A realisation that what we're all after is a deeper sense of connection. In a world that celebrates the individual above all else secretly, we're yearning to be part of something bigger, to belong, to find our tribe. Jewellery should be about connection, the style choice that is about more than just aesthetics. We choose pieces that speak to us on a deeper level, that silently support us or remind us of someone. Our armour and our comfort. To build a 'wardrobe' of pieces that can be adorned, added to and cherished forever. To mark birthdays and break-ups, new ventures and wild adventures. Pieces that connect them; to a place they love, a person, a memory, a milestone, a victory. Connecting the dots of their lives.

## What trends are you seeing this winter and festive season?

Gold has been the metal of choice for a while now but we're seeing a real hunger for silver - maybe it's the return to all things 90s. I'm also into colour. Obviously, as an ex-stylist I'm aware of trends but we're building more timeless pieces. Charms, that speak to people personally, that they'll want to wear forever, regardless of the trends.

## What's the one piece of jewellery you can't live without?

The Mega, hands down. You'll always catch me sporting a Mega, partly because it's what started it all ... it's one of our base pieces, a chunky gold necklace that can be worn in multiple different ways, pared back and chic or laden down with charms, layered up or on its own. It's a proper 'forever' piece and the very first one that I created for frkl., so it's a sentimental one for me.

#### What other designers inspire you?

I am inspired by strong, powerful, connected women. Simone Rocha, Sorcha O'Raghallaigh, I also look to creatives outside of fashion.
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From cosy hideaway snugs, unbeatable music sessions and places to enjoy a creamy pint to spots to enjoy the best seasonal food, there are an estimated 8,000 pubs in Ireland. So, when Lonely Planet created its list of the best pubs on the island of Ireland earlier in the year, there was no shortage of bars and waterholes to choose from.

Among the old favourites to feature was Dick Mack's in Dingle and The Gravedigger's in Dublin. You'll rarely go wrong with a classic.

Other Dublin venues in the Lonely Planet Top 20 included Street 66 and the Cobblestone in Smithfield, while in Belfast the advice was to look out for The Duke of York and the gimmick-free Sunflower, both featuring traditional music.

For a top-class glass of wine, there are some award-winning spots scattered around the country. Try the Munster at the Sheen Falls Lodge in Kenmare, Walker 1781 in Sligo and the Ely Wine Store in Maynooth, Co. Kildare - a wine shop that doubles as a bar and café.

The Sky and the Ground in Wexford was recently voted Pub of the Year at the Irish Restaurant Awards. Check out their Sunday Sessions with artists such as Basciville and The Ocelots.

Whipping around the counties there's also Charlie's Bar in





Enniskillen, Co. Fermanagh, Lowry's Bar in Clifden, Co. Galway and the Mutton Lane Inn in Cork, one of the city's oldest drinking establishments. Conversation is encouraged in this dark candlelit den.

If you're after a true wild west experience head to Donegal, home to The Rusty Mackerel near the Slieve League sea cliffs and Teach Hiúdaí Beag in the Gaeltacht. The Rustry Mackeral is also top-notch for food, try the famous Rusty's Seafood Crumble – a selection of fish and prawns topped with herbs, a cheesy crumble and served with brown bread.

For a glass of whiskey, head to Thomas Connolly's in Sligo town and O'Loclainn's Irish Whiskey Bar in Ballyvaughan, Co. Clare, which has 500 whiskeys on display and 70 Irish whiskeys for sale.

For a bite to eat there's a plethora of gastro pubs whose chefs are taking the best homegrown produce to create magnificent feasts to suit all palates.

Butler and Barry Gastrobar in Bray,

Co.Wicklow and Coyne's Gastropub in Kilkieran, Co. Galway should also be on any list for foodie faves.

Over 250 years old, JJ Hough's Singing Pub in Banagher, Co.Offaly is a legend. The pub has long been celebrated for its charm, warm welcome, beers, cocktails and pizza. A winning combination in anyone's books.

For a gin cocktail overlooking the sea check out The Moorings in Dungarvan, Co. Waterford, while Mickey Finns Pub in Co. Wicklow hosts story-telling nights and traditional music sessions.

Last, but not least, for a truly festive flavour, take a trip to O'Connell's pub in Skryne, Co. Meath.

In the O'Connell family for 170 years, not much has changed over the generations. It prides itself on having no TV or internet and has the added badge of honour of having featured in the Guinness Christmas advertisement for 17 years.

Cheers to that. Sláinte!



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Photo: RTE

A Day in the Life of

# Amy-Mae Dolan

Principal Dancer, Riverdance

Having danced for the Carson Kennedy Academy in Belfast, Amy-Mae Dolan won the World Irish Dance Championships and many other major titles. On completion of the Riverdance Summer School, the Tyrone native achieved her lifelong ambition to join Riverdance in 2016. She featured in the BBC's Born to Riverdance, which followed her journey to become the principal dancer in the cinema release of Riverdance the 25th Anniversary Show, filmed in the 3Arena Dublin. The show's legacy and talented performers like Amy-Mae were also celebrated in RTÉ's Riverdance 25th Anniversary Show. This autumn Amy-Mae led a cast of talented performers on the Irish leg of the show at the Gaiety Theatre in Dublin and after Christmas will be getting set to tour the USA and Europe into the New Year. A Reformer Pilates instructor, when she's not on stage she's creating content for her YouTube channel and Instagram.

# How does your normal day begin?

When I wake up in the morning, I like

to begin my day with a cup of hot water and freshly squeezed lemon. I then do some yoga or Pilates depending on what my body needs. After, I have my breakfast and start my day.

# What are your biggest daily challenges?

Managing all the tasks I have to do as a principal dancer and dance captain in Riverdance. As well as managing my Instagram and YouTube accounts. However, if I stay very organised and set my daily goals, I usually get through it all, stress free.

# What do you love most about your job?

I love how powerful, emotional and invigorated dancing makes me feel. It is when I am my most confident self. I also love how I continuously feel challenged and can find ways to constantly grow and improve.

#### What do you do to relax?

I usually read, meditate, and do breathing exercises to relax. But my favourite thing to do is spend time with my family, particularly going for walks around my home place Aghyaran.

# Favourite staycation destination in Ireland?

Killarney, Co. Kerry. I have been so many times to compete as a dancer and I have also performed there with Riverdance. It is absolutely beautiful and there is always so much to see and do.

## Favourite holiday destination worldwide?

I was recently in Majorca with my family. We had an incredible time completing water sport activities, swimming in the sea and eating great food. To be honest I am happy anywhere in the world as long as I'm with good people.

#### Favourite business motto?

Nike - Just do it. And one I go by myself would be - Every day is a chance to learn, grow and improve.

# Advice for young businesses entering the tourism industry?

Focus on the now: what small steps can you take every day to help you get closer to your bigger dreams. Set SMART goals and do everything in your power to achieve them.









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Bu Siobhán Breatnach

"I love Christmas so much," says Sinéad O'Brien, one of Ireland's most popular fashion and style influencers turned entrepreneur. As founder and CEO of shapewear brand Vacious, Sinéad has had a year like no other. She's about the mark the first anniversary of her new business and became a first-time parent in June to baby Jacob with partner Simon. "Jacob is the first boy in our family, my dad has been surrounded by women all his life so it's such a novelty to have him, especially coming up the Christmas," she says. "We plan to be at home, chilling out, putting up the tree and making Simon wear a matching onesie," she jokes.

The festive season has always been memorable for Sinéad. She first decided to quit her job as a full-time Bunratty singer in the run-up to Christmas and last December she launched Vacious to offer elegant yet functional shapewear. "I was on the choral team and one Christmas I had to decide if I was going to go out on my own so I took the chance and left my job at Bunratty," the soprano singer turned businesswoman says.

After winning a national competition to find the Face of Tempted in 2012, Sinéad signed with the Andrea Roche Model Agency. TV appearances followed as a result. At that stage, social media was taking off, and so was her blog Sinéad's Curvy Style. When people started commenting online about how well she dressed her shape and curves, she knew she'd found a niche and could be a voice for plus-sized women who wanted to dress up. "Never let your weight stop you, I've always been curvy," she says.

Sinéad O'Brien shares her holiday style, how she'll spend Christmas with Simon and baby Jacob and some exciting plans for her brand



Sinéad's first in-person event, born from her relatable content, brought 70 people together in Dolan's, Limerick to have fun while chatting all things fashion and beauty. "Everything I loved online was brought to life," she says.

Those events quickly grew to 1,000 people turning up to sold-out gatherings at the Bunratty Hotel.

From this came collaborations with brands, and with a growing community of more than 107,000 followers on Instagram, it was time for Sinéad to start a brand of her own. "It was always going to be shapewear," she says. "I know it like the back of my hand and haven't looked back since."

Since its launch, the range has grown to include swimwear, a maternity line and in October she launched the Every Day vest, the sister product to the All Rounder. "It's for when you want to feel a little more toned, confident and smoothed out. It'll give you a pep in the step," she says.

The budding company now has its own



office and Sinéad has also brought some of her family members on board. "I work with both my sisters and never thought I'd be their boss," she jokes. "I never thought I'd be my own boss but you have

to take that chance."

Having studied fashion and retail at Limerick Senior College in her late teens, Sinéad was always on a stylish yet industrious path. She now has ambitions to expand her brand to the UK and would love to work with the likes of Adele, Gemma Collins and Vogue Williams. "You have to set your hopes high," she says. "Influencers in Ireland have been great to work with, Erin McGregor has been very good to me, Louise Cooney, so many people who have talked about the shapewear. Ireland is great like that when it comes to influencers."

This Christmas will be spent at home in Limerick with Simon, Jacob and the extended family. "I never thought I'd take to motherhood as well as I did," she says. "He's been a very good baby and has made it easy for me, he's just a dream. We're winging it but he's just slotted into my life. I'm always at home in Limerick for Christmas and I love our nights out in the city," she says of plans for the holiday period. "I'll go to see my family for dinner. I cooked the last two years but haven't a notion of cooking this year," she jokes.

When it comes to fashion, however,

there's only one way to go. "Glitter and sequins, I can't get enough of it," she says. "I've already started seeing it coming into the shops. I love a good party season dress, a sequin dress, a nice jumpsuit. "I've no winter weddings coming up so I'll be shopping 'til I drop just for nights out, which are always an excuse to get dressed up. Nothing is too much at Christmas. I also love an LBD, the little black dress at Christmas, with a pop of sequin over it, glam. I love that style. Faux fur hats then for St. Stephen's Day racing."

Looking ahead to the New Year, Sinéad is planning a trip to Australia in February with the whole family. Travel is a constant in her life, mainly thanks to partner Simon, whose tours have become legendary on Instagram. "If you get into a car with Simon you might end up in Donegal," the Limerick native jokes. "You could fall asleep in the car and he'd literally take you anywhere. We christened it Simon's Tours on my highlight reel.



"The best one was when we went to Inishmore. We got stranded there one year during Hurricane George. We were the only tourists on the island and there was no electricity. Have a look." she laughs. Aside from the stunning Aran Islands and her home county of Limerick, Spanish Point, Killarney (Sinéad loves the Lyrath Hotel), Doolin and Galway city are all among some of her travel favourites. "Just the other day we went to a place called Moran's in Galway, it's unreal," she says.

As a soprano, singing is second nature to Sinéad - and what's Christmas without a carol or two. "My favourite song to sing is O Holy Night. It's a showstopper, just magic. I absolutely love them all, O Holy Night, The Little Drummer Boy, Chestnuts Roasting ... you name it. It brings me back to when I worked at Bunratty and did the Christmas show there. I'm all for Christmas music."

Sinéad's home style over the holidays is all about going 'the whole hog'. "I'm not too over the top but I'm not underdressed either," she says. "I'm someone who loves a theme. I'll do up the house for Halloween but I love Christmas. I'm the same as my mam ... the tree, the wreath, the stairs will be done. The Christmas table will be set. We're renting at the moment and I can't wait to have our own house where we can go to town in it."

Christmas Sinéad-style sounds festively fabulous. Pass the matching onesie!





# How to make A FLOATING CHRISTMAS TREE

A bright and cheerful Christmas fir or spruce is often the focal point of festive decorating. But for something a little different this year, or as an addition to your traditional tree, here's a great idea for making your very own DIY floating Christmas tree. If you're feeling particularly crafty, you could even make one for every room in the house. Hours of seasonal fun and a great way to get into the Christmas spirit!



Cut a 50-60cm length of wire using the wire cutters. Use the flat nose pliers to make a small loop at one end for hanging.



Starting from the loop, form the wire into a spiral one circle at a time. Add another loop at the end.



#### You will need:

Craft wire (1-2 mm thick)
Pair of wire cutters
Pair of flat nose pliers
Juniper twigs (or a
selection of similar greenery)
Mini baubles
Fine ribbon
Silver reel wire
Three test tubes
Three mini poinsettias





Attach the mini baubles and the test tubes to the juniper-wrapped wire with ribbon and hang the mini-Christmas tree in your chosen spot. Then fill the test tubes with water and place cut poinsettias inside. Tip: The poinsettia stems will stay fresh for up to two weeks if, immediately after cutting them, you first dip them briefly in 60°C hot water and then in cold water.



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up your
Christmas
tree. Find a
suitable spot
anywhere
for this cute
hanging
decoration. So
easy to make
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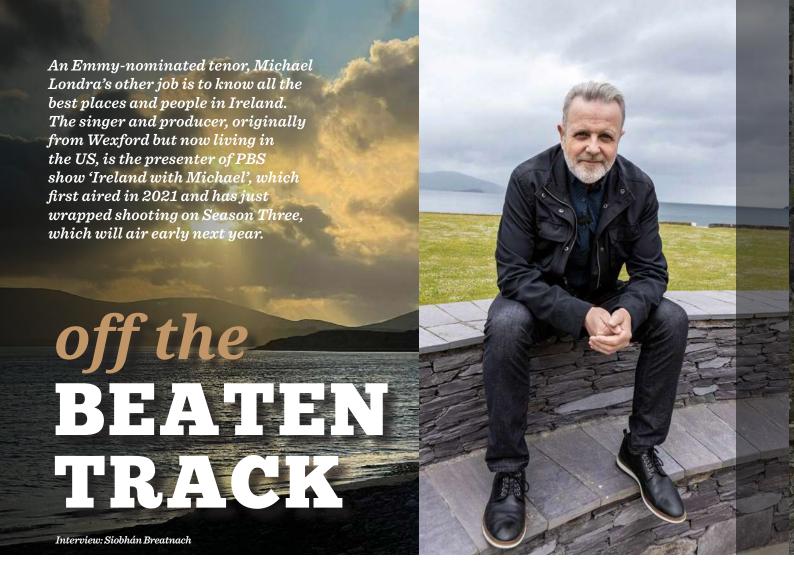
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he series shines a spotlight on Irish culture, music and history through the eyes of its artists and follows the success of Michael's 2011 special Beyond Celtic, which earned two Emmy nominations. On his latest tour of Ireland, Michael visited counties Kerry, Roscommon, Derry, Donegal, Monaghan, Louth, Dublin and Wexford to meet some of the country's best-known creatives.

Among those who shared their stories were chef Darina Allen, singers Moya Brennan and Aoife Scott, traditional music band Céol, fiddle player Damian McGeehan and harpist Una Walsh as well as up-and-coming talent Sasha Terfous, who is Wexford Poet Laureate. Michael says it's all about discovering lesser-known destinations - learning about history, meeting local artisans and experiencing small-town pubs and food. So, with that in mind, Go Wild caught up with him in his home state of Iowa to get the inside scoop for the season ahead.

# What have been some of your favourite places to experience?

When I was growing up, anywhere north of Dublin might as well have been Alaska. I had no clue! We just did a show on Roscommon and went to the new famine museum there, Strokestown Park House, which was fabulous, informative and dynamic. It's going to engage people over the next few years. We also went to Monaghan and had a lovely time at Castle Leslie, which is as posh as I'm ever going to get. It was fabulous.

But then at the same time, we went to the Carrickmacross Workhouse. Seeing that history and how it's portrayed in a very modern educational way, how they are making it a modern daycare centre, there is projection and optimism. It's not all doom and gloom and that will engage. People can see the trajectory of something that started as very tragic but now is very alive and vibrant. This year I also went to the Iveragh Peninsula. Normally on tour, I would head straight to Dingle but we went right down to Waterville and had the most magical time. Its amazing food and a peaceful place. There are always places to discover.

# Where's the best place to visit in the wintertime?

My favourite things in winter are in Dublin. I'm addicted to the National Gallery. It's the most incredible free day out and it's perfect on a rainy day. I also never miss the Opera Festival in Wexford. It's how I learned to sing, but more than that, the whole world comes to this small town and transforms it. Festivals in Ireland are a dime a dozen and it's fantastic what small towns around the country do to get a town hopping in November.

## What makes the perfect Irish Christmas?

St. Stephen's Day. I'm very proud to say that I carry on the Wren Boy tradition in the Midwest. I go through gallons of Jameson and make Irish coffees for the whole neighbourhood here in Ames, Iowa on St. Stephen's Day and we have an auld session. Growing up I didn't love it, because was always thrown out to sing for strangers on St. Stephen's morning but now it's a lovely tradition. It's how we keep our culture alive.

#### Growing up, where did you go?

It was always Curracloe, the best beach in Ireland. I would be singing all summer for tourists in Hotel Curracloe. I spent my whole childhood there. It's magical. If you go down early in the day, it's just



miles and miles of sandy beach. It's magnificent. Kelly's Hotel on Rosslare Strand is another, I always thought I was really grown up when I'd go there and have a glass of coke. I thought it was the coolest thing ever.

## What was your first experience of travel outside of Ireland?

My first vacation was on the day of Live Aid. I left on July 13, 1985 and I went to Greece on my own. I thought I was a rock star going to another country. I ended up going back about 30 times and spent six months over there one summer. The first time I moved to America, which was on April 12, 1989, I remember landing in New York and thinking this is it, I'm home and I was right. It was the other side of the world then, you had to save up to even make a phone call!

#### What makes the Arts so special?

North Americans don't know what Trad is or how music education happens in Ireland so that's fascinating. I recently brought a group to see Ceoltóirí Munna, a school of music in Wexford and it was the highlight of their tour, seeing five and six-year-olds on a tin whistle or an

accordion. They love seeing how the Arts are nourished. As Irish people, we are probably a bit more cynical. I also think of great sculptors and poets and designers. We were in Roscommon with Úna Burke, the leather maker who made stuff for Lady Gaga and Beyonce. That's something that will engage people with local artists rather than following the usual tourist trail. It's my responsibility to steer people away from shamrocks and shillelaghs. We need the heritage and that nod to what Ireland had traded on but we can harness that in a new way. Our food and hotels are the front lines of tourism. If they're thinking about eco-tourism, local produce and sustainability it's going to portray a modern country.

# What's the biggest change you've seen over the years?

We've become really good at food and service. Some people think the Celtic Tiger changed all that but I think in the last ten years we've dramatically improved. There were certain areas geographically that were better at catering for tourists because they have that history there, for example, Killarney or Galway. Now I think every part of

the country is savvy and smart and understands what people are looking for. We did a show on Waterford last year and they had the incredible Waterford Treasures down there that made for one of our best-ever episodes. I was blown away by it. Because of the internet, people know they can go to Leitrim or Westmeath or Wexford, where they've never thought to go before.

#### What's next?

I'm in the middle of finishing the Ireland Michael travel book. Season 3 of the PBS show comes out in January and we're doing a 30-city tour next spring of the TV show on stage with my band.



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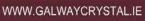


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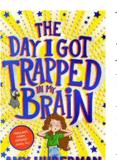
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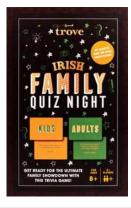


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#### **Antrim**

For a festive afternoon tea head to the at Malmaison Belfast where you can sit back and chill with delish classics spruced up with a bit of seasonal sparkle. To top things off to celebrate Christmas with a glass of fizz or a cocktail.

#### Armagh

The ecclesiastical capital of Armagh hosts the popular annual Georgian Festival from November 24-27 in the beautiful surrounds of the eighteenth-century Archbishop's Palace, with stalls hosted by traders in traditional costume. Enjoy a horse and carriage rides, or some mulled apple juice, mince pies and hot chestnuts with live music.

#### **Carlow**

There's something fabulously fresh about a St. Stephen's Day stroll. Check out the new Borris Viaduct Walk, offers a leisurely walk around a 16-arch viaduct with beautiful views to the Blackstairs Mountains and Mount Leinster.

#### Cavan

Cavan Burren Park features a wonderful interpretative centre and five amazing walking trails highlighting the spectacular prehistoric tombs, fantastic geology and special stories that make this such a unique environment. It hosts a Christmas Science Workshop for kids aged 7-12 on December 4, so fasten your sleigh-bells for some festive themed experiments.

#### Clare

From December 23, to January 1, 2023, Pantaloons present Sleeping Beauty starring Sarah McTernan at the Glór Arts Centre, located in the heart of Ennis. What's Christmas without a pantomime packed with smash-hit songs, stunning sets, fabulous dance routines and plenty of seasonal sparkle.

#### Cork

Reimagined last year, this year's Glow Cork takes place from November 26 to January 9, 2023 and features a light display around the city and magical window installations. There's also a Big Wheel revolving on Cork's Grand Parade.

#### **Derry**

The walled city of Derry stages its Christmas market in Guildhall Square the first two weekends of December, where the very best of artisan traders will offer speciality foods and handmade craft products.

#### Donegal

Blow off the cobwebs of the Christmas excesses by hitting the

road to check out one or all of the ten new viewing points added to a looped drive that circles the superbly scenic Mulroy Bay in Co. Donegal. The drive connects Fanad Head Lighthouse, Ballymastocker Bay and the Rosquill Peninsula.

markets to festivals, seasonal suggestions, new tourist attractions and more

#### **Down**

Winter is coming! The world's only official Game of Thrones Studio Tour is at the acclaimed series' original filming location of Linen Mill Studios in Banbridge. Explore a vast array of original sets, costumes, props and set pieces.

#### **Dublin**

There's a full-on range of markets around the city and its suburbs but one of the best is the boutique Christmas at the Castle market held at Dublin Castle throughout December offering high-end crafts, art, food and drink.

#### **Fermanagh**

Enjoy the Christmas Lights Festival, which takes place from the end of November into early January with light shows and projections nightly at the Intec Centre in Enniskillen. Other areas in each town centre are also illuminated with creative displays. A giant show-stopping tree in the town centre is also on its way for 2022.

#### Galway

In the west, Galway stages a cracking Christmas markets replete with festive entertainment. Set around Eyre Square, it's Ireland's longest running and biggest Christmas market.

#### Kerry

Tralee town centre is gearing up for a huge 2022 Christmas celebration with its annual festive light displays as well as Christmas markets and family shows every weekend throughout December. Festivities will culminate in a firework display on New Year's Eve.

#### **Kildare**

Take a ride on the Santa Express through the beautiful grounds of Palmerstown House Estate in Johnstown, with a host of attractions and entertainment along the way at the manor from November 25 – December 23. Santa's Kingdom and a Winter Wonderland await.

#### **Kilkenny**

Set against magical lightshows, Yulefest will dazzle in this medieval city from November 25 to Christmas Eve. Stroll through the streets and immerse yourself in the festive atmosphere as you visit the artisan food and craft markets.



#### Laois

Meet an elf guide who'll take you directly to Santa's house to get a special gift from the big man himself. Create magical memories at Santa's Magical Cabin in the Kyle Centre, Portlaoise from November 26 to December 23.

#### Leitrim

A cosy cabin escape sounds like the perfect way to unwind this holiday season. At the new Drumhierny Woodland Hideaway there's 16 lodges nestled within 5km of woodland tracks and trails leading to hidden fairy forts and more on this 100-acre estate.

#### Limerick

From December 9 to January 8 Lime Tree Theatre, on the campus of Mary Immaculate College, presents its Christmas Panto Jack and The Beanstalk with the voice of Pat Shortt as the Giant.

#### Longford

Center Parcs is lighting up the forest with a new Enchanted Light Garden from January 9 to February 26, 2023. Guests can walk through thousands of twinkling lights nestled between the trees in a magical winter wonderland surrounded by festive tunes that will have you jingling.

#### Louth

Uncover the secret of great gin at Listoke Distillery in Dunleer. Take a tour or join the gin school and distil your own special bottle in time for a celebratory G&T on Christmas Day.

#### Mayo

From November 19 to December 23 head to Westport House's Winter Wonderland to meet Santa. With story-telling, face painting, crafting, you can also ride the Wonderland Express Train around the before hopping off to take a picture under the giant Christmas tree. An authentic, old-fashioned Christmas experience for all the family.

#### Meath

The 5,200-year-old passage tomb of Newgrange, in the Boyne Valley, is the jewel in the crown of Ireland's Ancient East. Its winter solstice is on December 21 when entry is decided by lottery. Equally worth a visit at any time of the year.

#### Monaghan

For a luxurious Christmas experience, a winter weekend in the opulent surroundings of an Irish castle hotel could be just the ticket. Castle Leslie sits within 1,000 acres of scenic countryside with a range of onsite activities from horse riding and falconry to hot-air ballooning.

#### Offaly

Focus on the more spiritual side of the season at Birr Castle Demesne where you can try your hand at the Japanese spiritual practice of shinrin-yoku or Forest Bathing, which literally means taking in the

forest through our senses. A boost to the immune system is the perfect antidote to the chaos of Christmas.

#### Roscommon

The Strokestown Christmas Market is the largest street market of its kind in the county and a great place to be entertained and get into the Christmas spirit. Taking place from December 3-5 there'll be festive food, gifts, lights and more.

#### Sligo

Coolera Dramatic Society returns to the Hawk's Well Theatre in Sligo Town with this year's pantomime Cinderella, promising some exciting new talent, wonderful music and dance from December 4-17.

#### **Tipperary**

For a more historical take on the religious side of Christmas, take a moment to visit the iconic Rock of Cashel with its impressive medieval, walled stronghold containing a cathedral, round tower and castle. Shrouded in legend, this was an ancient seat of royal and religious power.

#### **Tyrone**

Experience Christmas in the Country at the Ulster American Folk Park in Omagh from December 9 to January 2. Stroll around the wintery landscape or stop by the Rogan House and find out the history behind the Christmas tree and how it was decorated in years gone by. Perfect for traditionalists.

#### Waterford

Soak up the carnival atmosphere, lights and festive cheer at the Winterval festival, which takes place at various venues across Waterford city from November 18 to December 32 offering delicious food, creative craft markets and live performances.

#### Westmeath

Dead Centre Brewing in Athlone is just one of the many craft breweries to discover across Ireland. Perfect for a pre-Christmas trip and tipple, Dead Centre have a striking copper clad brewery in its brewpub right on the banks of the River Shannon.

#### Wexford

The Christmas magic descends on Wexford town with Wexford Winterland, which takes place form the end of November into early January. Featuring one of Ireland's biggest ice rinks, there's also a Santa's North Pole Experience for all the family to enjoy.

#### **Wicklow**

Check out Wicklow Christmas Market in Wicklow town from November 19 to December 18. It's got everything from trips on the Santa Express to visit Santa and see the mischievous elves, to an eco-ice-skating rink and food market.

#### M'ASAL BEAG DUBH APRON

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www.racheldubber.com
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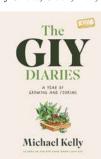
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#### AERO GRILL PRO AIR Fryer and Grill

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Homeware Stores nationwide Air fryers are having their moment in the spotlight right now and this six litre fryer from Salter Housewares also comes with a roast setting for Christmas dinner, a bake function

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- 1. Elf
- 2. The Santa Clause
- 3. Bad Santa
- 4. The Grinch
- 5. Home Alone
- 6. Jingle All The Way
- 7. Christmas With The Kranks
- 8. The Polar Express
- 9. A Christmas Carol
- 10. Arthur Christmas
- 11. The Holiday
- 12. Happy Christmas
- 13. Love Actually
- 14. The Nativity Story
- 15. Four Christmases
- 16. The Nightmare Before Christmas
- 17. Trading Places
- 18. A Wish For Christmas
- 19. Believe
- 20. 12 Dates Of Christmas
- 21. All I Want For Christmas
- 22. An Evergreen Christmas
- 23. How Sarah Got Her Wings
- 24. Noel
- 25. So This Is Christmas

- 26. An All Dogs Christmas Carol
- 27. A Dog Named Christmas
- 28. The Night Before
- 29. Love The Coopers
- 30. Alone For Christmas
- 31. Unaccompanied Minors
- 32. Call Me Claus
- 33. The Pursuit Of Happyness
- 34. Radio
- 35. The Blind Side
- 36. Big Fish
- 37. Miracles From Heaven
- 38. Heaven Is For Real
- 39. Balto
- 40. Meet The Parents
- 41. The Intouchables
- 42. The Cure
- 43. The Impossible
- 44. I Am Sam
- 45. Stepmom
- 46. Miss You Already
- 47. Pay It Forward
- 48. Soul Surfer
- 49. Hotel Rwanda
- 50. Up





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Anta's on his way, the presents are wrapped under the tree and the festive lights are twinkling in the background. But nothing says 'It's Christmas' more than hearing the Pogues' 'Fairytale of New York' play for the first time in December. From classics to modern interpretations, here's a list of the very best festive tunes you should always have on your playlist at this time of the year. All together now ... 'It was Christmas Eve babe'.

**'A Spaceman Came Travelling'** - Chris de Burgh **'A Winter's Tale'** - David Essex **'All I Want For Christmas Is You'** - Mariah Carey

**'Blue Christmas'** - Elvis Presley

'Christmas (Baby Please Come Home)' - Darlene Love

'Christmas Lights' - Coldplay

'Christmas Song (Chestnuts Roasting on

an Open Fire)' - The Nat King Cole Trio

'Christmas Time - Don't Let The

Bells End' - The Darkness

'Christmas Wrapping' - The Waitresses

'Cold December Night' - Michael Bublé

'Do They Know It's Christmas?' - Band Aid 'Do You Hear What I Hear?' - Bing Crosby 'Driving Home For Christmas' - Chris Rea

**'Frosty The Snowman'** - Gene Autry & The Cass Country Boys, Perry Como, Johnny Mathis, Kimberley Locke

**'Happy Christmas (War Is Over)'** - John & Yoko, Plastic Ono Band with the Harlem Community Choir **'Have Yourself A Merry Little** 

Christmas' - Frank Sinatra

'I'm Gonna Be Warm This Winter' -

Connie Francis, Gabriella Cilmi

'It's Beginning to Look a Lot Like Christmas'

- Perry Como & The Fontana Sisters

'I Believe In Father Christmas' - Greg

Lake, Toyah Wilcox, Elaine Paige

**'I Saw Mommy Kissing Santa Claus'** - Jimmy Boyd **'It's The Most Wonderful Time of Year'** - Andy Williams **'I Wish It Could Be Christmas Everyday'** - Wizzard 'Last Christmas' - Wham!

**'Let It Snow! Let It Snow! Let It Snow!'** - Vaughn Monroe, Dean Martin, Smokey Robinson & The Miracles **'Lonely This Christmas'** - MUD

'Mary's Boy Child' - Harry Belafonte

'Mary's Boy Child' - Oh My Lord, Boney M

'Merry Christmas' - Bryan Adams

'Merry Christmas Everyone' - Shakin' Stevens

'Merry Xmas Everybody' - Slade

'Mistletoe and Wine' - Cliff Richard

'Please Come Home For Christmas' -

Charles Brown, The Eagles, Jon Bon Jovi

'Power of Love' - Frankie Goes to Hollywood

**'Rockin' Around The Christmas Tree'** - Brenda Lee **'Rudolph The Red Nosed Reindeer'** - Gene Autry

'Santa Baby' - Eartha Kitt

'Santa Claus is Coming to Town' - Harry Reser

'Sleigh Ride' - Leroy Anderson

**'Stay Another Day'** - East 17

**'Step Into Christmas'** - Elton John

'Stop The Calvary' - Jona Lewie

**'Thank God It's Christmas'** - Queen **'The Little Drummer Boy'** - Harry Simeone Chorale

**'We Wish You A Merry Christmas'** - Arthur

Warrell & the Bristol University Madrigal Singers

'When A Child Is Born (Soleado)' - Johnny Mathis

'White Christmas' - Bing Crosby

'Winter Wonderland' - Perry Como

'Wonderful Christmastime' - Paul McCartney

'2000 Miles' - The Pretenders





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## Why do we get presents at Christmas?

Everyone loves to get a gift at Christmas but this particular tradition came from a mix of the ancient Roman practice of giving gifts during the pagan festival of Saturnalia and the Christian story of the Three Wise Men, who were said to have visited baby Jesus in his manger. In the 4th century AD there was a charitable bishop called St. Nicholas who lived in the country we now know as Turkey. He would give gifts to children and those in need and so became what we now know today as Santa Claus.

## Why do we celebrate on December 25th

No one know for sure what day Jesus was born on but the first ever recorded date of Christmas being on December 25th was during the time of the Roman Emperor Constantine, in AD 336.

# How does Santa deliver presents to the whole world?

In other parts of the world, Santa has friends to help him deliver all his presents on Christmas Eve. In some parts of Russia, for example, Grandfather Frost and his granddaughter Snow Maiden are the ones who drop off presents to all the boys and girls. Meanwhile in Italy an old witch called Befana helps him out. It's always good to get a little help from your friends!

#### Why do we put up a tree?

No one really know why this tradition started but it's a relatively new custom. Back in the 8th century an English missionary called St. Boniface used an evergreen tree as a symbol of Jesus in Germany. Thus, it started to become popular there before spreading further afield in the 19th century, when Queen Victoria and her husband Albert, who was German, began to use them too. In warm countries, people often decorate other kinds of trees. In India there's the mango or banana tree, while in New Zealand there's a beautiful tree with red flowers called Pohutukawa.







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Julia Hemingway of Julia's Lobster Truck suggests a festive alternative to turkey

# Picture: Courtesy of Helen Cole | Făitle Ireland

# SEA-S FARE

By Siobhán Breatnach

quick holiday and never left ... 27 years ago," jokes Julia Hemingway, the culinary creative behind Julia's Lobster Truck.

Based out of the Burren in Co. Clare, there's very little this shellfish lover doesn't know about a sea-inspired menu - think lobster rolls, steamed mussels, clams, good old fish 'n' chips and you get the idea. But over the Christmas period there's nothing better than oysters and Bloody Marys. "On St. Stephen's Day it's pretty much unbeatable. It has everything

you could possibly need," she says.

Next year she's diving further into her seafood obsession by launching a range of sauces from tartar to sexy and curry. "All of which I use in the food truck and have become popular, so keep a look out for Julia's condiments!" she says. Growing up, cooking was the one and only thing Julia ever wanted to pursue. "My father used to take us to France every year on holiday and was so passionate about great food. He made a deal - we had to try everything once and if we didn't like it then we never had to eat it again," she says. "He just wanted us to experience everything and generally, I liked everything."

Having trained at Leith's School of Food and Wine in London, she later took a job under umami king Peter Gordon. "He suggested I go to meet a young couple who had just opened their restaurant in The French House Dining Room in Soho and that is when I started working for Margot and Fergus Henderson," she says. "They gave me so much confidence, inspiration and enthusiasm. You couldn't work for a more joyful, trusting duo."

The inspiration for her food truck came of the back of another too-good-to-be true job. "When I first arrived in Ireland, I got a job in a lobster bar. It was a dream

job – literally running outside to the pier to pick lobsters from Gerry the fisherman and throwing them into the pot to order," she says. "You can't get fresher or more local than that. So, ingredients and locality were my inspiration. I wanted to open a seafood kitchen that really allowed the ingredients to shine – simple and fresh. I still source all my lobster and shellfish from Gerry and Martina - 30 years later! It takes a long time to build a good trusting relationship with suppliers," she adds.

This year, the professionally trained chef is planning a huge family gathering and will mix and match some land offerings to her usual ocean-inspired offerings. "There will be 18 of us, which is actually quite terrifying now that I think of it," she says. "My husband is an organic farmer so we are likely to have a big shin of beef or a rib roast."

She's a fan of turkey though in Julia's books guinea fowl is better. "We spent Christmas in Spain one year and I cooked guinea fowl for lunch, with all the trimmings. It's my favourite bird," she says. In honour of her true passion, Julia also shares a special seafood recipe perfect for Christmas and it's something the Go Wild team can't wait to try at home this December.

Shucks ... it looks superbly seasonal!



# RECIPE Spinach and Gruyere Grilled Oysters

#### **Ingredients:**

Spinach
Oysters
Shallot
Cream
Gruyere Cheese

**Step 1:** Wilt spinach in a pan and then set to one side.

**Step 2:** Shuck your oysters, six per person is a great place to start, and pour the liquid into a pan. Reserve the shells.

**Step 3:** Chop a shallot and put into the pan with the oyster liquor. Heat over a medium flame and then poach the oysters gently for a minute. Remove and set aside.

**Step 4:** Add a dash of cream to the liquor and reduce until the sauce is double cream consistency.

**Step 5:** Put a bit of spinach in the bottom of each shell, place an oyster on top, spoon over some liquor and grate a bit of cheese over. Put under a hot grill until the cheese is melted and oyster are hot. Enjoy!

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Get your Christmas off to the perfect start with these two cheese-inspired recipes for canapes and starters

#### Goat's cheese bonbons

Makes 24

#### **Ingredients:**

300g soft goat's cheese 3g mixed soft green herbs such as parsley, dill, and chives, finely chopped 2g crushed pink peppercorns 2g toasted sesame seeds 3tbsp toasted hazelnuts, chopped

#### Step 1:

To make your crispy coating, spread the chopped green herbs, pink peppercorns, sesame seeds and hazelnuts in a thin layer on separate plates. Then, line a baking tray with greaseproof paper.

Divide the goat's cheese into 24 equal portions. Using your hands, roll each portion gently into a small ball.

#### Step 3:

Roll your goat's cheese truffles in your coating mixtures, alternating between the herbs, peppercorns, sesame seeds and hazelnuts to get an even spread of flavours, until all truffles are evenly coated. Place on your lined baking tray and refrigerate for at least 30 minutes.

#### Step 4:

Serve up and enjoy!

#### **Baked Camembert** with Roasted Grapes

Serves 4 as a sharing starter

#### **Ingredients**

250g whole camembert 2 sprigs of rosemary 2 sprigs of thyme 1 clove of garlic, finely sliced 100g red grapes, vine on 1 tbsp olive oil 1 tbsp white wine 1 tsp runny honey 1 ciabatta, sliced

#### Step 1:

Preheat your oven to 200C/180C fan.

Remove the camembert from the box and remove the wrapper, then put it back in the box and place it on a baking tray.

#### Step 3:

Using a small sharp knife make diagonal cuts on top of the cheese. Push a few sprigs of rosemary and thyme and a few slices of garlic in the grooves. Arrange the grapes on the tray next to the cheese and scatter over the remaining herbs and garlic.

#### Step 4:

In a small bowl, mix the olive oil, white wine, and honey until well combined. Drizzle the mixture over the cheese and grapes and bake in the preheated oven for 20 minutes, or until the cheese is runny and the grapes have softened.

#### Step 5:

Warm the ciabatta in the oven for the last five minutes of cooking. then top the cheese with the grapes and serve with warmed ciabatta slices on the side.

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# SALTED CARAMEL ESPRESSO MARTINI



Coffee aficionados are going to love this decadent cocktail inspired by the humble yet heroic bean many of us love to consume daily. Put a pep in your step with this moreish Salted Caramel Espresso Martini recipe from Leo Higney, Head Mixologist at Malmaison Belfast in Co. Antrim - perfect for an after-dinner drink or instead of dessert. "Christmas is one of the most special times of the year," he says. "There's nothing like seeing our guests in the festive spirit and what better way to celebrate than with a cocktail." Leo's top tip for trying this at home and to ensure optimal taste and flavour is to make sure the glassware is chilled before you pour. Cheers to that!

#### What you will need:

Coupe Martini Glass

#### **Ingredients:**

25ml Absolut Blue Vodka 25ml Tosilini Espresso Liquer 75ml Salted Caramel Coffee Syrup Tuile for garnish (French wafer)

### How to make your festive tipple:

#### Step 1:

Add all the ingredients to a Boston tin or cocktail shaker.

#### Step 2:

Fill with ice and shake well.

#### Step 3:

Fine strain into a chilled coupe.

#### Step 4:

Garnish with a tuile.

# Cheers to FRUIT OF THE FOREST



Inspired by long walks surrounded by nature, distiller Steve Povey's Root & Branch gin makes a wicked forest fruits cocktail to help warm up those cold winter evenings. Think blackberries, blackcurrants, raspberries, rosehips and a hint of cinnamon. Based in West Waterford at the Blackwater Distillery he says "foraging for the flavours of wild hedgerow fruits and country walks with our dogs in and around Melleray, Co. Waterford", energised his latest creation, a fruit of the forest gin. Here's how to make one at home.

#### **Ingredients:**

50ml gin
22.5ml freshly squeezed lemon juice
22.5ml sugar syrup (boil one part
sugar to one part water, then cool)
Fresh blackberries,
raspberries, mint leaves
Soda water

#### How to make your cocktail: Stan 1:

#### Step 1:

Add three blackberries, four mint leaves and two raspberries into a cocktail shaker (or jam jar) and gently muddle.

#### Step 2:

Then add the freshly squeezed lemon juice, sugar syrup, gin plus lots of ice and shake for 12 seconds.

#### Step 3:

Double strain into an iced-filled tumbler and add a splash of soda. Finally, garnish with blackberries or raspberries and fresh mint.







#### HERE ARE THREE OF CHAD'S AMAZING RECIPES TO SUIT ALL TASTES

#### The Original Spice Bag

You can bake, deep fry, use an air fryer or whatever way you want to cook will be fine. For my liking, I use an old-school deep-fat fryer. If you want the real chipper flavour, use beef dripping as it packs the flavour into those crispy, golden, shoestring potatoes, we call fries. All the spice boxes here are based on the original, with just a few added extras to make some top-tier delicacies. So, let's begin!

#### **Ingredients**

Chicken thighs - 1 per person
Buttermilk - enough to
cover the chicken
Seasoned cornflour
Spice bag seasoning - you could
make your own but some amazing
tasty brands out there
Good two handfuls of chips per
person - using shoestring chips
here - you could probably add
more chips but for cardiologist
reasons let's say two handfuls)
2 mixed peppers sliced or
chunked, whatever way you like

1x red onion, sliced Bunch of spring onions, sliced Crispy onions

#### Step 1:

Get some good quality Irish chicken thighs and slice them up thinly (the butcher would do this in seconds for you, so save yourself a job and ask). Shake the buttermilk well and pour over the thighs. Leave overnight, if possible. If not two or three hours will do it. The nice sourness to the chicken also tenderises the meat.

#### Step 2:

Once marinated in the buttermilk, strain then dredge in the seasoned cornflour. You can use spices, chipotle paste or just salt and pepper. I'm going to use salt and pepper and some old-fashioned Piri Piri seasoning - it's always a winner with chicken.

#### Step 3:

Now the rest is not rocket science. Deep fry, bake or air fry your chicken. When it's just about cooked, add in your skinny fries, add in your peppers ... this is where the magic happens! Get all the good stuff you just cooked into a bowl. Mix with the red onion and sliced spring onion and some of that spice bag mix, the more the merrier. And that my friends, is called the Irish Spice Bag!



#### The Corkboiii Spicebox

#### **Extra Ingredients**

West Cork Scallops -three per portion
Atlantic Scampi
Caherbeg black pudding - three pieces
chopped thumbnail size per portion
Salt and pepper
Knob of butter
Handful prawns or scampi - covered
in buttermilk and dredged in corn
flour, exactly like the chicken
in original recipe
Rebel chilli sauce

#### Mango Szechuan sauce

1 ripe mango 1 large pinch Szechuan pepper, you could use spice bag here if you wanted

So, let's keep this simple ...

pepper to a smooth puree.



How to make the mango sauce Blitz the sauce ingredients in a NutriBullet with Szechuan

#### Step 2:

You've made the original spice box so now let's bring it to another level. Add the black pudding and scampi to the mix at the same time as you added the fries to the fryer, air fryer or oven. It will take only five minutes to cook through.

#### Step 3:

Preheat a pan over high heat and add a tbsp of oil. Pat dry scallops



with kitchen paper and season well. Add the scallops to the pan flat side down and cook until golden brown, this will take approximately two minutes. Don't move the scallops around just let them be to get a beautiful golden crust. Turn the scallop over and cook for a further 1-2 minutes. Add a knob of butter to the pan and baste the scallops.

#### Step 4:

Cook and plate up as you would the original, adding the scallops, mango sauce, scampi and black pudding and rebel chilli sauce (that's on another level right there). Sprinkle a few chillis and sesame seeds for that little extra touch.

#### The Vegan chap -Bhaji Spice Box

We'll leave out the chicken and beef dripping on this one and just use veg oil

#### How to make the bhajis Ingredients

150g flour - you can use normal flour if you want but for authentic flavour pick the gram flour up in any local ethnic store

1 tsp turmeric 1 tsp paprika

1 tsp ground coriander

1 tsp ground cumin

1 tsp fennel seeds

1 bunch coriander chopped

 $6\ crushed\ cardamom$ 

4 white onions, finely sliced thinly Salt and pepper

#### Step 1:

Ok, it's this easy. Mix everything together, bind with some water to make a loose batter. 150mls should cover it but you can add more or less water if you want it thicker.

#### Step 2:

Shape into little balls and deep fry gently for 3 or 4 minutes until they rise to the top.

#### How to make tahini lemon sauce Ingredients

4 spoons of tahini (sesame paste) Zest and juice of 1 lemon 30mls of water

#### Step 1:

Mix all the ingredients together until it's a sauce-like consistency

#### Vegan curry mayo Ingredients

Simply take 3 tablespoons of vegan mayo to every teaspoon of whatever curry powder you like. I'm a Sharwood's fan for total nostalgic reasons!

#### How to make your spice bag Step 1:

Cook and plate up as you would the original spice bag, adding the bhajis.

#### Step 2

Enjoy slathered in tahini lemon sauce and vegan curry mayo!

# 'A JUICY HUNK OF MEAT GUARDED BY SPROUTS'

Chef and presenter Nico Reynolds talks festive faves' and how best to cook the perfect turkey for Christmas

hen it comes to Christmas in the kitchen, simple is best says chef and presenter Nico Reynolds.

One of Ireland's new voices in food, his culinary flare and international experience means flavours are always flowing in Nico world. His cooking is all about connecting people, places and, of course, the palette to the many incredible tastes that exist on the gastronomy trail of life. The Dubliner loved growing up with the influences of his Jamaican grandmother, where he says he always had 'a head in the cupboard and an eye over the shoulder' of the women who taught him all about the depth and variety of soul food and Caribbean cooking.

A regular face on TV screens as part of RTÉ's All Fired Up and Grilled Seeker series, a globetrotting spirit and desires focused solely on the chef's life once led him to Buenos Aires, where he ran a catering events company and small restaurant for six years in the Argentinian capital. "Food is about connection, not just to other people but to your past and the series of moments that brought you to where you are now," he says. "With both sides of my family coming from different places I wanted to bridge connections with cooking. It's been the only thing that had really ever grabbed my focus."

On his return from South America, Nico settled into life in Dublin opening a pop-up restaurant called Lil Portie. This time around, it was all about building a place where he could cook the food he wanted. It wasn't long before he'd built up a following of foodies, including almost 13,000 followers on Instagram, all enthralled by his dishes best be described as Caribbean food with Latin influences via Ireland. Regular TV slots followed on the likes of The Today Show, Ireland AM and as the in-house celebrity chef on prime-time series Lodging with Lucy, as

well as a hat tip from Vice Media's "F\*ck That's delicious with Action Bronson".

This Christmas he's planning for a relaxed affair followed by a trip to Europe to switch off and ring in 2023 before getting back to work in January. "Christmas will be spent horizontally," he jokes. "And New Year's Eve in Amsterdam, where I go every year for a well-deserved reality drift."

Presenting work in both Ireland and the UK is hotting up for Nico, though he's resolute on spending more time in the kitchen to share his tasty creations over the coming months. "I'm trying to get back into the kitchen more with some pop-up and supper clubs with an intention of not forgetting what brought me here," he says of the move to incorporate more real-life events with his TV commitments.

Looking back to his younger years, the Christmas of 1998 is one that he remembers most. It's been his favourite to date. "It was the last Christmas before my mother died a few months later," he says. "It's funny how that one sticks out in my mind always." When it comes to making the most of mealtimes this December 25th, there's one



rule he swears by when choosing a festive menu, and that's to keep it simple. "Simple is best," he says. "Like a meal that always tastes the same every year."

Though it's the days filled with leftovers that inspire him most. "I think I prefer the sandwiches that follow into the days of blur more than the dinners," he adds. So, what's a Nico special for a traditional Christmas Day dinner? "Three kinds of spuds - roast, mash and baked, enough gravy to keel a frigate and a juicy hunk of meat guarded by sprouts." Sounds dangerously delicious! But, he's also a fan of pushing the boat out and trying something a little different. "The last few Christmas' we've celebrated we've eaten steak and spiced red cabbage," he says about not being afraid to try an alternative to turkey. "I don't come from a big family so we've grown to just keeping it simple."

#### **NICO REYNOLDS' TIPS FOR A TOP TURKEY**

"I'm not sure there are too many recipes out there that have not been spliced and changed for any greatly different recipe to share. But the biggest complaint about the Christmas meal is always the dry turkey. So, if you have the time and space I would always recommend brining your bird."

#### How to brine your turkey like a pro in two easy steps: Step 1:

Soak the turkey in salted water - 50g for every litre until the bird is fully submerged. Sometimes I throw in a bay leaf, coriander seed and lemon slices for added flavour.

#### Step 2:

Leave for 24 hours and rinse before cooking. The salt breaks down the protein so it holds more water (up to 15 per cent). This will ensure your dinner will stay nice and juicy. Happy Christmas.



# Fed up with turkey? TRY A FESTIVE **FISH SUPPER**

Christmas doesn't have to be all about the turkey, ham and pudding. Graham Higgins, Head Chef of The Purty Kitchen in Dublin's Dun Laoghaire shares some of his go-to recipes for easy entertaining this festive season.

#### Kilmore Quay **Seafood Chowder**

#### Serves 4

#### **Ingredients**

1 white onion

1 leek

2 bay leaves

1 sprig thyme

1/2 litre fish stock

4 large Maris piper potatoes

50g butter

Maldon sea salt and cracked black pepper

200ml cream

200ml full fat milk

180g diced celery and carrot

40g mixed dill and parsley

180g small rope mussels

640g mixed seafood including salmon, naturally smoke haddock and hake

Guinness Brown Bread to serve

#### Method

Sauté onion, celery, crushed potato and leek with bay leaf to make the velouté. Add milk, cream, fish stock and seasoning to the pan and blend into the velouté. Steam the diced carrots and leek until cooked to your liking.

Season the velouté with Maldon sea salt and cracked black pepper to taste. Add the seafood to the velouté to poach for 5 to 6 minutes adding the steamed carrot



and leak to the velouté for texture. Serve in bowl of your choice and garnish with the finely chopped dill & parsley. Enjoy with Guinness brown bread and real butter.

#### The Purty Kitchen Fish Pie

Tender morsels of local fish, saffron velouté and pickled vegetable salad - Serves 4



**Ingredients** 

400gm prawns 600gm mixed seafood including, salmon, hake and naturally smoked haddock 1 bulb fennel 2 stalks celery 2 carrots finely chopped 1/2gram red saffron strand 400ml fish stock 300ml full fat cream 200ml full fat milk Maldon sea salt & cracked black pepper 20g corn flour Small bunch finely chopped dill, tarragon and flat leaf parsley 600g mashed potato 2 whole eggs

#### Method

50g butter

Prepare your mashed potato and whisk together with the 2 egg yolks, 50g of butter. Add sea salt and cracked black pepper to season and set to one side. To make the velouté, sauté down the fennel, celery, carrots and saffron. Add your fish stock, cream and milk and bring to the boil before stirring in the cornflour and season with the salt and pepper to taste. Add your seafood and herbs to the velouté and simmer for 2 minutes

Pour the mix to your baking dish(es) of choice, pipe on your mashed potato and bake in the over at 180 degrees for 15-20 mins We recommend serving these in individual dishes and it is accompanied by a wedge of lemon and a salad. We like to use a pickled vegetable salad for extra acidity to complement the seafood.

Sticky Toffee **Pudding** 

**Ingredients** For the pudding 150g pitted dates 1 tsp bread soda 1/2 litre of water 20g dark brown sugar 2 whole eggs 40g butter 175g plain flour

#### For the sauce

50g butter 75g full fat cream 100g dark brown sugar Ice cream of your choice (we recommend Glenowen Vanilla ice cream)

#### Method For the pudding

Simmer 150g of pitted dates and 1tsp of bread soda with 1/2 litre of water for 30 mins. Purée or blitz and allow to cool. Whisk 20g of dark brown sugar with 2 whole eggs and 40g of butter. Add your flour, baking powder and baking soda before stirring this into the date mix. Pour into a baking tray/dish and bake for 25 mins at 170 degrees.

#### For the sauce

Add all ingredients to the saucepan and bring to the boil. Allow to simmer for 15 mins and keep stirring throughout.

#### Final steps

Pierce the top of the pudding with a fork and then pour half of your sauce over the warm pudding Allow this to stand for 45 minutes and set the remainder of the sauce to one side. When well rested, add the rest of your sauce and your ice cream and serve.

# How to Make Christmas Crackers



TV chef, writer and food photographer Lilly Higgins loves getting creative to help make a cosy and comfortable home. These easy-to-make Christmas crackers from her new book The Homemade Year are the perfect addition to your festive table. Time to get cracking...

'I love the tradition of Christmas crackers but always feel a pang of guilt. What about the environment? All those tiny plastic trinkets inside plus all that paper, plastic and unnecessary packaging! We spend all year teaching our children how to reuse, repair and recycle, so it's a missed opportunity to reinforce those lessons. Making reusable crackers is so much nicer and we get to keep our own ones each year plus, we can swap them or personalise them with family names. It's a fun activity to do. Writing out the cracker jokes or tucking notes inside, choosing the sweets, even making paper crowns ourselves. You can tuck almost anything into these lovely crackers.

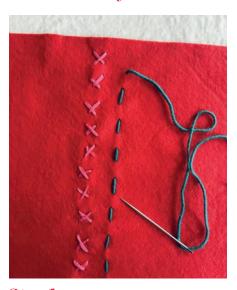
I make them with felt because they hold their shape well and don't involve any sewing. Keep any bright ribbons you might find from the packaging you acquire throughout the year – often boxes of chocolates have the nicest ones! You can glue on pretty rick-rack trimmings, do a little embroidery or sew on a panel of patterned fabric. They really complete a table setting and can be used several times over the festive season. A box of these filled with sweets and jokes, makes a really lovely gift.'

#### What you'll need:

6 x A4 pieces of felt Embroidery thread Embroidery needle Sweets, jokes written on paper, paper hats, trinkets Greaseproof paper 6 x toilet roll tubes Scissors Ribbon



#### How to make your crackers:



Step 1: First decorate the felt. I do some simple embroidery in different patterns around the centre line of the piece, keeping in mind this will be the main body of the cracker.



Step 2: Make little packages of sweets with the greaseproof paper, including any notes, trinkets or paper hats. Tuck these inside the toilet roll tube.



Step 3:
Lay the tube at one end of the felt piece and roll it up in the felt. Tie each end with a ribbon. Repeat with each piece of felt and cardboard tube.



**Step 4:**Now they're ready to place on each table setting.

#### Lilly's tips:

Sanitise your toilet roll tubes by placing them on the centre of the rack in a preheated oven, 100°C, for 15 minutes to heat through and kill any bacteria. Don't leave unattended!



# 



Makes 14 cookies

Preparation time: 15 minutes Cooking time: 10 minutes

#### **Ingredients**

115g Plain Flour
30g best quality Cocoa Powder
1/2 tsp Salt
1/4tsp Baking Powder
225g best quality Dark
Chocolate, roughly chopped
130g Unsalted Butter
2 Eggs
130g Caster Sugar
1 tsp Vanilla Extract
1 jar Opies Cocktail Cherries, drained
and cherries halved

How to make your Christmas cookies

#### Step 1:

Preheat oven to 200°C/180° fan/Gas 4. Line a large baking tray and set aside.

#### Step 2:

Sift the flour, cocoa powder, salt and baking powder into a bowl.

#### Step 3:

Place a pan of water on the hob and bring to a gentle boil. Place 175g of the chocolate and butter in a heatproof bowl then place on top of the saucepan, taking care that it doesn't touch the water. Stir through until the chocolate and butter is melted then remove and leave to cool.

#### Step 4:

Using a bowl or stand mixer, beat the eggs and sugar together until pale and light. Add the vanilla and melted chocolate mixture and gently mix again until just combined.

#### Step 5:

Next, add the flour mixture and stir through until mixture is even and chocolatey in colour.

#### Step 6:

Add golf-ball sized spoonful's of cake batter onto the lined baking tray, spaced about 3cm apart, and shape the mounds into hearts using moistened fingertips. Press cherry halves cutside down into the mixture then bake in the pre-heated oven for 10 minutes.

#### Step 7:

Remove and leave to rest for five minutes until cool enough to handle. Transfer to a wire rack to cool completely then melt the remaining 50g of chocolate in a saucepan and drizzle over the biscuits before leaving to set. Leave a plate of cookies under the tree for Santa to enjoy on Christmas Eve!



WHETHER YOU ARE INTERESTED IN THE IRISH EMIGRATION STORY, TRACING YOUR ANCESTORS, LEARNING MORE ABOUT THE ILL-FATED TITANIC AND LUSITANIA OR SIMPLY IMMERSING YOURSELF IN HISTORY, COBH HERITAGE CENTRE IS WELL WORTH A VISIT.

his informative and sometimes emotive experience is situated within Cobh's beautifully restored Victorian railway station, a building with its own unique story.

Because so many people from Ireland's past traveled through Cobh, visitors to the heritage center can learn about the stories of these emigrants, over three million of whom emigrated from here. Many were forced to leave due to the famine, many left in search of a new life in a land of opportunity and many more had no choice, being transported as convicts to Australia or forced labor in British colonies in the West Indies.

The Irish Emigration Story relates the maritime, naval and military history of the area and the fortification of the harbor with forts such as Haulbowline, Spike Island and Fort Camden. It takes visitors on a journey of exploration of the lives of millions who left Ireland from the 1600's right through to the 1950's. Tales of the early emigrants to Virginia, the Carolinas and Canada; the forgotten Irish who endured forced labor in the Americas and the sinking of the Titanic and the Lusitania are all explained in a variety of interesting and artistic ways.

Throughout the exhibition there are individual stories to be found such as that of Jeremiah Burke and the message in a bottle from the Titanic. Learn about Margaret Drury and her voyage on a convict ship to Australia, and of course Father Frank Browne who took the last photographs of Titanic as it journeyed from Southampton to Cobh. He was directed to disembark early from the luxury Atlantic voyage in the port of Cobh by his bishop. Disappointing at the time for Father Frank but what a lucky man!

This is a moving, educational, interesting and evocative experience which enables visitors to walk in the footsteps of our ancestors who left these shores and whose last sight of Ireland was the town of Cobh.

www.cobhheritage.com







# How to make a wooden star for advent



#### Step 1:

Use the mitre box to cut a total of 100 to 120 pieces of wood of different lengths from the dowling. In the example shown here, the pieces are 4.5cm, 5cm and 5.5cm long.



#### Step 2:

Glue the lengths of dowling onto the star template with the hot glue. Alternate different lengths and thicknesses of wood. Once the glue is dry, cut away the excess paper around the star template.

#### What you will need:

Lengths of pale wooden dowling
(different thicknesses)
Fine tooth handsaw
Mitre box (for easy cutting of the wood)
Cardboard star template
Hot glue gun
Glue stick
Scissors
Four taper candles and a candle holder for each
Three test tubes

Poinsettias Small decorative wooden stars and hearts for decorating



#### Step 3:

Place the candle holders and test tubes. Drill holes in four of the thicker pieces of wood to secure the candle holders. Slide the test tubes between the pieces of wood and secure them with hot glue if necessary. Then place the candles in the candle holders and glue the little hearts and stars onto the wooden star. Finally, fill the test tubes with water and place the cut poinsettias in them.





- 1. Which Irish actress played Doris Walker in the original 'Miracle on 34th Street'?
- 2. In 'Home Alone 2', Brenda Fricker plays the pigeon lady who befriends Macaulay Culkin's Kevin McCallister in New York's Central Park. But what county in Ireland is she originally from?
- 3. 'The Holiday' stars Cameron Diaz and Kate Winslet as two forlorn girls who swap homes for Christmas. But what was the full name of Winslet's character in the nineties mega-hit Titanic?
- 4. Not strictly a film, but big screen Boyle native Chris O'Dowd starred in the 2018 Christmas-themed drama podcast 'Baby It's Cold Outside' about a man struggling with homelessness. Which actress, born to Irish parents in London, featured alongside him? Here's a hint ... you might think of her a being a bit shameless.
- 5. Bob Geldof is famous for the iconic festive charttopper and charity juggernaut 'Do They Know it's Christmas'? but can you name the band whose film he had a cameo in, in 1997?
- 6. 'Angela's Christmas' is a 30-minute Netflix film by award-winning author Frank McCourt. Which iconic singer, who tragically passed away in 2018, can you hear in the closing credits?

- 7. Liam Neeson stars in the timeless festive favourite 'Love Actually', but what musical instrument did his young son Sam, played by Thomas Brodie-Sangster, learn to master in time to woo his sweetheart at the school Christmas concert?
- 8. In the Christmas Eve gone crazy movie 'Gremlins', Mr. Wing sells Randall Peltzer a Mogwai called Gizmo under strict instructions to keep it away from sunlight, water and food after midnight. But here in Ireland a gizmo is better known as slang for what?
- 9. Ennis in Co. Clare was recently turned into a Christmas wonderland for a new Hallmark film called 'Christmas at Castle Hart' starring Mean Girls alumni Lacey Chabert. Which Dublin actor features as her leading man?
- 10. It wouldn't be Christmas without 'It's A Wonderful Life'. Which renowned Hollywood star turned down the role of George Bailey to star in another festive film called 'The Bishop's Wife'?

### How well did you score?

0-3: Not quite Grinch level but it's back to full-time elf-ucation for you.

4-7: Santa's little helper, keep at it!

8-10: You're officially the star on top of the tree.

Answers: Maureen O'Hara, Dublin, Rose DeWitt Bukater, Anne-Marie Duff, The Spice Girls – Spiceworld, The Movie, Dolores O'Riordan, Drums, A gadget or small device you don't have a name for, Stuart Townsend, Cary Grant

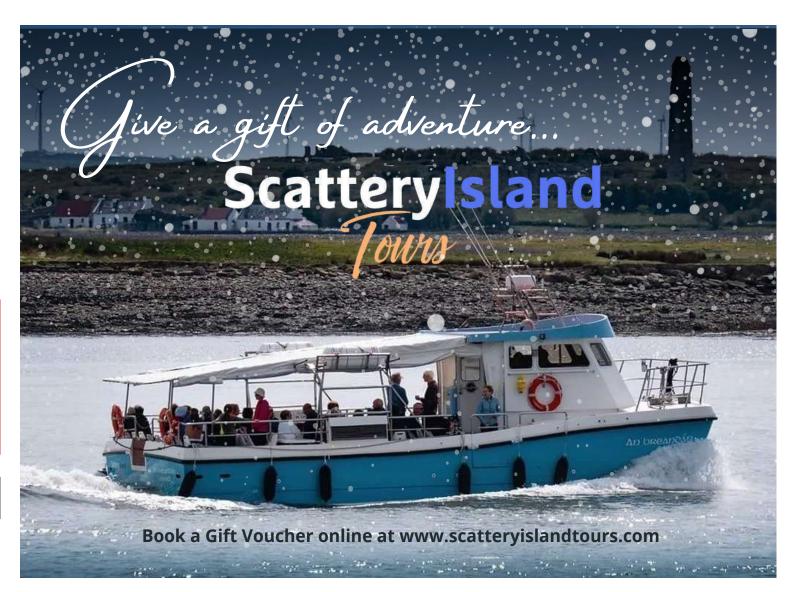


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# Dearing a winter yarn

hat started as a simple fisherman's jumper is now inspiring some of the biggest international fashion moments. Nothing says winter vibes more than a cosy knit and the Aran jumper's classic cable stitch now carries cult status. Since it first found worldwide acclaim in the 50s and 60s, over the decades the humble Irish knit has been worn by celebrities from Marilyn Monroe to Elvis and more recently Taylor Swift. Now thanks to its celebrity fans and design inspiration prowess, it's enjoying another resurgence in popular culture.

Actor Adam Driver set Twitter alight when he donned the jumper in the Ridley Scott crime drama House of Gucci, while it's also been incorporated by international designers Alexander McQueen and Molly Goddard into recent collections. Simone Rocha has also drawn from funeral ceremonies and traditions on the Aran Islands over the years to weave heritage with contemporary design.

Closer to home, brands such as BEO, the Co. Clare wellness and lifestyle company founded by Aoibhín Garrihy and Sharon Connellan, and sustainable fashion brand Aoife McNamara have also been captivated by the Aran sweater. Machine-made today, for the most part, there are still some jumpers that are made by expert hands. Frances Beatty, of An Púcán in Kilmurvey on the biggest Aran Island of Inishmore, handknits her creations to sell in her cottage shop with the help of a local network of knitters. "I'm very proud to be keeping the tradition of the Aran sweater alive," she says.

A recent rise in popularity has also seen the Aran Woollen Mills, in Westport, Co. Mayo, launch their first ever capsule collection this autumn for sale online, under the Aran Woollen Mills Brand. A chunky knit, Aran jumpers were originally made from unscoured wool to create a protective waterproof layer for fishermen and farmers braving the elements of the great outdoors.

Its distinctive cream colour has evolved over the years into a multi-tone swatch and today's sweaters are made from a softer wool mix, often encompassing linen, alpaca or cashmere yarns.

Another distinctive feature is the

### Top Tip

According to the experts at Aran Woollen Mills the best way to wear your Aran jumper is to keep it simple by pairing it with a white T-shirt or pair of blue jeans, or for something a little dressier, layer it up with a crisp white shirt and pop on a pair of heels.



myriad of intricate designs each reflecting the landscape or livelihoods of islanders in some way.

The Basket or Lattice stitch, inspired by the fisherman's basket, represents a good catch, while the Diamond Stitch symbolises the fishing net and signifies wealth and success. The Moss Stitch, taking its name from Carrageen Moss, symbolises abundance and growth. This humble West of Ireland garment also received a global boost in 2017 when it was recognised by New York's Museum of Modern Art as one of 111 items of clothing and accessories that have influenced fashion over the last 100-years. It looks like it's likely to be about for some time more to come.



 $Three \, Aran\, jumpers\, to\, keep\, you\, cosy$ 









One of the biggest trends this year is Christmas 'tablescaping' - the art of setting a scene for your guests at the dinner table by telling a story through textures and colours. If you're looking to wow family and friends this festive season, check out these top tips to orchestrate a social media-worthy dining experience at home thanks to Dobbies stylist Abbie McCann. With a little creativity, you can customise your tablescape to match this winter's newest trends and elevate the experience for your loved ones around the table. Here are three themes suit every style.

### **Natural Noelle**

For an intimate dinner setting, consider a soft and dreamy Natural Noelle theme. Different heights and textures around the dinner table make for an interesting and unique evening. Choosing opulent pink, gold and neutral tones emboldened with charcoal and anthracite will give a modern and fresh spin on this romantic tablescape. This theme will lend a natural sense of glamour to any dinner party. Try using dark crockery to contrast with mauve and peach tablecloths

### How to make a striking foliage centrepiece

### What you will need:

Large houseplant pot
A Spathiphyllum houseplant to act as a base
Large Palms
Ferns (or foliage from the garden)
Dried florals
Strelitzia gold stems

### Step 1:

Start by placing your Spathiphyllum in the centre of your pot as this will act as the base foryour display. Cover with compost to support and hold the plant into place.

### Step 2:

Take your large Palms and start to place them around your Spathiphyllum, using Ferns and other pieces of foliage you've foraged from your garden, making sure to fill any large gaps.

### Step 3:

Once you're happy with the overall shape, start to add in the Strelitzia gold stems. This will break up the greenery base and add more of a luxurious look and feel to your centrepiece. The more extravagant, the better.

### Step 4:

Lastly, add in your dried stems for added texture. Place on top of your fireplace, bar trolley or dining table and surprise your friends and family this year with the most stunning, homemade centrepiece. and napkins, drawing your guests' eyes to gorgeous florals dotted throughout a statement centrepiece. Use a mix of Phalaenopsis alongside Moss and trailing Ivy. To create a whimsical trail, try adding Eucalyptus and Asparagus Fern at the end. Keep your foliage and florals lasting longer, by misting them to keep them fresh.

### **Festive Dreaming**

Festive Dreaming is all about nostalgia and that traditional Christmas look with a retro twist. Bring a festive feeling with classic reds and rubies, layered with teal and magnolia pink to evoke memories of Christmas past. This is perfect for a large family event, where the joyous atmosphere is reflected in the colourful table décor. Opt for glasses that have an unusual or vintage shape alongside bold cutlery and napkins, creating a visual feast for your family to enjoy before dinner is served. To draw focus to your floral centrepiece and timeless candles, keep the tablecloth neutral and let a patterned runner do the talking.

### **Nordic Wonder**

For a more rustic look, create a Nordic Wonder theme with earthy, natural tones and layers of greens. Bring dimension to your look by blanketing sage in deep amber tones and contrasting the table with peaks of matt greys and blues. This theme calls for pinecones galore, nestled in bundles of foliage. You can find your own natural table decorations for this theme - try foraging for greenery from your own back garden or taking a family trip to the forest to collect Moss and tree cuttings, which is both great fun and great value. Wooden placemats and candlestick holders complement gemstone-coloured candle votives, creating a fun textural landscape for your guests to enjoy while they eat. Using atmospheric fragrances like Pine or Eucalyptus throughout your home will bring a charming woodland-themed table to life.



### Fishers

Fishers is a must-visit on any trip to County Wicklow, where a warm welcome awaits. Located in the heart



of Newtownmountkennedy, this boutique department store has something for everyone! Stocking gorgeous clothing collections from Irish and European brands, homewares and gifts for every occasion. Their award-winning café offers mouth-watering brunch, lunch and treats indoors or on their sheltered patios.

### The Falls Hotel

The Falls Hotel & Spa is in a wonderful and unique location, midway along the fabulous Wild Atlantic Way. Within a 20-minute drive of the hotel, heading North, you have the awe-inspiring Cliffs of Moher, the mythical Burren Region, both combining to make the UNESCO Global Geopark: www.burrengeopark.ie. Driving South, you will reach the magnificent Loop Head Peninsula, with the Victorian seaside town of Kilkee, the lovely fishing village of Carrigaholt and of course, the majestic Loop Head lighthouse: www.loophead.ie. In between, there are an abundance of villages, beaches, restaurants, craft shops, pubs and countless hidden gems that make your trip to Clare well worth it.



### The Lodge at Ashford Castle

Originally built in 1865 for the Estate Manager of 800-year-old Ashford Castle, our elegant, white-washed Lodge has views to rival the best in the world. Windows frame inspiring vistas out over placid Lough Corrib, backed by the rolling, emerald hills of Connemara.

The Lodge offers country house charm, fine dining in Wilde's Restaurant and an exceptional collection of estate activities. This is one of Ireland's finest wedding destinations, pairing warm Irish hospitality with a modern appeal.



### The Hugh Lane Gallery

Hugh Lane Gallery provides an oasis of inspiration in the heart of Dublin City. Discover a diverse and wonderful collection of works, from impressionism to expressionism all expertly curated in the unique setting of



the world's oldest public gallery of modern art.

### Carrygerry Country House

Carrygerry Country House is a Charming "Old World" Country House, which was originally built in 1793. Located near Shannon, in the scenic countryside of County Clare we are less than 10 minutes from Shannon International Airport.

Here, you will experience a true Country House atmosphere of peace & tranquillity, with antique furnishings & glowing fires.



### Connemara Coast Hotel

The Connemara Coast Hotel, located only minutes from Galway City on the Wild Atlantic Way, has 141 luxury bedrooms, a choice of restaurants & bars including the Coast Club Leisure Centre. A resort hotel, it is the perfect location for exploring the West of Ireland.

Tel: 091 592108, Email: info@connemaracoast.ie Web: www.connemaracoast.ie



### Sliabh Liag Distillers

An Dúlamán Santa Ana Armada Strength Gin from Donegal's Sliabh Liag Distillers is a navy strength (57%), barrel aged expression of their Irish Maritime Gin. Having rested in Rioja wine barrels for up to 12 weeks, the gin has a gentle



rose gold colour and a rich fruity overlay to its savoury umami notes. Watch out in selected off-licences this festive season for a special offer of a free 100ml bottle of An Dúlamán Irish Maritime Gin with every bottle of Santa Ana sold. Follow @andulamangin for more. \*selected off-licences only, while stocks last

### The Mulranny Park Hotel

This Christmas give an award winning gift. Our vouchers are the perfect solution to your Christmas shopping worries. With our refurbished rooms and new seaweed baths as well as the Wild Atlantic Way at the front and the Greenway at the back, you can be rest assured that your gift will both excite and delight. For offers www.mulrannyparkhotel.ie



### Sheen Falls Hotel

One of Ireland's finest hotels with stunning views of Kenmare Bay and the cascading Sheen waterfalls. The Lodge is located on a 300 acre estate with five thatched cottages for rental. Guests can enjoy a variety of activities including 15 miles of salmon fishing, falconry, clay pigeon shooting, horse riding and many more. Sheen Falls Lodge is a member of Relais & Chateaux.



### Fota Island Resort

Plan your escape to Fota Island Resort and bring together your loved ones in the beautiful East Cork Countryside. Keep discovering all East Cork has to offer with Fota Island Resort. Plan your stay your way, with a wide range of activities and amenities available for your perfect break away. T: +(021) 488 3700. E: reservations@fotaisland.ie



### The Kingsley

Situated overlooking the magnificent River Lee, The Kingsley is the perfect location to explore the abundance



of activities Cork has to offer, including Cork City Gaol, Blarney Castle & Gardens and Nano Nagle Place, or hop in the car for a short drive to the coastal towns of Kinsale and Crosshaven – perfect for any day out. T: +(021) 4800 500. E: reservations@thekingsley.ie

### The Arklow Bay

The Arklow Bay Conference & Leisure Hotel, situated in the heart of the Garden of Ireland, is the perfect location for your Winter break this year. Set on idyllic grounds the Hotel offers 91 tastefully decorated bedrooms, full access to our Leisure Club and prepare to be pampered in the Bay Beauty Rooms. The perfect base to explore and discover all that the Ancient East has to offer and adjacent to the best golf courses in the County, Arklow and Woodenbridge. Call 0402-26200 to discuss your stay with us or email reservations@arklowbay.com



### Texas Steakout

Hearty food, great cocktails and friendly staff are what we dish out in abundance at the Texas Steakout. We have everything covered for meat eaters and vegetarians alike with our menu including, juicy steaks, sizzling fajitas, sticky pudding, and luscious chocolate brownies. At the Texas Steakout we are passionately committed to supporting local Irish produce and only serve the freshest selection of produce that Ireland has to offer.



### Malahide Castle & Gardens

Malahide Castle was home to the Talbot family for nearly 800 years and with a history dating back to 1185, there are plenty of stories to be told.

Enjoy a guided tour of Dublin's most loved medieval castle just 10 minutes from Dublin Airport and 13km from Dublin



City centre. The iconic Great Hall at Malahide Castle has just reopened following significant works carried out to the fabric of the historic building that has helped restore one of the finest and oldest Medieval Banqueting Halls in the country. For more visit www.malahidecastleandgardens.ie

### Kilkea Castle

"Prepare to feel like royalty when you enter the grounds of one of the oldest inhabited castles in Ireland. With a history dating back to 1180, Kilkea Castle, now a member of Preferred Hotels and Resorts L.V.X Collection, captures the mystical charm of a 12th Century majestic castle with the overwhelming allure of timeless sophistication and style."



### Your Castlemartyr - Experience Natural Elegance

Nestled amid East Cork's woodlands, the luxury 5-Star Castlemartyr Resort is a destination richly steeped in Irish history and tradition. Situated on 220 acres, Castlemartyr Resort consists of a grand 17th century country manor house that sits adjacent to the ruins of an 800-year-old-castle.

With a storied history that includes Strongbow, Walter Raleigh, the Knight's Templar and more, the Castlemartyr Resort was officially opened for guests in 2008. While ensuring the grounds and buildings have been tastefully updated, they have been magnificently restored and elegantly enhanced to offer 108 guest rooms and suites, along with 47 luxury self-catering lodges.



### Burren SmokeHouse

Need a gift for somebody who is hard to please? The Burren Smokehouse offers high-quality food gifts, be it Smoked Irish Organic Salmon or Gift Hampers. Easy ordering online and an (inter)national delivery to the recipient on a date of your choice are their speciality. Christmas made easy!

Order on www.burrensmokehouse.ie



### Fly Cruise Stay

Limerick based online travel website WeAre. Travel have broken all records winning five global awards in 2022! A consortium of travel brands, founded in 2012, it has grown exponentially. From the original FlyCruiseStay.com which offers (among other services) hotel bookings in 31 currencies and 16 languages to their latest domain acquisition, Hoppa.ie which offers airport, hotel and cruise port transfers.

# OMY IRELAND BOX

MylrelandBox is a premium Irish Subscription Box service for those that wish to discover Ireland and Irish Design from talented independent makers based all over Ireland.



Founder Katharine curates a MyIrelandBox full of Irish made surprises for our community of subscribers every month, filled with a selection of Irish made Celtic jewellery, homeware, wonderful books, clean beauty, stationary, fashion accessories, artisan foods and lots more. Based on themes such as the Irish Sheep, the Irish Cottage, an Irish Christmas and Thanksgiving, each MyIrelandBox takes our subscribers on a journey through Ireland each month.

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THE INUA COLLECTION

## \*CHRISTMAS





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