

Raising

the

Roaf

**All
Saints'
Church
Community
Cookbook**



Recipe for Happiness

Take - One cup of common sense,

Half a cup of justice,

One to one and a half cups of love sifted with

One to one and a half teaspoons of mutual confidence.

Add - Two large portions of sense of humour, beaten separately.

Spice to taste with wit and nonsense.

Bake in moderate oven of warm approval.

Ice with generous appreciation.

Bible Cake

4 ½ cups of 1 Kings 4:22

1 cup of Judges 5:25, last clause

2 cups of Jeremiah 6:20

2 cups of 1 Samuel 30:12

2 cups of Nahum 3:12

2 tablespoons of 1 Samuel 14:25

6 tablespoons of Jeremiah 17:11

½ cup of Judges 4:19, last clause

2 tablespoons of Amos 4:5

Season to taste with

2 Chronicles 9:9

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All Saints' Church Community Cookbook

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Foreword

Dear Friends,

Our Church Roof Restoration Committee – Mervyn Fogarty, Daphne Argue, Seamus Puirseil, Brian Leonard, Roger Stirling, John Storey and Andrea Lazenby Simpson have raised over €125,000 during the past three years. Congratulations. Their enthusiasm was infectious, flowing out into the wider community and fostering a love for this unique place. Among their many creative ideas is this book, ensuring All Saints’ Church is a fitting place to celebrate the Christian family meal – The Eucharist.

Jesus enjoyed meals with his friends – nurturing, blessing and empowering them. He even challenged us to invite people to our homes to share a meal – people who have no facility or means of repaying! What a challenge!

Here we have a great variety of recipes generously offered – designed to bring people together – just like Jesus wants when he says ‘TAKE EAT, TAKE DRINK’.

May you experience Jesus’ blessings as you put this book to use at home, gathering around the family table.

*In His Love,
Valerie & Jim Carroll*

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Introduction

This Recipe Book was originally intended to form the last part of the fundraising drive for the All Saints' Church Roof Restoration. However, having been so successful in raising €125,000, and completing the works, the proceeds will now go towards an All Saints' Memorial Garden. The fundraising activities have seen such huge support from the local community, as well as the parish, that it seemed appropriate to launch a Community Cookbook, recording these wonderful recipes.

The recipes included below are treasured; some are old and some more recent. Some arrived by email, and some by more arcane modes of communication: including those written on the back of an envelope, typed on a type-writer and one which was dictated over the phone!

Without all the great bakers and cooks of the parish of All Saints' Church in Raheny, this recipe book would simply not have been possible. So, this book is dedicated to all the contributors, and in turn to their mums, sisters, aunts, daughters, mothers-in-law, and friends and to their own creative inspiration, which has led to such a wonderful array of recipes being made available here for all. A huge thank you to you all!

We have families who have three generations of women contributors, and we also have cooks who have gone to the trouble of baking/cooking their recipes specially to "test" them for this book. One contributor said to me "I cook with my eyes, so I will have to make it to write the recipe down!" That must be, surely, a sign of sheer dedication!

The recipes include all sorts of delicious treats - some dating to the nineteenth century, some requiring no cooking at all, sweet and savoury and everything in between! While some contributors are anonymous, most have included a short note or their top tips. It is hoped that this recipe book will become a valued treasure and family heirloom and will be a point of reference for your future cooking and baking. For this reason, conversion charts have been included as well as some basic recipes and family favourites. We hope that the many tips throughout the book will help make life easier, or will at least add further variety to the recipes!

Thanks must go to the two wonderfully talented designers who have made this book the attractive volume that it is, and all on a voluntary basis: Kristina Simpson (KrisSimpsonDesign@gmail.com) and Charles Ryan (www.lightinshade.com). Thank you so much for all your hard work!

Finally, as Jim has so eloquently said in his foreword, and I will paraphrase, cook, eat and enjoy. Happy times in the kitchen!

*Andrea Lazenby Simpson
Editor, March 2013*