

2017

## Around the Table : a Project about Food in Dublin

Dublin's Culture Connects

Follow this and additional works at: <https://arrow.tudublin.ie/tfpubs>



Part of the [History Commons](#), and the [Hospitality Administration and Management Commons](#)

---

### Recommended Citation

Dublin's Culture Connects, "Around the Table : a Project about Food in Dublin" (2017). *Academic Publications*. 1.

<https://arrow.tudublin.ie/tfpubs/1>

This Book is brought to you for free and open access by the Publications at ARROW@TU Dublin. It has been accepted for inclusion in Academic Publications by an authorized administrator of ARROW@TU Dublin. For more information, please contact [yvonne.desmond@tudublin.ie](mailto:yvonne.desmond@tudublin.ie), [arrow.admin@tudublin.ie](mailto:arrow.admin@tudublin.ie), [brian.widdis@tudublin.ie](mailto:brian.widdis@tudublin.ie).



This work is licensed under a [Creative Commons Attribution-Noncommercial-Share Alike 3.0 License](#)

AROUND  
— THE —  
TABLE



# AROUND THE TABLE

┌ *A Project About Food in Dublin* ┐

# AROUND THE TABLE

...

*Compiled & Edited By Bernadette Larkin  
Dublin's Culture Connects: The National Neighbourhood,  
Dublin, 2017*

...

*Black & White Illustrations by Jennie Moran  
Map illustrations by Ida Mitrani  
Original Photography by Jeanette Lowe  
Walks & Local History Content Donal Fallon*

...

To the dreamers & schemers  
who populate this city.

# TABLE OF CONTENTS

**Bringing**  
**18**

**Sharing**  
**38**

**Feeding**  
**52**

Dublin's Culture Connects: The National Neighbourhood

[www.dublinscultureconnects.ie](http://www.dublinscultureconnects.ie)

© Dublin's Culture Connects 2017  
All rights reserved

Ireland  
ISBN 978-0-9957446-3-9

The National Library of Ireland  
Dockworker's Preservation Society  
Dublin City Library & Archive  
Kilmainham Gaol Archives

# A PROJECT ABOUT FOOD IN DUBLIN

“Would you like to be part of a project about food, with Dublin City Council and The National Library, prompted by a bid for European City of Culture 2020, which takes in the area of the city from the mouth of the River Liffey up to Stoneybatter on the Northside, and involves retired Dockworkers, a homework club on Greek Street, a group of women who grew up near the markets, and several other communities we don’t know exist yet but will want to know more about — to be concluded inside three months?” Oh yes. In our role of boisterous intruders in these self-contained, well-hidden worlds, we will hear remarkable stories: a mislaid elephant in Dublin Port; a small child lowering elevenses into the bowels of a ship to his Father, waist-deep in coal; an unexpected grá of cabbage water among inner-city 12-year-olds; thirty-six Flake bars wrapped per minute on the Cadbury production line; three thousand people queuing for food parcels on Christmas week just gone. These things charm, amuse, appal us. There are swarms of facts and anecdotes which will cajole us down ever more worthwhile diversions.

Some necessary focus ensues. Let us attempt to describe the essence of this place, at this moment. Let us go after information that slips between State records and social history — the fancy debris of humans going about their everyday lives in ‘this old town with its hectored makeup, and more possibilities for gaiety and goodness than have ever been given a chance.’<sup>1</sup>

<sup>1</sup> Bourke, Michael, *Eating in Dublin*, The Bell, June 1941, p20

We will seek out these elusive in-between details: the iridescent residue of ‘wordless stories and rich silences’ contained in the creases of this town. The dust settles on this mesmerising whirligig. We begin to decipher a resourceful stouthearted-ness, this poignant combination of spirited invention or jammyness and generosity. “You’d never go hungry in Dublin City” is a recurring missive. Again and again we hear examples of makeshift points of hospitality — imagine the second flat from the right on the first floor where a grandmother prepares fish & chips for twenty three members of her extended family over the course of a Friday afternoon; a pot of stew appears outside the front door of a dock worker who didn’t get work that week (nothing said); a volunteer at the Capuchin Day Centre sets his alarm clock for 2:30am on Christmas week to get food parcels ready.

‘Let us say yes to who or what turns up...whether or not it has to do with a foreigner, an immigrant, an invited guest or an unexpected visitor, a human, animal or divine creature, a living or dead thing, male or female.’<sup>4</sup> This basic law of hospitality, described by philosopher Jacques Derrida, was on my mind over the course of these months and is worth bringing to light here. Such unyieldingness! Are you a functioning human being? Yes,? Then be ready always to share what you have, end of discussion. The bar is set. Rise to it.

<sup>2</sup> de Certeau, Michel, *The Practice of Everyday Life*, 1984, p106

<sup>3</sup> ‘Jammy’ is a Dublin term to describe good fortune and in particular a propensity to land on one’s feet, originating from the happy event of securing employment with the Jammet brothers, haute cuisine restaurateurs known for their fine dining institution, Jammet’s on Nassau St. which operated from 1926-1967

<sup>4</sup> Derrida, Jacques, *Step of Hospitality, Of Hospitality - Cultural Memory in the Present*, ed Mieke Bal and Hent de Vries, p 77

Well, we saw some impressive examples of strict compliance and often in the face of enormous challenges. These heroic manifestations of a reluctance to see others stuck, usually low-key and extremely protective of dignity, are a form of kindness but they have an important by-product. They put us in charge of our universe. I am the architect of a safe microcosm and I will share it with you. Whatever is happening outside, we will cobble together a miracle feast of toast made on the gas Superser. Imagine then, the impossibility of the opposite — the countless families reared in homeless shelters and those living in the Direct Provision system in this country now, where this authorship is denied: You are not in charge of your family. You may not create a safe microcosm, you may not share what little you have with those around you or comfort your child in the middle of the night with warm milk. This, I feel, is something we will be ashamed to have lived alongside; our contemporary institutional abuse.

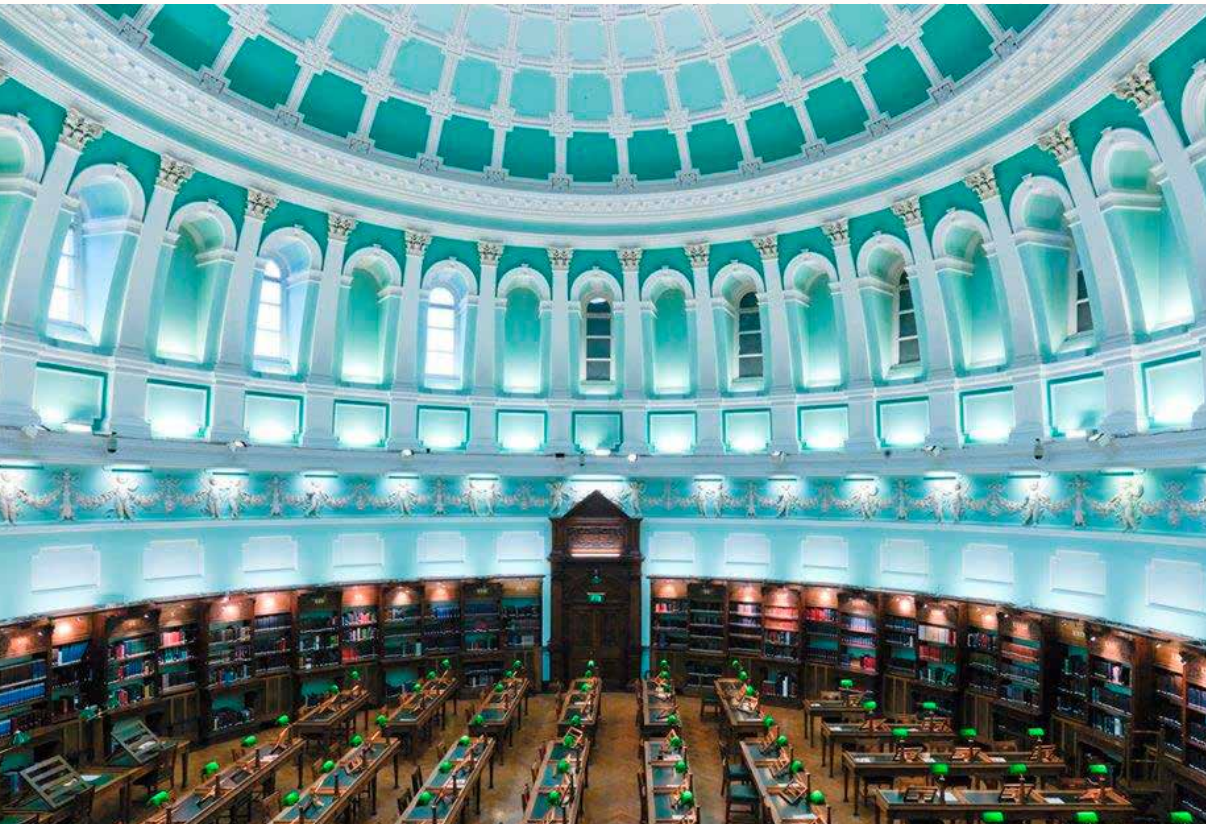
How very at odds this is with the ‘innovative heroism’ so elegantly embodied by the inhabitants of this city. How ugly and awkward. Perhaps this shameful backdrop can act as a provocation; a thing to defy. It seems huge but people in this city are chipping away at it, steadily undermining it. We saw them in action.

Jennie Moran

<sup>5</sup> Kiely, Tony, *We Managed*, is edited by Máirtín Mac Con Iomaire and Eamon Maher, *Tickling the Palate - Gastronomy in Irish Literature and Culture*, 2014, p103



*Luncheonette*



Reading Room, The National Library of Ireland

**The National Library of Ireland** is delighted to be involved in the Dublin's Culture Connects: The National Neighbourhood. As an Irish memory institution, we have a central role to play in remembering our past and recording our present. Through our wonderful collections — books and newspapers, journals and maps, photographs, letters, diaries and posters — we help to capture the stories of Ireland.

**Around the Table** has connected the Library with communities old and new across Dublin's historic Central area. We have been excited to welcome groups to the library as part of this project, working with them to share and shape memories, and create new ones.

One of our earliest food-related documents in the library's collections is Frater Walter Pembrok's kitchen account at Kells Priory, which details sums of money received and expended on various items dating all the way back to 1382.

Before the printed cookbook became a standard item in our kitchens, recipes written on sheets of paper were collected and put together in what we would now call manuscript cookbooks. Many homes throughout the country probably have something similar — recipes circulated among friends or passed down through the generations.

Through the work of Artist, Jennie Moran, Artist and Photographer, Jeanette Lowe and Social Historian Donal Fallon the story, role and journey of food in the City from the Docks to the Markets, and from the streets to the table is being gathered and will be added to the library's collections.

Dublin's industrial history is acknowledged in the accounts of the former Dockworkers, the Market traders and the factory workers whose stories describe the work involved providing the food that fed the people of the city.

**Around the Table** has explored the central place of food in connecting us to memory, culture, and place and to each other — it has allowed us as a cultural institution to connect with these communities and to add their unique stories to the library's collections to be made available to future generations.

*Dr. Sandra Collins, Director,  
The National Library of Ireland*



“The Button is the physical manifestation of the regulation of employment. It was often handed down from Father to Son and showed you were a paid up union member. There was an obligation on the foreman to employ Button Men first. He would then say ‘any more Button Men?’ Only then could non-union men be employed. The men would be running from one ‘Read’ to the next to try to get the best job on that day, the one that would pay the most. You didn’t know what the next day would bring so you tried to maximise your earnings each day.”

*Paddy Nevins & Paddy Daly,  
Dockworker’s Preservation Society*



## -EAST WALL AND DOCKLANDS WALK-

- 1 Two Gateway, East Wall Road headquarters of the ESB**, the stone columns all that remain of the Cadbury’s factory which once stood here. Cadbury’s opened their first Irish factory in 1933 on Ossory Road, expanding significantly with a second local factory on the East Wall Road by 1939. Although a British company, they keenly emphasised the Irishness of their new factory with advertisements, noting that Irish labour built the factory, Irish men and girls were employed there and fresh Irish milk was used exclusively. Women in particular benefited from the presence of the factory on the East Wall Road, outnumbering men seven-to-one in the workforce.
- 2 At 143 Church Road**, Jani’s Takeaway serves the people of East Wall today but it still reminds many locals of the Andreucetti family’s fish and chip shop, part of the community for almost three quarters of a century. Coming to Ireland from the village of Partigliano, near Lucca, Rinaldo and Sabatina became part of a small close network of Italian families. Andreucetti’s was also an Ice Cream Parlour. Rinaldo made his ice cream on the premises in the moulds he carried with him from home. Granddaughter Maria, still living in East Wall, remembers the choc ices made with the broken chocolate from the Cadbury factory up the road and the coins wrapped up and placed in the ice pops as a surprise for the children.
- 3 The Seán O’Casey Community Centre** on St. Mary’s Road, East Wall is an important hub for local people. Named in honour of the playwright, dramatist and activist, it plays an important role in the community, feeding dozens of senior citizens and hosting art workshops and theatre productions. The building is the work of O’Donnell and Tuomey Architects, and has been widely praised for its unique design and appearance. In 2009, it was one of six schemes shortlisted for the Royal Institute of British Architects’ (RIBA) Lubetkin Prize for architecture. In true Dublin fashion it is affectionately known locally as ‘the block of cheese’.

- 4 The MV Cill Airne** is enjoying a happy retirement at **North Wall Quay** having spent many years as a training vessel for engineers in the Maritime College. The ship is one of the most unusual restaurant venues in Dublin and is a product of the city, commissioned in July 1961. Both the MV Cill Arne and its sister ship, the MV Blarna, were built in the Liffey Dockyard of Dublin, and they were among the very last riveted ships to be constructed in Europe. The vessel was launched to the cheers and sirens of shipyard workers and ships in port.

- 5** Across the **Samuel Beckett Bridge**, the historic **Diving Bell** stands as a fitting tribute to the dockworkers and labourers who served this community. Designed by Bindon Blood Stoney (1829-1909), a groundbreaking Irish engineer, responsible for designing the modern quay walls of the River Liffey, as well as designing O’Connell Bridge, Grattan Bridge and Butt Bridge. Chief Engineer to the Dublin Port and Docks Board from 1852 until 1898, he is credited by Turtle Bunbury as “*the first Irish engineer to understand the immense possibilities of using concrete as a structural material.*” His 1860s invention allowed men to work on the important task of building the Liffey walls.

- 6** Crossing back over the **Samuel Beckett Bridge**, looking at **Sir John Rogerson’s Quay** where on 27 September 1913, at the height of the ‘Lockout’, the S.S Hare arrived in Dublin from Salford, loaded with food and supplies intended to assist the families of those locked-out by William Martin Murphy and other Dublin employers. Waiting dockers and other workers rushed into action, offloading the “60,000 packages of butter, sugar, jam, potatoes, fish and biscuits” onto the quays of Dublin. By the end of the day nine thousand workers and their dependants had received desperately needed relief.

- 7** The **CHQ Building**, formerly known as Stack A, was constructed around 1820 to a design by John Rennie. Today it houses EPIC Ireland: the story of the Irish Diaspora but in 1856 it hosted the largest banquet in the city, celebrating soldiers who had participated in the Crimean War. More than 3,600 people sat down to dine in front of an audience of more than 1,000 paying spectators! ...*the total length of the tables was 6,172 feet. The viands supplied included 250 hams, 230 legs of mutton, 500 meat pies, 100 venison pasties, 100 rice puddings, 260 plum puddings, 200 turkeys, 200 geese, 250 pieces of beef weighing in all 3,000 lbs.; 3 tons of potatoes, 2,000 half pound loafs, 100 capons and chickens and six ox tongues... Each man was supplied a quart of porter and a pint of choice port wine.*

- 8** The **Famine Memorial** by Rowan Gillespie, unveiled by President Mary Robinson in 1997 stands as a reminder of the Gorta Mór. Food continued to leave Dublin during the Famine, with government administrator Charles Trevelyan declaring “*Do not encourage the idea of prohibiting exports...perfect Free Trade is the right course.*” In the midst of the tragedy of the Famine, an unlikely hero emerged. Alexis Soyer, the high-profile eccentric French chef arrived in Ireland in 1847, eager to help. He established a model soup kitchen in Dublin in 1847, at the site of the Croppies Acre park. “*The poor were admitted to the hall in shifts of 100 at a time by the ringing of a bell. When they had finished the soup, they were handed a piece of bread and left by the second door. The bowls were then cleaned and the next batch of people were summoned, again by bell.*” Soyer’s vision was remarkable for its time, and stood in stark contrast to the ruling powers who regarded assistance as little more than economic interference.

Dublin Dockworkers were almost exclusively drawn from the dockland communities. On the southside, Ringsend, Pearse Street and City Quay and on the northside East Wall, North Wall and the North inner city area. As a species we were much maligned, primarily depicted in the media as being greedy, robbing ...

Dublin's Culture Connects' initiative has allowed us to connect with our own culture — to remember the solidarity and the acts of bravery and generosity. In the good times we may have fought among ourselves but in the bad times we all stuck together. When tragedy struck a particular family the Dockworkers were the first to respond.

The dock workforce in our lifetime has shrunk from over 3,000 to just a handful and some of us may have left the docks not on good terms but going back with co-workers in some cases we have not seen in over twenty years has been a powerful experience. We may not have been perfect but we were Dockworkers and we are learning to be proud, to concentrate on the positives, to remember the bad times but to leave them behind.

*Declan P. Byrne, Dockworker's Preservation Society*

# BRINGING

## FOOD AT THE DOCKS

I remember bringing my Father's lunch down to him at the Docks at the age of eleven and lowering tea down in a billy can on a string with his sandwiches. He was unloading a coal ship, buried up to his waist in coal. A few years later I was down here myself after forging my birth certificate to get my union card.

To this day the sight of certain cheeses in a shop brings back the smell of the sheds down at the docks. They would be piled high with Dutch and French, cheeses. They would arrive, be unloaded and kept in a shed overnight and when it was opened in the morning, 'Mother of God the smell'. You'd be running in with a hanky over your face. Blue Cheese, why would anybody want to eat that? In those days most people had Calvita cheese in their sandwiches and maybe if you were doing well, Cheddar.

We were fascinated to see some of the foodstuffs coming off the boats. Pears for example, you wouldn't get them in many shops. The Wine Apples came in around September in time for Hallowe'en. I remember the first time we saw them and cut into one with a penknife and the little beads like rubies spilling out and gorging on them. Oranges came from Israel, Morocco, South Africa and Spain, starting in January with the marmalade oranges from Seville. Apples and grapes came from France, with the Granny Smith coming from New Zealand. Tomatoes came from the Canary Islands in summer. Most of the stuff we handled was for the more well to do areas of Dublin.

*Pat Behan, Dockworker's Preservation Society*

The main export in the '70s was live cattle and milk powder. Thousands and thousands of tons of milk powder left for Third-World countries.

Cocoa beans came in sacks, in twelve stone bags, sometimes we'd shift as much as 200 tons in a day, unloading it off the boat, into the warehouse and onto pallets — backbreaking work but we had youth on our side and we weren't afraid of hard work — it's the way we were raised. The cocoa beans went to Cadburys, Urneys and Rowntree Mackintosh.

The silos were full of grain, hundreds of thousands of tons, maize meal, crushed corn, soybean meal and the Red Spring Wheat from the U.S. and Canada. You can still see the Odlums Mills here. Animal feed came in too and that was all stored separately.



The tropical fruit depot at the South Wall was where all the exotic fruit came in. In the 50s and 60s it was rare for working class people to get their hands on a bit of fruit. We were amazed at the bananas. We couldn't understand how they grew. They came in hanging in bunches upside-down and they were green. We'd get our hands on a few and take them home and put them under the mattress to get ripe. We couldn't resist taking them out to bite them every couple of days to see if they were ready. Pineapples too — we'd only ever seen them in American movies.

Everything came in loose and in the days before containerisation 'It fell off the back of a lorry' was often heard around the docks!

*Mick Foran, Dockworker's Preservation Society*



*Pat Behan*

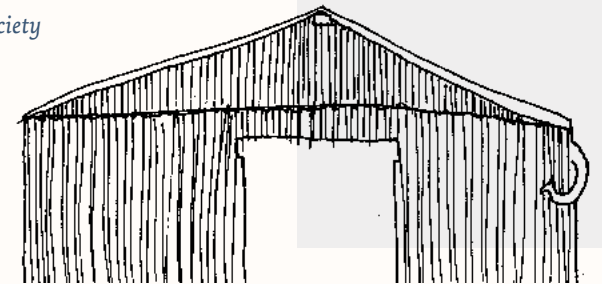


*John Walsh, Paddy Daly, Paddy Nevins*

## MONKEY BUSINESS AT THE DOCKS

The canteen that operated at this particular berth, someone belonging to the staff running the canteen had a monkey and it ran loose during tea breaks. It wasn't considered a health hazard or anything like that, in fact it was playful. Quite a bit of craic was got playing with the thing... There weren't too many places around Dublin, or indeed Ireland, where you'd be entertained with a monkey during your tea break. It was there for probably three months, and I think then the Port Authorities came along and said give it a break!

*John 'Miley' Walsh, Dockworker's Preservation Society*



There was one particular checker who prided himself on never missing the smallest thing. One day two elephants arrived, bound for Dublin Zoo, so we decided to play a prank on him. Everyone got involved in distracting him while we loaded one of the elephants off the ship and hid it round the back of the sheds. At the end of the day, as usual the dockers queried his tally. Everything was pin point accurate except one elephant was missing and hadn't been recorded. Then the slagging began "you're so 'effin good at checking you missed an 'effin elephant" and he went down in history as the checker who missed the elephant.

*Paddy Daly, Dockworker's Preservation Society*



*Liffey Ferry No.11*

## EAST WALL- LIFFEY FERRY

The ferry provided a vital lifeline between the communities and workplaces on the opposing docks. Like the old Mars Bar advertisement claimed, the ferry helped the Dockland population ‘work, rest and play,’ spanning the approximately 120 yards of river. It not only brought men and women back and forward to work each day, but also for some a trip home for their dinner-break.



*David P. Byrne, Dockworker's Preservation Society*

The original ferry had an interesting pricing scheme — a farthing for a person, and variable prices for cows, horses, sheep or pigs (whether alive or carcass). But it was the heavily pregnant mother of (the yet to be born) historian Ann Matthews that tested the wits of a ferryman when she made a crossing to visit Holles Street maternity hospital — he quipped that he didn't know whether to throw her off or charge double!

It is not just the ferry that is gone. Much of the way of life of the Dockland community has changed, and the employment opportunities are long gone. Even the physical landscape has changed almost beyond all recognition. However, members of the community, local historians and former workers are striving to ensure that the memories are preserved — saving the stories, pictures and memorabilia for future generations to share.

*Joe Mooney, East Wall History Group*

## CADBURY'S

Cadbury's company opened their first Irish factory in 1933 on the Ossory Road and by 1939, the company had expanded significantly in the area, with the opening of its second factory off the East Wall Road. They opened in Coolock in 1964, with many of their workers following them. As historian David Dickson has noted, there was something of an "industrial flight to the suburbs" at this time, with Jacob's abandoning their historic Bishop Street premises for Tallaght at the same time.

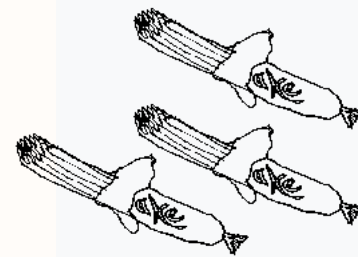


When I started work in Cadbury's I was told there would be three months work, maybe six but certainly no longer than nine - I ended up staying 38 years. I worked on the Flakes for 25 years. The machine was like a glorified mince meat machine and you could watch it all day. We couldn't keep up with the demand for Flakes. The women used to wrap 36 per minute but that wasn't enough so they invented a machine to keep up. The sales went down by 20% because it would fall apart by the time you had it opened. They re-introduced the twist wrap and the sales went back up.

At one time 37 different products were made in Coolock but then they decided to concentrate production in one place, like all the Fry's Creme were made in Bournville in England and we produced all the Flakes. We were 85% Flake with 26 machines producing them. A lot of people around here made their livelihood out of Cadbury's.

I was a Liberties boy from the southside. If I looked out the front door I could smell O'Keefe's and if I opened the back door I could smell Guinness.

Pat Glynn



“The Bartley was one of the old traditions that has now disappeared. Every Friday someone’s job would be to cut open a bags of spuds, carrots, parsnips, cabbage and turnips and make up the Bartley. The workers would head home with it slung over their shoulder. It was part of that tradition of looking out for each other and making sure that families didn’t go hungry.”

*David Montague, Market Trader*



*J. J. Jones*



## - DUBLIN 7 WALK -

**1** The **Fruit and Vegetable Market** on Mary’s Lane was opened by Dublin Corporation in 1892, and remains in use today. The exterior stonework depicts beautiful carvings of fresh produce and above the entrance, the familiar figures of Justice and Law can be seen, alongside the motto of Dublin: *Obedientia Civium Urbis Felicitas* - “the citizens' obedience is the city's happiness”. The market was formally opened by Joseph M. Meade, Lord Mayor of Dublin. A controversial figure who, as a Landlord on Henrietta Street, contributed greatly to the crisis of tenement Dublin. Meade described the new market as being “*second to none in the Empire*”. In the early days of the market, it was common for farmers to bring produce to the market themselves by horse and cart. Nowadays, produce arrives by lorry, van and container from all parts of the world. **Brendan’s Cafe** across the road is a long time favourite with locals and the international truck drivers that deliver to the market.

**2** Walking down the Saint Michan’s Street side of the Market turn right onto Chancery Road. **K Chido at 18 Chancery Place** is a Mexican restaurant within the old Fegan’s wholesale warehouse, an interesting new addition in an area of historic tradition. Serving from a vintage Citroen HY, they serve authentic Mexican street food in a space furnished with upcycled pallet furniture. Homemade salsas and marinades are made with the best of locally sourced ingredients. Looking out of K Chido, you’ll see Chancery Park and Chancery House, a housing scheme laid out in 1935 by City Architect Herbert Simms, who is discussed in more detail in our Dublin Central Map.

**3** Continuing on **Chancery Place** and towards **Smithfield Square**, you pass the back of the **Four Courts**, which was occupied during the 1916 Rising by the 1st Battalion of the Irish Volunteers, under the command of Ned Daly. Although looting of food was widespread in the city centre, this didn’t happen in the Four Courts area, with the rebels ensuring the continued working of Monk’s Bakery, which provided food for the civilian population. Battle damage is visible in the Four Courts itself, inflicted during the course of Easter Week but also the dramatic Battle of Dublin in 1922. The **Medical Mission** on Chancery Place, occupied by Lancers who were fired on by the Volunteers in the Four Courts, shows clear battle damage. A local Bakery, up the road in North King Street, **Arun Bakery** is still keeping up the tradition of producing good bread for the citizens of Dublin. Vlad Rainis and his team produce almost 900 loaves of sourdough every night as well as cinnamon buns, scones and lots more.

**4** The **Capuchin Franciscans** arrived on **Church Street** in 1690. The church dates from 1881 and was the work of J.J McCarthy, part of a celebrated family of church architects. Inside, the work of James Pearse can be seen. Father of executed 1916 leaders Patrick and William Pearse, he worked on church altars and monuments across the city. The Capuchins are central to the food history of the city, owing to the remarkable work of their Day Centre here, located at the rear of their home on **Bow Street**. Brother Kevin Crowley has run this important service since 1969, feeding the hungry and homeless in a spirit of respect for the dignity of the individual. Since the economic collapse of 2008 numbers have doubled.

**5** At **Smithfield Square**, the ‘Metropolitan Drinking Fountain and Cattle Trough’ remains as a reminder of the important role of the historic market in this district, plaques inside depict the rich history of Smithfield. The Irish language name of the square gives a truer picture of its past, with *Margadh na Feirme* meaning "Farm Market". The market both depended upon and benefited the nearby Royal Barracks (today the National Museum of Ireland). By the nineteenth century, the Smithfield Market was in decline, the narrow surrounding streets and the market too small to cater for the needs of the growing population. An outbreak of foot-and-mouth disease in February 1883 put a general ban on the sale of cattle in Dublin, “except under licence” or being sold in the Dublin Cattle Market for immediate slaughter. Today the square is a vibrant place used for cultural events. **The Lighthouse Cinema** and an abundance of bars and cafés make it a popular meeting place. If you have time, take a little detour to **Lilliput Stores** on Arbour Hill behind the square just to witness the shelves groaning with artisan food products.

**6** Coming to the top of **Smithfield Square** and turning right at the **Cobblestone Pub** — famous for traditional Irish music we come to **Little Italy**, first established to serve Dublin’s Italian community, but now functioning as a wholesale business supplying cafes and restaurants across the city with the finest Italian ingredients. In the culinary history of Dublin perhaps the most famous Italian is Giuseppe Cervi, responsible for the opening of the first Dublin chipper, but the emphasis in Little Italy is on traditional Italian produce.

**7** On **Brunswick Street North**, heading towards Stoneybatter, you’ll pass Áine Macken’s work ‘Bó’, painted onto a traffic light box. Since 2013, Dublin City Council have supported this art programme across the city. Dozens have been painted across the city, bringing a touch of colour to these features of the urban landscape. This one plays nicely into the history of the district. Look out for others around the city.

**8** Heading towards **Manor Street**, see L. Mulligan’s Grocer at **18 Stoneybatter** who has retained its beautiful exterior while transforming its food and drinks offering. There is a strong emphasis on local and Irish ingredients and seasonal dishes. Further up the street, the **Cowtown Café** is a quintessential greasyspoon cooking food ‘just like your mammy’. Most suppliers are within walking distance. The name is a nod towards the history of the district. Owing to the nearby cattle market, Stoneybatter was colloquially known as Cowtown.

**9** Continuing up onto **Prussia Street**, plaques on the side of the **Clarke’s City Arms Pub**, and beside **Hanlon’s Corner**, are reminders of the historic Cattle Market here. Within the living memory of the city the market is remembered, with journalist Gene Kerrigan recalling of the 1950s: “*the cattle were tended by cowboys on bicycles, men with overcoats and hats, furiously pedalling this way and that, whacking the cattle with their sticks and shouting at them, the bewildered beasts leaving heaps of shit on the road as souvenirs of their passage*”.



“We had it good in Cadbury’s. We had a steady job, were well paid — a uniform was supplied along with an allowance for laundry. There was a family atmosphere. We had a pension to look forward to, outings, dinner dances and good friends to work alongside. Not like the young people now who have no contracts or job security”

Pat O’Brien



“If you were working in the cocoa room you’d be covered from head to toe but when you’d come out you’d still be covered in cocoa. You’d have to have a shower before you went home. It wouldn’t be allowed now but there was no health and safety then.”

Marian McGuirk

I went in at 14 and a half, you had to go out to work to bring some money in. I was only a child, my sister Nellie was working there and she brought me for my interview. I was wearing white short socks and a pair of runners but I got in and I served four years to qualify as a confectioner. I started in Ossory Road and then went up to Coolock where they wanted some experienced hands, even though we were young.



We were all kind of a family if you were short of anything someone would help you out, buy you a cup of tea or something. We went on outings together, organised by the social committee, retreats, mystery tours and to Red Island in Skerries. The dinner dances were brilliant. I remember a dinner dance in The Gresham — it was my birthday, I was 18 and they made a circle around me and sang *Happy Birthday* I’ll never forget it.



The women were in constant work around here and were often the main breadwinners. You got £1.19s and that went up to £4 over time. You were in for the long haul if you got a job you stayed in it unless something better came along and something better did come along — I got married!

Marian McGuirk

# Jordelli's

Serves 3-4

2 cups Plain Flour  
2 eggs  
1 Table Spoon Extra Virgin Olive oil  
4 Table Spoons water

Add all ingredients to mixing bowl or food processor. mix until mixture forms a ball. wrap ball in plastic ~~wrap~~ wrap. Rest for half hour.

## Sauce

$\frac{1}{2}$  lb Mince Pork (optional)  
 $\frac{1}{2}$  lb Mince Beef

Small Onion 1 carrot 1 stick celery 2 cloves garlic finely chopped. Basil Parsley <sup>chopped</sup>.  
1m chopped tomatoes squeeze of tomato Puree  $\frac{1}{2}$  cup hot water half cup Red wine (optional).

Fry veg, add mince fry until brown add tomatoes puree wine & water, season with salt black pepper cook 1HR

## Filling for Pasta

Bag of Bread crumbs or stale Bread  
 $\frac{1}{4}$  Table Spoons Parmesan Cheese grated.  
 $\frac{1}{4}$  lb Pork mince optional.  
 $\frac{1}{4}$  lb Beef mince  
 $\frac{1}{2}$  cup of flour.

Parsley Sage thyme, garlic 2 cloves garlic <sup>(optional)</sup>  
1 onion (small)  
Beef Stock cube  
Pinch Salt & Black Paper. PTO

2 Eggs

## Make Filling

Soak Bread crumbs in Beef Stock

Squeeze out excess liquid.

Fry meat until Brown

With Fry Veggies. add Herbs & Spice garlic Mix all together  
leave to cool.

Roll out Pasty until Paper thin

make Round Shapes with a glass

fill center with spoonfull stuffing

close over. Press Round edges with

a fork. Cook in boiling Salted water  
till todelis Rise to top of Pot

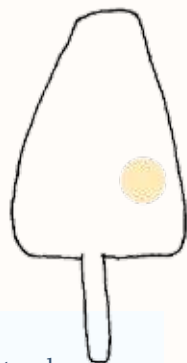
Strain mix in sauce. Sprinkle

with grated Parmesan cheese

## Buon Appetito.

## FROM LUCCA TO EAST WALL

“My Grandfather brought his ice cream moulds with him from Italy and they opened an Ice Cream Parlour beside the chipper. He made Choc Ices and Ice Pops. One of the things he would do for the children was to put a coin in — I can see him wrapping it up in grease proof paper and when it would be still soft he would push it in. You could tell from the size by holding it up to the light whether it was a ha’penny, a sixpence or a shilling. I’d put a little mark on the best ones. My friends and I were sneaky, I’d ask ‘Nono can we have an ice pop?’ and then pick the best ones with the little dirty mark on them.



Every morning they went to the market bright and early for the fish. They would have a big block of ice to keep it fresh because there was no refrigeration in those days and my Grandmother would sit on top of it in the little van on the way back.

Friday and Wednesday there would be queues down the road. It was the Catholic tradition to have fish on those days. Dublin was a real ray place. My grandfather would skin it and take the bones out with a little pliers. Then he’d cut it you’d have the long piece down the back and the wings would give you the triangle shape.”

*Maria Walsh (Andreucetti, East Wall History Group)*

## “IT IS AN ILLUSION THAT PHOTOS ARE MADE WITH THE CAMERA... THEY ARE MADE WITH THE EYE, HEART AND HEAD.”

*Henri Cartier-Bresson*

This project, like a photograph, has attempted to capture a moment in time in north inner-city Dublin. Having engaged with many different communities there is a feeling that we have only scraped the surface of the wonderful personal stories and social history of the people we met.

Hundreds of photographs were taken during this project, but for me the images that will be etched on my mind are the images that were never recorded by camera, but came to life through the stories we heard... of the Docker banging on a TV set for a German Sea Captain in 1966 so he could view the World Cup soccer final between Germany and England, and being rewarded with three bottles of Brandy for his expertise, or the inner city children living beside the fish market who thought eating Lobster and exotic fruits was normal. The striking image of twenty-thousand people, on any given day, working in the Docklands area, the thousands of men seeking work on the docks and the thousands of mainly women factory workers heading into Cadbury’s, Lever Brothers and the many other factories in the area. I see my mother in these pictures.



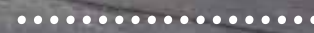
Communities by their nature are organic and form for many reasons be it geography, design or necessity. The men and women we met talk of the ‘great sense of community’ that existed in the past, and the belief that the most important thing in a young adults life was to ‘get a job’ and the security and dignity that afforded. The empathy for those not so lucky is mentioned often, and the community response acknowledged.

The inner city of my parents and grandparents has gone and the many traditional and non-traditional communities that live in the city face many challenges but starting conversations with, and between, communities has been very rewarding, not least for the photographs, real and imagined, that I have been left with.

*Jeanette Lowe*



# SHARING



## MORE THAN A JOB

.....

Working in the market over the past 30 years, I've seen it getting quieter and quieter from the glory days when the surrounding streets would be crowded with cars and trucks, even the horse and cart bringing the small Irish producers their damsons and gooseberries for a three or four week season each year. In summer banque after banque would be covered with strawberries, the smell wafting through the market, you would be left in no doubt when the season started.

I set my alarm for 2am to begin work at 3 loading up the vans to deliver around the city means a few hours of fast and furious work, most of it finished by mid-morning. A lot of mouths in Dublin are still fed from this place!

*David Montague, Market Trader*



## FOLLOWING IN MY GRANDFATHER'S FOOTSTEPS

.....



Small grocery shops used to line the streets and were the backbone of society. People lived over the shop, the children went to the local schools. It was great for society. Then came the supermarkets and the cut-price shops. You used to be able to get cheaper produce in Moore Street but now they are in competition with the supermarkets.

Wealthy families came to the market to fill up their kitchens and poor people could always find loose potatoes, carrots and apples lying around. You'd never starve if you lived near the markets.

My Father and Grandfather were here since 1916 bringing produce up on the train to Amiens Street Station and being met there by horse and cart to travel to the market. I started here at Christmas 1953 to help my Father. My education was cut short due to galloping consumption but I was lucky and recovered unlike many others. My mother sent me for piano lessons in the Royal Irish Academy of Music and I play for fun in Nico's on Dame St. every Tuesday night. My two sons work here now too.

*Jimmy Boggan, Market Trader*

“It will be sad to see this way of life go. There’s a feeling that the soul will go out of the market as another little bit of Dublin working life disappears out of the heart of the city”

*David Montague, Market Trader*



## I ATE LIKE A KING AS A CHILD

.....

We ate very well as people did in the ‘80s around here. My father worked in the fish market as well as here and they would trade fish for fruit and veg. I remember eating monkfish, none of the restaurants except the Chinese used it, cod’s roe — the poor man’s caviar, lobster and crab which are considered delicacies but I was eating them at a young age. I ate like a king as a child.

I remember seeing two pheasants tied to a pole out the window on my way to school one morning — they frightened the life out of me, but I knew what they were there for, they were there for the dinner!

I remember mountains of ice in the fish market during the summer. We’d run in and throw it all over the place and be chased out. I remember seeing Beagle Sharks and octopus but the biggest fish I ever saw in there was a tuna weighing 500 lbs.

*Howard Keogh, Market Trader*

My Grandmother was the first one of the family to work in the markets 130 years ago when it first opened. Five generations of us have worked here including my two sons and daughters who work in the company now. The produce has changed a lot over the years. Years ago it was mostly, potatoes, cabbage, carrots and turnips — all Irish grown. There would be a hungry time when you’d be waiting for the new season. January, February and March would be scarce times and you would rely on importation. It could take a boat a month to come into the docks from the Canary Islands, South America and Spain. Nowadays a lot comes from Holland and Spain.

*Gerry Dowling, Market Trader*



## MOORE STREET

.....

I used to be sent into Moore Street to get the messages from school. I'd go in with a half crown and come home with sausages, rashers and a few cooking apples. You'd be trying to get a bargain in the butcher's and the other shops. You'd have the people you'd go to all the time and they'd look after you. You'd even know all the dealers by name. You'd go in to get the turkey on Christmas Eve — they'd be selling them off cheap — and then home.



I remember one of the dealers Nanno Keogh, I think her Granddaughter is still there. She was very good, she gave me £25 as a wedding present and so did the butcher but they knew me from going in since I was a child.

It used to be a great street — thriving. It's very sad now, it's completely different. We were in there last week and we were saddened by what we saw. It's so run down, nothing like it was. The moneyed people are taking over. We thought it would never go. We thought it was a part of Dublin that would last forever.

*Marian & Joe McGuirk*

## CATTLE TOGETHER, SHEEP TOGETHER

.....

“Next to the Liberties, this parish is the poorest and shabbiest in the city, and the pilgrimage to this church, so interesting as a national as well as an antiquarian relic, has to be made through narrow streets filled with shops and tenements of a hopelessly wretched character...droves of cattle are constantly pushed through the streets to a marketplace called by the somewhat grandiloquent name of Smithfield.”

Description of St. Michan's Church area from *The Industries of Dublin* (London, Spencer Blackett, 1887)

They were always getting out! They'd run onto Meath Street. Cattle together, sheep together, they're grand. They're quiet, they're docile. When you think about it, a herd of cattle up in a mountain would see nobody bar the farmer, but all of a sudden they're being sold, and loaded into the back of a truck and brought into the city, and there's a load of fellas with sticks pushing them down into the lane. One of them would panic and break free, and when a cow is on its own, they go into a blind rage and see nothing, they just run into things, like straight into parked cars or into doors and windows — they're dangerous then. A docile cow could turn into a raging bull nearly. There was one time one of them got out and ran straight out into Meath Street, and of all places it ran into the market beside the Bull Ring. Lucky enough it was a weekday, and there wasn't many people in it.



When we were kids...we'd go the Cattle Market at the top of the North Circular Road, and we could walk with the cattle down to Moore Street. We'd watch them getting killed in the yards, and that's only a little less than fifty years ago. Not a lifetime ago... Herds of cattle being walked through the street, sheep being walked through the street, and even pigs being walked through the street! Young kids now, you'd say it to them and they'd laugh at you!

*Terry Crosbie, member of the Smithfield and Stoneybatter People's History Group and former slaughterhouse employee in Dublin's Liberties*

“During the 1913 Lockout, estimates say as many as two thousand children were fed daily from the soup kitchen in Liberty Hall. Larkin placed a remarkable emphasis on counter-cultural endeavour and building a working class culture. The Manchester Guardian proclaimed “no Labour headquarters in Europe has contributed so valuably to the brightening of the lives of the hard-driven workers around it...it is a hive of social life.” It put food into bellies, and ideas into heads.”

*Donal Fallon*



## –DUBLIN CENTRAL WALK–

**1 Avondale House on North Cumberland Street** is a reminder of the work of City Housing Architect Herbert Simms, who transformed inner-city Dublin for the better in the 1930s and 40s. Simms was responsible for the construction of more than 17,000 new dwellings, greatly improving the lives of Dubliners. Praise was heaped onto the new developments described as being of “*the most modern type... to us they recall photographs of municipal flat schemes from Berlin, Moscow or Vienna*”. This complex includes not only striking public housing units, including Simms’ trademark Art Deco sensibilities, but also the St Joseph’s Penny Dinners facility, here since the 1930s.

**2** Looking up to the top of **North Great Georges Street**, Belvedere College comes into view on Great Denmark Street. Founded in 1832 in the aftermath of Catholic Emancipation, graduates include Kevin Barry and James Joyce. An urban farm sits on the rooftop here, an example of vision and innovative food production in the city. It teaches sustainability and aims to use only water and energy that can be harvested on-site. The nutrient requirements of the farm are provided by a closed loop aquaponics system and students will experiment with growing planktons to feed the tilapia fish that can also be harvested as a food source. Salads, tomatoes and strawberries are grown and there are plans to link in with food kitchens in the city. The Dublin Honey Project have bee hives up there producing delicious urban honey from the Dublin 1 area.

**3** The **James Joyce Centre** at no.35. Food and dining appear throughout Joyce’s work, in particular *Ulysses*, his epic tale of one day in Dublin. Central character, Leopold Bloom stops for his gorgonzola cheese sandwich and glass of burgundy in Dublin institution **Davy Byrne’s**. Not all of Leopold’s food would be to our taste today: *‘Mr Leopold Bloom ate with relish the inner organs of beasts and fowls. He liked thick gibleet soup, nutty gizzards, a stuffed roast heart, liver slices fried with crustcrumbs, fried hencod’s roes. Most of all he liked grilled mutton kidneys which gave to his palate a fine tang of faintly scented urine.’*

**The Cobalt Café and Gallery** at no. 16 is a much loved family run business celebrating 21 years in the street this year.

**4** Back on **Parnell Street**, the Hop House at 160 encapsulates the enormous changes in recent years, and the explosion of ethnic cuisine in Dublin. ‘The Shakespeare’ can still clearly be read in the frontage of the building, a ghost sign of the past. Once “*popular with transport men*”, today it is Dublin’s Korean community who can be found socialising here. The Kimchi Restaurant, attached to the pub, is a popular with Dubliners old and new. Known locally as ‘Chinatown’, there is much diversity in this street with Korea, Brazil, Vietnam, Pakistan and India are all represented here.

**5** **The Gresham Hotel, O’Connell Street**, one of Dublin’s oldest hotels, was opened in 1817 by Thomas Gresham. A foundling abandoned on the steps of the Royal Exchange in London, he got his name from its founder. Burnt to the ground in the Civil War in 1922, it reopened in 1927. Afternoon Tea in the Winter Garden was accompanied by an orchestra and the ballroom could hold 600 people. Timothy ‘Toddy’ O’ Sullivan, became manager in 1940 and his era became know as The Gresham’s ‘Golden Age’ Famous guests include The Beatles, Manchester United FC and Princess Grace of Monaco.

**6** **11 Upper O’Connell Street** is home to the **Fujiyama Restaurant**, serving Japanese food to Dubliners and is part of the food heritage of Dublin in its own way. The premises has been serving ethnic food to Dubliners since the late 1950s. The Luna Restaurant, which was one of the earliest Chinese restaurants in the capital. By 1965, it was one of only two Chinese restaurants in Dublin featured in Harvard University’s *Student Guide to Europe*, though the 60s and 70s witnessed a rapid expansion of such restaurants.

**7** **The Spire**, in the middle of the street, is the tallest structure in the city, stands at more than 120 metres. Replacing **Nelson’s Pillar**, destroyed by an explosion in 1966, the Pillar was once a famous meeting point for Dubliners. Fruit sellers once traded at its base and in *Ulysses* “*two Dublin vestals...elderly and pious*” climb to the top of the Pillar and have a picnic; after which they “*survey the city and spit plum seeds through the railings*”. Further up the street, the iconic statue of Docker, Trade Unionist and Labour leader, **James Larkin** by **Oisín Kelly** looks out over the city. The quotation on the pedestal, dates back to the French Revolution: “*The great appear great because we are on our knees. Let us rise.*”

Further up the street **The Rolling Donut** kiosk has been loved by Dubliners since 1978, first in the old Dandelion Market on St Stephen’s Green, and here since 1988. It’s still a family run business set up by Michael Quinlan and now run by his daughters.

**8** A plaque at **21 Henry Street** marks what was once the home of the **Irish Farm Produce Company**, the business premises of nationalist campaigner **Jennie Wyse Power**. Six of the seven signatories of the 1916 Proclamation signed the document here before the insurrection in April 1916. A combined shop and restaurant, the business was popular with Dublin’s small vegetarian community along with its Indian student population — some of whom, were close to Irish nationalists. An internal police file described 21 Henry Street as “*the resort of a number of Sinn Féiners*”, and the restaurant was frequently watched by the ‘G Men’ of the Dublin Metropolitan Police. Suffragettes, Socialists and Separatists could all be found around its tables in the early twentieth century.

**9** **Moore Street** has been an ethnic melting pot for many years, with generations of family owned stalls beside international traders. In the 1930s, the popular ‘Indian Store’ was located here, appealing to the sensibilities of Irish nationalists who supported the cause of India. Today, African, Polish and Chinese food establishments sit alongside family butchers like F.X Buckley, here since 1930. Look above **number 55**, and you’ll see the so-called ‘Dragon of Moore Street’. Once, this premises was occupied by the Martin and Son’s Butchers.

**10** **Mr. Middleton** - Thomas Quearney started growing plants in his parent’s back garden in the early 1970s. The young entrepreneur impressed his local Bank Manager to provide a loan for equipment, with his Father as guarantor. Still a family business, the early archive shows trade with the wholesale fruit and vegetable market in Smithfield. Today ‘Mr Middleton’ is the only remaining traditional seed shop in the city centre full of the old world smells of seeds, bulbs and bone meal. Supplying the country with advice and encouragement from the large parks and estates to those growing in a pot on a balcony, Mr. Middleton has nurtured generations of growers.

**11** **The Tram Café in Wolfe Tone Square** although a new feature, is already a busy meeting spot. Built in 1902 by the J.G Brill company in Philadelphia, it spent most of its working life in Lisbon before somehow ending up in Co. Cavan. Lovingly restored, The Tram Café encourages Dubliners to “dine like it’s 1929”. Because of the unique sensitivity of the location on the site of the former **St Mary’s Church and Graveyard** archeologists were employed during the installation of services. The Tram itself was completely refurbished off-site and lifted into position.



# FEEDING

---

*Aoibhinn O'Dea, Luncheonette*

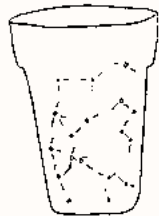
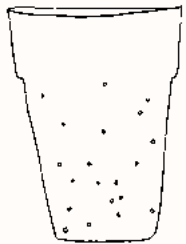
## CABBAGE WATER

“Excuse me Máirtín,  
Would you just explain briefly the molecular  
gastronomy of cabbage water?”

Jennie

“Heston Blumenthal in one of his shows demonstrated and discussed that cabbage had fat soluble flavour molecules so that a good way to cook it was to sauté in some butter or olive oil and to cover with a tight fitting lid and let steam in the mix of oil and water from the washed cabbage. This same principle was used in the past in that the Irish would cook their cabbage in the greasy water that the bacon had been cooked in, thus locking in the flavour molecules without being aware of the science of what they were actually doing! They were following the theory in practice (Praxis) of inherited knowledge.”

Máirtín



Extract from a conversation between Jennie Moran  
and Máirtín Mac Con Iomaire

## ALL SORROWS ARE LESS WITH BREAD

Cervantes

Vlad Rannis started his apprenticeship as a baker in his native Prague at the age of 15. He has earned the title of ‘Master Baker’ and continues to perfect his craft and his passion, that of making high quality, hand crafted bread. He moved to Dublin in 2003 and opened Arun Bakery in Dublin 7.

Using pure ingredients, and relying on respect for the ingredients, natural bacteria and time - Vlad’s sourdough takes at least twelve hours to rise using a unique starter culture that has to be lovingly fed and tended every day. Vlad’s starter travelled with him from Prague and contains strains of yeast that is over twenty years old.

Dubliners have exhibited such an appetite for this bread that Arun has far exceeded the target of 900 loaves a week to turn out almost that amount in one night necessitating a move to a larger premises.



## THE BUTTERMILK PLANT, BY MAURA LAVERTY

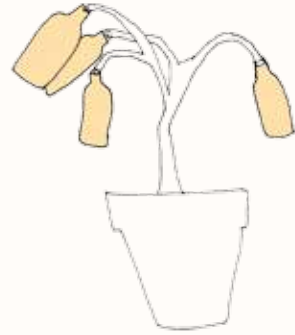
The Buttermilk plant is a kind of fungus like the vinegar plant. After a few weeks it will grow and grow and you'll be able to supply all your friends with a cutting. The milk it produces is very good for the blood, particularly in rheumatic cases. It is pleasant to drink too. (I first heard of this miraculous plant from Miss Florence Irwin, of Belfast, the best cook in Ireland).

### To start the plant you'll need :-

1oz sugar  
1oz yeast  
1 quart of tepid skim milk (or milk and water)

Cream the yeast with the sugar, gradually add the skim milk. Put the mixture in some vessel that may easily be washed and scalded, cover it, and leave it in a warm place for a couple of days or until the milk smells and tastes like buttermilk. When you want to use the buttermilk, put a piece of muslin in the bottom of a strainer and strain the milk through this. The funny-looking thing like lumpy cornflour which remains will be the plant. Rinse every drop of milk off it by pouring a cup of tepid water over it.

Maura Laverty's Cookery Book  
(Longmans, Green & Co., 1946).



To start a new lot of buttermilk, scrape the plant off the muslin, put it back into the scalded and well rinsed vessel, add another quart of tepid skim milk, cover it and leave it as before to increase and multiply. That first ounce of yeast will go on growing and multiplying, giving you buttermilk until the end of time. But the plant needs a certain amount of care:

1. It must be strained at least every five days. If you don't want the milk for baking, you can always drink it. I knew a woman so crippled with rheumatics that she couldn't kneel down to say the rosary. After six months of drinking this buttermilk, she was able to do the Lough Derg Pilgrimage on her knees.
2. Make sure the skim milk is never more than lukewarm. Strong heat kills yeast.
3. Cleanliness is very important. That careful rinsing after straining, and the scalding of the container must be done if the plant is to live.

## CAPUCHIN DAY CENTRE

Capuchin Day Centre, somehow capable of matching perfectly the quantity required to the quantity provided:

### Weekly averages

Wednesday food parcels:

1500

No. of children attending 2015:

4,000

Monday nappy & baby food parcels:

140

No. of children attending 2016:

8,200

Breakfast:

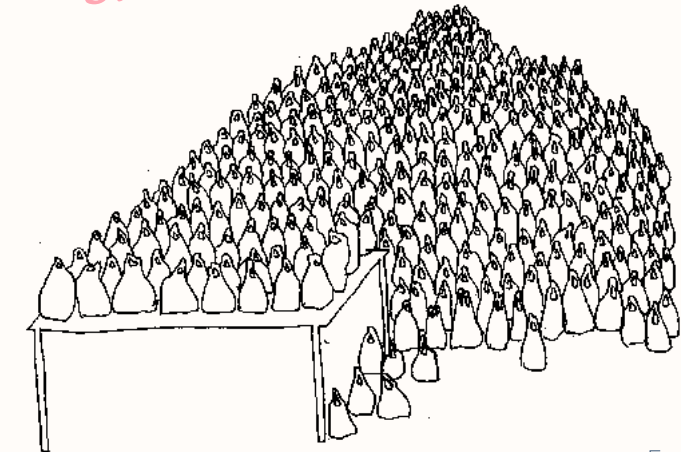
300

Food Parcels Christmas week 2016:

3,000

Daytime hot meal:

750



February 2017

# LITTLE ITALY

Our Mum Anna was born in Dublin and grew up in Italy where she learned at an early age to make delicious pizza, lasagne and lots of other yummy delights! Our Dad Sylvester first saw Anna when selling potatoes and oil to the Pillar Ice Cream Parlour and became friends with her brothers and that's how we and Little Italy were born!

Dubliners fondly remember trips to our Grandfather Attilio Senezio's Ice-Cream Parlour, The Pillar Ice Cream Parlour (opposite Nelson's Pillar) on O'Connell Street, the site of many family treats, celebrations and romances. Earlier his ice-cream helped cool the crowds at the Eucharistic Congress in the Phoenix Park in 1932.

Our Mother and Father started their business importing Italian food into Ireland responding to the demand from friends and family to bring back from their travels. The business grew bigger and bigger until Irish soccer fans returned home from Italia '90 with a love of all things Italian, especially the food! So, to fulfil the ever-growing need in 1993, we moved to our present home in North King Street expanding our range of authentic quality Italian food and wines, keeping our Mother's dream alive.

*Bettina and Marisa Rabbitte*





Abby and Brendan at Brendan's Café, Mary's Lane

## BRENDAN'S CAFÉ

I see the arguments outside in the mornings, the kids looking for a sausage and their Mothers saying 'you wouldn't eat the breakfast I made for you'. They all want to come in for a sausage on the way to school. I've been here for thirty years and saw the same arguments between the mothers and their mothers when they were kids!

*Brendan O'Brien, Owner*

Although we're all in competition here in the market and the frenetic pace can lead to arguments there is a real sense of friendship and community here — you can have an argument one minute and then have a laugh over breakfast in Brendan's café across the road later.

*David Montague, Market Trader*





## YOU'D NEVER GO HUNGRY IN DUBLIN CITY

*“Our flat was just over the stew house and I remember the smells making their way up. Myself and my sister would love to go in and sit with the old people and get some dinner and chat but my older sister wouldn't come in and she'd slag us.”*

*Liza, The Snug Woman's Group*

The idea of looking out for each other and sharing even when you may not have a lot yourself stretches back as far as people in Dublin can remember, with the tradition of 'silent giving' sometimes over a lifetime, only being discovered at a person's funeral. A theme of looking out for each other, particularly around food has emerged through the project either through small quiet acts of generosity or on a much larger scale with food provision for those who need it across the city.

Jim Larkin, a pivotal figure of Irish trade union and socialist history was part of that tradition of feeding in Dublin. Larkin purchased the old Northumberland Hotel, located at Beresford Place, and reinvented it as 'Liberty Hall'. Crucially, the kitchens of the former hotel would prove to be vitally important during the 1913 Lockout dispute, when thousands of Dublin workers were systematically locked out of employment by leading Dublin employers. Countess Markievicz was among those to work in the Liberty Hall soup kitchen. Some estimates say as many as two thousand children were fed by this soup kitchen daily during the height of the dispute. Larkin placed a remarkable emphasis on counter-cultural endeavour and building a working class culture.

*The Manchester Guardian* was so moved by visiting Liberty Hall that they proclaimed “no Labour headquarters in Europe has contributed so valuably to the brightening of the lives of the hard-driven workers around it...it is a hive of social life”.

It put food into bellies, and ideas into heads.

Penny dinners and stew houses could be thought of as belonging to a distant past but these centres are still active and responding to a need in Dublin. Since the recent recession and housing crisis the need has increased to a point where the Capuchin Centre in Bow Street recently gave out 1,700 food parcels to people. Br. Kevin believes passionately in respecting the dignity of the individual. Offers during the recent horse meat scandal and of out of date food are firmly rejected on the grounds that ‘if they're not good enough to sell why should they be good enough for people in need?’

St. Joseph's Penny Dinners, on the ground floor of Avondale House, has a similar ethos to protect the dignity of the person. Each item on the menu has a price to enable an exchange to take place although no discussion ever takes place about money nor is anyone ever turned away.



*St Joseph's Penny Dinners, Cumberland Street*



# Home cooking stir-fry pork with vegetable

## Ingredients:

Pork chop 400g cut into sliced  
Snowpeas 150g cut in half.  
Onions half peeled, cut into pieces,  
Carrots 1 peeled, cut into sliced.  
Dark soy sauce 2 table spoons ; sugar 1/2 tsp  
Soy bean paste 1 table spoons ; garlic mashed 1/2 tsp  
Oil 2 table spoons. ; spring onion chopped 1

## Directions:

- step 1: Heat the wok, when it's hot, put the oil into it.  
when oil gets hot, put the pork chops sliced into the wok, and stir-fry the pork until the colour changes (around 3-5 mins)
- step 2: put in the carrots sliced, stir-fry (around 1-2 mins)
- step 3: put the garlic, spring onion into the wok and mix (30 seconds)
- step 4: put the soy bean paste into the wok and mix (30 seconds)
- step 5: put the soy sauce in. (30 seconds mix)
- step 6: put in the onion sliced and mix (30 seconds to 1 mins)
- step 7: put the snowpeas in to the wok (mix for 30 sec-1 mins)
- step 8: put the sugar, (or add salt if need) mix for 2 mins,
- step 9: Dish it up and enjoy it.  
can serve it with rice.

# 豉汁炒肉 (猪肉)

## 食材:

- \* 五花肉 400g 切薄片备用.
- \* 荷兰豆 150g 竖切成两半备用.
- \* 洋葱 半个 切成丝备用.
- \* 胡萝卜 1根 切成粗丝备用.

## 调味料:

- 酱油 2勺 黄豆酱 1勺.
- 油 2勺 糖 少许.
- 葱丝 蒜末

## 烹制过程:

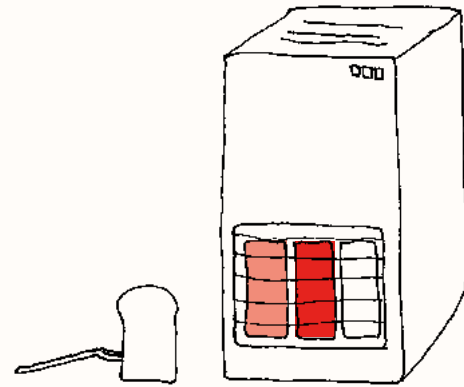
- 一. 起锅, 锅热后加入2勺油, 等油烧至7成热后, 加入猪肉片煸炒, 至肉片变色, 边上微焦. (大约3-5分钟)
- 二. 加入胡萝卜丝煸炒. (大约1-2分钟)
- 三. 加入葱丝, 蒜末煸炒. (大约30秒)
- 四. 加入黄豆酱煸炒. (大约30秒)
- 五. 加入酱油, 煸炒. (大约30秒)
- 六. 加入洋葱煸炒. (大约30秒至1分钟)
- 七. 加入荷兰豆煸炒. (大约30秒至2分钟)
- 八. 加入少许糖 (或盐) 调味.
- 九. 出锅, 装盘, 享用.

## THE SNUG STORIES

A recipe for Toast:  
- sliced pan, Superser, fork

“Do you remember all sitting around the Superser in the winter getting the batch loaf on a fork and toasting it and then eating it with the butter dripping off?”

*Samantha King*



We're a real community in The Snug. We're like a family. We support each other and we can rely on each other.

I grew up around here and I remember the sounds and the smells of the markets in the background all the time. Everyone looked out for each other. My Granny lived in the flats in Greek St and she'd make apple tarts every Sunday and light the fire and we'd all be in around the fire eating them all cozy — it was so nice.

*Ann-Marie Lyons*

Every Friday my Granny would make fish and chips for the whole family. Everyone would come back to her flat in Avondale House with their kids. She'd buy the fish on Parnell Street, she went to the same woman all the time then came home and skinned it and battered it herself. She'd send me to 'Top of the Pops' for potatoes for the chips and she'd know if you went anywhere else — I don't know how. If anybody wasn't there she'd send a parcel of food home for them.”

*Liza Lyndsay*



Christmas in Australia is not the same I suppose because of the weather. People have cold cuts and salads but I make an Irish Christmas dinner for my family with the turkey and all the trimmings. I still make coddle there too but it's not like my Mam's coddle, my partner is Australian so he likes veg in it like celery and carrots — I always look for the Irish sausages and rashers.

*Lacy Lyons, Perth*

After the markets outside the flats were over, loads of shoes and clothes would be left lying around. My Granny would make me go down and gather the shoes to burn on the fire to heat the place. I used to be embarrassed in case anyone would see me and the smell of the rubber burning was awful. I can still smell it.

*Liza Lyndsay*

Our mothers were legends — they worked so hard to keep food on the table. They could make anything into a dinner, a few bits of vegetables we'd find in the market. We never went hungry.

*A conversation at The Snug*

## JENNIE WYSE POWER

At 21 Henry Street today, a plaque marks the location where the Proclamation of the Irish Republic was signed in April 1916. As insurrection neared, six of the seven signatories of the landmark document met there, putting their names to a document that would change the course of Irish history.

This was once the site of the Irish Farm Produce Company, a shop and restaurant maintained by veteran nationalist Jennie Wyse Power. An activist with the Ladies Land League of the late nineteenth century, Wyse Power took her commitment to Irish nationalism into her businesses; while her shop and restaurant sold “eggs, butter, cream, honey [and] confectionery”, this was all Irish produce.

There are references to Wyse Power throughout the Bureau of Military History Witness Statements, which essentially provide the memoirs of participants in the Irish revolution. P.J. Paul, a prominent republican in Waterford, remembered that “I had got to know Mrs. Wyse-Power as a good nationalist and that most of the Volunteer and Irish-Ireland people went there. I was having a meal there when suddenly a number of Auxiliaries rushed into the shop and began turning the place upside down”.

Jennie’s daughter, Nancy Wyse-Power, remembered that Major John MacBride, Arthur Griffith and others “met every day for luncheon” in the Henry Street restaurant.

Her restaurant proved popular with the small Indian nationalist community in Dublin, no doubt owing to the strong emphasis on vegetarian cuisine. It was political radicals and non vegetarians which concerned the Dublin Metropolitan Police however, and many internal intelligence reports note just who was entering and leaving 21 Henry Street.

While serious about her politics, Wyse Power was also regarded as one of the friendliest faces in the movement. Sinn Féin Executive member Séamus ua Caomhanaigh remembered that “She always left out the Wyse part of her name. She said there was nothing ‘wise’ about her. She was a remarkably able woman, very brainy, full of fun and a great teller of humorous stories”.

Donal Fallon



Jennie Wyse Power



Plaque at 21 Henry Street

# INDIAN STORES, KOREAN RESTAURANTS AND ITALIAN CHIPPERS

Working with the Hill Street families in this project has been an insight into the diversity of food cultures in Dublin today, demonstrating the wide variety of food brought to Irish tables by the influence of different ethnic groups. Still, there is a surprisingly long history of ethnic restaurants and migrant influence in Dublin cuisine.

Undoubtedly the most celebrated outsiders in the field have been Italians, with Guiseppe Cervi recalled as the man who brought the modern chipper to Ireland. Today, the takeaway section of popular restaurant Super Miss Sue is named ‘Cervi’s’ in his honour. His humble takeaway booth on Great Brunswick Street (today Pearse Street) stood on what is now the site of the Dublin Fire Brigade headquarters, and by 1910 the city could boast of twenty chippers. Cervi’s wife is credited with coining the Dublin phrase ‘One and One’, still used to describe a fish and chips meal. Italians had been arriving here long before Cervi; as Vinnie Caprani has noted, “many of the Italian immigrants who arrived in Ireland...were stonemasons, church decorators and terrazzo tile workers”. By the early twentieth century, the Italian community was significant to see the area around Little Ship Street become known as ‘Little Italy’.

Every community brings its own unique traditions. In the late nineteenth century, the Portobello district of Dublin was known to Dubliners as ‘Little Jerusalem’, populated by a Jewish community who fled the pogroms of Tsarist Russia. The expansion of Jewish Dublin was remarkable; from a population of about 450 people in 1881, the Jewish population of 1901 stood at almost 5,000 people, and was predominantly based in Dublin. The Bretzel Bakery opened its doors on Lennox Street in 1870 and remains open today. Nick Harris remembered that “Shopkeepers had to separate the food brought in for Passover from the food they were still selling”. Dublin’s first Indian opened its doors in 1908, though it proved a short venture. Located at 20 Upper Sackville Street, The Indian Restaurant and Tea Rooms was described as “the only Indian restaurant in Ireland”, where food was “served by native waiters in costume.” There is also the curious story of The Indian Store at 76 Dame Street in the 1930s. Keenly aware of Irish nationalist sensibilities, the Indian Store encouraged shoppers to “boycott British goods” in advertisements taken out in nationalist newspapers. Readers were told that “no British tax” was paid on their teas or Indian sweets, and rice and curry powder were available too.



Michael Kennedy’s research on Dublin’s Indian restaurants points towards the 1950s and ‘60s as a time of expansion, with the Golden Orient at Leeson Street and the Taj Mahal at Lincoln Place both becoming popular. Kennedy notes that “*The Golden Orient was more like a nightclub. Regulars included the Dublin Indian community and Irish people who had been abroad and had picked up a taste for foreign dishes*”. It was the latter restaurant which stood the test of time however, remaining in business until the mid 1990s.

Dublin’s first Chinese restaurant opened its doors on Leeson Street in 1957, followed shortly afterwards by the Luna on O’Connell Street. Today, the Penang restaurant (which serves Malaysian and Chinese food) occupies the same location, so there is a continuity of sorts, though there certainly wasn’t a Burger King below the Luna in the early 1960s!

In recent times, the sheer diversity of ethnic food in Dublin warrants acknowledgement. On Moore Street, the 3Sixty5 African Restaurant serves dishes from Nigeria, South Africa and Botswana. In recent months, a petition to see the Parnell Street area formally recognised as Dublin’s China Town has gained some momentum, with calls for a Chinese Friendship Arch. Beyond its sizeable Chinese community, there are traders from Brazil, Pakistan, Vietnam and many other trading on the street.

Donal Fallon

# stir-fry Hot chili and chicken Breasts

## Ingredients:

- chicken breasts 400g cut into slices, add salt, sugar (a little) and soy sauce mix, and leave for 15 mins
- (dry) Hot chilis 3-5. cut in small slices.
- red or green pepper 1 cut into pieces.
- Celery 2 pieces. cut into pieces. (slices)
- oil 2 table spoons ; black pepper 5g.
- soy sauce 1 table spoons ; garlic mashed 1/2 tsp.
- sugar 1/2 tsp. ; spring onion chopped 1
- ginger slices 1 tsp ; chinese persley (if you like)
- cumin (if you like) 5g ; salt 5g.

## Directions :

step 1: Heat the wok, when it's hot, put the oil into it.  
when the oil gets hot, put the chicken breasts slices into the wok and mix them, until the colour changes, (around 5 or more mins)

step 2: then put in the hot chilis, and mix (30 seconds)

step 3: put in the garlic, spring onion, ginger into the wok mix for (30 seconds) (if you wish, put in the cumin too)

step 4: put in the soy sauce. (30 seconds)

step 5: put the red (green) pepper into the wok and mix (around 1-2 mins)

step 6: put the celery into the wok for 1-2 mins.

step 7: add the sugar, black pepper, salt ~~for~~ mix for 1-3 mins. Dish it up.

# 辣炒鸡柳

食材:

- 鸡胸肉 400克 切条,腌制10分钟备用(盐,五香粉,糖)
- (干)辣椒(红,绿) 3-5个 切成丝备用
- 红(绿)青椒 1个 切成条备用
- 芹菜 2根 切成丝备用

调味品:

- 油 2大勺
- 酱油 1勺
- 糖 少许
- 黑胡椒 少许
- 葱丝
- 姜丝
- 蒜末
- 香菜(可不放)
- 孜然粒(可不放)

烹制过程:

- 一、起锅,锅热后加入2勺油,等油热至7成热后,加入鸡肉,煸炒,至鸡肉变色。(大约5分钟)
- 二、加入辣椒丝煸炒。(大约30秒)
- 三、加入葱丝,蒜末,姜丝煸炒,(大约30秒)(加入孜然粒)
- 四、加入酱油煸炒(大约30秒)
- 五、加入青椒丝煸炒(大约1分钟-2分钟)
- 六、加入芹菜丝煸炒(大约1-2分钟)
- 七、加入糖,盐,黑胡椒等调料调味。
- 八、出锅,装盘,享用。



## HILL STREET FAMILY RESOURCE CENTRE

---

Hill Street is a perfect example of how Dublin has changed in the recent past. Here old and new communities live, work and play side by side. The Hill Street Family Resource Centre is the site of many community celebrations and a place where children and families from all over the world meet.

Currently there are families from 24 different nations, as well as Ireland, using the centre. Many of these live close by and settled in the area when they arrived as emigrants or refugees. The families in Hill Street come from many different backgrounds and include musicians, chefs, students, teachers, computer programmers and many others. Together they form an interesting and colourful community in the area.

Hill Street is one of twenty family resource centres in Dublin. It opened on the grounds of what was once St. George's Church just off Parnell Street in 1999, and provides support and services to families living in Dublin's North East Inner-city.



## THE COBALT CAFE

---



The Cobalt Cafe is running since 1997, and is a small family run cafe. It is on the ground floor of our home. The house is an 18th century town house built in 1784. As with all of Georgian Dublin houses, this house has been through many different rebirths, but it has to be said that houses on North Great Georges St have survived rather well.

The original idea for the Cobalt was a gallery with a small tea shop. However, as our clientele grew so did the demand to serve food so gradually this part of the business grew to what you see today. A firm favourite in the area with a loyal local customer base as well as many tourists visiting The James Joyce Centre across the road. We celebrate our 21st Birthday in 2017.

*Dorothy Kenny, Owner*

THE COBALT CAFÉ

## –CURRIED CARROT & COCONUT SOUP–

8 large carrots  
1 large onion  
1 tbsp med. curry powder  
Good veg stock  
Salt/pepper  
1 can chick peas  
1 can coconut milk

–

*This is a very simple soup, and can be frozen, but if freezing do not add coconut milk until reheated.*

–

In a large pot place chopped carrots, chopped onion curry powder, and stock.

Bring to the boil and simmer until carrots are tender.

Add drained chick peas and bring up to the boil again. Let boil for a couple of minutes.

Season with salt and pepper. Add Coconut Milk.

Whiz with hand held blender. Taste to check seasoning.

Sometimes a little sugar is needed, depending on the sweetness of the carrots.

–

*Enjoy.*

# MR MIDDLETON

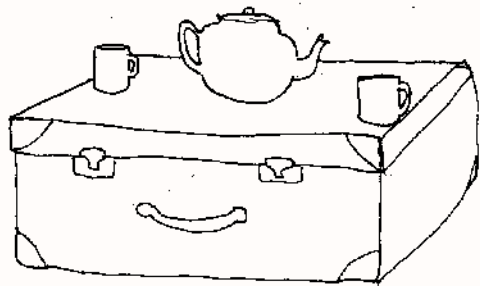
In the 1950s coming out of the '40s when there was a shortage of food coming into the country, people grew food in their back gardens, that continued up the '70s when there was a steady decline in production. At one time there were 13 garden shops in the city and now we are the last remaining traditional garden shop in the city.

In last decade there has been a big increase in organic production as people are more concerned with what they eat. Back when I was a kid we grew organic but we didn't call it that back then but we knew we were going to eat it so you wouldn't put anything toxic on it.

If you go into the supermarket you have a choice of maybe five varieties of potatoes whereas we have 48 different kinds of seed potatoes so you can grow a wide range of varieties in small quantities.

Nowadays we're much more likely to experiment with plants. For example, we sell lots of blueberries now whereas we wouldn't have sold any in the '70s. This year for the first time you will be able to grow tea in Ireland. Tea is Ireland's obsession and now you will be able to grow your own, harvest your own and drink your own tea in Ireland — Mr Barry watch out!

*Thomas Quearney, Owner*



# COWTOWN

Cowtown Cafe gets its name from the nickname for the area, the area around between Aughrim St, Prussia St and Hanlon's Corner was traditionally a large cattle/livestock market, giving the area the informal name of 'The Cattler' or 'Cowtown'.

Cowtown Cafe harks back to the disappearing traditional Dublin cafe and we believe that every 'high street' should have a cheap and cheerful option selling proper home cooked traditional Irish food.



**We buy as much as possible local:**  
Our veg all comes from Green Grocer, Stoneybatter, they get fresh from Smithfield Market daily. Muldoons Manor Street, have been selling fish in Dublin 7 for generations. Most of our Dry Goods come from Fegans on Chancery Street and Little Italy, North King Street, Smithfield.

*Sinéad Byrne, Owner*

COWTOWN  
-COWTOWN'S FISH & CHIPS-

-FISH-  
*Fresh Haddock*  
*Flour*  
*2 Eggs*  
*2 Cans Beer*  
*Pinch Salt*

Mix altogether (except for Fish!) into smooth Pancake like consistency.  
Dip the Fresh Haddock into the batter mix until completely coated.  
Place immediately into Deep Fat Fryer.

-MUSHY PEAS-  
*Frozen Peas*  
*Mint*  
*Butter*

Cook Peas, add chopped Mint and Butter - Smash well

-TARTARE SAUCE-  
*Hellman's Mayo*  
*Capers*  
*Gherkins*

Cut the Capers and Gherkins and mix with Hellman's Mayonnaise

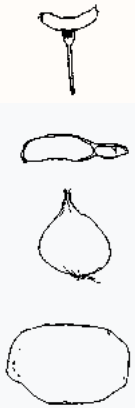
-HAND CUT CHIPS-  
*Maris Piper Potatoes*

Peeled and cut as like and blanched before deep fat frying.

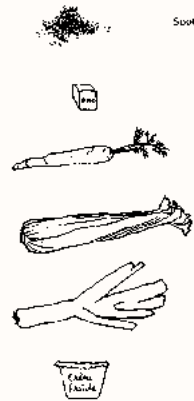
-  
*Place all on plate with a slice of lemon - Enjoy.*

## CODDLE WARS

### Undisputed



### Disputed



Nothing divides Dubliners like a coddle. White or brown? Carrots, parsley, Oxo cubes? Since we started doing our research there has been war. Northsiders seem to favour the brown coddle while southsiders seem to come down on the side of the white — with carrots. It is made all over the world — you either love it or you hate it. Siobhan in Luncheonette committed sacrilege by adding Creme Fraiche to hers but got away with it — just about! But the oddest version is the black coddle — on the advice of Dean Swift who said ‘if soot falls into the coddle pot, just give it a good stir.’

## THE TRAM CAFÉ

The tram started life as a horse drawn open sided jump on jump off vehicle built in Philadelphia in 1902. It then went to Lisbon in the 1930s was remodelled and was sold to a museum in Wales in the 1970s. I got lost in Mullagh on my way back from Cavan and saw the tram sitting in a field behind a tractor. I fell in love with it immediately and tried to find out who owned it in a local shop. It took several visits and many bags of sweets until I eventually got a phone number but the owner didn't want to sell it. I kept asking until eventually he said yes. I found a partner, John Boyle to help restore it.

I call it street theatre, it puts a smile on people's faces and seems to make them happy. We try to give an experience with music of the era and fresh food cooked locally in our kitchen in Smithfield and brought down fresh twice a day. We try to source our produce locally. We're only a stone's throw from the markets so most of our fruit and vegetables comes from the markets and our meat comes from Stoneybatter.

*Dave Fitzpatrick, Owner*



*The Tram Café, Wolf Tone Park*

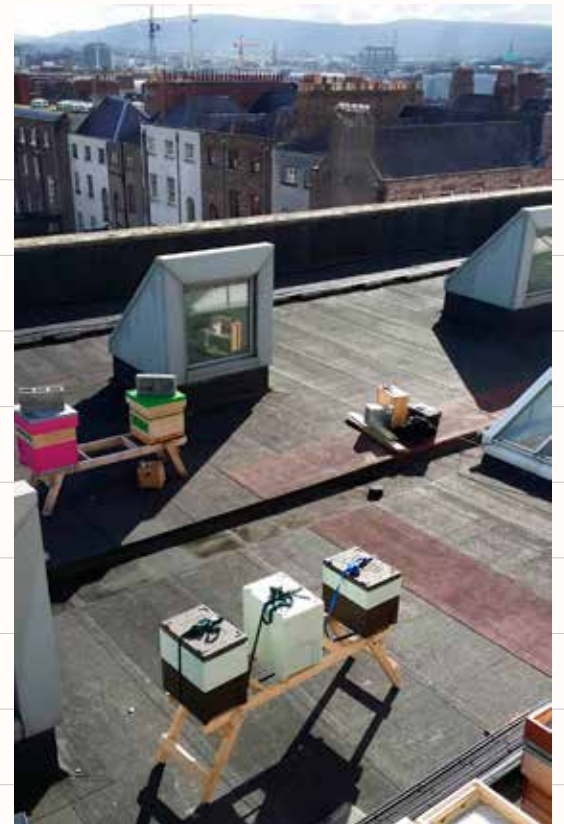
## BELVEDERE COLLEGE SUSTAINABLE URBAN FARM

The Grow Lab on the roof of the college is in a transitional phase at the moment and is working towards going off grid through the addition of solar panels and expanding its rain water harvesting the closed loop aquaponics growing system. The Tilapia fish fertilise the grow bed and in turn the plants filter the water for the fish so that it never needs to be changed. Over the coming months, we will increase the vertical space for growing and expand to other rooftops in the school.

The students are working on plans to give the food away rather than commercialise it, looking at organisations and food projects in the city and how the hundreds of heads of salad and other produce could be used to their clients nutritional needs. We partner with the Community Gardens in Hardwick St so that produce started can be transferred there to be grown during the school holidays.

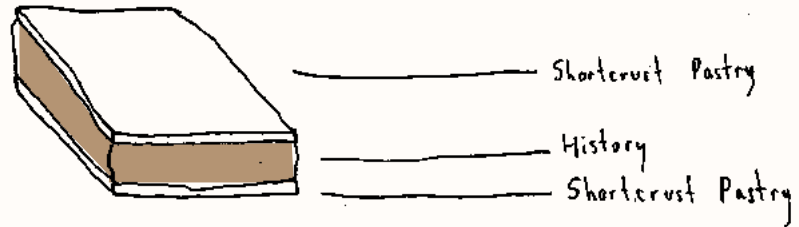
We also partner with The Dublin Honey Project with nine hives on the rooftops. I am being trained in bee keeping and that will extend to students in the near future. The bees are thriving up there and cropping in August, with two hives producing 250 jars of honey. As Dublin honey is rare, the demand is great. There is a great diversity of food for the bees in the city. While at street level you may only see buildings, from the roof tops you become aware of the amount of trees, gardens and parks. The bees love the lime trees around the city and in fact there can be more biodiversity in the city due to the range of plants and crops being cultivated.

*Simon O'Donnell, Belvedere College*

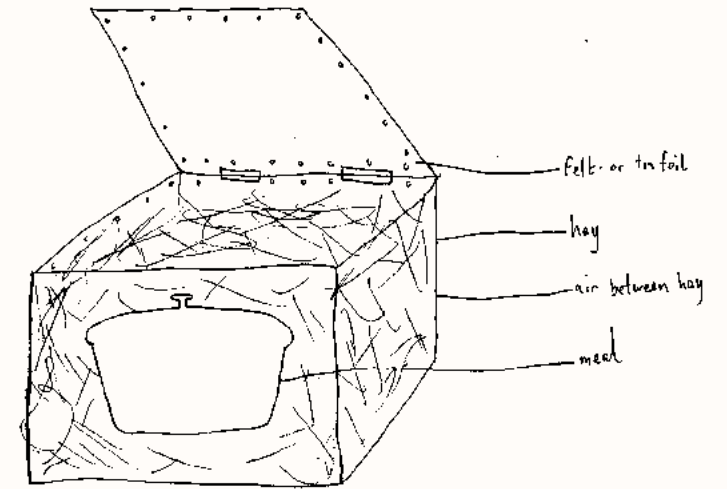


## GUR CAKE

A pastry confection, associated with Dublin, made from other cake. The other cake is also made of other cake. That other cake comes from another other cake, which in turn came from other cake.



## HAY BOX



The hay box  
or  
wonder oven

see instructions

Save energy  
Heat food to boiling point, then transfer to hay box for 4-5 hours

## NOTES

SELECT  
BIBLIOGRAPHY**Dublin Memoirs:**

Dominic Behan:  
*Teems of Times and Happy Returns*  
(Repsol)

Paddy Crosbie:  
*Your Dinner's Poured Out*  
(O'Brien Press)

Nick Harris:  
*Dublin's Little Jerusalem*  
(A and A Farmar)

Gene Kerrigan:  
*Another Country: Growing up in 50s Ireland*  
(Gill and MacMillan)

**Dublin Oral Histories:**

Kevin Kearns:  
*Stoneybatter: Dublin's Inner Urban Village*  
(Gill and MacMillan)

Kevin Kearns:  
*Dublin Tenement Life: An Oral History*  
(Gill and MacMillan)

**Dublin History:**

David Dickson:  
*Dublin: The Making of a Capital City*  
(Profile Books)

Barry Kennerk:  
*Moore Street: The Story of Dublin's Market District*  
(Mercier)

Niamh Moore:  
*Dublin Docklands Reinvented*  
(Four Courts)

Bernard Neary:  
*Dublin 7*  
(Liliput Press)

Joseph O'Brien:  
*Dear Dirty Dublin: A City in Distress, 1899-1916*  
(University of California)

**Online Resources:**

Built Dublin – [www.builtublin.com](http://www.builtublin.com)  
Bureau of Military History Witness Statements at  
[www.bureauofmilitaryhistory.ie](http://www.bureauofmilitaryhistory.ie)  
Come Here To Me – [www.comeheretome.com](http://www.comeheretome.com)  
History Ireland – [www.historyireland.com](http://www.historyireland.com)



# CREDITS

## The Creative Team

Donal Fallon, *Local Historian*  
 Bernadette Larkin, *Project Manager*  
 Jeanette Lowe, *Artist & Photographer*  
 Ida Mitrani, *Visual Artist*  
 Jennie Moran, *Artist & Canteen Proprietress*  
 Peter Salisbury, *Cameraman*

## The Advisory Group

Aisling Browne, *Central Area Office, Dublin City Council*  
 Iseult Byrne, *Project Director, Dublin's Culture Connects*  
 Bernadette Cogan, *Divisional Librarian, Central Library, Dublin*  
 Liz Coman, *Assistant Arts Officer, Dublin City Council*  
 Eileen Gleeson, *Assistant Area Manager, Central Area Office, Dublin City Council*  
 Bernadette Larkin, *Project Manager, Around the Table, Dublin's Culture Connects*  
 Ruairí Ó Cuív, *Public Art Manager, Dublin City Council*  
 Bríd O'Sullivan, *Learning & Outreach Officer, The National Library of Ireland*

## The Partners

The National Library of Ireland  
 The Central Library, Dublin City Council  
 Dublin City Arts Office  
 Central Area Office Dublin City Council  
 Dublin's Culture Connects, Dublin City Council

## The Groups

Dockworker's Preservation Society  
 East Wall History Group  
 Hill Street Family Resource Centre  
 Just Ask Homework Club  
 Market Traders  
 Smithfield & Stoneybatter People's History Project  
 The Snug Women's Group

## Thank you to:

Arun Bakery  
 Belvedere College  
 Brendan's Café  
 The Cobalt Café  
 Cowtown  
 Luncheonette  
 The Dublin Honey Project  
 Mr. Middleton  
 The Tram Café

A special thanks to all of the contributors, all of the participants, the artists and the advisory group who supported this project and publication. Thanks also to Ray Yeates, Dublin City Arts Officer and to all the Dublin's Culture Connects Team and especially to Bríd O'Sullivan of The National Library of Ireland