

# Celebrating Ten Years of St Patrick's Kitchen Garden

## WE WANT YOUR RECIPES!

We would like your help in creating an illustrated, full colour cookery book that will tell the story of the garden in culinary terms and reflect the diverse character of our parish. The aim is to produce a Kitchen Garden Cook Book to go on sale for Advent 2015. All profits from the book will go to CAFOD.

Please see below a general list of all the produce grown with greater or lesser success in the kitchen garden over the last ten years including honey! At this stage the list is a simple framework that we want you to use to hang your recipes around. Please don't think that this is primarily a vegetarian cookery book. Use anything on the list in any way you choose, it does not have to be the major star of your recipe, for instance it could be roast chicken with *thyme* or mackerel with *rhubarb*. Depending on the response we will then determine the structure of the book i.e. starters, mains, puds or perhaps a more seasonal approach or special occasions. We would love to hear from a broad range of ages and nationalities. All recipes will be credited unless you prefer not and children's ages included too. The summer holidays might provide an ideal time for the children of the parish to experiment with their culinary skills and record their achievements! But it is not just about the children as we want this project to embrace everyone.

We would like you to include with your favourite recipes any associated stories i.e. any history, was it handed down, where it came from, where did you eat it first? etc..etc.. And of course, please include any photographs that could be considered for publication. At this stage there is no limit to the number of recipes submitted per person.

## DEADLINE DATE FOR INCLUSION MONDAY 14 SEPTEMBER

We are looking into sponsorship and funding for publication. If anyone has any knowledge or ideas please do let us know. We are looking at online desktop publishing. As with everything associated with the Kitchen Garden we aim to be self funding.

If you would like your recipes, stories and photographs to be included in this celebratory parish project please mail them to Patsy at the following email address: [putrishalawlor@icloud.com](mailto:putrishalawlor@icloud.com)

Many thanks in advance  
Lance, Patsy and all the Kitchen Garden Team

In no particular order:

apple, Jerusalem artichoke, artichoke, asparagus, aubergine, basil, bay, broad bean, dwarf French bean (haricot), Brussels sprout, runner bean, Borlotti bean, trail of tears bean, beetroot, broccoli, cabbage, calabrese, carrot, cauliflower, celeriac, celery, chicory, chillies, Chinese cabbage, chives, coriander, courgette, cucumber, dandelion, endive, fig, Florence fennel, garlic, giant mustard, horseradish, kale, cavolo nero, lambs lettuce, leeks, lettuce, mint, mizuna, marjoram, marrow, onion, oregano, pak choi, pea, peppers, parsley, parsnip, potatoes, pumpkin, radish, radicchio, rhubarb, rocket, rosemary, sage, Swiss chard, shallot, spinach, salad leaves, spring onion, sorrel, strawberries, sweetcorn, tarragon, thyme, tomatoes and last but by no means least, honey.

13.07.2015