

Shannon Meat GAZETTE



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MACRA NA FEIRME COMMUNITY WEEK

Macra na Feirme was founded in 1944. The aims of the organisation are to cater for the social, cultural and educational needs of rural youth.

On this its 41st. anniversary year, Macra na Feirme in Limerick have decided to launch a community week commencing on Sunday, April 14th. and continuing until April 21st.

The aims of the community week are to encourage Macra clubs to get involved in their local community and to give the community an insight into Macra activity.

Our club members in their community will be undertaking or organising community events.

We would obviously appreciate the co-operation of community organisations in the launching of community week.

Our members on this week will be undertaking tasks to improve the country-side e.g. painting gates leading to roadways, painting haybarns etc. Perhaps this could be a community undertaking. Our members will also be visiting their elderly neighbours, offering to clip hedges, cut lawns etc.

If you require any information please contact:

ANNE J. KENNEDY,
Development Secretary.
[061] 96262.

THE SAFETY HABIT

A habit is a tendency or disposition to act in a certain way. It is acquired by repetition of such acts.

Our ability to acquire habits (good or bad ones) is tied directly to our need for satisfaction. Habits enable us to perform tasks without the necessity of planning them through each time.

If you snap on your seat belt each time before you start your car, you feel secure in the knowledge that a collision won't send you flying through the windscreen.

Safe work habits can save a lot of pain and misery. We are sometimes "off our feet", tired, depressed, preoccupied, thinking about something else, not about work at all. It's at these times that safe work habits really pay off. Like:

putting safety glasses on before entering the shop area.

checking the machine set-up before turning on the power.

looking for obstructions before walking.

fastening the seat belt before moving your car.

looking backwards for obstructions before backing your car.

Building safe habits is like turning on an autopilot in your body. It lets you function with less mental stress, and fosters an increase in thinking capacity.

The method for getting rid of a bad habit is the same as for acquiring a good one. The technique is this:

make a decision that this is what you want to do.

set a pattern, e.g., walking from office to shop — eye protection on at the doorway; close the car door — fasten seat belt; want a cigarette — think about health, etc.

repeat the pattern everytime the situation arises.

reinforce, review the positive results, e.g. accident avoidance, improved health etc.

Habits are acquired slowly — do, repeat, redo, repeat, the same way all the time.

We've been called "creature of habit" so we have many habits already. The development of safe habits at home, on the highway and on the job can make life a lot longer and sweeter.

N.S.C.

Be sure you're not passing a vehicle that has stopped to let a pedestrian cross the street.

Electricity tolerates no mistakes. Cut off the power before repairing any appliance, changing accessories, or removing a broken bulb.

MANAGEMENT CHANGES

The following changes are being made in the Senior Management of the Company.

Mr. Maurice Cowhey has retired as Chief Executive as from the 1st. March, 1985.

Mr. Cowhey will continue as Secretary of the Company and will also act in a consultancy capacity.

Mr. Michael Dooley has been appointed to the post of Chief Executive of the Company as from 1st. March, 1985.

DAN NEVILLE,
Personnel Manager.

FRANK WALL



The late Frank Wall.

It is with great sorrow that we record the Death of our Chairman, Frank Wall. His contribution to Shannon Meat PLC from the time he joined the Board of Directors in 1960 has been immense. Through 'thick' and 'thin' and there was alot of thin in those early days he put the Company very much to the forefront of his activities. Others will record his achievements in Farming and Business. May we be permitted to mention the friendly arguments on his beloved Kerry and its activities and on Rugby Football which he loved so much, a love fostered at Mungret College. It may not be known generally that a promising career was brought to an end in the Mid-Thirties when he had a lung punctured while playing for Limerick Bohemians in Lansdowne Road. As a result he was at death's door for six to nine months but bravely battled it off.

To his wife, Eileen, and sons, Gerald, Michael, Pierce and Frank we offer our deepest sympathy.

SOLAS NA b'FLAITHEAS
DO ANAM.

Maurice F. Cowhey.



Photographed at the Macra na Feirme Cattle Judging Competition at Shannon Meat were, Charles Hannon, Ballybrown, Eddie Scanlon, Ballybrown, Gabriel Cleary, Kilmallock and John Fury, Ballybrown.



Photographed at the Retired Staff Social at Woodlands Hotel Adare on 8th. March were back row: 1 to r: Batty Collins, Dan Neville, Pat Coleman, Paddy Royce. Front row: Mr. & Mrs. Paddy Cawley and Mr. & Mrs. Bill Kelly.

KNIFE EDGE IN THE MEAT INDUSTRY

By Tom O'Shaughnessy, Training Instructor



Tom O'Shaughnessy

In the meat industry to-day quality and quantity is essential to maintain a viable and profitable enterprise. To do this, it is essential that the equipment (knife and steel) being used by the employees is maintained to a high standard, knife edge being the most important factor. In simple terms the amount of edge on the knife determines the amount of stress (physical pressure) an employee comes under during the course of his work. It has also a lot to do with the amount of bonus he is capable of earning. Apart from the skill in edging a knife it is the only occasion where skill comes before edge. In fact, in order to be skillful at your work you must have edge.

Steel

No two people edge in exactly the same way. A big factor in this is the difference in quality of their individual steels. The quality being determined by the coarseness of the steel. In a Survey taken in one factory it was found that the smoother the steel the better the edge it produced and the longer it could be maintained. When a new steel is first used it is extremely coarse. This is probably because the manufacturers see it as a knife edger and not as a knife edge maintainer as is seen by the industrial workers who use it. To the people outside the industry the steel could be mistaken for some kind of sword, but to those in the industry the steel is a very essential piece of equipment, being in operation at least once every three minutes.

Edging a knife is an art in itself, a bit like playing snooker or

golf. Everyone can do it, but to produce results you must monitor and perfect your style. An employee should never ask someone else to steel his knife because it is a bit like asking Steve Davis to take your next shot, he won't always be there. Apart from the safety factors when edging a knife the first thing is to grind it down. It might be a water stone, oil stone or electric belt. There are various methods of using these edgers, but they all have a couple of common factors e.g. -

1. The angle the knife is held to the stone approx. 30° both sides.
2. If the stone is revolving clock-wise the edged side of the blade should never be facing anti-clock-wise.

To determine when the blade is ready the thumb is placed gently on the edge. If it feels rough when lightly stroked then it is ready for steeling.

Simplify

First, lets just simplify what we've got. We have a blade approximately six inches long and 3/4 inches wide. It is approximately 1/8 inch in thickness at its back decreasing to nothing or the roughness we have just mentioned. To try to understand more about the roughness at the tip of the edge imagine the blade as being the back of a comb and the bristles as the rough edge. This is where the

steeling comes in. The steel is used to knock off these rough particles of metal and bring up a smooth edge. This is done by running the edge of the blade along the steel at an angle greater than that it was stoned approx. 45°. It is important to keep the same angle at both sides of the steel so as not to have the edge bent over to one side. As well as the correct angle an even pressure must be placed on both sides of the blade. The reason for steeling the knife regularly is because as the blade is being used the edge tends to be knocked over thus the reason for the edge maintainer - it keeps the edge straight. After repeating this for a number of hours, depending on the particular job, the edge is worn back and the thickness of the blade comes through thus leaving the operator with no edge.



"What happened after you told them you couldn't wear a hard hat because it gave you headaches?"



Rathkeale GAA at the St. Patrick's Day Parade in Rathkeale.



Retired Staff member, Tim Cunningham photographed with his daughter and daughter-in-law.



At the Retired Staff Party were Joe Lynch, Jack Bustin and Mary Lynch.

COOK'S CORNER



By Anna Hayes

An unusual stew for these cold months.

A CRUSTY TOP LAMB STEW

- 2 lb Meat from shoulder or leg.
- 2 onions.
- 2 sticks celery. (chopped)
- 2 level tablespoons tomatoe puree
- 1 oz. flour
- 1 oz. margarine
- 3/4 pint water
- Seasoning.

Topping

- 8 oz. plain flour
- 2 oz. margarine
- 4 level teaspoons baking powder.
- 1/2 level teaspoon salt.
- 1/2 teaspoon dried sage.
- 6 tablespoons milk OR
- 1 egg and 4 tablespoons milk.

METHOD:

Cube the meat and toss in flour. Slice the onions. Melt the fat and fry the vegetables for 3-4 minutes. Remove and fry the meat. Transfer meat and vegetables to a casserole and add water, blended with tomatoe puree and the seasoning. Cover and bake in a very moderate oven 325°F 170°C gas mark, for 2 hours.

Sieve the flour, baking powder and salt. Rubb in the fat, add the sage and the mix to a soft dough with the milk or egg and milk. Turn onto a floured board and knead lightly. Roll into a round about 1cm. (1/2 inch) thick. Cut into 6 equal size triangles. Remove casserole from the oven and arrange the triangles on top of meat. Brush with milk and return to oven 400°F, 200°C, gas 6 for 20 minutes.

Serves 5-6 persons.

OUR ISLANDS - A REPLY

A federation of coastal islands, known as "Comhdháil na nOileán", was founded on Cape Clear Island in September, 1984, and now has a membership of 16 islands. It is our policy to be as positive as possible in our communications through the media but having read Pat Coleman's article, "Some of our Islands", in your February/March, 1985, issue which contained so many inaccuracies we felt compelled to reply.

With regard to Mr. Coleman's comments on Cape Clear we first of all appreciate his good will towards all the islands but would request that he get his facts in order before going to print. We have forwarded copies of his article to the other islands featured in his article and leave it to them to comment if they so wish.

Indeed, two ferry boats operate to Cape Clear, one from Baltimore and one from Schull. The Schull boat, which Mr. Coleman recommends, is privately run in the summer months only and is licensed to carry 70 passengers. If more than 70 are carried not alone is the law broken but all insurance cover is nullified. The Baltimore ferry, the Naomh Ciarán II, is State owned and run by Cape Clear Co-op through out the year on schedule thus providing a service to the public, be they islanders or mainlanders. While guided tours and singsongs have been suggested on occasion the general consensus of local and foreign opinion is that a quiet, pleasant journey to the island is preferred. Guided tours often lack the fullness of truth, as Mr. Coleman's article itself shows.

In fairness to the ESB, Mr. Coleman is correct in saying that the Co-op undertook the setting up of the island's electricity scheme, but it was not without the invaluable assistance of the ESB, both officially and privately, and the scheme received 100% government grants at the time. Since 1981 the ESB have become directly involved in the direction and subsidisation of the scheme as is the case with all island schemes now. One further point, to-date there are 25 cars on Cape Clear!

Positive

But to be positive and as information to your readers, the 16 islands involved in Comhdháil na nOileán are Rathlin, Tory, Inishbofin (Donegal), Arranmore (Donegal), Clare Island and Inishturk (Mayo), Inishbofin (Galway), Inishbiggle (Achill Sound), the Aran Islands of Inishmore, Inishmaan, the Inishere, and the Cork Islands of Dursey, Bere, Whiddy, Sherkin and Cape Clear. Between us there are about 4,000 people and half of the islands are Irish speaking or are officially within the Gaeltacht. This latter aspect of the islands has been divisive for too long. The Gaeltacht islands have come under the Department of the Gaeltacht and the non-Irish speaking islands, while allegedly being the responsibility of their County Development Teams, have for the most part been left to their own devices.

Now as a unified force the Comhdháil hopes to see the

By Fergal Mac Amhlaóibh
Secretary, Comhdháil na nOileán

government setting up a new body or authority for islands to overcome difficulties of dealing with various County Councils and Government Departments and agencies. A prime example of the need for such a body is the various agencies dealing with transport to the islands: as already mentioned, Cape Clear is served by the Naomh Ciarán II which is owned and subsidised by the Department of the Gaeltacht, the Galway Aran Islands are badly served by CIE's "Naomh Éanna", and Donegal's Arranmore is served by the "Misneach" which is owned and subsidised by Údarás na Gaeltachta. All other islands depend on private operators, many of whom have the islands' interests at heart and provide as good a service as possible. Others, meanwhile, operate only in summer when tourism provided handsome profits, particularly when there is no obligation to provide a winter service.

Such opportunism has been an aspect in the formation of Comhdháil na nOileán. For too long the islands have been regarded as ideal locations for summer homes and seasonal interests. Island development associations, founded over the last decade, have been making great efforts to develop and preserve the social, cultural and economic way of island life, but according as progress is made the way is opened more freely to the operator and speculator. This must be controlled. Further, tourism must be made secondary to all else as a way of life and economic base.

We believe it to be the right of islanders to remain on their islands and to be given the assistance to develop their economies through their most valuable natural resource - the sea around them. This would involve the provision of marine infrastructure and grant assistance towards fishing and fish processing. Surely this is the thinking within the EEC in relation to Ireland (or is it?). If it is, then Ireland must offer similar assistance in her islands.

Pat Coleman's article referred to the excellent documentary shown recently on RTE, "Oileán Eile/ Another Island", about the Blaskets. One Blasket Islander said on that programme, "If only we were given half a chance we would have stayed," but that chance was never given. Tomás Ó Croimhthín siad, "Ná beidh ár leithéidí arís ann". We say, their likes are still there and intend staying!

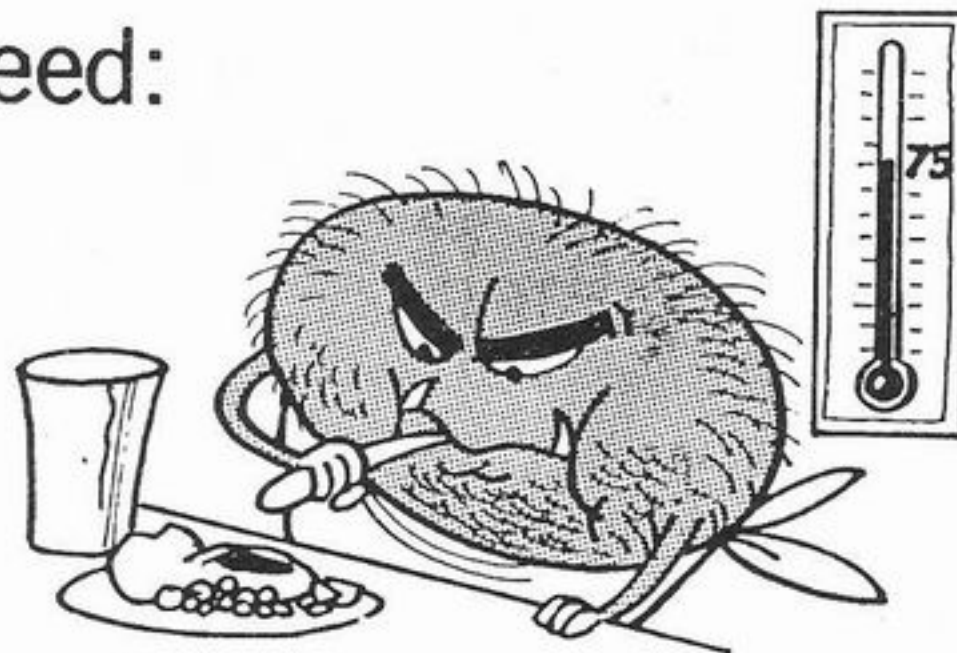


Pat Coleman whose contribution "Some of Our Islands" in the February/March "Gazette" prompted the above reply.

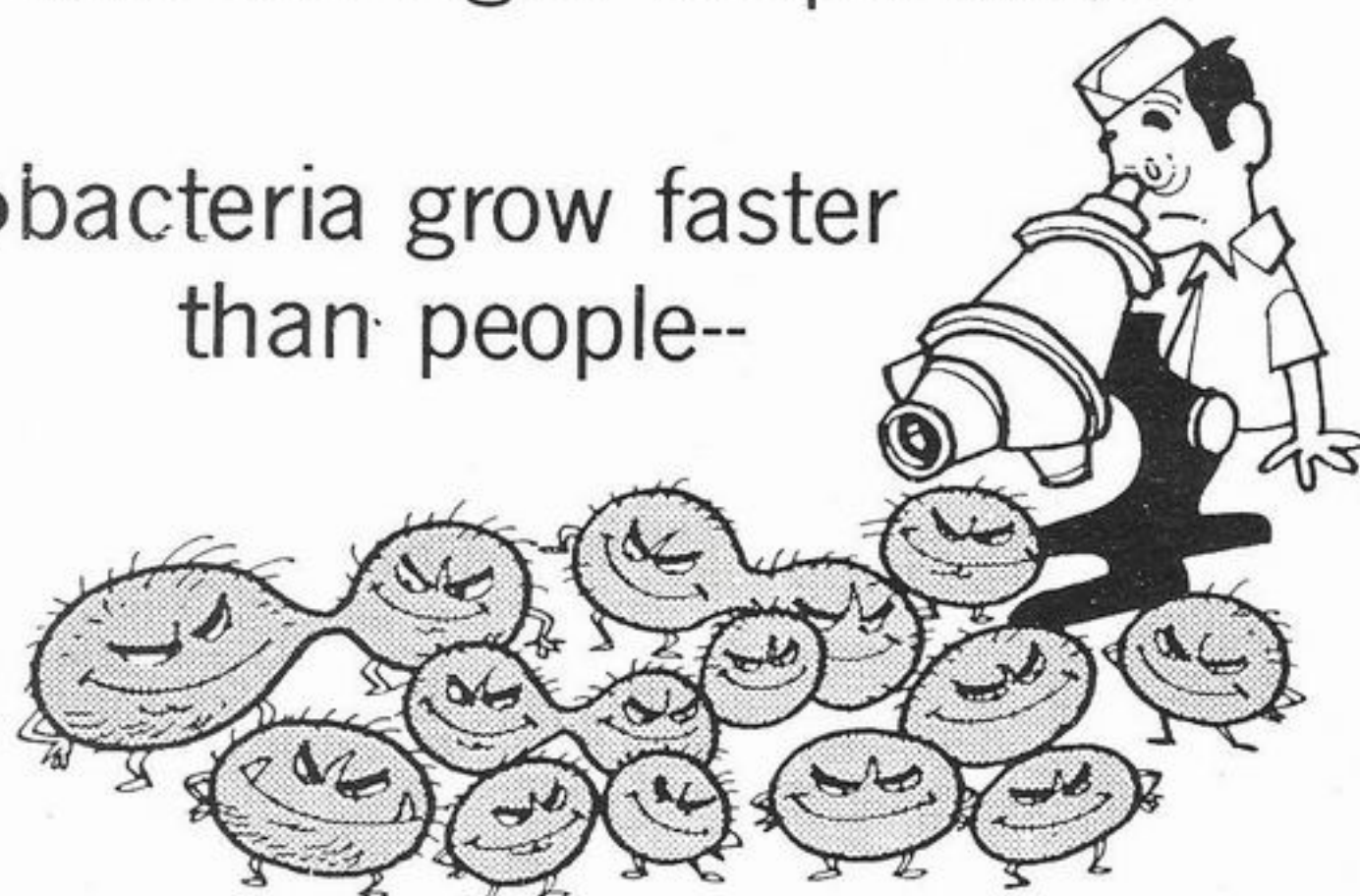
BACTERIA ARE LIKE PEOPLE

both need:

- food,
- water,
- and the right temperature.



- bacteria grow faster than people--



from one to many millions
in just 24 hours!



At the Social for Retired Staff of Shannon Meat were, Jack Bustin and Bill Meade with Jim and Anne Kelly.



Retired Staff member, Paddy Royce, photographed with Christy Jones at the Retired Staff Social.



Rena and Mary Hayes at the Livestock and Beef Show last Autumn.



James O'Dwyer winner of the Friesian class at the Livestock and Beef Show last Autumn photographed here with his wife, Catherine, and sons, Michael and Seamus.

WHO HANGS HIS HEAD FOR SHAME

from Patch, Memories of an Irish Lad.

by Patrick J. Carroll, C.S.C.

The concert that came off at Cappa school is what I am going to tell you about. It was to be given by local and outside talent. The outside talent included a singer from Askeaton, a piper from Rathkeale and a magic lantern from Bruff. I am not giving the local talent even casual introduction, for many of them were not very good, and the others only middling. And Fan and myself. Fan was to sing "Awake, the Golden Hour is Now." And I was to recite "Who Fears to Speak of Ninety-Eight?"

For months before I had been studying it. I knew every gesture in it and every comma and every full stop. I could say it downward and upward. I could go halfway down and continue in either direction. I used to say it for the mother while her hands were in the dough. I spoke it to the hens out in the haggard when the night was falling, and they never went to roost until I had finished it. One day, going up to school I spoke it for Dick Sheehy's old white mare as an act of grace for giving me the ride to Foynes; and she looked at me wonderingly, not eating a blade of grass till I had made the last gesture and bowed.

So that night after Bid went home with the baking powder, the mother and Nan fitted me out so you wouldn't know me. For one thing, I had the heels of my boots polished, which never happened before; and they put me into a navy blue coat, and a pair of trousers with short legs. And then I had on a white collar that went over the neck of my coat like the eaves over the wall of a house. And Nan put a tie around the collar and made a bow in front. I positively hate myself even to-day when I think of it. Mick didn't laugh or make fun because the mother was part creator of the picture. I do not want you to think I wasn't well done up, or anything like that. What I mean is, that I was so well done up I felt like a creature of some strange country.

It was the dark of night when we drove to Cappa school. I was glad of that. I was saved the staring faces of the neighbours along the road, and maybe they saying to one another, "Who is the smart boy from America?" I felt new and different and timid and silent and afraid to put my hands anywhere upon myself for fear of getting myself soiled.

"Do keep your hands away from that cushion?" hissed Nan at me. She could not see my hands and the night so dark, but she felt, I suppose, that an ounce of prevention is worth a pound of cure. "I might as well have the small-pox the way I have to keep away from everything." I said to the mother in a kind of despair.

"Never mind, Patch. You'll surprise them all when you come out on the stage." I know now she spoke more wisely than she ever knew.

"And be sure to keep the top of your handkerchief just above the rim of the breast pocket of your coat," Nan warned. "How can I do that, when you won't let me touch it for fear of soiling it with my hands?" I whined. "Well, manage it somehow. Fan will look after you."

"Fan will not look after me. I'm able to look after myself." And I was so desperate with their attentions and advice, and my pressed trousers and the collar that clutched my neck like a hangman's noose, that I wanted to hop out of the trap and roll myself all over the road. And I would have done so surely only the mother promised me hot bread and jam - for which I always had an elemental passion - if I spoke my piece well, and maintained the family tradition for smartness.

I must tell you about the concert. First, then, Josephine McDonnell, a distant relative of ours, played some smart pieces on the piano none of which I recognized. She got her music - whatever she had of it - from the nuns. And the nuns never taught "The Blackbird" or "The Wind that Shakes the Barley," or any pieces with a tune to them. Listening to their music was very much like eating cheese before elegant people. You had to swallow it and pretend you liked it, whether or no.

Jim Donnelly played the flute to the tapping of one foot and blowing out of both cheeks. I will say no more about him. Nora Farley and her sister Mary played "Hearts and Flowers" between them on a piano and a violin, and Matt Walsh spoke part of Robert Emmet's speech, which was middling good. There was a trick dancer from Rathkeale who received an ovation. Because no matter how much people may write about culture and uplifting the masses, the masses, just the same, like the lift of a heel and a tap of a toe as part of their pleasure.

Then I came. It was at the very worst possible moment, psychologically speaking. The people were in a frenzy of delight over the wonderful dancing of the Rathkeale artist, and I had to compete against him, using an art which was entirely intellectual. A questionable asset very often. But I issued forth, hoping to ride the hurricane. I was received without much enthusiasm. The family might have applauded, but I suspect they felt that any manifestation by them would have set them down as what attorneys call accessories before the fact. I put my polished heels together, my toes out, and began.

**Who fears to speak of ninety-eight,
Who blushes at the name?
When tyrants mock the patriot's fate,
Who hangs his head for shame?**

Then one side of my collar lost the anchorage of its button and went adrift. Next it got away from the restraint of my tie and hit up against my chin. I knew then I was lost. I stopped dead. And as I stood gasping, I thought of the hens which listened while I said the whole piece from the bottom up, and of Sheehy's white mare that wouldn't eat her grass until I had finished it all.

"Go on!" whispered Father James up at me from the first row. "Who hangs his head for shame?" I repeated; and then I stopped again.



Patrick J. Carroll, C.S.C.

If I could only think of the next line I would be saved. But I was dead in a rut and couldn't rise out of it. "Who hangs his head for shame," - some girls snickered down in the front row, and I could have killed them. "Go on!" whispered Father James more emphatically. "Who hangs his head for shame," I said again, trying to get the start that would pull me out of it. But I stuck. "'Tis the new collar is choking him!" shouted Tomeen Madigan from the back of the hall. That was the end of me. I do not believe Daniel O'Connell himself could get a hearing then. Tomeen's shout made the opening in the great wall of decorum that held back the mighty waters, and they rushed forth in torrents. And even then I had half hoped I could withstand the onrush until I saw Father James himself shaking with laughter, and then I fled before the flood out through the side door and across the fields home. I tore off my collar and tie as I ran and flung them into the water ditch that flowed along the edge of the Bog. The doors were all locked when I reached the silent house. But there was an unlatched window which I climbed through. I removed my robes of grandeur, or my garments of shame, if you will, and climbed into bed. I cried over my disaster until sleep came with her opiate of relief. Ah, dear!

It might have been my third sleep when some one shook me. And there was Fan with a slice of hot bread and jam and a glass of sweet milk.

"Patch," she whispered, "don't mind about Ninety Eight. The priest said you gave them more fun than all the others put together. You were the only one he mentioned." And she pressed the bread upon me and the sweet milk. I wasn't going to take them; and instead I was going to cry some more, because of my great shame. But I felt the hot bread touching the back of my hand; and I saw the white, cool milk, through a proper focussing of my optic nerve. I took them both with a silent protest. "Im ruined for always!" I said this while struggling with the first large bite. "I'll never be the same again, Fan!" "Patch, the mother said you voice was soft and perfect in what you recited. And she sent me in with the hot bread and milk to reward you for what you said." "Fan," I cried, taking another mouthful, "'tis no use talking now and the harm done. I can't walk the roads in daylight any more."

Outside in the kitchen they were all up and talking very gaily, and not concerned at all with my shame. And that fool of a Tomeen Madigan, who ruined me, was there

too, laughing and arguing with Mick about the proper way to act when you'd be introduced to a girl who had more schooling than yourself. I finished the hot bread and jam and the sweet milk, while Fan talked and consoled me. And even when I was finished with the food, my grief had not left me and I was not consoled. "Patch," said Fan, in a last-desperate effort to rouse me, "I'll get you more hot bread and sweet milk if you try to be your old self again." I allowed myself to be persuaded, and promised. Fan was just about to disappear through the door on her errand of ministration, when I called to her softly. She came back to the bed as if she were wearing velvet slippers. "Fan," I said, "you didn't mention if there would be jam on the hot bread?" "There will be jam on it - plenty of jam," she assured me. "In that case I'll try and rise out of it." "The Blessed Virgin herself won't forget you if you do it for her," said Fan, as if she were one of the nuns. "She shouldn't," I said.

When Fan brought me my second order, I arose finally out of the slough of despond. I ate the second concession more rationally, because there was not the previous appetite to goad me. Fan said good night finally and went out to the kitchen where Tomeen Madigan and Mick were still talking, but not saying much. I listened to their blather as long as I had to, and finally fell off to sleep.

SYMPATHY



The late Breda Williams.

Sincere sympathy is expressed to slaughter hall employee, Mattie Williams on the tragic death of his young wife, Breda. To Mattie and his young family we express our condolences.

Sympathy also is expressed to Maureen Hogan of the canning department on the death of her mother, Mrs. Mary Hogan, of Roches Road, Rathkeale. Our sympathy is also expressed to the Hogan families in Rathkeale.

Our condolences are sent to Denis O'Connor of the Freezer department and the O'Connor family in Templeglantine on the death of Denis' father, Thomas O'Connor.

Sympathy is expressed to Michael O'Grady, Assistant Supervisor, in the boning hall, and to Willie O'Grady, night cleaning staff on the death of their father, John Breen O'Grady. Our sympathy also to the rest of the O'Grady family.

Condolences are sent to the family of our late chairman, Frank Wall who died recently.

To all other members of the company who had bereavements we offer our sympathy.

SOCCER SCENE

SHANNON UTD. NEWS

By Mike Dunne

By the time these few words become print the fate of Shannon Utd. may well have been decided, for this season at least. They are due to meet arch rivals Deel Utd. in the next round of the Desmond Cup. By the law of averages Shannon must beat Deel Utd. some-time and this could well be the occasion, but to think such a thing is surely pie in the sky, Shannon's fortunes are at a very low ebb at the moment. The league campaign has been very disappointing and all hopes of promotion have by now surely gone, still a win over Deel would be a great boost.

I think the time has come to ask the question, Why do we have two Clubs in Rathkeale?. It's as plain as the nose on ones face that there is the makings of a very good team if both Clubs could get together. As things stand at the moment Deel are doing well in the first division but aren't good enough to win it. Shannon have a very young side and they can only get better. It makes sence if both clubs are reasonable people and could sort out these problems.

In the area final of the Munster Youth Cup, Shannon were sensationally beaten by Broadford. Shannon dominated the game, but

Lady Luck deserted them on the day. They went down by 2 goals to 1 goal in the end. I'm saying Shannon were unlucky, full credit must be given to Broadford, who battled hard all the way and had the luck on their side that wins cup finals. To be on the losing side in a cup final can be a sobering experience for any player, but the Shannon lads are both young enough and good enough to play in many more finals.

Recently the standard of Referees in the Desmond League have been put under the micro-scope. As a former Referee I have to be very careful what I say least I offend some of my former colleagues.

I believe the standard of refereeing in the League is fairly good, certainly there is room for improvement. We are very quick to criticise a Referee when he makes a wrong decision that goes against our teams. We say very little when a Referee makes a wrong decision thats in favour of our team. We don't expect Referees to be right all the time, but we expect them to be fair. A wrong decision that goes against you one week, may go your way next week. Over the course of the season these decisions tend to balance themselves out and that can't be bad.

Deel Utd.

27-1-85 Askeaton 3 Deel Utd. 0

Deel felt the full lash of Askeaton's whip in this game. In absolutely every position they were out-manouvered, out-classed and out-thought. The fortunate aspect was that Askeaton lacked conviction in front of goal. This game, it would be fair to say, put paid to Deel Utd.'s changes of winning the League Title.

3-2-85 Deel 1 Park 2.
Seamus Doherty.

The standard of play in this game was of a very high order with both sides playing good open attacking football. However, on the overall balance of play, Park were just about worthy of their success. Deel for their part didn't operate sufficient scoring chances.

10-2-85 Villa Rovers 3 Deel 2
Ray Doherty, Ml. Meade.

Deel suffered a major upset by loosing two valuable points in this encounter. They fought back from a one goal defecit to lead 2 - 1. However, when leading, at this stage and playing well, they had three key players injured within minutes of each other and the writing was on the wall from here on in.

24-2-85 Kilcolman 2 Deel Utd. 5
Ml. Meade: O.G.
P.J. Wall, R. Doherty
Sean Harnett.

This was one of Deels better performances this season. Against a very stiff breeze they played a containing game in the first half and were well worth to be drawing 2-2 at the break. The second half was a different story and powered on from mid-field playing vintage open ball they completely opened the Kilcoleman rear-guard.

10-3-85 Deel Utd. 3 Villa Rovers 1
Ml. Meade,
R. Doherty 2.

A very determined Ardagh side pushed Deel for most of this game. At half-time the home siders were two goals up but had many a close shave on their goal. In the second half, Deel showed improvement up to the point of scoring and were worthy winners at the final whistle.

SCORERS:

R. Hayes 1, Jas. Fitzgerald 1, T. Shaughnessy 1, Own Goal 1, J. O'Grady 2, Ml. Meade 3, C. Hogan 3, P.J. Wall 5, S. Harnett 5, S. Doherty 6, Liam Kennedy 7, R. Doherty 8.

DEEL UTD. "B"

27-1-85 Deel B 2 v. Kildimo 2
Ant. Flaherty
Kevin Barry

10-2-85 Deel B 2 v. Iverus 3
John O'Connor
Jack Lyons.

17-2-85 Deel B 0 v. Shannon Utd. 0

24-2-85 Deel B 0 v. Kildomo 0
League Cup.

10-3-85 Kildimo 6 v. Deel Utd. 0
2nd. Leg.

Aggregate Deel Utd B 1 v Kildimo 6
Jack Lyons.

8-3-85 Deel Utd. B 3 v. Kostal 0
Desmond Cup. S. Madigan,
M King
B. Og Coleman.

24-3-85 Deel Utd. B v Villa Rovers
Desmond Cup.

Shannon Utd. v Deel Utd B.

INTER-FIRM G.A.A.

By Michael O'Neill

The A.G.M., of the Shannon Meat Plc. Inter-Firm G.A.A. Club was held recently in the staff Canteen. There was a fairly good attendance. Officers elected were:-

Chairman: Jack Daly
Secretary: Ml. O'Neill
Joint Treasurers: Ml. O'Neill and Jack Daly.

Committee: J. O'Grady, R. Hayes, P. Coleman, M. Mulcahy, Ml. O'Connor.

It was decided to enter the Hurling, Football and Handball competitions organised by the County Board. As in other years we agreed to form an amalgamation with the Town Traders. Ml. O'Neill informed the Meeting that he had received a request from Wyeth Ireland Limited to amalgamate with them for the Hurling competition. This did not materialise as stated earlier.

County Board

At the recent County Board Meeting final affiliations and registrations were accepted. The following is a summary of the teams entered -

- 5 Senior Hurling teams
- 5 Senior Football teams.
- 12 Junior Hurling teams for Championship II for League Competitions.
- 11 Junior Football teams.

The Junior Competitions have been broken up into two divisions; The City and the West. Five teams will play in the West. Sections of the leagues and six in the City. One team from the City will, however, play in the West Section.

West Section Junior Hurling League:

Wyeth Ireland Limited, Askeaton. McCormacks, Ardagh and Town Traders. Form Grinders, Dromcollogher Howmedica Shannon Meat Plc., and Town Traders.

Scorers

Ant. Flaherty 5, Jimmy Fitzgerald 5, Johnny Daly 1, Jim Nix 1, Jack Lyons 3, Tommy McCann 1, Pat Neville 1, Brian Og Coleman 2, Kevin Barry 1, John O'Connor 1, Mike King 1, Seamus Madigan 1.

West Section Junior Football League:

Southern Chemicals
McCormacks Ardagh
Shannon Meat Plc.
Aughinish
Limerick Prison Officers.

The Inter-Firm Competitions will be very keenly contested this coming season and a team with ambitions of becoming either league of championship winners will have to take each game very seriously. Our first opponents in the football League will be Limerick Prison Officers. McCormacks of Ardagh will provide the opposition in our first hurling game. It is very important that we start on a winning note, so come lads when these games are arranged. Lets get our game together and show everyone that we are really back in business.

At this stage I would like to thank Management who gave us every encouragement and assistance to reform the club. As you are all probably aware, financial support is almost as important as moral support. I would like to remind our players that the membership fee for the coming year is £3. This fee can be given to J. Daly or Ml. O'Neill who will in turn issue a Membership Card.

Handball

The fixtures and the draws for the Handball will be made at the next meeting of the Limerick County Board.

Sympathy

On behalf of the Shannon Meat Inter-Firm Club I would like to express our sincere sympathy to Matty Williams on the recent tragic death of his wife Breda. The sudden death of Breda sent shock waves through the whole community. Indeed it is extremely difficult to say how sad we all feel for Matty and his family. We can only hope that God will give them the grace they need to bear their very sad loss of your wife and mother.

ST. PATRICKS DAY

PARADE



At the St. Patricks Day Parade in Rathkeale, Maurice McEnery with his 1935 Fordson Tractor.

OUR VISIT

By the pupils of 1st. Year Class
Convent of Mercy, Rathkeale.

A few weeks ago my friends and I went on a trip to Shannon Meat to see how the plant operates. We were not disappointed. Firstly, Dan Neville showed us a video of the factory at work. Then after putting on coats and hats of plastic material for hygienic reasons, we went on a tour of the factory itself. We were most impressed with the speed, efficiency and cleanliness of all the workers. We went to the Cannery to see the corned beef being canned. I thought the workers performed very quickly. We also went into the Cooling Room which was -20° celcius. It was like Siberia in winter. It was really cold. The most memorable part of the trip was when we went to the Slaughter

House. Some of the lads felt sick when they saw the bullock with its throat cut. We learned that 2,000 cattle can be killed in one week. The factory has come a long way since the first day it opened when only 20 cattle were killed. We also learned that almost every part of the beast possible is used for some purpose. My friends and I were astonished when we saw the size of the animals hearts. Our visit to the factory has been a great help to our biology class. Afterwards we were given orange, chocolate and taytos. Also we were given past Shannon Meat Gazettes. We thanked Dan Neville and Luke Johnson and Seamus Kennedy who showed us around. It was a trip worth while.



1st. Year pupils from Convent of Mercy, Rathkeale, Michael Sheehan and Gerard O'Grady.



Kevin Donovan played music at the Shannon Meat Retired Staff Social at the Woodlands Hotel.



Retired Staff member, Paddy Collins with his son, Batty in Adare on 8th. March.

PROFILE -

CHRISTINA CONDON



Christina Condon

One of three sisters in Shannon Meat, Christina has spent all of her working life in Shannon Meat. Christina who's maiden name was O'Brien and hails from nearby Ballycannon, Croagh.

Christina's father is a CIE employee, James O'Brien and her mother, Catherine Kelly from Kilcornan, Askeaton. When Christina was born the family at that stage were living in Kilcornan, Askeaton and moved to Ballycannon, Croagh the year afterwards. She is placed third in a family of nine and she has four brothers and four sisters, two of whom are working in Shannon Meat - Patricia and Kathleen. Theresa is married to Matthew Cregan and incidentally Patricia got married on the 16th. March to Joe Cregan - Matthew's brother. Her other sister, Carmel, has just left school. Christina's brothers are Michael, Seamus, D.J., and the youngest of all the family, Gerard.

Christina went to Croagh National School and when that was completed went to the Convent Secondary School in Rathkeale (oddly enough Christina was not

influenced to take the veil). In 1978 she obtained her Leaving Certificate Examination. Then she followed her two sisters footsteps and started working in Shannon Meat. First she was working in the Tripe area under the Supervision of Mike Liston and Charge Hand, Kevin Barry. Then she was transferred to the Cannery and has spent most of her working life there.

Playing Camogie going to School was Christina's favourite sport. She tells us that she played in goals and believe it or not never left in a goal. On her spare time Christina likes reading Mills and Boon Love Stories, she also enjoys watching television when she gets the time.

In 1983 Christina married another Shannon Meat employee, Retort Operator, Sean Condon. Sean and Christina live happily in Adare and have one daughter, Sinead, aged 9 months old.

So we would like to wish Christina and Sean the very best in their future together in Shannon Meat.



Sean and Christina Condon with their baby daughter Sinead.

SHANNON MEAT CHAT

- * Conversation between two drivers on the road to Sligo -
"This is Yeats Country" [W.B.]!
"Is that right, is he buried here, Eddie?"
"Yeats! is it?"
- * Congratulations to Patricia Linnane who got engaged recently to Joe O'Connor from Templeatha.
- * Congratulations to Patricia O'Brien who got married to Joe Cregan, Cappagh on Saturday, 16th. March.
- * The Good Samaritan, John Mulcahy helped a damsel in distress by pushing Geraldine Nolan's car, one hundred yards trying to start it. It was then to everyone's surprise that Done McEnery discovered that the key was turned off.
- * Congratulations to Johnny Sullivan who won £1,000 on the Newcastle West G.A.A. 500 Club Draw, also Pa Guinane who won £100 and Dave Dalton who won a Carving Knife.
- * At the recent Retired Staff Party Christina O'Brien and Liam Hanley won the dancing competition, I wonder where Sean was?
- * Paddy Coleman really enjoyed the week-end of the Rathkeale Charity Run. Rumours (Dublin) has it, however, that running was far from Paddy's mind.

ABSENTEEISM-
It puts a strain on everyone



We need a full team to win!