

*There are no strangers
here, only friends you
haven't met yet."*

W.B. Yeats



Dublin, Ireland

DATE STAMPED

/ /

Our Travel Itinerary

Eat

We'll channel Temple Bar with some traditional Irish pub fare: Beef and Guinness Stew with Champ and Soda Bread followed by Irish Apple Cake

See

We'll virtually explore Trinity College's famous library and take in some of Ireland's best sights

Do

We'll learn the language, watch a movie and play a game



BOARDING PASS

NAME: _____ DATE: _____

FLIGHT: 00777 CLASS: FIRST

ORIGIN: HOME DESTINATION: PLEASE JOIN ME IN

SEAT: A1 GATE: 36B

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WANDERLUST AIRLINES

Dublin,
Ireland



BOARDING PASS

NAME: _____ DATE: _____

FLIGHT: 00777 CLASS: FIRST

ORIGIN: HOME DESTINATION: PLEASE JOIN ME IN

SEAT: A2 GATE: 36B

Operated By

WANDERLUST AIRLINES

Dublin,
Ireland



Dia Dhuit (jee-ah ghwitch)
my name is

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my name is



Trinity College Library

Digital scavenger hunt

Go to makeadateofit.com and follow our link to Trinity College Library's online museum exhibitions to find out:

How long has the Trinity College Library been in existence?

What are the two most famous manuscripts housed there?

Choose at least two of the "stories" to explore. Ensure one is about Trinity College's famous Irish manuscripts.

Name three things from each story that you did not know before.

What impresses you most about Trinity College's Library?

Irish Names

Choose one of the following traditional Irish names to go by during your date. Male names are left, female right.

Cian pronounced "key-in" means ancient, enduring
Siobhan pronounced "shiv-awn" means God is gracious

Oisin pronounced "osh-eeen" means little deer
Saoirse pronounced "sear-sha" means freedom, liberty

Aodhan pronounced "aid-an" means fire
Aoife pronounced "Ee-fa" means beautiful

Dalaigh pronounced "dale-ee" means counsellor
Maebh pronounced "may-v" means cause of joy

Eoghan pronounced "oh-en" means born of the yew
Niamh pronounced "neev" means radiance



Romantic Irish Phrases

sláinte

slawnt-cha
cheers (literally, good health)

a chuisle mo chroí

uh hoosh-lih muh hree
my darling (literally, pulse of my heart)

is tú mo ghrá

iss two muh guhraw
I love you (literally, you are my love)

a chéadsearc

uh cade-shark
my one and only (literally, my primary love)

*maireann lá go ruaig ach
maireann an grá go huaigh*

marr-inn law guh roo-ik ahk marr-inn on graw guh oo-ig
A day lasts until it's chased away,
but love lasts until the grave

maireann croí eadrom i bhfad

marr-inn kree aid-drum ih bodd
a light heart lives longest



The Gift of Gab

a Game for Lovers



Blarney Castle outside of Cork, Ireland is known for something curious built into its walls: the Blarney Stone. Legend has it that anyone who kisses the Blarney Stone is given the "gift of gab" or the ability to speak eloquently. Because of this the word "blarney" has come to take on meaning of its own.

You're Talking Blarney

One player chooses a card from the pile and reads the word aloud. They read the description on the back, but keep it hidden from their partner. The player then must describe the meaning of the word or phrase on the card. After the minute is up, the other player must decide if they were telling the truth or if it was all just BLARNEY. If the player manages to trick their partner into guessing incorrectly, they score a point. Players switch roles. The first to three points wins.

Pucker Up

Count every point you earn as five minutes of a treat you choose in advance - a back rub, kissing, touching, you name it.

Clíodhna

(klee-ona)

In Irish Mythology, Clíodhna is the queen of the Banshees, female fairies who herald the death of a family member with loud wailing. She also is said to have been the first to reveal the power of the Blarney Stone.

Tuatha Dé Danann

(too-ah day don-an)

In Irish Mythology, Tuatha Dé Danann are a pantheon of deities, each with a particular association with nature or life. They arrived in Ireland on dark clouds and landed in the mountains of Connacht.

Creideamh Sí

(kreh-juh shee)

Creideamh Sí means "the fairy faith". Aos sí are spirits in Irish Mythology who live in mounds of earth. Those who practiced Creideamh Sí would give them food offerings and keep away from the mounds.

The Answering Stone

The Answering Stone, or Cloch Labhrais, is another legendary Irish rock that supposedly can reveal whether a person is lying. Legend says a woman used the stone to trick her husband and the deceit split the stone in two.

Oisín

(oh-sheen)

Oisín, according to legend, was the greatest poet in Ireland. In one of his adventure tales he meets Niamh, a fiary woman whose father gave her the head of a pig because of a prophecy. She tells him she will return to normal if he marries her, so he does.

Enbarr of Manannán

(mah-nah-nan)

Enbarr of Manannán, also known as Enbarr of the Flowing Mane, is an enchanted horse in Irish Mythology that could traverse both land and sea.

Irish Apple Cake

In the Old Irish tale Echtra Conla, a fairy woman lures Conle the Fair away from his people with a magic apple that makes him passionately long for her. Another Irish tradition says if you throw one long apple peel over your shoulder, it will form the first letter of your spouse's name.

1 3/4 cups flour
1/4 tsp baking powder
1/2 cup butter
3/4 cup powdered sugar
1 egg
1/3 cup milk
2-3 cooking apples
1/4 tsp ground cloves
egg wash
whipped cream and more powdered sugar, to serve

1. Sift together flour and baking powder. Add butter and blend until the mixture resembles bread crumbs. Add half the powdered sugar.

2. Form a well and add the egg and milk. The dough should be soft and sticky. Divide into two. Pat one into the bottom of a 9-inch pie dish.

4. Peel, core, and chop apples. Place them in dish and sprinkle with remaining sugar and cloves. Pat remaining dough on top. Wash with egg.

5. Bake at 350 F for 40 minutes until brown.

TIME: 1 hour SERVES: 6

Beef and Guinness Stew

Arthur Guinness began brewing in 1759 at St. James Gate Brewery in Dublin. He took out a 9,000 year lease for the price of £45 per year. His legacy lives on to this day in Ireland and abroad.

2 lb lean stewing beef, trimmed and cubed
3 tbsp oil
2 tbsp flour
Salt, pepper and cayenne
2 large onions, chopped
1 large garlic clove, crushed
2 tbsp tomato purée, dissolved in 4 tbsp water
1/2 pint Guinness
3 large carrots, in chunks
sprig or two of thyme
chopped parsley, to serve

1. Toss beef in 1 tbsp oil. Season the flour with salt, pepper and a pinch or two of cayenne. Toss in beef.

2. Heat remaining oil in a soup pot on the stove on high heat. Brown meat on all sides. Add the onions, garlic, and tomato purée. cover for 5 minutes. Pour in Guinness to deglaze.

3. Add carrots and thyme. Adjust seasoning to taste. Add water if more liquid is needed. Bring to a boil then reduce heat to a simmer.

4. Simmer 2-3 hours. Top with parsley and serve with champ and soda bread.

TIME: 3 hours SERVES: 4

Irish Soda Bread

In Irish tradition, you cut a deep cross into the top of the soda bread to let the fairies out.

3 1/2 cups white flour,
preferably unbleached
1 tsp salt
1 baking soda
1 1/2 cups buttermilk

*Wholewheat flour may be substituted in for half the white flour for a brown soda bread.

1. Preheat oven to 450 F.
2. Sift together dry ingredients. Make a well in the center. Pour in milk and gently mix. The dough should be soft but not sticky.
3. Turn onto a floured surface. Wash and dry your hands, then tidy it into a loaf about an inch and half deep. Cut a deep cross into the top.
4. Bake at 450 F for 15 minutes, then turn the oven to 400 F and bake for another 30 minutes. Tap the bottom to ensure the bread sounds hollow.

TIME: 1 hour SERVES: 4

Champ

Champ is one of the best-loved ways of eating potatoes in Ireland. It also has a number of sayings attached to it. If someone is "as thick as champ," they are not very bright. If someone is "as ignorant as champ at a wedding," they are rude and uncultured because champ is an everyday dish.

6-8 unpeeled gold potatoes
5 green onions, white and green parts finely chopped
1 1/2 cups milk
4 tbsp butter
salt and freshly ground pepper, to taste

*Instead of green onions, chives, leeks, peas, nettles, or dulse may be used.

1. Boil the potatoes whole in a large pot for 15-20 minutes until soft when pierced with a fork. Drain and peel.
2. In a saucepan, cover the scallions with cold milk and bring slowly to a boil. Reduce heat and simmer for about 2-3 minutes, then turn off the heat and leave to infuse.
3. Mash the potatoes. Beat in the scallion milk and butter. Season.
4. Serve with a knob of butter melting in the center next to your stew.

TIME: 30 min SERVES: 4