

CRDA Golf Day

On a beautiful sunny day on Friday 20th October, Cloney Rural Development Association held their inaugural golf day at the prestigious Galgorm Castle Golf Club. Forty-eight golfers entered the competition with numerous prizes on offer. The main prize of a new Ford Fiesta car sponsored by Lindsay Ford Ballymena for a Hole-In-One was not won but a number of competitors came very close. After the golf the event continued in the Clubhouse with an excellent meal, prize giving and the raffle. The event raised approximately £3500 and the organisers would like to thank the sponsors, the competitors and Galgorm Castle Golf Club who ensured the event was a great success. The winners were as follows:

Team Prize

1st Colm Friel, Greg McAuley, Phillip Friel, Paddy Graffin (92 pts)
2nd Alex Keenan, John Keenan, Kevin Concanon, John Kelly (91 pts)

Individual Prize

1st Colm Friel (41pts bb9)
2nd John Keenan (41pts)
3rd Declan Scullion (38pts)
4th Joe Dougan (37 pts)
5th John Shivers (35pts)

Nearest the Pin

John Keenan

Longest Drive

Brendan Kelly

Raffle Prize Winners

Clare Neeson – Weekend for Two in Donegal (Sponsored by the Crosskeys Inn)
Gerard Graham – Round of Golf for 4 at Galgorm Golf Club
Phillip Friel – Meal for two at Tullyglass House Hotel
Ann Martin – Bottle of Whiskey (Sponsored by S & B Wine Cellars ~ Portglenone)



Top Left: Team Hasson of Rasharkin with local golfing celebrity Colum Graham

Top right: (l-r) Michael Marrs (Martin & Hamilton), Laurence Mullan, Tommy Lagan and Ian Mercer (Alex Bonar Electrical)

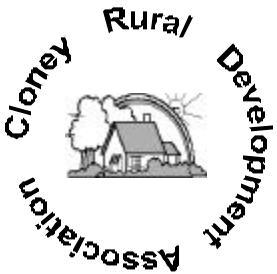
Bottom Left: Golfers and committee members enjoying the hospitality of Galgorm Golf Club



CRDA Newsletter

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www.cloney.btik.com



Welcome once again to our Christmas edition of our Newsletter. As a playing member of the Hurling team I would like to thank everyone involved with CRDA for their support and best wishes during our recent Antrim and Ulster campaign. It has indeed been a great honour to be involved in both CRDA and the hurling team this year, with so much success in abundance. Oh how I remember the lean years! CRDA shall hopefully close the year on crest of a wave also, with completion of the new community centre. Lately construction has been halted due to the backlog in NIE connection service which has severely disrupted our contractors Martin & Hamilton's progress. However the wait will be well worth it as we shall soon have a fine modern building to get cracking again in the new year. Finally I'm looking forward to 2007 to kick off the ACCESS project and also the All Ireland series in Feb. Could 2007 possibly be any better than 2006.....let's see. Merry Christmas and Happy New Year to all readers!

Gerard Kelly ~ Chairperson

Email cloney@nacn.org ~ Tel 077 250 56644
Fax: 0709 200 8217

CRDA Young At Heart

On Sunday 10th December 2006 at 2.30 pm the Young at Heart group will host its Annual Christmas Dinner in the O'Neill Arms Hotel, Toomebridge. Tickets are £12 and entertainment will follow the meal. To book you place contact Ann Martin at 07955 252570 or 2587 1590. This is always a great days entertainment and everyone is welcome.

Cloney Rural Development Association would like to congratulate Cloney Gaels Hurling team on the recent historic Ulster Hurling title triumph. This is a remarkable achievement for the team and we wish them well in their quest for All-Ireland glory on 11th February 2007.

Forthcoming Events at a glance

★ Nov 27: St. Mary's GAC AGM
★ Nov 29: Rural Housing conference
★ Dec 10: YAH Annual Christmas Dinner
★ Dec 14: CRDA Christmas Quiz in Cross-Keys Inn
★ Dec 24: Closing date for Fireside quiz entries
★ Dec 31: Closing date of nominations for Hall name

The new CRDA resource centre



www.cloney.btik.com

Cloney Rural Development Association is officially on the web. The new website can be accessed at www.cloney.btik.com and ensures its members and the general public are kept up-to-date with whats going on in and about the Cloney area. The group must thank its hosts BT who provide this free service that enables community groups to avail of online facilities. The website contains news and features about the CRDA, an events section and numerous other informational pages.

CRDA Christmas Quiz

On Thursday 14th December the annual CRDA Christmas Quiz is being held at the Crosskeys Inn commencing at 8.30 pm. This is always a great night and your support is greatly appreciated.

The CRDA is accepted as a charity by the Inland Revenue under reference XR50822

What's in a Name?

As Martin & Hamilton are nearing completion on the new Community Resource Centre it has been suggested that we re-name the building. Feel free to email us with your suggestions or post them on our new website at www.cloney.btik.com ~ Some suggestions already forwarded include:

- The Hub
- The Epicentre (A focal point)
- The Acorn Hall (Ahoghill & Cloney On Rural Network)
- The ArdLea Centre (ArdLea meaning "High Meadow")
- Concordia Hall (Concordia means Harmonious and agreeing)
- The Taxus Centre (Taxus is the Botanical name for the Yew Tree)

The committees decision will be final and the closing date for nominations is 31st December 2006.

WANTED: Used Printer Cartridges

The George Sloan Centre in Ballymena is running a project where they receive income from collecting used printer cartridges. We have teamed up with them in helping them in their efforts and are appealing for you to collect any used cartridges from home or work. Once the new community resource centre opens there will be a printer cartridge bin to place them in. This is a very worthwhile cause and also promotes recycling in our community.

CRDA Fireside Quiz

With the dark evenings setting in the our fireside quiz will hopefully test the minds and pass the evening. Sheets are £1 with a 1st, 2nd and 3rd prize on offer. Please contact any committee member to obtain a sheet. Entries can be returned to Elizabeth Scullion, 35 Carnearney Road, Ahoghill, Ballymena, BT42 2PJ. The winner will be selected on 24th December 2006.

Useful Contact Numbers...



Ahoghill Health Centre	028 25 871200
Portglenone Health Centre	028 25 821551
Doctor On Call	08705 329024
Antrim Hospital	028 94 424000
Fr O'Hagan	028 25 871351
Fr Aidan Keenan	028 25 821218

IMPORTANT: Rural Housing

Rural Community Network are organising a conference for Young Adults in Tullyglass on Wed 29th Nov at 5.30 pm to talk about planning for the Housing Executive, this event includes dinner and entry is free of charge.

They want to speak to people 18 - 35 on their views on housing in their local area.

As we are badly affected by lack of affordable housing in the area it would be good to see those interested in this issue at Tullyglass.

St Mary's GAC, Ahoghill

AGM

On Monday 27th November 2006
at 7.30 pm
in the committee rooms

Anyone wishing to contribute to, or advertise in the next issue of the CRDA newsletter, please contact Paddy Graffin, PRO at 07732 834 526 or e-mail cloney@nacn.org

If you or someone you know does not have access to this newsletter, please inform us and we shall endeavor to hand deliver the newsletter to your/their door.

Winter Fuel Payments Helpline

For more information about Winter Fuel Payments, to tell us about a change of circumstances or to get a claim form for either this winter or past winters ring the Winter Fuel Payment Helpline on 0845 9 15 15 15 (0845 601 5613 for textphone users).

Lines are open Monday to Friday from 8.30am to 4.30pm and calls are charged at local rates.

With Christmas only a few weeks away there's still time to bake that cake ~ here's a recipe given to us by a local expert!

Ingredients

225g/8oz plain flour	1/4 tsp salt
1/2 tsp mixed spice	1/2 tsp ground cinnamon
200g/7oz butter	200g/7oz dark brown sugar
2 tbsp black treacle	1 tbsp marmalade
1/4tsp vanilla essence	4 eggs, lightly beaten
800g/1 3/4 lb mixed dried fruits	100g/3 1/2 oz chopped mixed peel
150g/5oz glace cherries, halved	100g/3 1/2 oz blanched almonds, chopped
brandy	

To Decorate the Cake:

200g/7oz marzipan	1-2 tbsp apricot jam, warmed
Royal Icing	3 egg whites
600g/1lb 5oz icing sugar, sieved	1 1/2tsp liquid glycerine - optional
1 tbsp lemon juice	

Method

1. Heat the oven to 150C/300F/Gas 2. Grease a 20 cm / 8 inch round or an 18 cm / 7 inch square cake tin and line the bottom and sides with baking parchment.
2. Sieve the flour, salt, mixed spice and cinnamon into a bowl.
3. Cream the butter and the sugar in a large mixing bowl and then mix in the sugar, treacle, marmalade and vanilla essence until light and fluffy.
4. Mix the eggs a little at a time into the mixture adding a tablespoon of flour mixture with the last amount.
5. Fold in the remaining flour mixture until well mixed and then mix in the dried fruit, mixed peel, glace cherries and the almonds.
6. Turn the mixture into the prepared tin and make a slight hollow in the centre.
7. Bake in the oven for 3 hours and then test with a skewer. If not ready bake for up to another hour testing every 20 minutes until the skewer comes out clean.
8. Remove from the oven and leave to cool in the tin for 15 minutes.
9. Turn out on to a wire rack and leave to cool.
10. Once cool, make a few holes in the cake with a skewer and pour over 3-4 tbsp of brandy. Let the brandy soak into the cake.
11. Store the cake wrapped in foil and in an airtight tin or plastic container, holes side up.
12. OPTIONAL: For a rich and moist cake, spoon over a few tablespoons of brandy every week until you are ready to ice and decorate your cake.

To Decorate the Cake:

1. Place the cake on a foil board or cake plate.
2. Dust your hands and the work surface with a little icing sugar and knead the marzipan until soft.
3. Roll out half the marzipan to fit the top of the cake and roll out the rest in strips to fit around the sides of the cake.
4. Brush the cake all over with the warmed apricot jam and then place the marzipan on top and around the cake.
5. Cover the cake with a clean tea towel and then leave in a cool place for at least one day.
6. To make the icing, lightly whisk the egg whites adding the sugar at intervals. Beat well until the icing reaches soft peaks. Add the glycerine if using and the lemon juice.
7. Spread icing all over cake either flat iced using a clean ruler or by forming soft peaks. Decorate with Christmas ornaments.