



WEST WICKLOW COMMUNITY EMPLOYMENT

CURRENT OPPORTUNITIES

- Environmental Worker - Knockananna
Ref:#CES-2335649
- Gardener/Environmental Worker - Kiltegan Tidy Towns
Ref:#CES-2345418
- Gardner/Environmental Worker—Kiltegan Tidy Towns
Ref:#CES-2345420
- Hall Maintenance Worker/Caretaker-Rathdangan
Ref:#CES-2345423

The successful candidate will receive One To One Career Support & Training in their chosen career area including CV writing/Interview Skill and full support in their position. WWCE have excellent training & progression plans in place for all participants. Excellent opportunities in these positions for training & developing whilst on the CE scheme.

To check your eligibility or to apply for any of these positions please attend the INTRO Office in Baltinglass (beside Borza) and provide the job reference number above.

For further information on any of the above positions please contact:

Paula Boland (087) 140 4508
Sondrine Byrne (087) 449 7731

FREE YOUR WAXY EARS!

BOOK YOUR EAR HEALTH CHECK TODAY!!

Tinahely Community Sports hall on Tuesdays

Book online at <https://www.specsavers.ie/stores/tinahely-hearing> or by telephone 083 8534954

Earwax Removal

€65 for both ears.

Contact for appointment
Tinahely Community Hall
Tinahealy.

Tel: 053 9155111
or



Scan here to book an appointment



FOCUS KILTEGAN



18th August 2024



St. Peter's Parish, Kiltegan SUMMER BBQ

In the Parish Centre Kiltegan
On Saturday 31st August at 7.00pm.



Admission:
Adults €20
U12 years free.

Tickets available from
085 7712444.

All are welcome!



COACH TRIPS



DUFFY'S COACH HIRE

Day trip to Our Lady's Island on Sunday 8th September for the closing ceremonies.

Day pilgrimage to Knock on Sunday 29th September.

Two night trip to Knock on Saturday 16th November.

For further details or to book your place on any of the trips please contact

Duffy's Coach Hire on
087 2543235
or
059 6471681



TYNOCK & TALBOTSTOWN Fr. John McEvoy — 059 9161114

Saturday 17th August Talbotstown @ 6.00pm.
Months mind mass: Jim Lawler, Killalesh.
Anniversary: Lily Murphy, John & Margaret Harmon, Anthony Harmon.
Reader: Breedh Murphy.

Sunday 25th August Tynock @ 9.30am
Reader: Conor O'Leary.

Sunday 1st September Talbotstown @ 9.30am
Reader: Joe O'Brien.

Saturday 7th September Tynock @ 6.00pm.
Months mind mass: James Keohe.
Reader: Muireann Gartland.

Sunday 15th September Talbotstown @ 9.30am
Reader: Mary Kelly, Feddan.

Rosary will be recited in Tynock & Talbotstown Church before mass.

Collections:
Offertory €54.51 Envelopes €174.00

To book anniversaries for: Tynock or Talbotstown please call Mary — 086 2261264

CONDOLENCE

We offer sincere sympathy to Kevin and Nicholas Byrne and their sister Eilis on the death of their brother Sean Byrne whose funeral took place on Saturday. To his family relatives and friends our sincere condolences. May Sean rest in peace.



KILTEGAN GAA & CAMOGIE CLUB NEWS



Our Senior Football team played their third game in the County Senior Football Championship on Sunday in Aughrim this time the opposition was An Tochar who are the table toppers in this group.

They further strengthened their position at the top with a two point win over us.

Final score Kiltegan 1-15 An Tochar 1-17. After drawing with Blessington last week we did not reach the same heights in this game with some players not reaching their potential. We started the game well playing some good football and were four points to one ahead after ten minutes, but when they got through for a goal by their number 6 they picked up their game and were ahead at halftime 1-06 to 0-08. They made the better start in the second half and were four points ahead with twelve minutes gone. We pegged them back some what with frees and scores by Seanie Furlong but they introduced some subs which had a major impact on the game one scoring three points and another one point. We never got a breaking ball at mid field and there were several, we won none of our kickouts and their half back line also created problems for us, in fact they scored 1-04 in the game. We emptied the bench but it had no effect on the game. We did eventually get the goal we badly needed from Rory Finn but it came with injury time almost up and were five points behind. It could be an important score if it goes down to scoring differences at the end of the campaign, while 1-15 will win most games it was not enough for us this time.

Our scores came from Seanie Furlong 0-07, Stephen Farrell 0-03, Rory Finn 1-00, James Boland 0-02, Podge O'Toole, Jack O'Toole and Liam Keogh 0-01 each.

CAMOGIE NEWS



To Faye Corrigan & Sophie Birmingham who were on the Wicklow Junior Camogie team who won the Nancy Murray Cup Final for the second year in a row beating Mayo in the All Ireland series. Local girl who plays her camogie with Donard Casey Kelly was Co-Captain of the team.

The camogie championship started for all clubs this week with our junior team playing Avondale in their first game on Wednesday.



Excerpt from the Focus of 11th September 1994.

Team of the week was Pat Keogh's U-10 footballers who beat Rathvilly in a great tournament final 1-06 to 1-03. Michael Ryan returning after illness scored 1-01,

J P Dalton 0-02, James Dalton, Adrian Keogh and Martin Rafferty 0-01 each.

Padraig Keogh, John Farrell and Cathal Finn were the stars in defence. Proudest lad in

Kiltegan was captain Fergal Harmon when he received the cup from Michael Foley.

Congratulations to the children for putting on a very fine display of football. They beat a very good Rathvilly team. Both teams played their hearts out, but the Kiltegan lads came

out winners. It would be impossible to choose a man of the Match because all fifteen

played their part. No substitutions were made during the game. Fergal Harmon was the

captain and took the cup home.

We wish to thank trainer Pat Keogh for his hard and dedicated work with the team. A presentation by the children was made to him after the match. John Timmins was also rewarded for his help and fairness in his job as referee. He also received a plaque from the team. Special thanks to Mick and

Trish for sponsoring the cup and both sets of trophies, and medals for the tiny tots match.

A video of the match was available to purchase from Pat Keogh.



KILTEGAN GAA LOTTO RESULT



02-12-22-24

No Winner €6,600

2 match 3 wins €100

**Suzanne Quirke seller Online
Jimmy Farrell seller Jimmy Farrell**

Next week's draw takes place on
Monday 19th August in the
Talk of the Town.

JACKPOT € 6,800



Fixtures:



Junior C Football Championship

Thursday 15th August

St. Marys GAA, Enniskerry.

@ 7.30pm

Kiltegan v Enniskerry

Junior B hurling Championship

Tuesday 20th August

Kiltegan

@ 7.15pm.

Kiltegan v Kilcoole

Senior Hurling Championship

Friday 16th August

Echelon Park, Aughrim

@ 7.30pm

Kiltegan v Glenealy

Kildare & Leighlin Co-Op Lotto

06-09-11-15

**Congratulations to
Ann Curtin Ballyfin Parish
on winning €10,000 jackpot.**

33 match three's €31 each

One local winner.

Laurence Byrne seller Post Office.

Next weeks jackpot

€10,000

Draw will take place on Wednesday

21st August, tickets €2 each.

Thank you to everyone who supports this draw every week.



**ANY NEWS FOR
THE FOCUS
PLEASE DON'T HESITATE TO
CONTACT US ON ANY OF THE
FOLLOWING**

Email:

focuskiltegan@hotmail.com

<http://www.facebook.com>

Phone: 059 6473330

Ads can also be dropped into the post box
@ The Community Employment Office in
Kiltegan. To place an ad costs €2.00.
All notices must be received before 3pm on
Wednesday for inclusion that week.

Traditional Apple Tart.



What you need:

225g/8oz Odlum's Cream Plain Flour

125g/4oz Butter or Margarine

¼pt/150ml Cold Water (approx.)

4 large Cooking Apples, peeled, cored and sliced

Sugar, to sweeten apples

Icing Sugar, to dust (optional)

How to:

Preheat oven to 200°C/400°F/Gas 6.

Place butter/margarine in freezer for about 15 minutes to harden.

Sieve flour into a bowl.

Grate hard butter/margarine into the flour. You may need a little flour on your fingers for this.

Using a knife, mix grated butter/margarine into flour.

Add sufficient water and mix to a soft dough with the knife.

Turn onto a floured board and knead lightly.

Roll out half the pastry to the size of an oven proof plate.

Arrange apples on the pastry.

Sprinkle with sugar to sweeten.

Roll remaining pastry to cover the apples.

Dampen edge of base pastry with cold water to seal.

Press top pastry over apples to make the tart.

Seal the edges by using the back of a knife to form a crust. Then cut at 1"/3cm intervals to form a scalloped edge, if liked!

Put a cut on top of pastry to allow steam to escape and bake for 25-35 minutes approx.