



This Must Be The Place | Great Island

&

See You Tomorrow



Sirius Art Centre

May 2019



## A Sirius Bakery

extract from Essay By Pat Hoffie

A *Sirius Bakery* developed when Cobh's local bakery closed in 2016.

As a premise that drew inspiration from the positive values of literally the role of 'putting bread on the table' of locals, A *Sirius Bakery* has gathered together a range of domestic bread machines that were 'panic-purchased' when word got out that the bakery was closing down.

Over the term of the exhibition, A *Sirius Bakery* will produce a series of bespoke, artisan-created, loaves with site-specific references relating to local themes, particular landscapes and specific people. The bread loaves reflect local landmarks and mountainous knolls.

They are a celebration of meeting and speaking and sharing and breaking bread together, all re-established within the parameters of a contemporary art space.





## Semolina & Olive Oil

### Ingredients

#### MIX

Salt	1 teaspoon
Semolina	150g
Strong White Flour	300g
Cumin Seed	1 teaspoon
Coriander Seed	1 teaspoon
Pink/Green Pepper	1 teaspoon

#### WET

Water	200ml
Olive Oil	6 Tablespoons
Sugar	2 teaspoons

#### OTHER

Yeast	1.25 teaspoons
Sugar	2 teaspoons

#### METHOD

Add Water, Oil and Salt to bread pan. Pour in Dry mix and make hole in centre. Into this, add the sugar and yeast.

Set machine to 750g on basic setting.

When finished - shake out and allow to cool



## Plain Old White Crusty Bread

### Ingredients

#### MIX

Salt	1.5 teaspoons
White bread flour	390g

#### WET

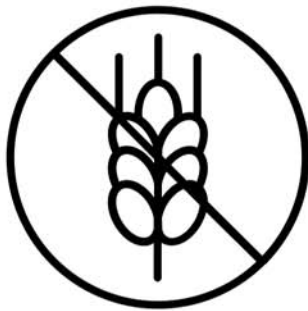
Water	285ml
Olive oil	2 tablespoons

#### OTHER

Active dry yeast	2 teaspoons
Sugar	2 tablespoons

### METHOD

Add warm water and oil to dry ingredients adding yeast last.  
turn machine on to setting one and bake.



## Gluten Free

### Ingredients

#### MIX

Salt	1 teaspoon
Gluten Free Flour	500g
Sesame Seed	2 Tablespoons

#### WET

Water	350ml
Olive Oil	4 Tablespoons
Vinegar	1 teaspoon
Eggs	2 (beaten)

#### OTHER

Yeast	2 teaspoons
Sugar	2 tablespoons

### METHOD

Add Water, Oil, Eggs and Vinegar to bread pan. Pour in Dry mix and make hole in centre. Into this, add the sugar and yeast.

Set machine to 750g on quick/rapid setting.

When finished - shake out and allow to cool.



## Porridge Bread

### Ingredients

#### MIX

Salt	1 teaspoon
Wholemeal Flour	175g
Strong White Flour	200g
Porridge Oats	40g
Wheatgerm	10g

#### WET

Water	300ml
Olive Oil	2 Tablespoons

#### OTHER

Yeast	1.75 teaspoons
Sugar	2 tablespoons

#### METHOD:

Add Water, Oil, Eggs and Vinegar to bread pan. Pour in Dry mix and make hole in centre. Into this, add the sugar and yeast.

Set machine to 750g on quick/rapid setting.

When finished - shake out and allow to cool.

## Spike and Haulbowline Islands

### A tale of Bread

In the early 1960's I worked in Accounts for O'Reilly & Sons, Bakers and Confectioners and Brewer's Agent. At that time we supplied the Canteens in Spike and Haulbowline islands with bread and confectionery as well as alcohol. Mr Carter was Canteen Manager in Spike Island and Mr Kavanagh was Canteen Manager in Haulbowline. Delivery was made to the Naval Pier, usually by Daniel Bowen, known to local children as 'Dan the Bun Man'; and transported by boat to the islands.

Recently I had an interesting chat with Eoin O'Shea, Rope Walk, Cobh. Eoin remembers his mother telling him stories of what it was like to live on Spike Island in the 1940's/50's.

Bridget O'Donnell who was nursing and Eugene O'Shea, from Kerry, met in London and got married. During 'The Blitz' 1940/41 they were living in the East End of London. Eugene was not too fazed by it but Bridget was concerned for their son Dermot's safety and insisted that they return to Ireland. Reluctantly, Eugene agreed and returned to Milltown, County Kerry; where employment was very scarce.

He decided to join the Marine Service, a precursor to the Irish Naval Service. Eugene, Bridget and their two sons settled into Married Quarters on Spike Island. Bridget baked all her own bread - there were no pre-prepared bread mixes in those days; and if there were, she could not have afforded them. A serviceman's wages were very low. Also it was wise to have a plentiful store of flour as weather conditions often prevented launches from running; especially in winter time.

Noreen Harrington née O'Shea, told me that her mother and other servicemen's wives used to gather twigs and sods of turf and built a fire in the Truck Yard across from Bridget's house. This was where 'a sweet cake for Sunday' was baked in a Bastable Oven.

The cake was flavoured with various spices, no weighing scales were used; the woman's fist acted as a measure and by all and every account those cakes were a great treat.

In order to supplement the family budget, Bridget kept chickens and every week she carried her surplus eggs, firstly by boat from Spike to Cobh and from there by train to the English Market in Cork City.

Eugene and Bridget eventually moved to Cobh where they raised a large family.

Breda Crudge née Ryan, whose father was a Baker in O'Reillys for many years, passed on his skills to Breda who loves to bake and use the recipes he handed down to her.

Breda remembers well the 'currany buns' baked in O'Reillys Bakery.

Tommy McCarthy, Bakery Foreman, O'Reilly's, told me of one occasion when an irate customer came to him with a complaint. Apparently she had found a 'black beetle' in a loaf of bread.

"Show it to me" said Tommy. The complainant handed him the 'exhibit'

Tommy looked at it and promptly popped it into his mouth and swallowed it.

"That was not a beetle", he said; "it was only a burned currant."

How's that for loyalty to one's employer!

Anne McSweeney



## Landscape Loafer

### Ingredients

#### MIX

Salt	2.5 teaspoon
Wholemeal Flour	400g
Sunflower Seeds	1 teaspoon
Pumpkin Seeds	1 teaspoon

#### WET

Warm Water	200ml
Butter	3 Tablespoons

#### OTHER

Yeast	2.5 teaspoons
Sugar	2 teaspoons

#### METHOD

Add Warm Water & Butter to bread pan. Pour in Dry mix and make hole in centre. Into this, add the yeast.

Set machine to 750g on whole wheat and dark setting.

When finished - shake out and allow to cool.





## **Maid Marion**

(Warning: if you eat too much of this you will get a big behind!)

### **Ingredients**

#### **MIX**

Flour 450g

#### **WET**

Warm Water 240ml

Warm Milk 80ml

Butter 2 Tablespoons

Salt 1.5 teaspoons

#### **OTHER**

Yeast 1.5 teaspoons

Sugar 1.5 Tablespoons

### **METHOD**

Add Warm Water, Milk & Butter to bread pan. Pour in Dry mix and make hole in centre. Into this, add the yeast and sugar

Set machine to 750g on basic setting and choose colour.

When finished - shake out and allow to cool.



## Spiced Maloney Bread

### Ingredients

#### MIX

Raisins	100g
Ground Cinnamon	30g
Ground Nutmeg	5g
Ground Cloves	5g
Flour	475g

#### WET

Warm Water	260ml
Butter	2 Tablespoons
Salt	1 teaspoon

#### OTHER

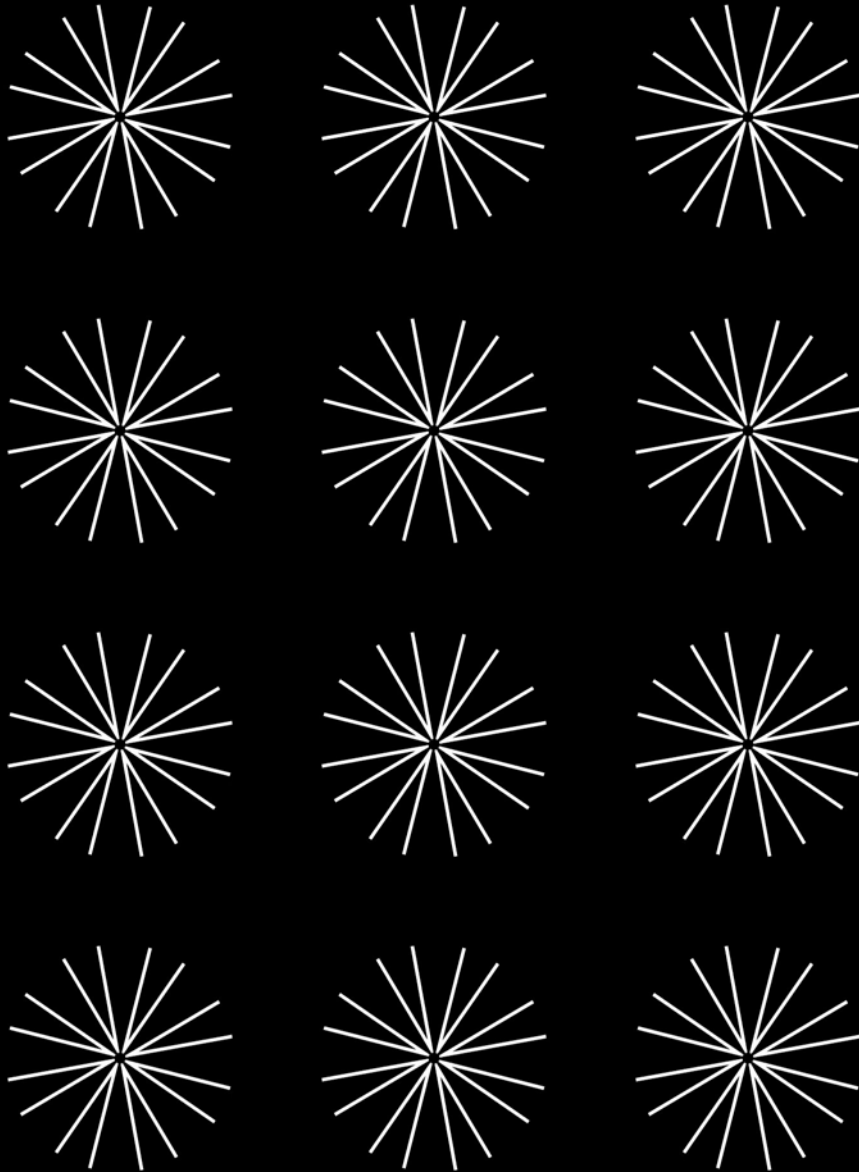
Yeast	2.25 teaspoons
Sugar	2 Tablespoons

### METHOD

Add Warm Water & Butter to bread pan. Pour in Dry mix and make hole in centre. Into this, add the yeast and sugar.

Set machine to 750g on sweet setting and light crust.

When finished - shake out and allow to cool.



## Poppy Seed & Lemon Trees in my Mind Bread

### Ingredients

#### MIX

Strong White Flour 425g

Poppy Seeds 4 tablespoons

#### WET

Water 150ml

Butter 2 Tablespoons

Lemon Juice 1 **OR** 2 Tablespoons Orange juice

Salt 1 teaspoon

#### OTHER

Yeast 1 teaspoon

Sugar 3 Tablespoons

#### METHOD

Add Water & Butter to bread pan. Pour in Dry mix and make hole in centre. Into this, add the yeast & sugar.

Set machine to 750g on sweet setting and choose crust.

When finished - shake out and allow to cool.

## **Bread Machine Donators**

Belinda Shaw

Marion Murphy

Jerome McCormack

Trish Googin

Mike Cleary & Carol Anne Connolly

Claire Ryan

Mary Carmody

Irene O'Brien

Ella McCarthy

Tjitske de Vries

## **Thank you to**

Breda Crudge

## **Allergen Warning**

Please note:

The bread baked in this exhibition may contain or come into contact with WHEAT, EGGS, PEANUTS, SEEDS, TREE NUTS, and MILK.

## **A SIRIUS BAKERY**

### **Recipes by**

Mike Cleary & Elizabeth Woods

### **Story by**

Anne McSweeney

### **Extract by**

Pat Hoffie

### **Design by**

Carol Anne Connolly



