

- |  |   |
|--|---|
| <p>1. A Sheáin!<br/>Sea?</p> <p>2. <b>Tar</b> isteach.<br/><b>Suigh</b> síos.<br/><b>Seas</b> suas.</p> <p>3. <b>Cuir</b> an t-uisce ar an mbord.<br/><b>Faigh</b> gloine dom.<br/><b>Tabhair</b> dom an t-uisce.<br/><b>Sín</b> chugam an salann.</p> <p>4. <b>Fan</b> nóiméad.<br/><b>Téigh</b> ar aghaidh.<br/><b>Lean</b> ar aghaidh.<br/><b>Cas</b> ar chlé.<br/><b>Cas</b> ar dheis.<br/><b>Cas</b> timpeall.<br/><b>Stad</b>.<br/><b>Féach!</b></p> <p>5. Fáilte isteach!<br/>Cad ba mhaith leat?<br/>Cad atá ag teastáil uait?<br/>Cad atá uait?<br/>Tabhair úll dom, le do thoil.<br/>Ceart go leor.<br/>Seo duit.<br/>Go raibh maith agat.<br/>An bhfuil aon rud eile uait?<br/>Aon rud eile?<br/>Sin an méid.</p> | <p>John!<br/>Yes? (or What?)</p> <p><b>Come</b> in.<br/><b>Sit</b> down.<br/><b>Stand</b> up.</p> <p><b>Put</b> the water on the table.<br/><b>Get</b> me a glass.<br/><b>Give</b> me the water.<br/><b>Hand</b> me the salt.</p> <p><b>Wait</b> a minute.<br/><b>Go</b> forward.<br/><b>Continue</b> ahead.<br/><b>Turn</b> left.<br/><b>Turn</b> right.<br/><b>Turn</b> around.<br/><b>Stop</b>.<br/><b>Look!</b></p> <p>Welcome in!<br/>What would you like?<br/>What do you want / need?<br/>What do you want / need?<br/>Give me an apple, please.<br/>OK (right enough).<br/>Here you are.<br/>Thank you.<br/>Do you need anything else?<br/>Anything else?<br/>That's all.</p> |
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Tá ... uaim.	I need ...	Tá ... uainn.	We need ...
Tá ... uait.	You need ...	Tá ... uaibh.	Y'all need ...
Tá ... uaidh.	He needs ...	Tá ... uathu.	They need ...
Tá ... uaithi.	She needs ...	Tá ... ó Sheán.	Sean needs ...

**Comhrá 1**

D: A Sheáin!

S: Sea, a Dhaidí?

D: **Cuir** an t-uisce ar an mbord, le do thoil.

S: Ceart go leor.

**Comhrá 2**

B: Dia duit a Phóil.

P: Dia 's Muire duit, a Bhairbre.

B: **Tar** isteach agus **suigh** síos.

P: Go raibh maith agat.

**Comhrá 3**

M: A Dheirdre!

D: Sea, a Mhamaí?

M: **Faigh** gloine dom, le do thoil.

D: Seo duit. Ar mhaith leat an t-uisce?

M: Ba mhaith. **Tabhair** dom an t-uisce.

D: Seo duit. Aon rud eile?

M: Ní anois. Go raibh maith agat.

D: Fáilte.

**Comhrá 4**

**Fan** nóiméad.

Seo an léarscáil.

**Cas** timpeall...

**Téigh** ar aghaidh.

Anois, **cas** ar chlé.

**Lean** ar aghaidh.

**Cas** ar dheis.

**Stad** anseo.

**Féach!** Tá sé ansin.

**Conversation 1**

Sean!

Yes, Daddy?

**Put** the water on the table, please.

OK.

**Conversation 2**

Hi, Paul.

Hi Barbara.

**Come** in and **sit** down.

Thank you.

**Conversation 3**

Deirdre!

Yes, Mommy?

**Get** me a glass, please.

Here. Would you like the water?

Yes. **Give** me the water.

Here you are. Anything else?

Not now. Thank you.

You're welcome.

**Conversation 4**

**Wait** a minute.

Here's the map.

**Turn** around...

**Go** forward.

Now, **turn** left.

**Continue** ahead.

**Turn** right.

**Stop** here.

**Look!** There it is.

- Buail** bos, **gread** cos, **cas** timpeall is **glac** sos.      **Clap** hand, **stomp** foot, **turn** around and **take** a break.
- Cuimil** do bhosa,  
**Cuimil** do bhosa,  
Suas is síos!  
**Dún** do lámha,  
**Oscail** do lámha,  
**Dún** is **oscail** arís.      **Rub** your hands [palms],  
**Rub** your hands [palms],  
Up and down!  
**Close** your hands,  
**Open** your hands,  
**Close** and **open** again
- Sín** do lámha suas thar do cheann.  
**Cas** thart timpeall uair amháin.  
**Déan** luascadh beag anonn is anall, is síos le do lámha, síos go mall.      **Stretch** your hands up over your head  
**Turn** around one time.  
**Make** a little sway back and forth, and down with your hands, down slowly.
- Nigh** na héadaí, **nigh** na héadaí,  
**Cuimil** agus **cuimil** agus **nigh** na héadaí!      **Wash** the clothes, **wash** the clothes, **rub** and **rub** and **wash** the clothes!

**Fáisc** na héadaí, **fáisc** na héadaí,  
**Fáisc** agus **fáisc** agus **fáisc** na héadaí!      **Wring** the clothes, **wring** the clothes, **wring** and **wring** and **wring** the clothes!

**Croch** amach na héadaí, **croch** amach na héadaí, **croch** agus **croch** agus **croch** amach na héadaí!      **Hang** out the clothes, **hang** out the clothes, **hang** and **hang** and **hang** out the clothes!

**Séid**, a ghaoth, **séid**, a ghaoth, **séid** agus **séid** agus **triomaigh** na héadaí!      **Blow**, wind, **blow**, wind, **blow** and **blow** and **dry** the clothes!

**Crap** isteach na héadaí, **crap** isteach na héadaí, **crap** agus **crap** agus **crap** isteach na héadaí!      **Gather** in the clothes, **gather** in the clothes, **gather** and **gather** and **gather** in the clothes!

**Rith** isteach abhaile, **rith** isteach abhaile, **rith** agus **rith** agus **rith** isteach abhaile!      **Run** in home, **run** in home, **run** and **run** and **run** in home!

## Úlla Stofa

### Comhábhair

ceithre chéad gram d'úlla  
fiche a cúig gram siúcra  
cúpla braon de shú líomóide  
céad fiche a cúig millilítear uisce  
blaistiú: noitmig nó clóibh  
(*sáith ceathrair*)

### Modh

1. **Nigh** na húlla.  
Ansin **gearr** ina gceathrúna iad.  
**Bain** an craiceann díobh  
agus **bain** an croí astu.  
  
**Gearr** ina slisní iad.
2. **Cuir** na húlla ullmhaithe i gcorcán  
leis an uisce,  
an blaistiú agus an sú líomóide.  
**Bain** fiuchadh as.
3. **Ísligh** an teas  
agus **cócaráil** ar feadh cúig nóiméad.
4. **Measc** an siúcra leis  
agus **cócaráil** ar feadh cúpla nóiméad  
eile chun an siúcra a thuaslagadh.
5. Is féidir úlla stofa a riar te  
le hanlann custaird  
nó fuar le huachtar.

## Stewed Apples

### Ingredients

400 grams of apples  
25 grams of sugar  
a few drops of lemon juice  
125 milliliters of water  
flavoring: nutmeg or cloves  
(*enough for four*)

### Procedure

1. **Wash** the apples.  
Then **cut** them into quarters.  
**Remove** the skin from them  
and **remove** the core from  
them.  
**Cut** them into slices.
2. **Put** the prepared apples in a  
pot with the water, the  
flavoring and the lemon juice.  
**Bring** it to a boil.
3. **Lower** the temperature  
and **cook** for five minutes.
4. **Mix** the sugar with it and  
**cook** for a few minutes more  
to dissolve the sugar.
5. Stewed apples can be served  
warm with custard sauce  
or cold with cream.

## **Cáca Cnó Coill**

### **Comhábhair**

trí chéad gram de chnónna coill brúite  
dhá chéad caoga gram de  
phlúr cruithneachta criathraithe  
dhá chéad caoga gram siúcra  
trí chéad gram d'im neamhshailte  
ceithre ubh

### **Modh**

1. Téigh an t-oigheann roimh ré go céad is ochtó céim.
2. Buail na huimheacha agus an siúcra go mbíonn na huimheacha ina gcúr éadrom agus an siúcra tuaslagtha
3. Téigh an t-im go mbíonn sé bogthe agus doirt isteach an meascán d'uimheacha agus siúcra.
4. Ansin cuir an plúr criathraithe agus na cnónna brúite leis.
5. Smear an stán le him agus clúdaigh go headrom le beagán siúcra
6. BÁCÁIL chomh fada le 50 nóiméad nó go dtagann bior fiacla amach go glan.

*Déanann ciste beag 8"x8", nó déan an t-oideas a dhúbailt chun trí stán beaga aráin a líonadh*

## **Hazelnut Cake**

### **Ingredients**

1 ¼ c./10 oz/300g crushed hazelnuts  
1 c./250g sifted wheat flour  
  
250 g sugar  
1 ¼ stick/10 oz/300g unsalted butter  
4 eggs

### **Procedure**

1. Preheat oven to 350°F/180°C.
2. Beat eggs and sugar until eggs are fluffy and sugar is dissolved.
3. Heat butter until lukewarm and pour into egg/sugar mixture.
4. Then add sifted flour and crushed nuts.
5. Grease the pan with butter and dust with a tiny bit of sugar.
6. Bake for up to 50 minutes or until a toothpick comes out clean.

*Makes a small 8x8 cake or double the recipe for 3 small loaf pans.*