

The **Imperative Mood** (*An Modh Ordaitheach*) is used for giving commands. You will mostly be using two forms of this verb: the 2nd person singular (commands to one person) and 2nd person plural (commands to more than one person).

The command for one person is the basic form of the verb typically found in a dictionary.

Cuir an leabhar ar an mbord. Ól an bainne.	Put the book on the table (one person). Drink the milk (one person).
Ceannaigh an carr gorm. Oscail an doras.	Buy the blue car (one person). Open the door (one person).

The command for more than one person is made by adding *-ígí* or *-aígí* to first conjugation (short) verbs. The *-ígí* form is used when the last vowel in the verb is *e* or *i*. The *-aígí* form is used when the last vowel is *a*, *o* or *u*.

Cuirígí an leabhar ar an mbord. Ólaígí an bainne.	Put the book on the table (more than one person). Drink the milk (more than one person).
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For second conjugation (long) verbs, the command is made by removing the *-igh* ending of the verb (if present) and adding *-ígí* or *-aígí* (depending on the last vowel in the verb). Verbs ending in *-(a)il*, *-(a)in*, *-(a)ir*, and *-is* drop vowels from their final syllable in the plural form.

Ceannaígí an carr gorm. Osclaígí an doras.	Buy the blue car (more than one person). Open the door (more than one person).
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A negative command is made by putting *ná* in front of the command. If the command starts with a vowel, an *h* is added.

Ná cuir an leabhar ar an mbord. Ná hól an bainne.	Don't put the book on the table (one person). Don't drink the milk (one person).
Ná ceannaígí an carr gorm. Ná hosclaígí an doras.	Don't buy the blue car (more than one person). Don't open the door (more than one person).

Commands can be made more polite by using some of these expressions.

Oscail an doras, le do thoil. Oscail an doras, más é do thoil é.	Open the door, please. Open the door, please.
Go raibh maith agat. Go raibh míle maith agat.	Thank you. Thank you very much.
Fáilte. Tá fáilte romhat.	You're welcome. You're welcome.

There are lesser used imperative forms in Irish corresponding to other persons besides *tú* and *sibh*.

mé	Ná cloisim focal asat.	May I not hear a word out of you.
muid	Osclaímis an doras.	Let's open the door.
sé/sí	Osclaíodh sé an doras.	Let him open the door.
siad	Osclaídís an doras.	Let them open the door.
saorbhriathar	Ná hosclaítear an doras.	Do not open the door (e.g. on a sign).

Below are full imperative conjugations for a few common verbs.

cuir	put	ól	drink
cuirim	may I put	ólaim	may I drink
cuir	put	ól	drink
cuireadh sé	let him put	óladh sé	let him drink
cuireadh sí	let her put	óladh sí	let her drink
cuirimis	let's put	ólaimis	let's drink
cuirigí	put	ólaigí	drink
cuiridís	let them put	ólaidís	let them drink
cuirtear	let one put	óltar	let one drink

imigh	leave	ceannaigh	buy
imím	may I leave	ceannaím	may I buy
imigh	leave	ceannaigh	buy
imíodh sé	let him leave	ceannaíodh sé	let him buy
imíodh sí	let her leave	ceannaíodh sí	let her buy
imímis	let's leave	ceannaímis	let's buy
imígí	leave	ceannaígí	buy
imídís	let them leave	ceannaídís	let them buy
imítear	let one leave	ceannaítear	let one buy

imir	play	oscail	open
imrím	may I play	osclaím	may I open
imir	play	oscail	open
imríodh sé	let him play	osclaíodh sé	let him open
imríodh sí	let her play	osclaíodh sí	let her open
imrímis	let's play	osclaímis	let's open
imrígí	play	osclaígí	open
imrídís	let them play	osclaídís	let them open
imrítear	let one play	osclaítear	let one open

Bairín Breac	Barm Brack
<p>1/2 cupán (leathchupán) bainne bogthe 1 taespúnóg (aon taespúnóg) siúcra 1 taespúnóg (aon taespúnóg) giosta úr 2 cupán (dhá chupán) gnáthphlúr 1 taespúnóg (aon taespúnóg) spíosraí measctha pinsín salainn 1 ubh (ubh amháin) 3 spúnóg (trí spúnóg) bhoird im 2 cupán (dhá chupán) meascán torthaí (cuiríní, sabhdánaigh, rísíní, craiceann measctha) 2 spúnóg (dhá spúnóg) bhoird siúcra mín</p>	<p>1/2 cup lukewarm milk 1 teaspoon sugar 1 teaspoon fresh yeast 2 cups all-purpose flour 1 teaspoon mixed spices a pinch of salt 1 egg 3 tablespoons butter 2 cups mixed fruit (currants, sultanas, raisins, mixed peels) 2 tablespoons superfine sugar</p>
<p>Measc an giosta leis an siúcra go mín go mbeidh raimhre uachtair ann agus lig dó coipeadh sa bhainne – atá cheana féin ar theas na fola.</p>	<p>Mix the yeast finely with the sugar until it has the thickness of cream and let it foam in the milk – that is already at the temperature of blood.</p>
<p>Criathraigh an plúr, an siúcra mín, agus na spíosraí i mbabhla agus cuimil isteach an t-im.</p>	<p>Sift the flour, the superfine sugar and the spices in a bowl and rub in the butter.</p>
<p>Déan log sa lár agus cuir an meascán bainne agus giosta ann agus an ubh bhualte.</p>	<p>Make a well in the middle and put in the mixture of milk and yeast and the beaten egg.</p>
<p>Buail an t-iomlán le spúnóg adhmaid ar feadh 10 nóiméad (deich nóiméad) nó mar sin, go mbeidh sé ina thaos deas.</p>	<p>Beat it all with a wooden spoon for ten minutes or so, until it is a nice dough.</p>
<p>Oibrigh an salann agus na torthaí isteach de lámh agus déan an t-iomlán a fhuineadh.</p>	<p>Work in the salt and the fruit by hand and knead it all.</p>
<p>Cuir an taos i mbabhla te, clúdaigh é, agus fág in áit the é go ceann uaire a chloig nó mar sin, nuair a bheidh a dhá oiread de mhéid ann.</p>	<p>Put the dough in a warm bowl, cover it, and leave it in a warm place for an hour or so, when it has doubled in size.</p>
<p>Fuin go héadrom ansin é agus cuir é i stán smeartha císte 7 orlach (seacht n-orlach) trasna agus tabhair 30 nóiméad (tríocha nóiméad) eile dó le héirí.</p>	<p>Knead it lightly then and put it in a greased cake tin 7 inches across and give it 30 minutes more to rise.</p>
<p>Bácáil i mbarr an oighinn téite é ag 400°F (ceithre chéad céim Fahrenheit) ar feadh 45 nóiméad (daichead a cúig nóiméad).</p>	<p>Bake it in the top of a heated oven at 400°F for 45 minutes.</p>
<p>Nuair a thógann tú amach as an oigheann é, féadfaidh tú glónra a chur ar a bharr, déanta de 2 taespúnóg (dhá thaespúnóg) siúcra leáite i 3 taespúnóg (dtrí thaespúnóg) uisce fiuchta.</p>	<p>When you take it out of the oven, you can put syrup on top, made of 2 teaspoons of sugar dissolved in 3 teaspoons of boiling water.</p>

bairín breac – barm brack bairín – loaf breac - speckled leathchupán – half cup cupán – cup bainne – milk bogthe – lukewarm bog – soft te – warm aon – one (before noun or alone) taespúnóg – teaspoon tae – tea spúnóg – spoon siúcra – sugar giosta – yeast úr – fresh, new dhá – two (before noun) gnáthphlúr – all-purpose flour gnáth – usual plúr – flour spíosraí – spices spíosra – spice measctha – mixed measc – mix pinsín – pinch salainn – of salt salann – salt ubh – egg amháin – one (after noun) trí – three spúnóg bhoird – tablespoon bord – table im – butter meascán – mixture torthaí – fruit (plural) toradh – fruit (one) cuiríní – currants cuirín – currant sabhdánaigh – sultanas sabhdánach – sultana sabhdán – sultan rísíní – raisins rísín – raisin craiceann – peel, skin siúcra mín – superfine sugar mín – fine leis an – with the go mín – finely go mbeidh – until there is beidh – will be raimhre – thickness ramhar – fat uachtair – of cream uachtar – cream	ann – in it agus – and lig dó – let it coipeadh – foam coip – foam sa – in the atá – that is cheana féin – already ar theas – at heat, temperature teas – heat na – of the fola – of blood fuil – blood criathraigh – sift i – in babhla – bowl cuimil – rub isteach – into im – butter déan – make log – well lár – middle cuir – put meascán – mixture buailte – beaten buail – beat an t-iomlán – all of it iomlán – whole adhmaid – of wood adhmaid – wood ar feadh – for a period of deich – ten nóiméad – minute nó – or mar – like sin – that sé – it, he ina – in its, in his taos – dough deas – nice oibrigh – work (verb) na – the (plural) de lámh – by hand lámh – hand fuineadh – kneading fuin – knead clúdaigh – cover é – it, him fág – leave áit – place go ceann – until uaire a chloig – an hour of time uaire – of hour uair – hour	a(n) chloig – of the clock clog – clock nuair – when a dhá oiread – twice as much de mhéid – of size méid – size go héadrom – lightly éadrom – light ansin – then stán – tin smeartha – greased smear – grease (verb) ciste – cake seacht – seven orlach – inch trasna – across tabhair – give tríocha – thirty eile – other, another dó – to it le héirí – to rise éirigh – rise (verb) bácáil – bake i mbarr – in top barr – top oighinn – of oven oigheann – oven téite – heated x – heat (verb) ceithre – four (before noun) céad – hundred céim – degree daichead – forty cúig – five tógann – takes tóg – take tú – you amach – out as – out from féadfaidh – can (verb) glónra – syrup a chur – to put a bharr – its top a – its, his déanta – made de – of leáite – dissolved, melted leáigh – dissolve, melt uisce – water fiuchta – boiled, boiling fiuch – boil
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