

COBBLESTONES™

What Happens Between The Cobblestones...
IS ON EVERYONE'S LIPS

Tidbits Overheard...Didjano's...All The Buzz!

Vol.2 No.3

<http://tedjoslin.com/cobblestones/>

March 13, 2011



This Month is: [Natl Celery Month](#) [Natl Flour Month](#) [Natl Frozen Food Month](#) [Natl Nutrition Month](#) [Natl Noodle Month](#) [Natl Peanut Month](#) [Natl Sauce Month](#) [Natl School Breakfast Week](#)

BIRTHDAYS

March 13 [Coconut Torte Day](#)

March 14 [Natl Potato Chip Day](#) [Natl Pi Day](#)

March 15 [Ides of March](#) [Natl Pears Helene Day](#)

Andrew Jackson-244* 7th U.S. President(1829-1837), hero of the War of 1812 **Mike Love-70, Fabio-50**

March 16 [Natl Artichoke Hearts Day](#)

Jerry Lewis-85,

James Madison-260* 4th U.S. President(1809-1817)

March 17 [Corned Beef and Cabbage Day](#) **Tony Dow-66 Kurt Russell-60, Rob Lowe-47**

March 18 [Oatmeal Cookie Day](#) [Goddess of Fertility Day](#) [Supreme Sacrifice Day](#) **Grover**

Cleveland-174* 22d and 24th U.S. President(1885-1889, 1893-1897) **Peter Graves-85, Charley Pride-72**

March 19 [Poultry Day](#) [Natl Chocolate Caramel Day](#) [Quilting Day](#) [Poultry Day](#) **Bruce Willis-56**

March 20 [Bock Beer Day](#) [Natl Ravioli Day](#) [Proposal Day](#) **Carl Reiner-89, Bobby Orr-63**

March 21 [California Strawberry Day](#) [Fragrance Day](#)

March 22 [Coq Au Vin Day](#) [Natl Goof Off Day](#)

William Shanter-80

*Deceased



this March



Serving Brunch

Jack's Bistro begins a **Sunday**

Brunch TODAY at, 10am - 2pm.

All A La Carte choices include a bread & muffin basket for the table, coffee, tea, and juices. All A La Carte items come with Toast & Home Fries. Reservations suggested, 302.544.5174.

Jessop's is featuring **Bunch Fare** every

Sunday 11:30am-2:30pm. This will be offered along with the regular menu.



Look for these annual treats
today and support our
Girl Scout Troop 927



Volunteers! NEEDED

Saturday **April 9th** rain or shine, your help is needed for the **21st Annual Beach Cleanup.**

Join your neighbors and friends from 9am 'til noon to clean the coast line of litter left by countless tides during the winter. Meet at Battery Park at 3rd Street. Wear warm old shoes/boots and gloves. Bags and extra gloves will be provided. Locally the Cleanup is organized by the **New Castle Sailing Club** and they appreciate all the help we can muster. Let's show our support for a **Clean Coastline and Clean Battery Park!**



Trustees sponsor Scholarship

An applicant must be a resident of the City of New Castle.

If the applicant is a dependent, parent must be a resident of the City of New Castle. An applicant must be a senior in high school, entering the freshman year in college as a full-time student this coming September, or one who is now or plans to be a full-time student in an undergraduate program. The Grant is awarded on financial need and academic success. **Applications must be received by March 31, 2011.** Call the Trustees, 302-322-2809.





Date	Home	Visitor	Time
Tue 3/15	Flyers	Panthers	7:30 PM CSN
Thu 3/17	Flyers	Thrashers	7:00 PM CSN
Sat 3/19	Flyers	Stars	8:00 PM CSN



Mon 14 @	Utah	9:00pm CSN
Wed 16 @	LA Clippers	10:30pm CSN
Fri 18 @	Sacramento	10:00pm CSN
Sat 19 @	Portland	10:00pm TCN



Date	Opponent	Time	Broadcast
Sun, 3/13	at Twins	1:05p	PHL 17, MLB.TV
Mon, 3/14	at Astros	1:05p	MLB.TV
Tue, 3/15	at Blue Jays	1:05p	MLB.TV
Thu, 3/17	Blue Jays	1:05p	MLB.TV
Fri, 3/18	Pirates	1:05p	MLB.TV
Sat, 3/19	at Orioles	1:05p	TCN, MLBN, MLB.TV

HURRY Last Chance to get your tickets



for **Sat., March 19th** when the New Castle Historical Society hosts **Music, Martinis and Monte Carlo!!**

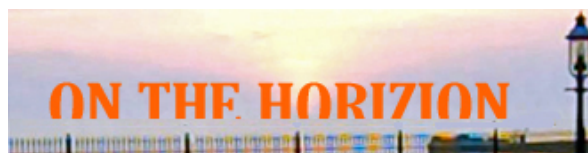
Enjoy wine, beer and martinis served by your favorite

bartenders **Hill'n Zane** and hors d'oeuvres by **Café Gelato** as you experience the excitement and exhilaration of a night at the Casino with Blackjack, Roulette, Craps and Poker tables as provided by **Hi Rollers**, a DJ, prizes and live auction beginning at 7 p.m. at the New Castle Senior Center. \$65 per person or \$120 per couple. *Each ticket will include one drink coupon and \$50 in starter chips. This is not a cash gambling event.*

Additional chips will be available for purchase, and chip "specials" will be offered throughout the night. Chips will be cashed in for raffle tickets and applied to prizes. Event tickets are limited and are available through the New Castle Historical Society office. **CALL First Thing Tomorrow!** New Castle Historical Society office at **302.322.2794** to purchase your tickets.



I think members of Congress should wear uniforms like NASCAR drivers so we could identify their corporate sponsors!



Spring Ahead



Daylight Savings Begins **TODAY!**



St. Patrick's Day
This Thursday the 17th

Spring Begins
March 20th



Wilmington
Winter
Bluegrass
March 18th - 20th

Sat., 3/12 - Dyeing to Dress on the Plantation 10 a.m. to noon, explores the basics of 18th century cloth production including the spinning, dyeing and weaving of wool. After 1 p.m., members of the Thistledown Fiber Arts Guild will demonstrate traditional fabric-making techniques. [John Dickinson Plantation](#), 340 Kitts Hummock Rd., Dover, Del. Open 9 a.m.-4:30 p.m. Reservations required for the workshop. 302-739-3277 **no later than** March 11th

Thurs., 3/17 - St. Patrick's Day Seed-Start 10 a.m. to 2 p.m., historic [Buena Vista](#) mansion, 661 S. DuPont Highway, will host this 1st Annual volun-tourism program in which participants will have an opportunity to learn how to start outdoor plants from seed in a greenhouse environment. Adults-only, limited to 12 individuals with advance reservations. 302-323-4430, M-F, 8-4:30. \$20 admission charge includes the seed-starting program, lunch, and a tour of the Buena Vista mansion and gardens.

Sat., 3/19 - Pockets to Petticoats 18th Century Women's Clothing and Accessories. Featuring a display of an original 18th century short gown and other articles of women's clothing. Light refreshments 11 a.m.-4:30 p.m. at the Zwaanendael Women's Club, 102 Kings Why., Lewes, Del. Program 2-4 p.m.; museum open 10 a.m.-4:30 p.m. Free admission. Call 302-645-1148 **no later than** March 18th. More info → [Department of State : Division of Historical and Cultural Affairs Zwaanendael Museum](#)

the **Delaware Historical Society**
PRESENTS



Thurs., 3/31
Opening Reception, 5:30 - 7:30 p.m. The next exhibition at the Delaware History Museum, asks what a night out on the town means to you.

Reservations by **3/25**. (302) 655-7161
additional information/reservations @ deinfo@dehistory.org

An Evening with Ken Burns - April 28th
more information to follow

St Patrick's Day

Wee Bit 'O History

(Irish: *Lá 'le Pádraig* or *Lá Fhéile Pádraig*), colloquially is the feast day which annually celebrates Saint Patrick (386-493), the patron saint of Ireland, on March 17. It is a national holiday in the Republic of Ireland (a bank holiday in Northern Ireland).

Saint Patrick's Day is celebrated worldwide by Irish people and increasingly by many of non-Irish descent. Celebrations are generally themed around all things green and Irish; both Christians and non-Christians celebrate the secular version of the holiday by wearing green, eating Irish food, imbibing Irish drink, and attending parades. The St. Patrick's Day parade in Dublin, Ireland is part of a five day festival, with over 500,000 people attending the 2006 parade. The largest St. Patrick's Day parade is held in New York City and it is watched by 2 million spectators. The St. Patrick's day parade was first held in New York City on 17

March, 1756 when Irish soldiers marched through the city. Parades also take place in other Irish towns and villages. Other large parades include those in Belfast, Manchester, Birmingham, London, Coatbridge, Montreal, Boston, Chicago, Kansas City, Savannah, Pittsburgh, Denver, Sacramento, Scranton and Toronto. Large parades also take place in other places throughout Europe and the Americas, as well as Australia and Asia.

As well as being a celebration of Irish culture, Saint Patrick's Day is a Christian festival celebrated in the Catholic Church, the Church of Ireland (among other churches in the Anglican Communion) and some other denominations. The day always falls in the season of Lent. In church calendars (though rarely in secular ones) Saint Patrick's Day is moved to the following Monday when it falls on a Sunday. It is traditional for those observing a lenten fast to break it for the duration of Saint Patrick's Day whenever March 17 falls on a Friday. ♣



There will be 'Jig Dancing' in Historic New Castle. **Wed. 3/16, St. Patrick's Eve.** Two, three member teams – one all male, the other female – have accepted the challenge to see which team can fabricate the "Best Jig Dancer." They will meet at 6 p.m. at "Traders Cove" at 206 Delaware Street.

St Peter's kinderarden class will be decorating jig dolls on St. Patrick's Eve at the school with Jean Norvell. After decorating, we will have everyone teach their jig doll to dance. All dolls for this occasion will be leprechauns!

Each competitor will be issued an unpainted, wooden jig doll, and in the space of 60 minutes they will be expected to paint and decorate each doll individually, so it depicts occupations as different from one another as leprechauns to lawyers.

Break time will consist of a Traders Cove snack, including some Guinness! Then the competition! It looks to be an interesting evening...*hope you will join us and congratulate the winner!* ♣

Guinness and Onion Soup with Irish Cheddar Crouton

Ingredients

2 tablespoons extra-virgin olive oil ♣ 5 cloves minced garlic
8 cups thinly sliced onions ♣ Gray salt
1 tablespoon fresh thyme leaves, chopped
♣ ¼ cup sherry vinegar
1 ½ cups dark beer (Guinness) ♣ 6 cups beef stock
6 slices country bread cut ½-inch thick, toasted ♣ ½ pound Irish Cheddar, sliced thin

Directions Heat the olive oil in a large skillet over high heat. Add garlic and cook briefly to release aroma. Add onions, season with salt and cook for about 5 minutes stirring often. Reduce heat to low and cook for about 15 minutes, stirring occasionally until the onions are golden brown. Add the thyme, vinegar, and beer. Reduce beer by half and add the beef stock. Bring to a simmer and cook for 10 more minutes. Preheat the broiler. Transfer soup to an ovenproof serving dish or individual ovenproof soup bowls. Top with toasted bread slices and sliced Cheddar. Broil until cheese melts and starts to brown slightly. Serve piping hot. ♣



The Irish Car Bomb is said to have been invented in 1979 in Wilson's Saloon, Norwich, Ct., on St. Patrick's Day, by Charles Burke Cronin Oat. It was a variation of another drink he invented known as the Grandfather. Made of one half oz. (give or take) of Baileys and one quarter oz. (give or take) of Kahlua. After realizing that something was missing, Charles Burke Cronin Oat added some Jameson Irish Whiskey, as he did this he said "the IRA just showed up", due to the fact the mixture started to foam over like a little explosion. And with this invention, the Grandfather disappeared and a new drink, the IRA was born.

Two years later, while he and some friends were drinking IRAs and Guinness, Charles Burke Cronin Oat reinvented his recipe once again by dropping his shot of Bailey's and Whiskey into his half finished pint of Guinness with the comment "Bombs Away".

And so the Irish Car Bomb came to be. ♣

Traditional Irish Car Bomb

- ✓ 3/4 pint Guinness stout
- ✓ 1/2 shot Bailey's Irish cream
- ✓ 1/2 shot Jameson Irish whiskey

Directions: Add the Bailey's and Jameson to a shot glass, layering the Bailey's on the bottom. Pour the Guinness into a pint glass or beer mug 3/4 of the way full and let settle. Drop the shot glass into the Guinness and chug. If you don't drink it fast enough it will curdle and increasingly taste worse. ♣



I'm a mawkish youngster that can also be scurrilous and contentious. I scoff at those meretricious and mendacious individuals that behave like bloopers. – HS Word of the Day

Along Our Cobbled Paths



Try Our
Bistro Original
Irish Flag



Put your Irish On & Try
**Corned Beef 'n
Cabbage
Bangers 'n Mash
Shepherds Pie**

Porto-Fino's

**ALL
GREEN
ALL
DAY**



\$3
12oz

Blarney Good Offerings

**Guinness Beef Stew
Corned Beef or
Ham & Cabbage**

Get Lucky at Lunch



**Pistachio Encrusted
Lamb Rack**

ask about our Special



**Who's The
Lucky
Leprechaun?**

Guess while trying a
**Shamrock
Slammer**
\$5

KNOWING YOUR *Irish* BREWS



Greg Engert is the beer director at **Birch & Barley** restaurant and its upstairs beer-centric bar, **Churchkey**, in Washington, D.C. Here he recommends his favorite Irish brews, both traditional and off-the-beaten-path, as well as some American craft-brewed versions of Irish styles.

IRISH DRY STOUT 🍀

TRADITIONAL: **GUINNESS STOUT**

Long one of the only bastions of flavorful ale available to the craft beer drinker, Guinness still stands as a classic choice for drinkers worldwide. **OFF THE BEATEN PATH:** **PORTERHOUSE OYSTER STOUT**

Ireland's Porterhouse Brewing Company offers the craft beer drinker an alternative to some of the more ubiquitous macro-brands, and has been brewing up craft iterations of classic Irish styles since 1996

OTHER NOTABLE DRY STOUTS 🍀

TRADITIONAL: **MURPHY'S IRISH STOUT** (IRELAND) **BEAMISH IRISH STOUT** (IRELAND)

OFF-THE-BEATEN-PATH: **STARR HILL DARK STARR STOUT** (VIRGINIA) **VICTORY DONNYBROOK STOUT** (PENNSYLVANIA)

IRISH RED ALE 🍀

TRADITIONAL: **SMITHWICK'S**

Irish Red Ales are really just a variation on the English Bitters that have long been so popular in the British Isles; their distinction lies in that they are far less hoppy.

OFF THE BEATEN PATH: **GREAT LAKES CONWAY'S IRISH ALE**

Though some doubt the actual existence of the Irish Red Ale as a style, the popularity of such ales as Murphy's Irish Red, Kilkenny, Caffrey's and Smithwick's has proven the viability of these crisp, mildly malty, slightly fruity and semi-dry beers. **MORE NOTABLE RED ALES:** **TRADITIONAL:** **O'HARA'S IRISH RED** (IRELAND);

MURPHY'S IRISH RED ALE (IRELAND)

OFF THE BEATEN PATH: **HARPOON CELTIC ALE** (MASSACHUSETTS)

MOYLAN'S IRISH-STYLE RED ALE (CALIFORNIA)

IRISH FOREIGN/EXPORT STOUT 🍀

TRADITIONAL: **GUINNESS FOREIGN EXTRA STOUT**

Finally, this stronger take on the classic Guinness arrived in the US in the fall of 2010. Initially brewed in Dublin in 1801, the considerable strength (7.5% abv) and richer flavor -- due to more malt and grain sugar going unfermented -- permitted this brew to travel more deliciously to foreign lands.

OFF THE BEATEN PATH: **SCHLAFLY IRISH-STYLE EXTRA STOUT**

Guinness Foreign Extra Stout actually made its US debut in 1817, but its importation ceased with the onset of Prohibition in 1919. Among the best of the bunch is the Schlafly Irish-Style Extra Stout, brewed by the Saint Louis Brewery. This was the first microbrewery to be established in Saint Louis, in 1991, and they have consistently crafted ingredient-driven riffs on world classic beer styles. **MORE NOTABLE FOREIGN STOUTS**

COOPER'S BEST EXTRA STOUT (AUSTRALIA)

LION STOUT (SRI LANKA)

DRAGON STOUT (JAMAICA)



Green Goddess Slaw

Ingredients

- 1 cup [mayonnaise](#)
- 4 [anchovy](#) fillets
- 2 green onions, green parts only
- 2 tbsp fresh parsley leaves
- 2 tbsp [cider vinegar](#)
- 2 tbsp chopped fresh chives
- 6 cups shredded cole slaw mix Salt and freshly ground black pepper

Directions

In a blender, combine all ingredients but the slaw mix. Puree until smooth. Transfer to a large bowl, add slaw mix and toss to combine. Season, to taste, with salt and black pepper.

Sauteed Kale with Irish Bacon

Ingredients

- 6 rashers Irish bacon, chopped
- 2 small spring onions, chopped
- 2 cloves [garlic](#), chopped
- 1 1/2 lbs kale, tough stems removed, leaves rinsed well and left damp, coarsely chopped
- 2 tbsp Irish butter
- 1/2 cup [chicken stock](#)
- 1/4 cup heavy cream
- 1 tsp fresh [lemon](#) juice
- Salt and freshly ground black pepper

Directions

In a large saute pan, cook the bacon over medium-high heat until [crisp](#). Remove with a slotted spoon and drain on paper towels. [Drain](#) off all but 2 tbsp of fat from the pan. Return the pan to medium-high heat. Add the [butter](#) and when melted, add the onions and garlic, and cook, stirring, until soft, 3 minutes. Add the damp [kale](#) and stir to combine. Add the stock and stir. Cover, reduce the heat to medium-low, and cook, stirring occasionally, until the kale is tender, about 5 minutes. Uncover, add the [cream](#) and lemon juice, and increase the heat to medium-high. Cook, stirring occasionally, until most of the liquid has evaporated and the kale is very tender. Add the bacon and adjust the seasoning, to taste. Serve hot.

Beer Braised Corned Beef with Red Potatoes and Carrots

Ingredients

- 1 (3-pound) corned beef [brisket](#)
- 4 garlic cloves, smashed
- 2 large shallots, peeled and halved
- 2 tbsp pickling spice
- 2 tsps caraway seeds
- 2 (12-oz) bottles beer (not light)
- 1/2 cup [Irish whiskey](#)
- 6 carrots, peeled and cut into 2-inch pieces
- 6 red potatoes, cut into 2-inch [dice](#)
- 4 sprigs fresh dill
- Kale leaves, for plating

Directions

Preheat the oven to 250°F.

Put the [corned beef](#) into a large roasting pan (preferably with a lid). Add the [garlic](#), shallots, pickling spice, caraway seeds, [beer](#) and whiskey. Cover and place in the oven. [Braise](#) 3 hours, turning the meat once. At the end of the 3 hours, add the carrots, potatoes and [dill](#). Cover again and place back in the oven for an additional 2 hours. Remove from the oven. Line a platter with [kale](#) leaves, place the corned beef in the center and mound the carrots and [potatoes](#) around it. Serve immediately.

Cobblestone Reminders

See the **New Castle Weekly** for Full Schedules

Tues. 3/15 • Historic NC Alliance Meeting • Court House 7pm

Wed. 3/16 • Flower Beautification • Library 5:30pm

Thurs. 3/17 • Combined Feb. & March HAC Meeting • 5pm

**"A hot dog at
the game beats
roast beef
at the Ritz"**

Humphrey Bogart



NOT

The Last Word.



Opening Later This Month...We Welcome

Nora Lees Cafe

124 Delaware Street • New Castle