

The Boxy Paradox: Everything, Everywhere, All At Once

Appendices

Appendix 1

Methods of making Boxyty retrieved from The National Folklore Collection Schools.

1. Raw potatoes, grated.
2. Raw potatoes, grated and squeezed.
3. Raw potatoes, peeled, grated and squeezed, with salt.
4. Raw potatoes, grated and squeezed, with salt.
5. Raw potatoes, grated and squeezed, with salt and soda.
6. Raw potatoes, grated with salt, pepper, ginger, cinnamon.
7. Raw potatoes, grated with milk.
8. Raw potatoes, grated, with cooked, mashed potatoes.
9. Raw potatoes, grated, then boiled.
10. Raw potatoes, grated, squeezed, with cooked, mashed potatoes.
11. Raw potatoes, grated, squeezed, with cooked, mashed potatoes and salt.
12. Raw potatoes, peeled, grated, squeezed, with cooked, mashed potatoes and salt.
13. Raw potatoes, peeled, grated, squeezed, with cooked, mashed potatoes and salt and raisins/currants and caraway seeds.
14. Raw potatoes, grated, squeezed, with cooked, mashed potatoes, soda and salt.
15. Raw potatoes, peeled, grated, with cooked, mashed potatoes and milk.
16. Raw potatoes with cooked, mashed potatoes and flour
17. Raw potatoes, grated, with cooked, mashed potatoes and flour.
18. Raw potatoes, grated, squeezed, with cooked, mashed potatoes and flour.
19. Raw potatoes, peeled, grated, with cooked, mashed potatoes and flour.
20. Raw potatoes, peeled, grated, squeezed, with cooked, mashed potatoes and flour.
21. Raw potatoes, grated, squeezed, with cooked, mashed potatoes, flour and salt.
22. Raw potatoes, peeled, grated, with cooked, mashed potatoes, flour and salt.
23. Raw potatoes, peeled, grated, squeezed, with cooked, mashed potatoes, flour and salt.
24. Raw potatoes, grated, squeezed, with cooked, mashed potatoes, flour and salt.
25. Raw potatoes, grated, with cooked, mashed potatoes, flour and salt.
26. Raw potatoes, peeled, grated, with cooked, mashed potatoes, flour, salt and milk.
27. Raw potatoes, grated, squeezed, with cooked, mashed potatoes, flour, salt and milk.
28. Raw potatoes, grated with cooked, mashed potatoes, flour, salt and caraway seeds.
29. Raw potatoes, peeled, grated, squeezed with cooked, mashed potatoes, flour, salt and caraway seeds.
30. Raw potatoes, peeled, grated, squeezed with cooked, mashed potatoes, flour, salt and ground cloves.
31. Raw potatoes, cooked, mashed potatoes, flour, and currants.
32. Raw potatoes, peeled, grated, with cooked, mashed potatoes, flour, currants, salt, sugar and milk.
33. Raw potatoes, grated, squeezed, with cooked, mashed potatoes, flour, salt, and water.

34. Raw potatoes, peeled, grated, squeezed, with cooked, mashed potatoes, flour, salt, and baking soda.
35. Raw potatoes, peeled, grated, squeezed, with cooked, mashed potatoes, flour, salt, baking soda, and milk.
36. Raw potatoes, peeled, grated, with cooked, mashed potatoes, flour, salt, and baking soda.
37. Raw potatoes, peeled, grated, squeezed, with cooked, mashed potatoes, flour, salt, baking soda, and buttermilk.
38. Raw potatoes, peeled, grated, squeezed, with cooked, mashed potatoes, potato starch, flour, salt, sugar and milk.
39. Raw potatoes, peeled, grated, squeezed, with cooked, mashed potatoes, potato starch, flour, salt and baking soda.
40. Raw potatoes, grated, with cooked, mashed potatoes, buttermilk and salt.
41. Raw potatoes, peeled, grated, with cooked, mashed potatoes and buttermilk.
42. Raw potatoes, peeled, grated, with cooked, mashed potatoes, salt, milk and currants.
43. Raw potatoes, grated, squeezed, with cooked, mashed potatoes, salt and pepper.
44. Raw potatoes, peeled, grated, squeezed, with cooked, mashed potatoes and salt. Boiled.
45. Raw potatoes, peeled, grated, with cooked, mashed potatoes and flour. Boiled.
46. Raw potatoes, peeled, grated, squeezed, with cooked, mashed potatoes and flour. Boiled.
47. Raw potatoes, grated, squeezed, with cooked, mashed potatoes, flour and buttermilk. Boiled.
48. Raw potatoes, grated, squeezed, with cooked, mashed potatoes, flour and salt. Boiled.
49. Raw potatoes, peeled, grated, squeezed, with cooked, mashed potatoes, flour and salt. Boiled.
50. Raw potatoes, grated, with cooked, mashed potatoes, flour, salt and caraway seeds. Boiled.
51. Raw potatoes, grated, squeezed, with cooked, mashed potatoes, flour, salt and caraway seeds. Boiled.
52. Raw potatoes, peeled, grated, squeezed, with cooked, mashed potatoes, flour, salt and caraway seeds. Boiled.
53. Raw potatoes, peeled, grated, squeezed, with cooked, mashed potatoes, flour, salt and baking soda. Boiled.
54. Raw potatoes, peeled, grated, squeezed, with cooked, mashed potatoes, flour, salt, soda and buttermilk. Boiled.
55. Raw potatoes, grated, squeezed, with cooked, mashed potatoes, flour, salt, potato starch, sugar and milk. Boiled.
56. Raw potatoes, grated, squeezed, with flour. Boiled.
57. Raw potatoes, grated, squeezed, with flour and salt. Boiled.
58. Raw potatoes, peeled, grated, squeezed, with flour, salt and milk. Boiled.
59. Raw potatoes, peeled, grated, squeezed, with flour, salt and buttermilk. Boiled.
60. Raw potatoes, peeled, grated, squeezed, with flour, raisins, caraway seeds, spices, sugar and salt. Boiled.
61. Blackened potatoes, grated, squeezed, with cooked, mashed potatoes, flour and salt. Boiled.

62. Blackened potatoes, grated, squeezed, with cooked, mashed potatoes and salt.
63. Blackened potatoes and barley.
64. Blackened potatoes and oatmeal.
65. Blackened potatoes, grated, squeezed, with flour.
66. Blackened potatoes, peeled, grated, squeezed, with flour.
67. Blackened potatoes, grated, with flour and salt.
68. Blackened potatoes, grated, with flour, salt and milk.
69. Blackened potatoes, grated, with yellow meal and milk.
70. Blackened potatoes, peeled, grated, squeezed, with flour, salt, buttermilk.
71. Raw potatoes, grated, with flour.
72. Raw potatoes, grated, squeezed, with flour.
73. Raw potatoes, peeled, grated, with flour.
74. Raw potatoes, peeled, grated, squeezed, with flour.
75. Raw potatoes, grated, with flour and salt.
76. Raw potatoes, grated, squeezed with flour and salt.
77. Raw potatoes, peeled, grated, with flour and salt.
78. Raw potatoes, peeled, grated, squeezed with flour and salt.
79. Raw potatoes, peeled, grated, with flour, salt and pepper.
80. Raw potatoes, grated, with flour, salt, sugar and milk.
81. Raw potatoes, peeled, grated, squeezed, with flour, salt and milk.
82. Raw potatoes, grated, squeezed, with flour, salt and milk.
83. Raw potatoes, grated, with flour and milk.
84. Raw potatoes, grated, squeezed, with flour and milk.
85. Raw potatoes, peeled, grated, squeezed, with flour and milk.
86. Raw potatoes, peeled, grated, squeezed, with flour, milk, salt, soda, cream of tartar or baking powder.
87. Raw potatoes, with flour, butter and milk.
88. Raw potatoes, grated, squeezed, with flour, salt and potato starch.
89. Raw potatoes, peeled, grated, squeezed, with flour, skimmed milk and salt.
90. Raw potatoes, with flour, baking soda, milk, currants and caraway seeds.
91. Raw potatoes, with flour, baking soda and buttermilk.
92. Raw potatoes, grated, with flour, baking soda, salt and milk.
93. Raw potatoes, peeled, grated, with flour, baking soda and salt.
94. Raw potatoes, grated, squeezed, with flour, baking soda and salt.
95. Raw potatoes, grated, with flour, baking soda and salt.
96. Raw potatoes, peeled, grated, squeezed, with flour, baking soda and salt.
97. Raw potatoes, grated, squeezed, with flour, baking soda, milk, caraway seeds and salt.
98. Raw potatoes, peeled, grated, squeezed, with flour, baking soda, milk, currants, caraway seeds and salt.
99. Raw potatoes, grated, with flour and water.
100. Raw potatoes, grated, with flour, water and milk.
101. Raw potatoes, peeled, grated, squeezed with flour and butter.
102. Raw potatoes, grated, with flour, butter and sugar.
103. Raw potatoes, peeled, grated, squeezed with flour, cream and salt.
104. Raw potatoes, peeled, with flour and buttermilk.
105. Raw potatoes, grated, squeezed, with flour, buttermilk and salt.
106. Raw potatoes, peeled, grated, squeezed, with flour, buttermilk and salt.

107. Raw potatoes, peeled, grated, squeezed, with flour, buttermilk and baking soda.
108. Raw potatoes, peeled, grated, squeezed, with flour, buttermilk, baking soda and salt.
109. Raw potatoes, grated, squeezed, with flour, currants, raisins, spices and ginger.
110. Raw potatoes, peeled, grated, squeezed, with flour, currants and caraway seeds.
111. Raw potatoes, grated, with flour, treacle, brown sugar, lard, candied peel, eggs and nutmeg.
112. Wheat, with oats and leaven.
113. Raw potatoes with oatmeal, buttermilk, baking soda and salt.
114. Raw potatoes, peeled, grated, squeezed, with oatmeal.
115. Raw potatoes, with oatmeal and flummery.
116. Raw potatoes, peeled, grated, with oatmeal, flour and salt.
117. Raw potatoes, grated, with oatmeal.
118. Raw potatoes, grated, squeezed, with oatmeal or flour.
119. Cooked, mashed potatoes, with flour and buttermilk.
120. Cooked, mashed potatoes, with flour, buttermilk and salt.
121. Cooked, mashed potatoes, with meal and flour.
122. Cooked, mashed potatoes, with flour and water.
123. Cooked, mashed potatoes, with barley flour.
124. Cooked, mashed potatoes, with butter.
125. Cooked, mashed potatoes, with flour, milk and soda.
126. Cooked, mashed potatoes, with flour and salt.
127. Cooked, mashed potatoes.
128. Raw potatoes, peeled mixed with dough, buttermilk, pepper, salt, vinegar.
129. Raw potatoes, squeezed, with potato juice and butter.
130. Raw potatoes, peeled, grated, squeezed, with milk and baking soda.
131. Raw potatoes, grated, squeezed, with milk.
132. Raw potatoes, peeled, grated, squeezed.
133. Raw potatoes, grated, with barley flour.
134. Raw potatoes, with flour and yeast.
135. Raw potatoes, grated, squeezed, with flour and potato juice.
136. Raw potatoes, grated, squeezed, with potato starch.
137. Raw potatoes, grated, with buttermilk and soda.
138. Raw potatoes, grated, with butter, salt, water and milk.
139. Raw turnips, grated, with potatoes, parsnips and caraway.
140. Flour, soda, sour milk.
141. Fermented potato juice and flour.
142. Oatmeal and barm.
143. Flour and barm.
144. Softened oats/barley/wheat with goats milk.
145. Butter meal and flour, and water.
146. Oatmeal in small, square loaves.
147. Potato pulp in a flour paste crust.
148. Raw potatoes, peeled, grated, steeped in water, squeezed, with cooked mashed potato, flour and salt.
149. Raw potatoes, grated, steeped in water, with flour and sugar.
150. Raw potatoes, grated, steeped in water overnight, squeezed, with cooked mashed potato and flour.

151. Raw potatoes, grated, steeped in water, squeezed, with oatmeal.
152. Indian meal, with salt and water.
153. Indian meal with boiling water.
154. Indian meal, with milk, soda, barley flour and flour.
155. Yellow meal with flour and buttermilk.
156. Yellow meal with boiling water, flour and salt.

Appendix 2

A Selection of Extracts Mentioning the use of Black Potatoes in Famine Times

The year of the famine Boxty bread was made from black potatoes.¹

In the year of the famine 1847, the potato crop failed and the people had nothing to depend on but it, for it was their staple food at that time. They could not afford flour so they made use of old rotten potatoes for making boxty bread.²

If it was a boxty cake it would be made of black potatoes, they had to scrape the potatoes with a scraper, this scraper was made of something like the bottom of a strainer. When the potatoes would be scraped they would be mixed with flour and baked in a griddle.³

In the year of the Great Famine all the people lived on this bread, which was made from black potatoes.⁴

Boxty bread was made in the time of the Famine. The potatoes were black so the people grated and squeezed the starch out of them and mixed it with flour.⁵

Boxty was made in the following manner long ago. First of all the rotten potatoes were picked out as the old people were too careful to use good ones. Then they were peeled, washed, grated, and mixed. Then it was put on the tongs until they were baked.⁶

1 NFCS 0868:019 Informant: unknown. Collector: Marion Byrne, Ballyragget, Co. Kilkenny. School: Ballyragget Convent, Ballyragget, Co. Kilkenny. Teacher: unknown.

2 NFCS 0028:0117 Informant: Mrs Laffey, Mounthazel, Co. Galway. Collector Mary Gilmore, Mounthazel, Co. Galway. School: Gardha Fionn, Garrafine, Co. Galway. Teacher: Bean Uí Mhuirgheasa

3 NFCS 0027:0054 Informant: Mr Daly, Tuam, Co. Galway. Collector: Annie Daly, Tuam, Co. Galway. School: Clochar na Trocaire, Tuam, Co. Galway. Teacher: an tSiúr M. Oilibhéir

4 NFCS 0989:188 Informant: Mrs Margaret Smyth, Lismacanigan Upper, Co. Cavan. Collector: Brigid Smyth, Lismacanigan Upper, Co. Cavan. School: Garrysallagh, Garrysallagh (O'Reilly), Co. Cavan. Teacher: P. Greally

5 NFCS 0936:008 Informant: unknown. Collector: unknown. School: Moys, Moy Otra, Co. Monaghan. Teacher: P. Dawson, C. Mac an Ghirr

6 NFCS 0170:0169 Informant: unknown. Collector: Michael Carty. School: Cloonagh Boys' National School, Coolrawer, Co. Sligo. Teacher: P. O Braonáin.

*Boxty Bread made during the time of the famine. The potatoes were black and when boiled were not good to eat, but when used for boxty were much better. Flour was scarce and expensive and only a little was needed when used in this way. The raw potatoes were grated and allowed to remain over night. Then they were squeezed through a cloth and mixed with a few boiled potatoes, a little flour and salt. This was rolled out about 1" in thickness and baked on a pan or griddle. Practically unknown at present time.*⁷

*The boxty bread is made from rotten potatoes. The old people had to make a scraper and a squeezing bag. The scraper was used for scraping the rotten potatoes and the squeezing bag was made for squeezing the water out of the potatoes. They used to squeeze the boxty until it would dry. They would mix a few boiled potatoes through it and last of all they would put some flour through it and in that way they made the 'boxty Bread' Then they baked it in a 'Grid iron.'*⁸

*They used to eat Boxty. That is rotten potatoes scraped and peeled. They used to scrape the potatoes with a piece of tin. Then they would squeeze it through a cloth to take all the water out of the scraped potatoes. Then they would get a lid of a big tin and roll it with the flour. They used to bake it on a pot-lid. They used to call this Boxty. It would be like a stone to eat it.*⁹

*Stampy Bread. After digging potatoes in Autumn the people gathered the ones that were beginning to get black and scraped them with a scraper and then mashed them. Then they made two flat pieces of pastry and put the potato crumbs in the middle and baked it on the griddle and there was usually a big dance that night after the digging of the potatoes.*¹⁰

7 NFCS 0957:307 Informant: unknown. Collector: unknown. School: Killymarley, Killymarly, Co. Monaghan
Teacher: Bean Uí Chléirigh

8 NFCS 0081:308 Informant: M. Cottle, (14) Collector: Maighréad Ní Coitile, Gorteen, Co. Galway. School: Cúl Umha (Cailíní), Cooloo, Co. Galway. Teacher: Bríd Ní Mhurchú

9 NFCS 0083:178 Informant: James Finn, Brierfield South, Co. Galway. Collector: Chrissie Finn, Brierfield South, Co. Galway. School: Páirc na nDriseóg, Brierfield, Co. Galway. Teacher: Séamus Ó Conaire

10 NFCS 0060:0142 Informant: Laurence Conwey (58), Killeenadeema, Co. Galway. Collector: unknown. School: Baile Locha Riabhach (Clochar), Loughrea, Co. Galway. Teacher: An tSr. M. Proinnsias

*Stampy. First they used get a lot of black potatoes and grate them. They would squeeze the potatoes and add flour to them and bake it.*¹¹

*Stampy Bread - It was made with black potatoes not rotten, and yellow meal.*¹²

*Blight - Jerry Buckley told me that his father told him, that in the year 1846 A.D. a great wind blew, and that this was followed by a thick fog, which caused the stalks to wither in the district. When the potatoes were dug, they seemed sound, and good, but they blackened and rotted in the pits later on. It was of these black, and half rotten potatoes, that "Stampy Bread" was made.*¹³

*Early potatoes rotted in the pits and the late potatoes rotted in the gardens. When the potatoes were turning black they used to make stampy out of them.*¹⁴

*The women used to make a special kind of Potatoe-cakes, called "Stampy". When the potatoes were turning black, they used to scrape the outer part of them with a grater, mix it with a little flour and bake the cakes on the griddle.*¹⁵

11 NFCS 0278:137 Informant: Dómhnall Ó Cathasaigh (50), Shanavallyleigh, Co. Cork. Collector: Caitlín Ní Chathasaigh, Shanavallyleigh, Co. Cork. School: Béal Átha Uisce, Felane West, Co. Cork. Teacher: Pádraig Ó Séaghdha

12 NFCS 0361:549 Informant: Mrs Mary Cronin, Banteer, Co. Cork. Collector: John Barry, Banteer, Co. Cork. School: Bán-Tír (B.), Banteer, Co. Cork, Teacher: Seán Ó Síothcháin.

13 NFCS 361:561 Informant: Jerry Buckley (69), Glen North, Co. Cork. Collector: George O' Callaghan, Killavoy, Co. Cork. School: Bán-Tír (B.), Banteer, Co. Cork, Teacher: Seán Ó Síothcháin

14 NFCS 0414:041 Informant: Mrs Savage, Ardfert, Co. Kerry. Collector: Eileen Savage, Ardfert, Co. Kerry.

15 NFCS 0467:346 Informant: unknown. Collector: unknown. School: Doirín na nDamh, Derreenneanav, Co. Kerry Teacher: Máire, Bean Uí Shúilleabháin

Appendix 3

Mentions of Unusual Boxy Ingredients

"Bocsti" or "Yellow Boc" was made with yellow meal wet with boiling water. A little salt and sometimes a tiny pinch of flour were added. It was baked on a griddle in quarters. Sometimes it was baked in an oven over the fire.¹

Boxty bread was made from Indian meal, salt and water.²

The stampy bread was made with indian meal, boiled and raw indian meal mixed together.³

5. Stampy bread was made from the potatoes left after the dinner.

6. Boxy bread was made from wheat and oats mixed, and leaven was used as a moisture.⁴

Boxty Bread

Flour was mixed from the fermented juice of coddled or rasped potatoes which had been standing over in a tightly closed crock. This bread was made during the periods when butter milk was scarce in the locality.⁵

The ingredients for the Boxy bread were milk, soda, barley, flour, indian meal.⁶

Stampy was made with flour and milk mixed with a spoon and baked in a pan. It was baked between two leaves of cabbage when there was no pan to be had.⁷

1 NFCS 0454:375 Informant: unknown. Collector: unknown. School: Tir na bPoll (C.) Teernaboul, Co. Kerry Teacher: Máighréad Ní Dhonchadha

2 NFCS 0913:171 Informant: R. Murphy, Crosscool-harbour, Co. Wicklow . Collector: unknown. School: Blessington, Blessington, Co. Wicklow. Teacher: Séamus Ó Cuinn

3 NFCS 1090:239 Informant: Mrs Morrow, Carrowkeel Glebe, Co. Donegal. Collector: Jasmine Morrow, Carrowkeel Glebe, Co. Donegal. School: Drom Fada, Drumfad, Co. Donegal. Teacher: Bean Mhic Coluinn

4 NFCS 0673:217 Informant: Mrs Mc Ardle, Dunleer, Co. Louth. Collector: Kevin Mc Ardle, Dunleer, Co. Louth. School: Dunleer (B.), Dunleer, Co. Louth. Teacher: M. Ó Ceallaigh.

5 NFCS 0732:546 Informant: (name not given) (75), Collector: Maureen Mountaine, Kilbeggan, Co. Westmeath. School: Kilbeggan (B.), Kilbeggan, Co. Westmeath. Teacher: P. Mac Siúrtáin

6 NFCS 0385, Page 310 Informant: unknown. Collector: Lily O' Keeffe, Barryscourt, Co. Cork. School: An Clochar, Carraig Thuathail, Carrigtohill, Co. Cork. Teacher: An tSr. Celestine

7 NFCS 0022, Page 0260 Informant: Thomas Roche, Ummoon, Co. Galway. Collector: Patrick Roche, Ummoon, Co. Galway. School: Cathair Loisgréáin (B), Caherlustraun, Co. Galway. Teacher: Pádhraic de Chlár

*People ate boxty bread, long ago. Boxty bread was small square loaves, made from oatmeal.*⁸

Boxty bread

*This was made from oaten meal, mixed with yeast, and wetted with milk or water, and baked on a griddle, or left standing against a support before the fire.*⁹

*The ingredients for the Boxty bread were milk, soda, barley, flour, indian meal.*¹⁰

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- 8 NFCS 0797:90 Informant: Mr M. Hayden, Woodtown, Co. Dublin. Collector: Bridie Holmes, Ballyboden, Co. Dublin. School: Edmondstown (C.), Edmondstown, Co. Dublin. Teacher: Bean Nic an tSamhraidh
- 9 NFCS 0724:291-2 Informant: John Heffernan, Delvin, Co. Westmeath. Collector: John Heffernan, Delvin, Co. Westmeath. School: Crowenstown, Crowinstown Little, Co. Westmeath. Teacher: M. Ní Bhriain
- 10 NFCS 0385:310 Informant: unknown. Collector: Lily O' Keeffe, Barryscourt, Co. Cork. School: An Clochar, Carraig Thuathail, Carrigtohill, Co. Cork. Teacher: An tSr. Celestine

Appendix 4

A Selection of Kitchen Utensil Mentions

They made a grater from a sheet of tin about 9 ins. by 6 ins. with holes bored in it - as close to each other as possible - and nailed it to a piece of board smooth side under.¹

The grater used was often a home-made one, made from an oblong piece of tin cut from an old leaking can. Holes were pierced in the tin, by a nail driven by a hammer. The piece of tin was then nailed to a flat board, the rough edges of the holes being on the outside.²

The boxty was made in this way. The biggest potatoes were got, and mark this, the worst - those that were scabby or half-rotten, Then they were grated that is rubbed against a grater (this article is made by the local tin-smith or travelling tinker, from tin which is perforated, and the potatoes are rubbed against the coarse or raised edges of the perforations) until they were a pulpy mass.³

The "boxty bag" is usually a clean flour bag or a pillow case.⁴

All I can find out about boxty is that raw potatoes were scraped into a sort of jelly. This jelly was put into a bag and squeezed. then the dried raw potatoes were put into a losset and mixed with meal. This was kneaded and then baked.⁵

The board on which it was worked was called a losset.⁶

1 NFCS 0048:0193 Informant: James Davenport, Kinvarra, Co. Galway. Collector: unknown. School: Cill Éinne (Killina), Killinny East, Co. Galway. Teacher: Máire C. Ní Ghríobhtha

2 NFCS 0750:323 Informant: unknown. Collector: B. Toole, Forgney, Co. Longford, School: Forgney, Ballymahon Forgney, Co. Longford. Teacher: Mrs B. Higgins.

3 NFCS 0211:499 Informant: John Mulvey, (82), Bunrevagh, Co. Leitrim, Collector: Joseph Conifry, School: Aghacashel, Aghacashel, Co. Leitrim. Teacher: Joseph Conifry

4 NFCS 0221:112 Informant: unknown. Collector P. Mac Giolla Choinnigh. School: Drumloughan (Dromlachan), Sunnagh More, Co. Leitrim. Teacher: Peadar Mac Giolla Choinnigh

5 NFCS 0267:264-5 Informant: M. Heavey, (55), Mount Talbot, Co. Roscommon. Collector: Máirín Ní Eimhthigh Mount Talbot, Co. Roscommon. School: Mount Talbot, Mount Talbot, Co. Roscommon. Teacher: M. Ó Héimhthigh

6 NFCS 0607:428 Informant: Unknown. Collector: Nancy Reynolds. School: Clarecastle (C.), Clarecastle, Co. Clare Teacher: Aoife Ní Mhíodhcháin

The bread was made in a "losset". This was a square board with a rim all around it. ⁷

They used to call the board on which they made the bread, a losset. These lossets had two holes in them, the one at the right held salt, and the other held soda. ⁸

At the front, under the kitchen window, was the losset. This was a table about six feet by three. The top was hinged, and when raised revealed a receptacle about a foot deep (and six feet by three in length and breadth). ⁹

The stampy used to be baked by putting a slate against the stand and by putting a cake against it and when the side turned to the fire, it would be toasted the other side and would be turned. ¹⁰

Long ago the cakes used to be wet with water, and baked on a griddle or on a flag. ¹¹

The bread was baked in an oven or bastable hung over the fire. The lid was then put on and "spreece" or burned embers put on top of that to bake the top part of the cake. ¹²

The bastable or bÁCús was the name given to the vessel in which a covered cake was made. Red cinders were put on the cover. ¹³

The bread was baked on the griddle which consisted of a flat round, piece of iron placed on the red coals of turf. They also had the bastable which was a round pot

7 NFCS 0401:257 Informant: Mrs C. Relihan (55), Coolkeragh, Co. Kerry. Collector: James Relihan, Coolkeragh, Co. Kerry. School: An Chúil Árd, Coolard, Co. Kerry. Teacher: Seán Ó Duilleáin

8 NFCS 0888:274 Informant: unknown. Collector: May Bass, Ballingarry Lower, Co. Wexford. School: Hollyfort Hollyfort, Co. Wexford. Teacher: Mabel Vaughan

9 NFCS 0758:026 Informant: Katie Burbage (50) Greagh, Co. Longford. Collector: Anna Lacy, Drumlish, Co. Longford. School: Drumlish (C.), Drumlish, Co. Longford. Teacher: Brigid Lacy

10 NFCS 0357:339 Informant: John O' Connell (80), Knockyhenra, Co. Cork. Collector: Seán F. Cróinín. School: Cnoc na Groighe (B.), Ráth Mhór, Knocknagree, Co. Cork. Teacher: Diarmuid Ó Muimhneacháin

11 NFCS 0181:086 Informant: unknown. Collector: unknown. School: St. Jame's Well, Carrowmore, Co. Sligo. Teacher: S. Ó Conchobhair

12 NFCS 0578:091 Informant: unknown. Collector: unknown. School: Baile Nua, Gabhal tSulchóide, Newtown, Co. Tipperary. Teacher: Donnchadh Mac Thomáis

13 NFCS 0288:076 Informant: unknown. Collector: Cornelius Cadogan, Ratooragh, Co. Cork. School: Cill Thiomáin, Durrus, Bantry, Kilcomane, Co. Cork. Teacher: Máiréad Ní Mhathúna

*about three or four inches in height with a cover on top. The people used to place a fire underneath it and a fire on the top. The bastable is still used in some parts of the country. The potoven was the same as the bastable but it had three short legs underneath.*¹⁴

*Boxty was made of a mixture of boiled and raw grated potatoes and salt. This was sometimes made into dumplings and boiled with water in a pot or formed into a cake and baked on the hearth with a cabbage leaf under and a pot turned down over it.*¹⁵

*The bread they ate was the boxty loaf was they grated raw potatoes squeezed it in a flour bag when they had it grated (raw) to take water out of it. They made it from half raw and half boiled potatoes, they mixed the to together put some salt in it and dried it up with flour, it was at night they made this. They brushed over the fire put a cabbage leaf the red put down the cake on that and turned a pot over the cake and left it there all night.*¹⁶

*At Hallow E'en they used to make a boxty cake and boxty dumplings. When the cake (made from raw potatoes grated, squeezed and mixed with flour) was ready to cook the hearthstone was swept very clean and the cake was put on it. A cabbage leaf was spread cover it and this was covered with red ashes. In the morning it was ready for use.*¹⁷

14 NFCS 0291:486 Informant: Mr J. Roycroft. Ballydehob, Co. Cork. Collector: Billy Roycroft, Ballydehob, Co. Cork School: Béal Átha an Dá Chab (2), Ballydehob, Co. Cork. Teacher: J.W. Pollard.

15 NFCS 0994:036-7 Informant: Mr John Mc Cabe (86), Latnadroneagh, Co. Cavan. Informant: Mr Philip Lynch (80), Rockfield, Co. Cavan. Collector: Shaun Briody, Rockfield, Co. Cavan.

16 NFCS 0993:160 Informant: unknown. Collector: May Mc Clelland, Kiffagh, Co. Cavan. School: Kiffa, Kiffagh, Co. Cavan. Teacher: Helen Dinneen.

17 NFCS 1025:023 Informant: Mary K. Tighe (15), Rahultan, Co. Cavan. Collector: Annie Mc Inerney, Leggykelly, Co. Cavan. School: Drumlaney, Castlesaunderson Demesne, Co. Cavan. Teacher: Mrs Fahey.

Appendix 5

Transcript examples mentioning occasions when Boxyty was enjoyed.

Boxty was eaten in certain days.¹

In olden times people made a feast on boxyty on certain occasions such as Easter, Halloween and Christmas.²

1 NFCS 0013:115 Informant: Mrs John Moylan (58), Meelickroe, Co. Roscommon. Collector: Delia Moylan, Meelickroe, Co. Roscommon. School: Liatra, Lettera, Co. Galway. Teacher: Seán Mac Sheoin.

2 NFCS 0214:130 Informant: Bernard Toole, Carrick, Co. Leitrim. Collector: unknown. School: Eanach Dubh (B.), Annaduff, Co. Leitrim Teacher: Thomas Morahan

Appendix 5

Transcript examples mentioning occasions when Boxty was enjoyed.

Boxty was eaten in certain days.¹

In olden times people made a feast on boxty on certain occasions such as Easter, Halloween and Christmas.²

When the harvest was gathered into the haggards,³ people used to have a great feast on Michaelmas Night the 29th September. Before tea was introduced they killed a goose and sometimes a sheep for this night. With the boiled goose, they had a fine pot of boiled potatoes. Then they had some "boxty" bread and new milk after that.⁴

St. Patrick's Day. As at the present day, this feast was celebrated with great feasting and rejoicing in this country. Special meals were also prepared for this day, hot potato-cakes for breakfast, and usually pan-boxty or boxty-loaf for tea.⁵

Boxty bread was used on special occasions such as weddings, christenings and at Christmas.⁶

The bread called boxty was made from rasped potatoes mixed with milk and baked on a grid-iron. It was the custom long ago for people to bring this bread to eat it at wakes. Boxty is still used in the West of Ireland.⁷

1 NFCS 0013:115 Informant: Mrs John Moylan (58), Meelickroe, Co. Roscommon. Collector: Delia Moylan, Meelickroe, Co. Roscommon. School: Liatra, Lettera, Co. Galway. Teacher: Seán Mac Sheoin.

2 NFCS 0214:130 Informant: Bernard Toole, Carrick, Co. Leitrim. Collector: unknown. School: Eanach Dubh (B.), Annaduff, Co. Leitrim. Teacher: Thomas Morahan

3 Farmyard/enclosure where harvested crops were stored.

4 NFCS 0141:550 Informant: John Mc Nulty, Foghill, Co. Mayo. Collector: Michael Mc Nulty, Foghill, Co. Mayo. School: Beann-chorr, Banagher, Co. Mayo. Teacher: Tadhg Ó Hairt.

5 NFCS 0222:192 Informant: John Keegan, (75), Curraun, Co. Leitrim. Collector: Kathleen Keegan, Curraun, Co. Leitrim. School: Cluain (C.), Cloone, Co. Leitrim. Teacher: Bean Uí Sholamháin

6 NFCS 0054:0304 Informant: Mrs Flanagan, Collector: Kitty Flanagan. School: Cill Cúlach, Kilcooly, Co. Galway. Teacher: Séamus Mac Lochlainn

7 NFCS 0733:258 Informant: James Finnerty (74), Creeve, Co. Westmeath. Collector: Peter Stokes, Creeve, Co. Westmeath. School: Streamstown, Streamstown, Co. Westmeath. Teacher: S. Garland

The children of long ago took a pencil, slate and ruler with them to school and potatoe cake, and boxty bread for their lunch.

*"Have you ever taken potatoes cake,
Or boxty bread to school,
Down under-neath your auxter
with your pencil slate and rule. ⁸*

Boxty bread or Rasp is not often made now but formerly it supplied Fridays dinner in most farm houses.⁹

Sometimes in the long winter nights a crowd of children gathers together in some house and makes boxty.¹⁰

When the months of June and July came the oatmeal and potatoes were nearly gone and the people used to make a food called boxty.¹¹

The Boxty bread or rasp was made from new potatoes grated, mixed with flour, salt and water. When the dough was made it was rolled by a potato or a bottle and cut in quarters.¹²

They also made boxty for "Little Christmas" night.¹³ For this night a boxty loaf was made and currants were put in it.¹⁴

8 NFCS 0937:350 Informant: Felix Duffy, Sheetrim, Co. Monaghan. Benny Conlon. School: Áth na gClaidheamh Annagleve, Co. Monaghan. Teacher: S. Mac Domhnaill

9 NFCS 0736:107 Informant: unknown. Collector: unknown. School: Ballinea, Ballina, Co. Westmeath. Teacher: Mrs Farrell.

10 NFCS 0147:521 Informant: unknown Collector: Maggie Garrett, Colladussaun, Co. Mayo. School: An Cheathrú Gharbh, Carrowgarve, Co. Mayo. Teacher: Tomás Ó Fiachra

11 NFCS 0108:020 Informant: unknown. Collector: Maggie M. Bowens. School: Cúige, Coogue Middle, Co. Mayo Teacher: Mícheál Ó Briain

12 NFCS 0937:273 Informant: Mrs P. Loughran, (48), Cavanaguillagh, Co. Monaghan. Collector: Marcella Loughran, Cavanaguillagh, Co. Monaghan. School: Áth na gClaidheamh, Annagleve, Co. Monaghan. Teacher: S. Mac Domhnaill

13 The Feast of the Epiphany, January 6th. Also called Old Christmas, Small Christmas and Women's Christmas (*Nollaig na mBan*).

14 NFCS 0220:043 Informant: unknown. Collector: Eileen Mc Garry, Lear, Co. Leitrim. School: Gortlitreach, Gortletteragh, Co. Leitrim Teacher: Seosamh Mac Cionnaith

*Stampy. This was a special treat and was made when the potatoes were dug; and the finishing up of the harvest - called the "clousure". The potatoes were well washed, peeled and put into a basin of cold water. (The men and boys helped with the peeling of the potatoes).*¹⁵

*About fifty years ago when the people had the potatoes dug they had a great feast called the clabsúr and in this feast they had a food called steaimpi and this food was made of potatoes.*¹⁶

*If they had visitors they would make boxty of potatoes scraped into a very fine pulp and mixed with wheaten flour and baked between two cabbage leaved beside the fire.*¹⁷

*The farmer who was getting the work done usually provided a good supper for the scutchers consisting of "Boxty Dumplings" and sweet milk. Very often the boys of the district used to assemble bringing with them a fiddler and an enjoyable dance was held when the scutching was finished.*¹⁸

*About the end of September when all the crops are gathered in the farmer invites his friends and neighbours to a "harvest festival". For this supper a large quantity of boxty is needed and some of the neighbouring girls come and help to prepare it. When supper is over an enjoyable time is spent telling stories and singing songs. Boxty is again made on November's night, and Christmas night.*¹⁹

15 NFCS 0408:164 Informant: Michael Costello, (&*), Ballyhorgan East, Co. Kerry. Collector: Mrs Norah Costello. School: An Drom Clochach (B.), Dromclogh, Co. Kerry. Teacher: Pártholán Ó Ruadhacháin

16 NFCS 0431:097 Informant: Seamus Ó Dúbhda, (60), Kilmore, Co. Kerry. Collector: Michael Down. School: Baile Dubh, Caisleán Ghriaire, Ballyduff, Co. Kerry. Teacher: Pádraig Ó Séaghdha

17 NFCS 0096:666 Informant: Michael Costello, (circa 65), Esker South, Co. Mayo. School: Baile an Daingin (C.), Ballindine, Co. Mayo. Teacher: Máire de Staic.

18 NFCS 0994:315 Informant: John Sheridan (45), Kill, Co. Cavan. Collector: Mary A. O'Reilly. School: Kilnaleck (C.), Kilnaleck, Co. Cavan. Teacher: Mrs. Reilly

19 NFCS 0123:243-4 Informant: Michael Howley (26), Gorteen, Co. Mayo. School: Culleens, Cullin, Co. Mayo. Teacher: Js. P. Rowley

Appendix 6

A Selection of Boxty rhymes and poems.

*Boxty on the pan, Eat it if you can
You can boil it in a pot, You can eat it cold or hot¹*

My grand-mother used to sing this song about Boxty.

*"Great pans of Boxty baking every day,
There's no use in any without a cup of tay."*

When it was cooked it was well spread with butter.

*"There was butter in the middle,
And butter running through,
And faith with all respects to you,
My face was butter too." ²*

*Three pans of boxty baking every day.
What good is boxty without a cup of tay (tea)³*

*Boxty was another favourite with the old people. It was nearly like potato-bread.
There is a poem written about the making of boxty:-*

*"There's some people making boxty and it's very dirty bread,
They neither wash their hands or face, nor do they comb their head,
The right way to make boxty is to wash the potatoes clean,*

1 NFCS 0638:212 Informant: Mr J Lynch (50), Tallow, Co. Waterford. Collector: Eileen Lynch, Tallow, Co. Waterford. School: Tulach an Iarainn, Tallow, Co. Waterford, Teacher: Eibhlín Ní Dhubhshláinge

2 NFCS 0720:004 Informant: Mrs S. Bruton, Ringstown, Co. Westmeath. Collector: Peter Bruton School: Faughalstown, Faughalstown, Co. Westmeath, Teacher: Bean Mhic Gabhann

3 NFCS 0719:207 Informant: William Mac Dermott, Foyran, Co. Westmeath. Collector: Julia Mac Dermott, Foyran, Co. Westmeath. School: Tullistown, Tullystown, Co. Westmeath. Teacher: Mrs. Sheridan

*To keep the bag awringing till the water it is drained
Get a little flour and some sweet-milk if you can.
Put some boiled potatoes through it and roll butter on the pan.*⁴

*When the Boxty mill began to still They thought it was the divil o
They lifted it up in handfuls and they threw it on the griddle o*⁵
*The boxty mill began to shill, I thought it was a fiddle, O.
She wrapped it up on her old coat tail, And put it on the griddle, O.*⁶

*"Poor little Johnnie his eyes are red blowing up the fire to the boxty bread.*⁷

*The Curryane scrub their eyes are red, Blowing the fire for boxty bread,
High Cockade and a bonny feather, The Derryronane lads are the lads for ever.*⁸

*The only plan is to grease the pan, To make it turn easy
I go bail without much meal, I'll make a cake that will please you*⁹

Words from a song of the period dealing with the above mentioned boxty mill.

*The taties they were rotten
In the bottom they did grow
They grated all both great and small*

4 NFCS 0949:246 Informant: Willie Dunne (70), Knockcor, Co. Monaghan, Informant: Mrs Mc Gorman (50), Drumary, Co. Monaghan. Collector: unknown. School: Cnapach (Crappagh), Crappagh, Co. Monaghan. Teacher: Mrs Horan

5 NFCS 0936:008 Informant: unknown. Collector: unknown. School: Moys, Moy Otra, Co. Monaghan. Teacher: P. Dawson, C. Mac an Ghirr.

6 NFCS 0958:304 Informant: Mrs Singleton, Elvey, Co. Monaghan. Collector: Lydia Singleton, Elvey, Co. Monaghan. School: Errigal Trough, Emyvale, Co. Monaghan, Teacher: Saragh Gillanders

7 NFCS 0711:406 Informant: unknown. Collector: unknown School: Castletown, Castletown, Co. Meath. Teacher: Owen Maguire.

8 NFCS 0122:165 Informant: Mrs Salmon, Derryronan, Co. Mayo. Collector: Julia Byrne, Derryronan, Co. Mayo. School: Caiseal, Cashel, Co. Mayo. Teacher: Pádraig Mac Mághnuis

9 NFCS 0726:296 Informant: Bernadette Lynch, Lisclogher Great, Co. Westmeath. Collector: unknown School: Killough, Killulagh, Co. Westmeath, Teacher: Mary Lynch

*Til the tubs did overflow
Says Alie where's the boxty bag
Says Peggy none at all
Except Larry's woollen stocking
Thats hanging on the wall¹⁰*

*There's some people making boxty and it's very dirty bread,
They neither wash their hands or face, nor do they comb their head,
The right way to make boxty is to wash the potatoes clean,
To keep the bag awringing till the water it is drained
Get a little flour and some sweet-milk if you can.
Put some boiled potatoes through it and roll butter on the pan.¹¹*

*"The boxty mill began to shill
I thought it was a fiddle o
I rolled it up in an old shirt tail
And clapped it on the griddle o.*

*And now the country farmer's daughters
They are got so very wise
That they grate the rotten praties
For to feed their servant boys.*

*But now its got so common
That its no disgrace at all
For to grate the rotten praties
To feed their servant boys.*

10 NFCS 1013:247 Informant: unknown. Collector: unknown School: Dhuish, Dooish, Co. Cavan. Teacher: P. Ó Murchadha

11 NFCS 0949:246 Informants: Willie Dunne, Age 70, Knockcor, Co. Monaghan, Collector: Mrs Mc Gorman, Age 50, Drumary, Co. Monaghan. School: Cnapach (Crappagh), Crappagh, Co. Monaghan. Teacher: Mrs Horan

*Oh the right way to make boxty
Is to wash the praties clean
For to grate them and to squeeze them
Till you find red water drain
Put a trifle of flour through them
And some new milk if you can*

But dont forget to grease your pan. ¹²

12 NFCS 0959:355/6 Informants: Miss Matson, Aged 70, Miss Matson, Aged 63, Cornacreeve, Monaghan, Collector: Agnes Wilkinsen, Emyvale, Co. Monaghan. School: Corlatallon, Corlattallan, Co. Monaghan. Teacher: Mrs Atkinson.