

CLANBRASSIL

STREET



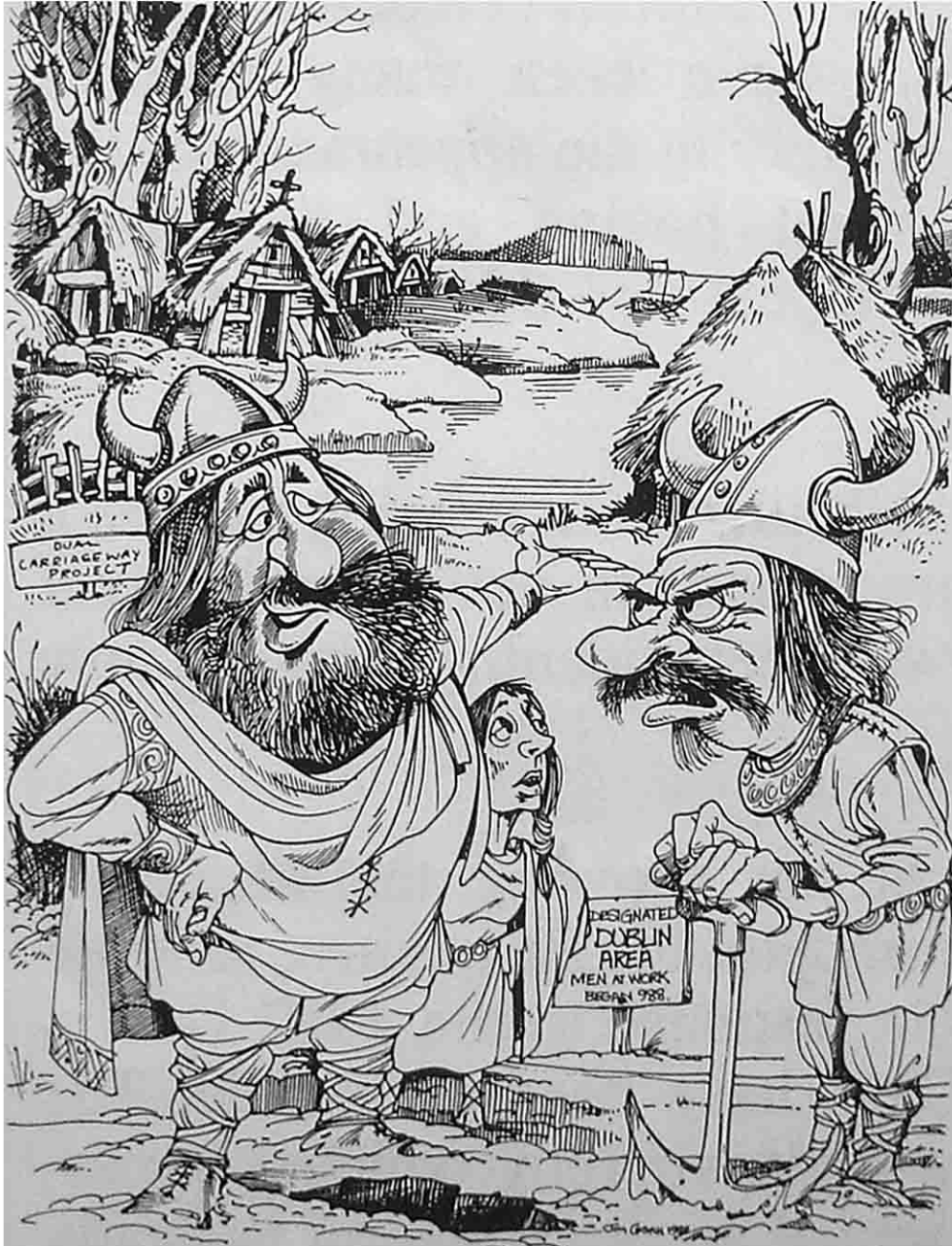
This publication is about life on  
and around Clanbrassil Street.

Stories and images are featured  
about some histories of the  
locality, along with information  
about present day activity on  
the street. Copies have been  
distributed around the  
neighbourhood.

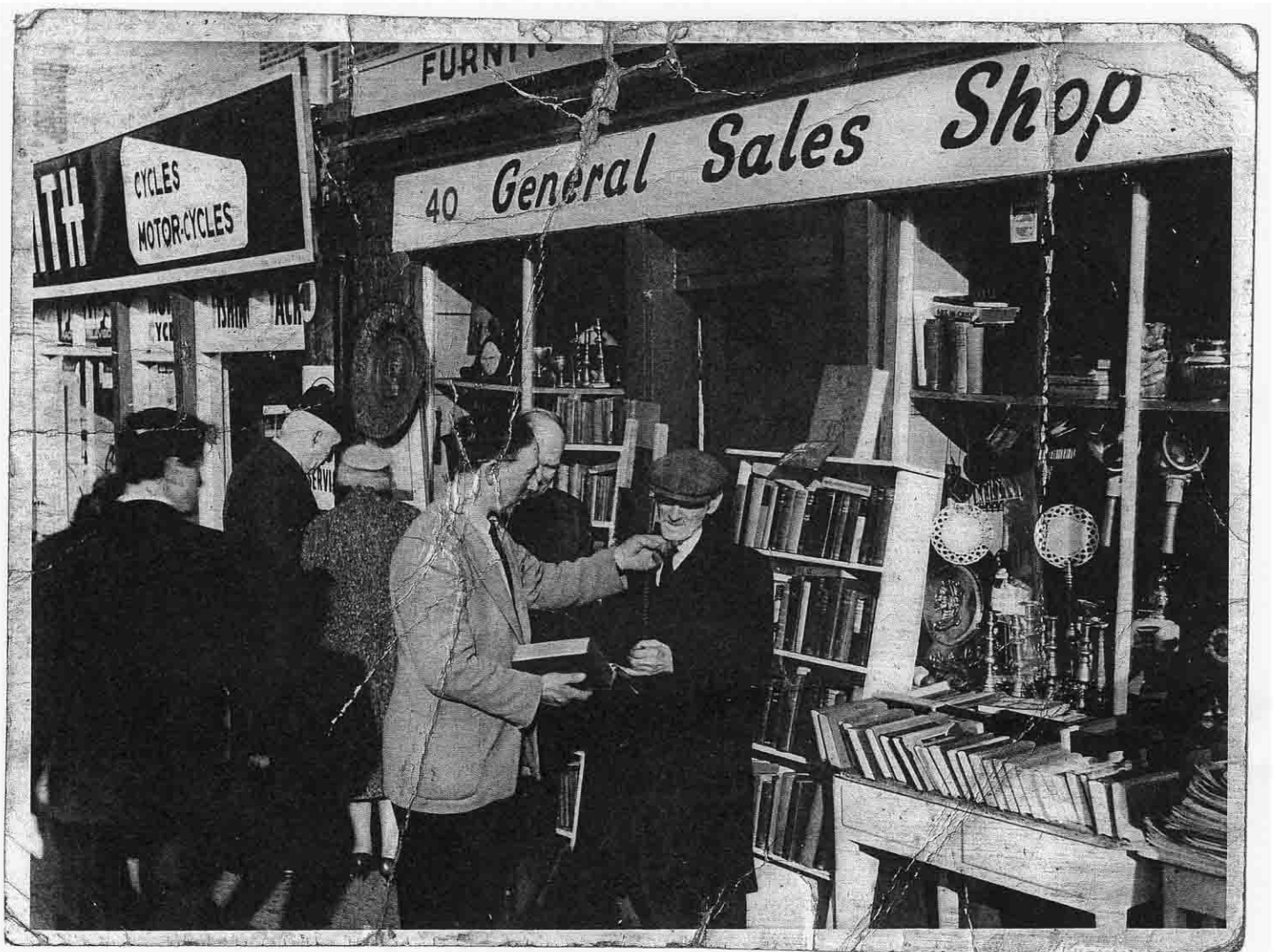
More information can be found  
on the back page.

Clanbrassil Street is named after James Hamilton, 2nd Earl of Clanbrassil (1730 – 1798) who became Earl of Clanbrassil in 1758 on the death of James Hamilton, 1st Earl of Clanbrassil and was appointed a Knight Founder of the Order of Saint Patrick on 11 March 1783. The Order of Saint Patrick is an order of chivalry associated with Ireland, in imitation of the military orders of the Crusades.

From Viking times, the street formed part of the Slige Chualann, which ran south from the settlement at Áth Cliath. It took its name from Cualu, the district in which Dublin was situated and which lay between the mouths of the Liffey and the Avoca rivers.



In 1868, a new street was opened to connect Harold's Cross with Lower Clanbrassil Street. The Lord Mayor, the Aldermen and Frederick Stokes, who had purchased the land and led the project, attended the opening. The street was to be called Kingsland Street, but in fact, that name was never used, and it became Upper Clanbrassil Street.



Clanbrassil Street in 1965, in a photograph owned by Matt Hackett



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As part of a promotional campaign in the 1990s, Ken Lawford sent a Nissan car into the sky above his showroom. On the next page you can see aerial photographs of the Clanbrassil Street area taken by Ken from a helicopter.



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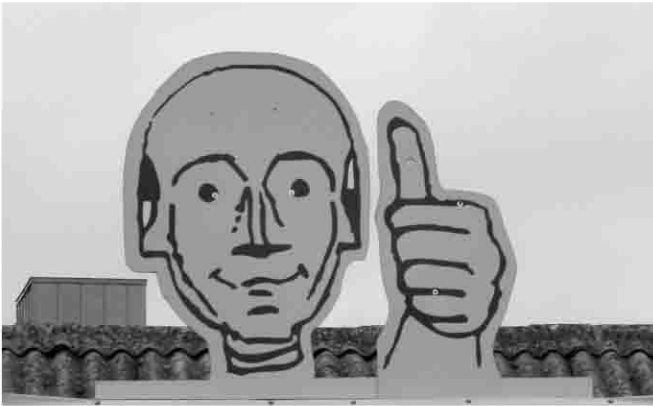
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Some interesting architectural details are to be seen on and about Clanbrassil Street.

Many businesses display signs of different styles ...



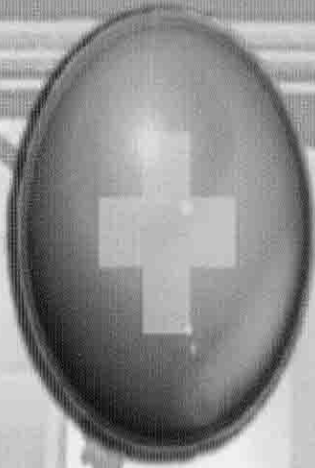


Fanlights of several different styles can be seen above doorways up and down the street, along with a visually pleasing row of housing at Fumbally Lane.

The Headline Bar at Leonard's Corner deserves a special mention, with a plaster, or stuccowork, pubfront. Here you can see some carefully composed consoles adorned with acanthus leaf ornament. Along with some Arts and Crafts-styled stained glass, you can also see some ovolo and interlacing moulding and Grecian urns on and around the facade.



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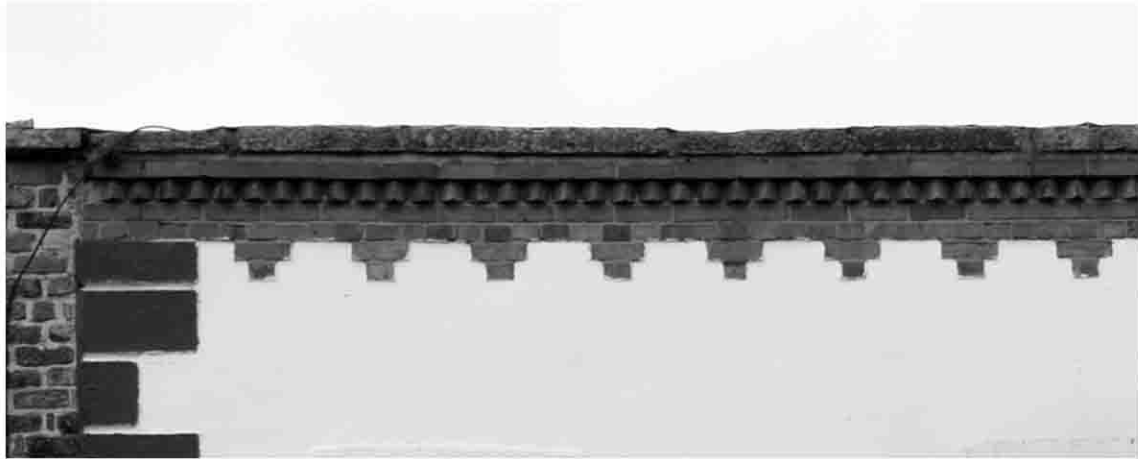
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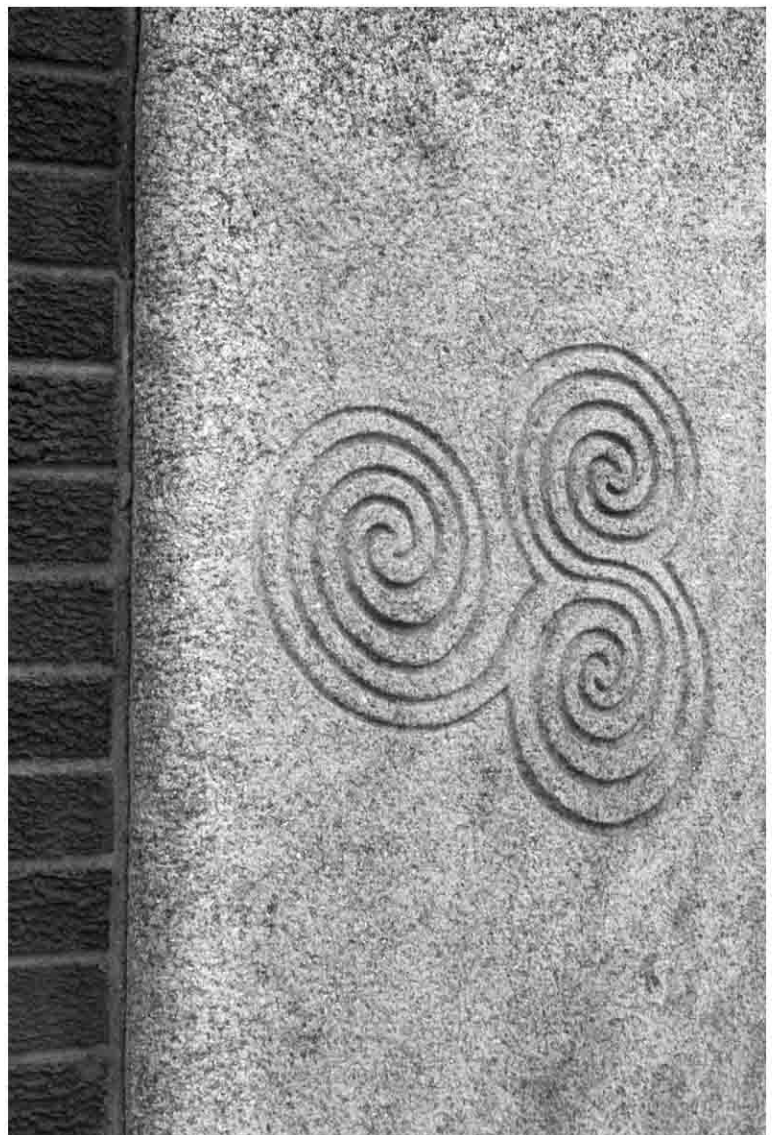
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Some carefully composed brickwork can be seen on the upper story cornice at the Buali restaurant. Foliage adorns an unused water fountain at the top of New Street, and some unusually positioned Celtic spirals can be seen on a wall closeby.



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A newspaper report in December 1874 describes some problems on Clanbrassil Street...

We would like to know upon medical authority whether boils, pustules, and ulcers prevail about the neighbourhood of Clanbrassil street to a greater degree than in other parts of the city. At a place, very significantly called Blackpits, and in Clanbrassil street, the Aldermen and Town Councillors of Dublin have what they call a "depot" to receive and preserve their manure. The scavengers and other officials of the Corporation accumulate and preserve in that depot the scrapings of the Dublin streets, the noisome cleansings of ashpits, the rubbish of vegetable refuse from the markets, and abominations we need not particularize. The smell from this depot is at all times nauseous; in summer it is suffocating. Round the depot and the *debris* there are houses in which people try to breathe and live, and even to work. But the Corporation manure heap reaches up to the first floor windows, and overtops some cottages adjoining. All this is stated in the Report of the Dublin Sanitary Committee, issued on Thursday.

We understand that the Corporation possesses another manure depot in Bow-lane, at the southern side of Smithfield Prison. We saw this place some time ago, and a more horrible source of noxious smells and disgusting sights could not be conceived. There is a dense population in the neighbourhood, but unhappily no Town Councillor has his residence either there or at Blackpits, otherwise the mace and the sword would be carried in a great many funerals. There are, besides, two large yards "in full working order", that is, they steam with offensive manure, yard and market-refuse, and road scrapings. We do not know to whom these yards belong, but sometimes, it is said, an inspector in the employment of the Corporation ventures to look at them. He puts his handkerchief to his mouth and nostrils and demurely passes on.





Emmet Bridge is named after Robert Emmet (1778 - 1803), an Irish nationalist rebel leader. He led an abortive rebellion against British rule in 1803 and was captured, tried and executed. He was captured nearby at Mount Drummond Avenue.



Swans can be seen everyday on the Grand Canal.

An Irish Times report of February 1894 reveals some late night goings-on...

“Yesterday, in the Southern Division of the Police Courts, before Mr. Swifte, an old man named Charles Molloy, 113 Lower Clanbrassil Street, was summoned by Inspector Laurence O’Reilly for having on the 18th inst., at Nos. 116 and 117 Lower Clanbrassil street, sold porter without being duly licensed, and contrary to the form of the statute. The premises are known as “St. Patrick’s Workingmen’s Club.” Mr. Tobias prosecuted on behalf of the police, and Mr. Gerald Byrne, solicitor, defended.

Inspector O’Reilly deposed, in reply to Mr. Tobias, he knew the premises 116 and 117 Lower Clanbrassil Street. It was formerly intended as a Father Matthew Memorial Hall, and was now known as the St. Patrick’s Workingmen’s Club. On the morning of the 18th at twenty minutes past six o’clock he was on duty in the street, and heard voices inside the premises. He knocked, and a man opened, and witness passed in. The place was lighted inside, but the windows were darkened to prevent being seen from the street. Inside witness saw six men sitting at a table, playing cards apparently. They had some drink (porter and ale) before them on the table. Another man near the wall had a pint measure in his hand, and drank its contents as soon as he saw witness. There were five men lying helplessly drunk and asleep on benches, and another man asleep in another part of the room. Sergeant Sharkey was with witness, and they tried to arouse the sleeping men, but only succeeded in awakening one, who gave his name as Kelly. He stated he was not a member. Defendant was present at the time. A man who gave his name as Molloy, in reply to witness, said he was caretaker of the premises. Another man produced a card of membership, and the others said they had their cards at home. Defendant, when asked for the books, produced one from a desk. Witness asked where the drink was, and defendant was about to leave the room and bring witness and the sergeant to the bar when one of the men shouted, “The place has been locked these two hours,” The men lying drunk were all of the poorest class. There were twelve men present altogether, and two men, Cunningham and Molloy, whose address witness took, mad fourteen. The place was all slopped about, and the measures and glasses were lying about the place. There were no books or papers about.

Sergeant Sharkey gave corroborative evidence, but added that the men who were playing cards were also under the influence of drink, and had coppers before them....”

The case was eventually dismissed.



Rubenstein's butcher shop in Clanbrassil Street sometime after closure in 1980



A butcher shop on Clanbrassil Street, photographed in 1984 and once owned by Janie and Issac Goldwater. Both these images appear in Ray Rivlin's *Shalom Ireland, A Social History of Jews in Modern Ireland* (Dublin, 2003)

Clanbrassil Street was known as part of Little Jerusalem because in the first half of the twentieth century it was at the heart of the Jewish community in Ireland. The first Jews fleeing conditions in Lithuania, then part of the Russian Empire, arrived in the early 1870s and settled off Lower Clanbrassil Street. In the following decades many settled along the South Circular Road, and in side-streets such as Oakfield Place, Saint Kevin's Parade, Longwood Avenue, Greenville Terrace, Saint Kevin's Road and Dufferin Avenue. Baila Ehrlich was one of the most famous Jewish residents. Ray Rivlin, in *Shalom Ireland*, writes about her life on Clanbrassil Street:

“Towards the middle of the century, Irish Jews began leaving the South Circular Road, some to go ‘over the bridge’ to the suburbs of Terenure, Rathfarnham and beyond. Others to more distant, foreign shores. The twenty-three kosher shops trading in 1943 became sixteen by the end of the 1950s, nine by the end of the 60s, five by the end of the 70s, two by the end of the 80s and one by the end of the 90s. The last to go, in May 2001, was Ehrlich's, at number 35, just one of many competing butchers' shops when it opened there in 1952.

Boruch Ehrlich traded first near Leonard's Corner, from a dingy downstairs space in a tenement house that was soon condemned. The Ehrlich's had a family of three to support and Barney Rubenstein offered a space within his own shop, with a separate entrance from Lombard Street West. Mr Ehrlich traded there with the help of his daughter, Baila, for many years, making what living he could from the scanty premises. In 1952 Baila became aware that the Freedmans wanted to sell their shop at number 35. With nowhere near enough capital, she took advantage of a bank strike to chance buying it. The strike lasted seventeen weeks, by which time she had accumulated the purchase price, with the help of friends. When her father died, in the 1970s, Baila took over the business. She was helped by faithful staff that included Paul Fields, trained by her father and with the family for fifty years, Dominick McKeown who did general butchering, Hannah Scott and her daughter, who made all the delicatessen sold in the shop, Alec Goldwater and a succession of shop assistants. Helen Green, who had previously worked both in Fine's and Barney Davis's grocery shops, was a walking encyclopaedia of local Jewish affairs and personalities from the tales exchanged and confided over the counter.

Baila, a small woman, became an institution. Despite her large ledgers, her apron pockets were always stuffed with scraps of paper and fragments of cornflake boxes, all scribbled reminders of orders taken, deliveries to be made, goods to be purchased, debts outstanding and tasks to be tackled. Her good works were legendary. Characters from within the community, many in poor circumstances, would congregate for a drink at the Bunch of Grapes, a pub, now demolished, at the corner of Donovan's Lane, before going across the road to Baila's shop for a ‘square meal’, sometimes cooked on the premises, sometimes brought, ready to serve, from her home in Terenure. Augmenting the small stipend paid to her by the board of Guardians for distributions to alleviate hardship, she dispensed food to the needy, sweets and other treats to the Jewish Home of Ireland, cheques to charitable institutions of all faiths and perishable goods, unlikely to be sold, to selected convents. One poor soul from outside the community, who periodically pushed her baby in a pram all the way from Ballyfermot, was never refused the free meat she came to collect. Baila's home, an extension of the shop, attracted young and old, stranger and friend, the joyful and the bereaved. It was open to anyone who needed a meal, a chat, an order they couldn't collect from the shop, a donation, a favour, a forgotten or urgently-needed grocery item.

Nothing in the shop was ever priced. Customers she deemed able to afford it paid top price for everything; the struggling received a discount; the poor often paid nothing. Acerbic of tongue and brusque of manner, Baila could be extremely offhand to customers. Asked to price an item coming in for Passover, a standard reply was, ‘I don't know. If you want it, take it. If not, don't!’ A comment about the high price of meat brought the response, ‘Would you rather give it to the doctor?’ and one customer who made a mild protest at the lengthy delay for service while gossiping proceeded, was asked, ‘Who sent for you?’ But she sent chicken soup when that same customer was recovering from an operation.

Baila died in 1997. Rabbi Broder, then Chief Rabbi, described her in a eulogy as ‘a queen in the community,’ and Baila certainly had her large court of admirers. But at heart she was more Robin Hood than queen and a fitting rearguard in the long line of hard-working, ingenious, charitable, humorous, strangely naïve, heimische (homely) traditional Jews who marked the passage of time in Clanbrassil Street.”

Here is a newspaper article about Baila from 1995.

‘I’ll never tell you the secrets of my sausages and my stuffing,’ says Baila Erlich, who’s been running a kosher butcher shop in Dublin for over 30 years. Victoria White reports

# 30 years keeping kosher



*Baila Erlich: Of her relatives, she says, 'they were taken to the gas chambers like everyone else'. Photograph: Pat Langan*

**I**KNOW nothing about Leopold Bloom — he's away far back," says Baila Erlich who for more than 30 years has run a kosher butcher shop just a few doors away from the house in which Joyce's character was "born".

She may know nothing about the Blooms, but she knows a lot about the Jewish families of Dublin. The painstakingly hand-written pages of her order book, the hanging wires frilled with receipts and invoices, attest to her central role in this small community.

Stacked all around are packets and tins with strange names: King of the Sea Fancy Chunk Tuna in Water for Passover; Mrs Elswood's Pickled Herrings; Gefilte Fish in Jellied Broth; Pickled Cucumbers in Brine; Manischewitz's Borscht with Beets; Rumpler Fruit Drops, Kosher for Passover. . .

But the counter and chopping-board are the real focal point of the shop, where Baila Erlich spices the sausages and burgers for which she is famous.

So famous, in fact, that some months ago a call came through to B. Erlich's of Clanbrassil Street from Eurodisney, France, with a huge, weekly order. Baila shows me the phone number in her order book and her laughter ripples around the shop. Of course, she couldn't supply them. But she is proud that the reputation of her meat has spread, being popular too, with many Christians.

"There's one thing about the Jewish religion — it's pure," says Baila. "A special rabbi has to examine the insides of each animal because they get illnesses like we do — pleurisy, TB, cancer. And if the animal isn't all right, it won't do. Out of 10 animals, only two might be kosher."

She doesn't rest for a moment, while I talk to her, taking my place on the row of chairs which faces the counter for the many people who come to chat to Baila as she works. "I'm missing some spices in a cellophane bag," she says and disappears briefly, but then she is back again, lining up her battery of spices — tumeric, cajun spice.

"I'll never tell you the secret of my sausages and my stuffings," she says gleefully. "I learned them from my mother; it's old-style, old-fashioned cooking. In her day there was no such thing as colouring; they used saffron or onion skin. There was no such thing as chicken cubes; you used giblets or a boiling fowl. My father would come and take one sniff and say: 'There's powder in that!' And that was the end of you!"

The phone rings, and Baila

rolls into action: "It has to hang. Well, next week. I will *not*, I can't give all to one and nothing to another. Be a *Mensch*, and know how to live. If I had one, I'd give it to you, but last week I got one beast." Her customer is persuaded and calm settles gradually again on the shop.

Baila Erlich's family came from Riga, Latvia, and she nearly took advantage of the recent travel deals for the Republic's World Cup qualifier match out there to go and search for her father's roots. Of her Riga relations, she says simply: "They were taken to the gas chambers, like everyone else." None of her father's family of 17 survived, but some cousins did. Would those roots not be very hard to trace? "Everything is hard," she says. "But if you want to, nothing is hard."

**B**AILA'S FATHER, Bernard Erlich, got out in time, in 1926, and moved to Dublin because he had a brother-in-law here. "There were communists there, and there were pogroms," says Baila. "People wanted to get away because they were being conscripted to the Russian army." Bernard, pictured shoulder to shoulder with his pretty, raven-haired daughter Baila in a photograph above the counter, opened a shop on Clanbrassil Street, just up the road from the present one. Baila grew up on Walworth Road, beside the synagogue which is now the Jewish Museum.

And those *were* the days for the Jewish community, living and worshipping on the streets which span off the bustling Clanbrassil Street. Yes, that's the one that's no longer a street, but a road — a great toothless wonder of a road with little runs of shops where Baila and the only other kosher butcher in town, Suissa's, hold out.

It used to be lined with Jewish shops selling their delicious, exotic food, and with other traders who benefited from the prosperity the Jews created. "I remember most of them," says Baila. "Smullen's, Rubenstein's, Davis's, Fine's, Jackson's. . . And Mrs Byrne, a Christian lady who all the Jewish people bought their fish off. It was alive. It was something."

The Jewish population in the city has declined from a high of about 5,000 to just over 1,000,

due to emigration. Once a decline begins, of course, it is hard to staunch, as young people go in search of better employment, more services for Jewish people, and more romantic opportunities within the religion. But the decline in Clanbrassil Street as a Jewish centre was mainly due more to a less radical emigration to posher areas, such as Terenure, as the Jewish population became steadily more prosperous!

"This shop is part of me," says Baila, however, "and I'm gone too far to change." She came into the shop, straight from school, when her father got sick, and took over fully when he died in 1971. She still lives nearby, with her brother.

Her butchers, Dominic McKeon and Paul Fields, are not Jewish, but Baila says they think Jewish. As for the subtle mixing and spicing, a simple rule prevails: "We sing the song: *I did it my way*." Paul was taken on by Bernard Erlich as a boy, and has been working in the shop for more than 30 years; he knows more about kosher food than many Jews.

What does he think of it? "Well I'll tell you one thing — I eat it and I'm not dead yet."

When he goes to the Jewish old folks' home, most of the inmates, former customers, recognised him: "I suddenly hear this voice", and he puts on a Yiddish accent, a far cry from the deep Dublin tones of Baila Erlich: "'Ginger, Ginger, where are you?'"

**T**HE WORLD these old folks remember has almost gone. Baila says that some Jewish people don't participate in the religion until they die and want to be buried with due formality, and a good few don't keep kosher: "They wake up sometimes when there's a holiday." Mixed marriages are common and it is hard for Christians to convert to Judaism.

Baila sighs philosophically, looking at the Jewish calendar: "There's nothing new in the world. What year are we — 5753 — well, if it hadn't happened 5,753 years ago, it wouldn't happen now."









Leopold Bloom, the Jewish character at the heart of James Joyce's novel *Ulysses*, was born at 52 Clanbrassil Street in 1866. Today, a plaque commemorating this fictional occurrence can be found on the wall of 52 Upper Clanbrassil Street.

Eager investigators have traced Bloom's every step around Dublin. Some other trivia about him include his height (five foot, nine and a half inches) and his weight (one hundred and fifty eight pounds).

Some consternation about historical accuracy accompanied the unveiling of the plaque during Bloomsday celebrations in June 1982...

# Joycean scholars told to 'check yer facts'

By Colm Boland

AS THE visiting academics from all parts of the world crowded around No 52 Upper Clanbrassil Street in Dublin for the unveiling of the plaque to mark the "birth-place" of Leopold Bloom the front door of the house remained closed. According to neighbours the elderly woman who lives there, Miss Kathleen Higgins, thought the ceremony was to take place on Bloomsday (tomorrow) and had gone out.

The plaque unveiled by Professor Hugh Kenner, from Baltimore, reads: "Here in Joyce's imagination was born in May, 1866, Leopold Bloom — citizen, husband, father, wanderer, reincarnation of Ulysses."

But local women said to one of the visitors: "Yiz had better check yer facts."

They pointed out that the Jewish community had been con-

centrated in Lower, Clanbrassil Street and that Joyce probably had in mind No 52 Lower on the other side of Leonard's Corner, down towards the Liberties. That house was knocked down years ago, they pointed out. That end of Clanbrassil Street used to be known as Little Jerusalem, the women said. The names were still on the old shops, Rubenstein and so on.

The chairman of the James Joyce Centenary Symposium, Mr David Norris, took the little controversy in good humour: "Look, Bloom was an imaginary character, it's a nice house, the plaque is happy there, it looks comfortable." He added in his best Dublinese: "Ye will always get the old Dubliners giving you the inside information." The information about the location of the house was given to Dublin Tourism and they provided the plaque.

Professor Kenner said the house had been conclusively identified by Professor John Henry Raleigh (*James Joyce Quarterly*, VIII-2, winter 1971, p 131) and insists "52 Clanbrassil Street" denotes Upper Clanbrassil.

Anyway nobody was taking it too seriously. Bobby Vilisky, from Cambridge, near Boston, making his first overseas trip to take part in the Joyce symposium, said he regarded this end of the business as "fun — a joke." But he had mixed feelings about much of the academic discussion, the lectures and the "excess of workshops."

He felt that all the scholarship on Joyce was in danger of "collapsing under its own weight."

Also taking a detached view of the proceedings was Bob Saiget, who is writing an article on the week's events in Dublin for the *San Francisco City Arts News*. He said he was inclined to write about "the hypocrisy of it all": many Joycean scholars were not involved in teaching an appreciation of his work to ordinary people. Joyce's work was "about ordinary people living ordinary lives." His work should not simply be the subject of "feuds among the hierarchy" of the academic world.

Krishnamoorthy Aithal, from the Indian Institute of Technology, Kanpur, said he was enjoying his visit to Dublin. There were many allusions to Indian thought in "Ulysses," he pointed out. He felt more at home in Dublin than any other city, he said, because he had prepared a paper on the streetscapes in the book.

"I happen to be the Bulgarian translator of Joyce," said Nikolai Popov. He believed that the first edition containing "Dubliners" and "Portrait of the Artist as a Young Man" had sold out at 40,000 copies. He was at present working on "Ulysses." The different alphabet was presenting difficulties particularly in relation to names because they were so meaningful. And there was the problem of translating puns.

"Mind you there are nearly 100 Bulgarian words in it," he said, and at least 1,000 Slovak words.



The Gordon family have been in business on Clanbrassil Street for three generations, starting with grandfather William, then father Kevin and now run by sons Barra and Proinsias (pictured above).

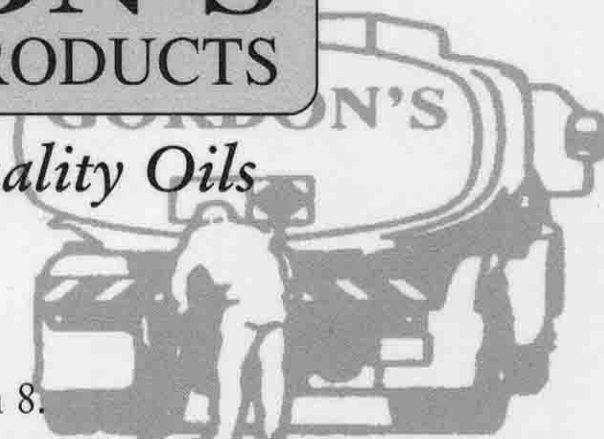
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A view of New Street in 1962



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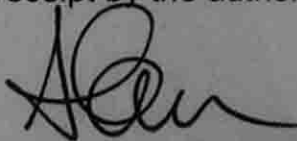
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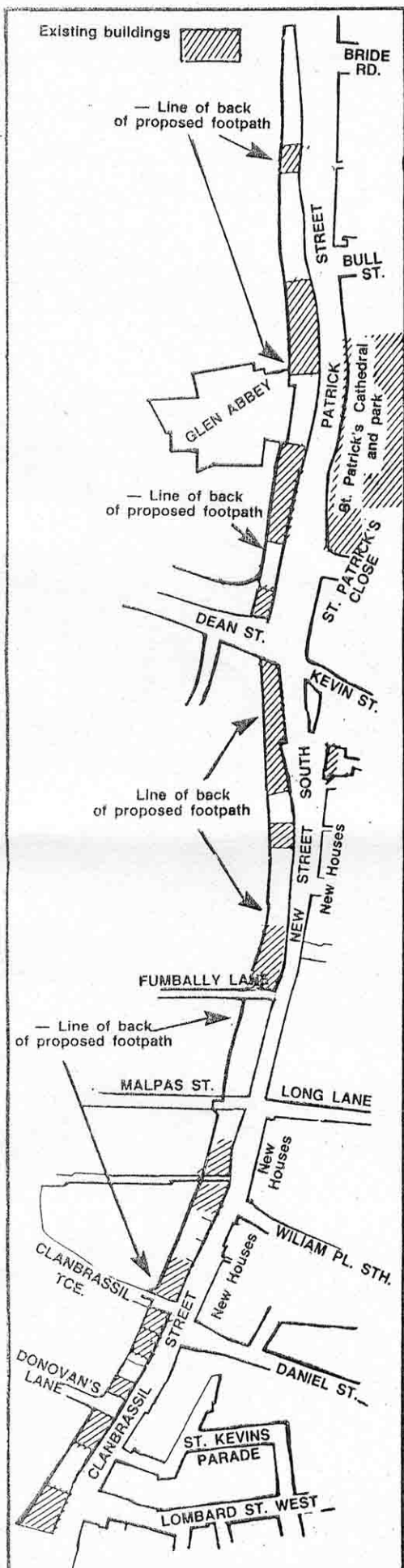
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Dublin City Council Website: [www.dublincity.ie](http://www.dublincity.ie)





The streets Dublin Corporation wants to widen by demolishing all the shaded buildings.

In 1953 all residents on Clanbrassil Street got notices from Dublin Corporation stating that 16 feet would have to be taken off the frontage of every property on the west side of the street to make way for a new road. This proposal was constantly changed or deferred, and the street began to fall into rack and ruin with the knowledge of the road's imminent arrival. By the 1980s road engineers increased the 16 feet setback to 60 feet, so that they could run a six-lane 90 feet wide dual carriageway through Lower Clanbrassil Street and New Street. The road widening plans would see many resident's front doors open directly onto a proposed dual carriageway.

In 1982, Frank MacDonald, an Irish Times reporter, interviewed Mrs. Nora McLoughlin, whose family ran the Bunch of Grapes pub since 1902. She declared, 'They have made a complete hames of the area with their road plans. It is really amazing that they first served notice on us almost 30 years ago and nothing at all has happened since then – except the whole street has been destroyed.' Mrs. McLoughlin said surveyors from the Corporation had spent so much time measuring every piece of property on Clanbrassil Street that 'they must know every fly on the wall at this stage. Most of our old customers are gone. Some of them worked out deals with the corporation, others simply walked away and those of us who stayed on haven't really been able to do anything with our property as a result of the road plans.'

Some of the buildings that were demolished in preparation for the road included The White Horse Bar, O'Keefe's Antique Shop and the Aristocrat Snooker Club. Preparatory plans for the road also destroyed the locally titled Four Corners of Hell, the junction at Patrick Street, Dean Street, New Street and Kevin Street, so called because of the presence of four pubs at each corner of the intersection.

Eventually a compromise was found, to make a four-lane carriageway through the street. Work began on its' construction began in 1989.

# LAST TIME CALL AT HISTORIC PUB

7/2/89  
Eu.  
Peters

## NEW MOTORWAY TO SQUEEZE OUT BUNCH OF GRAPES

By COLM KEENA

**THE LAST pint is to be pulled this week in a well-known Dublin pub which is being closed to make way for a controversial road plan.**

Time will be called for the last time in the Bunch of Grapes, owned by the same family for generations, in preparation for the road-widening scheme for Clanbrassil Street.

Formerly Fitzpatrick's, it has been bought by Dublin Corporation under a compulsory purchase order, and is to be closed down at the end of the week.

Mrs. Nora McLoughlin, whose father owned the pub before her, said: "It's sad really. It's a very popular pub with the local people."

The house was built in 1739, but Mrs. McLoughlin does not know when the pub licence was first issued.

"The pub was in my father's family since the beginning of the century or maybe even before that. His family lived above it, and we lived above it too."

Originally called Fitzpatrick's, the public house was known locally as the "Bunch of Grapes" because of the bunches of grapes that used form part of its interior decoration. About thirty years ago the name was changed to the one selected by the patrons themselves.

"It is a pity what has happened to Clanbrassil Street. It used to be a great little place," said Mrs McLoughlin.

"It was called little Jerusalem because of all the Jewish people who lived here. It was a typical Dublin street in those days, full of activity, with little shops, and some tenement houses.

"It was a pleasant place to live. We were near to the city centre. The neighbours were nice, and it had its good points."

Clanbrassil Street has been blighted by dereliction for some time now and conservationists blame Dublin Corporation's road plans, which include a four-lane dual carriageway down Clanbrassil Street, as part of the Inner Tangent Route. The controversial plan was fought over for a number of years, with the housing lining the street allowed to fall into disrepair in the meantime.

Now however, the Corporation has at last agreed on the width of the proposed new highway, work is proceeding and buildings are being purchased for demolition. The pub licence for the "Bunch of Grapes" has been bought by the Corporation, and sold on to another buyer in the Clanbrassil Street area. However, the new buyer's identity is not being revealed.

For Mrs. McLoughlin, the sale of the pub and demolition of the house bring to an end her involvement with the pub trade and with living in Dublin City. She is retiring and moving to a house "down the country."



**Nine-year-old Pat Egan, Great-Great-Grandson of the original owner, outside the "Bunch of Grapes" which closes this week.**



Top: A view looking south on Clanbrassil Street gives an idea of the width of the street before plans for roadwidening began. Below: An aerial view from the Ken Finlay collection shows how far building plots stretch back from the street.





The White Horse Bar was located at the corner of Clanbrassil Street and Fumbally Lane. Here you can see its former location, now the site of a new building development. The photograph of the White Horse was taken by Matt Hackett before its destruction in the 1980s.

# Clanbrassil Street residents hot up preservation war

27-11-86 Eo. Prots

**By Barbara Clinton.**  
The war between the residents of Clanbrassil Street and Dublin Corporation over the future of the street hotted up at a stormy meeting last night.

The corporation may believe that by losing one battle to the residents by postponing plans to run a six lane dual carriageway through the street that it would in the long run win the war. But the determination of the local community to force the Corporation to rebuild the street it has been pulling down for the last twenty years, to make way for the carriageway, ensures that war has barely begun.

Much of the street has already been pulled down and a number of buildings are derelict waiting for the Corporation to come and demolish them. However, the Corporation has ceased doing anything in the area since its plans were put under review. Only a few of the street's shops remain and traders live with uncertainty about what the future holds for them, one trader told the meeting last night.

Mick Priestly said that when he got married 27 years ago he moved into a room over a bookies on the street.

"The landlady told me I would only be left there for two years because the corporation were buying the building, to pull it down for the motorway. That was twenty seven years ago and it is still there."

Denny Coborn, who was brought up in the area, told a similar story.

"When I was six I went into the local shop one day. The woman was crying. She said that the Corporation were going to buy her shop to pull

it down. My six year old daughter bought sweets in the same shop twenty five years later, before they pulled it down."

Though the residents in the area breathed a sigh of relief when the Corporation decided to re-examine its plans, it was a short lived respite. Now the locals are left with their main shopping thoroughfare a shadow of what it once was.

While the Corporation has come to a standstill over the compulsory purchase of buildings it is doing nothing to improve the look of or the atmosphere of the area, the meeting was told.

"The major source of urban blight in Clanbrassil Street is uncertainty," Mr. John Gallagher said.

His view was reflected by local traders at the meeting who said that as a result of developments, they had been left in 'limbo.'

"We cannot get planning permission, we cannot get the Corporation to buy our shops, we are not entitled to any grants which people on other streets can get and we cannot even get insurance," one trader said.

Last night's meeting was organised by Rescue (Residents Eager to Save Clanbrassil Street) which formed eight weeks ago due to growing concern about the future of the street.

"The people who decided to build the motorway in the first place cannot back off. Their egos are on the line. We must try to find a way to let them off the hook," said Joe McArdle.

"The Corporation can pull

down all the buildings it likes but it cannot kill our character. We must be as positive as possible. We all know what is wrong. We have to come up with a solution which is reasonable."

"We have to take expert advice on the best way to develop the street. If we go to the Corporation without having consulted the experts they will laugh us out the door."

The hundred or so residents present passed a motion saying that they were opposed to the six lane carriageway and agreed that the only future for the street lay in some plan for renewal.

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Top: A banner outside City Hall in Dublin last night during the meeting of Dublin Corporation. Above: some of the protesters outside City Hall, including Senator David Norris; Mr Michael McDowell, TD; Dean Victor Griffin of St. Patrick's Cathedral, and the Rev C. R. J. Bradley, the Dean's vicar.—

## Marchers oppose dual-carriageway plan

By Frank McDonald,  
Environment Correspondent

BETWEEN 1,500 and 2,000 people marched from the Liberties area of Dublin to City Hall yesterday evening in protest against the Corporation's controversial plan to drive a major dual-carriageway through Patrick Street, New Street and Clanbrassil Street.

The march, one of the largest protests ever mounted against the Corporation's road plans, was led by a lone piper as it made its way under Garda escort from Clanbrassil Street to Cork Hill. Rush-hour traffic was disrupted for a time by the demonstration, with outbound commuters' cars backed up to Christchurch Place as it passed up Patrick Street.

Timed rather haphazardly to coincide with the arrival of councillors for last night's monthly meeting of the City Council, the protest was organised by a coal-

ition of community organisations from the inner city led by the Clanbrassil Street RESCUE group, under a banner proclaiming the simple fact: "People Live Here."

Earlier, a newly formed group called Students Against the Destruction of Dublin had festooned several public buildings — including City Hall itself — with large banners calling for a halt to the road plans. The long banner stretched between the lamp-posts in front of City Hall read: "Dublin — Heart Transplant, Not Bypass."

The railings of the two ancient cathedrals were also draped with banners. The one at St Patrick's read "Stop Taking Liberties," while at Christ Church, another declared — in the language favoured by the youth of today — that ring roads "have no street cred." Another placard asked plaintively, "Will there be anything left to plan?"

The students — from colleges and universities throughout the city — provided the largest and liveliest contingent for the protest, marching behind banners reading "Dublin is Dying" and "Corpo — City Killers."

At City Hall, as Fianna Fail councillors slipped in, the demonstrators heard Dean Victor Griffin of St Patrick's Cathedral appeal for a "reasonable solution" on the dual-carriageway issue. Senator David Norris reminded them that the councillors were their representatives, "not Charlie Haughey's."

Mr Liam Fenlon, chairman of the South Inner City Community Development Association, made it clear that the people of the Liberties did not want to see their area "destroyed by dual-carriageways," and Mrs Deirdre Kelly of the Living City Group, said the alternative was to improve public transport.

Later, as the demonstration

dispersed, people sang a few bars from "Molly Malone" and vowed that the fight to save the city would go on, whatever the outcome of the City Council's vote next Monday on the Liberties dual-carriageway. Another demonstration is planned for that occasion, in a final bid to persuade a majority to vote against it.

Inside the chamber itself at last night's council meeting, Mr Peter Burke (FG) won unanimous support for a motion declaring that road-widening schemes "will only take place when it is clearly proven to the council to be essential for the well-being of the city and its citizens."

The motion also insisted that local councillors must be consulted in future on the early planning and during the design stages of all road developments in their area. In the case of Clanbrassil Street, Councillor Burke said his views as a local

representative had never been sought by the Corporation's road engineers.

He said his motion was designed to avoid any further "debacle" like Clanbrassil Street. Councillor Eric Byrne (WP) agreed, saying that the planners must be compelled to take into account what sort of streetscape there would be on the edges of new road schemes. In this context, Clanbrassil Street was the "classic case" of what could go wrong.

Councillor Mary Hanafin (FF) said that, far too often, road plans were pursued simply because they have "been on the books for years" and the engineers never seemed to consider what their schemes were going to look like. Her party colleague, Councillor Eoin Ryan, also complained that local representatives were rarely consulted on the road plans.



# J & C GOLDEN VALUE



## J & C GOLDEN VALUE

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**Reopen:**

**Wednesday 27<sup>th</sup> Dec**

**Opening Hours:**

**10am – 8:30pm**  
**7 Days a Week**





**GOING . . . one of the derelict sites demolished to make way for the Clanbrassil Street roadway.**



**GONE . . . a derelict site cleared for the roadway project.**

## Clanbrassil St. scheme begins

ROADWIDENING work has started on the controversial Clanbrassil Street road plan.

Corporation workmen have begun clearing away derelict buildings. A Corporation spokesman said they were "proceeding with the plan as approved."

He confirmed that this was the start of building the new road which had to be revised following protests and the intervention of the Taoiseach.

The scheme includes a 72 ft wide dual-carriageway running through the Liber-

ties along Patrick Street-New Street-Clanbrassil Street.

The new road will cost around £2 million to build and will have two 10 ft traffic lanes, two 14 ft traffic lanes which would convert to bus lanes and cycle paths at rush hour, two 10 ft footpaths and a 4 ft central median.

At St. Patrick's Cathedral, there will be a 38 ft wide footpath and two 21 ft carriageways, a compromise worked out between Mr. Haughey and Dean Victor Griffin.



A fine drawing of the Leonard's Corner apartment complex which appeared in newspapers when one and two-bedroom apartments were first put on the market.

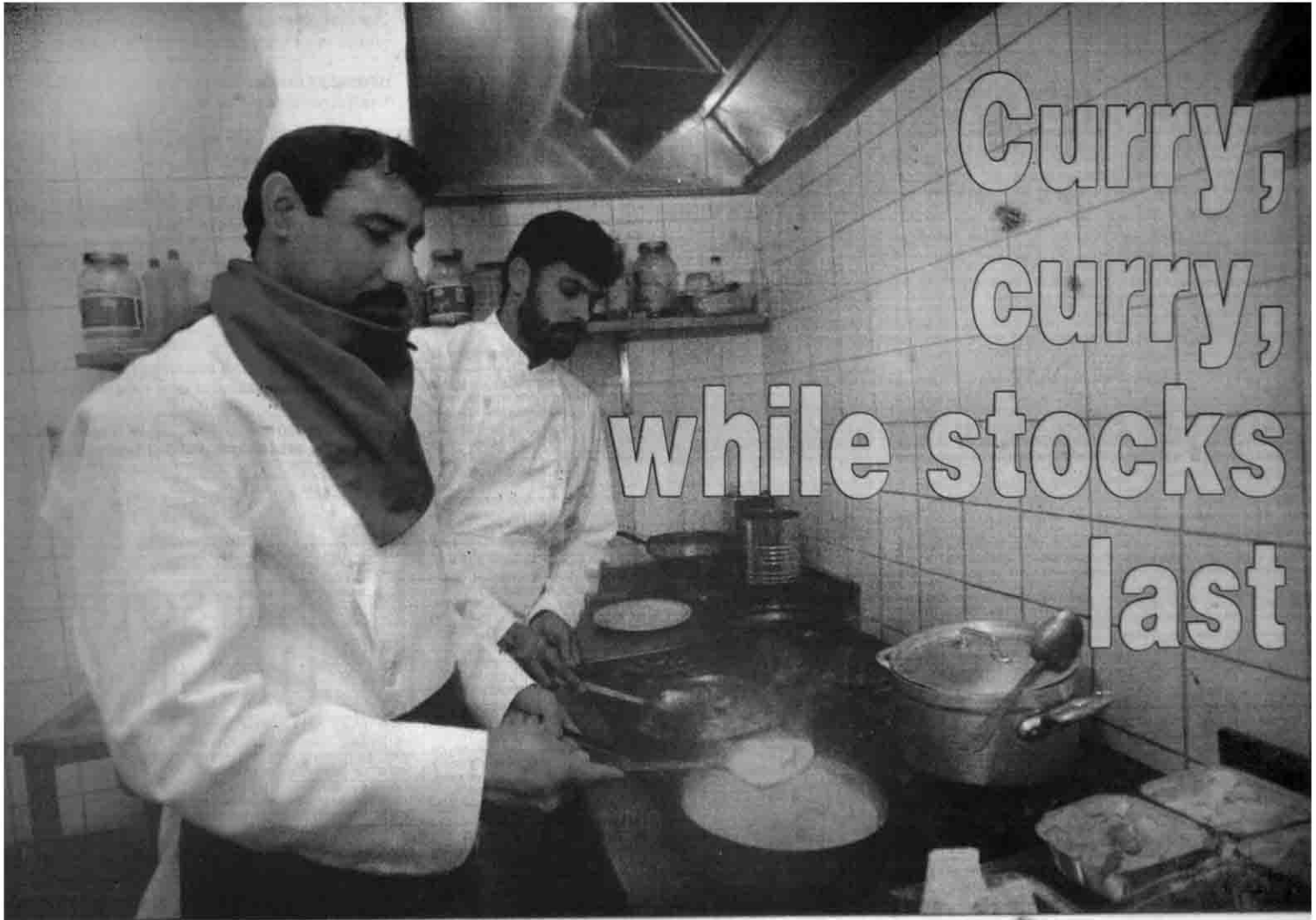


At 21A Lower Clanbrassil Street, The Furniture Doctor now offers furniture restoration, gilding, French polishing, and advice on sales and valuation on both antique and contemporary furniture. An alternating display on the footpath outside the shop is always carefully composed by owner Pat Cooke. Contact him on 085-2895539.

## SOME STREET SLANG

The Head Buck Cat – The boss  
Fla-hool-ack – From the Irish ‘flathuil’, meaning generous  
Box the Fox – Rob an orchard  
Biffed - Slapped with a leather strap  
Stocious – Drunk  
Joca-la – Chocolate  
A Prayer Factory - A convent  
Bit-an-Brace – Face  
Mince Pies – Eyes  
Plates of Meat – Feet  
Fork and Knife – Wife  
The Sky Pilot – A priest  
Jam Jar – Car  
The Lid – A hat  
A wagon, a nut, a head case, a lu-la, a fruit-‘n’-nut, stir crazy – a mad man (each has  
a subtlety of their own)  
Richard the Third or Bird – A girl  
Skidaddle – Move Along  
A Battle Cruiser / Boozer – A public house  
Red Bidy – methylated spirits  
Bars in the Grate – Teeth  
Roast Joint – A pint  
Cain and Abel – Table  
Laughing Jokes – Smokes, cigarettes  
Collecting Flake – picking up cigarettes from the gutter  
Donald Pears – Ears  
North and south – mouth  
Ben lang – slang  
Tin of Fruit / Whistle and Flute – suit of clothes  
Strides – Trousers  
Nelson Eddies / Reddies – money  
Kitchen Range – Change

This newspaper report is from 1994, and was framed and hung on a wall in Bu-Ali for a few years.



Curry,  
curry,  
while stocks  
last

Head chef Ali Raza, left, and assistant Shahbaz Hussain, at work in the kitchen of Bu-Ali, the Indian Fast Food restaurant, in Clanbrassil Street, Dublin. Photograph: Eric Luke

## John McKenna stumbled upon an unassuming Indian take-away that sent him soaring back to his back-packing days.

**J**UST A second ago you were in Dublin 8. Now, just a second later, you could be in any town in Sind province, in southern Pakistan, or perhaps at some God-knows-where bus-stop place in the middle of nowhere, somewhere the driver has stopped for chai as your bus winds its way back to Delhi, returning from a jaunt to the Taj Mahal.

Here you are in Dublin 8, yet it feels like the kind of place which the locals would call a "Thotel" — a shack with charpoyis outside on which men sit, drinking tea out of their saucers — someplace beside the road on the way to the North West Frontier Province.

Stepping out of the littered mess that is Clanbrassil Street, stepping into the Bu-Ali, and I think: "I've been here before, surely." The memories, the shoals of memories.

If you have ever travelled on the sub-continent, then your eyes will likely go clammy with nostalgia. For here it all is: the sub-continent in microcosm. On the tables of the single room you see the silver sugar bowls, centre table with those bright and gaudy flower vases with plastic flowers.

The tables are decked with plastic tablecloths someone has bought at the bazaar: they fall to the floor around the classroom chairs pulled tight into each table.

Your eyes blink at the lighting with its fluorescent bitterness — just perfect, just the way it was in Bombay or Chakesar.

Of course, there are the spelling mistakes on the menu, confounding the brave efforts of someone who has done their best with their best English: "Indian Fast Foot Restaurant", it says, a quite appropriate error, really, for the Bu-Ali is mainly a take-away. The telephone numbers are, naturally, stuck on the window with white tape.

Decorating the walls are those familiar drawings of temples on beaten copper, and there is that rather kitschy clock which everyone in Multan had on the wall of their sittingroom, or at least that was how it seemed when I was there.

The man behind the counter is the man with the open-necked shirt and the eternal jacket who directs matters from behind every counter on the sub-continent, the shirt made, seemingly, of that ersatz DuPont stuff which was going to revolutionise the world in the 1960s.

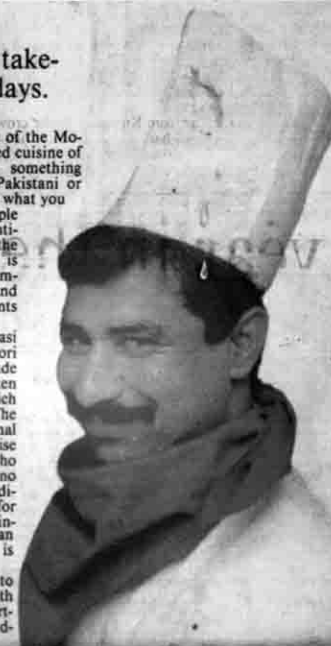
His smile is the beatific smile I remember so well, his generosity typical: you are immediately offered a pair of poppadums to crack and chew as you wait for the order to be prepared. Behind him, there are the cans of Coke in the freezer cabinet, in front of him the trays of sticky sweetmeats behind the glass counter, with their hallucinatory pink and baked brown colours. Alongside him are the men with black-dark beards, cooking at the stove, chopping and frying. Just a second ago I was in Dublin 8. Now, I am back in back-pack days: on the waterfront waiting for a boat in Bombay; in the Empress Bazaar in Karachi; eating subzi and rice, or goat meat with chapattis, out in Punjab.

**D**ESPITE their entrancing sentimentality, you can't eat memories, so it is just as well that the food in Bu-Ali is fine: very simple, very true, the street food I remember. This is not the highly

and elaborate cuisine of the Moghuls, or the celebrated cuisine of Bengal, but instead something closer to a peasant Pakistani or Indian cuisine: this is what you might eat in a simple place in the sub-continent, except that the menu, obviously, is forced to collate the familiar foods we demand from Indian restaurants and take-aways.

So, there are Madras dishes, and Tandoori dishes and curries made with beef, lamb, chicken and vegetables which they describe as "The delicious and traditional Indian curry", a surprise for those of us who thought there was no such thing as a traditional Indian curry, for the term is a British invention, and the Indian dish which is similar is not known as "curry".

The menu extends to almost 60 dishes, with the various breads, starters and sundries considered.



For a take-away dinner for four, I ordered chicken karai for me, the most nostalgic and evocative dish of Pakistan, which was torchy and complex, with clean green coriander threaded through the capsicums and tomatoes; a lamb dandaak whose lemony sharpness was beautifully balanced with hot dal; a vegetable biryani whose rice was baby-finger slender, each grain distinct and limber and, finally, some chana masala, a hot concoction of chick peas.

There was a circle of pillow soft flat bread for each of us to tear apart and to use as a utensil with which to lift the food from the plate, all in all a modest feast, and modestly priced at just over twenty quid.

Driving back, the car filled up with the scents of coriander seed and browned onion, garlic and chilli, the smell of hot bread. We ate the dishes, sitting around the kitchen table in a suburban house, with cans of lager beer, and felt we were feeding our souls.

• Bu-Ali, 28 Lower Clanbrassil Street, Dublin 8. (Tel: (01) 454 6505/454 6506). Open 5 p.m.-11.30 p.m. Mon-Sat, 5 p.m.-11 p.m. Sun. No Credit Cards. Delivery in Dublin postal districts 1, 2, 4, 6, 7, 8, 9 & 14 for nominal charge.

## BEEF DISHES

53. Beef Karahi..... €9.50  
Boneless diced Beef, cooked with Onions, Capsicum, Tomatoes with medium Curry Sauce. Flavoured with Spices and fresh Coriander leaves
54. Beef Balti..... €8.95  
Cooked with Onions, Capsicum, Tomatoes with medium Curry Sauce. Flavoured with Spices and fresh Coriander leaves
55. Beef Madras..... €8.95  
Cooked with Capsicum and Red Chilli in HOT Curry Sauce base, with a touch of Lemon and garnished with fresh herbs
56. Beef Vindaloo..... €8.95  
Prepared with Green Chilli and Onions in a very HOT Curry Sauce, with Spices and fresh herbs.
57. Beef Saag..... €8.95  
Prepared with Spinach and Green Pepper in medium HOT Curry Sauce with Spices and Herbs.
58. Beef Rogan Josh..... €8.95  
Cooked with Capsicum, Onions and Tomatoes in medium Hot Curry Sauce, with Spices and Herbs
59. Beef Bhuna..... €9.50  
Prepared with Capsicum, Onions and Tomatoes, Exotic Spices and Methi Leaves in a thick mild to medium Hot Curry Sauce
60. Beef Gobi Masala..... €8.95  
Cooked with Cauliflower and Curry Sauce. Mildly spiced and garnished with fresh Herbs
61. Beef Jaal Farezi..... €8.95  
Prepared in medium to hot Curry Sauce with Capsicum and Onions, flavoured with Spices and fresh Herbs
62. Beef Chilli Masala..... €9.50  
Cooked with Green Chillies and medium to hot Curry Sauce with spices and fresh Coriander Leaves - minced.

## BIRYANI DISHES

63. Chicken Biryani ..... €10.50
64. Lamb Biryani ..... €10.50
65. Beef Biryani..... €10.50
66. Prawn Biryani..... €11.95
67. Vegetable Biryani..... €9.95
68. Special Biryani ..... €11.95
69. Chicken Tikka Biryani..... €11.95

*Tender pieces of Chicken or Lamb or Beef or Tiger Prawns or Fresh Vegetables cooked with Basmati Rice and served with Biryani Sauce*

## KEBAB ROLLS

70. Tandoori Chicken Tikka Roll ..... €7.50
71. Tandoori Lamb Tikka Roll ..... €7.50
72. Seekh Kebab Roll ..... €7.50
73. Vegetable Kebab Roll ..... €6.95

## VEGETARIAN DISHES

74. Aloo Saag – Potato and Spinach..... €6.50
75. Chana Masala - Chick Peas in Curry Sauce..... €6.50
76. Aloo Chana – Potato and Chick Peas..... €6.50
77. Mixed Vegetables..... €6.50  
Mixed Veg cooked in Curry Sauce
78. Bombay Aloo - Potato in medium hot curry Sauce .. €6.50
79. Aloo Gobi – Potato and Cauliflower ..... €6.50
80. Mirpuri Saag (*Spinach*) ..... €7.50  
Cooked with Chick Peas and Capsicum
81. Veg. Korma ..... €7.50  
Mixed Veg. in mild Creamy Sauce with Almond and Coconut
82. Daal Tarka ..... €6.50  
Lentils with Fried Onions & Tomatoes.
83. Saag Panir – *Spinach and Cottage Cheese*..... €7.50

## RICE DISHES

84. Pilau Rice ..... €1.90
85. Boiled Rice ..... €1.60
86. Lemon Rice ..... €2.50
87. Chana Pilau, *Basmati Rice with Chick Peas*..... €2.50
88. Mushroom Pilau - *Basmati Rice with Mushrooms*..... €2.75
89. Egg Fried Rice ..... €2.95

## BREADS

90. Nan Bread ..... €1.90
91. Garlic Nan ..... €2.50
92. Coriander Nan ..... €2.50
93. Paratha ..... €2.50
94. Pishawari Nan - *Stuffed with Nuts & Raisins* ..... €2.95
95. Keema Nan - *Stuffed with Minced Lamb* ..... €2.95
96. Cheese Nan ..... €2.95
97. C.O.G Nan(*CORIANDER, ONION & GARLIC*) ..... €3.95
98. Chapati – Wholemeal Bread ..... €1.90

## SUNDRIES

99. Papadam (2) with Mint Sauce ..... €1.20
100. Curry Sauce ..... €3.25
101. Soft Drinks ..... €1.20
102. Raeta ..... €2.50
103. Mint Sauce ..... €0.70
104. Mango Chutney ..... €0.95
105. Chilli or Mixed Pickle ..... €0.95
106. Chips ..... €2.50



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2. Onion Bhajee.....€3.50
3. Samosa.....€3.50
4. Aloo Tikki.....€4.00
5. Seekh Kebab.....€4.50
5. Tandoori Chicken.....€4.00
6. Chicken Tikka.....€4.00
7. Lamb Tikka.....€4.00
8. Chicken Pakora.....€4.50

## TANDOORI DISHES

9. Tandoori Half Chicken.....€8.50  
Tender Spring Chicken marinated in Yogurt, Lemon Juice, Spices and Herbs, and cooked in a clay oven
10. Lamb Tikka.....€8.50  
Selected tender pieces of Spring Lamb marinated in Exotic Herbs and Spices, and cooked in clay oven
11. Chicken Tikka.....€8.50  
Selected tender pieces of Chicken Breast Fillets, mixed in Herbs and Spices and cooked in a clay oven
12. Bu Ali Special Kebab.....€12.95  
Selected pieces of Chicken Tikka, Lamb Tikka, Seekh Kebab and Tandoori Chicken

## CHICKEN DISHES

*For the following Chicken Dishes we only use tender pieces of Chicken Breast Fillet*

13. Chicken Tikka Masala.....€8.50  
Boneless diced Chicken marinated with Herbs and Spices. Grilled in clay oven then cooked in creamy mild sauce with Almonds, Coconut Powder and a touch of Spice
14. Chicken Karahi.....€8.95  
Boneless diced Chicken, cooked with Onions, Capsicum, Tomatoes with medium Curry Sauce. Flavoured with Spiced and fresh Coriander leaves
15. Chicken Achar Curry.....€8.95  
Chicken cooked with mixed Pickles in medium Hot Curry Sauce, very tasty
16. Chicken Adraki.....€8.95  
Cooked in Garlic and Ginger. Flavoured Curry Sauce with Capsicum. Mild to medium hot Curry with Spices & Herbs
17. Chicken Pasanda.....€8.95  
Cooked in mild creamy sauce with Almonds, Coconut Powder and Pistachio Nuts
18. Chicken Balti.....€8.50  
Cooked with Capsicum and Red Chillies in a Curry Sauce base, garnished with fresh Coriander
19. Chicken Madras.....€8.50  
Cooked with Capsicum and Spices in HOT Curry Sauce base, with a touch of Lemon and garnished with fresh herbs

20. Chicken Vindaloo.....€8.50  
Prepared with Green Chilli and Onions in a very HOT Curry
21. Chicken Saag.....€8.50  
Prepared with Spinach and Green Pepper in medium HOT Curry Sauce with Spices and Herbs.
22. Chicken Rogan Josh.....€8.50  
Cooked with Capsicum, Onions and Tomatoes in medium HOT Curry Sauce, with Spices and Herbs.
23. Chicken Bhuna.....€8.95  
Prepared with Capsicum, Onions, Tomatoes, Exotic Spices and Methi Leaves in a thick mild to medium Hot Curry Sauce.
24. Chicken Gobi Masala.....€8.50  
Cooked with Cauliflower and Curry Sauce. Mildly spiced and garnished with fresh Herbs.
25. Chicken Jaal Farezi.....€8.50  
Prepared in medium to hot Curry Sauce with Capsicum and Onions, flavoured with Spices and fresh Herbs
26. Chicken Korma.....€8.50  
Cooked with Almond and Coconut Powder in a fresh creamy mild sauce. A very popular preparation.
27. Chicken Chilli Masala.....€8.95  
Cooked with Green Chillies and medium to HOT Curry Sauce with Spices.

## LAMB DISHES

28. Lamb Tikka Masala.....€8.50  
Boneless diced Lamb marinated with Herbs and Spices. Grilled in clay oven then cooked in creamy mild sauce with Almonds, Coconut Powder and a touch of Spice.
29. Lamb Karahi.....€8.95  
Boneless diced Lamb, cooked with Onions, Capsicum, Tomatoes with medium Curry Sauce. Flavoured with Spices and fresh Coriander leaves.
30. Meat Dahiwala.....€9.50  
Tender Lamb pieces cooked with Yogurt in medium HOT Curry Sauce - Flavoured with Spices and garnished with fresh Herbs.
31. Lamb Achar Curry.....€8.95  
Lamb cooked with mixed Pickles in medium Hot Curry Sauce.
32. Lamb Balti.....€8.50  
Cooked with Capsicum and Red Chillies in a Curry Sauce base, garnished with fresh Coriander.
33. Lamb Madras.....€8.50  
Cooked with Capsicum and Red Chilli in HOT Curry Sauce base, with a touch of Lemon and garnished with fresh herbs.
34. Lamb Vindaloo.....€8.50  
Prepared with Green Chilli and Onions in a very HOT Curry Sauce, with Spices and fresh herbs.
35. Lamb Dhansak.....€8.50  
Cooked with Lentils in hot Sweet & Sour Curry Sauce.
36. Lamb Saag.....€8.50  
Prepared with Spinach and Green Pepper in medium HOT Curry Sauce with Spices and Herbs.

37. Lamb Rogan Josh.....€8.50  
Cooked with Capsicum, Onions and Tomatoes in medium HOT Curry Sauce, with Spices and Herbs
38. Lamb Bhuna.....€8.95  
Prepared with Capsicum, Onions and Tomatoes, Exotic Spices and Methi Leaves in a thick mild to medium Hot Curry Sauce
39. Lamb Gobi Masala.....€8.50  
Cooked with Cauliflower and Curry Sauce. Mildly spiced and garnished with fresh Herbs
40. Lamb Jaal Farezi.....€8.50  
Prepared in medium to hot Curry Sauce with Capsicum and Onions, flavoured with Spices and fresh Herbs
41. Lamb Korma.....€8.50  
Cooked with Almond and Coconut Powder in a fresh creamy mild sauce. A very popular preparation
42. Lamb Chilli Masala.....€8.95  
Cooked with Green Chillies and medium to Hot Curry Sauce, with Spices and fresh Herbs

## PRAWN DISHES

43. Prawn Karahi.....€10.50  
Tiger Prawns, cooked with Onions, Capsicum, Tomatoes with medium Curry Sauce. Flavoured with Spices and fresh Coriander leaves
44. Prawn Balti.....€10.50  
Cooked with Capsicum and Spices in Curry Sauce base, garnished with fresh Coriander
45. Prawn Madras.....€10.50  
Cooked with Capsicum and Red Chilli in HOT Curry Sauce base, with a touch of Lemon and garnished with fresh herbs
46. Prawn Vindaloo.....€10.50  
Prepared with Green Chilli and Onions in a very HOT Curry Sauce, with Spices and fresh herbs.
47. Prawn Saag.....€10.50  
Prepared with Spinach and Green Pepper in medium HOT Curry Sauce with Spices and Herbs.
48. Prawn Rogan Josh.....€10.50  
Cooked with Capsicum, Onions and Tomatoes in medium HOT Curry Sauce, with Spices and Herbs
49. Prawn Bhuna.....€10.50  
Prepared with Capsicum, Onions and Tomatoes, Exotic Spices and Methi Leaves in a thick mild to medium HOT Curry Sauce
50. Prawn Jaal Farezi.....€10.50  
Prepared in medium to hot Curry Sauce with Capsicum and Onions, flavoured with Spices and fresh Herbs
51. Prawn Korma.....€10.50  
Cooked with Almond and Coconut Powder in a fresh creamy mild sauce. A very popular preparation
52. Prawn Chilli Masala.....€10.50  
Cooked with Green Chillies and medium to HOT Curry Sauce, with Spices and fresh Herbs







*There's more to glass  
than meets the eye...*

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[www.mrmobile.ie](http://www.mrmobile.ie)

# DIRECTORY

Leonard's Corner, Cafe Bar  
117 S.C.R.  
01-4542332  
Gerry and Phil Dolan have run the bar here since 2000.

Barber Junction  
2 Upper Clanbrassil St.  
086-2539550  
Resident hair stylist Nordine Lemrabet is from Algeria and has trained in London.

Mr Mobile  
3 Upper Clanbrassil St.  
01-4544760  
Established for three years, A. Jalees offers phones, phone repairs, accessories, and laptop and computer repairs.

Halal Favourite Fried Chicken  
3/A Upper Clanbrassil St.  
01-4167170

China House Take Away  
4/C Upper Clanbrassil St.  
01-4530283

Travers Photography  
5/A Upper Clanbrassil St.  
01-454 3884  
Trained in Canada, Jim Travers pioneered the use of composite negatives here in the 80's, and has worked on 150 weddings in the last three years.

Robert's Hair & Beauty  
5/B Upper Clanbrassil St.  
01-4534730

H.C. Hardware  
6 Upper Clanbrassil St.  
01-4730058  
Proprietor Peter Bradbeer has sold household and electrical goods for seventeen years. His shop was once located over the bridge in Harold's Cross but moved as he found that location was very quiet for passing trade.

Dental Repairs, While You Wait.  
Basement, 16 Upper Clanbrassil St.  
087-2305259  
Ray Flynn, denture and false teeth repairist, has run a business here for thirty-seven years. He told us that Cearbhall Ó Dálaigh the fifth President of Ireland, was born at the address.

Mullen's Scrap  
Harolds Cross Bridge  
01-4534758  
Buyers of car radiators, copper, brass, lead, aluminium, stainless steel and cable. Established for over sixty years.

Gordon's Fuels & Oil Products  
32A Upper Clanbrassil St  
01-4543311  
The business has been in the family for three generations, starting with the grandfather William, then son Kevin and now run by his sons Barra and Proinsias.

Ken Lawford Motors  
Harold's Cross Bridge  
01-4534699  
The motor dealership is established for thirty five years and owned by Ken for twenty years.

The Harold House  
35 Upper Clanbrassil St.  
01-4534529  
Public house ran by Gerry Ryan, established for twenty-one years.

Laura Jane  
36 Upper Clanbrassil St.  
01-4730986  
An adult store ran by Dave and Martina for the last fourteen years. Large selection of dvds, videos, magazines and adult toys.

The Curio Shop  
42 Upper Clanbrassil St.  
01-4532206  
Paint stripping and antiques.

Cafe l'Opera  
43 Upper Clanbrassil St.  
01-4537788

Libaas  
45 Upper Clanbrassil St.  
01-4736750  
Established for four years as "The first ladies fabric shop in Ireland which stock a large selection of Asian ready made". This year Libaas sold dresses to many Irish men for Saint Patrick's Day Festivities!

Konkan  
46 Upper Clanbrassil St.  
01-4738252  
Award winning Indian Restaurant.

Bilal's Shop  
47 Upper Clanbrassil St.  
Halal butcher and grocery.

Sprung  
62 Upper Clanbrassil St.  
01-4730823  
Services in pre-fabrication construction offered.

Kelly's  
63 Upper Clanbrassil St.  
Grocery and newsagent.

Eddie's Grocery  
64A Upper Clanbrassil St.  
01-4534519

4 Season's Food  
67 Upper Clanbrassil St.  
01-4548400  
Halal Shop

Kelly Gunning Estate Agents  
68 Upper Clanbrassil St.  
01-4060300

Xtra-Vision  
Leonard's Corner  
01-4540451  
Video rental store, with branches nationwide

Kebabish  
40 Lower Clanbrassil St.  
01-4545185

Lahore Kebab  
36 Lower Clanbrassil St.  
01-4737075

Tech World  
35 Lower Clanbrassil St.  
01-4735241  
Mobile phone sales and services

Daata Halal Food Store  
34 Lower Clanbrassil St.  
01-4169456  
Asian, Arabic and Mediterranean spices, budget grocer  
and butchery. For all your Restaurant and Kitchen  
Supplies. All foodstuff and packing material at  
wholesale price.

A New You  
31 Lower Clanbrassil St.  
01-4545337  
Ladies and Gent's Hair Salon, established for twelve  
years.

Bistro Take-Away  
30 Lower Clanbrassil St.  
01-45330904

Morgan 4 Men  
29 Lower Clanbrassil St.  
01-4733604  
Offers hair cutting, hot towel shaves, Indian head  
massages and grooming for weddings.

Bu-Ali  
28 Lower Clanbrassil St.  
01-454 6505  
The first Indian takeaway to be established in Ireland.

Parantha House  
27 Lower Clanbrassil St.  
01-4738866  
Indian & European Cuisine

Phelan's Pharmacy  
22 Lower Clanbrassil St.  
01-4734083

The Furniture Doctor  
21A Lower Clanbrassil St.  
Pat Cooke, 085-2895539  
Restoration, gilding, French polishing, advice on sales  
and valuation, antique and contemporary furniture

Greenwood Nutrition Club  
20 Lower Clanbrassil St.  
085-8362975  
Aisling Ginty, Dorota Szlacheta, Orli Tollman, Paul  
Tollman, and Loretta Coughlan offer a variety of  
nutritional advice programmes, vitamin supplements,  
and classes in yoga and pilates.

Kate McAuley's Public House  
Lower Clanbrassil St.  
01-4536375

Chicken Hut Fresh and Halal  
Unit 4, Lower Clanbrassil St.  
01-4736888

Pizza Max  
Unit 3, Lower Clanbrassil St.  
01-4737373

Spice and Rice  
Lower Clanbrassil Street  
01-4534276  
Indian take away

Tak Tai Ltd  
Lower Clanbrassil St.  
01-4737202  
Traditional Thai cuisine to take away.

Red Property  
78-81 Lower Clanbrassil St.  
01-4735626

Duke Construction  
82 Lower Clanbrassil St.  
01-4164967

J+C Golden Value  
80 Lower Clanbrassil St.  
Jacky Yu, 086-8983186  
Sells a variety of items of household decoration.

Charlie's  
Lower Clanbrassil St.  
Started out as a grocery store thirty-eight years ago,  
then started selling second hand prams and buggies.  
Nowadays interior timber products are sold. Currently  
relocating to a new store on the street.

Shop Easi  
63 Lower Clanbrassil Street.  
01-4733565

Roches Barber  
62A Lower Clanbrassil St.  
Zuko Majeed, 085-1484896  
Will soon be relocating to 67 Lower Clanbrassil St.  
under the name Classic Barber.

Capitol Glass Co. Ltd.  
62 Lower Clanbrassil St.  
01-4532631  
Sells mirrors, glass and glazing. Stained glass  
specialists.

Halal Food and Grocery  
60A Lower Clanbrassil St.  
01-4542844

Hackett's Bookmakers  
59 Lower Clanbrassil St.  
01-4534930

Headline Bar  
Lower Clanbrassil St / Leonard's Corner.  
01-4534176  
Run by John McKiernan since November 2008. The  
bar got its name from the many journalists who drank  
there, explaining the many framed newspaper articles  
on the walls. There is a lounge upstairs available for  
weddings, 21st's and funerals. Lunch and dinner are  
available 12.30 - 8pm each day.

This publication was compiled and edited by Sean Lynch and Holly O'Brien in 2009.

It is part of *Placing Voices, Voicing Places*, a collaborative arts project that focuses on ideas of spatiality, materiality and identity in Inner City Dublin.

The project is organised by Create, the national development agency for collaborative arts, the Heritage Council, University College Dublin, and Dublin City Council.

If you have any ideas, suggestions or information about Clanbrassil Street and its neighbourhood. we would like to hear them. A series of informal workshops and meetings will occur in April, May and June, and everyone in the area are invited to take part. Together we will develop an arts project that will reflect the history, economy and environment of the street. If you even have an initial thought about this publication or a concern of any sort about the area, we urge you to contact us. An exhibition of an artwork decided by all involved will occur on Clanbrassil Street in June and July.

To register your interest, please call Sean Lynch on 087-4138791.



