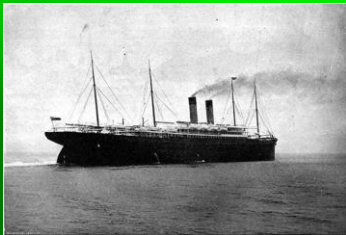


My Great Grandmother

By: Madeline DeJager

Norah Devane

My great grandma, Norah Devane, came from Dingle Bay, County Kerry, Ireland. She was born on June 8, 1910. She was 1 of 10 children. She was the 3rd. She had 7 brothers and 2 sisters. Her father was a fisherman. He was the captain of his own boat. When she was 19, she left for America with her friend Helen. They set sail for America on October 8, 1929 and arrived on October 15, 1929. Her ship was named the Cedric, which was part of the White Star Line. She came to America right before the Great Depression started. She remembers arriving and seeing tons of people lined up beside banks.



This is a picture of the Cedric



This is her passport photo

She went to America to find a better life. She lived in Tuxedo Park, New York. She was a live-in cook for a wealthy family. She met her husband when he delivered the food for the family. He worked for the store A&P. His name was John Morris. She married him on September 18, 1942. They lived in Washington Township in Bergen County. She had five children and one step-daughter. She died on August 6, 2008. She lived to be 98 years old. She is buried at Maryrest Cemetery in Mahwah, NJ.



This is a picture of her from my parents wedding in November 2007



This is a picture of her grave

One of my great grandma's favorite things to do was to cook. She loved to make soups, meat dishes and potatoes. My grandmother recalls when she was growing up watching her mom make Irish soda bread in a black iron pan, corned beef and cabbage and watching the St. Patrick's Day parade in New York City. While corned beef and cabbage was not an Irish dinner from Ireland but rather the cheapest meal and Irish immigrant could afford, it was the meal that she always made on St. Patrick's Day.

My great grandmother always enjoyed New York City when it was Irish. One of her favorite things to do was watch the St. Patrick's Day parade in New York City hoping to see people she knew marching from County Kerry. Also, her family from Ireland would send fresh shamrocks from Ireland attached to a green, white and orange ribbon to my great grandma for her family. They would run to the mailbox waiting for the greeting card and shamrocks. Of course they would dry out but my grandma would wear and pin those shamrocks on their shirts to show how Irish they were.



Today, with my grandma and family, we too celebrate St. Patrick's Day. First, my grandma always sends us a card in the mail with some Irish goodies. We also go to her house and have corned beef and cabbage and Irish Soda Bread. She gives each one of her grandkids a shamrock plant to take home. We watch the parade and listen to Irish music. I never got to meet my great grandma but my grandma does a great job at carrying on her traditions and is an excellent cook too.





Irish Soda Bread

4 cups of flour
1 teaspoon salt
1 tablespoon of baking powder
1 teaspoon of baking soda
1/4 cup of sugar

Add to mixer bowl with 1/4 cup of margarine (1/2 stick) and blend on slow speed gradually add *raisins/caraway seeds.

Prepare Liquid Ingredients in Pyrex cup

1 3/4 cups of buttermilk
Add 1 egg and mix with fork

Slowly add to wet ingredients dough will adhere and clean side of bowl remove from bowl form into a ball place in round pan greased/push dough down with a sharp knife X on top of the loaf.

Bake 350° for 40-45 minutes

Or when tooth pick comes out dry

*About 1 cup of raisins



Her Irish Soda Bread

