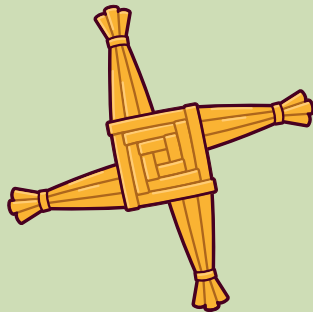


1 February



St. Brigid's Day

St Brigid's Day (also called Imbolc) marks the arrival of spring in Ireland, celebrating the beloved patron saint with neighbourhood gatherings. Crosses woven from straw are hung in homes to protect against evil. Created by our community, this postcard shares Ireland's traditions of hope.



Boxty

Ingredients (Serves approx. 2–3 ppl)

1 ½ cup grated
raw potato

1 cup flour

1 cup mashed
potatoes

1 egg

¼ cup olive oil

1 tablespoon of
milk

Salt and
pepper to taste

Method

Toss grated potatoes with flour in a large bowl. Stir in potatoes until combined. Whisk egg and milk together in a separate bowl; mix into the potatoes. Season to taste with salt and pepper.

Heat oil in a pan. Drop in potato mixture, forming small patties. Fry on both sides until golden brown, 3 to 4 minutes per side.

Serve warm.

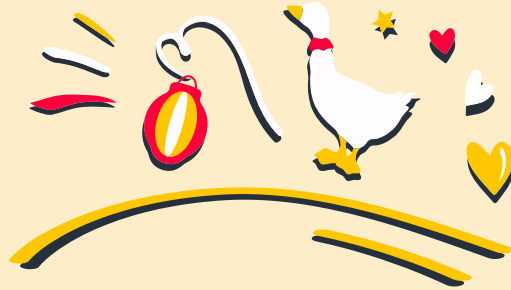


Word to learn

Boxty (*pronounced BOK-stee*): a traditional Irish dish eaten on this day and loved by children.

Postage
Stamp

11 November



St. Martin's Day

St Martin's Day (Martinstag) in Germany marks the beginning of winter and is celebrated with lantern processions, songs and shared meals. Much loved by families and children, it is a festival that brings communities together. Created by our community, this postcard shares Germany's traditions of caring and giving.



Method

Mix yeast with warm milk and sugar. Add flour, butter and egg, knead to form dough. Let rise for 1 hour.

Shape into figures, add raisins, and bake at 180°C for 20 minutes.

Serve sweet and warm.



Ingredients (Serves approx. 2 ppl)

- | | |
|------------|-------------|
| 250g flour | 1 egg |
| 125ml milk | 1 tsp yeast |
| 50g butter | Raisins |
| 25g sugar | |

Word to learn

Weckmänner
(*pronounced VEK-main-ner*): sweet bread figures often shaped like little men and traditionally baked for this celebration.

Postage
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Throughout
the year



Town Patron Saints Festivals

Across the Philippines, towns and villages celebrate their patron saints with colourful processions, music and dance. A patron saint is a special saint who watches over a town or village. These festivals reflect deep faith and a strong sense of community. Created by our community, this postcard celebrates the Philippines' traditions of faith and hospitality.



Method

Peel banana and slice it in half lengthwise.

Sprinkle with brown sugar.

Wrap tightly in a spring roll wrapper, sealing the edge with a little water.

Fry in hot oil until crisp and golden brown.

Drain on paper towel and enjoy warm.



Ingredients (Serves approx. 1 person)

1 banana

1 spring roll wrapper

1 tsp brown sugar

Word to learn

Turon (*pronounced TOO-ron*): a traditional Filipino snack and a favourite at these celebrations.

Postage
Stamp

8 November



Diwali

Diwali in India celebrates the triumph of good over evil and light over darkness with lamps, sweets, prayers and gifts. This five-day festival brings together different faiths in a shared spirit of joy. Created by our community, this postcard highlights India's traditions of spirituality.



Thandai

Ingredients (Serves approx. 2 ppl)

- | | |
|-----------------------|-----------------------|
| 2 cups milk | ½ tsp cardamom powder |
| 2 tbsp sugar | pinch of pepper |
| ½ tsp cinnamon powder | |

Method

Gently heat milk in a saucepan.

Stir in sugar, black pepper, cinnamon and cardamom powder.

Let mixture simmer for 5 minutes, stirring occasionally.

Remove from heat, allow to cool, then chill and serve.



Word to learn

Thandai (*pronounced THUN-die*): a traditional cold, spiced drink much enjoyed at this Festival of Lights.

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24 September



Heritage Day

Heritage Day is a time for South Africans to celebrate their diverse cultures, languages and traditions – often with a braai (barbecue). It is a day of pride, unity and connection to the past. Created by our community, this postcard shares South Africa's spirit of diversity and belonging.



Chakalaka

Ingredients (Serves approx. 4 ppl)

- | | |
|----------------------|------------------------|
| 2 tbsp vegetable oil | 1 cup baked beans |
| 1 onion | 2 tsp curry powder |
| 1 capsicum | 1 tsp paprika |
| 2 cloves garlic | Salt & pepper to taste |
| 2 carrots | |
| 2 tomatoes | |

Method

Sauté onion and garlic in oil until soft. Add grated carrots and capsicum, cooking for 5 minutes.

Stir in tomatoes, curry powder, and paprika. Add baked beans and simmer for 5–10 minutes until thickened.

Serve warm as a side dish or relish.



Word to learn

Chakalaka (*pronounced cha-ka-LA-ka*): a spicy veggie relish often served with bread and enjoyed as part of South Africa's vibrant food traditions.

Postage
Stamp

10 July



Matariki

Matariki signals the start of a new year in Aotearoa (New Zealand), a time to remember the past, celebrate the present and plan for the future. Families gather to share food, stories and connection under the stars. Created by our community, this postcard commemorates New Zealand's traditions of honouring ancestors.



Kumara Salad

Ingredients (Serves approx. 4 ppl)

500g sweet potato

1 tbsp olive oil

1tbsp of balsamic vinegar

100g rocket

Salt and pepper to taste

50g feta cheese

2 tbsp pumpkin seeds & toasted walnuts

Method

Toss kumara in olive oil, salt, and pepper. Roast at 200°C for 25–30 minutes until tender.

Let cool slightly. Toss with rocket, feta, seeds, and walnuts.

Drizzle with olive oil and balsamic vinegar before serving as a side dish.

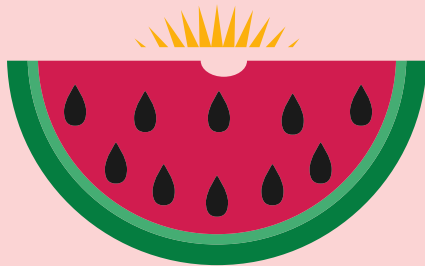


Word to learn

Kumara (*pronounced koo-MAH-rah*) salad: a vibrant salad made with kumara (sweet potato), a beloved ingredient in Māori cuisine.

Postage Stamp

15 August



Ferragosto

Ferragosto is Italy's summer holiday of food, family and fun, celebrated with music and fireworks. It's a joyful time to enjoy life's simple pleasures. Created by our community, this postcard highlights Italy's love of togetherness.



Panzanella

Ingredients (Serves approx. 3-4 ppl)

4 slices of stale
bread

4 tomatoes

¼ red onion

1 bunch basil

½ cucumber

Olive oil &
white wine
vinegar

100g mozzarella
(optional)

Method

Cube the bread. Chop the tomatoes, onion, and basil, and mix them with the bread.

Add cucumber and mozzarella if you wish.

Dress with olive oil and vinegar and season to taste. Serve as a side dish.



Word to learn

Panzanella (*pronounced pan-za-NEH-lah*): a simple dish that is well-liked and reflects the colours of the Italian flag.

Postage
Stamp
