



**ANCIENT ORDER
OF
HIBERNIANS**
IN AMERICA

AUGUST 2023

**News for AOH
Fr. Con C. Wolfe Division 1
Ulster County**

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NEXT MEETING

TUESDAY

AUGUST 8, 2023

WHITE EAGLE HALL

6:30 PM



THE HISTORIAN'S CORNER

Neil Murray

When You Fell In The Foggy Dew

As I'm sure like many of you I love Irish music. Especially "Rebel music". My favorite is The Foggy Dew. Originally written in the 1840's, the ballad has recently been mainstreamed as its the entry song for UFC fighter Connor McGregor. The version of the song most widely appreciated was actually written by a Catholic Priest and chronicles the Easter Rising of 1916. Father Charles O'Neill was from County Antrim and lived in Ballymena. Ordained in 1912, Father O'Neill was present in 1919 for the first meeting of the Dáil. As the meeting was called to order, some members were declared "Faoi ghlás ag na gaill" ("Locked up by the foreigners!").

O'Neill was touched emotionally and later that night penned a poem commemorating the Rising and those who fell in the name of Irish Freedom. Wanting to protect his identity, Father O'Neill didn't attach his name to the poem.

The Foggy Dew is a unique rebel song as it mentions Irish soldiers who wore British uniforms. While not directly criticizing these Irish soldiers who fought with the British during World War 1, the song does suggest it was far "better to die neath an Irish sky". O'Neill questions those who went off to fight for the king rather than fight for the Republic like those in the GPO or those from the plains of Royal Meath. Over 200,000 Irishmen enlisted in the British army and fought in places like Suvla Bay and Sud el Bar. Both places are mentioned in the poem. Father O'Neill gives us his final thoughts on the matter by correctly predicting in "The Foggy Dew" that those who fought and died in WWI will end up in lonely graves by Suvlas waves while those who died by Padraig Pearse's side, in the 1916 Easter Rising, will have their names remembered and honored.

I'll leave you with the lyrics to this most famous and influential Irish Rebel song as you read about those "who fell in the Foggy Dew".

"The Foggy Dew:

As down the glen one Easter morn to a city fair rode I
There armed lines of marching men in squadrons passed me by
No fife did hum nor battle drum did sound its dread tattoo
But the Angelus bell o'er the Liffey swell rang out through the foggy dew
Right proudly high over Dublin town they hung out the flag of war
'Twas better to die 'neath an Irish sky than at Suvla or Sedd El Bahr
And from the plains of Royal Meath strong men came hurrying through
While Britannia's Huns, with their long-range guns sailed in through the foggy dew
'Twas Britannia bade our Wild Geese go that small nations might be free
But their lonely graves are by Suvla's waves or the shore of the Great North Sea
Oh, had they died by Pearse's side or fought with Cathal Brugha
Their names we will keep where the Fenians sleep 'neath the shroud of the foggy dew

But the bravest fell, and the
requiem bell rang mournfully and
clear

For those who died that
Eastertide in the springing of the
year

And the world did gaze, in deep
amaze, at those fearless men, but
few

Who bore the fight that
freedom's light might shine
through the foggy dew
Ah, back through the glen I rode
again and my heart with grief was
sore

For I parted then with valiant
men whom I never shall see more
But to and fro in my dreams I go
and I'd kneel and pray for you,
For slavery fled, O glorious dead,
When you fell in the foggy dew.

Slainte, Neil



Sponsor someone for
membership. Applications are on
the website and dues are only
\$25.00 per year.

Keep searching out those Irish
sons that qualify for membership.



IN MEMORIUM
Jim McGarry



We lost a great guy last month.
Jim was a longtime member and
generously contributed his time
and talents to our community
throughout his life.

Please keep his family in your
prayers.

James M. McGarry of Ruby,
New York passed in the comfort
of his home on July 5, 2023
surrounded by his family. Jim
was born in Kingston to Mary
and John McGarry on November
26, 1948. He was a graduate of
Kingston High School, SUNY
New Paltz and Albany Law
School. He was honorably
discharged from the US Navy
having served from 1967-
1971. He was in private practice
from 1978-1992 and retired in
2004 from the Ulster County
Department of Social Services as
supervising attorney.

Jim was honored to serve as a
member of the first Ulster County
Charter Revision Committee. At
the urging of his wife, Jim
became a reluctant member of the
League of Women Voters of the
Mid- Hudson Region. This turned
out to be a most rewarding
experience as he used his
considerable computer
knowledge to guide the league
into the digital age. Jim sang in
the Kingston High School choir
under the direction of Leonard
Stine which established his
lifelong appreciation of music
and singing. As an adult, Jim
sang for many years in the
Mendelssohn Club of Kingston
and the St. Mary of the Snow
choir. Jim was proud of his Irish
heritage and was a longstanding
member of the Ancient Order of
Hibernians. With his keen
intelligence and inquisitive mind,
he enjoyed attending the
Lifespring Adult Learning
Program where he also
volunteered his technical skills.

Jim was also an amateur
photographer and a master bread
maker.

Jim enjoyed his sons as they grew
up, going on numerous hiking
and camping events with Scouts
or supporting them in hockey and
baseball. He willingly and
patiently passed on his
knowledge which continued
when he became a grandfather.
His granddaughter, Ashlyn,
credits her grandfather for her
interest in photography and
choosing a career in the culinary
arts.

Jim loved his home and in his
earlier years, he landscaped his
property by creating beautiful
bluestone walls, walkways and
gardens. Each piece of bluestone
he carefully picked out and
placed with great pride. Looking
out from the deck one day, he
remarked, "I never want to leave
this place." The family takes
great comfort that this request
was made possible with the
exceptional support of hospice
and his personal caretaker and
friend, Dhyan Singh.

Jim leaves behind his high school
sweetheart and wife of 52 years,
Jean (Felton), his loving sons and
daughters- in- law, Peter
(Meghan) and Conor (Shauna).
He was the proud Poppy of
Ashlyn, Liam and Owen. Also
surviving are his faithful and
supportive siblings MaryLee (Al
Queen), Charlie (Jan) and Tom
(Marlayne). Being introduced to
the Felton family at 14 years old,
he had a special bond with his
brothers- in- law, Rand (Mary),
Les (Shirley) and Kirk (Audrey).
Numerous nieces and nephews

will always remember Uncle Jim for all the family gatherings and celebrations that he so welcomed and encouraged.

Besides his Mom and Dad, those who passed before him are his siblings Patricia (Bob Carr), Jack (Diane), Marbie (Ed Bellamy) and an infant brother, Peter



PRAYERS FOR THE SICK

Please keep in your prayers all our members who may be experiencing ill health. Please keep in your prayers Eric Hansen, Dr. Jim Cone, Frank Egan, Fr. Edmund Burke, Larry Dunne.



THE IRISH SHOW

Every Sunday Morning at 8:00 AM WKNY with Ken and Anna Brett. www.radiokingston.org 1490 AM 107.9 FM



DUES-DUES--DUES

DUES ARE DUE FOR 2023

The bills for the 2023 and any previous years have been sent to the membership. Please pay as soon as you can, we need your help this year more than ever. Our dues are very reasonable at \$25.00 per year. Or you can pay at the next meeting.

Keep up your support for our efforts to educate our kids and the general public about our great culture.

Remember we need to pay for all those on our membership list for National and State Dues.

Send your dues and also for any other prior years to:

UCAOH Div 1
PO Box 2026
Kingston, NY 12402



ULSTER COUNTY AOH DIVISION 1 FACEBOOK & TWITTER

Dan Carey

If you are in the AOH, LAOH, JRAOH, or Pipe Band and would like to learn more about these initiatives or help manage them, please feel free to contact me via Facebook.

In the meantime, please check us out at the links below:

- Facebook:
<https://www.facebook.com/UlsterAOH>

Twitter: @UlsterAOH

We also have pages' setup for the Irish Cultural Center Hudson Valley. They can be found at:

- Facebook:
<https://www.facebook.com/ICCHudsonValley>
- Web: <http://www.icchv.org>
- Twitter: @ICCHudsonValley

Finally, if you have any pictures, events, or announcements you would like to have posted on the AOH or ICC Facebook pages, please send a message to either Facebook Account.



IRISH CULTURAL CENTER (ICC) - HUDSON VALLEY

www.icchv.org

IRISH CULTURAL CENTER CONSTRUCTION

The ICCHV building project keeps moving forward. You may see some activity at the upper site (Parking Lot) we are preparing this site so we can stage materials etc. to start our project in full. Stay tuned.

We need to organize a building construction-fund raising committee that will augment the grant funds so we can complete the building. Please let us know if you can help on this committee. Stay tuned exciting times are coming.



GAELIC CLASSES

Gaelic Classes conducted by our own Bob McDonald Classes are suspending for the summer.



TRAD SESSIONS

Trad Sessions which were at the Ole Savannah are suspending for the summer. Thank you to Bob McDonald, Terry McCann and Steven Gara for presenting the ICCHV monthly traditional Irish music sessions

Both of these events will continue in the Fall.

Mile buiochas (A thousand thanks) and we look forward to seeing YOU at the sessions this Fall!!

Check out the ICCHV website ICCHV.ORG support our loyal sponsors. Thank you. Keep Moving Forward!!



AOH JUNIOR DIVISION

Dave Jackson

As always, we need your help to spread the word. Nephews, Cousins, Grandsons, Family Friends... we need them all to join! Please help keep the AOH alive by infecting our youngsters with the same beliefs and cultural richness as we have! Please call me directly for involvement - Dave Jackson 845-389-5150. Any input and assistance are welcomed!!



PIPE, DRUM AND HONOR GUARD NEWS

Scott Benson

Feel free to join us at any event and all are welcome to come and learn Saturday mornings with Jim Carey or with the band at Monday night practice.

The Pipes, Drums or participate as part of the Honor Guard you are welcome. Call for information about the band. Please contact Jim Carey or Robin Carey at 338-6622 or any member of the band.

One of our younger members has said it perfectly:

Arace by Reese Gallagher

Where can you play the bagpipes and learn how to play them? Arace! You can learn all the songs that you need to know. I'll tell you a few reasons why you should go to Arace. I think Arace is the best place to-go and learn to play the bagpipes.

Why do I say that? Well, because all of the people there are very nice. They are very nice because they help you a lot and they give you a free bagpipe. You would only need to pay \$50 for a chanter. My mom always says, "I feel like I should be

paying him for what he does because almost everything is free." If you are wondering what a chanter is, let me explain that for you. A chanter is a little piece of a bagpipe, you blow into a hole and move your fingers to make the song that you're trying to do.

Another reason is that he opens his store before he normally does. He opens his store at 8:00AM, normally he opens his store at 9:00AM. And he opens his store just for us. I don't think normal people would do that.

One other reason is that he has a bathroom. If he didn't have a bathroom everyone would have to leave the store and go to the Walgreens that is like 356 feet away and ask if they have a bathroom there. If they don't, they would have to go to a gas station to go to the bathroom.

As you can clearly see, I think Arace is one of the best places to go and practice bagpiping. It is in Kingston, NY. Now do you think you will go to Arace? If you do go there, you will be bagpiping away. And that is why I think you should go to Arace to learn how to bagpipe.



AOH "LUCKY THREE" IRISH CALENDAR WINNERS

Bill Murphy

JULY

- 7/05 #157 \$35 Francis Flynn
- 7/09 #815 \$75 Michael Mott
- 7/09 #815 \$75 Patrick Parker
- 7/10 #727 \$35 Mary O'Sullivan
- 7/12 #313 \$35 Katie Flanagan
- 7/12 #313 \$35 Linda Henry
- 7/12 #313 \$35 Joan Saehloff
- 7/12 #313 \$35 B Wrixon
- 7/12 #313 \$35 Connor Wrixon
- 7/12 #313 \$35 Pam Boyle

- 7/15 #952 \$35 Erin Geary
- 7/17 #025 \$35 Theresa Dwyer
- 7/18 #263 \$35 Timothy Sheehan
- 7/20 #945 \$35 Joseph T Mitchell
- 7/21 #068 \$35 Skip Westergard
- 7/21 #068 \$35 Roger Steltz
- 7/24 #230 \$35 Chris Constantine
- 7/27 #602 \$35 Coleen Sass
- 7/27 #602 \$35 Jim Steuding
- 7/27 #602 \$35 Tommy Diamond
- 7/31 #617 #35 Theresa Dwyer
- 7/31 #617 \$35 Patrick Knott
- 7/31 #617 \$35 Laurie Pettengill



LAOH DIVISION 5 NEWS

Jean Steuding

NEXT MEETING ENJOY THE SUMMER

Chrissie Wrixon and Pam Boyle offered to chair the 2023 Hooley, if anyone is interested on helping out, please contact Chrissie (845-901-1191) or Pam (845-901-1465

The raffle tickets for the twenty-week are due in, Patti Gilpatric has again volunteered to plan the weekly raffles! Checks and ticket stubs should be mailed to the LAOH, PO Box 2432, Kingston, NY12402.

We had our first drawing, Sunday July 23, 2023 at Rose Ferraro-Bruck's house. Congratulations to our winners \$25.00 Maryann Parker and \$ 50.00 Sue Manfro

Save the Date for our 6th Annual lasagna dinner fundraiser (take out) on Saturday September 23, 2023 at the VFW on East Chester Street. More information will be in the September newsletter.

If you have questions or concerns about any issue, contact Patty Boyle-Jacob (pajacob1@yahoo.com).

Please remember those who could use

some prayers: Fr. Kearney, Jean Steuding and Kathleen Houghtaling.

Please notify Judy Mathews (judymath4@yahoo.com or 338-1618)

if you want us to pray for you or a loved one or if you know a member, relative of a member or a friend of the LAOH you think should receive a card of some type.

Pray for PEACE in our country and in the world, especially in the Ukraine. God Bless Us All!!



Easy Crab Cakes

Crab cakes are such a fun, seasonal dish for warmer weather months! With a crisp golden-brown crust around a tender, mildly sweet crab meat, these Easy Crab Cakes can be an amazing appetizer for your next gathering or with a side salad as the main course. Tangy and spicy, Easy Crab Cakes pack tons of bold flavors and can be made in 30 minutes or less. You can even say it's an ocean of flavor.

Time: 30 minutes

Yield: 8 servings

Ingredients

1/3 cup mayonnaise
1 large egg, beaten
2 tablespoons Dijon mustard
2 teaspoons Worcestershire sauce
1/2 teaspoon hot sauce
kosher salt, to taste
freshly ground black pepper, to taste
1-pound jumbo lump crabmeat, picked over for shells
3/4 cup panko bread crumbs
2 tablespoons parsley, freshly chopped
1/2 cup canola oil, for frying
lemon wedges, optional, for serving
cocktail or tartar sauce, optional, for serving

Directions

Step 1 - Combine the mayonnaise, egg, mustard, Worcestershire, and hot sauce in a small mixing bowl with a whisk.
Step 2 - Season with salt and pepper to taste.
Step 3 - Mix the crabmeat, panko, and parsley together in a medium-sized bowl.
Step 4 - Gently fold in the mayonnaise mixture and form into 8 crab cake patties.
Step 5 - Coat the bottom of a skillet with the oil and heat over medium-high on the stove-top.
Step 6 - Add the crab cake patties and cook in batches until golden brown and crisp on all sides, approximately 3-5 minutes on each side.
Step 7 - Serve warm with lemon, cocktail sauce, or tartar sauce.



Brown Butter Scallops

Plump and tender seafood delights soaked in a garlicky butter sauce. They're so easy to make and they bring you the taste of the sea.

Ingredients

1 1/4 pounds scallops, small side muscles removed, rinsed in cold water, and thoroughly dried
kosher salt, to taste
ground black pepper, to taste
6 tablespoons unsalted butter, divided
1 clove garlic, minced
4 sprigs fresh thyme
1 lemon, cut into wedges

Directions

Step 1 - Season the scallops with the salt and the pepper.
Step 2 - In a large skillet over medium-high heat, melt 1 tablespoon of the butter.
Step 3 - Add the scallops in a single layer to the butter, in batches, and cook, flipping once, until they are golden-brown and translucent in the center, about 1-2 minutes per side.
Step 4 - Set the cooked scallops aside and keep them warm.
Step 5 - Reduce the heat to medium-low and melt the remaining butter, 1 tablespoon at a time, until it starts to foam.
Step 6 - Add the garlic and the thyme to the skillet and cook, stirring frequently, until the spices are fragrant, about 1 minute.
Step 7 - Add the scallops to the butter mixture and spoon the sauce over them for 1 minute.
Step 8 - Serve the scallops immediately with the lemon wedges.



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P.O. Box 2026
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Hibernian Motto

Friendship, Unity and Christian Charity
(Cairdis, Aontacht agus, Chríostaí Carthanais)

Keep the Faith
(Coinnigh an Faith)

Is Cuimhin Linn
(We Remember)

