



**ANCIENT ORDER
OF
HIBERNIANS**
IN AMERICA

SEPTEMBER 2024

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

P.O. Box 2026
Kingston, NY 12402
www.ulsteraoh.com

Bill Kearney, Editor
Neil Murray, Columnist/Historian AOH
Jean Steuding, Columnist LAOH
Fr. Kevin Malick, Chaplain AOH
Fr. John Kearney, Chaplain LAOH
Jim Carey, President AOH Division 1
Patricia Boyle Jacob, President LOAH Division 5



NEXT MEETING
SECOND TUESDAY OF
EACH MONTH
SEPTEMBER 10, 2024
WHITE EAGLE HALL
6:30 PM



HOOLEY ON THE HUDSON
XXIII
IRISH FESTIVAL 2024

PRESIDENT JIM CAREY
WOULD LIKE TO SAY
THANK YOU THANK YOU
THANK YOU !!!!
TO ALL OF OUR
MEMBERSHIP AND
VOLUNTEERS WHO
HELPED IN ANY WAY AT
THE HOOLEY THIS YEAR.

THANK YOU TO MAYOR
NOBLE AND ALL OF THE
DEPARTMENTS OF THE
CITY OF KINGSTON AND
THE CITY EMPLOYEES.
WE COULD NOT DO THIS
WITHOUT YOU.

THANK YOU TO ALL OF
OUR DIGNITARIES WHO
SUPPORT ALL OF OUR
PROJECTS AND EFFORTS

**EACH YEAR TO KEEP OUR
IRISH CULTURE ALIVE.**



**WE WANT TO ESPECIALLY
THANK HIS EMENINCE
TIMOTHY CARDINAL
DOLAN FOR COMING TO
THE HOOLEY AND
BLESSING US THIS YEAR.**

**FINALLY THANK ALL OF
OUR SPONSORS WHO HELP
US TO KEEP THE HOOLEY
FREE.
PLEASE MAKE SURE THAT
YOU PATRONIZE EACH OF
THESE BUSINESSES.
EVERY YEAR THEY HELP
US TO DEFRAY COSTS AND
KEEP OUR ACTIVITIES
GOING.**

SPONSORS

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FRANK GUIDO'S LITTLE ITALY

**HERZOG'S HOME AND PAINT
CENTER**

**HUDSON RIVER MARITIME
MUSEUM**

**INDEPENDENT FINANCIAL
SERVICES**

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JAMES MCGOWAN MASONRY

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KINGSTON PLAZA

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MID-HUDSON VALLEY FEDERAL

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UCAT

ULSTER CHAMBER OF

COMMERCE

ULSTER COUNTY TOURISM

ULSTER FEDERAL CREDIT

UNION

ULSTER SAVINGS BANK

WASTE MANAGEMENT

NOW ON TO OUR NEXT

EVENT—THE ST.

PATRICK'S PARAD MARCH

16, 2025.



THE HISTORIAN'S CORNER

NEIL MURRAY

From the National AOH historians regarding Labor Day celebrations. It is certainly fitting the Hooley falls during this important American and, Irish American holiday.

“As we celebrate Labor Day weekend, let us reflect on its meaning and remember how the courage and sacrifices of Irish emigrants, Irish-Americans and the AOH have benefited the labor movement across our country.

Most notably, The Father of Labor Day, Peter J McGuire, parents were Irish Immigrants. McGuire was one of the most remarkable figures in the history of the American labor movement and did more than anyone else to convince skeptical, locally minded union activists around the country that a national labor federation was not only necessary but also possible. Without his tireless enthusiasm and practical example, the creation of the AFL and its survival through its early years are practically inconceivable.

In addition, we remember other prominent labor leaders of Irish decent including James Connolly, Mother Jones, Michael McGovern, “The Puddler Poet,” The Molly Maguires, Mike Quill and all hard-working Irish emigrants who helped and continue to build America.”

WATCH Michael McGovern, the Puddler Poet, IRB man, AOH Member (IAHM):

<https://www.youtube.com/watch?v=Qu8PeZ9Tm50>

Slainte, Neil



AOH “LUCKY THREE” IRISH CALENDAR WINNERS

Bill Murphy

AUGUST

- 8/02 #373 \$35 WG Mulligan
- 8/03 #837 \$35 Kayla Bishop
- 8/04 #379 \$75 Pam Boyle
- 8/06 #617 \$35 Terri Dwyer
- 8/06 #617 \$35 Patric Knott
- 8/06 #617 \$35 Gerard M Carey Jr
- 8/10 #247 \$35 Alvin Elliott
- 8/10 #247 \$35 Bernie Zahn
- 8/10 #247 \$35 Martin Duffy
- 8/10 #247 \$35 Rick Dominck
- 8/10 #247 \$35 Kathleen Mihn
- 8/14 #613 \$35 Anna & Ken Brett
- 8/14 #613 \$35 Kendra Bell
- 8/14 #613 \$35 Ms. Karen Fiandaca
- 8/14 #613 \$35 Kim Mitchell
- 8/14 #613 \$35 Mary-Jo Martin
- 8/14 #613 \$35 Joseph Fay
- 8/14 #613 \$35 Gregory Rogers
- 8/18 #207 \$75 Wayne Platte (Sunday)
- 8/18 #207 \$75 Kevin M Roach (Sunday)
- 8/19 #403 \$35 Timothy Linnartz
- 8/19 #403 \$35 Harry Woltman
- 8/20 #316 \$35 Ellen Cafaldo
- 8/20 #316 \$35 Louise Callagher
- 8/20 #316 \$35 Lorraine Kresinski
- 8/23 #114 \$35 Harry Woltman
- 8/27 #827 \$35 Charlize Fletcher
- 8/28 #424 \$35 Elizabeth Kelly
- 8/29 #158 \$35 Scott MacCreery
- 8/29 #158 \$35 Cameron Pugliese



DUES-DUES--DUES
DUES ARE DUE FOR 2025

The bills for the 2025 are being prepared; please make sure you pay your dues on time. 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 You can still pay your dues at our next meeting and receive your membership card. 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 206
Kingston, NY 12402



THE IRISH SHOW

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



PRAYERS FOR THE SICK

Please keep in your prayers all our members who may be experiencing ill health.



MEMBERSHIP

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. Dues mailing is out and dues are coming in. thank you to all and please pay your dues.

Remember-

There are no strangers here; Only friends you haven't yet met.

W.B. Yeats.



AOH JUNIOR DIVISION

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! Any input and assistance are welcomed!!



TIN WHISTLE LESSONS

Saturday Mornings

Arace, Broadway, Kingston, NY

Did you ever want to learn to play the Tin Whistle? Well, you are in luck. Stay Tuned for our new schedule coming up. Our very own Shea Gallagher who is a Piper in the band is conducting 10-week classes at Arace just after pipe practice Saturday Mornings. Bring your own tin whistle or we have them for sale. Give a call 845-338-6622 and get the details as to what you need to start.



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.



ULSTER COUNTY AOH DIVISION 1 FACEBOOK & INSTAGRAM

- Facebook:
<https://www.facebook.com/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>
- Instagram @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

There are a lot of activities the ICCHV is conducting each month. You should all be receiving the ICCHV newsletter.



GAELIC CLASSES

Gaelic Classes conducted by our own Bob McDonald. Classes are each Friday during the school session- Gaelic in the Glen, online language classes 5:30pm Beginner 6:30pm Intermediate



TRAD SESSIONS

Trad Sessions will start up again in a few weeks at the Ole Savannah Restaurant on the first Sunday of the month. Check out the ICCHV website ICCHV.ORG support our loyal sponsors. Thank you. Keep Moving Forward!!



LAOH DIVISION 5 NEWS

Jean Steuding

NEXT MEETING SEPTEMBER 10, 2024

5:30 p.m

HAPPY HOOLEY, HAPPY HOOLEY, HAPPY HOOLEY! THE HOOLEY IS THIS SUNDAY, SEPTEMBER 1. If you have any questions or wish to volunteer or wish to buy a Hooley shirt, contact Chrissie Wrixon 845-901-1191 or Pam Boyle, 845-901-1465. PLEASE TRY TO SUPPORT THE HOOLEY IN ANY WAY YOU CAN! As usual, the chairs have worked hard to make the Hooley a great success as in past years!

Thank you, Pam, for keeping us updated on all aspects of the Hooley! This year we are honored and privileged to have Archbishop Timothy Dolan give the invocation at the Hooley. Also, he will be celebrating Mass at St. Mary St. Peter at 9:30 a.m. that morning. Fr. Burke's memory will also be honored at the Hooley. Fr. Burke was a long-time Chaplain of the AOH and loved by all! He went to heaven this summer. You may still purchase 20-week club tickets for the duration of the drawings. Notify Chrissie, Pam or Andrea Beaver, 845-417-4302, if you need tickets. The winners thus far are: Week 1: Chrissie Wrixon #50 and Mary Haas \$25; Week 2: Donald Kiernan \$50 and Kyle Taylor \$25; Week 3: Jan Miller \$50 and Jane Tomaseski \$25; Week 4: Jimmy Bruck \$50 and Michael Weishaupt \$25; Week 5: \$50 Jean Steuding and Kevin Jacob \$25. The lasagna dinner (take out only) is scheduled for September 14 from 4 p.m. to 6 p.m. The new location is the Town of Ulster Senior Center, 1 Town Hall, Lake Katrine. Dinners are \$15 and include a lasagna dinner, bread, salad, homemade dessert and soda/water. Reservations are suggested. Contact Chrissie or Pam for reservations or to buy tickets. Designer "Pocketbook Bingo" is scheduled for November 3 at the White Eagle Hall. Doors open at 12:00 p.m. and bingo starts at 1:00 p.m. The cost is \$45 and includes 10 game cards bingo. Additional cards are available for purchase. For reservations or to buy tickets, notify Chrissie or Pam. Please

pray for Kathleen Houghtaling, Terry Glennon, Carol Geary and Paula Horvers. If you know of any member who needs special prayers, ask her if she wants her name in the newsletter, and let me know. Also, notify Judy Mathews at judymath4@yahoo.com) or 845-338-1618 if you know of a member or a friend of the LAOH you think should receive a card of some type. The Hooley is one of our community's biggest yearly events, and ALL OF YOU are a part of it! Flaunt that Irish Pride, make some new friends, enjoy the music and the great food, buy some Christmas presents, dance a little, sing a little and bask in the beauty of Kingston's Rondout! Happy Hooley, Happy Labor Day and stay safe, happy and healthy! PRAY FOR PEACE, AND GOD BLESS AMERICA!



Shrimp Scampi Linguini

Time: 40 minutes
Yield: 4 servings



If you have a craving for shrimp and some certain restaurant chains with the words "red" or "olive" in their names aren't on your radar, this recipe is just for you! Shrimp Scampi Linguini is better than anything you can order from a waiter and will be the go-to "shrimp-alicious" answer for you! Just think of the plump, tender shrimp sautéed along with the long and lean tender linguini, tossed in a perfectly creamy and garlicky sauce, and you'll set the stage for a quick and beautiful at-home meal. With the gorgeous aromas of Shrimp Scampi Linguini dancing around your kitchen, you'll reconsider your thoughts the next time a shrimp craving comes to mind. No more call-ahead seating or putting

on real clothes needed here, you've just found the perfect reason to stay home!
Enjoy your peaceful meal!

Ingredients

- 1 (16-ounce) package linguini
- 1 pound shrimp, peeled and deveined
- kosher salt, to taste
- black pepper, to taste
- 4 tablespoons butter, divided
- 4 tablespoons extra-virgin olive oil, plus more, to taste, divided
- 2 shallots, finely diced
- 2 cloves garlic, minced
- red pepper flakes, optional, to taste
- 1/2 cup dry white wine
- 1 lemon, juiced
- 1/4 cup parsley leaves, finely chopped

Directions

Step 1 -In a large pot of salted, boiling water, cook the linguini to al dente according to the package directions. Drain.

Step 2 -While the linguini is cooking, in a large bowl, add the shrimp, the kosher salt, and the black pepper and toss to season well.

Step 3 -In a large skillet over medium-high heat, add 2 tablespoons of the butter and 2 tablespoons of the olive oil.

Step 4 -Add the shallots, the garlic, and the red pepper flakes and cook until the shallots are translucent, about 3-4 minutes.

Step 5 -Add the shrimp to the shallot mixture and cook until the shrimp is pink, about 2-3 minutes.

Step 6 -Transfer the cooked shrimp from the skillet to a large bowl and cover to keep warm.

Step 7 -Add the dry white wine and the lemon juice to the same skillet and bring to a boil while stirring constantly.

Step 8 -Add the remaining butter and the remaining olive oil to the wine mixture and mix well.

Step 9 -Add the cooked shrimp, the parsley, the cooked linguini, the kosher salt, and the black pepper to the butter mixture and stir to combine.

Step 10 -Drizzle the extra olive oil over the shrimp mixture and toss well to combine.

Step 11 -Plate and serve.



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P.O. Box 2026
Kingston, NY 12402

Hibernian Motto

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

Keep the Faith
(Coinnigh an Faith)

Is Cuimhin Linn
(We Remember)

