



**ANCIENT ORDER
OF
HIBERNIANS
IN AMERICA**

JUNE 2022

**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. Edmund Burke,	Chaplain AOH
Fr. John Kearney,	Chaplain LAOH
Jim Carey,	President AOH Division 1
Patricia Boyle-Jacob,	President LOAH Division 5



**NEXT MEETING
WEDNESDAY
JUNE 8, 2022
WHITE EAGLE HALL
6:30 PM**

*****NOTE*****

*****NEW DAY & TIME*****



**THE
HISTORIAN'S CORNER**
Neil Murray

**SELECTED QUOTES FROM
AND ABOUT MICHAEL
COLLINS**

One of the most admired Irishman of his generation, Michael Collins is Ireland's beloved revolutionary hero who helped earn Irish Independence. Assassinated on August 22, 1922, at Béal na Bláth in County Cork we can remember "The Big Fella" through quotes.

"He comes from a brainy Cork family."

-From a file in Dublin Castle that Collins himself found.

"There is no crime in detecting and destroying in wartime the spy and informer. They have destroyed

without trial. I have paid them back in their own coin."

-Collins commenting on Bloody Sunday, when his men gunned down British spies in Dublin.

"Of Pearse and Connolly I admire the latter the most. Connolly was a realist, Pearse the direct opposite. I would have followed Connolly to hell had such action been necessary. But I honestly doubt I would have followed Pearse..."

-On the 1916 Easter Rising.

"Lloyd George ... I find to be particularly obnoxious. He is all comradely, all craft and wiliness—all arm around the shoulder...not long ago he would have had me joyfully at the rope end."

-On Lloyd George, then-British Prime Minister.

"Give us the future..we've had enough of your past..give us back our country to live in—to grow in..to love."

-During the treaty negotiations.

"To me, the task is a loathsome one. I go in the spirit of the soldier who acts against his best judgment at the orders of his superior."

-On being sent to Downing Street for the negotiations.

"Think what have I got for Ireland ... Something which she has wanted these past 700 years, will anyone be satisfied with this bargain, will anyone? I tell you this, early this morning I have signed my death warrant."

-After signing the treaty.

"In my opinion, it gives us freedom, not the ultimate freedom that all nations desire, but the freedom to achieve it."

-His take on the treaty.

"Yerra, they'll never shoot me in my own country."

-Just before leaving to face his fate at Beal Na mBlath.

"He was an Irish patriot true and fearless."

-Winston Churchill about the man he once considered an implacable enemy.

Slainte, Neil



THE IRISH SHOW

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



**ULSTER COUNTY AOH
DIVISION 1
FACEBOOK & TWITTER**

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.



DUES-DUES--DUES

DUES ARE DUE FOR 2022

The bills for the 2022 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. 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



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!!



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.



PRAYERS FOR THE SICK

Please keep in your prayers all our members who may be experiencing ill health. Please keep in your prayers Dr. Jim Cone, Fr Edmund Burke. Fr. Burke has Moved to Woodland Pond in New Paltz.

If you would like to send him a card or schedule a visit his contact information is:
Fr. Edmund Burke, Room #1121.
Address is 200 Woodland Pond Circle, New Paltz, NY 12561



**IRISH CULTURE CENTER
(ICC) - HUDSON VALLEY**

www.icchv.org

**IRISH CULTURAL CENTER
CONSTRUCTION**

The ICCHV building project keeps moving forward.

We have received the permit drawings and are working to get these up dated and get our permit. As everyone, knows it has been a long struggle to get to this point. In addition, costs for the construction have increased significantly since our initial designs were costed.

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 conducted by our own Bob McDonald are ongoing online.

Trad Sessions continue at the Ole Savannah the first Sunday of each Month with Terry McCann and Steven Gara. Come on down and bring your instrument and join in.

Check out the ICCHV website
ICCHV.ORG We hope you will
participate in this year's Summer
Series and support our loyal
sponsors.

Thank you.

Keep Moving Forward!!



AOH
"LUCKY THREE" IRISH
CALENDAR WINNERS

Bill Murphy

MAY

5/04 #921 \$125 Megan & Nicole
Murphy (AOH in America)
5/04 #921 \$125 Patricia M.
Netter (AOH in America)
5/04 #921 \$125 Andrew J. Gilday
(AOH in America)
5/04 #921 \$125 Kathie Reilly
(AOH in America)
5/04 #921 \$125 Ms. Karen
Fiandaca (AOH in America)
5/08 #162 \$125 Patrick Long
(Mother's Day)
5/15 #221 \$75 Anthony
McCarole (Sunday)
5/17 #123 \$35 Thomas Fiore
5/17 #123 \$35 John Deuire
5/17 #123 \$35 Karl J
Schuerzinger
5/17 #123 \$35 Eric Langdon
5/17 #123 \$35 Kevin M Roach
5/17 #123 \$35 Mia VanLoan
5/17 #123 \$35 Michele McElrath
5/17 #123 \$35 Ms Gail Diamond
5/20 #103 \$35 Maureen Fuoco
5/20 #103 \$35 Steve Terpening
5/20 #103 \$35 Tim McArdle
5/22 #068 \$75 Skip Westagard
(Sunday)
5/24 #415 \$35 Pam Boyle
5/26 #828 \$35 Kim Klomm
5/27 #517 \$35 Maureen
MacArthur
5/31 #726 \$35 Mark VanDemark

5/31 #726 \$35 Larry Begnal
5/31 #726 \$35 Timothy Geary



PIPE, DRUM AND HONOR
GUARD NEWS

Scott Benson

Ulster County AOH Pipe and
Drum band is back to regular
practices on Wednesday
evenings. We are preparing for
the upcoming Memorial Day
events and working on some new
tunes.

Upcoming events

June 11- Dutchess County Volunteer
Fireman's Parade

June 24 – Rondout High School
Graduation

July 4 – Saugerties 4th of July Parade

July 30 – Ulster County Volunteer
Fireman's Parade



LAOH DIVISION 5
NEWS

Jean Steuding

NEXT MEETING

June 14 at 6 p.m. (Picnic)

Sue Feeney's home, 1256 Rt. 213
Welcome to the beautiful month
of June! A special welcome to
Geraldine Maloney who was
sworn in at our May meeting.
Thank you to those who attended
the meeting for bringing baby
items for the Pregnancy Support
Center. This is a pro-life
organization, and we are so
happy to support them. Our June
get-together (picnic) will be held
on June 14 at 6:00 p.m. at Sue
Feeney's home at 1256 Rt. 213.
Chrissie Wrixon and Pam Boyle

have volunteered to chair this
event. It will be catered, and the
menu includes barbecued
chicken, sausage and peppers,
antipasto salad, green salad,
bread, water, coffee. There will
be an ice cream bar for dessert, so
we don't need for you to bring
dessert. Snacks, chips, dips, etc.
will be welcome. The cost is
\$14. You may contact Chrissie
(845-901-1191), Pam (845-901-
1465), Ginger Mills (845-439-
7301) or Patty Boyle-Jacob (845-
594-6594)) for reservations.
Bring a chair, and if you wish, an
adult beverage. You may send
checks made out to LAOH to PO
Box 2432, Kingston, NY 12402,
or drop them off at Pam's home,
611 Delaware Ave., Kingston, by
June 10. Thank you, Chrissie and
Pam, for once again taking on
this responsibility. Thank you,
Sue, for your generous
hospitality! If you haven't been
to Sue's, her backyard is a
beautiful setting, roomy,
comfortable and perfect for a
picnic (and our shenanigans
LOL)! We need another person
to co-chair the Hooley with
Chrissie Wrixon so think about
that possibility! As always, we
need many hands-on deck to help
at the Hooley. We did not have a
booth last year, and this year we
plan to go full speed ahead! The
raffle tickets for the twenty-week
club will be available at the
picnic. Patti Gilpatric has again
volunteered to plan the weekly
raffles! Checks and ticket stubs
should be mailed to the LAOH,
PO Box 2432, Kingston, NY
12402. Our fall fundraiser is a
lasagna dinner (take out) on
October 1 at the VFW on East
Chester Street. That has always
been a very successful endeavor!

Mark your calendars, and tell your relatives and friends it's a "no cook" night! Heritage awards for graduating seniors were given again this year. Thank you, Ginger Mills, for mailing them in such a timely manner! Congratulations to Sarah Basile and Margaret VanValkenburgh, granddaughters of Helen Basile; Paige Bell, granddaughter of Maryanne Staccio; Clare Cook, daughter of Katie Cook and granddaughter of Kathleen Carey-Mihm; McKenna Fairley, granddaughter of Barbara Fairley; Sarah Garelik, granddaughter of Maureen Bradley; Kayla Hughes, granddaughter of Judy Lukaszewski; Gemma McCabe, granddaughter of Barbara McCabe and Madison McDermott, granddaughter of Betty Manicone. Congratulations to Clare Cook, Kingston High School May Queen, and to her family! A great honor! We wish our graduates happiness and success in all their future endeavors. If you have questions or concerns about any issue, contact Patty Boyle-Jacob (pajacob1@yahoo.com). Please remember those who could use some prayers: Ethel Navarra, Lorraine Wagner, Eleanor Ayres 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. For your information, Fr. Scafidi will celebrate Mass in St. Mary's cemetery on Sunday, July 3, at 11:00 a.m. as well as Sunday,

June 19, at 11:00 a.m. Remember Flag Day, June 14, and remember your dad on Father's Day, June 19, whether he is here or with God. As we begin the summer season, stay safe and well! Pray for the families of those who died in the horrific tragedy in Texas as well as Buffalo and California! Keep praying! Pray for PEACE in our country and in the world, especially in the Ukraine. God Bless Us All!



Shrimp Scampi

Betty Crocker Kitchens



- **Prep 15 Min**
- **Total 15 Min**
- **Servings 2**

You'll be happy to discover that your Italian-restaurant favorite is so easy to make at home. While it certainly sounds like a complicated dish, this simple shrimp scampi recipe, which is made right in a skillet, can be on the table in just 15 minutes.

Ingredients

- **1** tablespoon olive or vegetable oil
- **3/4** lb. uncooked deveined peeled medium shrimp, thawed if frozen, tail shells removed
- **1** medium green onion, thinly sliced (1 tablespoon)
- **1** clove garlic, finely chopped
- **2** teaspoons chopped fresh or 1/2 teaspoon dried basil leaves
- **2** teaspoons chopped fresh parsley or 3/4 teaspoon parsley flakes
- **1** tablespoon lemon juice
- **1/8** teaspoon salt

- Grated Parmesan cheese, if desired.

Steps

- **1** In 10-inch skillet, heat oil over medium heat. Add shrimp and remaining ingredients except cheese. Cook 2 to 3 minutes, stirring frequently, until shrimp are pink. (Do not overcook shrimp or they will become tough.) Remove from heat. Sprinkle with cheese.

Tips from the Betty Crocker Kitchens

Tip 1 Sprinkle chopped green onions on top for a pop of color.

Tip 2 Fresh and frozen shrimp are sold by a descriptive size name like jumbo or large, and by "count", or number per pound. The larger the shrimp, the lower the count. Size and count vary throughout the United States.

Tip 3 Shrimp are sold in a variety of ways: raw ("green") with the heads on; raw in the shell without the heads; raw, peeled and deveined; cooked in the shell; or cooked, peeled and deveined. Shrimp should have a clean sea odor. If they smell like ammonia, they're spoiled and should be discarded.

Tip 4 Linguine or angel hair pasta, tossed with grated Parmesan and a generous sprinkle of thinly sliced fresh basil, is a good nest for the juicy shrimp. With cooked rice is another way to serve the shrimp, it's great at soaking up the garlicky pan juices.

Tip 5 Raw shrimp should be stored in a leakproof bag or plastic container with a lid. Cook shrimp with 2 days.

Tip 6 Cook the shrimp only 2 to 3 minutes, stirring frequently. Shrimp will turn pink when done.



ANCIENT ORDER
OF
HIBERNIANS
IN AMERICA

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)

