



**ANCIENT ORDER
OF
HIBERNIANS
IN AMERICA**

SEPTEMBER 2023

**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 Emeritus
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
TUESDAY

SEPTEMBER 12, 2023
WHITE EAGLE HALL
6:30 PM

HOOLEY ON THE
HUDSON™
SUNDAY
SEPTEMBER 3, 2023

YES, IT IS THE BIG LABOR
DAY WEEKEND WHEN WE
CELEBRATE THE
AMERICAN WORKER, WHO
HAS DILIGENTLY TOILED
OVER MANY YEARS AND
HAVE BUILT AMERICA
INTO THE GREATEST
COUNTRY IN THE WORLD.

WHAT BETTER WAY TO
CELEBRATE THEN
COMING TO THE RONDOUT
AREA OF KINGSTON
WHERE MANY OF OUR
ANCESTORS
DISEMBARKED HERE IN
THE USA.

ATTEND THE HOOLEY ON
THE HUDSON™

PLEASE COME DOWN AND
ENJOY THE FIRST CLASS
MUSIC AND CULTURE OF
THE IRISH PEOPLE

YOU COULD EVEN
VOLUNTEER A FEW HOURS
WHILE YOU LISTEN TO
THE MUSIC AND LISTEN TO
THE STEP DANCERS, PIPE
BAND, AND MUSIC ON 3
STAGES.

THE WEATHER WILL BE
GORGEOUS
AND
THE CRAIC WILL BE 90

HOPE TO SEE YOU THERE.



THE
HISTORIAN'S CORNER

Neil Murray

I recently stumbled upon this wonderful video of President Kennedy's famous trip to Ireland in 1963. As the first Irish Catholic president he was welcomed in Ireland with parades and fanfare. The Irish were certainly welcoming him "home" as they celebrated a member of the Irish diaspora who had become the leader of the free world.

Please follow the below link and enjoy.



<https://m.youtube.com/watch?v=YndyFgCJfU4>

Slainte, Neil

WELCOME
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.



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 starting up again this month.



TRAD SESSIONS

Trad Sessions which were at the Ole Savannah will be starting up again this fall.

Thank you to Bob McDonald, Terry McCann and Steven Gara for presenting the ICCHV monthly traditional Irish music sessions

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. On of our younger members has said it perfectly:



AOH "LUCKY THREE" IRISH CALENDAR WINNERS

Bill Murphy

AUGUST

8/01 #100 \$35 Gail Wurster
 8/05 #258 \$35 James McGowan
 8/08 #436 \$35 Bev Elliott
 8/08 #436 \$35 Rose Boyle
 8/09 #860 \$35 Timmy Linnartz
 8/12 #725 \$35 Bill Sutton
 8/13 #462 \$75 Brian Vetter
 (Sunday)
 8/14 #573 \$35 Maureen Sullivan
 8/16 #115 \$35 Val Dwyer
 8/16 #115 \$35 Ben Gulnick
 8/16 #115 \$35 Fred Gaines
 8/19 #927 \$35 Coleen Sass
 8/19 #927 \$35 Amy & Jack
 Flanagan
 8/20 #039 \$75 Blaine Baker
 (Sunday)
 8/22 #523 \$35 Luke Sexton
 8/22 #523 \$35 Denis Dwyer
 8/22 #523 \$35 Val Dwyer
 8/22 #523 \$35 Susan Rutledge
 8/28 #827 \$35 Charlize Fletcher

8/31 #624 \$35 Mike Duff
 8/31 #624 \$35 Rosemary
 Mitchell



LAOH DIVISION 5 NEWS

Jean Steuding

NEXT MEETING

ENJOY THE SUMMER

Thank you, Pam Boyle, for doing the newsletter last month. I appreciate your help a lot! The Hooley is upon us, and I know the dynamic duo, Pam Boyle and Chrissie Wrixon, have kept you informed regarding everything that will make our contribution to the Hooley successful, well covered and fun! Get out there and flaunt that Irish and enjoy every minute! This is a very upbeat and pride-filled event for all of us! Thanking you in advance, Pam and Chrissie, and all who have volunteered to make this the best Hooley yet! Make sure you visit the LAOH booth and tell your friends too! There are lots of good raffles! Speaking of raffles, please send checks for our 20-week club raffles to LAOH, PO Box 2432, Kingston, NY 12402. You may call or e-mail Patti Gilpatric (845-399-6191 or Patti.gilpatric@gmail.com) or contact any board member if you need additional tickets. The drawings will end December 3. The winners thus far are: Week 1: Maryann Parker, \$25, Sue Manfro, \$50; Week 2: Pat Finch, \$25, Rose McKenna, \$50; Week 3: Evelyn Graziano, \$25, Robin Cline, \$50; Week 4: June Miller, \$25, Linda Moon, \$50; Week 5:

Christine McKenna Casserly, \$25, Rose Ferraro Bruck, \$50; Again, this year, Patti is the spinner queen and hopes she gets a lot of volunteers to spin. Call or e-mail her to spin! The spin and "toast" last only about ten minutes. Before you know it, our fall activities will begin! First on the agenda is the 6th Annual Lasagna Dinner on Saturday, September 23, at the VFW on East Chester Street. The dinners are \$15. Take-outs only! This includes salad, lasagna, bread, homemade desserts, water or soda. Tickets are available from Chrissie Wrixon at 845-901-1191 or Pam Boyle at pboyle991@gmail.com or 845-901-1465. Plan a no-cook night for September 23. You won't be disappointed! Please continue to remember Fr. Burke and Kathleen Houghtaling in your prayers. Notify Judy Mathews (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. Again, thank you Pam and Chrissie for chairing the Hooley and keeping us informed! Members, please support us, since it is one of our biggest fundraisers! Enjoy the upcoming beautiful fall days! Stay well and safe! Happy school year to the children and grandchildren of all LAOH members! God Bless Us All! PRAY FOR PEACE! Happy Hooley! Our next meeting is at 5:30 pm on September 12.



GRANDMA'S APPLE CAKE

Heartland Cooking
Time: 1 hour 5 minutes
Yield: 10 servings

Goodness gracious, y'all! Just the thought of this treat makes our minds wonder and our mouths start to water! There is nothing like Grandma's Apple Cake to yank you right back into your childhood! Opening the creaky screen door to her house and letting the smell of fresh apples wash across us, that's the only feeling we'll ever need! Grandma's Apple Cake is moist and perfectly sweet and will have you doing whatever little chores Grandma asks, just so you can get another slice. Seriously, this cake has so much superpower, you won't know what came over you. So, go on and take a walk down memory lane to remind yourself that you are the apple of Grandma's eye... it will make you both so happy!

Ingredients

5 large egg yolks, room temperature
2 small tart apples, peeled, cored, and halved
1 cup plus 2 tablespoons unsalted butter, softened
1 1/4 cups sugar
2 cups all-purpose flour
2 tablespoons cornstarch
2 teaspoons cream of tartar
1 teaspoon baking powder
1/2 teaspoon salt
1/4 cup 2% milk confectioners' sugar, to taste

Directions

Step 1 -Preheat the oven to 350 degrees F.
Step 2 -Wrap a 9-inch springform pan in heavy duty aluminum foil.
Step 3 -Use a sharp knife to cut the apple halves lengthwise into 1/4-inch slices, leaving them

attached at the top so they fan out slightly.

Step 4 -In a large bowl with a hand mixer, cream the butter and the sugar until light and fluffy, about 5-7 minutes.

Step 5 -Add the egg yolks, one at a time, to the butter mixture and beat well after each addition.

Step 6 -In a separate large bowl, sift the flour, the cornstarch, the cream of tartar, the baking powder, and the salt together two times.

Step 7 -Gradually add the flour mixture to the butter mixture.

Step 8 -Add the milk to the batter mixture and mix well. The batter should be thick.

Step 9 -Transfer the batter to the prepared pan.

Step 10 -Gently press the apples on top of the batter, round-side up.

Step 11 -Bake the cake until a toothpick inserted into the center comes out with moist crumbs, about 45-55 minutes.

Step 12 -Transfer the baked cake to a wire rack to cool for 10 minutes.

Step 13 -Use a butter knife to carefully loosen the sides of the cake from the pan and discard the foil.

Step 14 -Leave the cake to cool for 1 hour.

Step 15 -Remove the rim from the springform pan and transfer the cake to a serving plate.

Step 16 -Dust the top of the cake with the confectioners' sugar.

Step 17 -Slice and serve.

IRISH NACHOS



Heartland Cooking
Time: 10 minutes
Yield: 8 serving

Whether it's March, the big game, or you just need a hearty snack, go ahead and give this dish a lash. These always ready, easy to prepare, Irish Nachos will be a new favorite for your lucky crew. The four-leaf fortune of the crispy kettle-style potato chips, topped with crumbles of salty bacon and melted cheese, will be the pot of gold you have been looking for. As luck would have it, the added toppings of creamy sour cream, juicy tomatoes, and flavorful chives will make Irish Nachos into the handheld version of a loaded baked potato that everyone can share! So, forget about those tortilla chips and salsa... how boring! It's no fluke that when you add these flavors to your next gig, everyone will do a jig! We wish we could be there to enjoy them with you!

Ingredients

4 cups kettle-style potato chips
2 cups cheddar cheese, shredded tap here
1/2 cup bacon, cooked and crumbled
1/3 cup sour cream
1/4 cup tomato, diced
1/4 cup chives, finely chopped

Directions

Step 1 -Preheat the oven to 350 degrees F.
Step 2 -Line an 18x26-inch baking sheet with parchment paper.
Step 3 -Evenly layer the potato chips on the prepared baking sheet.
Step 4 -Evenly sprinkle the cheese over the potato chip layer and top with the bacon.
Step 5 -Bake the nachos until the cheese has melted, about 5 minutes.
Step 6 -Top the nachos with the sour cream, the tomatoes, and the chives.
Step 7 -Serve immediately.



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)

