



**ANCIENT ORDER  
OF  
HIBERNIANS**  
IN AMERICA

# AUGUST 2024

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

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Jim Carey,	President AOH Division 1
Patricia Boyle Jacob,	President LOAH Division 5



## NEXT MEETING

**SECOND TUESDAY OF**

**EACH MONTH**

**AUGUST 13, 2024**

**WHITE EAGLE HALL**

**6:30 PM**



## IN MEMORIUM



## THE HISTORIAN'S CORNER

NEIL MURRAY

The AOH has recently partnered with the USGAA. This wonderful endorsement of Irish sports has led to the marketing of a new uniform for these Irish American athletes. With the AOH logo proudly displayed, our athletes will compete dedicated to our moto of Friendship, Unity, and Christian Charity.

Please follow this link to a brief history of the USGAA.

<https://usgaa.org/history/>

For those interested, please follow this link to order your very own AOH sponsored USGAA uniform apparel.

<https://masita.ie/collections/usgaa>  
Slainte, Neil

Our Friend, Our Mentor, Our Chaplain, Our Brother, Fr. Edmund Burke. Fr Burke was one of a kind- a Saint among us. The most welcoming and generous person you may ever meet and the perfect person for his calling in life.

He welcomed and accepted all into God's Church and saved many souls. We thank God for sharing him with us these many years and we wish him perpetual life in the hands of the Lord whom he loved so much. Please keep Fr. Burke in your prayers now and forever. May perpetual light shine upon him may he rest in peace

Rev. Edmund M. Burke  
November 28, 1942 - July 3, 2024

Rosendale - Reverend Edmund M. Burke passed away peacefully on Wednesday, July 3, 2024 at Woodland Pond in New Paltz, NY surrounded by his loving

nurses. He was born in Pottsville, PA on November 28, 1942 to the late Monica (MacDonald) and Edmund Burke. Fr. Burke is survived by numerous cousins in New Jersey and Pennsylvania. As a child he spent his time with family between New Jersey and Pennsylvania. He often summered in Lost Creek, Pa with his grandmother, many aunts, uncles and cousins. The family lived their strong Irish Heritage in an Irish Community. His maternal grandfather Michael MacDonald (Brigid) was born in County Mayo, Ireland. As we all know, Fr. Burke lived his heritage throughout his life. After high school Ed Burke joined the US Army and served in Korea. Soon after leaving the Army, he joined Don Bosco Seminary in Newton, NJ. When family would visit, they would bring him gifts, he would give them to the less fortunate as was his nature.

Fr. Edmund Burke was ordained in Columbus Ohio in 1977 with his family present. He celebrated his First Mass at Holy Cross in Springfield, Pa.

Sometimes we are lucky enough to meet someone who makes a huge difference in our lives. For many of us, that person was Fr. Burke. A dedicated priest who exemplified what being a

Catholic is all about. A priest who's quiet, humble presence was there when we were baptized, confirmed and married. He was there when we buried loved ones. A priest who was known for saying a quick mass. For those of us who know him, we knew he never rushed, he would feed his flock with more in 5 minutes than others could do in 40. His homily sustained us and we remembered it. He served the less fortunate, did what was right in the face of adversity and allowed people to be who they were without passing judgment. Even if it was a distracted altar server, or a child who kicked his brother out of the pew during Mass!

Fr. Burke supported our Catholic Schools and families that struggled financially to give their children a Catholic education. He brought a smile to our children's faces. He was a quiet presence that made them comfortable and secure. At St. Mary's in Kingston and St. Peter's in Rosendale Fr. Burke opened the gates, and took down walls that kept people out. Parishes flourished because of his love for God and faith. He gave many a place of acceptance without saying a word. He did not talk the talk, he lived it. He taught us about God's love and forgiveness, of ourselves and others.

Fr. Burke's strength and fortitude was there when the AOH erected a monument to honor those who perished in the An Gorta Mor. His support was invaluable. When Kevin Cahill secured a grant for St. Peter's school, a building in disrepair, he supported the vision of many to see a place for children, Catholic

Charities and CYO to have a home. He was our beckon of light that guided and gave hope when the building burned. He knew God had a plan to refine it through the fire. He did all he could to ensure those in our community did the work. As Chaplain of the AOH, he has said our St. Patrick's Day Mass for more years than we can remember. He taught us what St. Patrick's Day is truly about. The last two years of his life Fr. Burke resided at Woodland Pond where he was very content. He continued his ministry there administering the Anointing of the Sick, Last Rites, offering Mass on a monthly basis and the Rosary as well. Many thanks to those at Woodland Pond who cared for him and all who visited.



**AOH**  
**"LUCKY THREE" IRISH**  
**CALENDAR WINNERS**

Bill Murphy

**JULY**

- 7/01 #818 \$35 Brigit Lenane
- 7/06 #025 \$35 Anne Marie Engelgau
- 7/11 #519 \$35 Steve Hamilton
- 7/11 #519 \$35 Robert Parker
- 7/11 #519 \$35 Bill Gallagher
- 7/11 #519 \$35 Stephanie Langdon
- 7/12 #526 \$35 Robert White
- 7/14 #317 \$75 Becky Dunne (Sunday)
- 7/14 #317 \$75 Evelyn Graziano (Sunday)
- 7/14 #317 \$75 Bianca Capuano (Sunday)
- 7/14 #317 \$75 Lyn Hammerle (Sunday)

- 7/14 #317 \$75 Val Bellows (Sunday)
- 7/14 #317 \$75 Jean Steuding (Sunday)
- 7/14 #317 \$75 Eleanor Aube (Sunday)
- 7/14 #317 \$75 Mary Murphy (Sunday)
- 7/14 #317 \$75 Chrissie Wrixon (Sunday)
- 7/14 #317 \$75 Stephanie Checksfield (Sunday)
- 7/14 #317 \$75 Harry Woltman (Sunday)
- 7/14 #317 \$75 Steve Calderisi (Sunday)
- 7/14 #317 \$75 Mathew Maher (Sunday)
- 7/14 #317 \$75 Jim Long (Sunday)
- 7/17 #122 \$35 Shannon Reilly
- 7/17 #122 \$35 Jeffery Boomhower
- 7/17 #122 \$35 Tarah Barrios
- 7/17 #122 \$35 Berenice Keller
- 7/18 #816 \$35 Hudson Venezia
- 7/18 #816 \$35 Terry Lorecu
- 7/19 #308 \$35 Cecellia Hopper
- 7/20 #044 \$35 Marion Kelly
- 7/28 #111 \$75 Evelyn Graziano (Sunday)
- 7/31 #716 \$35 Eleanor Robinson
- 7/31 #716 \$35 John Mullighan
- 7/31 #716 \$35 Jonathan Allison
- 7/31 #716 \$35 Allison Gibbons



**DUES-DUES--DUES**  
**DUES ARE DUE FOR 2024**

The bills for the 2024 were sent out 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. 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 2026  
Kingston, NY 12402



### THE IRISH SHOW

Every Sunday Morning at 8:00 AM WKNY with Ken and Anna Brett. [www.radiokingston.org](http://www.radiokingston.org)  
1490 AM 107.9 FM



Planning meetings for the Hooley on the Hudson™ are coming up. We need all the help we can get. Please volunteer.

Information is on our website for Vendor Applications and Sponsorships. [ulsteraoh.com](http://ulsteraoh.com)

### HOOLEY ON THE HUDSON

XXIII  
IRISH FESTIVAL 2024  
SEPTEMBER 1, 2024



### 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](http://www.icchv.org)

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





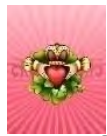
## Gaelic Classes

**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** are off for the Summer  
They will start up again in the Fall 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

**See you in the Fall**

**HAPPY AUGUST!** Thank you, Rose Ferraro Bruck, for ordering the 20-week raffle tickets. There is a \$25 and a \$50 winner each week, and the grand prizes are \$1000, \$500 and \$250. Contact Chrissie Wrixon, 845-901-1191; Pam Boyle, 845-901-1465 (pboyle991@gmail.com) or Andrea Beaver, 845-417-4302 for tickets. The first drawing is on July 30. Please try to sell tickets. They make wonderful gifts! You may buy/sell them for the duration of the raffle. THE

**HOOLEY IS SCHEDULED FOR SEPTEMBER 1.** We need many volunteers including people to sell 50/50 tickets throughout the day. Please contact Chrissie or Pam if you can help. We also need volunteers to get gift cards to raffle off. If you would like to volunteer, a letter is available for you to show the merchants. Please contact Chrissie by August 27 if you have any gift certificates. There will be a Hooley meeting in August. We need about ten sponsors whose names will be printed on the back of our shirts. There will be other activities coming up in the fall including “pocketbook bingo” and the lasagna take-out dinner! Stay tuned! Please pray for Kathleen Houghtaling and Terry Glennon. 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. Pray for the repose of Father Burke’s soul. He went home to God on July 3. Fr. Burke was the Chaplain of the AOH for many years. He was respected and loved by them and all his flock throughout the years. His funeral was a fitting tribute to a Beautiful Priest and all who knew him. We were honored that Cardinal Dolan celebrated his Mass and that so many Priests were there to concelebrate the Mass and remember his exemplary life. Our own Chaplain, Fr. John Kearney, gave a wonderful homily that captured the life of Fr. Burke in a kind and

loving way. We know summer is going fast when the HOOLEY is only six weeks away! Remember, this is our day to flaunt the Irish, to show our pride for our heritage and to make everyone feel a part of our celebration! It’s such a special day, and in advance, thank you to all the volunteers and supporters! Stay well, stay safe, stay happy and keep the faith! Happy Feast of the Assumption on August 15. God Bless Us All! **PRAY FOR PEACE!**



## Classic Beef Bourguignon

Betty Crocker Kitchens



- Prep 50 min
- Total 2 hrs. 15 min
- Servings 7

Traditional French beef bourguignon, the classic dish originating from the burgundy region of France, also known as “beef burgundy,” has been simplified by Betty. This dish is all about the magic of taking a complex recipe and streamlining the process to make it faster and easier, while still delivering the mouthwatering flavors of the original. Plus, any leftovers are even better the next day!

The secret is the stovetop. Instead of starting on the stovetop and finishing with several hours of oven-braising, we simmer this red wine-infused, bacon-studded

beef and vegetable stew entirely on the stovetop, delivering a rich, flavorful meal in a fraction of the time.

## How To Make Beef Bourguignon

What is beef bourguignon, anyway? This rustic beef stew with bacon, vegetables, and red wine starts on the stovetop, then usually braises in the oven for almost 3 hours. We think our version of the classic is the best beef bourguignon recipe for home cooks who want authentic flavors with less hassle. Refer to the full recipe for the details, but find our how to make beef bourguignon using our easier method here:

### Cook the Bacon

Spraying your Dutch oven or stockpot instead of using oil to cook the bacon lets you use the bacon fat for searing the beef.

### Sear the Beef

First, you'll be cutting the beef into smaller portions, this allows the stew to cook faster. Plus, searing the seasoned beef in batches creates a flavorful browned crust on each piece.

### Cook the Vegetables

After removing the beef with a slotted spoon, add your onion, carrots, and mushrooms to cook in the bacon and beef pan drippings until the mushrooms are browned. Cooking all vegetables together reduces stirring time.

### Add the Flour Mixture, Then the Wine

Briefly cook the flour, garlic, and tomato paste. Cooking all at once skips a couple of steps seen in more traditional beef burgundy recipes. Then add the wine. Adding the wine by itself, instead of with the broth, provides all the flavor of the wine without cooking for hours to reduce the liquid.

### Add the Broth and Simmer

Place the beef and bacon back in the pot and add the broth and thyme. All that's left is about an hour of simmering to tender beefy perfection!

### What To Serve with Beef Bourguignon

Wondering how to serve beef bourguignon? While this stew is hearty and filling, you will probably still want to know what to eat with beef bourguignon. Whether you want something starchy to soak up the delicious braising liquid or green veggies to add a fresh element, we've got you covered!

**Starches:** Appropriate and simple starchy sides to compliment an authentic beef bourguignon recipe include boiled or **mashed potatoes**, warm French bread, white rice, and buttered noodles.

**Green Vegetables:** While our easy beef bourguignon recipe is filled with meltingly tender veggies, you might still want a pop of bright green for freshness and variety. If so, try a **simple**

**side salad**, buttered peas, or **parmesan garlic green beans**.

If you're looking for inspiration on hearty sides to serve with beef bourguignon try a **gluten free risotto** or **au gratin potatoes**.

### How To Reheat Beef Bourguignon Leftovers

Our Classic Beef Bourguignon Recipe reheats beautifully, and can even strengthen in flavor after being stored. Here are some tips on how to reheat beef bourguignon.

**Thaw if Frozen:** Thaw the frozen stew overnight in the refrigerator.

### Store in Individual

**Servings:** For best results, and to prevent overcooking or drying out the beef when reheating, store leftovers in individual servings in separate containers.

**Reheat Gently:** On the stovetop, reheat the stew over medium heat until steaming hot. In the microwave, place stew in microwave-safe bowl, loosely covered and heat on medium (50%) power in 1-minute intervals, stirring after each interval, until steaming hot.

**Thin if Needed:** Beef bourguignon can thicken with storage. While reheating, you can choose to add a little broth or water to thin out until it has returned to original consistency.

### Ingredients

- **6** slices thick-cut bacon, cut crosswise in 1/2-inch pieces (8 oz)

- 2 ½ lbs. beef chuck roast, trimmed of visible fat, cut into 1-inch cubes
- 1 teaspoon salt
- ½ teaspoon black pepper
- 1 large yellow onion, diced 1/2-inch (about 1 1/2 cups)
- 4 medium carrots, peeled and diced 1/2-inch (about 1 1/4 cups)
- 8 oz white mushrooms, sliced
- ¼ cup Gold Medal™ All-Purpose Flour
- 2 cloves garlic, finely chopped
- 1 tablespoon from 1 can (6 oz) Muir Glen™ Organic Tomato Paste
- 1 bottle (750 ml) dry red wine (such as Pinot Noir)
- 1 cup from 1 carton Progresso™ Classic Beef Broth
- 1 tablespoon fresh thyme leaves
- 1 Spray 5-quart Dutch oven or stockpot with cooking spray. Add bacon; cook over medium heat 9 to 12 minutes, until crisp. With slotted spoon, transfer bacon to paper towels to drain.



- 2 Pat beef dry. Season with salt and pepper. Heat bacon drippings in pan over medium-high heat. Working in two batches, add beef to pan and cook each batch 6 to 8 minutes, turning once, until browned on two sides. Transfer to plate; cover and keep warm.



- 3 Add onion, carrots and mushrooms to pan; cook over medium heat 8 to 10 minutes, stirring frequently, until mushrooms release liquid and begin to brown.



- 4 Add flour, garlic and tomato paste; cook 1 minute longer, stirring frequently. Add wine; heat to boiling over high heat. Reduce heat to low; simmer 5 minutes.



- 5 Stir in broth, thyme, beef and bacon; heat to boiling over high heat.



- 6 Reduce heat to low; cover and simmer 1 hour to 1 hour 15 minutes, until beef is tender.



### Tips from the Betty Crocker Kitchens

- tip 1 As the mushrooms release liquid, they deglaze the pan and then the mushrooms brown. It's important to brown the mushrooms before adding additional ingredients to achieve the desired flavor and texture.
- tip 2 Top with chopped fresh flat-leaf parsley leaves for an extra pop of color and flavor.
- tip 3 To save time, opt for pre-sliced mushrooms. Also, baby carrots can be cut crosswise in 1/2-inch pieces instead of using whole carrots. You will need 1 1/4 cups cut baby carrots.



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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)

