



**ANCIENT ORDER  
OF  
HIBERNIANS  
IN AMERICA**

# MAY 2023

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

P.O. Box 2026  
Kingston, NY 12402  
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## NEXT MEETING

**TUESDAY**

**MAY 9, 2023**

**WHITE EAGLE HALL**

**6:30 PM**

## UCIAF DINNER

THANK YOU TO THE UCAIF FOR ORGANIZING THE DINNER BETWEEN OUR TWO ORGANIZATIONS LAST MONTH.

IT WAS A GREAT MEETING OF THE MINDS SO TO SPEAK. IT WAS WONDERFUL TO SEE THAT IN ACTUALITY WE ARE ALL ONE BIG FAMILY. A SPECIAL THANKS TO TONY MARMO FOR SPEARHEADING THE EVENT, WITH A GREAT SPEAKER IN TAYLOR BRUCK, THE KINGSTON HISTORIAN AND ASSISTANT COUNTY CLERK. WE WILL HAVE TO DO IT AGAIN.



## THE HISTORIAN'S CORNER

Neil Murray

## Famous Irish American Veterans

Neil Cosgrove, the political education chair for the AOH, said of the attached video commemorating Irish American Veterans, "While recognizing and grateful for the sacrifices that Americans of every race, ethnicity, and religion have made in defense of our country, Irish America can take pride and have a very Celtic obligation of remembrance to those of our family, no matter how extended, who served. It is incredible the prominent place that the Irish occupy on our nation's rolls of honor, especially given that Irish immigrants and their descendants have frequently been accused of 'divided loyalties' and not being 'true Americans.' It is regretful that the stories are shown in the video, and the thousands more, are not better known, and we hope that in remembering them, we can offer our gratitude and pride in them and all Veterans."

Please find attached the memorial video [presented by the National Ancient Order of Hibernians](#) for Veterans appreciation.

<https://www.youtube.com/watch?v=gw9xgswOkVs&t=4s>

Slainte, Neil



## 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.



## 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



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

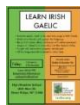
**IRISH CULTURAL CENTER**  
**CONSTRUCTION**

The ICCHV building project keeps moving forward.

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 are ongoing online.



**TRAD SESSIONS**

Trad Sessions continue at the Ole Savannah the first Sunday of each Month with Terry McCann and Steven presenting the ICCHV monthly traditional Irish music session **from 2 PM until 4 PM at OLE SAVANNAHS in Kingston, NY!** As always, ***the session is family friendly and FREE!!*** Please bring friends and family and come on down and meet old and new friends while enjoying the great hospitality and food of:

Ole Savannah  
100 Rondout Landing  
Kingston, NY 12401

*Please help to spread the word of the session by posting the attached PDF file on your social media platform.*

Please bring friends and family and come on down and meet old and new friends while enjoying the great hospitality and food of:

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

Check out the ICCHV website [ICCHV.ORG](http://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.

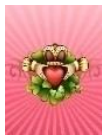


**AOH**  
**“LUCKY THREE” IRISH**  
**CALENDAR WINNERS**

Bill Murphy

**APRIL**

- 4/05 #623 \$35 Patricia Gilpatric
- 4/05 #623 \$35 Betsy Mills
- 4/05 #623 \$35 Kevin Kelly
- 4/07 #353 \$75 Harry Woltman  
(Good Friday)
- 4/08 #192 \$35 Andrew Gilday
- 4/08 #192 \$35 Jeffery Boomhower
- 4/16 #418 \$75 Coleen Sass (Sunday)
- 4/16 #418 \$75 Francis P Flynn  
(Sunday)
- 4/17 #621 \$35 Cathy & Dick  
Whiston
- 4/18 #725 \$35 Bill Sutton
- 4/19 #193 \$35 Conor Corbett
- 4/19 #193 \$35 John Flanagan
- 4/20 #730 \$35 Dina Gage
- 4/20 #730 \$35 Gregg Musser
- 4/24 #372 \$35 Patti Duffy
- 4/24 #372 \$35 Ed Morris
- 4/27 #975 \$35 Sue Ebber
- 4/28 #335 \$35 Cecilia Savona
- 4/29 #372 \$35 Patti Duffy
- 4/29 #372 \$35 Ed Morris



**LAOH DIVISION 5**  
**NEWS**

Jean Steuding

**NEXT MEETING**

**MAY 9, 2023**

What a wonderful time we had at the event sponsored by the Italian-American Club! Our Italian-American friends invited

both the AOL and the LAOH to join them at the VFW on April 13 for a social gathering. What a nice gesture! The food was delicious, the guest speaker, Taylor Bruck, did a fantastic job with his genealogy presentation, and the camaraderie was at its best! I am sure everyone felt a sense of belonging! At our April meeting, we discussed plans for the upcoming months. It was announced that Heritage awards will be presented again this year. You may get applications from Patty or one of the officers and return them by May 5. At our May 9 meeting our annual “baby shower” will be held. Please bring baby items to the meeting. Anything you wish to bring will be appreciated, but boys’ sizes 6-9 months and boys’ sizes 12-18 months are particularly needed, as well as non-fragrance wipes. They will be donated to the Pregnancy Support Center of Ulster County (next to Kentucky Fried Chicken). Volunteers are always needed, and you may call Michelle Whittaker at 845-340-7355 if you are interested. Also, at our April meeting, new fleece jackets may be ordered. Green or black fleece may now be ordered in a woman’s cut for \$44. For an additional \$7, you may have your name on the jacket. There is also a “fluffy” fleece jacket which is available in black or in a light beige color for \$56. We are planning to have a Communion breakfast on May 21. We will attend the 9:30 Mass at St. Mary’s St. Peter’s where we will sit together and then have breakfast at Ole Savanna’s following the Mass. Checks for \$25 may be made out to the LAOH (PO Box 2432,

Kingston 12402). Our June 13 “meeting” will be a picnic at Sue Feeney’s house (route 213). It will be catered (\$15) and you are welcome to bring desserts. Bring a chair! It is a beautiful setting for a picnic. Thank you, Sue, for once again volunteering your home to us for our annual summer get-together and thank you Pam and Chrissie for chairing the event. Twenty-week club tickets will be given out then. For those who do not attend the picnic, they will be called and asked if they would like tickets to buy or sell. The drawings begin on July 18 and will end on November 28. This is our major fundraiser. Our own Gwen McCann will be honored on May 18 at the Children’s Home of Kingston Recognition Dinner. Congratulations Gwen! If you have questions or concerns about any issue, contact Patty Jacob at [pjacob1@yahoo.com](mailto:pjacob1@yahoo.com). Please continue to remember Fr. Burke and Kathleen Houghtaling in your prayers. Notify Judy Mathews ([judymath4@yahoo.com](mailto: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. Enjoy these beautiful spring days, the flowers and trees coming to life, the sun and the warmth, being outside, the sound of kids, and all the things which make this time of the year in Hudson Valley spectacular! Have a safe Memorial Day and say a prayer for those who made the ultimate sacrifice for our freedom! They didn’t forget us, so never forget them! GOD BLESS AMERICA! PRAY FOR PEACE!





## SHRIMP SCAMPI LINGUINI

### 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.

## PEACH COBLER

### Ingredients

For the filling:

4 cups peaches, ripe, peeled, pitted, and sliced

1/2 cup sugar

2 tablespoons cornstarch

1 tablespoon lemon zest

1 tablespoon lemon juice

For the cobbler:

1/2 cup butter unsalted, cubed

1 cup all-purpose flour

1 tablespoon baking powder

1/4 teaspoon salt

1/2 cup granulated sugar

1 large egg

1 teaspoon vanilla extract

1 cup milk

ice cream, optional, for serving

### Directions

#### Step 1 -

Preheat the oven to 375 degrees F.

#### Step 2 -

Add the peaches, 1/2 cup of the sugar, the cornstarch, the lemon zest, and the lemon juice to a medium-sized saucepan over medium heat.

#### Step 3 -

Bring the mixture to a simmer for 5 minutes. Stir continuously until the peaches start to soften.

#### Step 4 -

Take the saucepan off the heat and set it aside.

#### Step 5 -

Place the cubed butter in a 9x9-inch baking dish and put it into the preheated oven until the butter has melted.

#### Step 6 -

Add the flour, baking powder, salt, remaining sugar, egg, vanilla, and milk to a bowl, and whisk until the flour is just combined.

#### Step 7 -

Pour the peaches into the baking dish over the melted butter.

#### Step 8 -

Pour the batter evenly over the peaches.

#### Step 9 -

Bake in the oven until the cobbler is golden brown, about 40-45 minutes.

#### Step 10 -

Serve immediately with some ice cream.



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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)

