



**ANCIENT ORDER
OF
HIBERNIANS
IN AMERICA**

JULY 2024

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

P.O. Box 2026
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Jim Carey,	President AOH Division 1
Patricia Boyle Jacob,	President LOAH Division 5



**NEXT MEETING
SECOND TUESDAY OF
EACH MONTH
JULY 9, 2024
WHITE EAGLE HALL
6:30 PM**

Please visit the following link for a short video history of Saint Patrick's Cathedral.

<https://www.youtube.com/watch?v=U31YsvZwwb4>

Slainte, Neil

YOU MAY ALSO ENJOY THIS INFORMATION FROM SCENIC HUDSON

[HTTPS://WWW.SCENICHUDSON.ORG/VIEWFINDER/HOW-IRISH-IMMIGRANTS-HELPED-BUILD-THE-HUDSON-VALLEY/](https://www.scenichudson.org/viewfinder/how-irish-immigrants-helped-build-the-hudson-valley/)



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

Bill Murphy

JUNE

6/03 #706 \$35 Chris Zanos
6/04 #924 \$35 Gay Tavares
6/09 #326 \$75 Eileen P Fletcher (Sunday)
6/09 #326 \$75 Amy Eskesen (Sunday)
6/14 #932 \$35 Alison Tobar
6/17 #418 \$35 Sean Donovan
6/17 #418 \$35 Francis P Flynn
6/17 #418 \$35 Denise Welch
6/18 #325 \$35 Elizabeth Peyton
6/18 #325 \$35 Robert Hebert
6/21 #136 \$35 Paul Donovan
6/22 #158 \$35 Scott MacCreey
6/22 #158 \$35 Cameron Pugliese

6/23 #360 \$75 Frank Naccarato (Sunday)
6/24 #054 \$35 Edith Gains
6/26 #128 \$35 Jim Sweeney
6/26 #128 \$35 Vincent DeCicco
6/26 #128 \$35 June R Miller
6/26 #128 \$35 Kevin M Roach
6/26 #128 \$35 Karen Wereszyaski
6/30 #750 \$75 Robert Hunter Holmes (Sunday)



**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



GOD BLESS THE UNITED STATES OF AMERICA

AS WE CELEBRATE THE FOUNDING OF OUR NATION, LET US REMEMBER WE ARE TRYING TO BECOME A MORE PERFECT UNION. SOME OTHER COUNTRIES AROUND THE WORLD DO NOT LET THAT HAPPEN



**THE
HISTORIAN'S CORNER
NEIL MURRAY**



THE IRISH SHOW

Every Sunday Morning at 8:00 AM WKNY with Ken and Anna Brett. 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

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. Please keep in your prayers, Fr. Edmund Burke.

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 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 JULY! Our picnic was fun, and again we thank Sue Feeney for hosting this traditional event! We enjoyed the food, the camaraderie and the beautiful setting. Thank you, Pam Boyle and Chrissie Wrixon, for organizing this event and those who helped set up and clean up. You always do a super job! We were honored that Fr. Bill, Fr. Kearney and Deacon Jack Carr joined us! Congratulations to these graduating seniors who are recipients of the Irish Heritage Awards: Christopher Paul Horvers, grandson of Paula Horvers; Ruth Weinmann, granddaughter of Suzanne Allison; Daniel F. Geary, grandson of Carol Geary; Isaiah Thomas and Mason Sass, grandsons of Ginger Mills and Nathaniel Bradley Garelik, grandson of Maureen Bradley. We wish these graduates success in all their future endeavors!

Twenty-week raffle tickets are available! Thank you, Rose Ferraro Bruck, for ordering the 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 or pboyle991@gmail.com or Patty Jacob, 845-594-6594, for tickets. You will be notified when the drawing starts. It's not too early to be thinking about the Hooley. We need many volunteers. There will be a Hooley meeting in August. If you would like to help get gift cards to restaurants, there will be a letter available for you to show the merchants. We need about ten sponsors whose names will be printed on the back of our shirts. Save the date (September 1) and think about how you would like to volunteer. There will be other activities coming up in the fall including "pocketbook bingo" and the lasagna take-out dinner! Stay tuned! Please pray for Fr. Burke, 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. Another one of our sisters, Carol Hughes, has gone home to God! Carol was a nurse and a warm, kind person! Carol, you will be missed! We send our condolences to her husband, Tom, and her entire family! RIP Carol until we meet again! Be safe in all the activities you will be involved in this summer. Stay

healthy and happy, and enjoy the summer to its fullest! It's a beautiful time to get together with families and friends! Stay hydrated, drive safely and do your favorite things which you can only do in the "Good Old Summer Time"! God Bless You and thank Him for our freedom as we celebrate our Independence on July 4. **PRAY FOR PEACE!**



Lemon Cream Cheese Bundt Cake with Lemon

Glaze

by Betty Crocker Kitchens

- Prep **10 Min**
- Total **2 Hr 20 Min**
- Servings **12**

A beautiful bundt cake you can make in one bowl!

Ingredients

Cake

- 1 box Betty Crocker™ Super Moist™ Yellow Cake Mix
- 1 cup milk
- 1 package (3 oz) cream cheese, softened
- 2 tablespoons grated lemon peel (from 2 large lemons)
- ¼ cup lemon juice (from 1 large lemon)
- 3 eggs

Glaze

- 2 cups powdered sugar
- 2 tablespoons lemon juice (from 1 large lemon)

Steps



1 Heat oven to 325°F. Generously spray 10- or 12-cup fluted tube cake pan.



2 In large bowl, beat Cake ingredients with electric mixer on low speed 1 minute, scraping bowl constantly. Increase speed to medium; beat 2 minutes. Pour into pan.



3 Bake 40 to 45 minutes or until toothpick inserted in center comes out clean. Cool 15 minutes; turn upside down onto cooling rack or heatproof serving plate, and remove pan. Cool completely, about 1 hour.



4 Place cake on serving plate. In medium bowl, beat powdered sugar and lemon juice, a little at a time, using whisk until thick glaze forms. (You may not need all the juice.) Pour evenly over cake. Store cake loosely covered.

Tip 1 Mix up this basic recipe with different citrus fruits, like orange or lime.

Tip 2 Grate the lemon peel right into the bowl with the other ingredients to keep all those

bright citrus flavors from drying out in the air.



Angel Biscuits

Yield: 30 servings

A heavenly chorus descends from above, gracing your table with a truly divine treat: Angel Biscuits! These seemingly humble heroes of the feast are anything but simple: flaky layers of buttery pastry, crispy on the outside and tender on the inside, just waiting for jams or sauces or even just good, old-fashioned butter. At only an hour and a half to make, they really are a snap to make too! And legend has it, every time you bite into Angel Biscuits, an angel gets its wings!

Ingredients

- 2 (0.25-ounce) packages active dry yeast
- 1/4 cup warm water, about 110 degrees F-115 degrees F
- 2 cups warm buttermilk, about 110 degrees F-115 degrees F
- 5-5 1/2 cups all-purpose flour, plus more for flouring a work surface
- 1/3 cup sugar
- 2 teaspoons salt
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 1 cup shortening
- butter, melted, to taste

Directions

Step 1 -Lightly grease 2-3 baking sheets.

Step 2 -In a small bowl, dissolve the yeast in the warm water and let it stand for 5 minutes.

Step 3 -Stir the warm buttermilk into the yeast mixture.

Step 4 -In a large bowl, combine the flour, the sugar, the salt, the baking powder, and the baking soda.

Step 5 -Cut the shortening into the flour mixture using a pastry blender until the mixture resembles coarse crumbs.

Step 6 -Stir the yeast mixture into the flour mixture.

Step 7 -Lightly flour a work surface and turn the dough out onto it.

Step 8 -Knead the dough lightly 3-4 times, then roll it out to 1/2-inch thickness.

Step 9 -Cut the dough with a 2 1/2-inch biscuit cutter.

Step 10 -Place the biscuits 2-inches apart on the prepared baking sheets.

Step 11 -Cover the biscuits with clean kitchen towels and let them rise in a warm place until almost doubled in size, about 1 hour.

Step 12 -Preheat the oven to 450 degrees F.

Step 13 -Bake the biscuits until golden brown, about 8-10 minutes.

Step 14 -Lightly brush the tops of the biscuits with the melted butter.

Step 15 -Serve the biscuits warm.





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P.O. Box 2026
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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)

