



**ANCIENT ORDER  
OF  
HIBERNIANS**  
IN AMERICA

# NOVEMBER 2021

*News for AOH  
Fr. Con C. Woulfe 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 Gilpatric,	President LOAH Division 5



**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.

**MEETING**  
**WHITE EAGLE HALL**  
**WEDNESDAY**  
**THE 10<sup>TH</sup> OF**  
**NOVEMBER**  
**6:30 PM**

**\*\*\*NOTE NEW DAY\*\*\***

**\*\*\* WE ARE BACK AT**  
**THE WHITE EAGLE\*\*\***  
**HOWEVER DUE TO**  
**SOME SCHEDULING**  
**CONFLICTS WE ARE**  
**NOW MEETING ON**  
**WEDNESDAY NIGHTS**  
**\*\*\*PLEASE MAKE A**  
**NOTE\*\*\***

**BE SAFE**  
**BE WELL**



**ELECTIONS**

MARK GEARY OUR IMMEDIATE PAST PRESIDENT WILL BE CONDUCTING OUR ELECTION FOR OUR 2022 SLATE OF OFFICERS. HERE ARE THE OFFICES WE WILL BE VOTING FOR:  
PRESIDENT

VICE PRESIDENT  
RECORDING SECRETARY  
FINANCIAL SECRETARY  
TREASURER  
MARSHALL  
SENTINEL  
CHAIRMAN OF STANDING COMMITTEES



**THE**  
**HISTORIAN'S CORNER**

Neil Murray

Please visit the link below to a wonderful documentary on the history of the AOH. Originally published by the Hibernian Digest, this video will help you understand the long and rich history of our Irish Catholic Fraternal Order. "The Way Home" will take you on a journey to understand our AOH predecessors and our ancestors in the preservation of Irish Catholic heritage and traditions.

<https://www.youtube.com/watch?v=6gCxrNc7JIU>

Slainte, Neil



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

www.icchv.org

The ICCHV keeps moving forward. Gaelic Classes conducted by our own Bob McDonald are ongoing online.

The ICCHV construction project has begun slowly. We are almost complete with the rebuilding of the Company Path Wall along the front of our property. We have received approval of the wall from the State Historic Preservation Office and hope to have this part of the project complete in the next few weeks. Come on down and see the beautiful stone wall which replicates the wall built, no doubt by our fore fathers. Further details are to be discussed at the AOH meeting in regard to the next steps in the construction of the cultural center.

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

Thank you.  
Keep Moving Forward!!



**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, John Dwyer, Sr.



**THE IRISH SHOW**

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



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-DUES--DUES**

**DUES ARE DUE FOR 2022**

The Membership cards will be available in January for those who are up t date.

Please send in your dues as soon as possible.

A mailing will go out shortly We need all the help we can get.

Please make sure you dig out that letter you received and pay your dues. Pay as soon as you can. 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 and the contributions the Irish have made to the local area and to the USA.

Send your dues for this year 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!!



**PIPE, DRUM AND HONOR  
GUARD NEWS**

Scott Benson

**BAND PRACTICES ARE THE  
WHITE EAGLE ON  
WEDNESDAYS AT 6:30 PM**

Practices will continue at Arace Electric. As Spring continues to unfold, we will move to regular practices outside in local parks until we can all gather safely at the White Eagle again.

Need people for the Pipes, Drums, or 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

**October Winners**

- 10/01 #143 \$35 Douglas Kell
- 10/05 #428 \$35 Linda Wynkoop
- 10/09 #121 \$35 Betsy Geary
- 10/09 #121 \$35 Zachary Gibbons
- 10/09 #121 \$35 Patricia Gavis
- 10/11 #021 \$75 Barbara Thomas (Sunday)
- 10/12 #066 \$35 Theresa Dwyer
- 10/18 #130 \$35 Luke Noble
- 10/19 #375 \$35 Joe Bilotti
- 10/23 #107 \$35 Robert Corbett
- 10/23 #107 \$35 Stephen Wood
- 10/30 #361 \$35 Kathleen Kiernan

The Lucky Three Ticket is based on the 3-digit number of the NYS Evening Pick Three Numbers. As in past years all you need to do is pick your number and Pay your \$25.00 You have a chance to win \$35.00 each day of the year, \$75.00 on Sunday



**SLOW-COOKER**  
**CREAMY TOMATO**  
**AND TORTELLINI SOUP**

by Betty Crocker Kitchens



- Prep 15 Min
- Total 3 Hr 50 Min
- Servings 7

**Ingredients**

- 2 cans (28 oz each) Muir Glen™ organic fire roasted crushed tomatoes, undrained
- 1 ½ cups Progresso™ chicken broth (from 32-oz carton)
- ½ cup finely chopped green onions, white parts only
- 2 cloves garlic, finely chopped
- 1 tablespoon sugar
- ½ teaspoon salt
- ½ teaspoon pepper
- ¼ teaspoon crushed red pepper flakes
- 1 cup heavy whipping cream
- 1 package (9 oz) refrigerated cheese tortellini
- ¼ cup refrigerated basil pesto
- ½ cup shredded Parmesan cheese (2 oz)
- 1 Spray 4-quart slow cooker with cooking spray. In slow cooker, mix tomatoes, broth, green onion whites, garlic, sugar, salt, pepper and pepper flakes. Cover; cook on High heat setting 3 hours or Low heat setting 6 hours



- 2 If cooking on Low heat setting, increase to High heat setting. Add whipping cream; cover and cook about 15 minutes or until hot.



- 3 Add tortellini; cover and cook 15 to 20 minutes or until tortellini is tender.



- 4 Divide among serving bowls; garnish with pesto and Parmesan cheese.

**DUTCH APPLE PIE**

by Stephanie Wise



- Prep 60 Min
- Total 2 Hr 45 Min
- Servings 8

The difference between classic apple pie and a Dutch apple pie recipe is all in the delicious crumb topping. Dutch apple pie topping is made with butter, Gold Medal™ flour, brown sugar and granulated sugar, and you'll know when it's ready to come out of the oven when the crumb toppings are a deep golden brown. Instead of a second pie crust, enjoy a generous blanket of sweet streusel crumbs—sprinkled over a tender spiced apple filling

**Ingredients**

**Crust**

- 1 cup Gold Medal™ all-purpose flour
- ½ teaspoon salt
- 1/3 cup plus 1 tablespoon shortening
- 2 to 3 tablespoons cold water

**Filling**

- 8 cups sliced cored peeled apples
- ½ cup granulated sugar



- ¼ cup Gold Medal™ all-purpose flour
- ¼ teaspoon ground cinnamon
- 1 tablespoon lemon juice

### Topping

- ½ cup unsalted butter, softened
- 1 cup Gold Medal™ all-purpose flour
- 2/3 cup packed brown sugar
- 1 tablespoon granulated sugar

### Steps

**1** In medium bowl, mix 1 cup flour and the salt. Cut in shortening, using pastry blender (or pulling 2 table knives through ingredients in opposite directions), until particles are size of small peas. Sprinkle with cold water, 1 tablespoon at a time, tossing with fork until all flour is moistened and pastry almost leaves side of bowl (1 to 2 teaspoons more water can be added if necessary). Gather pastry into a ball. Shape into flattened round on lightly floured surface. Wrap flattened round of pastry in plastic wrap, and refrigerate about 45 minutes or until dough is firm and cold, yet pliable. This allows the shortening to become slightly firm, which helps make the baked pastry more flaky. If refrigerated longer, let pastry soften slightly before rolling.

**2** Heat oven to 400°F. On surface sprinkled with flour, using floured rolling pin, roll pastry dough into circle 2 inches larger than 9-inch pie plate. Fold pastry into fourths; place in pie plate. Unfold and

ease into plate, pressing firmly against bottom and side and being careful not to stretch pastry, which will cause it to shrink when baked. Trim overhanging edge of pastry 1 inch from rim of pie plate. Fold and roll pastry under, even with plate; flute as desired.

- **3** In large bowl, toss Filling ingredients. Pour into pie plate, mounding apples toward center.
- **4** In medium bowl, use pastry blender or fingers to mix butter, 1 cup flour and the brown sugar until a crumb forms. Sprinkle evenly over top of pie. Sprinkle 1 tablespoon granulated sugar on top.
- **5** Bake 45 to 55 minutes or until pie crust and crumb topping are deep golden brown and filling begins to bubble. Transfer to cooling rack to cool.

## CARROT CAKE QUICK

### BREAD

by Betty Crocker Kitchens



- Prep **25** Min
- Total **2 Hr 20** Min
- Servings **16**

This treat boasts the flavors of carrot cake in a quick bread form. It's bursting with carrots, walnuts, cinnamon and nutmeg and is finished off with sweet cream cheese frosting.

### Ingredients

### Bread

- 1 box Betty Crocker™ Super Moist™ yellow cake mix
- ½ cup vegetable oil
- ½ cup water
- 4 eggs
- 2 teaspoons ground cinnamon
- ½ teaspoon ground nutmeg
- 2 cups coarsely shredded peeled carrots (3 medium)
- 1/3 cup finely chopped walnuts

### Frosting

- 4 oz (half of 8-oz package) cream cheese, softened
- 2 tablespoons butter, softened
- ¾ cup powdered sugar
- ¼ teaspoon vanilla

### Steps

- **1** Heat oven to 350°F. Spray bottoms only of two 8x4-inch loaf pans with cooking spray.
- **2** In large bowl, beat cake mix, oil, water, eggs, cinnamon and nutmeg with electric mixer on medium speed 2 minutes, scraping bowl occasionally. Stir in carrots and walnuts. Divide batter evenly between pans.
- **3** Bake 40 to 45 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes. Run knife around edges to loosen loaf. Remove from pans to cooling rack. Cool completely, about 1 hour.
- **4** In small bowl, beat Frosting ingredients with spoon until smooth. Frost tops of loaves. When ready to serve, cut into slices. Cover and refrigerate any remaining bread.



## **LAOH DIVISION 5 NEWS**

Jean Steuding

### **NEXT MEETING**

**TBD**  
**6:00 PM**

Our annual Mass for our deceased members was offered on Saturday, October 30, at St. Mary's St. Peter's. We had a very good turnout! Fr. Kearney celebrated the Mass, and Fr. Bill Scafidi was the Concelebrant. It was a beautiful Mass, and Patti read the names of our deceased LAOH members. At the end of the Mass, Fr. Kearney offered some kind words about our deceased member, Breda McMahon, and then we proceeded to the parish center for dedication of the library containing Breda's books, DVD's, etc. which were donated to the LAOH after Breda's death. Patti read a tribute, etched on a plaque, and written by her in memory of Breda. The words were most thoughtful and moving. Fr. Bill dedicated and blessed the library. All members of the LAOH as well as the AOH are welcomed to visit the library and sign out books or just browse (good thing to do on a cold winter day)! After the dedication, we enjoyed a delicious lunch at Little Italy! We had a grand day, and the rain didn't dampen our spirits (sort of like being in Ireland)! Thank you, Patti, for planning this day and for setting up the library with help from Ginger Mills, Sue

Feeney, Gwen McCann and Ginger's and Gwen's grandsons. Thank you, Fr. Bill, for allowing us to use the parish center (former convent) to house our library. It is a beautiful setting! Finally, thank you to all who participated in this milestone day of the LAOH! We are trying to "normalize" things as well as we can, so our next meeting will be held in the Divine Mercy Chapel at St. Mary's St. Peter's on November 9 beginning at 6 p.m. Wear your masks if you feel more comfortable doing so. We are excited to be back in the chapel. If you have any questions or concerns and want to send communications to the LAOH, our address is PO Box 2432, Kingston, NY 12402. Let Patti know if there is an update in your address, phone number or e-mail address. Her e-mail address is LAOH5pres@gmail.com. We are three quarters of the way through the 20-week club raffle! Patti's creativeness has made it fun, and the weeks have gone fast! All tickets should be returned to the PO Box above. Checks should be made out to the LAOH. If you need additional tickets, notify Patti via her LAOH e-mail address above or at 399-6191 or Ginger Mills, gamills86@gmail.com (430-7301). The drawings will end on December 14. The winners so far are: Week 1 – Deb Braun \$25 and Darlene McGowan \$50; Week 2 – Kathy Kelly \$25 and Nancy Wilson \$50; Week 3 – Ryan McCann \$25 and Henry Wallace \$50; Week 4 – Matt Crosswell \$25 and Rose Ferraro-Bruck \$50; Week 5 – Joe Tremper \$25 and Michael Ferraro \$50; Week 6 – Mickey Hein \$25

and Cindy Maisch \$50, Week 7 – Anna Brett \$25 and Debra Ferry \$50, Week 8 – Noel Vanetta \$25 and Noel VanEtten \$50 (not a typo LOL); Week 9 -Karen Ryan \$50 and Alice Reis \$25; Week 10 - Henry Wallace \$25 and Charles Worden \$50; Week 11 – Amy Golnick \$25 and Rhodella and Patrick Huges, \$50; Week 12 – Paula Horvers \$25 and Cain Halwich \$50; Week 13 – Betty Manicone \$25 and Mason Sass, \$50; Week 14 – Lisa Cooper \$25 and Linda Fritche \$50; Week 15 – Pat Netter \$25 and Ellen Tiano \$50; Please pray for our dear sick: Fr. Kearney (for his continued healing), Ethel Navarra, Lorraine Wagner, and Eleanor Ayres. Please notify Judy Mathews (judymath4@yahoo.com or 338-1618) if for some reason 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. Please remember our Veterans on Veteran's Day, November 11, and thank them for their service if you have the opportunity! Have a Blessed Thanksgiving! It is such a special day to think about and be thankful for the countless things we take for granted. Pray for the sick and the suffering, the lonely, the alienated, the needy, the homeless and all those in need of God's mercy! PRAY FOR PEACE AND HEALING IN OUR WORLD AND IN OUR COUNTRY.



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**AROLD**  
CONSTRUCTION CO. INC.



Ulster Savings



## Hibernian Motto

Friendship, Unity and Christian Charity  
(Cairdis, Aontacht agus, Chríostaí Carthanais)

Keep the Faith  
(Coinnigh an Faith)

Is Cuimhin Linn  
(We Remember)

