



**ANCIENT ORDER
OF
HIBERNIANS
IN AMERICA**

OCTOBER 2024

*News for AOH
Fr. Con C. Woolfe 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. Kevin Malick, Chaplain AOH
Fr. John Kearney, Chaplain LAOH
Jim Carey, President AOH Division 1
Patricia Boyle Jacob, President LOAH Division 5



NEXT MEETING
SECOND TUESDAY OF
EACH MONTH
OCTOBER 8 10, 2024
WHITE EAGLE HALL
6:30 PM



ELECTIONS



THANK ALL OF OUR SPONSORS WHO HELP US TO KEEP THE HOOLEY FREE. EVERY YEAR THEY HELP US TO DEFRAY COSTS AND KEEP OUR ACTIVITIES GOING. PLEASE MAKE SURE THAT YOU PATRONIZE EACH OF THESE BUSINESSES.

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**ON TO OUR NEXT EVENT
THE ST. PATRICK'S
PARADE
MARCH 16, 2025**



**2025 ST. PATRICK'S
PARADE
MARCH 16, 2025**

OUR PARADE CHAIRMAN JOHN KELLY IS SCHEDULING FUTURE MEETINGS. PLEASE CONSIDER JOINING THE COMMITTEE AND HELP PLAN THE BEST PARADE IN THE VALLEY.

MARK GEARY OUR IMMEDIATE PAST PRESIDENT WILL BE CONDUCTING OUR ELECTION FOR OUR 2025 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
MARK GEARY
ANYONE CAN RUN FOR ANY OFFICE. IF YOU ARE INTERESTED, PLEASE CONTACT MARK GEARY



ST. PATRICK'S PARADE JOURNAL

AS YOU KNOW EACH YEAR, WE PUBLISH A PARADE JOURNAL TO HELP PAY FOR THE PARADE EXPENSES. PLEASE TAKE AN AD AND ALSO PLEASE SELL AN AD THE ST. PATRICK'S PARADE IS NOT FREE TO PRODUCE; WE NEED ALL OF THE HELP YOU CAN GIVE US.

SELL THOSE ADS!! THIS IS THE WAY WE PAY FOR THE PARADE LET'S MAKE SURE THIS CONTINUES TO BE THE GRANDEST PARADE IN THE VALLEY!!!

NOW IS THE TIME TO SEND IN THOSE SUGGESTIONS FOR THE BEARER OF ST PATRICK AND THE IRISH PRINCESS.



THE HISTORIAN'S CORNER

The National AOH Site has an interesting history of the AOH and its origins. Here is a link a good read.

<https://aoh.com/aoh-history/>

Slainte



AOH "LUCKY THREE" IRISH CALENDAR WINNERS

Bill Murphy

SEPTEMBER

- 9/01 #028 \$75 Chrissy Vermilyea (Sunday)
- 9/02 #308 \$125.00 Cecelia Hopper (Labor Day)
- 9/14 #579 \$35 Michael Zinkow Jr
- 9/20 #519 \$35 Steve Hamilton
- 9/20 #519 \$35 Robert Parker
- 9/20 #519 \$35 Bill Gallagher
- 9/20 #519 \$35 Stephanie Langdon
- 9/23 #221 \$35 Anthony McCarole
- 9/25 #221 \$35 Anthony McCarole
- 9/29 #801 \$75 Mercedes Rosado (Sunday)
- 9/30 #211 \$35 Eleanor Aube
- 9/30 #211 \$35 Jessica Pugliese
- 9/30 #211 \$35 Joan Machione Smith



DUES-DUES--DUES DUES ARE DUE FOR 2025

The bills for the 2025 are being prepared; please make sure you pay your dues on time. 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 1490 AM 107.9 FM



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. 2025 Dues mailing are being prepared. Thank you to all. 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 will be organizing a 10-week class 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 will start up again on Sunday October 6, 2025, at the Ole Savannah Restaurant on the Rondout. And every first Sunday of the month there after. Come on down and join the fun.

Check out the ICCHV website ICCHV.ORG support our loyal sponsors. Thank you. Keep Moving Forward!!



LAOH DIVISION 5
NEWS

Jean Steuding

NEXT MEETING
OCTOBER 8, 2024
St. Mary's St. Peter's
Divine Mercy Room
5:30 P.M

Welcome Ashley Beaver, our newest member. Ashley is the daughter of Andrea Beaver, also an LAOH Sister! The Hooley was a giant success! Chrissie Wrixon, Pam Boyle and Sue Feeney, chairs, and all the people at the table did an outstanding job. I think Cardinal Dolan loved being our guest, and we loved having him! The weather was gorgeous, and everyone enjoyed being out on summer's last unofficial weekend. Thank you ALL who volunteered in any way and to our SPONSORS! You may still purchase 20-week club tickets for the duration of the drawings. Notify Chrissie Wrixon, 845-901-1101; Pam Boyle 845-901-1465 or Andrea Beaver, 845-417-4302, if you need tickets. The winners thus far are: Week 1: Chrissie Wrixon #50 and Mary Haas \$25; Week 2: Donald Kiernan \$50 and Kyle Taylor \$25; Week 3: Jan Miller \$50 and Jane Tomaseski \$25; Week 4: Jimmy Bruck \$50 and Michael Weishaupt \$25; Week 5: Jean Steuding \$50 and Kevin Jacob \$25; Week 6: Karen Ferry \$50 and Lil Maisch \$25; Week 7: Fr. Bill Scafidi #50 and Lucas Hopper \$25; Week 8: Brantley Wrixton \$50 and Rose Ferraro Bruck \$25; Week 9: Barb Secreto

\$50 and Pete Bell \$25. "Pocketbook Bingo" is scheduled for November 3 at the White Eagle Hall. Doors open at 12:00 p.m. and bingo starts at 1:00 p.m. The cost is \$45 and includes 10 game cards bingo. Additional cards are available for purchase. For reservations or to buy tickets, notify Chrissie or Pam. Our November meeting on November 12, will begin with a Mass for our deceased members at 5:30 p.m. Our Christmas dinner is scheduled for December 10 (Sunday) at Little Italy! If you have a daughter or granddaughter whose name you would like to submit for Irish Princess, she must be between twelve and fifteen years of age. You may submit her name at any time. Please pray for Kathleen Houghtaling, Terry Glennon and Paula Horvers. This month, God called home another of our LAOH Sisters. Carol Geary was a good, faith-filled, creative, funny and loving person! As well as being an LAOH member, she was active for years on the Parade Committee and all things Irish! She was also very active at St. Mary's St. Peter's and served as parish secretary at both St. Peter's and Joseph's. We extend our sincere condolences to Carol's husband, Paul, and her brother-in-law, Mark Geary, both very active AOH members, as well as her sons, Chris and Tim and her entire family and extended family. Ride with the clouds, Carol, and keep your eyes on us! We love you, and you will be missed! If you know of someone who needs 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. We had a successful fall season, and now we are gearing up for our fall/winter season. As you can see, from the above, we have some wonderful events coming up! Please make every effort to participate. Make sure you do all the things you need to do to prepare for winter to keep safe and healthy. God bless us all, and God bless America! PRAY FOR PEACE!



Gluten-Free Apple Crisp

By Betty Crocker Kitchens



- Prep Time **15** min
- Total **60** min
- Servings **12**

Betty Crocker™ Gluten Free cake mix.

Ingredients

Apples

- **6** large tart cooking apples, thinly sliced
- **1** teaspoon ground cinnamon

Topping

- **1 box (15 oz) Betty Crocker™ Gluten Free Yellow Cake Mix**
- ½ cup chopped nuts
- 1/2 cup butter, softened
- 1 teaspoon ground cinnamon
- 1 egg, beaten

Serve-With

- Gluten-free vanilla ice cream, if desired

Steps

- **1** Heat oven to 350°F. In large bowl, toss apples and 1 teaspoon cinnamon. Spread

apples evenly in ungreased 13x9-inch pan.

- **2** In large bowl, mix cake mix and nuts. With pastry blender or fork, cut in butter until crumbly. Add 1 teaspoon cinnamon and the egg; mix well. Sprinkle evenly over apples.
- **3** Bake about 45 minutes or until topping is light brown. Serve warm with ice cream.

Tips from the Betty Crocker Kitchens

- Tip 1 To help keep the crispy topping intact, use a wide spatula to remove the dessert from the pan.
- Tip 2 **Cooking Gluten Free?** Always read labels to make sure *each* recipe ingredient is gluten free. Products and ingredient sources can change.

Apple Pie Recipe

By Betty Crocker Kitchens



- Prep Time **45** min
- Total **2 hr 20** min
- Servings **8**

Our best apple pie recipe marries sliced tart apples dusted with sugar and spice, all tucked inside cozy, tender, flaky crust. When baked, the juices from the apples turn into a sweet, syrupy-like glaze over the tender apples, for an outstanding dessert with flavor and texture, your mouth just can't get enough of.

"American as apple pie," is really a misnomer. Apple pies get their roots in Europe, centuries before America was on the map. They became popular in the US because they were affordable to make and were a terrific way to preserve food, especially during the winter. In World War II, apple pies became associated with home and coziness; as soldiers claimed they

were fighting for “mom and apple pie.”

What makes this our best recipe? We show you, step-by-easy-step, and all the tips and tricks to make an apple pie you’ll be proud to serve. How to perfect the flaky, tender crust. How to thinly slice the apples and mix in just the right amounts of sugar, flour, cinnamon, and nutmeg, so that when the apples bake to their tender perfection, they’ll be covered with just the right amount of sweet, spicy, syrupy goodness. All this flavor and the variety of textures will make your mouth water and your tongue swoon.

Apple pie is a natural choice to make for Thanksgiving or Christmas, but it’s also perfectly patriotic for a summer holiday or the ending to about any meal. Make one for Sunday dinner, to celebrate an anniversary, or to bring to a potluck, and instantly, the meal becomes more special.

How To Make Apple Pie

Here are the general directions for how to make apple pie. But be sure to follow the recipe and refer to the recipe tips and FAQ sections for even more helpful information. Here’s how to make the best homemade apple pie, even if it’s your first time:

Mix the Pastry Ingredients

Cut the shortening into the flour and salt, using a pastry blender or fork until the particles are small. This distributes the fat from the shortening so that the pastry will be flaky throughout. For the flakiest crust, you’ll want to use ice-cold water when making the pastry. Add a few ice cubes to a cup of water, measuring one tablespoon of the water at a time, so that no part of the dough gets overly wet before the entire pastry dough is moist.

Shape, Chill, and Roll the Dough

Gather the dough into a ball and divide it to form two hamburger patty-shaped rounds, handling it as little as possible, so it won’t become tough. This makes it easier to roll the dough later when it’s cold. Chill the dough to help it become flakier when baked. Roll one pastry round (keep the other in the fridge until you roll it later) with a rolling pin on a floured counter, for the bottom crust. Ease it into the pie plate. Let the excess dough hang over the edge, it will be used later to seal to the top crust.

Mix the Apples and Spices

Mix the flour, sugar, and spices in a large bowl and then toss with the apple slices. Add the apple slices into the pastry-lined pie plate. Dot with butter to add a rich dairy flavor to the spiced apple filling.

Roll and Seal the Crusts

Roll the remaining pastry round like the one for the bottom crust. Cut slits into the pastry using the tip of a paring knife to allow steam to escape from the apples during baking, so the crust won’t get soggy. Roll and fold the edges of the top and bottom crust to seal in the filling. Cover the edge of the pie with foil to prevent it from getting overdone while baking.

Bake the Pie

Bake 25 minutes. Remove the foil and continue baking 15 to 25 minutes longer or until the crust is golden brown and juice begins to bubble through the slits in the crust.

The Best Apples for this Apple Pie Recipe

The best apples to use for pies are those that are tart in flavor and hold up to baking, so that as they soften, they don’t get mushy or mealy in texture. With the sugar that’s added to the pie filling, tart apples provide the perfect balance in flavor for the best-tasting apple pie. Our top apple choices for

apple pies are Granny Smith or Braeburn apples. They are the right texture, flavor, and the most economical. You can use either variety or a combination of the two, to get to 8 cups of apple slices. Or for the freshest pie you can make head to your local apple orchard for freshly picked apples. Choose varieties of tart apples with a firm flesh. Check out our **baking with apples** article for even more information for choosing the perfect apples for baking.

Storing and Reheating Apple Pie

Apple pie is delicious either served warm or at room temperature.

Here’s how to store apple pies so you can enjoy them as much as freshly made pies:

Storing Leftover Apple Pie:

Wrap any remaining apple pie either in the pie plate or on a serving plate with plastic wrap and store at room temperature up to 2 days or refrigerate up to 7 days.

Reheating Leftover Apple Pie:

Place a slice of pie on a microwavable plate. Cover loosely and microwave on medium-high (70%) 30 seconds to 1 1/2 minutes, until warm (time will depend on if the pie was at room temperature or cold from the fridge).

Freezing Apple Pie:

Apple pie can be frozen unbaked or baked. To freeze an unbaked apple pie, prepare as directed through step 5—except do not cut slits in top crust and do not cover edge with strip of aluminum foil. Wrap pie and pie plate completely in aluminum foil. Freeze up to 4 months. For baked apple pie, bake and cool pie as directed. Wrap pie and pie plate completely with aluminum foil. Freeze up to 4 months.

Thawing Frozen Baked Apple Pie:

Thaw unwrapped pie at room temperature or unwrap and thaw at room temperature 1 hour, then heat

in 375°F oven 35 to 45 minutes or until warm.

Baking Frozen Unbaked Apple Pie:

Unwrap pie and cut slits in top crust. Bake at 425°F for 15 minutes. Reduce oven to 375°F; bake 30 to 45 minutes longer or until juices begin to bubble through slits.

Making This Apple Pie with a Premade Crust

Whether you find making pie pastry a little intimidating or want to get a jump on getting this pie in the oven, this delicious recipe will be even quicker to the oven if you start with a pre-made crust. Substitute one package refrigerated ready-to-bake pie crust (2-crusts) for the double-crust pastry ingredients. Soften and roll one pie crust into the pie plate as directed on the package. Pick up the recipe directions, starting with step 4. In step 5, roll the second pie crust and place over filling. Cut slits in top crust. Fold and roll pie crusts, and cover with foil strip as directed.

Ingredients

Double-Crust Pastry

- 2 cups plus 2 tablespoons Gold Medal™ all-purpose flour
- 1 teaspoon salt
- 2/3 cup cold shortening
- 4 to 6 tablespoons cold water

Filling

- 1/3 to 1/2 cup sugar
- 1/4 cup Gold Medal™ all-purpose flour
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg
- 1/8 teaspoon salt
- 8 cups thinly sliced peeled tart apples (8 medium)
- 2 tablespoons butter

Steps

- 1 In medium bowl, mix 2 cups flour and 1 teaspoon 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 cleans side of bowl (1 to 2 teaspoons more water can be added if necessary).



- 2 Gather pastry into a ball. Divide in half; shape into 2 flattened rounds on lightly floured surface. Wrap in plastic wrap; 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.



- 3 Heat oven to 425°F. With floured rolling pin, roll one pastry round into round 2 inches larger than upside-down 9-inch glass pie plate. Fold pastry into fourths; place in pie plate. Unfold and ease into plate, pressing firmly against bottom and side.



- 4 In large bowl, mix sugar, 1/4 cup flour, cinnamon, nutmeg and 1/8 teaspoon salt. Stir in apples. Spoon into pastry-lined pie plate. Dot with butter. Trim overhanging edge of pastry 1/2 inch from rim of plate.



- 5 Roll other round of pastry. Fold into fourths and cut slits so steam can escape. Unfold top pastry over filling; trim overhanging edge 1 inch from rim of plate. Fold and roll top

edge under lower edge, pressing on rim to seal; flute as desired. Cover edge with 3-inch strip of aluminum foil to prevent excessive browning. Remove foil during last 15 minutes of baking.



- 6 Bake 40 to 50 minutes or until crust is brown and juice begins to bubble through slits in crust. Serve warm if desired.

Tips from the Betty Crocker Kitchens

- tip 1 Lay a sheet of foil on a cookie sheet on lower oven rack below pie pan in case of boil overs.
- Tip 2 For a nice defined crimped crust, lay the top pastry over the apple filling and press it firmly against the overhang of the bottom crust. Fold the pastry together and over to build up an even ridge of dough. Use the handle of a wooden spoon to mark evenly spaced section... More +
- Tip 3 The strip of foil around the edge of the pie as it goes in the oven ensures that the top crust won't over bake before the bottom crust gets done. Be sure to remove it after 25 minutes, though, so the edge can brown.
- Tip 4 For a glazy top crust, brush with milk or cream and sprinkle on some sparkly sugar before sliding it into the oven. Use small cookie cutters to cut out shapes from top crust before placing it on filling or use a small paring knife to cut slits to create vents to release steam.



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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)

