



The Irish Connection

Irish American Society of Tidewater News

August 2018

The Irish American Society of Tidewater, Virginia, is a 501(c)(3) non-profit organization established in 1980 to promote and preserve Irish culture and all things distinctly Irish.

Membership is open to persons of Irish birth or ancestry, as well as those persons who have an interest in Irish history and culture.

OUR NEXT MEETING
THURSDAY:
AUGUST 2, 2018

Meetings are held the first Thursday of the month at the

Church of the Ascension
Community Center
4855 Princess Anne Rd
Virginia Beach, VA.

Doors open at
6:30 p.m.,
the meeting usually
gets underway at
7:00 p.m.,
ending at 9:00 p.m.



PRESIDENT'S CORNER

Dear Fellow Irish American Society members,

The O'Neill's group order for our green IAS jerseys was placed and, fingers crossed, we SHOULD get the jerseys from Ireland in time to distribute at the August IAS meeting! I'll post an update on the IAS Facebook page as soon as they arrive.

If you missed out on the great deal with the green jersey group order, don't fret – the green jerseys sold so well that we decided to do a "reverse" white version of the IAS jersey. You can get in on the group order for those white IAS jerseys and hopefully get them from Ireland in time for some of our fun fall events! See the enclosed order form insert inside this newsletter for more information. Let me or Katie know if you have any questions.

The IAS had a busy and fun July! Though we didn't have a July meeting because of the proximity to the July 4th holiday, we DID have a wonderful IAS & Friends **Irish Breakfast** on Sunday, July 8th at **Murphy's**.

Many thanks to all who attended, and thanks to manager **Chip** and the great staff at Murphy's who, as always, took such good care of us!

We were thrilled to have our lovely IAS Junior Princess 2006 **Julia Mooney** as our waitress so we could catch up with her! Julia is all grown up and home from the summer from ECU. **FAILTE** to our new member **Jeannie Stake** who is a hoot and who joined on the spot at the breakfast. Thanks for recruiting her, **Nanette Legette Emmerich**! There are pictures from the breakfast elsewhere within this newsletter.

Also in July, the 1st IAS & Friends **All-Day Sail** from East Bay Marina in Norfolk to Old Point Comfort Marina in Fort Monroe was favored with perfect weather and a wonderful group of participants. We made amazing time there and back, and lunch at **The Deadrise Fish House** was delicious. We saw dolphins, cranes, pelicans, and even a sea

turtle! It was a grand day to be Irish and to be on the water. Many thanks to Cap'n Edward for conceiving and organizing a fantastic nautical outing for the IAS. **FAILTE** to new IAS members **Deb Plummer** and **Kathy Lienau** who joined before the Sail! Both have been coming out to IAS events for 18 years, but now they are *officially* members! Don't miss the next IAS Sail; we hope to do at least one this fall!

We have some great stuff lined up for the rest of the summer. Please come to whatever you can – and bring a friend! ☺

AUGUST

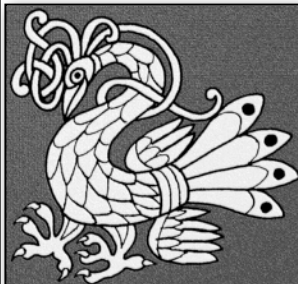
⌘ Thurs. 08/02 – Membership meeting program: **SPEED BLARNEY GAME!** I promise this will be a painless and fun way for us to all get to know more about each other! Shy? Introverted? Considering joining but not sure yet? Want to connect with more people? Been gone for a while and no longer know the membership? Enjoy finding out what you have in common with people? If you answered yes to ANY of these questions, **YOU REALLY NEED TO COME TO THIS MEETING!!!** You don't need to bring anything – just yourself!

⌘ Fri. 08/10 – IAS Paddy Pack **DOG DAYS OF SUMMER** -- 7p.m. until whenever. Meet up at O'Connors Brewing Company!!! Bring your dogs that are well-socialized with other dogs and people, and hang out for a pint or two with other members of the IAS Paddy Pack! Dogs must be on leash, and owners are responsible for monitoring their own dogs and cleaning up after them. I'll try to get us a table for us inside, and I will display an Irish flag to make it easier for you to find our group! The IAS Paddy Pack is open to Irish breed dogs and/or Irish-owned dogs of any or even no known breed!

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The Irish American Society of Tidewater

P.O. Box 9614
Virginia Beach, VA
23450



OFFICERS

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Jr. Vice President

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Jim Hagerty

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email the editor

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Michael Lawler

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Facebook & Instagram

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IAS.Tidewater@Gmail.com

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⌘ Sat. 08/25 – DRINKING AT LUGHNASADH – dinner & drinks during the GLASGOW KISS show at Grace O'Malley's Irish Pub, Granby Street, Norfolk –The music starts at 9 pm, so I would recommend getting there by 8. I also strongly recommend making a table reservation for your party.

SEPTEMBER

⌘ Thurs. 09/06 – Meeting – Pot Luck Dinner Party to thank local fire fighters! "Thank You, Fire Fighters" cake bake off! Please invite any fire fighters you know to attend. Special program: "The Irish American Fire Fighter Tradition"

⌘ Sat. 09/15 - Halfway to St. Paddy's Day PUB CRAWL, final details TBA shortly on Facebook and our website.

⌘ Sat. 09/29 – CELTIC COUSINS COOK OUT, Ascension Picnic Area, 1:00-4:00 pm

Slán go fóill! ('Bye for now!)

Lynnette



Glasgow Kiss Returns

Grace O'Malley's Irish Pub
& Restaurant
August 21 - 26

THE BHOYS ARE BACK IN TOWN

IRISH & IRISH-AMERICAN TRIVIA



August 2018 = Trivia Questions

Submitted by Maureen Cahill

Welcome to the newest monthly newsletter feature:

Irish and Irish-American trivia.

Each month, you will be asked to test your knowledge at three levels: easy, middling, and most difficult.

- ♣ 1. What is a full Irish breakfast?
- ♣ 2. What are the official languages of Ireland?
- ♣ 3. What percentage of the population speaks Irish?

The answers will be provided on page 7 with web links for you to learn more. Sláinte!

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FAMILY TREE TALES



CLAN TAYLOR and CLAN FRIEL both had fantastic family gatherings this summer, the former in the "Windy City" of Chicago and the latter in the Outer Banks of North Carolina!

Nothing is more fun than getting together big Irish families for reunions like this!

IAS Sr. VP **Debra Taylor-Kelly** flew out to Chicago to spend time with her family and then on to Sheboygan, Wisconsin for, as Debra said, a "Big Fat Irish Wedding"!!! Her nephew got married at the beautiful Blue Island Resort, and a wonderful time was had by all. Then it was back to Chicago to enjoy deep dish pizza, go to their Irish local, etc. before the trip ended.



Wedding Bells for the Taylor Clan 6/16/18 in Sheboygan Wisconsin. Mr. & Mrs. Zachary Jennings



Debra's grand-niece Kaya



Debra's brothers & sisters

Many of our "Donegal Girls", aka the Friel Sisters of Portsalon, County Donegal, got together with their extended families for a fun gathering down in the Outer Banks.

Everyone clearly had a wonderful time down on the beaches, enjoying sunshine, storms, and even rainbows. Not sure if they saw any leprechauns or pots of gold, though!



Here are four Friel Sisters - do you know who is who?!

Clan Friel at the Outer Banks this summer



Iris Dotson (our IAS Teen Princess 2015) and her brother Gabriel Dotson book-ending a picture of some of the Friel Sisters' grandkids



**IAS & FRIENDS
ALL DAY SAIL**
FRIDAY
JULY 13, 2018

IAS & FRIENDS ALL DAY SAIL

Submitted by Edward Brash

The maritime history of **Ireland** is long and varied; as an island nation with principal ports located all along the coastline, sailing and sailboats have been central not only to the daily lives of the Irish, but also in some of the most important developments in Irish history.

The stones used to build **Newgrange** in the Neolithic era were transported by sea from **Wicklow** and **Down**, and then up the **River Boyne** to the site. In modern times, in 1914, **Robert Erskine Childers** and his wife, **Molly**, transported 900 rifles and 29,000 rounds of ammunition in their 51 foot yacht, *The Asgard*, from Hamburg, Germany to Howth, north of Dublin; these arms were later used by rebels during the 1916 Easter Rising.

At the same time, the **Hampton Roads** area enjoys a rich naval tradition of central importance in American history. From the discovery of **Cape Comfort** (now Old Point Comfort) in 1607 by famed explorer **Christopher Newport**, through the era of the great clipper ships, to the present-day sophistication of computerized robotic container ship ports, our region has been at the forefront of every major development in American maritime history.

What better way to celebrate the storied maritime histories of both Ireland and Hampton Roads than to enjoy a day on the Chesapeake Bay sailing from East Beach in Norfolk to Old Point Comfort in Hampton?



*The crew before setting sail!
L-R Jim Hagerty, Deb Plummer,
Lynnette Fitch Brash, Kathy
Lienau, Steve Young*



*Summer Santa came by to
do a Coast Guard inspection
before we set sail! — with
Deb Plummer.*



Fort Monroe from the water



*A local was there to lend us a
hand tying up to the pier!*



*Edward Brash has the
wheel & knows the ropes*



*Our new local friend also gave us great advice — Old
Point Comfort Marina has a ton of cross breezes, so you
have to criss cross ropes from the back of the boat to
keep it from slamming one side or the other of the dock.*





Sailing up to the The Deadrise
Fish House in Fort Monroe

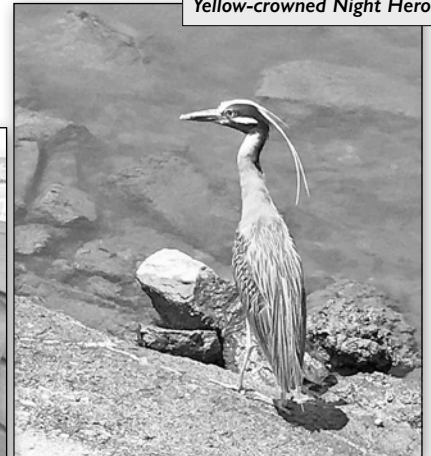
Arriving at our
lunch destination.



IAS & FRIENDS
ALL DAY SAIL
FRIDAY
JULY 13, 2018



This beauty let us get close
enough for great pix!
Yellow-crowned Night Heron



In case, like me, you were
wondering what the
restaurant is named after.



Deb Plummer, Kathy Lienau,
Lynnette & Edward Brash

CU CORNER



Hear all the latest about our Hibernian hounds!
**Feel free to submit news and/or pictures relating to Irish
breed or Irish-owned dogs!**

Submitted by Lynnette Fitch Brash

Condolences to IAS Paddy Pack founding member **Rebecca Conti** on the loss this summer of her lovely Irish wolfhound male **Butler**. He passed from cancer despite Rebecca's and the NC State Vet School's best efforts, but he spent his final days happy at home with those he loved most. Butler was an incredibly sweet boy who provided love and companionship to

Rebecca, her family, her friends, and her community. Many of us had the pleasure of spending time with this gentle giant at various events and locations when Rebecca had him out and about. He will be missed. The attached picture is of a beautiful memorial plaque depicting Butler that **Lynette Gilmour Crouch** made for Rebecca. She will surely treasure it along with all the good memories of her good boy.



IAS IRISH
BREAKFAST
MURPHY'S PUB
JULY 8, 2018



Lynnette Fitch Brash, Julia Mooney & Lisa Burgess



Maureen Morse & Katie McCrory



Katie McCrory & Lynnette



Edward Brash & Cecilia Thomas



Jeannie Stake, Nanette Emmerich & Jim Hagerty



Connie Smith, Joe Hardie & Edward Brash



Fynn, Lisa & Earl Burgess



Fynn, Lisa Burgess & Lynnette



Lori Shea & Michael Lawler



WATERMELON TREATS

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Rinse the rinds thoroughly, and then re-submerge in fresh water with no salt. In the meantime, get a large pot and the following ingredients gathered next to your stove.

- ❖ 2 c. white or apple cider vinegar
- ❖ 2 c. water
- ❖ 4 c. sugar
- ❖ Cinnamon sticks, broken in half (at least 1 stick per canning jar)
- ❖ 8 whole cloves (preferably) or 1 tsp. ground cloves
- ❖ 16 whole allspice berries (preferably) or ¼ tsp. ground allspice
- ❖ 1 thinly sliced lemon (preferably) or ¼ tsp. dried lemon peel
- ❖ 8 whole black peppercorns (preferably) or ½ tsp. ground black pepper
- ❖ 1 knob fresh ginger sliced or ¼ c. candied ginger chunks or ¼ tsp. ground ginger
- ❖ 1 star anise pod (preferably) or ¼ tsp. ground star anise
- ❖ 1 tsp. red pepper flakes
- ❖ ½ tsp. mustard seed
- ❖ ¼ tsp. celery seed
- ❖ 4 tsp. kosher salt or 2 tsp. regular salt
- ❖ ½ tsp. pickling spice

I came up with this list after comparing about 10 different recipes. You can put all these spices in a big cheesecloth bag or just leave them loose; I leave them loose. I don't think it is a deal breaker if you don't have every single one of these spices. For example, I didn't have the pickling spice or the celery seeds for my first batch.

Put ALL of the above ingredients in your big pot and bring to a boil. Let it boil for 5 minutes, then add the drained watermelon rind. After it reaches boil again, reduce heat,

and simmer for 30 minutes. The rind needs to get translucent, and the liquid will thicken slightly. Take pot off the heat and cool for 30 more minutes.

In the meantime, make sure you have sterilized all your mason jars and lids and canning tools by washing them in hot soapy water, rinsing them thoroughly, and drying them off with a clean towel. Keep the lids and jars warm either in a heated dishwasher or a hot water bath on the stove; this is to keep them contaminant-free and to prevent them from cracking when hot ingredients are added.

Next, strain the pickles from the liquid, saving all of the liquid (including the spices). Using a jar funnel, fill each of your jars with pickles, but do not overfill. Add enough of the reserved liquid (including the spices) to each jar to bring it to the desired head space (usually about 1/4" from the top). Make sure each jar has a piece of cinnamon stick in it! Look for any air bubbles in the jars; eliminate these by slowly and carefully using a flat stick (canning tool) to push the pickles away from the edge of the jar toward the center to allow the bubbles to rise to the top.

Wipe the jar rims clean. Put the lids on and screw until tight, but not ridiculously tight. Carefully put the jars into a large pot of hot water, using a canning rack if you have one. Make sure there is at least one inch of water over the top of the jars. Bring water to a boil, and let boil for 10 minutes. Turn off heat, and let temperature come down. Once the water is room temp, let cans sit at room temp for 90 minutes. Label jar with contents and canning date. Refrigerate. ENJOY! These make a great gift – my friend Gay Sexton made some for me a few years ago, and I have been craving them again ever since!

BARTENDER'S CHOICE



Submitted by Lynnette Fitch Brash

WATERMELON MOJITOS

In tall glass, muddle the mint leaves. Add ice then all other ingredients. Stir. Garnish with spring of mint, wedge of lime, and/or watermelon chunk.

*Watermelon juice: Mash chunks of watermelon through sieve or strainer using large wooden spoon. This will

eliminate the seeds and excess pulp. Discard seeds and pulp. You can put what's left into blender or food processor in batches if you want to liquefy it even further; be careful not to overload. Store watermelon juice in pitcher or plastic container. Can be used in WATERMELON MARGARITAS as well as mojitos and other summer drinks!

Per drink, you need the following:

- 4 or 5 fresh mint leaves, rinsed
- Ice
- 1 part simple syrup (equal parts water and sugar brought to boil then cooled; use Stevia for no calories!)
- 1 part watermelon juice*
- 1 part white rum
- 1 part soda water
- Juice from one lime

August 2018 Trivia Answers
 1. Meat, eggs, vegetables, and potatoes with bread, tea, and orange juice
 www.discoverireland.com/the-full-irish-breakfast/
 2. English and Irish
 www.thejournal.ie/census-irish-education-3712741-Nov2017/



AUGUST EVENTS

AUGUST MEETING

August 2, 2018

SPEED BLARNEY GAME!

I promise this will be a painless and fun way for us to all get to know more about each other! Shy? Introverted? Considering joining but not sure yet?

Want to connect with more people?

Been gone for a while and no longer know the membership?

Enjoy finding out what you have in common with people?

If you answered yes to ANY of these questions, YOU REALLY NEED TO COME TO THIS MEETING!!! You don't need to bring anything – just yourself!

Friday August 10, 2018

IAS Paddy Pack DOG DAYS OF SUMMER

7p.m. until whenever.

Meet up at O'Connors Brewing Company!!! Bring your dogs that are well-socialized with other dogs and people, and hang out for a pint or two with other members of the IAS Paddy Pack!

Dogs must be on leash, and owners are responsible for monitoring their own dogs and cleaning up after them. I'll try to get us a table for us inside, and I will display an Irish flag to make it easier for you to find our group!

The IAS Paddy Pack is open to Irish breed dogs and/or Irish-owned dogs of any or even no known breed!

Saturday August 25, 2018

DRINKING AT LUGHNASADH

Dinner & drinks during the GLASGOW KISS show at Grace O'Malley's Irish Pub, Granby Street, Norfolk –The music starts at 9 pm, so I would recommend getting there by 8. I also strongly recommend making a table reservation for your party.

CELTIC KITCHEN



Submitted by *Lynnette Fitch Brash*

WATERMELON TREATS TO EAT, DRINK, & SHARE!

Don't be tempted to get the seedless watermelons to make your job easier; they aren't actually seedless, so you will still have to do the work of removing the seeds from the pulp, PLUS the rinds of seedless watermelons are very thin, making them not suitable for pickling. Be brave, get a big watermelon, and go for it! If you can get a Bradford watermelon, they are supposed to be the very best. Watermelon, including the rind, has quite a few amazing health benefits, so feel good about indulging!

PICKLED WATERMELON RIND

NOTE: You do not have to have fancy canning supplies to make these pickles, but if you want to pick up new mason jars and canning tools most neighborhood hardware stores carry Ball supplies, as do stores like Target. I got a nice big canning pot and lid with a canning rack and a canning tool set at my local Ace Hardware.

Rinse the exterior of your watermelon and pat it dry. Using a very sharp long knife, carefully cut circular wedges of watermelon 1.5-2" wide.

Quarter each of these circles. With a small sharp knife, cut the majority of the red flesh away, leaving approximately 1/4" still on the rind. Save red flesh in bowls or large plastic containers for other recipes.



If you have thick enough rind, you may be able to use a sharp knife or a vegetable peeler to remove the dark green skin from the rind. My rind wasn't thick enough when I did this, so I just left it on. The dark green skin makes the rind pickle much stiffer, but still definitely edible and yummy.

Cut the rind at this point into the size of pickle that you want. I made 1" squares this time, but next time I plan to make 1x2" rectangles to make them easier to get out of the jar! The size of your jars is also something to consider when deciding what size pickles to make. If you want the pickles smaller, you can fit them into smaller jars. I used pint jars.

Put your rinds in a large glass bowl and add cold water to cover. Add 1 c. salt and stir to dissolve. Put a plate on top of the rinds to keep them submerged, then cover bowl and refrigerate overnight.

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