



The Irish Connection

The Irish American Society of Tidewater News

July 2017

The Irish American Society of Tidewater, Virginia, was 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:
JULY 6, 2017

Meetings are held the first Thursday of the month at the Church of the Ascension Community Center 4853 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



To my fellow Irish American Society members:

It's hard to believe that it's already summer, the kids are out of school, and the tourists are here! While many of you may be taking off for fun summer vacations, yours truly is actually headed BACK to work after a few months of maternity leave. Getting back into the swing of things is going to be a challenge, and I'll miss my sweet boy while I'm gone, but I am looking forward to several events coming up this month.

Our July meeting on **Thursday, July 6th** will be a short business meeting followed by an **Ice Cream Social** (just like last summer's)! The IAS Board will provide the ice cream, bowls, cones, utensils, and limited toppings. Please bring a topping or another treat to share!

Saturday, July 22nd is the **3rd Annual Coastal Virginia Cup (CVC)**. The hurling and camogie tournament will be held at the **Princess Anne Athletic Complex, 4001 Dam Neck Rd, Virginia Beach, VA 23456** from **9:30AM – 5PM**. Thank you to **Heather Warren**, the current president of the COVA Camogie Club and 2014 IAS Princess, for speaking to us about the CVC at our June meeting. We are happy and honored to again be participating in this exciting event!

The IAS will have a tent and tables set up at this year's CVC where we will be selling baked goods and other items. There was some concern over the placement of the tents at the tournament, but the IAS has been assured that all the tents will be in a more convenient location with lots of foot traffic this year. If you are interested in volunteering to set up, work the

table, or bake, please let the board know at the July meeting, comment on the IAS Facebook event, or e-mail ias.tidewater@gmail.com. I know it will be hot out there, so if you'd just like to bake or lend tents/tables but not attend, the help would be very welcome and appreciated! The board can plan to pick up your items if you let us know ahead of time.

For the bake sale at the CVC, we are looking for individually wrapped goodies that will not melt in the July sun. Small loaves of soda bread, muffins, and pieces of chocolate Guinness cake (sans frosting) always sell well!

Last but not least, the **IAS Chipotle Fundraiser** is scheduled for the day after the CVC, **Sunday, July 23rd**, at the **Landstown Chipotle** near Finn McCool's (3380 **Princess Anne Rd, Virginia Beach, VA 23456**) from **11AM – 3PM!**



From 11AM - 3PM, 50% of the proceeds made from patrons who mention the IAS at the Landstown Chipotle will go to our organization!!! Please spread the word and plan to bring yourselves, family, friends, coworkers, and neighbors to this fundraiser! I will share a flier via Facebook and e-mail once we receive the official one from Chipotle.

I look forward to seeing you all at our July meeting and hope that the starts to your summers have been great ones!

See you all soon!

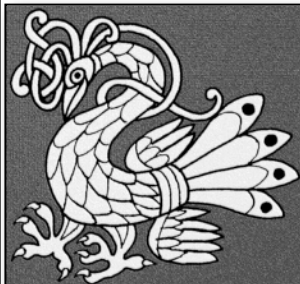


Sláinte,
Katie McCrory



The Irish American Society of Tidewater

P.O. Box 9614
Virginia Beach, VA
23450



OFFICERS

President

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HOSPITALITY

Volunteers Needed

NEWSLETTER

Lori Shea, editor
lorishea@aol.com

Sunshine Bulletin

email Lori Shea

INTERNET NEWS

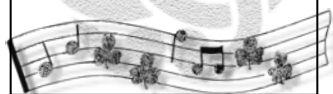
Vera Dotson

WEBMASTER

Michael Lawler

WEB SITE

IRLUSA.org
look for us on
Facebook!



THE PARTING GLASS



Condolences to **Kelly Taylor Lenahan** and her family on the passing June 15th of her beloved aunt **Sharon Phillips** from cancer. Kelly spent a lot of time traveling down to help her aunt in her time of need. We are sorry for your loss.

Sympathies to **Eileen King Walker** and her family on the passing this May 25th of her mother-in-law, **Kay Walker**. Kay was preceded in death by her son **Mark**, Eileen's husband. Kay was also grandmother of IAS Adult Princess 2014 **Heather Warren** and great-grandmother of IAS Little Miss Princess 2014 **Caelin Warren**.

*Oh all the time that e'er I spent,
I spent it in good company;
And any harm that e'er I've done,
I trust it was to none but me;
May those I've loved through all the years
Have memories now they'll e'er recall;
So fill me to the parting glass,
Goodnight, and joy be with you all.*

*Oh all the comrades that e'er I had,
Are sorry for my going away;
And all the loved ones that e'er I had
Would wish me one more day to stay.
But since it falls unto my lot
That I should leave and you should not,
I'll gently rise and I'll softly call
Goodnight, and joy be with you all.*

*Of all good times that e'er we shared,
I leave to you fond memory;
And for all the friendship that e'er we had
I ask you to remember me;
And when you sit and stories tell,
I'll be with you and help recall;
So fill to me the parting glass,
God bless, and joy be with you all.*

Chipotle Fundraiser!!!



Sunday, July 23

11 AM – 3 PM

Landstown Commons
3380 Princess Anne Road, 115
Virginia Beach, VA 23456

**Mention the Irish American Society of Tidewater
when you check out, and the IAS
will receive 50% of the proceeds!!!**

CÉAD MÍLE Fáilte



*One hundred thousand welcomes
from the IAS to new members
and to newborns in the local
Celtic Community!*

Welcome to baby girl **Laila Cannon**, niece of **Paul Cannon**, the U.S. Marine and Galway-born hurler in the **Coastal Virginia GAA**.

In this picture taken back home in Ireland, Laila is being held by her aunt **Nicole Cannon**, who is Paul's twin sister. Congrats to the entire Cannon Clan on this lovely addition!



Nicole Cannon & niece Laila

Welcome to baby boy **Dane Scott Otto**, who arrived just in time for Fathers Day and weighed in at 8.5 pounds, 20.5"!



Zach & Dane Otto



Courtney & Dane Otto

Dane's parents are **Zach & Courtney Otto**, both local firefighters and athletes in the **Coastal Virginia GAA**. Zach was a board member of the **Hampton Roads Hurling Club**, and Courtney was a board member of the **Cumann na mBan Camogie Club**.

Congrats to the brand new parents!

Did you recruit someone new?

*Send us a picture and/or tell us about our newest members!
Want to make a birth announcement from within the local Celtic
Community? Send us a photo and/or the details!*



SOCIETY NEWS



submitted by Michael Hagerty

Hey IAS members!

Did you see the recent articles in the **Virginian Pilot** sports section regarding the **Brunell Ladies Basketball Club** that is visiting Norfolk from Ireland? This is a team of 16-17 year old girls from Cork County. In case you missed it, the Club was supposed to play in a tournament hosted by ODU, but was cancelled following the resignation of the ladies' basketball coach Karen Barefoot. The team received a refund on their tournament reservations but had already made other non-refundable travel plans. In other words the team would be stuck here without any games to play.

Subsequent to their story being published by **Ed Miller** at the Pilot, the community rallied.

Here's a link to the most recent article:

https://pilotonline.com/sports/college/old-dominion/basketball/it-s-been-an-amazing-number-of-days-after-being/article_7d31efef-a90c-59cb-89b7-03a32a54adec.html

The Brunell Ladies Basketball Club from Cork, Ireland, shown last season. Nine of the 11 players shown here will be traveling to Norfolk in August.

The team is now going to play in a **Boo Williams** sponsored tournament during the dates of 10-12 August over in Hampton. Game times are TBD, but I know for sure the IAS will show up in force to cheer them on. Details to follow when known.

IAS member **Michael Hagerty** has been in touch with Ed Miller at the Pilot and the team's coach **Kevin Harris**. Coach Harris informs they need help with transportation to and from the games in Hampton. Michael is reaching out to a local business, which is trying to arrange and fund transportation, with the idea that IAS might augment their efforts.

Michael is proposing that IAS should take up a donation collection during our July meeting to help the team get transportation to their games. Please bring your cash or checkbooks and let's show this girl's basketball team our Tidewater Irish pride!



CEILI(DH) DANCING IN HAMPTON ROADS

by Scott MacGregor

Following the recent **Irish American Society of Tidewater** meeting, I was asked if I could provide an article for the newsletter on our local Celtic social dance scene. Having participated in several different styles of Celtic social dance over the past twenty years, the idea of an introduction article grew on me. I could just list the different classes or venues, but I think it would be so much more enlightening to give a little insight into each form of ceili(dh) dancing and other closely related dancing found locally. So here we go!

First, Ceili(dh) dancing is not limited to just Irish; there is also Scottish. I should note that when I refer to ceili(dh) dancing in general, I use the format "ceili(dh)", and when I speak of either Irish or Scottish specifically I use the appropriate spelling "ceili" for Irish or "ceilidh" for Scottish. Also, both spelling versions have their origins in the local Gaelic language and are pronounced "kay-lee".

In my opinion, both versions are not too different from Irish Set dancing, Scottish Country dancing, and even English Country dancing. While the Irish Ceili dancing is high energy, it is not the same as the solo Irish Step dancing that everyone is familiar with. Similarly, Scottish Ceilidh dancing is not the same thing as Highland dancing or Scottish Step dancing. Scottish Ceilidh and Scottish Country dancing are a bit different from each other, with the ceilidh being more energetic. Irish Ceili and Irish Set are also a bit different from each other, with the set dancing being danced closer to the ground and with more percussive footwork included. Ceili(dh) dancing is generally more rowdy and "loose", whereas both Scottish Country and Irish Set dancing can be more formal and regimented.

My original introduction to Irish Ceili dancing was under **Lisa Hunt Burgess** at the VFW hall in the Ocean View section of Norfolk. After a few sessions, I was hooked. Since Lisa is not currently hosting a ceili dance class, I primarily participate in the Scottish country dance class in Williamsburg; in January and February, you'll also find me practicing with the **Williamsburg Heritage Dancers**; and occasionally, I can be found practicing with the **British Isles Dancers** in Norfolk. When I have nothing better to do, I can be found taking in a contra dance in Norfolk. After my great experience this past Saturday, I will likely be seen at more contra dances in Norge; it's worth the drive, especially if there are several of you to share the ride.

Personally, I believe the Irish Ceili dancing gives the most aerobic workout with its high kicking footwork and fast pace. The Scottish Ceilidh dancing

comes in a close second, but they keep their feet much closer to the ground. Both forms of ceili(dh) dancing are often found in the pub scene with local session bands and include dances like Haymaker's Jig (Irish), Walls of Limerick (Irish), Siege of Ennis (Irish), Strip The Willow (Scottish), Gay Gordons (Scottish), Dashing White Sergeant (Scottish), and Hebridean/Canadian Barn Dance (Scottish).

The English Country dancing is the easiest, not much more than a fast walk to the beat of the music, and includes dances like Duke Of Kent's Waltz, Money In Both Pockets, Money Musk, and Mairi's Wedding. The Scottish Country dancing is a bit more complex with footwork using similar positions to that of ballet and two different styles of dance: a fast pace to jigs and reels and a slow pace to strathspeys. Many of the English Country dances are for two couple sets that are organized in long lines with the men on one side and the ladies on the opposite side. Similarly, many of the Scottish Country dances have the couple facing each other but limit the line to just four couples. These dances are often referred to as a three couple dance in a four couple set. The majority of dances, both ceili(dh) and country, are progressive with the couples moving down or up the line. Irish Set dances, like the North Kerry Set and the Connemara Set, are square sets of four couples named after locations in Ireland.

Should you do like me and participate in several of the different dance classes, like English and Scottish, one of the initial hurdles to get over is the varying terminology. For example, a "reel" in Irish and Scottish is the same as a "hay" in English, which is a weaving pattern of three or four people.

Finally, if you're like me and enjoy taking the class for the people and exercise, that's great, but there are many who like to use what they learn at larger regional dances and balls. Towards ceili(dh) dances, I believe the closest big dance would be in the Washington, D.C. metropolitan area. The closest *Comhaltas Ceoltóirí Éireann* (or CCE) branch for Irish Set Dancing events is in Northern Virginia/DC. In the Scottish Country dance scene, they hold quarterly dances split between the Richmond and Charlottesville areas. In the English Country dance scene, the Williamsburg Heritage Dancers host an annual **George Washington's Ball** on the first Saturday in March which is always well attended.



Ceili Dancing at Finnegan's Wake 2011

In 2016, a small period ball, the **Pleasure Ball**, was hosted in Norfolk by the **Norfolk Towne Assembly** (of which a fair number of members also dance with the British Isles Dancers). Plans are in the works for a second Ball come this November. Unfortunately, due to size limitation, it's my understanding that there are currently no available spaces left. Hopefully they are successful again and the ball can grow to an even larger venue next year.

One thing to keep in mind with these regional events is they often emphasize appropriate attire, as in kilts for the Scottish Country dances or period wardrobe for the English Country dance balls. Most event organizers do realize the expense entailed to obtain such outfits and welcome all nicely dressed participants.

I should note that all of the classes and dances are open to singles, like me. You do not have to bring a partner to participate. Come out, get some exercise, and have some fun. Don't worry about special shoes or clothes for classes.

Should you desire to have a ceili(dh) at one of your functions, we have some excellent callers in our area; they include **Lisa Hunt Burgess** (Irish - lhunt23@cox.net), **Lynnette Fitch Brash** (Scottish and Irish - l.fitch.brash@gmail.com), and **Jenna Simpsons** (English). And for a top notch local Ceili(dh) band, there is none better than our own **Glasgow Kiss** led by **Edward Brash** (brash99@gmail.com or 757-753-2831).

Another good ambassador for ceili(dh) dancing is **Jack Kennedy**, whom you'll often find leading the effort to get a set going after the Irish Society meetings. A good number of the names that I have mentioned herein are or have been members of the local Irish and/or Scottish societies.



Ready to Dance!
Jack Kennedy
sketch by Betsy Rivers-Kennedy

Irish Ceili Dance

Beginner and Intermediate
Tuesdays, 7:00PM to 9:00PM
Golden Slippers Studio
Woods Corner Shopping Center, Kempsville Road / Centerville Turnpike, Virginia Beach
Instructor: Mary Fien
maryfien@celticcottage.com
757-714-2595

Irish Set Dancing expert/CCÉ contact

Patrick "PJ" Kennedy, Chesapeake
PJsetdancing@Yahoo.com
302-319-0988

British Isles Dancers

Scottish and English Country Dancing
(+ Irish Ceili Dancing on the 5th Tuesday of applicable months)
Beginner and Intermediate
Tuesdays, 7:30PM to 9:15PM
Royster Presbyterian Church
6901 Newport Ave, Norfolk
Instructors: Andy Mills and Jacki Smith
<https://www.facebook.com/BritishIslesDancersOfNorfolkVa/>

Scottish Country Dancing

Beginner through Advanced
Thursdays, 7:00PM to 9:00PM
Newport House B&B
710 S Henry St, Williamsburg
Instructors: Bern Runk, Jenna Simpson, Steve Landowne

Williamsburg Heritage Dancers

English Country Dancing
Beginner through Advanced
Tuesdays, 8:00PM to 10:00PM
Newport House B&B
710 S Henry St, Williamsburg
Instructors: Jenna Simpson and various others
<https://www.facebook.com/WilliamsburgHeritageDancers>

Welsh Barn Dancing/Welsh Country Dancers

Fredericksburg, Virginia
Instructor: Siân Frick
sianfrick@gmail.com
(302) 368-2318

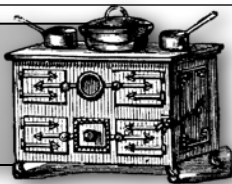
Contra Dance Norfolk

Third Saturday each month (September – May), 7:30PM to 10:00PM
First Lutheran Church
301 Colley Ave, Norfolk
<https://www.meetup.com/Norfolk-Contra-Dance/>

Contra Dance Norge (Williamsburg)

First Saturday each month (September – June), 7:30PM to 10:00PM
Norge Community Center
7402 Richmond Rd (Route 60 at Peninsula St), Norge
<https://www.facebook.com/tadamsva/posts/10151333355086152>

CELTIC KITCHEN



Submitted by Lynnette Fitch Brash

Part Two - LYNNETTE'S LEMONY SOZZLED BLUEBERRY LAYER CAKE (continued from last month!)

I stumbled across a fascinating article online a while back that had a series of unique new cake flavors created by mixing just two ingredients – one box of cake mix and 12 ounces of soda. How is that for easy peasy?! If the pantry is bare and you don't have time to run to the grocery, you are still good to go as long as you have a box of cake mix and a bottle of soda on hand! Depending on what flavor cake mix you combine with what flavor soda, you can create all kinds of specialty cakes. For example, **French Vanilla Cake Mix + Orange Soda = Creamsicle Cake.** Yum! This really appealed to my imagination. You can also actually cut the number of calories in each slice of cake by using DIET soda with the cake mix. Here's the link to the article. http://www.huffingtonpost.com/2014/08/27/easy-cake-recipe-use-soda-be-bubbly_n_5717767.html Based on the cake mix + soda concept, I came up with two delicious new cake recipes which I jazzed up with a few additional ingredients. I wanted to create fresh desserts bursting with flavor using summer berries now that they are in season. I also wanted to follow the Irish & Scottish habit of layering cake with fresh whipped cream (rather than covering the cake with heavy sugar-based icing) in order to keep the desserts light and airy. **NOTE:** You can make the cake layers a day or two ahead, cover the pans with cling wrap, and store them in the fridge until you are ready to build the dessert. I recommend you whip the cream and layer the cakes with it on the day of your event shortly before your guests arrive so your dessert looks and tastes fresh.



LYNNETTE'S LEMONY SOZZLED BLUEBERRY LAYER CAKE

- 2 cups fresh blueberries
- ½ cup lemon liqueur (like limoncello) or Absolut Citron vodka
- Pyrex measuring cup, 2 or 4 cups size
- Slotted spoon
- 1 box lemon cake mix, any brand
- 12 ounces Sprite Zero or Diet Sprite
- 2 large lemons with outsides washed
- Zester
- Very sharp knife
- Citrus reamer
- Large glass or stainless steel mixing bowl
- Small mixing bowl
- 2 Tb flour
- Electric hand mixer
- 3 eight- or nine-inch cake pans
- Cooking spray (like Pam)
- Cooking parchment
- Pen or pencil
- Scissors
- Toothpick
- 2 cups heavy cream, very cold
- 5 Tb Stevia (I use Stevia rather than confectioners sugar to cut calories)

LYNNETTE'S LEMONY SOZZLED BLUEBERRY LAYER CAKE

In Pyrex measuring cup, soak 1 cup of blueberries in ½ cup lemon liqueur. Turn them gently with a spoon every so often so they all get a chance to soak in the liqueur. Do not smooch the berries.

Preheat oven as per instructions on back of cake mix box. Trace around the bottom of a cake pan on the parchment. Cut this out, going inside the outline so the parchment circle is just a tiny bit smaller than the cake pan bottom. Repeat 2 more times so you have three parchment circles. Spray cake pans with cooking spray on all inside surfaces. Settle a parchment circle into the bottom of each of these cake pans.

In a large mixing bowl, blend the box of cake mix and the soda with a hand mixer until everything is wet. Add to this mixture the zest and juice of one entire lemon, being careful not to get any seeds in the batter. Mix again.

Use a slotted spoon to remove the blueberries from the lemon liqueur; reserve and chill 1 Tb of this liqueur. Place these "sozzled" blueberries into a small bowl with the flour. Toss the berries gently so they are all coated in flour; this will keep them from sinking in the cake batter. Gently fold the coated blueberries into the cake batter. Carefully pour 1/3 of the batter into each of the three cake pans; gently smooth batter so that entire bottom of each pan is evenly covered with batter. The batter will seem very shallow in each pan, but don't worry; it will rise.

Place the pans in the oven and cook about 18 minutes. In the meantime, rinse out the mixing bowl and beaters from the mixer. Place bowl and beaters in freezer to chill until you are ready to make the whipped cream (at least 20 minutes to get really cold). Test cakes for doneness by inserting toothpick. If it comes out of center of cake clean, then cake is ready to come out of oven. Let the cakes cool completely.

When you are ready to assemble the dessert, start by making the whipped cream. In the chilled mixing bowl, pour the cream, 4 Tb of Stevia, and 1 Tb reserved and chilled lemon liqueur. Using the chilled beaters, mix these ingredients on high until stiff peaks form (usually about 1 minute). Do not mix too long or you might end up making butter!!!

Place one cake layer on a cake plate. Spread a generous layer of whipped cream on top of this. Evenly distribute 1/3 cup of the remaining cup of blueberries (un-sozzled) on top. Then zest some of the remaining lemon all over this. Repeat for other two cake layers. Using a sharp knife, slice your de-rinded lemon into VERY thin slices; cut each of these lemon wheels into half circles. Find slices that don't have seeds in them. Lightly dust these with remaining 1 Tb of Stevia, and then arrange in circular pattern around top of cake all "facing" the same way so that each slice of cake will get a slice of lemon with it.



Also, the leftover cake – if there is any – will only keep a couple days because of the cream, so cut big slices and send extras home with your guests so not one scrumptious crumb goes to waste!

We welcome recipe submissions from ANY AND ALL Irish American Society members for the Celtic Kitchen column!

Got a dish that always gets compliments? Share your recipe, along with a little background history, with the rest of the IAS! Send submissions to our editor, Lori Shea, at lorishea@aol.com.

IRISH ABROAD



Teresa Buckley Diaz and hubby **Richard** recently had a wonderful trip to London where they attended the wedding of good friends! Teresa has some great pix of sightseeing iconic locations such as Tower Bridge from around the British capitol. Here



are two great pix, one of them at the actual wedding in a posh hotel and one of Teresa with the grooms beforehand. Mazel Tov!

Speaking of weddings, **Donna Looney McGlynn** and hubby **John** currently are in Scotland for a family wedding. They came over a week early in order to walk the **West Highland Way**,



which is spectacularly beautiful, as you can see in the picture of

John hiking. The other picture is of them at the very beginning marker of the WHW, which is 96 miles long total. John and Donna also have a few extra days in Glasgow after the wedding weekend, so they hope to meet up with **Lynnette Fitch Brash** and hubby **Edward**, who are staying in Glasgow for eight weeks this summer.



And speaking of **Clan Brash**, here is a picture of Edward with his parents, **Ed and Shirley**, after a delicious Fathers Day lunch at Vittoria Trattoria Ristorante Italiano in Ottawa, Canada!



The other picture is of **Lynnette** with her friend **Amy Rew** at the **Contemporary Art Center of Glasgow** for a VIP Cocktail Party/Fundraiser for the **Glasgow Girls Club**, which Amy created to help young ladies from less advantaged sections of the city. The current fundraiser is to help send several Glaswegian girls over to a camp in the Adirondacks this summer, where they will interact with members of their sister-club in NYC. Great evening for a great cause!

Clan O'Neill has a gorgeous white horse named **Ulysses** as a next-door neighbor where they are living in Belgium! Isn't he magical?! In the pictures, **Tim** introduces wee **Bobby** to magnificent Ulysses, and **Moir** makes friends with the glorious horse. For newer members who might not know **Clan O'Neill**, **Tim** was on the IAS board and in the Irish Color Guard, **Kate** (not pictured) was our IAS Adult Princess 2010, and **Moir** was our IAS Little Miss Princess 2010 and also studied Irish dance in **An**



Cor Rud (The Reel Thing School of Irish Dance). Middle child **Finn** is not pictured, but he really enjoyed IAS events when they moved back to Virginia Beach from Italy.



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 Mary Ann Bromley

OMG.....Murphy's Irish Pub has a PUP Menu....You can eat out on patio with your four - legged friend now.....but, no Guinness for dogs !



Mike Bromley with his son Joe and grandsons Zack and Logan at Murphy's in Virginia Beach on Father's Day 2017

Murphy's Irish Pup Menu

The Half Hounder: half pound Angus Burger
cooked medium rare \$5

Bow Wow Chicken: grilled chicken breast, sliced \$5

The Good Dog: complimentary dog treat and
bottomless water bowl

*All dogs must be kept on a leash and be within reach of their owner at all times - dogs left unattended will be sold on eBay

*Murphy's employees are not allowed to touch your dog while working - employees that violate this rule will be sold on eBay

*Accidents happen, but we do ask that you please clean up after your dog

CELTIC KIDS CORNER

COLOR ME IRISH

HAPPY 4TH OF JULY

