



Ancient Order of Hibernians in America

Kevin Barry Division
Division Three
P.O. Box 380 - Smithtown, NY 11787



April 2021 Newsletter

April	5	Happy Easter!
	6	LAOH Division 3 meeting 7:30
	10	Tom and Kathleen Daly Clarke Memorial 9am
	14	AOH Division 3 Meeting
	19	LAOH County Board meeting 7:30 location TBD
	21	AOH County Board meeting 8pm location TBD

A Message from the Presidents

If you are a Senior member let your fellow Hibernians know if you are in need of assistance. We may be able to help or refer you to someplace that can. Please contact Pat Pells or Rich McCrossen at aoh3smithtown@outlook.com. If you know of any member who is ill or lives alone, please make an effort to contact them and make sure they are OK.



The 200 Club Raffle is underway for 2021! A total of 200 tickets are sold and the tickets sell for \$25 each. . There are 42 prizes awarded, and every ticket is in the running for each drawing - so you have a chance of winning multiple times! There are two \$500 prizes, twenty \$75 prizes, and twenty \$25 prizes! To buy your ticket (or tickets), contact one of the chairs: Brian Clancy, Marge McKeon or Margie Connick at aoh3smithtown@outlook.com. The first \$1000 profit from this Raffle supports our scholarships and the balance supports our other charitable causes. The drawing will be held at the May Joint Meeting.



It has been a difficult school year and in a few months the Class of 2021 will be graduating. That means it is time for our annual Hibernian scholarship! Remember, the application needs to be submitted to Mary Ramos at aoh3smithtown@outlook.com by **April 15th**.



Start your spring clean out now and save your gently used clothes for our spring Savers fundraiser. **The Savers fundraiser is on Saturday, May 22nd. See the enclosed flyer.**



The Suffolk County AOH and LAOH will be holding its annual **Tom and Kathleen Daly Clarke Commemoration** this year on Saturday, April 10th. The wreath laying ceremony at the monument in Manorville takes place at 9am. A mass will follow at Our Lady of Mt. Carmel in Patchogue. Refreshments will be served, \$15. Contact Joe Kelly at 516-375-0625, deadendboys3@hotmail.com or Jeff Nisler at 631-385-2425, jeff.aoh@nisler.com.



The Suffolk County Boards are holding their conventions in May. The AOH Men will be meeting on **Saturday, May 22nd** at 2pm at Our Lady of Mt. Carmel in Patchogue. The Ladies' convention will be on **Sunday, May 23rd** at noon at Division 7's hall in East Islip. Contact your division presidents if you are interested in being a delegate.



NEED SOME HELP? *Celtic Connections*, the networking arm of the Nassau/Suffolk AOH/LAOH offers a multitude of services from your fellow Hibernians. There are accountants, computer geeks, energy conservation specialists, lawyers, home inspectors, real estate agents, electricians and a variety of other specialties. If you need any kind of service, start your search by going to thecelticconnections.com. This is what BUY IRISH is all about. Membership in the organization is a mere \$50 a year and all of that goes back to the member's county and division. Spouses of members are eligible as well and need not be card carrying Hibernians. Any questions about Celtic Connections should be directed to Brian Clancy at aoh3smithtown@outlook.com



The LAOH Suffolk County Board is holding its annual fundraising raffle. This year the prize is \$250 in scratch-off lottery tickets. Raffle tickets are \$20 each and the drawing will be at the April county board meeting on April 19th. Contact President Alice Faughnan at ali4nan@aol.com for more information.

A LITTLE BIT 'O THIS, A LITTLE BIT 'O THAT



YOUR 2021 DUES IS NOW DUE! Feel free to pay at your meetings or you can mail your checks. Ladies, please send your \$30.00 check, **made payable to LAOH Div. 3**, to **Ruth Bedell** or for the Men, **made payable AOH Div. 3**, to Rich Johnston. For their address information contact us at aoh3smithtown@outlook.com **Please don't forget** how very important it is to keep your dues up to date as we have to pay per capita tax on each member and we need your dues to do this.



T Shirts While the Coronavirus has had a significant impact on our fundraising abilities, we want to remind you that we still have our t-shirt fundraiser in progress with all sizes available. While some members were enthusiastic about helping to sell shirts, we are hoping others who have not yet taken advantage will try to sell at least one each. Hopefully with all your help, we can bring in some much-needed funds and help to reduce our stock. If you would like to order a t-shirt, e-mail Anna Gallagher at aoh3smithtown@outlook.com. Reminder: long sleeve t-shirts are \$20.



“Wear Your Sashes” So, how many times have we heard this request in a Calling Post? What’s that? Don’t have a sash? No problem! If anyone is interested in purchasing a **sash** to wear for parades and other group events, please contact **Carol Clancy** at aoh3smithtown@outlook.com.



Don’t Forget.... To bring your pennies to the meeting so that we can continue to support the St. Francis Breadline. The Breadline has been feeding the poor and hungry of New York City every morning since 1929. It is located in the church and friary of St. Francis of Assisi Church on West 31st Street in NYC. Let’s continue saving during 2021. While there is a coin shortage, we’re sure you have some pennies around. Check under the couch cushions.

To All Members...if for any reason you change your telephone number, your address or email, please let me know so that you will receive the newsletter and get telephone messages when **Calling Post** needs to be activated. Please contact **Karilyn O’Brien** at: aoh3smithtown@outlook.com with any changed information.

If you have anything to add to the newsletter....send your news, events and just about anything else you’d like to contribute to the newsletter to **Karilyn O’Brien** at aoh3smithtown@outlook.com. Be sure to send your information before the 20th of the month to get it in the next edition

***Please pray for the continuing
comfort of the sick***

***Carol King, Sheila Aide, Deacon
John Trodden***



***Please pray for the repose of
the souls of the deceased***

Janet Fernandez DiCalogero

The Black Skillet..... by George McKnight

George has kindly given Tom O'Reilly permission to publish his story of growing up in Manhattan and capturing in detail St. Patrick's Day activities in his home.

As St. Patrick's Day is a great day to celebrate our family's history, life and journey, I looked at the Black Skillet on my stove top that we used yesterday to prepare dinner. I think back of when I was a boy and my father telling me to get out the Black Skillet after returning home from Sunday morning mass, (7am mass, you know how hard that was getting up for) to make breakfast. His ritual would start with frying some bacon, that smell would reach every part of the small house and have you excited for what's to come. He would stand over the pan with much attention to the bacon, moving it constantly, with only a fork, so not to let it stick or burn. Once it was finished and the house smelled delicious, he would then start the Bangers (Irish sausage) frying. We didn't get Bangers often because they were hard to get back then. My mother or father would make a special trip past the Irish store on Second Avenue (in Manhattan) to get them and it was a treat to have them on occasion. Slowly he would turn them, pushing the bacon grease up on top of them and working them to a perfect browning. As they slowly cooked then would come the tomatoes; they would be sliced a 1/4 to 1/2 inch thick, placed right into the bacon grease, again splashing it up on top of the tomatoes until they would start to blister. I still love fried tomatoes today and think of Sunday morning whenever I make them. Once the tomatoes were ready, they along with the Bangers would go on a plate and wait warming in the oven until the eggs got cooked. The eggs were the real show in that Black Skillet. Now with the flavor of bacon, Bangers and tomatoes my father would cook sunny side up eggs like a pro. He would crack 3 or 4 into the pan, slowly allow the whites to cook, all the while splashing up all the juices in that pan on top of them. Slowly the eggs would fully cook and have that perfect runny yolk. If when moving them around a yolk might break (rare but nobody said a word if you got a broken yolk) so he would just flip it over and take that one.

At this point the soda bread or toast would be on the table and the orange juice made. The juice was always made from Tropicana frozen concentrate in those little tubes. Once made, we would be called to the kitchen to eat. This would be a hardy Irish breakfast that my father made, knowing we would be out running around with our friends the rest of the day before coming in for dinner. I don't remember any of us not liking everything on the table including the fried tomatoes, eating every bite. To be honest we as kids had an ulterior motive for finishing everything on the plate. On the way home from mass we always stopped at the bakery and got jelly donuts. They were there as the bonus after breakfast and snack during the day. So, as I celebrate St. Patrick's Day, my Irish breakfast and use my Black Skillet, I will enjoy a pint, maybe a taste of whiskey, but will remember my parents, my cousins across the pond and the Black Skillet that was a big part of our growing up in an Irish House.

