# The Richmond Claddagh



Newsletter of the Greater Richmond Irish American Society www.RichmondIAS.org Bonnie Atwood - Editor

## MARK YOUR CALENDARS

	IAS Annual Picnic – The Burke Farm – Amelia Virginia. More
Sunday, June 11	information & directions in this newsletter.
	Happy Bloomsday! This first Richmond Bloomsday Festival will honor
Friday, June 16 -	author James Joyce. Call organizer Hutch Hutchinson at 673-0867 for
Bloomsday Festival	more information or to volunteer for the festival or visit the website
All Day	www.bloomsdayrichmond.com. More information below.
June 17& 18	Potomac Celtic Festival – Ireland is the Honored Nation. More
	information in this newsletter and at the website
	www.potomaccelticfest.org
Sept. 23	Williamsburg Celtic Festival
Oct. 28 & 29	Richmond Highland Games & Celtic Festival
Dec. 2	Christmas Party at the Boat Club

#### FROM THE PRESIDENT

I wish you all a happy summer. We still have the IAS picnic for all members, as well as Frank & Pam Hardy's 4<sup>th</sup> of July picnic, with or without fireworks. So have a great summer.

We have a busy new year coming up. There will be some changes of course, so put on your thinking caps for ideas. Most of all, we would like to see you all at events, programs and festivals.

Now, if someone states, "I don't know why the Irish only banked on potatoes," just smile and say, "corn." It's in almost everything in America, from animal feed to sodas.

Yours, Chris

#### P.S. Consumer news:

- Total Wine has increased the price of our Irish beer by \$1 average to due heightened fuel prices.
- Also, The famous Black Bushmill's can be found in the North Carolina ABC Stores. Note that NC's ABC store prices are \$9 to \$15 cheaper than Va. ABC store prices on some spirits.

**The (World Famous) IAS Annual Summer Picnic!** Sunday, June 11, starting at 1 pm at the home of Pat and Helen Burke. It's a beautiful drive out to nearby Amelia County. This event is **free** to active members. Guests are \$5 each.

Main dishes will be provided, but you are asked to bring a side dish to share. BYOB.

Driving Directions: Go west on Rt. 360 (Hull St. Road). 5 miles past the Appomattox River (which separates Chesterfield & Amelia Counties), turn left at Route 627 (Cheathams Rd.). As you make the "S" shaped turn, you'll see a Virginia Home Center store on the opposite side of Rt. 360: go eight-tenths of a mile on Cheathams Road, & turn left onto an uphill gravel driveway. Mailbox has 9943 on it. (If you drive past the Citgo state on 360, then turn around because you've gone too far!). Lost? Call 561-5778.

#### Very Funny!

An Irishman had had a few pints on night & was stopped by his local constable while driving. "Sean," the officer said, "I'm sorry to tell you that your wife fell out of your car a few miles back."

Sean started sobbing & said, "Oh, thank you, thank you, Officer. I was afraid I'd done gone deaf!"

## **BLOOMSDAY!**

Events: Gloria Cahen & Mary Smith are doing songs from Ulysses at 7 p.m. at Borders Broad St. At 7:30 p.m., Cynthia Losen will read the Penelope Chapter. She'll be Molly Bloom at Café Gutenberg, 2<sup>nd</sup> floor reading room. From 6 p.m. to midnight: Open House at the "official" Bloomsday pub: Rare Old Times (Patterson & Pump). There will be Dublin music & a special menu of culinary delights. Come to the side room for a toast. Wear Victorian (1904) clothing. The reading from *Ulysses*, *(the Cyclops chapter)*, at Rare Old Times will be at 9 p.m. Our official "Bloom," Frank Hardy, and our "Citizen," Colum Toibin. Hutch will do other voices in the pub.

Background: The name "Bloomsday" is derived from the principal character, Leopold Bloom, middle-aged advertising salesman in James Joyce's epic novel, Ulysses. This holiday is celebrated on one day, June 16, 1904, the day Bloom and Stephen Dedalus as they wander the streets of Dublin, in the offices, pubs and brothels. Joyce fans around the world are participating in a unique grassroots event. It is celebrated in 60 U.S. cities and more than 40 throughout the world. Bloomsday Richmond will be the first in Virginia. The first Bloomsday took place in 1954 in Dublin, when 10,000 people were treated to a free, open air breakfast on O'Connell St., consisting of sausage, bacon and black & while puddings. Dublin is the only city in the world that has a patron saint (St. Patrick) and a patron book (*Ulysses*).

Be part of the first Bloomsday in Richmond!

#### Cool website:

http://www.irishtours.com/cruise.html.

The 16th annual Irish Festival Cruise is Jan. 22-Feb. 1, 2007.

Go to **www.irishtours.com**, or 1-800-441-HARP (4277).

June 17 & 18: Potomac Celtic Festival is held at Morven Park Equestrian Center, 41793 Tutt Lane, Leesburg, VA 20176. The featured nation this year is Ireland. More information on the festival, entertainment schedules and area hotels can be found at the website

## www.potomaccelticfest.org.

Entertainment includes the following – mostly Irish guests – Chulrua, Coyote Run (from Williamsburg, VA), Graida, Matt & Shannon Heaton with Laura Cortese, Iona, Le Vent du Nord ("North Wind) with step dancer, Tommy Sands from County Down, Tinsmith – and others listed artists – including Beggars Circus, Blue Ridge Irish Music School, Loudoun Border Guard, Mac-Talla, Maggie's Music, Moch Pryderi, Lily Neill, and Trasna.

Hmmmm... Is anyone up for a road trip?!?!?

# <u>The Membership Corner – June 2006</u>

The Richmond IAS extends a warm welcome to our newest members:

#### Steven Shannon Michael O'Donnell

Don't forget to check the mailing label on this newsletter - the date displayed shows your membership renewal date. The renewal notices for June have been mailed by now, so if your membership is due and you haven't received your renewal notice please call Nancy Emig at 323-6415 or email her at

**bearfan@earthlink.net** to have a form mailed to you. Or you can go to our website - www.richmondias.org - print off the membership form and send it to the address displayed.

# ADVERTISE IN THE IAS CLADDAGH

Do you own your own Business? Want to Advertise your Company?

The IAS would love to have you advertise in our monthly newsletter. The cost - \$25 a year for a business card size ad.

We can also do personal ads for events like yard sales or individuals selling an item. Cost will be **\$5 per newsletter**. Please contact Linda Mayers for details:

Linda Mayers 1537 Hardwood Terrace Midlothian, VA. 23114 804-379-5577 Ehm1537@msn.com

#### WANTED!!!!!!

We are looking for your very best Irish Recipes. What we are looking to do is compile a booklet that we can sell at all the different events we do. So put your thinking caps on. Look for Grandma's favorite dishes. What do you make that is totally Irish? Forward them to Linda Mayers. Her address is above.

In keeping with strawberry season, here's a recipe for **Irish Strawberry Rhubarb Crumble**, by Margaret Johnson

#### Ingredients:

Filling 1 ½ cups rhubarb, washed & sliced 1 cup strawberries, washed, hulled, & sliced 2 Tablespoons cornstarch 1 cup sugar

#### Crumble

1½ cups all-purpose flour
½ cup brown sugar
4 amaretti or digestive biscuits
½ cup (1 stick) butter, cut into pieces

Whipped cream or custard sauce for topping

Directions: Preheat oven to 350 degrees. Butter an 8x8-inch square baking pan. For the filling: In a large bowl, combine rhubarb, strawberries, & cornstarch. Stir well to distribute fruit evenly.

Put fruit into prepared baking pan & sprinkle with sugar. For crumble: In the work bowl of a food processor, combine the flour, brown sugar, & biscuits. Process until well-combined. Add butter & pulse until mixture resembles coarse crumbs. Do not over-process. Sprinkle crumble mixture over fruit & bake 40 minutes or until the top is browned & crisp & fruit is tender. Serve warm with whipped cream or custard sauce. Serves 4.

#### If you need to contact Your IAS Officers:

President/Chris Garrett – 272-1971 Vice President/Dan Begley 740-5631 Secretary/Gloria Cahen- 233-2113 Treasurer/Colleen Callahan 261-4998

#### **DID YOU KNOW?**

Ireland contains more bog land, relatively speaking, than any country in Europe, except Finland. For people in rural areas, turf cut from the bog is still a natural source of heat. Turf cutting begins in spring and then the turf is spread and rickled. Rickled means to pile the turf up in small mounds. By summer, the turf is dry and it's time to bring it home. Everything has to be prepared before the winter comes, or even earlier, because the rain would wet the turf too much. It has to be dry and in the shed before autumn. Then and only then, can an Irish country family look foreword to the cozy warmth of "a turf fire in the cabin."

#### Instructions of King Cormac, King of Cashel

Be not too wise, nor too foolish Be not too conceited, nor diffident Be not too haughty, nor too humble Be not too talkative, nor too silent Be not too hard, nor too feeble.

If you be too wise, men will expect too much of you If you be too foolish, you will be deceived If you be conceited, you will be thought difficult If you be too humble, you will be without honour If you be too talkative, you will not be heeded If you be silent, you will not be regarded If you be too hard, you will be broken If you be too feeble, you will be crushed.