

Ancient Order of Hibernians



Major Dooley Division Richmond, Virginia

The Dooley Dispatch

May 2018

Celebrating 39 years of Friendship, Unity, and Christian Charity

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Next Meeting – Tuesday May 8, 2018 7:00 p.m. St. Paul's Church

President's Message:

Brothers,

It seems like we went from winter to summer in one week. Welcome to Richmond!



There is no bigger news this month than the 50th Anniversary of Father George Zahn's ordination. As we all know, Father George is the Chaplin of our Order and is one of the most dedicated members. How many of us can say that both of our parents were each in the AOH/LAOH? The actual date of his ordination was May 11, 1968. We are celebrating this momentous occasion during our May 8 meeting at St Paul's. Spouses are invited. We will have food, drinks and stories about our very own Father George. Please plan on attending.

We had another banner year for raffle tickets. Great job by Jim Woods leading the effort and the Order for selling the tickets. Final numbers will be forthcoming.

Though I did not participate, I hear that the golf trip which included Dan Caffrey, Vince Eikmeier, Pat Naughton and Fred Gerloff was a success. I hear they had a great time on their AOH Golf Trip to Brunswick County, NC north of Myrtle Beach. It included four days of golf and fellowship with perfect weather to boot. Thanks to Pat Naughton (Brunswick County resident) for putting the great trip together. Please email Daniel Caffrey at kkcaffrey@hotmail.com if you're a golfer and if you might be interested in attending in April of 2019.

And the AOH is still the place to be for social activities. We have the Fishing Trip to Chesapeake Bay (May 19 – 20), the Fourth of July Picnic and Ashland Parade and the family favorite Irish Night (July 17) at the Richmond Flying Squirrels game where we get to cheer on our very own St Patrick when he throws the first pitch.

I am looking forward to seeing all of you at our May 8 meeting at St. Pauls.

In Friendship, Unity and Christian Charity,

Scott W. Nugent

Upcoming Events:

Business meetings second Tuesday of the month except July, August.

- **May 19 /20, 2018 Sat/Sun - Fishing Trip to Chesapeake Bay**, Spend Saturday afternoon/night in Sloop Creek Lodge, fish early Sunday morning (most of the day or until we catch our limit of stripers); attend Mass up there (around Reedville) Saturday night or be back in time for St. Michael's Sunday 5 pm Mass; Captain Crabbe fish charter. Contact Daniel Caffrey at 804-512-6288 or kkcaffrey@hotmail.com
- **4th of July Picnic (TBA)** at Columbian Center (Family Event) with the KOC 4th Degree Assembly. Ashland Parade.
- **July 11-14, 2018 - AOH National Convention in Louisville, KY**. Book your rooms now at www.aoh.com before the AOH Block of rooms is sold out. Registration information to be sent out as soon as available.
- **July 17, 2018, Tuesday at 6:35 pm (Irish Night)– Richmond Flying Squirrels Baseball Game Outing (Family)**, The Diamond, 3001 N. Boulevard, Richmond, VA 23230 - (Tim McDonnell - Chair) (ph 804-678-9764).
- **August 19, 2018, Sunday - Our Lady of Knock (8/21/1879) Mass** at 11 am at St. Paul's Church with Brunch to follow at Rare Olde Times.
- **September 17, 2018, Monday at 5 pm – Happy Hour - Halfway to St. Patrick's Day at Rare Olde Times.**
- **April 27-30, 2018 – Fri-Mon – Dooley Golf Trip to Myrtle Beach**. Hosted by Pat Naughton. Contact Daniel Caffrey at 804-512-6288 or kkcaffrey@hotmail.com if interested in attending.

Prayer for the Sick

(We removed some of the names which have been on the list for quite some time. If you would like them added back, please contact Steve McCann or Dan Caffrey)

From and since April meeting (new):

- **Scott Nugent's dad, Bob**, passed away on May 4, 2018. Please pray for the repose of his soul and for Scott and the family.
- **Fr. George Zahn** had back surgery recently and was at Our Lady of Hope. He's back at St. Mary's Wood

and doing physical therapy and improving. He has Parkinson's Disease along with his Spinal Stenosis. This year will be 50 years as a priest. Keep our Chaplain in your prayers. Please contact Steve McGann (email below) if you'd like his phone number.

- **Tracey**, friend of **Jim Woods**, pulmonary hypertension (PPOD – no cure) age 40, with a 7-year-old.
- **Jim Woods' son's** father-in-law, had some health concerns but recovered and was able to walk his daughter down the Wedding Aisle.
- **Jim Woods' sister-in-law, Wendy**, diagnosed with breast cancer and has 2 young children- chemo therapy – 8-week process. After the chemo, Wendy is now cancer free.

From Prior Meetings:

- **Don Lattanzi**, AOH Brother, had 2 back surgeries, pneumonia and breathing problems. Out of hospital and back at rehab in Waverly. Keep in your prayers.
- **Chad Costello's** daughter, Jocelyn, was in concussion protocol from soccer. Mother in physical therapy after hip replacement.
- **Kevin Kitrick**, AOH Brother, recovering from a motorcycle accident. Had shoulder surgery, still recovering from head injuries.
- **Hugh Naughton's** wife, Jessie, has lower back issues, Rosie Ramocki broke hand, Friend Dick Brennan – cancer.
- **Tom Edwards, brother-in-law of Jim Donahue**, has Cancer of the Esophagus.
- **Michael Naughton, father of Pat Naughton** is suffering from the effects of Alzheimer's and is under hospice care.
- **Jerry Gorman Jr.** has been seriously ill, perhaps being discharged from St. Mary's ICU unit today.
- **Laura Fredenburg, friend of John Mulligan and Godmother to his daughter Katie**, is undergoing surgery for breast cancer.
- **Johnny Cates, brother Tim**, 16 months of hell – PLS (cousin of ALS), prognosis not great.
- **Sue Gerloff, mom of Fred**, recovering from stroke.

Contact Steve McGann, Chair of AOH Dooley Division Sick

Tuesday, May 8, 2018 at 7 pm at St. Paul's - Celebration of Fr. George's 50th Anniversary as a Priest.

Please come and help us celebrate Fr. George's 50th.

Spouses or significant others are welcome to join us.

We won't have our regular meeting and instead will spend time celebrating with Fr. George and thank him for all he's done for us and the Church.

We'll have Shepherd's Pie, rolls, cake and your favorite beverage.

We'd like to present Fr. George with a monetary gift, so if you'd like please bring a check (payable to "AOH Dooley") or cash that we can give to Fr. George on our behalf.

We'll also have a card and certificate for everyone to sign.

We'll take a group photo to present to him as well.

If you can't attend and would like you can mail your gift to:

Daniel Caffrey

1703 Foxfire Cir

Henrico, VA 23238

Please email Daniel Caffrey at kkcaffrey@hotmail.com with the number attending, so we can have enough food and beverage for everyone.

Recent Events

AOH Golf Trip

We (Daniel Caffrey, Vince Eikmeier, Pat Naughton and Fred Gerloff) had a great time on our AOH Golf Trip to Brunswick County, NC north of Myrtle Beach (see photos).

4 days of golf and fellowship.

Perfect weather.

Thanks to Pat Naughton (Brunswick County resident) for putting the great trip together.

Join us in April of 2019. Please email Daniel Caffrey at kkcaffrey@hotmail.com if you're a golfer and if you might be interested in attending in April of 2019.



Golfers Vince Eikmeier, Dan Caffrey, Fred Gerloff, Pat Naughton



Allie Gator looking for gophers

Contributed by Historian Brian P. Hegarty

Man finds 22-pound chunk of butter estimated to be more than 2,000 years old in Irish bog



A 22-pound lump of bog butter. (Photo courtesy of Cavan Museum)

Finding buried treasure is a dream as old as stories themselves. Treasure chests overflowing with gold doubloons, shiny lamps containing genies, gargantuan lumps of butter that are thousands of years old.

Okay, maybe most don't dream of unearthing enormous chunks of butter, but that's exactly what Jack Conway discovered in the Emlagh bog in County Meath, Ireland, at the beginning of June, Atlas Obscura reported.

Conway is a turf cutter, meaning he harvests "turf" or peat — it's a type of moss — from a bog to burn for warmth during the winter. He was chopping turf at the bog when he came across a 22-pound chunk of butter, the Irish Times reported. Researchers at the Cavan Museum estimated it to be more than 2,000 years old.

Bog butter is just that: butter made from cow's milk that's been buried in a bog, though, after thousands of years, it often has the consistency of cheese.

It's actually not that uncommon of a find for turf cutters in Ireland, either. As Smithsonian magazine noted, a 3,000-year-old, three-foot-wide barrel stuffed with 77 pounds of bog butter was found in 2009. Even more shocking, turf cutters found a 5,000-year-old wooden keg containing 100 pounds of the butter in 2013.

People have actually been stumbling upon bog butter for at least two centuries. In the 1892 edition of the *Journal of the Royal Society of Antiquaries of Ireland*, the Rev. James O'Lavery recounts finding a lump that "still retains the marks of the hand and fingers of the ancient dame who pressed it into its present shape" and that "tastes somewhat like cheese."

In her article "Bog Butter: A Two Thousand Year History" in the *Journal of Irish Archaeology*, Caroline Earwood wrote: "It is usually found as a whitish, solid mass of fatty material with a distinctive, pungent and slightly offensive smell. It is found either as a lump, or in containers which are most often made of wood but include baskets and skins."

The earliest discoveries of bog butter date to the Iron Age, but she wrote that it may have existed earlier.

No one is sure exactly why the butter was buried in bogs — some think it was sometimes an offering to the gods — but evidence strongly suggests it was a method of preservation.

Most bog butter doesn't contain salt, which was often used as a means of preserving food before modern refrigeration. The bogs, which are essentially cold-water swamps, and their native peat do a fine job of keeping food fresh. A University of Michigan researcher found that meat left in a bog for two years was just as preserved as meat kept in his freezer, the University Record reported in 1995.

Peat is compressed plant matter, which Nature reported is both cool and contains little oxygen while remaining highly acidic, allowing it to act as a sort of refrigerator. It seems to work — Savina Donohoe, curator of Cavan County Museum who sent Conway's butter lump to the National Museum of Ireland, said it smelled just like, well, butter.

"It did smell like butter. After I had held it in my hands, my hands really did smell of butter," Donohoe told UTV Ireland. "There was even a smell of butter in the room it was in."

In fact, peat bogs are such wonderful environments for preserving organic matter, they've been known to almost perfectly mummify corpses.

Hundreds of "bog bodies" have been found during the past two centuries, according to the USA Today. The oldest one unearthed is a preserved skeleton called the Koelbjerg Woman, which dates to about 8000 B.C.

Other bodies, though, retain their skin and internal organs. The Tollund Man, for example, still had his leathery skin intact when he was found in the Bjaeldskovdal bog in Denmark and is considered by some to be the most well preserved body ever found from prehistoric times. He was so well preserved that the men who found him thought they had stumbled on a modern murder scene, PBS reported. He was actually about 2,400 years old.

Given that level of preservation, most of the butter is edible. Irish celebrity chef Kevin Thornton, who owns the Michelin-starred Thornton's Restaurant in Dublin, claimed to have tasted a 4,000-year-old sample of bog butter. "I was really excited about it. We tasted it," he told the Irish Independent in 2014. "There's fermentation but it's not fermentation because it's gone way beyond that. Then you get this taste coming down or right up through your nose."

Andy Halpin, assistant keeper in the Cavan Museum's Irish antiquities division, said one could probably eat the butter, though he's not sure why one would.

"Theoretically the stuff is still edible, but we wouldn't say it's advisable," Halpin told the Irish Times.

Curious what it might taste like, Ben Reade, head of culinary research and development at Nordic Food Lab created his own bog butter, albeit one aged for a bit less time than the aforementioned.

Echoing the lines from James Farewell's 1689 poem "The Irish Hudibras" — "butter to eat with their hog, was seven years buried in a bog" — they buried one large birch barrel of butter in the ground, where it will remain for seven years. The other remained in the ground for only three months, before it was tasted at the Nordic Food Lab in Copenhagen and at the Oxford Symposium on Food and Cookery in 2012, in Britain.

He wrote of the flavors:

In its time underground the butter did not go rancid, as one would expect butter of the same quality to do in a fridge over the same time. The organoleptic qualities of this product were too many surprising, causing disgust in some and enjoyment in others. The fat absorbs a considerable amount of flavor from its surroundings, gaining flavor notes which were described primarily as "animal" or "gamey," "moss," "funky," "pungent," and "salami." These characteristics are certainly far-flung from the creamy acidity of a freshly made cultured butter, but have been found useful in the kitchen especially with strong and pungent dishes, in a similar manner to aged ghee.

Even so, if you happen to find a lump of butter buried in the back yard, it may be best to forgo it for the store-bought variety.

To order green jackets, click on the picture:



To order sashes, click on the picture:

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«City», «State» «Zip»

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