







2700 - 45th Avenue, San Francisco, CA 94116
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Volume XLI No. 9 September 2011

2011-2012 OFFICERS BOARD OF DIRECTORS

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Bill Luqué Vice President

Anna Shea Secretary

Mike Bowler Treasurer

Nancy Newell Maria Shea John Tucker

2011-2012 OFFICERS LADIES AUXILIARY

Anne Quilter President

Molly Fitzpatrick
Vice President

Alice Mayo Secretary/Treasurer

### BOARD OF DIRECTORS' MESSAGE

Dear Members and Friends,

Summer is coming to an end. We hope all of you had some time to get out of our summer gray and enjoy some sun. We look forward to autumn and its glorious colors.

The Board continues to hold the line on expenses. We know that because of the national economic problems, it is in our best interest to conserve. As we have done in the past, we will only spend on what is necessary to keep the Center up and running. No frills. We need you to come to the Center to dine and enjoy.

This month the ICCC is sponsoring a Family Night Dinner at the Center. The date is September 16th. Bring your families, large or small, and enjoy your community. We hope that this will be the first of many Family Nights here at the Center.

On Friday the 18th of November, the events committee of the ICCC is sponsoring a Dance here at the Center.

We will be looking forward to these events and hope you will attend. It is important that Members support the Center in any way that you can. Times are tough, and we need your support.

Sincerely,

UICC Board of Directors

Purpose ~ Respect ~ Organization ~ Unity ~ Determination

### THURSDAY NIGHT DINNER CLUB

The next Thursday Night Dinner will be September 15. No-host cocktails start at 5:30 pm and dinner will be served at 6:00 pm. The price is \$20.00 per person. Dinner includes soup or salad, your choice of Baked Cod or ½ Baked Chicken, dessert and coffee or tea. The tax and tip is included in the price. Please make your reservations early with Phyllis O'Connor at 650/878-5986 or Alice Mayo at 415/584-6334. Reservations close on Sunday, September 11.

— Anne Quilter and Molly Fitzpatrick, Co-Chairpersons

### LADIES AUXILIARY

Come join the Ladies Auxiliary for brunch and our meeting at 11:30 on Sunday, September 18.

— Anne Quilter, President

### SILVER GAELS

We will have lunch and card playing on Friday, September 9 at 12:30 pm. Everyone welcome. Sign up for our trip to River Rock on October 17. See ad inside this newsletter.

— Anne Quilter

### 32/50 CLUB

### The 32/50 Drawing held on July 28, 2011

The winning combination was New Jersey & Offaly held by 32/50 Club for \$550

Phyllis/Pat Kinsella Richard Gogan Geraldine Stayart Catherine O'Grady Elizabeth M. Price Stephen Murphy/Bill Luqué\* 32/50 Club James & Margaret McAuliffe Daniel & Maire Spiers Meghan Elsbernd Kathleen Mooney Katherine Scanlon/Nicholas Culhane\* John, Annette Craig/Joan McClain\* Donald Isaacs John Egan LAOH SF Div. 2 32/50 Club 32/50 Club Francis Callan Kathy/Peggy Mylett Denise Sullivan Mark & Eileen Foti Frank & Lois Noonan Margaret Gavney 32/50 Club Joe & Karen Slane 32/50 Club Mark/Anne Burke\* 32/50 Club Brendan Hickey

John S. O'Keeffe\*

### Congratulations to all the \$100 Winners

\*Received an additional \$50 for being present.

For more information about the 32/50 Club please leave a message for the 32/50 Committee at (415) 66I-2700, ext. 305.

# Law Offices of Jack Riordan

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### SEPTEMBER CALENDAR

### MUSIC AT THE BAR

### ■ SEPTEMBER 8, THURSDAY

• Set Dancing Classes ~ 7:30pm - 9:30pm For info call Josephine Brogan 415/681-4803

### ■ SEPTEMBER 9, FRIDAY

• Silver Gaels Luncheon & Card Playing ~ 12:30pm

#### ■ SEPTEMBER 11, SUNDAY

• LAOH Div. I Annual Mass & Brunch ~ 10am St. Francis Room For info call Mary Murphy 415/564-1133

#### ■ SEPTEMBER 15, THURSDAY

Thursday Night Dinner ~ 6pm
 No-host cocktails 5:30pm and dinner 6pm
 Reservations required. Call Phyllis O'Connor 650/878-5986 or Alice Mayo 415/584-6334

Set Dancing Classes ~ 7:30pm - 9:30pm
 For info call Josephine Brogan 415/681-4803

#### ■ SEPTEMBER 16, FRIDAY

• ICCC/UICC Family Night Dinner Call John Ring 415/239-2301 or Karen Kinehan 415/681-5586

### ■ SEPTEMBER 17, SATURDAY

• Exhibition Honoring 1981 Hunger Strikers ~ See Ad

### ■ SEPTEMBER 18, SUNDAY

• Irish Literary & Historical Society Speaker Program
4 pm ~ St. Francis Room ~ Reception to follow program
Irish Broadcaster and Author Myles Dungan
Free for ILHS members, \$5 suggested donation for non members
For more info visit www.ILHSsf.org

### ■ SEPTEMBER 22, THURSDAY

- Irish Pastoral Center Senior Lunch ~ See Ad
   Call Natasha for reservations 415/752-6006
- GENERAL MEETING ~ 7:30pm
- Set Dancing Classes ~ 7:30pm 9:30pm
   For info call Josephine Brogan 415/681-4803

### ■ SEPTEMBER 29, THURSDAY

- KRB Gang Luncheon ~ II:30am ~ See Ad
- Set Dancing Classes ~ 7:30pm 9:30pm For info call Josephine Brogan 415/681-4803

### ■ SEPTEMBER 30, FRIDAY — OCTOBER 2, SUNDAY

Irish Immersion Weekend
 For info call Nikki 510/881-0285



SATURDAY 3 Christy O'Connell & Kevin Roche

SATURDAY 10 Sean Lightholder

SATURDAY 17 Comhaltas Traditional Music

SATURDAY 24 Shades of Green

### Save the Date

Saturday, October 15

Connaught Athletic & Social Club Dinner

Honoring Tom Hunt

Sunday, November 6

LAOH Div 2 Fall Fashion & Luncheon

Friday, November 18

Ist Annual ICCC Dance visit http://www.icccsf.org for information

### and coming next will be information on our

UICC Halloween Party
Children's Party
Irish Tenor Concert
Anthony Kearns Concert

# The Dining Room is open with a revamped menu!

### DEADLINE for OCTOBER 2011 BULLETIN is SEPTEMBER 15

Please call the UICC with questions at 415/661-2700. If you have a specific question contact Adrienne Verreos at Falcon Associates Inc. • tel: 415/468-4130

• fax: 415/468-3549 • email: falconassoc@earthlink.net

## All K.R.B. Gang

### Come celebrate and have lunch and honor

### ANNE O'BRIEN HICKEY

Author of Ballroom of Romance

Let's all show our love and appreciation to this great lady!

Date: Thursday, September 29, 2011 Time: 11:30 am No Host Cocktails

Place: St. Francis Room ∼ UICC

Menu Choices: Crusted Filet of Sole, Chicken Pomodoro or Corned Beef

For reservations call: Rita McEvoy 415/563-4320 or John Moylan 415/731-6882

Reunite with old friends - Invite a friend, neighbor - Everyone welcome

# Terence A Redmond Attorney at Law

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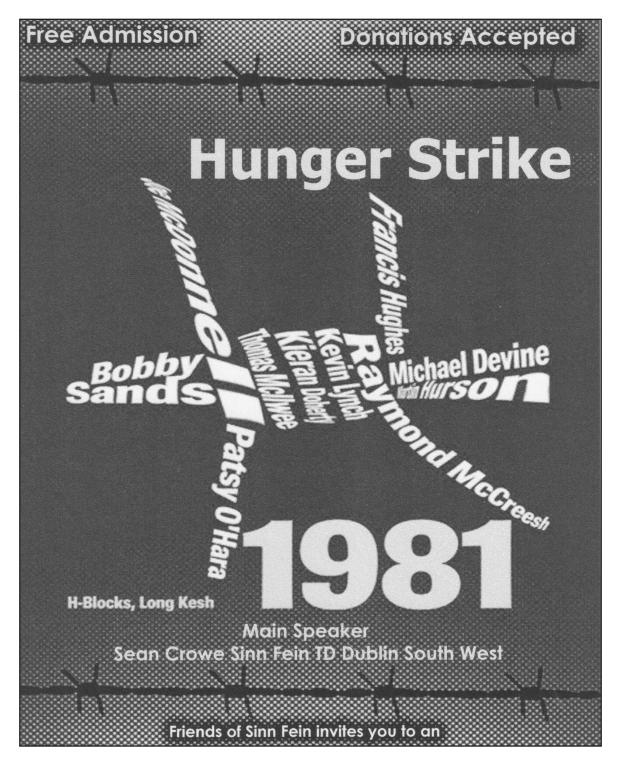
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# EXHIBITION **HONORING 1981 HUNGER STRIKERS**Saturday 17th September 2011 at 7:30pm



United Irish Cultural Center 2700 45th Avenue @ Sloat Blvd San Francisco, CA 94116 For more info contact: 510-333-2677



### IRISH SENIOR CITIZEN OUTREACH PROGRAM



\*\* NEW DATE \*\*

Thursday, September 22, 2011

**United Irish Cultural Center** 2700 45th Avenue, San Francisco

12 noon Mass celebrated by Fr. Michael O'Mahony followed by lunch and quest speaker

Everything you need to know about MediCare!!

Are you paying too much for Part B? What must you do to re-enroll? Elbert Taylor (Farmer's Insurance) will answer all of your questions!

**Tickets - \$20** RSVP to Natasha at 415.752.6006

**ALL WELCOME** 

Tel: 415.752.6006 Fax: 415.752.6910 Email: info@sfiipc.org A Community Outreach Service of the Irish Immigration Pastoral Center of San Francisco

### IRISH SENIOR CITIZEN OUTREACH PROGRAM

\*\* SPECIAL OUTING \*\*

### **SENIOR MOVIE EVENT!**



Páirc na nGael

Treasure Island, San Francisco

1.30 p.m. Buses leave from UICC, 2700 45th Avenue

2.00 p.m. Arrive at Páirc na nGael, Treasure Island

2.30 p.m. Movie Event - watch this space for details!!!!! followed by tea, coffee and snacks

**5.00 p.m.** Buses return to UICC, 2700 45th Avenue



For more information and to book your seat, call Natasha at 415.752.6006



### Connaught Athletic & Social Club Annual Dinner Dance



# SATURDAY, OCTOBER 15th, 2011 United Irish Cultural Center ~ Grand Ballroom

2700 45th Avenue, San Francisco

Honoree Tom Hunt

No Host Bar 7pm ~ Dinner 8pm \$65.00 per person ~ Filet Mignon or Salmon

Music ~ Ben Hunter

### Tickets & information:

Peter Naughton 415.999.9210 or 415.661.7940

Sally Cassidy 415.665.0689

Peter & Josephine Moore 415.845.9886 or 415.407.5944

Martin & Maura Joyce 650.218.1534 or 650.342.4383

# Silver Gaels

# Thunder Valley Casino Trip\* Monday, October 17, 2011

\$25 per person



Includes: Round-trip transportation, Bus leaves from the UICC @ 8:30 am

Trip will be cancelled if we do not have 40 PAID reservations.

Legal name, birth date (month and day only) address and phone number of each person must be included on your check.

Make check payable to: UICC
Mail to: Anne Quilter
85 Delano Avenue
San Francisco. CA 94112

\*A photo ID is required for this trip.

Reservations must be paid by
Thursday, September 29

For Information & Reservations Anne Quilter 415/586-8017

# Roxie Market & Deli

### ex Shanahans market

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### 3 FAVORITE IRISH RECIPES



### RICH TEA BRACK SERVES 8-10

#### INGREDIENTS:

l lb mixed dried fruit l cup soft light brown sugar 1-2/3 cups black tea, warm 3 cups all-purpose flour 2 tsp baking powder 2 tsp mixed spice

2 large eggs, beaten

- 1) Grease and line 2 1 lb loaf pans. Put the fruit and sugar into a large bowl and pour on the tea. Leave for 24 hours, if possible.
- 2) Preheat the oven to 325 degrees. Sift the dry ingredients into a large bowl, then gradually work in the beaten eggs and the soaked fruits until well incorporated.
- 3) Spoon into the loaf pans and bake for about 1-1/2 hours or until firm to the touch.
- 4) Partly cool in the pans, then turn out and cool on a wire rack. Wrap tightly and store 1-2 days to mature before cutting. Serve sliced and buttered or toasted

### LENTIL, LAMB & RED ONION SOUP SERVES 4



#### INGREDIENTS:

l cup split red lentils 2 tbsp vegetable oil 3-4 celery sticks, roughly chopped 1 white part of leek, washed and chopped l carrot grated l parsnip grated 1 small onion grated Salt and freshly ground black pepper 5 cups lamb stock Squeeze of lemon juice 3/4 cup heavy cream

- 1) Place the lentils in a bowl, cover them with water, and leave them to soak for a few minutes.
- 2) Heat the oil in a large pan and sauté the vegetables until soft. Drain lentils well and add to the pan with the stock. Cover, bring to a boil and simmer for 20 minutes until the vegetables and lentils are tender.
- 3) Blend or process the soup until it is creamy smooth, sieving it if you wish, and return it to the pan. Season to taste, add a squeeze of lemon juice, the cream and heat through. Serve topped with croutons, pepper and a few parsley or coriander leaves.

#### TO SERVE:

2 tbsp bread croutons and a few leaves of coriander or parsley

### Soda Bread



### INGREDIENTS:

- 4 cups plain flour
- l tsp salt
- l tsp baking soda
- l tsp sugar (optional)
- 2 cups buttermilk or sour milk
- 1) Sieve the dry ingredients into a large bowl. Scoop up handfuls and allow to drop back into the bowl to aerate the mixture.
- 2) Add enough buttermilk to make a soft dough. Now work quickly as the buttermilk and soda are already reacting. Knead the dough lightly too much handling will toughen it, while too little means it won't rise properly.
- 3) Form a round loaf about as thick as your fist. Place it on a lightly floured baking sheet and cut a cross in the top with a floured knife.
- 4) Put at once to bake near the top of a preheated oven, 450 degrees, for 30-45 minutes. When baked, the loaf will sound hollow when rapped on the bottom with your knuckles. Wrap immediately in a clean tea-towel to stop the crust hardening too much.

### United Irish Cultural Center, Inc.



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This Month's Meeting Thursday, September 22 at 7:30pm

