
MOHAWK VALLEY IRISH CULTURAL EVENTS NEWSLETTER

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May 2007

An Gorta Mór, or The Great Hunger

The Great American Irish Festival has chosen as its theme for 2007 “An Gorta Mór,” or the Great Hunger, to commemorate the 160th anniversary of Black ’47, the worst year of the Irish potato famine. In keeping with that theme, the Mohawk Valley Irish Cultural Events Newsletter presents a three-part series offering a very brief summary of the tragic events that decimated the Irish population. Those interested in learning more about the famine are encouraged to read the seminal book on the subject, The Great Hunger by Cecil Woodham-Smith.

Part II – Government Action and Inaction

It has been said that God sent the blight, but the English made the famine. While the British were certainly not responsible for the fungus that killed the potato crop, it is equally certain that the ineffectual actions of Great Britain, the wealthiest and most powerful country in the world at that time, played a significant part in allowing 1.5 million Irish men, women and children to die of starvation in a country they controlled, while substantial food supplies were shipped out of Ireland to England.

Opinions regarding the British government’s part in the famine range from those who believe it constituted deliberate genocide to those who completely absolve the English of any blame. The truth is, as usual, somewhere in between these extremes, but what cannot be disputed is that, whether through enmity, indifference or incompetence, the policies carried out by the government were misguided, ill-informed, and disastrous.

Apologists for England’s role in the famine are quick to point out that it was largely Ireland’s over-dependence on a single crop that led to such tragic consequences. The blight was also prevalent throughout much of North America at the time, they note, but it did not have such catastrophic ramifications. What such points of view fail to take into account, however, is that it was largely as a result of prior policies instituted by Great Britain that the Irish population had grown so dependent upon the potato crop. Because of the highly restrictive Land Laws and the oppressive tenant/landlord system, Irish laborers and small farmers had nothing to sustain life but the meager potato crop that they planted. Everything else they earned went to rent and the barest necessities. Given such a scenario, there is simply no way the failure of the potato crop could not have led to a tragedy of such epic proportions.

During the winter of 1845-1846 the British government under Sir Robert Peel purchased lesser quality American maize which was sold to the destitute Irish. The Irish derisively called the maize “Peel’s brimstone.” The inferior quality of the corn made it almost impossible to digest and caused almost as many health problems as it solved. It was difficult to cook, because it had to be ground twice, and, more important, it lacked both the substance and the Vitamin C provided by the potato, making it an inadequate substitute.

By the end of June 1846 Peel’s Conservative government had fallen. This opened the door for Assistant Secretary to the Treasury Charles Trevelyan (yes, Trevelyan of the “stole Trevelyan’s corn” line from “Fields of Athenry”) to take full control of Famine relief under Lord John Russell’s new Liberal government. Following Russell’s laissez-faire policies, Trevelyan ordered the closing of the food depots in Ireland that had been selling Peel’s Indian corn and turned away another shipment of the maize already headed for Ireland. His reasoning, (which betrayed his abysmal failure to grasp the depth of the problems facing the Irish during the famine) was his belief that becoming “habitually dependent” on the British government would prevent the Irish from becoming self-sufficient.

Anyone who might wonder why Trevelyan, in particular, is so reviled among students of Irish history need only consider the following astonishing quote regarding the famine:

“[The famine] is a punishment from God for an idle, ungrateful and rebellious country; an indolent and un-self-reliant people. The Irish are suffering from an affliction of God’s providence.” Charles Trevelyan, 1847.

Trevelyan went on, in effect, to hail the famine as an effective solution to the Irish overpopulation problem by an “all-wise Providence.” Take a second to re-read the quote, keeping in mind that this was the British official who had ultimate responsibility for the government’s handling of the famine, and there can be little wonder that the government treatment of the famine problem was so horribly mismanaged. Trevelyan’s punishment for this stunningly obtuse comment? He was knighted in 1848 for his administration of the British famine relief efforts.

Although the Corn Laws which encouraged the export and discouraged the import of grains were repealed before the major years of the blight, their repeal did nothing to alleviate the suffering of the Irish population. The problem by that time was not that there was no food in Ireland — there was wheat, meat and dairy produce for purchase — but that the Irish peasants had no money with which to buy the food. The repeal of the Corn Laws had no effect on Ireland because, however cheap grain may have been, without money the Irish peasants could not buy it. As a result, people starved to death on the roadside within sight of whole storehouses of untouched food.

The earlier policies which indirectly contributed to the famine may be defensible; the non-intervention policy can be excused as merely misguided. What cannot be so easily forgotten or forgiven are British government actions which not only failed to alleviate the suffering of the Irish people but in fact exacerbated it. It is indisputable, for example, that huge quantities of food were exported – by British orders – from Ireland to England throughout the period when the people of Ireland were dying of starvation; in fact, Irish exports of calves, livestock, bacon and ham actually increased during the famine. One can only imagine what this food could have done for the starving Irish population, but the British not only prevented the distribution of this food, they actually sent soldiers to protect it from food riots brought on by the starving population. The government has also been universally condemned for its failure to control the landlords, who evicted hundreds of thousands of tenants during the famine.

In fairness it must be pointed out that the British government did make some efforts to ease the troubles, including instituting work projects and government-sponsored soup kitchens, but these efforts were almost wholly unsuccessful. The demands at the soup kitchens almost immediately exceeded the limited supply available; in some counties just one soup kitchen had been established for 10,000 persons. In addition, the soup itself, consisting of old meat, rotting vegetables, and Indian corn all boiled together in water, posed serious health risks to a population already suffering from dysentery.

Between March and June of 1847, the British government gradually shut down the ineffectual public works projects throughout Ireland and, finally recognizing the magnitude of the problem, adopted a new policy designed to simply keep the people alive. The starving Irish were now to be fed for free, with the kitchens replacing the soup with a more substantial porridge made from corn meal, rice and water, although those still inclined to blame the British government are quick to point out that the most successful programs were sponsored by local relief committees and by groups such as the Quakers and the British Relief Association, a private charity funded by prosperous English merchants. While these programs did not completely eliminate the suffering for the still-starving population, they did go a long way towards lessening the problem and paving the way toward a slow, gradual recovery.

Next month - Part III: Aftermath

Renee Bronson Benefit Scheduled for May 31



Every time the Great American Irish Festival has asked for something from Don Bronson, he's come through. Now we get a chance to repay the favor.

Looking to have a good time, and do some good in the process? Consider heading to the Herkimer VFW on Thursday May 31, 2007 from 4 to 9 p.m. for a fundraiser to benefit the Renee Bronson Double Lung Transplant Fund.

In 2005 Renee Cassella Bronson was afflicted with a connective tissue disease, which resulted in severe damage to her lungs. Due to the progression of this devastating illness, Renee now requires the life-saving miracle of a double lung transplant.

Renee is on the transplant waiting list at the Cleveland Clinic. Once they receive the call that a donor has been found, she and her husband Don will travel to Ohio. Even with medical insurance, the family will be facing significant uninsured costs such as healthcare deductibles, co-payments, medications, travel and relocation housing. Renee will be hospitalized for two to three weeks and must remain in the Cleveland area for 10 to 12 weeks post-op. This presents a challenge the Bronson family cannot meet alone.

The family is well-known among Irish circles in the area. Don has been a stalwart volunteer for the Great American Irish Festival for a number of years and has pretty much single-handedly kept Herkimer County stocked with festival flyers and brochures. In appreciation, the GAIF has donated festival tickets and merchandise for the May 31 event.

The May 31 benefit, which will be emceed by local legend Hank Brown, will feature entertainment by Anthony LaBarbera, the Honey Bush Brothers Band, The NEXT Band and Steve Rigo. There will also be food, a bake sale, door prizes and raffles, including a 32-inch flat screen TV and a Tiffany lamp worth \$600. Admission is \$10.00, with all proceeds going to Renee and her family.

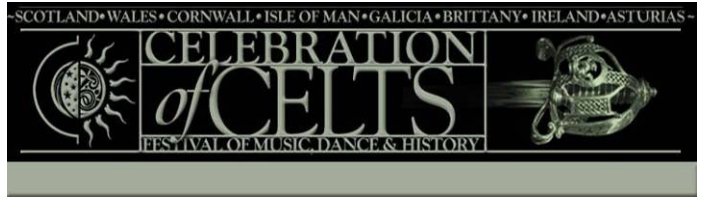
If you can't make it to the benefit, donations can be made directly to the transplant fund. Make checks payable to: New Lungs For Life, and send to The Renee Bronson Double Lung Transplant Fund, P.O. Box 124, Herkimer, NY 13350. While you're at it, consider becoming an organ donor yourself. Information on becoming a donor will be available at the May 31 benefit.

30th Annual "East Durham Irish Festival" to be held

On May 26 and 27, the 2007 Celtic festival season unofficially gets under way, as the quaint little town of East Durham hosts its 30th annual "East Durham Irish Festival." Billed as the "...longest running Irish festival in the U.S...", the East Durham Irish Festival carries on its outstanding tradition of bringing in the finest music, food, children's entertainment and family fun, at the Michael J. Quill Cultural and Sports Centre Headquarters, on 2119 Route 145 (off Thruway exit 21). This year's festival features the **Dublin City Ramblers, The Young Dubliners, Seven Nations, Black 47, The Prodigals, Andy Cooney Band, Shillelagh Law, Hair of the Dog**, and much more. Bagpipe bands and Irish Step Dancing groups will also be appearing at the festival, and children will have their own area, "Land of the Leprechauns" featuring their own music tent along with rides and games that are very reasonably priced.

Admission prices are as follows: Adults are \$12 until 2 pm. After 2 pm, admission is \$15. Children under 12 are free, as is parking. For further information, call 1-800-434-FEST, or check out their web site at <http://www.east-durham.org/memfestival/>.

“Celebration of Celts”



On Saturday and Sunday, May 5-6, 2007, make plans to attend the annual “Celebration of Celts” at their new location: the Meadowgreens Golf Club and Resort in Ghent, NY. Celebration of Celts is a non-profit foundation devoted to the weaving of a proud fabric whose colorful threads tell the tale of all the Celtic peoples. It is a trip back in time as re-enactors move you through the world of Celts from 300 B.C. to the Second World War. Watch real battles, see living history as it really happened. Expanded for the first time to two days, this event features everything from Pipe bands to Celtic Rock Bands, activities for the children, and an outstanding lineup of music, including sets by **Enter the Haggis**, **MacTalla Mor**, **Coyote Run**, **The McKrells**, **Trouz Bras**, **BarleyJuice**, the return of the very popular “**Piping Outside the Box**” competition, Irish step dancers **Solas En Lae**, the Scottish tribal drumming band **Albannach**, and much, much more.

The Meadowgreens Golf Course is located on Rt. 9H, just ten minutes off of I-90 and just 25 minutes from downtown Albany. Prices at the gate are \$15 for adults, \$12 for seniors, and children under 12 are admitted free. Gates open both days at 10:00 a.m. For more details, check out <http://www.celebrationofcelts.com>.

Butler-Sheehan Academy of Irish Dance to Hold Annual Fundraiser

On Saturday May 5th, 2007, the Butler-Sheehan Academy of Irish Dance will be holding their annual Pub Night fundraiser. This year, the event will feature live Irish music by The Blarney Rebel Band and performances by The Butler-Sheehan Academy Irish Dancers. The admission price, which includes beer, soda, pizza, munchies, music, raffles and dancing, is \$12 for adults, and \$8 for those 65 and over, or 16 and under. No family will pay more than \$25. The event, which runs from 7 – 11 pm., takes place at The Polish Community Home at 915 Park Ave in Syracuse, NY. For discount Advance Sale Tickets, call School Director Kathy Egloff at (315) 454-0029. For complete details, visit their website at (<http://www.butlerdancers.com>) and follow the links to [Pub Night](#).



Fundraiser to Benefit “Wounded Warrior” Project

A couple of weeks ago, we received an email from Irish 2000 president Matt Nelligan, who was writing to tell us about an upcoming fundraiser to support the “Wounded Warrior” Project. The Wounded Warrior Project is a nonprofit corporation that provides comfort and aid to the most severely injured service men and women returning from the current military conflicts abroad; providing programs and services designed to ease the burdens of the wounded and their families, aid in the recovery process, and smooth their transition back to civilian life.

The fundraiser is on Saturday May 19th, from 1 pm to midnight at the Albany Irish-American Center, 375 Ontario St., in Albany NY. Non-stop music will be provided by the **Steve Gray Band** and **Ciudan**, along with a demonstration from the **Farrell School of Irish Dance**. In addition to this Irish fare, country music will be also be on the bill, with performances from **Aged in the Hills**, **I-95**, **Not Right** and **Stone Mountain Band**. Tickets are \$20, and can be purchased at the Albany Irish American Center, or can be reserved by emailing Steve Downs at downspower@aol.com. And as Matt says: “People should remember that this is not about the politics of the war, it’s about honoring these young men and women.”

Book Review:
“Reading in the Dark”
By Mark Sisti

“Reading in the Dark,” the first novel from poet and literary scholar Seamus Deane, is an autobiographical look at a boy raised in a working-class Catholic family in the dank Northern Ireland city of Derry in the late 1940s and ‘50s, a vein recently mined by Frank McCourt and Roddy Doyle. But, superficial connections aside, this book could not be further from “Angela’s Ashes” or “Paddy Clarke Ha Ha Ha.” It is a beautifully written book, but, unlike the optimism inherent in the other novels mentioned, there is a fatalism to “Reading In The Dark” that may leave some readers unsatisfied.

The novel is broken up by the insertion of stories the boy narrating the book has heard. At first glance, the tales appear to have nothing to do with the story and they (with some exceptions) don’t advance the plot. But these stories are essential to establishing the necessary atmosphere and they are essential to understanding the narrator, who absorbs them like a sponge. In addition, the stories themselves are so rich they are worth experiencing on their own; in particular, one terrifying ghost story about a housekeeper trapped in a remote country house with two changeling children. Ghost stories may seem out of place at first, but in fact, the novel is about both ghosts and stories. It is, at its heart, a story about haunting and being haunted. Figurative ghosts dominate the lives of the people involved, whether ghosts of a murdered loyalist policeman, victims of an IRA gun battle in a burning whiskey distillery, a field where wailing souls return from the dead, or the narrator’s own uncle. While the stories enthrall the young boy, it is the stories of his family’s history that he most wants to hear, and those are the ones no one will tell.

The boy grows up with a sense that his own family's story remains unsatisfying and incomplete. He is aware that there are secrets hidden deep beneath the surface, but no one will talk about them; perhaps no one even knows the real story. He is told that his uncle Eddie, his father's brother, joined the IRA and disappeared at the time of the Irish Civil War. Rumors place Eddie dying amid the exploding whiskey vats in the distillery fire, or re-emerging years later in Chicago or in Australia. Somehow Eddie had sparked an endless family feud; a feud which still has a significant impact on all involved, and his presence is felt as strongly as if he still lived with the family. The narrator comes to realize that Eddie and another missing relative whose whereabouts are also the subject of rumor hold the key to his family’s secrets. As always in Ireland, the past never relinquishes its hold on the present.

Eventually the boy pieces together the story the adults have hidden from him and from each other. He learns the truth about his uncle and he learns the secret which haunts his mother. As he gradually unravels it, it comes to haunt him too, as learning the truth brings him neither the satisfaction nor closure he seeks. Ironically, although he realizes how the keeping of secrets had gradually destroyed his family, he too finds himself maintaining the secrecy, thereby distancing himself from those he loves.

As one would expect, the secret is linked to events in the turbulent history of Northern Ireland, and the troubles are always present in the novel, but Deane doesn’t dwell on politics or the historical significance of the unfolding events. His story is the story of the boy growing to maturity, as he learns that betrayal can take many forms and can engender many victims.

While not necessarily an uplifting book, Deane’s economical yet poetic use of language keeps the story from becoming too ponderous, and there are of scenes of delicious humor to break up the story. In the end Deane's book is a warm and compassionate work that suggests that Ireland’s ceaseless ability to spin stories is both its curse and its saving grace.

Local Comhaltas Branch attends Annual Convention – submitted by Tom Malley

Many of us have gone to a convention of some sort, but I doubt they are like a Comhaltas convention. For those not familiar with Comhaltas Ceoltóirí Éireann, The Irish Musicians Association, it is an organization started in Dublin in 1951 to promote traditional Irish music, dance, language, storytelling and singing. There are now over 400 branches in 15 countries on four continents. The local branch, Craobh Dugan, is part of the Northeast region of the North American Province.

Each year the Provincial convention is held in a different city in the US or Canada. This year it was Atlanta; the first time the convention was held in the South. The theme was “Ireland in Dixie,” and included a workshop and performance of “old time music;” a predecessor of bluegrass. A regular feature of the conventions is the spontaneous seisiúns that spring up in the lobby. It is not unusual for three or more seisiúns to be going on at the same time, depending on the size of the lobby, and some go around the clock. You will see teenage beginners sitting right next to people my age and older, and hanging right in there with them.

People start arriving on Thursday evening for entertainment and city tours. On Friday morning the seven regions of the province hold their regional meetings, and the Provincial meeting is in the afternoon. Then the fun starts: set dance workshops, seisiúns, a Céilí and socializing; including seeing old friends and meeting new ones, with the conversation lubricated by the occasional pint.

Saturday morning and afternoon offer workshops in music, dance, language, storytelling, even cooking, and lectures on various subjects. You might recognize some of the presenters: Mick Moloney, Jerry O'Sullivan, Joanie Madden, Mike Rafferty, Billy McComiskey, Robby O'Connell, and others.

The Saturday evening banquet includes the minimum of speeches and the maximum of entertainment. The latter started with a band playing “old time music,” followed by the trio Fingal, then Green Fields of America. According to Moloney, this band has been around since 1979 with different people in the lineup. In Atlanta, they started off with Moloney on banjo, Jerry O'Sullivan on Uilleann pipes, Athena O'Lochlann on fiddle, McComiskey on button accordion and O'Connell on guitar and vocals. After several tunes including outstanding solos, Joanie Madden was added to the lineup, then Mike Rafferty (flute), Father Charlie Coen (concertina), and James Keane (fiddle) came on stage. Needless to say, the entire room was on its feet by the end.

Later some put on their dancing shoes for the Céilí, and others congregated around the seisiúns. After a while, several of the big names joined in the seisiúns, and they all played on into the night. Sunday was a little more laid back with Mass, brunch, a farewell Céilí, and calls of "Feicfidh mé thú an blían seo chugainn!", meaning “I will see you next year.” And next year it is closer to home -- Parsippany, NJ -- on the weekend after Easter.

From the Irish Kitchen (*recipes suitable for clipping*)

This month's topic... “Flour Power”(or “You're All I Knead To Get By”)

Perhaps nothing in Ireland hits the spot more fully on a cool, damp day than a good stew served with soda bread... or gobs of butter on soda bread... or soda bread with more soda bread. Soda bread -- also known as brown bread, or wheaten bread -- is a type of quick bread in which baking soda has been substituted for yeast. Soda bread dates back to approximately 1840, when bicarbonate of soda was introduced to Ireland. Because the climate of Ireland hinders the growth of hard wheat (which creates a flour that rises easily with the assistance of yeast), bicarbonate of soda replaced yeast as the leavening agent. And, as Irishmen will, they adapted to what the soil and the climate would allow, and made a staple of these breads. There are thousands of recipes for soda/brown breads, and for other flour-based

products; such as scones, griddle cakes, farls, and blaas (sounds like me when I'm golfing). Many of these recipes -- and there are probably as many different ones as there are people who bake them! -- call for "wholemeal flour" or "brown flour;" which roughly translates to a more coarse flour, with little or none of the whole wheat grain or bran being removed before milling. Unfortunately, it is the use of these flours that really makes the resultant "brown bread" such a unique culinary treat. Fortunately (or unfortunately, depending on how you look at it), you no longer have to go to Ireland to buy it. [Odlums](#) -- a good source of whole wheat flours and other products -- is based in Ireland, but their products are now available locally at Accents of Ireland in the New Hartford Shopping Center. In fact, if you've had the brown bread that Charley Thomas made for the Riverside Diner's Traditional Irish Breakfasts, you have already tasted bread made with Odlum's flour.

Of the three recipes we were sent this week, two were for brown bread and one was for scones.

Brown Bread #1 – submitted by Jan Sheehan, as created by Longueville House Inn, County Cork)

Heat a baking sheet in a 350 degree oven. In a large bowl stir together 2 cups whole wheat flour, 2 cups all-purpose flour, 1-1/2 cups wheat bran, 1 cup wheat germ, and 1-1/2 teaspoons each baking soda and salt. Cut up half a stick of butter and rub it into the flour with your fingers. Stir in 1-1/2 cups buttermilk. Knead 5 or 6 times and shape into a ball; flatten into a 9-inch disk. Bake 1 hour, rotating pan once halfway through baking. Transfer to wire rack; cover with a clean kitchen towel. Let stand 1 hour before slicing. Serve plain or with butter or your favorite Irish cheese.

Brown Bread #2 - submitted by Judy Green

2 cups white flour
2 cups whole wheat flour
1/2 cup bran
2 cups wheat germ
2 tbs brown sugar
1/2 teas salt
2 teas cooking oil
1 egg
1 1/2 cups buttermilk
2 teas baking soda
1 teas baking powder

400 degrees till done

Scones - – submitted by Beth Loftis

2-1/2 cups Plain Flour
1/2 teaspoon Salt
2 Tbsp Butter
2 Tbsp Sugar
2 teaspoons Baking Powder
1/2 cup Raisins
7/8 cup Milk

Preheat oven to 400° F / 200° C / gas 6. Sieve flour and salt into a bowl. Rub in the butter with your fingers or a pastry blender. Add the sugar, baking powder and raisins and mix together well. Add the milk and mix into a loose dough. Turn onto a floured board and knead until smooth (about 10 times). Roll out; cut the dough in half, then into quarters and then into eighths. Place on a lightly floured baking sheet, then brush the top of each scone with milk and sprinkle with sugar. Bake for 15 to 20 minutes. When done, transfer to a wire rack to cool.

If you have a recipe you'd like to share, or if you try any of these and ~~still survive to~~ would like to send us a report, we'd love to print it.

RANDOM RAMBLINGS

- ✚ **“We’ve Got Mail!”** No, really. This month we got an unprecedented number of suggestions, queries and submissions emailed to us for this month’s issue. Besides the recipes and articles that have already been presented above, we received this one in response to our piece on Celtic radio, from reader Steve Cox. Steve writes “FYI, you can hear "Thistle and Shamrock" on my favorite local Public Radio Station, WAMC...1150 AM on Sunday, 7 - 8 pm. We at WAMC are working on getting an FM repeater in this area as well, but if you can pick up 1150AM, it is there now.”
- ✚ **Sale Event at Accents of Ireland** It’s a sale event you won’t want to miss – Beginning on May 5th, Accents of Ireland Gift Shoppe in the New Hartford Shopping Center is having a 40-50% off sweater sale. Yes, every in-stock sweater will be on sale. These will be selling fast, so for your best selection, shop early! Sorry, this isn’t valid with prior sales, layaways, or other discounts. Along with the sale, the store has a newly designed jewelry in for Mother’s Day! It’s the Forget-Me-Knot jewelry available as a necklace, earrings and rings. The store also has Great American Irish Festival tickets, raffle tickets for the “Project Children” fundraiser, and is now carrying Odlum’s Flour for all those great Irish bread recipes! For more information, call (315) 733-4940 or fax them at (315)733-0513.
- ✚ The movie **“The Wind that Shook the Barley”** will be shown May 30 and June 1 at Munson-Williams-Proctor Arts Institute, as part of their 2007-8 Film Series. The movie, winner of the Palme d'Or at the 2006 Cannes Film Festival, tells the story of Damien (Cillian Murphy) and his brother (Padraic Delaney) joined together in the fight for freedom against the ruthless “Black and Tan” squads being sent from Britain to block Ireland's bid for independence. The freedom fighters’ bold tactics bring the British to the breaking point and a treaty is signed, but despite the apparent victory, civil war erupts and families who fought side by side find themselves pitted against one another as sworn enemies, putting their loyalties to the ultimate test. The film will be shown at 2 and 7:30 p.m. on both days in the Museum of Arts Auditorium. For ticket information, call the ticket office at 797-0055, or (800) 754-0797.
- ✚ **Irish Breakfast** It’s a new beginning for the Riverside Diner, but one thing that hasn’t changed is their Traditional Irish Breakfast. On the first Sunday of every month from 8 to noon, the Diner offers an outstanding Traditional Irish Breakfast; consisting of two eggs, Irish bacon, Irish Sausage, Black and White Pudding, two kinds of Irish Soda bread, a Broiled Tomato, toast, and coffee or tea, all for the low price of \$5.95 (check local listings). The next one will be on **May 6th**. Why not make a point of stopping in and introducing yourself to the new owners, and at the same time get a good hearty breakfast to carry you through your spring yardwork. The Riverside Diner is located at 9663 Route 49 in Marcy.
- ✚ **“Project Children” Raffle** In 1971, Clint Eastwood ended the world’s most famous math problem with the test question: “You've got to ask yourself one question: 'Do I feel lucky?' Well, do ya punk?” Poor teaching style aside (and I’ll be sure to scold Clint next time I see him), we’d ask one more question: Do you want to help a worthy cause? If so, you’re in luck (ha!). There is, as we speak, a raffle under way to benefit the cause known as **“Project Children.”** Project Children, established in 1975, is an American-Northern Ireland partnership dedicated to “...showing Protestant and Catholic kids that they have nothing to fear from each other and much to gain.” There is a \$1.00 donation per ticket – they are available at various locations around the area, or you can contact us for more information – and the prizes are as follows:
- 1st prize-2 round trip tickets to Ireland
 - 2nd prize-\$750
 - 3rd prize-\$500
 - 4th prize-14kt Gold Celtic Cross
- The drawing will be held on June 4th at the 6th Annual Project Children Golf Tournament, held in Garrison NY. Looking at those prizes and the small investment it takes, you’ve only got to ask one question: “Do I feel lucky?”

Celtic Club Calendar Finally, here's the Irish Musical and Cultural calendar for May.

May 3	Old Blind Dogs	German House	Rochester NY	8:00 PM	\$22 (\$18 adv)
May 4	Cory Cobain (DJ)	Piggy Pat's Pickled Pig Pub	Washington Mills	5-8:30 PM	Free
May 4-6	Riverdance	The Palace Theater	Albany	8 PM (4 th); 2 PM and 8 PM (5 th); 1 PM (6 th)	\$32-\$57
May 5	Butler School "Pub Night" w/Blarney Rebel Band	Polish Community Home	Syracuse	7-11 PM	\$12 adults, \$8 65+ or under 16
May 5	Traditional Sessions	Kitty Hoynes	Syracuse	2-5 PM	Free
May 5	Pat Kane	Kitty Hoynes	Syracuse	9:00 PM	Free
May 5	Hair of the Dog	Parting Glass	Saratoga Springs	8:00 PM	\$12, res req'd
May 5-6	Celebration of Celts	Meadowgreens Golf Course	Ghent, NY	10 AM-11 PM (5 th); 10 AM-6 PM (6 th)	\$15 adults, \$12 Sr's, kids free
May 6	Syracuse Irish Session	HalfPenny Pub	Syracuse	4-7 PM	Free
May 9	Traditional Sessions	Marcellus Legion Hall	Syracuse	4:30 - 7 PM	Free
May 11	Vince Colgan	Piggy Pat's Pickled Pig Pub	Washington Mills	5-8:30 PM	Free
May 12	Donal O'Shaughnessey	Kitty Hoynes	Syracuse	9:00 PM	Free
May 12	Hair of the Dog	Parting Glass	Saratoga Springs	8:00 PM	\$12, res req'd
May 13	Old Blind Dogs	Caffé Lena	Saratoga Springs	7:00 PM	\$20 (\$18 adv)
May 16	Traditional Sessions	Marcellus Legion Hall	Syracuse	4:30 - 7 PM	Free
May 18-19	Neil Emberg	Kitty Hoynes	Syracuse	9:00 PM	Free
May 18	Blarney Rebel Band	Piggy Pat's Pickled Pig Pub	Washington Mills	5-8:30 PM	Free
May 19	Traditional Irish Session	Kitty Hoynes	Syracuse	2-5 PM	Free
May 19	Wounded Warrior Benefit	Irish Cultural Center	Albany	1 PM - mid	\$20
May 20	Syracuse Irish Session	Johnston's Bally Bay Pub	Syracuse	4-7 PM	Free
May 23	Traditional Sessions	Marcellus Legion Hall	Syracuse	4:30 - 7 PM	Free
May 25	Old Friends	Kitty Hoynes	Syracuse	9:00 PM	Free
May 25	Blarney Rebel Band	Piggy Pat's Pickled Pig Pub	Washington Mills	5-8:30 PM	Free
May 25	Cliudan	Irish Cultural Center	Albany	8:00 PM	TBD
May 26	Seanache	Kitty Hoynes	Syracuse	9:00 PM	Free
May 26-27	East Durham Irish Festival	Michael J. Quill Cultural and Sports Centre	East Durham	11-11 Sat 10-11 Sun	\$12 (\$15 after 2 PM)
May 26-27	Cliudan	Darby's Irish Pub	East Durham	8:00 PM	TBD
May 30	Traditional Sessions	Marcellus Legion Hall	Syracuse	4:30 - 7 PM	Free
May 31	Renee Bronson Benefit	Herkimer VFW	Herkimer NY	4:00 - 9:00 PM	\$10

That wraps it up for this month. Next month we'll present the final installment of Mark Sisti's piece on "An Gorta Mór," as well as a couple of requests from some local groups who need your help in solving not one, but two, mysteries. Did that pique your interest? Well, you'll just have to wait a bit longer. If you have anything you want to add, feel free to contact us at sistia@adelphia.net, bloftis@verizon.net or marksisti@adelphia.net.