

Notáí Éireann

Irish Notes

Upcoming Events:

- May 5, 2007—Polonia Polish dance Ensemble fundraiser featuring Irish Club of Regina Dancers as guest performers
- May 12, 2007—Movie Night showing “The Scret of Ranan Inish”
- May 31, June 1 and June 2—Mosaic Festival of Cultures
- October 11, 2007— Comhaltas Ceolteoirí Éireann ^{Tour}

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Tribute to John O’Donoghue

The Irish community of Saskatchewan lost one of its leaders on January 19, 2007. John O’Donoghue was one of the founders of the South Saskatchewan Irish Club (now the Irish Club of Regina) and was a passionate member until his death. John’s commitment to the Irish community was so intense that it led him to mortgage his home to raise enough money for the club’s first venture into Mosaic, so that others might experience a little bit of Ireland.

John was born in Co. Limerick, one of nine children. He took delight in puzzling those who asked “where” in Co. Limerick, with the response in “Hospital”, (meaning the town, not the institution). His impish sense of hu-

mour was often displayed in his letters to the Leader Post. It could also be heard frequently on CBC radio’s call-in shows, especially if politicians could be chastised.

John came to Canada, first to Montreal and arrived in Regina in the early 70’s with his beloved Etta and two of his four children. He was a poet story teller, entertainer, economist and a fluent in Irish, English and Spanish.

John leaves to mourn his passing, his wife Etta, their four children, along with one brother in Ireland and those of us who had the privilege to know and love him.



Photo of John O’Donoghue from his obituary in the Regina Leader Post—January 20, 2007

Ar dheis dé go raibh a anam dilis agus bean-nacht déort a shéan.

Submitted by :

Eilish McSweeney Casey

Mosaic is fast approaching

The Irish Club has been a part of Mosaic since 2003 and from 1997 and earlier. It’s become a tradition and a wonderful way to promote Ireland and Irish culture within Regina and area.

This year we have

moved to the Caledonia Curling club located at 2225 Sandra Schmirler Way.

We would like to thank each and every person that helps to make our pavilion a reality. We couldn’t pull it off with-

out you. If you are interested in helping out again this year, please go to our website at irishclubofregina.org, click on Mosaic and sign up using the online form found on the left side of the page.

An labhraíonn tu Gailge?

Ever wondered about learning the Irish language? Having been to Ireland to tour and dig up my family tree it intrigued me as being a neat experience to get to know the place and people better. It turned out even better than I imagined.

On the plane over a couple of trips ago, I was reading a guidebook that mentioned an Irish school called Oideas Gael. At first, Tourist Information in Dublin was at a loss, but I went back with an article I'd tracked down and with that in hand they found it. I phoned the director Liam Cunningham (with a last name like that, how could I go wrong!). Liam said, Brilliant, come on out, the next classes start in two days. I told him, I only knew about ten words, so was definitely a beginner, he said no problem there are classes for everyone. I said I didn't have a place to stay, he said no problem we'll fix something up when you get here. I said I'll have to find out how to get there, he said no problem catch the 2:00 McAfferty's bus on O'Connell St. Before you knew it, within a day and a half of arrival in Ireland I was signed up and on my way.

Oideas Gael is located in Gleann Colm Chille in County Donegal. The "Glen" is a quiet picturesque little village of some 200 locals, 3 pubs and a couple of churches. They have classes ranging from the Irish

language, to music, to hill walking, usually a week in length, normally running from June through until September. You can check them out on www.oideas-gael.com.

The Donegal gaeltecht speaks an Irish dialect that is closest to Celtic (Scottish). It uses somewhat different words and phrases that the Galway gaeltecht, for instance. The government has developed an official version that is somewhat a mix of the dialects. It's not the easiest of language to learn, as it seems to have a tendency for unpronounced consonants. Us beginners joked that they must have a Ministry of Silly Consonants! How about testing your luck at pronouncing drochthaibhrimh?

Some basic phrases to start you off:

- Cad e mar ata tu (Cajay mare ata two) – How are you? (a Donegal greeting)
- Ta me go maith (Ta may go my) – I am good
- Dia duit (dee-a doitch) – literally God be with you (a

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- standard greeting)
- Dia is Muire duit (dee-a iz mare doitch) – and Mary with you (a standard reply)
- Slan go foill (slan go foil) – Goodbye for now
- Ce tu sa (Kay two sa) – Who are you?
- Is mise Keith – (Ish mee-say Keith) – I am Keith

Needless to say I highly recommend the place, I have been back and intend to go again, it was great fun and I met some incredible friends. I'm getting better each time I go and, like me, before you know it you'll be ordering a pint of Guinness in Irish. And if you ask nicely I might even tell you what "pog mo thoin" means....

Submitted by: Keith Cunningham

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Movie Night

Our last movie night of the season and we're going PG, so bring your young people and enjoy together this wonderful tale based in Irish mythology. Movie night happens at the Rotary Senior's Centre on Elphinstone. Doors open at 7 pm, film at 7:30. All members of the Irish Club and invited guests are welcome. Refreshments (best popcorn ever!) will be available for a nominal cost.

Sat., May 12, 2007 The Secret of Roan Inish (1994) Raged PG

Directed by John Sayles and stars Jeni Courtney, Pat Slowey, Dave Duffy, Declan Hannigan, this movie tells the story of 10 year old Fiona who is sent to live with her grandparents in Co. Donegal. There she learns the legend that one of her ancestors had married a selkie – a seal that can turn into a human - and can't decide whether to believe the story as truth or myth. Based on the book Secret of Ron Mor Skerry by Rosalie K Fry.

Submitted by Bonnie Huculak

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Comhaltas Ceolteorí Éireann Tour 2007

The Irish Club of Regina is excited to announce that we will be hosting the 2007 Western Canadian Tour of the Comhaltas Tour! For those who are unfamiliar with the tour, Comhaltas Ceolteorí Éireann is an international

Irish organization dedicated to the promotion of traditional Irish music, song and dance. The tour features many of Ireland's best young musicians and dancers. Many are winners of the All-Ireland competitions at the Fleadh

Cheoil na h'Éireann. If you are interested in outstanding Irish music, dance and song played by some of the best musicians in the world, get your tickets early!

Tickets will be available soon! Check our website for more information as the date draws closer!

You can get more information on Comhaltas at their website at www.comhaltas.ie

Submitted by David Popoff

COMHALTAS
CANADIAN TOUR

A Concert event not to be missed!

Ireland's Best!

Tickets Available Soon!

Irish Traditional Music, Song & Dance!

Thursday, October 11th 2007 - 8:00 p.m. University Theatre, U of R., Regina, SK

Set Dencing Update

A few years ago, while I was an active Irish Ceili dancer with the Irish Club, I had never heard of Irish set dancing. That all changed when I went to Saskatoon for dance workshops put on by the Comhaltas group there, with Maureen Mulvey O'Leary. She had come from Toronto to teach both Ceili dancing, and this new (to me) form of group dances. The dances were fun, Maureen was a great teacher, and I had no idea where this would lead me.

Irish set dancing is lively social dancing, done in sets of four couples. The footwork is not fancy, and beginners can pick up the basics easily. Several years later, and after a few more workshops with Maureen, I found myself in Ottawa at the North American Comhaltas Convention, to experience three days of danc-

ing, with Maureen teaching ceili dancing, and Patrick Murphy, from Ireland, teaching the set dancing. There were hundreds of people from all over, some of them very experienced set dancers, and it was a thrill to learn and dance with them.

This February I traveled to Winnipeg for another workshop with Maureen O'Leary. The Winnipeg branch of Comhaltas has a very active set dancing group, and I went there to learn more from Maureen. With a smaller group, and four sessions over the weekend, she was able to show us some of the footwork, called battering, that I had admired in Ottawa. I also felt that some of my basic skills had improved. You can participate and have great fun without this, but it is very satisfying for me to advance my knowledge.

Maureen is amazing, for the number of these long dances she holds in her head, and the joy of dancing she imparts as she teaches them. The Winnipeg dancers gave me a very warm welcome, and I hope to return to dance more with them.

Now, the Irish Club has set dancing once a month in Regina, usually at O'Hanlon's pub, on Scarth Street. It's free, it's fun, you can come once, or every time. Our last session for the season will be on Sunday, May 6th, at 3 p.m. We dance for about an hour and a quarter. The first 5 minutes will be basics for beginners. Then, away we go! It's a dance form that is low impact, but high in good times. Anyone is warmly welcome to join us!

Submitted by: Marie Matheson

CD Review

An Tua is a great Irish band fronted by flute player and singer Hanz Araki. Hanz is short for Hanzaburo and he is the world's only sixth generation Shakuhachi player, a traditional Japanese flute. Hanz also became interested in the Irish flute, due to the Irish traditions on his mother's side and he has become an international master on both instruments. Hanz was also the flute player for the well known band, The Paperboys.

The album Six of One 5 of the Other was released in 2004 and features Hanz as well as other guest musicians such as Dave Corey on bouzouki and Suzanne Taylor on keyboards. There are

numerous other musicians who weren't identified on his website, which is a shame, as he has some outstanding talent on this album! I purchased the album through iTunes, which doesn't provide the liner notes, and it's a shame that his website doesn't provide a bit more information.

The CD features six songs and five sets of tunes, hence the title! Hanz and his fellow musicians do a great job of traditional tunes such as Paddy's Green Shamrock Shore, Jock o' Hazeldean and The Boys of Barr na Sraide. He also does a great job fronting on flute on the outstanding sets of tunes on the album. Hanz's voice suits the songs he sings. He sings in quite a

traditional style and the instrumentation and arrangements on his songs and tunes are contemporary enough to be interesting to the listener, but traditional enough to be familiar.

Hanz Araki and An Tua's website can be found at www.antua.com.

Submitted by: David Popoff

An Introduction to Irish Whiskey

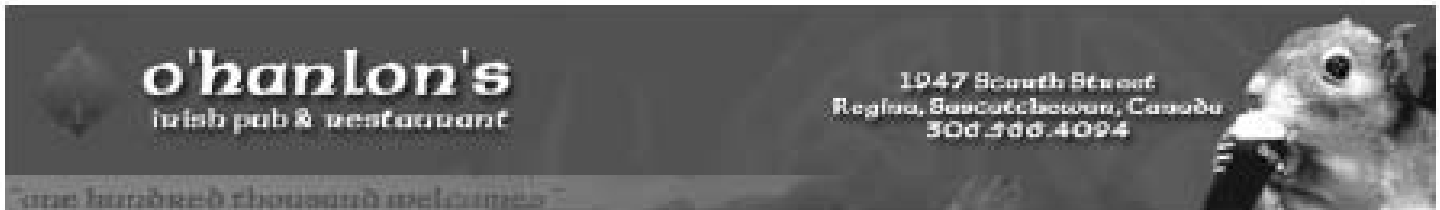
The word whiskey comes from the Celtic "uisce beatha" which literally translates as "water of life". There are two main styles, one from the British Isles (Irish and Scotch) and the other from North America (American Bourbon and Canadian). The main distinction is in the ingredients. Where Irish whiskey and Scotch are both made primarily from barley, Bourbon and Canadian whisky use cereals and grains such as corn and rye. Apart from its spelling (with an e), Irish whiskey stands apart from its Scottish counterparts by being triple distilled rather than twice and following a different malting process. Normally, the Irish don't use peat in drying the malt barley and will also mix in unmalted

still whiskey a spicy, uniquely Irish quality. Usually no real distinction is made between whether a blended whiskey was made from single malt or pure pot still.

Irish whiskey was immensely popular in Britain into the nineteenth century. At one point 1200 distilleries existed. Ireland has now been overtaken by Scotland as the world's largest producer, and there are only three active distilleries. The Bushmills distillery, in N. Ireland, is the oldest licensed whisky distillery in the world, receiving its license in 1608; the New Middleton Distillery, in Co. Cork, produces Jameson, Paddy, Powers and Middleton and the Cooley Distillery, in Co. Louth, sells Kilbeggan, Locke's,

a strong wooden taste, as it is made from corn, single distilled and aged in brand new oak rather than used.

If you are even luckier they will give a second taste test of three Irish whiskies. Jameson is smooth and mellow with a satisfying sweetness. Bushmills Original is delicate with a light, slightly spicy character, while Black Bush has noticeable sherry undertones. Paddy's is probably the softest of all and has a light and delicate taste. Tullamore Dew is popular, but it's the least Irish tasting. On one trip some friends and I did a week long blind taste test of brands and surprisingly Powers came out the winner. We also had the chance to try some bona fide poteen provided by one of



grain in the process. Irish whiskey must mature for a minimum of three years in oak casks and the used bourbon, port and sherry casks add the final touch to the flavour.

There are several types of Irish whiskey: Single malt, Single grain, Pure pot still and Blended. The single malt is made from 100% malted barley distilled in a pot still. Grain whiskey is distilled in a column still and is more neutral in flavour than single malt and used as a blend to produce a lighter whiskey. Unique to Irish whiskey is pure pot still whiskey made from 100% barley, both malted and unmalted. The unmalted barley gives the pure pot

Tyrconnell, Connemara and Millars. World wide, the best-known brand is probably Jameson's, while the best selling brand in Ireland is Powers.

Distilleries have visitor centres and tours and some like the former Jameson distillery in Dublin have been converted into museums. If you are on a tour and they ask for volunteers, put up your hand. If you are lucky you get picked to do a taste test comparing a Bourbon, a Scotch and an Irish whiskey. You will find that the Irish generally has a vanilla scent and tends to be smoother; the Scotch is distinctly smoky based on the barley having been dried over peat fires; the Bourbon, is sweet and perfume-like with

the locals, which was perhaps most notable for its kick, pronounced "pocheen" it is basically unlicensed moonshine.

I guess a guide to Irish whiskey wouldn't be complete without a mention of Irish coffee. Irish coffee was invented at the Shannon airport in the 1940s, and the potent concoction became a hit. It is made by combining a generous measure of Irish whisky, light brown sugar, some whipped cream with hot coffee. To make it, first mix all of the ingredients with the exception of the cream, then spoon the cream on top and drink the coffee through the cream.

Taste one and enjoy, slante.

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It is the 40th year for Mosaic. The Irish Club of Regina will again be sponsoring the Irish Pavilion.

This year we will be at the "Callie Curling Club". This venue holds up to 1000 people. We are bringing in "Banshee's Wail" from Winnipeg for closing on Friday & Saturday Night.

We are also featuring 4 Irish Dance Groups, 2 Scottish Dance Groups, Story Telling, local Irish bands and a pipe band. We have expanded our Display and Vender Areas to include information on Irish Sports, Travel to Ireland and some new "Irish" treasures to view.

Please tell your friends!

If you wish to volunteer for a shift or two to help promote Irish Culture in our community please sign up on our website or, contact us at: 584-0018 or 535-7834

Come one, Come all ... We will all have a ball. At the Irish Pavilion!

Beef in Guinness

The Guinness in this recipe has the same function as Beef in Guinness the wine in Coq Au Vin - the acid and moisture combined with the long, slow cooking help tenderise the tough but flavoursome meat.

2 1/2 lb/ 1 kg shin of beef
2 large onions
6 medium carrots
2 tbsp seasoned flour
a little fat or beef dripping
1/2 cup dry cider
1/2 pt/ 250 ml/ 1 cup Guinness with water
sprig of parsley

Cut the beef into chunks and peel and slice the onions and

carrots. Toss the beef in the flour and brown quickly in hot fat. Remove the beef and fry the onions gently until transparent. Return the beef and add the carrots and the liquid. Bring just to the boil, reduce the heat to a very gentle simmer, cover closely and cook for 1 1/2 - 2 hours. Check that the dish does not dry out, adding more liquid if necessary. Sprinkle with chopped parsley and serve with plainly boiled potatoes. (serves four)

Submitted by Liz Calvert

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