



OUR LADY OF KNOCK DIVISION

LADIES ANCIENT ORDER OF HIBERNIANS

Mission Statement:

While practicing Friendship, Unity, and Christian Charity, we will work to strengthen our Roman Catholic Faith, history, culture, and traditions of our Irish heritage.

nkylaoh@gmail.com
www.facebook.com/NKYLAOH

May 2024 NEWSLETTER



Notes from
Our LAOH President
Natalie Peternelli

Hello Sisters,

I cannot believe it's already May. We as a division are about to enter some downtime for the summer and will not meet again until July. Hopefully some of you all will be able to join us at dinners or the Celtic Festival in July — at the Banks in Cincinnati. The LAOH is gearing up for the National Convention in August. I will send out information whenever I receive it for y'all to be in the know even if you're not able to attend.

I will not be at the meeting this month, but I hope that the White Elephant is a success!

In Our Motto,
Natalie

AGENDA

Unfinished Business
Celtic Festival
Convention
State Updates

New Business

None unless presented from the floor.

May Calendar

- **May 16**, Thursday luncheon 6pm
Ft. Mitchell Public House
RSVP Kathy Gessner 859-442-9349
2053 Dixie Hwy, Fort Mitchell
- **May 26** Meeting
At 1pm for White Elephant
Auction Food and Drink items during social hour.
- Donate items for Madonna House
Diapers size 5-6, wipes, kitchen serving spoons and pizza cutter
- Hostess/Missions & Charities
Amy Walsh-Kuenneke and
Nancy Walsh Henson

June Calendar

Happy Mothers Day to the Mothers in our Division

The [history of celebrating Mother's Day](#) in Ireland can be traced to medieval times where children from poor families were sent to work as domestic servants and apprentices in rich homes.

Once a year, in the middle of [Lent](#), the children were given one day off to visit their 'Mother Church' and worship the Virgin Mary at special masses which would be held in honor of Mary, the Mother of Christ.

After visiting the Mother Church or Cathedral of their hometown, these children visited their mothers and presented them with flowers they picked along the way.

The practice died out in Ireland around the late 18th century but was revived - with help from the Americans - after [World War II](#).

“Chocolate Guinness Cake.

- **Guinness:** Any type of dark Guinness will do. Just avoid their blonde ales. There's even [nonalcoholic Guinness](#) for anyone abstaining!
- **Baking cocoa:** If you need to stock up on cocoa powder for this Guinness chocolate cake, check out our Test Kitchen's picks for the [best cocoa powder](#).
- **Sour cream:** We add to the rich tanginess of this chocolate Guinness cake by mixing sour cream into the batter. Make sure it's at room temperature before using!
- **All-purpose flour:** The perfect flour for this Guinness cake is all-purpose flour. It's strong enough to provide a stable cake, but tender enough to have a delicate crumb.
- **Cream cheese:** Philadelphia cream works best

Directions

Step 1: Prepare the pan

Preheat the oven to 350°F. Grease a 9-inch springform pan, and line the bottom with parchment. Set the pan aside.

- No monthly meeting
- DINNER, Thursday, June 20 6pm
Barleycorns

2642 Dixie Hwy, Lakeside Park

RSVP Kathy Gessner 859-442-9349

July Calendar

- July 12 -14 Celtic Festival
Freedom Way
- July 28 meeting 2pm promptly
- Donate school supplies for Sisters of
Notre Dame Urban Education
- Hostess for Missions and Charities
Nancy Murphy, Betty and Barb
Yelton
- Dinner, Thursday, July 18 6pm
Cheddars 6935 Houston Rd
Florence

LUCKY LEPRECHAUN



April winners

\$100 Sara Rothenburg

Sold by Sue Caroll

\$50 Montana Metzger

Sold by Claire Haysley

\$25 Steve Metzger

Sold by Claire Haysley

Step 2: Create the batter

In a large saucepan, heat the beer and butter until the butter is melted. Remove the saucepan from the heat and whisk in the sugar and cocoa until blended. In a separate bowl, whisk together the eggs, sour cream, and vanilla. Whisk the egg mixture into the beer mixture. In a separate bowl, whisk together the flour and baking soda. Whisk the flour mixture into the beer mixture until smooth. Pour the batter into the prepared pan.

Step 3: Bake

Bake the cake until a toothpick inserted in the center comes out clean, 45 to 50 minutes. Cool the cake completely to room temperature in the pan on a wire rack. Remove the cake from the pan and place the cake on a platter or cake stand.

Step 4: Frost the cake

In a large bowl, use a hand mixer or stand mixer to beat the cream cheese until it's fluffy. Add the confectioners' sugar and cream and beat everything until it's smooth (do not overbeat)."



NEWS LETTER DEADLINE 5th of the month

Send your news *directly* to:

To Amy Walsh-Kuenneke
Awk45231@gmail.com

NO PDF's please



Current year ONLY

Rosemary Newberry
1364 Forester Drive 45240
513-967-3433

Reminder: Meetings start promptly at 2pm



