

March 17 10 am

Sait Lake City's 40th Annual Sait Lake City's 40th Annual ST. PATRICK'S DAY ST. PATRICK'S DAY DARAGE DARAGE

Join us at the Siamsa "Utah's Irish Festival" AFTER THE PARADE at the GALLIVAN CENTER

A portion of the proceeds go to the Shriner's Children's Hospital

New Parade Route

See map on page 8

PRESENTED BY THE HIBERNIAN SOCIETY OF UTAH

f Hibernian Society of Utah

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HIBERNIAN SOCIETY OF UTAH

Welcome All!

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This year marks the 40th Anniversary of the Salt Lake City St. Patrick's Day parade and the founding of the Hibernian (Irish) Society of Utah. We have built a society over the years that helps Utahns understand what the Irish have contributed, not only to the State of Utah, but also to this country.

This year, we have **moved the parade and party** to 200 South in Salt Lake City, traveling from 500 East to the Gallivan Center. With the success of our event, we have outgrown our previous location. I'd like to thank the Gateway management for graciously hosting the parade with us these many years.

Join us for our Siamsa, a post-parade celebration, held at the Gallivan Center in Salt Lake, where you will enjoy traditional Irish dancing, music and food. This year, we will share the proceeds of our parade entree fees with long-time contributor and parade participant, the Shriners Hospital of Utah. In the following years we hope to contribute to many other local humanitarian organizations in this yearly celebration of Ireland.

We extend an invitation to all immigrant and Native American groups regardless of race, creed or nationality, to join us in the parade and celebrate what it truly means to be an American. We continue to build on the shoulders of our Hibernian Society predecessors. I hope you will join with us in this uniquely Irish celebration. Find out how to become a part of the organization or simply join us throughout the year, with our many other Celtic themed activities

found at www.irishinutah.org.

I look forward to seeing you at the event on March 17!

Patrick Q.

Patrick A. Dougherty, Pres. Utah Hibernian Society

www.irishinutah.org

GET TICKETS BEFORE THEY'RE GONE!

B

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OFFICE OF THE MAYOR

JACQUELINE M. BISKUPSKI Mayor

February 15, 2018

On behalf of the residents of Salt Lake City, I congratulate you on your 40th Dear Hibernian Society of Utah, annual St. Patrick's Day Parade. It is an honor to witness this historic milestone of the Hibernian Society, and to join in the festivities with all who celebrate Irish heritage. My wife, Betty, and I had a wonderful time marching in last year's parade. I am

* * * * * * * * *

For decades, the Hibernian Society of Utah has preserved and supported Irish confident this year's will be a similar success.

history, culture, and tradition while fostering a vibrant community for Utah's Irish. As the oldest and largest Irish association in the State of Utah, the Hibernian Society continues to enrich the lives of residents and visitors. Traditional Irish music, food, film, plays, literature, and dance mark an array of educational and cultural events supported by the Hibernian Society, such as post-parade Siamsa, "Irish Week", and

Thank you for your continued contributions to our community. May you continue monthly Ceili social events. to strengthen your ties to your heritage as you preserve the beauty and tradition of

Irish culture in Salt Lake City. I wish you a joyful anniversary celebration.

With warm regards,

Jacquelin M. Bisthipster

Jacqueline M. Biskupski Salt Lake City Mayor

How to

LESSON #427

speak Irish

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www.slcmayor.com TEL 801-535-7704

CRAIC - (pronounced "crack") Translates as "fun" but using it in the presence of the SLC police could cause problems in both languages.

SLAINTE - (pronounced "shlan sa") A Gaelic toast that simply means "health."

www.irishinutah.org

DIOCESE OF SALT LAKE CITY 27 C STREET SALT LAKE CITY, UTAH 84103-2397

March 1, 2018

Dear Friends,

I am pleased to congratulate the members of Utah's Hibernian Society and all who support them on the 40th anniversary of the Salt Lake Saint Patrick's Day Parade. Since its first small beginning, the parade has grown to reflect not only the Irish Catholics, but also a diversity of participants to gather to celebrate the feast. The parade is but one of the many good works supported by the Hibernians for the good of our community.

OFFICE OF THE BISHOP

An old maxim says that we are all Irish on Saint Patrick's Day. So in that spirit, regardless of our heritage or faith, let us join together to celebrate Saint Patrick, the missionary apostle to Ireland and the values he exhibited in his life. I ask God's blessing on all of you and your families, praying that your hearts might be filled with generosity and your homes places of joy and peace.

Sincerely yours in the Lord,

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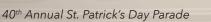
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The Most Reverend Oscar A. Solis, D.D. Bishop of Salt Lake City



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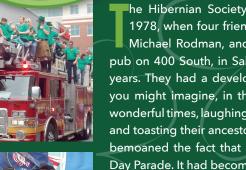






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ST. PATRICK'S DAY PARADE istor







he Hibernian Society story starts on St. Patrick's Day, 1978, when four friends, John Brockert, Emmett Quinn, Michael Rodman, and John Welsh, gathered at a local pub on 400 South, in Salt Lake City, as they had for many years. They had a developed a tradition of celebrating as you might imagine, in the good auld Irish way. They had wonderful times, laughing, singing the traditional Irish songs, and toasting their ancestors. At each annual gathering, they bemoaned the fact that Salt Lake City had no St. Patrick's Day Parade. It had become a mantra oft-repeated. This year, though, suddenly became different when Emmett Quinn announced, "Let's have a Parade today!"

With no more than 30 seconds of discussion and planning, the four men, led by Quinn, the great man himself, led a group that had grown quckly to a dozen or so followers out to the sidewalk, where they proceeded east to the nearest intersection. By the time they reached the pedestrian crosswalk, they had somehow marshalled themselves into a parade of sorts. A small group of spectators had gathered as they smartly moved out to the centerline of 400 South, and executed a turn to walk proudly down the middle of that grand boulevard, singing the whole long way, "It's a great day for the Irish, it's a great day, for fair . . . !"

How to speak Irish **LESSON #652**

CAIRDE - Means "friends" and is used as a greeting.

SIAMSA - (pronounced "shim sa") Translates as "celebration."

STOUT - (pronounced "Guinness") Faith and it's the same in both languages.

www.irishinutah.org

But before they had taken even one step down the centerline, two of Salt Lake City's finest saw what was going on, and rushed to what our heroes thought was certain arrest or a crisp order to disperse! But no, the police had seen the green attire, heard the singing, and probably decided that this group needed protection. They began to direct both East and West traffic away from the line of march! Unfortunately, they never did find out their names, but they are remembered anonymously every St. Patrick's Day at Mass.

The two policemen smiled and waved as the group made their way back to the safety of the pub, still singing, and by now dancing. As they entered the pub after the great adventure, they drew a standing ovation from the pub patrons who stayed behind to "guard the place," as they maintained. Even the management cheered! As a token of appreciation, they stood a round of beverages for the four heroes, Brockert, Quinn, Rodman, and Welsh.

"The next day, March 18," as recalled by John Welsh, "we composed a letter to the Salt Lake City Commission requesting a permit to have a St. Patrick's Day Parade the following year. That next August, at a church picnic, John Brockert called us all together and announced, 'Boys, we're gonna have a Parade, the City has approved our request'. I'll never forget that moment as we looked at each other quizzically as someone said, 'What the h*** do we do now?'"

Of course, the rest is history. In October 1978, the Hibernian Society was born of necessity, because people were needed to help put on a Parade. The first meeting was attended by fifteen people. John Welsh was elected president, Emmett Quinn, vice president, Virginia Albo, secretary, and Michael Clark, treasurer. The Society now boasts close to 1,000 members and sponsors several events throughout the year, including an evening of Irish poetry, an annual golf tournament, monthly ceilis, a medieval banquet, and of course, the annual St. Patrick's Parade, which is followed by Siamsa, or festival, to which the public is invited.



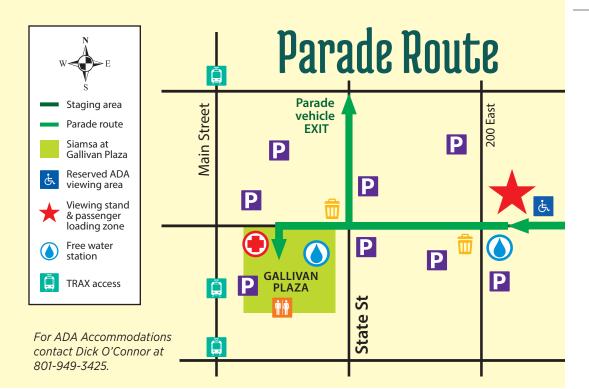








40th Annual St. Patrick's Day Parade

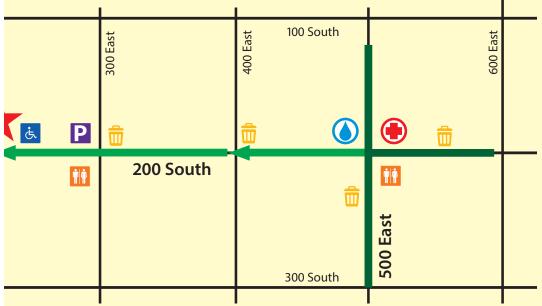




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40th Annual St. Patrick's Day Parade

PARADE TRAVELS SOUTH ALONG 200 SOUTH, BEGINNING AT 500 EAST AND CONTINUING TO REGENT ST. (GALLIVAN PLAZA)





40th Annual St. Patrick's Day Parade

2018 PARADE CO-GRAND MARSHAL Sir Paul Madsen

Illustrious Sir Paul Madsen is El Kalah Shrine Potentate, and CO-Grand Marshal for the 2018 Salt Lake City St. Patrick's Day Parade. He and his Lady, Fran Marcus-Madsen, reside in North Salt Lake with their son, Ryan. Paul is a retired Colonel, United States Air Force Reserve, and Fran is a retired Lt. Col, Army National Guard.

Paul is a 1983 graduate of the United States Air Force Academy with a Bachelor of Science Degree in Electrical Engineering. He is currently a Captain with Southwest Airlines and has accumulated 14,000 hours of flying time in the Boeing 737 -200, 300, 500, 700, 800 and MAX 8. Prior to that, he flew the A-37B, and the F-16 C/D while in the Active Duty Air Force. He also flew F-16s for 15 years with the 466th Fighter Squadron, 419th Fighter Wing, Hill Air Force Base, UT, serving as Squadron Commander of the 466th Fighter Squadron Diamondbacks from June 2006 to January 2008. Paul is a Veteran of The Gulf War, Operation Provide Comfort, Operation



Northern Watch, Operation Southern Watch, Operation Enduring Freedom, and Operation Iraqi Freedom. He has 500 hours of combat flying time in the F-16, and has been awarded The Bronze Star, The Air Medal, and The Air Force Outstanding Unit Award, with Valor. Paul is also a member of Golden Spike Elks Lodge, the Veterans of Foreign War, and the American Legion.

Paul and Fran's son, Ryan, is a Junior at Judge Memorial Catholic High School in Salt Lake City.

2018 PARADE CO-GRAND MARSHAL LORENZO E. (LON) Tibbitts

Lorenzo E. (Lon) Tibbitts was born in Harlingen, Cameron County, Texas on November 24, 1956. to Major Therice E. Tibbitts

(USAF Retired) and Hazel Smith McLean. A proud Military Brat, he spent half his growing up years in the Western United States and half in Western Europe. Lon graduated from Victor Valley High School in 1974.

He went on to study at the University of Maryland (English) and later, after serving a proselyting mission for his church, at Brigham Young University (Economics), and Mountain West College (Legal Studies). He holds certificates in Legal Studies, Six Sigma Process Analysis & Improvement (Master Black Belt) and recently completed a Leadership Program at Harvard University (2017). Lon was made a Master Mason on March 30, 2007. He served as Worshipful Master of Christopher Diehl Lodge No. 19 (Magna) in 2012. Lon was elected Deputy Grand Master/ Grand Master-Elect on February 4, 2017 and was installed as Grand Master of Utah on February 3, 2018.

He took degrees 4-32 of The Ancient & Accepted Scottish Rite at the Fall Reunion in 2007. He received the 33¹/₂ on August 25, 2015. He received the Degrees of the York Rite in 2009 and is a member of the Provo York Rite Bodies, as well as other invitational bodies.

There is nothing more important to Lon than Lana Lee, he and Lana have two daughters, Nicole and Natalie. He also adores his 19 grandchildren and 2 great-grandchildren. Lon enjoys nothing as much as time spent traveling with Lana, unless it is doing anything, anytime, anywhere with his children and the "Grands."

SCHEDULE OF Performances

* * * * *

Main Stage Line-L

12:00-12:30	Murphy & the Giant
12:40-1:00	Eccles Irish Dancers
1:10-1:30	Scariff-Gilleoghan Irish Dancers
1:40-2:20	Wicked Tinkers
2:30-2:50	Acadamh Rince Irish Dancers
3:15-4:00	An Rogaire Dubh
Gallivan Hall	Line-up
12:30-1:00	An Dragan Ceilteach Irish Dancers

Irish Dancers 1:10-1:40 Red Hot Ceili Peppers 1:50-2:20 Red Branch 2:30-3:00 Rusted Reel The Hibernian society wishes to **Thank** These individual donors:

Mikey Gallivan Meghan Welsh Gibson Luca Maurer Utah Catholic Schools Utah Friends of Bassett Hounds Andrew & Nichole Duggins Kathleen McDermott Patrick Jeffery





Ard-Chonsalacht na hÉireann Consulate General of Ireland



Participate in many Celtic-themed activities throughout the year.



Find out more at WWW.IRISHINUTAH.ORG

40th Annual St. Patrick's Day Parade

IRISH CUISINE???

know what you're thinking – Ireland is not known for its five star restaurants. In fact an old joke says that an Irish seven course meal consists of a six pack and a potato. Though we admit that beer, or more precisely Guinness stout, and potatoes do figure prominently in a lot of Irish recipes the food of Ireland goes far beyond the corned beef and cabbage most associated with St. Patrick's Day here. The latter is mostly an American invention anyway. We've gathered a few of our favorites below.

Guinness Beef Irish Stew FROM THE KITCHEN OF PAT DOUGHERTY JR.

Preparation is easy! What takes time is the slow cooking, but it's worth it.

- 6 Slices of bacon, cut into 1-inch pieces
- 2½ lbs. Beef (your choice of cut, as it cooks a long time)
- 1 large White onion, diced
- 2 cloves of Garlic, minced
- 1 can of Guinness Stout
- 3 Carrots, peeled and cut into 1-inch pieces

2 Celery stalks, cut into 1/2-inch pieces
3 cups Chicken broth
2 sprigs of Fresh thyme
1 sprig of Fresh rosemary
2 Tbs. Olive oil
3 Tbs. Bleached flour
Salt & Pepper to taste

In a large pot, fry the bacon till crispy and add the olive oil. Add the onions and continue cooking till translucent. Cut the meat into 1- to 1½-inch cubes, dry them and then brown in the pot. Add the salt and pepper to taste. Lower the heat and add the Guinness.

Dissolve the flour in a small amount of water and stir into the pot. Add the carrots, celery, garlic, thyme and rosemary into the pot. Add more water, just to cover the beef and veggies, then bring to a boil. Lower the heat so the mixture is simmering and cover for about an hour. After an hour remove the lid and take the rosemary sprig out.

Transfer the mixture to a crock pot and continue cooking for an additional 2 hours. The meat should fall apart when forked. Uncover the mix and cook for another 30 minutes. The gravy can be thickened with a bit of corn starch or a little more flour, if necessary.

Irish Brown Soda Bread

A great accompaniment to any Irish meal. Passed down from Kathleen's mother Margaret Ann.

5 cups Whole wheat flour 2½ cups All-purpose flour 1/3 cup Sugar 2 tsp. Baking soda 1 tsp. Salt 1/2 cup Currents (optional, for more of a desert bread)1 cup Softened butter2 Eggs2¼ cup Buttermilk

Mix all the dry ingredients in a large mixing bowl and work in the butter by hand, till it resembles fine bread crumbs. In a separate bowl, beat 2 eggs till frothy then stir in the buttermilk. Make a well in the center of the dry mixture, add the liquid and mix by hand till formed.

Turn onto a floured board, knead thoroughly. Divide dough in half, form two round balls and flatten on the top. With a sharp pointed knife cut an "X" approximately 1/2-inch deep (to let the fairies out). Place on an oiled sheet or one lined with parchment paper. Bake at 375° for 1 hour then let cool for several hours before slicing.

Potato Leek Soup

FROM THE KITCHEN OF PAT DOUGHERTY SR.

This is a great accompaniment to the stew and brown bread recipes.

3 large Baking potatoes2 Leeks4 Green onions2 stalks of Celery4 cups Chicken broth

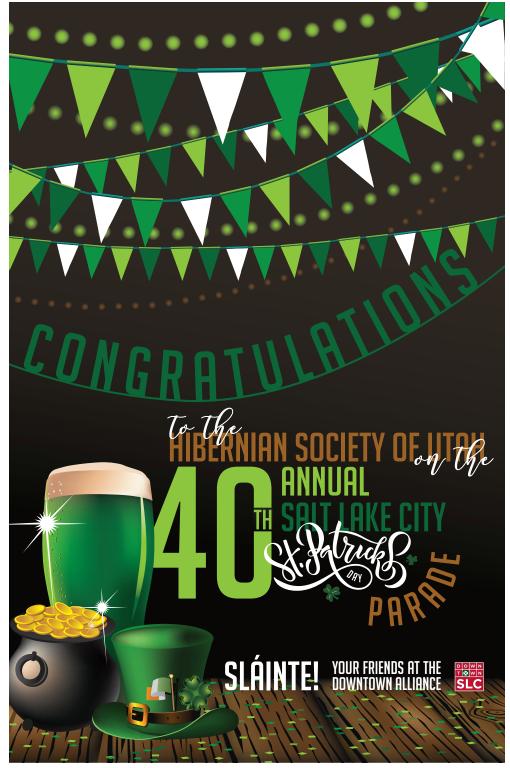
1 stalk Fresh thyme (or 1/4 tsp. dry thyme) 1 Bay leaf 1/2 cup Heavy cream or 3/4 cup Half-&-half 1/4 stick Butter

Melt butter in a large pot. Cut the leeks, by removing the roots and slicing into thin slices short of the green leaf. Cut the celery into small pieces; and add celery and leeks to the pot with the butter. Cook for five minutes while stirring. Add the broth, bay leaf and thyme; simmer.

Meanwhile, cut the potatoes into small cubes (1/4- to 1/3-inch.) Add the potatoes to the pot and cook until they begin to get soft. Remove the bay leaf and stalk of thyme, add the cream; simmer. Before serving, cut the green onions into small pieces including a few inches of the leaf and put in the pot. Salt and pepper to taste. *My friends and I often add some hot sauce but that's not typically found in true Irish dishes.*



40th Annual St. Patrick's Day Parade



40th Annual St. Patrick's Day Parade



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