

**President's
Pint of View**



I hope everybody has been enjoying their never ending winter cold this year. Mine has a nice boomerang effect to it, just as I thought it was over, boom round two. I hope we're all done with the cold season by St. Patrick's Day.

Speaking of St. Patrick's Day the board is working on getting our grand marshal for the parade. We have several good candidates and we should be able to let you know who it is by the February meeting.

If anyone has any nominees for Irishman of the year please let the board know at Monday's meeting or by phone or email.

We are also looking for our 2017 queen candidates. So if you know of a young lady at least 21 years of age and single that would make a good queen, please have her fill out our queen application and come to our interview on Thursday, March 9 at the Mickle center.

That's enough for now, remember to wash your hands often and to cough into your arm. See you at the meeting

Mike O'

wearin of the grin

An Irishman walks into a pub and orders dozens of martinis, removing the olives, placing them in a jar, and drinking the martinis. When the jar is filled with olives and all the martinis drank, he starts to leave. The bartender stops him and asks, "Excuse me but, what was that all about?" The Irishman replies, "My wife sent me out for a jar of olives."

Pat and Murphy out fishing and the boat motor dies. After two days and drifting miles from the coast, they find a bottle in the water. Pat rubs the bottle and a genie poofs out. "I will grant you one wish," says the genie. Without a thought, Pat says, "I wish to turn the sea into Guinness." The genie says, "Your wish is my command," and the sea turns into Guinness. Murphy yells at Pat, "You fool! Now, we'll have to pee in the boat!"

Flaherty comes home drunk every evening, upsetting his wife. One night, she dresses as a red devil and hides in the cemetery to scare him when he walks by. Flaherty walks by drunk and his wife jumps up yelling, "Flaherty, if you don't give up your drinking, you will go to Hell." Flaherty staggers back and demands, "Who the hell are you?"

She replies, "I'm the devil, you old fool!" Flaherty responds, "Damn glad to meet you, sir, I'm married to your sister."



The Blarney

February 2017

upcoming

Monthly Meeting

February 13th

Annual First Tee

Skywalk Golf Classic

Feb. 25th



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parade news and updates

The annual St. Patrick's Day Parade is quickly coming upon us again. The date this year is conveniently March 17 this year. Which is a Friday. Which means huge crowds!! We need volunteers to help wrangle those crowds and make it the best St. Patrick's Day ever! Please contact Mike Dennis at Mondays meeting and let him know what you can do to lend a hand!

We will also need volunteers for street painting the Saturday before. That will be March 11th. Meeting place will be Exile Brewery at 10 a.m.. Rain day is scheduled for Sunday, March 12th. Same time and place.

Entry Meetings

Parade entry meetings, which are mandatory, are February 21 at 7 p.m., February 26th at 2 p.m., March 5th at 2 p.m., and March 8th at 7 p.m. Meetings are at the Marriott in the Windows on 7th room.

Raffle Tickets

Get your books of raffle tickets to sell!! It's what pays for the parade!! Pick them up from Mike Dennis, or give him a call or shoot him an email and he will get them to you post haste!! All his contact info is in the masthead.

**Friendly Sons of Saint Patrick
The Mickle Center #241
1620 Pleasant
Des Moines, IA 50314**



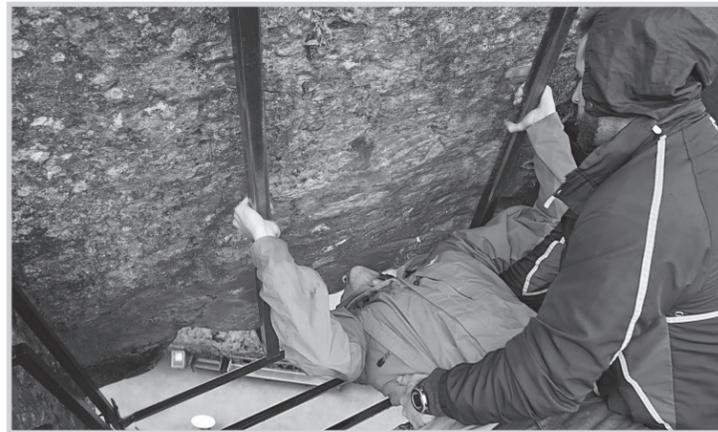
ireland

Sightseeing Guide



Dublin

Dublin, Ireland's capital and largest city, and is home to more than 1 million people. A big draw for tourists visiting the country is St. Patrick's Cathedral. The Irish say that Saint Patrick baptized converts on the site that is now the cathedral. To commemorate his visit, a small wooden chapel was built in 1191. The building went through extensive renovations between 1860 and 1900 and is now the largest church in Ireland.



Blarney Stone

Five miles from the city of Cork, sits Blarney castle, which was built in 1210. Many come to kiss the Blarney Stone, a block located high in the walls of the castle. According to Irish legend, kissing the Blarney Stone gives the kisser the ability to be persuasive and the skill of flattery. To kiss the stone, a person has to lean backwards, head down, holding onto an iron railing. More than 200,000 visitors flock to the site each year to find out for themselves if the spell really works.

taste of ireland

GUINNESS AND IRISH CHEDDAR MACARONI & CHEESE

Flavorful stove top macaroni and cheese made with Guinness stout, sharp Irish cheddar, and a touch of dijon mustard. Creamy and cheesy with a crunchy garlic breadcrumb topping. A grown up version of a classic!

*Prep Time 30 minutes | Cook Time 20 minutes
Total Time 50 minutes | Servings 6*

INGREDIENTS FOR MACARONI AND CHEESE:

1 pound elbow macaroni • 2 tablespoons butter
2 tablespoons flour • 2/3 cup Guinness or other stout
1 1/2 cups 2% milk • 1/2 cup half and half
1/2 teaspoon salt • 1/4 teaspoon ground black pepper
1 tablespoon dijon mustard • 2 ounces cream cheese cut into pieces
3 1/2 cups grated Irish cheddar divided (I used Kerrygold aged cheddar)

TOPPING (OPTIONAL):

1 tablespoon butter • 2 teaspoons finely minced garlic
1/2 cup panko breadcrumbs • salt/pepper to taste
2 teaspoons minced fresh parsley

INSTRUCTIONS FOR TOPPING (IF USING):

In a medium skillet over medium-low heat, melt butter. Add garlic and breadcrumbs and cook, stirring frequently, until the breadcrumbs are lightly toasted and the mixture is fragrant. Remove from the heat, add salt and pepper to taste and minced parsley. Set aside.

MACARONI AND CHEESE:

Boil elbow macaroni in well salted water and cook until just al dente. Before draining the pasta, reserve a cup of the pasta water and set it aside (see note). While the pasta is cooking, prepare the cheese sauce:

In a large saucepan over medium heat, melt butter and sprinkle in flour. Whisk together for a minute. While whisking, pour in Guinness, milk, half and half, salt, pepper, and mustard. Bring to a simmer and cook, whisking frequently, until it thickens slightly (several minutes). Add cream cheese and 2 1/2 cups grated cheddar and stir/whisk until completely smooth. Add drained, cooked pasta and stir to combine. Add remaining 1 cup grated cheddar and stir until melted (this will help achieve a stringy/cheesy texture). Transfer to a serving bowl or individual bowls and sprinkle the top with the reserved toasted breadcrumbs. Serve immediately.



Thanks for the elbow grease, guys!!

T-Bone, Tim, and Bree put forth a great effort and cleaned and re-arranged the offices of the FSOSP last month. Now we can find stuff and won't be tripping over each other to get ready for meetings and events! Grab one of the fellas at the meeting for a personalized tour of the refurbished digs. Thanks again!!

Dues

Just a reminder that dues were due in January. We've got less than half of our "dues paying" members having paid their dues. So, dudes, pay your dues. Let's keep the FSOSP going strong! \$40.00 is all.

Requiescat in pace

On Dec. 10 a long-time member of the FSOSP, **Jack Navin**, passed away at the Good Samaritan Society in Indianola. A West Des Moines resident, Jack grew up in Melrose and was very proud of his Irish heritage. On one occasion he made a trip to Ireland to visit his ancestral home in County Mayo. Memorial contributions can be directed to Hospice of the Midwest, 9203 Northpark Dr., Johnston, IA 50131.

BLARNEYBITS



Feb. 15th, 7 to 9 pm

Stu Ryan O'Brien Irish Pub Music @ Sullys

Feb. 11th, 8 pm

Celtic Music Association Presents Scythian @ Hoyt Sherman Place

Feb. 26th, (2 shows) 1 pm and 4 pm

Foy Irish Dancers @ Hooley

Feb. 25th

Skywalk Golf Classic @ Capital Square

Tee times will start at 9 a.m. and continue through 2 p.m. in the afternoon. Golfers will receive a round of golf, a Skywalk Golf Classic t-shirt and a commemorative golf ball. Children, ages 12 and under, golf for FREE with a paid adult registration. This is a great opportunity to get out of the house during the winter months for some family fun while supporting a great cause, The First Tee of Central Iowa.