The Irish Center of Southern California

The Irish Center of Southern California, Inc. promotes Irish culture and supports our local Irish and Irish-American community.

The Center has no paid staff, but is served by numerous dedicated volunteers. In this way, the Center maximizes the value of donations. The Center is and will remain non-partisan and non-political. Funds raised by the Center will remain in Southern California for the benefit of our community.

The Center’s success depends on the financial support of individuals in our community. We invite and encourage you to participate in the Center’s mission. Donations are tax deductible to the extent permitted by law.

MONTHLY IRISH SOCIALS

Friends of Ireland Breakfast
1st Tuesday of the month, 9AM
4470 Katella Avenue
Los Alamitos, CA 90720

To RSVP, contact Pete Walsh
(714)-200-7365
pbeireanua@att.net

St. Cornelius Church Hall
5500 E. Wardlow, Long Beach, CA 90808
2-6pm

For other Irish events, visit www.irishartsandentertainment.com

The 26th Annual St. Patrick’s Day Celebration Dinner Dance will be held on Saturday, March 12.

Details to follow shortly. Both events to be held in the Burbank/Glendale area.

SAVE THE DATE

SUNDAY DECEMBER 12

Luncheon to honor past president of the Irish Center and former host of the “Irish Hour”, Tom McConville for his many years of service to the Irish community.

TOM MCCONVILLE

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SATURDAY MARCH 12

26th Annual St. Patrick’s Day Celebration Dinner Dance*

*Details to follow shortly. Both events to be held in the Burbank/Glendale area.
REMEMBERING

Christina “Ina” Quigley

December 1945-May 2021

Full Obituary Here

Sheila Mary Brady

December 1953-March 2020

Full Obituary Here

Sheila Redding

February 1952-August 2021

Full Obituary Here

Patrick McKenna

February 1937-May 2021

Full Obituary Here
DUBLIN CODDLE

Serves 6

1 pound bacon slices
2 pounds pork sausages
Some bacon fat or oil
2 large onions, sliced
2 cloves garlic
4 large potatoes, thickly sliced
2 carrots, thickly sliced
black pepper
hard cider (apple wine) or apple cider
defresh parsley, chopped for garnish
1 large bunch of fresh herbs, tied with string

Lightly fry the bacon until crisp. Place in a large cooking pot. Brown the sausages in some bacon grease or vegetable oil. Remove and add to pot. Soften sliced onions and whole garlic cloves in fat, then add to pot with potatoes and carrots. Bury the bunch of herbs in the middle of the mixture. Sprinkle with pepper. Cover with cider. Cook 1 1/2 hours over moderate heat, do not boil. Garnish with chopped parsley.