



muskegon
íRISH
aMERÍCAN
society



MICHIGAN
IRISH AMERICAN
HALL OF FAME



NEWS

Winter 2026

Let's Have a Pub Party!



Join us for our annual pub party!

Sunday, February 1, 2026 1-4 pm

Knights of Columbus, 2915 Fairfield St. Norton Shores, MI

This is our 24th annual pub party! We'll get the party started with some great live music! You'll clap your hands and tap your toes to the sounds of our talented musicians! As usual, a great selection of beverages and Irish food (*food is served 1-4 pm*) will be available for purchase.

There is no cover charge and reservations are **not** required. **Please note the day and time for this years event.** MARK YOUR CALENDAR NOW TO BE SURE YOU DO NOT MISS THIS GREAT TIME! We can't wait to see you there!



Call for Nominations to the Michigan Irish American Hall of Fame - Class of 2026

Criteria for Nomination:

1. Nominations will be accepted for individuals of Irish American Descent, living or deceased, with substantial ties to Michigan who have made contributions in areas such as Public/Community Service, Philanthropy, Business and Industry, Arts and Entertainment, Religion, Education, and Sports.
2. Nominees must have a meaningful connection to the state of Michigan, be of verifiable Irish ancestry, be a citizen of the United States and have made a notable contribution in one of the aforementioned areas.
3. Nomination forms are available through the Muskegon Irish American Society or can be completed online at www.michiganirishamericanhalloffame.org Nominations must include name of nominee, category and brief description of reason for nomination/candidate worthiness.
4. A committee appointed by the Board of Directors of the Muskegon Irish American Society will screen nominations and recommend selections to the Board for final approval.

Deadline for Nominations: The completed nomination form and any supporting materials must be emailed or posted on or before **APRIL 1, 2026** Nominations received after this date may be considered for the following year.

In Remembrance



Judy Kay Carnes, age 81, passed away on Saturday, December 13, 2025. She was born on March 21, 1944, in Muskegon to Howard E. and Isabelle W. (Leitch) Wheeler and was a lifelong resident. She graduated from Muskegon Catholic Central High School and received her associates degree from Muskegon Business College. Judy married Ronald D. Carnes on April 30, 1966, and they shared 49 years of marriage before he preceded her in death on Friday, June 19, 2015. Judy worked as a judicial secretary at Muskegon County Courthouse for 38 years. She was proud of her career and ran a tight ship earning the respect of many attorneys and judges who she proudly served (including the Hon. Neil Mullally). Several of her colleagues remained important life-long friends. She was a long-time member of the *Muskegon Irish American Society* and enjoyed attending events. Judy was a friend to all dogs. She could often be found reading a book in her garage in a lawn chair, greeting her neighbors at Just Off The Green Condos and passing out dog treats. Judy enjoyed a great quality of life at Seminole Shores Assisted Living for nearly a year, where she described the staff as "all sweeties". She continued to focus on the most important things: a fresh hairdo every Friday, glittery manicure every month, Bob Evans breakfast with lifelong friends Ken & Dorothy, dinner with her great nephews Thomas & Jeff, calling Suzie, and chatting with friends who visited often.

Judy is survived by her great nephew, Thomas A. Serio (Jeff Cave). A Memorial Service was held on Thursday, December 18, 2025.

IRISH BEEF STEW

Ingredients

- 6 ounces bacon, diced
- 2 pounds beef chuck
- 3 tablespoons all-purpose flour
- 2 medium-large yellow onions, chopped
- 3 cloves garlic, minced
- 4 medium-sized firm yellow potatoes, (e.g., Yukon Gold), cut in 1-inch pieces
- 2 large carrots, chopped in 1/2 inch pieces
- 2 ribs celery, chopped in 1/2 inch pieces
- 1 large parsnip, chopped into 1/2 inch pieces
- 16 ounce bottle Guinness Extra Stout
- 1 cup strong beef broth (e.g., Better Than Bouillon, add an extra teaspoon or two)
- 2 tablespoons Worcestershire sauce
- 1/4 cup tomato paste
- 1 teaspoon dried thyme
- 1 teaspoon dried rosemary
- 1 1/2 teaspoons salt
- 1/4 teaspoon freshly ground black pepper
- 2 bay leaves
- Salt and pepper to taste



Instructions

1. Cut the beef across the grain into 1-inch pieces. Sprinkle with some salt, pepper and the flour and toss to coat the pieces. Set aside.
2. Fry the bacon in a Dutch oven or heavy pot until done then remove it with a slotted spoon, leaving the bacon drippings in the pan.
3. Working in batches and being careful not to overcrowd the pieces, generously brown the beef on all sides. Transfer the beef to a plate and repeat until all the beef is browned.
4. Add the onions and fry them, adding more oil if necessary, until lightly browned, about 10 minutes. Add the garlic and cook for another minute. Add the vegetables and cook for another 5 minutes. Add the Guinness and bring it to a rapid boil, deglazing the bottom of the pot (scraping up the browned bits on the bottom). Boil for 2 minutes.
5. Return the beef and bacon to the pot along with the remaining ingredients and stir to combine.
6. (**At this point you can transfer everything to a slow cooker if you prefer. Follow the remaining steps and then cook on LOW for 6-8 hours or on HIGH for 3-4 hours.)
7. Bring it to a boil. Reduce the heat to low, cover and simmer for 2 hours. Add salt and pepper to taste.
8. Serve with some crusty country bread or Irish soda bread. This stew is even better the next day.

[Travel The World Through Your Taste Buds! - The Daring Gourmet](#)



St. Patrick's Day Events

**There will not be another newsletter before St. Patrick's Day.
Please note these upcoming events.**



St. Patrick's Day Parade

Saturday, March 14

Sponsored by Muskegon Jaycees in downtown Muskegon on Saturday morning at **11:00 am**. Line up for the parade near the corner of 6th and Western, at 10:30 am. If you are a member of our club, **please walk with our club** in the parade, we need a good turnout for the Muskegon Irish American Society! More information at www.muskegonjaycees.org



53rd Annual Irish Flag Raising

Tuesday, March 17

Tuesday is St. Patrick's Day itself. Please join our club at **noon** for our 53rd annual Raising of the Irish Flag at the Mart Dock. St. Patrick's Day celebration to follow at Knights of Columbus. Please join us in this longstanding tradition!

2026 Dues

Here is your annual dues reminder for 2026. Our dues remain a bargain at **\$25** per family. Dues are essential to support our club's programs and the newsletter. Payment by check is always welcome! It is also convenient to pay your dues during the pub party on February 1st.

We are always looking to increase our membership. Please feel free to invite family and friends to join our fun-loving group! You don't have to be Irish to be part of the fun!

Go raibh maith agat! (Thank you!)



Muskegon Irish American Society

Membership Registration *Please print clearly*

The purpose of the Society is to educate its members and the people of Muskegon County Michigan and surrounding areas regarding Irish American History, culture, and heritage through publications, activities, arts, music and humanities and to operate the **Michigan Irish American Hall of Fame**.

Are you a: Renewing Member New Member

Name: _____

Phone: _____

E-Mail: _____

Address: _____

City: _____ State: _____ Zip: _____

DUES BILL 2026 - Annual dues of **\$25.00** per family. Please send your check, payable to "Muskegon Irish American Society", and this completed form to: Mr. Bruce Duff, 2973 Ridgeview St., Muskegon, MI 49445

Printed at The UPS Store: 2743 Henry St., Muskegon 49441