



IRISH SOCIETY

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Comhaltas Ceolëirí Éireann (Ottawa Irish Arts) hosted a St. Patrick's Ceili (Irish Dance) on Sunday, March 15, 2026, at the St. Brigid's Centre for the Arts. The Ottawa Ceili Band, caller-led dancing for all skills levels, and refreshments were all part of the event. It was a great afternoon of meeting new people, laughing and dancing.



Flags an Important Part of the Parade

- The walking Irish Flag was sponsored by **LIUNA** and worn by employees and their families.
- Ireland county and Province flags were proudly carried by students from St. Patrick's High School
- Canadian Provincial flags were raised with pride by the Knights of Columbus.





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**HAPPY ST PATRICK'S DAY
 From BUSTERS**

Gail Gavan and friends Louis Schryer, Willy Rivet, Jeremy Rusu and Pauline Brown Steppers entertained a sold-out crowd on March 17th.

Plenty of shenanigans, jigs and toe tappin'!



The Wearing of the Green

A shamrock tucked in pocket,
 A smile upon the face,
 The warmth of Irish friendship
 And the light of Irish grace.
 The fiddle plays a lively tune,
 With rainbows in the air,
 Happy Saint Patrick's Day to you,
 With laughter everywhere!



The O'Brien Family proudly took part in the parade!





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At the conclusion of the parade, the ByWard Market welcomed both participants and spectators to toast the IRISH!



Fitting Place for the Parade to End

Glasses were raised and toasts were made to honour the Irish men and women who came before us who helped build this great city. So much of downtown Ottawa has Irish roots and the Irish touch. Irish immigrants were foundational to downtown Ottawa (formerly Bytown). Congratulations to the ISNCR, its sponsors, supporters and volunteers for a GRAND parade!



Missed the parade, checkout these videos:

<https://www.facebook.com/share/v/19rT5zPbym/>

<https://www.facebook.com/share/r/1AtHgSNsrc/>

<https://www.facebook.com/share/v/1BENPGg9JN/>

The last one is a thank you video.





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SAVE the DATES



OTTAWA Community RECEPTION

COME SAY HELLO TO
2025 INTERNATIONAL ROSE OF TRALEE,
KATELYN CUMMINS!



BRIGID'S WELL
310 ST. PATRICK ST. OTTAWA, ON
SUNDAY, MARCH 29TH, 2026
3 - 6 PM

Celtic Woman

CELTIC WOMAN 'A NEW ERA TOUR'

HARD ROCK HOTEL & CASINO OTTAWA APRIL 19TH, 7:00 PM

TICKETS at www.celticwoman.com



You are invited to attend

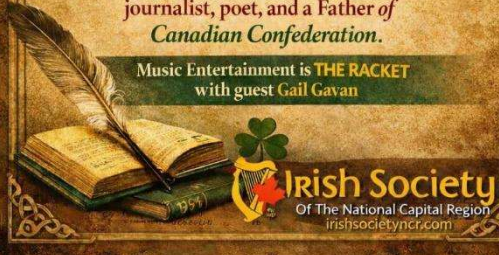
D'Arcy McGee's Birthday Party!



April 13th, at 5pm to 8pm
D'Arcy McGee's on Sparks Street

*Come one, Come all to celebrate
an Irish-Canadian politician,
journalist, poet, and a Father of
Canadian Confederation.*

Music Entertainment is **THE RACKET**
with guest Gail Gavan



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STANDARD TICKET OPTION

INDIVIDUAL TICKET PRICES

Individual tickets will go on sale
Friday, 13 March at 10:00am ET, via
CFMontreal.com.

Lots More Fun Coming So Stay UPDATED and JOIN US



Irish Society

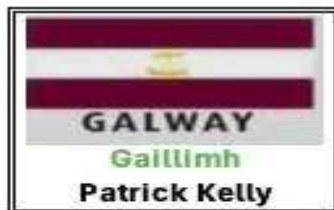
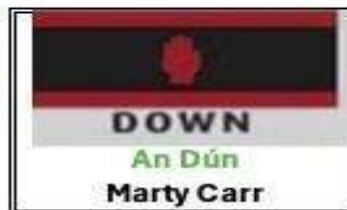
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FLAGS LOOK AMAZING IN PARADE

Provinces of Ireland (Cúigí na hÉireann)



Counties of Ireland (Contaetha na hÉireann) Sponsors

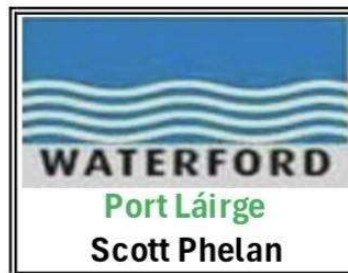
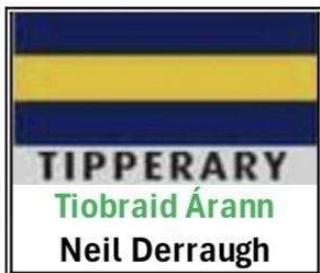




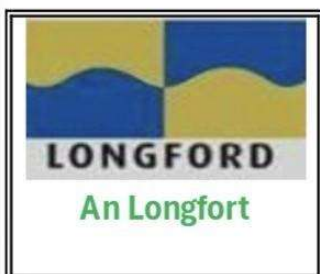
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Counties of Ireland (Contaetha na hÉireann) Sponsors



Counties of Ireland (Contaetha na hÉireann) Needing Sponsors



CAN WE COUNT ON YOU?

There are only a few flags left to sponsor.

For details contact T. ONEILL at president@irishsocietyncr.com



St. Brigid's Bannock Scones

Ingredients

250g oats, plus a tablespoon to decorate

A sprig of rosemary, leaves picked off or a teaspoon dried rosemary

250g wholemeal flour

1 teaspoon salt

70g butter

1 teaspoon bicarbonate of soda

2 teaspoons treacle

375ml buttermilk

Instructions

Preheat the oven to 200°C. Dust a baking tray with a little flour.

Put the oats in a food processor with the rosemary and pulse until it forms a coarse flour.

Add the flour, cubed butter and salt and pulse again until the mixture has a breadcrumb-like texture.

Put the flour mixture in a large mixing bowl and stir in the bicarbonate of soda.

Warm the treacle slightly until runny (can be done in the microwave) and mix with the buttermilk.

Make a well in the middle of the flour, add most of the buttermilk and using a 'claw' shaped hand bring the dough together. Being careful not to overwork it.

Add a splash more buttermilk if needed.

Turn out onto a lightly floured worksurface. Knead a couple of times just until the dough is smooth and then pat out into a big round about 2.5 cm thick.

Cut into 12 triangular wedges – as though you are cutting a cake.

Brush with a little buttermilk and sprinkle a few oats on top.

Put on the prepared baking tray and then immediately into the oven to bake for 15 minutes.

The scones are ready when they lift easily off the baking tray and their bottoms are a firm to the touch. Allow to cool a little but these are best served still warm from the oven. Makes 12.





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WE COULDN'T HAVE DONE IT WITHOUT YOU!

OUR SPONSORS

thank you to our sponsors!

OUR GOFunDMe DONORS



OUR VOLUNTEERS

