



THE Ó DOCHARTAIGH CLANN ASSOCIATION

Ár nDútčas

Newsletter November 2025

ÁR NDÚTČAS (OUR HERITAGE)

Fellow Ó Dochartaigh Clann Association members,

I write to you today with deep gratitude and an even deeper sense of pride in what we are building together. Our motto, Ár nDútčas "Our Heritage" is more than just words. It's a call to remember, to connect, and to carry forward the legacy of our ancestors with honor, unity, and heart.

Thanks to your support, we've made great strides in our mission of Gathering the Clann. Through your donations, participation, and encouragement, we've hosted monthly Zoom classes that teach our shared history, language, and culture.

Since 1985, we've held in-person gatherings in Ireland that reconnect us with the land of our origins. And through ongoing fundraising efforts, we're pooling resources to support new and meaningful Clann projects for the future including YDNA research..

But we can't do it alone.

As we look ahead, we need volunteers - passionate members like you - who are ready to lend their hands, voices, and hearts to help move our mission forward. Whether it's helping to plan events, supporting fundraising campaigns, moderating online classes, subscribing to and sharing our YouTube channel or simply spreading the word, there's a place for everyone in this journey.

Volunteering with The Ó Dochartaigh Clann Association is not just about giving back - it's about becoming even more deeply rooted in your heritage. It's a chance to make history with your Clann, not just learn about it. Every action you take, big or small, brings us closer to our goal: a thriving, connected global Clann, proud of who we are and where we come from.

If you've ever felt the pull of your heritage, the warmth of belonging, or the call of Ireland in your heart—this is your moment. Help us by sharing this newsletter with your family members. Help us to Gather the Clann.

With heartfelt thanks and hopeful anticipation

Eva Doherty Gremmert, President



In this Newsletter

From the Archives
February 1983 newsletter

Culture Corner
Garlic Butter Roasted
Potatoes

Official Store
[Buy Ó Dochartaigh merch!](#)



Events
Sign up now for our
forthcoming events

**2026 Clann
Gathering**
Book
accommodation!

**Resources and
Links**
Including Clann-
related websites

From the Archives

Newsletter Vol 1 #5, Feb 1983, excerpts

"A Project for our Tribe. Reverend Fr. Eunan Doherty, CP, Sedibeng Catholic Mission, Molepolele, Botswana, South Africa, is one of our new members. He has advised us that our tribe has been responsible for preserving Gaelic language, and he suggest that we make this one of our primary tasks.

"Perhaps we could get out a booklet with the more common Irish phrases, in order to educate our members, and encourage the usage of the true Gaelic language."
[The Clann Association hosted an online Gaelic language workshop in 2025)

"Barnesville, Ohio. August 13, 1983 is going to be one super reunion. Indications are that we will be swinging from the trees in Memorial Park. We suggest that you come in travel trailers, campers, etc., as accommodations in that town are scarce."

"Strive to arrive in '85. This campaign is well underway."
(That was our first gathering, 40 years ago!)

"Nicknames. We recently heard from a lady who is one of the White-Dohertys, which is her Irish family nickname. Many of our American and Canadian cousins have made up nicknames, which is great!

"We have done the same; our nickname is the Peninsula Doherty's, believed to be from Inishowen Peninsula and ending up in Michigan. We loved finding a group of our tribesmen known as the GOMAD Dohertys. They are grandsons of Martin A. Doherty, hence GOMAD Dohertys. Get together with your family and see what you can come up with for a nickname. Some of the options are hilarious!"

Book accommodation now for the 2026 Clann Gathering!

Building on the success of our gathering in July this year, the date has been set for the next Ó Dochartaigh Clann Official Gathering in Inishowen, Ireland.

It will take place from August 12-15 2026. More details will be announced over the next few months in our newsletters and Facebook group.

McGrory's Hotel in Culdaff is generously offering a 20% discount for guests who will be attending. This is available until 31 December, 2025. Contact the hotel and reception staff will help with room bookings. Email reception@mcgrorys.ie or call +353 74 937 9104. Places are limited so book now!

Resources and links

[Ireland and the Inishowen Today](#)

[Irish Genealogy and History](#)

Ó Dochartaigh (Doherty) Clann-related websites

- odohertyheritage.org - early history
- odochartaigh.org - 100+ spellings of our name

Clann merchandise

We have an [official merchandise store](#)! You can purchase a range of products including t-shirts, caps and mugs. We set the prices to as close to the production costs as we could to make it affordable.

The store ships worldwide, so wherever you are you can order something to display your connections with pride. Feel free to share photos of you and your merch on our [Facebook](#) page.



Culture Corner

Irish Garlic Butter Roasted Potatoes with Thyme

Here's a delicious Irish-style recipe - crispy, garlicky, buttery, herby, and with a touch of spice. Perfect as a side for any Irish meal (or honestly, just on their own with a pint).

Ingredients:

2 lbs (900g) baby potatoes or waxy potatoes, halved
6-8 cloves garlic, finely minced
3 tbsp butter
2 tbsp olive oil
1 tsp sea salt
½ tsp black pepper
½ tsp smoked paprika (for a mild kick)
¼ tsp chili flakes (optional, for extra heat)
4-6 sprigs fresh thyme (plus more for garnish)
1 tbsp chopped fresh parsley (optional garnish)

Instructions:

Preheat oven to 425°F / 220°C.
Parboil the potatoes (optional but helps get them extra crispy)
Bring a large pot of salted water to a boil.
Add halved potatoes and simmer for 10 minutes until just tender.
Drain well and let them steam dry in the colander for a few minutes.
Prepare the garlic butter mixture:
In a small saucepan, melt butter with olive oil over low heat.
Add minced garlic, thyme sprigs, paprika, chili flakes, salt, and pepper.
Cook gently for 2-3 minutes, stirring, until garlic is fragrant but not browned.
Toss potatoes:
Place potatoes on a baking sheet (line with parchment if desired).
Pour the garlic butter over and toss to coat evenly.
Arrange cut-side down for extra crispiness.
Roast:
Roast in the oven for 30-40 minutes, flipping halfway through.
Potatoes should be golden brown and crispy on the outside, soft on the inside.
Finish:
Discard thyme sprigs (or leave for rustic look).
Sprinkle with chopped parsley and a few fresh thyme leaves.
Add extra sea salt or a squeeze of lemon if desired.

Serving Ideas:

Serve alongside roast lamb, Irish sausages, or a big Irish breakfast.
Or top with a soft poached egg and enjoy for brunch!

Future events

GENEALOGICAL OVERVIEW

CRACKING A PLACE-NAME MYSTERY TO FIND MY IMMIGRANT ANCESTOR

SATURDAY, NOVEMBER 8, 2025 - ON ZOOM

12 PM PACIFIC, 3 PM EASTERN, 8 PM DUBLIN



HOSTED BY:
THE Ó DOCHARTAIGH
CLANN ASSOCIATION

JOIN US TO LEARN ABOUT HOW:

- A QUIRKY LAKE NAME UNLOCKED A HIDDEN FAMILY PAST.
- OLD DEEDS AND DUSTY MAPS BRING LIFE TO A LOST ANCESTOR.
- SMART STRATEGIES AND SHARP EYES TURN ROADBLOCKS INTO BREAKTHROUGHS.

REGISTER HERE FOR AUTO REMINDERS:

bit.ly/nov2025geography

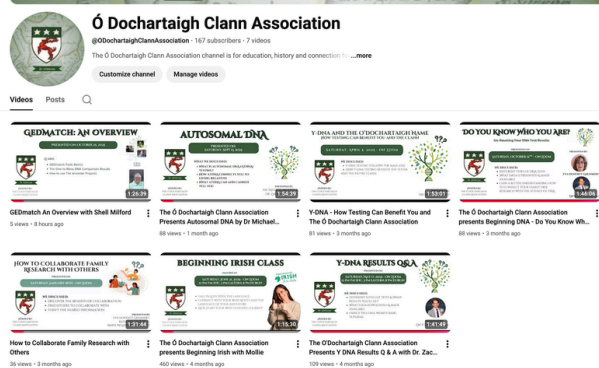
OR REGISTER VIA EMAIL:
INFO@ODOCHARTAIGHASSOCIATION.ORG



PRESENTED BY
BOARD MEMBER:
WILL DOUGHERTY III



See our past events on our YouTube channel



youtube.com/@ODOchartaighClannAssociation

