



O'Malley Clan Association Monthly Newsletter

This month's highlights

- A Merry Christmas to you all from the O'Malley Clan
- The sad passing of Michael O'Malley, Former Chieftain
- Keep up the social distancing!
- Achill Island Sea Salt seeks EU Recognition
- "Meat the Need" Helping out in NZ
- About the O'Malley Clan Association
- The O'Malley Clan DNA Project on Family Tree DNA

A Merry Christmas from The O'Malley Clan Association



A very Happy Christmas to all the O'Malley diaspora. I am very aware of what a difficult time this past year has been for everyone because of the Covid-19 pandemic. We certainly had a great lift with the O'Malley Mayo Virtual Gathering in July, however nothing will ever substitute the Annual Gatherings of our clanswomen and clansmen when we share our stories and history face to face, sing our songs and dance to the many gifted musicians who have charmed us over the years.

We do look forward to Chieftain Tom's gathering this coming year and we hope it will be safe for us all to get together again. With every good wish for a safe and Happy Christmas and I hear that Santa and his helpers are very busy and will be sure to call to all O'Malley children across the world.

Ellen O'Malley Dunlop. Guardian Chieftain



Welcome to our new newsletter from Clan Chieftain Brigid O'Malley

Readers of the new O'Malley newsletter will be pleased to see the new O'Malley newsletter. The new O'Malley newsletter is a great way to stay up to date on all the latest news and events from the O'Malley Clan Association. The new O'Malley newsletter is a great way to stay up to date on all the latest news and events from the O'Malley Clan Association.

The New US Ambassador to Ireland Mr. Kevin F O'Malley

The O'Malley Clan Association was pleased to welcome the new US Ambassador to Ireland Mr. Kevin F O'Malley. Mr. O'Malley has been a great ambassador to the O'Malley Clan Association and we are proud to have him as our new US Ambassador to Ireland.

Get in touch and share your O'Malley Heritage!

Have you got an article or old photographs that you'd like to submit for future editions of "O Máille" The O'Malley Clan Association Newsletter.

We'd love to hear from you wherever you're based around the world. Old photographs and stories to go with them, old letters, family trees or just an article

that you'd like to share with the rest of the clan. Drop us a line and We'll get right to it!



The sad passing of Michael O'Malley, Former Chieftain



Former Chieftain Michael O'Malley sadly passed away after a short illness in the loving care of wife Kathleen, his daughter Denise and his sons Kenneth and John.

Michael was originally from Rathdowney, County Laois, son of John Joe and Evelyn O'Malley. He had two older brothers Austin and Martin who sadly died some years ago. Michael was brilliant with his hands and had a keen interest in motor racing. He could name any car by the sound of its engine. However Michael's commitment and love for his family was what was most important to him. He was very proud of the fact that he was one of the youngest Chieftains of the O'Malley Clan and while bad health stopped his attendance at some of the most recent gatherings the gatherings he attended gave a great lift to his heart.

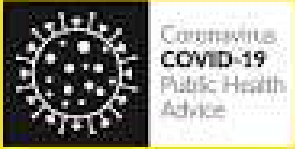
Michael also had a great love for Clare Island and he took great pleasure in the fact that his son Kenneth and his wife Olga and their four sons spent a most enjoyable holiday on the island. But this came second to the time his beloved daughter Denise surprised him with a trip to the island. Once the islanders knew he was John Sarah's grandson, the red carpet was rolled out for him. While the islanders regaled him with their stories he charmed them with his singing.

Michael will be sorely missed. Ar dheis Dé go raibh a anam dilis.


Keep up the social distancing!

There's vaccines on the way, but they're not here yet!


Coronavirus COVID-19




Help prevent coronavirus




Wash your hands




Cover mouth if coughing or sneezing




Avoid touching your face



Keep surfaces clean



Stop shaking hands and hugging





Keep a safe distance

The virus spreads in sneeze and cough droplets, so regularly taking the above measures helps reduce the chance of it spreading.

Visit [HSE.ie](https://www.hse.ie)

For updated factual information and advice
Or call 1850 24 1850

Protection from coronavirus.
It's in our hands.



Rialtas na hÉireann
Government of Ireland

Achill Island Sea Salt seeking EU Recognition!



There is Stilton blue cheese, prosciutto Toscano, and champagne. Soon Achill Island sea salt could join the esteemed ranks of food and drink products officially recognised and celebrated because of their place of origin.

A family-run business is seeking approval from the European Commission for a Protected Designation of Origin (PDO) for their “demonstrably unique” hand-harvested sea salt. For a product to be protected under PDO, it must be produced, processed, and prepared in one area and possess distinct characteristics from its place of origin.

The Minister for Agriculture, Food and the Marine Charlie McConalogue on Thursday announced the publication of the PDO application following scrutiny of the submission by his department. Next, the European Commission will scrutinise the application to check it meets the conditions of the respective scheme. This scrutiny period can last up to six months or longer and during which oppositions may be lodged by other member states.

Co-founder of Achill Island Sea Salt Marjorie O’Malley said the Minister’s announcement is the culmination of a gruelling application process. A green light from the European Commission would “definitely help the brand”, she said.

“We have been looking for this for a long time . . . It would recognise that our product comes from this clean and green environment. Our salt is demonstrably unique,” she added.

It was after watching a documentary about sea salt production on England’s west coast that Marjorie and Kieran O’Malley wondered why there was no such activity along Ireland’s Atlantic corridor. It transpired that there had been a long history of hand-harvesting sea salt on their own island, and in 2013 the family resurrected the forgotten tradition and founded Achill Island Sea Salt.

The company began as an experiment in their kitchen, before moving to a production facility on the island in 2016. There are “growing year-on-year” and now have four full-time employees, she said.

“We are making the most of what our surroundings have to offer us. The sea has been the lifeblood of generations living on this island . . . This is a revival of an old industry,” Ms O’Malley said.

The salt is hand-harvested from the Atlantic waters surrounding Achill Island and processed in a small factory not far inland. Their crystalline white salt was lauded by local chefs for its “soft flaky texture”, which allows it to break down easily and melt into food to rapidly enhance its flavour. Chef JP McMahon

Achill Island Sea Salt seeking EU Recognition!

of the Michelin-starred restaurant Aniar in Galway, said the O'Malley's salt is "undoubtedly the best sea salt in Ireland". Its taste and "deliciously crunchy texture" are "perfect", he added.

The salt's qualities are attributable to the Grade A Atlantic waters, containing over 20 trace elements and benefiting from mountain freshwater run-off, as well as the slow method of crystalline, Ms O'Malley explained. The Atlantic Ocean also has the highest salinity level of all five ocean basins, she said.

Mr McConalogue said he is pleased to announce another application for an Irish food product is ready to be submitted to the European Commission for a protected status. An application is also underway to register Irish grass fed beef as a Protected Geographical Indication (PGI).

Mr McConalogue said the process for approval under such EU quality schemes is "detailed and painstaking", but assent offers a "real opportunity to underline and showcase the quality and tradition of Ireland's food offering".

Ireland has eight registered PDO/ PGI food product names: Clare Island Salmon; Imokilly Regato; Timoleague Brown Pudding; Connemara Hill Lamb; Waterford Blaa; Oriel Sea Salt; Oriel Sea Minerals; and Sneem Black Pudding. Irish whiskey, Irish cream and Irish poitín also have geographical indication status.



“Meat the need” Helping out in NZ

Farmers feed people.

That, as West Coast dairy farmer Siobhan O'Malley succinctly puts it, is their job. And, in the case of "Meat the Need", the charity she co-founded, farmers are helping feed those particularly in need.

Last month, Mrs O'Malley and Golden Bay dairy farmer Wayne Langford received the industry champion award at the Primary Industries New Zealand Awards for Meat the Need, which kicked off during the first week of the Covid-19 lockdown.

Originally focused on supplying meat to City Missions and foodbanks, Meat the Need receives meat given by farmers, which is then processed and packed by Silver Fern Farms and delivered.

Mrs O'Malley and Mr Langford were in Dunedin last week, where they visited Silver Fern Farms' headquarters for the first time, communication previously being limited to the likes of Zoom communication due to Covid-19 restrictions.

It was after he gave some mince to his local foodbank that Mr Langford got thinking about how if 100 farmers in his home patch each provided an animal, no-one in the area would go hungry. Then he thought about the potential of expanding the scheme to the likes of Nelson or Christchurch, and eventually nationally.

The Federated Farmers national dairy chairman and his wife Tyler milk 250 cows once a day. He is also known as the YOLOFarmer (You Only Live Once Farmer) via his social media platform, which has a following of more than 125,000 people.

He recently had his 1356th day as the YOLOFarmer, a project that was born out of some mental health issues he had been having, which he and his family set about solving by setting a challenge to have "lived" every day.

Mrs O'Malley, who with her husband Christopher won the Share Farmer of the Year title at the 2017 New Zealand Dairy Industry Awards, said she loved the concept but knew it needed to "go big". What struck a chord with her was how much great food was grown in New Zealand and yet people still went hungry, so she was keen to be involved with a project that could be scaled to the whole country.

Mr Langford was speaking at the Boma NZ Agri Summit, where he raised his idea, and he was approached afterwards by Justin Courtney, head of communications and sustainability at Silver Fern Farms.

The company was looking for a way to contribute to communities as part of its sustainability programme, which it started in 2016. The ability to link and provide a connection between its farmer food producers and consumers — particularly those needing a "hand up" — was just so clear with Meat the Need, Mr



“Meat the need” Helping out in NZ

Courtney said.

The team Mr Langford and Mrs O’Malley had around them, to support such a good idea, meant it had a profound impact on communities at a time that it was really needed.

When it started, there were members of the Silver Fern Farms team throughout the country working out of basements, bedrooms and sunrooms, to bring it all together.

Being able to do that while also running a business that was helping to "feed the world", had been a "miraculous achievement" and something the company took a great sense of pride in. Mr Courtney encouraged farmers and the wider community to support the initiative, as sustained success was wanted.

So far, the equivalent of 650 animals had been donated, providing 350,000 meals. It supplied 35 foodbanks across the South Island with a monthly supply of mince.

The support Silver Fern Farms had wrapped around the project had meant the structure and efficiencies were "pretty incredible", Mr Langford said.

The pair were just "a couple of dairy farmers" who did not really understand the complexities of the whole supply chain, so they could not have succeeded without the company’s support, Mrs O’Malley said.

But the whole thing would also not exist had it not been for the farmers, who formed a fundamentally generous community. They had also tried to make it as easy as possible for them to donate, she said.

A consistent supply of meat was something the foodbanks had never had before and meant they could focus more on their core role.

Mrs O’Malley said it was very satisfying to be involved with Meat the Need, the scale of which "kind of blows you away".

For Mr Langford, it was humbling, particularly around the support the initiative had garnered. And there was also a curiosity as to where it could grow within the industry.

Mrs O’Malley said the potential was "effectively unlimited" as it could be rolled out across lots of other parts of the farming sector, such as milk and grain.

With the year drawing to a close, it felt like she had "packed a lot in" and she was excited about what was going to happen next year.

For Mr Langford, it had been busy but rewarding and, while he sometimes missed his cows due to off-farm commitments, it was good to get out and meet farmers and see what was going on.

If YOLOFarmer — which would continue into next year — had taught him anything, it was that you never knew where you would end up at the end of the year, so "ride the wave".





The O'Malley Clan Association
Mary Jane O'Malley (Hon Sec)
2 Main Street
Newport
Co. Mayo
Ireland

Email: omalleyclanireland@gmail.com

Website: www.omalleyclan.ie



www.facebook.com/omalleyclan



@clanomalley

The O'Malley Clan Association aims to reach out to O'Malleys from all around the world and foster links between the O'Malleys around the globe and the clan at home here in Ireland.

The Clan Association formed in 1953 has been connecting O'Malleys around the world in The US and Canada, Britain, Australia, South Africa, New Zealand, South America, and anywhere else you can think of for over 60 years now.

We hope with our new website, and newsletter, that We can go from strength to strength in our aim to connect all the O'Malleys around the world.

The O'Malley Clan DNA Project on Family Tree DNA

The most common queries we get at The O'Malley Clan Association are queries in relation to helping to trace peoples ancestors in Ireland. As we all know, written records can only take us so far, (if you're lucky you'll get back to the early 1800's or late 1700's).

Many of the Irish Census Records and other historic documents were destroyed during the early part of the 20th century and as a result it can be very hard to trace ancestors back beyond the 19th century. Church records are a help, but can be patchy at times.

One way of narrowing down the search is through DNA testing. The O'Malley Clan Association is involved in a project with Family Tree DNA to test as many O'Malleys as possible to try and expand our knowledge of our roots as much as we possibly can.

There's a specific page for the project on the Family Tree DNA website:

<https://www.familytreedna.com/groups/omalley/about>

Check it out, there's lots of info there, and administrators also for any questions.

