



### THE FAMINE

Between 1841 and 1851, the Famine drove 44,000 people from County Cavan, Ireland. Whole families, like the Bradys and the Maguires, emigrated with nothing but the clothes on their backs. They never forgot their roots and longed to return to Ireland.

### THE BRADY BUNCH

On October 1, 1874, a ship called the "SS China", left Liverpool, England and sailed to Queenstown, on the west coast of Ireland (now know as Cobh, pronounced Cove) and brought the James Brady family to the shores of New York. We don't know for sure which direction they took from County Cavan. They might have sailed down the River Shannon whose mouth (called Shannon Pot) lies in County Cavan, down to Queenstown at the other end of the Shannon on the Atlantic Ocean OR they might have taken a horse and wagon to Dublin, and sailed to Liverpool, England. The ship's log below lists the passengers as James and Mary Brady, Kate, Patrick and Mary. We know that Anne Brady was also on board, very close to her mother, waiting to be born. We can only guess that the Brady family sailed from Long Island, along the Sound, to the Connecticut River and on up to Haddam, where they disembarked and traveled by horse and wagon to Colchester, Connecticut. There they had a pig farm and lived up on Big Pat's hill.

Below is the Ship's Log from the SS China:

| <b>SS China Ship's Log – October 1, 1874 (ages corrected by Elaine Messier)</b> |                  |         |     |      |        |                   |           |
|---|------------------|---------|-----|------|--------|-------------------|-----------|
| Pass. no.   | First N.         | Last N. | Age | Gen. | Occup. | Country of Origin | Ship Loc. |
| 92  | Jas              | Brady   | 32  | M    | Lab    | Ireland           | Steerage  |
| 93  | Mary             | Brady   | 27  | F    | Wife   | Ireland           | Steerage  |
| 94  | Kate             | Brady   | 7   | F    | Child  | Ireland           | Steerage  |
| 95  | Pat <sup>k</sup> | Brady   | 5   | M    | Child  | Ireland           | Steerage  |
| 96  | Mary             | Brady   | 1   | F    | Child  | Ireland           | Steerage  |

Catherine (Kate) Brady (Keating) was born March 8, 1866 in County Cavan, Ireland.

Patrick Brady was born March 17, 1868 in County Cavan, Ireland and Mary Brady (Brewster) was born October 4, 1873 in County Cavan, Ireland.

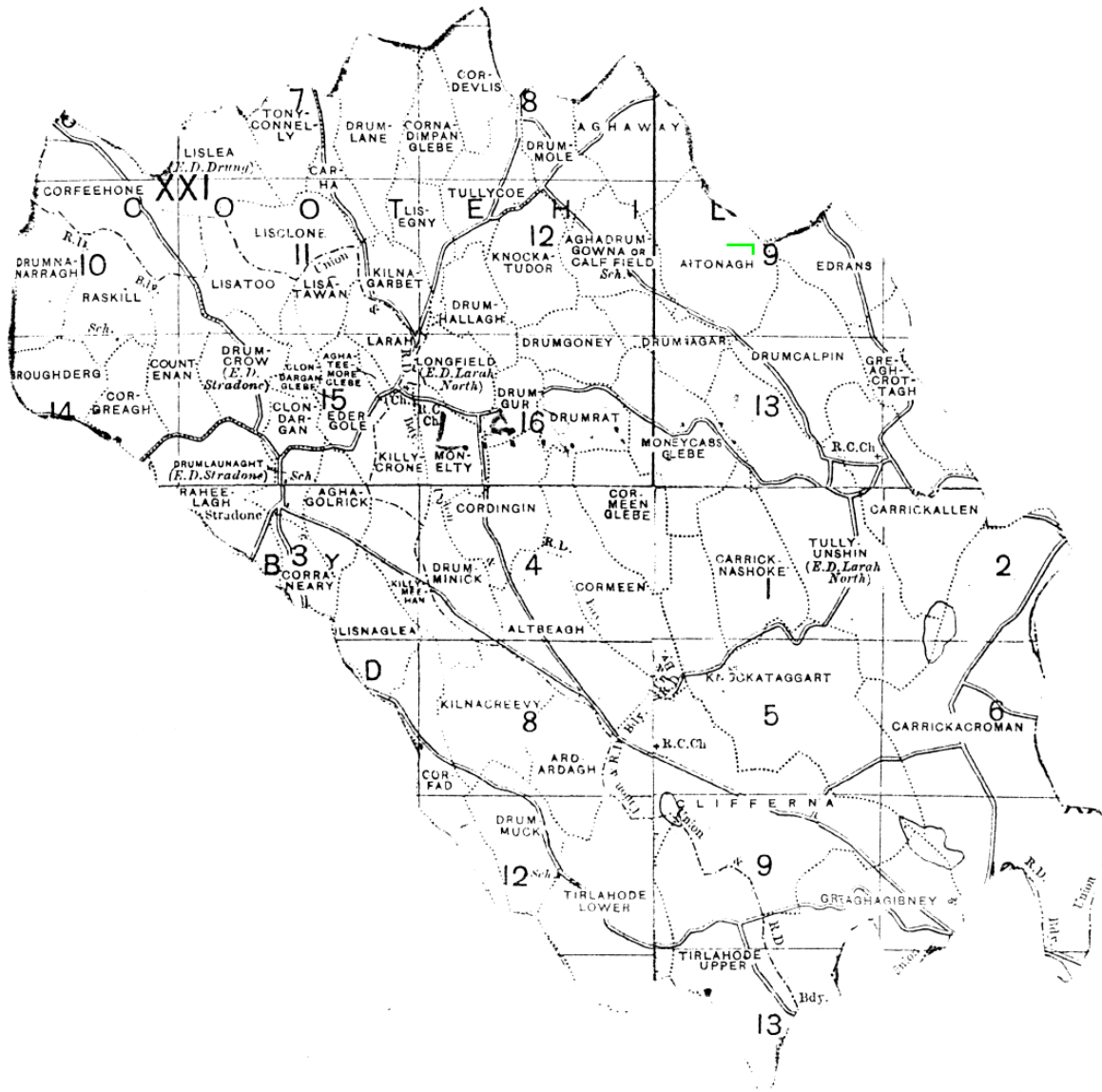
Annie Brady (Gallagher) was born May 10, 1875, in Colchester, Connecticut followed by Eliza Brady (Brodeur) on October 16, 1877, James, Jr. on April 1, 1880 and and Theresa (Tess) Brady (Mulcahy) on November 4, 1884.

### The McGuires (Maguires)

Contrary to popular belief, Grandmother Catherine Toher McGuire was not on the SS China in 1874 with her daughter and children. But there is a record of a Catherine and James McGuire sailing on the SS Europa on April 24, 1871 from Ireland. Grandmother McGuire was 76 years old and son James was 27 yr. old. They paved the way for the rest of the McGuire/Brady family. Trying to find Catherine and James McGuire in New York in 1880 was difficult, since there are too many of them with the same name. (And the spelling of McGuire changed to Maguire around that time.) But we find the Bradys in the 1880 census in Colchester, CT. (The 1890 Census is missing for the entire USA) But in the 1900 Census, we find Annie Brady in Naugatuck and Eliza Brady in Middletown. Also in 1900, we find James McGuire married to Eliza Ann Cavanagh (married about 1872) with two children, Hugh McGuire born around 1873 in New York and Catherine (Kate), born around 1876 in New York. Great-grandmother Catherine Toher McGuire later moved to Colchester to live with the Brady Bunch, but there is no proof of when she stayed there. She must have passed away between 1872 and 1880.

There is a 20 year gap in the census, but in 1920, we find James Maguire living with his daughter, Catherine (Kate), her husband Walter Skelding, and her three children, Albert, Lenore and Jean . James is now 76 yrs old, living in the Bronx. In 1930, we find James Maguire, Sr. still living with Walter and Kate Skelding in Hempstead, Long Island. He is now 86 yrs old.





PARISH OF LARAGH

## A WEE BIT ABOUT COUNTY CAVAN TODAY



Church of England, Cavan Town,  
County Cavan

Cavan Town, the county capital, is located about two hours from Dublin, along the main Dublin Road. Today Cavan is known for its many lakes for fishing and water sports. It is a tourist spot for horseback riding and golf, and Cavan makes its own crystal. On top of a hill is St. Patrick's Cathedral overlooking the town. It was constructed with funding from the Brady clan in Cavan Town. Across the street is the medieval-style Church of England. The architectural styles in Cavan Town are quite striking, from Gothic Cathedral to Medieval Church, to Victorian-style shops to row houses and apartments. The Genealogical Research Centre overlooks the town from a hilltop inside a former public building, such as a school. There is also a tourist center in town with brochures and information for the tourist as well as "roots hunters".



St. Patrick's Cathedral, Cavan Town, County Cavan



Brady's Bar (white building) Cavan Town, County Cavan



*Cavan Town*

Folding Hands Monument, Cavan Town, Country Cavan



*A craftsman at work at Cavan Crystal.*

Crystal craftsman in Cavan Town, County Cavan

## THE BRADY NAME

The Brady name is derived from MacBrady or McBrady. The Brady name can also be spelled: Bradie, Bradey. Below is more information on the name.



*The Brady's were originally Mac Brady's, the prefix "Mac" has now been deleted. The name originates from the Irish Sept, the Mac Brádaigh, who were located at Breffny in County Cavan. The name now ranks in the top sixty most numerous names in Ireland, with the greatest concentration of the name to be found in Counties Cavan by far, and Monaghan.*

*In Ulster, the name ranks in the top forty most numerous. The Bradys number about 10,000 strong in Ireland. The name has provided many notable clergymen, poets and soldiers. Fiachra and Rev. Philip Mac Brady, both Gaelic poets; Thomas Brady of Cootehill, a Field Marshal in the Austrian Army; three Mac Brady Bishops of Kilmore and one of Ardagh. The Cavan Crozier, which was the staff of the Mac Brady Bishops, is now in the National Museum in Dublin; Liam Brady (b. 1956) of Dublin, won a total of 71 caps for the Republic of Ireland Football team between 1975 and 1990. Matthew Brady (1823-1896) of New York, was born to Irish immigrant parents, was a noted pioneer Photographer in America.*

*VARIANTS: Mac Brady, O'Brady, Bradie.*

*ARMS: Sable, in the sinister base a dexter hand couped at the wrist proper, pointing with the index finger to the sun in his splendour in dexter chief or.*

*MOTTO: CLARITATE DEXTRA  
"With a bright light to the right".*

*NAME MEANING: "Spirited".*

THE MAGUIRE (MACGUIRE) NAME  
AND CREST



**Mac Guire**

Irish Book of Arms plates 158, 202

Maguidhir

*Maguire, McGwyer*

One of the top 40 names in Ireland, MacGuire or Maguire is associated with Ulster and Fermanagh, where it has been recorded as the most numerous name.

The chief of the name resided at his castle in Enniskillen, near Lough Erne.

In Keatings History it states that from Colla-da-Chrioch were descended from the MacGuires, lords of Fermanagh and barons of Enniskillen. They are of the same descent as the MacMahons, lords of Monaghan, the O'Hanlons and the O'Kellys of Ui Maine.

O'Dugan gives MacGuire thusly:

"MacGuire, the chief of hosts, Rules the mighty men of Manach, At home munificent in presents, The noblest chief in hospitality"

The Maguires were inaugurated as princes of Fermanagh at the top of Caileagh, a mountain near Swanlibar, on the borders of Cavan and Fermanagh and at Lisnaskea. They possessed all of Fermanagh which was called "MacGuires Country" and maintained their independence as Lords of Fermanagh till the reign of James I, when their lands were confiscated.

Several chiefs of the name are mentioned during the Cromwellian wars, and some were officers in the Irish Brigades in France, as well as in the Austrian service. Several are noted men, such as Charles MacGuire, archdeacon of Clogher, in the 15<sup>th</sup> century, the author of the "Annals of Ulster".

McGuire is the prominent spelling in Roscommon and Mayo. The most prominent spelling of the name was Maguire in the 1890 index, found mainly in Fermanagh, Dublin, Cavan and Donegal. More on the name can found in "Irish Chiefs and Leaders", by Rev. Paul Walsh, 1960, Dublin.



# BRADY FAMILY RECIPES

## AUNT KATE'S (WHITTEMORE) ONE-HUNDRED PLUS YEARS OLD FRUITCAKE RECIPE

From Catherine Brady Keating,  
when she worked as a cook for the Whittemore Family  
in Naugatuck, CT, around the turn of the 20<sup>th</sup> century.  
It has been modernized by Elaine Severson Messier

### Ingredients:

4 cups sugar  
4 cups flour  
½ tsp salt  
1 tsp mace  
1 pound butter  
12 eggs (dozen)  
1 pound citron  
½ pound candied cherries  
1 pound slivered almonds  
2 boxes raisins (I use golden)  
1 box currants  
2 tbs brandy (I have used Paul Masson brandy)  
(Optional: Add 1 tsp of baking powder to each cup of flour.)

Utensils: 1 very large mixing bowl and 1 heavy-duty wooden spoon.

Soak raisins and currants in brandy for 20 minutes.

Cream butter & sugar together and add all 12 eggs, beating slightly by hand.

Sift dry ingredients in separate bowl.

\*\*Cherries and citron should go into a food processor first for a quick blending.  
. (Imagine putting them thru a meat grinder 100 yrs. ago.)

Alternate dry ingredients with almonds, cherries, citron and brandied fruits, adding all to butter mixture – stir well.

If you are making 1 large cake, use a large bundt pan or fluted pan. (Not recommended. It is an extremely heavy cake!)

Grease pan(s) (today we use Pam). Line with wax or brown paper and spray again.

Oven temperature: 350 degrees Baking time: 1 ¾ to 2 hours. (for 1 large cake)

This recipe actually makes 6 – 1 pound cakes. (Buy six small aluminum foil loaf pans)

This is better for gift giving. Half the recipe will give you 3 – 1 pound cakes.

Oven temperature (for small loaves): 335 – 340 degrees for 1 hr. – 1 hr, 20 min. in my experience.

## BRADY FAMILY PEPPER RELISH

Written down by

Lillian Gallagher Noble (daughter of Annie Brady)

### Ingredients:

12 green peppers

12 red peppers

10-12 onions

3 hot peppers (small) (optional)

1 ½ boxes of light brown sugar

2 quarts vinegar

Dash cloves, cinnamon and allspice

¼ cup salt

Put onions and peppers into a food processor. Pour boiling water over them and let stand 5 minutes. Drain and again pour boiling water over them and let stand 10 minutes. Drain. Add vinegar, sugar, salt and spices.

Boil 15 minutes

Pour into sterilized jars and seal.

IRISH SODA BREAD (a favorite of Aunt Kate)  
Written down by  
Elaine Severson Messier

Ingredients:

3 cups all-purpose flour

½ cup sugar

1 tbs baking powder

1 tsp baking soda

½ tsp salt

4 tbs unsalted butter

2 tbs caraway seeds (optional)

1 cup raisins

1 cup buttermilk

1 egg

(Note: I added 1/8 tsp cardamom and ½ tsp orange peel)

Set the oven rack to the middle level of the oven and preheat to 400 deg.

In a mixing bowl, combine the flour, sugar, baking powder, soda and salt. If using, add the cardamom and orange peel to the dry ingredients. Stir well to mix.

Add the butter and rub in until the butter disappears into the dry ingredients.

Stir in caraway seeds if used and the raisins.

In a small bowl, whisk the buttermilk and egg together and mix into the dough mixture with a rubber spatula.

Turn the dough out on a floured work surface and fold it over on itself several times, shaping it into a round loaf. Transfer the loaf to one cookie sheet or jelly roll pan covered with parchment or foil and cut a cross in the top. Bake for 15 minutes, then reduce heat to 350 deg. and cook for about 15 to 20 minutes more, until lightly browned and a toothpick (or broom straw) plunged into the center emerges clean.

Cool the soda bread on a rack and serve with plenty of sweet butter and bitter orange marmalade.

Yield: one large loaf

And finally, the James Brady family and some of the Maguires may be found at the family website: [www.messierfamily.org](http://www.messierfamily.org) Look for the name James Brady on the Home Page and follow the download procedures. You will find birth dates and death dates and some photos of family members. We have included the marriage lines to the following names: Brodeur, Gallagher, Mulcahy, Brewster, and Keating. We welcome corrections, submissions of new information and/or photos of family members. This has been a fun project for Michael and me and the family tree is still growing, fed and watered by people like you....the Brady clan.

Elaine Severson Messier  
March 17, 2008

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