

SCOT

Scottish Cultural Organization
of the Triangle

newsletter

may 2007

mother's day tea

What better way to celebrate Mother's Day than to retreat into the relaxing atmosphere of the SCOT Mother's Day Tea? It is scheduled for Sunday afternoon, **May 13**, from 3 to 5 pm in the Fellowship Hall of Western Boulevard Presbyterian Church, 4900 Kaplan Road in Raleigh. The tea committee is hard at work planning an elegant spread of sweet and savory items to accompany authentic British teas. The committee requests that each attendee bring her own tea cup and saucer. This year we would also like attendees to share their tea fabrics such as tea cozies, napkins, and towels, perhaps something passed down to you from your mother! The cost is \$5 for SCOT members and \$10 for non-members. Please RSVP to Emily Sprague (828-1269) by May 11.

6th cary indoor

Amid the blooming dogwoods and redbuds, on a beautiful spring day, highland dancers, Scottish fiddlers, and pipers worked hard to create out best competition to date. Eighty-eight Scottish Highland dancers, from eight different states, competed in what is widely acclaimed as the best run Scottish Highland Dance competition in the country. The Ghillie Gang (parent organization for the Jo Kalat School of Highland Dance) once again contributed as many volunteers as dancers to help make this a premier event. The competition finished with group choreographies and a record eight entries to dazzle the audience!

John and Emily Sprague hosted the solo piping competition this year. Twenty-four pipers, Grades 1-4, competed in the March, Strathspey and Reel, and Slow Air. The number of entrants this year doubled in comparison to the 2006 competition.

Ian Dunbar again organized the Scottish Fiddle Workshop for the third year. Over a dozen participants learned from the pros and had a great jam session.

The performing Scottish arts are alive and well in North Carolina due in large part to the efforts of our local Scottish community. We greatly appreciate all of the financial support of our sponsors, most notably Cary Lazy Daze Art Festival, the St. Andrew's Society of North Carolina, Jo and Jim Kalat, and Michael Schwab.

- submitted by Eugene Oddone

4th annual scot golf classic

It's that time again! Time to dust off your mashies, cleeks, baffys, niblicks, spoons and brassies. The 4th Annual Mark Johnston SCOT Classic golf event is just around the corner on **June 23**. The course selection committee has chosen "Crooked Creek Golf Club" for this prestigious affair! All details are being finalized. 20+ players/slots will be reserved in anticipation of a large gathering. The pertinent information is as follows:

Date: Saturday, June 23, 2007

Place: Crooked Creek Golf Club

Tee Time: 12:08 PM

Format: 2-person Super Ball

Cost: \$50.00 for SCOT members, \$55.00 for non-SCOT members, and \$45 for Juniors (under 16). Includes greens fee and carts.

Sign-up by June 16th!

Contests: Mark Johnston SCOT Golf Classic Champion, Closest to Pin (Men and Women), Long Drive (Men and Women), Best Scottish Attire, and others!

Attire: Classic golf attire: collared shirt, golf shoes (spikeless), no jeans. Scottish wear encouraged: plus fours, kilts (non-regimental only—there is a lot of spinning and twirling involved when swinging the club!)



A dinner with Mark Johnston's famous ribs recipe and barbecue will follow at the Mooney croft.

Contact Chuck McDougal to register, at home: 783-7476, work: 783-0491 ext. 208, or by email: elscrodley@nc.rr.com.

hop and jig

A group of dancing veterans and newcomers assembled at the Kirk of Kildaire for a Scotch Hop on Saturday evening, February 17, to eat well, learn some new dances, refresh our memories of those we've danced before, and show off some skills during the breaks. From country dances like Triumph and Strip the Willow, to social dances like the Circle Waltz and the Elephant Walk, there was something new for each of us. While taking breaks to enjoy more of the potluck feast, or just grab a drink, some of the highland dancers took the opportunity to show us a few more dances. Make plans to join us next year!

A month later, on Saturday, March 17, the standing stones from the School of Scottish Dance enjoyed some fresh air, traveling through the streets of downtown Raleigh as part of the SCOT float in the St. Patrick's Day Parade. Although the weather was much chillier this year than last, a group of SCOT members drove, rode, and walked beside the float this year, except for the occasional exodus to a yard sale on the parade route. David Coulter piped for the dancers following the float, many of whom still had blue lips and fingers even after dancing 10 jigs! Maybe next year we'll luck into the happy medium between the heat and humidity of 2006 and the overcast chill of 2007.

- submitted by Amy Mooney



sponsored events 2007

- May 13 **Mother's Day Tea.** Our 2nd annual tea, and back by popular demand. This is a great event for conversation and sharing of traditions. Emily Sprague: sprague3@bellsouth.net.
- June 23 **Fourth Annual SCOT Mark Johnston Memorial Golf Classic and Pig Pickin.** Golf at Crooked Creek Golf Club with 12:08 pm tee time, followed by dinner at the Mooney croft. Chuck McDougal: elscrodley@nc.rr.com.
- July **Grandfather Mountain Highland Games.** SCOT will host a booth with afternoon tea.
- August **Annual General Meeting.**



whisky tasting success

Nearly 50 very happy (at least, by the end of the evening) SCOT members and their friends and guests took part in SCOT's Whisky Tasting event on February 24, held at Greenshield's Pub in Cary. SCOT Board Member Craig Hill led the happy group on a "tour of Scotland" by providing wee drams of malt from distinct regions of Scotland. Chuck McDougal, for one, was ecstatic about the slight change in format. "I come to these things to drink the whisky, first and foremost," noted Chuck. "I don't want to hear a lot of talking about it. Bring out the whisky first, then we can talk."

So, *before dinner*, the assembled tasters first sampled The Dalmore, a light-bodied Highland whisky, just right as an aperitif, whetting the collective appetite. As the salad course was being served, attendees got to taste Oban, another Highland malt. With the entree (fish & chips; ravioli; or, steak salad), we poured a dram of Bruichladdich, an Island malt from Islay. Before & immediately after dessert, the group had its encounter with Talisker, a

strongly-flavoured, peppery single malt whisky from the Isle of Skye. To cap off the evening, we moved on to The MacAllan, a revered example of a Speyside malt.

SCOT provided "tasting notes" forms and information about how to taste Scotch whiskies to everyone in attendance. There was interactive discussion as each whisky was poured and set in front of tasters about the whiskies' colour, nose, body, finish, and, of course, taste. Some in attendance found clear favorites among the five whiskies tasted, some expressed delight at finding new favorites, and some refused to declare a favorite, but all agreed that *uisge beatha* ("water of life") is a marvelous thing, ranking just above television and X-rays as Scottish inventions.

Tasters were in unanimous agreement that the Whisky Tasting is a SCOT event that deserves a place on your calendar for next year.

- submitted by Craig Hill

pipe BAND news

The NCSU Pipes and Drums once again added a Celtic sound to the annual St. Patrick's Day parade through downtown Raleigh followed by a concert in Moore Square. Also on St. Patrick's Day, the band performed in the beautiful setting of the NC Botanical Gardens in Chapel Hill before a receptive audience.

The Second Annual Cary Indoor Solo Piping Competition on March 31 was a sanctioned event this year with 24 pipers taking part. Trophy winners were:

- Grade I – Chance Bell, Laurinburg, NC
- Grade II – Karl Fetter, Greensboro, NC
- Grade III – Chris Donaldson, Greensboro, NC
- Grade IV – David Goodman, Kingwood, TX
- Grade IV Jr. – Gabriel Nierman, Raleigh, NC

The *Music from the British Isles* with the NCSU Pipes and Drums and the NCSU British Brass Bands was revived this year, with a concert on April 12 at Stewart Theater on the NCSU campus. Each band played a variety of selections and then combined for a magnificent finale. The concert also featured NCSU Senior Erin McDougal dancing the fling and a drum salute by the Grade IV drum corps.

Other spring performances for the band include entertaining employees of the Vet School on Employee Appreciation Day in March, celebrating Tartan Day at the State Fairgrounds, competing at the Loch Norman Highland Games, performing at Cary Spring Daze in April, and leading the commencement ceremonies at Peace College and Durham Tech in May.

SCOT

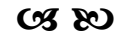
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www.scot.us

The Scottish Cultural Organization of the Triangle (S.C.O.T.) is a non-profit organization dedicated to informing and educating the public about the history, culture, and heritage of Scotland and the Scottish people.

Board of Directors:

Carolyn Graf	Cheryl McDougal
D'Nise Hefner	Amy Mooney
Craig Hill	Eugene Oddone
Patricia Johnston	Donald Ross
Cheryl Jones	John Sprague
Judi Lloyd	

tastes of scotland



scotch eggs

As with all traditional recipes there are many versions of Scotch Eggs. Most are fried, which can be a messy and daunting task. Pat Johnston has a reputation for making delicious Scotch Eggs; she and her daughter, Amy Mooney, made them for last year's Mother's Day Tea. They are making them again for the tea this year, but in case you can't be there, here is Amy's recipe for baked Scotch Eggs.

- 7 eggs
- 1 lb. sausage
- Breadcrumbs

Preheat oven to 350°.

Hard boil 6 eggs. Divide sausage into 6 equal parts. Beat remaining egg.

Remove hard-boiled eggs from shell. Wrap each egg in sausage, roll in beaten egg, roll in breadcrumbs, and place on ungreased cookie sheet.

Bake 30 minutes, turning eggs over once about half way through.

Preparation & Cooking Tips from Amy:

It seems like a good idea to take off all rings, and make these very close to a sink. I find myself washing my hands often.

I think my mom cooks hers on top of the stove, but I'm not very good at frying. All the eggs from last year's Mother's Day Tea were baked.

If you use vegetarian sausage (like Gimme Lean), you need to put oil (olive or vegetable) on your hands to keep the sausage from sticking to your hand. The oil also helps the breadcrumbs stick to the sausage, and makes them crispy.

- submitted by Carolyn McDonald Graf



Bonnie knees at tartan day

Tartan Day at the Renaissance Faire was great! The Faire for the day was given a Scottish air with Mary, Queen of Scots presiding. Patrons in kilts or tartan were given 1/2 price admission for the day. The rampant lion and the saltire flew at the entrance to the Royal Glade. Kilts and tartan were everywhere, even to one of the jester's pants. There was a parade of Scots led by the NC Pipe and Drums, who also played a few songs on the stage. The parade included the queen and her court and anyone kilted or in tartan, including several SCOT members. Albannach was there as well, and when they started playing, the other stage areas emptied as people crowded into their area.



SCOT members Craig Hill (far right) and Brian Youngman (3rd from right) submit to a knee exam.



There was a Bonnie Knees contest sponsored by SCOT with Brian Youngman and Craig Hill participating. The crowd quite enjoyed the hands-on judging of the knees. The three winners were presented with medals (with the ribbon in saltire blue and white) gift cards from Old Navy, Shell gasoline, and Blockbuster. Special thanks to my assistant Amy Mooney who helped dress men without kilts in MacJoanne kilts for the contest. All in all, it was an extremely successful day for the recognition of Tartan Day.

- submitted by Judi Lloyd

We welcome your contributions to this quarterly newsletter! If you have an article, story, artwork, or bit of Scottish lore to share, please submit it to Jane Dunbar (thedunbars@mindspring.com).

S.C.O.T.

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