

SCOT

Scottish Cultural Organization
of the Triangle

newsletter

December 2005

BURNS night supper

As I was preparing for my drive to New York State for our annual Thanksgiving get-together my mind started wandering. Thinking about the long hot summer that we had just experienced, I suddenly had a reality check when thoughts of Thanksgiving and Christmas came to mind. How the heck could they be just around the corner again when we were still enjoying such wonderful, warm weather? Not only did this make me wake up, it also got me thinking about our next Burns Night.

Even though it is still a couple of months away, I wanted all SCOT members to be prepared for another great night at the Country Squire. We already have some new speakers lined up, we have a bus booked again this year—and we are not planning any ice storms.

So here is your early warning: mark your calendars for **January 28, 2006**, for Burns Night at the Squire.

For those of you who have never been, we hope you will make the effort to attend this year, and for all those that are planning to come back again, you know what a great evening it will be. Watch your mailbox and the website for updates.

I just received confirmation from The Country Squire, telling me that the price of the dinner would be the same as last year, and the menu will be the traditional plate of haggis, neeps and tatties, followed by a choice of ribeye steak, spinach-stuffed chicken, or broiled flounder. Everything is topped off with dessert, along with tea or coffee, and a glass of house wine.

As a special token of appreciation from The Country Squire for the on-going support of SCOT members, I will be receiving coupons for another complimentary glass of wine or beer for all SCOT members who are attending.

There will be a small increase in the price of the bus, and at this moment, that will be \$25.00 for non-SCOT members, and \$20.00 for SCOT members. Contact me for more details: nondo@dockpoint.net

- Donald Ross



Robert Burns
1759 — 1796

flora macdonald in north carolina

While sitting in the SCOT booth 'croft' at the International Festival, there was a lull in the crowd so I sat and perused several books about Flora MacDonald. One of them was Flora MacDonald, written in 1919 by Dr. James MacDonald, who was at that time the editor of The Globe in Toronto, Ontario. Dr. MacDonald was one of a small group of men who were instrumental in having the small Southern Presbyterian College renamed for Flora MacDonald.

Not really having time to read the entire book, I turned to the pages describing her life here in North Carolina. She emigrated to the colonies in the 1770s with her husband, Allan, and their seven children because they felt that they could not make a living in Scotland and would do better in the colonies. Flora was very warmly welcomed with all the respect due a heroine of the Scots. The family lived in Cross Creek (present day Fayetteville) as farmers and initially were quite successful.

However, when the war broke out between Britain and the colonies, Allan and their sons joined the Royal Highland Emigrants and fought against the American colonists. Allan was captured at the Battle of Moore's Creek and imprisoned. Flora remained very active and outspoken in her support of the English, even though she had very recently spent time imprisoned by them for her assistance in the escape of Prince Charles after the Battle of Culloden. She rallied many of her Scottish countrymen to fight for the loyalist cause.

The fact that so many Scots supported the English, who were the main reason that many of them were no longer living in Scotland, had baffled me until I read in Dr. MacDonald's book the oath that they had to sign when their lives were spared and they were allowed to leave the country with their families. In essence, they had to swear that they had no weapons of their own, would not wear the tartan without permission, and would



Flora MacDonald
1722-1790

(continued on Page 3)



sponsored events 2006

Jan. 7 **Scottish Beer Tasting** 5:30 to 7:00 pm. Join us for a tasting of Scottish Brews old and new, hosted by Importer and new SCOT member Bruce Wright. SCOT members \$10, non-members \$15. Triangle Dance Studio, 2603 S. Miami Blvd in Durham. For tickets, email or call Eugene Oddone (gene.oddone@duke.edu) or 919-401-4403

Jan. 28 **Burns Night Supper & Bus Trip** to the Country Squire Inn in Kenansville. The first 50 SCOT members who sign up will enjoy a lively bus trip from Cary to Kenansville. Contact Donald Ross for details, nondo@dockpoint.net.

February **Whisky Tasting.** Craig Hill will organize this year's event: chill@rti.org

March **3rd Annual Family Ceilidh.** Bring your family for an evening of great food & drink, dance, song, and skits.

April 1 **Cary Indoor Highland Dance Competition, Scottish Fiddle Workshop & Solo Piping Competition** at Cary High School's 9th Grade Center (new venue this year). Over 100 dancers from four states competed in last years' event and many stayed for a special workshop on Sunday. We will also build on the success of the Scottish Fiddle Workshop. New this year will be a solo Piping Competition. Contact Pat Johnston for dancing: patriciatj@aol.com; Ian Dunbar for fiddling: thedunbars@mindspring.com; and John Sprague for piping: sprague3@bellsouth.net.

April **Tartan Day** in the SCOT booth at the Renaissance Faire on April 1-2 and 8-9 at the NC State Fairgrounds. Contact Judi Lloyd for more info and to volunteer: jlloyd@a4healthsystems.com.

May **Scottish Tea.** SCOT member Emily Sprague will organize a proper tea & social gathering with award-winning shortbread recipes, sprague3@bellsouth.net.

June **Mark Johnston Memorial Golf Classic & Pig Pickin'** is one of our favorite events. This social game is loved by all—even if dads are playing off their daughter's ball in a best-ball format.

July **Afternoon Tea** at the SCOT booth at Grandfather Mountain Highland Games. Beat the heat, avoid the rain, and watch the people with us in the booth. Volunteers are always welcome to spread the word about SCOT.

August **Annual General Meeting.**

Beer tasting



Have you ever tasted Fraoch (Gaelic for heather) Ale whose recipe is traced to the Picts in 325 B.C.? New SCOT member Bruce Wright will lead a discussion about Scottish and European beer-making—a tradition that is even older than Steve Johnston. We will taste several beers along the way, including the award-winning Heather Ale.

The beer tasting will be held at the Durham Triangle Dance Studio, 2603 South Miami Boulevard (the location for our whiskey tasting and last two ceilidhs) on Saturday, Jan. 7, from 5 until 7 pm. Light hors d'oeuvres will be provided. Tasters often make dinner plans after the event.



Tickets will be \$10 for SCOT members and \$15 for non-members. Please let me know if you plan to come so we can plan accordingly. For more information contact: Eugene Oddone (gene.oddone@duke.edu) or 919-401-4403.

pipe Band news

Drumming judge Mark Humphrey of Pennsylvania conducted a snare drum clinic for three different levels of pipe band drummers during the weekend of November 18-20. About twelve drummers participated, including three members of the Cave family. Thanks to Michelle Cave for coordinating this event.

The NCSU Pipes and Drums/City of Oaks Pipe Band will help Raleigh welcome in 2006 by leading the People's Procession through downtown Raleigh at 6 pm on New Year's Eve. The pipe band has participated in this parade every year since First Night Raleigh began in 1991, piping in freezing cold weather as well as unseasonably balmy weather. We're hoping for the latter this year! Come join in the excitement and community camaraderie!

- Emily Sprague

first footing

The first person to enter the house in the New Year, after the last stroke of midnight, was regarded as an omen of things to come. The best was a dark-haired man bringing food and fuel into the house. This boded prosperity to come. Fair-haired people boded ill, perhaps left from the days of the Norse invasions. Other unwelcome first footers were the lame, blind or "flat footed." Those considered to be good luck were healthy, prosperous, and "jovial." Often whisky was included among the gifts and was served all around until the bottle was empty. Thus the good spirits were insured for the year to come.

From The Scottish Yule, Francis Thompson, Scotpress, Bruceton Mills, WV. - submitted by Carolyn Graf

flora, continued

not take up arms against England, or their lives and the lives of their families would be forfeited. Dr. MacDonald, who lived for a time here in southern North Carolina, also mentioned in his book that the ties of most Scots were still fiercely with their homeland and not yet with this new country they were living in.

Although Flora had been strongly welcomed when she first arrived in North Carolina and had many friends here, because of her support of the English, she had to leave her home in Cross Creek to live with friends. Being very homesick, she finally managed to return to Skye five years later, with one daughter at her side. She left two small children buried in North Carolina and her husband, Allan, languishing in an American prison in New York. When he was released, Allan went to Nova Scotia and eventually returned to Skye to join her.

- Judi Lloyd

SCOT

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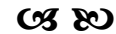
The Scottish Cultural Organization of the Triangle (S.C.O.T.) is a non-profit organization dedicated to informing and educating the public about the history, culture, and heritage of Scotland and the Scottish people.

Board of Directors:

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traditional scottish recipe



Black Bun

This traditional New Year's dessert is really a fruitcake baked in a pie-crust. Serve it at midnight to welcome the New Year. Be sure to make it at least two weeks ahead. My family served it with "Hard Sauce" – butter creamed with confectioner's sugar and flavored with whisky!

- pastry for a two crust pie
- 2 cups dark raisins
- 2 cups golden raisins
- 4 cups currants
- 1 cup chopped almonds
- 3 cups all-purpose flour
- 1 cup sugar
- 2 teaspoons ground allspice
- 1 teaspoon ground ginger
- 1 teaspoon ground cinnamon
- ¼ teaspoon ground black pepper
- 1 teaspoon cream of tartar
- 1 teaspoon baking powder
- 2 tablespoons Scotch Whisky
- 1 egg beaten
- milk, as needed

Preheat oven to 350° F. Prepare pastry, and divide approximately into thirds. Using two-thirds, roll it out and line a greased 8"x 5"x 3" loaf pan with it lapping a little over the top.

Mix all of the filling ingredients together except the egg and milk. Then add just enough milk to make a slightly moist mixture. Spoon it into the pastry-lined pan. Roll the remaining pastry into a cover for the pan. Brush all around the rim with the beaten egg, then gently place the cover over the pan. Crimp all edges securely. Prick the top in several places with a fork, and using a long skewer, make about six holes all the way down to the bottom. Brush the top with the remaining beaten egg and bake in the pre-heated oven for about 3 hours. Cover the top with aluminum foil if it begins to brown too much. Cool in the tin for 30 minutes before removing to rack to finish cooling. Store in an airtight tin for two weeks before serving in slices.

From Scottish Cooking for American Kitchens by The Caledonian Cook, Scotpress, Bruceton Mills, WV.

- submitted by Carolyn Graf

scotland in our own backyard

The SCOT booth was set up in a very good place, on a corner facing one of the two entrances. Painted canvas walls (by Carolyn Graf) and pictures of SCOT members as children on the walls and table transformed the space into a croft. In a corner of the 'croft' was a basket containing a set of bagpipes, which we used to explain the different parts of the pipes and how they are played, as well as allow adults and children the chance to hold them to get a feel of being a piper.

Our theme, which was the overall theme of the festival, was "Scotland in Our Own Backyard." Flora MacDonald was chosen as our focal point and there were books about her, as well as coloring books made by Carolyn Graf for the children. They were a great hit! We had many, many visitors, since we were looking up peoples' names and giving many of them a link to Scotland through their names. We also spoke to them about the various events sponsored by SCOT and gave the website to go to for more information.

The following people either set up the booth or volunteered there during the 2½-day event: Pat



and Steve Johnston, D'Nise and Bill Hefner, Carolyn and Doug Graf, Cheryl Jones, Donald and Nancy Ross, Jane Dunbar, Barbara and Brian Youngman, George and Alison Birrell, and Cheryl and Chuck McDougal. My apologies if I have forgotten anyone.

Since this was the International Festival's 20th anniversary, there was an international parade and each group was asked to participate. After a 20-minute lesson from Pat Johnson in how to say "*cia mar a tha thu?*" (kimmer a ha oo) or "how are you?" in Gaelic, Larry Haynes and I were ready for our performance. The parade was held in the Dorton Arena where the dancing and entertainment stage was. I felt like we were in a Miss Universe Pageant as each couple walked on-stage and addressed the crowd in their native language. Each of us held signs indicating which nationality we were (Larry and I could have left our sign behind and all would have known). I'm sure that the crowd was puzzled when I said "*cia mar a tha thu?*" and followed it with "Congratulations on your 20th anniversary!"

- 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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