

Great SCOT!

Look what's
going on...

Scottish Cultural Organization of the Triangle

October 2008

NCSU Pipes and Drums Celebrate 40 Years

The fall semester 2008 will mark the 40th anniversary of the NCSU Pipes and Drums. The band was founded in 1968 by two graduate students, Ted Tonkinson and Bob Howland, who offered beginning piping lessons through the NCSU Student Center. Funds for the purchase of instruments were donated by William Muirhead of Durham, NC. The band became part of the NCSU Music Department in the spring of 1969. Today, they are one of the oldest active college sponsored pipe bands in the United States.

Over the years the Pipes and Drums have performed throughout North Carolina at concerts, parades, and festivals. Their "Music from the British Isles" concert with the NCSU British Brass Band has been an NCSU Music Department offering since 1970. Other notable performances include: two guest appearances with the NC Symphony, playing for the openings of the NC Museums of Art, History, and Science, piping for the opening of the new Raleigh Convention Center, twice piping Governor Mike Easley to the capitol during his inaugurations, and giving concerts on several occasions at UNC and Duke. They have been one of the invited bands for the Grandfather Mountain Highland Games since 1979. The band began competing in 1973 and has participated in contests at highland games as far away as Canada and Scotland. To date they have amassed over sixty first place awards.

To celebrate this point in the band's history, the Pipes and Drums invites all SCOT members to a special concert on **Saturday, November 8 at 8 pm** in Stewart Theatre on the NCSU campus. The concert will feature music performed on traditional Highland bagpipes and Scottish small pipes, a drum salute, and Highland dances. The concert is in conjunction with a band alumni 40th reunion the same day. The highlight of the concert will be the "massed pipes and drums" finale where alumni and current band members will play some of the band standards through the years, including "Scotland the Brave" and "Amazing Grace."

- Submitted by John and Emily Sprague

International Fest Success

The International Festival was an exciting event. The wonderful new Civic Center was filled with booths from around the world. There was music, dance, food, and lots to see and do. Scotland was well represented with SCOT's cultural booth, SCOT'S bazaar booth, many Scottish Country, Highland, and Cape Breton dancers, and the NC State Pipe Band. Thanks to all the volunteers who helped make this event happen. SCOT'S mission of bringing Scottish Culture to the Triangle is highlighted in this event.

- Submitted by Carolyn Graf



Doug Graf and the SCOT Bazaar are ready for business!

Haggis Hunt

Here is a great website for those of you with nothing better to do: <http://haggishunt.scotsman.com>.

The Haggis Hunt starts St. Andrews Day, November 30, and involves looking at haggis-cam shots from various parts of Scotland for signs of the elusive haggis. Included on the site are occasional haggis factoids such as this one: "The sound the haggis is most sensitive to is that of plaid rubbing on underpants." There is also the haggisclopedia, the haggis shop, and two haggis games - Farquhar's Revenge and the Haggis Drop. Last year's third place winner was from North Carolina, so get ready to start hunting for haggis!



- Submitted by Brenda Van Lunen



SPONSORED EVENTS 2008-09

- Nov. 14 or 15 (tentative) **Whisky Tasting**. More information to follow. Contact Craig Hill at chill@rti.org or 919-319-1280.
- January 24 **Burns Dinner** at the Country Squire Inn in Warsaw, NC. For details, contact Donald Ross at nondo@dockpoint.net or 919-841-5668.
- February **Scottish Beer Tasting**. Contact Craig Hill at chill@rti.org or 919-319-1280.
- March 21 (tentative) **Ceilidh/Scotch Hop**. For more info, Contact D'Nise Hefner at dbhefner@aol.com or 919-847-9909, or Amy Mooney at danceramy@aol.com or 919-552-3419.
- March **St. Patrick's Day Parade** with the SCOT float. Contact Carolyn Graf at CMcDGraf@aol.com or 919-846-1176, or Amy Mooney at danceramy@aol.com or 919-552-3419.
- Mar. 28-29 **SCOT Booth at the Renaissance Faire**. Contact Judith Lloyd at judith.lloyd@allscripts.com or 919-790-8250.
- Apr. 4-5 **Cary Indoor Highland Dance and Piping Competitions, and Scottish Fiddling Workshop**. Contact Pat Johnston at patriciatj@aol.com or 919-380-7707 for dancing, John Sprague at sprague3@bellsouth.net or 919-828-1269 for piping, and Amy Mooney at danceramy@aol.com or 919-552-3419 for fiddling.
- May **Mother's Day Tea**.
- June **6th Annual Mark Johnston SCOT Golf Classic**. Contact Chuck McDougal at elscrodley@nc.rr.com or 919-783-7476.
- June **SCOT Family Barbecue**. Contact Cheryl McDougal at cherylmcd@nc.rr.com or 919-783-7476.
- July 9-12 **SCOT Booth at the Grandfather Mountain Highland Games**.
- August 30 **SCOT Annual General Meeting**. Contact Cheryl Jones at jones_cherylrae@yahoo.com or 919-851-3956.
- September **Kirkin' O' the Tartan** (tentative).
- Oct. 10 or 11 (tentative) **Robert Burns event**. Contact George Birrell at gbs.burns250@yahoo.com.
- November (tentative) **SCOT Booth at the International Festival**.

Other Area Events That May Be of Interest to SCOT Members (not sponsored by SCOT)

- October 29, 2009 - "Great Big Sea" at Meymandi Concert Hall, Raleigh, NC. Great Big Sea is traditional Celtic, pop-rock band hailing from Newfoundland, Canada. Great Big Sea have won many awards including numerous East Coast Music Awards (Entertainer Of The Year 5 times), 4 Juno Nominations and numerous Music Industry of Newfoundland & Labrador Awards. All of their albums have gone platinum in Canada. Tickets are on sale at the Progress Energy Box Office or online at www.ticketmaster.com. Tickets are \$18 to \$35.
- November 7, 2008 - The Wake & District Public Safety Pipe and Drums Tartan Ball at the downtown Raleigh Sheraton Hotel. The party will be limited to 350 tickets and will include our guests - the Bagpipes & Drums of the Emerald Society, Chicago Police and much more. Tickets are \$10 and can be purchased online at <http://ncfop88.org/wand/tartanball2008.htm>.
- November 8, 2008 - NCSU Pipes and Drums 40th Anniversary Event. 8:00 PM in Stewart Theatre followed by a reception in the lobby. www.ncsu.edu/pipesanddrums/. See page 1 for more information.
- December, 2008 - Carolina Inn's Twelve Days of Christmas "Real Men Wear Kilts" with Donald Ross storytelling. <http://www.carolinainn.com/events.htm>. A wonderful evening with superb food, storytelling, and friendship in a beautiful Holiday setting.
- January 11, 2009 - George Birrell, in celebration of Robert Burns 250th birthday year, has scheduled a program of Burns works delivered by native Scots at the Page Walker House in Cary, NC. Find the details on page 5.
- March 28-29 and April 4-5, 2009 - Raleigh's Renaissance Faire.
- April 9, 2009 - NCSU Pipes and Drum's Music from the British Isles. www.ncsu.edu/pipesanddrums/.
- April 2009 - New Highland Games in New Bern, NC.
- July 2009 - Encore presents a program on Scottish music/arts coordinated by John Sprague. More information to follow.

The Garden Shed, Part 3

A Story in Multiple Parts, by Donald Ross

When we arrived in Edinburgh, I was showing Ewen where we grew up and some points of interest, or so I hoped. We were heading to Ayrshire that evening, so after a lot of sightseeing I decided that we needed a refreshment before traveling further; so off to the nearest pub. While we were there, I said, "Let's find a phone book." Ewen was curious as to why I needed a phone book, as our plans were pretty much set; I said, "there is someone I want to call." When I opened the book at the page with Gordon's name, I was annoyed at myself for not remembering the number, as he had the same number all these years. Ring, ring, ring, ring. "Hello, Gordon Cain speaking." "Gordon, this is Donald." "DONALD, WHERE ARE YOU?"

I told him that we were in Edinburgh, but heading to Ayrshire and would be back in Edinburgh in a few days. We would find a place to stay and come visit them. He said, "Ilse and I run a bed and breakfast now. Let me check the dates and see if we have room. Yes, we have room here. You can stay with us. Do you remember where we live?" (Silly question) "Of course," I said, "We will look forward to seeing you then."

We arrived back in Edinburgh and went straight to Gordon's house; when he opened the door it was just as if I had never left. He and Ilse looked great and their house was so well suited for a Bed and Breakfast, with a large winding staircase and six huge B&B rooms. He had done all the work himself and what a job it must have been!

Our first night, we went out for dinner and then back to the house where we talked long into the night, catching up on all the years, with a few refreshments to keep us going, of course. When our stay was over, Gordon would not even consider taking money from us, and I told him that they needed to come to North Carolina and allow us to return the hospitality, and let them see some of the USA. Their response was, "Well, one of these days we will do that."

The following year we returned to the UK; this time was another first. My older sister was about to have her 60th birthday and she wanted to be in Scotland with Mother, Iris and myself, which would be the first time we had all been together in Scotland for probably 20 years. Of course, our stay in Edinburgh was with Gordon and Ilse, and we all had a wonderful time. Once more, they would not take any money from us, and once more, we reiterated that they must come to the States and visit us. The year 2000 rolled around, and Nancy and I were now married, so a trip to the UK is required. Once more, we enjoyed a

wonderful visit with Gordon and Ilse with another attempt to get them over to the USA, but no commitment.

In the spring of 2002, we decided to make another trip home. When Mother heard about our plans, she asked if we would mind taking her along with us, as she was anxious to have another visit back home. Well, how could you refuse Mother! She was going to celebrate her 89th birthday while we were in the UK.

This trip was just as good as all the others, except for the fact that we had a wheelchair for Mother to get around, and I tell you it was just as well that I was very fit. Those of you who have been to Edinburgh will understand just how many hills there are, and Mother still had a great lust for shopping, especially in all the little antique shops in out-of-the-way places. Of course, Gordon and Ilse would not hear of taking money from us, but they did say that they were planning to come over in September. WOW, I was so happy; after all these years and attempts, they were at last coming over.

What I have not told you up until this point is that Gordon was coloured. His perception of coming to the USA was sullied by all that he had ever read or seen on the television about a coloured man married to a white woman, especially in the South. I assured him that he would have no problems in this day and time. As we left their house this time, it was so exciting to know that they would be coming over in a few months to visit us and let them see a bit of North Carolina at the same time.

September rolled around and Gordon had planned their trip pretty well. They were flying into New York and spending a few days there, then taking the train to DC and spending a couple of nights there before coming on to North Carolina. When they left here, they were traveling to Florida to meet up with their son, Gordon, and his wife, Margaret. I picked them up at the train station and they were so pleased with the hospitality that they had received up to that point; I could not have been more happy. After all the times that we had talked and I had tried to assure him that the USA was much different than what he was expecting, it was great to know that this was the case. We had a wonderful time until we were at The Country Squire on the last night of their visit, and Ilse whispered to me that Gordon had been diagnosed with prostate cancer, but did not want to talk about it. I was devastated. Here was my best friend who was so fit and looking so good, it was hard to believe that he could have anything wrong with him.

Continued on Page 4

The Garden Shed, continued

When Gordon and Ilse were about to leave our house for the station, Gordon put his arm on my shoulder and said, "Donald, thank you for your persistence. You were like a Scottish Terrier with a rat and would not give up until I made this trip. We have had a wonderful holiday and will plan to come back again." I was so happy that this was how they felt and assured him that they would have to stay longer the next time.

Some months later, on one of our many calls, Gordon told me about his cancer. He assured me that he was doing well and the treatment was going to work. I told him that if he wanted to come back over here for any type of treatment, I would do what I could to make it happen. He assured me that everything was going well and he was doing just fine. In the months that followed, it was difficult to gauge how Gordon was doing, but I knew he was not doing as well as I had hoped. One day there was the dreaded phone call telling me that my best friend of nearly 50 years had passed away. Words can never describe my feelings. This vibrant person, so full of life and zest, had left this world long before he should have. Even to this day, when Nancy and I talk about Gordon, we can hardly believe that he has gone.

In 2005, we had mentioned that we would like to take another trip to Scotland, and as soon as Mother heard this, she was ready to go, but her health was failing. Every time we would think about booking our trip, she would not be fit for it, and we did not have the heart to just head off and leave her here, so we just kept encouraging her, saying that whenever she was up for it we would go. Well, 2005 came and went and we were hoping that possibly she might make it in the spring of 2006, but it was not to be. She passed away in May of that year, so in the fall Nancy and I headed over again.

It was strange knowing that Gordon would not be there to greet us. Before he died, they had sold the big house and built a small house right behind it. The contractors must have dreaded going to work many days, as Gordon oversaw the whole project, which gave him a reason to keep going until it was completed. They had only been in the new house a few months when he passed away. The little house is gorgeous and very cozy; I feel sure he was proud of all his efforts to see it finished.

One night after dinner, we were sitting round the kitchen table just reminiscing when Ilse said, "Donald, do you remember the Garden Shed that was at your father's house?" I said, "Yes, Gordon had it set up at the cottage." She said, "Yes, but young Gordon has the Shed now!" Ilse went on to say that when they sold the cottage at Peebles, young Gordon was already married and

mentioned that he would like to have the Shed. I said, "But you told me he has moved recently to another house." Ilse said, "Yes, but he took the Shed with him. The people buying his old house pleaded with him to leave it, and he told them that it had been given to him as a gift and he was taking it with him." To date, only three pieces of wood have been replaced; that is hard to believe after 54 years! We had dinner with Gordon and his wife, Margaret, the following evening, and of course, he retold the story about keeping the Shed. I was amazed but thrilled to think that it was still in use after all these years.

In 2007, Ilse, Gordon, and Margaret came over to the States and flew into North Carolina for a few days before going to Florida. We had a great time together no matter how much we felt the loss of Gordon's presence.

This story does not end here. The Garden Shed is still going strong and the family friendship is as strong as it has ever been, no matter how much we all miss Gordon. So I will close for now and ask that every person that reads this story will take 2 very important points away from it.

- NEVER, EVER, LOSE TOUCH WITH YOUR FRIENDS.
- If you are going to build something, whether it is a business, a relationship, or something as simple as a Garden Shed, build it a little bit bigger and stronger than you first had planned and there is no telling how long it might last or how far it might go.

Congratulations!

Martha Clendenin recently won the "Great Scot! Young Writers' Contest" sponsored by the Greater Greenville Scottish Games and Highland Festival In Greenville, SC. The games took place on the Campus of Furman University on June 7th. She won first place in the Elementary Division and received a \$500 Savings Bond. Her work, "The Story of Bonnie Prince Charlie", was inspired by conversations with her great grandmother. According to contest organizer, Anne Williams, this year's contest produced hundreds of entrants from which winners (1st, 2nd and 3rd) were chosen in Elementary, Middle and High School Divisions. There was also a grand prize winner who received a \$1000 savings bond. Students were required to submit either poetry or prose with a Scottish theme.

Martha, a sixth grader, is the daughter of SCOT members Gary and Angela Clendenin. In addition to her love for writing, Martha has also been a Scottish Highland Dancer for eight years. She is the current 11 & Under Southeast Champion and represented her region in the United States Inter Regional Championship in Denver this July.

Tastes of Scotland



Fly Cemetery, or Fruit Slice

The name of this pastry goes back at least a hundred years where it is mentioned in letters and diaries. Variations on the fly/bug theme abound: Fly Graveyard and Squashed Bug Slice. As Scots traveled, so did their recipes. Many references were found from New Zealand to California but all credit Scottish ancestors for the recipe. Drying fruits to preserve them is a very ancient custom so the pastry is probably older than the humorous name for it.

Pastry:

- 1 ½ cup all-purpose flour
- Pinch of salt
- 6 tablespoons of cold butter (original recipes called for lard)
- A little ice water

Put the flour and salt in a mixing bowl. Cut in the butter, using a pastry blender or by criss-crossing two knives. The mixture should resemble corn meal. Quickly add enough water to make a stiff dough. Mix only until just combined. Over-mixing will result in tough pastry. Divide the dough in half, wrap in plastic and put in refrigerator.

Filling:

- ½ cup dark raisins
- ½ cup golden raisins
- ½ cup currants (or any variation of this combination.)
- 1 cup water
- 1 teaspoon mixed spices (crushed coriander, ground cinnamon, ground cloves, ground allspice, ground nutmeg, ground ginger; again, choose your own combination.)
- 2 tablespoons sugar
- 2 tablespoons flour

Preheat oven to 425° F. Mix the flour with a little of the water. Put all other ingredients into a saucepan; stir in the flour/water mixture. Heat gently for a while to soften the fruit. (Some recipes recommend soaking the fruit over night. This might be good if you have very hard fruit or if you want your fruit to be very soft. I didn't.)

Roll out half the dough in a greased and floured jelly roll pan. Spread the fruit mixture over the pastry leaving a small bit of clean pastry around the edges. Brush the edges with a little milk. Roll out the other half of the pastry and place over the fruit mixture. Press down the edges to seal. Poke holes in a few places with a fork,

Robert Burns Celebration

Immerse yourself in all things Burns! *A Robert Burns Celebration* will take place at the Page-Walker Arts & History Center, 119 Ambassador Loop (next to the Town Hall) in Cary on Sunday, January 11, 2009, beginning at 4 pm.

Join us for songs and poems augmented with commentary and supported by Scottish music on harps to celebrate the 250th anniversary of the birth of the world renowned Scottish poet Robert Burns. The works presented will be towards the themes of Love, Beauty and Nature as well as Human Conditions such as Resolve, Frailties, Dilemmas and Humor, all of which are major themes of reality and insight in the works of this world renowned Scottish poet.

Ticket purchases of \$15 per person can be made in person at the door of Page-Walker Arts & History Center. Refreshments will be provided during the interval.

The above presentation is a part of the **Friends of Page-Walker Winter Concert Series**. Visit www.friendsofpagewalker.org for more information.

- Submitted by George Birrell



SCOT

215 SE Maynard Road
Cary, NC 27511
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:

George Birrell	Judith Lloyd
Carolyn Graf	Cheryl McDougal
D'Nise Hefner	Amy Mooney
Craig Hill	Donald Ross
Patricia Johnston	John Sprague
Cheryl Jones	

brush with a little milk, and bake 30 to 40 minutes until golden brown. Sprinkle with a little sugar while still hot and let cool. Cut into square slices to serve.

One recipe also included apples and cranberries. Perhaps then it would just be a Fruit Slice instead of a Fly Cemetery. This version of Fly cemeteries is from Quick and Easy Scottish-American Recipes. **Note:** If you have a recipe you would like to share, or a recipe you would like to find, please contact Carolyn at CMcDGraf@aol.com.

Golf Classic Recap

This year's Mark Johnston SCOT Golf Classic was held at The Crossings at Grove Park. The tournament format was a 2-person superball scramble. Prizes and winners were:

Closest to the Pin (Men) - Dave Allison
 Closest to the Pin (Ladies) - Amy Mooney
 Longest Drive (Men) - Alasdair Jones
 Longest Drive (Ladies) - Amy Mooney
 Most Gross - Nigel Little and Donald Ross
 Best Dressed - Chuck McDougal
 Most Promising - Nellie Saunders
 Most Balls in the Water - Chuck McDougal
 Most Balls Lost - Donald Ross
 Most Beers Drunk - Alasdair Jones
 Most Strokes and Most Steps Taken - Nigel Little and Donald Ross

Several teams surged early on the front nine, and everyone held on as the back nine bared its teeth. However, while dodging thunderstorms (it never rains on the golf course), the new champions, Team Hill—Craig Hill and Alasdair Jones—were declared “Team Champions” with the lowest score.

Participants ranged in all age groups (amateur, senior and super senior) with eight SCOT members and their guests participating. Everyone enjoyed the day and made haste to Chuck and Cheryl McDougal's for the SCOT Family

Barbecue dinner. The tournament committee is already looking at courses for next year so be ready for this fun event!

Despite torrential downpours (at least it didn't rain on the Golf Classic), over forty SCOT members and their guests converged on the McDougal croft for delicious barbecue, fried chicken, fixin's and the famous Mark Johnston ribs. Chuck Mooney out did himself as the “chef extraordinaire” with the ribs this year and everyone proclaimed them the best ever. SCOTs of all ages enjoyed the food and fellowship.



Winners of the day!

Be sure to add these events to your list of “Things to Do” for next year!



Finger-lickin' good!

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.

Scottish Cultural Organization of the Triangle
 215 SE Maynard Road
 Cary, NC 27511