

Saltire Sentinel

The Newsletter of the St. Andrew's Society of Richmond, Inc.

Calendar

Nov. 12 St. Andrew's Society Business Meeting & POTLUCK SUPPER 6:30pm, at The Church of the Holy Comforter on Monument at Staples Mill. Jackie Scott will tell us about the Highland Settlers Conference held at U of R Nov. 6-8.

Nov. 23 Riverdance at the Landmark, Sunday matinee followed by pub nite.

Nov. 30 (St. Andrew's Day!) Kirking of the Tartans at Prince of Peace Anglican Church at 11:00 am. All the Celtic Societies are invited. The church is located in St. Joseph's Villa on Brook Road. St. Andrew's Legion Pipes and Drums will participate. Hope to see all there.
--- Roscoe Porter, rospor70@earthlink.net

Dec. 6 Scottish Christmas Walk in Alexandria VA

Dec. 10 St. Andrew's Society Business Meeting –Location to be announced, 6:30pm

Dec. 14 Church Hill Homes Tour

Dec. 28 Olde Towne Scottish Walk in Portsmouth VA at 3:30pm, for info contact Susan Heely Cocke (the Blantons' cousin) (757) 650-3052 or email scocke@whro.net

Jan. 10 St. Andrew's Society Hogmanay, Virginia Crossings Resort, 6:30pm social hr., 7:30pm buffet dinner, 8:45pm Program songs and such. Tickets on sale now! Cut off date is Dec. 12.

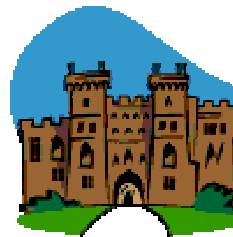
All members are welcome to participate in any or all events, and are encouraged to wear their colors/kilts.

"Name That Newsletter!"

A contest was held rename our newsletter. There were quite a few entries, a page full in fact, and a lively discussion at the last month's board meeting as to which was the best for our newsletter. Beverly Cochrane read the entries to the Board without disclosing the names of those who submitted them (and she abstained from voting). Tom Blanton was the winner with "Saltire Sentinel". His prize is next year's membership free! Yeah, Tom! One further note: The correct pronunciation of Saltire is "sol-tyre" not "sol-tair" as many of us have always heard, according to Michael Newton, prof. of Gaelic Studies at U of R.

December Meeting

At our **Dec. 10** meeting at 6:30pm (location TBA), there will be a 20-30 minute presentation by Jim Hensley on how it was to live in the Highlands of Scotland around the 1400s. It will include how they built their houses plus a detailed breakdown of the furnishings and how they lived. Also covered will be subjects such as how they made their clothes, what they wore, the types of food they ate and different livestock they made use of. (And he'll bring really cool models of a house and a castle of the period!)



Jim Hensley works for a satellite imagery software company in Northern Virginia and is in charge of the training department. He is a retired Army Officer with 24 years on

active duty. He is a lifetime member of Clan Anderson.

His wife, Debra Davidson (also attending), is the regional director for Clan Davidson for the Mid Eastern Region, which includes Virginia, Maryland, West Virginia, Delaware, Pennsylvania and New Jersey. She is also a lifetime member of her clan.

More information coming soon as to the location —watch for the email and then please rsvp to Lennie Geipel at geipel@geipel.info or (804) 965-9622.

St. Andrew's Hogmanay Celebration – January 10, 2004

Mark your calendars and make your reservations today to attend our Hogmanay Celebration that is being held in lieu of our annual Christmas Gala traditionally held in December.

Hogmanay is the Scottish New Year, celebrated on the 31st of December every year. Where did the word Hogmanay come from? Nobody knows for sure but various suggestions have been made over the years and they all sound pretty good . . .

From the Gaelic *oge maiden* (“new morning”)

A Flemish combo of *hoog* (“high” or “great”), *min* (“love” or “affection”) and *dag* (“day”)

Anglo-Saxon *Haleg Monath* (“Holy Month”)

Norman French word *hoguinane* (“gift at New Year”)

Regardless of where it originated, it promises to be a good time and we hope to see you there!

For those of you who want to take advantage of overnight accommodations, the resort is offering an \$89 room rate. Please call (888) 444-6553 to make your sleeping room accommodations only. Check out their web site www.virginiacrossingsresort.com

Dress for the evening is cocktail attire for the ladies and coat and tie (kilted of course!) for the gentlemen.



**St. Andrew's Society of Richmond's
Hogmanay Celebration
Saturday,
January 10, 2004
Virginia Crossings Resort
1000 VA Center Pkwy, Glen Allen, VA**

6:30 – 7:30pm / Social Hour with Cash Bar
7:30 – 8:45pm / Dinner Buffet
8:45 – 10pm / Program, Songs & Such

Cost is \$45 per Member and \$50 per Non-member payable to St. Andrew's Society of Richmond, Inc. Mail your check to PO Box 3972 Glen Allen, VA 23058. Please include all the names of those who will be attending for dining place cards. Reservations will be taken on a first come, first serve basis – **cut off is December 12, 2003.**

A Good Website

This is a very good site about St. Andrew and St. Andrew's Day:
http://www.electricscotland.com/si/features/orgs/scottish_flagtrust.htm

A Sampling of Seven Nations – Wales

Located north of Cornwall, the land area is just over 8,000 square miles and occupies a broad peninsula of the island of Great Britain. With the exception of the narrow, low-lying coastal regions in the south and west, Wales is almost entirely mountainous.

The peace and tranquility of the Welsh landscape belies a turbulent history. The Romans occupied Britain for 400 years but never succeeded in entirely subduing Wales. Testaments to their efforts may still be seen at the site of the barracks of the II Augusta Legion at the pretty town of Caerleon in South Wales. Archeological excavation still takes place in nearby Caerwent (Venta Silurum) where the beautifully constructed core of the Roman town wall still fascinates, despite the fact that much of its facing stone has been re-used in local houses and farms. Following the Romans came the Saxons, Picts, Vikings and Normans. The history of the medieval period is dominated by the exploits of the rebellious Welsh princes such as Owain Glyndwr. Acts of parliament between 1536 and 1543 unified Wales with England.

This history of struggle against invaders from within and without mainland Britain has left Wales with more castles per square mile than any other country in Western Europe. It's a nice irony that previous centuries of oppression have left Wales with a priceless national asset, the great castles in peaceful rural settings that contribute so much to the beauty of the Welsh landscape.

**Llanfairpwllgwyngyllgogerychwyrndrob
wlllantysiliogogoch** Corned Beef Hash –
named after a town in Wales.

1 cup chopped Corned Beef Brisket
1 / 2 cup cooked Mixed Vegetables,
chopped (carrots, cabbage, onion, parsnips)
1 cup cooked Beet, chopped
2 cups boiled Potatoes, chopped

Bacon Fat or Shortening
4 oz. Beef Broth
1 Tbsp. fresh Parsley, chopped
4 Eggs, poached

Toss the chopped meat and vegetables in a mixing bowl. Heat a skillet containing the melted bacon fat or shortening about 1 / 4 inch deep. Spread the hash smoothly to cover the bottom of the pan, tamping it down a bit and adding a little of the broth. Cook without stirring over very low heat, until hash begins to brown at the edges, at least 30 minutes. Fold as you would an omelet and slide it onto a heat platter. Sprinkle with parsley. Place poached eggs on top of each serving and serve.



Bara Brith (Speckled Bread)

3 / 4 cup Dried Fruit
1 1 / 4 cups Dark Brown Sugar
1 1 / 4 cups Strong Hot Tea
2 1 / 2 cups Self Rising Flour
1 Egg

Soak the dried fruit and sugar overnight in the tea. Next day, sieve the flour and fold it into the fruit. Mix in the lightly beaten egg.

Line an 8" loaf pan with greased parchment paper and gently pour in the mixture, smoothing it well into corners. Bake at 300 for 1 1 / 2 hours. Cool on wire rack – store in a tin for at least 2 days so that it matures moist and rich.

Mulled Zin (Holiday Zinfandel Wine Punch)

2 small Oranges or Tangerines, scrubbed
well
12 whole Cloves
1 (750 ml) bottle Zinfandel or other favorite
full bodied Red Wine

1 cup Orange Juice
1 / 3 cup Honey, to taste
1 tsp. Brown Sugar
10 Cinnamon Sticks, divided (3 inch long)
1 / 4 tsp. Ground Nutmeg
6 whole Allspice
1 oz. Brandy or Cognac, to taste

Pre-heat your oven to 350 – Push the whole cloves into one of the small oranges until it is completely studded, then place the orange in a baking dish and roast it in the oven until it's soft, which will take about 35 – 40 minutes. In a non-reactive saucepan over medium heat, combine the roasted orange, zinfandel, orange juice, honey, brown sugar, 4 of the cinnamon sticks, nutmeg, allspice and the brandy or cognac. Raise the heat to medium-high, stirring constantly until the honey is melted and the sugar is dissolved, about 4 minutes, but **DO NOT LET BOIL** (the flavor of the wine and spices combination will deteriorate if the mixture reaches the boiling point. Strain the mulled wine and pour into 6 coffee glasses or cups, slice the remaining small orange into 6 slices, garnish each cup with a cinnamon stick and orange slice.

Enjoy! --submitted by Lisa Deiss



Church Hill Homes Tour

If any of you know of any groups.... re-enactors, bands, Mimes, Clowns, whatever...who might like to be part of the Church Hill Homes Tour this year (**Sunday, December 14**), please ask them to get in touch with me. Office # and email slarkins@mail2.vcu.edu is best way at the present. Thanks!

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Birth Announcement

Liam Alexander Newman was born Oct. 24, at 3:57 PM. He was 6 pounds 11 ounces. He wasn't due until Veteran's Day, but apparently decided to make a showing a few hours after the very last flight of the Concorde. Both he and Sarah are doing great. He was breach, so Sarah had to have a caesarian section which was rather scary for us both, but she came through with flying colours as did Liam.
--Steven Newman

Penny Lane Pub's *new address*:

Nov. 17 is the tentative opening date of **Penny Lane Pub** at the *new address*:
421 Franklin Street
(corner of 5th & Franklin)
Richmond, VA
804.780.1682
Please call the phone number to hear a recorded message with updates.
--Steven Newman

Wallace for President!

At the Clan Wallace Annual Meeting held at the New Hampshire Scottish Games in Sept, I was unanimously elected to be the new President of Clan Wallace Society Worldwide, starting 1 Jan 2004. This is my Clan's equivalent to an American Chieftain. I am very proud and will be quite involved for the next several years with this new responsibility.

Your Aye,
John Wallace

The Hospital Ward

Tony Blair is visiting an Edinburgh hospital.

He enters a ward full of patients with no obvious sign of injury or illness. He greets the first patient and the patient replies:

"Fair fa your honest sonsie face,
Great chieftain o' the puddin' race,
Aboon them a you take your place,
Painch, tripe or thairm,
As lang's my airm."

Tony is confused, so he just grins and moves on to the next patient and greets him. The patient responds:

"Some hae meat and canna eat,
And some wad eat that want it,
But we hae meat and we can eat,
So let the Lord be thankit."

Even more confused, but trying not to show it, Tony moves on to the next patient, who immediately begins to chant:

"We sleekit, cowerin, timrous beasty,
Thou needna start awa sae hastie,
Wi bickering brattle."

Now alarmed, Tony turns to the accompanying doctor and asks, "What kind of facility is this? Is it a mental ward?"

"No", replies the doctor, "this is the serious Burns unit".

Change of address/phone

Patti Stone

10205 Seacliff Lane
Richmond VA 23236
Phone: (804) 674-4428

Duffus, 78th King of Scots

"Duffus, son of King Malcolm I," began to reign "in the year of the world 4931, in the Year of Christ, 961". He was described by

contemporaries as being "a good prince and a fierce justicar, or executor of justice".

Duffus' short reign of four and one half years was beset with many troubles that tend not to bother modern day rulers and politicians.

While he "was about the setting of the country, and punishing the troublers of the peace, he began to be sore afflicted in his body with a new and unheard of disease, no causes of his sickness appearing in the least". A rumor soon spread throughout the district that the king's malady was the result of witchcraft. Credence was soon given to the rumor due to the "unusual sweating he was under, his body pining and withering away by little and little and his strength failing day by day". The gathered physicians could not stop the king's wasting away but when news came to court that "night meetings were kept in Farres (Forres) a town in Murray (Moray), for taking away the life of the king", Donald, Governor of Forres Castle, organized a search of the area. Donald's men managed to capture a young girl who had been overheard threatening the king's life. The captive, most assuredly under torture, confessed that her mother and "a whole coven of devil worshippers" were slowly taking the life of the king "who would expire in a few days". That night, a troop of soldiers surprised the company of hags in a nearby wood where they were busily roasting a wax image of the king over an open fire. As the image melted, the witches were reciting "certain mysterious words" and basted the doll with a poisonous brew. The melting of the image was to waste away the king's body while the potion was used to deprive the king of much needed sleep. The witches were taken into custody, the wax image was stamped into the ground (why didn't that act kill the king?), and the king recovered his health. The perpetrators were put to death in a public execution in Forres.

This experience should have proven to be enough excitement for one lifetime but Duffus was not to be let off that easily. In eighth century Scotland, the succession to the throne did not necessarily go from father

to son but was known to devolve upon cousins, uncles, brothers, or almost anyone in the royal family strong enough to take it. Indeed, in the case of Duffus, he didn't get the crown upon the death of his father but assumed the throne when his cousin, Indulf, died. Indulf's son, Cuilean ("The Whelp"), laid claim to his father's throne and raised a force to dispute Duffus' claim.

Duffus raised his own army and marched south to meet Cuilean at Duncrub in Strathern. After a "doubtful struggle", Duffus claimed victory. Left dead on the battlefield, among many others, were Doncha (the Abbot of Dunkeld and Dubdou) and the Mormaer of Athol, both supporters of Cuilean.

Duffus' triumph was of short duration as a rejuvenated and reinforced Cuilean forced the king to leave Forteviot and retreat to the North. Duffus was again in the area where he had been victimized by the witches but now his fortunes would be different. While at Forres, attempting to raise a force sufficient to deal with Cuilean's advance, the king was slain by "one Donald" (the same Donald who had earlier saved his life?) and his body was hidden under the bridge that spanned the Kinlosse. The histories state that the sun failed to shine (the eclipse of 10 July, 967?) until the king's body was discovered and given a proper burial on Iona. Donald's part in the murder was soon uncovered and he and his wife were "severely punished".

Cuilean took the crown and managed to reign for five years before his death at the hands of King Rhiderech of Strathclyde.

-- Gordon Douglas Duffus